**MICR 304 ASSIGNMENT**

1. Assignments should have the following sections:
	1. title page
	2. contents page
	3. main body of text (with relevant sub-headings)
	4. conclusions
	5. references
2. Should be prepared using font size 12 pt, standard (normal) page margins (1 inch on all 4 sides) and one and a half line spacing. Maximum length 12 pages.
3. Please note that you need to submit a hard copy as well as via turnitin.
4. Marks will be adjusted according to a sliding scale depending on the percentage of plagiarism detected using turnitin. Twenty percent will be tolerated, 20-25% (less 5% of mark) etc…..
5. Details for the turnitin submission will be provided closer to the due date.

**ASSIGNMENT TOPICS:**

**TOPIC ONE: STUDENT ID FROM 205 524 290 TO 211 515 285**

As a recent graduate who the owner of a Dairy producing farm/industry, establish a HACCP plan for the production of safe pasteurized milk for sale to the local supermarket. Provide a detailed description of the first six of the twelve tasks required to develop a HACCP plan.

**TOPIC TWO: STUDENT ID FROM 211 516 792 TO 213 566 989**

You have opted as a recent microbiology graduate to start up your own business. As an individual with an ethical consciousness you decide to produce a product that will benefit consumers. Your initial idea of producing various types of yogurt may not be economically feasible due to the large numbers of yogurt manufacturers in your area. Come up with an idea of a novel food containing probiotics. Establish a HACCP plan for this industrial process. Name the two most important CCPs in your opinion. Highlight the steps that you would take to validate these control measures.

**ASSIGNMENTS DUE 5 SEPTEMBER**

**14H00**