

Higiene e Segurança Alimentar
Licenciatura em Tecnologia Alimentar
Módulo I - Pauta Informativa

Cód. Aluno	Tema	35% Grupo	5% video	60% Teste	Módulo I
20130104	Salmonella spp	16,0	0,0	11,1	12,28
20130143		16,0	1,0	13,5	14,72
20150064		16,0	1,0	10,0	12,62
20150085		16,0	1,0	8,9	11,96
20150101	Yersinia enterocolitica	18,5	1,0	13,0	15,28
20150104		18,5	1,0	10,2	13,60
20150289		18,5	0,0	14,5	15,20
20150297		18,5	1,0	13,8	15,76
20160052	Brucella spp	18,0	1,0	17,4	17,74
20160291		18,0	0,0	Faltou	-
20160293		18,0	1,0	13,4	15,34
20160295	Listeria monocytogenes	18,0	1,0	17,0	17,50
20160296		19,0	1,0	16,0	17,25
20160297		19,0	1,0	15,0	16,65
20160298		19,0	1,0	17,8	18,33
20160299	Clostridium botulinum	19,0	1,0	18,4	18,69
20160300		18,0	1,0	17,5	17,80
20160335		18,0	1,0	13,0	15,10
20160337	Toxoplasmosis gondii	18,0	1,0	16,6	17,26
20160338		18,0	1,0	16,1	16,98
20160339		16,5	1,0	13,3	14,78
20160340		16,5	1,0	15,6	16,14
20160341	Norovirus	16,5	1,0	15,4	16,02
20160342		16,5	1,0	13,4	14,82
20160343		16,5	1,0	16,9	16,94
20160344	Bacillus cereus	16,5	1,0	17,6	17,34
20160345		16,5	1,0	16,7	16,82
20160347		16,5	0,0	15,6	15,16
20160348		17,0	1,0	15,4	16,19
20160349	Bacillus cereus	17,0	1,0	17,2	17,27
20160350		17,0	1,0	16,1	16,61
20170056		17,0	1,0	16,8	17,03
20170104		17,0	1,0	11,0	13,57
21899021		não fez	não fez	16,2	16,20

ESAC, 19/03/2019

O Responsável pela Unidade Curricular

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