



| Teaching Guide | | | | |
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| Identifying Data | | | 2016/17 | |
| Subject (*) | Microbioloxía aplicada e control microbiolóxico | Code | 610G02016 | |
| Study programme | Grao en Bioloxía | | | |
| Descriptors | | | | |
| Cycle | Period | Year | Type | Credits |
| Graduate | 2nd four-month period | Second | Obligatoria | 6 |
| Language | Spanish | | | |
| Teaching method | Face-to-face | | | |
| Prerequisites | | | | |
| Department | Bioloxía Celular e Molecular | | | |
| Coordinador | Torres Vaamonde, Jose Enrique | E-mail | enrique.torres@udc.es | |
| Lecturers | Esperanza Llera, Marta Fidalgo Paredes, Pablo Herrero Lopez, María Concepcion Seoane Méndez, Marta Torres Vaamonde, Jose Enrique | E-mail | marta.esperanza@udc.es pablo.fidalgo@udc.es concepcion.herrero@udc.es marta.seoane@udc.es enrique.torres@udc.es | |
| Web | | | | |
| General description | Subject in which the concepts, procedures and methods of microbiological control, normal and pathogenic interaction of microorganisms with animals, the basic knowledge of environmental microbiology and the application of microorganisms in industrial scale processes are treated. | | | |

| Study programme competences / results | |
|---------------------------------------|---|
| Code | Study programme competences / results |
| A1 | Recoñecer distintos niveis de organización nos sistemas vivos. |
| A2 | Identificar organismos. |
| A4 | Obter, manexar, conservar e observar espécimes. |
| A9 | Identificar e utilizar bioindicadores. |
| A11 | Identificar e analizar material de orixe biolóxica e as súas anomalías. |
| A13 | Realizar o illamento e cultivo de microorganismos e virus. |
| A14 | Desenvolver e aplicar produtos e procesos de microorganismos. |
| A15 | Deseñar e aplicar procesos biotecnolóxicos. |
| A21 | Deseñar modelos de procesos biolóxicos. |
| A25 | Desenvolver e aplicar técnicas de biocontrol. |
| A27 | Dirixir, redactar e executar proxectos en Bioloxía. |
| A30 | Manexar adecuadamente instrumentación científica. |
| A31 | Desenvolverse con seguridade nun laboratorio. |
| B2 | Resolver problemas de forma efectiva. |
| B3 | Aplicar un pensamento crítico, lóxico e creativo. |
| B4 | Traballar de forma autónoma con iniciativa. |
| B5 | Traballar en colaboración. |
| B6 | Organizar e planificar o traballo. |
| B7 | Comunicarse de maneira efectiva nunha contorna de traballo. |
| B8 | Sintetizar a información. |
| B9 | Formarse unha opinión propia. |
| B10 | Exercer a crítica científica. |
| B11 | Debater en público. |
| B12 | Adaptarse a novas situacións. |
| C3 | Utilizar as ferramentas básicas das tecnoloxías da información e as comunicacións (TIC) necesarias para o exercicio da súa profesión e para a aprendizaxe ao longo da súa vida. |



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| C6 | Valorar criticamente o coñecemento, a tecnoloxía e a información dispoñible para resolver os problemas cos que deben afrontarse. |
| C8 | Valorar a importancia que ten a investigación, a innovación e o desenvolvemento tecnolóxico no avance socioeconómico e cultural da sociedade. |

| Learning outcomes | | | |
|---|---------------------------------------|-----|----|
| Learning outcomes | Study programme competences / results | | |
| Know and use methods and techniques used in microbiological control. | A1 | B2 | C3 |
| | A2 | B3 | C6 |
| | A4 | B4 | C8 |
| | A9 | B5 | |
| | A13 | B6 | |
| | A14 | B7 | |
| | A15 | B8 | |
| | A25 | B9 | |
| | A27 | B10 | |
| | A30 | B11 | |
| | A31 | B12 | |
| Function and application of microorganisms in clinical, environmental and industrial sectors. | A1 | B2 | C3 |
| | A4 | B3 | C6 |
| | A11 | B4 | C8 |
| | A14 | B5 | |
| | A15 | B6 | |
| | A21 | B7 | |
| | A30 | B8 | |
| | A31 | B9 | |
| | | B10 | |
| | | B11 | |
| | B12 | | |

| Contents | |
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| Topic | Sub-topic |
| UNIT 1. - CONCEPTS AND MICROBIAL CONTROL PROCEDURES | ITEM 1. CONTROL BY PHYSICAL AGENTS |
| | ITEM 2. CONTROL BY CHEMICAL AGENTS |
| | ITEM 3. ANTIMICROBIAL CHEMOTHERAPEUTICS |
| UNIT 2. - METHODS FOR THE MICROBIOLOGICAL CONTROL OF QUALITY | ITEM 4. IMPORTANCE OF THE MICROBIOLOGICAL QUALITY CONTROL: MICROBIOLOGICAL CRITERIA |
| | ITEM 5. SAMPLING: MICROBIOLOGICAL SAMPLING PROGRAMMES |
| | ITEM 6. PROCEDURES OF MICROBIOLOGICAL ANALYSIS OF COMMERCIAL PRODUCTS |
| | ITEM 7. MICROBIOLOGICAL INDICATORS OF QUALITY AND SAFETY |



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| UNIT 3. - MICROORGANISMS AND DISEASE | <p>ITEM 8. NORMAL MICROBIOTA. MICROBIAL PATHOGENICITY</p> <p>ITEM 9. MICROBIAL INTERACTION WITH THE HOST DEFENSES</p> <p>ITEM 10. IMMUNOPATHOLOGY AND IMMUNOLOGICAL THERAPEUTICS</p> <p>ITEM 11. IMMUNOLOGICAL TECHNIQUES FOR THE DETECTION AND IDENTIFICATION OF MICROORGANISMS</p> |
| UNIT 4. - ENVIRONMENTAL MICROBIOLOGY | <p>ITEM 12. MICROORGANISMS AS COMPONENTS OF ECOSYSTEMS. BIOGEOCHEMICAL CYCLES</p> <p>ITEM 13. MICROBIAL INTERACTIONS</p> <p>ITEM 14. MICROORGANISMS IN NATURAL ENVIRONMENTS</p> |
| UNIT 5. - USE AND INDUSTRIAL MICROORGANISMS APPLICATIONS | <p>ITEM 15. INDUSTRIAL MICROORGANISMS AND FORMATION OF PRODUCTS</p> <p>ITEM 16. GENETIC ENGINEERING: PRINCIPLES AND APPLICATIONS</p> <p>ITEM 17. INDUSTRIAL PROCESSES: TYPES OF BIOREACTORS</p> <p>ITEM 18. GROWTH OF MICROORGANISMS IN INDUSTRIAL SYSTEMS</p> |
| UNIT 6. - INDUSTRIAL PRODUCTS USING MICROORGANISMS | <p>ITEM 19. ALCOHOLIC FERMENTATION</p> <p>ITEM 20. LACTIC FERMENTATION</p> <p>ITEM 21. PRODUCTION OF ORGANIC ACIDS, ANTIBIOTICS, VITAMINS AND ENZYMES</p> |
| LABORATORY PRACTICES | <p>Practice 1. Alcoholic fermentation</p> <p>Practice 2. Lactic acid fermentation</p> <p>Practice 3. Obtaining of microbial metabolites of interest.</p> <p>Practice 4. Determination of antibiotic susceptibility of bacteria</p> <p>Practice 5. Control of microorganisms by physical agents</p> <p>Practice 6. Experimental determination of decimal reduction time: the value of D</p> |

| Planning | | | | |
|---------------------------------|---|--------------------------------------|-------------------------------|-------------|
| Methodologies / tests | Competencies / Results | Teaching hours (in-person & virtual) | Student?s personal work hours | Total hours |
| Guest lecture / keynote speech | A15 A21 A25 B3 B6 B7 B8 B9 B10 B11 B12 C3 C6 C8 | 30 | 67.5 | 97.5 |
| Laboratory practice | A1 A2 A4 A9 A11 A13 A14 A25 A30 A31 | 15 | 15 | 30 |
| Problem solving | B2 B4 B5 | 6 | 9 | 15 |
| Mixed objective/subjective test | A14 A15 A21 A27 B2 | 2.5 | 0 | 2.5 |
| Personalized attention | | 5 | 0 | 5 |



(*)The information in the planning table is for guidance only and does not take into account the heterogeneity of the students.

| Methodologies | |
|---------------------------------|--|
| Methodologies | Description |
| Guest lecture / keynote speech | The exposition of the theoretical content of the subject will be carried out by teachers. In the exposition, different resources based on information technologies and on the use of web-based resources will be used. |
| Laboratory practice | Practices are of compulsory attendance. In the practice sessions, practical examples of most of the processes that have been shown in the lectures and keynote sessions will be carried out. |
| Problem solving | The resolution of problems related to different aspects of the content of the subject will take place in seminars. The knowledge acquired in solving the problems will be assessed in the mixed test. |
| Mixed objective/subjective test | The contents explained in lectures and keynote sessions and in the resolution of problems seminars will be assessed through a written test. |

| Personalized attention | |
|---|---|
| Methodologies | Description |
| Guest lecture / keynote speech Mixed objective/subjective test Laboratory practice Problem solving | Tutorials are included within the personalized attention for both theoretical sessions (lectures and keynotes sessions) as for seminars and laboratory practices. Also, theory and practical test preparation sessions can be included. Specific times of personalized attention for the review of the tests of theory, practices and other aspects that are evaluated in the mixed event will be reserved. |

| Assessment | | | |
|---------------------------------|---|---|---------------|
| Methodologies | Competencies / Results | Description | Qualification |
| Guest lecture / keynote speech | A15 A21 A25 B3 B6 B7 B8 B9 B10 B11 B12 C3 C6 C8 | Assessed through the mixed-test. | 0 |
| Mixed objective/subjective test | A14 A15 A21 A27 B2 | Written test of knowledge acquired in the master classes and seminars. | 70 |
| Laboratory practice | A1 A2 A4 A9 A11 A13 A14 A25 A30 A31 | Mandatory attendance. Continuous evaluation throughout the development of the lab work (5%). Exam (15%). | 20 |
| Problem solving | B2 B4 B5 | There will be a continuous evaluation of the problem solving and questionnaires, which will be assessed and will account 10% of the final mark. In addition, the knowledge acquired in solving problems will be assessed in the mixed test. | 10 |

| Assessment comments |
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Attendance to laboratory practices and problem solving sessions is compulsory to pass the subject.

If the student does not attend the lab practices, he/she will not pass the subject; therefore they cannot do the mixed test.

To pass the subject, each of the evaluated parts must be passed; theory, practices and problem solving.

To pass the practices, besides the attendance, the student must pass a specific test.

For continuous evaluation, regarding to the resolution of problems, each student must submit the corresponding problems solved prior to attend session and as indicated by the teacher. Finally, it should go to the corresponding session.

Mixed test: It will consist of two parts, theoretical (50%) and problem solving (20%).

"NO PRESENTADO" mark is obtained when the student do not do the written exam (mixed test).

If the student does not pass the subject at the first opportunity, he/she must overcome the unpassed part at the second chance. If it is the theory, repeating the corresponding part of the mixed test; the same in the case of problems solving. If they are the practices, repeating the test.

The highest grade "Matricula de Honor" will be mainly given to students that pass the subject in the "First Opportunity". And it will only be given in the so-called "second Opportunity" if there are still any available.

As a part of the continuous evaluation, the progression of the student throughout the semester will be taken into consideration with a maximum of 1 point.

In the case of very special and exceptional circumstances, adequately justified, the teacher can totally or partially exempts the student from part of the evaluation process. This student will then have to go through an examination process where he/she will need to clearly proof his/her level of knowledge, competence, capabilities and skills.

Sources of information

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| Basic | DURIEUX, A y SIMON, JP (eds.) 2001. Applied Microbiology. Kluwer Academic Publishers FORSYTHE, SJ y HAYES, PR, 2002. Higiene de los alimentos, microbiología y HACCP. Editorial Acribia. Zaragoza. España. ICMSF (2000). Microorganismos de los alimentos 1. Su significado y métodos de enumeración. Editorial Acribia, s.a. Zaragoza. España. ICMSF (2000). Microorganismos de los alimentos 2. Métodos de muestreo para análisis microbiológicos: principios y aplicaciones específicas. Editorial Acribia, s.a. Zaragoza. España. MADIGAN, MT, MARTINKO JM, DUNLAP, PV y CLARCK, DP, 2009. Brock, Biología de Los Microorganismos 12ª Edición. Pearson Education. Madrid. MOSIER, NS y LADISCH, MR, 2009. Modern biotechnology. John Wiley & Sons, Inc. RATLEDGE, C y KRISTIANSEN B. (Eds) 2001 Basic Biotechnology ? Second Edition Publisher: Cambridge University Press. SMITH, JE. 2006. Biotecnología. Editorial Acribia. Zaragoza. THIEMAN, WJ y PALLADINO, MA, 2010. Introducción a la biotecnología. Prentice Hall. WILLEY, JM, SHERWOOD, LM y WOOLVERTON, CJ 2009 Microbiología de Prescott, Harley y Klein. 7ª Edición. McGraw-Hill-Interamericana de España. Madrid. |
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| Complementary | <p>Recursos web: Inclúese neste apartado algúns URL que recompilan recursos, imaxes, repositorios de técnicas, bases de datos, etc. relacionados coa Microbioloxía Aplicada, Biotecnoloxía e Control microbiolóxico:</p> <p>http://www.microbialcellfactories.com/start.asp http://www.microbialcellfactories.com/start.asp http://www.eng.rpi.edu/chme/ http://www.eng.rpi.edu/chme/ http://wiki.yeastgenome.org/ http://wiki.yeastgenome.org/ http://www.phys.ksu.edu/gene/ http://www.phys.ksu.edu/gene/ http://www.asm.org/ http://www.asm.org/ http://www.bio.davidson.edu/courses/genomics/genomics.html http://www.bio.davidson.edu/courses/genomics/genomics.html http://www.nsta.org/ http://www.nsta.org/ http://fangman-brewer.genetics.washington.edu/index.html http://fangman-brewer.genetics.washington.edu/index.html http://vadlo.com/ http://vadlo.com/ http://www.lgcstandards-atcc.org/ http://www.lgcstandards-atcc.org/ Outros materiais de apoio: Os alumnos dispoñerán de material de apoio na Plataforma MOODLE de apoio á formación da UDC. Ao longo do curso iranse incorporando materiais, actividades, probas de control, etc., tanto elaborados polo profesor como polos alumnos, que irán cambiando ao longo do curso.</p> |
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Recommendations

Subjects that it is recommended to have taken before

Microbioloxía/610G02015

Subjects that are recommended to be taken simultaneously

Subjects that continue the syllabus

Técnicas en Microbioloxía/610G02017

Microbioloxía e biotecnoloxía ambiental/610G02018

Other comments

Power point presentations uploaded in Moodle constitute a guide for the study of the themes, but in no case they include the overall contents of these themes

(*)The teaching guide is the document in which the URV publishes the information about all its courses. It is a public document and cannot be modified. Only in exceptional cases can it be revised by the competent agent or duly revised so that it is in line with current legislation.