



## Teaching Guide

Identifying Data				2022/23
Subject (*)	Applied Microbiology and Microbiological Control	Code	610G02016	
Study programme	Grao en Bioloxía			
Descriptors				
Cycle	Period	Year	Type	Credits
Graduate	2nd four-month period	Second	Obligatory	6
Language	Spanish			
Teaching method	Face-to-face			
Prerequisites				
Department	Bioloxía			
Coordinador	Torres Vaamonde, Jose Enrique	E-mail	enrique.torres@udc.es	
Lecturers	Herrero Lopez, Maria Concepcion Poza Domínguez, Margarita Torres Vaamonde, Jose Enrique	E-mail	concepcion.herrero@udc.es margarita.poza.dominguez@correo.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

Code	Study programme competences
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.
C6	Valorar criticamente o coñecemento, a tecnoloxía e a información dispoñible para resolver os problemas cos que deben enfrontarse.



C8	Valorar a importancia que ten a investigación, a innovación e o desenvolvemento tecnolóxico no avance socioeconómico e cultural da sociedade.
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Learning outcomes			
Learning outcomes	Study programme competences		
Function and application of microorganisms in clinical, environmental and industrial sectors.	A1 A4 A11 A14 A15 A21 A30 A31	B2 B3 B4 B5 B6 B7 B8 B9 B10 B11 B12	C3 C6 C8
Know and use methods and techniques used in microbiological control.	A1 A2 A4 A9 A13 A14 A15 A25 A27 A30 A31	B2 B3 B4 B5 B6 B7 B8 B9 B10 B11 B12	C3 C6 C8

Contents	
Topic	Sub-topic
UNIT 1. - CONCEPTS AND PROCEDURES OF MICROBIOLOGICAL CONTROL	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
UNIT 3. - MICROORGANISMS AND DISEASE	ITEM 8. NORMAL MICROBIOTA  ITEM 9. MICROBIAL PATHOGENICITY  ITEM 10. MICROBIAL INTERACTION WITH HOST DEFENSES



UNIT 4. - ENVIRONMENTAL MICROBIOLOGY	ITEM 11. MICROORGANISMS AS COMPONENTS OF ECOSYSTEMS. BIOGEOCHEMICAL CYCLES  ITEM 12. MICROBIAL INTERACTIONS
UNIT 5. - USE AND INDUSTRIAL APPLICATIONS OF MICROORGANISMS	ITEM 13. INDUSTRIAL MICROORGANISMS AND FORMATION OF PRODUCTS  ITEM 14. INDUSTRIAL PROCESSES I: BIOREACTORS  ITEM 15. GROWTH OF MICROORGANISMS IN INDUSTRIAL SYSTEMS  ITEM 16. INDUSTRIAL PROCESSES II: PRODUCT RECOVERY AND SCALE-UP
UNIT 6. - INDUSTRIAL PRODUCTS USING MICROORGANISMS	ITEM 17. ALCOHOLIC FERMENTATION  ITEM 18. LACTIC FERMENTATION  ITEM 19. PRODUCTION OF ORGANIC ACIDS, ANTIBIOTICS, VITAMINS AND ENZYMES
LABORATORY PRACTICES	Practice 1. Alcoholic fermentation  Practice 2. Lactic acid fermentation  Practice 3. Obtaining of microbial metabolites of interest.  Practice 4. Determination of antibiotic susceptibility of bacteria  Practice 5. Control of microorganisms by physical agents  Practice 6. Experimental determination of decimal reduction time: the value of D

Planning				
Methodologies / tests	Competencies	Ordinary class hours	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	5	10	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.
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### Personalized attention

Methodologies	Description
Problem solving Laboratory practice Guest lecture / keynote speech Mixed objective/subjective test	Tutorials are included within the personalized attention for both theoretical sessions (lectures and keynote 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	Description	Qualification
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
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
Mixed objective/subjective test	A14 A15 A21 A27 B2	Written proof of the knowledge acquired in the magisterial sessions (50%) and in the seminars (20%). During the development of the subject several short exams will be carried out in person. For students who do not take these exams, a global exam will be held on the date set for the final exam.	70

### Assessment comments



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 have 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. Students with recognition of part-time dedication and academic exemption from the attendance exemption both in the end of semester opportunity and in the second opportunity will be taken into account, for the calculation of the general grade, the grade obtained in the mixed test and the practical part.

The fraudulent performance of tests or evaluation activities, once verified, will directly imply a failure grade "0" in the subject at the corresponding opportunity.

## Sources of information

<b>Basic</b>	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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<b>Complementary</b>	<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><a href="http://www.microbialcellfactories.com/start.asp">http://www.microbialcellfactories.com/start.asp</a> <a href="http://www.microbialcellfactories.com/start.asp">http://www.microbialcellfactories.com/start.asp</a> <a href="http://www.eng.rpi.edu/chme/">http://www.eng.rpi.edu/chme/</a> <a href="http://www.eng.rpi.edu/chme/">http://www.eng.rpi.edu/chme/</a> <a href="http://wiki.yeastgenome.org/">http://wiki.yeastgenome.org/</a> <a href="http://wiki.yeastgenome.org/">http://wiki.yeastgenome.org/</a> <a href="http://www.phys.ksu.edu/gene/">http://www.phys.ksu.edu/gene/</a> <a href="http://www.phys.ksu.edu/gene/">http://www.phys.ksu.edu/gene/</a> <a href="http://www.asm.org/">http://www.asm.org/</a> <a href="http://www.asm.org/">http://www.asm.org/</a> <a href="http://www.bio.davidson.edu/courses/genomics/genomics.html">http://www.bio.davidson.edu/courses/genomics/genomics.html</a> <a href="http://www.bio.davidson.edu/courses/genomics/genomics.html">http://www.bio.davidson.edu/courses/genomics/genomics.html</a> <a href="http://www.nsta.org/">http://www.nsta.org/</a> <a href="http://www.nsta.org/">http://www.nsta.org/</a> <a href="http://fangman-brewer.genetics.washington.edu/index.html">http://fangman-brewer.genetics.washington.edu/index.html</a> <a href="http://fangman-brewer.genetics.washington.edu/index.html">http://fangman-brewer.genetics.washington.edu/index.html</a> <a href="http://vadlo.com/">http://vadlo.com/</a> <a href="http://vadlo.com/">http://vadlo.com/</a> <a href="http://www.lgcstandards-atcc.org/">http://www.lgcstandards-atcc.org/</a> <a href="http://www.lgcstandards-atcc.org/">http://www.lgcstandards-atcc.org/</a> 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

Microbiology/610G02015

### Subjects that are recommended to be taken simultaneously

### Subjects that continue the syllabus

Microbiology Techniques/610G02017

Microbiology and Environmental Biotechnology/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.