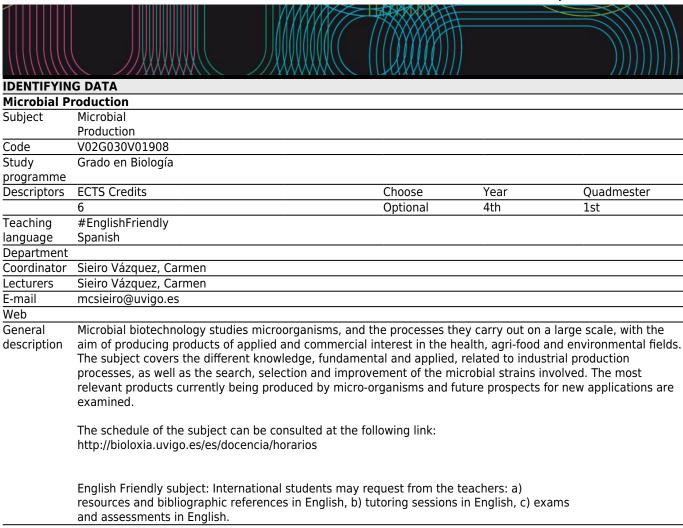
# Universida<sub>de</sub>Vigo

Subject Guide 2023 / 2024



# **Training and Learning Results**

Code

- A1 Students should prove understanding and knowledge in this study field that starts in the Secundary Education and with a level that, even though it is supported in advanced books, also includes some aspects that involve knowledge from the vanguard of the study field.
- A2 Students should know how to apply their knowledge to their work or vocation in a professional way. They also should have the competences that are usually proved through the elaboration and defence of arguments and the resolution of problems within their study field.
- A3 Students should prove ability for information-gathering and interpret important data (usually within their study field) to judge relevant social, scientific or ethical topics.
- A4 Students should able to communicate information, ideas, issues and solutions to all audiences (specialist and unskilled audience).
- A5 Students should develop the necessary learning skills to undertake further studies with a high degree of autonomy
- B2 Ability of reading and analizing scientific papers and having critical assessment skills to understand data collection, deducing the main idea from the least relevant ones and basing on the correponding conclusions.
- B3 Acquisition of general knowledge about the basic subjects of biology, both at theory and experimental level, without dismissing a higher specialization in subjects that are oriented to a concrete professional area.
- B4 Ability in handling experimental tools, both scientific and computer technology equipment that support the search for solutions to problems related to the basic knowledge of biology and with those of a concrete labour context.
- B7 Collection of information about issues of biologic interest, analysis and emission of critical opinions and reason them including the reflection about social and/or ethical aspects related to the issue.
- B10 Development of analytic and abstraction skills, the intuition and the logical and rigorous thought through the study of biology and its uses.
- B11 Ability to communicate in detail and clearly: knowledge, methodology, ideas, issues and solutions to all audiences (not only qualified but unskilled in Biology).

- B12 Ability to identify their own educational necessities in the biology field and in concrete labour areas and to organize their learning with a high grade of autonomy in any context.
- C5 Growing microorganisms, cells, tissues and organs.
- C6 Assessing and interpreting metabolic activities.
- C7 Manipulating and analysing genetic data and carrying out genetic counseling
- C16 Growing, producing, transforming, improving biological resources as well as getting profits.
- C17 Identifying and obtaining natural biological products
- C18 Producing, transforming, controlling and preserving Agro-Food products.
- C19 Identifying, addressing and communicating Agro-Food and environmental risks.
- C20 Designing, using and supervising biotechnological processes.
- C24 Designing biological process models.
- C25 Gathering background information, develop experimental work and analysing data results
- C29 Helping and evaluating scientific, technical, ethical, legal and socioeconomically aspects related to Biology.
- C31 Knowing and handling technical and scientific apparatus.
- C32 Knowing and handling basic or specific key concepts and terminology
- C33 Understanding the social projection of Biology.
- D1 Development of capacity of analysis and synthesis
- D3 Development of oral and writting communication abilities
- D6 Research and interpreting of information from different sources
- D8 Development of the ability of independent learning
- D10 Development of the critical thinking
- D11 Adquisition of an ethical agreement with the society and the profession
- D14 Adquisition of abilities in the interpersonal relationships
- D16 Acceptance of a quaility commitment

Expected results from this subject					
Expected results from this subject		Training and Learning			
			Results		
Know the selection and improvement of the industrial microorganisms as well as the appearances		В3	C6	D1	
related with the microbial biotechnology	A2	B12	C7	D3	
	Α3		C16	D6	
	A4			D8	
Know the systems of processed and purification of the products of microbial origin	A1	В3	C16	D1	
	A2	B12	C18	D3	
	А3		C20	D6	
	A4			D8	
Know the legislation and relative rules to the microbial production	A1	B3	C19	D3	
	A2	B11	C20	D6	
	А3	B12	C24	D8	
	Α4		C29		
Isolate, identify, handle and analyse microorganisms and/or his cellular and molecular constituents	A2	B3	C5	D10	
of interest in microbial production	A5	В4	C6	D16	
			C17		
			C31		
Manipulate and analyse the genetic material in the processes of improvement of the industrial	A2	В3	C7	D10	
microorganisms	Α5	В4	C16	D11	
			C31		
Apply knowledges and relative technology to the microbial production in appearances related with	A1	B4	C5	D10	
the production, exploitation, analysis and diagnostic of processes and biological resources	A2	B10	C6	D11	
	Α5		C16	D16	
			C18		
			C20		
			C24		
Obtain information, develop experiments and interpret results	A1	B2	C25	D1	
	A2	В3		D6	
	А3	В7			
	Α4	B10			
	A5	B12			
Comprise the social projection of the microbial production and his repercussion in the professional	A3	B7	C29	D11	
exercise	A5	B11	C33		
Apply knowledges of microbial production to advise, supervise and *peritar on scientific	A2	B4	C19	D3	
appearances-technical, ethical, legal and partner-economic related with the living beings and	A3	B7	C29	D10	
environment	A4	B10		D11	
		B11		D14	
-					

Know and handle the concepts, terminology and scientific instrumentation-technical relative to the A1 B2 C31 D3 microbial production В3 C32 А3 Α4

Α5

Contents
Topic
1-Introduction to Microbial Biotechnology:
Historical Development, Socioeconomic
Importance and Legislation
2-Microbial Metabolism and Production:
Regulation and Metabolic Strategies for
<u>Hyperproduction</u>
3-Production Technology (I): Culture media and
industrial sterilization, industrial fermentation and
product recovery and processing
4-Production Technology (II): Development of
industrial strains (search, selection and
improvement of strains)
5-Microbial food production: alcoholic beverages,
dairy products and novel foods obtained by
fermentation Control of the control
6-Microbial production of drugs: antimicrobials,
vaccines, hormones and other products of
therapeutic interest
7-Microbial production of enzymes, amino acids,
pigments and vitamins
8-Production of organic acids, solvents and biofuels
9-Microbial Polymers Production: Polysaccharides,
Bioplastics and Biosurfactants
10-Microbial Biomass Production as an Industrial
Product: SCP, Probiotics, Bioinsecticides and Biofertilizers
PRACTICES

The practices will consist of laboratory sessions and/or case studies related to:

The isolation, characterization, selection, typification and improvement of microorganisms of industrial interest

Planning			
	Class hours	Hours outside the classroom	Total hours
Laboratory practical	13.5	3	16.5
Seminars	10	32	42
Lecturing	23	39	62
Objective questions exam	0.5	5	5.5
Objective questions exam	0.25	3	3.25
Objective questions exam	0.25	10	10.25
Objective questions exam	0.25	5	5.25
Objective questions exam	0.25	5	5.25

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

Methodologies	
	Description
Laboratory practical	The students will get experience in the characterisation, selection and improvement of microorganisms of industrial interest, as well as in the study of the processes in which they are involved.

Seminars	I. The students, guided by the teacher, will document (search, evaluate, classify and select information) on a topic related to the program of the subject (or on a part of such topic) and, with the selected material, will prepare a summary.
	II. Students will work on the topic for which they have researched by completing a worksheet and preparing a presentation, which they will present to their classmates and the teacher. They will have a discussion with the teacher and their classmates about the topic and will resolve any questions that arise in relation to it.
Lecturing	Exhibition, by the professor, of the contents on the matter object of study, theoretical bases and/or quidelines of a work, exercise or project to develop by the student

Personalized assistance		
Methodologies	Description	
Lecturing	Personalized attention will be given during tutorial hours.	
Laboratory practical	Personalized attention will be given during tutorial hours.	
Seminars	Personalized attention will be given during tutorial hours.	

Assessment			
	Description	Qualificatio	
			Learning Results
Seminars	BIBLIOGRAPHIC DOCUMENTATION:	25	A1 B2 C17 D1
	Abstract delivered considering the ability to seek to value, classify and selec	t	A2 B7 C24 D3
	information, as well as the ability to structure, synthesize, criticize and		A3 B10 C25 D6
	interrelate the contents. Students will have a rubric that will detail the		A4 B11 C29 D8
	aspects that will be evaluated (5%).		A5 B12 C32 D10 C33 D14
	WORK/PRESENTATION AND EXPOSITION:		D16
	The worksheet elaborated by the students on the topic will be considered, as	5	
	well as the exposition (capacity to synthesize, explain and transmit the		
	information) that they carry out and the presentation (design and selection		
	of the support material) that they use in the exposition. The ability to resolve	9	
	questions and issues related to the topic will also be taken into account.		
	Students will have a rubric that will detail the aspects that will be evaluated		
	(10 %).		
	OBJECTIVE TEST on the contents of the seminars (10%)		
Objective	Exam with objective questions about PRACTICAL SESIONS	15	_
questions exam			_
Objective	Exam with objective questions on the theoretical concepts of the	10	
questions exam	INTRODUCTION AND GENERAL ASPECTS OF THE SUBJECT		_
Objective	Exam with objective questions on the theoretical aspects of PRODUCTION	20	
questions exam	TECHNOLOGY		_
Objective	Exam with objective questions on the theoretical aspects of MICROBIAL	15	
questions exam			_
Objective	Exam with objective questions on the theoretical aspects of MICROBIAL	15	
questions exam	PRODUCTION (II)		_

## Other comments on the Evaluation

1.- The evaluation will be preferably continuous according to the qualification of the activities/test above mentioned. It is essential to achieve a grade of 5/10 to pass the subject. It will be necessary to achieve a minimum grade of 4/10 in each of the activities/tests to pass the subject. In case of not achieving the minimum grade required in any of the activities/tests, the grade that will appear in the report card will be the highest failing grade achieved by the student.

Attendance to practicals and seminars is compulsory for all students, being allowed to miss only one session if the absence is duly justified. The non-attendance to the practicals sesions and/or seminars, as well as the non-submission of group work, is not recoverable in the second or successive calls, preventing also to pass the global evaluation (in the case of students who have opted for this mode of evaluation).

The grade obtained in the different continuous evaluation tests (practicals, seminars, lectures), as long as it reaches the minimum of 4/10, will be kept for the July exam, so in this exam the student will only take the tests that he/she has not passed in the first exam.

2.- Alternatively, the student may opt for a single global evaluation test. The grades obtained in the practicals and seminars

will be transferred to the final grade of this evaluation. The student must declare on the date established by the Center his or her intention to opt for the global evaluation, which will prevent him or her from taking the continuous evaluation.

## DATES OF EXAMINATIONS

They can be consulted in the following link:

http://bioloxia.uvigo.es/es/docencia/examenes

# Sources of information

# Basic Bibliography

Okator N. and Okeke B., Modern Industrial Microbiology and Biotechnology, 2nd ed., CRC Press, 2021

Wilson D.B., Sahm H., Stahmann K-P and Koffas M., Industrial Microbiology, First ed., Wiley, 2020

Glazer A.N. and Nikaido H., **Microbial Biotechnology. Fundamentals of Applied Microbiology**, 2nd ed., Cambridge University Press. 2008.

Byong H. Lee, **Fundamentals of Food Biotechnology**, 2nd ed., Wiley-Blackwell, 2015.

Hutkins R.W., Microbiology and Technology of Fermented Foods, First ed., IFT Press. Blackwell Publishing, 2008.

Singh V, Microbial Cell Factories Engineering for Production of Biomolecules, First ed., Elsevier, 2021

## **Complementary Bibliography**

Primrose S.B. and Twyman R.M., **Principles of gene manipulation and genomics**, 7th ed., Blackwell Science, 2014. Bora S.K., Sarma K. and Das S., **An Approach to Microbial Biotechnology. A Laboratory Handbook**, First ed., LAP Lambert Academic Publishing, 2013.

## Recommendations

## Subjects that are recommended to be taken simultaneously

Quality management and control/V02G030V01911

# Subjects that it is recommended to have taken before

Genetics II/V02G030V01505 Microbiology II/V02G030V01605 Advanced techniques in biology/V02G030V01504 Microbiology I/V02G031V01204