# Universida<sub>de</sub>Vigo

Subject Guide 2023 / 2024

			S	ubject Guide 2023 / 2024
IDENTIFYIN Microbial P				
Subject	Microbial			
Subject	Production			
Code	V02G030V01908			
Study	Grado en Biología			
programme				
Descriptors	ECTS Credits	Choose	Year	Quadmester
Taaabina	6 #EnglishErionally	Optional	4th	1st
Teaching language	#EnglishFriendly Spanish			
Department				
Coordinator	Sieiro Vázquez, Carmen			
Lecturers	Sieiro Vázquez, Carmen			
E-mail	mcsieiro@uvigo.es			
Web General	Microbial biotechnology studies microorga			
	relevant products currently being produce examined. The schedule of the subject can be consu http://bioloxia.uvigo.es/es/docencia/horar English Friendly subject: International stu resources and bibliographic references in	Ited at the following link: ios dents may request from the	teachers: a)	
	and assessments in English.			
Code A1 Studen	ts should prove understanding and knowled	day in this study field that st	arts in the Secur	dany Education and with
a level	that, even though it is supported in advar iguard of the study field.			
have th	ts should know how to apply their knowled ne competences that are usually proved thr ns within their study field.			
	ts should prove ability for information-gath elevant social, scientific or ethical topics.	ering and interpret importan	t data (usually w	ithin their study field) to
audien				
	ts should develop the necessary learning sl			
	of reading and analizing scientific papers a			
B3 Acquisi	ng the main idea from the least relevant on tion of general knowledge about the basic string a higher specialization in subjects that	subjects of biology, both at t	heory and exper	
B4 Ability	ing a higher specialization in subjects that in handling experimental tools, both scienti ns to problems related to the basic knowlec	ific and computer technology	equipment that	
B7 Collecti	ion of information about issues of biologic in the reflection about social and/or ethical	nterest, analysis and emissic	on of critical opin	
	pment of analytic and abstraction skills, the			ht through the study of
	and its uses.		_	
B11 Ability	to communicate in detail and clearly: know	ledge methodology ideas i	scupe and colution	ne to all audioneos (not

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	Т		and Le Results	earning
Know the selection and improvement of the industrial microorganisms as well as the appearances related with the microbial biotechnology	A1 A2 A3 A4	B3 B12	C6 C7 C16	D1 D3 D6 D8
Know the systems of processed and purification of the products of microbial origin	A1 A2 A3 A4	B3 B12	C16 C18 C20	D1 D3 D6 D8
Know the legislation and relative rules to the microbial production	A1 A2 A3 A4	B3 B11 B12	C19 C20 C24 C29	D3 D6 D8
Isolate, identify, handle and analyse microorganisms and/or his cellular and molecular constituents of interest in microbial production	5 A2 A5	B3 B4	C5 C6 C17 C31	D10 D16
Manipulate and analyse the genetic material in the processes of improvement of the industrial microorganisms	A2 A5	B3 B4	C7 C16 C31	D10 D11
Apply knowledges and relative technology to the microbial production in appearances related with the production, exploitation, analysis and diagnostic of processes and biological resources	A1 A2 A5	B4 B10	C5 C6 C16 C18 C20 C24	D10 D11 D16
Obtain information, develop experiments and interpret results	A1 A2 A3 A4 A5	B7 B10	C25	D1 D6
Comprise the social projection of the microbial production and his repercussion in the professional exercise	A3 A5	B7	C29 C33	D11
Apply knowledges of microbial production to advise, supervise and *peritar on scientific appearances-technical, ethical, legal and partner-economic related with the living beings and environment	A2 A3 A4	B4 B7 B10 B11	C19 C29	D3 D10 D11 D14

Know and handle the concepts, terminology and scientific instrumentation-technical relative to the	A1	B2	C31	D3
microbial production	A2	B3	C32	
	A3			
	A4			
	A5			

Contents
Торіс
1-Introduction to Microbial Biotechnology:
Historical Development, Socioeconomic
Importance and Legislation
2-Microbial Metabolism and Production:
Regulation and Metabolic Strategies for
Hyperproduction
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
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, 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 guidelines 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		0 110 11	
	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
	MORK/PRESENTATION AND EXPOSITION.		C33 D14
	WORK/PRESENTATION AND EXPOSITION:	_	D16
	The worksheet elaborated by the students on the topic will be considered, as	>	
	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	<b>`</b>	
	questions and issues related to the topic will also be taken into account.	2	
	Students will have a rubric that will detail the aspects that will be evaluated		
	(10%).		
	(10 /0).		
	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	PRODUCTION (I)		_
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