

Course Unit	Industrial Microbiology		Field of study	Engineering and related techniques	
Master in	Biotechnological Engineering		School	School of Agriculture	
Academic Year	2021/2022	Year of study	1	Level	2-1
Type	Semestral	Semester	2	ECTS credits	5.0
Workload (hours)		135	Code		
Contact hours		T 25	TP -	PL 25	TC -
		S -	E -	OT 4	O -

T - Lectures; TP - Lectures and problem-solving; PL - Problem-solving, project or laboratory; TC - Fieldwork; S - Seminar; E - Placement; OT - Tutorial; O - Other

Name(s) of lecturer(s) Paula Cristina Azevedo Rodrigues

Learning outcomes and competences

At the end of the course unit the learner is expected to be able to:

1. Identify the main features that confer the microorganism the potential industrial interest.
2. Acknowledge the methodologies of prospection, screening and identification of microorganisms with industrial potential.
3. Assess different substrates with potential to be used in bioprocesses.
4. Identify the key parts of an industrial bioprocesses.

Prerequisites

Before the course unit the learner is expected to be able to:
Not applicable

Course contents

Industrial microorganisms: screening, identification and preservation. Industrial substrates. Microbial improvement and genetically modified organisms. Bioprocesses.

Course contents (extended version)

1. Introduction to Industrial Microbiology
 - Industrial Microbiology and its relation with Biotechnology
 - Objectives and applications
 - Classic versus modern Industrial Microbiology
 - Overview of methods and processes
2. Industrial microorganisms
 - Pre-requisites for industrial microorganisms
 - Prospection, isolation and selection of organisms with industrial potential
 - GRAS status
3. Identification and characterisation of microbes
 - The importance of microbial identification and characterisation
 - Methods of identification and characterisation
4. Preservation of industrial microbes
 - Preservation methods
 - Assessment of purity, viability and genetic stability
 - Culture collections
5. Strain improvement
6. Fermentation substrates
 - Media formulation
 - Industrial waste as fermentation media
7. Major industrial processes and products
8. Probiotics: application in food matrices
 - Screening, isolation and selection of new isolates
 - Characterization of the isolates in terms of industrial application

Recommended reading

1. Waites, M. , Morgan, N. and Rockey, J. (2002). Industrial Microbiology, Blackwell Science
2. Ratledge, C. , Kristiansen, B. (2002) Basic Biotechnology, 2nd edition Cambridge University Press, Cambridge
3. Baltz, R. H. , Demain, A. L. , Davies, J. E. (2010). Manual of Industrial Microbiology and Biotechnology, 3rd edition, ASM Press, Washington
4. Journal of Industrial Microbiology & Biotechnology, Springer

Teaching and learning methods

Lectures using audio-visual media and teacher-student interaction (presentation and discussion of case-studies). Laboratorial work.

Assessment methods

1. Regular students - (Regular) (Final, Special)
 - Projects - 60% (Elaboration of a laboratory project on industrial microbiology (mark > 9. 5))
 - Final Written Exam - 40% (Final written exam on the theoretical contents (mark > 9. 5))
2. Working students - (Student Worker) (Final, Supplementary, Special)
 - Final Written Exam - 40% (Written exam on the theoretical contents (mark > 9. 5))
 - Projects - 60% (Project on industrial microbiology (mark > 9. 5))
3. Recourse - (Regular, Student Worker) (Supplementary, Special)
 - Projects - 60% (Revised version of project)
 - Final Written Exam - 40% (Written exam on the theoretical contents)

Language of instruction

1. English
2. Portuguese

Electronic validation

Paula Cristina Azevedo Rodrigues	Maria Letícia Miranda Fernandes Estevinho	Paula Cristina Azevedo Rodrigues	Maria José Miranda Arabolaza
01-12-2021	01-12-2021	01-12-2021	02-12-2021