

## MODULE DESCRIPTION FORM

نموذج وصف المادة الدراسية

Module Information			
معلومات المادة الدراسية			
Module Title	Industrial Microbiology		Module Delivery
Module Type	Core		<input checked="" type="checkbox"/> Theory <input type="checkbox"/> Lecture <input checked="" type="checkbox"/> Lab <input type="checkbox"/> Tutorial <input type="checkbox"/> Practical <input checked="" type="checkbox"/> Seminar
Module Code	UOMU0307053		
ECTS Credits	6		
SWL (hr/sem)	150		
Module Level	3	Semester of Delivery	
Administering Department	Medical biotechnology	College	Sciences
Module Leader	Mohammed Zuhair Naji	e-mail	<a href="mailto:Mohammed.zuhair.naji@uomus.edu.iq">Mohammed.zuhair.naji@uomus.edu.iq</a>
Module Leader's Acad. Title		Module Leader's Qualification	Ph.D.
Module Tutor	Name (if available)	e-mail	E-mail
Peer Reviewer Name	Name	e-mail	E-mail
Scientific Committee Approval Date		Version Number	1.0

Relation with other Modules			
العلاقة مع المواد الدراسية الأخرى			
Prerequisite module	Medical microbiology, General microbiology	Semester	3, 4
Co-requisites module		Semester	

## Module Aims, Learning Outcomes and Indicative Contents

### أهداف المادة الدراسية ونتائج التعلم والمحتويات الإرشادية

<p><b>Module Objectives</b></p> <p>أهداف المادة الدراسية</p>	<ol style="list-style-type: none"> <li>1. Isolation of microorganisms that related to industrial field.</li> <li>2. Purification of microorganisms.</li> <li>3. do synergistic test between microorganisms and selecting the strongest of them for the purpose of adopting them in the field of industrial microorganisms</li> <li>4. Learn about some industries that are sourced from microorganisms such as penicillin and citric acid</li> <li>5. multiply these microorganisms and preserve them for the purpose of commercial production</li> <li>6. Teaching students some experiments on some well-known and industrially famous microorganisms, such as Bacillus and E. coli.</li> <li>7. Identifying some industrial microorganisms related to the manufacture of vitamins</li> <li>8. Identify the microorganisms that produce vitamins</li> <li>9. The role of industrial microorganisms in the dairy industry</li> <li>10. The role of Microorganism in fermentation, Foods and Biofuels</li> </ol>
<p><b>Module Learning Outcomes</b></p> <p>مخرجات التعلم للمادة الدراسية</p>	<ol style="list-style-type: none"> <li>1. Give an introduction of industrial microbiology</li> <li>2. Importance of microorganisms either it is medical or food microorganism in industrial field.</li> <li>3. Learn the student about some laboratory applications related to industrial microorganisms</li> <li>4. Explain the importance of some industrial microorganisms</li> <li>5. Make the student graduate with a good score in the field of industrial microbiology.</li> <li>6. Proliferation of some industrial microorganisms inside the laboratory by the student and knowing their characteristics and advantages.</li> <li>7. Teaching the student some techniques of industrial microbiology, such as the technique of insulin production.</li> </ol>

	8. Manipulating the nutritional environment of the microorganism to detect some metabolites and study their industrial importance
<b>Indicative Contents</b> المحتويات الإرشادية	<p>In lecture lab #1-#5 they will need (15hr).</p> <p>In lecture lab #7- #13 they will need (60 hr).</p> <p>In lecture lab #15 they will need (10hr).</p>

<b>Learning and Teaching Strategies</b> استراتيجيات التعلم والتعليم	
<b>Strategies</b>	<p>The Industrial Microbiology in this course is designed to help the student plan and teach how bacteria is used in the production of certain foods and aid in industry many of food products. The video lessons, quizzes and transcripts can easily be adapted to provide student lesson plans with engaging and dynamic educational content. Make planning student course easier by using our syllabus as a guide</p>

<b>Student Workload (SWL)</b> الحمل الدراسي للطالب محسوب لـ ١٥ اسبوعا			
<b>Structured SWL (h/sem)</b> الحمل الدراسي المنتظم للطالب خلال الفصل	79	<b>Structured SWL (h/w)</b> الحمل الدراسي المنتظم للطالب أسبوعيا	5
<b>Unstructured SWL (h/sem)</b> الحمل الدراسي غير المنتظم للطالب خلال الفصل	71	<b>Unstructured SWL (h/w)</b> الحمل الدراسي غير المنتظم للطالب أسبوعيا	5
<b>Total SWL (h/sem)</b> الحمل الدراسي الكلي للطالب خلال الفصل	150		

<b>Module Evaluation</b>
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تقييم المادة الدراسية					
		Time/Number	Weight (Marks)	Week Due	Relevant Learning Outcome
Formative assessment	Quizzes	3	10	4, 6, 10	#1 and#2, #3-#5, #9
	Assignments	2	10	13 and 14	#1 and #12
	Projects / Lab.	1	10	continuous	all
	Report	1	10	15	#14
Summative assessment	Midterm Exam	2h	10	7	#1-#6, #8-#14
	Final Exam	3h	50	16	all
Total assessment			100% (100 Marks)		

Delivery Plan (Weekly Syllabus)	
المنهاج الاسبوعي النظري	
	Material Covered
Week 1	Introduction in industrial microorganisms
Week 2	Microorganisms in vitamins production
Week 3	Microbial productions of antibiotics
Week 4	Microbial production of enzymes
Week 5	Role of Microorganisms in dairy products
Week 6	Mid exam
Week 7	Microorganisms in organic acid production
Week 8	Microorganisms in single cell protein production
Week 9	Microbial fermentations, Foods and Biofuels
Week 10	Microbial fermentations, Foods and Biofuels

<b>Week 11</b>	Role of Microorganisms in Elemental Cycles
<b>Week 12</b>	Microorganisms in hydrolysis of hydrocarbon
<b>Week 13</b>	Petroleum and Marine Microbiology
<b>Week 14</b>	Role of microorganism in Bioleaching and Textile Industry
<b>Week 15</b>	Define of industrial microorganisms
<b>Week 16</b>	Final exam

<b>Delivery Plan (Weekly Lab. Syllabus)</b> المنهاج الاسبوعي للمختبر	
	<b>Material Covered</b>
<b>Week 1</b>	Isolation of industrial microorganisms
<b>Week 2</b>	Isolation of microorganisms of antibiotics
<b>Week 3</b>	Isolation of microorganisms of enzymes production
<b>Week 4</b>	Isolation of microorganisms of enzymes production
<b>Week 5</b>	Mid exam
<b>Week 6</b>	Detection of antibiotic in actinomyces bacteria
<b>Week 7</b>	Isolation of hydrocarbon degrading microorganisms
<b>Week 8</b>	Isolation of hydrocarbon degrading microorganisms
<b>Week 9</b>	Isolation of plastic degrading microorganisms
<b>Week 10</b>	Determination of oil and grease from industrial waste.
<b>Week 11</b>	Detection of penicillin in molds
<b>Week 12</b>	Detection of ethanol production by microorganisms
<b>Week 13</b>	Isolation of Vit B12 requiring mutants of E. coli using UV
<b>Week 14</b>	Isolation of yeasts
<b>Week 15</b>	Preparatory week before the final Exam

## Learning and Teaching Resources

### مصادر التعلم والتدريس

	Text	Available in the Library?
<b>Required Texts</b>	<b>1) KOLHAPUR(2012) SHIVAJI UNIVERSITY, Industrial Microbiology</b> 2) Casida,L.E.,1984, Industrial Microbiology. Wiley Eastern, New Delhi 3) Aiba, Shuichi, 1973, Biochemical Engineering, 2nd Ed. Academic Press	
<b>Recommended Texts</b>	Okafor, N., & Okeke, B. C. (2017). Modern industrial microbiology and biotechnology. CRC Press.	
<b>Websites</b>	related scientific papers, <a href="https://www.researchgate.net/publication/289980213">https://www.researchgate.net/publication/289980213</a>	

## Grading Scheme

### مخطط الدرجات

Group	Grade	التقدير	Marks %	Definition
<b>Success Group (50 - 100)</b>	<b>A - Excellent</b>	امتياز	90 - 100	Outstanding Performance
	<b>B - Very Good</b>	جيد جدا	80 - 89	Above average with some errors
	<b>C - Good</b>	جيد	70 - 79	Sound work with notable errors
	<b>D - Satisfactory</b>	متوسط	60 - 69	Fair but with major shortcomings
	<b>E - Sufficient</b>	مقبول	50 - 59	Work meets minimum criteria
<b>Fail Group (0 – 49)</b>	<b>FX – Fail</b>	راسب (قيد المعالجة)	(45-49)	More work required but credit awarded
	<b>F – Fail</b>	راسب	(0-44)	Considerable amount of work required

**Note:** Marks Decimal places above or below 0.5 will be rounded to the higher or lower full mark (for example a mark of 54.5 will be rounded to 55, whereas a mark of 54.4 will be rounded to 54. The University has a policy NOT to condone "near-pass fails" so the only adjustment to marks awarded by the original marker(s) will be the automatic rounding outlined above.