

Course Specifications

| Course Title: | Industrial Microbiology |
|---------------------|-------------------------|
| Course Code: | 431MIC-2 |
| Program: | Bachelor |
| Department: | Biology |
| College: | Science |
| Institution: | Jazan University |











• Table of Contents

| A. Course Identification3 | |
|---|---|
| 6. Mode of Instruction (mark all that apply) | 3 |
| B. Course Objectives and Learning Outcomes3 | |
| 1. Course Description | 3 |
| 2. Course Main Objective | 3 |
| 3. Course Learning Outcomes | 3 |
| C. Course Content4 | |
| D. Teaching and Assessment4 | |
| Alignment of Course Learning Outcomes with Teaching Strategies and Assessment Methods | 4 |
| 2. Assessment Tasks for Students | 5 |
| E. Student Academic Counseling and Support5 | |
| F. Learning Resources and Facilities5 | |
| 1.Learning Resources | 5 |
| 2. Facilities Required | 6 |
| G. Course Quality Evaluation6 | |
| H. Specification Approval Data6 | |

• A. Course Identification

| 1. Credit hours: 2H. | | |
|---|--|--|
| 2. Course type | | |
| a. University College Department √ Others | | |
| b. Required $\sqrt{}$ Elective | | |
| 3. Level/year at which this course is offered: 7/4 th year | | |
| 4. Pre-requisites for this course (if any): | | |
| Microbial Physiology 334MIC-3 | | |
| 5. Co-requisites for this course (if any): | | |
| None | | |

6. Mode of Instruction (mark all that apply)

| No | Mode of Instruction | Contact Hours | Percentage |
|----|-----------------------|---------------|------------|
| 1 | Traditional classroom | 13 | 86.7% |
| 2 | Blended | 2 | 13.3% |
| 3 | E-learning | | |
| 4 | Distance learning | | |
| 5 | Other | | |

7. Contact Hours (based on academic semester)

| No | Activity | Contact Hours |
|----|-------------------|---------------|
| 1 | Lecture | 15 |
| 2 | Laboratory/Studio | 30 |
| 3 | Tutorial | - |
| 4 | Others (specify) | - |
| | Total | 45 |

• B. Course Objectives and Learning Outcomes

1. Course Description

Of major economic, environmental and social importance, industrial microbiology involves the utilization of microorganisms in the production of a wide range of products, including enzymes, foods, beverages, chemical feedstocks, fuels and pharmaceuticals, and clean technologies employed for waste treatment and pollution control

2. Course Main Objective

The aim of the course is to give the students broad theoretical and practical skills in industrial microbiology. This course covers the principles of various processes associated with the production and recovery of different bio-products derived from microorganisms. The students will be able to discuss the role of microorganisms in industry, as well as to carry out experiments to produce microbial metabolites.

3. Course Learning Outcomes

| CLOs | | Aligned PLOs |
|------|--|-----------------|
| 1 | Knowledge and Understanding | |
| 1.1 | Demonstrate structures, features, and processes related to industrial microbiology | K1 |

| | CLOs | Aligned PLOs |
|-----|--|-----------------|
| 1.1 | Define all principals, concepts, theories and aspects concerning with Industrial Microbiology. | K1-1 |
| 1.2 | List all characteristics, importance, features, steps of Industrial Microbiology aspects. | K1-3 |
| 1.3 | Differentiate (Compare) between different mechanisms, functions, practices and aspects related to Industrial Microbiology. | K2-1 |
| 1.4 | Interpret by using your knowledge and understanding some of Industrial Microbiology phenomena. | K3-2 |
| 2 | Skills: | |
| 2.1 | Examine theoretically or practically the slides, photos, diagrams or statements of Industrial Microbiology aspects. | S1-3 |
| 2.2 | Argue different biological approaches in laboratory or field or even theoretically | S2-2 |
| 2.3 | Design a biological experiment and procedures in laboratory or in the field or even theoretically. | S3-1 |
| 3 | Values: | |
| 3.1 | Illustrate awareness of risk assessment and safety observation when dealing with various equipment at various fields. | V2-1 |

• C. Course Content

| No | List of Topics | Contact Hours |
|----|--|------------------|
| 1 | Principals of Industrial Microbiology and Fermentation Technology. | 2 |
| 2 | Oxygen Transfer and Industrial Production Processes. | 2 |
| 3 | Discovery and Manufacture of Antibiotics and Vaccines. | 2 |
| 4 | Industrial Production of Organic Acids , Vitamins amino acids | 2 |
| 5 | Industrial Production of Enzymes. | 2 |
| 6 | Industrial Production of biogas | 2 |
| 7 | Industrial Production of Baker's yeast and their applications | 2 |
| | Total | 14 |

• D. Teaching and Assessment

1. Alignment of Course Learning Outcomes with Teaching Strategies and Assessment Methods

| Code | Course Learning Outcomes | Teaching Strategies | Assessment Methods |
|------|--|---------------------|---|
| 1.0 | Knowledge and Understanding | | |
| 1.1 | Define all principals, concepts, theories and aspects concerning with Industrial Microbiology. | Lectures, Lab work | Quizzes, Short Answer Question, MCQs, Assignments |
| 1.2 | List all characteristics, importance, features, steps of Industrial Microbiology aspects. | Lectures, Lab work | Quizzes, Short Answer Question, MCQs, Assignments |
| 1.3 | Differentiate (Compare) between different mechanisms, functions, practices and aspects related to Industrial Microbiology. | Lectures, Lab work | Quizzes, Short Answer Question, MCQs, Assignments |
| 1.4 | | | Quizzes, Short Answer Question, MCQs, Assignments |
| 2.0 | Skills | | |

| Code | Course Learning Outcomes | Teaching Strategies | Assessment Methods |
|------|---|----------------------------|---|
| 2.1 | Examine theoretically or practically the slides, photos, diagrams or statements of Industrial Microbiology aspects. | Lectures, Lab work | Quizzes, Short Answer Quizzes |
| 2.2 | Argue different biological approaches in laboratory or field or even theoretically Lectures, Lab work | | Quizzes, Short Answer Question, Lab work assessment |
| 2.3 | Design a biological experiment and procedures in laboratory or in the field or even theoretically. | Lab work +Filed work | Short Answer Question, Assignments |
| 3.0 | Values | | |
| 3.1 | Illustrate awareness of risk assessment and safety observation when dealing with various equipment at various fields. | Lectures, Lab work | Short Answer Question, Assignments |

2. Assessment Tasks for Students

| 7 | # | Assessment task* | Week Due | Percentage of Total Assessment Score |
|---|---|--------------------------------|----------|---|
| | 1 | Theoretical written assignment | 3 | 5 |
| 2 | 2 | Theoretical quiz | 5 | 5 |
| | 3 | Theoretical Mid-term exam | 7 | 10 |
| 4 | 4 | Practical Mid-term exam | 9 | 5 |
| : | 5 | Practical assignment or Quiz | 11 | 5 |
| (| 6 | Final practical exam | 13 | 20 |
| , | 7 | Final Exam | 15 | 50 |

^{*}Assessment task (i.e., written test, oral test, oral presentation, group project, essay, etc.)

• E. Student Academic Counseling and Support

Arrangements for availability of faculty and teaching staff for individual student consultations and academic advice :

10 Office hours/faculty/week.

• F. Learning Resources and Facilities

1.Learning Resources

| | 1 |
|-----------------------------------|--|
| Required Textbooks | Glazer A.N., Nikaido H. (2010) Microbial Biotechnology - Fundamentals of Applied Microbiology, Cambridge University Press, Cambridge. 1996 كتاب: الميكروبيولوجيا التطبيقية د عبد الوهاب محمد عبد الحافظ واخرون أساسيات الميكروبيولوجيا الصناعية جابر زايد واخرون 2011 |
| Essential References Materials | Nair A.J. (2008) Introduction to Biotechnology and Genetic Engineering (CD-ROM). Infinity Science Press, USA |
| Electronic Materials | Web Sites, Facebook, Twitter, etc. https://www.ncbi.nlm.nih.gov/pubmed/ - http://www.biology.clc.uc.edu/ |
| Other Learning Materials | |

2. Facilities Required

| 2. I defines required | | |
|--|--|--|
| Item | Resources | |
| Accommodation (Classrooms, laboratories, demonstration rooms/labs, etc.) | 1 Lecture room(s) for groups of 50 students .1 Laboratory for group of 25 students | |
| Technology Resources (AV, data show, Smart Board, software, etc.) | AV, Data Show, Smart Board | |
| Other Resources (Specify, e.g. if specific laboratory equipment is required, list requirements or attach a list) | HPLC, fermenter, glassware, chemicals, applied microbiology books and software. | |

• G. Course Quality Evaluation

| Evaluation Areas/Issues | Evaluators | Evaluation Methods |
|---|-------------------|------------------------------|
| Effectiveness of teaching | Students, Faculty | Direct (Questionnaire) |
| Effectiveness of assessment | Peer Reviewer | Direct (Cross Check marking) |
| Extent of achievement of course learning outcomes | Program Leader | Indirect (QA Committee) |
| Quality of learning resources | QA. Committee | Indirect (Benchmarking) |

Evaluation areas (e.g., Effectiveness of teaching and assessment, Extent of achievement of course learning outcomes, Quality of learning resources, etc.)

Evaluators (Students, Faculty, Program Leaders, Peer Reviewer, Others (specify)

Assessment Methods (Direct, Indirect)

• H. Specification Approval Data

| Council / Committee | Board of Biology Program |
|---------------------|--|
| Reference No. | 6 TH MEETING OF THE BOARD OF BIOLOGY DEPARTMENT 1440-1441 |
| Date | Updated/Revised Nov26, 2020 |