

Anno Accademico 2021/2022

MICROBIOLOGICAL ANALYSIS	
Enrollment year	2021/2022
Academic year	2021/2022
Regulations	DM270
Academic discipline	BIO/19 (GENERAL MICROBIOLOGY)
Department	DEPARTMENT OF BIOLOGY AND BIOTECHNOLOGY "LAZZARO SPALLANZANI"
Course	EXPERIMENTAL AND APPLIED BIOLOGY
Curriculum	Bioanalisi
Year of study	1°
Period	2nd semester (01/03/2022 - 14/06/2022)
ECTS	9
Lesson hours	72 lesson hours
Language	Italian
Activity type	WRITTEN TEST
Teacher	PASCA MARIA ROSALIA (titolare) - 6 ECTS DEGIACOMI GIULIA - 3 ECTS
Prerequisites	Knowledge of General Microbiology provided by the Degree Courses in Biological Sciences and in Biotechnology.
Learning outcomes	Knowledge of methodologies for microbiological control of food, water, and health products.
	Knowledge of the characteristics of the main pathogen microorganisms (bacteria and viruses) in the clinical field and of the techniques that allow their identification.
Course contents	Part 1. Intrinsic and extrinsic parameters that affect microbial growth and survival in foods. Determining microorganisms and/or their products: culture, microscopic, and sampling methods; chemical, biological, and physical methods; bioassays and related methods. Foodborne diseases.

	Examples of food analyses (meet, eggs, milk). Microbial analysis of cosmetics. Water microbiology. Monitoring of air and surface microbial quality. Traceability of genetically modified organisms.
	Part 2. Bacterial and viral pathogens of humans: pathogenesis and clinical features. Antibiotics and vaccins. Main conventional diagnostic techniques: staining; processing of different clinical specimens (urine, blood, various swabs, respiratory samples, cerebrospinal fluid, feces, etc.); physiological, serological and antigenic tests used to identify the bacteria; antibiogram; etc. Molecular diagnostic techniques used to detect non-culturable pathogenic bacteria and viruses.
Teaching methods	The course is divided into frontal lessons.
Reccomended or required readings	- La Placa M. principi di microbiologia medica. XIV edizione. Edises. 2018.
	 Madigan MT, Martinko JM, Stahl DA, Clark DP. Microbiologia biomedica 3. BROCK. 2012 Pearson.
	- G. Antonelli, M. Clementi, G. Pozzi, G.M. Rossolini. 2008. Principi di
	Microbiologia Medica. Casa Editrice Ambrosiana. Milano
	- Barbieri P, Bestetti G, Galli E, Zannoni D. Microbiologia ambientale. Casa editrice ambrosiana, 2009.
	-Galli Volonterio A. Microbiologia degli alimenti. Casa editrice ambrosiana.
	Madigan MT, Bender KS, Buckley DH, Sattley WM, Stahl DA. Brock
	Biologia dei Microrganismi, XVI edizioni, 2022, Pearson. - Jay JM, Loessner MJ, Golden DA. Microbiologia degli alimenti. Hoepli,
	2009.
	- Didactic material provided by teachers (Kiro web site).
Assessment methods	The examination is written, with 7 open questions to verify the study and
	the knowledge of the student. The duration of the test is 2h 30'.
Further information	The examination is written, with 7 open questions to verify the study and the knowledge of the student. The duration of the test is 2h 30'.
Sustainable development goals - Agenda 2030	