

Microbiology 353 –Term 1 [1 credit]

Instructor:

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Required Text:

1. *Microbiology 353 Custom Laboratory Manual*
2. Custom Package sold by UBC bookstore
“*Techniques in Microbiology-A student handbook*” J. Lambert and
“*Microbiology: A Photographic Atlas for the Laboratory*” S. Alexander.

A. Course Goals

The course is designed to:

- Familiarize students with microbiology lab techniques, procedures and equipment that are commonly employed in food microbiology.
- Expose students to a variety of resources for planning and executing microbial analysis of food samples.
- Apply selected methods of writing and evaluating scientific data in the field of microbiology.
- Investigate foodborne pathogens and their role in the diseases.
- Analyze issues associated with the global food chain.

B. Course Requirements

- **1 hour tutorial** each Monday.
This is a lecture style format which will emphasis theory and practices of examining foodborne pathogens. There will be in-class problem solving activities and all tutorials are mandatory.
- **2 hour lab** each Monday. See schedule in Laboratory Manual.
There are 11 scheduled laboratories and all laboratories are mandatory. Failure to attend laboratories without a valid reason may result in a deduction of 1% of students grade. Students who fail to complete 80% of the laboratories may not be given a passing grade. Laboratories cannot be made up.

C. Student Evaluation

1. Exams:	
Midterm Exam	15%
Final exam	35%
2. Lab Reports	20%
3. Group Project	15%
4. Lab Notebook Reports	10%
5. Lab Notebooks – Data Records	5%

