

GENERAL MICROBIOLOGY

1	Course Title:	GENERAL MICROBIOLOGY
2	Course Code:	GMD2201
3	Type of Course:	Compulsory
4	Level of Course:	First Cycle
5	Year of Study:	2
6	Semester:	3
7	ECTS Credits Allocated:	3.00
8	Theoretical (hour/week):	2.00
9	Practice (hour/week):	0.00
10	Laboratory (hour/week):	0
11	Prerequisites:	-
12	Language:	Turkish
13	Mode of Delivery:	Face to face
14	Course Coordinator:	Prof. Dr. MİHRİBAN KORUKLUOĞLU
15	Course Lecturers:	-
16	Contact information of the Course Coordinator:	Prof. Dr. Mihriban KORUKLUOĞLU Uludağ Üniversitesi Ziraat Fakültesi Gıda Mühendisliği Bölümü 16059 Görükle/Bursa Tel: 0 224 294 1497 Fax: 0 224 294 1402 e-posta: mihriban@uludag.edu.tr
17	Website:	
18	Objective of the Course:	It is purposed to teach microorganisms and their morphologies, cytologies, physiologies, ecologies, proliferations, genetically changes and taxonomies. On the other hand, it is purposed to form a basis for Food Microbiology I, Food Microbiology II and Industrial Microbiology courses.
19	Contribution of the Course to Professional Development:	
20	Learning Outcomes:	
	1	After this course, successful students get to know microbiology science
	2	Students are informed of microorganisms, their place in the kingdom of living creatures, life conditions needs, metabolic activities, nutrition requirements and proliferation styles.
	3	They have information about contaminations by microorganisms, advantages and harms of microorganisms, and also they are informed about interactions with environment and other living creatures.
	4	The effects of microorganisms on the human health, their usage area in food industry, desired and undesired microorganism in the food are known by students after the course.
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21	Course Content:			
	Course Content:			
Week	Theoretical	Practice		
1	The histologic changing and developing of microbiology, the place of microbiology among the other living organisms. The general properties of microorganisms.			
2	The cellular structures of microorganisms, eucayotic cells and their organelles			
3	Procaryotic cells, extracellular material, or organelles			
4	The other intracellular materials found in microorganisms			
5	Nutrition demands of microorganisms			
6	Growth of microorganisms and growth conditions, growth physiology			
7	Repeating lesson			
8	Prevention of the microorganism growth			
9	Energy supply of microorganisms			
10	Methods of microbiologic cultures			
11	Ecology of microorganisms			
12	Genetically changes of microorganisms			
13	Classification of microorganims, viruses			
Activites		Number	Duration (hour)	Total Work Load (hour)
22	Textbooks, References and/or Other Materials:	Sahn, I. 1999. General Microbiology, Uludağ University Press, 180p., Bursa	2.00	28.00
Practicals/Labs		0	0.00	0.00
Self study and preperation		14	2.00	28.00
Homeworks		0	0.00	0.00
Projects		0	0.00	0.00
Field Studies		0	0.00	0.00
Midterm exams		1	10.00	10.00
23	Assesment			
Others		0	0.00	0.00
Final Exams		R	1	20.00
Total Work Load				86.00
Quiz		1	5.00	2.87
ECTS Credit of the Course				3.00
Final Exam		1	60.00	
Total		3	100.00	
Contribution of Term (Year) Learning Activities to Success Grade		40.00		
Contribution of Final Exam to Success Grade		60.00		
Total		100.00		
Measurement and Evaluation Techniques Used in the Course				
24	ECTS / WORK LOAD TABLE			

25	CONTRIBUTION OF LEARNING OUTCOMES TO PROGRAMME QUALIFICATIONS															
	PQ1	PQ2	PQ3	PQ4	PQ5	PQ6	PQ7	PQ8	PQ9	PQ10	PQ11	PQ12	PQ13	PQ14	PQ15	PQ16
ÖK1	4	5	4	5	5	4	4	4	4	5	5	0	0	0	0	0
ÖK2	5	5	5	5	4	4	5	4	4	5	5	0	0	0	0	0
ÖK3	4	5	3	3	2	3	3	3	4	4	4	0	0	0	0	0
ÖK4	4	4	3	4	4	4	4	5	4	5	4	0	0	0	0	0
LO: Learning Objectives PQ: Program Qualifications																
Contribution Level:	1 very low		2 low			3 Medium			4 High			5 Very High				