

SUBJECT OUTLINE DETAILS

1. Subject: BIOTECHNOLOGY SEMINAR III

- Code: BT197C
- Credits: 01
- Hours: 15 theory hours, and 30 self-study hours.

2. Management Unit:

- Department of Microbial Biotechnology
- Biotechnology Research and Development Institute.

3. Prerequisites: none

4. Subject objectives:

4.1. Knowledge:

Students will develop knowledge and understanding of:

4.1.1. the importance of biotechnology including microbiology, molecular biology, biochemistry.

4.1.2. basic knowledge of plant-microbe interaction, microbiology on food fermentation, microorganisms in environmental pollution, microbial enzymes used in food processing, waste treatment.

4.2. Skill: students will be able to

4.2.1. increase knowledge about important role of microorganisms in various fields of biotechnology.

4.2.2. apply knowledge in problem-solving skills.

4.2.3. exchange and share biotechnology knowledge in various aspects.

4.2.4. work individually and in groups by updating knowledge through books, journals or internet.

4.3. Attitude:

4.3.1. Actively participate in class seminar activities and in working in teams

4.3.2. Students are encouraged to develop positive values and informed critical attitudes.

4.3.3. Develop a sense of independent learning and an inquiry mind for self-study.

4.4 Brief description of subject content: This course will acquaint students with the interactions between microbes and plants, foods, environments. Topics include the Plant and Soil, Microbial biotechnology; Medicinal Microbiology, Food biotechnology, and Environment biotechnology.

4.5 Subject content structure:

Contents	Hours	Objectives
PART I. INTERACTIONS BETWEEN PLANTS-MICROBES	4	4.1.1; 4.1.2; 4.2.1; 4.2.2; 4.2.3; 4.2.4; 4.3;
1. Topic 1: Symbiosis of legume crops - Introduction (by Lecturer) - Seminar (by Students)	0.5 1.5	
2. Topic 2: Symbiosis of non-legume crops - Introduction (by Lecturer) - Seminar (by Students)	0.5 1.5	
PART II. INTERACTIONS BETWEEN MEDICINAL PLANTS-MICROBES	4	4.1.1; 4.1.2; 4.2.1; 4.2.2; 4.2.3; 4.2.4; 4.3;
3. Topic 3: Antibacterial endophytes in medicinal plants - Introduction (by Lecturer) - Seminar (by Students)	0.5 1.5	
4. Topic 4: Isolation and characterization of endophytes in medicinal plants. - Introduction (by Lecturer) - Seminar (by Students)	0.5 1.5	
PART III. ENVIRONMENTAL MICROORGANISMS	4	4.1.1; 4.1.2; 4.2.1; 4.2.2; 4.2.3; 4.2.4; 4.3;
5. Topic 5: Application of microalgae in treating waste water - Introduction (by Lecturer) - Seminar (by Students)	0.5 1.5	
6. Topic 6: Application of microorganisms in treating of organic waste - Introduction (by Lecturer) - Seminar (by Students)	0.5 1.5	
PART IV. FOOD MICROORGANISMS	3	

7. Topic 7: Beneficial microorganisms in Food biotechnology		
- Introduction (by Lecturer)		1
- Seminar (by Students)		2

7. Teaching methods:

- Introducing and explaining.
- Providing articles, media resources, websites...
- Encourage students self- learning and - searching knowlegde for seminars

8. Duties of student:

- Lecture/Class attendance: not allow to absent more than 20% of lectures.
- Seminar attendance: mandatory.
- Discussion and homeworks: mandatory

9. Assessment of student learning outcomes:

9.1. Assessment

No.	Point components	Rules and Requirement	Weights
2	Midterm exam/ Seminars	Tests/ Oral presentation	30%
3	Final exam	Tests/ Oral presentation	70%

9.2. Grading

- Grading components and final test scores will be marked on a scale of 10 (0 to 10), rounded to one decimal place.
- Subject score is the sum of all the components of the evaluation multiplied by the corresponding weight. The subject score is marked on a scale of 10 and rounded to one decimal place, then is converted to A-B-C-D score and score on a scale of 4 under the academic provisions of the University.

10. Materials:

Materials information	Code number
[1] Mara and Horan 2003 The Handbook of Water and Wastewater Microbiology	Viện NC và PT công nghệ SH
[2] Food biotechnology / Roger Angold, Gordon Beech, John Taggart.- Cambridge: Cambridge University Press, 1989.- 171 p., 24 cm (Cambridge Studies in Biotechnology 7), 0521266319.- 664.024/ A592	<u>CN.001830</u>
[3] Biotechnology in the food industry / M P Tombs.- 1st.- Milton Keynes: Open Univ, 1990, 189p., 0 471 93276 0.- 644/ T656	Viện NC và PT công nghệ SH
[4] Madigan M T, J M Martinco, D Stahl and D Clark 2012 Brock Biology of microorganisms. Prentice Hall International, Inc. Tái bản lần thứ 11. USA.	Viện NC và PT công nghệ SH
[5] WHO. 1990 Medicinal plants in Vietnam. Manilla, The Philippines. pp.220	Viện NC và PT công nghệ SH

11. Self-study Guide:

Week	Content	Theory (hours)	Students' duties
1	PART I. INTERACTIONS BETWEEN PLANTS-MICROBES	4	<i>Based on each Topic:</i>
	1. Topic 1: Symbiosis of legume crops - Introduction (by Lecturer) - Seminar (by Students)	2	- Reading: [4] - Finding and accessing: contents/ theory from the internet, books, handouts, lectures... preparing PPT and carrying out the seminar (in group), discuss and answer the questions from other groups.
	2. Topic 2: Symbiosis of non-legume crops - Introduction (by Lecturer) - Seminar (by Students)	2	-Reading: [4] -Finding and accessing: contents/ theory from the internet, books, handouts, lectures... preparing PPT and carrying out the seminar (in group), discuss and answer the questions from other groups.
3	PART II. INTERACTIONS BETWEEN MEDICINAL PLANTS-MICROBES	4	<i>Based on each Topic:</i>
	3. Topic 3: Antibacterial endophytes in medicinal plants - Introduction (by Lecturer) - Seminar (by Students)	2	-Reading:[4],[5] -Finding and accessing: contents/ theory from the internet, books, handouts, lectures... preparing PPT and carrying out the seminar (in group), discuss and answer the questions from other groups.
	4.Topic 4: Isolation and characterization of endophytes in medicinal plants. - Introduction (by Lecturer) - Seminar (by Students)	2	-Reading: [4],[5] -Finding and accessing: contents/ theory from the internet, books, handouts, lectures... preparing PPT and carrying out the seminar (in group), discuss and answer the questions from other groups.
5	PART III. ENVIRONMENTAL MICROORGANISMS	4	<i>Based on each Topic:</i>
	5. Topic 5: Application of microalgae in treating wastewater - Introduction (by Lecturer) - Seminar (by Students)	2	-Reading: [1], [4] -Finding and accessing: contents/ theory from the internet, books, handouts, lectures... preparing PPT and

			carrying out the seminar (in group), discuss and answer the questions from other groups.
6	6. Topic 6: Application of microorganisms in treating of organic waste - Introduction (by Lecturer) - Seminar (by Students)	2	-Reading: [1], [4] -Finding and accessing: contents/ theory from the internet, books, handouts, lectures... preparing PPT and carrying out the seminar (in group), discuss and answer the questions from other groups.
	PART IV. FOOD MICROORGANISMS	3	
7	7. Topic 7: Beneficial microorganisms in Food biotechnology - Introduction (by Lecturer) - Seminar (by Students)	3	-Reading: [2], [3] -Finding and accessing: contents/ theory from the internet, books, handouts, lectures... preparing PPT and carrying out the seminar (in group), discuss and answer the questions from other groups.
	Total	15	
10			Taking the Final exam

**ON BEHALF OF RECTOR
DEAN/ DIRECTOR**

Can Tho,/...../20...
HEAD OF DEPARTMENT