Course Description Form

1. Course Name:

Biotechnology 1

2. Course Code:

BITE467

3. Semester / Year:

First semester (fall) / 2023-2024

4. Description Preparation Date:

1/2/2024

5. Available Attendance Forms:

Presence

6. Number of Credit Hours (Total) / Number of Units (Total)

2 theoretical hours + 3 practical hours (75 hours) / 3.5 units

7. Course administrator's name (mention all, if more than one name)

Name: Dr.Tariq Nowaf Khalil and Enas Mounir Abdel Majeed

8. Course Objectives

Theoretical

- Enabling the student to know the definition of life technologies and industrial microbiology
- Introducing the student to methods of developing and preserving industrial microorganisms
- Introducing the student to methods of genetic engineering and methods of increasing the productive capacity of organisms

Practical

- Enabling the student to isolate microorganisms from their sources, preserve them, and test their production capacity

9. Teaching and Learning Strategies

Theoretical

- Interactive lecture
- Brainstorming
- Dialogue and discussion
- Assigning reports
- -Conducting monthly and daily examinations

Practical

Interactive lecture

- -Discussion, dialogue, brainstorming
- -Conducting laboratory experiments
- -Assigning reports
- -Conducting daily and monthly examinations

10. Course Structure

Week	Hours	Required Learning Outcomes	Unit or subject name	Learning method	Evaluation method
1	2Theoretical 3Practical	Theoretical:a1 The student learns the meaning of	THEORETICAL Definition of biotechnology	THEORETICAL audio methods, Writing on the	Shortexams, assignments, discussions
		biotechnology And sources of	Cell types and sources of	board Direct dialogue	

		biology	microorganisms	style	
		practical a1 The student gets to know Biotechnology science And its importance in life Industrial microscopyit	practical biotechnology And microbiology	PRACTICAL Assigning tasks and reports	1 Load isolar
2	3Practical	Theoretical:c1 The student learns about the type of nutrients needed for the growth of microorganisms and the	THEORETICAL Nutritional and environmental requirements for the growth of microorganisms PRACTICAL Biovaccine	THEORETICAL audio methods, Writing on the board Direct dialogue style PRACTICAL Assigning tasks and reports	Shortexams, assignments, discussions
3	2Theoretical 3Practical	THEORETICAL: c2 The student learns about the necessary metabolic pathways that microorganisms take to produce energy Practical: c2 The student gets to know Methods of preservation and the benefits of each Of which	THEORETICAL Metabolic pathways of microorganisms practical Different methods of preservation	THEORETICAL audio methods, Writing on the board Direct dialogue style PRACTICAL Assigning tasks and reports	Shortexams, assignments, discussions
4	2Theoretical 3Practical	THEORETICAL: b1 The student learns about the fermentation device, its parts,		THEORETICAL audio methods, Writing on the board Direct dialogue	Shortexams, assignments, discussions

		and ways to work with it Practical: c3 The student was not able to run Lyophilization device and learning to preserve samples with it	practical Preservation by lyophilization	style PRACTICAL Assigning tasks and reports	
5	2Theoretical 3Practical	The student learns about development methods and methods, such as the continuous method, meals, and nutrition Practical: c4 The student is able to identify mutation events Using UV rays	Theoretical: Development methods used in biotechnology practical Creating mutations using ultraviolet radiation	THEORETICAL audio methods, Writing on the board Direct dialogue style PRACTICAL Assigning tasks and reports	Shortexams, assignments, discussions
6	2Theoretical 3Practical	Theoretical: d1 The student learns about methods of genetic engineering for industrial microorganisms, cutting and plasmid enzymes, and plasmids. Practical: b1 The student is able to operate the fermenter and become familiar with it On its parts	Theoretical: Genetic engineering of microorganisms practical Fermenter device	THEORETICAL audio methods, Writing on the board Direct dialogue style PRACTICAL Assigning tasks and reports	Shortexams, assignments, discussions
7	2Theoretical 3Practical		Theoretical: Genetic improvement of artificial microorganisms	THEORETICAL audio methods, Writing on the board Direct dialogue style	Shortexams, assignments, discussions

8	2Theoretical 3Practical		Laboratory Theoretical: Industrial microbial vaccine	audio methods,	Shortexams, assignments, discussions
9	2Theoretical 3Practical	Theoretical: d2 The student learns about the mechanism of dealing with compounds and methods of chemical and physical separation Practical: c5 Preparing reports and discussing previous experiences		THEORETICAL audio methods, Writing on the board Direct dialogue style PRACTICAL Assigning tasks and reports	Shortexams, assignments, discussions
10	2Theoretical 3Practical	Theoretical: a3 The student learns about methods of preserving artificial microorganisms and the duration of their preservation, such	Theoretical: Methods of preserving artificial microorganism s	THEORETICAL audio methods, Writing on the board Direct dialogue style PRACTICAL Assigning tasks and reports	Shortexams, assignments, discussions

		as freezing,			
		cooling, lyophilization, etc. Practical: e1 The student will be able to prepare the manufacturing process for yeast	practical Laboratory manufacturing of bread yeast		
11	2Theoretical 3Practical	The student learns about the type of protein, how microorganisms reproduce to be used as food materials for humans and animals, and ways to develop them. Practical: e2 The student will be able to prepare the manufacturing process for yeast	Theoretical: Single-cell protein production practical The student will be able to prepare the manufacturing process for yeast	audio methods, Writing on the board Direct dialogue style	Shortexams, assignments, discussions
12	2Theoretical 3Practical	The student learns about methods of protein separation and purification using gels,	separation	THEORETICAL audio methods, Writing on the board Direct dialogue style PRACTICAL Assigning tasks and reports	Shortexams, assignments, discussions
13	2Theoretical 3Practical	Theoretical: d4 The student learns about the microorganisms that produce toxins and the type of toxins Practical: c6 The student is able to separate bread yeast	mycotoxins practical Separating and	THEORETICAL audio methods, Writing on the board Direct dialogue style PRACTICAL Assigning tasks and reports	Shortexams, assignments, discussions

	3Practical	comprehensive and quick review of all previous lectures is done Practical: c7 The student is a to separate broyeast	w residence	neoretical: a mprehensive view actical and arifying bread east	THEORETICAL audio methods, Writing on the board Direct dialogue style PRACTICAL Assigning tasks and reports	Shortexams, assignments, discussions
1	1. Course Evalu	ıation				
t Evaluation methods			Evaluation date (one week)		Grade	Relative weight %
Final theoretical report + theoretical practical reports			Theoretical 15 weeks Practical 1-15 weeks		7theoretical +	13%
2	Short test 1 Quiz		3 weeks		4theoretical + 2practical	6%
3	Midterm exam (theoretical and practical)		9 weeks		10theoretical + 5 practical	15%
4	Short test 2 Quiz		12 weeks		4 theoretical + 2 practical	6%
5	Final practical test		practical exams week		20	20%
6	Final theoretical exam		theoretical exams week		40	40%
					100	100
12	2. Learning and	Teaching Res	ources			
Required textbooks (curricular books, if any)				Biotechnology book (Dr. Fayez Al-Ani), Biotechnology book Dr. Khafaji flower		
Main references (sources)			(Sources) Biotechnology Book (Dr. Fayez Al-Ani)			
Recommended books and references (scientific journals, reports)				references (scientific journals, reports)		
Electronic References, Websites				Electronic references, Internet sites, Research gat		

Instructor of theoritical part

Dr. Tariq Nawaf Khalil

Instructor of practical part

Enas Mounir Abdel Majeed

Chairman of the scientific committee

Prof. Dr. Moafak mahmood ahmed

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Head of the department of Food science

Prof. Dr. Sumaya khalaf badawi

