Environmental Health Department Faculty of Health Science American University of Beirut ENHL 227 (3crs) : Environmental Microbiology Spring Semester AY 2023-2024

Course Syllabus

I. <u>Course title</u>

Environmental Microbiology ENHL 227.

II. <u>Course Instructor:</u>

Name: Rola Ajib E-mail Contact : ra64@aub.edu.lb Office: Van Dyck 4th FL (Environmental Health Department), Rm. 404 Ext: 4626 Office Hours: Mondays & Fridays from 11:00 am to 12:00 noon scheduled by appointment.

III. <u>Class Time and Location:</u>

Monday & Friday from 12:00 noon to 12:50 pm Room #201

IV. ENHL 227 Course Description:

A- Microbiology

The 1st part introduces the student to the world of Microorganisms and especially to the world of Bacteria. It also provides an overview on fundamental aspects of microbiology techniques including all aseptic cultivation techniques, staining & microscopy, microbial metabolism, growth & nutrition as well as on the control of their growth as means for prevention of the spreading of infectious diseases.

B- Environmental & Applied Microbiology

This 2nd part covers the environmental & applied microbiology. The course discusses several positive function microbes perform in the environment (Bioremediation, Biodegradation, ...), it will also provide an indication on soil, air, water, food, & industrial microbiology. However, the laboratory section exposes students to principles of microbiological quality assessment by applying standard analytical techniques and emphasizing quality control protocols

V. <u>Course Learning Outcomes (LOs):</u>

At the end of the course, students should be able to:

LO1: Classify different types of MO

LO2: Identify the growth and nutrition of bacteria as well as the control of microbial growth

- LO3: Categorize MO according to their metabolic pathway
- LO4: Identify infectious diseases, their mode of transmission, and antimicrobial drugs used
- LO5: Define and describe the beneficial and harmful activities of MO in the environment, and their mechanisms of pathogenicity
- LO6: Identify the harmful activities of MO in food and water and their beneficial uses
- LO7: Apply suitable methods & conditions in applied microbiology

VI. <u>Course Content:</u>

| Week | Topic | Course | Assessment |
|--------|--|--------------|--|
| | | LOs | <u>of LOs</u> |
| Week 1 | Chapter 1: Introduction to Environmental Microbiology: Important groups of microorganisms (MO) General characteristics of MO & nomination Functional anatomy of prokaryotic & Eukaryotic cells MO: Human welfares and human diseases | LO 1 | Multiple choice questions & Lab Work |
| Week 2 | Chapter 2: Growth and Nutrition of Microorganisms Binary fission and budding Standard bacterial growth curve Factors affecting bacterial growth: physical & chemical Types of culture media Measurement of bacterial growth | LO 2 | Multiple choice & matching questions, Lab work |
| Week 3 | Chapter 3: The control of microbial growth Terminology of bacterial growth control Microbial death curve Physical methods of microbial control Chemical methods of microbial control | LOs 2 & 3 | Multiple choice & matching questions, Lab work |
| Week 4 | Chapter 4: Principles of Infectious diseases Normal microbiota Etiology of infectious diseases Classifying infectious diseases Patterns of diseases Nosocomial infections | LOs 4 & 5 | Multiple choice & matching questions |
| Week 5 | Chapter 5: Microbial mechanisms of pathogenicity How microbes enter a host? Portals of entry (respiratory tract, gastrointestinal tract, genitourinary system, skin) How do bacterial pathogens penetrate host defenses? Difference between exo and endotoxins | LOs 4 & 5 | Multiple choice & matching questions |

| | Chapter 6: Food microbiology | | |
|-----------|--|-------------|--------------|
| Weeks 6-7 | - Intrinsic & extrinsic parameters of food that | | Multiple |
| | affect microbial growth | $I \cap 5$ | choice |
| | - MO in foods | LOS 3, | questions, |
| | - Microbial spoilage of foods | 0 & 1 | lab work & |
| | - MO in food industry | | case studies |
| | - Food poisoning | | |
| | Chapter 7: Water & Wastewater microbiology | LOs 5, | |
| | - Vocabulary of water microbiology | 6&7 | |
| | - Environmental classification of water and | | Multiple |
| | excreta-related communicable diseases | | choice |
| Weeks 8-9 | Appropriate control strategies to reduce the | | questions, |
| WEEKS 0-9 | water related diseases | | lab work & |
| | - Emerging waterborne pathogens | | case studies |
| | - Bacterial Pathogens | | |
| | - Water purity and indicator MO | | |
| | - Water treatment in brief | | |
| | Chapter 8: Soil microbiology | LOs 5 | Multiple |
| | - Habitats provided by soils | & 7 | choice |
| Week 10- | - Carbon cycle | | questions, |
| 11 | - Nitrogen cycle | | lab work & |
| | - Sulfur cycle | | case studies |
| | | | |
| | Chapter 9: Air microbiology | LOs 5 | N 7 1 1 1 |
| | - MO found in air | & / | Multiple |
| W 1 10 | - Distribution of MO in air | | choice |
| week 12- | - Factors affecting air microflora | | questions, |
| 13 | - Air microfiora significance in human health | | lab work & |
| | - Major diseases transmitted by air | | case studies |
| | - Control of andonie MO | | |
| | Chapter 10: Industrial Microbiology | LOs 5 | |
| | - Choice of a suitable MO | <u>2000</u> | Multiple |
| | - Preservation of MO | | choice |
| | - MO growth in controlled environment | | questions. |
| Week 14 | - Major products of industrial microbiology | | lab work & |
| | - Microbial growth in complex natural | | case studies |
| | environments | | |
| | - Fuels and MO | | |
| | | | |
| Week 15 | Chapter 11: Bioremediation and Biodegradation | LOs 5 | |
| | - Environmental Pollutants | & 7 | Multiple |
| | - Mechanisms of Bioremediation | | choice |
| | - Mechanisms of Biodegradation | | questions, |
| | - Applications of Bioremediation & | | lab work & |
| | Biodegradation | | case studies |
| | | | |

PS: Kindly Note that 3 of the lab sessions will be extended as per the Registrar's office recommendation to make up for the 3 Holidays

VII. Course Evaluation

| | Type of Evaluation | Course Learning Outcome Assessment | |
|----|----------------------------|------------------------------------|------|
| А. | Attendance & Participation | | 5 % |
| В. | Quizzes | LOs 1,2,3,4,5 &6 | 10 % |
| C. | Midterm | LOs 1,2,3,4 &5 | 25 % |
| D. | Final | LOs 5, 6 &7 | 30 % |
| E. | Lab work | LOs 1,4,5 6 & 7 | 30 % |
| | | | 100% |

VIII. <u>Exams</u>

All covered material is equally important. Exams will be a combination of multiple choice and matching questions and case studies essentially based on lectures.

Midterm: March 2023 (March 6- March 10) Final Exam: TBA

IX. <u>AUB/FHS policies</u>

Attendance

Students who miss more than one-fifth of the sessions of any course in the first ten weeks of the semester (five weeks in the case of the summer term) are dropped from the course.

Students with Special Needs

'AUB strives to make learning experiences accessible for all. If you anticipate or experience academic barriers due to a disability (such as ADHD, learning difficulties, mental health conditions, chronic or temporary medical conditions), please do not hesitate to inform the Accessible Education Office. In order to ensure that you receive the support you need and to facilitate a smooth accommodations process, you must register with the Accessible Education Office (AEO) as soon as possible: accessibility@aub.edu.lb; +961-1-350000, x3246; West Hall, 314.

Code of Conduct

Based on the rules & regulations of AUB, any attempt of cheating or plagiarism or moral misconduct would result in severe disciplinary actions against the student.

If you're in doubt about what constitutes plagiarism, ask your instructor because it is your responsibility to know. So please review the "Student Code of Conduct" on: https://aub.policytech.eu/dotNet/documents/?docid=147&public=true

Non-Discrimination – Title IX – AUB

"AUB is committed to facilitating a campus free of all forms of discrimination including Sex/ gender-based harassment prohibited by Title IX. The University's nondiscrimination policy applies to, and protects, all students, faculty, and staff. If you think you have experienced discrimination or harassment, including sexual misconduct, we encourage you to tell someone promptly. If you speak to a faculty or staff member about an issue such as harassment, sexual violence, or discrimination, the information will be kept as private as possible, however, faculty and designated staff are required to bring it to the attention of the University's Title IX Coordinator. Faculty can refer you to fully confidential resources, and you can find information and contacts at www.aub.edu.lb/titleix. To report an incident, contact the University's Title IX Coordinator Ms. Mitra Tauk at 01-350000 ext. 2514, or titleix@aub.edu.lb. An online anonymous report may be submitted via EthicsPoint at www.aub.ethicspoint.com".

X. <u>References</u>

- **<u>1.</u>** .Tortora, B.Funke, and C. Case, 2016. Microbiology: an introduction 12th edition. Benjamin Cummings. London.
- **<u>2.</u>** L.M. Prescott, J.P. Harley and D.A. Klein, 2005. Microbiology 6th edition. Mc Graw-Hill. New York.
- **<u>3.</u>** M.Waites et al 2001. Industrial Microbiology. An Introduction. Blackwell science. London

Enjoy your semester & Good Luck