

POLYTECHNIC OF MEÐIMURJE IN ČAKOVEC

	COURSE SYLLABUS							
	ACADEMIC YEAR: 20	020/2021						
1. GENERAL COURSE INFO	RMATION							
1.1 Course name	Environmental microbiol	ogy						
1.2 Study program/s	Indergraduate professional study Sustainable Development							
1.3 Course status (O,E)	0	Lectures	30					
1.4 Course code	4062	instruction	Exercises	30				
1.5 Course abbreviation	EM	(number of	Seminars					
1.6 Semester	IV	hours)	E-learning					
1.7 ECTS	5	1.7 Place and time of instruction	Premises of t Međimurje in according to published on	the Polytechnic of n Čakovec, the schedule n the website				
			l					
2. TEACHING STAFF								
2.1 Course leader/s-title	mr. sc. Nada Glumac,s. lec.	contact	nglumac@m	ev.hr				
		contact						
2.2 Assistant/s- title		contact						
		contact						
2.3 Instruction held by-		contact						
title								
3. COURSE DESCRIPTION								
3.1 Course goals	groups of microorganisms a microorganisms in different microorganisms in environr	and explain the imp ecosystems (soil, v mental engineering	logy and the m ortance and ro water, air, was and evervday	ost important ole of te) and the use of				
			,	life.				
3.2 Prerequisites	There are no conditions After successfully completing the course, students will be able to: O1 Interpret basic concepts related to microbiology and understand the importance and role of microorganisms O2 Distinguish the difference in the structure and function of prokaryotic and eukaryotic cells of microorganisms and distinguish the metabolic and biochemical activity O3 Gaining knowledge about the distribution of microorganisms and the role of microorganisms in the environment and the influence of environmental factors O4 Prepare a microscope slide and master the microscopy technique O5 Understand the cultivation of microorganisms in the laboratory and independently perform basic microbiological analyzes of water for human consumption and wastewater O6 Plan air quality management O7 Compare processes related to microbiological biodegradation of waste O8 Understand coil microbiological processes							

3.4 Course content	The course provides knowledge about microorganisms, and their huge role in various ecosystems as well as introduction to pathogenic microorganisms that can be transmitted through water or air. Introduction to microbiological methods of isolation of microorganisms important for environmental microbiology.											
3 5 Types of coursework							Blended e-		Individ	ual		
3.5 Types of coursework	х	Lectures	х	Exercis	ses		learning		activiti	es	х	Laboratory
	x	Seminars and workshops	5	Distant learnin	t Ig	x	Field classes		Multim and netwo	nedia rk		Mentorship
		Other										
3.6 Language of instruction	Cro	oatian/ En	glish		T	-						
3.7 Monitoring students'	2,0 Class attendance 0,5 Seminars Essay											
work (enter the		Class ac	tivity			Pro	oject			Repo	ort/p	aper
credits for each	1.0	h di alta a un			1.0					Cont	tinuc	ous
activity so that the	1,0	Midterr	n exam	IS	1,0	Pra	actical task			knov	vled	ge check
total number of	(1,C)) Written	exam			Ex	perimental wo	ork				
ECTS credits is equal	0.5 Oral exam Besearch											
to the total ECTS												
value of the course,												
3.8 Assessment and												
evaluation of		Ac	tivitv	specif	icatio	n	Percent	%	Po	oints		
students' work				Ass	essmer	nt d	uring instr	uctic	on			
during classes and at		Atte	ndan	ce			5%			5		
the final exam		Clas	ss acti	vity			5%		5			
		Sem	ninar/	projec	t/ essa	y	30%			30		
		Mid	term	exam	1		30%			30		
		Mid Exa	term	exam 2	<u>l</u> nt for	tha	30%	ho f	ailad t	$\frac{30}{2}$	G1	
		exu all	the o	hlioata	ni jor srv rec	ıne mir	siuaenis w rements dur	no je ino	illea la the ser	o julij neste:	ll r	
		Writ	tten e.	xam	ny reg	[60%	ing		60	,	
		Tota	al:				100%		1	00		
	Wr	itten exar	n									
	The	e written	exam	is taker	n throu	igh 1	two Midteri	n exa	am.			
	Or	al oyam										
	As	tudent ha	is the	right to	o public	citv	during the o	oral e	exam. A	At leas	t or	e other
	stu	dent mus	t be p	resent	in the	, rooi	m. Exam qu	estio	ns mus	st be v	vrit	ten down
	to	determine	e if all	outcor	nes ha	ve b	een verified	d. Th	e oral e	exam i	s m	ainly used
	as	an upgrac	le to t	he writ	ten ex	am.						
3.9 Assessment criteria –												
analysis per learning				Ways of	evaluat	ing l	earning outco	mes		P		
outcomes			Atten	dance	Activi	ty	exam 1	iviid exa	-term am 2	Pract wo	ical rk	Total
	0	utcome 1					5			5		
	0	utcome 2					5		5	5		10
	0	utcome 4					5		J	10)	10
	0	utcome 5								10)	15

	Outcome 6				10		15			
	Outcome 7				10		10			
	Outcome 8				10		10			
	Outcome not-related	5	5				10			
	Total	5	5	25	35	30	100			
	Grading of c	outcomes (in	order to pa	ass the mid-	term exam	n/exam the	student			
	must achiev	e at least 50	% points fo	r each learr	ning outcor	ne)				
	Points G	Grade								
	89–100 e	- 100 excellent (5)								
	76–88 v	- 88 very good (4)								
	63–75 g	3 – 75 good (3)								
	50–62 p) – 62 pass (2)								
	0-49 fa	ail (1)								
3.10 Specific features	If a student	collects 50%	of the poir	its of each	outcome, h	ie / she dire	ctly takes			
related with taking	the exam, p	rovided that	he / she ha	s done prac	tical work	(exercises).	A student			
the course	cannot acce	ess the exam	period if	he / she ha	as not achi	eved a mir	for each			
	exercise. 60	% correct an	nswers. Pra	ctical work	(complete	d exercises)	is taught			
	until the las	t week of lect	tures. Durir	ig the exam	, it is possik	ple to orally	check the			
	knowledge	from practica	al work (exe	ercises).						
	If a student	does not ac	chieve a su	fficient nur	nber of po	oints on the	midterm			
	exam, he / s	she cannot ta	ike the nex	t midterm e	exam.					
	Once achiev	ed points in	intermedia	te exams to	or each lear	ning outcoi	me are no			
	longer delet	ed unless the	e student d	lecides to c	orrect the	result for a	particular			
	learning out	come, when	eby the po	ints won u	ntil then ar	re deleted a	and newly			
	The final gra	ants for that	learning ou	itcome are	entered.	sum of poir	te oornod			
	The final gra	ade is obtaine	ed on the e	xam period	and is the	sum or poir	its earned			
	Students we	es. No did pot tol	ka tha calla		acc the writ	ton nort of	the even			
	students wi		mos ara ch	ockod and	are require	iten part or				
	where all le	foro taking t	he even	eckeu, anu	are require	ed to have c	ompieted			
	exercises be	erore taking t	ne exam.							
3.11 Students obligations	Full-time stu	idents are re	equired to a	attend at le	east 70% of	f the total r	umber of			
Sill Statents obligations	hours of lec	tures and exe	ercises in o	rder to exe	rcise the rig	the total i	he exam			
	Part-time st	udents are r	equired to	attend at le	else the he	f the total r	umber of			
	hours of lec	tures and exe	ercises in o	rder to exe	cise the rig	the totake t	he exam.			
	If the studer	nt has not ful	filled all the	obligation	s set by the	e course. he	is obliged			
	to attend th	e lectures ag	ain and me	et the cond	ditions for t	aking the e	xam.			
	Attendance	can be offs	et by onlir	ne tuition,	organised	webinars a	nd added			
	assignments	s given by tea	, achers. One	e lesson last	s 45 minut	es, and sev	eral hours			
	form a tea	ching unit. A	Absence fro	om one te	aching uni	t is counte	d as one			
	absence. De	elays and ap	ologies are	e recorded	separately	. In that ca	se, if the			
	student mis	sed more tha	an 50% of cl	asses, and	has a justifi	able reasor	/apology,			
	the request	should be	submitted	to the De	partment	Council, w	hich then			
	decides on t	the justificati	on of stude	ent absence	s with the	obligatory of	opinion of			
	the course l	eader.								
3.12 Written	Seminar pap	pers must be	computer	written and	may have a	a maximum	of 12 text			
assignments	cards (Time	s New Roma	n, font 12)	from intro	duction to	conclusion	, together			
	with pictur	es, appendio	ces to tab	les, etc. S	eminar pa	pers must	have an			
	adequate tit	tle page, con	tent, marke	ed pages an	d literature	e . The semi	nar paper			
	should be d	livided into c	chapters an	d contain a	a list of ref	erences an	d a list of			
	figures and	tables and gr	raphs and f	inally a sum	nmary / cor	nclusion in t	he size of			
	250 words.	The studen	t guarante	es the aut	henticity o	of the work	with his			
	signature. P	ower Point s	eminar pap	ers must b	e presente	d orally.				

3.13 Req	uired reading	1.	Stilinović, B Textbooks	., Hrenović, J., 2009: Practic of the University of Zagreb.	cum in microbiology. K Zagreb	ugler.		
		2.	Hajsig, D., N and immun	Naglić, T., Madić, J., Gamulir ology with the basics of epi	n, S., 1992: General mio izootiology. Školska knj	crobiology iga Zagreb		
		3.	Duraković, microbiolog	S. Redžepović, S., 2003: Intr gy. Kugler	roduction to general			
		4.	Duraković, S., Duraković, L., 2008: Manual for work in a microbiological laboratory. Zagreb					
		5.	Hajsig, D., [Recedo dig	Delaš, F., 2016: Exercise Ma ital j.d.o.o. Zagreb.	nual in General Microb	iology.		
3.14 Add	litional reading	1.	Viličić. D., 2 book Zagre	003: Phytoplankton in the ı b.	marine ecological syste	m. School		
		2.	Hurst, C.J., Sinauer Ass	1997: Manual of Environme ociations, New York.	ental Microbiology, ASI	VPressand		
		3.	Maier, RM. 2nd., Elsevi	, Pepper, IL., Gerba, C.P., 20 er Science, San Diego.	008: Environmental Mi	crobiology,		
4 ADDIT	IONAL COURSE INI	FORM	ATION					
4.1 Qual	ity control	The	quality of the	e program, teaching proc	cess, teaching skills ar	nd level of		
		based on questionnaires, and in other standardised ways and in accordance						
		with the by-laws of the Polytechnic of Međimurie in Čakovec.						
4.2 Cont	act the teacher	Stud	ents can con	tact the teacher during the	e office hours and dur	ing classes,		
		while	e for short qu	estions and explanations t	hey can contact him/h	ier any day		
		durir	ng working ho	ours by coming in person o	r by landline. It is also	possible to		
		ask c	Juestions by	e-mail, which will be answe	ered in 48 hours at the	latest. It is		
		desir durir	able for stud	ents to come as often as period office hours.	ossible for any possible	e questions		
4.3 Infor	mation about	It is t	he obligation	of each student to be reg	ularly informed about	the course.		
the	course	All notifications about the classes or possible postponement of classes will be						
		poste	posted on the bulletin board and on the website of the Polytechnic at least 24					
		hour	s in advance.					
4.4 Cour	se contribution							
	ne study gram	Prop	age water, ai	r, soll, waste and energy in m for the remediation of r	a sustainable way	d air while		
pi o g	514111	adhe	ring to the p	rinciples of sustainable deve	elopment			
		Formulate simple problems in the field of environmental protection in order to						
		solve	them by app	blying the principles of susta	ainable development			
5. ANAL		OPICS	(the number	of hours is equal to the nu	mber of lectures and e	exercises		
or the co				LECTURES				
				Method				
				 Direct teaching (lecture, 				
				instruction, pp		C		
Hours	Topic and	descri	ption	 presentation) Discovery learning 	Learning outcomes	Course		
				(individual, lead,		outcome		
				discussion)				
				Group learning				

		Case studyField classes		
1.	Introductory introduction to the course and detailed syllabus, historical development of microbiology	Lecture, pp presentation	Understand the role and importance of microorganisms in the environment	01
2.	General microbiology (Bacteriology)	Lecture, pp presentation	Define the morphology of bacteria, know the role and structure of all cellular parts of bacteria, define the prokaryotic cell	02
3.	Viruses and fungi	Lecture, pp presentation	Understand the structure and organization and properties, describe the eukaryotic cell, distinguish the basic morphological characteristics of yeasts and molds	01 02
4.	Protozoa and algae, Phylogenetic tree, Biochemical circulation of important biogenic elements.	Lecture, pp presentation	Identify the type of microorganisms and their consequences for the environment, list the characteristics and important groups of protozoa, Gaining knowledge about the importance of microorganisms in the circulation of biogenic elements	01 05
5.	Microbial communities, bacterial metabolism	Lecture, pp presentation	Understand the interrelationships of microbial communities, distinguish the metabolic and biochemical activity of microorganisms	O3

6.	Microbiology of groundwater and water for human consumption	Lecture, pp presentation	Recognize the impact of iron bacteria on water quality for human consumption, pipelines, pumps and well capacity	03
7.	Microbiology of surface and wastewater	Lecture, pp presentation	Introduce microorganisms of wastewater, activated sludge, nitrifying and denitrifying bacteria	О3
<u>8.</u> 9.	Midterm exam 1 Air microbiology	Lecture, pp presentation	Explain the spread of microorganisms through the air, learn about air sampling techniques, learn to plan air quality management	O6
10.	Solid waste landfills	Lecture, pp presentation	Interpret the processes of aerobic and anaerobic decomposition with the help of microorganisms, know the difference between bioreactor and conventional landfills	07
11.	Biofilms and bioremediation	Lecture, pp presentation	Understand and describe the process of biofilm formation, give examples of benefits and harms of biofilms in the environment, understand the process of biremediation	O3
12.	Soil microbiology	Lecture, pp presentation	Get to know soil microbial	08

13.	Bioterrorism	Lecture, pp presentation	communities and plant microorganisms, understand metabolic microorganisms in soil Identify the most significant and pathogenic microorganisms that can endanger human health and	03
14.	Biosensors	Lecture pp presentation	the environment Explain the function of biosensors in ecology	O3
15.	Midterm exam 2			
Hours	Topic and description	Method • Direct teaching (lecture, instruction, pp presentation) • Discovery learning (individual, lead, discussion) • Group learning • Case study • Field classes	Learning outcomes	Course outcome
1.	Exercise 1, introduction to equipment and accessories in the microbiological laboratory	Laboratory exercises	Recognize and know the purpose of the equipment	03 05
2.	Exercise 2, make a microscopic specimen and microscopy	Laboratory exercises	Master the technique of microscopy and distinguish members of different groups on the basis of native preparations	05
3.			Independently develop and apply	

4.	Exercise 4, to classify microorganisms on the basis of colored microscopic preparations	Laboratory exercises	Distinguish morphological and tinctorial properties of microorganisms	01 05
5.	Exercise 5, Preparation of nutrient media	Laboratory exercises	Understand the preparation and types of nutrient media for the cultivation of microorganisms	04 05
6.	Exercise 6, water sampling for human consumption	Laboratory exercises	Master the technique of sampling water for human consumption and measure the parameters	05
7.	Exercise 7 microbiological analysis of water	Laboratory exercises	Independently perform microbiological analysis of water	05
8.	Exercise 8, determination of coliform bacteria in water	Laboratory exercises	Identify coliform bacteria	05
9.	Exercise 9, determining the total number of bacteria in the water	Laboratory exercises	Determine the total number of bacteria in the water	05
10.	Determine the total number of bacteria in the water	Laboratory exercises	Practically perform two methods for determining the physiological properties of microorganisms	05
11.	Exercise 11, determining the number of molds in the air	Laboratory exercises	Differentiate between quantitative and qualitative microbiological analysis of air	O6
12.	Exercise 12, preparation of packaging for microbiological analyzes	Laboratory exercises	Determine the packaging for different microbiological	05 06 07

			analyzes (soil, waste, water, air)	
13.	Exercise 13, application of commercial ready-made tests in microbiology	Laboratory exercises	Be able to apply final tests in the identification of microorganisms	05 06 07
14.	Exercise 14, taking microbiological fingerprints of surfaces	Laboratory exercises	Master the technique of taking swabs and interpret the results	05 06 07
15.	Exercise 15 control of nutrient media for the cultivation of microorganisms	Laboratory exercises	Know the parameters and method of control of nutrient media for the cultivation of microorganisms	05