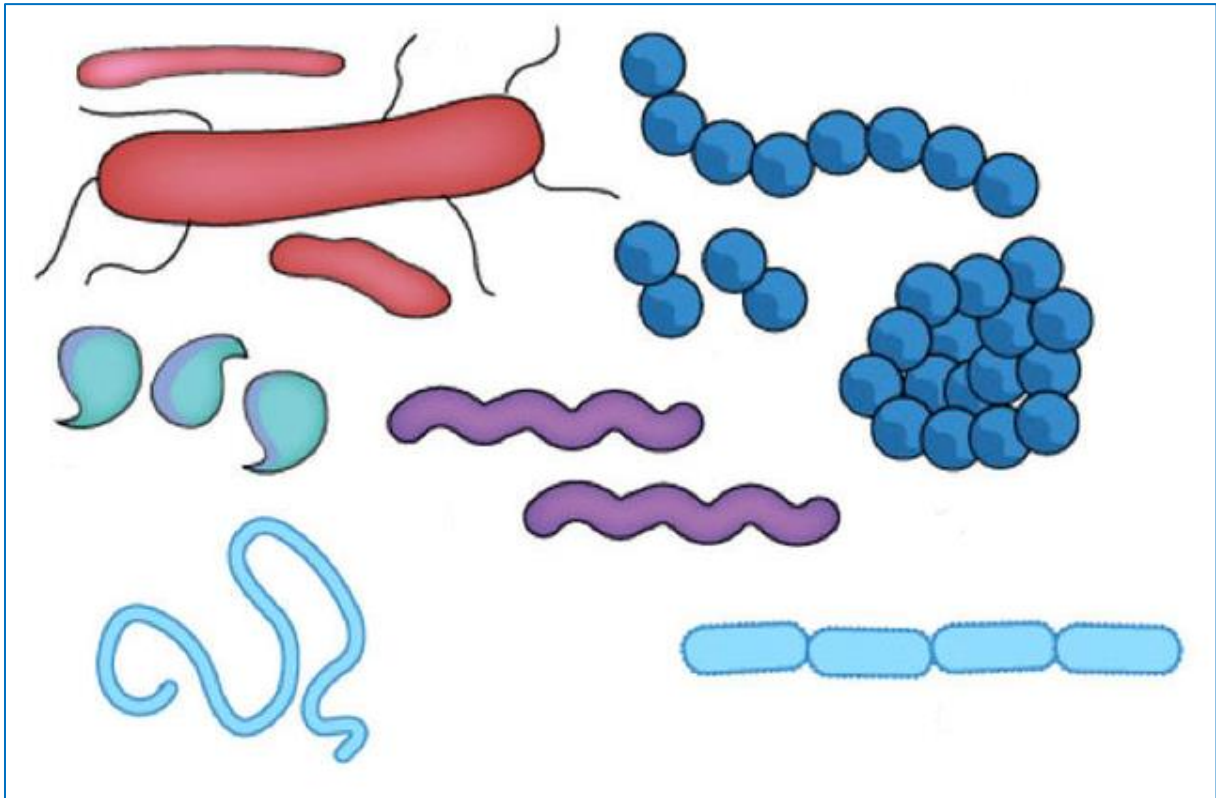


General and Food Microbiology



Food Science Technology and Nutrition (FSTN)

*Coordinator:
dr hab. inż. Iwona Gientka, prof. SGGW*

Terms and conditions for passing the course “General and Food Microbiology”

1. The course includes lectures (30h) and laboratory classes (30h)
2. **Laboratory classes** will be held at the laboratories of the Department of Food Biotechnology and Microbiology on the dates specified in the course schedule. Any changes in the course of classes will be communicated to the Students in advance.
3. During lab classes the teachers verify the student knowledge by:
 - examining in the form of **written tests** - max. 9 points/test
 - examining student's **report in a notebook** - max. 1 point/topic (properly keeping notes in a notebook in the form of a report: drawings, data, observations and conclusions),
 - giving additionally point for active participation during the lessons - max. 1 point/ lesson
4. **To pass the GMF Laboratory** student have to:
 - regularly attend classes. **Two absence is allowed.**
 - In case of absence, student should write a test from material covering the cope of a absent exercise within a maximum of 1 week from the date of absence after schedule a meeting with the teacher
 - **obtain at least 51%**
 - of the total number of points from written tests that can be obtained during the course
 - of the required points from the reports
 - A student, who obtains <51% of the sum of the required points, has the right to a one-off final test covering the whole of the exercise material (max note: 3,0)
5. The elements influencing the General and Food Microbiology **final note**:

Activities	Examination method	Percentage
Lecture	Written exam	60.00%
Laboratory exercises	Written credit	20.00%
Laboratory exercises	Report	20.00%

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Before starting the classes, **every student is required to obtain** the following subjects and materials:

1. **The white cotton lab coat**
2. **Student's notebook** dedicated to laboratory activities (available in the General Microbiology and Food's team on the MsTeams platform) **in a printed version**
3. The HB pencil and eraser
4. The lighter
5. The waterproof pen
6. The linen or cotton tissue (small)

General and Food Microbiology Lab Lessons Regulation:

1. Classes starts at the time and date specified in the schedule. **Students who are late will not be allowed to attend the classes** (will not write the test and will be considered absent).
2. The white cotton lab coat is obligatory. **Student without lab coat will be not allowed to enter to the lab.**
3. Enter to the lab wearing/or with outwear is strictly prohibited
4. Drinking, eating, smoking and gum chewing or placing anything into mouth is strictly prohibited
5. The long hair must be tied
6. Existing cuts and abrasions should be adequately covered with a water-impermeable dressing.
7. **Handling any electronic devices (cell phone, headphones, laptop) is strictly prohibited**
8. Each student is responsible for their own permanent work place position (including the microscope, the Bunsen burner and other lab equipment)
9. The laboratory can be left only with the teacher permission
10. Before leaving the laboratory, gloves must be throw into the container and the hands must be washed thoroughly with soap/disinfectant and warm water.

General and Food Microbiology Schedule

2023/2024 Summer semester

Thursday: 9.15 - 12.00

No.	Topic	Date	Test
1	Organization of lab lessons, microbiological laboratory, sterilization methods, microscopy technique.	22.02.24	no
2	Media , methods of culturing microorganisms, pure cultures, inoculation techniques	29.02.24	yes
3	Morphology and physiology of selected molds important in assessing the microbiological quality of food	07.03.24	yes
4	Morphology and physiology of selected yeasts important in assessing the microbiological quality of food	14.03.24	yes
5	Morphology and physiology of selected bacteria important in assessing the microbiological quality of food	21.03.24	yes
6	Methods for enumeration of microorganisms in food	28.03.24	yes
7	Microflora of water and air	04.04.24	yes
8	Microbiology of raw plants materials and food products	11.04.24	yes
9	Microbiology of raw animals materials and food products	18.04.24	yes
10	Microbiology of raw materials and food products. Part II. Summary	25.04.24	no

MATERIALS for test preparation will be provided by teachers:

dr hab. inż. Iwona Gientka, prof. SGGW (room office: 1027) – group 1

dr hab. inż. Marek Kieliszek, prof. SGGW (room office: 1024) – group 2