SYLLABUS PART I

EDISON STATE COMMUNITY COLLEGE BIO 242S MICROBIOLOGY WITH LABORATORY 3 CREDIT HOURS

COURSE DESCRIPTION

Introduction to microbiology with an emphasis on medically related phenomena. Includes a general survey of microorganisms, host-microbe relationships, and principles of immunity. Students perform laboratory techniques to identify microorganisms, explore the ubiquitous nature of microbes, and learn the methodology and clinical relevance of proper procedures. Prerequisite: CHM 111S, BIO 121S, BIO 124S, BIO 125S, or BIO 126S. Lab fee.

COURSE GOALS

The student will:

Bloom's		Gen Ed
Level		Outcomes
2	1. Summarize historical and recent perspectives, methods, and discoveries of	1, 2, 4, 5, 6
	microbiology.	
2	2. Describe the ubiquitous, diverse nature of microorganisms and their	2, 4, 5, 6
	interrelationships with humans and other higher organisms.	
4	3. Analyze the differences in the prokaryotic and eukaryotic cells as they	1, 2, 3, 4, 5,
	apply to clinical diagnostics, antimicrobial therapy, and antibiotic resistance.	6
5	4. Summarize the microorganisms of medical importance and describe the	1, 2, 5, 6
	role of opportunistic pathogens in health care.	
5	5. Assess the interactions between microbes and host diseases,	2, 3, 4, 5, 6
	epidemiology, and mechanisms of pathogenicity.	
2	6. Describe a basic understanding of immunology as it relates to nonspecific	2, 5, 6
	and specific body defenses, including applications of immunology.	
3	7. Discover the ubiquitous nature of microorganisms.	2, 5, 6
	8. Perform several staining techniques including the simple stain, negative	
2	stain, as well as differential stains e.g. (the Gram stain, spore stain, and	2, 5, 6
	acid-fast stain).	
3	9. Master aseptic techniques.	1, 2, 5, 6
1	10. Identify pure culture techniques for isolating bacteria.	2, 5, 6
5	11. Test the metabolic end-products of microorganisms as means of	2, 5, 6
	identification.	2, 3, 0
2	12. Complete experiments utilizing different physiological characteristics of bacteria.	2, 3, 5, 6
5	13. Test the effects of antiseptics and disinfectants on microbial growth.	1, 2, 3, 4, 5,
3		6
5	14. Test and measure the effects of antibiotics on various bacteria.	1, 2, 3, 4, 5,
3		6
4	15. Analyze the influence of temperature, pH, or UV light on bacterial growth.	2, 3, 5, 6
5	16. Assess the effects of hand washing on a synthetic epidemic.	1, 2, 3, 4, 5, 6
4	17. Analyze susceptibility to dental caries.	2, 5, 6
2	18. Describe what is involved in bacterial population counts in the food,	1, 2, 3, 4, 5,
	water, and milk industries.	6

CORE VALUES

The Core Values are a set of principles that guide in creating educational programs and environments at Edison State. They include communication, ethics, critical thinking, human diversity, inquiry/respect for learning, and interpersonal skills/teamwork. The goals, objectives, and activities in this course will introduce/reinforce these Core Values whenever appropriate.

TOPIC OUTLINE

- 1. Scope and History of Microbiology
- 2. Importance and Limitations of Microscopy
- 3. Comparison of Prokaryotic and Eukaryotic Cell Structure and Function
- 4. Bacterial Classification
- 5. Viruses and Viral Production
- 6. Culture of DNA and RNA Viruses
- 7. Diseases Caused by DNA and RNA Viruses
- 8. Microbial Nutrition, Ecology and Growth
- 9. Anatomy of an Infection and Epidemiology
- 10. Immunity and the Systems Involved in Immune Defenses
- 11. Nonspecific and Specific Immune Reactions
- 12. Practical Applications of Immunological Function
- 13. Medically Significant Groups of Bacteria and Their Identification
- 14. Lab Safety and Microscopy
- 15. Pure Culture and Aseptic Techniques
- 16. Preparation and Types of Media
- 17. Smear Preparation and Staining Methods
- 18. Gram Staining and Its Importance
- 19. Special Staining
- 20. Identification Using Physiological Characteristics
- 21. The Enterotube II and Other, Newer Methods
- 22. Control of Bacterial Growth, Mechanically and Medically
- 23. The Snyder Caries Susceptibility Test
- 24. Effectiveness of Hand Scrubbing
- 25. Bacterial Population Counts in Food
- 26. Non-Bacterial Pathogens of Man