

### UČNI NAČRT PREDMETA / COURSE SYLLABUS

Predmet: **Mikrobnna ekologija**  
 Course title: **Microbial Ecology**

Študijski program in stopnja Study programme and level	Študijska smer Study field	Letnik Academic year	Semester Semester
Univerzitetni študijski program: Biologija, 1. stopnja		2. ali 3.	3. ali 4. ali 5. ali 6.
Undergraduate university programme: Biology, 1st level		2nd or 3rd	3rd or 4th or 5th or 6th

Vrsta predmeta / Course type **Izbirni/Elective**

Univerzitetna koda predmeta / University course code:

Predavanja Lectures	Seminar Seminar	Vaje Tutorial	Klinične vaje work	Druge oblike študija	Samost. delo Individ. work	ECTS
30	-	15	-	-	135	6

Nosilec predmeta / Lecturer: **Janja TRČEK**

Jeziki / Languages:	Predavanja / Lectures:	Slovenski Slovene
	Vaje / Tutorial:	Slovenski/Slovene

Pogoji za vključitev v delo oz. za opravljanje  
študijskih obveznosti:

Jih ni. **No.**

Vsebina: **Content (Syllabus outline):**

<p>V okviru predmeta bodo študenti spoznali:</p> <ul style="list-style-type: none"> <li>• Vlogo mikroorganizmov v različnih naravnih (vodna in talna okolja, ekstremna okolja, prebavila vretenčarjev in nevretenčarjev) in industrijskih okoljih</li> <li>• Metode za preučevanje mikrobnih aktivnosti</li> <li>• Mikrobno raznolikost in mikrobno aktivnost v različnih naravnih okoljih</li> <li>• Uporabo mikroorganizmov v biotehnologiji in mikroorganizmi kot viri industrijsko uporabnih encimov in drugih snovi</li> <li>• Z vidiki tveganja vnosa mikroorganizmov v okolje (patogenih, rekombinantnih in industrijskih sevov)</li> <li>• Z interakcijami bakterij s težkimi kovinami in ksenobiotiki ter možnosti za njihovo uporabo pri bioremediaciji.</li> <li>• Z mikrobiološkimi vidiki delovanja čistilnih naprav</li> <li>• Pri praktičnem delu bodo študenti izolirali mikroorganizme iz vod, tal in hrane, ter si ogledali izbrane industrijske objekte (prehrambena industrija, čistilne naprave)</li> </ul>	<p>Students will get familiar with:</p> <ul style="list-style-type: none"> <li>• The role of microorganisms in different natural (water, soil, extreme environments, gut of vertebrates and nonvertebrates) and industrial environments.</li> <li>• The methods for studying microbial activity will be presented.</li> <li>• The microbial diversity and activities in different natural environments.</li> <li>• Possible application of microorganisms in biotechnology as well as with microorganisms as sources of industrially important enzymes and other substances.</li> <li>• A risk of microbial release into environment (pathogenic, recombinant and industrial strains).</li> <li>• Interactions of prokaryotes with heavy metals and xenobiotics as well as their potential use in bioremediation.</li> <li>• The microbiological aspects in waste treatment systems will be presented.</li> <li>• In practical work, students will perform isolation of microorganisms from water, soil and food. Besides, they will visit selected industrial installations (food industry, waste treatment plants).</li> </ul>
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#### **Temeljni literatura in viri / Readings:**

- Madigan M.T., Martinko J.M., Bender K.S., Buckley D.H., Stahl D.A. 2014. Brock Biology of Microorganisms, 14. izdaja, Benjamin Cummings, 1136 str.
- Kirchman D.L. 2012. Processes in Microbial Ecology, 1. izdaja, Oxford University Press, 328 str.
- Slonczewski J. in Foster J.W. 2013. Microbiology: An Evolving Science, 3. izdaja, Norton WW & Company, 1408 str.

#### **Cilji in kompetence:**

- Predstaviti raznolikost in vlogo mikroorganizmov v različnih okoljih.
- Predstaviti potencialno nevarnost vnosa mikroorganizmov v okolje.
- Predstaviti možno uporabo mikroorganizmov v industriji in drugih procesih.

#### **Objectives and competences:**

- Familiarity with diversity and role of microorganism in different environments.
- Presentation of a potential risk of uncontrolled release of microorganisms into environment.
- Presentation of possible applications of microorganism in industry and other processes.

#### **Predvideni študijski rezultati:**

#### **Intended learning outcomes:**

**Znanje in razumevanje:**

- Ekološko pomembne skupine mikroorganizmov ter razumevanje njihove pozitivne in negativne vloge v različnih okoljih
- Njihova vloga pri biotehnoloških procesih
- Metode v mikrobiologiji

**Prenesljive/ključne spretnosti in drugi atributi:**

- Praktično znanje metod, ki jih uporabljamo pri študiju okoljsko pomembnih mikroorganizmov

**Knowledge and Understanding:**

- Ecologically important groups of microorganisms and their potential positive or negative effects within environments
- Their role in biotechnological processes
- Methods used in microbial ecology

**Transferable/Key Skills and other attributes:**

- Practical knowledge of methods applicable for studying ecologically important groups of microorganisms

**Metode poučevanja in učenja:**

- Predavanja
- Laboratorijske vaje
- Individualno delo s študenti

**Learning and teaching methods:**

- Lectures
- Laboratory exercises
- Individual work with students

Delež (v %) /

**Načini ocenjevanja:**

Weight (in %)

**Assessment:**

Način (pisni izpit, ustno izpraševanje, naloge, projekt):		Type (examination, oral, coursework, project):
• Kolokvij	50 %	• Partial exam
• Pisni izpit	50 %	• Written exam

**Reference nosilca / Lecturer's references:**

1. TRČEK, Janja. 2014. Oksalotrofne bakterije s tvorbo kalcita prispevajo k zniževanju koncentracije ogljikovega dioksida v ozračju. *Proteus*, april, 76, 8, str. 372-374.
2. PETRINIĆ, Irena, KORENAK, Jasmina, PLODER, Jana, TRČEK, Janja. 2014. Decolorization and biodegradation of azo dye within a sequencing batch reactor followed by ultrafiltration. *Magic world of textiles*, book of proceedings, University of Zagreb, Faculty of Textile Technology, 2014, str. 683-688.
3. TRČEK, Janja, MATSUSHITA, Kazunobu. 2013. A unique enzyme of acetic acid bacteria, PQQ-dependent alcohol dehydrogenase, is also present in *Frateuria aurantia*. *Applied microbiology and biotechnology*, 97, 16, str. 7369-7376.
4. SLAPŠAK, Nina, CLEENWERCK, Ilse, DE VOS, Paul, TRČEK, Janja. 2013. *Gluconacetobacter maltaceti* sp. nov., a novel vinegar producing acetic acid bacterium. *Systematic and applied microbiology*, 36, 1, str. 17-21.
5. TRČEK, Janja, FUCHS, Thilo M., TRÜLZSCH, Konrad. 2010. Analysis of *Yersinia enterocolitica* invasin expression in vitro and in vivo using a novel luxCDABE reporter system. *Microbiology*, 156, 9, str. 2734-2745.