

26221 - Food Bio-technology

Información del Plan Docente

Academic Year	2016/17
Academic center	105 - Facultad de Veterinaria
Degree	294 - Degree in Food Science and Technology
ECTS	6.0
Course	3
Period	First semester
Subject Type	Compulsory
Module	---

1. Basic info

1.1. Recommendations to take this course

1.2. Activities and key dates for the course

2. Initiation

2.1. Learning outcomes that define the subject

2.2. Introduction

3. Context and competences

3.1. Goals

3.2. Context and meaning of the subject in the degree

3.3. Competences

3.4. Importance of learning outcomes

4. Evaluation

5. Activities and resources

5.1. General methodological presentation

The course is divided into 7 parts, with a total of 40 h lectures, 2 hours of seminars, and 18 hours of practical sessions in laboratory. The seminars will deal with specific biotechnological applications and will be given by invited professionals.

5.2. Learning activities

I: INTRODUCTION . 0.2 ECTS.

- Lectures: 2 h.

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II: FUNDAMENTAL CONCEPTS OF GENETIC ENGINEERING.1.2 ECTS.

- Lectures: 8 horas
- Practical sessions: 4 horas. Bioinformatics. GMO's detection.

III: FERMENTATION TECHNOLOGY.1.2 ECTS.

- Lectures: 8 horas.
- Practical sessions: 4 horas. Microbial growth, determination of biomass and optical density.

IV: APPLICATIONS OF FERMENTATIONS IN FOOD INDUSTRY.1.0 ECTS.

- Lectures: 7 horas.
- Practical sessions: 2 horas. Isolation of mutant auxotrophic cells from a population.
- Seminars: 1 hora. Acetic fermentation.

V: ENZYMES IN FOOD INDUSTRY.1.3 ECTS.

- Lectures: 6 horas.
- Practical sessions 6 horas (2+4). β -galactosidase production in *Kluyveromyces lactis*.

VI: GENETICALLY MODIFIED ORGANISMS FOR THE PRODUCTION OF FOODS WITH IMPROVED PROPERTIES.0.6 ECTS.

- Lectures: 6 horas.

VII: OTHER APPLICATIONS. 0.5 ECTS.

- Lectures: 3 h.
- Seminars: 1 h. Development of kits for pathogen detection in foods.
- Practical sessions: 2h: Glucose biosensor.

5.3.Program

I: INTRODUCTION Food Biotechnology: definition, historic perspective, current situation. Social perception.

II: FUNDAMENTAL CONCEPTS OF GENETIC ENGINEERING. DNA manipulation. PCR. Mutagenesis. Cloning strategies. Expression vectors, prokaryotic and eukaryotic hosts. Genetic modification of microorganisms, plants and animals. Recombinant products.

III: FERMENTATION TECHNOLOGY. Fermentative processes.Products of industrial relevance: biomass, primary and secondary metabolites. Microbial metabolism regulation. Microbial growth in batch, fed-batch and continuous systems. Bioreactors: types, process parameters, control systems. Downstream processing. Scale-up.

IV: APPLICATIONS OF FERMENTATIONS IN FOOD INDUSTRY. Starter cultures.General strategies for the improvement of starter cultures. Lactic and alcoholic fermentation: microorganisms, applications, improvement objectives, advances. Biomass, additives and ingredients production. Other products: soy fermented products, vinegar and others.

V: ENZYMES IN FOOD INDUSTRY. Relevance and applications of enzymes in food industry. Strategies for the production and purification of enzymes at the industrial level. Improvement of enzymatic activity.

VI: GENETICALLY MODIFIED ORGANISMS FOR THE PRODUCTION OF FOODS WITH IMPROVED PROPERTIES. Use of GMO's for the production of foods with improved properties. Modification of texture, nutritional value, flavor, color and functional properties.

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VII: OTHER APPLICATIONS. Biosensors and other analytical applications.

5.4.Planning and scheduling

Schedules of lectures and seminars will coincide with the officially established calendar and will be available at:
<http://veterinaria.unizar.es/gradocta/>

The places, calendar and groups for training and practical sessions will be established in coordination with the rest of modules at the beginning of the academic year. The Coordinator will create the groups of students for these activities to avoid overlaps with other subjects.

5.5.Bibliography and recommended resources

see spanish version