

# BIOTECHNOLOGY – INDUSTRIAL MICROBIOLOGY



## Hire The Best

Concentrating on Industrial Microbiology, Centennial’s Biotechnology co-op students are trained to work in the commercial food, pharmaceutical or cosmetics fields. With microbiology and chemistry training in ultra-modern labs these students bring integrated skills in the cultivation of microorganisms, establishing morphology, bacterial identification, microbial control and the cultivation of fungi to your workplace.

## Some Assignments Include

- Quality control testing of raw materials and finished products
- Production control testing on fermentation and on pharmaceutical and industrial chemicals
- Environmental control testing
- Comparison tests to evaluate preservatives and disinfectants
- Product research and development

## Program Outline



Sept. – Dec.	Jan. – April	May – Aug.	Sept. – Dec.	Jan. – April	May – Aug.	Sept. – Dec.	Jan. – April	May – Aug.	Sept. – Dec.
Semester 1	Semester 2	Vacation	Semester 3	<b>Co-op Work Term 1</b>	Semester 4	<b>Co-op Work Term 2</b>	Semester 5	<b>Co-op Work Term 3</b>	Semester 6
Introduction to Biological Systems Chemistry 1 Microcomputer Technology Technology Mathematics Occupational Health and Safety Reading and Writing Prose	Microbiology Microbial Techniques Lab Instrumentation Inorganic Chemistry for Microbiology Mathematics and Statistics Approaches to Literature		Microbiology Project 1 Food Microbiology Analytical Chemistry Organic Chemistry Communication for Technology General Education Elective Employment Preplacement		Microbiology Project 2 Pharmaceutical Microbiology Food Chemistry Biochemistry 1 General Education Elective		Microbiology Project 3 Microbial Genetics Environmental Microbiology Biochemistry 2		Microbiology Project 4 Biotechnology Systematic Microbiology Microbiology Seminar

