

BIOL 1560L - Microbiology Laboratory for Health Professions

Summer 2026 Syllabus, Section 01, CRN 30013,

Credit hours: 1

Instructor

Li Sui

Professional Qualifications:

M.S., Biological Science, The University of Hawaii at Manoa, 1995

Bachelor's, Plant Genetics, China Agricultural University, 1991

Graduate Certificate, Mathematics, Youngstown State University, 2020

Lecturer

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Preferred Contact Method: Email. Please include "BIOL1560" in the subject line. Do not email through Blackboard.

Communication Expectations:

The instructor will answer emails as soon as possible, generally within 24 hours of receipt. Emails sent during evenings, weekends, semester breaks, or when the University is closed may not receive a response until normal business hours resume.

How to Refer to me:

Ms. Sui or Professor Sui

Course Description

1560L. Microbiology Laboratory for Health Professions. Microscopy, cultivation, and identification of bacteria. Microbiology of foods. Disinfection techniques. Not applicable to a biology major. Three hours of laboratory per week. Must be taken concurrent with BIOL 1560. 1 s.h.

Course Readings

Group	Title	Author	ISBN
Required	Microbiology For The Health Professions Laboratory Manual	Diana Fagan, Jonathan Caguia and Li Sui	978-1-5249-8621-6

The course readings are subject to change in the event of extenuating circumstances, research developments, current events, and/or to ensure better learning.

Tentative Course Schedule (subject to change)

Day	Date	Reading(s)	Proposed Topic	Due/To Prepare for Class
Tue	6/30	Syllabus	Check-in Lab directives	
Thu	7/2	Labs 1 & 2	The Use and Care of Microscopes ; Microbes in the Environment	
Tue	7/7	Labs 3 & 5	Simple Staining ; Streak Plate Techniques	
Thu	7/9	Labs 6 & 7	Gram Stain ; Starch Hydrolysis	
Tue	7/14	Labs 8-11	Gelatin Hydrolysis; EMB, MacConkey and Mannitol Salts agar; Hemolysis; & Motility	
Thu	7/16	Labs 12 & 13	Catalase Test & Acid Fast Staining	

Tue	7/21	Labs 1-8 Labs 14 & 15	Quiz 1 Lactose Fermentation & Triple Sugar Iron
Thu	7/23	Labs 16-18	Desiccation; Disinfection & UV light Exposure
Tue	7/28	Labs 19-21	Effect of Cold on Growth; Hand Washing & Antibiotic Sensitivity
Thu	7/30	Labs 9-18 Labs 22-24	Quiz 2 Effects of Osmotic Pressure, pH and High Temperature on Growth
Tue	8/4	Labs 25 (first half), 26, 28 & 29	Bacteria testing in water; Bacteria on Fruits and Vegetables; Yeast Fermentation on Dough; Yogurt Production
Thu	8/6	Labs 25 (first half), 26, 28 & 29	Continues labs 25(first half) 26, 28, &29
Tue	8/11	Labs 19-26, 28 & 29	Quiz 3
Thu	8/13	All labs	Comprehensive exam (Optional)

The course schedule, policies, procedures, and assignments in this course are subject to change in the event of extenuating circumstances, by mutual agreement, and/or to ensure better learning.