# BIO 201 Lab 5 Experiment 6 Results

**Professor Diane Hilker** 

# Overview

### Exp. 6: Standard Plate Counts

- Purpose: To determine the number of bacteria in a sample (quantitative procedure).
- Looking for a Countable Plate: 30–300 bacterial colonies
  - TNTC (Too Numerous To Count): more than 300 bacterial colonies
  - TFTC (Too Few To Count): less than 30 bacterial colonies



- To assist in counting use a Quebec Colony Counter
  - Select the plate that has between 30-300 bacterial colonies
  - Each colony is counted
  - Use a wax marking pencil to divide the plate into quarters



 Based on the number of colonies and the dilution, determine the number of bacteria in the original sample.

- For example: 10<sup>-4</sup> plate appears to have between 30-300 colonies. It is counted and contains 78 bacterial colonies. How many bacteria are in the original 1 ml sample of sponge water?
  - 78 colonies x 10<sup>+4</sup>=780,000 bacteria in original1ml
- Based on this number, how many microbes would you anticipate to visualize in the other plates?
  - Remember: You didn't count the 10<sup>0</sup>-10<sup>-3</sup> plates because they appeared TNTC & the 10<sup>-5</sup>-10<sup>-6</sup> plates appeared TFTC

#### \*78 x 10<sup>+4</sup> = 780,000 bacteria in original 1ml

- 10<sup>0</sup> = 780,000 bacteria: TNTC
- 10<sup>-1</sup> = 78,000 bacteria: TNTC
- $10^{-2} = 7,800$  bacteria: TNTC
- $10^{-3} = 780$  bacteria: TNTC
- \*10<sup>-4</sup> = 78 bacteria: Countable plate

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$$10^{-5} = 7 \text{ or } 8$$
: TFTC

•  $10^{-6} = 0$ : TFTC

Note: Your calculated result should be the same as the 10° (if a liquid) or 10<sup>-1</sup> (if a solid)

- Instructor will demonstrate how to count colonies
- Calculate the number of bacteria in the original 1 ml sponge water sample or rinsed bagged lettuce salad
- Calculate the number of bacteria in the original 10 grams of ground raw turkey meat.

# BIO 201 Lab 5 Experiment 7 & 8

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# Overview

Exp. 7: Temperature Requirements for Growth

**II.** Exp. 8: Lethal Effect of Heating on Microbes

# I. Exp. 7: Temp. & Growth

- Purpose: To determine the effects of temperature on microbial growth.
- You will be working with a partner and doing either Exp. 7 OR Exp. 8
- Theory to be discussed in the next lab
- Refer to Table 1 in the Lab Manual
- Instructor will demonstrate and explain the experiment

# Overview

#### Exp. 7: Temperature Requirements for Growth

#### II. Exp. 8: Lethal Effect of Heating on Microbes

## II. Exp. 8: Lethal Effects of Heat

- **Purpose:** To determine the time & temperature it takes to kill certain microbes.
- Theory to be discussed in the next lab
- Refer to Table 2 in the Lab Manual
- Instructor will demonstrate and explain the experiment