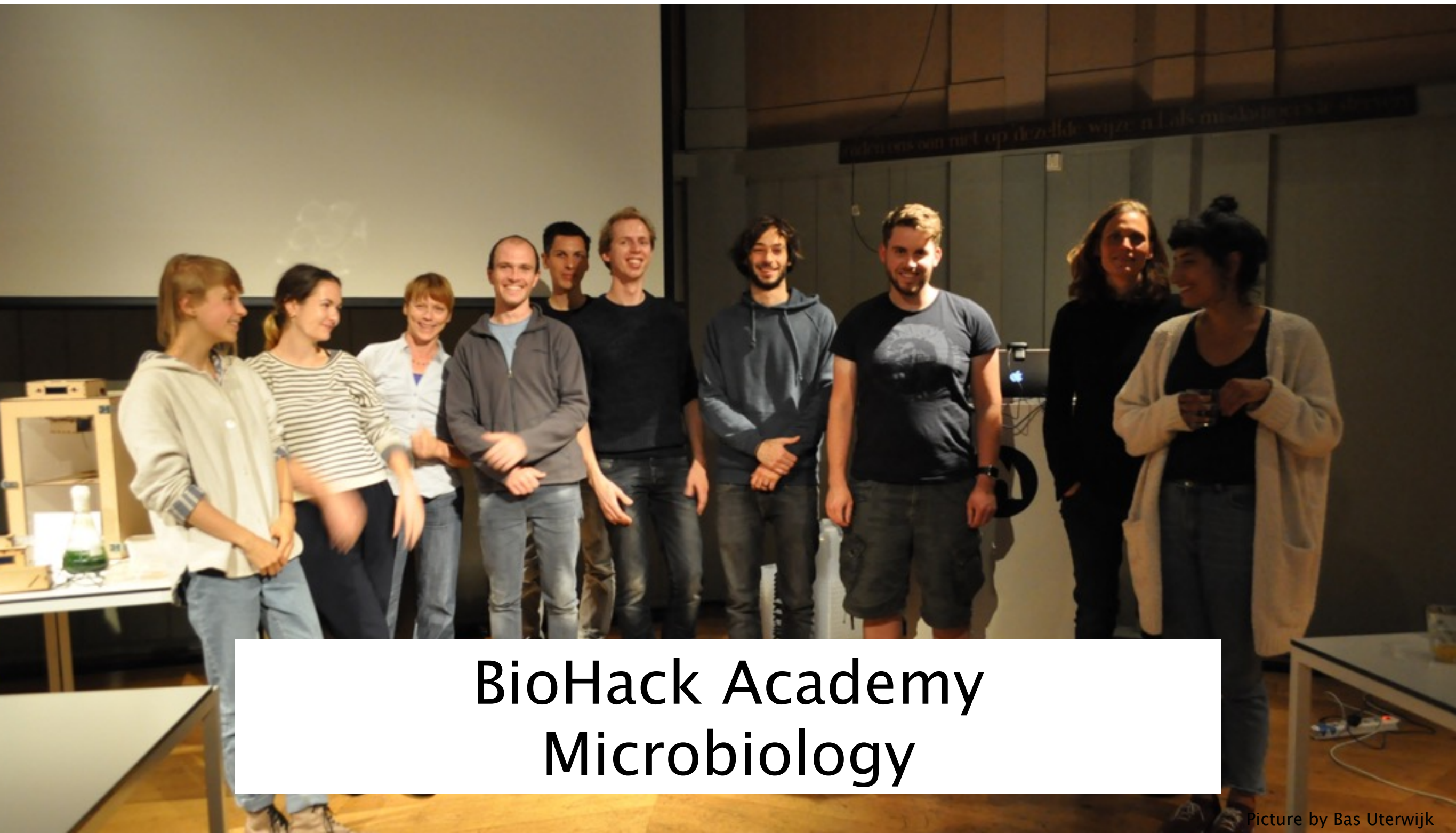




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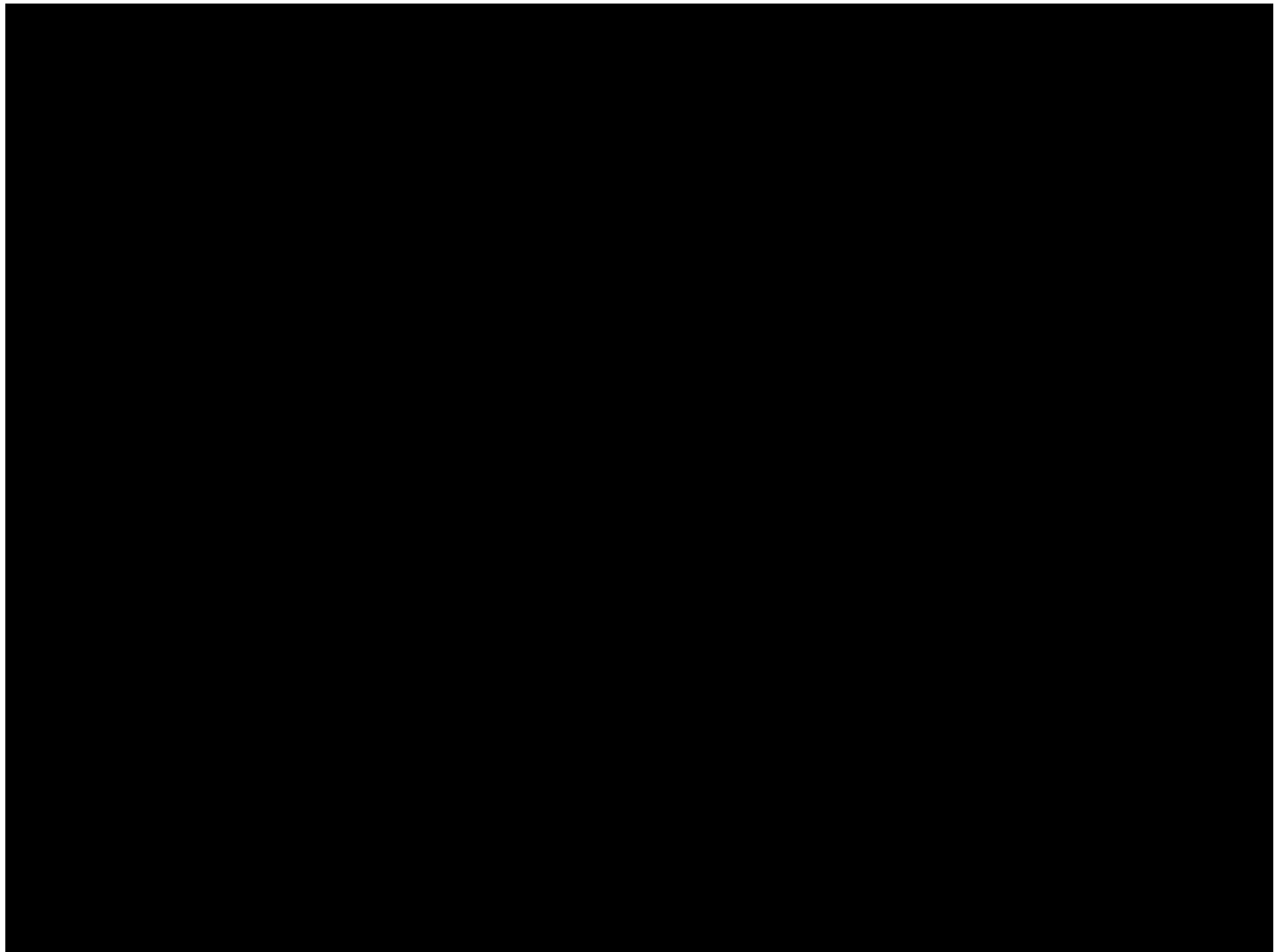
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BioHack Academy Microbiology



BHA in the wild





More fabbing?



1-WEEK INTENSIVE 'HANDS-ON' INTRODUCTION TO DIGITAL FABRICATION METHODS APPLIED TO THE CRAFTS.



With the support of the
Creative Europe programme
of the European Union

CALL FOR APPLICATIONS

As part of our 'Made@EU' European Commission sponsored project, we are able to offer a highly subsidized five-day intensive 'hands-on' introduction to 3-D digital fabrication systems for professionals working with traditional crafts and the decorative arts.

The purpose of these workshops is to introduce participants to the potential of 3-D digital technologies - allowing them to understand how they might be integrated into their existing workflows, and helping them to evaluate the benefits they might bring to their particular form(s) of practice.

Participants will be introduced to an array of computer-controlled tools. Facilities will vary across sites, but typically will include: CNC milling and laser cutting, 3D printing (additive manufacturing), 3D scanners as a means to capture digital information, computer-aided-design, and physical computing to control sensors and actuators with the help of micro-controllers well as a brand new industrial robotic arm and a full woodworking workshop.

RESIDENCY AND EXHIBITION PROGRAMME

Participants who complete the workshop will be invited to submit proposals for a fully funded 4-8 weeks residency. (These could be part time or full time, with flexible schedules as agreed with applicants). Selected residency candidates will be supported to complete an investigative body of work, with opportunities for final exhibition and dissemination in Plymouth, Barcelona and Paris, and most likely at additional international events. Depending on production needs, possibilities also exist for fully funded placements (including travel, board and lodging) with all the 'Made@EU' partners, the Institut d'Arquitectura Avançada de Catalunya, (IAAC), Barcelona, ENSCI les Ateliers, Paris and the Plymouth College of Art (PCA).



Growing bacteria





Sonja Baumel



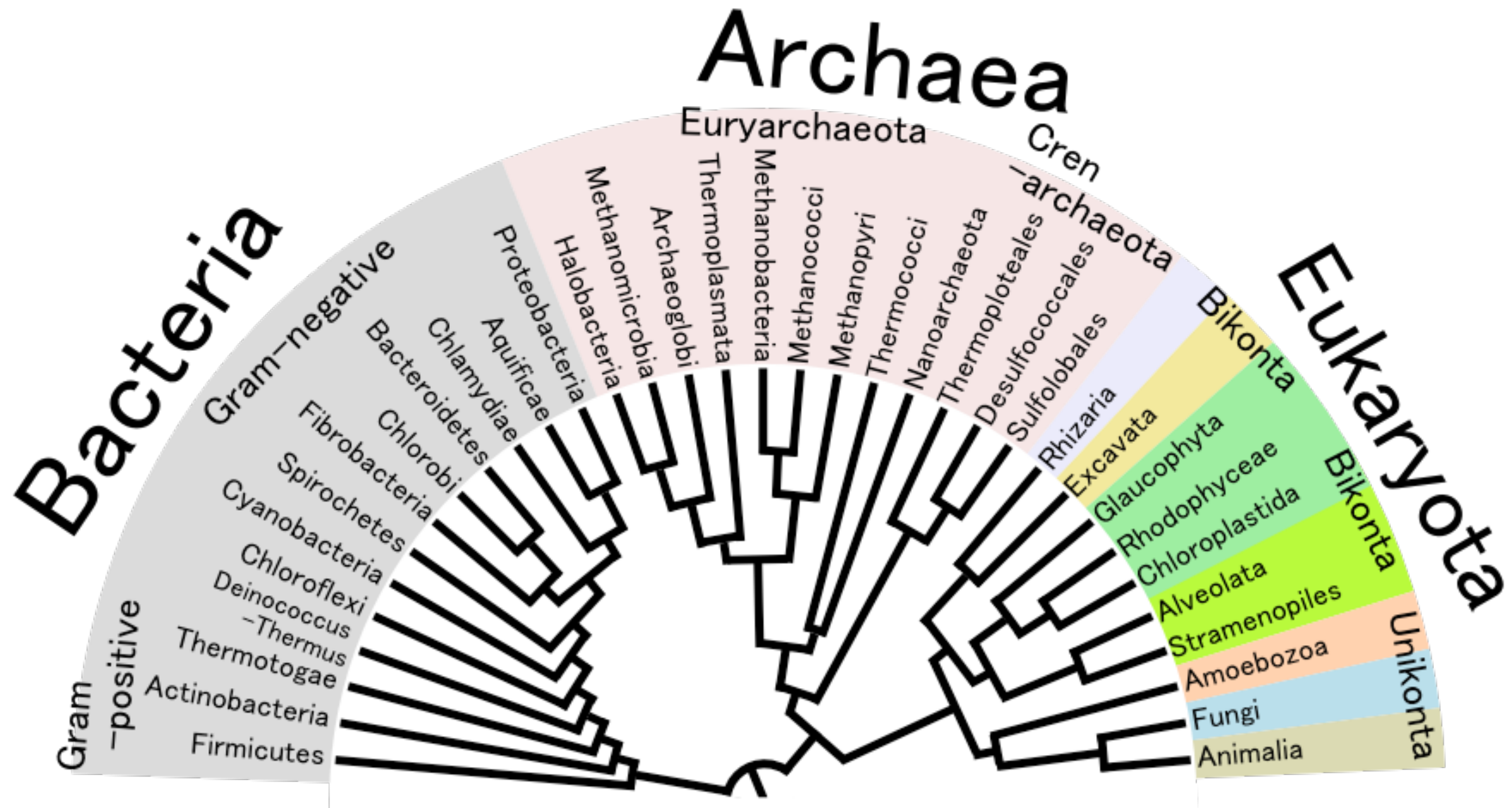


Fossil Stromatolite





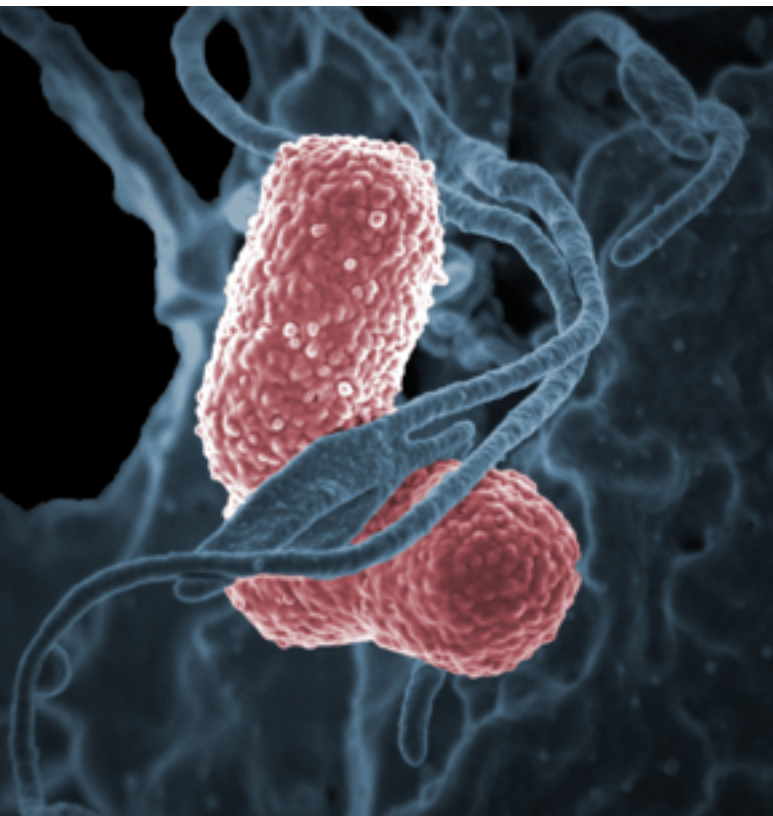
Phylogeny of the living world





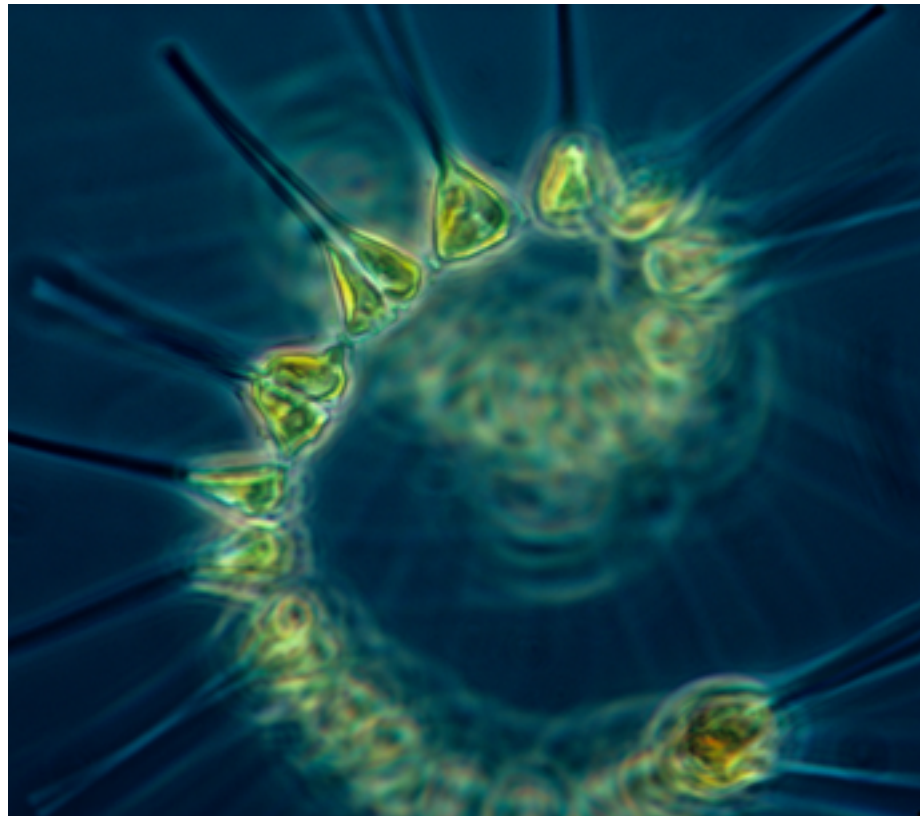
Definition of life

unicellular
(single cell)



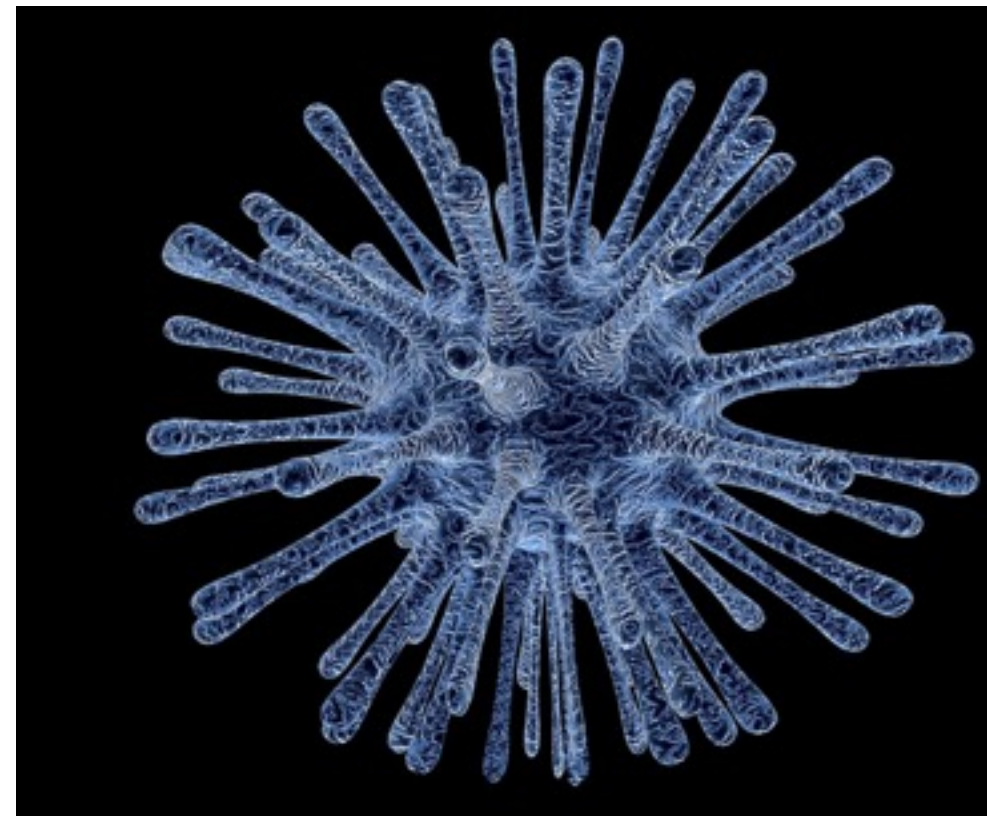
NIAID – CC-BY 2.0

multicellular
(cell colony)



CC0 – Public Domain

acellular
(lacking cells)

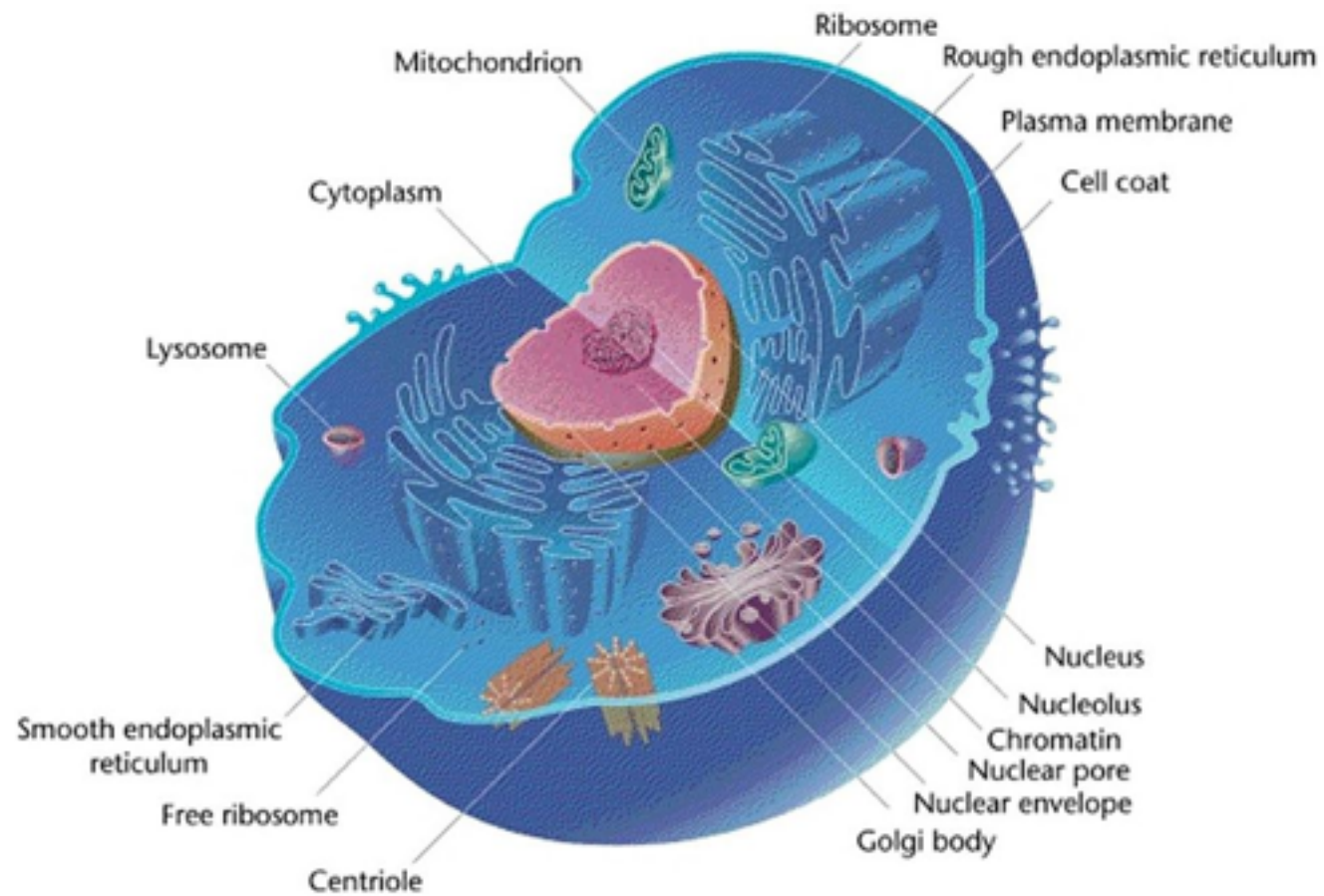


Pixabay – CC0 – Public Domain

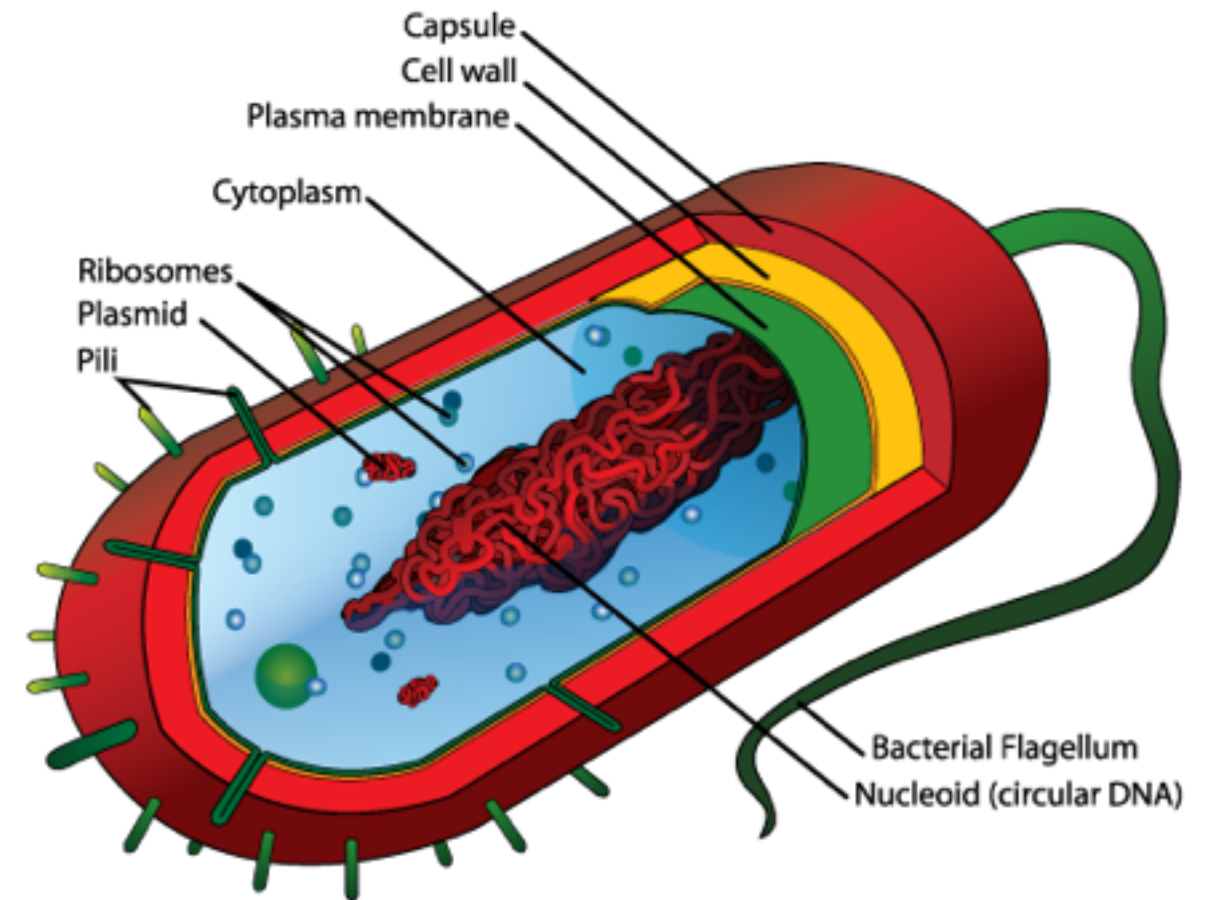


Two main categories

Eukaryotic cell



Prokaryotic cell





Advantage of being small

- Large surface to volume ratio
- Simple structure
- Quick distribution
- Short generation time
- Huge metabolic diversity
- Ability to swab genes





Exercise

E. coli weighs

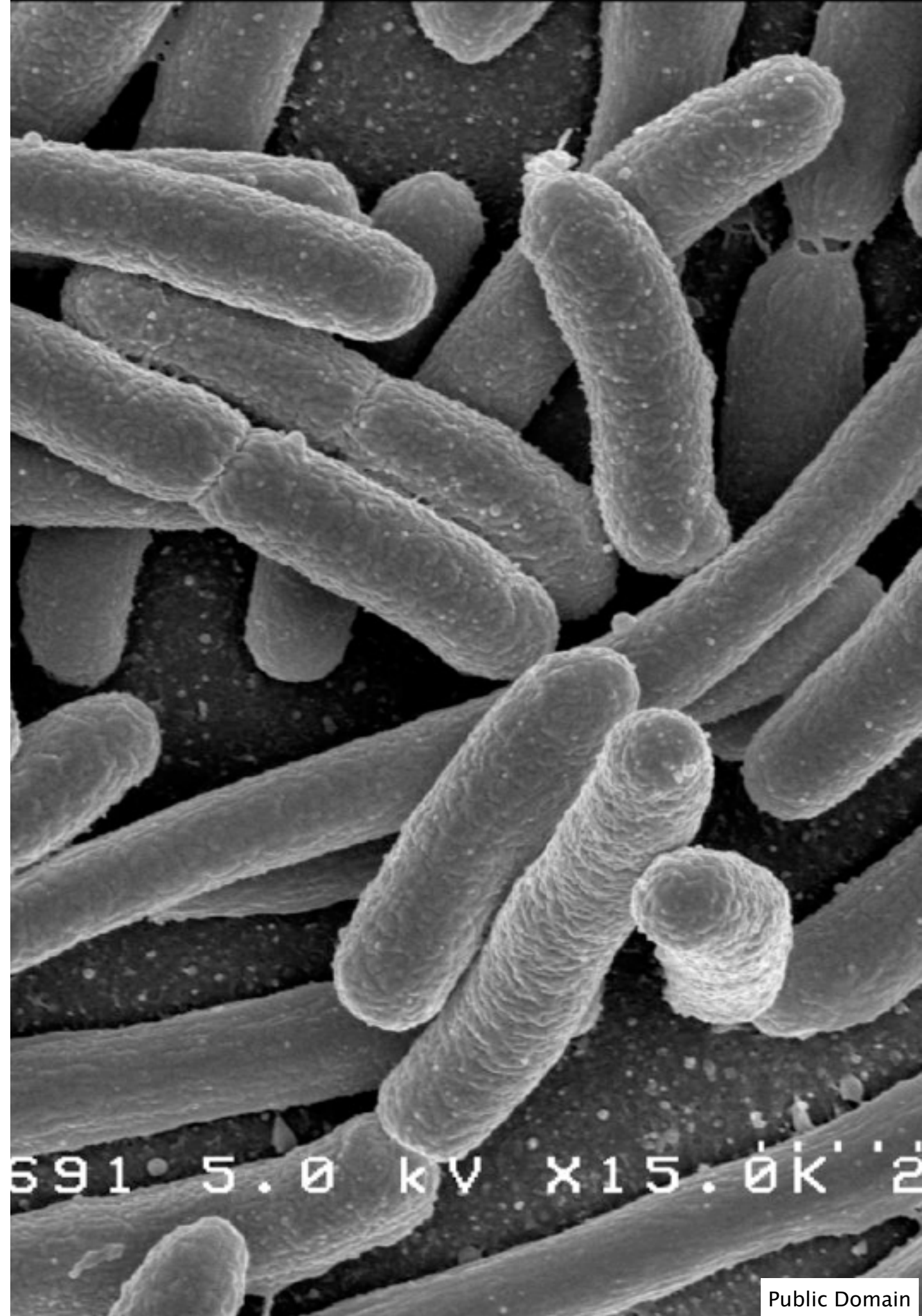
$3.0 \times 10^{-13} \text{ gr.}$

Dimension:

- Height
 - Diameter
- $2.0 \mu\text{m}$
 $0.8 \mu\text{m}$

Let's assume E. coli is shaped like a cylinder

What is the surface area of 1 gram of E. coli cells?





Cylinder formulas

$$\textit{Top area} = \pi \times r^2$$

$$\textit{Bottom area} = \pi \times r^2$$

$$\textit{Side area} = 2 \times \pi \times r \times h$$

$$\textit{Total surface area } A = 2\pi r^2 + 2\pi h$$

$$\textit{Volume } V = \pi \times r^2 \times h$$



Solution exercise 1

$$1 \text{ gr. of } E. coli \doteq \frac{1}{3 \times 10^{-13}} = 3.33 \times 10^{12} \text{ cells}$$

Surface:

$$\text{Length } L = 2 \times 10^{-6}$$

$$\text{Radius } r = 0.4 \times 10^{-6}$$

$$2 \times \pi \times r \times L + 2 \times \pi \times r^2 = 20 \text{ m}^2$$

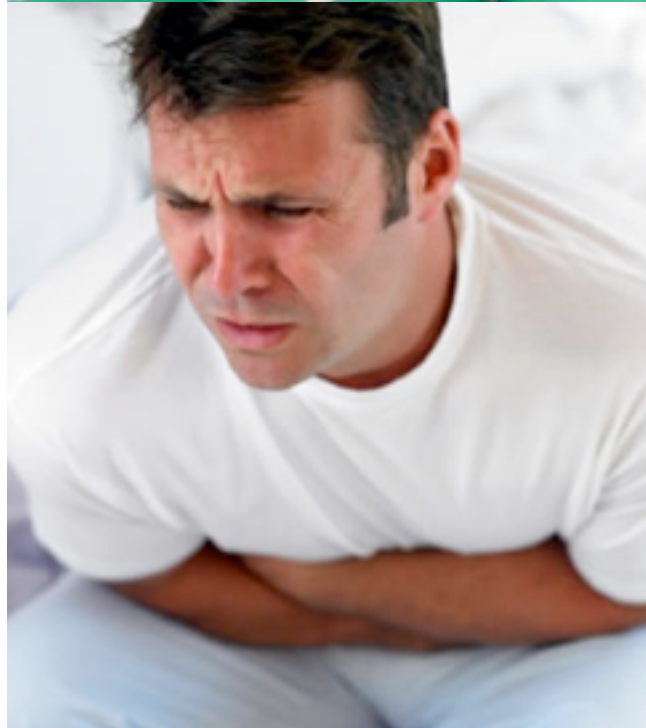


Microorganisms: Role in our daily live





Microorganisms: Role in our daily live





Sulfur (purple) bacteria bloom



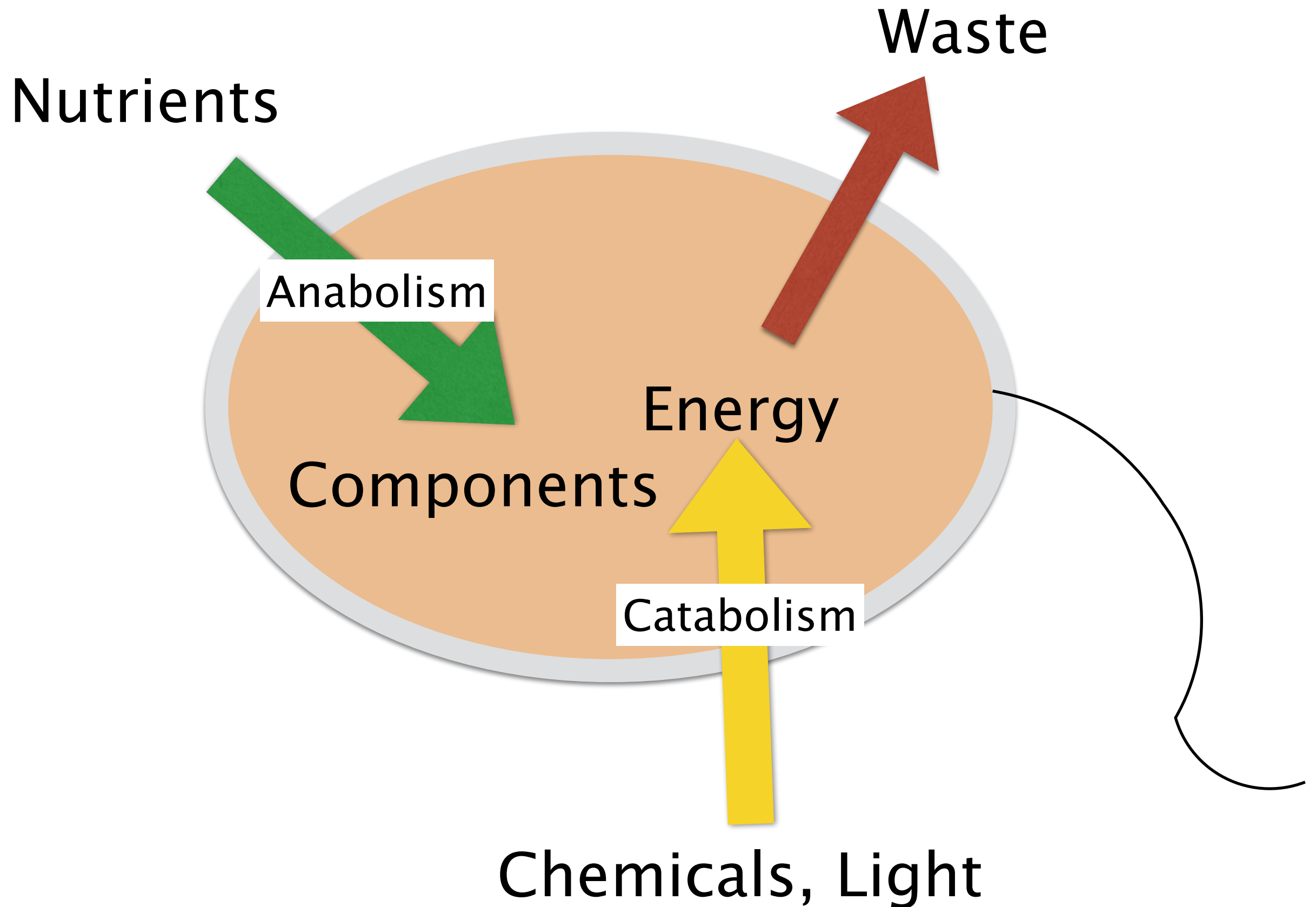


Cyanobacteria (algae)





Cellular Metabolism





What to produce in a biofactory?

- Cells → Biomass → Food
- Metabolites → Ethanol → Food
- Antibiotics → Pigments → Paint
- Enzymes → Catalysts / Drugs
- Light
- Cell structures → Cellulose → Fibers / Material



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Biohack Academy Strains

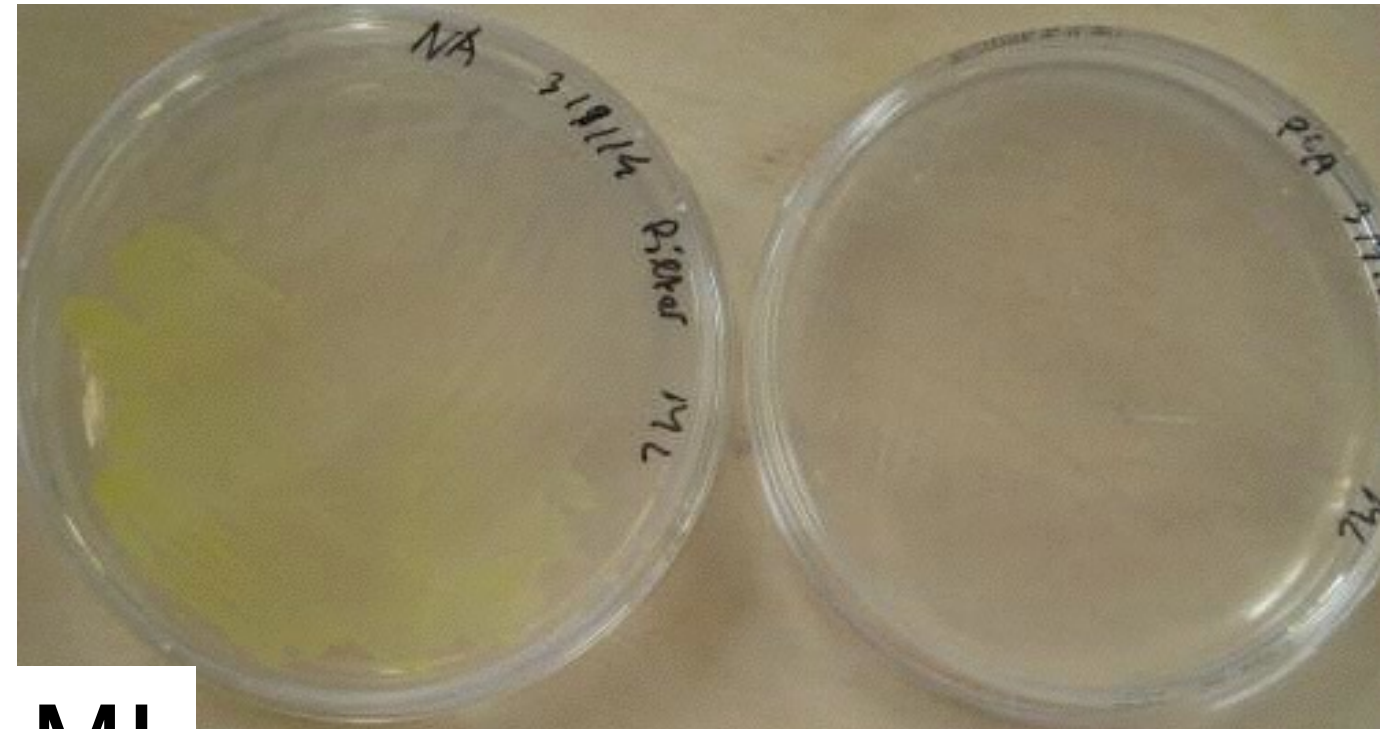
Meet the Microbes



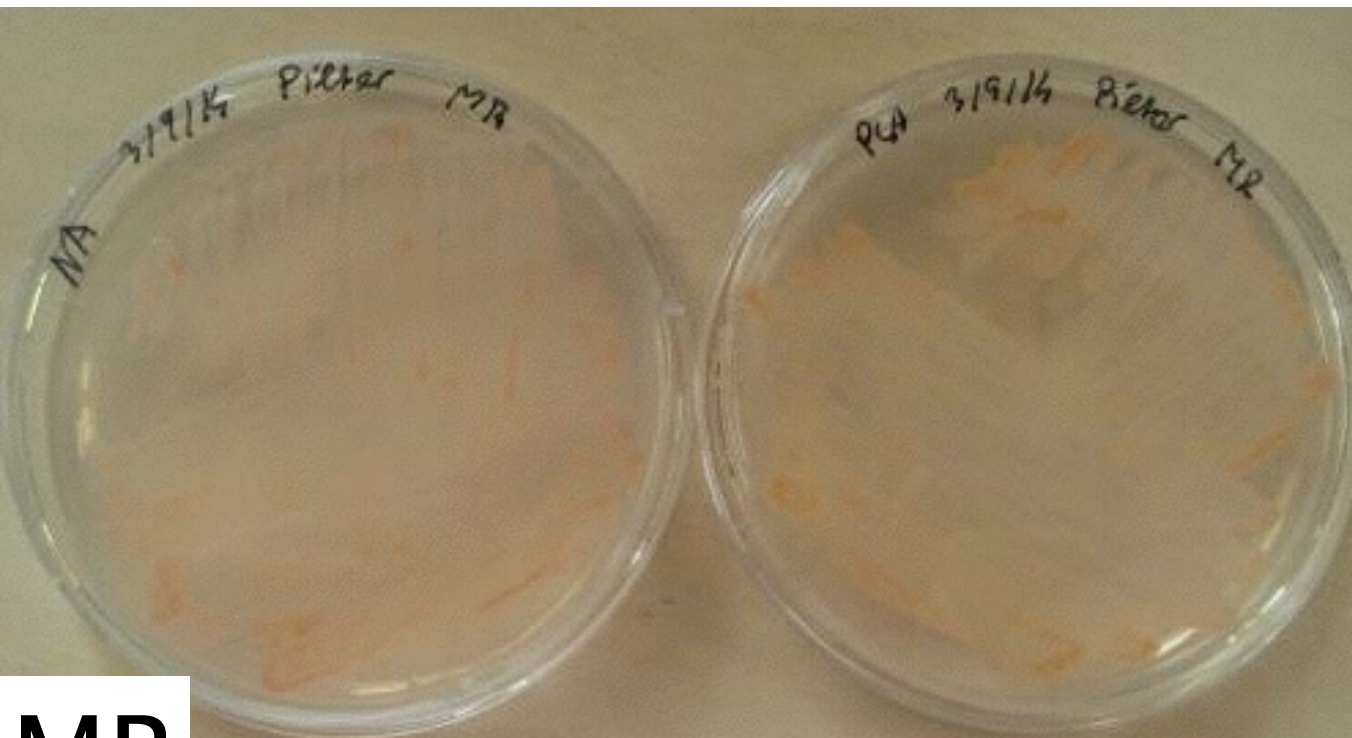
Pigmented bacteria

Pigments
Antibiotics

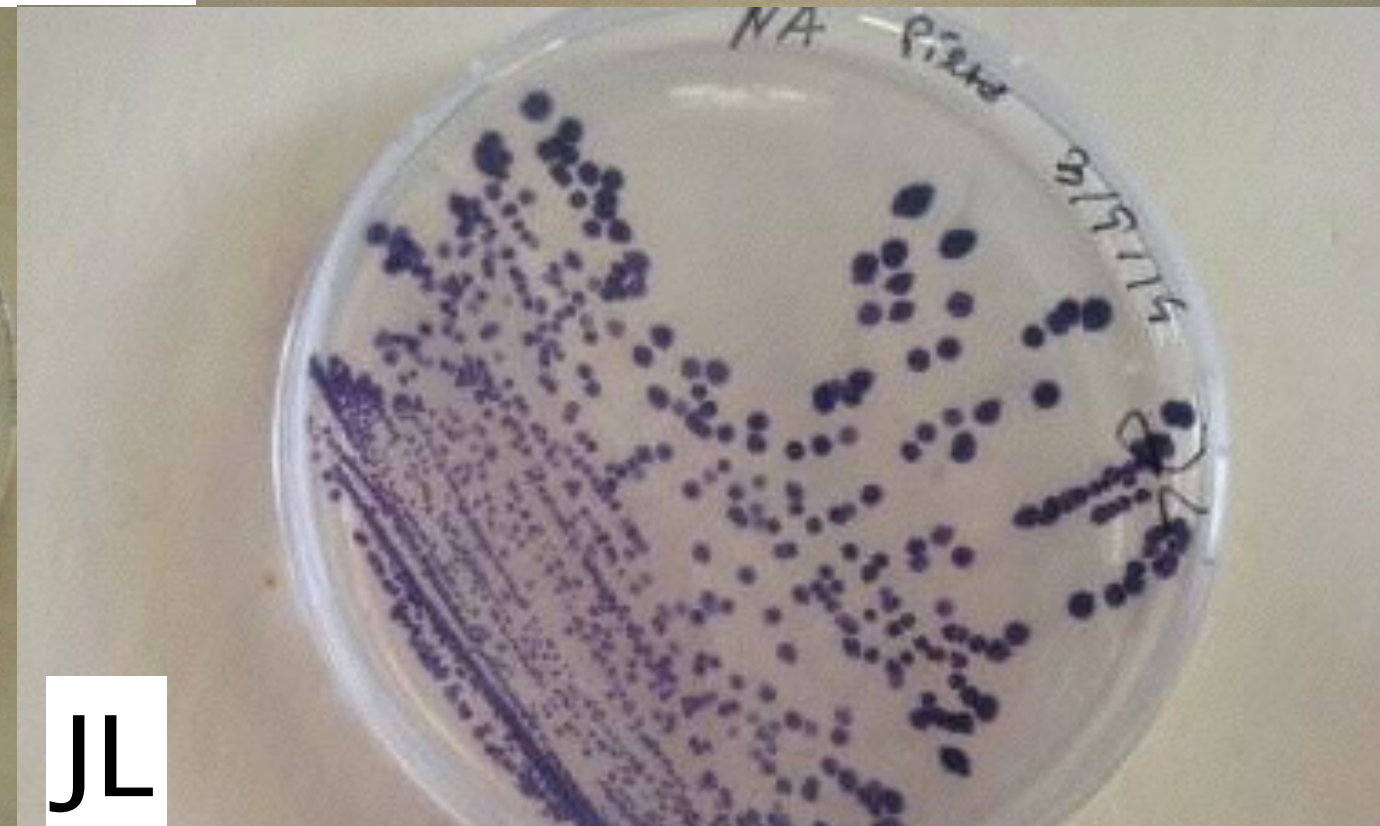
Micrococcus luteus (ML)
Janthinobacterium lividum (JL)
Micrococcus roseus (MR)



ML



MR



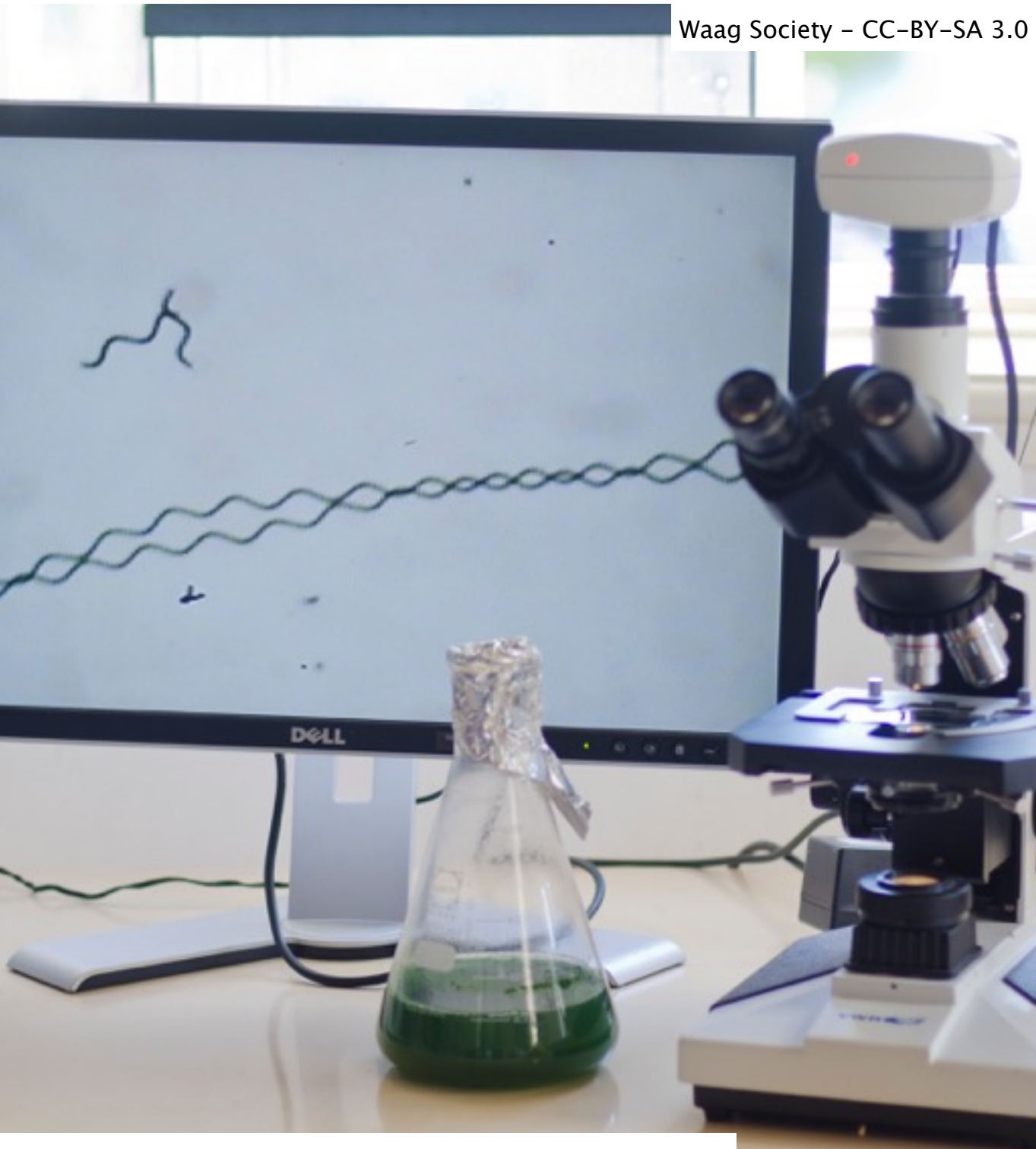
JL



Algae

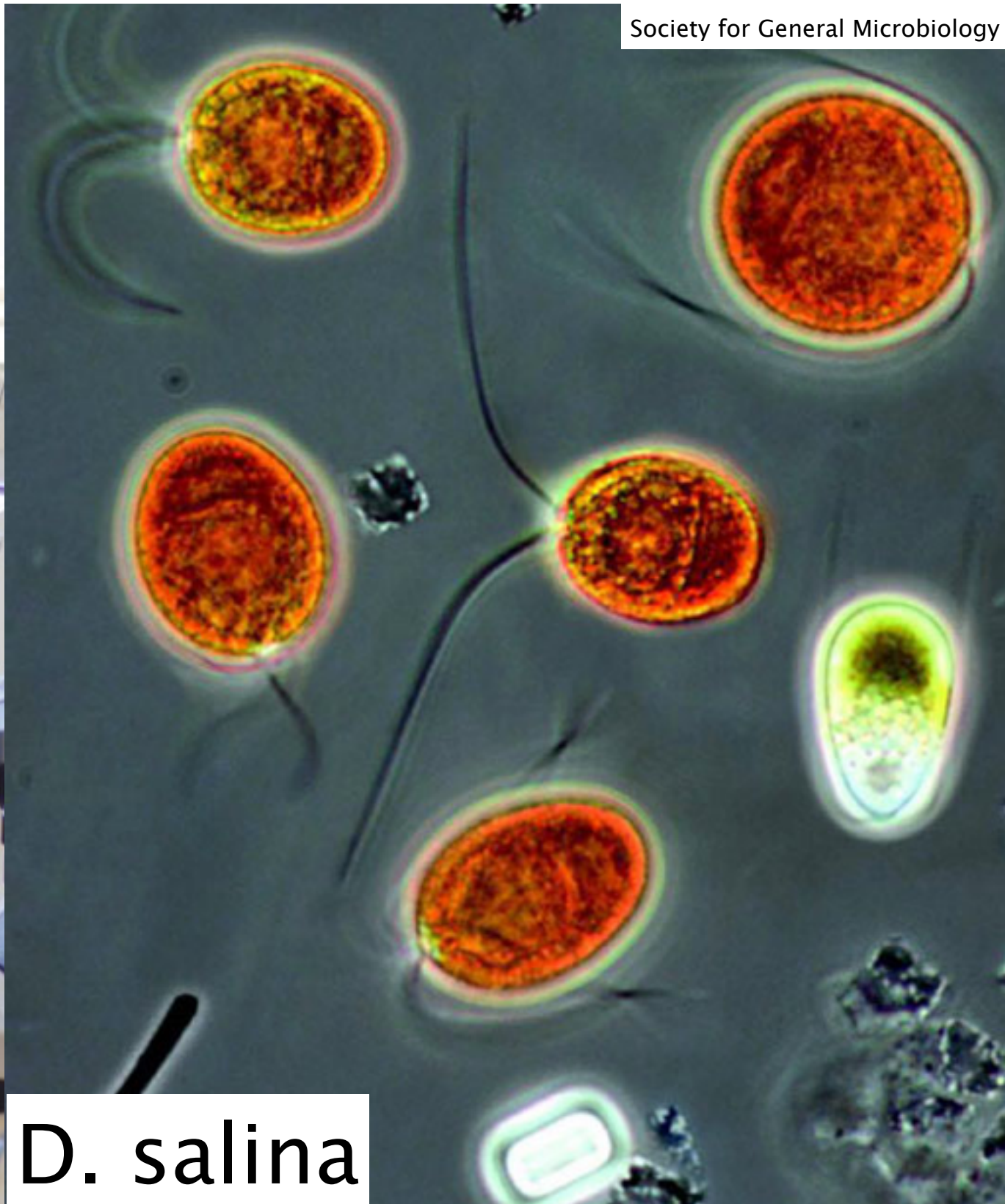
Pigments
Food

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Spirulina maxima

Society for General Microbiology



D. salina



Yeast

Alcohol
CO₂





SCOBY

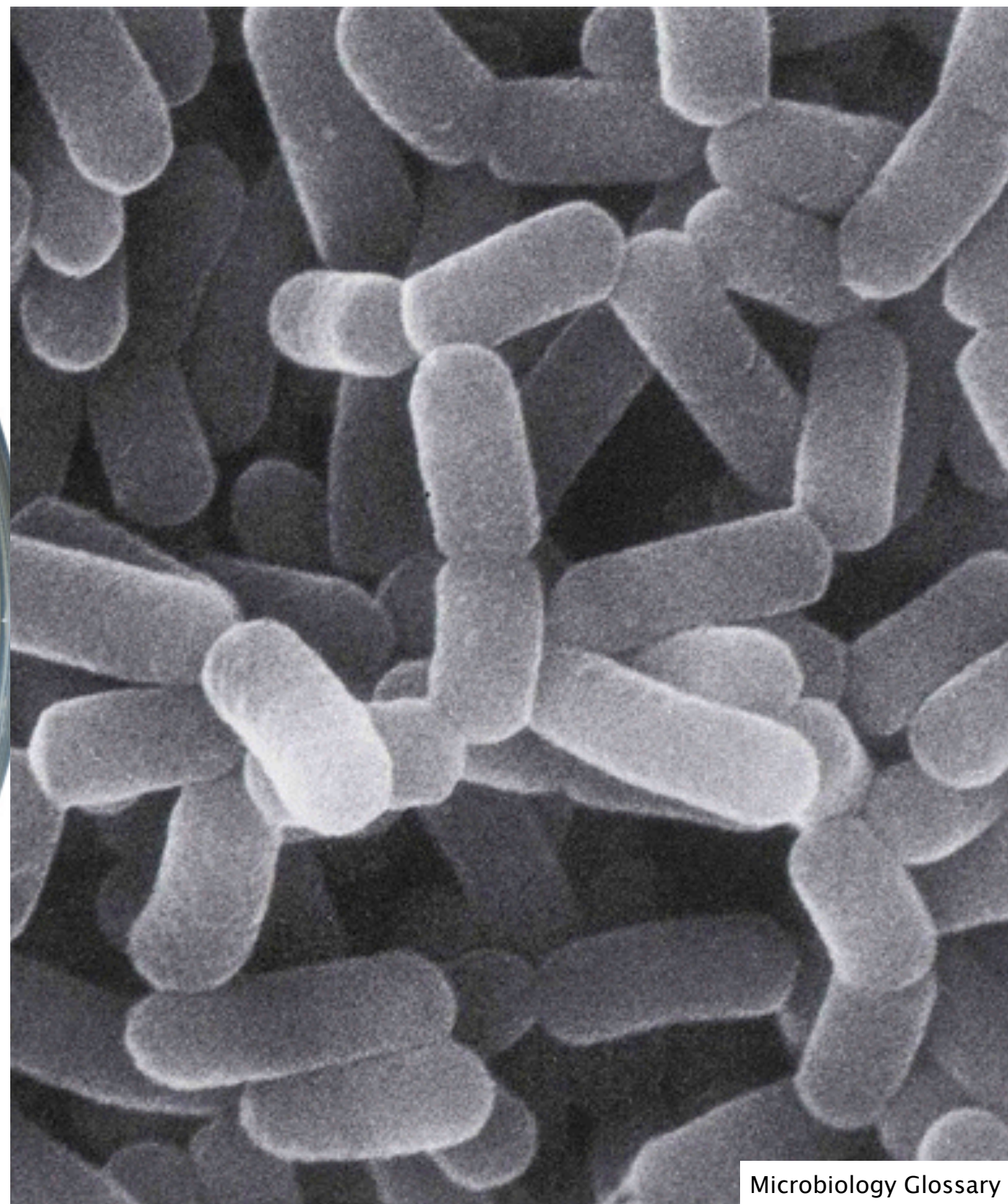
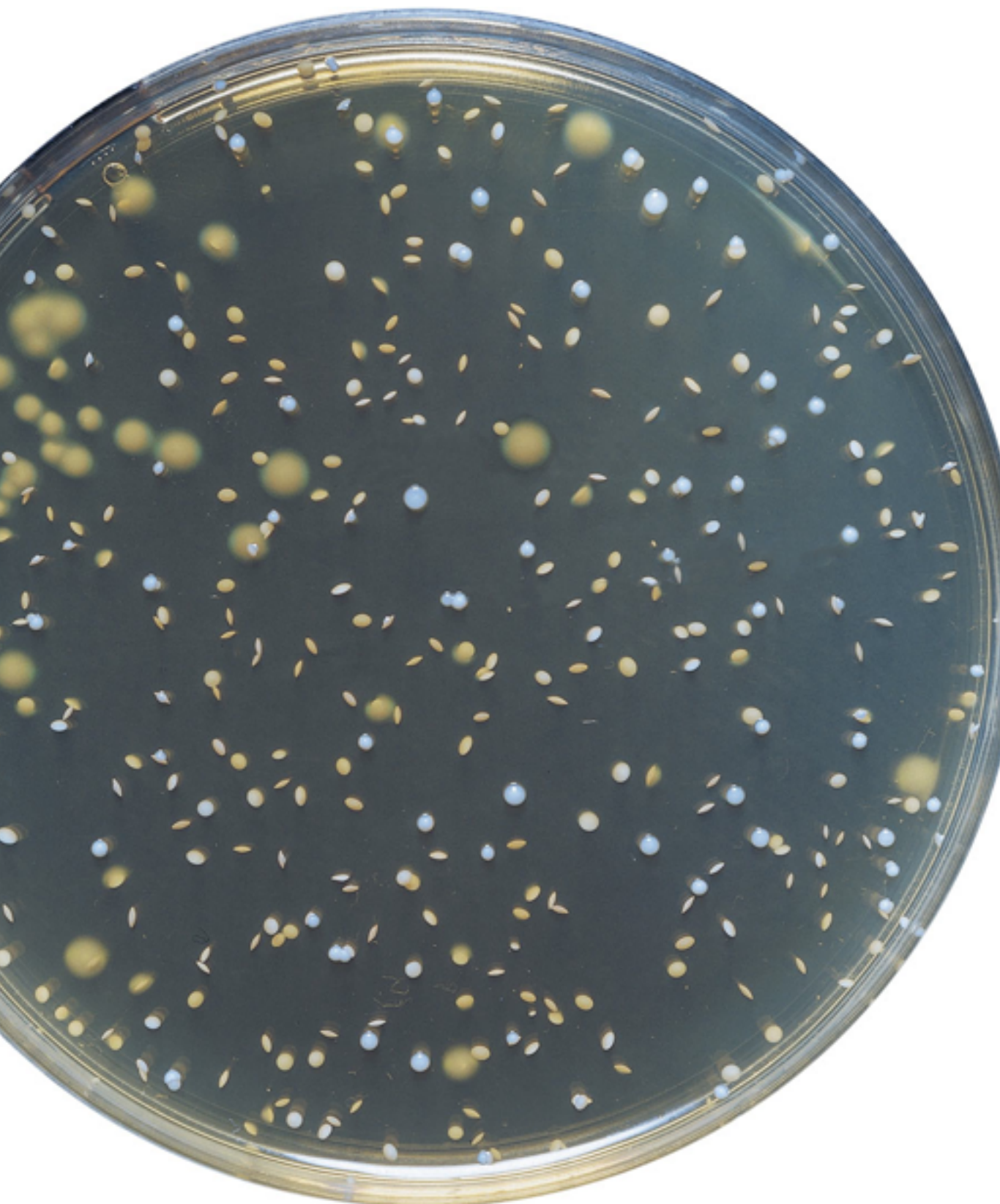
Cellulose
Vinegar

Symbiotic Culture of Bacteria and Yeast



Lactobacillus

Yoghurt
Lactic acid





Mycelium

Fibers



Rob Hille – CC-BY-SA 3.0



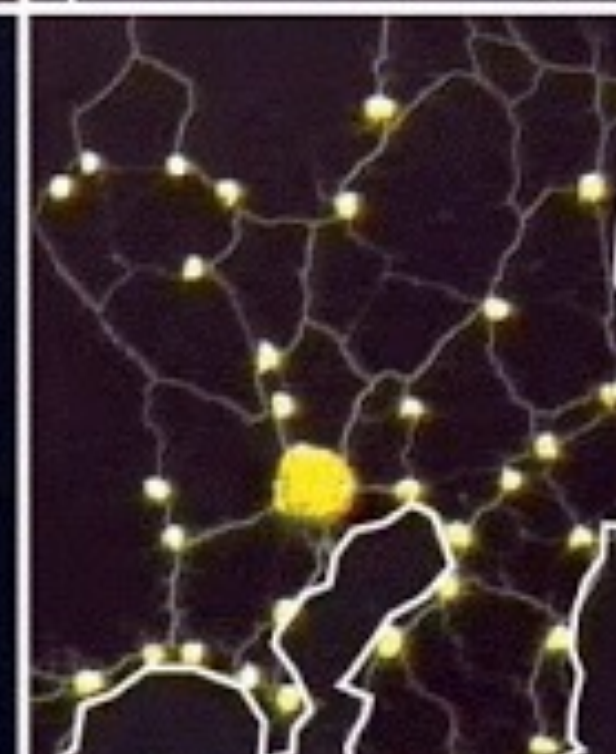
Eric Klarenbeek – CC-BY 3.0



Slime mold



Lawrence Durell Wade, M.D. - CC-BY-SA 3.0



<http://suttonhoo.blogspot.nl/2010/01/slime-mold-that-transgressed-tokyo.html>



Classification

- Bio safety level number indicates the level of regulations that need to be in place to prevent contamination.
- Types of organisms allowed per level:
 - 1) Well characterized non pathogenic organisms to humans
 - 2) Micro organisms with high infection doses, and known cures
 - 3) Micro organisms with low infection doses, and known cures
 - 4) Micro organisms with extremely low infection doses, severe disease and no cure





BYOM

- Bring your own microbe
 - Non-pathogenic
 - Class 1



Please note

- Only non-pathogenic microbes are used in the Academy
- Wash your hands before and after experimenting
- Do not eat or drink next to the microbes





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