

# Join us for the 21<sup>st</sup> HyogoScience E-café: Putting Bacteria to Work: Biotechnology of Food Microorganisms through Hypothesis-driven Science

バクテリアを働かせる！  
～食品微生物のバイオテクノロジーに見る仮説検証型科学～

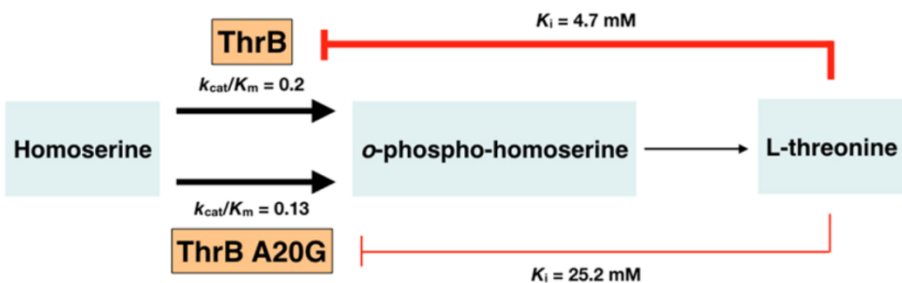
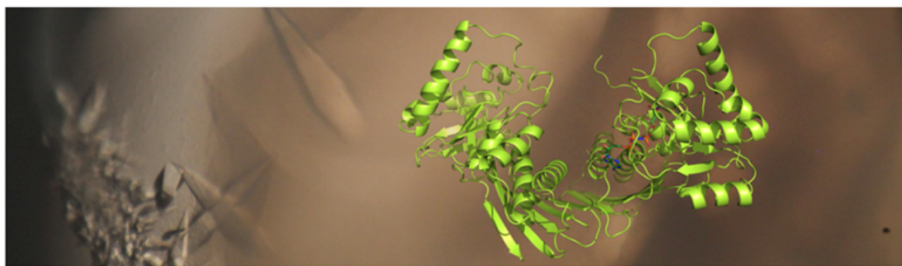


Image credit: Choong-Min Kang

**Guest: Choong-Min Kang, Ph.D. (Department of Biological Sciences, California State University, Stanislaus)**

For thousands of years mankind has used microorganisms like yeasts and bacteria to make foods such as bread, beer, wine, vinegar, yoghurt and cheese. Modern technology of molecular biology has allowed us to use microbial cells as cell factories to produce pharmaceutical compounds and food ingredients such as amino acids more efficiently. In this presentation, Dr. Kang will talk about how his group has modified an enzyme in a bacterium named *Corynebacterium glutamicum* and increased the production of an amino acid (L-threonine). He will also talk about what science is and how hypothesis-driven science can be done by using his own research project as an example.

**NESCAFÉ Sannomiya**

**800円**

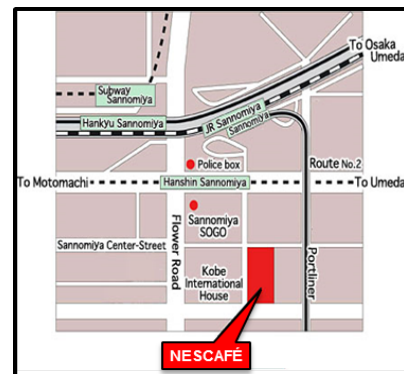
**Wednesday February 28<sup>th</sup> 18:30-20:30**

Join us for an English science lecture and discussion over café drinks and sandwiches.

To register e-mail your name to The Kobe University Science Shop at:

**HSE-CAFE@RADIX.H.KOBE-U.AC.JP**

Register by Monday 26<sup>th</sup> February.  
Space is limited to the first 30 people.



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