BANKURA UNIVERSITY

(West Bengal Act XIX of 2013- Bankura University Act, 2013)

Main Campus, Bankura Block-II, P.O.: Purandarpur, Dist.: Bankura, Pin- 722155, West Bengal

Office of the Secretary

Faculty Council for Undergraduate Studies

Ref: BKU/FCUG/80/2024 Date: 23/04/2024

NOTIFICATION

As directed, the undersigned is pleased to inform all concerned that Bankura University has initiated the process to implement New Curriculum and Credit Framework for Undergraduate Programme, UGC 2022 (as per NEP 2020) for 4-years Undergraduate programme with Microbiology as Major, Minor etc. from the academic session 2023-2024. The Syllabus for the purpose will be framed and finalized as per the guidelines of appropriate authority. As an important corollary to the process, the workshop through online mode will be organized on the date mentioned herewith to get the feedback from the stakeholders. Present Students, Alumni, Guardians, Academicians and other stakeholders related to the specific programme/course are requested for their kind participation in the workshop and to present their views/ observations etc. The stakeholders may go through the draft syllabus attached herewith and convey their observations to the office of the undersigned on ugsecretaryoffice@bankurauniv.ac.in within seven days from the date of publication of notice.

Date: 02.05.2024

Time: 8 PM

Google Meet joining info

Video call link: https://meet.google.com/jmb-isxo-kkg

Sd/-
Dr. Arindam Chakraborty
Secretary
Faculty Council for Undergraduate Studies

SYLLABUS
UNDER NATIONAL EDUCATION POLICY
FOR
FOUR YEARS UNDER-GRADUATE COURSE IN
MICROBIOLOGY
(w.e.f. *2023-2024*)

BANKURA UNIVERSITY

BANKURA

WEST BENGAL

PIN: 722155

CONTENTS

1. INTRODUCTION

The National Education Policy (NEP) 2020 highlights that quality higher education must aim to develop good, thoughtful, well-rounded and creative individuals. The NEP recommends that "the undergraduate degree will be of either 3 or 4-year duration, with multiple exit options within this period, with appropriate certifications, e.g., a UG certificate after completing 1 year in a discipline or field including vocational and professional areas, or a UG diploma after 2 years of study, or a Bachelor's degree after a 3-year programme. The 4-year multidisciplinary Bachelor's programme, however, shall be the preferred option since it allows the opportunity to experience the full range of holistic and multidisciplinary education in addition to a focus on the chosen major and minors as per the choices of the student.

In accordance with the NEP 2020, the UGC has formulated a new student-centric "Curriculum and Credit Framework for Undergraduate Programs (CCFUP)" incorporating a flexible choice-based credit system, multidisciplinary approach, and multiple entry and exit options. This will facilitate students to pursue their career path by choosing the subject/field of their interest.

Therefore, the syllabus for Microbiology at undergraduate level framed in such a way that it gives the students a holistic understanding of the subject giving substantial weightage to both the core content and techniques used in Microbiology. The ultimate goal of the syllabus is that the students at the end are able to secure a job. Keeping in mind and in tune with the changing nature of the subject, adequate emphasis has been given on new techniques of mapping and understanding of the subject. The syllabus has also been framed in such a way that the basic skills of subject are taught to the students, and everyone might not need to go for higher studies and the scope of securing a job after graduation will increase.

It is essential that Microbiology students select their minor courses Chemistry as compulsory and any one from the branch of Life Sciences disciplines. While the syllabus is in compliance with UGC model curriculum, it is necessary that Microbiology students should learn "Bioinformatics, Microbes in Sustainable Agriculture and Development & Instrumentation and Biotechniques" as one of the core courses rather than a selective while.

Also, it is been recommended that the Project Work and Industrial Tour/ Institute visit is compulsory for all the students as per their respective semester curriculum.

LEARNING OUTCOME (LO)		
LO	**Summary**	**Description**
LO A:	Sound Domain Knowledge	Acquiring a strong, basic knowledge on origin, evolution and diversification in the applied field of Microbiology.
LO B:	Laboratory Skill	To develop good laboratory skills with latest advanced tools, sophisticated instruments and modern technologies to address emerging problems with scientific viewpoint.
LO C:	Team Work	To develop the spirit of teamwork, learn to harbor collaborative approach to explore new facts and facets of the subject.
LO D:	Academic and Scientific Endeavour	Students will gain cognitive development, innovative approach, technical maneuvering, entrepreneurship and managerial skills to set up a new start-up.
LO E:	Eco-friendly Approach	Futuristic approach to develop eco-friendly management practices to make socio-economic upliftment.
LO F:	Ethical Awareness	To develop ethical awareness among students regarding research & publications.
LO G:	Goal of life	To inculcate visions in students so that they can play a vital role for the advancement of the discipline in the greater benefits of the society.
LEARNING SPECIFIC OUTCOME (LSO)		
LSO	Summary	Description
LSO1:	Rational analysis	Develops fundamental concepts, rational thinking & analytical skill.
LSO2:	Soft Skill Proficiency	Develops communication skill, attitudes, leadership quality, ethical values and social awareness.
LSO3:	Environmental Consciousness	Increases eco-friendly consciousness, waste-management practices.
LSO4:	Hygiene practices	Builds up good habit of hygienic practices.
LSO5:	Scientific attitude	Inculcates research mind & approach to develop eco-friendly bio-products.
LSO6:	Resource management	Develops the knowledge & skill on natural & renewable resource management.
LSO7:	Dry lab practices	Develops ability of sequence analysis & structure prediction.
LSO8:	Awareness against infectious diseases	Develops Awareness against infectious & fatal diseases.
LSO9:	Ecological Awareness	Develops Ecological Awareness among students through Mushroom diversity study in different forest areas of the district.
LSO10:	Skill Development	Students will gain knowledge through different Hands-on-training program on Agro-economic activities.
LSO11:	Social Interaction	Develops Community link up through regular survey on Health & Nutritional parameters of local villagers.
LSO12:	Ethno-medicinal Practices	Develops knowledge on Ethno-medicinal Plants, their commercial usage & worldwide applications.

2. Scheme for NEP Curriculumin Microbiology (Major)

2.1. Credit Distribution across Courses

Category of Choice (Credit) / SEMESTER	Major (4) DSC	Major (4) DSE	Minor Stream (4)	Multidisci-plinary (3)	Skill Enhancement Courses [SEC] (3)	Ability Enhancement Courses [AEC] (2)	Value Added Courses (Common for all) (4)	Internship (2)	Research Project/ Dissertation (12)	Total Credit/ Number of Courses
I	1×4=4 S/MCB/101/MJC-1		1×4=4 S/MCB/102/MN-1	1×3=3 S/MCB/103/MD-1	1×3=3 S/MCB/104/SEC-1	1×2=2 ACS/105/AEC-1	1×4=4 ACS/106/VAC-1			20/6
II	1×4=4 S/MCB/201/MJC-2		1×4=4 S/MCB/202/MN-2	1×3=3 S/MCB/203/MD-2	1×3=3 S/MCB/204/SEC-2	1×2=2 ACS/205/AEC-2	1×4=4 ACS/206/VAC-2			20/6
CERTIFICATE (Total Credit)	8		8	6	6	4	8	4*(Additional) ACS/207/INT-1		40
III	2×4=8 S/MCB/301/MJC-3 S/MCB/302/MJC-4		1×4=4 S/MCB/303/MN-3	1×3=3 S/MCB/304/MD-3	1×3=3 S/MCB/305/SEC-3	1×2=2 ACS/306/AEC-3				20/6
IV	4×4=16 S/MCB/401/MJC-5 S/MCB/402/MJC-6 S/MCB/403/MJC-7 S/MCB/404/MJC-8		1×4=4 S/MCB/405/MN-4			1×2=2 ACS/406/AEC-4				20/6
DIPLOMA (Total Credit)	32		16	9	9	8	8	4*(Additional) ACS/407/INT-2		82
V	4×4=16 S/MCB/501/MJC-9 S/MCB/502/MJC-10 S/MCB/503/MJC-11 S/MCB/504/MJC-12		1×4=4 S/MCB/505/MN-5					1×2=2 ACS/506/INT-3		22/6
VI	4×4=16 S/MCB/601/MJC-13 S/MCB/602/MJC-14 S/MCB/603/MJC-15 S/MCB/604/MJC-16		1×4=4 S/MCB/605/MN-6							20/5
UG DEGREE (Total Credit)	16×4=64	64	24	9	9	8	8	2		124
VII	4×4=16 S/MCB/701/MJC-17 S/MCB/702/MJC-18 S/MCB/703/MJC-19 S/MCB/704/MJC-20		1×4=4 S/MCB/705/MN-7							20/5
VIII	4×4=16** S/MCB/801/MJC-21 S/MCB/802/MJC-22 S/MCB/803/MJC-23 S/MCB/804/MJC-24		1×4=4 S/MCB/805/MN-8							20/5
UG HONS. (Total Credit)	24×4=96	96	32	9	9	8	8	2		164
UG HONS. WITH RESEARCH (Total Credit)	21×4=84		32	9	9	8	8	2	12** S/MCB/806/RPD-1	

*Additional Summer Internship of 4 credit is mandatory for certificate and diploma courses.

**Honours students not undertaking research will do three courses for 12 credits for Major in lieu of a Research Project/ Dissertation and total four courses in Major in semester-VIII.
Honours with Research students will opt any one core course from available four courses in Major in Semester-VIII

2.2. Scheme for NEP based Curriculum in Microbiology (Major)

SEMESTER –I

Course Code	Course Title	Credit	Marks		
			I.A.	ESE	Total
S/MCB/101/MJC-1	Introduction to Microbiology and Microbial Diversity	4 (T +P)	10	40 (T 25+P 15)	50
S/MCB/102/MN-1	Introduction to Microbiology and Microbial Diversity (For students of other discipline)	4 (T +P)	10	40 (T 25+P 15)	50
S/MCB/ 103 MD-1	Microbial Diagnosis in Health Clinics (For students of other discipline)	3 (T)	10	40 (T 40)	50
S/MCB/104/SEC-1	Microbial Diagnosis in Health Clinics	3 (P)	10	40 (P 40)	50
ACS/105/ AEC-1	Communicative English	2	10	40	50
ACS/106/ VAC 1	ENVS	4	10	40	50
Total		**20**	**60**	**240**	**300**

SEMESTER –II

Course Code	Course Title	Credit	Marks		
			I.A.	ESE	Total
S/MCB/201/MJC-2	Bacteriology	4 (T +P)	10	40 (T 25+P 15)	50
S/MCB/202/MN-2	Bacteriology (For students of other discipline)	4 (T +P)	10	40 (T 25+P 15)	50
S/MCB/ 203 MD-2	Microbiological Analysis of Air and Water (For students of other discipline)	3 (T)	10	40 (T 40)	50
S/MCB/204/SEC-2	Microbiological Analysis of Air and Water	3 (P)	10	40 (P 40)	50
ACS/205/ AEC-2	MIL	2	10	40	50
ACS/206/ VAC 2	Any one of the following : A: Health and Wellness B: Understanding India: Indian Philosophical Traditions and Value Systems C: Basics of Indian Constitution D: Arts and Crafts of Bengal E:Historical Tourism in West Bengal	4	10	40	50
Total		**20**	**60**	**240**	**300**

SEMESTER –III

Course Code	Course Title	Credit	Marks		
			I.A.	ESE	Total
S/MCB/301/MJC-3	Biochemistry	4 (T +P)	10	40 (T 25+P 15)	50
S/MCB/302/MJC-4	Virology	4 (T +P)	10	40 (T 25+P 15)	50
S/MCB/303/MN-3	Virology (For students of other discipline)	4 (T +P)	10	40 (T 25+P 15)	50
S/MCB/304 MD-3	Food Fermentation Techniques (For students of other discipline)	3 (T)	10	40 (T 40)	50
S/MCB/305/SEC-1	Food Fermentation Techniques	3 (P)	10	40 (P 40)	50
ACS/306/ AEC-3		2	10	40	50
Total		**20**	**60**	**240**	**300**

SEMESTER –IV

Course Code	Course Title	Credit	Marks		
			I.A.	ESE	Total
S/MCB/401/MJC-5	Microbial Physiology & Metabolism	4 (T +P)	10	40 (T 25+P 15)	50
S/MCB/402/MJC-6	Food & Dairy Microbiology	4 (T +P)	10	40 (T 25+P 15)	50
S/MCB/403/MJC-7	Environmental Microbiology	4 (T +P)	10	40 (T 25+P 15)	50
S/MCB/404/MJC-8	Bacterial Pathogenesis	4 (T +P)	10	40 (T 25+P 15)	50
S/MCB/405/MN-4	Food & Dairy Microbiology (For students of other discipline)	4 (T +P)	10	40 (T 25+P 15)	50
ACS/406/AEC-4		2	10	40	50
Total		**22**	**60**	**240**	**300**

Question Pattern

MJC and MN papers (Theory F.M: 25 & Practical F.M: 15)

Theory	**F.M: 25**	**Practical**	**F.M: 15**
UNIT-I		1.Work out/Demonstration/Experiment:	10/7
1. Any five out of eight	5×1=5		
UNIT-II		2.Laboratory Record/ Field Report:	2/5
2. Any two out of four	2×5=10	3.Viva Voce:	3
UNIT-III			
3. Any one out of two	1×10=10		

SEC Papers (Practical F.M: 40) **Multidisciplinary Papers: (Theory F.M: 40)**

Practical	**F.M: 40**	**Theory**	**F.M: 40**
1.Work out/Interpretation/Identification:	12	**UNIT-I**	
2. Work out/ Demonstration:	8	Any five out of six	2×5=10
3. Laboratory Record	5	**UNIT-II**	
4. Field Report:	10	Any four out of six	5×4=20
5.Viva Voce:	5	**UNIT-III**	
		Any one out of two	10×1=10

SEMESTER- I

Course Code	Course Title	Credit	Marks		
			I.A.	ESE	Total
S/MCB/101 /MJC-1	Introduction to Microbiology and Microbial Diversity	4 (T +P)	10	40 (T 25+P 15)	50
S/MCB/102 /MN-1	Introduction to Microbiology and Microbial Diversity (For students of other discipline)	4 (T +P)	10	40 (T 25+P 15)	50
S/MCB/ 103 MD-1	Microbial Diagnosis in Health Clinics (For students of other discipline)	3 (T)	10	40 (T 40)	50
S/MCB/104 /SEC-1	Microbial Diagnosis in Health Clinics	3 (P)	10	40 (P 40)	50
ACS/105/ AEC-1	Communicative English	2	10	40	50
ACS/106/ VAC 1	ENVS	4	10	40	50
Total		20	60	240	300

Major Course

MJC-1: Introduction to Microbiology and Microbial Diversity

Course Code: S/MCB/101/MJC-1 Credit: 4

(Theory: Lectures 40 /Marks 25)

Learning Outcome

- The students will gain a holistic concept on history, development, scope and aspects of Microbiology. They will also learn about the contributions of Microbiologists.
- Students learn about the diversity of microbial world, kingdom and domain concept; features of dark field-, phase contrast- & electron microscopes.
- Students will achieve knowledge on habitat, distribution, nutritional requirements, ultra-structure, thallus organization and aggregation of algae and fungi.
- Students will gain knowledge on General characteristics & Economic importance of Protozoa.
- Students will be made aware of biosafety protocols and laboratory management.

Unit 1 History and Development of Microbiology	**lectures 8**
History, Development and Scope of microbiology Theory of Spontaneous generation, Germ theory of disease. Contributions of Antonie van Leeuwenhoek, Louis Pasteur, Robert Koch, Joseph Lister, Alexander Fleming, Edward Jenner, Paul Ehrlich, Martinus W. Beijerinck, and Sergei N. Winogradsky in the field of Microbiology.	
Unit 2 Diversity of Microbial World	**Lectures 4**
Systems of classification: Basic idea about Hackel and Whittaker's kingdom concept and domain concept of Carl Woese. Aim and principles of classification, systematics and taxonomy, concept of species, taxa, strain.Generalcharacteristicsandrepresentativemembersofdifferentgroups: Cellular microorganisms (Archaea, Bacteria, Algae, Fungi and Protozoa). Acellular microorganisms (Viruses, Viroids, Prions).	
Unit3 Basic Microscopy	**Lectures 4**
Principle of Bright Field Microscope, Dark Field Microscope, Phase Contrast Microscope.	
Unit4 Phycology	**Lectures 10**
General characteristics of algae: occurrence, thallus organization, cell ultrastructure, pigments, flagella, eye spot, food reserves and vegetative, asexual and sexual reproduction. Economic importance of algae.	
Unit 5 Mycology	**Lectures 10**
General characteristics of fungi: habitat, distribution, nutritional requirements, fungal cell ultra-	

structure, thallus organization and aggregation. Economic importance of fungi.

Unit 6 Protozoa **Lectures 4**

General characteristics of protozoa: Occurrence, cell ultra-structure, organs and appendages, nutrition, locomotion and economic importance.

ReferenceBooks

1. Tortora GJ, Funke BR and Case CL. (2008). Microbiology: An Introduction. 9th edition.
2. Madigan M T, Martinko J M, Dunlap P V and Clark D P. (2014). Brock Biology of Microorganisms. 14th edition. Pearson International Edition.
3. Cappuccino J and Sherman N. (2010). Microbiology: A Laboratory Manual. 9th edition. Pearson Education Limited
4. Wiley J M, Sherwood L M and Woolverton C J. (2013) Prescott's Microbiology.9th Edition. McGraw-Hill International.
5. Atlas R M. (1997). Principles of Microbiology.2nd edition. W.M.T. Brown Publishers.
6. Pelczar M J,Chan ECS and Krieg NR.(1993). Microbiology. 5th edition. McGraw Hill Book Company.

PRACTICAL

Lectures: 30 **Marks: 15**

List of Practical

1. Microbiology Laboratory Management and Biosafety
2. To study the principle and applications of important instruments(autoclave, incubator, hot air oven, centrifuge, light microscope, pH meter) used in the microbiology laboratory
3. Preparation of culture media(Nutrient Broth and Nutrient Agar)for bacterial cultivation
4. Sterilization of medium using Autoclave and assessment for sterility
5. Sterilization of glassware using Hot Air Oven
6. Sterilization of heat sensitive material by filtration.
7. Motility test by hanging drop method.
8. Study of *Penicillium* using permanent mounts.
9. Study of *Chlamydomonas* using permanent Mounts.
10. Study of *Paramecium* using permanent mounts.

Minor Course

MN-1: Introduction to Microbiology and Microbial Diversity

Couse Code: S/MCB/102/MN-1 **Credit: 4**

(Theory: Lectures 40 /Marks 25)

Learning Outcome

- The students will gain a holistic concept on history, development, scope and aspects of Microbiology. They will also learn about the contributions of Microbiologists.
- Students learn about the diversity of microbial world, kingdom and domain concept; features of dark field-, phase contrast- & electron microscopes.
- Students will achieve knowledge on habitat, distribution, nutritional requirements, ultra-structure, thallus organization and aggregation of algae and fungi.
- Students will gain knowledge on General characteristics & Economic importance of Protozoa.
- Students will be made aware of biosafety protocols and laboratory management.

Unit 1 History and Development of Microbiology	**Lectures 8**
History, Development and Scope of microbiology Theory of Spontaneous generation, Germ theory of disease. Contributions of Antonie van Leeuwenhoek, Louis Pasteur, Robert Koch, Joseph Lister, Alexander Fleming, Edward Jenner, Paul Ehrlich, Martinus W. Beijerinck, and Sergei N. Winogradsky in the field of Microbiology.	
Unit 2 Diversity of Microbial World	**Lectures 4**
Systems of classification: Basic idea about Hackel and Whittaker's kingdom concept and domain concept of Carl Woese. Aim and principles of classification, systematics and taxonomy, concept of species, taxa, strain.Generalcharacteristicsandrepresentativemembersofdifferentgroups: Cellular microorganisms (Archaea, Bacteria, Algae, Fungi and Protozoa). Acellular microorganisms (Viruses, Viroids, Prions).	
Unit 3 Basic Microscopy	**Lectures 4**
Principle of Bright Field Microscope, Dark Field Microscope, Phase Contrast Microscope.	
Unit 4 Phycology	**Lectures 10**
General characteristics of algae: occurrence, thallus organization, cell ultrastructure, pigments, flagella, eye spot, food reserves and vegetative, asexual and sexual reproduction. Economic importance of algae.	
Unit 5 Mycology	**Lectures 10**

General characteristics of fungi: habitat, distribution, nutritional requirements, fungal cell ultra-structure, thallus organization and aggregation. Economic importance of fungi.

Unit 6 Protozoa **Lectures 4**

General characteristics of protozoa: Occurrence, cell ultra-structure, organs and appendages, nutrition, locomotion and economic importance.

Reference Books

1. Tortora GJ, Funke BR and Case CL. (2008). Microbiology: An Introduction. 9th edition.
2. Madigan M T, Martinko J M, Dunlap P V and Clark D P. (2014). Brock Biology of Microorganisms. 14th edition. Pearson International Edition.
3. Cappuccino J and Sherman N. (2010). Microbiology: A Laboratory Manual. 9th edition. Pearson Education Limited
4. Wiley J M, Sherwood L M and Woolverton C J. (2013) Prescott's Microbiology.9th Edition. McGraw-Hill International.
5. Atlas R M. (1997). Principles of Microbiology.2nd edition. W.M.T. Brown Publishers.
6. Pelczar M J,Chan ECS and Krieg NR.(1993). Microbiology. 5th edition. McGraw Hill Book Company.

PRACTICAL

Lectures: 30 **Marks: 15**

List of Practical

11. Microbiology Laboratory Management and Biosafety
12. To study the principle and applications of important instruments(autoclave, incubator, hot air oven, centrifuge, light microscope, pH meter) used in the microbiology laboratory
13. Preparation of culture media(Nutrient Broth and Nutrient Agar)for bacterial cultivation
14. Sterilization of medium using Autoclave and assessment for sterility
15. Sterilization of glassware using Hot Air Oven
16. Sterilization of heat sensitive material by filtration.
17. Motility test by hanging drop method.
18. Study of *Penicillium* using permanent mounts.
19. Study of *Chlamydomonas* using permanent Mounts.
20. Study of *Paramecium* using permanent mounts.

Multidisciplinary Course

MD-1:MICROBIAL DIAGNOSIS IN HEALTH CLINICS

Course Code: S/MCB/ 103/MD-1 **Credit: 3**

(Theory: Lectures 30 /Marks 40)

Unit 1: Importance of Diagnosis of Diseases	**Lectures: 02**
Bacterial, Viral, Fungal and Protozoan Diseases of various human body systems, Disease Associated clinical samples for diagnosis	
Unit 2: Collection of Clinical Samples	**Lectures: 04**
Collection of clinical samples(Sputum, Skin, Blood, Urine and Stool)with proper precautions Method of transport of clinical samples to the laboratory and storage	
Unit 3: Direct Microscopic Examination and Culture	**Lectures: 04**
Examination of sample by staining - Gram staining, Ziehl-Neelson staining, Giem sustaining Preparation and use of culture media-Blood agar, Chocolate agar, Lowenstein-Jensen medium, MacConkey agar.	
Unit 4:Serological and Molecular Methods	**Lectures: 06**
Serological Methods -Agglutination, ELISA, Immunofluorescence, Nucleic acid based methods -PCR, Nucleic acid probes	
Unit 5: Kits for Rapid Detection of Pathogens	**Lectures: 04**
Typhoid, Dengue and HIV	
Unit 6:Testing for Antibiotic Sensitivity in Bacteria	**Lectures: 10**
General idea about resistance/sensitivity of bacteria against antibiotic (Penicillin/Streptomycin), Disc diffusion method & Minimal inhibitory concentration (MIC) of an antibiotic (Penicillin/Streptomycin).	
Reference Books	

1. Ananthanarayan R and Paniker C K J (2009) Textbook of Microbiology, 8th edition, Universities Press Private Ltd.
2. BrooksG.F.,CarrollK.C.,ButelJ.S.,MorseS.A.andMietzner,T.A.(2013)Jawetz,MelnickandAdelberg'sMedicalMicrobiology.26th edition. McGraw Hill Publication
3. Collee JG, Duguid JP, Fraser AG, Marmion BP(1989) Practical Medical Microbiology, 13th edition, Churchill Livingstone
4. Randhawa,VS,MehtaGandSharmaKB(2009)PracticalsandVivainMedicalMicrobiology 2nd edition, Elsevier India Pvt Ltd

Skill Enhancement Course

SEC-1: MICROBIAL DIAGNOSIS IN HEALTH CLINICS (P)

Course Code: S/MCB/104/SEC-1 **Credits: 3**

(Practical: Lectures 30 /Marks 40)

Learning Outcome

- Students will gain knowledge and hands-on-training regarding diagnostic procedures in health clinics.

PRACTICAL	
Unit 1:	**Lectures: 06**
Collection of clinical samples(Sputum, Skin, Blood, Urine and Stool) with proper precautions	
Unit 2:	**Lectures: 04**
Method of transport and storage of clinical samples	
Unit 3:	**Lectures: 04**
Examination of sample by staining - Gram staining, Ziehl-Neelson staining	
Unit 4:	**Lectures: 06**
Preparation and use of culture media-Blood agar, Chocolate agar, TCBS Agar, MacConkey agar	
Unit 5:	**Lectures: 02**
Rapid Detection of Typhoid	
Unit 6:	**Lectures: 04**
Demonstration on resistance/sensitivity of bacteria against antibiotic (Penicillin/Streptomycin) using disc diffusion method	
Unit 7:	**Lectures: 04**
Demonstration on minimal inhibitory concentration (MIC) of an antibiotic (Penicillin/ Streptomycin)	

Reference Books

1. Ananthanarayan R and Paniker CKJ (2009) Textbook of Microbiology, 8th edition, Universities Press Private Ltd.
2. Brooks G.F., Carroll K.C., Butel J.S., Morse S.A. and Mietzner, T.A. (2013) Jawetz, Melnick and Adelberg's Medical Microbiology. 26th edition. McGraw Hill Publication
3. Collee JG, Duguid JP, Fraser AG, Marmion BP(1989) Practical Medical Microbiology, 13th edition, Churchill Livingstone
4. Randhawa, VS, Mehta G and Sharma KB (2009) Practicals and Viva in Medical Microbiology

SEMESTER- II

Course Code	Course Title	Credit	Marks		
			I.A.	ESE	Total
S/MCB/201/ MJC-2	Bacteriology	4 (T +P)	10	40 (T 25+P 15)	50
S/MCB/202/ MN-2	Bacteriology (For students of other discipline)	4 (T +P)	10	40 (T 25+P 15)	50
S/MCB/ 203 MD-2	Microbiological Analysis of Air and Water (For students of other discipline)	3 (T)	10	40 (T 40)	50
S/MCB/204/ SEC-2	Microbiological Analysis of Air and Water	3 (P)	10	40 (P 40)	50
ACS/205/ AEC-2	MIL	2	10	40	50
ACS/206/ VAC 2	Understanding India	4	10	40	50
	Total	20	60	240	300

Major Course

MJC 2: BACTERIOLOGY

Course Code: S/MCB/201/MJC-2 **Credit:4**

(Theory: Lectures 40 /Marks 25)

Learning Outcome

- Students get a prominent knowledge on detailed cell organization, arrangement and other characteristic features of a bacterial cell.
- Students learn about various physical & chemical methods of microbial control.
- Students will learn about bacterial growth, nutrition, motility and reproduction processes.
- Students perform pure cultures techniques to isolate, study, identify and preserve bacterial strains.

Unit 1 Cell organization	**Lectures: 10**
Cell size, shape and arrangement, glycocalyx, capsule, flagella, endoflagella, fimbriae and pili. Cell-wall: Composition and detailed structure of Gram-positive and Gram-negative cell walls, Archaebacterial cell wall, Differences between Eubacteria and archaebacteria. Gram and acid-fast staining mechanisms, lipopolysaccharide (LPS), sphaeroplasts, protoplasts, and L-forms. Cell Membrane: Structure, function and chemical composition of bacterial and archaeal cell membranes. Cytoplasmic inclusions. Endospore: Structure, formation, stages of sporulation.	
Unit 2 Bacteriological techniques	**Lectures: 6**
Pure culture isolation: Streaking, serial dilution and plating methods; cultivation, maintenance and Preservation / stocking of pure cultures; cultivation of an aerobic bacteria, and accessing non-culturable bacteria.	
Unit 3 Growth and nutrition	**Lectures: 6**
Nutritional requirements in bacteria and nutritional categories; Culture media: components of media, natural and synthetic media, chemically defined media, complex media, selective, differential, indicator, enriched media and enrichment technique.	
Unit 4 Reproduction in Bacteria	**Lectures: 6**
Definitions of growth, measurement of microbial growth, Batch culture, Continuous culture. Asexual methods of reproduction, logarithmic representation of bacterial populations, phases of growth, calculation of generation time and specific growth rate.	
Unit 5 Important archaeal and eubacterial groups	**Lectures:8**
Archaebacteria: General characteristics, suitable example and economic importance.	

Eubacteria: General characteristics with suitable example.

Non proteo-bacteria, Proteo-bacteria; Low G+C (Firmicutes), High G+C (Actinobacteria).

***Cyanobacteria*:** Introduction & economic importance.

Unit6 Culture preservation techniques **Lectures: 4**

Short-term preservation methods: slant, stab, mineral oil

Long-term preservation methods: lyophilization, cryopreservation

Reference Books

1. Atlas RM. (1997). Principles of Microbiology.2nd edition M. T. Brown Publishers.
2. BlackJG.(2008).Microbiology:PrinciplesandExplorations.7thedition.PrenticeHall
3. Madigan MT, and Martinko JM. (2014). Brock Biology of Micro-organisms. 14th edition. Parker J. Prentice Hall International, Inc.
4. Pelczar Jr MJ, Chan ECS, and Krieg NR. (2004). Microbiology. 5th edition Tata McGraw Hill.
5. Srivastava S and Srivastava PS. (2003). Understanding Bacteria. Kluwer Academic Publishers, Dordrecht
6. Stanier RY, Ingraham JL, Wheelis ML and Painter PR. (2005).General Microbiology.5th edition McMillan.
7. Tortora GJ, Funke BR,and Case CL.(2008). Microbiology: An Introduction. 9th edition Pearson Education.
8. Willey JM, Sherwood LM, and Woolverton CJ. (2013). Prescott's Microbiology. 9th edition. McGraw Hill Higher Education.
9. Cappucino J and Sherman N. (2010). Microbiology: A Laboratory Manual. 9th edition. Pearson Education Limited

PRACTICAL

Lectures: 30 **Marks: 15**

List of Practical

1. Preparation of broth and agar media.
2. Simple staining
3. Gram's staining
4. Acid fast staining.
5. Endospore staining.
6. Isolation of pure cultures of bacteria from soil by spread plate method.
7. Isolation of pure cultures of bacteria from water by pour plate and streak plate method.
8. Preservation of bacterial cultures (slant and stab).
9. Isolation and enumeration of bacteria from air.
10. Field study

Minor Course

MN-2: BACTERIOLOGY

Course Code: S/MCB/202/MN-2 **Credit: 4**

(Theory: Lectures 50 /Marks 25)

Learning Outcome

- Students get a prominent knowledge on detailed cell organization, arrangement and other characteristic features of a bacterial cell.
- Students learn about various physical & chemical methods of microbial control.
- Students will learn about bacterial growth, nutrition, motility and reproduction processes.
- Students perform pure cultures techniques to isolate, study, identify and preserve bacterial strains.

Unit 1 Cell organization	**Lectures: 10**
Cell size, shape and arrangement, glycocalyx, capsule, flagella, endoflagella, fimbriae and pili. Cell-wall: Composition and detailed structure of Gram-positive and Gram-negative cell walls, Archaebacterial cell wall, Differences between Eubacteria and archaebacteria. Gram and acid-fast staining mechanisms, lipopolysaccharide (LPS), sphaeroplasts, protoplasts, and L-forms. Cell Membrane: Structure, function and chemical composition of bacterial and archaeal cell membranes. Cytoplasmic inclusions. Endospore: Structure, formation, stages of sporulation.	
Unit 2 Bacteriological techniques	**Lectures: 06**
Pure culture isolation: Streaking, serial dilution and plating methods; cultivation, maintenance and Preservation / stocking of pure cultures; cultivation of an aerobic bacteria, and accessing non-culturable bacteria.	
Unit 3 Growth and nutrition	**Lectures: 06**
Nutritional requirements in bacteria and nutritional categories; Culture media: components of media, natural and synthetic media, chemically defined media, complex media, selective, differential, indicator, enriched media and enrichment technique.	
Unit 4 Reproduction in Bacteria	**Lectures: 06**
Definitions of growth, measurement of microbial growth, Batch culture, Continuous culture. Asexual methods of reproduction, logarithmic representation of bacterial populations, phases of growth, calculation of generation time and specific growth rate.	
Unit 5 Important archaeal and eubacterial groups	**Lectures: 08**
Archaebacteria: General characteristics, suitable example and economic importance. **Eubacteria:** General characteristics with suitable example.	

Non proteo-bacteria, Proteo-bacteria; Low G+C (Firmicutes), High G+C (Actinobacteria).

***Cyanobacteria*:** Introduction & economic importance.

Unit6 Culture preservation techniques **Lectures: 04**

Short-term preservation methods: slant, stab, mineral oil

Long-term preservation methods: lyophilization, cryopreservation

Reference Books

1. Atlas RM. (1997). Principles of Microbiology.2nd edition. W. M. T. Brown Publishers.
2. BlackJG.(2008).Microbiology:PrinciplesandExplorations.7thedition.PrenticeHall
3. Madigan MT, and Martinko JM. (2014). Brock Biology of Micro-organisms. 14th edition. Parker J. Prentice Hall International, Inc.
4. Pelczar Jr MJ, Chan ECS,and Krieg NR. (2004). Microbiology. 5th edition, Tata McGraw Hill.
5. Srivastava S and Srivastava PS. (2003). Understanding Bacteria. Kluwer Academic Publishers, Dordrecht
6. Stanier RY, Ingraham JL, Wheelis ML and Painter PR. (2005).General Microbiology.5th edition McMillan.
7. Tortora GJ, Funke BR,and Case CL.(2008). Microbiology: An Introduction. 9th edition Pearson Education.
8. Willey JM, Sherwood LM, and Woolverton CJ. (2013). Prescott's Microbiology. 9th edition. McGraw Hill Higher Education.
9. CappucinoJ and Sherman N. (2010). Microbiology: A Laboratory Manual. 9th edition. Pearson Education Limited

PRACTICAL

Lectures: 30 **Marks: 15**

List of Practical

1. Preparation of broth and agar media.
2. Simple staining
3. Gram's staining
4. Acid fast staining.
5. Endospore staining.
6. Isolation of pure cultures of bacteria from soil by spread plate method.
7. Isolation of pure cultures of bacteria from water by pour plate and streak plate method.
8. Preservation of bacterial cultures (slant and stab).
9. Isolation and enumeration of bacteria from air.
10. Field Study

Multidisciplinary Course

MD-2: MICROBIOLOGICAL ANALYSIS OF AIR AND WATER (T)

Course Code: S/MCB/ 203/ MD-2 Credit: 3

(Theory: Lectures 30 /Marks 40)

Unit 1 Aeromicrobiology	**Lectures: 06**
Bioaerosols, Airborne microorganisms(bacteria, Viruses, fungi, each from every category)and their Impact on human health, and environment, significance in food and pharma industries and operation theatres, allergens.	
Unit 2 Air Sample Collection and Analysis	**Lectures: 06**
Bioaerosol sampling, air samplers, methods of analysis, CFU, culture media for bacteria and fungi, Identification characteristics	
Unit 3 Control Measures	**Lectures: 04**
Fate of Bioaerosols, inactivation mechanisms –UV light, HEPA filters, desiccation, Incineration	
Unit 4 Water Microbiology	**Lectures: 04**
Water borne pathogens, water borne diseases	
Unit 5 Microbiological Analysis of Water	**Lectures: 06**
Sample Collection, Treatment and safety of drinking (potable) water, methods to detect potability of water samples: (a)standard qualitative procedure: presumptive/MPN tests, confirmed and completed Tests for faecal coliforms (b)Membrane filter technique and (c) Presence/absence tests	
Unit 6 Control Measures	**Lectures: 04**
Precipitation, chemical disinfection, filtration, high temperature, UV light	

Reference Books

1. da Silva N, Taniwaki MH, Junqueira VC, Silveira N, Nascimento MS, Gomes RAR (2012) Microbiological Examination Methods of Food and Water. A Laboratory Manual, CRC Press

2. Atlas RM and Bartha R. (2000). Microbial Ecology: Fundamentals & Applications. 4th edition. Benjamin/Cummings Science Publishing, USA

3. Maier RM, Pepper IL and Gerba CP. (2009). Environmental Microbiology. 2nd edition, Academic Press

4. Hurst CJ, Crawford RL, Garland JL, Lipson DA (2007) Manual of Environmental Microbiology, 3rd edition, ASM press

Skill Enhancement Course

SEC-2: MICROBIOLOGICAL ANALYSIS OF AIR AND WATER (P)

Course Code: S/MCB/204/SEC-2 **Credits: 3**

(Practical: Lectures 30 /Marks 40)

Learning Outcome

- Students can have the knowledge and hands-on-training about microbiological analysis of air and water.

PRACTICAL
Unit 1:
Bioaerosol sampling, growth on culture media and CFU counting
Unit 2:
Standard qualitative procedure: presumptive/MPN tests, confirmed and completed tests of water potability
Unit 3:
Isolation and morphological characterization of bacteria from aquatic water
Unit 4:
Analysis of water sample by Membrane filter technique
Unit 5:
Demonstration on the function of UV light, HEPA filters, desiccation, Incineration, Precipitation, chemical disinfection and filtration

Reference Books

1. da Silva N, Taniwaki MH, Junqueira VC, Silveira N, Nascimento MS, Gomes RAR (2012) Microbiological Examination Methods of Food and Water, A Laboratory Manual, CRC Press
2. Atlas RM and Bartha R. (2000). Microbial Ecology: Fundamentals & Applications. 4th edition. Benjamin/Cummings Science Publishing, USA
3. Maier RM, Pepper IL and Gerba CP. (2009). Environmental Microbiology. 2nd edition, Academic Press
4. Hurst CJ, Crawford RL, Garland JL, Lipson DA (2007) Manual of EnvironmentalMicrobiology, 3rd edition, ASM press

SEMESTER- III

Course Code	Course Title	Credit	Marks		
			I.A.	ESE	Total
S/MCB/301/MJC-3	Biochemistry	4 (T +P)	10	40 (T 25+P 15)	50
S/MCB/302/MJC-4	Virology	4 (T +P)	10	40 (T 25+P 15)	50
S/MCB/303/MN-3	Biochemistry (For students of other discipline)	4 (T +P)	10	40 (T 25+P 15)	50
S/MCB/304 MD-3	Food Fermentation Techniques (For students of other discipline)	3 (T)	10	40 (T 40)	50
S/MCB/305/SEC-1	Food Fermentation Techniques	3 (P)	10	40 (P 40)	50
ACS/306/ AEC-3		2	10	40	50
Total		**20**	**60**	**240**	**300**

Major Courses

MJC 3: BIOCHEMISTRY

Course Code: S/MCB/301/MJC-3 **Credit:4**

(Theory: Lectures 50 /Marks 25)

Learning Outcome

- The students come to know about Bioenergetics.
- Students learn about properties, classification, stereo isomerism, Haworth projection of carbohydrates.
- Students learn about classification, structures and properties of fatty acids.
- Students gain knowledge on structures & Functions of proteins, Zwitterions.
- Students become capable of drawing Titration curve of amino acid.
- Students learn about Classification, Michaelis-Menten equation, induced fit hypothesis & mechanism of action of enzymes.
- Students perform Qualitative & Quantitative estimation of carbohydrates, amino acids, proteins,DNA and RNA.
- Students study about enzyme kinetics.

Unit 1 Physicochemical Properties of water	**Lectures 5**
Tetra-hedron structure of water molecule, physical properties, ionic product of water, pH & pK – their definition, relation to acids, bases & buffers in biological system. Electrostatic bond, hydrogen bond, hydrophobic bonds & Van der Wall's interactions.	
Unit 2 Bioenergetics	**Lectures 5**
First and second laws of Thermodynamics. Definitions of Gibb's Free Energy, enthalpy and Entropy and mathematical relationship among them, Standard free energy change and equilibrium constant Coupled reactions and additive nature of standard free energy change, Energy rich compounds: Phosphoenol pyruvate, ATP.	
Unit 3 Carbohydrates	**Lectures 8**
General properties, classification of carbohydrates, families of monosaccharides: structural concept of aldoses and ketoses, trioses, tetroses, pentoses, and hexoses (glucose and fructose). Stereo isomerism of monosaccharides, epimers and anomers of glucose, Mutarotation, optical isomerism. Furanose and pyranose forms of glucose and fructose, Haworth projection formulae for glucose; chair and boat forms of glucose, Sugar derivatives, glucosamine, galactosamine, muramic acid, N- acetyl neuraminic acid, Disaccharides; concept of reducing and non-reducing sugars, occurrence and Haworth projections of maltose, lactose, and sucrose, Polysaccharides, storage polysaccharides, starch and glycogen. Structural Polysaccharides, cellulose and peptidoglycan.	
Unit 4 Lipids	**Lectures 8**

Fatty acids: definition, types, structures and functions, essential fatty acids. Lipid: definition, nomenclature and classification (triacylglycerols, phosphoglycerides, phosphatidylethanolamine, phosphatidylcholine, sphingosine, ceramide, sphingomyelins, cerebrosides and gangliosides) with structures and properties. Functions of lipid. Introduction of lipid micelles, monolayers, bilayers.

Unit 5 Proteins **Lectures 8**

Amino acids: the building blocks of proteins. General formula of amino acid and concept of zwitterion. Classification, biochemical structure and notation of standard protein amino acids. Primary, Secondary, Tertiary and Quaternary structures of Protein.

Unit 6. Enzymes **Lectures 8**

Enzyme: Definition, properties; Apoenzyme, coenzyme and cofactors.

Classification of enzymes; isozyme, ribozyme & abzyme

Mechanism of action of enzymes: enzyme kinetics, Michaelis-Menten equation and their transformations, Km, Vmax and enzyme inhibition. Lock and key hypothesis, and Induced Fit hypothesis.

Factors of enzyme activity: pH, temperature, substrate concentration, enzyme concentration, time.

Unit 7. Vitamins and Nucleic Acids **Lectures 8**

Classification and characteristics of with suitable examples, sources and importance. (Vitamin A, B, C, D,E & K). Purine and pyrimidine bases, nucleoside, nucleotide-structure, properties. Types of DNA and RNA.

Reference Books

1. Campbell, MK (2012) Biochemistry, 7th ed., Published by Cengage Learning.
2. Campbell, PN and Smith AD (2011) Biochemistry Illustrated, 4th ed., Published by ChurchillLivingstone.
3. Berg JM, Tymoczko JL and Stryer L (2011) Biochemistry, W.H.Freeman and Company.
4. Nelson DL and Cox MM (2008) Lehninger Principles of Biochemistry, 5th Edition. W.H. Freeman and Company.
5. Willey MJ, Sherwood, LM &Woolverton C J (2013) Prescott, Harley and Klein's Microbiologyby. 9th Ed.,McGrawHill.
6. Voet,D. and Voet J.G (2004) Biochemistry 3rd edition, John Wiley and Sons.

PRACTICAL

Lectures: 30 **Marks: 15**

List of Practical

1. Concept of pH and buffers, preparation of buffers – phosphate and acetate buffer.
2. Qualitative/Quantitative tests for carbohydrates, reducing sugars (DNS method).
3. Qualitative/Quantitative tests for proteins (Lowry method), amino acids (Ninhydrine), DNA (DPA) and RNA (Orcinol)
4. Qualitative assay of enzyme activity (alpha amylase).

MJC 4: Virology

Course Code: S/MCB/302/MJC-4 **Credit:4**

(Theory: Lectures 50 /Marks 25)

Learning Outcome

- The students come to know about Bioenergetics.
- Students can have the knowledge about capsid symmetry, isolation, purification and cultivation of viruses.
- Students came to know about early and late proteins in maintaining lytic and lysogenic cycle of T4/T2 phage.
- Students will have a thorough understanding on structure, nucleic acid, replication and symptoms of viruses.
- Students will have a broad idea about oncogenic DNA and RNA viruses.
- Students will be acquainted with Gene expression & Gene therapy.

Unit 1: Nature and Properties of Viruses	**Lectures 12**
Introduction: Discovery of viruses, nature and definition of viruses, general properties Concept of virusoids, and satellite viruses Structure of Viruses: Symmetry, enveloped and non-enveloped virus. Isolation, purification and cultivation of viruses. Viral taxonomy: Baltimore Classification and nomenclature of different groups of viruses.	
Unit 2: Bacteriophages	**Lectures 10**
Diversity, classification, lytic and lysogenic cycle of T4/T2 phage. Lysogenic to lytic switch over mechanism.	
Unit 3: Viral Transmission, Salient features of viral nucleic acids and	**Lectures 10**
Structure, transmission, replication, symptoms and treatment of: Adenovirus, Hepatitis B virus, Influenza virus, HIV, SARS-CoV-2.	
Unit 4: Viruses and Cancer	**Lectures 6**
Introduction to oncogenic viruses Types of oncogenic DNA and RNA viruses. Concepts of oncogenes and proto-oncogenes.	
Unit 5: Prevention & control of viral diseases	**Lectures 8**
Antiviral compounds and their mode of actions.	
Unit 6: Applications of Virology	**Lectures 4**
Use of viral vectors in cloning and expression, Gene therapy, Phage therapy	

Reference Books

1. Dimmock, NJ, Easton, AL, Leppard, KN (2007). Introduction to Modern Virology. 6th edition, Blackwell Publishing Ltd.
2. Murray PR, Rosenthal KS, Kobayashi GS, Pfaller MA. Medical Microbiology. 3rd edition, Mosby, Inc

3. Carter J and Saunders V (2007). Virology: Principles and Applications. John Wiley and Sons.

4. Flint SJ, Enquist, LW, Krug, RM, Racaniello, VR, Skalka, AM (2004). Principles of Virology, Molecular biology, Pathogenesis and Control. 2nd edition. ASM press Washington DC.

5. Wagner EK, Hewlett MJ. (2004). Basic Virology. 2nd edition. Blackwell Publishing.
Nayudu MV. (2008). Plant Viruses. Tata McGraw Hill, India.

PRACTICAL

Lectures: 30 **Marks: 15**

List of Practical

1. Study of the structure of important animal viruses (Rhabdo and Retroviruses) using electron micrographs
2. Study of the structure of important plant viruses (TMV, Cucumber Mosaic Viruses) using electron micrographs
3. Study of the structure of important bacterial viruses (T4, λ) using electron micrograph.
4. Isolation and enumeration of bacteriophages (PFU) from water/sewage sample using double agar layer technique

Minor Course

MN 3: Virology

Course Code: S/MCB/303/MN-3 **Credit:4**

(Theory: Lectures 50 /Marks 25)

Learning Outcome

- The students come to know about Bioenergetics.
- Students can have the knowledge about capsid symmetry, isolation, purification and cultivation of viruses.
- Students came to know about early and late proteins in maintaining lytic and lysogenic cycle of T4/T2 phage.
- Students will have a thorough understanding on structure, nucleic acid, replication and symptoms of viruses.
- Students will have a broad idea about oncogenic DNA and RNA viruses.
- Students will be acquainted with Gene expression & Gene therapy.

Unit 1: Nature and Properties of Viruses	**Lectures 12**
Introduction: Discovery of viruses, nature and definition of viruses, general properties Concept of virusoids, and satellite viruses Structure of Viruses: Symmetry, enveloped and non-enveloped virus. Isolation, purification and cultivation of viruses. Viral taxonomy: Baltimore Classification and nomenclature of different groups of viruses.	
Unit 2: Bacteriophages	**Lectures 10**
Diversity, classification, lytic and lysogenic cycle of T4/T2 phage. Lysogenic to lytic switch over mechanism.	
Unit 3: Viral Transmission, Salient features of viral nucleic acids and	**Lectures 10**
Structure, transmission, replication, symptoms and treatment of: Adenovirus, Hepatitis B virus, Influenza virus, HIV, SARS-CoV-2.	
Unit 4: Viruses and Cancer	**Lectures 6**
Introduction to oncogenic viruses Types of oncogenic DNA and RNA viruses. Concepts of oncogenes and proto-oncogenes.	
Unit 5: Prevention & control of viral diseases	**Lectures 8**
Antiviral compounds and their mode of actions.	
Unit 6: Applications of Virology	**Lectures 4**
Use of viral vectors in cloning and expression, Gene therapy, Phage therapy	

Reference Books

4. Dimmock, NJ, Easton, AL, Leppard, KN (2007). Introduction to Modern Virology. 6th edition, Blackwell Publishing Ltd.

5. Murray PR, Rosenthal KS, Kobayashi GS, Pfaller MA. Medical Microbiology. 3rd edition, Mosby, Inc

6. Carter J and Saunders V (2007). Virology: Principles and Applications. John Wiley and Sons.

6. Flint SJ, Enquist, LW, Krug, RM, Racaniello, VR, Skalka, AM (2004). Principles of Virology, Molecular biology, Pathogenesis and Control. 2nd edition. ASM press Washington DC.

7. Wagner EK, Hewlett MJ. (2004). Basic Virology. 2nd edition. Blackwell Publishing.
Nayudu MV. (2008). Plant Viruses. Tata McGraw Hill, India.

PRACTICAL

Lectures: 30 **Marks: 15**

List of Practical

5. Study of the structure of important animal viruses (Rhabdo and Retroviruses) using electron micrographs
6. Study of the structure of important plant viruses (TMV, Cucumber Mosaic Viruses) using electron micrographs
7. Study of the structure of important bacterial viruses (T4, λ) using electron micrograph.
8. Isolation and enumeration of bacteriophages (PFU) from water/sewage sample using double agar layer technique

Multidisciplinary Course

MD-3: FOOD FERMENTATION TECHNIQUES

Course Code: S/MCB/ 304/MD-3 **Credit: 3**

(Theory: Lectures 30 /Marks 40)

Learning Outcome

- Students will study fermenting organisms from different foods
- Students will gain knowledge about different types of fermented foods and their health benefits

Unit 1: Fermented Foods	**Lectures: 04**
Definition, types, advantages and health benefits	
Unit 2: Milk Based Fermented Foods	**Lectures: 08**
Dahi, Yogurt, Buttermilk (Chach) and cheese: Preparation of inoculums, types of microorganisms and production process	
Unit 3: Grain Based Fermented Foods	**Lectures: 06**
Soy sauce, Bread, Idli and Dosa: Microorganisms and production process	
Unit 4: Vegetable Based Fermented Foods	**Lectures: 04**
Pickels, Saeurkraut: Microorganisms and production process	
Unit 5: Fermented Meat and Fish	**Lectures: 04**
Types, microorganisms involved, fermentation process	
Unit 6: Probiotic Foods	**Lectures: 04**
Definition, types, microorganisms and health benefits	
Reference Books	

1. Hui YH, Meunier-Goddik L, Josephsen J, Nip WK, Stanfield PS (2004) Handbook of food and fermentation technology, CRC Press
2. Holzapfel W (2014) Advances in Fermented Foods and Beverages, Woodhead Publishing.
3. Yadav JS, Grover, S and Batish VK (1993) A comprehensive dairy microbiology, Metropolitan
4. Jay JM, Loessner MJ, Golden DA (2005) Modern Food Microbiology, 7th edition. Springer

Skill Enhancement Course

SEC-3: FOOD FERMENTATION TECHNIQUES (P)

Course Code: S/MCB/305/SEC-3 **Credits: 3**

(Practical: Lectures 30 /Marks 40)

Learning Outcome

- Students will study fermenting organisms from different foods
- Students will gain knowledge and hands-on-training on preparation of fermented foods

PRACTICAL
Unit 1:
Isolation and characterization of microorganisms from a fermented food
Unit 2:
Preparation of Milk-based fermented foods (Buttermilk, Dahi vada)
Unit 3:
Preparation of Grain-based fermented foods (Bread, Idli, Dosa)
Unit 4:
Preparation of vegetable-based fermented foods (Pickels, Saeurkraut)
Unit 5:
Isolation and characterization of microorganisms from a rotten food
Unit 6:
A visit to any food or beverage industry

Reference Books
1. Hui YH, Meunier-Goddik L, Josephsen J, Nip WK, Stanfield PS (2004) Handbook of food and fermentation technology, CRC Press
2. Holzapfel W (2014) Advances in Fermented Foods and Beverages, Woodhead Publishing.
3. Yadav JS, Grover, S and Batish VK (1993) A comprehensive dairy microbiology, Metropolitan
4. Jay JM, Loessner MJ, Golden DA (2005) Modern Food Microbiology, 7th edition. Springer

SEMESTER- IV

Course Code	Course Title	Credit	Marks		
			I.A.	ESE	Total
S/MCB/401/MJC-5	Microbial Physiology & Metabolism	4 (T +P)	10	40 (T 25+P 15)	50
S/MCB/402/MJC-6	Food & Dairy Microbiology	4 (T +P)	10	40 (T 25+P 15)	50
S/MCB/403/MJC-7	Environmental Microbiology	4 (T +P)	10	40 (T 25+P 15)	50
S/MCB/404/MJC-8	Bacterial Pathogenesis	4 (T +P)	10	40 (T 25+P 15)	50
S/MCB/405/MN-4	Food & Dairy Microbiology (For students of other discipline)	4 (T +P)	10	40 (T 25+P 15)	50
ACS/406/AEC-4		2	10	40	50
Total		**22**	**60**	**240**	**300**

Major Courses

MJC 5: MICROBIAL PHYSIOLOGY AND METABOLISM

Course Code: S/MCB/401/MJC-5 **Credit:4**

(Theory: Lectures 50 /Marks 25)

Learning Outcome

- Students will be acquainted with carbohydrate metabolism and electron transport system.
- Students can have brief idea about Passive and facilitated diffusion & Nutrient uptake procedure.
- Students will analysis effect of temperature, pH & NaCl on bacterial growth.

Unit 1 Microbial Growth and Effect of Environment	**Lectures 10**
Microbial growth in response to environment -Temperature (psychrophiles, mesophiles, thermophiles, extremophiles, thermodurics, psychrotrophs), pH (acidophiles, alkaliphiles), solute and water activity (halophiles, xerophiles, osmophilic), Oxygen (aerobic, anaerobic, microaerophilic, facultative aerobe, facultative anaerobe), barophilic. Microbial growth in response to nutrition and energy (Definition with example only) – Autotroph/Phototroph, heterotroph, Chemolithoautotroph, Chemolithoheterotroph, Chemoheterotroph, Chemolithotroph, photolithoautotroph, Photoorganoheterotroph.	
Unit 2 Nutrient uptake and Transport	**Lectures 10**
Passive and facilitated diffusion. Primary and secondary active transport, concept of uniport, symport and antiport. Group translocation. Iron uptake.	
Unit 3 Chemoheterotrophic Metabolism - Aerobic Respiration	**Lectures 12**
Concept of aerobic respiration. Sugar degradation pathways i.e. EMP, ED, Pentose phosphate pathway, Glyoxylate cycle, TCA cycle. Electron transport chain: components of respiratory chain, comparison of mitochondrial and bacterial ETC, Electron transport phosphorylation.	
Unit 4 Chemoheterotrophic Metabolism- Anaerobic respiration and fermentation	**Lectures 6**
Anaerobic respiration with special reference to dissimilatory nitrate reduction (Denitrification; nitrate/nitrite and nitrate/ammonia respiration; fermentative nitrate reduction). Fermentation - Alcohol fermentation and Pasteur effect; Lactate fermentation (homo fermentative and hetero fermentative pathways), concept of linear and branched fermentation pathways.	
Unit 5 Chemolithotrophic and Phototrophic Metabolism	**Lectures 10**
Introduction to aerobic and anaerobic chemolithotrophy with an example each. Hydrogen oxidation (definition and reaction) and methanogenesis (definition and reaction). Introduction to phototrophic metabolism - groups of phototrophic microorganisms, anoxygenic *vs.* oxygenic Photosynthesis with reference to photosynthesis in green bacteria, purple bacteria and cyanobacteria.	

Unit 6 Nitrogen Metabolism - an overview	**Lectures 6**
Introduction to biological nitrogen fixation. Ammonia assimilation. Assimilatory nitrate reduction, dissimilatory nitrate reduction, denitrification.	
Unit 7 Amino acid and Lipid Metabolism	**Lectures 6**
Endo- and exo-peptidase, Transamination, Deamination, Transmethylation and decarboxylation. General idea about biosynthesis of amino acid (Aromatic Amino acid family) Beta-oxidation of even and odd number, saturated and unsaturated fatty acids	

Reference Books

1. Madigan MT, and Martinko JM (2014). Brock Biology of Microorganisms. 14th edition. PrenticeHall International Inc.
2. Moat AG and Foster JW. (2002). Microbial Physiology. 4th edition. John Wiley & Sons
3. Reddy SR and Reddy SM. (2005). Microbial Physiology. Scientific Publishers India
4. Gottschalk G. (1986). Bacterial Metabolism. 2nd edition. Springer Verlag
6. Stanier RY, Ingrahm JI, Wheelis ML and Painter PR. (1987). General Microbiology. 5th edition,McMillan Press.
7. Willey JM, Sherwood LM, and Woolverton CJ. (2013). Prescott's Microbiology. 9th edition. McGraw Hill Higher Education.

PRACTICAL

Lectures: 30 **Marks: 15**

List of Practical

1. Study and plot the growth curve of *E. coli* by turbidometric methods.Calculations of generation time and specific growth rate
2. Effect of temperature and pH on growth of *E. coli*
3. Demonstration of the thermal death time and decimal reduction time of *E. coli.*
4. Demonstration of Di-auxic growth of *E. Coli*
5. Biochemical Tests: Catalase, Protease & Acid gas production

MJC 6: FOOD AND DAIRY MICROBIOLOGY

Course Code: S/MCB/402/MJC-6 **Credit:4**

(Theory: Lectures 40 /Marks 25)

Learning Outcome

- Students will study microbial spoilage of various foods, intrinsic and extrinsic factors of microbial activity.
- Students will gain knowledge on physical & chemical methods of food preservation.
- Students will have idea on beneficial role of gut probiotics, traditional fermented foods and their wide nutritional values.
- Students will study different food infections & intoxications.

Unit 1 Foods as a substrate for microorganisms **Lectures: 8**
Intrinsic and extrinsic factors that affect growth and survival of microbes in foods, natural flora and Source of contamination of foods in general.
Unit 2 Microbial spoilage of various foods **Lectures:10**
Principles, Spoilage of vegetables, fruits, meat, eggs, milk and butter, bread, canned Foods
Unit 3 Principles and methods of food preservation **Lectures: 12**
Principles, physical methods of food preservation: temperature (low, high, canning, drying), irradiation, hydrostatic pressure, high voltage pulse, microwave processing and aseptic packaging, chemical methods of food preservation: salt, sugar, organic acids, SO_2, nitrite and nitrates, ethylene oxide, antibiotics and bacteriocins
Unit 4 Fermented foods **Lectures: 10**
Dairy starter cultures, fermented dairy products: yogurt, acidophilus milk, dahi and cheese, other fermented foods: dhosa, sauerkraut, soy sauce.
Unit 5 Probiotics **Lectures: 5**
General concept on Probiotic, Prebiotic & Synbiotic, salient features, and health benefits Mode of action of probiotics, Common probiotic foods
Unit 5 Food borne diseases (causative agents, foods involved, symptoms and preventive measures) Lectures: 10
Food intoxications: *Staphylococcus aureus*, *Clostridium botulinum* Food infections: *Bacillus cereus*, *Vibrio parahaemolyticus*, *Escherichia coli*, *Salmonella typhi*, *Yersinia enterocolitica* and *Campylobacter jejuni*
Unit 6 Food sanitation and control **Lectures: 5**
HACCP, Indices of food sanitary quality and sanitizers

Reference Books

1. Adams MR and Moss MO. (1995). Food Microbiology. 4th edition, New Age International (P) Limited Publishers, New Delhi, India.
2. Banwart JM. (1987). Basic Food Microbiology. 1st edition. CBS Publishers and Distributors,

Delhi, India.
3. Davidson PM and Brannen AL. (1993). Antimicrobials in Foods. Marcel Dekker, New York.
4. Dillion VM and Board RG. (1996). Natural Antimicrobial Systems and Food Preservation. CABInternational, Wallingford, Oxon.
5. Frazier WC and Westhoff DC. (1992). Food Microbiology. 3rd edition. Tata McGraw-Hill Publishing Company Ltd, New Delhi, India.
6. Gould GW. (1995). New Methods of Food Preservation. Blackie Academic and Professional, London.
7. Jay JM, Loessner MJ and Golden DA. (2005). Modern Food Microbiology. 7th edition, CBSPublishers and Distributors, Delhi, India.
8. Lund BM, Baird Parker AC, and Gould GW. (2000). The Microbiological Safety and Quality of Foods. Vol. 1-2, ASPEN Publication, Gaithersberg, MD.
9. Tortora GJ, Funke BR, and Case CL. (2008). Microbiology: An Introduction. 9th edition. Pearson Education.

PRACTICAL

LECTURES: 30 **Marks: 15**

List of Practical

1. MBRT of milk samples and their standard plate count.
2. Isolation of spoilage microorganisms from a rotten food sample.
3. Preparation of Curd.
4. Demonstration on Nutritional assessment of food product.
5. A survey on fermented foods available in the local market.

MJC 7: ENVIRONMENTAL MICROBIOLOGY

Course Code: SH/MCB/403/MJC-7 **Credit: 4**

(Theory: Lectures 40 /Marks 25)

Learning Outcome

- Students will study microbial ecology & microbial interactions & impact of microorganisms in environment
- Students will gain advanced knowledge on Waste Management treatment.

Unit 1 Microorganisms and their Habitats	**Lectures: 14**
Structure and function of ecosystems, Terrestrial Environment: Soil profile and soil microflora, Aquatic Environment: Microflora of fresh water and marine habitats, Atmosphere: Aeromicroflora anddispersal of microbes, Animal Environment: Microbes in/on human body (Microbiomics) & animal (ruminants) body. Extreme Habitats: Extremophiles: Microbes thriving at high & low temperatures, pH, high hydrostatic & osmotic pressures, salinity, & low nutrient levels.	
Unit 2 Microbial Interactions	**Lectures: 12**
Microbe interactions: Mutualism, synergism, commensalism, competition, amensalism, parasitism, Predation, Microbe-Plant interaction: Symbiotic and non-symbiotic interactions, Microbe-animal interaction: Microbes in ruminants, nematophagus fungi and symbiotic luminescent bacteria.	
Unit 3 Biogeochemical Cycling	**Lectures: 12**
Carbon cycle: Microbial degradation of cellulose, hemicelluloses, lignin and chitin, Nitrogen cycle: Nitrogen fixation, ammonification, nitrification, denitrification and nitrate reduction, Phosphorus cycle: Phosphate immobilization and solubilization, Sulphur cycle: Microbes involved in Sulphur cycle, Other elemental cycles: Iron.	
Unit 4 Waste Management	**Lectures: 12**
Solid Waste management: Sources and types of solid waste, Methods of solid waste disposal (composting and sanitary landfill). Liquid waste management: Composition and strength of sewage (BOD and COD), Primary, secondary (oxidation ponds, trickling filter, activated sludge process and Septic tank) and tertiary sewage treatment. Application of Anammox organisms in water purification.	
Unit 5 Microbial Bioremediation	**Lectures: 5**
Principles and degradation of common pesticides, organic (hydrocarbons, oil spills) and inorganic (metals) matter, biosurfactants.	
Unit 6 Water Potability	**Lectures: 5**
Treatment and safety of drinking (potable) water, methods to detect potability of water samples: (a) Standard qualitative procedure: presumptive test/MPN test, confirmed and completed tests for faecal coliforms (b) Membrane filter technique and (c) Presence/absence tests.	

Reference Books

1. Atlas RM and Bartha R. (2000). Microbial Ecology: Fundamentals & Applications. 4th edition. Benjamin/Cummings Science Publishing, USA
2. Madigan MT, Martinko JM and Parker J. (2014). Brock Biology of Microorganisms. 14th edition. Pearson/ Benjamin Cummings
3. Maier RM, Pepper IL and Gerba CP. (2009). Environmental Microbiology. 2nd edition, Academic Press
4. Okafor, N (2011). Environmental Microbiology of Aquatic & Waste systems. 1st edition, Springer, New York
5. Singh A, Kuhad, RC & Ward OP (2009). Advances in Applied Bioremediation. Volume 17, Springer-Verlag, Berlin Hedeilberg
6. Barton LL & Northup DE (2011). Microbial Ecology. 1st edition, Wiley Blackwell, USA

Campbell RE. (1983). Microbial Ecology. Blackwell Scientific Publication, Oxford, England.

7. Coyne MS. (2001). Soil Microbiology: An Exploratory Approach. Delmar Thomson Learning.
8. Lynch JM &Hobbie JE. (1988). Microorganisms in Action: Concepts & Application in Microbial Ecology. Blackwell Scientific Publication, U.K.
9. Martin A. (1977). An Introduction to Soil Microbiology. 2nd edition. John Wiley & Sons Inc. New York & London.
10. Stolp H. (1988). Microbial Ecology: Organisms Habitats Activities. Cambridge University Press, Cambridge, England.
11. Subba Rao NS. (1999). Soil Microbiology. 4th edition. Oxford & IBH Publishing Co. New Delhi.
12. Willey JM, Sherwood LM, and Woolverton CJ. (2013). Prescott's Microbiology. 9th edition. McGraw Hill Higher Education.

PRACTICAL

Lectures: 30 **Marks: 15**

List of Practical

1. Isolation of microbes (bacteria & fungi) from soil (28ºC & 45ºC).
2. Isolation of microbes (bacteria & fungi) from rhizosphere and rhizoplane.
3. Rapid detection of coliform bacteria in water.
4. Demonstration of BOD of waste water sample.
5. Study the presence of microbial activity by detecting (qualitatively) enzymes (amylase and protease) in soil.

MJC 8: BACTERIAL PATHOGENESIS

Course Code: SH/MCB/404/MJC-8 **Credit: 4**

(Theory: Lectures 40 /Marks 25)

Learning Outcome

- Students get a prominent knowledge on detailed cell organization, arrangement and other characteristic features of a bacterial cell.
- Students learn about various physical & chemical methods of microbial control.
- Students will learn about bacterial growth, nutrition, motility and reproduction processes.
- Students perform pure cultures techniques to isolate, study, identify and preserve bacterial strains.

Unit 1 Introduction to Bacterial Pathogenesis	**Lectures: 5**
Basic concepts of infection and host-pathogen interactions, bacterial virulence factors, toxins (types, mechanisms of action, and their effects on the host).	
Unit 2 Mechanisms of Bacterial Pathogenesis	**Lectures: 5**
Adhesion factors involved in bacterial attachment, invasion strategies, host colonization, inflammatory response of host, tissue damage and disease progression, biofilm formation and quorum sensing.	
Unit 3 Bacterial Diseases	**Lectures: 18**
Causative agents, symptoms, mode of transmission, pathogenesis, treatment and control Respiratory disease: tuberculosis (*Mycobacterium tuberculosis*), pneumonia (*Streptococcus pneumoniae*) Gastrointestinal disease: Salmonellosis (*Salmonella typhi*), cholera (*Vibrio cholerae*) Sexually transmitted infections: Gonorrhea (*Neisseria gonorrhoeae*), syphilis (*Treponema pallidum*) Others: Urinary tract infections (*Escherichia coli*), Skin and soft tissue infection (*Staphylococcus aureus*), tetanus (*Clostridium tetani*)	
Unit 4 Antibiotics	**Lectures: 8**
Definition, classification of antibiotics based on their mechanism of action: Mechanisms of action of antibiotics: Cell wall inhibitors (beta-lactams), Protein synthesis inhibitors (tetracyclines), DNA synthesis inhibitors (quinolones), RNA synthesis inhibitors (rifamycins). Quorum quenching. Lantibiotics.	
Unit 5 Antibiotic Resistance	**Lectures: 4**
Overview of antibiotic resistance mechanisms, factors contributing to the emergence and spread of antibiotic resistance, strategies to combat antibiotic resistance.	

Reference Books

1. Atlas RM. (1997). Principles of Microbiology. 2nd edition. WM.T.Brown Publishers.
2. Black JG. (2008). Microbiology: Principles and Explorations. 7th edition. Prentice Hall
3. Madigan MT, and Martinko JM. (2014). Brock Biology of Micro-organisms. 14th edition. Parker J.Prentice Hall International, Inc.
4. PelczarJr MJ, Chan ECS, and Krieg NR. (2004). Microbiology. 5th edition Tata McGraw Hill.
5. Srivastava S and Srivastava PS. (2003). Understanding Bacteria. Kluwer Academic Publishers,Dordrecht
6. Stanier RY, Ingraham JL, Wheelis ML and Painter PR. (2005). General Microbiology. 5th edition McMillan.
7. Tortora GJ, Funke BR, and Case CL. (2008). Microbiology: An Introduction. 9th edition Pearson Education.
8. Willey JM, Sherwood LM, and Woolverton CJ. (2013). Prescott's Microbiology. 9th edition.
9. McGraw Hill Higher Education.
10. Cappucino J and Sherman N. (2010). Microbiology: A Laboratory Manual. 9th edition. Pearson Education Limited

PRACTICAL

LECTURES: 30 **Marks: 15**

List of Practical

1. Identification and characterization: *E. coli*, *Salmonella*, *Staphylococcus*, *Bacillus* on the basis of morphological and Gram characteristics
2. Identification of pathogenic bacteria through blood and chocolate agar media
3. Routine and microscopic examination of urine sample.
4. Perform antibacterial sensitivity by disc-diffusion method.
5. Determination of minimal inhibitory concentration (MIC) of an antibiotic.

Minor Course

MN-4: FOOD AND DAIRY MICROBIOLOGY

Course Code: S/MCB/405/MN-4 **Credit:4**

(Theory: Lectures 40 /Marks 25)

Learning Outcome

- Students will study microbial spoilage of various foods, intrinsic and extrinsic factors of microbial activity.
- Students will gain knowledge on physical & chemical methods of food preservation.
- Students will have idea on beneficial role of gut probiotics, traditional fermented foods and their wide nutritional values.
- Students will study different food infections & intoxications.

Unit 1 Foods as a substrate for microorganisms **Lectures: 08**
Intrinsic and extrinsic factors that affect growth and survival of microbes in foods, natural flora and Source of contamination of foods in general.
Unit 2 Microbial spoilage of various foods **Lectures:10**
Principles, Spoilage of vegetables, fruits, meat, eggs, milk and butter, bread, canned Foods
Unit 3 Principles and methods of food preservation **Lectures: 12**
Principles, physical methods of food preservation: temperature (low, high, canning, drying), irradiation, hydrostatic pressure, high voltage pulse, microwave processing and aseptic packaging, chemical methods of food preservation: salt, sugar, organic acids, SO_2, nitrite and nitrates, ethylene oxide, antibiotics and bacteriocins
Unit 4 Fermented foods **Lectures: 10**
Dairy starter cultures, fermented dairy products: yogurt, acidophilus milk, dahi and cheese, other fermented foods: dhosa, sauerkraut, soy sauce.
Unit 5 Probiotics **Lectures: 05**
General concept, salient features, and health benefits Mode of action of probiotics, Common probiotic foods
Unit 5 Food borne diseases (causative agents, foods involved, symptoms and preventive measures) Lectures: 10
Food intoxications: *Staphylococcus aureus*, *Clostridium botulinum* Food infections: *Bacillus cereus*, *Vibrio parahaemolyticus*, *Escherichia coli*, *Salmonella typhi*, *Yersinia enterocolitica* and *Campylobacter jejuni*
Unit 6 Food sanitation and control **Lectures: 05**
HACCP, Indices of food sanitary quality and sanitizers

Reference Books

1. Adams MR and Moss MO. (1995). Food Microbiology. 4th edition, New Age International (P)Limited Publishers, New Delhi, India.
2. Banwart JM. (1987). Basic Food Microbiology. 1st edition. CBS Publishers and Distributors,Delhi, India.
3. Davidson PM and Brannen AL. (1993). Antimicrobials in Foods. Marcel Dekker, New York.
4. Dillion VM and Board RG. (1996). Natural Antimicrobial Systems and Food Preservation. CABInternational, Wallingford, Oxon.
5. Frazier WC and Westhoff DC. (1992). Food Microbiology. 3rd edition. Tata McGraw-HillPublishing Company Ltd, New Delhi, India.
6. Gould GW. (1995). New Methods of Food Preservation. Blackie Academic and Professional,
7. London.
8. Jay JM, Loessner MJ and Golden DA. (2005). Modern Food Microbiology. 7th edition, CBSPublishers and Distributors, Delhi, India.
9. Lund BM, Baird Parker AC, and Gould GW. (2000). The Microbiological Safety and Quality ofFoods. Vol. 1-2, ASPEN Publication, Gaithersberg, MD.
10. Tortora GJ, Funke BR, and Case CL. (2008). Microbiology: An Introduction. 9th edition. PearsonEducation.

PRACTICAL

Lectures: 30 **Marks: 15**

List of Practical

1. MBRT of milk samples and their standard plate count.
2. Isolation of spoilage microorganisms from a rotten food sample.
3. Preparation of Curd.
4. Demonstration on Nutritional assessment of food product.
5. A survey on fermented foods available in the local market.