

### DEPARTMENT OF MICROBIOLOGY M.Sc., Microbiology

### **REGULATIONS AND SYLLABUS** [For the candidates admitted from the Academic Year 2022 – 2023 onwards]



### ALAGAPPA UNIVERSITY

(A State University Accredited with "A+" grade by NAAC (CGPA: 3.64) in the Third Cycle andGraded as Category-I University by MHRD-UGC) Karaikudi -630003, Tamil Nadu.

### The panel of Members-Broad Based Board of Studies

Chairperson Name: Dr. A. Arun, Designation: Professor and Head, Department: Microbiology, University: Alagappa University, Teaching Experience: 20years, Research Experience: 20years, Area of Research: Bioenergy, Bioremediation and Bioplastics	
<ul> <li>Foreign Expert (Industry) : Name Dr. Sudhakar Muniyasamy,</li> <li>Designation: Senior Scientist and Technical leader for Bioplastics and Biodegradable polymers,</li> <li>Department: Chemicals Cluster – Advanced Polymer Composite Ressearch, University- CSIR, South Africa, Research Experience:15 yeras, Area of Research: Bioplastics.</li> </ul>	- Color
Indian Expert: Name: Dr. R. Thirumurugan, Designation: Professor Department: Animal Science, University: Bharathidasan University, Trichy.	
Indian Expert: Name: Dr. V. Rajesh Kannan, Designation: Professor, Department: Microbiology, University: Bharathidasan University, Trichy.	
<b>INDUSTRY EXPERT:</b> NAME: D. Suresh Lingam, Designation: Managing Director, Yaazh Genomics, Madurai	
Member: Name: Dr. T. Kavitha, Designation: Assistant Professor Department: Microbiology, University: Alagappa University Teaching Experience: 15years, Research Experience: 7years, Area of Research: Agricultural Microbiology, Environmental Microbiology	





### ALAGAPPA UNIVERSITY

### DEPARTMENT OF MICROBIOLOGY

### Karaikudi -630003, Tamil Nadu.

### **REGULATIONS AND SYLLABUS- (CBCS-University Department)**

[For the candidates admitted from the Academic Year 2022 – 2023 onwards]

Name of the Department	: Microbiology	
Name of the Programme	: M.Sc., Microbiology	
Duration of the Programme	: Full Time (Two Years)	

### **Choice-Based Credit System**

A choice-Based Credit System is a flexible system of learning. This system allows students to gain knowledge at their own tempo. Students shall decide on electives from a wide range of elective courses offered by the University Departments in consultation with the Department committee. As a result, students undergo additional courses and acquire more than the required number of credits. They can also adopt an inter-disciplinary and intradisciplinary approach to learning and make the best use of available faculty expertise.

### Programme

"Programme" means a course of study leading to the award of a degree in a discipline. Courses

'Course' is a component (a paper) of a programme. A unique course code identifies each course offered by the Department. A course contains lectures/tutorials/laboratory/seminar/project / practical training/report writing /Viva-voce, etc., or acombination of these to effectively meet the teaching and learning needs.

### Credits

The term "Credit" refers to the weightage given to a course, usually in relation to the instructional hours assigned to it. Normally in each of the courses, credits will be assigned on the basis of the number of lectures/tutorials/laboratory and other forms of learning required to complete the course contents in a 15-week schedule. One credit is equal to one hour of lecture per week. For laboratory/field work, one credit is equal to two hours.

### Semesters

An Academic year is divided into two Semesters. Each semester, courses are offered in 15 teaching weeks, and the remaining 5 weeks are to be utilized for examination and evaluation purposes. Each week has 30 working hours spread over 5 days a week.

### **Medium of Instruction**

All the courses will be instructed in English

### **Departmental committee**

The Departmental Committee consists of the faculty of the Department. The Departmental Committee shall be responsible for admission to all the programs offered by the Department, including the conduct of entrance tests, verification of records, admission, and evaluation. The Departmental Committee determines the course deliberation and specifies the allocation of credits semester and course-wise. Each course will also identify the number of credits for lectures, tutorials, practical, seminars, etc. The courses (Core/Discipline Specific Elective/Non-Major Elective) are designed by teachers and approved by the Departmental Committees. The Board shall approve courses approved by the Departmental Committees of Studies/Broad-Based Board of Studies. A teacher offering a course will also be responsible for maintaining attendance and performance sheets (CIA -I, CIA-II, assignments, and seminar) of all the students registered for the course. The Non-major elective programme, MOOCs coordinator, and Internship Mentor are responsible for submitting the performance sheets to the Head of the department. The Head of the Department consolidates all such performance sheets of courses pertaining to the programmes offered by the department. Then forward the same to be Controller of Examinations.

PO-1	To understand the morphology of microorganism		
PO-2	To know the diversity and phylogenetic trelationship		
PO-3	To analyse and understand the physiology of bacteria		
PO-4	To impart the practical skills with advanced instruments		
PO-5	To acquire fundamental knowledge on working principles of biological		
	instruments		
PO-6	To learn the various industrial application of microorganisms		
PO-7	To understand the concepts of production of recombinant vaccines and other		
	pharmaceutical products using microbes		
PO-8	To inculcate the students about environmental cleanup by microbes		

### **Programme Objectives- (PO)**

PO-9	To make the learner aspirant in research	
PO-10	To understand the importance of indispensable living creature	

### Programme Specific Objectives-(PSO)

PSO-1	To acquire knowledge of principles of the microbial world		
PSO-2	To make the students understand on fundamental interaction of the		
	microbes with other biological and inanimate elements		
PSO-3	To understand the rationale in the field of Applied Microbiology		
PSO-4	To enable the students technically sound in the Microbial Techniques		
PSO-5	To produce the student with more research knowledge on Recent Trends		
	in Microbiology		

### **Programme Outcomes**

	1514-67		
PO1	Basic Science Knowledge: Students will get basic knowledge on various		
	domain of microbiology and depth insights in to the structure and their physiological functions.		
PO2	Problem analysis: Explore the up-to-date knowledge on concepts of		
	Microbiology to critically analyze the problems and find the nove solutions		
PO3	<b>Solutions:</b> Understand and address the current issues through microbial products effectively by appling the knowledge acquired		
PO4	<b>Investigate complex problems:</b> Ability to indentify the problem, critically thinking, forming hypothesis, collect the data, find the solution and interprete their results through the biological techniques learned		
PO5	Social Interaction		
	Appling practical skills to develop microbial products in order to meet the societal need of the hour.		
PO6 Environmental and Sustainability			
0	Health issues and Environmental problems can be effectively addressed		
	by advanced techniques learned		
PO7 Ethics			
	Understanding moral and ethical issues while handling hazardous		
	microbes and following the biosafety guidelines and good laboratory practices.		
PO8 Individual and team work: Become competent entrepreneurs by			
	crittical thinking by individual, building a team and setting mission to		
	resolve the problem which will facilitate start ups		
PO9	PO9 Effective communication		
	Able to effectively communicate their own ideas and explain the		
	concepts of microbiology through Oral and written formate to other		
<b>DO10</b>	disciplines to improve their research collaboration		
PO10	Lifelong learning		
	Lifelong Learning to update scientific advancement by referring to books, journals, e-books, and other modern techniques (ICT) available to		
	address the issues of the current scenario.		

### **Programme Specific Outcomes**

PSO1	Knowledge : Understand the concepts of microbiology with acquired		
	knowledge of their structure and physiology and identify the issues in the		
	current scenario to efficiently deal the problem.		
PSO2	<b>Research Skill:</b> Become an expert in practical knowledge with relevance		
	to microbial biochemistry, molecular biology, food, and dairy technology		
	etc by following the (GLP)Good Laboratory Practices		
PSO3	Contribution to Society: Application of microorganisms for human		
	welfare through rDNA technology, Medical, Agri, and environmental		
	microbiology to address the current issues		
PSO4	Employability Skill :Develop skils to be placed in reputed institution		
	and to pursue higher education.		
PSO5	Entrepreneurial Skill : Becoming an effective entrepreneur with		
	acquired knowledge, good leadership cabability in developing sustainable		
	products from microbes routing for the startups		

### Eligibility for admission

A candidate who has passed Bachelor's Degree in Biological Sciences (Microbiology, Biochemistry, Biotechnology, Botany, Zoology, Bioinformatics, Agricultural / Veterinary / Fisheries Sciences / Pharmacy) degree with at least 50% of marks and 45% marks for SC/ST candidates as main course of study of any university accepted by the syndicate as equivalent thereto, subject to such condition as may be prescribed therefore shall be permitted to appear and qualify for the M.Sc. Degree in Microbiology of this University after a course of study of two academic years.

### Minimum Duration of programme

The programme is for a period of two years. Each year shall consist of two semesters, viz. Odd and Even semesters. Odd semesters shall be from June / July to October / November, and even semesters shall be from November / December to April / May. Each semester there shall be 90 working days consisting of 6 teaching hours per working day (5 days/week).

### Components

A PG programme consists of a number of courses. The term "course" is applied to indicate a logical part of the program's subject matter. It is invariably equivalent to a "paper" subject matter in the conventional sense. The following are the various categories of the courses suggested for the PG programmes

A. Core courses (CC)- "Core Papers" means "the core courses" related to the programme concerned, including practicals and project work offered under the programme, and shall cover core competency, critical thinking, analytical reasoning, and research skill.

**B**. Discipline-Specific Electives (DSE) means the courses offered under the programme related to the major but are to be selected by the students shall cover additional academic knowledge, critical thinking, and analytical reasoning.

C. Non-Major Electives (NME)- Exposure beyond the discipline

- Students have to undergo a total of two Non- Major Elective courses with 2
- > credits offered by other departments (one in II Semester and another in III Semester).
- A uniform time frame of 3 hours on a common day (Tuesday) shall be allocated for the Non-Major Electives.
- Non-Major Elective courses offered by the departments pertaining to a semester should be announced before the end of the previous semester.
- Registration process: Students must register for the Non-Major Elective course within 15 days from the commencement of the semester, either in the department or NME portal (University Website).

D. Self Learning Courses from MOOCs platforms.

- ➤ MOOCs shall be voluntary for the students.
- Students must undergo 2 Self Learning Courses (MOOCs), one in the 2<sup>nd</sup> semester and another in the 3rd semester.
- > The actual credits earned through MOOCs shall be transferred to the credit
- plan of programs as extra credits. Otherwise 2 credits/course be given if the Self Learning Course (MOOCs) is without credit.
- While selecting the MOOCs, preference shall be given to the course related to employability skills.

### Internship

The students have to go for an Internship. The student can undergo industrial training in reputed organizations to accrue industrial knowledge during the vacation period at the end of the second semester (Vacation period) for two weeks. The student has to find a suitable reputed industry related to their discipline (Public limited/Private Limited/ NGOs etc.) in consultation with the faculty in charge/Mentor and get approval from the head of the department and Departmental Committee before going for an internship. After the internship, the student can submit the report to the departmental committee for assessment and awarding the mark/credit for it.

### Format to be followed for Internship report (Two Copies)

The format /certificate for internship report to be followed by the student are given Below

### Title page -Format of the title page

### **Title of internship report**

Internship report submitted in partial fulfilment of the requirement for the Master of Science in Microbiology to the Alagappa University, Karaikudi -630003.

By

(Student Name)

(Register Number)

University Logo

### **Department of Microbiology**

### **Alagappa University**

(A State University Accredited with "A+" grade by NAAC (CGPA: 3.64) in the Third Cycle and Graded as Category-I University by MHRD-UGC, 2019: QS ASIA Rank- 216, QS BRICS Rank-104, QS India Rank-20)

# Karaikudi - 630003 (Year)

### **Certificate-(Format of certificate – faculty in charge)**

This is to certify that the report entitled " " submitted to Alagappa University, Karaikudi-630 003 in partial fulfilment for the Master of Science in Microbiology by Mr/Mis----- (Reg No ) under my supervision. This is based on the work carried out by him/her in the organization M/S --. This Internship report or any part of this work has not been submitted elsewhere for any other degree, diploma, fellowship, or any other similar record of any University or Institution.

**Research Supervisor** 

**Place:** 

Date:

### **Certificate (HOD)**

This is to certify that the Internship report entitled " " submitted by Mr/Mis.----------(Reg No ) to the Alagappa University, in partial fulfilment for the award of the Master of Science in ------ is a bonafide record of Internship report done under the supervision of---------,Dr ,Professor / Associate Professor / Assistant Professor, Department of Microbiology, Alagappa University and the work carried out by him/her in the organization M/S --.

Place: Karaikudi

Date: \_\_\_\_

Head of the Department

### Certificate-(Format of certificate – Company supervisor or Head of the Organization)

Place: Karaikudi

Date: \_\_\_\_\_

Supervisor or in charge

### **Declaration (student)**

LAGAPPA UNIVERSITY

Place: Karaikudi

Date: \_\_\_\_\_

#### **Chapter No** Title Page number 1 Introduction 2 Aim and objectives 3 Organization profile /details 4 Methods / Work 5 Observation and knowledge gained 6 Summary and outcome of the Internship study 7 References

Acknowledgment

### **Content as follows:**

### > No. of copies of the dissertation in final semester

The candidate should prepare three dissertation documents and submit the same for the examiners' evaluation. After evaluation, one copy will be retained in the department library, one copy will be retained by the guide, and the student shall hold one copy.

### Projects / Dissertation (Maximum Marks: 200)

### > Plan of work

### **Project/Dissertation**

The candidate shall undergo Project/Dissertation Work during the final semester. The candidate should prepare a scheme of work with the expertized guide in the field for the dissertation/project work. After completing the dissertation /project work, the candidate shall be allowed to submit it to the university departments at the end of the final semester.

### Format to be followed for dissertation

### The format /certificate for the thesis to be followed by the student are given below

- > Title page
- > Certificate
- Acknowledgment
- Content as follows:

Chapter No	Title	Page number
1	Introduction	
2	Aim and objectives	
3	Review of literature	
4	Materials and methods	
5	Result	
6	Discussion	
7	Summary and Conclusion	
8	References	

### Format of the title page Title of Dissertation

Dissertation/Project submitted in partial fulfillment of the requirement for the degree of Master of Science to the Alagappa University, Karaikudi -630003.

By (Student Name) (Register Number) University Logo Department of Microbiology Alagappa University

(A State University Accredited with "A+" grade by NAAC (CGPA: 3.64) in the Third Cycle and Graded as Category-I University by MHRD-UGC, 2019: QS ASIA Rank- 216, QS BRICS Rank-104,QS India Rank-20)

### Karaikudi - 630003

### (Year)

## Format of certificates Certificate -Guide

This is to certify that the Dissertation/Project entitled "------" submitted to Alagappa University, Karaikudi-630 003 in partial fulfilment for the degree of Master of Science in Microbiology by Mr/Mis ------(Reg No ) under my supervision. This is based on the results of studies carried out by him/her in the Department of-------------, Alagappa University, Karaikudi-630 003. This dissertation/Project or any part of this work has not been submitted elsewhere for any other degree, diploma, fellowship, or any other similar titles or record of any University or Institution.

Place: Karaikudi

Date: \_\_\_\_\_

Research

Supervisor

### Certificate - (HOD)

Place: Karaikudi

Head of the Department

Date:

### **Declaration (student)**

I hereby declare that the dissertation entitled "......" submitted to the Alagappa University for the award of the degree of Master of Science in Microbiology has been carried out by meunder the guidance of Dr, Professor / Associate Professor / AssistantProfessor, Department of ,Alagappa University, Karaikudi – 630 003.This is my original and independent work and has not previously formed the basis of the award of any degree, diploma, associateship, fellowship, or any other similar title of any University or Institution.

Place: Karaikudi

(.....)

Date:

### **Teaching methods**

- Participation of students is essential; they are informed previously about the topic of the lecture.
- At the beginning of the lecture, the teacher inquiries about students' expectations and sets Objectives of the lecture.
- Some important points of the previous lecture are asked about.
- Students ask about non-clear points, and the teacher joins the previous with the new lecture
- Teacher proposes some simple problems to be solved by students currently during the lecture.
- At the end, a summary of the content is presented by 2 or 3 students, followed by an organized summary by the teacher.

### Attendance

Students must have earned 75% of attendance in each course to appear for the examination. Students who have earned 74% to 70% of attendance need to apply for condonation in the prescribed form with the prescribed fee. Students who have earned 69% to 60% of attendance need to apply for condonation in the prescribed form with the prescribed fee along with the Medical Certificate. Students who have below 60% of attendance are not eligible to appear for the End Semester Examination (ESE). They shall redo the semester(s) after completion of the programme.

### Examination

The examinations shall be conducted separately for theory and practicals to assess (remembering, understanding, applying, analyzing, evaluating, and creating) the knowledge required during the study. There shall be two systems of examinations, internal and external. The internal examinations shall be conducted as Continuous Internal Assessment tests I and II (CIA Test I & II).

### **Internal Assessment**

The internal assessment shall comprise a maximum of 25 marks for each subject. The following procedure shall be followed for awarding internal marks.

Sr.No	Content	Marks
1.	Average marks of two CIA test	15
2.	Seminar/group discussion/quiz	5
3.	Assignment/field trip report/case study	5
	report	
	Total	25

Theory -25 marks

### Practical -25 Marks

1	Major Experiment	10 marks
2	Minor Experiment	5 marks
3	Spotter $(2x 5/4 x4)$ or any other mode	10 marks
	Total	25 Marks

Project/Dissertation -50 Marks (assess by Guide and HOD)

1	Two presentations (mid-term)	30 Marks
2	Progress report	20 Marks
	Total	50 Marks

### **External Examination**

There shall be examinations at the end of each semester, for odd semesters in the month of October / November; for even semesters in April / May.

A candidate who does not pass the examination in any course(s) may be permitted to appear in such failed course(s) in the subsequent examinations to be held in October / November or April / May. However, candidates who have arrears in Practical shall be permitted to take their Practical arrear examination only along with the Regular Practical examination in the respective semester.

A candidate should get registered for the first-semester examination. Suppose registration is not possible owing to a shortage of attendance beyond condonation limit/regulation prescribed OR belated joining OR on medical grounds. In that case, the candidates are permitted tomove to the next semester. Such candidates shall re-do the missed semester after completion of the programme.

For the Project Report/ Dissertation, the maximum marks will be 100 marks for project report evaluation, and for the Viva-Voce, it is 50 marks (if in some programmes, if the project is equivalent to more than one course, the project marks would be in proportion to the number of equivalent courses).

Viva-Voce: Each candidate shall be required to appear for the Viva-Voce Examination (in defense of the Dissertation).

### Scheme of External Examination (Question Paper Pattern)

Theory - Maximum 75 Marks

Section A	10 questions. All questions carry equal marks. (Objective type questions)	10 x 1 = 10 Marks	10 questions – 2 each from every unit
Section B	5 questions Either / or type like 1.a (or) b. All questions carry equal marks	5 x 5 = 25	5 questions – 1 each from every unit
Section C	5 questions Either / or type like 1.a (or) b. All questions carry equal marks	5 x8 = 40	5 question –Should cover all units

Practical – Maximum 75 Marks

Section A	Major experiment	15 Marks
Section B	Minor experiment	10 Marks
Section C	Experimental setup	5 Marks
Section D	Spotters ( 5 x 5 marks)	25 Marks
Section E	Record note	10 Marks
Section F	Vivo voce	10 Marks

### **Dissertation - Scheme of evaluation**

Dissertation /Project report/Internship report	100 Marks
Vivo voce	50 Marks

### Results

The results of all the examinations will be published through the Department where thestudent underwent the course as well as through University Website

### Passing minimum

- A candidate shall be declared to have passed in each course if he/she secures not less than 40% marks in the End Semester Examinations and 40% marks in the Internal Assessment and not less than 50% in the aggregate, taking Continuous assessment and End Semester Examinations marks together.
- The candidates who do not obtain 50% in the Internal Assessment are permitted to improve their Internal Assessment marks in the subsequent semesters (2 chances will be given)by writing the CIA tests and by submitting assignments.
- Candidates, who have secured the pass marks in the End-Semester Examination and in the CIA but failed to secure the aggregate minimum pass mark (E.S.E + C I.A), are permitted to improve their Internal Assessment mark in the following semester and/or in University examinations.
- A candidate shall be declared to have passed in the Project / Dissertation / Internship if he /she gets not less than 40% in each of the Project / Dissertation / Internship Report and Viva-Voce and not less than 50% in the aggregate of both the marks for Project Report and Viva-Voce.

A candidate who gets less than 50% in the Project / Dissertation / Internship Report must resubmit the thesis. Such candidates need to take the Viva-Voce again on the resubmitted Project report.

### **Grading of the Courses**

The following table gives the marks, Grade points, Letter Grades and classifications meant to indicate the overall academic performance of the candidate.

RANGE OF MARKS	GRADE POINTS	LETTER GRADE	DESCRIPTION
90 - 100	9.0 - 10.0	0	Outstanding
80 - 89	8.0 - 8.9	<b>D</b> +	Excellent
75 - 79	7.5 – 7.9	D	Distinction
70 - 74	7.0 - 7.4	A+	Very Good
60 - 69	6.0 - 6.9	Α	Good
50 - 59	5.0 - 5.9	B. INWERST	Average
00 - 49	0.0	U	Re-appear
ABSENT	0.0	AAA	ABSENT

Conversion of Marks to Grade Points and Letter Grade (Performance in Paper / Course)

- a) Successful candidates passing the examinations and earning GPA between 9.0 and 10.0 and marks from 90–100 shall be declared to have Outstanding (O).
- b) Successful candidates passing the examinations and earning GPA between 8.0 and 8.9 and marks from 80- 89 shall be declared to have Excellent (D+).
- c) Successful candidates passing the examinations and earning GPA between 7.5 7.9 and marks from 75 -79 shall be declared to have Distinction (D).
- d) Successful candidates passing the examinations and earning GPA between 7.0 7.4 and marks from 70 -74 shall be declared to have Very Good (A+).
- e) Successful candidates passing the examinations and earning GPA between 6.0 6.9 and marks from 60 -69 shall be declared to have Good (A).
- f) Successful candidates passing the examinations and earning GPA between 5.0 5.9 and marks from 50 -59 shall be declared to have Average (B).
- g) Candidates earning GPA between 0.0 and marks from 00 49 shall be declared to have Re-appear (U).
- h) Absence from an examination shall not be taken as an attempt.

From the second semester onwards the total performance within a semester and continuous performance starting from the first semester are indicated respectively by Grade Point

Average (GPA) and Cumulative Grade Point Average (CGPA). These two are calculated by the following formulate

### GRADE POINT AVERAGE (GPA) = $\Box i Ci Gi / \Box i Ci$

GPA = Sum of the multiplication of Grade Points by the credits of the courses Sum of the credits of the courses in a Semester

### **Classification of the final result**

CGPA	Grade	Classification of Final
		Result
9.5 - 10.0	0+	First Class – Exemplary*
9.0 and above but below 9.5	0	
8.5 and above but below 9.0	D++	First Class with Distinction*
8.0 and above but below 8.5	D+	
7.5 and above but below 8.0	US DOO	1
7.0 and above but below 7.5	A++	First Class
6.5 and above but below 7.0	A+	C BL.
6.0 and above but below 6.5	A	
5.5 and above but below 6.0	B+	Second Class
5.0 and above but below 5.5	В	2
0.0 and above but below 5.0	U	Re-appear

The final result of the candidate shall be based only on the CGPA earned by the candidate.

a)Successful candidates passing the examinations and earning CGPA between 9.5 and 10.0 shall be given Letter Grade (O+), those who earned CGPA between 9.0 and 9.4 shall be given Letter Grade (O) and declared to have First Class –Exemplary\*.

b)Successful candidates passing the examinations and earning CGPA between 7.5 and 7.9 shall be given Letter Grade (D), those who earned CGPA between 8.0 and 8.4 shall be given Letter Grade (D+), those who earned CGPA between 8.5 and 8.9 shall be given Letter Grade (D++) and declared to have First Class with Distinction\*.

c) Successful candidates passing the examinations and earning CGPA between 6.0 and 6.4 shall be given Letter Grade (A), those who earned CGPA between 6.5 and 6.9 shall be given Letter Grade (A+), those who earned CGPA between 7.0 and 7.4 shall be given Letter Grade (A++) and declared to have First Class.

d) Successful candidates passing the examinations and earning CGPA between 5.0 and 5.4 shall be given Letter Grade (B), those who earned CGPA between 5.5 and 5.9 shall be given Letter Grade (B+) and declared to have passed in Second Class.

i) Candidates those who earned CGPA between 0.0 and 4.9 shall be given Letter Grade (U) and declared to have Re-appear.

e) Absence from an examination shall not be taken as an attempt.

### CUMULATIVE GRADE POINT AVERAGE (CGPA) = $\Box n \Box i Cni Gni / \Box n \Box i Cni$

CGPA = Sum of the multiplication of Grade Points by the credits of the entire Programme Sum of the credits of the courses for the entire Programme

Where 'Ci' is the Credit earned for Course i in any semester; 'Gi' is the Grade Point obtained by the student for Course i and 'n' refers to the semester in which such courses were credited.

CGPA (Cumulative Grade Point Average) = Average Grade Point of all the Courses passed starting from the first semester to the current semester.

Note: \* The candidates who have passed in the first appearance and within the prescribed Semesters of the PG Programme are alone eligible for this classification.

### Maximum duration of the completion of the programme

The maximum period for completion of an M.Sc., in Microbiology shall not exceed Four semesters continuing from the first semester.

### **Conferment of the Master's Degree**

A candidate shall be eligible for the conferment of the Degree only after he/ she has earned the minimum required credits for the Programme prescribed therefor (i.e. 90 credits). Programme).

### Village Extension Programme

The Sivaganga and Ramnad districts are very backward districts where most people live in poverty. The rural mass is economically and educationally backward. Thus the aimof the introduction of this Village Extension Programme is to extend out to reachenvironmental awareness, social activities, hygiene, and health to the rural people of this region. The students in their third semester must visit any of the adopted villages within the jurisdiction of Alagappa University. They can arrange various programs to educate the rural mass in the following areas for three days based on the theme.1. Environmental awareness 2. Hygiene and Health. A minimum of two faculty members can accompany the students and guide them.

S.	Course		Title of the Course	T/P	Credits			Μ	arks
No	Code					Week	- 1		
		~ 1	I Semester	_		-	I	E	Total
1	530101	Core1	General Microbiology	Т	4	5	25	75	100
2	530102	Core2	Microbial Biochemistry	Т	4	5	25	75	100
3	530103	Core3	Microbial Physiology	Т	4	4	25	75	100
4	530104	Core4	Lab-I:Lab in General Microbiology	Р	4	6	25	75	100
6	530105	Core5	Lab-II: Lab in Microbial Biochemistry and Microbial Physiology	Р	4	6	25	75	100
7	530501/ 530502	DSE*-1	Biological techniques/ Microbial Diversity and Taxonomy	Т	3	3	25	75	100
		Library/Y	oga/counseling/Fieldtrip	-		1			
	1	2	-	-	23	30	150	450	600
			II Semester					1	
8	530201	Core6	Molecular Biology and Microbial Genetics	Т	4	4	25	75	100
9	530202	Core7	r DNA Technology	Т	4	4	25	75	100
	530203	Core8	Food Microbiology	Т	4	4	25	75	100
	530204	Core9	LabIII: Lab in Molecular Biology and Microbial Genetics	Р	4	6	25	75	100
12	530205	Core10	Lab-IV: Lab in rDNA Technology and Food Microbiology	Р	4	6	25	75	100
13	530503/ 530504	DSE*2:	Agriculture and Environmental Microbiology/ Microbial Ecology	Т	3	3	25	75	100
14		Non-Maj	or Elective**	Т	2	3	25	75	100
15			ning course (SLC)–MOOCs***	Т	Extra	credit-(1			
16		****Inte	ernship Program During vacation at of the second semester(Two weeks)	Ø	3	-	25	75	100
		the end c	-	_	28	30	200	600	800
			III Semester						
15	530301	Core 11		Т	4	4	25	75	100
	530302	Core 12	Immunobiology	Т	4	4	25	75	100
	530303	Core 12	Industrial Microbiology	T	4	4	25	75	100
	530304	Core 14	LabV: Lab in Medical	P	4	6	25	75	100
19	530305	Core 15	Microbiology Lab-VI: Lab in Immunobiology and Industrial Microbiology	Р	4	6	25	75	100
20	530505/ 530506	DSE*3: DSE*3:	Algal Biotechnology/ Applied Microbiology I	Т	3	3	25	75	100
			or Elective**	Т	2	3	25	75	100
21									
21 22			ningcourse(SLC)-MOOCs***	Т		5	T	, -	

### M.Sc., MICROBIOLOGY-PROGRAMME STRUCTURE

			IV Sem	ester						
23	530401	Core16	Applied MicrobiologyII		Т	4	5	25	75	100
24	530999	Core17	*****Dissertation Work		Р	10	25	50	150	200
					-	14	30	75	225	300
				Total		90		600	1800	2400
						+EC				

DSE - StudentChoiceand itmaybe conductedbyparallelsections.

\*\* NME –Student havetoselect courses offered byother(Faculty)departments.

\*\*\* SLC- Voluntarybasis

\*\*\*\*Internshipreport-Marks-

Internal(25)bytheinstitutionwherethestudentundergonetheinternship+ External – 75 (Report (35)+ Vivo-voce(40)= 75)

\*\*\*\*\*Dissertation report-Marks -Vivo-voce(50)+ thesis(100)+ internal(50)= 200

### **T-Theory, P-Practical**

Non-Major Electives Course (NME) (For II Semester) - To be chosen by other PG degree Students

Subject	Contact Hrs/ Week	Credits	Total No of Hrs Allotted	Max Marks I	Max Marks E	Total
Molecular Biology	3	2	30	25	75	100
Agriculture and Environmental Microbiology	3	2	30	25	75	100

### Non-Major Electives Course (NME) (For III Semester) - To be chosen by other PG degree students:

Subject	Contact Hrs / Week	Cre dits	Total No of Hrs Allotted	Max Marks I	Max Marks E	Total
Medical Microbiology	3	2	30	25	75	100
Food and industrial	3	2	30	25	75	100
Microbiology						

		Semester –I			
Core	Course code 530101	General Microbiology	Т	Credits:4	Hours:5
	· · · · ·	Unit–I		1	•
Objective1	Acquire knowled microorganisms	dge on the history of microbiology and	l Class	ification of	
<b>History</b> and	Ŭ	biology –Spontaneous generation theory	y, and	the germ t	heory of
Winogradsky microorgan Woes' three- genetic chara	y, Waksman ai <b>isms</b> - Haeckel's domain system, Pi	enhoek, Louis Pasteur, Robert Koch, E nd John Tyndall, Hargobind Kh three kingdom concept, Whittaker's rinciples and major characteristic physic microbial taxonomy. Bacterial classifi Bacteriology.	orana. ive kir ological	Classifica ngdom conc l, morpholog	tion of ept, Carl gical, and
Outcome1	•	story of microbiology and classify the	nicroo	rganisms	K1
		Unit II			
<b>Objective2</b>	Explain cell wal	l structures of bacteria and their func	tions		
Structure, b Actinobacter Outcome2	ria. Illustrate the	genetics of sporulation. General acc cell wall of Eubacteria, Arch	aebacto	eria, and	sma and K2, K4
	•	and understand the functions of varias. Distinguish the bacteria base			
		Unit III			
Objective3	Discuss the gene Lichen, and Pro	eral characteristics <mark>, Classification and</mark> tozoa	Struct	ure of algae	e, Fungi,
Reproduction wall – chemi fungi. Struc	gi, Lichen, and n of Algae: Chloro ical composition an ture and life cyc	<b>Protozoa:</b> General characteristics, Cophyta (Green algae), Diatoms, Rhodoph ad functions, membranes and their functions of fungi Ascomycetes (Aspergille versity and importance of lichen. Morr	yta (Re ions, nu 1s), Zy	d algae), <b>Fu</b> atritional stra gomycetes	ngi: Cell ategies of (Mucor),
Outcome 3					

		Uni	it IV		
<b>Objective4</b>	Discuss about the vir	uses and bac	teriophages		
	covery, distinctive prop			structure of Virus	, Classification,
	and Purification assay				
Classification	n, and life cycle - lytic,	lysogenic. Vi	ral-related agen	ts - viroid and prie	on
Outcome 4	Recollecting the disco	overv of viru	ses. Classificatio	on of viruses, var	ious K1, K4
	Assay, summarizing				,
	related agents				
			it V		
v v	Elucidate the types o				
microaerophi	selective media). Ana lic), liquid shake cul ltures: Routine method	lture of aero	bic bacteria Pr	eservation and M	Aaintenance of
Outcome5	Formulate the different	ent types of <b>n</b>	nedia for cultiva	tion bacteria.	K3, K6
	identifying the growt				,
	Elaborate the method			,	
Suggested R			Le in		
	& Bartha, R., (2000). I	Microbial Eco	ology, Fundamen	tals and Applicati	on. New York:
Benjamin Cu				6	
Aneja, K.R. (	(2008). A textbook of b	asic and appli	ied microbiology	. New Age Interna	tional.
	). BIOS Instant Notes in				
Heritage, (20	12). Introductory Micro	obiology, Can	nbridge: Cambrid	lge University Pre	SS
Madigan, M.	T., Martinka, M., Park	e <mark>r,</mark> J. and Br	ock, T.D. (2000)	. Biology Microc	organisms (12th
ed). New Jerr	ry: Prentice Hall				
	, Schan, E.C. and Kreig		). Microbiology:	An Application B	ased Approach.
	v Hill Education Private				
	nne Willey, Linda She	erwood, & Cl	nristopher, J.W.,	(2017). Microbio	logy (10th ed).
New York: M		0			
	Ingraham, J. L., Whe	elis, M,L., &	Painter, R.R., (1	986). General Mi	crobiology (5th
ed). London:			1	1.0	
	19). Biochemistry (9th				
	Funke, B.R.and Case,	C.L. (2009). J	Microbiology (9t	h ed). Noida: Dor	ling Kindersley
(India) Pvt. L					
Online resou			170/		
	ncbi.nlm.gov/pmc/artic				
	on.com/stem/types -of- beonline.com/maintena			cultures of bostor	
httnc://mioro	Johnme.com/mannella	nee-and-prese		cuntures-01-Daelell	(1)
<u>https://micro</u>		K3-Apply	K4-Analyze	K5-Evaluate	K6-Create

CO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10
CO1	S(3)	-	-	-	-	M(2)	-	-	L(1)	M(2)
CO2	L(1)	M(2)	M(2)	L(1)	-	M(2)	-	L(1)	M(2)	M(2)
CO3	L(1)	S(3)	M(2)	M(2)	M(2)	L(1)	L(1)	M(2)	M(2)	M(2)
CO4	S(3)	L(1)	L(1)	-	M(2)	L(1)	M(2)	-	L(1)	S(3)
CO5	L(1)	M(2)	M(2)	L(1)	S(3)	S(3)	M(2)	S(3)	L(1)	S(3)
W.AV	1.8	1.6	1.4	0.8	1.4	1.8	1.0	1.2	1.4	2.2

### **Course Outcome VS Programme Outcomes**

### S-Strong(3),M-Medium(2),L-Low(1)

### **Course Outcome VS Programme Specific Outcomes**

CO	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	M(2)	2	M(2)	L(1)	-
CO2	L(1)	S(3)	S(3)	S(3)	S(3)
CO3	L(1)	S(3)	M(2)	S(3)	S(3)
CO4	M(2)	-//	M(2)	L(1)	-
CO5	1(L)	<b>S</b> (3)	M(2)	M(2)	M(2)
W.AV	1.4	1.8	2.2	2.0	1.6

### S-Strong(3),M-Medium(2),L-Low(1)

		Semester – I			
Core	Course code: 530102	Microbial biochemistry	Т	Credits:4	Hours: 5
		Unit I	•		
<b>Objective 1</b>		ll and acquire knowledge abo of carbohydrates.	out the	e properties, s	tructure
Carbohydra		tructure and properties of mor	losacc	harides and di	saccharides.
•		ose, agar- agar and peptido			
regulation: (	Gluconeogenesis, gly	colysis, kreb's cycle, pentose	phos	phate pathway	y or hexose
monophospha	te shunt, glyoxylate	cycle and Entner Doudroff path	hway.		
Outcome 1	Students can expl metabolic cycles.	ains about the mechanisms	and r	egulations of	K2
	<u> </u>	Unit II			
Objective2	Elaborate and rela	ates clearly about the biosynth	hesis a	and biological	
-	importance of ami	no acids and proteins for stud	dents.	_	
reactivity. Ph acids– an ov Primary (pept	ysical properties and erall view. <b>Protein:</b> tide conformation, N	fication based on structure, pol d chemical reactions. Biosynth Classification, physical and c - and C- terminal, peptide clear Tertiary and Quaternary struct	hesis a chemic vage),	and degradatic cal properties. Secondary (α-	n of amino Structure –
Outcome 2	<b>•</b> <i>· · ·</i>	discuss about the properti		<u>^</u>	K6
		nino acids and proteins.	6		
Objective3	functions of lipids	Unit III e about the classification, stru an <mark>d</mark> fatty acids for learners.			
		ca <mark>tion, str</mark> ucture, properties a			
		Metabolism - $\alpha$ , $\beta$ and $\gamma$ oxi		•	*
<u> </u>		uct <mark>ur</mark> e, synthesis (de novo ar	nd sal	vage) and deg	gradation of
purines and p					
Outcome 3	Students examine degradation of nuc		esis a	nd	K4
		Unit IV			
Objective4		lassify the properties of enzymeria and the enzymeria and the properties of enzymeria and the enzymeria an			
		ification, chemical nature an			
		zyme inhibition- Reversible, in			
• •	• • • •	Mechanism of enzyme action-		•	
• •	•	bzyme. Vitamins – Properties	OI VI	tamins. Vitam	ins as Co –
factors and C			C .	66 4.	L/A
Outcome 4		about the outline of variou	s fact	ors affecting	K2
	enzyme activity.	11: <b>4 X</b> 7			
Obioativa5	Students can discu	Unit V	ofee	tion of soond	ory
Objective5	metabolites.	iss the biosynthesis and mode	01 ac	tion of second	ary
and regulation Microbial To toxin, Botulis	<b>Ietabolites:</b> Antibio n of penicillin and stroxins –classification, m toxin and Aflatoxi		s – Bi ons,- S	osynthesis of C Salmonella tox	Chlorophyll. in, Cholera
Outcome 5	Categorize and e and microbial pig	laborate the importance of ments.	antib	iotics, toxins	K4, K6

### **Suggested Readings :-**

Chen, C., Yaming XI. (2017). Biochemistry, Medtech Publisher.

Devlin, T.M. (1982). Devlin: *Textbook of Biochemistry – With Clinical Correlations*, John Wiley & Sons.

Donald Voet and Judith G. Voet, (2011). *Biochemistry* (3rd ed). John Wiley and Sons, Inc. New York.

Lehninger A.L. (2015). Biochemistry, Kalyani Publishers.

Madigan, M.T., Martinka, M., Parker, J. and Brock, T.D. (2000). *Biology Microorganisms* (12th ed). New Jerry: Prentice Hall.

Moat, A.G. and Foster, W. (2002). *Microbial Physiology* (4th ed). New York: John Wiley and Sons.

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Sriharsha, S.N. (2018). Industrial Biochemistry, Akshaya Publication.

Stryer, L. (2010). *Biochemistry* (7th ed). New York: W.H. Freeman and Company.

Veer Bala Rastogi, K.R. Aneja, (2017). Principles of Biochemistry (5th ed). Bengaluru:

### Medtech.

**Online resources** 

https://www.microbes.info/

https://www.asmscience.org/VisualLibrary

https://microbe.net/resources/microbiology-web-resources/

https://www.microbiologyresearch.org/resources

https://libguides.wccnet.edu/oer-subjects/microbiology

K1-Remember	K2-Understand	K3-Apply	K4-Analyze	K5-Evaluate	K6-Create
			Course design	ed by: Dr. T. S	Sathiamoorthi

### Course Outcome VS Programme Outcomes

CO	PO1	PO2	PO3	PO4	PO5	PO6	<b>PO7</b>	<b>PO8</b>	PO9	PO10
CO1	S(3)	L(1)	M(2)	L(1)	S(3)	L(1)	-	L(1)	M(2)	M(2)
CO2	S(3)	L(1)	-		M(2)	100		L(1)	L(1)	L(1)
CO3	S(3)	L(1)	M(2)	L(1)	M(2)	L(1)	L(1)	L(1)	M(2)	M(2)
CO4	S(3)	M(2)	L(1)	L(1)	S(3)	S(3)	-	L(1)	M(2)	S(3)
CO5	S(3)		M(2)	M(2)	M(2)	M(2)	M(2)	S(3)	S(3)	M(2)
W.AV	3	1.6	1.4	1	2.4	1.4	-	1.4	2	2

S –Strong (3), M-Medium (2), L- Low (1)

СО	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	S(3)	M(2)	M(2)	-	L(1)
CO2	S(3)	M(2)	M(2)	L(1)	L(1)
CO3	S(3)	M(2)	S(3)	L(1)	L(1)
CO4	M(2)	S(3)	S(3)	M(2)	M(2)
CO5	S(3)	S(3)	S(3)	S(3)	L(1)
W.AV	3.4	2.4	2.6	1.4	1.2

Course Outcome vs Programme Specific Outcome

S –Strong (3), M-Medium (2), L- Low (1)



				Semest	er – I			
Core		se code:	Mi	crobial Phy	siology	Т	Credits:4	Hours: 4
	53	0103						
					Unit I			
Objective	e 1					nd survi	val requirem	ents of
Crowth	of Boot			or students		batch (	culture, contin	uous culture
							fecting growth	
aeration 1	temper	ature and	nH Physi	ological ada	interior to	extreme	environmenta	l conditions
							bon, energy a	
sources.	ar type	s und me	autoone a	iversity ty	pes oused	on cu	oon, energy t	
Outcome	1	Understa	and the	nutritional	requirem	ents ar	nd Metabolic	K2
			of bacter		.1.			
		·		Unit	II			I.
Objective	e2	Illustrat	e clearly	about th	e types a	and me	echanisms of	<b>microbial</b>
		photosyr						
							f microbial ph	
							pigments -c	
							pacteria - gree	
							electron trans	
	-		assimilati	ion - Calvi	in, reverse	citric	acid cycle ar	nd hydroxyl
propionat			5	_		6		
Outcome	2	0					and plants.	
		-	-	otosynthetic	e pigments	presen	t in bacteria	
		and plan	its.					
		<b>F</b> 1.		Unit			• • •	
Objecti Nitrogon				pts of Nitro			<b>cation</b> , denitri	figation and
							tion in symbio	
							assay. Transar	
deaminati		Jeneties 0	n muogen	III.ation, a		auction	assay. ITalisal	innation and
Outcome		Examine	the vario	ous steps in	nitrogen c	vele		K4
Outcome		LAMIII		Unit	-	yere.		111
Objecti	ve4	Elaborat	te the fact	ors of micr		s respor	ises.	
							on; aerobic t	o anaerobic
							ress, heat sho	
			· .				ecific groups of	▲ ·
					· ·	· •	d butanediol f	
Anaerobio					-			
Outcome	4	Categori	ies the fea	rmentative	pathways	of mic	robes for the	K4
		producti	on of spec	cific produc	et.			
				Unit	V			
Objective	e5	Discuss t	the signifi	cance of bio	oenergetics	5.		
Bioenerg	etics: 1	Principles	and laws	of thermo	dynamics.	Couplin	g of chemical	reactions -
							Mitchell. Bio	
							nosis, active ti	
group trar			•			-		
	-		nd evalua	to vorious	nrotocola c	n enero	y production	K5, K6
Outcome		Ci cate a	ina cranaa	ite various	protocois (	m cherg	, production	1.5, 1.0

### **Suggested Readings:**

Atlas, R.M. (1995). *Principles of Microbiology*. New York: Macmillan Publish Company. Madigan, M.T., Martinka, M., Parker, J. and Brock, T.D. (2000). *Biology Microorganisms* (12th ed). New Jerry: Prentice Hall.

Moat, A.G. and Foster, W.(2002). *Microbial Physiology* (4th ed). New York: John Wiley and Sons.

Postgate, J. (1998). *Nitrogen Fixation* (3rd ed). Cambridge: Cambridge University Press. Prescott, Joanne Willey, Linda Sherwood, Christopher J. and Woolverton. (2017). *Microbiology* (10th ed). New York: McGraw Hill.

Rustogi, M. (2016). Bacterial Metabolism, Bengaluru: Medtec Publisher

Satyanarayana, U. and Chakrapani, U. (2013). *Biochemistry* (4th ed). Kolkata: Book and Allied Pvt. Ltd.

Srivastava, M.L. (2008). *Microbial Biochemistry*. New Delhi: Narosa Publishing House. Stryer, L. (2019). *Biochemistry* (9th ed). New York: W.H. Freeman and Company. Subbarao, N.S. (2017). *Soil Microbiology*. Bengaluru: Medtec Publisher.

### **Online resources**

https://www.microbes.info/

https://www.asmscience.org/VisualLibrary

https://microbe.net/resources/microbiology-web-resources/

https://www.microbiologyresearch.org/resources

https://www.asmscience.org/VisualLibrary

K1-Remember	K2-Understand	K3-Apply	K4-Analyze	K5-Evaluate	K6-Create
			Course	designed by: Dr.	. A. Arun

CO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	<b>PO10</b>
CO1	S(3)	M(2)	M(2)	L(1)	S(3)	L(1)	M(2)	L(1)	M(2)	L(1)
CO2	S(3)	L(1)	-		M(2)	M(2)	-	-	-	L(1)
CO3	S(3)	L(1)	M(2)	L(1)	S(3)	S(3)	L(1)	-	M(2)	M(2)
CO4	S(3)	L(1)	L(1)	L(1)	S(3)	S(3)	L(1)	M(2)	L(1)	L(1)
CO5	M(2)	S(3)	L(1)	M(2)	M(2)	M(2)	L(1)	S(3)	S(3)	M(2)
W.AV	2.8	1.6	1.2	1	2.6	2.2	1	1.2	1.6	1.4

### Course Outcome VS Programme Outcomes

S –Strong (3), M-Medium (2), L- Low (1)

CO	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	S(3)	S(3)	M(2)	-	L(1)
CO2	S(3)	S(3)	M(2)	-	L(1)
CO3	S(3)	M(2)	S(3)	-	L(1)
CO4	M(2)	S(3)	S(3)	M(2)	M(2)
CO5	L(1)	S(3)	S(3)	S(3)	L(1)
W.AV	2.4	2.8	2.6	1	1.2

Course Outcome vs Programme Specific Outcome

S –Strong (3), M-Medium (2), L- Low (1)



		Semester –I			
Core	Course Code 530104	Lab-I: Lab in General Microbiology	Р	Credits:4	Hours:6
		Unit–I		•	·
Objective	1 Gain knowle sterilization	dge on the fundamentals, handling and methods.	appl	ications of m	icroscopy,
1. Principle	es and methods of	sterilization			
2. Preparat	tion of media: nut	rient broth, nutrient agar plate, soft agar.			
Outcome		g the principles and methods of Steriliz the various types of media preparation		l.	K1, K2
		UnitII			
Objective	-	dia for bacterial growth. Discuss about at techniques	plati	ng and grow	th
3. Pure cul	lture techniques:	treak plate, spread plate and pour plate.			
Outcome	2 Isolate and plating meth	Identifying the pure colonies by appods	plyin	g different	K3
	1	UnitIII			
Objective.	3 Identify the	nicrobes by different staining methods			
•		Hanging drop method and soft agar methon 1 of bacteria from different environmental		oles.	
Outcome		he motility of bacteria, Apply the dif differentiate bacteria based on gram st		-	K5
		UnitIV			
Objective	4 Discuss the p	late count and heamocytometric count	meth	od	
		- viable count (plate count) and total co	ount (	Haemocytom	neter count).
		vation of fungal spores and mycelium			
8. Staining	g method: simple,	negative, Gram's staining and spore stain	ing.		
Outcome		the viable and total count of cells by etric count method	plat	e count and	K4, K5
	1	UnitV			
<b>Objective</b>		wledge on growth curve and generation	time	of microbes	
		al size by micrometry			
		H mount preparation rate and generation time by turbidometry	meth	od.	
Outcome5	methods to a	he microbial size by micrometry. Ap observe the fungal spore .Measure the e growth curve.		-	K3, K5, K6
Suggested	Readings :-	0			4
Aneja, K Delhi: W Aneja, K Cappucc	.R. (2003). Exper JishwaPrakashan. .N. (2018). Lab N	iments in Microbiology: Plant Pathology Ianual of Microbiology and Biotechnolog man, N. (2014). Microbiology – A Lab M Company.	y, Me	edtec Publish	er

David, T. Plummer, (1992). An introduction to practical Biochemistry (3rd ed). New Delhi: Tata McGraw Hill publishing Com. Ltd.

Gunasekaran, P. (1995). Laboratory Manual in Microbiology. New Delhi: New Age International (P) Ltd. Publishers.

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Palanivel, P. (2009). Laboratory Manual for Analytical Biochemistry & Separation Techniques. (4th ed). School of Biotechnology, Madurai Kamaraj University, Madurai.

Reddy, C. A., Beveridge, T. J., Breznak, J. A., Marzluf, G. A., Schmidt, T. M., & Snyder L. R. (2007). Methods for General and Molecular Microbiology (3rd ed). Washington: American Society for Microbiology.

Trivedi, R. (2016). Practical Mannual in Microbial Physiology and Industrial Microbiology. New Delhi: SSDN Publishers

### **Onlineresources:**

https://microbiologynote.com/hanging-drop-

<u>method/https://bio.libretexts.org/Courses/North\_Carolina\_State\_University/MB352\_General\_Micr</u> <u>obiology\_Laboratory\_2021\_(Lee)/05%3A\_Enumeration\_of\_Bacteria/5.01%3A\_Introduction\_to\_E</u> <u>numeration\_of\_Bacteria</u>

K1-RememberK2-UnderstandK3-ApplyK4-AnalyzeK5-EvaluateK6-CreateCourse designed by:Dr. T. Kavitha

CO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10
CO1	M(2)	-	- 6		-	5	M(2)	-	L(1)	L(1)
CO2	M(2)	- / 7		412	M(2)	-///	M(2)	L(1)	M(2)	M(2)
CO3	S(3)	L(1)		-	-		M(2)	L(1)	M(2)	M(2)
CO4	S(3)	M(2)	-	- (6	-	- /	-13	L(1)	M(2)	M(2)
CO5	M(2)	L(1)	- <	-	M(2)	-	L(1)	L(1)	M(2)	M(2)
W.AV	2.4	0.8	-		0.8	700	1.4	0.8	1.8	1.8

### **Course Outcome VS Programme Outcomes**

S-Strong(3),M-Medium(2),L-Low(1)

### **Course Outcome VS Programme Specific**

		Outcon	ies		
CO	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	L(1)	M(2)	L(1)	M(2)	M(2)
CO2	S(3)	M(2)	L(1)	M(2)	M(2)
CO3	L(1)	M(2)	L(1)	S(3)	S(3)
CO4	M(2)	M(2)	L(1)	S(3)	S(3)
CO5	M(2)	M(2)	L(1)	S(3)	S(3)
W.AV	1.8	2.0	1.0	2.6	2.6
	0 04		л I. (A	) T T	(1)

S-Strong(3),M-Medium(2),L-Low(1)

				I–Sem	ester						
Core		se Code	Lab-II: Lab i			v	P	Credits:4	Ho	urs:	6
	53	0105	and M	icrobial P	hysiol	logy					
		1		Unit	t–I						
Objectiv	re1	0	in knowledge		the	analytical	instr	uments a	nd stu	dy	the
DII	D		tographic tech	niques							
			of buffer		ton W						
Chroma	<b>.</b>		JV visible spect	rophotome	ter-w	ave lengths	can				
			ography – circul	ar							
			omatography - se		amin	o acid.					
Outcom			rate about the ba				meter	and prepara	ation <b>k</b>	K2, K	۲3
			and adjustment							,_	
		and discu	uss about the pr	inciples, al	bsorba	nce and en	nittance	e of light u	sing		
			ole spectrophoto			<b>.</b> '	•	and purify	the		
		compone	nts of a mixture			aphic techn	iques.				
	-			Unit							
Objectiv			rstand about the				1 .		. 11		
			ative estimation				1 bacte	rial and yea	st cells.		
	~		imation of protei lkaline phosphat			reast cens.					
•							4 1 1		41 T	7 <b>)</b> T	7.4
Outcom			e the measurem narides into simp							K3, ŀ	14
			s method and ex								
		ey Lewiy	5 method und en	Unit	-	ante estim		r isoenzyme			
Objectiv	re3	To study	the effect of en			ors on bact	terial g	rowth			
Environm				NOT		1151					
- Ef	ffect of	temperat	ur <mark>e on</mark> bacterial	growth.							
- E		<b>.</b>	acterial growth.	827		- A-	/				
Outcom			he different envi	ronmental o	condit	ions such as	tempe	rature and p	pH k	<b>X2</b>	
	C	on the bac	terial growth.								
				Unit							
Objectiv			knowledge on g	rouping of	bacte	ería based o	n phys	siological co	ondition	IS	
			s of bacteria. arophilic micro	raoniama	(staral	hudroluci	-)				
			y of microorgar					is)			
			of microorganis		an an	i geratili ily	arorys	15 <i>)</i> .			
Outcom			about various			rouning of	bact	eria hased	on <b>k</b>	<b>K</b> 4	
Sattom				Incurate	on g	rouping or					
			gical characterist								Ì

	Unit V							
Objective5	To familiarize abou	t degradation	studies, bioene	rgetics				
Utilization of Unusual compounds								
- Microbi	- Microbial degradation of azodyes							
<b>Bioenergetics.</b>								
- Cytochr	ome oxidase assay.							
-Catalase	•							
Nitrogen metal								
	reduction test.				1			
Outcome5	Identify the role of a bonds and perform substance hydrogen reduce nitrate.	the catalase	e activity that	breakdown the l	narmful			
Suggested Rea	dings:							
	(2003). Experiments	in Microbio	logy: Plant Path	ology and Tissu	e Culture, New			
	ishwa Prakashan.							
-	(2018). Lab Manu	al of Micro	biology and B	iotechnology, M	edtec Publisher			
	no, J.H. and	a 1160	660 51 (10.1	1)				
	(2014). Microbiolog	gy – A Lab	Manual (10th	ed). Singapore:	The Benjamin			
	g Company.		( 1 D' 1					
	mmer, (1992). An int Hill publishing Com.		practical Bioche	mistry (3rd ed).	New Delhi: Tata			
Gunasekaran, P. (1995). Laboratory Manual in Microbiology. New Delhi: New Age International (P) Ltd. Publishers.								
Gold man, E	and Green, H.(2008) .	Practical har	ndbook of micro	biology. CRC pre	SS			
-	(1981). Laboratory	Manual in B	<mark>iochemistry.</mark> Ne	w Delhi: New A	ge International			
	l. Publishers.		1					
	(2009). Laboratory M School of Biotechnolo				tion Techniques.			
Reddy, C. A. (2007). N Society f	, Beveridge, T. J., Br Aethods for General or Microbiology.	eznak, J. A., and Molecula	Marzluf, G. A., ar Microbiology	Schmidt, T. M., (3rd ed). Washin	ngton: American			
Trivedi, R. (2016). Practical Mannual in Microbial Physiology and Industrial Microbiology. New Delhi: SSDN Publishers.								
Online resources https:// skyfox.co-Practical-Manual-of-Biochemistry.pdf								
https://www.ugc.gov.in-5495549 B.ScHons-Microbiology.p								
K1-Remember	K2-Understand	K3-Apply	K4-Analyze	K5-Evaluate	K6-Create			
Course designed by: Dr. T.Sathiamoorthi								

Course Outcome vo rrogramme Outcomes										
CO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10
CO1	L(1)	S(3)	M(2)	S(3)	M(2)	M(2)	S(3)	S(3)	S(3)	S(3)
CO2	S(3)	M(2)	M(2)	M(2)	S(3)	M(2)	S(3)	M(2)	S(3)	S(3)
CO3	S(3)	M(2)	S(3)	M(2)	S(3)	L(1)	S(3)	S(3)	M(2)	M(2)
CO4	M(2)	M(2)	M(2)	M(2)	S(3)	S(3)	S(3)	M(2)	M(2)	M(2)
CO5	S(3)	S(3)	S(3)	M(2)	M(2)	M(2)	M(2)	M(2)	S(3)	M(2)
W.AV	2.8	2.4	2.6	2.2	2.6	2	2.8	2.6	2.6	2.4

**Course Outcome VS Programme Outcomes** 

S-Strong(3),M-Medium(2),L-Low(1)

### **Course Outcome VS Programme Specific Outcomes**

CO	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	S(3)	M(2)	M(2)	M(2)	S(3)
CO2	S(3)	M(2)	M(2)	M(2)	M(2)
CO3	S(3)	S(3)	S(3)	M(2)	M(2)
CO4	S(3)	S(3)	S(3)	S(3)	M(2)
CO5	S(3)	S(3)	S(3)	M(2)	M(2)
W.AV	3	2.6	2.6	2.2	2.2

S-Strong(3),M-Medium(2),L-Low(1)

	Semester – I							
DSE-1	Course code 530501	<b>Biological Techniques</b>	Т	Credits: 3	Hours: 3			
UNIT–I								
<b>Objective</b> 1	<b>Objective</b> 1 To provide overview in principles, types and applications of various microscopes.							
dark, bright microscopy.	<b>Microscopy and preparation techniques-</b> Principles and applications, simple, compound, dark, bright field, phase-contrast and fluorescent microscopes. Confocal laser scanning microscopy. Electron microscopy: SEM and TEM, Mechanism of image formation and contrast generation in SEM, Sample preparation methods for TEM							
Outcome 1	Learners can understand recent developments in microscopical							
	1	UNIT-II						
Objective2	To educate the b	asic principles and techniques	s of spec	troscopy.				
<b>Spectroscopy</b> - Electromagnetic spectrum, Beer Lambert's Law. UV/VIS Spectrophotometry, single beam, dual beam, Infrared spectroscopy, FTIR, Atomic absorption spectroscopy, Electron Spin Resonance Spectroscopy techniques, Spin label and H and C NMR spectroscopy. X-ray diffraction, Fluorescent spectroscopy, Quenching, principle, instrumentation of Mass spectrometry- MALDI-ToF MS, ESI-MS, ICP-MS.								
Outcome 2		understand about the anal pectroscopic techniques.	ysis, cl	hemistry and	K2, K4			
		UNIT-III						
Objective3To learn the role of laboratory centrifuges in diverse fields.CentrifugationTechniques:Principles, Swedberg unit, sedimentation coefficient, factors affecting sedimentation rate, clearing factor, rotors, their types and maintenance, determination of molecular weight by centrifugation, types of centrifuges, density gradient centrifugation, ultracentrifuges.								
Outcome 3		analyze significance, princi different types of centrifuges.		ojectives and	K4			
UNIT-IV								
Objective4		knowledge on chromatograp						
<b>Chromatography and Electrophoresis</b> - Introduction and types of chromatography, paper, thin layer, gas and liquid, Rf value, Qualitative and preparative techniques, Gel permeation, ion exchange, HP-TLC, FPLC and affinity chromatography and instrumentation. Applications of Chromatographic Techniques in Microbiology. Electrophoresis - basic principles, PAGE - Native-PAGE, SDS-PAGE, Isoelectric focussing and 2- Dimensional gels. Capillary electrophoresis. Principle and application of Agarose gel electrophoresis, DGGE, PFGE, Mobility shift electrophoresis								
Outcome 4	Learners can	understand the overall and and electrophoretic methods	•	potential of	К2			

	UNIT-V
<b>Objective 5</b>	To provide a forum on bioethics, genetic engineering and Intellectual Property
	Rights.
	d IPR: Definition of bioethics and ethical issues in biosciences, Ethical
	buidelines for research that involve animals, humans, microorganisms, Genetic
	Gene therapy, organ transplantation & Stem cells. Intellectual Property Rights
	of IPR – Patenting; Trademark; Trade secret; Copyrights; Geographical
	National and International Agencies (WTO, WIPO) involved in IPR and
	tenting of biological products. Students can discuss about ethical issues in biosciences,
Outcome 5	Students can discuss about ethical issues in biosciences, applications of gene therapy and patentability of microorganisms.
Suggested Re	
00	<i>E.</i> , 2012 Biochemistry laboratory: modern theory and techniques (Prentice Hall,
-	n, 2nd ed.,).
	I. D., , 1984 Biological spectroscopy (Benjamin/Cummings Pub. Co, Menlo Park,
	, Biophysical techniques series.
	D. M. (1982) Physical Biochemistry- Application to Biochemistry and Molecular
	gy, 2nd edition., W.H. Freeman, U.S.A.
	2011 Analytical techniques in biochemistry and molecular biology (Springer,
New	
	S. 1991. Basic measurement techniques for light microscopy, Oxford University
	Royal Microscopical Society.
Sambrook,	, J., Russell, D.W. 2013. Molecular Cloning – A Laboratory Manual (4 <sup>th</sup> eidition,
	,2,3) Cold Spring Laboratory Press, New York. Indian edition: Viva Books
	e Limited, India.
Slater, R. J Press,	J. (2002) Radioisotopes in Biology: A Practical Approach. Oxford University UK.
Spector, D	.L., Goldman, R.D. 2006. Basic methods in microscopy: Protocols and concepts
from o	cells: A laboratory manual, 1st edition, Cold Spring Harbor Laboratory Press,
New Y	
	.G. 2008. Bioinstrumentation, University of Wisconsin, John Wiley & Sons, Inc.
	n K. & Walker. J. (2010). Principles and Techniques in Practical Biochemistry.
	Cambridge Univ. Press, UK Connect Conn
Online resou	
	biologynotes.org/microscopy-overview-principles-and-its-types/
	biologynotes.org/spectroscopy-introduction-principles-types-and-
applications/	
<b>≜</b>	vedantu.com/chemistry/applications-of-centrifugation
	edunia.com/exams/chromatography-chemistry-articleid-4111 iatp.org/sites/default/files/Biotechnology Patents and Bioethics.htm
K1-Remember	
AI-Nemember	Course designed by: Dr. A. Arun
	Course designed by: Dr. A. Arun

СО	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10
CO1	S (3)	L (1)	L (1)	S (3)	M (2)	M (2)	L (1)	M (2)	S (3)	M (2)
CO2	S (3)	L (1)	L (1)	S (3)	M (2)	M (2)	L (1)	M (2)	S (3)	M (2)
CO3	S (3)	L (1)	L (1)	S (3)	M (2)	M (2)	L (1)	M (2)	S (3)	M (2)
CO4	S (3)	L (1)	L (1)	S (3)	M (2)	M (2)	L (1)	M (2)	S (3)	M (2)
CO5	M (2)	S (3)	L (1)	L (1)	L (1)	S (3)	S (3)	L (1)	M (2)	S (3)
W.AV	2.8	1.4	1.0	2.6	1.8	2.2	1.4	1.8	2.8	2.2

**Course Outcome VS Programme Outcomes** 

S –Strong (3), M-Medium (2), L- Low (1)

СО	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	S (3)	S (3)	L (1)	S (3)	M (2)
CO2	S (3)	S (3)	L (1)	S (3)	M (2)
CO3	S (3)	S (3)	L (1)	S (3)	M (2)
CO4	S (3)	<mark>S (3)</mark>	L (1)	S (3)	M (2)
CO5	M (2)	M (2)	M (2)	M (2)	L (1)
W.AV	2.8	2.8	1.2	2.8	1.8

S –Strong (3), M-Medium (2), L- Low (1)

		Semester –I		1	1
DSE-1	Course Code 530502	Microbial Diversity and Taxonomy Unit–I	Т	Credits:3	Hours:3
Objective1	A aquira knowled	lge on microbial biodiversity, pl	hveio	logy of holoph	ilia and
Objectivei	thermophilic mic		11 y 510	logy of natopin	inc anu
Discovery of		History, scope and relevance of	f mic	robiology. Curi	ent thoughts of
microbial ev	olution, including	the origin of life. Introduct	tion	to microbial	biodiversity -
		cal niche of bacterial, archaeal ar			
		rview. Euryarcheota – extreme			
		a. <b>Methane producing archa</b> es–thermo plasma. <b>Hyper ther</b>			
	Methanopyrus.	the plasma. Hyper the	mop	inne euryaren	
Outcome1		nd the ubiquitous nature of mic	roho	s and to give	K1, K2
Outcomer		on extremophiles.	lobe	is and to give	<b>K1, K2</b>
		Unit II			1
Objective2	Explain adaptab	ility of microorganisms under e	xtrer	ne environmer	t condition
		rgy metabolism, cold dwelling m			
Outcome2	Understand the	adaptability and differentiate th Unit III	he ex	tremophiles	K2, K4
Objective3	Discuss the diver	sity, c <mark>haracte</mark> ristic fea <mark>tu</mark> res of v	vario	us bacteria	
aerobic/micro negative aero straight, curv	paerophilic motile, l bic rod and cocci -	ersity, characteristic features helical / vibriod - non-motile gra - facultative anaerobic gram nega sulfur reducing bacteria - anaero endosymbionts.	am n ative	egative curved rod - anaerobi	bacteria - gran c gram negative
Outcome 3	Relate the vario culturable bacte	ous groups of bacteria and dif ria.	ferer	ntiate the non	K2, K4
	1	Unit IV			1
Objective4	Illustrate major	Characteristics of different type	es of	bacteria	
<b>Diversity- ch</b> positive cocc rod – Irregul oxygenic pho <b>lithotrophic</b>	aracteristic featur i - endospore-formi lar, non-sporing– M tosynthetic bacteria	<b>es and significance:</b> Major Char ng; Gram positive rod and cocci Aycobacteria – Nocardioformis. n, Nitrogen fixers, Nitrifying / Do g and appendaged bacteria, she	racter regu Ano enitri	ristics used in t lar; non-sporing xygenic photot fying bacteria.	g; gram positiv rophic bacteria <b>Aerobic chem</b>
Dacteria IVI	•				

			nit V				
Objective5	Elucidate the charac	teristic featu	res of actinomy	cetes, Fungi and a	acquire		
	knowledge on applic						
multilocular s Micromonosp (general struct	aracteristic features and sporangia – actino pla ora - Thermonospora a ture, nutrition and repro uence comparison, alig ng.	nets – Strep nd related ger duction); Evo	tomyces and re nera – Thermoa olutionary analys	lated genera – M etinomycetes – otl is: distances, Clad	Aaduromycetes – her genera. Fungi istic and Phenetic		
Outcome5Explore the diversity of actinobacteria, Bioinformatic tools applications in the taxonomy and analyse the evolutionary relationship.K3, K4							
Suggested Rea							
Dubey, R.C. a Chand and Co Kreig, N.R. (1 II: Staley, J.T. Madigan, M.T New Jerry: Pr Nina Parker, M Washington: A Pelczar, M.J., ed). New Dell Prescott, Joan New York: M Schlegal, H.G Tortora G.J., 1	984). Bergeys Manual Ed., 1989. Vol III, Wil ., Martinka, M., Parker entice Hall. Mark Schneegurt, Anh-I American Society for M Schan, E.C. and Kreig, hi: Tata McGraw Hill P ne Willey, Linda Sherw	013). A text b of Systematic liam, S.T., Ec , J. and Brock Hue ThiTu, B ficrobiology. N.R. (2010). ublishing Con rood, Christop bbiology (7th .L. (2010). M	ook of Microbio Bacteriology Vo I., 1989, Vol IV. , T.D. (2000). B rian M. Forster, Microbiology – npany Limited. oher J. Woolverto ed). Cambridge: icrobiology, (10)	logy (Revised). No ol I: Sneath, P.H.A Baltimore: Willia iology Microorgar Philip Lister. (201 An application bas on. (2017). Microb Cambridge Unive th ed). Noida: San	, Ed 1986, Vol m and William. hisms (12th ed). 6). Microbiology. sed approach (5th piology (10thed). risty Press.		
Onlineresour							
https://academ	nic.oup.com/femsle/artie	cle/330/1/1/46	58173				
https://www.n	cbi.nlm.nih.gov/pmc/ar	ticles/PMC16	664684/				
				K5-Evaluate	K6-Create		

K1-Remember	K2-Understand	K3-Apply	K4-Analyze	K5-Evaluate	K6-Create
			C	Course designed by	:Dr. T. Kavitha

PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10
S(3)	L(1)	L(1)	-	-	M(2)	-	-	M(2)	M(2)
-	S(3)	M(2)	M(2)	M(2)	L(1)	L(1)	-	-	-
L(1)	M(2)	M(2)	M(2)	L(1)	-	-	1(L)	M(2)	1(L)
M(2)	L(1)	M(2)	S(3)	M(2)	M(2)	L(1)	L(1)	L(1)	L(1)
M(2)	S(3)	L(1)	L(1)	L(1)	-	-	M(2)	1(L)	-
1.6	2.0	1.6	1.6	1.2	1.0	0.4	0.8	1.2	0.8
	S(3) - L(1) M(2) M(2)	S(3)         L(1)           -         S(3)           L(1)         M(2)           M(2)         L(1)           M(2)         S(3)	S(3)         L(1)         L(1)           -         S(3)         M(2)           L(1)         M(2)         M(2)           M(2)         L(1)         M(2)           M(2)         L(1)         M(2)           M(2)         S(3)         L(1)	S(3)         L(1)         L(1)         -           -         S(3)         M(2)         M(2)           L(1)         M(2)         M(2)         M(2)           M(2)         L(1)         M(2)         S(3)           M(2)         S(3)         L(1)         L(1)	S(3)         L(1)         L(1)         -         -           -         S(3)         M(2)         M(2)         M(2)           L(1)         M(2)         M(2)         M(2)           L(1)         M(2)         M(2)         M(2)           M(2)         L(1)         M(2)         S(3)         M(2)           M(2)         S(3)         L(1)         L(1)         L(1)	S(3)       L(1)       L(1)       -       -       M(2)         -       S(3)       M(2)       M(2)       M(2)       L(1)         L(1)       M(2)       M(2)       M(2)       L(1)         L(1)       M(2)       M(2)       M(2)       L(1)         M(2)       L(1)       M(2)       S(3)       M(2)         M(2)       S(3)       L(1)       L(1)       -	S(3)         L(1)         L(1)         -         -         M(2)         -           -         S(3)         M(2)         M(2)         M(2)         L(1)         L(1)           L(1)         M(2)         M(2)         M(2)         L(1)         L(1)           L(1)         M(2)         M(2)         L(1)         -         -           M(2)         L(1)         M(2)         S(3)         M(2)         L(1)           M(2)         S(3)         L(1)         L(1)         L(1)         -	S(3)       L(1)       L(1)       -       -       M(2)       -       -         -       S(3)       M(2)       M(2)       M(2)       L(1)       L(1)       -       -         L(1)       M(2)       M(2)       M(2)       L(1)       -       -       1(L)         M(2)       L(1)       M(2)       S(3)       M(2)       M(2)       L(1)       L(1)         M(2)       S(3)       L(1)       L(1)       L(1)       -       -       M(2)         M(2)       S(3)       L(1)       L(1)       L(1)       -       -       M(2)	S(3)L(1)L(1)M(2)M(2)-S(3)M(2)M(2)M(2)L(1)L(1)L(1)M(2)M(2)M(2)L(1)1(L)M(2)M(2)L(1)M(2)S(3)M(2)M(2)L(1)L(1)L(1)M(2)S(3)L(1)L(1)L(1)M(2)1(L)M(2)S(3)L(1)L(1)L(1)M(2)1(L)

**Course Outcome VS Programme Outcomes** 

S-Strong(3),M-Medium(2),L-Low(1)

**Course Outcome VS Programme Specific Outcomes** 

СО	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	S(3)	125	S(3)	-	L(1)
CO2	L(1)	FC.	M(2)	-	L(1)
CO3	L(1)	L(1)	M(2)	L(1)	L(1)
CO4	L(1)	L(1)	L(1)	23	
CO5	M(2)	L(1)	M(2)	S(3)	M(2)
W.AV	1.6	0.6	1.8	0.8	1.0

ALAGAPPA UNIVERSITI

		Semester – II			
Core	Course code:	Molecular Biology and	Т	Credits:4	Hours: 4
	530201	<b>Microbial Genetics</b>			
	. 1	Unit I			
<b>Objective</b>	l l	compare the structure and fu			
•		of DNA – A, B, and Z f			
		elical DNA, twisted circle. Pr			
		yperchromicity. Structure an	• •		
		and Properties of plasmids			
•		Fi and broad host range plas	mid. (	Copy number,	replication-
	-	and incompatibility.	. 1	11	VA VA
Outcome 1	Generate elabo	orate knowledge on nucleic ac	ids an	d plasmids.	K4, K6
		Unit II		• • • • •	•
Objective2		wledge to relate the molecu			n and
		nechanisms at the microbial			
•		cal basis of mutation: Sponta			
		tion rates. Origin of sponta			
		variation: Direct - fluctuationents. Detection of mutagen -			
0	0 0	NA damage: DNA damages,		· ·	U
		n survival levels - photo react		•	
· ·		excision, recombination and S		-	ig recovery.
Outcome 2		Classify the origin of mutati		<u>^</u>	K4, K6
Outcome 2		neir detection methods.	on ai	iu mutagenic	κ4, κυ
	agents with th	Unit III	-		
Objective	3 Interpret gen	ome organization, transcript	tion a	nd translation	nrocass in
Objective	prokaryotes.	one of ganization, transcript	1011 a		i pi ocess in
Replication		nservative model, Meselson -	Stahl	experiment 1	Enzymology
		merase I, II and III; topoisom			
		sm of DNA replication. Repli			
		ess in Prokaryotes: Initiatio			
-		cription factors; Elongation			
	-	and Rho-independent; nus		- ·	
		RNA processing, rRNA and t			
	riptional gene regula			1 0,	C
Outcome 3	Compile D	NA replication process.	C	ompare the	K2, K4
	transcription	process in prokaryotes and	eukar	votes.	
		Unit IV			
Objective	e4 Elaborate the	gene regulation and express	sion n	nechanisms.	
Genetic co	de: Elucidation of tr	iplet code, code characteristic	s and	codon dictiona	ry. Reading
frames, ser	nse and nonsense c	code. Degeneracy - wobble	hypot	hesis, the uni	versality of
		tion in prokaryotes: Initiation			
-	•	inslational modifications -			-
		al hypothesis, protein degrad			
		Lactose system - coordinate	-		-
-		n, catabolite repression. Tryp	topha	n operon – reg	gulation and
	. Arabinose operon a				
<b>Outcome 4</b>		process of translation and	Post	-translational	K4
	modifications				

			Unit V			
Objective5	•		-	ues used in	gene transfer an	d gene
	recombinati					
Gene transfer	and recoml	oination: T	ransforma	tion. Conj	ugation. Transduc	tion: DNA
generalized and	specialized t	ransduction,	Recombin	nation: Typ	bes – homologous	or general,
site specific and	l random reco	mbination, g	general rec	combination	n between homolo	gous DNA-
Holliday model	l, double stra	and model	of genera	l recombin	nation, enzymes i	nvolved in
recombination re	ec - proteins.					
Outcome 5	<b>Develop</b>	knowledge	about	genetic	recombination	K6
	techniques.					
<b>Suggested Read</b>	lings :-					
Doniomin I ouvin	(2007) Car	og VI Now N	Varle Oxf	ad University	tty Duogo	
Benjamin Lewir	· /				•	lichon
					th ed). Pearson Pub	
	· · ·	/		· /	New Delhi: Naros	
•			0). Moleci	ılar Biolog	y (2nd ed). New D	elhi:
	lishing house.					
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K1-Remember						
III Itementoet	K2-Understa	nd K3-Ap	oly K4-A	nalyze KS	5-Evaluate I	K6-Create

CO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10
CO1	S(3)	L(1)	L(1)	-	M(2)	L(1)	L(1)	-	L(1)	M(2)
CO2	S(3)	S(3)	M(2)	M(2)	S(3)	S(3)	S(3)	-	M(2)	L(1)
CO3	S(3)	L(1)	L(1)	M(2)	S(3)	M(2)	L(1)	L(1)	M(2)	S(3)
CO4	M(2)	L(1)	M(2)	L(1)	M(2)	M(2)	M(2)	L(1)	M(2)	M(2)
CO5	S(3)	M(2)	M(2)	L(1)	M(2)	S(3)	M(2)	-	-	M(2)
W.AV	2.8	1.6	1.6	1.2	2.4	2.2	1.6	-	1.4	2

**Course Outcome VS Programme Outcomes** 

S –Strong (3), M-Medium (2), L- Low (1)

## **Course Outcome VS Programme Specific Outcomes**

	ill.	10-10		
PSO1	PSO2	PSO3	PSO4	PSO5
S(3)	S(3)	M(2)	L(1)	M(2)
S(3)	M(2)	S(3)	L(1)	M(2)
M(2)	S(3)	L(1)	L(1)	L(1)
S(3)	M(2)	S(3)	L(1)	L(1)
S(3)	S(3)	M(2)	L(1)	L(1)
2.8	2.6	2.2	1	1.4
	PSO1 S(3) S(3) M(2) S(3) S(3)	PSO1         PSO2           S(3)         S(3)           S(3)         M(2)           M(2)         S(3)           S(3)         M(2)           S(3)         M(2)           S(3)         S(3)	PSO1         PSO2         PSO3           S(3)         S(3)         M(2)           S(3)         M(2)         S(3)           M(2)         S(3)         L(1)           S(3)         M(2)         S(3)           S(3)         M(2)         S(3)           S(3)         M(2)         S(3)           S(3)         S(3)         M(2)           S(3)         S(3)         M(2)	S(3)       S(3)       M(2)       L(1)         S(3)       M(2)       S(3)       L(1)         M(2)       S(3)       L(1)       L(1)         M(2)       S(3)       L(1)       L(1)         S(3)       M(2)       S(3)       L(1)         S(3)       M(2)       S(3)       L(1)         S(3)       S(3)       M(2)       L(1)

S –Strong (3), M-Medium (2), L- Low (1)

<u> </u>		Semester –II						
Core	<b>Course Code</b>				<b>T</b> 4			
core	530202	r DNA technology	Т	Credits:4	Hours:4			
		Unit–I			•			
Objective1		the DNA modifying enzymes and pl						
deoxynucleor cosmids, ph integrating s	tidyl transferase, asmids, phagem shuttle vector – ystem – Lambda	Polymerases, restriction endonuclease DNase, Methylase, phosphatases, lig hids, expression vectors, <b>plasmid</b> YAC vectors, <b>viral vector</b> – SV 40 and A, PL /PR Promoter, T7 promoter, S	ases. C vectors nd ader	loning vectors – pBR322 ar ovirus. Lac Z p	– plasmids, nd pUC18, promoter –			
Outcome1	Outcome1Define the functions DNA modifying enzymes. Understand and compare the DNA modifying enzymes and Draw the structure of various types of plasmids. Students come out with basic ideas on cloning vehicle. To choose the suitable type of vector.K1, K2, K3							
	-	Unit II						
Objective2	Explain the C	loning methodologies and human ge	enome	project				
techniques – Outcome2	0 00							
	compare and	he cloning strategy, to describe differentiate the blotting techniques			K2, K4			
	compare and				K2, K4			
Objective3	-	differentiate the blotting techniques	•		K2, K4			
<b>PCR:</b> gene a RACE, RT-P	Gain knowled mplification, pri	differentiate the blotting techniques Unit III ge on DNA sequencing and gene an mer designing, optimization, variation encing – Sanger – Coulsen's method, 1	plifica in the	tion PCR (RAPD, RI	FLP,			
<b>PCR:</b> gene a RACE, RT-P	Gain knowled mplification, pri PCR) DNA seque quencing and mi	differentiate the blotting techniques Unit III ge on DNA sequencing and gene an mer designing, optimization, variation encing – Sanger – Coulsen's method, N croarray rimer, Differentiate RAPD and F	n <mark>plifica</mark> in the Maxam	<b>tion</b> PCR (RAPD, RI Gilbert's metho	FLP,			
PCR: gene a RACE, RT-P automated se Outcome3	Gain knowled mplification, pri CR) DNA seque quencing and mi Design the p sequencing ma	differentiate the blotting techniques Unit III ge on DNA sequencing and gene an mer designing, optimization, variation encing – Sanger – Coulsen's method, I croarray rimer, Differentiate RAPD and F ethod. Unit IV	• in the Maxam RFLP.	<mark>tion</mark> PCR (RAPD, RJ Gilbert's metho Illustrate the	FLP, d <b>K2, K6</b>			
PCR: gene a RACE, RT-P automated se Outcome3 Objective4	Gain knowled mplification, pri CR) DNA seque quencing and mi Design the p sequencing mo Aquire knowle	differentiate the blotting techniques Unit III ge on DNA sequencing and gene an mer designing, optimization, variation encing – Sanger – Coulsen's method, I croarray rimer, Differentiate RAPD and F ethod. Unit IV edge on Production of biopolymers a	in the Maxam RFLP.	tion PCR (RAPD, R Gilbert's metho Illustrate the ombinant prod	FLP, d <b>K2, K6</b> ucts			
PCR: gene a RACE, RT-P automated se Outcome3 Objective4 Cloning: hu	Gain knowled mplification, pri- PCR) DNA seque quencing and mi Design the p sequencing ma Aquire knowled man insulin, int	differentiate the blotting techniques Unit III ge on DNA sequencing and gene an mer designing, optimization, variation encing – Sanger – Coulsen's method, N croarray rimer, Differentiate RAPD and F ethod. Unit IV edge on Production of biopolymers a erferon in E.coli. Recombinant vac	n <mark>plifica</mark> in the Maxam RFLP.	tion PCR (RAPD, R Gilbert's metho Illustrate the ombinant prod evelopment – 1	FLP, d <b>K2, K6</b> <u>ucts</u> HBs Ag in			
PCR: gene a RACE, RT-F automated se Outcome3 Objective4 Cloning: hu yeast. Clonin	Gain knowled mplification, pri CR) DNA seque quencing and mi Design the p sequencing ma Aquire knowle man insulin, int	differentiate the blotting techniques Unit III ge on DNA sequencing and gene an mer designing, optimization, variation encing – Sanger – Coulsen's method, I croarray rimer, Differentiate RAPD and F ethod. Unit IV edge on Production of biopolymers a	nplifica in the Maxam RFLP.	tion PCR (RAPD, R Gilbert's metho Illustrate the ombinant prod evelopment – 1 Bio steroid trans	FLP, d <b>K2, K6</b> UCTS HBs Ag in sformation.			

Objective5	Elucidate the Gene sile	ncing and ge	ne therapy		
	ing and antisense technol			0 0	
	formation of antisense m				
	crop plants: tomato. S				
	aMV vector, Direct D				
	on, electroporation. Lipos	ome-mediated	d gene transfer a	and DNA/calciun	n phosphate co-
precipitate m	nethod. Gene therapy.				
Outcome5	Apply the molecular m	ethod for gei	ne cloning and l	Explain the gene	K3, K5
	transfer methods, inter	pret the adv	antage of each	methods	
Suggested R					
	(2006). Gene Cloning and	l DNA Analy	sis: An Introduc	tion (5th ed). Oxf	ord: Blackwell
Publishing.					
	and Pasternak, J.J. (2010).		•••	inciples and Appl	ications of
	DNA (4th ed). Washington				
•	., Mc Garvey, P. and Sprin	•	000). Plant Biote	chnology. Lewin,	, B. (2000).
	JK: Oxford University Pre			1.1. 1.0	· (10.1 1)
	B. and Twyman, R.M. (20	16). Principle	s of Gene manip	oulation and Geno	mics (18th ed).
	ell publishing.	1) N V	WILL F	1.0	
	019). Biochemistry (9th ed 2008). Biotechnology, Ne				
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,	ndia Pvt. Ltd.	<i>509</i> ). Introduce		lology, Nolda. Do	uning
	istogi, (2016). Principles o	f molecular b	iology Medtech	Publishers	
	., Hopkins, N.H., Roberts,				olecular
	he Gene (7th ed). Tokyo: T			· · · ·	
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	ed.ncbi.nlm.nih.gov/98299	916/			
	.cdc.gov/mmwr/preview/m		019181.htm		
			16		
K1-Remembe	er K2-Understand	K3-Apply	K4-Analyze	K5-Evaluate	K6-Create
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CO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10
CO1	M(2)	M(2)	M(2)	M(2)	L(1)	L(1)	-	-	L(1)	L(1)
CO2	L(1)	M(2)	M(2)	L(1)	M(2)	M(2)	-	-	L(1)	L(1)
CO3	L(1)	L(1)	M(2)	L(1)	L(1)	L(1)	L(1)	M(2)	L(1)	L(1)
CO4	-	M(2)	M(2)	M(2)	M(2)	M(2)	L(1)	M(2)	L(1)	L(1)
CO5	L(1)	L(1)	L(1)	L(1)	-	-	-	-	L(1)	L(1)
W.AV	1.0	1.6	1.8	1.4	1.2	1.6	0.4	0.8	1.0	1.0
	•	•		0.04	(2) N.C. N	<b>.</b>		(1)		•

## **Course Outcome VS Programme Outcomes**

S-Strong(3),M-Medium(2),L-Low(1)

СО	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	M(2)	-	M(2)	-	L(1)
CO2	M(2)	M(2)	S(3)	L(1)	L(1)
CO3	L(1)	M(2)	M(2)	M(2)	S(3)
CO4	L(1)	S(3)	S(3)	M(2)	M(2)
CO5	-	S(3)	S(3)	-	-
W.AV	1.2	2.0	2.6	1.0	1.4
	S 54-	(2) M	A dimm (2)	II. (1)	

Course Outcome VS Programme Specific Outcomes



CoreCourse code: 530203Food MicrobiologyTCredits: 4Hours: 40530203UNIT-IObjective 1To acquire fundamental knowledge about developments of food microbiology and diverse habitats of microorganisms.Food Safety and microbiological microbiology and diverse habitats of microorganisms.History and development of Food microbiology: Role and Significance of Microorganisms in Foods, Outline of food spoilage and preservation, Food safety and microbiological Quality Assurance. Microorganisms of Plants, Microorganisms of Animal Origin.Outcome 1Students remember origin, evolution and scope of food microbiology and exploration of food microbial diversity.K1Objective2To illustrate different growth factors affecting the food microbial microbiology and exploration of biopreservatives.Factors Affecting the Growth and Survival of Microo-organisms in Foods: Microbial Growth, Intrinsic Factors-Nutrient Content, pH and Buffering Capacity, Redox Potential, Antimicrobial Barriers and Constituents, Water Activity and Extrinsic Factors-Relative Humidity, Temperature and Gaseous Atmosphere.K2Outcome 2Learners understand about the intrinsic and extrinsic factors that influencing the growth and survival of food microbes.K2Objective3To construct knowledge on Food safety practices and to create awareness about the impact of food preservation methods.K4Microbiologyof Food Preservation: Heat Processing, Irradiation, High-pressure Processing-Pascalization, Low-temperature Storage and Chemical Preservatives. Aseptic preservation techniques and familiarize about the food safety management system.K4Objective4To characterize and cl	Semester – II									
Objective 1         To acquire fundamental knowledge about developments of food microbiology and diverse habitats of microorganisms.           History and development of Food microbiology: Role and Significance of Microorganisms in Foods. Outline of food spoilage and preservation, Food safety and microbiological Quality Assurance. Micro-organisms and Food Materials-Diversity of Habitat, Micro-organisms of Water, Micro-organisms of Plants, Micro-organisms of Soil, Micro-organisms of Water, Micro-organisms of Plants, Micro-organisms of Animal Origin.           Outcome 1         Students remember origin, evolution and scope of food microbiology and exploration of food microbial diversity.         K1           Objective2         To illustrate different growth factors affecting the food microbial incidence and to elucidate the importance of biopreservatives.         Factors Affecting the Growth and Survival of Micro-organisms in Foods: Microbial Growth, Intrinsic Factors-Nutrient Content, pH and Buffering Capacity, Redox Potential, Antimicrobial Barriers and Constituents, Water Activity and Extrinsic Factors-Relative Humidity, Temperature and Gascous Atmosphere.         K2           Outcome 2         Learners understand about the intrinsic and extrinsic factors that influencing the growth and survival of dood microbes.         K2           Microbiology of Food Preservation: Heat Processing, Irradiation, High-pressure Processing-Pascalization, Low-temperature Storage and Chemical Preservatives. Aseptic Packaging, Mano-thermo-sonication, Microbiological quality standards of food, FDA, HACCP, ISI, AGMAR.         Students can distinguish the significance of various food preservation techniques and familiarize about the food safety management system.         K4 <t< th=""><th>Core</th><th></th><th>Food Microbiology</th><th>Т</th><th>Credits: 4</th><th>Hours: 4</th></t<>	Core		Food Microbiology	Т	Credits: 4	Hours: 4				
Objective 1         microbiology and diverse habitats of microorganisms.           History and development of Food microbiology: Role and Significance of Microorganisms in Foods, Outline of food spoilage and preservation, Food safety and microbiological Quality Assurance. Micro-organisms and Food Materials-Diversity of Habitat, Micro-organisms in the Atmosphere–Airborne Bacteria, Airborne Fungi, Micro-organisms of Soil, Micro-organisms of Water, Micro-organisms of Plants, Micro-organisms of Animal Origin.           Outcome 1         Students remember origin, evolution and scope of food microbiology and exploration of food microbial diversity.         K1           Objective2         To illustrate different growth factors affecting the food microbial incidence and to elucidate the importance of biopreservatives.         Factors Affecting the Growth and Survival of Micro-organisms in Foods: Microbial Growth, Intrinsic Factors-Nutrient Content, PH and Buffering Capacity, Redox Potential, Antimicrobial Barriers and Constituents, Water Activity and Extrinsic Factors-Relative Humidity, Temperature and Gaseous Atmosphere.         K2           Outcome 2         Learners understand about the intrinsic and extrinsic factors that influencing the growth and survival of food microbes.         K2           Microbiology of Food Preservation: Heat Processing, Irradiation, High-pressure Processing-Pascalization, Low-temperature Storage and Chemical Preservatives. Aseptic Packaging, Mano-thermo-sonication, Microbiological quality standards of food, FDA, HACCP, ISI, AGMARK.         K4           Objective4         To characterize and classify the complex microbiota of raw milk and to know the principles of fermented dairy products.         K4			UNIT–I							
in Foods, Outline of food spoilage and preservation, Food safety and microbiological Quality Assurance. Micro-organisms and Food Materials-Diversity of Habitat, Micro- organisms in the Atmosphere-Airborne Bacteria, Airborne Fungi, Micro-organisms of Soil, Micro-organisms of Water, Micro-organisms of Plants, Micro-organisms of Animal Origin.         Outcome 1       Students remember origin, evolution and scope of food microbiology and exploration of food microbial diversity.       K1         Objective2       To illustrate different growth factors affecting the food microbial incidence and to elucidate the importance of biopreservatives.       Factors Affecting the Growth and Survival of Micro-organisms in Foods: Microbial Growth, Intrinsic Factors-Nutrient Content, pH and Buffering Capacity, Redox Potential, Antimicrobial Barriers and Constituents, Water Activity and Extrinsic Factors-Relative Humidity, Temperature and Gascous Atmosphere.       K2         Outcome 2       Learners understand about the intrinsic and extrinsic factors that influencing the growth and survival of food microbes.       K2         Objective3       To construct knowledge on Food safety practices and to create awareness about the impact of food preservation methods.       K4         Microbiology       of Food Preservation: Heat Processing, Irradiation, High-pressure Processing-Pascalization, Low-temperature Storage and Chemical Preservatives. Aseptic Paakaging, Mano-thermo-sonication, Microbiological quality standards of food, FDA, HACCP, ISI, AGMARK.         Outcome 3       Students can distinguish the significance of various food preservation techniques and familiarize about the food safety management system.       K4	Objective 1					of food				
Quality Assurance.       Micro-organisms and Food Materials-Diversity of Habitat, Micro-organisms of Nater, Airborne Fungi, Micro-organisms of Soil, Micro-organisms of Water, Micro-organisms of Plants, Micro-organisms of Animal Origin.         Outcome 1       Students remember origin, evolution and scope of food microbiology and exploration of food microbial diversity.       K1         Objective2       To illustrate different growth factors affecting the food microbial incidence and to elucidate the importance of biopreservatives.       Factors Affecting the Growth and Survival of Micro-organisms in Foods: Microbial Growth, Intrinsic Factors-Nutrient Content, PH and Buffering Capacity, Redox Potential, Antimicrobial Barriers and Constituents, Water Activity and Extrinsic Factors-Relative Humidity, Temperature and Gaseous Atmosphere.       K2         Outcome 2       Learners understand about the intrinsic and extrinsic factors that influencing the growth and survival of food microbes.       K2         Microbiology       of Food Preservation: Heat Processing, Irradiation, High-pressure Processing-Pascalization, Low-temperature Storage and Chemical Preservatives. Aseptic Packaging, Mano-thermo-sonication, Microbiological quality standards of food, FDA, HACCP, ISI, AGMARK.         Outcome 3       Students can distinguish the significance of various food preservation techniques and familiarize about the food safety management system.       K4         Objective4       To characterize and classify the complex microbiota of raw milk and to know the principles of fermented dairy products.       K4         Gutcome 3       Students can distinguish the significance of specific groups of mo										
organisms in the Atmosphere-Airborne Bacteria, Airborne Fungi, Micro-organisms of Soil,         Micro-organisms of Water, Micro-organisms of Plants, Micro-organisms of Animal Origin.         Outcome 1       Students remember origin, evolution and scope of food microbiology and exploration of food microbial diversity.       K1         Objective2       To illustrate different growth factors affecting the food microbial incidence and to elucidate the importance of biopreservatives.       Factors Affecting the Growth and Survival of Micro-organisms in Foods: Microbial Growth, Intrinsic Factors-Nutrient Content, PH and Buffering Capacity, Redox Potential, Antimicrobial Barriers and Constituents, Water Activity and Extrinsic Factors-Relative Humidity, Temperature and Gaseous Atmosphere.       K2         Outcome 2       Learners understand about the intrinsic and extrinsic factors it influencing the growth and survival of food microbes.       K2         Objective3       To construct knowledge on Food safety practices and to create awareness about the impact of food preservation methods.       To construct knowledge on Food safety practices and to create awareness about the impact of food preservation and chemical Preservatives. Aseptic Packaging, Manothermo-sonication, Microbiological quality standards of food, FDA, HACCP, ISI, AGMARK.         Outcome 3       Students can distinguish the significance of various food preservation techniques and familiarize about the food safety management system.       K4         Objective4       To characterize and classify the complex microbiota of raw milk and to know the principles of fermented dairy products.       K4         Gutc										
Micro-organisms of Water, Micro-organisms of Plants, Micro-organisms of Animal Origin.           Outcome 1         Students remember origin, evolution and scope of food microbiology and exploration of food microbial diversity.         K1           Objective2         To illustrate different growth factors affecting the food microbial incidence and to elucidate the importance of biopreservatives.         K1           Factors Affecting the Growth and Survival of Micro-organisms in Foods:         Microbial microbial incidence and to elucidate the importance of biopreservatives.           Factors Affecting the Growth and Survival of Micro-organisms in Foods:         Microbial Microbial Barriers and Constituents, Water Activity and Extrinsic Factors-Relative Humidity, Temperature and Gascous Atmosphere.         K2           Outcome 2         Learners understand about the intrinsic and extrinsic factors that influencing the growth and survival of food microbes.         K2           Microbiology         of Food Preservation:         Heat Processing, Irradiation, High-pressure Processing-Pascalization, Low-temperature Storage and Chemical Preservatives. Aseptic Packaging, Mano-thermo-sonication, Microbiological quality standards of food, FDA, HACCP, ISI, AGMARK.         K4           Objective4         To characterize and classify the complex microbiat of raw milk and to know the principles of fermented dairy products.         K4           Outcome 3         Students can distinguish the significance of various food preservation techniques and familiarize about the food safety management system.         K4           Outcome 4 <td></td> <td></td> <th></th> <td></td> <td></td> <td></td>										
Outcome 1         Students remember origin, evolution and scope of food microbiology and exploration of food microbial diversity.         K1           UNIT-II           Objective2         To illustrate different growth factors affecting the food microbial incidence and to elucidate the importance of biopreservatives.           Factors Affecting the Growth and Survival of Micro-organisms in Foods: Microbial Growth, Intrinsic Factors-Nutrient Content, pH and Buffering Capacity, Redox Potential, Antimicrobial Barriers and Constituents, Water Activity and Extrinsic Factors-Relative Humidity, Temperature and Gaseous Atmosphere.         K2           Outcome 2         Learners understand about the intrinsic and extrinsic factors that influencing the growth and survival of food microbes.         K2           UNIT-III           Objective3         To construct knowledge on Food safety practices and to create awareness about the impact of food preservation methods.           Microbiology         of Food Preservation: Heat Processing, Irradiation, High-pressure Processing-Pascalization, Low-temperature Storage and Chemical Preservatives. Aseptic Packaging, Mano-thermo-sonication, Microbiological quality standards of food, FDA, HACCP, ISI, AGMARK.           UNIT-IV           Outcome 3           Students can distinguish the significance of various food preservation techniques and familiarize about the food safety management system.           UNIT-IV           Objective4										
Outcome 1         microbiology and exploration of food microbial diversity.         K1           UNIT-II           Objective2         To illustrate different growth factors affecting the food microbial incidence and to elucidate the importance of biopreservatives.         Factors Affecting the Growth and Survival of Micro-organisms in Foods: Microbial Growth, Intrinsic Factors-Nutrient Content, pH and Buffering Capacity, Redox Potential, Antimicrobial Barriers and Constituents, Water Activity and Extrinsic Factors-Relative Humidity, Temperature and Gaseous Atmosphere.         K2           Outcome 2         Learners understand about the intrinsic and extrinsic factors that influencing the growth and survival of food microbes.         K2           Objective3         To construct knowledge on Food safety practices and to create awareness about the impact of food preservation methods.         K2           Microbiology         of Food Preservation: Heat Processing, Irradiation, High-pressure Processing-Pascalization, Low-temperature Storage and Chemical Preservatives. Aseptic Packaging, Mano-thermo-sonication, Microbiological quality standards of food, FDA, HACCP, ISI, AGMARK.         Students can distinguish the significance of various food preservation techniques and familiarize about the food safety management system.         K4           Objective4         To characterize and classify the complex microbiota of raw milk and to know the principles of fermented dairy products.         K4           Fermented dairy products: Microbes associated with raw milk: Significance of specific groups of micro-grainsms in milk-psychrotrophic, mesophilic, thermoduric and thermophilic bacteria										
UNIT-II           Objective2         To illustrate different growth factors affecting the food microbial incidence and to elucidate the importance of biopreservatives.           Factors Affecting the Growth and Survival of Micro-organisms in Foods: Microbial Growth, Intrinsic Factors-Nutrient Content, pH and Buffering Capacity, Redox Potential, Antimicrobial Barriers and Constituents, Water Activity and Extrinsic Factors-Relative Humidity, Temperature and Gaseous Atmosphere.           Outcome 2         Learners understand about the intrinsic and extrinsic factors that influencing the growth and survival of food microbes.         K2           Objective3         To construct knowledge on Food safety practices and to create awareness about the impact of food preservation methods.         K2           Microbiology         of Food Preservation: Heat Processing, Irradiation, High-pressure Processing-Pascalization, Low-temperature Storage and Chemical Preservatives. Aseptic Packaging, Mano-thermo-sonication, Microbiological quality standards of food, FDA, HACCP, ISI, AGMARK.           Outcome 3         Students can distinguish the significance of various food preservation techniques and familiarize about the food safety management system.         K4           Objective4         To characterize and classify the complex microbiota of raw milk and to know the principles of fermented dairy products.         K4           Fermented dairy products: Microbes associated with raw milk: Significance of specific groups of microorganisms in milk-psychrotrophic, mesophilic, thermoduric and thermophilic bacteria-their morphological and biochemical characteristics and classification. Microbial contaminations in raw mil	Outcome 1					K1				
Objective2       and to elucidate the importance of biopreservatives.         Factors Affecting the Growth and Survival of Micro-organisms in Foods: Microbial Growth, Intrinsic Factors-Nutrient Content, pH and Buffering Capacity, Redox Potential, Antimicrobial Barriers and Constituents, Water Activity and Extrinsic Factors-Relative Humidity, Temperature and Gaseous Atmosphere.         Outcome 2       Learners understand about the intrinsic and extrinsic factors that influencing the growth and survival of food microbes.       K2         Objective3       To construct knowledge on Food safety practices and to create awareness about the impact of food preservation methods.       K2         Microbiology       of Food Preservation: Heat Processing, Irradiation, High-pressure Processing-Pascalization, Low-temperature Storage and Chemical Preservatives. Aseptic Packaging, Mano-thermo-sonication, Microbiological quality standards of food, FDA, HACCP, ISI, AGMARK.       K4         Outcome 3       Students can distinguish the significance of various food preservation techniques and familiarize about the food safety management system.       K4         Objective4       To characterize and classify the complex microbiota of raw milk and to know the principles of fermented dairy products.       Fermented dairy products: Microbes associated with raw milk: Significance of specific groups of microorganisms in milk-psychrotrophic, mesophilic, thermoduric and thermophilic bacteria-their morphological and biochemical characteristics and classification. Microbial contaminations in raw milk, and their sources during various stages of production-milking, chilling, storage and transportation with special reference to psychrotrophic microorganisms. Fermen			* *		,					
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acidophilous milk and cheese production and its types.         Outcome 4         Learners can critically evaluate the microbiota associated with raw milk and their sources, and gain knowledge on microbial fermentation of dairy products and their potential nutrition		-	-	- ·	-	-				
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fermentation of dairy products and their potential nutrition K5			•							
	Outcome 4			-		K5				
				1						

	UNIT-V							
Objective5	To educate about food spoilage and food borne illness in order to protect public health.							
Food spoilage, preservation and food borne diseases: organism involved in spoilage of								
	etables, cereal and cereal products, meat and meat products. Food borne							
diseases-Bacter								
Salmonellosis,	Shigellosis, EPEC Diarrhoea; Food-borne fungi- Mycotoxins- Aflatoxicosis,							
	l, Mycotoxicosis, Ergotism. Food Borne Viral Pathogens- (Norwalk virus,							
•	virus, Adenovirus, Parvovirus, Hepatitis A Virus)							
Outcome 5	Students can discuss about food deterioration and various foodK6borne diseases-Causes, symptoms and treatmentK6							
Suggested Rea	dings :-							
<ul> <li>Suggested Readings :-</li> <li>Adams,M.R.andMoss,M.O.(2008).<i>FoodMicrobiology</i>.UK:RSCPublishing,Cambridge Aneja, K.N.(2018).<i>Modern Food Microbiology</i>, Medtec Publisher.</li> <li>Bhatnagar,R.(2017).<i>FoodMicrobiology</i>,CrescentPublishingCorporation.</li> <li>BlackburnC.deW.(2006),<i>Foodspoilagemicroorganisms</i>.UK:WoodheadPublishing,Ca mbridge.</li> <li>Cruger,W.and Crueger, A. 1995,Biotechnology. BlackWell Scientific Publications, Oxford.</li> <li>Deak, T. and Beuchat, L.R. (1996). <i>Hand Book of Food Spoilage yeasts</i>, CRC.</li> <li>DickM,(2017).<i>FoodMicrobiologyAnIntroduction</i>(2<sup>nd</sup>ed).Bengaluru:Medtech.</li> <li>Frazier WC and Westhoff DC. (2014) Food microbiology, TATA McGraw Hill Publishing CompanyLtd.5thedition,NewDelhi.</li> <li>JayJ.M.(2000).<i>ModernFoodMicrobiology</i>(6<sup>th</sup>ed).NewYork:Chapman&amp;Hall.</li> <li>FosterW.M.<i>FoodMicrobiology</i>,CBSPublication</li> <li>Prescott,L.M.,Harley,J.P.andHelin,D.A.(2008).<i>Microbiology</i>(5<sup>th</sup>ed).NewYork: McGrawHill.</li> </ul>								
Online resour								
	iencedirect.com/topics/agricultural-and-biological-sciences/food-spoilage							
https:// <u>www.sc</u>	iencedirect.com/topics/food-science/food-preservation							
K1-Remember	K2-Understand K3-Apply K4-Analyze K5-Evaluate K6-Create							
	Course designed by : Dr.T. Sathiamoorthi							

СО	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10
CO1	S (3)	M (2)	M (2)	M (2)	L (1)	S (3)	S (3)	L (1)	M (2)	M (2)
CO2	S (3)	M (2)	L (1)	M (2)	L (1)	S (3)	L (1)	L (1)	L (1)	M (2)
CO3	M (2)	S (3)	M (2)	S (3)	M (2)	M (2)	S (3)	M (2)	M (2)	S (3)
CO4	S (3)	-	L (1)	S (3)	S (3)	M (2)				
CO5	M (2)	L (1)	S (3)	M (2)	M (2)	S (3)	S (3)	L (1)	M (2)	M (2)
W.AV	2.6	1.6	1.8	2.4	1.8	2.6	2.4	1.4	1.8	2.2

**Course Outcome VS Programme Outcomes** 

**Course Outcome VS Programme Specific Outcomes** 

СО	PSO1	PSO2	PSO3	PSO4	PSO5
C01	S (3)	L (1)	M (2)	M (2)	M (2)
CO2	S (3)	L (1)	L (1)	M (2)	M (2)
CO3	M (2)	S (3)	L (1)	S (3)	S (3)
CO4	M (2)	S (3)	S (3)	S (3)	S (3)
CO5	M (2)	M (2)	M (2)	M (2)	S (3)
W.AV	2.4	2.0	1.8	2.4	2.6

S –Strong (3), M-Medium (2), L- Low (1)

		Semester –II	1	
ore	Course code:	Lab-III: Lab in Molecular Biology and	<b>P</b> Credits:4	Hours:6
	530204	<b>Microbial Genetics</b>	P Credits:4	nours:0
	·	Unit–I	·	
Objecti	ve1 Gain knov yeast	vledge on the Isolate the genomic and plas	smid DNA from b	acteria and
	ion of genomic DN			
	ion of genomic DN	5		
	ion of plasmid DN			
Outcon	nel Isolate and yeast.	l identify the genomic, plasmid DNA fron	n bacteria and	K1, K2
		Unit II		
Objectiv		timation of nucleic acids by various meth	ods	
		from bacteria and yeast	1.) A	.1.1 1.1.
	gel electrophoresis	ids a) UV - VIS spectrophotometer analysis	. d) Analysis of nu	icieic acias b
-				1/2 1/2
Outcon	diagnosis.	knowledge of molecular biology skills in o	clinical	K2, K6
	ulagilosis.	Unit III		
Objectiv	ve3 Illustrate (	extraction of total RNA from bacteria and	l veast	
	tion of proteins by		, jeuse	
Outcon	ne 3   Evaluate t	he presence of different molecular protein	18	K6
		Unit IV		
Objectiv	ve4 Explain t	e percentage of the killing of bacterial ce	lls by UV rays.	
o »jeen		Per consigned and and and and and and and and and an		
7.0.4				
	mination of percening of UV survival	tage of the killing of bacterial cells by UV r	ays.	
Outcon	<b>e</b>	tion of percentage of killing by UV. Analy	usis the survival	K4, K5
Outton		V exposure	ysis the survival	<b>K4, K</b> 3
011		Unit V		
Objectiv		nowledge on mutation and reversion		
9. Kevei	rsion of auxotrophy			
Outcom		concept of mutation and reversion		K3
	d Readings 📭			
Suggeste	u Readings			
Aneja, k	C	ments in Microbiology: Plant Pathology and	d Tissue Culture. N	New Delhi:
Aneja, k Wishwa	K.R. (2003). Experi Prakashan.	ments in Microbiology: Plant Pathology and Robert E. Kingston, David A. Moore, Seidm		
Aneja, k Wishwa Ausubel	K.R. (2003). Experi Prakashan. I, F.M., Roger, B., 1		nan J.G., John A. S	mith. and
Aneja, k Wishwa Ausubel Kelvin, Berger,	K.R. (2003). Experi Prakashan. I, F.M., Roger, B., 1 S. (1992). Short Pr S.L. and Kimmel, 1	Robert E. Kingston, David A. Moore, Seidn	nan J.G., John A. S York: Jolm Wiley	mith. and &Sons Inc.
Aneja, F Wishwa Ausubel Kelvin, Berger, Press, Ir	K.R. (2003). Experi Prakashan. I, F.M., Roger, B., T S. (1992). Short Pr S.L. and Kimmel, T nc.	Robert E. Kingston, David A. Moore, Seidm otocols in Molecular Biology (3rd ed). New	nan J.G., John A. S York: Jolm Wiley miques. New York	mith. and &Sons Inc. : Academic

Brown, T.A. (1998). Molecular Biology Lab Fax 11 Gene Analysis. London: Academic Press. Cappuccino, J.H. and Sherman, N. (2007). Microbiology – A Lab Manual (7th ed). Singapore: The Benjamin Publishing Company.

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Miller, J.H. (1992). A Short Course in Bacterial Genetics: A Lab Manual & Hand Book for E. coli and related Bacteria. Cold Spring Harbour: Cold spring Harbor Lab press.

Palanivel, P. (2000). Laboratory Manual for Analytical Biochemistry & Separation Techniques. School of Biotechnology, Madurai Kamaraj University, Madurai.

Sambrook, I., Fritsch, E.F. and Maniatis, T. (2001). Molecular Cloning 1, 2, 3 - A Laboratory Manual (3rd ed). USA: Cold Spring Laboratory Press.

Verma, A.S., Surajit, D and Anchal, S. (2014). Laboratory Manual for Biotechnology. New Delhi: S. Chand and Company Ltd.

#### **Onlineresources:**

https://www.iitg.ac.in/biotech/MTechLabProtocols/SDS%20PAGE.pdf

https://www.ncbi.nlm.nih.gov/pmc/articles/PMC1203408/pdf/ge1192237.pdf

K1-Remember	K2-Understand	K3-Apply	K4-Analyze	K5-Evaluate	K6-Create		
Course designed by:Dr. T. K							

			Course	Outcom	evsri	ogramme	Outcon	lles		
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10
CO1	M(2)	L(1)	L(1)	L(1)	M(2)	L(1)	L(1)	L(1)	M(2)	-
CO2	L(1)	L(1)	M(2)	M(2)	L(1)	L(1)	M(2)	M(2)	M(2)	L(1)
CO3	M(2)	M(2)	-	- //	SA	M(2)	L(1)	L(1)	L(1)	-
CO4	L(1)	L(1)	L(1)	-8(4	Te		L(1)	L(1)	L(1)	L(1)
CO5	L(1)	L(1)	L(1)	- 215	L(1)	M(2)	7 .	L(1)	L(1)	L(1)
W.AV	1.4	1.2	1.0	0.6	0.8	1.2	1.0	1.2	1.4	0.6

## **Course Outcome VS Programme Outcomes**

S-Strong(3),M-Medium(2),L-Low(1)

## **Course Outcome VS Programme Specific Outcomes**

СО	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	M(2)	M(2)	M(2)	M(2)	M(2)
CO2	M(2)	M(2)	M(2)	M(2)	M(2)
CO3	M(2)	M(2)	L(1)	L(1)	L(1)
CO4	L(1)	L(1)	L(1)	L(1)	L(1)
CO5	M(2)	M(2)	M(2)	L(1)	L(1)
W.AV	1.8	1.8	1.6	1.4	1.4

		Semester –II			1
Core	Course Code 530205	Lab-IV: Lab in r DNA Technology and Food Microbiology	Р	Credits:4	Hours:6
<u></u>	1 0 1 1	Unit I			
Objecti		vledge on identify the antibiotic resistant n			is technique
2. AME		cin-resistant mutants using gradient plate tec	nnique	е.	
Outcon	ne1 Identify th test	e streptomycin resistant mutant, Demons	trate	the AIMS	K3, K2
		Unit II			
Objecti		olation of phage from waste water sample			
	tion of auxotroph				
	terrupted bacteria				
J. 1501at	lon of phage from	in the septic tank.			
Outcon	•	uxotrophic mutant, Show the conjugation indentify the Phage infected colony	betwe	een	K2, K3
		Unit III			•
Objecti		molecular techniques in biological applica	tions		
	ansduction.	Se al agagea university			
		blue script by alkaline detergent method - A	A mini	prep proced	ure
	very of DNA from				
		phoresis and silver staining of the digested p			1
10. Clor	ning of DNA frag	ment in pBR322/pbluescript – insertion inac	tivatio	on/ blue whit	e selection.
Outcon	na 3 Domonstr	ate the P1 page transduction, identify the	nBD3	17 Drovo	K2, K4,
Outcon		id DNA presence by silver staining method			K2, K4, K6
		colony by blue white selection		er entiate	
		Unit IV			
Objecti	ve4 Explain th	e Cloning techniques			
11. Viał	ole count of bacte	eria in milk.			
12. Met	hylene Blue Dye	reduction test.			
13. Resa	azurin dye reduct	ion test.			
	sphatase test.				
15. Litn	nus milk reaction				
Outcon		e the number of colony present in the milk ation of milk quality by various methods	k samj	ple,	K4, K5
		Unit V			
Objecti	ve5 Acquire k methods	nowledge on assessment of milk quality an	nd wat	ter quality b	y various
16. Port	ability analysis o	f drinking water.			
Outcom	ne5 Analysis t	he portability of water			K4
Suggest	ed Readings :-				
Aneia I	- K.R. (2003). Exp	eriments in Microbiology: Plant Pathology ar	nd Tis	sue Culture	New Delhi:
	Prakashan.		115		Denn.
		., Robert E. Kingston, David A. Moore, Seid	man J	.G., John A.	Smith.
	-	ort Protocols in Molecular Biology (3rd ed).			
					-
Inc.		l, R. (1987). Guide to Molecular Cloning Tec			

Press, Inc.

Brown, T.A. (1998). Molecular Biology Lab Fax 11 Gene Analysis. London: Academic Press. Cappuccino, J.H. and Sherman, N. (2007). Microbiology – A Lab Manual (7th ed). Singapore: The Benjamin Publishing Company.

Malov, S.R. (1990). Experimental Techniques in Bacterial Genetics. Boston: Jones and Bartlett Publishers.

Miller, J.H. (1992). A Short Course in Bacterial Genetics: A Lab Manual & Hand Book for E. coli and related Bacteria. Cold Spring Harbour: Cold spring Harbor Lab press.

Palanivel, P. (2000). Laboratory Manual for Analytical Biochemistry & Separation Techniques. School of Biotechnology, Madurai Kamaraj University, Madurai.

Sambrook, I., Fritsch, E.F. and Maniatis, T. (2001). Molecular Cloning 1, 2, 3 - A Laboratory Manual (3rd ed). USA: Cold Spring Laboratory Press.

Verma, A.S., Surajit, D and Anchal, S. (2014). Laboratory Manual for Biotechnology. New Delhi: S. Chand and Company Ltd.

#### **Onlineresources:**

https://microbeonline.com/litmus-milk-test-principle-procedure-and-results/ https://redrecombineering.ncifcrf.gov/protocols/thomason-2007-p1-prot.pdf

K1-Remember	K2-Understand	K3-Apply	K4-Analyze	K5-Evaluate	K6-Create
		SY -1	Cou	urse designed by:	Dr. T. Kavitha

СО	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10
CO1	M(2)	L(1)	L(1)	L(1)	M(2)	316	L(1)	L(1)	L(1)	L(1)
CO2	S(3)	M(2)	M(2)	M(2)	M(2)	L(1)	L(1)	L(1)	L(1)	L(1)
CO3	M(2)	M(2)	M(2)	M(2)	M(2)	M(2)	L(1)	M(2)	M(2)	M(2)
CO4	S(3)	S(3)	S(3)	- 1	J-3	-	M(2)	L(1)	L(1)	L(1)
CO5	S(3)	S(3)	M(2)	M(2)	-	- CA *	-	-	L(1)	L(1)
W.AV	2.6	2.2	2.0	1.4	1.2	0.6	1.0	1.0	1.2	1.2

**Course Outcome VS Programme Outcomes** 

S-Strong(3),M-Medium(2),L-Low(1)

## **Course Outcome VS Programme Specific Outcomes**

СО	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	S(3)	M(2)	-	M(2)	M(2)
CO2	M(2)	M(2)	-	M(2)	M(2)
CO3	M(2)	M(2)	M(2)	M(2)	M(2)
CO4	M(2)	L(1)	M(2)	M(2)	M(2)
CO5	M(2)	M(2)	M(2)	M(2)	M(2)
W.AV	2.2	1.8	1.2	2.0	2.0

S-Strong(3),M-Medium(2),L-Low(1)

	~		Semester – II Agriculture and Environ		Т			
DSE -2		ourse	Credits:3	Hours: 3				
	code	:530503	8,					
			Unit I					
Objective	: 1		acquire basic knowledge	about tl	he role	of microor	ganisms in	
		soil ferti						
			of microorganisms in soil					
			on, physical, chemical prop					
			ynergism, commensalism, a					
			eractions with plants – pl					
•			in root nodules. Bioferti				i, Frankia,	
-			Cyanobacteria, Phosphobact					
Outcome	1	Generat	8		diver	v	K4, K6	
			ion of soil microorganism	is with	their i	nteraction		
		with pla						
			Unit II					
Objective	:2		e knowledge to relate the			ises and pla	nt	
			on of agricultural crops for					
			cultural crops - pathogen					
	-	•	, maize, tomato, citrus, ma	•	-			
Phenolics	- phyto	palexins an	d related compounds. Bioin	secticid	es – vii	al (Baculovi	rus, NPV)-	
bacterial (	Bacillu	s thuringie	nsis) and fungal (Trichoder	<i>ma</i> ) - a l	brief no	ote.		
Outcome	2	Explain	and examine the various	s bacter	rial dis	seases and	K4, K5	
		their cor	itrol measures of agricultu	ral cro	ps.			
			Unit III	No.				
Objecti	ive3	Learner	s can <mark>analys</mark> e and com	pare th	e role	e and impo	ortance of	
			emical cycles in soil.	16				
			in soil – Carbon cycle,					
			, sulfur, <mark>iron</mark> and phos <mark>ph</mark>					
introduction	on - dro	plet nucle	i – aerosols - air-borne trans	smission	of mie	crobes and d	iseases and	
assessmen	nt of air	quality.						
Outcome	3	Compile	the biogeochemical cycle	s in soi	il. Exp	lain about	K5, K6	
		the air b	orne transmission of micro	obes and	d disea	ises.		
			Unit IV					
Objective	:4	Elabora	te the role of microorganis	ms in a	quatic	and marine	habitats	
-		for stude	ents.		_			
Aquatic n	nicrobi	ology - fac	ctors affecting microbial gro	wth – te	empera	ture – pressu	re – light –	
salinity - 1	turbidit	y – pH -in	organic and organic constitu	uents. A	quatic	habitats - f	reshwater -	
lakes, por	nde and	d streams	Marine habitats - estua	aries. de	eep sea	a, hydrother	mal vents.	
	nus and	a sucams,	Marine napitals - estu	,				
			ingroves and their microbia		unities;			
	coral re				unities;			
saltpans, c and food v	coral re web.	efs and ma	ngroves and their microbia	l comm		zonation –	food chain	
saltpans, o	coral re web.	efs and ma		l comm		zonation –		

		Un	it V				
Objective5	Learners acqu	ire deep kn	owledge of solid a	and liquid waste	es.		
Incineration, Ga landfills, Control Vermicompostin tertiary treatmen	sification, Pyroly lled dumps, Biore g and termi comp	vsis and Op actor Landfi posting. <b>Tre</b> nanogenesis)	reatment of solid en Burning- <b>Dun</b> ills- <b>Biological Wa</b> atment of liquid , aerobic, Tricklin	nps and Landf ste Treatment: wastes –primar	<b>ills</b> : Sanitary Composting, y, secondary,		
Outcome 5	Develop know treatment met	0		ological waste	e K6		
<b>Suggested Read</b>					1		
Alexander M. (1	997). Introduction		robiology, New Yo e, S. (1993). Pollut				
Biotreatmen	t. Longman Scier	ntific Techni	cal.				
Grant, W.D. and	Long, P.L. (1981	). Environm	ental Microbiolog	v. Blalckie Glas	gow and		
London.		,					
Madigan, M.T.,	Martinka, M., Par	ker, J. and B	Brock, T.D. (2000).	Twelfth Edition	n, <i>Biology</i>		
	isms, New Jerry:						
	2010). Principles		<i>licrobiology</i> , New	Delhi: Jones &	Bartlett		
Mehrotra, R.S. ( Ltd.	1983). Plant Path	ology, New	Delhi: Tata McGra	aw Hill Publishin	ng Company		
Pandy, B.P. (199 Company L		gy (Pathoge	<mark>n &amp; Plant Disease</mark>	), New Delhi: S	Chand&		
· ·		ual of Virus	Diseases of Tropi	cal Plants, New	Delhi:		
•	Company of India			,			
	· ·		<mark>Bacterial Pl</mark> ant Pa	thology. Coimba	tore: Tamil		
	ulture University.						
U			and Plant Growth	(3rd ed). New D	elhi: Oxford		
	ishing Co. Pvt. Lt			. /			
<b>Online resource</b>	0	and the second	100				
	org/details/books/	microbiolog	Y				
			s-corner/instructor	s-corner-vmc.htr	nl		
	ntshumail.blogspo						
			ols.2017.01617/ful	l			
· · · · ·				-			
https://serc.carleton.edu/microbelife/index.html							
K1-Remember	K2-Understand	K3-Apply	K4-Analyze	K5-Evaluate	K6-Create		

CO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10
CO1	S(3)	M(2)	M(2)	M(2)	S(3)	S(3)	L(1)	L(1)	M(2)	M(2)
CO2	M(2)	S(3)	S(3)	S(3)	S(3)	S(3)	M(2)	L(1)	S(3)	S(3)
CO3	S(3)	M(2)	M(2)	M(2)	S(3)	S(3)	L(1)	-	L(1)	L(1)
CO4	S(3)	S(3)	L(1)	L(1)	S(3)	S(3)	L(1)	-	L(1)	-
CO5	M(2)	S(3)	M(2)	M(2)	S(3)	S(3)	M(2)	S(3)	S(3)	M(2)
W.AV	2.6	2.6	2.0	2.0	3.0	3.0	1.4	1.0	2.0	1.6

# **Course Outcome VS Programme Specific Outcomes**

CO	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	S(3)	S(3)	M(2)	M(2)	-
CO2	S(3)	S(3)	S(3)	-	L(1)
CO3	S(3)	S(3)	M(2)	<u> </u>	_
CO4	M(2)	M(2)	S(3)	L(1)	M(2)
CO5	S(3)	S(3)	S(3)	S(3)	S(3)
W.AV	2.8	2.8	2.6	1.2	1.2

		II-Semester						
DSE-2	Course Code: 530504	Microbial Ecology	Т	Credits:3	Hours: 3			
Unit -1								
<b>Objective 1:</b>		n the evolutionary relationship o						
		view, history and scope of micro			•••			
		and fecundity, mortality, longevit						
•		y -population growth, density dep		*				
		biological, phenetical, evolutiona						
	· ·	n mechanism, rapid speciation, or	perons,	genome econor	mization and			
· · ·	rmutation, genome reduct				1			
Outcome 1		gy, history, scope, and its signi						
	· · ·	Define population concept and	d analy	vse species in	K5			
	microbial ecology and e	evaluate bacterial speciation.						
	1	Unit -2						
<b>Objective 2:</b>		cepts of microbial ecology						
-		ion and terminology, Ecology of		•				
		ets. ecological individual, niche. A						
· · · · · · · · · · · · · · · · · · ·	1 1 1	pressure, and light), metapopulatio	· 1	· · · · ·				
	<u> </u>	ource of phenotypic and genotypic						
Outcome 2		and concepts in microbial ecology		•••	K1, K3,			
		inisms, niches, and genetic variation			K4			
		ct on microbial populations. Ap	ply the	e principles of				
	population dynamics, in							
	_	Unit -3						
<b>Objective 3:</b>		o <mark>ut</mark> the <mark>population study</mark> and sens	-					
communication: bacteria, quorum	Quorum sensing – the ev n sensing and evolution,	rmity of populations, adaptation, volutionary implication of quorum disruption or manipulation of quo senescence, death, dormancy or re	sensing rum ser	, cell-cell comm nsing response,	nunication in oligotrophic			
Outcome 3	populations. Describe	ity, adaptation, and temporal a bacterial communication throu effects on evolution and response.	gh quo	orum sensing,	K2, K4, K5			
	-	as starvation, aging, dormancy, an	-					
	survival strategies, such	Unit -4						
<b>Objective 4:</b>	To learn about the ind	ividual ecosystem and its interac	tions					
U		vsical and chemical environment,		s interaction ar	d processes.			
Species interactive parasitism, pred	ion, proliferation hypothe ation, Negative relations	esis. Interactions with the biotic en hip – parasitism, predation, bacter ationship: positive relationship - m	vironm rial and	ent: symbiosis, viral interaction	competition, on, microbial			
Outcome 4	Define and explain the	e concepts of various microbial i l environment and analysetheir	nteracti	ons with their	K1,K2,			

			Unit -5			
<b>Objective 5:</b>	To understand the	concepts of c	ommunity ecolog	y.		
freshwater micr characteristics at role of microbes rock and minera	blogy:-Water communi- obial communities, p and stratification of the in the aquatic environ ls, soil horizon, soil ofilm communities, pl	hysical and one ocean, component and lith texture, organized	chemicalfactors, e position and activi nosphere. Soil com nic matter, chemic	stuaries and man ty of marine mic umunities - introd cal properties of	rine water e crobial comm luction to sol	environment; nunities, the il formation,
Outcome 5	Define ecology of community's compo ecosystem. Apply t evaluate the principle	sition, and ext the knowledge	xplain the role of r ge of microbial r	nicrobes in aqua	tic and soil	K1,K2, K4, K5
Suggested Rea						
	Bartha, R. (2000). M	licrobial Ecol	ogy, Fundamental	s and Application	n. New Yor	k: Benjamin
Cummings.						
	Maheswari, D.K. (20	013). A text b	book of Microbiol	ogy (Revised). N	ew Delhi: S	. Chand and
Company L						
Jerry: Prent			Common BO di		· · · ·	
	chan, E.C. and Kreig,			An application b	based approa	ich (5th ed).
	Tata McGraw Hill Pu					
	Iarley, J.P. and Helin,					
	0). Ecology and Envi				Pvt. Ltd. Sc	hlegal, H.G.
· · · ·	eral Microbiology (7t	'	-	•		
	graham, Y., Wheelis,	M.L. and Par	inter, R.P. (1986).	General Microb	ology (5the	d). London:
Macmillan.		-				<i>(</i> <b>1 1 ) &gt;</b>
	ike, B.R. and Case, C	.L. (2009). M	icrobiology (9thec	l). Noida: Dorling	g Kindersely	(India) Pvt.
Ltd.		CILL				
Online resource						
	h/biology/an-overview					
	n.wikipedia.org/wiki/			2		
	abama.ac.in/sist_cours					
K1-Remember	K2-Understand	K3-Apply	K4-Analyze	K5-Evaluate	K6-Create	
			Co	urse designed by	': Dr.G.Dha	nam Jayam

CO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10
CO1	S(3)	M(2)	L(1)	L(1)	-	M(2)	M(2)	L(1)	S(3)	M(2)
CO2	S(3)	M(2)	M(2)	S(3)	M(2)	S(3)	L(1)	L(1)	S(3)	S(3)
C03	S(3)	M(2)	S(3)	S(3)	M(2)	S(3)	M(2)	M(2)	M(2)	S(3)
CO4	S(3)	M(2)	L(1)	S(3)	M(2)	S(3)	M(2)	L(1)	S(3)	M(2)
C05	S(3)	M(2)	S(3)	M(2)	S(3)	S(3)	M(2)	M(2)	M(2)	M(2)
W.AV	3	2	2	2.4	1.8	2.8	1.8	1.4	2.6	2.4

# Course Outcome VS Programme Specific Outcomes

CO	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	S(3)	M(2)	M(2)	M(2)	M(2)
CO2	S(3)	M(2)	M(2)	S(3)	M(2)
CO3	S(3)	S(3)	S(3)	M(2)	M(2)
CO4	S(3)	S(3)	M(2)	L(1)	L(1)
CO5	S(3)	S(3)	S(3)	M(2)	M(2)
W.AV	3	2.6	2.4	2	1.8

		Semester III			
Core	Course Code: 530301	Medical Microbiology	Т	Credits:4	Hours:4
		Unit I	1	1	
Objective1	clinical specim				
in a microb system. M sputum, skin,respira	iology laboratory. icrobiological exa pus and	estinaltractandgenitourinarytract.1	amplesan cerebros Nori	d laboratory w spinal fluid, t <b>nalfloraofhun</b>	aste disposal hroat swabs,
Outcome1	flora of human of clinical spe	and regulations in microbiology l systems. Enumerate the steps invol ecimens. Anlayse the disease as storage method of clinical samples.	lved in col	lection, transpo	ort
Objective2		Unit II hology, characteristics and patho			
of infect Staphylococo <b>bacilli</b> : Actinomyces	tions caused ci,Streptococci.Gr aerobic	uralcharacteristics,pathogenicity,l by the following amnegativecocci-Gonococci.Gr: - Corynebacteric preformingbacilli:aerobic-Bacilli	organisms a <b>m pos</b> a	s: Gramp itive non-sp and	ositivecocci– ore-forming anaerobic-
Outcome2		arious types of bacterial infection preventive measures and classify the teristics.			
		Unit III			
Objective3	To gain knowl measures.	edge about the various types of b	acterial d	iseases and its	control
spore-formi Yersinia. En tuberculosis,	ngbacilli:Aerobic- iteric gram negat <i>M</i> . 1 s.Sexuallytransmit Discuss about th		cultative <i>almonelle</i> bacteria- <i>N</i> pratory dia	anaerobic <b>A. Acid fast b</b> <i>Mycoplasma</i> .Sp gnosis of diseas	bacteria – acteria – M. pirochaetes–
		Unit IV			
<b>Objective4</b>	Acquire know	ledge on yeast & fungi and their i	importanc	ce	
Cryptococc Penicillium Blastomyce ofIntracellu	usneoformans. Yea Dimorphic fung s dermatitis. Class larparasites–Crypt histolytica and Asc Employ various knowledge on	ogenesis and laboratory diagno <b>ast-likefungus</b> – <i>Candidaspp</i> . <b>Filan</b> gi, yeast morphology, generalc sification, structure and reproduct <i>cosporidium</i> and <i>Plast</i> <i>carislumbricoides</i> .Parasiticzoonos is methods to detect fungi & yeast in antifungal agents. Discuss about eproduction. Explore about the di	nentousfu haracteris ion of fun modium. is– <i>Toxopl</i> n clinical s the fungi	Ingi – Aspe tics and repr ngi, general ch Intralum asmaandTaeni samples and ap classification,	rgillus and oduction. – aracteristics enparasites– <i>ia.</i> ply <b>K4, K5</b> its

		U	nit V		
Objective5	To understand abou	t the viral re	lated diseases, e	merging and reem	nerging disease
	athogenesis and lab				
Hepatitis B vir	us. <b>RNA viruses</b> – I	Flavi virus (o	dengue), Retrovi	rus – HIV. <b>Viral</b> z	zoonosis -rabies.
Classification	of antibiotic		on the	mode of	action: anti
	illin),antiviral(Aman				
	zole). Infectious dise		•		
contributing	to emergence.		s (Chickung		
	lprogramsin the p		infectiousdise	ases. Papilomav	riridae- Human
1 1	ses and Rhabdovirida				
Outcome5	Apply various diagne				
	mode of action of ant			1 0 1	vention K2
	of infectious diseases	and factors c	ontributing to em	ergence.	
Suggested Rea	dings :-				
AwetzMelnicka eeR.N.(2015).In ).TextbookofDia DavidGreenwoo JesseRussell,Ro MedicalMicrobi PatrickR.Murray Patrick Murray ed).NewYork Online resource		MedicalMicr plogy(1 <sup>st</sup> ed).1 (3 <sup>rd</sup> ed).Pears nPeutherer.( dicalMicrobi ngLtd robiology.Els al & Mich	<i>vobiology,21<sup>st</sup>Ce</i> NewDelhi:Kalya son. 2012). <i>MedicalM</i> <i>vology</i> .BookonDe sevier ael Pfalle. (20	ntury.Appleton&L niPublishers.Conr <i>licrobiology</i> Churd emandLtd.MyraW 015). <i>Medical M</i>	nieRMahon.(2010 chillLivingstone. /ilkinson.(2011).
	s.org/careers/chemica	al-sciences/fi	elds/laboratory-1	nanagement.html	
	iencedirect.com/topic				y/dna-virus
K1-Remember	K2-Understand	K3-Apply	K4-Analyze	K5-Evaluate	K6-Create
	•	1000		e designed by: Dr.	T Sathiamaarthi

# **Course OutcomeVS Programme Outcomes**

CO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10
CO1	L(1)	S(3)	M(2)	S(3)	M(2)	S(3)	S(3)	S(3)	S(3)	L(1)
CO2	M(2)	M(2)	L(1)	M(2)	S(3)	M(2)	M(2)	M(2)	S(3)	S(3)
CO3	S(3)	M(2)	L(1)	M(2)	S(3)	L(1)	L(1)	L(1)	M(2)	M(2)
CO4	M(2)	M(2)	M(2)	L(1)	L(1)	S(3)	S(3)	-	M(2)	L(1)
CO5	L(1)	S(3)	S(3)	M(2)	L(1)	M(2)	M(2)	M(2)	L(1)	L(1)
W.AV	1.8	2.4	1.8	2	2	2.2	2.2	2.2	2.2	1.6

СО	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	M(2)	S(3)	S(3)	M(2)	S(3)
CO2	L(1)	M(2)	L(1)	M(2)	L(1)
CO3	S(3)	L(1)	M(2)	L(1)	M(2)
CO4	M(2)	L(1)	M(2)	S(3)	M(2)
CO5	L(1)	M(2)	S(3)	M(2)	L(1)
W.AV	1.8	1.8	2.2	2	1.8

**Course Outcome VS Programme Specific Outcomes** 

S-Strong(3),M-Medium(2),L-Low(1)



		Semester -III			
Core	Course Code 530302	Immunobiology	Т	Credits:4	Hours:4
Objective1	Disgues type	Unit–I of immunity, Indentify organs and ce	lle invo	lyod in immu	nitx
History and defenses: con natural, artif mononuclear eosinophils. organs – pr	scope of immu nplement, acuto ficial, active a phagocytes, m Physiology of	<b>unology:</b> Types of immunity: innate-con e phase proteins and adaptive immunity, nd passive immunity. <b>Inflammatory</b> hacrophages, neutrophils, Natural killer <b>immune response</b> – humoral and cell- ondary. <b>Barriers of the immune syst</b>	nponen , <b>Acqui</b> <b>respo</b> cells, 1 -mediat	its-physical, ph ired immunity nse; Phagocyt nast cells, base red immunity.	ysiological : (specific) ic system- ophils, and Lymphoid
Outcome1	the role of	nmunity, Differentiate various types of immune cells. Classify the types of erstand the principles of heamatopoies	immu	•	K1, K2, K4
		Unit II			
Objective2	Compare the	e types of antigens and their properties	5		
<b>Immunoglol</b> interactions.	<b>Dulin</b> – types <b>Immuno techn</b> and presentation	pes, cross-reactivity, hapten, adjuvant, i structure and functions. Engineered nology – hybridoma and monoclonal ar to T-lymphocytes. various types of antigen and antib	antibo ntibodie	dies. Antigen- es. Super antig	Antibody
		oody interaction. Elaborate the hybrid			K6
		Unit III			
Objective3		mechanisms of different hypersensitiv			
classical ar Hypersensit Autoimmun tolerance. D	id alternate ivity – anaph ity – idiotype, IH response	sms: Cytokines – properties and function pathways, complement activation, a ylaxis, cytotoxic, immune complex of network and autoimmune diseases. Mee	and co depositi chanisn	omplement d ion and cell- n of immune re	eficiencies. mediated. egulation –
Outcome3		complement fixation pathways and L mmarise the hypersensitivity reaction			K1, K2, K4
	1	Unit IV			1
<b>Objective4</b>	List out the i	nfectious diseases, discuss about vacci	nes and	l their develop	ment.
(Leishmania)	). Vaccines: Ty	seases: bacterial (Mycobacterium tuber pes – inactivated, subunit, synthetic, Di comodulation in infection			
Outcome4		the role of various types of vaccines. I on immunological symptoms.	Determ	ine the	K3, K5

			it V		
Objective5	Aquire knowledge on		tion studies and	learn the principl	es of
<b>T</b>	immunological techni				T 1 1
	tion immunology: Gra				
	lecules, HLA typing. P				
-	antibody interaction	i - precipitati luorescence,			
Immunoelect	rescence, ELI spot techn	· · · · ·	¥ ¥	ation, now cy	tometry and
IIIIIIunonuoi	escence, ELI spot techn	iques, cancer	ininunology.		
Outcome5	Classify the MHC mo	lecules, Appl	ly the immunolog	gical techniques to	6 K2, K3
	test the samples.				
Suggested R	eadings :-				
00	bas Andrew H. H. Lichtr	man& Shiv Pi	llai (2015) Basic	Immunology Fur	octions and
	the Immune System (5th		· · · ·	ininianorogy, i un	
	as & Andrew H. Lichtm			ar and Molecular	
	(8th ed). Elsevier.		(2011). Contai		
0,	., Regan, F. A., & Contr	reras M (Eds	) (2008) Transfi	usion microbiology	Cambridge
University Pi		<b></b>	.). (2000). Huibit		cumonage
•	Sunshine, G. (2015). Im	munology: a	short course. Johr	n Wiley & Sons. D	av. M. J. &
	0. (2014). Veterinary imi				,,,,
	Notarangelo, L. (2012).				
GarlandScier					
	haron A Stranford; Patri	icia P Jones: J	anis Kuby, (2013)	). Kuby immunolo	gy. New York:
W.H. Freema				). 12000 9 11111011010	6,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,
	ellanti. (2016). Immunol	logy IV: Clini	cal Applications i	n Health and Disea	ase.
	DC: Georgetown Unive				
	& Weaver, C. (2016). Ja			d). Garland Science	e. Rao. C. V.
	unology (2nd ed). New I				
()				7	
Onlineresou	rces:		V 19	6	
	khanacademy.org/scienc	ce/how-does-t	he-human-body-v	vork-class-	
	70453fdb8:human-healt				unity-and-the-
	em/a/lymphoid-organs-r				
	nedicalnewstoday.com/a		ensitivity-reaction	IS	
K1-Remember	· K2-Understand	K3-Apply	K4-Analyze	K5-Evaluate	K6-Create

СО	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10
CO1	S(3)	M(2)	M(2)	L(1)	L(1)	L(1)		-	-	M(2)
CO2	L(1)	-	-	-	-	M(2)	-	-	-	-
CO3	M(2)	-	-	-	-	L(1)	-	-	L(1)	L(1)
CO4	M(2)	M(2)	M(2)	L(1)	S(3)	S(3)	M(2)	L(1)	L(1)	L(1)
CO5	L(1)	-	-	-	M(2)	L(1)	L(1)	L(1)	-	-
W.AV	1.8	0.8	0.4	0.4	1.2	1.6	0.6	0.4	0.4	0.8

## S-Strong(3),M-Medium(2),L-Low(1)

## **Course Outcome VS Programme Specific Outcomes**

W.AV	1.8	2.2	1.8	1.8	1.8
CO5	L(1)	M(2)	M(2)	M(2)	M(2)
CO4	S(3)	S(3)	<b>S</b> (3)	S(3)	S(3)
CO3	M(2)	L(1)	L(1)	L(1)	L(1)
CO2	L(1)	M(2)	M(2)	L(1)	L(1)
CO1	M(2)	S(3)	L(1)	M(2)	M(2)
CO	PSO1	PSO2	PSO3	PSO4	PSO5

		Semester -III						
Core	Course code: 530 303	Industrial Microbiology	Т	Credits:4	Hours: 4			
		Unit -1						
		about the fermentation process and s						
		ation process:- Screening of industrial						
		ification of fermentation types. Genet						
		nutation - protoplast fusion, parasexual re- ent. Preservation methods of cultures.	eproduc	cuon and recon	noinant DNA			
			ning m	athods of indu	striol			
Outcome 1 Recall the concept of fermentation process and screening methods of industrial microbes and fermentation types. Explain the methods of strain selection and improvement and genetic control mechanisms of fermentation processes and preservation of microbial cultures. Analyse the advantages and disadvantages of various strain improvement methods and impact of strain selection on fermentation products.								
	<u>p</u> p-	Unit -2						
Objective2	To learn abo	ut the types and applications of biorea	ctors					
Types and design of bioreactors:- Packed/fluidized, fed, transport phenomena – mass transfer, Newtonian and non – Newtonian behavior of fluid – mass transfer coefficient, oxygen, viscosity, heat transfer and scale up. Mode of operation. Instrumentation and computer application in fermentation         Outcome 2       Describe the bioreactors types and their design principles. Explain and apply the K2,K3, role of instrumentation and computers in fermentation processes. Analyse the bioreactor design for scale up process.       Unit -3         Objective 3       To gain knowledge about the fermentation kinetics       Fermentation kinetics: Yield factors - growth rate parameters- kinetics of growth and product formation in batch, chemostat and fed-batch culture. Inoculum development, media formulation, optimization methods, media sterilization, statistical design for media formulation, optimization, optimization of cells and enzymes - methods and applications.       Outcome 3       Describe the principles of media formulation and optimization methods. Identify K2,K3, and Analyze the growth rate parameters and kinetics of growth and product K4								
	methods in ferr	atch, chemostat, and fed-batch cultures. nentation.	11 2					
		Unit -4						
		microbial fermentation and its produ						
wine). Aerobi streptomycin)	c fermentation ( . Vitamins (B12 gas production. Identify and ex and explain the	products:- Single Cell Protein (SCP).Ar vinegar and citric acid. Antibiotic ferme , riboflavin), Hormone (gibberellic acid, aplain the fermentation processes of va eir fermentation principle, methods and d in the quality of fermentation.	ntation , IAA). rious n	(penicillin and Enzyme (amyl nicrobial produ	ase, acts <mark>K1, K2,</mark>			

			Unit -5					
Objective 5 1	o understand about	the downst	tream fermenta	tion process				
batch and conti process, drying Fermentation e	nuous filters. Centrifi , crystallization. Qua conomics - market po	ugation - typ ality control tential, proc	es, liquid liquid and evaluation ess cost, recover	extraction, chro of industrial pr y cost	Precipitation. Filtration- matography, membrane oducts a nd packaging.			
р		n, and reco	very of microbi		essing for the <b>K1, K2</b> , 1 Explore and <b>K4, K5</b>			
Suggested Re	adings :-							
Casida, L.E.J.R Publishers	· /	Aicrobiology	(2nd ed). New	Delhi: New Ag	e International (P) Ltd.,			
Crueger, W. (2 Publishers		v: A Test B	ook of Industri	al Microbiology	(3rd ed), MEDTECH			
	M. T., Bryce, C. F. ogy and Biotechnolog			d Allman, A.R	. (2012). Fermentation			
Glick, B.R., a		010). Mole	cular Biotechno	ology Principles	s and Applications of			
	17). Text Book of Ind			d.				
Patel A.H. (201	6). Industrial Microl	biology. (2nd	d ed). New Dell	ni: Laxmi Public	ations (P) Ltd. Peppler			
	arman, D. (1979). M ey, J.P. and Helin, D.				ademic Press. Prescott			
	•		<b>.</b>		chnology (3rd ed). New			
	tya Book (P) Ltd.	N/A						
	Morgan, N.L., Roc on. London: Blackwel		nd Higton, G.	(2001). Indust	rial Microbiology: An			
Online resource		. Selence:	The Will					
	edia.org/wiki/Industr	ial ferments	ation					
*	entific.com/blog/type							
http://www.eolss.net/sample-chapters/c06/e6-34-09-09.pdf								
K1-Remember	K2-Understand		K4-Analyze	K5-Evaluate	K6-Create			
		10100	Cou	rse designed by	y:Dr. T. Sathiamoorthi			

СО	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10
CO1	S(3)	M(2)	M(2)	M(2)	M(2)	S(3)	M(2)	L(1)	M(2)	L(1)
CO2	M(2)	L(1)	L(1)	S(3)	M(2)	-	M(2)	L(1)	L(1)	L(1)
C03	S(3)	M(2)	S(3)	S(3)	L(1)	-	S(3)	M(2)	S(3)	S(3)
CO4	M(2)	M(2)	S(3)	M(2)	S(3)	M(2)	S(3)	S(3)	M(2)	M(2)
C05	M(2)	M(2)	M(2)	S(3)	M(2)	S(3)	M(2)	S(3)	M(2)	M(2)
W.AV	2.4	1.8	2.2	2.6	2	1.6	2.4	2	2	1.8

СО	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	S(3)	M(2)	M(2)	L(1)	L(1)
CO2	M(2)	M(2)	S(3)	S(3)	S(3)
CO3	S(3)	S(3)	M(2)	M(2)	M(2)
CO4	M(2)	S(3)	S(3)	S(3)	S(3)
CO5	L(1)	M(2)	S(3)	S(3)	S(3)
W.AV	2.2	2.4	2.6	2.4	2.4

Course OutcomeVS ProgrammeSpecificOutcomes



			Semester – III							
Core	Cours	se Code:	Lab V: Lab in Medical	P	Credits:4	Hours: 6				
	53	0304	Microbiology							
		1	Unit I							
Objectiv	<b>ve</b> 1		s understand the techniques for id various staining methods.	lentif	ication of the	e pathogens				
Staining	g metho		morphological feature of pathoge	enic b	acteria.					
A. Diffe	rential s	stains – Gra	am stain, Ziehl Neelsen's stain for A	ΑFB						
B. Cytol	ogical s	tains – i) E	Endospore stain – Bacillus, Clostrid	ium						
			Capsule stain – positive stain							
			testinal protozoa / Malarial paras	ites –	- Iron haema	toxylin stain				
Leishman's stain, Giemsa stain.										
Outcom	e 1	-	e and distinguish the morphologic			K4, K5				
		pathoger	nic bacteria using different stainir	ig me	ethods.					
		D	Unit II	<b>C</b> 4	· · · · · · · · · · · ·	1				
Objectiv	ve2		clearly about isolation and identi	iicat	ion of clinica	i samples				
Diagnas	tio Doo	diagnosis	Laboratory diagnosis (isolation & i	donti	fication					
		Eection- Str		uenti	lication					
· • •			Proteus, Pseudomonas and Salmon	nella						
Outcom			izes clearly about the laborate		liagnosis of	K2				
Outcom	<b>C -</b>		pathogens causing pyogenic and	e	0	112				
			Unit III			1				
Objectiv	ve3	Modify a	and develop various assays for the	dete	ction of antii	nicrobial				
3		•	oility testing.							
i)	Kirb	y – Bauer	lisc diffusion technique.							
ii)	Anti		usceptibility testing by MIC and M							
Outcom	e 3		and expl <mark>ain th</mark> e various assays f	or a	ntimicrobial	K2, K5				
		susceptil	bility testing.	5						
	4 4	D:								
Object			various electrophoretic separation separation of serum proteins.	l ol p	roteins for st	udents.				
i) ii)		*	tibiotic-producing microbes.							
Outcom		_	and compare the methods	of se	reening of	K4				
Outcom	U T	l l	c-producing microbes.	51 50	or centring of	1117				
		untibioti	Unit V							
Objectiv	ve5	Learners characte			Isolation, al pathogens	biochemica				
i) Io	dentifica		rmatophytes from clinical samples.		1 8					
ii) Is	solation	, biochemi	cal characterization and identificati	on of	the clinical p	athogen from				
u	rine, pu	s, throat sv	vab and sputum.		_	-				
Outcom	e 5	Examine		n n	nethods of	K4, K5				
			phytes from clinical samples.							
Suggest	ed Read	lings :-								
Bailev a	nd Scot	t's Diagno.	stic Microbiology, (2006). London:	Mosł	ov.					
			nunology and Serology (3rd ed). Lo			ers				
Compan	· · · ·	,		_						
-	-	e's Microb	iological methods, (2001). New Yo	ork: A	rnold publish	ers.				
			.E. (1999). Manual of Industrial Mi							
(2nd ed)	. Washi	ngton: Am	erican Society for Microbiology.							
Hudson	Land	Hav. F C	(1989), Practical Immunology (3rd	ed) (	Oxford: Black	well				
	_, and		(1, 0, ), 1 / we we will intrituit of the gy (510	<i></i>						

Scientific Publications.

Lippincott Williams and Wilkins. Philadelphia, Baltimore (2006). Koneman's Color Atlas and Text book of Diagnostic Microbiology.

Noel R. Rose, Herman Friedman, John L. Fahey. (1986). *Manual of Clinical Laboratory Immunology*, American Society for Microbiology.

Patrick R. Murray, Ellen Jo Baron, James Jorgensen, Michael Pfaller, Marie Louise Landry. (2007). *Manual of Clinical Microbiology*: 2 Volume Set (9th Revised ed). American Society for Microbiology.

Rastogi S.C. (1996). *Immunodiagnostics Principles and Practice*. New Delhi: New Age International (P) Ltd.

Talwar, G.P. (1983). *A Handbook of Practical Immunology*. New Delhi: Vikas Publishing House Pvt. Ltd.

#### **Online resources**

https://www.escmid.org/escmid\_publications/manual\_of\_microbiology

https://microbiologyinfo.com/

https://www.futurelearn.com/courses/basic-concepts-in-microbiology-and-clinical-pharmacology-of-antimicrobials

https://www.escmid.org/escmid publications/manual of microbiology

https://libguides.msjc.edu/c.php?g=791138&p=5683424

K1-Remember	K2-Understand	K3-Apply	K4-Analyze	K5-Evaluate	K6-Create			
Course designed by: Dr. T. Sathiamoorth								

CO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10
CO1	S(3)	L(1)	-	L(1)	S(3)	M(2)	S(3)	S(3)	S(3)	S(3)
CO2	S(3)	M(2)	C	S(3)		M(2)	S(3)	S(3)	S(3)	S(3)
CO3	S(3)	M(2)	S(3)	S(3)	S(3)	M(2)	S(3)	S(3)	S(3)	S(3)
CO4	M(2)	-	L(1)	M(2)	M(2)	L(1)	L(1)	M(2)	M(2)	M(2)
CO5	M(2)	M(2)	L(1)	S(3)	S(3)	L(1)	L(1)	S(3)	M(2)	S(3)
W.AV	2.6	1.4	1	2.4	2.2	1.6	2.2	2.8	2.6	2.8

## **Course Outcome VS Programme Outcomes**

CO	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	S(3)	S(3)	L(1)	S(3)	S(3)
CO2	S(3)	S(3)	L(1)	M(2)	M(2)
CO3	S(3)	S(3)	M(2)	L(1)	M(2)
CO4	S(3)	M(2)	S(3)	L(1)	M(2)
CO5	S(3)	M(2)	S(3)	S(3)	S(3)
W.AV	3	2.4	2.6	2.2	2.6

**Course Outcome VS Programme Specific Outcomes** 

S –Strong (3), M-Medium (2), L- Low (1)



			Semester –III		
ours:6	Credits:4	Р	05 Lab-VI: Lab in Immunobiology and Industrial Microbiology	ore Course Code 530305	Core
			Unit–I		
ns	serological rea	and	cquire adequate skills to perform blood grouping		
			and tube agglutination test		
IZ A		• •	atination test- RA- test, CRP- test, ASO- test		
K4	· · · · · · · · · · · · · · · · · · ·		lentification of the typhoid pathogen infection by		Outcon
	led proteins.	reia	nalyse blood for the presence of various pathogen UnitII	Analyse DI	
			Discuss differential leukocyte count	bjective2 Discuss di	Objectiv
			utination to determine ABO blood grouping.		
			ion of differential leukocyte count.	22	
2, K4	ferentiate	d di	etermine the blood group of individual sample, an		
,			e various types of WBC cells.		0
			UnitIII		
			lustrate the isolation of RBC from blood	bjective3 Illustrate t	Objectiv
			enumeration of RBC from human blood.		
			enumeration of RDC from numan blood.	isolation and chamerat	5. 1501at
5			numerate the RBC in the patient blood	outcome 3 Enumerate	Outcon
			UnitIV	·	
	ious enzymes	f var	xplain the fermentation process and production of	bjective4 Explain th	Objectiv
		el.	tion of fermentation using Kuhn's fermentation vesse	6. Demonstration of fer	6. Dei
				7. Assay of amylase fro	
				8. Assay of protease fro	
			ellulase from microbes.	9. Assay of cellulase fr	9. Ass
2,K3	of various	ion (	emonstrate the fermentation, analysis the product	outcome 4 Demonstra	Outcon
,			dustrially important enzymes		
	I		UnitV		
	techniques	tion 1	cquire knowledge on enzyme and cell Immobilizat	bjective5   Acquire kr	Objectiv
			nmobilization in sodium alginate gel. bilization in calcium alginate gel	•	
Ó	ıstrially	indı	esign the immobilization for the enzymes which is ore important.	e	Outcom
	I		ngs :-	gested Readings :-	uggeste
			's Diagnostic Microbiology, (2006). London: Mosby.	aily and Scott's Diagno	Baily an
ıy.	. Saunders Com		1975). Immunology and Serology (3rd ed). London:		•
5			e's Microbiological methods, (2001). New York: Ar	,	-
	•		nd Davis, J.E. (1999). Manual of Industrial Microbio	-	
			ngton: American Society for Microbiology.	nded). Washington: An	(2nded).
fic	: Blackwell scie	kford	Hay, F.C. (1989), Practical Immunology (3rd ed). Oz	udson, L. and Hay, F.C.	Hudson,
				ublications.	
d Text	an'sColor Atlas	onem	ams and Wilkins. Philadelphia, Baltimore (2006). Ko		
		~		e	
	cal Laboratory	Clini	• • •		
(0007)		\ f			
(2007).	rie Louise Land	', Ma	ay, Ellen Jo Baron, James Jorgensen, Michael Pfaller	•	Patrick I Manual
fi	and Biotechnolo : Blackwell scie an'sColor Atlas cal Laboratory	logy xford onem Clini	nd Davis, J.E. (1999). Manual of Industrial Microbio ngton: American Society for Microbiology. Hay, F.C. (1989), Practical Immunology (3rd ed). Or nams and Wilkins. Philadelphia, Baltimore (2006). Ko	emain, A.L, and Davis, nded). Washington: An udson, L. and Hay, F.C iblications. ppincott Williams and ook of Diagnostic Micro oel R. Rose, Herman Fr imunology, American S utrick R. Murray, Ellen	Demain (2nded). Hudson, Publicat Lippinco book of Noel R. Immuno Patrick

Rastogi S.C. (1996). Immunodiagnostics Principles and Practice. New Delhi: New Age International (P) Ltd.

Talwar, G.P. (1983). A Hand Book of Practical Immunology. New Delhi: Vikas Publishing House Pvt. Ltd.

#### **Onlineresources:**

https://www.ncbi.nlm.nih.gov/pmc/articles/PMC3695878/ https://medlineplus.gov/ency/article/003334.htm

K1-Remember	K2-Understand	K3-Apply	K4-Analyze	K5-Evaluate	K6-Create
			Course	e designed by: Dr	. T. Kavitha

			Juccom		ogi anni		omes			
CO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10
CO1	M(2)	M(2)	-	-	-	-	-	-	1 (L)	1 (L)
CO2	M(2)	1 (L)	-	-	-	-	-	-	1 (L)	1 (L)
CO3	M(2)	M(2)	M(2)	-	-	-	-	-	1 (L)	M(2)
CO4	1 (L)	1 (L)	M(2)	-	in Ma	M(2)	1 (L)	M(2)	M(2)	M(2)
CO5	M(2)	1 (L)	1 (L)	1 (L)	M(2)	1 (L)	M(2)	1 (L)	1 (L)	1 (L)
W.AV	1.8	1.4	1.0	0.2	0.4	0.6	0.6	0.6	1.2	1.4

#### **Course Outcome VS Programme Outcomes**

## S-Strong(3),M-Medium(2),L-Low(1)

### **Course Outcome VS Programme Specific Outcomes**

СО	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	M(2)	1 (L)	M(2)	M(2)	M(2)
CO2	M(2)	1 (L)	M(2)	3 (S)	3 (S)
CO3	M(2)	1 (L)	1 (L)	3 (S)	3 (S)
CO4	M(2)	<b>3</b> (S)	1(L)	M(2)	M(2)
CO5	1 (L)	3 (S)	3 (S)	M(2)	1 (L)
W.AV	1.8	1.8	1.8	2.4	2.2

		S	emester- III					
DSE-3	Course Code 530505	Al	gal Biotechno	ology	Т	Credits:3	Н	ours: 3
011			Unit	-				
	To familiarize			<u>u</u>				
distribution of cultures, sen culture of ses generation time	erview, occurr of algae:- Funda ni-continuous co ssile microalgae me determinatio urce of food and	umentals of ultures, con . Quantitativ ons. Cultivation	algal cultivati nmercial-scale /e determinati	on. Culture m cultures, out ons of algal do	ethods door p ensity a	- batch cultures onds, photobio nd growth, Gro	s, co oreac owth	ntinuous tors and rate and
Outcome 1	Recall the fu	undamental				occurrence,		K1, K3
						t, cultivation		
	methods and c			ba and leed.	Арргу	the quantifica	uon	
	filetilous and e		Unit	2				
Objective 2	To loarn abo	ut the tech			lano in	various fields		
	hnology:- Appl						allo	in algoe
	cs. Genetic eng							
	ene introduction							
	chemical cycle.							
Outcome 2						gal genetics ar		
Outcome 2	genomic data			ne the lipic				2, ћ4
				-		scuss the vario		
	applications of						us	
	applications of	algae III IIuu	Unit-			chec heids.		
<b>Objective 3</b>	To study the	a production		- 3 I <mark>alg</mark> al cultivat	ion me	thads		
	d Biofertilizer						196	Seaweed
	l algae as Biofer		Lunanoi, Dies	ci, and riyuro	gen pro	duction by alg	sac.	Scaweeu
Outcome 3	<u>v</u>		of various	biogas biofue	als from	n algae and n	1955	K2,
Outcome 5				ds, algae as bio			1455	K2, K5
	cultivation. 1	standare ine	Unit-			<b>C</b> 15.		no
<b>Objective 4</b>	To classify t	he algae an	d its role in n	-				
0	nutraceuticals	0			a Hete	rokontonhyta	Chl	aranhuta
	ides (Agar Agar	0	• • •	· · · ·		· ·		<b>.</b> .
	beutic supplement			e dela), Migde I	in phan	naceutical mada		, <sup>1</sup> miniai
Outcome 4	11			le of algae Def	ine and	classify differe	nt	K1, K2,
Outcome 4				-		their propertie		K1, K2, K5
	• • •			pplements, and	-			III.
Objective 5			e and pollutio		toxin p			
	Pollution:-Eutro				Ilution	atmospheric al	gae	Harmful
	is (HABS). Imp							
on Tourism.	· / •				, 1 11110	ii, iiipuoto or c	ous	
Outcome 5		process of	eutrophicatio	on and role of	f algae	as indicators	of	K2, K3
Outcome 5	<b>.</b>	*	*		•	aquaculture, an		112, 113
	•		•	management s	/	▲ ·		
Suggested F		"rpij mon i				~		
00	.G. and Chapma	in. D.J. (197	3). The Algae	. McMillan & (	Co.			
· · ·	, Yusuf Chisti		, <b>v</b>			cts and Proces	ses	Springer
	l Publishing Swi		10). Higue L		110440			~r
	Yusuf Chisti (e		. Algae Bioted	chnology Pro	ducts an	nd Processes- ((	Gree	n Enerøv
	logy) -Springer l				aacto di		5100	II LINGI SY
	Johansen (2011		•	logy Microbio	logy on	d Energy (Mari	no E	viology)

Melanie N. Johansen. (2011). Microalgae\_Biotechnology, Microbiology and Energy (Marine Biology) -

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### **Online resources**

https://www.ddugpgcsitapur.com/study-material/Classification of algae.pdf

https://www.bbc.com/future/article/20230110-the-pollution-causing-harmful-algal-blooms https://microbiologynotes.org/algae-occurence-classification-and-economic-importance

K1-Remember **K2-Understand** K3-Apply K4-Analyze K5-Evaluate

K6-Create Course designed by: Dr.G. Dhanam Jayam

CO	PO1	PO2	PO3	PO4	PO5	PO6	<b>PO7</b>	PO8	PO9	PO10
CO1	S(3)	M(2)	M(2)	M(2)	M(2)	ERSITY	M(2)	-	S(3)	M(2)
CO2	-	S(3)	S(3)	M(2)	S(3)	S(3)	M(2)	L(1)	S(3)	S(3)
C03	L(1)	S(3)	M(2)	S(3)	S(3)	S(3)	M(2)	-	M(2)	M(2)
<b>CO4</b>	M(2)	M(2)	S(3)	L(1)	S(3)	S(3)	L(1)	M(2)	S(3)	S(3)
C05	M(2)	M(2)		2 (M)	L(1)	L(1)	S(3)	-	L(1)	M(2)
W.AV	1.6	2.4	1.4	2	2.4	2	2	0.6	2.4	2.4

#### **CourseOutcome VS Programme Outcomes**

S – Strong (3), M-Medium (2), L- Low (1)

**Course Outcome VS Programme Specific Outcomes** 

СО	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	S(3)	L(1)	L(1)	M(2)	L(1)
CO2	M(2)	M(2)	S(3)	S(3)	M(2)
CO3	M(2)	S(3)	S(3)	S(3)	S(3)
CO4	M(2)	M(2)	S(3)	M(2)	M(2)
CO5	M(2)	-	S(3)	L(1)	-
W.AV	2.2	1.6	2.6	2.2	1.6

S – Strong (3), M-Medium (2), L- Low (1)

		Semester –III				
<b>DSE - 3</b>	CourseCode	Applied Microbiology -I	Т	Credits:3	Hours:3	
	530506	TT				
	· · · · ·	Unit–I				
Objective1	Gain knowled	ge on the International Standard on N	Iedica	Devices		
laboratories (	ISO/IEC 17025	: General requirements for the comp ). International Standard on Medical egulatory Purposes (ISO 13485).				
Outcome1	Recollecting t	he international stands methods, qual	ity asso	essment	K1	
		UnitII				
Objective2	Discuss Sterili	zation of medical devices				
ISO 11737-1:: 2:2009). <b>Biol</b> o	2018). Sterilizat ogical evaluation	: Sterilization of health care products - ion of medical devices - Microbiologi of medical devices - Tests for in vitro	cal Me	ethods (BS EN cicity- ISO 109	ISO 11737-	
Outcome2 Understand the microbiological standards and sterilization methods						
		UnitIII				
Objective3	Elaborate the technology	risk assessment and Biosafety concep	ts of M	licrobiology o	f Food	
management a dairy/ food p Enumeration hygiene indica	and risk commun athogens and se <b>Techniques:</b> E	<b>bology:</b> Microbiological Risk Analysis nication; risk profiling of products. Bio etting up microbiological / pathogen 1 numeration principles and procedure for and pathogens like <i>E. coli, Salmonella,</i> <i>ponocytogenes</i>	safety o lab in or rapio	concepts in the a dairy/food j d detection of	handling of blant. <b>Rapid</b> predominant	
Outcome3	•	assess the various levels of risk indicator organism to maintain the h		• ·	K3, K5	
		UnitIV				
Objective4	Explain the p	ercentage of the killing of bacterial ce	lls by U	JV rays.		
safety in Rapi disinfection ag disinfectant te	d microbiology e gents in pharmac sting protocols.	y: The role of the Qualified Person in enumeration and identification methods- eutical manufacturing measurement of l The personal Qualification procedure for om design, operation, and regulatory star	- select piocide r clean	ion and use of effectiveness,	cleaning and International	
Outcome 4	Applying varia	ous disinfectants, testing of internation	nal disi	infection	K3, K6	

			JnitV		
Objective5	Aquire knowledge o biosensor.	n nanotechno	ology and their	applications, workin	g mechanism of
nanowires, q <b>Properties a</b> drug delivery	anotechnology: Defini uantum Dots, nanocor nd characterization- and therapeutics. Nan osensor: Working mecl	nposite, nano imaging and <b>omaterials</b> –	particles Synth Size and comp cytotoxicity an	esis of nanomaterial position. Nanomaterial d genotoxicity –in viv	using microbes. ls in diagnostics to test and assay.
Outcome 5				ology. Summarize the vorking mechanism o	
buggested Rea	dings :-				I
Charalampop	(2008). Pharmaceutical oulos, Dimitris, Rastall Springer Publication			•	
	and Beuchat L. R. (2007) oto and Atsushi Yokota er.				
Manivasakam	007). Endotoxins – Pyro n, N. (2001). Chemical a Sakthi Book Service.				
Stanbury, P.F	and Pearlman, 2004. M ., Whitaker, A and Hall uman Press – Oxford.				
	., Goel, P.K. an <mark>d Tris</mark> ha ronmental publishers. R ers				
Onlineresour	rces:	Que	- AN	1	
https://www.i	so.org/obp/ui/#iso:std:i	so:11737:-2:e	n		
https://www.i	so.org/publication/PUB	8100424.html			
K1-Remember	K2-Understand	K3-Apply	K4-Analyze	K5-Evaluate	V(C)
				пл-Цушише	K6-Create

CO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10
CO1	M(2)	L(1)	L(1)	L(1)	-	L(1)	L(1)	M(2)	L(1)	L(1)
CO2	1	M(2)	L(1)	L(1)	L(1)	L(1)	L(1)	M(2)	L(1)	L(1)
CO3	M(2)	M(2)	M(2)	M(2)	M(2)	M(2)	L(1)	L(1)	L(1)	L(1)
CO4	L(1)	L(1)	L(1)	L(1)	L(1)	M(2)	M(2)	L(1)	M(2)	M(2)
CO5	L(1)	M(2)	M(2)	L(1)	M(2)	L(1)	L(1)	-	L(1)	M(2)
W.AV	1.4	1.6	1.4	1.2	1.2	1.4	1.2	1.2	1.2	1.4

# S-Strong(3),M-Medium(2),L-Low(1)

## **Course Outcome VS Programme Specific Outcomes**

СО	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	S(3)	S(3)	M(2)	S(3)	S(3)
CO2	M(2)	L(1)	L(1)	L(1)	L(1)
CO3	M(2)	M(2)	M(2)	M(2)	M(2)
CO4	L(1)	L(1)	L(1)	S(3)	L(1)
CO5	S(3)	M(2)	1	M(2)	M(2)
W.AV	2.2	1.8	1.4	2.2	1.8

		Semester – IV			
Core	Course code: 530401	Applied Microbiology -II	Т	Credits:4	Hours: 5
		Unit I			1
<b>Objective</b> 1	Analyse and ev	valuate various methods of potabl	e water.		
alkalinity, disso microbial load <i>perfringens</i> , ye protozoa and he technique.	olved oxygen, car in water: Faecal in ast, mould and su elminths. Method	of mineral water production. Analy bonates, nitrate, silicate, phosphate, ndicator organisms - coliform bacte lfide reducing anaerobes, viruses an s of mineral water quality assessme	COD and ria, faecal nd bacterio ent –MPN	d BOD. Detern enterococci, ( ophages, fungi test, membrar	nination of <i>Clostridium</i> andyeasts, ne filtration
Outcome 1	Understand the	range of techniques for analysis of	water sam	ple.	K2
		Unit II			<u>I</u>
Objective2	Describe clear	ly about preservation of pharmac	eutical pr	oducts.	
		- antimicrobial effectiveness testin	ng. Sterili	ty assurance -	
	lization validation	n process. Microbial risk assessment d assess the preservation and	ng. Sterili through I	ty assurance – HACCP plan.	r specified biological K2, K5
indicators, steri	lization validation Summarize an pharmaceutical	n process. Microbial risk assessment d assess the preservation and a products.	ng. Sterili through I sterility a	ty assurance – IACCP plan.	biological
indicators, steri Outcome 2 Objective3 Endotoxin tess assays - vitam mycoplasma te pyrogenation m	lization validation         Summarize an         pharmaceutical         Modify and de         t methods: gel c         in assay, antibiot         sting. Endotoxin a         nethods.	n process. Microbial risk assessment d assess the preservation and a products. Unit III velop various assays for detection lot assay, turbidimetric assay and ic susceptibility testing-Disc diffus activity – risk assessment in parenter	ng. Sterili through I sterility a of toxici chromog sion and	ty assurance – HACCP plan. Issurance for ty. enic methods. well diffusion	Biological Biological assay and en test – de
indicators, steri Outcome 2 Objective3 Endotoxin test assays - vitam mycoplasma test	lization validation         Summarize an         pharmaceutical         Modify and de         t methods: gel c         in assay, antibiot         sting. Endotoxin a         nethods.	a process. Microbial risk assessment d assess the preservation and a products. Unit III velop various assays for detection lot assay, turbidimetric assay and ic susceptibility testing-Disc diffus activity – risk assessment in parenter rious assays for toxicity testing.	ng. Sterili through I sterility a of toxici chromog sion and	ty assurance – HACCP plan. Issurance for ty. enic methods. well diffusion	Biological assay and
indicators, steri Outcome 2 Objective3 Endotoxin tess assays - vitam mycoplasma te pyrogenation m	lization validation         Summarize an         pharmaceutical         Modify and de         t methods: gel c         in assay, antibiot         sting. Endotoxin a         nethods.	n process. Microbial risk assessment d assess the preservation and a products. Unit III velop various assays for detection lot assay, turbidimetric assay and ic susceptibility testing-Disc diffus activity – risk assessment in parenter	ng. Sterili through I sterility a of toxici chromog sion and	ty assurance – HACCP plan. Issurance for ty. enic methods. well diffusion	Biological Biological assay and en test – de
indicators, steri Outcome 2 Objective3 Endotoxin tess assays - vitam mycoplasma te pyrogenation m	lization validation         Summarize an         pharmaceutical         Modify and de         t methods: gel c         in assay, antibiot         sting. Endotoxin a         nethods.         Evaluate the va	a process. Microbial risk assessment d assess the preservation and a products. Unit III velop various assays for detection lot assay, turbidimetric assay and ic susceptibility testing-Disc diffus activity – risk assessment in parenter rious assays for toxicity testing.	ng. Sterili through I sterility a of toxicin chromog sion and ral manufa	ty assurance – IACCP plan. assurance for ty. enic methods. well diffusion acture – pyroge	Biological Biological assay and en test – de K5
indicators, steri Outcome 2 Objective3 Endotoxin tess assays - vitam mycoplasma ter pyrogenation m Outcome 3 Objective4 Rapid method of light pulse to of light pulses, pulse treatment	lization validation         Summarize an         pharmaceutical         Modify and de         t methods: gel c         in assay, antibiot         sting. Endotoxin a         hethods.         Evaluate the va         Discuss rapid no         s for detection o         echnology – princ         effect of light pu	a process. Microbial risk assessment d assess the preservation and products. Unit III velop various assays for detection lot assay, turbidimetric assay and ic susceptibility testing-Disc diffus ic susceptibility testing-Disc diffus rious assays for toxicity testing. Unit IV methods for detection of microorg f microorganisms in food: conver iples of light pulse generation, mod lses on foods and microorganisms, in fruits and vegetable processing.	ng. Sterili through I sterility a of toxicit chromog sion and ral manufa ganism in ntional an- e of actio advantag	ty assurance – IACCP plan. Issurance for ty. enic methods. well diffusion acture – pyroge food samples. d automated. A n, equipment, e and limitatio	biological         K2, K5         Biological         assay and         en test – de         K5         Application         ons of light

Unit V								
Objective5	Assess the microbi	al quality of r	marine foods.					
flow cytometry based and micr	, ATP estimation, rad	diometric, ref	lective calorime dditives in food	and recent developme try, LAL test, immun . Food safety and sta ry.	oassay, DNA			
Outcome 5	Examine and measure the quality analysis of marine foods standards and <b>K4, K</b> safety.							
Suggested Rea	dings :-							
John A. J. Barba Kingdom: Caml Joseph, A. Bella DC: Georgetow Kevin, W. (200' Manivasakam, I Coimbatore: Sal Michael J. Day, CRC Press. Raif Geha, Luig ASM Press. Rao, C. V. (201 Richard Coico a Blackwell. Trivedy, R.K., G	ara, Fiona A. M. Rega oridge University Pres- unti. (2016). Immunolo n University School o 7). Endotoxins – Pyro N. (2001). Chemical a cthi Book Service. Ronald D. Schultz. (2 i Notarangelo. (2016) 3). Immunology (2nd nd Geoffrey Sunshine	n, Marcela Co ss. ogy IV: Clinic f Medicine. gens, LAL Te nd Microbial a 2014). Veterin case Studies ed). New Del c. (2015). Imm	ontreras. (2008). cal Applications sting and Depyr analysis of mine ary Immunology s in Immunology hi: Narosa Publi unology: A She	w Age International P Transfusion Microbio in Health and Disease. ogenation (3rd ed). Inf ral and packaged drink y: Principles and Practi y. A Clinical Companio shing House. ort Course, (7th ed). W ds in Ecology and Env	logy, United Washington forma Press. ting waters. ce (2nd ed). on (7th ed).			
Online resourc	A		SZ	9				
				lity/water-statement.ht				
	•			gement/site-sewage-sys	stems-oss			
	tigers.org/best-practic		rvation-and-trea	tment/_				
1	r.gov.1n/1spu1/b1tstrea	<u>m/</u>						
https://krishi.ica K1-Remember	K2-Understand	K3-Apply	K4-Analyze	K5-Evaluate K	6-Create			

**CourseOutcome VS Programme Outcomes** 

CO	PO1	PO2	PO3	PO4	PO5	PO6	<b>PO7</b>	PO8	PO9	PO10
CO1	S (3)	M (2)	M (2)	S (3)	M (2)	M (2)				
CO2	S (3)	M (2)	L (1)	M (2)	S (3)	S (3)				
CO3	S (3)	S (3)	M (2)	S (3)	S (3)	M (2)	L (1)	L (1)	M (2)	M (2)
CO4	S (3)	M (2)	M (2)	M (2)	L (1)	M (2)	L (1)	M (2)	S (3)	M (2)
CO5	M (2)	M (2)	S (3)	L (1)	M (2)	L (1)	M (2)	L (1)	M (2)	S (3)
W.AV	2.8	2.4	2.4	2.2	2.2	1.8	1.4	1.8	2.4	2.4

S –Strong (3), M-Medium (2), L- Low (1)

CO	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	S (3)	M (2)	M (2)	S (3)	S (3)
CO2	S (3)				
CO3	S (3)	S (3)	M (2)	L (1)	M (2)
CO4	S (3)	M (2)	S (3)	L (1)	M (2)
CO5	S (3)	M (2)	S (3)	S (3)	S (3)
W.AV	3	2.4	2.6	2.2	2.6

**Course Outcome VS Programme Specific Outcomes** 

20-

**S**-Strong (3), M-Medium (2), L- Low (1)

	IV-Semester							
Core	Course Code: 530999	<b>Dissertation Work</b>		Credits:10	Hours: 25			



Non-Major Electives Course (NME) (For III Semester) - To be chosen by other PG degree students

		II-Semester			
NME	Course Code	Molecular Biology	Т	Credits:2	Hours:3
		Unit–I			
Objective1		on structure and functions o			
form. Forms	of DNA – DNA heterodu n, renaturation, melting	s of DNA as genetic materia uplex, circular, superhelical DN curve, hyperchromicity. Struc	NA, twist	ed circle. Proper	ties of DNA
Outcome1	On completion of this co	urse students will define the st	ructure of	f DNA and RNA	K1
		UnitII			
	Explain replication of	DNA vative model, Meselson – Sta			
Molecular m replication –	echanism of DNA repli circular andmtheta.	I and III; topoisomerase I a ication. Replication fork, orig	gin and (	Okazaki fragmer	nts. Types of
Outcome2	Analyze, modify and ch	aracterize replication of DNA	and DNA	A modifying enzy	ymes K4
Objective3	D'a	UnitIII on process of Prokaryotes	ę. –		
ranscription f		tes: Initiation – promotors, u VA polymerase, subunits; Ter			
ndependent; 1 nhibitors of tra	actors; Elongation – RN nus A protein and antit anscription. Reverse trans	NA polymerase, subunits; Ter ermination. RNA processing scription.	rmination (post- t	ı – Rho-depende	ent and Rho- nodifications),
ndependent; 1	actors; Elongation – RN nus A protein and antit anscription. Reverse trans	NA polymerase, subunits; Ter ermination. RNA processing scription. anscription process in Prokary	rmination (post- t	ı – Rho-depende	ent and Rho-
ndependent; 1 nhibitors of tra <b>Outcome3</b>	actors; Elongation – RN nus A protein and antit anscription. Reverse trans Studentsinterpret thetra	NA polymerase, subunits; Ten termination. RNA processing scription. anscription process in Prokary UnitIV	rmination (post- tr otes	a – Rho-depende ranscriptional m	ent and Rho- nodifications),
ndependent; n nhibitors of tra Outcome3 Objective4 Genetic code and nonsens translation in	Actors; Elongation – RN nus A protein and antit anscription. Reverse trans Studentsinterpret thetra Discuss about genetic of Elucidation of triplet co e code. Degeneracy –	NA polymerase, subunits; Ter termination. RNA processing scription. anscription process in Prokary UnitIV code and translation process ode, code characteristics and co wobble hypothesis, the univ nd Termination. Role of Rrna	rmination (post- tr otes of proka odon dict versality	n – Rho-depender ranscriptional m ryotes ionary. Reading of genetic code	ent and Rho- nodifications), K4 frames, sense e. Process of
ndependent; m nhibitors of tra Outcome3 Objective4 Genetic code and nonsens translation in	actors; Elongation – RN nus A protein and antit anscription. Reverse trans Studentsinterpret thetra Discuss about genetic of E: Elucidation of triplet co e code. Degeneracy – prokaryotes: Initiation a s-post-translational trans	NA polymerase, subunits; Ter termination. RNA processing scription. anscription process in Prokary UnitIV code and translation process ode, code characteristics and co wobble hypothesis, the univ nd Termination. Role of Rrna	otes of proka odon dict versality in protei	n – Rho-depende ranscriptional m i <b>ryotes</b> ionary. Reading of genetic code n synthesis. Post	ent and Rho- nodifications), K4 frames, sense e. Process of t-translational
Andependent; m hibitors of tra Outcome3 Objective4 Genetic code and nonsense translation in modifications	actors; Elongation – RN nus A protein and antit anscription. Reverse trans Studentsinterpret thetra Discuss about genetic of E: Elucidation of triplet co e code. Degeneracy – prokaryotes: Initiation a s-post-translational trans	NA polymerase, subunits; Ter termination. RNA processing scription. anscription process in Prokary UnitIV code and translation process ode, code characteristics and co wobble hypothesis, the univ and Termination. Role of Rrna sport. Signal hypothesis.	otes of proka odon dict versality in protei	n – Rho-depende ranscriptional m i <b>ryotes</b> ionary. Reading of genetic code n synthesis. Post	ent and Rho- nodifications), K4 frames, sense e. Process of t-translational
ndependent; m nhibitors of tra Outcome3 Objective4 Genetic code and nonsenss translation in modifications Outcome4 Objective5	actors; Elongation – RN nus A protein and antit anscription. Reverse trans Studentsinterpret thetra Discuss about genetic of Elucidation of triplet co e code. Degeneracy – prokaryotes: Initiation a s –post-translational trans Learnersacquireknowl	NA polymerase, subunits; Ter- cermination. RNA processing scription. anscription process in Prokary UnitIV code and translation process ode, code characteristics and co- wobble hypothesis, the univ nd Termination. Role of Rrna sport. Signal hypothesis. edgeon genetic code and trans- UnitV viruses and oncogenes	otes of proka odon dict versality in protei	n – Rho-depender ranscriptional m aryotes ionary. Reading of genetic code n synthesis. Post ocess of prokaryo	ent and Rho- nodifications). K4 frames, sense e. Process of t-translational otes K2
ndependent; n nhibitors of tra Outcome3 Objective4 Genetic code and nonsens translation in modifications Outcome4 Objective5 Tumor viru integral vira Carcinogens.	actors; Elongation – RN         nus A protein and antit         anscription. Reverse trans         Studentsinterpret thetra <b>Discuss about genetic of</b> e: Elucidation of triplet co         e code. Degeneracy –         prokaryotes: Initiation a         s –post-translational trans         Learnersacquireknowle <b>Elucidate the tumor vises and oncogenes</b> : Tra         DNA. Protein kinase	NA polymerase, subunits; Tenermination. RNA processing scription. anscription process in Prokary UnitIV code and translation process ode, code characteristics and co- wobble hypothesis, the univ and Termination. Role of Rrna sport. Signal hypothesis. edgeon genetic code and trans UnitV viruses and oncogenes ansformed cells, detection of and transformation by retrist.	otes of proka odon dict versality in protei lation pro	n – Rho-depender ranscriptional m intervention ionary. Reading of genetic code n synthesis. Post ocess of prokaryco viral DNA, the Cellular counte	ent and Rho- nodifications), K4 frames, sense e. Process of t-translational otes K2 e structure of rpart of src.

## Suggested Readings :-

Benjamin Lewin. (2007). Genes XI. New York: Oxford University Press.

Bruce Alberts, Alexander Johnson, Julian Lewis, Martin Raff, Keith Roberts, Peter Walter. (2008).

Molecular Biology of the Cell (5<sup>th</sup> ed). Garland Science.

David Freifelder. D. (2008). Microbial Genetics (18<sup>th</sup> ed). NewDelhi: Narosa Publishing House.

Freifelder, D. (2000). Molecular Biology (2<sup>nd</sup> ed). NewDelhi: Narosa Publishing house.

Jeyanthi, G.P. (2009). Molecular Biology. Chennai: MJP Publishers.

Stanley R. Maloy, John E.C. and Freifelder, D. (2008). Microbial Genetics. New Delhi: Narosa

Publishing House.

Stryer, L. (2019). Biochemistry (9<sup>th</sup> ed). New York: W.H. Freeman and Company.

Veer Russel, P. (2009). IGenetics: A Molecular Approach. India: Pearson Education.

Watson, J.D., Hopkins, N.H., Roberts, J.W., Steitz, J.A. and Weiner, A. M. (2013). Molecular

Biology of the Gene (17<sup>th</sup> ed). Tokyo: The Benjamin Cummings Publishing Company Inc.

#### **Online resources**

https://www.sciencedirect.com/book/9780128132883/molecular-biology

https://aliazamani.files.wordpress.com/2015/09/molecular\_biology\_r-\_f-\_weaver\_5th\_ed.pdf

K1-RememberK2-UnderstandK3-ApplyK4-AnalyzeK5-EvaluateK6-CreateCourse Designed by: Dr. T. Kavitha

							6 - 37 ·			
CO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10
CO1	S(3)	S(3)	L(1)	M(2)	L(1)	S (3)	L(1)	M(2)	L(1)	L(1)
CO2	L(1)	L(1)	M(2)	L(1)	L(1)	S(3)	L(1)	M(2)	L(1)	L(1)
CO3	M(2)	M(2)	L(1)	L(1)	M(2)	S(3)	M(2)	M(2)	M(2)	L(1)
CO4	M(2)	M(2)	M(2)	L(1)	M(2)	S(3)	M(2)	M(2)	M(2)	L(1)
CO5	L(1)	L(1)	-	L(1)	M(2)	M(2)	M(2)	M(2)	M(2)	L(1)
W.AV	1.8	1.8	1.2	1.2	1.6	2.8	1.6	2	1.6	1

## Course Outcome VS Programme Outcomes

CO	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	S(3)	S(3)	L(1)	L(1)	L(1)
CO2	M(2)	M(2)	M(2)	L(1)	L(1)
CO3	M(2)	M(2)	S(3)	L(1)	M(2)
CO4	M(2)	L(1)	M(2)	S(3)	L(1)
CO5	M(2)	L(1)	S(3)	L(2)	L(2)
W.AV	2.2	1.8	2.2	1.6	1.4

**Course Outcome VS Programme Specific Outcomes** 

S-Strong(3),M-Medium(2),L-Low(1)



Non-Major Electives Course (NME) (For III Semester) - To be chosen by other PG degree students

	1	II-Semester		1	1
NIME	~ ~ .	Agriculture and Environmental		Credite.2	II
NME	<b>Course Code</b>	Microbiology	Т	Credits:2	Hours:3
		Unit-I		•	
Objective1		l interactions with plants and biofer			
Actinomycete mutualism, s nteractions v	s. Classification, pł synergism, commer vith plants– phyllo ertilizer – VAM, Rl	<b>microorganisms in soil</b> ; Soil M hysical, chemical properties and structu hsalism, amensalism, parasitism, preda sphere, mycorrhizae, rhizosphere an hizobium, Frankia, Azospirillum, Azot	are of ation a d syn	soil. Microbia and competitio nbiotic associa	l interaction n. Microbi ution in ro
Outcome1		on microbial interactions with benef ustainable agriculture	ïcial a	application of	К3
		UnitII			
<b>Objective2</b>	Acquire knowled	ge on Bacterial diseases of agricultu	ral cr	ops	
		ral crops - pathogens, symptoms, con			
		rus, mango and potato. Plant protection		nenolics – phyt	oalexins ar
elated compo	unds. Bioinsecticid	es – viral,bacterial and fungal- a brief	note.		
Outcome2	Apply knowledge benefits of biopes	e about Bacterial diseases of agric ticides	ultura	al crops and	K3
		UnitIII			
Objective3	Ilustrate the bio-	geo ch <mark>e</mark> mical cycl <mark>e</mark> s of soil and aerol	oiolog	<u>sy</u>	
	borne transmission	phosphorus cycles. Aerobiology – a bri of microbes and diseases and assessme ss the nitrogen fixation and soil borne i	ent of	air quality.	K4
		UnitIV		-	
		uatic microbiology			
urbidity – pł streams; mari	H -inorganic and one habitats - estuar	affecting microbial growth – temperat rganic constituents. Aquatic habitats ies, deep sea, hydrothermal vents, salt zonation – food chain and food web.	- fres	shwater - lakes	s, ponds ar
Outcome4	Ilustrate theaquati	c microbial communities and food char	in		K2
	1	UnitV			
Objective5	Explain about ty	pes of wastes and waste treatment			
<b>Types of was</b> Gasification, I Bioreactor I composting.Tr	<b>tes</b> - solid and liqui Pyrolysis and Open Landfills-Biological reatment of liqu	d wastes. Treatment of solid wastes – Burning- Dumps and Landfills: Sani Waste Treatment: Composting, id wastes –primary, secondary, ng, activated sludge, oxidation pond. F	tary la Veri tertia	andfills, Contro micomposting ary treatment	olled dump and terr ; anaerob
Outcome5	Define the solid an	nd liquid waste management			K1
EcEldowne Longman S Grant, W.D	M. (1997). Introduc y S., Hardman, D.J. cientific Technical. . and Long, P.L. (19	tion to soil microbiology, New York: J and Waite, S. (1993). Pollution Ecolo 981). Environmental Microbiology. Bla Parker, J. and Brock, T.D. (2000). Two	gy an alckie	d Biotreatment Glasgow and	London.

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Mark Wheelis, (2010). Principles of Modern Microbiology, New Delhi: Jones & Bartlett India Pvt.
Ltd.
Mehrotra, R.S. (1983). Plant Pathology, New Delhi: Tata McGraw Hill Publishing Company Ltd.
Pandy, B.P. (1997). Plant Pathology (Pathogen & Plant Disease), New Delhi: S.Chand&
Company Ltd.
Ray Chadhuri, S.P. (1977). A Manual of Virus Diseases of Tropical Plants, New Delhi: MacMillan
Company of India Ltd.
Rengaswami, G. and Rajagopalan, S. (1973). Bacterial Plant Pathology. Coimbatore: Tamil Nadu
Agriculture University.
SubbaRao, N.S. (1995). Soil Microorganisms and Plant Growth (3rd ed). New Delhi: Oxford &Veer
Russel, P. (2009). iGenetics: A Molecular Approach. India: Pearson Education.
Watson, J.D., Hopkins, N.H., Roberts, J.W., Steitz, J. A. and Weiner, A. M. (2013). Molecular
Biology of the Gene (17th ed). Tokyo: The Benjamin Cummings Publishing Company Inc.
Online resources
Environment and agriculture Microbiology

https://onlinelibrary.wiley.com/doi/book/10.1002/9781119525899

https://www.kopykitab.com/Agriculture-And-Environmental-Microbiology-by-Dr-Sangeeta-S-Ahiwale-Vaishali-E-Sonawane-Ahire-Laxmi-S-Singh

Course Designed by: Dr. T. Kavitha

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				126.3						
CO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10
CO1	M (2)	M(2)	L(1)	M(2)	L(1)	L(1)	L(1)	M(2)	L(1)	L(1)
CO2	L(1)	M(2)	M(2)	L(1)	L(1)	L(1)	L(1)	M(2)	L(1)	L(1)
CO3	M(2)	M(2)	L(1)	L(1)	L(1)	S(3)	M(2)	L(1)	M(2)	L(1)
CO4	L(1)	M(2)	L(1)	L(1)	M(2)	S(3)	M(2)	M(2)	L(1)	L(1)
CO5	L(1)	L(1)	L(1)	L(1)	M(2)	S(3)	M(2)	L(1)	M(2)	L(1)
W.AV	1.4	1.8	1.2	1.2	1.4	2.2	1.6	1.6	1.4	1.0

# Course Outcome VS Programme Outcomes

CO	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	S(3)	S(3)	S(3)	S(3)	S(3)
CO2	M(2)	M(2)	M(2)	S(3)	S(3)
CO3	S(3)	M(2)	M(2)	L(1)	M(2)
CO4	M(2)	L(1)	M(2)	S(3)	M(2)
CO5	M(2)	L(1)	M(2)	S(3)	M(2)
W.AV	2.4	1.8	2.2	2.6	2.4

**Course Outcome VS Programme Specific Outcomes** 



Non-Major Electives Course	(NME) (For	r III Semester	) - To be chosen h	ov other PG degree students

	Semester III	
NME-II:	Course Code         Medical Microbiology         T         Credits:2         H	ours:3
	Unit-I	
Objective1	Acquire knowledge on Normal flora of humans and microbiological exami of various samples	nation
Laboratory ma	anagement: Normal flora of human systems - skin, respiratory tract, gastrointestin	al tract
	ary tract. Nosocomial infections. Collection, transport of clinical samples and lab	
	system. Microbiological examination of urine, blood, feces, cerebrospinal fluid,	throat
	pus and wound exudates.	
Outcome1		K2
	microbiological examination of samples	
	UnitII	
Objective2	Explain general characteristics, pathogenesis and laboratory diagnosis and c measures of bacterial diseases	contro
Bacterial Dis	eases: Morphology, classification, cultural characteristics, pathogenicity, lab	oratory
	prevention of infections caused by the following organisms: Gram positive	
Staphylococci,	Streptococci. Gram negative cocci- Gonococci. Gram positive non-spore-forming	bacilli
aerobic - Coryr	nebacteria and anaerobic	
Outcome2	Describe the general characteristics, pathogenesis and laboratory diagnosis	K1
Outcome2	and control measures of bacterial diseases	IN I
	UnitIII	•
Objective3	Ilustrate the general characteristics, pathogenesis and laboratory diagnos control measures of fungal diseases	is and
dermatitis. Outcome3	Explain general characteristics, pathogenesis and laboratory diagnosis and control measures of fungal diseases	K5
	UnitIV	
Objective4	Discuss about general characteristics, pathogenesis and laboratory diagnos control measures of viral diseases	is and
Viral Disease:	Infectious diseases- Definition of emerging & re-emerging diseases. Factors contribu	ting to
emergence. Exa of infectious dis	amples (Chickungunya, Zika virus, H1N1 and Ebola). National programs in the prev seases	ventior
Outcome4	Understand the general characteristics, pathogenesis and laboratory	K2
	diagnosis and control measures of viral diseases	
	UnitV	
Objective5	Elucidate the general characteristics, pathogenesis and laboratory diagnos control measures of parasitic diseases	is and
Parasitic Dise	<b>ases</b> : General characteristics of Intracellular parasites- <i>Cryptosporidium</i> and <i>Plasm</i>	odium
	asites – Entameoba histolytica and Ascaris lumbricoides. Parasitic zoonosis– Toxo	
and <i>TaeniaF</i>		
Outcome5	Apply knowledge on general characteristics, pathogenesis and laboratory	K3
	diagnosis and control measures of parasitic diseases	
Suggested Rea		
Suggesteu Rea	idings:	
	R and Jeyaram Panikers C.K. (2013). Text Book of Microbiology (9th ed). New	
	R and Jeyaram Panikers C.K. (2013). Text Book of Microbiology (9th ed). New	

Awetz Melnick and Adelberg's. (2010). Medical Microbiology, 21st Century. Appleton & Lange. Bhattacharjee R.N.(2015). Introduction to Microbiology (1st ed). New Delhi: Kalyani Publishers. Connie R Mahon. (2010). Textbook of Diagnostic Microbiology (3rd ed). Pearson. David Greenwood, Richard Slack, John Peutherer. (2012). Medical Microbiology. Churchill Livingstone. Jesse Russell, Ronald Cohn. (2012). Medical Microbiology. Book on Demand Ltd. Myra Patrick R. Murray. (2015). Medical Microbiology. Elsevier Patrick Murray & Ken Rosenthal & Michael Pfalle. (2015). Medical Microbiology (8th ed). New

Patrick Murray & Ken Rosenthal & Michael Pfalle. (2015). Medical Microbiology (8th ed). New York: Academic Press.

Wilkinson. (2011). Medical Microbiology. Scion Publishing

## **Online resources**

Medical Microbiology

https://books.google.com/books/about/Medical\_Microbiology\_E\_Book.html?id=ecxRX1dvdXAC medical-microbiology

https://www.store.elsevierhealth.com/asia/medical-microbiology-e-book-9780323674508.html

K1-Ren	nember	K2-Understand	K3-Apply	K4-Analyze	K5-Evaluate	K6-Create			
							_		

Course Designed by: Dr. T. Kavitha

	Course Outcome VS Programme Outcomes									
CO	PO1	PO2	PO3	PO4	PO5	PO6	<b>PO7</b>	PO8	PO9	PO10
CO1	S(3)	S(3)	L(1)	M(2)	L(1)	S (3)	L(1)	M(2)	L(1)	L(1)
CO2	L(1)	L(1)	M(2)	L(1)	L(1)	S(3)	-	M(2)	L(1)	L(1)
CO3	M(2)	M(2)	L(1)	L(1)	M(2)	S(3)	M(2)	M(2)	M(2)	L(1)
CO4	M(2)	M(2)	M(2)	L(1)	M(2)	S(3)	M(2)	M(2)	M(2)	L(1)
CO5	L(1)	L(1)	L(1)	L(1)	M(2)	S(3)	M(2)	M(2)	M(2)	L(1)
W.AV	1.8	1.8	1.6	1.2	1.6	3	1.4	2	1.6	1

S-Strong(3),M-Medium(2),L-Low(1)

## **Course Outcome VS Programme Specific Outcomes**

СО	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	S(3)	S(3)	M(2)	L(1)	L(1)
CO2	M(2)	M(2)	M(2)	M(2)	M(2)
CO3	M(2)	M(2)	M(2)	L(1)	M(2)
CO4	M(2)	L(1)	M(2)	S(3)	M(2)
CO5	M(2)	L(1)	M(2)	S(3)	M(2)
W.AV	2.2	1.8	2	2	1.8

Non-Major Electives Course (NME) (For III Semester) - To be chosen by other PG degree students

		Semester ]	II					
NME -II:	Course Code	Food and In	dustrial Microbiology		T Credits:2	Hours:3		
	l l	Unit-I			l	1		
Objective1	Acquire knowledg	ge on Production	of fermented dairy pro	ducts				
			cole and Significance o					
			and microbiological Q					
			, sour cream, Fermented					
Outcome1	Apply knowledge	· · ·	techniques suitable for in	ndustri	es	K3		
	<b>F</b> 1 ' '	UnitII	<u> </u>	1.				
Objective2			of food and foodborne of					
vegetables, cere diseases- (Staph	al and cereal produ	cts, meat and mea	ases: organism involve at products. Foodborne nonellosis, Shigellosis, l	disease	es- Bacterial f	oodborne		
Outcome2	Explain spoilage as	Explain spoilage and preservation of food and foodborne diseases K2						
	<u> </u>	UnitIII	and the			1		
Objective3	Discuss the ferme		nd their types					
			ing of industrial micro	obes –	Detection and	assay of		
fermentation pro	oducts. Classification	on of fermentatio	n types.Inoculum deve gn for media formulatior	elopme	ent, media fo			
Outcome3	Analyzethefermen	tation products and	types of fermentation			K4		
		UnitIV						
Objective4	Discuss about the	fermentation of r	nicrobial products					
			otein (SCP). Anaerobic					
	· •		c fermentation (penicilli		· · /	Vitamins		
(B12, riboflavin)	, Hormone (gibberel	llic acid, IAA). Enz	zyme (amylase, protease)	). Biog	as production			
Outcome4	Describe the ferme	entation of microbia	al products			K1		
	1	UnitV				1		
Objective5	Illustrate the puri	ification of fermer	ntation products					
	filters. Centrifugation		und chemical methods, P quid extraction, chromat					
Outcome5	Learners can evalu	atethepurification of	of fermentation products			K5		
Suggested Readi	ngs:					1		
		3). Food Microbiol	ogy. UK: RSC Publishin	ng, Can	nbridge. Aneja.			
K.N. (2018). M	odern Food Microbi	ology, Medtec Pub	lisher.	C,	C J			
Casida, L.E.J.R	. (2019). Industrial N	Aicrobiology (2nd	ed). New Delhi: New Ag	ge Intei	rnational (P)			
Ltd., Publishers	•		, 	-				
Crueger, W. (20 Publishers.	017). Biotechnology:	A Test Book of In	dustrial Microbiology (3	Brd ed)	, MEDTECH			
		Industrial Microbic	logy and Biotechnology	v, (2/e),	ASM Press			
•		An Introduction (	2nd ed). Bengaluru: Med	ltech				
			and Allman, A.R. (2012		mentation			
	nd Biotechnology, C		ana Annan, A.N. (2012	<i></i>	nemation			
•••			biology (Reprint 1995).	New Г	elhi: Tata			
1 1u2101, 1V.C., d		1,00,1000 milei0	01010gy (100print 1775).	LIC W L	viiii. Lata			

McGraw Hill Publishing Ltd.										
Stanbury, P.F, Whitaker, A. and Hall, S.J. (2016). Principles of Fermentation Technology (3rd ed).										
New Delhi: Adi	New Delhi: Aditya Book (P) Ltd.									
Prescott, L.M.,	Prescott, L.M., Harley, J.P. and Helin, D.A. (2015). Microbiology (5th ed). New Delhi: McGraw									
Hill.										
Online resource	S									
Food-and-indust	rial-microbiology									
	.com/food-and-indust			<u>-pdf-book/</u>						
https://www.icar	.gov.in/content/food-a	and-industrial	-microbiology							
K1-Remember K2-Understand K3-Apply K4-Analyze K5-Evaluate K6-Create										
Course Designed by: Dr. T. Kavitha										

СО	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10
CO1	S(3)	M(2)	L(1)	M(2)	L(1)	S (3)	L(1)	M(2)	L(1)	L(1)
CO2	L(1)	M(2)	M(2)	M(2)	L(1)	S(3)	L(1)	M(2)	L(1)	M(2)
CO3	M(2)	M(2)	L(1)	L(1)	M(2)	S(3)	M(2)	M(2)	M(2)	L(1)
CO4	M(2)	M(2)	M(2)	M(2)	M(2)	<b>S</b> (3)	M(2)	M(2)	M(2)	L(1)
CO5	L(1)	L(1)	L(1)	L(1)	M(2)	M(2)	M(2)	L(1)	M(2)	L(1)
W.AV	1.8	1.8	1.6	1.6	1.6	2.8	1.6	1.8	2	1.2

## **Course Outcome VS Programme Outcomes**

# S-Strong(3),M-Medium(2),L-Low(1)

## CourseOutcomeVSProgrammeSpecific Outcomes

СО	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	S(3)	S(3)	M(2)	L(1)	L(1)
CO2	M(2)	M(2)	M(2)	M(2)	M(2)
CO3	M(2)	M(2)	M(2)	L(1)	M(2)
CO4	M(2)	L(1)	M(2)	S(3)	M(2)
CO5	M(2)	L(1)	M(2)	S(3)	M(2)
W.AV	2.2	1.8	2	2	1.8

