# Kavayitri Bahinabai Chaudhari North Maharashtra University, Jalgaon



## **Structure of Syllabus for**

**Program: B. Sc. (Microbiology)** 

S. Y. B. Sc.

**Choice Based Credit System (CBCS)** 

2019-2020

### S. Y. B. Sc. Microbiology (CBCS Structure) Semester III and IV

#### Preface

Bachelor of Science (Choice Based Credit System) with Microbiology as one of the core subjects is designed to cultivate a scientific challenge and help the students to become critical, curious in their outlook. The courses are designed to introduce the essential basics in Biochemistry, Chemistry, and Microbiology at the initial level of graduation. The basic courses are integrated with current application in modern life sciences to develop proficiency in the theory as well as practical experiments, common equipment, laboratory, along with the collection and interpretation and presentation of scientific data in proper manner. Beside this, the students will be equipped with knowledge in the newer areas of Microbiology and its application in medical science, agriculture, industry, proteomics, genomics, metabolomics, bioinformatics, etc. This will create zeal and zest about Microbiology which will pave a newer path for the development of society. At the end of the course, the students are expected to have good working knowledge in the field of Microbiology. Students will surely have an urge to continue higher studies in Microbiology and contribute significantly in the development.

The syllabus in microbiology is restructured anticipating the future needs of Microbiology in research, industry sector with more emphasis on imparting hands-on skills. The core thrust is laid on making syllabus compatible with developments in Education, Research and Industrial sectors. The Theory and Practical course in new restructured course will lead to impart skill-set essentials to further microbiology.

Hence, Board of Studies in Life Sciences in its meeting held on 23/06/2018 resolved to accept the revised syllabus for S. Y. B. Sc. (Microbiology) based on Choice Based Credit System (CBCS) of UGC guidelines.

		First Year				Secon	d Year			Thire	d Year		Total Cradit	
		Seme	ster I	Seme	ster II	Seme	ster III	Seme	ster IV	Semester V		Seme	ster VI	value
1	Core courses(16)	Credits each	Courses	Credits each	Courses	Credits each	Courses	Credits each	Courses	Credits each	Courses	Credits each	Courses	
	(i)Theory	4	4	4	4	4	3	4	3					4X14=56
	(ii)Practical	2	4	2	4	2	3	2	3					2X14=28
2	Ability enhancement compulsory course (AECC)(2)	2	1	2	1	2	1	2	1					$2 \times 2 \times 2 \times 2 = 08$
3	Skill Enhancement Course (SEC) (4)					2	1	2	1	2	1	2	1	2X4=16
4	Discipline Specific Elective DSE(6)													
	(i)Theory									4	3	4	3	4X6=24
	(ii)Practical									2	3	2	3	2X6=12
	Total Credit value (Credit x No .of Courses)	2	26	2	26	2	22	2	22	2	20	2	20	136

Scheme for B.Sc. Program (Faculty of Science and Technology)

#### **Course Structure:**

Duration: The duration of B.Sc. (Microbiology) degree program shall consists of three years.

Medium of instruction: The medium of instruction for the course shall be English.

The present syllabus has been prepared to (i) accommodate the advanced topic on the Microbiology discipline, (ii) build the basic science knowledge at the level of first year of Microbiology and (iii) reflect the changing needs of the students. The detailed syllabus for each paper is appended with a list of suggested readings.

At second year under-graduation, students will be introduced to different areas necessary to form the basis of microbiology like genetics, immunology, enzymology, and bioprocess biotechnology. The relevant practicals are included to enrich their knowledge.

Semester		Core Cou	rse		Ability Enhanc C	Skill Enhancement Courses				
III	DSC	Paper	Credits	Lectures	AECC	Credits	Lectures	SEC	Credits	Lectures
(Total Credits = 22)	DSC-1C:Core Course I: Microbiology	Paper I	2	30	AECC I: English/Hindi/MIL Communication III (Advance)	2	30	SEC I: Microbiological Analysis of Air, Water and Soil	2	30
		Paper II	2	30	AECC II:	Non-				
		Practical Paper	2	60	General knowledge paper	credit				
	DSC-2C:	Paper I	2	30						
	Core Course II	Paper II	2	30						
		Practical Paper	2	60						
	DSC-3C:	Paper I	2	30						
	Core Course III	Paper II	2	30	1					
		Practical Paper	2	60						
IV (Total Credits = 22)	DSC-1D:Core Course I: Microbiology	Paper I	2	30	AECC I: English/Hindi/MIL Communication III (Advance)	2	30	SEC II: Biofertilizers and Biopesticides	2	30
22)		Paper II	2	30	AECC II:	Non-				
		Practical Paper	2	60	General knowledge paper	credit				
	DSC-2D:	Paper I	2	30						
	Core Course II	Paper II	2	30						
		Practical Paper	2	60						
	DSC-3D:	Paper I	2	30						
	Core Course III	Paper II	2	30						
		Practical Paper	2	60						

#### Structure for S. Y. B. Sc. (Microbiology)

Student has choice to study two subsidiary subjects from DSC 2, DSC 3 among Chemistry/ Botany/ Zoology /Geography during III and IV semester; subject to availability of course at respective college.

- **Duration of Lecture:** 30 Lectures of 60 minutes or 36 Lectures of 50 min. Each theory and practical course has to be completed in 30 and 60 lectures, respectively of 60 min duration
- Each theory and practical course will be of 100 marks comprising of 40 marks internal and 60 marks external examination.
- Theory examination (60 marks) will be of three hours duration for each theory course. There shall be 5 questions each carrying equal marks (12 marks each). The pattern of question papers shall be:
- Question 1 (12 marks): 9 sub-questions, each of 2 marks; answerable in 2 -3 line and based on entire syllabus, attempt any 6 out of 9 questions.
- Question 2, 3 and 4 (12 marks each): based from Unit I, II, and III, respectively, each question has 3 sub-questions of 6 marks each and answer only 2 sub-questions from each Q2, Q3, and Q4 in brief.

- Question 5 (12 marks): answer only 3 out of 5 in brief, based from all 3 units, Each 4 marks.
- **Internal examination** (40 marks each semester): Internal assessment of the student by respective teacher will be comprehensive and continuous, based on written test. The written test shall comprise of both objective and subjective type questions.
- **Practical Examination:** Practical examination shall be conducted by the respective college at the end of the semester. Practical examination will be of minimum 5 6 hours duration and shall be conducted as per schedule (10 am to 5 pm on schedule date or can be scheduled 10 am -1pm/2 5 pm for 2 consecutive days) in case of microbiology practicals where incubation condition, allied aspect are essential. There shall be 5 marks for laboratory log book and well written journal, 10 marks for viva-voce and minimum three experiments (major and minor). Certified journal is compulsory to appear for practical examination. There shall be one expert and two examiners (external and internal) per batch for the practical examination.

Equivalence for S.Y. B.Sc. (Microbiology) is furnished in the following table:

Old Syllabus (June 2016) (Semester pattern	New Syllabus (June 2019) CBCS pattern (Semester
60:40)	pattern 60:40)
MB 231: Fundamental Biochemistry	MB 301: Basic Microbial Enzyme and Metabolism
MB 232: Microscopy and Microbial Ecology	MB 302: Microscopy and Microbial Ecology
MB 233: Practical Course in Microbiology- I	MB 303: Practical Paper III
MB 241: Genetics and Immunology	MB 401: Genetics and Immunology
MB 242: Basic Microbial Biotechnology	MB 402: Basic Industrial Microbiology
MB 243: Practical Course in Microbiology II	MB 403: Practical Paper IV

Semester	CC-A and B	Paper code	Paper-I	Paper Code	Paper-II	Practical Paper Code	Practical Paper	Skill Enhancement Courses (SEC)	Ability Enhancement Compulsory Courses (AECC)
ш	CC A III	MB 301	Basic Microbial Enzyme and Metabolism	MB 302	Microscopy and Microbial Ecology	MB 303	Practical Paper III	SEC I: Microbiological Analysis of Air, Water and Soil	AECC I: English/Hindi/MIL Communication III (Advance): Credit 2; AECC II: General knowledge paper (Noncredit)
IV	CC A IV	MB 401	Genetics and Immunology	MB 402	Basic Industrial Microbiology	MB 403	Practical Paper IV	SEC II: Biofertilizers and Biopesticides	AECC I: English/Hindi/MIL Communication III (Advance): Credit 2; AECC II: General knowledge paper (Noncredit)

S. Y. B. Sc. (Microbiology) Semester – III and IV

# MB - 301: Basic Microbial Enzyme and Metabolism

Total	Hours: 30	Credits: 2
Unit	Topics	Lectures
Course	To acquaint students with basic concepts of enzymology and microbial met	abolism.
objective		
Learning	After successful completion of this course, students are expected to:	
outcomes	• understand the basic of microbial enzymology, nature of enzy	yme, their
	nomenclature, working mechanism, classification based on their action	etc.
	• know how about different parameters affecting the activity of enzyme.	
	• learn about nutrient uptake by microbes, various mechanism used to tra	nsport ions
	and molecules in microbial cells.	
	• aware about concept of metabolism and its basic types.	
	• cognizant about various pathways used by microbes to break down mo	blecule and
	generate ATP as a source of energy.	
	• aware about the regulations and energences of various pathways.	
LINIT 1.	Understand aerobic, anaerobic respiration and termentation.	10
0111-1.	Introduction to enzymes and its nature (Protein and non-protein)	10
	Conserved properties of ongrupped Units of ongrupped estivity. Isoongrupped	
	• General properties of enzymes, Units of enzyme activity, isoenzyme,	
	Orgonieric enzymes, Multiple enzyme complex	
	• Coractors, prostnetic groups, apoenzyme, noloenzyme, active site	
	• Enzyme nomenclature and classification (IUBMB), Significance of	
	numbering system	
	• Features of enzymes catalysis:	
	<ul> <li>Collision theory, activation energy, transition state theory,</li> </ul>	
	catalysis	
	Lowering of activation energy	
	Fischer's Lock and key hypothesis	
	Koshland's Induced fit hypothesis	
	Thermodynamics of enzymatic reaction	
	Enzyme kinetics	
	<ul> <li>Effect of Substrate concentration, temperature, pH, activators</li> </ul>	
	and inhibitor on the enzyme activity	
	Relationship between initial velocity and substrate concentration	
	Steady state and equilibrium theory	

		Michaelis-Menten equation, <i>Km</i> , <i>Vmax</i> , and <i>Kcat</i> concept	
	•	Applications of various microbial enzymes in different fields	
UNIT-2:	Nu	trient uptake and Transport	10
	•	Nutritional categories of microbes	
	•	Bacterial cellular membrane structure and functions	
	•	Bacterial cell transport	
		Passive diffusion: water, gases, Glucose transporter, porins	
		<ul> <li>Facilitated diffusion: Glycerol transport</li> </ul>	
	•	Primary active transport: P-, V- and F- type ATPase	
		Sodium potassium pump, Calcium pump and Proton pump	
	•	Secondary active transporters: Lactose permease, Na <sup>+</sup> glucose	
		symport	
	•	Concept of uniport, symport and antiport	
	•	Group translocation: PEP, ABC family transporters (MDR, CFTR)	
LINIT 2.	• M;	ionophores, Bacteriornodopsin, ion channels, iron uptake	10
UN11-5:		Callular matcholicm: Anabolic and Catcholic reactions	10
	•	Aerobic respiration Anacrobic respiration and Eermontation	
	•	Reformed the spiration, Anaerobic respiration, and Fermentation	
	•	regulation:	
		Carbohydrata catabolism: Clycolytic pathways (EMD ED DD)	
		PDH complex TCA cycle and reverse TCA cycle. Glyoxylate	
		cycle	
		<ul> <li>Carbon dioxide fixation: Carl-Bensen's and Hatch-Slack nathway</li> </ul>	
		<ul> <li>Lactate and alcohol fermentation</li> </ul>	
		<ul> <li>Methane formation (Methanogenesis)</li> </ul>	
Suggested	1	Lehninger A L (2013) Principles of Biochemistry 6 <sup>th</sup> edn Nelson D	
Readings	1.	L and Cox M M (eds.) WH Freeman and Co. New York	
	2	Moat A and Foster J (2002) Microbial Physiology 4 <sup>th</sup> edn Wiley	
		Interscience Publications. New York.	
	3.	Gottschalk, G. (1986) Bacterial Metabolism, 2 <sup>nd</sup> edn., Springer-Verlag	
	4.	Stryer, L. (2001) Biochemistry, 5 <sup>th</sup> edn., WH Freeman and Co., New	
		York.	
	5.	Stanier RY, Ingraham JL, Wheelis ML, Painter PR (1995) General	
		Microbiology, 5th Edition, MacMillan Press Ltd., London.	
	6.	Prescott, L. M., Hartley, J. P. and Klein, D. A. (1993) Microbiology,	
		2nd Ed., W. M. C. Brown Publ., England	
	7.	Tortora, G. J., Funke, B. R. and Case, C. L. (2004) Microbiology, 8 <sup>th</sup>	
		Edn., Person Education, New Delhi	
	8.	Nicholas, C.P. and Lewis, S. (1999) Fundamentals of Enzymology, 3 <sup>rd</sup>	
	0	ean., OXIORI UNIVERSITY Press Inc. New York Caldwall D. R. (1995) Microbial Drysiology and Matabalism. Proven	
	7.	Publishers London	
	10.	Wiley, J.M., Sherwood, L.M. and Woolverton. C.J. (2013) Prescott's	
		Microbiology, 9 <sup>th</sup> edn., MacGraw Hill Higher Education	

MB - 302:	Microscopy	and Microbial	Ecology
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Total	Hours: 30	Credits: 2
Unit	Topics	Lectures
Course	To complement the students with the basic knowledge about microscopy a	nd microbial
objective	ecology.	
Learning	After successful completion of this course, the students are expected to:	
outcomes	• demonstrate theory in microscopy and acquaint with advanced micros	scopy.
	• know the basic concepts of microbial ecology such as biotic and abiot	ic factors,
	microbial interactions etc.	
	• learn the establishment of symbiosis, some positive and negative inter	actions.
	• comprehend the various symbiotic interactions of microbes with plant	ts, animals
	and other microbes.	
	• understand the microbial interactions in extreme habitats.	
	know the detail concept of biotopes.	
UNIT-1:	Microscopy	10
	• Principle, image formation, working, ray diagram and applications:	
	> PCM	
	Fluorescence Microscope, FISH, FRET	
	TEM, SEM and Scanning Tunneling Microscopy (STM)	
	• Specimen preparation, Freeze Etching, Shadow casting technique	
UNIT-2:	Microbial Ecology	10
	Concept of microbial ecology and biotic and abiotic factors	
	Types of microbial interactions	
	> Positive: Mutualism. Commensalism. Syntropy. Neutral	
	association, Symbiosis	
	▶ Negative: Prey, Amensalism, Antibiosis, Competition,	
	Parasitism, Predation	
	• Establishment of symbiosis: Direct and Reinfection with examples	
	Microbial Interactions (Rhizosphere, phyllo-sphere)	
	• Interactions with plants	
	Legume-Rhizobium Root and Stem, Leaf nodulation	
	Mycorrhiza: Ecto, Endo, VAM, Orchid	
	▶ Lichen	
	➢ PGPR	
	Interactions in Animals	
	Ruminant symbiosis	
	Interactions of Bacteria	
	Bacterial Bioluminescence.     Microbial Kanna particles	
LINIT-3.	Inicioular Kappa particles     Microbiol interactions in extreme hebitete	10
0111-5.	Future and the second the second seco	10
	• Extremophiles: Archaebacteria and their characteristic features and types: Acidophiles: Psychrophiles: Thermophiles: Parophiles	
	Alkalophiles Halophiles Methanogens (Acetotrophic	
	Hydrogenotrophic Methylotrophic) with examples	
	Biotones	
	Adaptation strategies and their physiology	
	Fully tionary significance and applications of avtremonbiles	
	Evolutionally significance and applications of extremophiles	

Suggested	1.	Kathy Talaro and Barry Chess (2012) Foundations in Microbiology,
Readings		The McGraw-Hill Companies, Inc., New York.
0	2.	Tortora, Funke and Case (2010) Microbiology, Brenjamin
		Cummings Inc., California
	3.	Stanier, R.Y., Ingraham, J.L., Wheelis M.L., Painter R.K. (1995)
		General Microbiology, MacMillan Press Ltd. London.
	4.	Frobisher M. (1974) Fundamentals of Microbiology, Hinsdill,
		Crabtree and Goodheart Ed., WB Saunder's Co. USA.
	5.	Pelczar MJ, Chan ECS, Krieg NR (1998) Microbiology Tata
		McGraw Hill Publishing Co. Ltd. New Delhi.
	6.	Ulhas Patil, JS Kulkarni, AB Chaudhari and SB Chincholkar (2011)
		Foundations in Microbiology Nirali Prakashan, Pune.
	7.	Modi H. A. (1995) Elementary Microbiology 1 and 2, Ekta
		Prakashan, Ahmedabad
	8.	Stolp, H. (1988) Microbial Ecology; Organism's habitat activities,
		Cambridge University Press, Cambridge
	9.	Barton, L.L. and Northrup, D.E. (2011) Microbial Ecology, 1 <sup>st</sup> edn.,
		Wilet Blackwell, USA
	10.	Atlas, R.M. and Bartha, R. (2000) Microbial Ecology:
		Fundamental's and Application, 4 <sup>th</sup> edn., Benjamin/Cummings
	11	Science Publ., USA
	11.	Campbell R.E. (1983) Microbial Ecology, Blackwell Scientific
	10	Publ., Oxford
	12.	Adam Schikora (2018) Plant-Microbe Interactions in the
	1	NILZOSPHETE, Calster Academic Press, Germany, ISDIN: 978-1- 012530 00 7
	13	Anitori R.P. (2012) Extremonhiles: Microhiology and
	13.	Biotechnology Caister Academic Press Germany ISBN: 078-1-
		904455-98-1

<b>MB - 303</b>	Practical	Paper-III
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Total Hours: 30						
Sr. No.	Title of practical	Hours				
Course	To introduce the students to various structural, biochemical, environ	mental and				
objective	microscopic aspects of microorganisms along with study of extremophiles					
Learning	After successful completion of this course, students are expected to:					
outcomes	• learn proper handling of micropipette, pH meter, graduated pipette and	l volumetric				
	flask along with their calibrations.					
	• perform specific staining techniques and acquired skill of handling	microscope				
	while observing stained preparations.	_				
	• able to demonstrate basic biochemical characteristics of bacteria.					
	• able to check potability of water.					
	• know characteristics and significance of extremophiles.					
	• different environmental aspects of microorganisms.					
1.	Handling and calibration of pipette, volumetric flask, micropipette, and	04				
	pH meter					
2.	Cell wall staining by any suitable method.	04				
3.	Flagella staining by any suitable method.	04				
4.	Biochemical Test: IMViC test and TSI test.	04				
5.	Sugar Fermentation: Glucose, Lactose, Sucrose and Fructose.	04				
6.	Presumptive Coliform test for checking potability of water (MPN).	04				
7.	Confirmed and Completed Coliform test for assessing potability of water.	04				
8.	Determination of microflora of soil/food	04				
9.	Screening of Actinomycetes and fungi from soil	04				

10.	Detection of microbial enzymes from microbes: Amylase, Lipase, Coagulase, Nitrate reductase, Catalase, Gelatinase, Protease, Urease	04		
11.	Enzyme activity assay (amylase/ protease)	04		
12.	Preparation of Buffers (0.1 M Phosphate Buffer $-$ 6.8 to 7.4) and check the buffering capacity of same prepared buffer	04		
13.	Microscopic observation of Rhizobia from root nodules/ Mycorrhizal	04		
	spores from soil.			
14.	Isolation of Halophiles / Alkalophiles / Acidophiles/ Thermophiles	04		
NOTE: Mai	ndatory to perform at least 12-13 practicals			
Suggested	1. Alcamo, I.E. (2001) Laboratory Fundamentals of Microbiology,			
Readings	Jones and Bartlett,			
	2. Aneja, K.R (1996) Experiments in Microbiology, 3rd edition,			
	Wishwa Prakashan, New Delhi.			
	3. Benson, H. (2001) Microbiological Applications Lab Manual, 8th			
	edition, The McGraw-Hill Companies, New York.			
	4. Dubey, R.C. and Maheshwari D.K (2004) Practical Microbiology, S.			
	Chand and Co., New Delhi.			
	5. Harley, J.P. and Prescott, L.M (1996) Laboratory Exercise in Microbiology 3rd edition WCB/McGraw Hill			
	6 Javaraman I (1981) Laboratory Manual in Biochemistry Wiley			
	Eastern Ltd., New Delhi.			
	7. Norris, J.R. (1969) Methods in Microbiology Vol. I. 1st Edn.			
	Academic Press Inc., London.			
	8. Parija, S.C. (2007) Textbook of Practical Microbiology, Ahuja			
	Publishing House, New Delhi.			
	9. Plummer, D.T. (1992) An Introduction to Practical Biochemistry,			
	Tata McGraw Hill Publisher, New Delhi.			
	10. Sharma, K. (2007) Manual of Microbiology Tools and Techniques,			
	Anne's Book India, New Delhi.			

## S. Y. B. Sc. Semester III: Skill Enhancement Course (SEC)

## MB SEC- I: Microbiological Analysis of Air, Water and Soil

Total	Hours: 30	Credits: 2	
Unit	Topics	Lectures	
Course objective	• To highlight the number and range of pathogens that may be found in and soil.	air, water	
	• To describe some of the key preventative and monitoring actions which and improve microbiological quality of water, air and soil.	ch maintain	
	• To introduce the concept and use of indicator bacteria specially in water quali monitoring.		
	• To describe the principal indicator bacteria used and their key charact which make them suitable for use as indicators.	eristics	
	• To emphasize the value of <i>E. coli</i> and thermotolerant fecal coliforms indicators	as routine	
Learning	After successful completion of this course, the students are expected to:		
outcomes	• competently explain various aspects of environmental microbiology		
	• aware about the pollution, Water and air-borne diseases and their to methods of determination of sanitary quality of water and sewage methods employed in waste water treatment.	ransmission, ge treatment	
	• appreciate the diversity of microorganisms and learn the abundance, and significance of microorganism in the environment such as biorem plant microbe interactions	distribution ediation and	

	• understand various biogeochemical cycles - microbes involved and biochemical mechanisms of Carbon, Nitrogen, Phosphorus cycles etc.		
UNIT-1:	Μ	icrobiological analysis of air and soil	20
	•	Concept of air and soil microbiology	
	•	Aero-microbiology:	10
		<ul> <li>Bio-aerosols, droplet nuclei. Air borne microbes, impact on</li> </ul>	
		human health and environmental. Significance in food, pharma	
		industries allergens surgical operation theatres	
		<ul> <li>Techniques for microbial sampling of air from various sources</li> </ul>	
		Aerosol sampling fate of aerosols inactivation by UV light and	
		HEPA filter	
		<ul> <li>Assessment of air quality by solid, liquid impingement.</li> </ul>	
		Enumeration of microflora by different techniques.	
		<ul> <li>Air borne transmission of microbes, their diseases and preventive</li> </ul>	
		control measures	
	•	Soil microbiology:	10
		<ul> <li>Biogeochemical cycles: C. P. N. S</li> </ul>	
		<ul> <li>Soil horizons, classification of soils</li> </ul>	
		<ul> <li>Microflora of various soil types and salt affected soils</li> </ul>	
		Rhizosphere microflora	
		Preparation of Winogradsky's column to study soil microflora	
		Enumeration of soil microflora by different techniques,	
UNIT-2:	W	ater microbiology	10
	•	Water ecosystem: Fresh water (Ponds, Lakes, Stream); Marine water	
		(Estuaries, mangroves, deep sea, hydrothermal vents, saltpans, Coral	
		reef)	
	٠	Microflora of water	
	•	Bacterial assessment of water and potability of water	
	•	Indicator bacteria: E. coli, Staphylococcus aureus, Clostridium	
	•	Physiochemical characteristics of water:	
		TSS. TDS. DO. BOD and COD	
	•	Brief account of water borne diseases and their control measures	
Suggested	1.	Clesceri L S., Greenberg, A. E, and Eaton A. D. (1998) Standard	
Readings		Methods for Examination of Water and Wastewater, 18th Edition,	
		American Public Health Association, Washington.	
	2.	Maier R.M., pepper, I.L. and Gerba, C.P. (2009) Environmental	
	2	Microbiology, 2 <sup>nd</sup> edn., Academic Press, NY Sollo S. L. (1074). Eurodomental Dringingle of Destariology. 2nd	
	э.	edition Tata McGraw Hill Publishing Co. Ltd. New Delhi	
	4.	SubbaRao, N.S. (1999) Soil Microbiology, 4 <sup>th</sup> edn., Oxford and IBH	
		Publ. Co., New Delhi	
	5.	Coyne, M.S. (2001) Soil Microbiology: An Exploratory Approach,	
		Delmar Thomson Learning	
	6.	Alexander, M. (1977) Introduction to Soil Microbiology, John Wiley and sons Inc. New York	
	7.	Burns, R.G. and Slater, J.H. (1982) Experimental Microbial Ecology.	
		Blackwell Scientific Publ., Oxford	
	8.	Atlas, R.M. and Bartha, R. (2000) Microbial Ecology, 4th edn.,	
		Benjamin/Cumming Science Publ., USA	
	9.	Benson, H. (2001) Microbiological Applications Lab Manual, 8th	
	10	edition, The McGraw-Hill Companies, New York.	
1	10	$\sim$ Dubey, N.C. and Maneshwart D.K (2004) Flactical Microbiology, S.	

Chand and Co. New Delhi.	
11. Harley, J.P. and Prescott, L.M (1996) Laboratory Exercise in	
Microbiology, 3rd edition, WCB/McGraw Hill, London	

# S. Y. B. Sc. Semester IV: Microbiology MB - 401: Genetics and Immunology

Total	Hours: 30	Credits: 2
Unit	Topics	Lectures
Course	To acquaint students with basic concepts of microbial Genetics and Im-	munology
objective		
Learning	After successful completion of this course, the students are expected to:	.1 .
outcomes	• understand the basic of microbial enzymology, nature of en	zyme, their
	understand the concerts like gone chromosome Structural org	mization of
	• understand the concepts like gene, chromosome, Structural orga	anization of
	<ul> <li>know general terms used in genetics</li> </ul>	
	aware about genetic code	
	<ul> <li>learn mutation, type, agent causing mutation and their mechanism, t</li> </ul>	est to detect
	mutation etc.	
	• learn about infection: mode and source.	
	• understand antigen, antibody and their role in immunity and immune	response.
	• know about antibody diversity.	-
	• understand blood grouping system.	
	cognizant about vaccine, anti-sera and toxoid	
UNIT-1:	Genes and chromosomes	10
	• Concept of gene, genome, allele, genotype, phenotype, recon, muton,	
	cistron, intron, exon, haploid, diploid, lethal gene, partially diploid,	
	homologous, heterologous etc.	
	Typical structure of prokaryotic and eukaryotic chromosome	
	• Structural organization of prokaryotic and eukaryotic chromosome	
	• Concept of Chromosome variation (Euploidy, Aneuploidy and	
	Polyploidy and Mitotic Non-disjunction), giant chromosome.	
	• Plasmid: Concept, types, structure and properties, incompatibility	
	Genetic code and its properties	
UNIT-2:	Mutations	10
	Concept and significance of mutations	
	• Types of mutation: Base pair substitutions, frame shift, deletion,	
	inversion, insertions, Tandem duplications, missense, nonsense,	
	Useful phenotypes: Auxotrophic Conditional Lethal Pagistant	
	Spontaneous and induced types of mutation	
	Spontaneous and induced types of indiation	
	Machanism of induced mutations: Dhysical (LW, Commo and Y)	
	• Mechanism of induced mutations. Flysical (UV, Gamma, and X- rays) Chemical (Base analogues deaminating agents alkylating	
	agent, intercalating agent)	
	Methods to study mutations:	
	<ul> <li>Fluctuation test</li> </ul>	
	Replica plate technique	
	Ame's test	
	DNA repair and types of repair systems	
UNIT-3:	Infection and Immunity	10
	Infection: Types, Mode and sources of transmissions	

	•	Immunity: concept, types (Innate, Acquired) and components of	
		immune system and properties of immune system	
	•	Immune Cells (stem cell, T cell, B cell, NK cell, Macrophages,	
		Dendric cell) and organs (Bone marrow, thymus, lymph node,	
		spleen, GALT, CALT) involved in immune response	
	•	Non-specific immune response	
	•	Specific immune response: Primary and secondary	
	•	Type of immune response: Humoral and cell mediated T and B	
		cells characteristics	
	•	Antigen: Concept of hapten adjuvants immunogen epitope and	
	-	paratope. T- dependent and T-independent antigens	
	•	Types and properties of antigen	
	•	Blood group: ABO antigen, Bombay blood group antigen, D-	
		antigen and its variants, blood transfusion and rh incompatibilities	
	•	Antibody: Types, structure and properties of each antibody,	
		antigenic determinants on antibodies (isotypic, allotypic, ideotypic)	
	•	Concept of Antibody diversity	
	•	Vaccine, immune sera and toxoid	
Suggested	1.	Wiley, JM, Sherwood, LM and Woolverton, CJ. (2013) Prescott's	
Readings		Microbiology. 9th Edition. McGraw Hill International, New York.	
	2.	Frobisher M. Hinsdill, Crabtree and Goodheart (1974) Fundamentals	
		of Microbiology, 9th edition, WB Saunder's Co., USA.	
	3.	Madigan MT, Martinko JM, Dunlap PV and Clark DP. (2014) Brock	
		Biology of Microorganisms, 14 <sup>th</sup> edition, Pearson International	
	1	Edition, New Denni Pelczer MI, Chan ECS and Krieg NR (1993) Microbiology 5th	
	4.	edition McGraw Hill Book Company New York	
	5.	Tortora, Funke and Case (2010) Microbiology, 10th edition.	
		Brenjamin Cummings Inc, California.	
	6.	Modi, H. A. (2014) Elementary Microbiology, Vol. 1 and 2, Akshar	
		Prakashan, Ahmedabad.	
	7.	Stanier, RY, Ingraham, JL, Wheelis, ML and Painter, PR. (2005)	
	0	General Microbiology, 5th edition, McMillan, London	
	0.	edition Tata McGraw Hill Publishing Co. Ltd. New Dalbi	
	9	Pawar CB and Daginawala HF (1998) General Microbiology Vol	
	7.	I and II, 1st edition, Himalaya Publishing House, Mumbai.	
	10.	Ananthanarayan, P., Paniker, C. K. J. (1990) Textbook of	
		Microbiology, Orient Longman, Madras.	
	11.	Kimball, J. W. (1990) Introduction to Immunology, MacMillan Publishing Company, New York.	
	12.	Kuby, J. W. H. (1994) Immunology, W.H. Freeman and Company, New York.	
	13.	Riott, I.M. (1998) Essential Immunology, ELBS Blackwell Scientific Publications, Oxford	
	14	Malov S. P. Fraifalder D. and Cronon J.E. (1004) Microbial	
	14.	Consting 2 <sup>nd</sup> adm. Jones and Partlett Dublishers	
	15	Veneucs, 2 – euri., Jones and Bartlett Publishers	
	15.	ISDN: 0788170022027	
	14	Abbee AV Liebtman AH Dillei S (2007) Callular and Malacular	
	10.	Abuas AK, Lichthan Ari, Pillai S. (2007) Cellular and Molecular	
	<u> </u>	immunology, oth edition, Saunders Publication, Philadelphia	

Unit         Topics         Lectures           Course objective         To acquaint students with basic concepts of industrial microbiology.           Learning outcomes         After successful completion of this course, the students are expected to: outcomes           •         understand the basics of fermentation technology, screening techniques, microbial culture preservation techniques etc.           •         know the concepts of inoculum development and media sterilization for fermentation process.           •         learn about the typical structure of fermenter and its parts, types of fermentation processes and synchronous growth.           •         aware about the detail downstream process of fermentation of important microbial products.           UNIT-1:         Basics of fermentation technology         10           •         Characteristics of industrial strains         10           •         Screening for Antibiotic Producers         >           >         Culture collection centers: National (NCIM, MCC) International (ATCC) and their role	<b>Total</b>	Hours: 30	Credits: 2
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<ul> <li>Fermenter types and parts (Impeller, baffles, sparger, stuffing box)</li> <li>Measurement and control of fermentation parameters: pH, temperature, dissolved oxygen, foaming and aeration</li> <li>Fermentation process:         <ul> <li>Submerged (Batch, Fed batch, Dual/ Multiple)</li> <li>Solid state fermentation, concept, characteristics and applications</li> </ul> </li> <li>Continuous Cell growth: Chemostat and Turbidostatic</li> <li>Synchronous cell growth: Physical and Chemical methods</li> <li>Applications of synchronous culture</li> <li>UNIT-3: Downstream processing</li> <li>Product isolation methods</li> <li>Cell removal</li> </ul>		• Criteria for fermenter design and construction	
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temperature, dissolved oxygen, foaming and aeration         • Fermentation process:         Submerged (Batch, Fed batch, Dual/ Multiple)         Solid state fermentation, concept, characteristics and applications         • Continuous Cell growth: Chemostat and Turbidostatic         • Synchronous cell growth: Physical and Chemical methods         > Applications of synchronous culture         UNIT-3:       Downstream processing         • Product isolation methods         > Cell removal		• Measurement and control of fermentation parameters: pH,	
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Continuous Cell growth: Chemostat and Turbidostatic     Synchronous cell growth: Physical and Chemical methods     Applications of synchronous culture     UNIT-3: Downstream processing     Product isolation methods     Cell removal     Cell removal		Solid state fermentation, concept, characteristics and applications	
• Synchronous cell growth: Physical and Chemical methods         > Applications of synchronous culture         UNIT-3:       Downstream processing         • Product isolation methods         > Cell removal		Continuous Cell growth: Chemostat and Turbidostatic	
Image: Weight of the second synchronous culture       UNIT-3:     Downstream processing       0     Product isolation methods       >     Cell removal		• Synchronous cell growth: Physical and Chemical methods	
• Product isolation methods     • Cell removal	LINUT 2.	Applications of synchronous culture	10
<ul> <li>Product isolation methods</li> <li>Cell removal</li> </ul>	UN11-3:	Downstream processing	10
		Froduct isolation methods     Call removal	
Cell distribution: Chemical methods Illtra conjection and		<ul> <li>Cell disruption: Chemical methods Illtra sonication and</li> </ul>	
Enzymatic methods		Enzymatic methods	
Recovery of fermentation products		Recovery of fermentation products	

#### MB - 402: Basic Industrial Microbiology

	•	Filtration: Theory, Filter bids, (Examples: Pressure leaf filters, Rotatory vacuum filters)	
	•	Centrifugation: Theory Types: Basket centrifuge Tubular bowl	
		Multi-chamber centrifuge	
	٠	Solvent recovery: Two phase aqueous extraction, superficial fluid	
		extraction, countercurrent extraction	
	•	Chromatography: Ion exchange, Adsorption, Affinity chromatography, GC and HPLC	
	•	Membrane process: Ultrafiltration, Reverse Osmosis, Drying,	
		Crystallography	
Suggested	1.	Casida, L.E (1998) Industrial Microbiology New Age International	
Readings		Publishers, New Delhi	
	2.	Crueger, W. and Crueger, A. (2000) Biotechnology: A Textbook of	
		Industrial Microbiology, Panima Publ Co., New Delhi	
	3.	Stanbury, P.F., Whitaker, A. and Halt G. (1995) Principles of	
		Fermentation Technology, Pergamon Press, New York.	
	4.	Whitaker, A. and Stanbury, P.F. (1995) Principles of Fermentation	
	5	Detail A. H. (1006). Inductrial Mianshiele an McMiller Dublication	
	5.	Patel A. H. (1990); Industrial Microbiology McMillian Publication, New Delhi	
	6	Prescott S.C. and Dunn C.G. (1983) Industrial Microbiology	
	0.	McGraw Hill Book Co. Inc. New York	
	7.	Tortora, Funke and Case (2010) Microbiology, Breniamin	
		Cummings Inc., California	
	8.	Stanier, R.Y., Ingraham, J.L., Wheelis M.L., Painter R.K. (1995)	
	1	General Microbiology, MacMillan Press Ltd., London.	
	9.	Frobisher M. (1974); Fundamentals of Microbiology, Hinsdill,	
	1	Crabtree and Goodheart Edition, WB Saunder's Co., USA.	
	10.	Pelczar MJ, Chan ECS, Krieg NR (1998) Microbiology Tata	
		McGraw Hill Publishing Co. Ltd., New Delhi.	

MB - 403: Practical Paper - IV

Total Hours: 30		
Sr. No.	Title of practical	Hours
Course	To enhance practical skills of students in concern with Genetics, Industrial	l
objective	microbiology and enzymology.	
Learning	After successful completion of this course students are expected to:	
outcomes	1. Structure and functions of nucleus and volutin granules.	
	2. Able to carry out titrations skillfully.	
	3. Understand structure, working principle and significance of each and	every part of
	fermenter.	
	4. Know chromatography techniques.	
	5. Students can be able to detect blood groups and perform cross-matchi	ng.
	6. Understand concept of stock solutions and can prepare required stock c	oncentration
	by proper dilutions.	
	7. Get knowledge about enzymes; successfully detect various enzymes	produced by
	microorganisms.	
1	Nucleus staining by any suitable method	04
2	Volutine granules staining by any suitable method.	04
3	Isolation of antibiotic resistant mutants.	04
4	Isolation of UV induced auxotrophic mutants.	04
5	Estimation of acetic acid from vinegar by titrimetric method.	04
6	Screening of antibiotic producing microbes by Crowded plate technique	04
	and Organic acid producing microbes by Indicator dye method.	

7	Recovery of organic acid from fermentation broth and detection using	04
8	Determination of ABO and Ph blood group and cross matching of blood	04
0	Separation of lumphoautos from whole blood and count wing	04
3	hemocytometer	04
10	Preparation of different dilutions from given stock solutions of antibiotic	04
10	Growth curve of bacteria by cell number measurement using absorbance	04
11	Preservation of fungal spore culture using soil culture method and	04
12	validating its viability	04
13	Fermentative production of alcohol and recovery of alcohol using	04
15	distillation	04
14	Demonstration of a typical fermenter	04
NOTE: Ma	ndatory to perform at least 12-13 practical	0-
Suggested	1 Aneia K.R. (1996) Experiments in Microbiology 3rd edition	
Readings	Wishwa Prakashan New Delhi	
Readings	2 Benson H (2001) Microbiological Applications Lab Manual 8th	
	edition The McGraw-Hill Companies New York	
	3 Dubey R C and Mabeshwari D K (2004) Practical Microbiology	
	S. Chand and Co., New Delhi.	
	4. Harley, J.P. and Prescott, L.M. (1996) Laboratory Exercise in	
	Microbiology, 3rd edn., WCB/McGraw Hill Publ. Co., London	
	5. Jayaraman, I (1981) Laboratory Manual in Biochemistry, Wiley	
	Eastern Ltd., New Delhi.	
	6. Norris, J.R. (1969) Methods in Microbiology Vol. I, 1st edition,	
	Academic Press Inc., London.	
	7. Parija, S.C. (2007) Textbook of Practical Microbiology, Ahuja	
	Publishing House, New Delhi.	
	8. Plummer, D.T. (1992) an Introduction to Practical Biochemistry,	
	Tata McGraw Hill Publisher, New Delhi.	
	9. Sharma, K. (2007) Manual of Microbiology Tools and Techniques,	
	Ane's Book India, New Delhi.	

## S. Y. B. Sc. Semester IV: Skill Enhancement Courses (SEC)

## **SEC-II: Biofertilizers and Biopesticides**

Total	Hours: 30	Credits: 2
Unit	Topics	Lectures
Course	• To aware the students to the adverse effects of plant production and productin	rotection of
objectives	chemicals on the biotic and abiotic components of environment.	
	• To familiarize students with the microbes used as biofertilizers for v	arious crop
Lagming	A free successful completion of this course students are expected to	
Learning	After successful completion of this course students are expected to:	
outcomes	1. Completion of the course will give an overview of relevant use of	f microbial
	biofertilizers and biopesticides.	
	2. The students will become familiar with the vast reserves of available	e microbial
	biodiversity that provide abundant opportunities to harness the ability	of micro -
	organisms and their chemical constituents	
	3. To sustainably minimize damage from pests or increase agricultural p	roductivity
	and production.	
UNIT-1:	Biofertilizers	18
	General account of the microbes used as biofertilizers for various crop	
	plants and their advantages over chemical fertilizers	
	Screening and isolation of symbiotic and non-symbiotic nitrogen fixing	
	bacteria for production of biofertilizer	

	Rhizobium: Isolation, characteristics, types, inoculum production and	
	field application, legume/pulses plants	
	Frankia: Isolation, characteristics, Alder, Casurina plants, non-	
	leguminous crop symbiosis	
	Cyanobacteria, Azolla: Isolation, characterization and role in crop	
	cultivation	
	Non-symbiotic nitrogen fixing bacteria: Azospirillum, Azotobacter:	
	isolation, characteristics, mass inoculum production and field application	
	PGPR, phosphate solubilizing bacteria and Mycorrhizal biofertilizers:	
	isolation, characteristics, mass inoculum production and field application	
	Application of biofertilizers: Liquid, and preparation of carrier-based	
	formulation, Seed bacterization, soil broadcasting	
	Bio-efficacy and quality parameters	
UNIT-2:	Biopesticides	12
	General account of microbes used as biopesticides / bioinsecticides and	
	their advantages over synthetic pesticides	
	Screening and isolation of bioagents	
	Bacillus thuringiensis, Pseudomonas fluorescence, Trichoderma viridae:	
	Mode of action, mass production, formulation, Field applications	
	NPV and Beauveria bassiana: Action, Cultivation and field applications	
	Advantages and disadvantages of biopesticides	
	Bio-efficacy and quality parameters assessment	
Suggested	1. Kannaiyan, S. (2003) Biotechnology of Biofertilizers, CHIPS, Texas.	
Readings	2. Rai M. K. (2005) Hand Book of Microbial Biofertilizers, The Haworth	
	Press, Inc. New York.	
	3. Reddy, S.M. et. al. (2002) Bioinoculants for sustainable Agriculture	
	and Forestry, Scientific Publishers, New Delhi	
	4. Subba Rao N.S (1995) Soil microorganisms and plant growth Oxford	
	and IBH Publishing co. Pvt. Ltd., New Delhi.	
	5. Saleem F and Shakoori AR (2012) Development of Bioinsecticide,	
	Lap Lambert Academic Publishing GmbH KG	
	6. Aggarwal SK (2005) Advanced Environmental Biotechnology, APH	
	Publication, New Delhi	