ALAGAPPA UNIVERSITY, KARAIKUDI SYLLABUS UNDER CBCS PATTERN FOR AFFILIATED COLLEGES WITH EFFECT FROM THE ACADEMIC YEAR 2022-23 ONWARDS

B.Sc., MICROBIOLOGY Programme Structure

Sem.	Part	Course	Courses	Title of the Course	T/P	Credits	Hours/	Μ	rks	
		Code					Week	Int.	Ext.	Total
	Ι	2211T	T/OL	Tamil /Other Languages -I	Т	3	6	25	75	100
	II	712CE	Е	Communicative English - I	Т	3	6	25	75	100
	III	22BMI1C1	CC	General Microbiology	Т	5	5	25	75	100
I		22BMI1P1	CC	Practical-General Microbiology	Р	4	4	40	60	100
1		-	AL-IA	Biochemistry/ Botany Biotechnology / Zoology	Т	3	3	25	75	100
		-	AL -IA	Practical - Respective Allied Theory Course	Р	2	2	40	60	100
		22BVE1	SEC-I	Value Education	Т	2	2	25	75	100
	IV	-	-	Library / Yoga/ Counseling/Field trip	-		2			
				Total		22	30	205	495	700
	Ι	2221T	T/OL	Tamil /Other Languages -II	Т	3	6	25	75	100
Ī	II	722CE	Е	Communicative English - II	Т	3	6	25	75	100
Ī		22BMI2C1	CC	Microbial Physiology	Т	5	5	25	75	100
	III	22BMI2P1	CC	Practical-Microbial Physiology	Р	4	4	40	60	100
II		-	AL-IB	Biochemistry/ Botany Biotechnology / Zoology	Т	3	3	25	75	100
		-	AL -IB	Practical - Respective Allied Theory Course	Р	2	2	40	60	100
	IV	22BES2	SEC-II	Environmental Studies	Т	2	2	25	75	100
		Naan Mudhalvan Course		Language Proficiency for Employability(Effective English)	-	2	2	25	75	100
				Total		24	30	230	570	800
	Ι	2231T	T/OL	Tamil /Other languages – III	Т	3	6	25	75	100
	II	2232E	E	English for Enrichment - I	T	3	6	25	75	100
Ī		22BMI3C1	CC	Molecular Biology	Т	3	3	25	75	100
		22BMI3C2	CC	Microbial Genetics		3	3	25	75	100
	III	22BMI3P1	CC	Practical - Molecular Biology & Microbial Genetics	Р	3	3	40	60	100
III		-	AL-IIA	Biochemistry/ Botany Biotechnology / Zoology	Т	3	3	25	75	100
		-	AL-IIA	Practical - Respective Allied Theory Course	Р	2	2	40	60	100
	IV	22BE3	SEC-III	Entrepreneurship	Т	2	2	25	75	100
		-	NME-I	 Adipadai Tamil (or) Advance Tamil (or) IT Skills for Employment (or) MOOC'S 	Т	2	2	25	75	100

				Total		24	30	255	645	900
	Ι	2241T	T/OL	Tamil /Other languages – IV	Т	3	6	25	75	100
	II	2242E	E	English for Enrichment - II	T	3	3	25	75	100
		22BMI4C1	CC	Microbial Biochemistry	Т	4	4	25	75	100
		22BMI4C2	CC	Immunology	Т	4	4	25	75	100
				Practical-Microbial	Р			40	60	100
		22BMI4P1	CC	Biochemistry & Immunology		3	3			
пı	III	-	AL-II B	Biochemistry/ Botany	Т	2	-	0.5		100
IV				Biotechnology / Zoology		3	3	25	75	100
		-	AL-II B	Practical - Respective Allied	Р	2	2	10	(0)	100
				Theory Course		2	2	40	60	100
	IV	-	NME-II	1. Adipadai Tamil/						
				2. Advance Tamil/	Т	2	2	25	75	100
				3.Small Business Management	1	Z		23	15	100
				/ MOOC's						
		Naan Mud	halvan	Digital Skills for		2	3	25	75	100
		Cours	se	Employability – (Microsoft-	-	Z	5	23	15	100
				Office Fundamentals)						
		1	1	Total		26	30	255	645	900
		22BMI5C1	CC	Medical Microbiology	Т	4	4	25	75	100
		22BMI5C2	CC	Environmental Microbiology	Т	4	4	25	75	100
	III	22BMI5C3	CC	Agricultural Microbiology	Т	4	4	25	75	100
		22BMI5C4	CC	Microbial Biotechnology	Т	4	4	25	75	100
v		22BMI5P1	CC	Practical-Medical	Р	4	6	40	60	100
		220111011		Microbiology						
		22BMI5P2	CC	Practical-Environmental	Р	4	6	40	60	100
		220111012		Microbiology						
		-	-	Carrier development	-	-	2	-	-	-
				employability skills						
			1	Total		24	30	180	420	600
	III	22BMI6I	DSE	Internship		24	26	150	250	400
		Naan Mud		Employability Readiness*						
	IV	Cours	se	(Naandi /Unnati/Quest/IBM	-	2	4	25	75	100
				Skills build)						
				Total		26	30	175	325	500
			1	(Or)						100
	III	22BMI6E1		Virology	Т	6	6	25	75	100
		22BMI6E2	DSE	Mycology	T	6	6	25	75	100
		22BMI6E3		Microbial Technology	Т	6	6	25	75	100
VI		22BMI6E4		Biosafety, IPR and Bioethics	Т	6	6	25	75	100
				Library/Yoga etc			2			
	IV	Naan Mud		Employability Readiness*		<u>^</u>				100
		Cours	se	(Naandi /Unnati/Quest/IBM	-	2	4	25	75	100
				Skills build)		• (•	105	255	-00
				Total		26	30	125	375	500
	***		DCT	(Or)		-	2	0.5	~ ~ ~	105
	III	22BMI6PR	DSE	Project		6	8	25	75	100
		22BMI6E5		Industrial Microbiology	Т	6	6	25	75	100
		22BMI6E6		Food Microbiology	Т	6	6	25	75	100
		22BMI6E7		Dairy Microbiology	Т	6	6	25	75	100

IV	Naan Mudhalvan Course	Employability Readiness* (Naandi /Unnati/Quest/IBM Skills build)	-	2	4	25	75	100
			26	30	125	375	500	
			146		-		4400	

*Employability Readiness -Women's Colleges Naandi course and all other Colleges IBM Skills build Course.

Sem.	Part	Course Code	Title of the Paper	Credits	Hours/	Marks		S
					Week	Int.	Ext.	Total
Ι		71BEPL - I	Professional English for Life Science -I	4	5	25	75	100
II	III	72BEPL - II	Professional English for Life Science -II	4	5	25	75	100
III		*	Professional English for Life Science -III	4	5	25	75	100
IV			Professional English for Life Science -IV	4	5	25	75	100

*The Syllabus of Professional English for III & IV Semester will be provided after Receiving the syllabus from TANSCHE.

As per TANSCHE, the Professional English book will be taught to all four streams apart from the existing hours of teaching/additional hours of teaching (1hour/day) as a 4 credit paper as an add on course on par with Major paper and completion of the paper is a must to continue his/her studies further.

- ➢ TOL-Tamil/Other Languages,
- \succ E English
- CC-Core course –Core competency, critical thinking, analytical reasoning, research skill & teamwork
- > Allied -Exposure beyond the discipline
- AECC- -Ability Enhancement Compulsory Course (Professional English & Environmental Studies) - Additional academic knowledge, psychology and problem solving etc.,
- SEC-Skill Enhancement Course Exposure beyond the discipline (Value Education , Entrepreneurship Course, Computer application for Science, etc.,
- ▶ NME -Non Major Elective Exposure beyond the discipline
- > DSE Discipline specific elective -Student choice either or
 - Internship
 - If internship Marks = Internal =150 (75+75) two midterm evaluation through Viva voce and External 250 marks (Report =150 +Viva Voce=100) =Total 400 marks
 - Theory papers or
 - Project + 3 theory papers.
- MOOCs Massive Open Online Courses
 - * T- Theory, P-Practical

		I SEMESTER						
Course code	:	Core Course I	T/P	C	H/W			
22BMI1C1		GENERAL MICROBIOLOGY	Т	5	5			
Objectives	>	To build a strong foundation in fundamentals of microorganism To acquire an overall knowledge on the morphology and structures with the prokaryotes and eukaryotes. To know the principles of Microscopy and advancements in M	functi		of the			
Unit -I	Contrib Lister, I	on and scope of Microbiology, History – spontaneous generati ution of Louis Pasteur, Leewen Hoek, Lazaro Spallanzani, Johr Robert Koch, Edward Jenner & Alexander Fleming.	n Tynd	all, J	Joseph			
Unit -II	kingdor numeric manual.		cal, bi ding to	oche o Be	emical, rgey's			
Unit -III	function cytoplas plasma reticulu	Characteristic features of Prokaryotes and Eukaryotes: Prokaryotes – structure and function of cell wall, plasma membrane, flagella, slime, S layer, capsule, pili, cytoplasmic inclusion bodies, spore. Eukaryotes – structure & function of cell wall, plasma membrane, cilia, nucleus, mitochondria, chloroplast, lysosome, endoplasmic reticulum and Golgi complex.						
Unit -IV	Microscopy – simple, compound, light & dark microscopy, phase contrast, fluorescence and electron microscopy. Stains and Staining – principles of staining, types and classification of stains, definition of auxochrome, chromophores, Acidic and Basic dyes; Simple and differential staining: theories of staining, mordant and its function							
Unit -V	moist h methods centers	 Types and preparation – Sterilization – Principle and methater, filtration, radiation, antiseptics and disinfectants. Types S. Culture technique – aerobic, anaerobic and semi aerobic. Construction in India (ITCC, MCC, and MTCC) and Abroad (ATCC, ECCO) 	s of p Culture	reser coll	vation			
Books for R								
Enig	glewood	th, D.W.,& Madigan, N.T.(1987). <i>Biology of Micro organ</i> Cliffs, NJ Prentice Hall K.		í				
S. C	hand and	Maheswari, D.K. (2012). A text of Microbiology (Revised ed Company Ltd.						
Geeta, S. Mc	, &Mehr	rotra, R.S. (2009). <i>Principles of Microbiology</i> (1 st ed.). Ne	w Del	hi: 7	[ata			
Nester, E	E.W., Rol	erine, A. I. (2000). <i>Introduction To Microbiology</i> (2 nd ed.). berts, C.V., & Nester, N.T. (1995). <i>Microbiology: A Huma</i> n (William C.) Co.						
Prescott, . Ne	L.M., H w York:	E.C.S., Krieg, N.R. (1986). <i>Microbiology</i> . MC Grow Hill arley, J.P., & Klein, D.A. (2003). <i>Microbiology</i> (Internation McGraw-Hill Education.	onal E	d., 5	th ed.)			
	nbai: Hii	Daginawala, H.F.(2005). <i>General Microbiology</i> (Vol. 1 malaya Publishing House. Graw Hill Pvt. Ltd.	& 2)	(8 th	ed.).			
Outcomes								

		I SEMESTER							
Course code	:	Core Practical – I	T/P	C	H/W				
22BMI1P1		GENERAL MICROBIOLOGY	P	4	4				
Objectives		provide practical knowledge and skill in the isolation	and	handl	ing of				
		oorganisms.							
		now pure culture techniques and methods of culturing earn the basic microbiological techniques							
1. Laboratory safety measures									
2. Princi	ples and a	applications of microbiology laboratory instruments							
3. Prepar	ration of 1	nedia and sterilization techniques							
4. Prepar	ration of s	slant, stabs & plating techniques							
5. Pure c	ulture tec	hniques – streak, spread & pour plate techniques							
6. Motili	ty of bact	eria – hanging drop, soft agar methods							
7. Enum	eration of	bacteria and fungi from environmental samples							
8. Stainii	ng techni	ques - Simple, Gram's, Negative, Capsule & Spore staining,	LCB	moun	t				
Books for Re	eference:								
		Brown and L.C. Parks, Mosby, St. Louis , 1995, Labo l Microbiology	ratory	Mar	ual of				
Cappucc	ino J.G.	and N. Sherman 2002, Microbiology: A Laboratory Manual, A	Addiso	on-We	esley.				
		rieg, 2000, Bergey's Manual of Determinative Bacteriolog Villiams & Wilkin Publishers.	y. Ni	nth e	dition,				
Kannan I	N, 2002, 1	Laboratory Manual in General Microbiology, Panima Publishe	ers.						
		03, Microbiology Laboratory Manual, 2 nd Edition, A. Sunda nalai Nagar, Perungudi, Chennai 600 096.	rarj N	lo.5, 1	cross				
Outcomes	DenAble	 Expertise in basic techniques of microbiology Demonstrate the types of culture media and sterilization technique 							

Course cod	e:	Core Course II	T/P	C	H/W			
22BMI2C1		MICROBIAL PHYSIOLOGY	Т	5	5			
Objectives	➤ To mic	develop clear understanding of various aspects of micro enable students to better understand courses taug probial pathogenicity-based courses.	ght late	er si	uch as			
Unit -I	of mic photo chemo psychr	on – types of nutrition – macro, micro and trace eleme roorganisms based on nutrient utilization – Autotro autotrophs, Photoheterotrophs, Chemo-org lithotrophs. Physiology of extremophiles – Thermo ophiles and methanogens.	ophs, ho anotrop philes,	etero phs halo	trophs, and philes,			
Unit -II	continu pH, O ₂	n – Definition, growth curve, generation time, synchr nous cultivation. Factors influencing microbial growt , pressure, salt and nutrients.	th – To	empe	erature,			
Unit -III	transpo sympo membr	ort across membrane – different types of mechanism – ort and active transport. Different types of proteins rt and antiport. Siderophores. Physiology phenome rane transport – Biochemical properties of membrane m	s ports enon i odel.	- u nvolv	niport, ved in			
Unit -IV	pigmer Photop reactio	Photosynthesis – types of phototrophs (oxygenic and anoxygenic), bacterial pigments – types, mechanism of photosynthesis – oxygenic and anoxygenic. Photophosphorylation – cyclic and non cyclic phosphorylation. Light and dark reaction						
Unit -V	respira Oxidat	ial respiration – aerobic and anaerobic – mecha tion – Embden Mayer Hoff pathway, TCA cycle, electr ive phosphorylation mechanism of anaerobic res on, ED pathway, microbial sporulation.	on tran	sport	chain.			
Books for F								
public Caldwell D	ations, 1).R., 199	John W. Foster, 2007, <i>Microbial physiology</i> , A John W New York. 95, <i>Microbial Physiology and Metabolism</i> , Brown Publi eshwari D.K, 2009, <i>A text book of microbiology</i> , Chanc	shers.					
	bali and	Mehrotra RS, 2009, <i>Principles of Microbiology</i> . First of P. Ltd., New Delhi.	edition,	Tata	l			
Geoffrey M Washi	I. Coope ington.	er, 2007, <i>The cell, A molecular approach</i> , 3 rd Edition - A		ress,				
Moat G, Jo edition	ohn W. F n, A Joh	ari S, 2006, <i>Microbial physiology</i> , MJP. Publishers, Ch oster and Michael P. Spector, 2002. <i>Microbial physiolo</i> n Wiley sons, Inc. publication. New Delhi.	ogy. Fo		11:11			
Robert F B Rose A.H New	oyd, 198 , <i>Advan</i> York.	an E.C.S. & Kreig N.R, 2007, <i>Microbiology</i> , 5 th Edition 84, <i>General Microbiology</i> . Times mirror / Mosby colleg aces in Microbial Physiology. Volumes. Edited by	ge publ Acade	isher emic	rs. Press,			
	factor ➤ Class ➤ Exp	erve bacterial growth curve and explain its effect on en- ors sify the photosynthetic pathways lain the transport mechanisms in microbes rove knowledge on biosynthesis of fatty acids and their						

		II SEMESTER			
Course code	:	Core Practical - II	T/P	C	H/W
22BMI2P1		MICROBIAL PHYSIOLOGY	Р	4	4
Objectives		understand the microbial growth kinetics and understanding different	ent physi	ologio	cal
		nomenon.			
1		deliver hands-on experience of various enzymatic assays			
		and determination of generation time in <i>E. coli</i> and yeast.			
		ng growth - temperature and pH			
		siology of various bacteria - Bio Chemical test			
	-	gas production			
	Starch hyd	•			
	lipid hydı.	•			
d. I	MViC tes	t			
e. (Catalase te	est			
f. H	I ₂ S produ	ction			
g. (Dxidase te	st			
h. U	Jrease tes	t			
Books for Re	eference:				
		Brown and L.C. Parks, Mosby, St. Louis, 1995, Labo	oratory	Man	ual oj
Exp	perimenta	l Microbiology			
Cappucc	ino J.G a	nd N. Sherman, 2002, Microbiology: A Laboratory Manual,	Addisor	n-We	sley.
		rieg, Lippincott, 2000, <i>Bergey's Manual of Determinative l</i> iams & Wilkin Publishers.	<i>Bacterio</i>	ology.	Ninth
Kannan I	N, 2002, J	Laboratory Manual in General Microbiology, Panima Publis	hers.		
		<i>crobiology Laboratory Manual</i> , 2003, Published by A. Su Thirumalai Nagar, Perungudi, Chennai 600 096 2 nd Edition.	ındarara	nj l	No.5, 1
Outcomes	DerDerCor	ntify the bacteria and classify the isolated bacteria from different so nonstrate methods such as Micrometry, Haemocytometer and Turb nparing different biochemical test for microbial identification		thod	

Practical knowledge on working principles of bioinstrumentations

Course code	:	Core Course III	T/P	C	H/W			
22BMI3C1		MOLECULAR BIOLOGY	Т	3	3			
Objectives	> To t	extend the knowledge on the structure and functions of genetic mathematication of genetic mathematication and translation procestary of the structure of the st						
Unit -I	genetic structure helical	a genetic material (Griffith, Avery, Hershey and Chase exper- material (Frannenkel and Conrat experiments), Nucleic acid e. Nucleoside, nucleotide: definition and structure. DNA structure. A-DNA, B-DNA & Z-DNA (structure and diff e and types of RNA (tRNA, mRNA, rRNA).	ls – def & RN	initic A: D	on and Oouble			
Unit -II	conserva	eplication – conservative and semi conservative. Experiment atives (Meselson-Stahl experiment), Mechanism of replica Enzymes involved in DNA replication, Process of prokaryoti on.	tion-Ro	lling	-circle			
Unit -III	sequenc Termin antiterm	Transcription: Mechanism of Initiation - promotors, upstream and downstream sequences, transcription factors; Elongation - RNA polymerase, sub units; Termination - Rho dependent and Rho independent; nus A protein and antitermination.						
Unit -IV	Genetic code: Elucidation of triplet code, code characteristics and codon dictionary. Reading frames, sense and nonsense code. Degeneracy - wobble hypothesis, universality of genetic code.							
Unit -V	synthesi	ation in prokaryotes: Initiation and Termination. Role of is. Post translational modifications - Protein modi ones, transportation; signal hypothesis, protein degradation.	fication	-				
		10, Genetics and Molecular biology. Special Indian edition,	Tata Mc	Gra	w Hill			
Friefelde Del		Reprint), 2007, Molecular Biology, 2 nd Edition, MacMillan H	Pvt India	a Ltd	, New			
Hancock	J.T, 2008	8, Molecular Genetics, Viva books Pvt Ltd.						
		sudaira, Kaiser, Kreiger, Zipursky & Darnell, 2007, <i>Molecul</i> I. Freeman & company, New York.	ar cell l	biolo	gy, 5 th			
	olella, 201 v Delhi.	10, Introduction to Molecular Biology. First edition, Tata Mc	Graw-H	Hill P	. Ltd.,			
		aily goyal, 2010, <i>Molecular biology and Biotechnology</i> . Fir Iew Delhi.	st editio	on S.	Chand			
		Lennan A.G, Bates A.D & White M.R.H, 2002, Instant a books Pvt Ltd.	Notes	Mol	ecular			
Outcomes								

Course code	:	Core Course IV	T/P	С	H/W			
22BMI3C2		MICROBIAL GENETICS	Т	3	3			
Objectives	≻ To	understand how microorganisms can be used as tools to understand	1 variou	as bio	ological			
0	1	enomena.						
		become familiar with methods of transfer of genetic material in bact						
Unit -I		mical basis of mutation: Spontaneous mutation – ran						
		e mutation. Mutation rates. Origin of spontaneous mutati		isola	tion of			
II • II		s. Detection of mutagen – Ames test, in <i>vitro</i> mutagenesis.			•			
Unit -II	Plasmids: Types and Properties of plasmids - sex factors, drug resistant							
		ogenic, Agrobacterium Ti and broad host range plasmid	l. Cop	y ni	ımber,			
	replication- circular and theta. amplication and incompatibility.							
Unit -III		amage, Concept of mutations and mutagenesis, Molecular bas						
		uced mutations [physical and chemical mutagenic agents], t		f mu	itation,			
		pair mechanisms - excision, mismatch, SOS, photoreactivation						
Unit -IV	Conjugation: Discovery, F+, F- and Hfr cells and F- genetic crosses. Transformation -							
		ent cells – mechanism, transduction – generalized	and	speci	alized.			
	Transpo							
Unit -V		ion of gene expression - structural and functional gene, or			lucible			
		- lac operon, repression operon - Trp operon, attenuation. Ara	a apero	n.				
Books for Re								
Hancock J.T, 2	2008, <i>Mo</i>	lecular Genetics, Viva books Pvt Ltd.						
Peter J.Russell	, 2000, F	Fundamentals of Genetics, 5th Edition, Benjamin/Cummings Pu	ıblishe	rs.				
		tichael J Simmons, 2003, <i>Principles of Genetics</i> . Third edition tion, New Delhi.	n, John	Wil	ey and			
Sambamurty,	A. V. S.	S. (2007). Molecular Genetics. Narosa Publication.						
Sanders, M.F Publisher		owman, J.L. (2018). Genetic Analysis: An Integrated App	proacl	h. Pe	earson			
Stanley R. Ma Publishin	•	n E. Cronan & David Freifelder, 2008, Microbial Genetics, 2	nd Edit	ion, 1	Narosa			
Outcomes	≻ Wil	Il define gene organization and compare prokaryotes and eukaryotes						
	Cat	tegories the mutation and recombination is important to the genetic d scuss about transposable elements both in prokaryotes and eukaryotes		r				

Categories the mutation and recombination is important to the genetic diversity
 Discuss about transposable elements both in prokaryotes and eukaryotes

	III SEMESTER							
Course code	Core Practical III	T/P	C	H/W				
22BMI3P1	MOLECULAR BIOLOGY AND MICROBIAL GENETICS	Р	3	3				
Objectives	 To impart knowledge on the isolation and estimation of nucleic acids To practice the students in gene transfer technology 							
1. Isolat	ion of antibiotic resistance mutant by replica plating							
2. Isolat	ion of DNA from bacteria and yeast							
3. Estimation of DNA – diphenyl method								
4. Electr	rophoretic separation of DNA							
5. Isolat	ion of RNA							
6. Estim	ation of RNA							
7. Electr	ophoretic separation of RNA							
8. Prepa	ration of competent cells							
9. Gene	transfer by conjugation							
10. Gene	transfer by transduction							
11. AME	S Test							
12. Isolat	ion of petite mutant.							
	ference: <i>M.</i> , A.E.Brown and L.C. Parks, Mosby, St. Louis, 1995, Labor erimental Microbiology	atory]	Man	ual of				
Cappucci	no J.G and N. Sherman, 2002, Microbiology: A Laboratory Manual, Ad	ldison-	Wes	ley.				
Kannan N	, 2002, Laboratory Manual in General Microbiology, Panima Publisher	rs.						
	R.G.F., Wood, W.A. and Krieg, N.B, 1997, Methods for Genera eriology.	l and	Mol	ecular				
	ij. T, Microbiology Laboratory Manual, 2003, Published by A. Sunds street, Thirumalai Nagar, Perungudi, Chennai 600 096 2 nd Edition.	dararaj	N	lo.5, I				
Outcomes	 Trained in isolation of nucleic acids Become familiar in gene transfer technology Focus on and understand the molecular technique 							

	IV SEMESTER						
Course code	e: Core Course V	T/P	С	H/W			
22BMI4C1	MICROBIAL BIOCHEMISTRY	Т	4	4			
Objectives	To know the structural organization of bio-molecules						
	To learn the characteristics of nucleic acids, enzymes and v To semicle descent acids and v	ıtamın	S				
Unit -I	 To acquire knowledge on secondary metabolites Definition and scope of biochemistry, Basic concepts of atom 	a a m a	1001	log and			
UIIIt -1	types of bonding in biomolecules, Isomerism – types, struct	-					
	optical.	4141	5001	ee una			
Unit -II	Nomenclature, definition and classification of carbohyd	drates,	str	uctural			
	characteristic of Monosaccharide, disaccharides and Polysacch	arides.					
Unit -III	Amino acids - structure, classification and properties. Primar	y, sec	onda	ry and			
	tertiary structure of proteins, Physical and chemical properties	-					
Unit -IV	Fatty acids – Definitions and classification (Saturated and un						
	properties of lipids, Types of lipids, Compound lipids – P Glycolipids, Derived lipids – steroids, Terpens and Carotenoid	-	olipi	ds and			
Unit -V	Vitamins – source and classification, types – Water solubl		C) a	and fat			
enne v	soluble vitamins (A, D, E, K). Enzymes – Nomenclature, Classification and its						
	Properties, mechanism of enzyme action.						
Books for R	eference:						
	R. and P.R. Schimmel, Biophysical Chemistry, 1980, Part I: 7						
	biological Macromolecules, Part II: Techniques for the Stu eture and Function.	dy of	B10	logical			
	2007, Concepts of Biochemistry, (Theory and Practical) Bool Kolkata.	ks and	l All	ied (P)			
,		1 N.	D	11. :			
	003, Fundamentals of Biochemistry. S. Chand and Company Lto			Ini.			
Keith Wi	son and Jon Walker, Practical Biochemistry, Cambridge Univer	rsity Pi	ress.				
•	K, DK Granner, PA Mayes and VW Rodwell, 1999. Harper's B on, Large Medical Publication.	iocher	nistr	y. 27th			
Satyanara	yana.U, 2005. Essentials of Biochemistry, Books and Allied (P)	Ltd., l	Kolk	ata.			
Stryer. L.	et al., 2006, Biochemistry, 5th edition, WH Freeman publication	1.					
Van Hold	e K.E, W.C. Johnson, and P.S.Ho, 1998, Principles of Physical	Bioche	emist	try.			
Veerakun Cher	nari L, 2007, <i>Biochemistry</i> . MJP Publishers, A Unit of Tamil N mai.	adu B	ook	House,			
Voet, D.,	and Voet JG. 1995, Biochemistry, Wiley publication						
Outcomes	 Knowledge on metabolism of biomolecules 						
	 General Information about nucleic acids, enzymes and vitamins 						
	Clear idea on secondary metabolites and their biosynthetic	pathw	vays.				

		IV SEMESTER						
Course cod	e:	Core Course VI	T/P	С	H/W			
22BMI4C2		IMMUNOLOGY	Τ	4	4			
Objectives		 To learn about the structural features and components of the immune system. To understand the various components of the host immune system 						
Unit -I	immun – Innat respons	y of immunology–Structures and functions of cells and or e system, Primary and Secondary lymphoid organs. Ty e and acquired, Acquired immunity – humoral and cell n se, Clonal selection theory.	pes of nediat	f imn ed im	nunity mune			
Unit -II	functio carriers	nes – Properties and functions, Immunoglobulins – stru n. Immunogenicity – Immunogens, adjuvants, epitop s, complement system – classical and alternate pathway.	es, h	apten	s and			
Unit -III	antigen Neutral technig	ns – types, chemical nature, antigenic determinants – icity. Types of antigen-antibody reactions - Agglutinatio lization, complement fixation, blood groups. Labeled ues – ELISA, RIA and Immunofluroscence.	ns, Pr antib	ecipit ody	ation, based			
Unit -IV	peptide	histocompatibility complex (MHC) – structure and its , Toll-like receptors, Immune response to infectious disc rotozoan and helminthes. Autoimmune disorders.	eases	– bac	terial,			
Unit -V	Hypers Immun	lantation immunity – Organ transplantation and HLA ensitivity Reactions – Type I, II, III and IV, Congenit odeficiencies, Inflammation, Hybridoma and ization – active and passive.	al and	d Acc				
	arayan I	e: R and Jeyaram Panikers C.K. 2013. <i>Text Book of Mic</i> n book depot, New Delhi.	robiol	logy.	Ninth			
	SF, 2011 v Delhi.	, Text Book of Immunology. First edition, PHI Learning	g Priva	ate lii	nited,			
Kannan	I, 2007,	Immunology. First edition, MJP Publishers, Chennai.						
Klaus D	.Elgent,	1996, Immunology understanding of immune system, W	iley L	iss N	Y.			
Kuby, J,	1997, Ir	nmunology, II Edition WH, IVeeman and Company, Nev	w Yor	·k.				
	ee Latha , New D	a, 2012, A Text book Immunology. First edition, S.Chaelhi.	and &	c Con	npany			
Roitt, IN	1 1998, I	Essential of Immunology ELBS Blackwell Scientific Pub	olicatio	on.				
		A.I., Parslow, T.G. Medical Immunology, 9 th Edition ford, 1993.	n, Ap	pleto	n and			
	K, 198 ladelphia	33, Immunology. An Introduction. Saunders coll a.	ege	publi	shing,			
	and Wil nunolog	lsons, 1995, Text Book on Principles of Bacteriolog	y, Vi	rolog	y and			
Outcomes	\succ	Define the immunology and explain the immune system Discuss the role of Immunoglobulins Analyze antigen responses to microbial infections						

	IV SEMESTER			
Course code		T/P	С	H/W
22BMI4P1	MICROBIAL BIOCHEMISTRY AND IMMUNOLOGY	Р	3	3
Objectives	To provide practical knowledge in the isolation and characterization and soil microbs.	to unc	lersta	nd the
	To learn about the structural features of the immune system as well as t responsiveness.	their fu	nctio	ns and
1. Chro	omatography			
	. Paper chromatography – circular. . Thin layer chromatography - separation of amino acid.			
2. Carb	ohydrates: Quantitative estimation of glucose from bacterial and yeast	cell.		
3. Prote	ein: Quantitative estimation of protein from bacterial and yeast cell.			
4. Assa	y of amylase from microbes.			
5. Assa	y of protease from microbes			
6. Cell	immobilzation in calcium alginate gel			
7. Bloo	d cell counts: Total RBC, WBC and differential count of WBC.			
8. Aggl	utination reactions: Haemagglutination, ABO blood grouping			
9. Preci	pitation reactions: Precipitin ring test, single and double diffusion test			
10. Immu	unodiagnostic procedures: ELISA, Western blotting			
11. Diag	nostic test: HIV, malaria, VDRL and pregnancy test.			
Books for Re	eference:			
Inte Demain,	an, J. (1981). Laboratory Manual in Biochemistry. New Del ernational(Pvt.) Ltd. Publishers. A.L, and Davis, J.E. (1999). Manual of Industrial Microbiology and ed). Washington: American Society for Microbiology.			-
	bul K. Lightman Andrew K. and Pober Jordan S. Cellular and Molecu 3 Saunders Company, Philadelphia.	ılar im	imun	ology
	Richard A. KindtThomas J and Osborne Barbara A. Kuby Immunolog Company, New York.	y, W.I	H.Fre	eman
	Me hick, Adel berg Brooks, Butel and Orston, Medical Microbiolog prporated London.	y, Pre	ntice	: Hail
	S.C.1996. Immunodiagnostics Principles and Practice, New Age Interry V Delhi.	nationa	1 (P)	Ltd.,
	Cheesbrough, 2000. District Laboratory Practice in Tropical Coun nbridge University Press, Cambridge, U.K.	ıtries,	Part	- 2,
Outcomes	 Classify a quality techniques Evaluation of microbes in soil Observe and discuss about the antigen antibody reaction 			

		V SEMESTER							
Course code	e:	Core Course VII	T/P	C	H/W				
22BMI5C1	1	MEDICAL MICROBIOLOGY	Т	4	4				
Objectives		inculcate on the role of normal flora and pathogenic	microb	bes					
		ounderstand the pathogenesis of various diseases							
Unit -I	➤ To Genera	understand the various clinical microbiological techn		tro	nanout				
Unit -I		l approach to clinical specimen – collection iological examination, transport media for isolation. G			nsport,				
		on techniques involved for anaerobic bacteria, normal							
	human								
Unit -II		ology – general characteristics – pathogenecity	, lab	dia	gnosis,				
	epidem	epidemiology and prevention of pneumonia, tuberculosis, cholera, typhoid and							
	anthrax	K. C.							
Unit -III	Virolog	gy: History of virology – General properties of viruses	, Class	ifica	tion of				
	-	, Reproduction of bacterial phages – T7, M13 and lar							
		p growth, synthesis and assembly, release of phages, epidemiology and							
		tion of chicken pox, hepatitis, mumps, AIDS, dengue	-	-					
Unit -IV	-	ology: general characteristics, pathogenesis, Lab diagn							
		oebiasis, Leishmaniasis, Malaria, Ascaris, Filariasis. N							
	charact	eristics, mechanism of pathogenesis, Lab diagnosis a	and pro	even	tion of				
		cial, subcutaneous, systemic and opportunistic Mycoses	-						
Unit -V	-	crobial chemotherapy – General Character – mechar		fac	tion of				
		Antimicrobial susceptibility test – Anti bacterial drug							
	-	rug (amantadine) and Antifungal drug (ketoconazole), I							
		nism, origin and transmission of drug resistance.	0						
Books for R									
		Jeyaram Panikers C.K. 2013. Text Book of Microbiolo	gv. Ni	nth E	Edition.				
•		New Delhi.	07						
Bailey & Sco	otts Diag	gnostic Microbiology Elen JO Baron Lance R. Peterson	Svdne	•v M	Fine				
Gold 9 th	Edn. Pul	b Mosby.	, oyun	<i>y</i> 101	ine				
		R and Finegold SM, 1994, Bailey and Scotts diagnostic	microl	violo	av Oth				
		ublications.	merou	1010	gy. Jui				
	• 1		11N	Τ	C t 1				
•		A Text book of Microbiology. Second edition, Publishe Kolkata.	a by r	lew (Central				
ē :			nd – 1	~1					
		, parasitology, Protozoology and Helmmthology - 12	nd Edr	h Ch	atterjee				
Medical	Publishe	er							
Cruickshnak	R. 1975,	Medical Microbiology. VoL I & II ELBS, Churchill Li	vingsto	on					
Jewetz and M	Melnich,	1986, Review of Medical Microbiology, Lenge Med	lical P	ublic	ations,				
Maurzon	Go. Ltd	1.							
Mackie & M	cpartney	r, 1997, Medical Microbiology – Vol. – I, Microbial –	infectio	on. 7	th Edn.				
		.G. Fraser B.P. Marimion, A. Simmons Churchill-Livin		,					
		ical Microbiology. First edition, MJP Publishers, Chenn	•						
	-								
Saush Gupt	e,2000,	The Short Textbook of Medical Microbiology. Eighth ed	mion,						

Jaype	Jaypee Brothers, Medical publishers (P) Ltd., New Delhi.					
Outcomes	 Understand the normal flora of human body Know about the clinical technology Understand the human pathogen 					

	V SEMESTER						
Course code		T/P	C	H/W			
22BMI5C2	ENVIRONMENTAL MICROBIOLOGY	Т	4	4			
Objectives	> To become familiar with current research in environmental microbio						
-	> To learn the basic principles of environment microbiology to unde	rstanding	and	solving			
TT *4 T	problems in water quality and bioremediation. Microbial ecology- Concept, development of microbial community in biosphere,						
Unit -I	biofilm and its ecological implication. Microbial diversity, extrem						
	adjustment and molecular adaptations in extreme conditions.	iopinies-		logical			
Unit -II	· ·	Air microbiology – microbes in aerosol, indoor and outdoor environment, assessmen					
	of quality of air, air borne disease caused by bacteria, fungi and viruses – symptom						
	and preventive measures. Bio-degradation – xenobiotics,		•	•			
	biomagnitification and Bioleaching			,			
Unit -III	Aquatic Microbiology – Microbes in fresh and marine environm	ent. Eutr	ophi	cation			
	Aquatic habitats - freshwater - lakes, ponds and streams;		-				
	estuaries, deep sea, hydrothermal vents, and mangroves an						
	communities; zonation – test for potablity of water – microbi						
	water – water born disease and preventive measures.	ii quanty	1031	ing of			
Unit -IV	Treatment of solid wastes - Thermal Treatment: Incinera	tion G	asifi	ration			
	Pyrolysis and Open Burning- Dumps and Landfills: Sanitary la						
	dumps, Bioreactor Landfills-Biological Waste Treatme			osting			
TI \$4 X7	Vermicomposting.		af D				
Unit -V	Treatment of liquid wastes – characteristic of liquid waste – mean COD. Primary, secondary, tertiary treatment; anaerobic (methan						
	trickling, activated sludge, oxidation pond.	ogenesis	s), at				
Books for R							
	er, M. 1971, <i>Microbial Ecology</i> , John-Wiley & Sons, inc. New York.						
		l -					
	H and Herson D.S. 1997, Bioremediation, McGraw Hill, inc. New Y						
	F., General Microbiology, 2 nd Edition, Times Mirrof/Mosby Col is.1988.	lege Pub	olishi	ng St			
		с. т		<i>.</i> .			
	G/&Slater JH; 1982, <i>Experimental Microbial Ecology</i> – Blackwell sc xford London.	ientific P	ublic	ations			
Burges, A	A and Raw, F. 1967, Soil Biology, Academic Press, London.						
	ukman and Nyle C. Brady, 1960: The Nature and Properties of soil () Ltd, New Delhi.	Eurasis	Pub	House			
Marshell	K.C 1985, Advances in Microbiology Ecology Vol.8, Phenum Press						
Outcomes	 Define environmental studies and list the concept of Environmental studies Evaluate the control measures of air, water and soil pollution 						

Evaluate the control measures of air, water and soil pollution
 Construct the concept, structure and ecological pyramids of ecosystem

		V SEMESTER			
Course code	:	Core Course IX	T/P	C	H/W
22BMI5C3		AGRICULTURAL MICROBIOLOGY	Т	4	4
Objectives		nake the students understand the role of microbes in agricul		int n	nicrobe
		action and to know the importance of biofertilizers and biopesticide			
Unit -I		eview the current views of microbial association in various environication, physical, chemical properties and structure of soil.		lion	flore
Unit -1		, Fungi and Actinomycetes. Rhizosphere and Phyllo			
		ons – symbiosis, neutralism, mutualism commensali			
		ism, synergism, parasitism and predation.	,	- inp	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,
Unit -II		al transformations of minerals- Carbon cycle, Nitrogen	cycle -	- Ni	trogen
	fixation	, nitrification, de-nitrification, sulphur, iron and phosphoru	is cycle	s.	-
Unit -III	Plant di	sease caused by bacteria: Xanthomonas, Mycoplasma, Sp	oiroplasi	na.	Fungi:
	Pyricula	ria, Phytophtora, Fusarium. Virus: TMV, CMV, Viroids	– mec	hani	sm of
	pathogen	n of establishment and symptoms.			
Unit -IV	Definitio	on and History of Biopesticides - Viral (NPV & CPV),	bacteria	1 (B	acillus
		ensis, and Pseudomonas sp.), Fungal (Beaveria sp., Me	etarrhizi	um	sp. &
T T • 4 T 7	Verticill		·		1
Unit -V		on and History of Bio-fertilizer – Biological N_2 fixative symbiosis – Azospirillum, Azotobacter, Phospho bac			
		nd Ecto & Endo – Mycorhizae	teria, iv	ryco	mzae,
Books for R		nu Ecto & Endo – Mycornizac			
		7, Introduction to Soil Microbiology, John Wiley& Sons, inc.	York.		
Boyd R	F Gonor	ral Microbiology, 2 nd Edition, Times Mirrof/Mosby Colle	ore Pub	lichi	ng St
•	is.1988.	<i>ui mierobiology, 2</i> Edition, Thies WillorMosey Conc	.5 c 1 uo	115111	ng 5t.
		r E 1067 Soil Dislory Academic Press London			
Burges, A	A and Kav	v, F. 1967, Soil Biology, Academic Press, London.			
	ıkman and t) Ltd, Nev	d Nyle C. Brady, 1960: The Nature and Properties of soil I w Delhi.	Eurasis	Pub	House
Martin-A	lexander	Wiley, 1961, Introduction to Soil Microbiology International	Ed New	v Yo	rk.
Outcomes		Classify the application of microbes in agriculture field			
		Develop the agricultural management for uses in microbes			
	\succ	Understand the biogeochemical cycles prevail in environment.			

		V SEMESTER					
Course code	:	Core Course X	T/P	C	H/W		
22BMI5C4		MICROBIAL BIOTECHNOLOGY	Т	4	4		
Objectives	> 7	To learn about the various enzymes involved in r DNA Technolog To know the principles of c DNA construction and amplification r Making aware of synthesis of recombinant products					
Unit -I		Engineering - Basic principles of rDNA technology, Rest					
		omenclature, mechanism of action, Cloning vectors - Plasmid					
		escript, viral vectors-M13 and SV70, cosmid, phagmid, shut	ttle vect	tors a	and its		
Unit -II		application Methods in Biotechnology – cloning strategies - Isolation of genomic and plasmid					
Unit -11				-			
		construction of rDNA, transfer and screening of rDN	-	-	-		
	^	horesis, Polyacrylamide gel electrophoresis, Blotting techn	•				
		n, Western, Polymerase chain reaction - types, methods,	applicat	tion,	DNA		
	· •	ing methods.					
Unit -III		biotechnology- Antisense RNA technology, Culture med					
		, Serum free medium, complete medium, Primary cell cu					
		method, cell line - nomenclature, culture method, c			· · ·		
		ance, Human gene therapy – somatic and germ line therapy an	-	-			
Unit -IV	Plant Biotechnology – Plant tissue culture – culture medium – MS culture methods – callus, protoplast, meristem culture, embryo (somatic embryogenesis), Micropropagation, gene bombardment , biolistic technique. Agro-bacterium mediated gene transfer, Synthetic gene technology.						
Unit -V	health, 1	ty, bioethics and regulations - Biosafety Definition, Biosa Biosafety and environment, Biosafety of GEMS, Patent law tion of biotechnology in interferon, human growth hormone, i	vs and l				
Books for R							
Brown,T	.A. 2000.	Gene Cloning, Fourth Edition, Chapman and Hall Publication	, USA.				
		Pasternak, J.J. 2002. Molecular Biotechnology Principles an DNA, ASM Press, Washington.	nd Appl	icati	ons of		
Jogdan S	.N, 1997,	Gene Biotechnology, Himalaya Publishing House, New Delh	ni.				
Muruges	an AG a ion, MJP	, Gene biotechnology. Himalaya Publishing House, Mumbai. and Rajakumari C, 2005. Environmental Science and Bio Publishers, Chennai.		0.			
Primrose Dell		1, Molecular Biotechnology, 2 nd Edition, Panima Publishing	Corpor	ation	, New		
Purohit S (Ind	-	AK, Kakrani HN, 2004, Pharmaceutical Biotechnology. First	t edition	n, Ag	robios		
	t and Shai Ltd., Nev	ily goyal, 2010, Molecular biology and Biotechnology. First e v Delhi.	dition S	S. Ch	and &		
Satyanar Singh B	ayana, 20	05, Biotechnology. First edition, Books and Allied (P) Ltd., K Biotechnology. Second revised and enlarged edition, K		Publ	ishers,		
Outcomes	>	Students come out with basic ideas on cloning vehicle					
	\succ	Enable them to know about c DNA and amplification products.					
	\succ	Familiar in the construction of recombinant DNA.					

		V SEMESTER			
Course code	2:	Core Practical V	T/P	C	H/W
22BMI5P1		MEDICAL MICROBIOLOGY	Р	4	6
Objectives	cli	provide technical knowledge on collection and punical samples	rocessi	ng o	f
1 Exan		prepare them to work in clinical laboratory of clinical samples – throat swab, pus, urine sample			
		of bacteria in Urine, quantitative Urine culture			
3. Antir	nicrobia	l sensitive testing and determination of MIC & quality	control		
4. KOH	Lacto p	henol cotton blue preparation for skin scrapping for fur	ngi.		
5. Stain	for Mal	arial parasites –Giemsa stain.			
6. Ident	ify bacte	eria (E. coli, Bacillus) using laboratory strains on the	e basis	of c	ultural
morp	hologica	and biochemical characteristics: IMViC, urease and c	atalase	tests	3
Books for R	eference	2:			
Anathana Dell	•	and Paniker, Text Book of Microbiology Orient an	d Long	gman	, Nev
Bailey ar	nd Scott'	s Diagnostic Microbiology by Baron et al.			
		Adel berg Brooks, Butel and Orston, Medical Micr rated London.	obiolog	gy, P	rentico
	for Gen Krieg, N	eral and Molecular Bacteriology (1997). Murray, R.C I.B.	3.F., W	ood	, W.A
Outcomes	~	Get practical knowledge in specimen collection and Become technically expert which will helpful to wor laboratory Able to identify clinical pathogens	-	-	1

		V SEMESTER					
Course code	:	Core Practical VI	T/P	C	H/W		
22BMI5P2		ENVIRONMENTAL MICROBIOLOGY	P	4	6		
Objectives		acquaint the student with various techniques used in e	nvironr	nenta	al		
		earch in microbiology					
1 Wata		inculcate on environmental microbiology					
1. water	rquanty	v analysis by MPN method					
2. Isolat	ion of n	nicrobes from air sample technique- settle plate method	1				
3. Estim	ation of	BOD from water sample.					
4. Estim	ation of	f COD from water sample.					
5. Isolat	ion and	counting of fecal bacteria from sewage water					
6. Deter	minatio	n of Dissolved Oxygen (DO) of water samples					
7. Isolat	ion of E	<i>C. coli</i> from sewage water samples with the help of EM	B agar	medi	um		
8. Isolat	ion and	counting of fecal bacteria from sewage water					
Books for R	eferenc	e:					
Anathanara	ayana an	d Paniker, Text Book of Microbiology Orient and Longman	, New I	Delhi.			
Bailey and	l Scott's	s Diagnostic Microbiology by Baron et al.					
	for Gen Crieg, N	eral and Molecular Bacteriology (1997). Murray, R. B.	G.F., W	/ood	, W.A.		
•		hitaker A and Hall S.J. Principles of Fermentation Te ed Aditya Books Private Limited, New Delhi.	chnolog	gy, E	lsevier		
Outcomes	 s > Experience the research in the field of microbiology > Designing to overcome the environmental problems > Determine the experimental solution in future perspective 						

		VI SEMESTER						
Course code	:	DSE-I	T/P	C	H/W			
22BMI6E1		VIROLOGY	Т	6	6			
Objectives	mair ≻ The	maintained within populations.						
Unit -I	Prions.	Introduction: Definition of viruses. Concept of viroids, virusoids, satellite viruses and Prions. Theories of viral origin Structure of Viruses: Capsid symmetry, enveloped and non-enveloped viruses. Isolation, purification and cultivation of viruses						
Unit -II	features (Hepatit cohesive	Modes of viral transmission: Persistent, non-persistent, vertical and horizontal. Salient eatures of viral Nucleic acid : Unusual bases (TMV,T4 phage), overlapping genes Hepatitis B virus), alternate splicing (HIV), terminal redundancy (T4 phage), terminal cohesive ends (lambda phage), partial double stranded genomes (Hepatitis B)						
Unit -III	receptor classific	Viral multiplication and replication strategies: Interaction of viruses with cellular receptors and entry of viruses. Replication strategies of viruses as per Baltimore classification (phi X 174, Retroviridae, Vaccinia, Picorna), Assembly, maturation and release of virions						
Unit -IV	Concept	ction to oncogenic viruses. Types of oncogenic DNA ts of oncogenes and proto-oncogenes. Applications of Vir in cloning and expression, Gene therapy and Phage display						
Unit -V		ion & control of viral diseases-Antiviral compounds and the on and their mode of action. General principles of viral vacci		le of	action			
Editi Baijayanth Pvt. J Paul Hym Paul Hym	arayan.R on, ni Mala M Limited. an & Stej nan &Sre estern, M >	oks:- . and Paniker C.K.J. 2020, <i>Text book of Microbiology</i> , original Mishra, 2018, <i>Text book of Medical Virology</i> , CBS Publish phen T. Adedon, Coasster, 2018, <i>Viruses of Microorganisms</i> , phen T. Abedon, 2018, <i>Viruses of microorganisms</i> , Caister V Michael Valentine, 2016, <i>Essentials of Bacteriology</i> , Went Define virology and discuss the concepts of structure and classifican Illustrate knowledge on viral quantification methods Deduct the Human viral infections - its pathogenesis and treatment	er and be s, Acade er acade <u>worth pr</u> ation of v	Distri mic 1 mic 1 ress,	butor Press,			

	VI SEMESTER							
Course co	de: DSE-II	T/P	C	H/W				
22BMI6E		Т	6	6				
Objectives	 This course will provide students with an overview of the major fungus diseases This course will provide mycoses that threaten animal and human health The causal agents, symptoms, modes of infections, prognosis, and treatment of fungus-related illness will be discussed 							
Unit -I	Introduction to Medical Mycology: Definitions and fungal terr			•				
	classification, historical overview-Zygomycota Ascomycota, Basidiomycota. Fungal life cycles. Impact of exposure on animal and human health to fungal toxins.							
Unit -II		Morphology, cultivation, epidemiology, transmission, clinical importance and ab diagnosis of: Yeasts, Yeast like, Moulds, Dimorphic fungus. Superficial nycoses: Pityriasis Versicolor; Tinea Nigra; Piedra.						
Unit -III	Cutaneous mycoses - various forms of Tinea and their causes, symptoms, and treatment: <i>Microsporum</i> spp., <i>Trichophyton</i> spp., and <i>Epidermophyton floccosum</i> .							
Unit -IV	Subcutaneous mycoses: Chromoblastomycosis; Phae Sporotrichosis. Systemic Mycoses - caused by true pa Blastomycosis; Paracoccidioidomycosis; Histoplasmosis.	• •	-	/cosis; fungi:				
Unit -V	Opportunistic Infections - Candidiasis; Cryptococcosis; Aspe Allergies- Mushroom Poisonings & Mycotoxins. Antimyco treatment options.	-		-				
Reference a	and Textbooks:-							
Kavan	agn. Fungi biology and application							
Arthur	D. Introduction to mycology							
Cheste	r W, Chapman H., Kwon-Chung., Medical mycology, third editio	on.						
Manua	l of basic techniques for a health laboratory 2 nd edition.							
Murre	5 th edition medical microbiology							
Sherris	s, Medical microbiology, an introduction to infection							
Outcomes	 Upon successful completion of this course, the student wil the different genera and species of fungi. Acquire knowledge on life cycles, pathogen genera and th to control these diseases as beside the fungal pesticides 							

		VI SEMESTER					
Course code	:	DSE-III	T/P	C	H/W		
22BMI6E3		MICROBIAL TECHNOLOGY	Т	6	6		
Objectives		acquire knowledge on food product analysis					
		enable them to know about preservation of pharmaceutical products					
	1	arn to assess the microbial quality of marine foods.	1 .				
Unit -I		l water industry: Stages of mineral water production. Ai					
		quality – pH, salinity, alkalinity, dissolved oxygen, carbonates, nitrate, silicate,					
	1 1	ate, COD and BOD. Determination of microbial load in w					
Unit -II		ration of pharmaceutical Products: Chemical preser					
		lls – equipment – role of preservatives. Finished product t	ests –	mic	robial		
		ration test, tests for specified microorganisms.					
Unit -III		xin test methods: gel clot assay, turbidometeric assay. Bio	-		•		
		assay, antibiotic susceptibility testing-Disc diffusion. En			•		
		assessment in parenterals manufacture - pyrogen test -	depyr	oger	nation		
	method						
Unit -IV		methods for detection of microorganisms in food: co					
		ted. Application of light pulse technology. Quality contra					
		ble processing. Risk assessment in food industry – physica	al, che	mica	al and		
		cal hazards.					
Unit -V		ment of microbial quality of marine foods: Convention					
		oment methods – flow cytometry, ATP estimation, radiom					
		netry, LAL test, immunoassay, DNA based and microarray	y meth	ods.			
Reference an			,• •	1			
	ı, K. (200 lishers.	8). Pharmaceutical Microbiology. New Delhi: New Age Intern	ational				
		Endotoxins – Pyrogens, LAL Testing and Depyrogenation (3rd	l ed). Ii	nforr	na		
Pres	ss.						
Manivasa	akam, N.	(2001). Chemical and Microbial analysis of mineral and packa	iged dr	inkir	ıg		
		batore: Sakthi Book Service.	0		0		
Trivedy	RK Go	el, P.K. and Trishal, C.L. (1987). Practical methods in Ecology	, and				
		al science. Environmental publishers.	unu				
		*	1				
		h, Fiona A. M. Regan, Marcela Contreras. (2008). <i>Transfusion I</i>	Microb	10108	<i>у</i> ,		
Uni	tea Kingo	lom: Cambridge University Press.					
		i. (2016). Immunology IV: Clinical Applications in Health and	Diseas	e.			
Was	shington,	DC: Georgetown University School of Medicine.					
Michael	J. Day, Re	onald D. Schultz. (2014). Veterinary Immunology: Principles a	nd Pra	ctice	e (2 nd		
	CRC Pre						
Raif Geb	a Luini N	Notarangelo. (2016). Case Studies in Immunology. A Clinical C	omnau	ion	(7^{th})		
	ASM Pre		ompun	1011	()		
,							
Outcomes		Acquire Knowledge on food product analysis Impart knowledge of preservation technology.					
		Knowledge on quality analysis of marine food products					
	-	isnowieuge on quanty analysis of marine toou producis					

	VI SEMESTER								
Course code			T/P	C	H/W				
22BMI6E4	BMI6E4 BIOSAFETY, IPR AND BIOETHICS		Т	6	6				
Objectives	 To discuss about various aspects of biosafety regulations To discuss about IPR and bioethic concerns arising from the commercialization of bio-products. To learn, understand and analyse the Laws and Relations relating to IPR 								
Unit -I	Biosafety and risk assessment issues; Regulatory framework; National biosafety								
	policies and law, The Cartagena protocol on biosafety, WTO, Cross border movement of germplasm; Risk management issues - containment								
Unit -II	General principles for the laboratory and environmental biosafety; Health aspects; toxicology, allergenicity, antibiotic resistance, etc; Impact on environment: gene flow in natural and artificial ecologies; Sources of gene escape, tolerance of target organisms, creation of superweeds/superviruses, etc.								
Unit -III	Ecological aspects of GMOs and impact on biodiversity; Monitoring strategies and methods for detecting transgenics; Radiation safety and nonradio isotopic procedure; Benefits of transgenics to human health, society and the environment.								
Unit -IV	Intellectual properties, copyrights, trademarks, trade secrets, patents, geographical indications, etc; Protection of plant variety and farmers right act								
Unit -V	Indian patent act and amendments, patent filing; Convention on biological diversity; Implications of intellectual property rights on the commercialization of biotechnology products.								
	<mark>d Textbooks:-</mark> Κ., Bioethics and Biosafety, IK International Ρι	ublishers (2008)							
ŕ	Kaur, B., Patent law and Entrepreneurship, Ka								
0	K. and Awasthi, H.K., Law of Patents, Jain Boo	•							
	Patent Law, Eastern Law House (1975).								
Jonathan, Y.R., Anthology of Biosafety (Vols. 1-4), American Biological Safety Association (2005).					.005).				
Encycloped	a of Ethical, Legal and Policy issues in Biotech	nology, John Wiley & S	Sons Inc	c. (20)05).				
Outcomes	 Interpret basics of biosafety and bioethics sciences and the quality of human life Recognize importance of biosafety practic Recognize importance of protection of net in business 	tes and guidelines in rese	earch		s role				

		VI SEMESTER				
Course code:		DSE-V	T/P	C	H/W	
22BMI6E5			6	6		
Objectives	 To development the microbial strains for large scale production and product recovery. To learn about fermentation types To understand the extraction and purification of fermented products 					
Unit -I	Brief history and developments of industrial microbiology - Isolation of industrially important microbial strains, identification and classification of industrially important microorganisms, primary and secondary screening, strain improvement, and immobilization.					
Unit -II	Types of	of fermentations - batch, fedbatch and continuous ferment	ation,	Med	ia for	
	industrial fermentations – crude and synthetic media. Ingredients - carbon, nitrogen, vitamin and mineral sources, role of buffers, precursors, inhibitors, inducers and antifoams, Sterilization – instruments, medium and air.					
Unit -III	Bioreactors / fermenters – components (design) of typical fermenter, types of fermenters – fermenters for microbial and animal cell culture, Measurement and control of fermentation parameters – control and monitoring of different parameters in a fermenters – pH, temperature, dissolved oxygen, foaming and aeration and computer automation.					
Unit -IV	Down-stream processes – filtration, centrifugation, cell disruption, solvent extraction, precipitation, chromatography, ultra filtration, lyophilizaion and spray drying.					
Unit -V	Microbial production of industrial products – citric acid, ethanol, cellulose and wine. Enzyme immobilization – methods of immobilization, advantages of immobilization, large scale applications of immobilized enzymes (glucose isomerase and penicillin acylase).					
Books for R	eference:					
Casida L Demain of M Hugo W Scie Old R.W	.E, 1968, AL., AL = Microbiolo B and A entific Co V & Prir	adeep Parihar, 2006, <i>Industrial Microbiology</i> . Student edition, (Reprint2008) <i>Industrial Microbiology</i> , Wiley Eastern Ltd, Ne and Solman, NA, 1996, <i>Manual of Industrial Microbiology</i> , A ogy, Washington DC. AD Russel, 1998, <i>Pharmaceutical Microbiology</i> . Sixth edit mpany Ltd. mrose S.B, 2006, Principles of gene manipulation, 7 th Ec	w Dell Americ tion, B	ni. an S Black	Well	
Scientific, London.						
	SS, Saluja	reprint 1996), <i>Text book of industrial microbiology</i> , MacMillar AK, Kakrani HN, 2004, <i>Pharmaceutical Microbiology</i> . First			robios	
	and Aylit ilization (ffe, G.A.J, 1982), Principles and practice of Disinfection, Dxford.	preserv	vatio	n and	
edit	ion, S.Ch	be MM and Sukesh K, 2010, <i>An introduction to Industrial M</i> and & Company Ltd, New Delhi.				
	ord.	nd Whittaker A, 1987 Principles of fermentation technology,	Ũ			
Outcomes	>	Define the type of industrial microbes and list the industrially impor Interpret the concepts of upstream and downstream processing of fer technology	mentati		: S	
	\succ	Investigate on the production of economical important microbial pro-	ducts			

VI SEMESTER							
Course code:		DSE-VI	T/P	C	H/W		
22BMI6E6		FOOD MICROBIOLOGY	Т	6	6		
Objectives	> To understand fermentation technologies and food quality analysis based on government						
-	organizations involved in food quality control.						
TT •4 T	To overview the food spoilage organisms, infection process and their outbreaks.						
Unit -I	Food as a substrate for microorganisms, Microorganisms important in food						
	Microbiology - bacteria, yeast, moulds, Factors influencing microbial growth in food, Contamination of foods, General principles underlying spoilage – chemical changes						
		caused by microorganisms.					
Unit -II	Food Preservation – Physical Methods – Asepsis, drying, heat processing, Filtration,				ration,		
		and freezing, Radiation, Pasteurization, Desiccation, Anaer	•				
	-	ed Atmosphere. Chemical Preservatives – Salt, Sugar, Organ			-		
		orbic acid, Propionates, Acetic acid & Lactic acid), Nitrites,					
		Ethylene dioxide, Propylene acid, Wood Smoker and Antibiot		., 2	-r		
Unit -III		methods for detection of microorganisms in food: co		iona	1 and		
	-	ted. Application of light pulse technology – principles					
	generation, mode of action, equipments, application of light pulses, effect of light						
	-	ulses on foods and microorganisms, advantage and limitation of light pulses					
	-	treatment.					
Unit -IV	Contamination and Spoilage of different groups of Foods–Cereals and Cereal Products,						
	Vegetables and fruits, Meat and Meat products, Eggs and Poultry, Fish, Canned Food- Botulism.						
Unit -V		orne diseases – Bacterial and Viral food borne diseases, food –					
	animal parasites, Mycotoxins, Indicators of food safety and Quality, Microbiological Criteria of foods and their significance, Role of microbes in fermented foods –						
	beverages, Curd, Butter milk, Toddy foods and Traditional foods.						
Books for R							
Adams M	IR & Mo	ss MO, 1995, 'Food Microbiology, New Age International P. Lt	d. Pub	licat	ions.		
		rinciples of Microbiology,2 nd edition, WCB/McGraw Hill, New					
		7, Basic Food Microbiology, 2 nd Edition, CBS Publishers & I	Distribu	itors	, New		
Delhi.							
Michael J. Pelczar I.R., Chan E.C.S and Noel R. Kreieg, 2007, <i>Microbiology</i> , 5 th edition, Tata McGraw-Hill, New Delhi.							
Sivashankar B – Moss, 2011, Food Processing and Preservation. Eighth edition, PHI Learning							
P.Ltd., New Delhi.							
Vijaya Ramesh K, 2007, Food Microbiology. First edition, MJP Publishers, Chennai.							
Wood J.B, 1998, Microbiology of fermented foods, Volumes I and II, 2 nd edition, Elsevier Applied							
Science Publishers, London, England.							
Outcomes		Define the food microbiology and outline the general principles of fo	od Mic	robic	ology		
		Classify the economically important of Bacteria, Yeast and Mold Find the pathogenic organisms involved in the spoilage & normal flo	ra of th	e foo	bd		
	· · · · · · · · · · · · · · · · · · ·						

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22BMI6E7 DAIRY MICROBIOLOGY T 6 6 Objectives > To understand microbiology of processed dairy foods > To understand significance of different dairy microorganisms, their control and other related aspects Unit -I Introduction and significance of dairy microbiology, sources of contamination in milk, hygienic milk production, Microbial changes in milk during production and processing, mastitis. Unit -II Morphology and classification of dairy bacteria-Lactic acid bacteria-Lactococcus, Streptococcus, Lactobacillus, Bifdobacterium. Role of psychrotrophic, mesophillic, thermophillic and thermodurics in spoilage of milk. Effect of processing on microorganisms in milk. Unit -III Infections, toxi-infections and pathogens associated with milk and milk products and their preservations. Microbiological methods of milk testing. Unit -IV Statter cultures of fermented milks- Dhai, Lassi, Yoghurt, Acidophilus milk, cultured buttermilk. Statter cultures of cheeses, microbiology of fresh and ripened cheeses, accelerated cheese ripening. Microbial Production of cheese and yoghurt. Unit -V Microbiological standards and quality of dairy products –cream, butter, dried and evaporated milk, sweetened condensed milk. Microbiology, 5 th edition, Tata McGraw-Hill, New Delhi. Books for Reference: Bensaon H.J, 1990, Microbiological applications, 5th edition, Crown Publishers, USA. Frazies, W.C. &Westhoff, D.C. 1988, Food microbiology. 4 th Edition. McGraw Hill NY. Michael J. Pelczar I.R., Chan E.C.S and Noel R. Kreieg, 2007, Microb		VI SEMESTER						
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