



Anekant Education Society's

Tuljaram Chaturchand College, of Arts, Science & Commerce,

Baramati (Autonomous Institute)

Syllabus (CBCS) for T. Y. B. Sc. Microbiology

Semester I

w.e.f.

June 2021

COURSE STRUCTURE FOR T. Y. B. SC. MICROBIOLOGY
(w.e.f. June2021)

Sr. No.	Class	Semester	Code	Paper	Paper Title	Credit	Marks (I + E)
1	T.Y.B.Sc.	V	MICRO3501	Theory	MEDICAL MICROBIOLOGY-I	3	40 + 60
2	T.Y.B.Sc.	V	MICRO3502	Theory	GENETICS AND MOLECULAR BIOLOGY-I	3	40 + 60
3	T.Y.B.Sc.	V	MICRO3503	Theory	ENZYMOLGY	3	40 + 60
4	T.Y.B.Sc.	V	MICRO3504	Theory	IMMUNOLOGY – I	3	40 + 60
5	T.Y.B.Sc.	V	MICRO3505	Theory	FERMENTATION TECHNOLOGY-I	3	40 + 60
6	T.Y.B.Sc.	V	MICRO3506	Theory	FOOD AND DAIRY MICROBIOLOGY	3	40 + 60
7	T.Y.B.Sc.	V	MICRO3507	Practical Course I	APPLIED MICROBIOLOGY	2	40 + 60
8	T.Y.B.Sc.	V	MICRO3508	Practical Course II	BIOCHEMISTRY	2	40 + 60
9	T.Y.B.Sc.	V	MICRO3509	Practical Course III	CLINICAL MICROBIOLOGY	2	40 + 60
10	T.Y.B.Sc.	V	Certificate course			2	40 + 60
					Total	26	
11	T.Y.B.Sc.	VI	MICRO3601	Theory	MEDICAL MICROBIOLOGY-II	3	40 + 60
12	T.Y.B.Sc.	VI	MICRO3602	Theory	GENETICS AND MOLECULAR BIOLOGY- II	3	40 + 60
13	T.Y.B.Sc.	VI	MICRO3603	Theory	METABOLISM	3	40 + 60
14	T.Y.B.Sc.	VI	MICRO3604	Theory	IMMUNOLOGY – II	3	40 + 60
15	T.Y.B.Sc.	VI	MICRO3605	Theory	FERMENTATION TECHNOLOGY-II	3	40 + 60
16	T.Y.B.Sc.	VI	MICRO3606	Theory	AGRICULTURAL AND ENVIRONMENTAL MICROBIOLOGY	3	40 + 60
17	T.Y.B.Sc.	VI	MICRO3607	Practical Course IV	BIOCHEMISTRY & MOLECULAR BIOLOGY	2	40 + 60
18	T.Y.B.Sc.	VI	MICRO3608	Practical Course V	HEMATOLOGY AND DIAGNOSTIC IMMUNOLOGY	2	40 + 60
19	T.Y.B.Sc.	VI	MICRO3609	Practical Course VI	PROJECT	2	40 + 60
					Total	24	
					Grand Total	50	

I: Internal Examination
E: External Examination

**SYLLABUS (CBCS) FOR T.Y.B.Sc. Microbiology
(w. e. from June, 2021)**

Class	: T.Y.B.Sc.
Semester	: V
Course Type	: Theory
Course Name	: Medical Microbiology-I
Course Code	: MICRO3501
No. of Credits	: 03
No. of Lectures	:48

Course Objective:-

Students will-

1. Acquired a strong foundation in the principles of infectious disease, enabling them to contribute to public health initiatives and disease prevention strategies.
2. Be proficient in analyzing and interpreting epidemiological data, supporting evidence-based decision-making in healthcare.
3. Possess research skills, including the ability to design and conduct studies related to infectious diseases, contributing to advancements in the field.
4. Demonstrate critical thinking and problem-solving skills in evaluating clinical trials of drugs and vaccines, promoting ethical practices in research.
5. Exhibit effective communication skills in presenting information on bacterial pathogens, facilitating collaboration with healthcare professionals and researchers.
6. Understand the importance of interdisciplinary approaches in addressing infectious diseases, contributing to a holistic understanding of public health challenges.
7. Be equipped with knowledge and skills to contribute to the development and implementation of effective measures for the prevention and control of infectious diseases in diverse populations.

Course Outcomes :

Students will able to-

- CO1 Demonstrate a comprehensive understanding of common infectious diseases affecting the respiratory, gastrointestinal, urogenital, and central nervous systems, including knowledge of causative pathogens, symptoms, and host defense mechanisms.
- CO2 Analyze and interpret epidemiological data, showcasing the ability to identify patterns of disease distribution based on time, place, and person
- CO3 Demonstrate proficiency in designing and conducting case-control and cohort studies, applying these study designs to investigate infectious diseases and their transmission dynamics.
- CO4 Understand the principles and methods involved in clinical trials of drugs and vaccines, including randomized control trials, concurrent parallel trials, and cross-over trials.
- CO5 Comprehend the epidemiology of infectious diseases, including sources and reservoirs

of infection, modes of transmission, and measures for disease prevention and control.

CO6 Develop the skills to critically evaluate the role of epidemiological monitoring organizations and their contribution to public health

CO7 Analyze and present information on various bacterial pathogens, discussing their classification, biochemical characteristics, antigenic structure, viability, pathogenicity, pathogenesis, symptoms, laboratory diagnosis, epidemiology, prophylaxis, and chemotherapy.

Credit	Topic	No of Lectures
I	Introduction to infectious diseases of following human body systems: (Common diseases, pathogens, symptoms, defense mechanisms) a. Respiratory system b. Gastrointestinal system c. Urogenital system d. Central nervous system	16
II	Epidemiology: a. Introduction, scope and overview of epidemiological monitoring organisations b. Disease distribution based on time, place and person c. Case control and cohort studies – study design and application d. Principle and methods – Clinical trials of drugs and vaccines (Randomized control trials, Concurrent parallel and cross-over trials) e. Epidemiology of infectious diseases	16
	i. Sources and reservoirs of infection ii. Modes of transmission of infections iii. Disease prevention and control measures	
III	Study of following bacterial pathogens: (with respect to - Classification and Biochemical characters, Antigenic structure, Viability characteristics, Pathogenicity, Pathogenesis, Symptoms, Laboratory diagnosis, Epidemiology, Prophylaxis and Chemotherapy): a. Salmonella, b. Vibrio c. Neisseria d. Streptococcus e. Pseudomonas f. Spirochetes – Treponema, Leptospira g. Clostridium tetani h. Mycobacterium tuberculosis and M. leprae i. Rickettsia	16

References:

1. Tortora, G.J., Funke, B.R., Case, C.L, 1992. Microbiology: An introduction 5th Edition, Benjamin Pub. Co.NY
2. Roitt, P.I: Mims, C.J. Medical Microbiology
3. Chakraborty, P., 2003 A textbook of Microbiology, 2nd Edition New Central Book Agency, India.
4. Medical Microbiology edited by Samuel Baron. Fourth Edition. (University of Texas Medical Branch ofGalvesion)
5. Sherris, John C, Ed, Medical Microbiology: an Introduction to infectious diseases. Elsevier Publication II ndedition.
6. Virulence mechanisms of bacterial pathogens (Second edition) by Roth, Bolin, Brogden Minion and Michael.
7. Davis B.D., Delbacco, 1990 Microbiology 4th edition, J.B. Lippincott Co. NY
8. Wolfgang K. Joklik, 1992, Zinsser Microbiology 20th Edition, McGraw-Hill Professional Publishing.
9. Dey, N.C and Dey, TK. 1988, Medical Bacteriology, Allied Agency, Calcutta, 17th Edition
10. Ananthnarayana, R. and C.E, Jayaram Panikar, 1996 Text book of microbiology, 5th edition, OrientLongman.

Mapping of Program Outcomes with Course Outcomes

Weightage:1=weak or low relation, 2=moderate or partial relation,3=strong or direct relation

CourseOutcomes	Programme Outcomes (POs)								
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9
CO1	3								
CO2	2	3	3						
CO3		3		3					
CO 4	2			2					
CO 5			3	2					
CO 6		2	2			3	2		
CO 7		2		2		2	2		

Justification for the mapping

PO1: Disciplinary Knowledge:

The first course outcome aligns closely with PO1. By acquiring a comprehensive understanding of common infectious diseases and their causative agents, students develop disciplinary knowledge in the field of infectious diseases and public health.

PO2: Critical Thinking and Problem Solving:

Course outcomes 2, 3, 6, and 7 are aligned with PO2. Students are required to analyze epidemiological data, design and conduct studies, critically evaluate information on bacterial pathogens, and present their findings. These activities necessitate critical thinking and problem-solving skills.

PO3: Social Competence:

Course outcomes 2, 5, and 6 align with PO3. Analyzing disease distribution, understanding the sources and modes of transmission of infectious diseases, and evaluating the role of epidemiological monitoring organizations contribute to social competence. Graduates are equipped to engage with communities and contribute to public health initiatives.

PO4: Research-related Skills and Scientific Temper:

Course outcomes 3, 4, 5, and 7 directly align with PO4. Students gain proficiency in designing and conducting studies, understanding clinical trial principles, comprehending epidemiology, and critically evaluating information. These activities contribute to the development of research-related skills and a scientific temper.

PO6: Personal and Professional Competence:

The course outcomes, especially 6 and 7, contribute to personal and professional competence. Students develop the skills to critically evaluate information and present findings, enhancing their professional communication skills and competence in the field of infectious diseases.

PO7: Self-directed and Life-long Learning:

Course outcomes 6 and 7 contribute to PO7 by fostering a mindset of self-directed and life-long learning. Students are expected to critically evaluate information and continuously update their knowledge in the dynamic field of infectious disease.

**SYLLABUS (CBCS) FOR T.Y.B.Sc. Microbiology
(w. e. from June, 2021)**

Class	: T.Y.B.Sc.
Semester	: V
Course Type	: Theory
Course Name	: Genetics and Molecular Biology I
Course Code	: MICRO3502
No. of Credits	: 03
No. of Lectures	:48
Course Objective:	

Microbial Genetics is an undergraduate T.Y. B.Sc. Microbiology course that deals with both conceptual and practical tools for generating, processing and understanding biological genetic information. It develops knowledge of the underlying theories of genetics which exhibits a broad understanding of central dogma. It gives an overview of replication, transcription and translation. It also deals with genome organization of prokaryotic and eukaryotic cell. This course will help students to get the basic information regarding DNA repair mechanisms which is extension of mutation which they have learned in structure transcription, translation and genetic code that they have gained in S. Y. B.Sc.

Course Outcomes:

- CO1 Understand the genome organization in prokaryotic cell and eukaryotic cell
- CO2 Learn the molecular mechanism involved in DNA replication.
- CO3 Explain the molecular mechanism involved in gene expression.
- CO4 Compare the Prokaryotic and Eukaryotic transcription and translation
- CO5 Discuss the different types of mutations and corresponding DNA repair mechanisms
- CO6 Apply the Bacteriophage growth kinetics in calculation of Eclipse period, latent period and burst size
- CO7 Use the concept of mutation for betterment of society

Credit	Topic	No of Lectures
I	Genome Structure and Replication Chapter 1: Genome organization 1. Viral Genome structure 2. Bacterial Genome structure Concept of Nucleoid	7

	<p>3. Eukaryotic Genome organization Structure of nucleosome, 10 nm fiber, 30 nm fiber, Structure of Euchromatin and heterochromatin.</p>	
	<p>Chapter 2: Replication</p> <ol style="list-style-type: none"> 1. Ori C 2. Single replicon , Multiple Replicon 3. Bidirectional movement of replication fork. 4. Pre-priming and Priming reaction. 5. DNA polymerases, DNA synthesis of leading, lagging strand 6. Okazaki fragments. 7. Termination- Ter sequence, Tus protein 	8
II	<p>Gene Expression</p> <p>Chapter 3: Transcription --9</p> <ol style="list-style-type: none"> 1. Structure of promoters (Prokaryotic and eukaryotic) 2. Structure and types of RNA polymerases 3. Steps of transcription : Initiation, Abortive Initiation, Elongation and Termination 4. Comparison of prokaryotic and eukaryotic transcription 	9
	<p>Chapter 4: Translation</p> <ol style="list-style-type: none"> 1. Role of m-RNA, t-RNA and Ribosomes and Aminoacyl tRNA synthetase in translation 2. Initiation, elongation, translocation and termination of protein synthesis 3. Comparative account of prokaryotic and Eukaryotic translation mechanism 	8

<p>III</p>	<p>DNA damage and Repair mechanisms and Bacteriophage growth kinetics</p> <p>Chapter 5: DNA damage and Repair mechanisms</p> <ol style="list-style-type: none"> 1. Overview of DNA damage by hydrolysis, deamination, alkylation, oxidation, Radiation (x rays/uv rays) and Photo reactivation 2. Mismatch repair mechanism 3. Excision repair mechanisms (BER/NER) 4. Recombination repair (NHEJ/DSB repair model) 5. Translesion DNA synthesis (SOS response) 	<p>7</p>
	<p>Chapter 6: Bacteriophage growth kinetics</p> <ol style="list-style-type: none"> 1. One step growth curve and Doerman's experiment 2. Structural organization of bacteriophage chromosome (Lambda phage) 3. Bacteriophage mutants (Plaque morphology, Conditional lethal mutants) . Concept of Deletion mapping & Benzers Spot test. 4. Concept of Genetic Complementation and Cis-trans test of genetic function. 5. Fine structure mapping of rII locus of T4 phage using Complementation analysis. 	<p>9</p>

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1. R.J.BROOKER (2012) Genetics: Analysis and Principles , 4 th edition, McGraw-Hill publication
2. Strickberger, M.W. (1985), Genetics, 3rd Edition Macmillan Pub. Co. N
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1. Russel Peter. (2009), Genetics: A Molecular Approach, 3rd Edn. Publisher Benjamin

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5. Genes IX-Benjamin Lewin
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7. Fundamentals of Molecular Biology –By J K Pal and Saroj Ghaskadabi
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9. Genetics of Bacteria and their Viruses-By William Hayes
10. Brooker, R.J., Genetics: Analysis and principles. 4th Edition. McGraw Hill (2010)
11. Principles of Genetics-By Gardner

Mapping of Program Outcomes with Course Outcomes

Weightage: 1=weak or low relation, 2=moderate or partial relation,3=strong or direct relation

CourseOutcomes	Programme Outcomes (POs)								
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9
CO1	3								
CO2	2	3	3						
CO3		3		3					
CO 4	2			2					
CO 5			3	2					
CO 6		2	2			3	2		
CO 7		2		2		2	2		

Justification for the mapping

PO1 Disciplinary Knowledge:

CO1: 3 - Understanding genome organization directly contributes to disciplinary knowledge.

CO2: 3 - Knowledge of DNA replication is fundamental to the discipline.

CO3: 3 - Understanding gene expression is a key aspect of disciplinary knowledge.

CO4: 3 - Comparing prokaryotic and eukaryotic transcription and translation enhances disciplinary knowledge.

CO5: 3 - Knowledge of mutations and repair mechanisms is crucial to the discipline.

CO6: 3 - Applying bacteriophage growth kinetics demonstrates disciplinary knowledge in a practical

context.

CO7: 2 - The concept of mutation for societal betterment involves the application of disciplinary knowledge.

PO2 Critical Thinking and Problem Solving:

CO1: 3 - Understanding genome organization requires critical thinking.

CO2: 3 - Molecular mechanisms in DNA replication involve problem-solving skills.

CO3: 3 - Explaining gene expression involves critical thinking.

CO4: 3 - Comparing transcription and translation requires critical analysis.

CO5: 3 - Dealing with mutations and repair mechanisms necessitates critical thinking.

CO6: 3 - Applying bacteriophage growth kinetics involves problem-solving skills.

CO7: 3 - Using the concept of mutation for societal betterment requires critical thinking.

PO3 Social Competence:

CO7: 2 - Using the concept of mutation for societal betterment demonstrates social competence.

PO4 Research-related Skills and Scientific Temper:

CO2: 3 - Molecular mechanisms in DNA replication are part of scientific research.

CO5: 3 - Understanding mutations and repair mechanisms involves research-related skills.

CO6: 3 - Applying bacteriophage growth kinetics is a scientific approach.

CO7: 3 - Using the concept of mutation for societal betterment involves a scientific temper.

PO5 Trans-disciplinary Knowledge:

CO1: 2 (Moderate Relation) - Understanding genome organization has connections to various disciplines.

CO5: 2 - Mutations and repair mechanisms have implications across different fields.

CO7: 2 - The concept of mutation for societal betterment is trans-disciplinary.

PO6 Personal and Professional Competence:

CO2: 3 - Understanding DNA replication enhances professional competence.

CO5: 3 - Knowledge of mutations and repair mechanisms contributes to personal and professional competence.

CO7: 3 - Using the concept of mutation for societal betterment requires personal and professional competence.

PO7 Effective Citizenship and Ethics:

CO7: 3 - Using the concept of mutation for societal betterment involves ethical considerations.

PO8 Environment and Sustainability

No direct relation observed in the provided course outcomes.

PO9 Self-directed and Life-long Learning:

All COs: 3 - Each CO contributes to fostering a mindset of self-directed and life-long learning in the field.

**SYLLABUS (CBCS) FOR T.Y.B.Sc. Microbiology
(w. e. from June, 2021)**

Class	: T.Y.B.Sc.
Semester	: V
Course Type	: Theory
Course Name	: Enzymology
Course Code	: MICRO3503
No. of Credits	: 03
No. of Lectures	:48

Course objective:

1. Understand the principles of enzyme catalysis, enzyme kinetics, and the factors affecting enzyme activity.
2. Familiarization with common biochemical techniques such as chromatography, electrophoresis, spectrophotometry.
3. Develop critical thinking skills to analyze and solve biochemical problems and apply theoretical knowledge to real-world scenarios.
4. Describe the structural characteristics of enzymes and their functional role in catalyzing biochemical reactions.
5. Comprehend the various mechanisms and modes of enzyme regulation, including allosteric regulation, covalent modification, and feedback inhibition.
6. Understand different types of enzyme inhibition (competitive, non-competitive, and uncompetitive) and their effects on enzymatic reactions.
7. Familiarize with experimental techniques used in enzymology, such as enzyme assays, purification methods, and kinetic analysis.

Course Outcomes:

After completing this course students will:

- CO1. Gain comprehensive knowledge of enzyme catalysis principles, kinetics, and factors influencing enzyme activity to interpret and predict enzymatic reactions.
- CO2. Acquire practical skills and familiarity with standard biochemical methods like chromatography, electrophoresis, and spectrophotometry for experimentation and analysis.
- CO3. Develop advanced critical thinking abilities to analyze and resolve complex biochemical problems, effectively applying theoretical knowledge to practical scenarios.
- CO4. Comprehensively describe the structural attributes of enzymes and their pivotal role in catalyzing diverse biochemical reactions within biological systems.
- CO5. Acquire in-depth understanding of varied enzyme regulation mechanisms, including allosteric regulation, covalent modifications, and feedback inhibition.
- CO6. Identify and comprehend diverse types of enzyme inhibition (competitive, non-competitive, uncompetitive), recognizing their impacts on enzymatic reactions.
- CO7. Gain practical expertise in conducting enzymology experiments, including enzyme assays, purification procedures, and kinetic analysis, enabling hands-on application of learned concepts.

Credit	Topic	Number of Lectures
I	<p>Enzymes</p> <p>a. Methods to determine amino acid residues at active site(Physical and chemical methods).</p> <p>b. Role of cofactors in metabolism: Occurrence, Structure and Biochemical functions of the following:</p> <ul style="list-style-type: none"> i. Nicotinic Acid (Niacin) and the Pyrimidinenucleotides. ii. Riboflavin (Vitamin B2) and the Flavin nucleotides iii. Thiamine (Vitamin B1) and ThiaminePyrophosphate iv. Pantothenic acid and coenzyme- A v. Pyridoxal phosphate (Vitamin B6) vi. Metal ions 	<p>6</p> <p>6</p>
II	<p>Enzyme assays and Principles and Methods of Enzyme purification.</p> <p>a. Principles of enzyme assays: Sampling methods and continuous assay, Enzymes assays with examples by: i. Spectrophotometric methods ii. Spectrofluometric methods</p>	<p>5</p>

	<p>iii. Radioisotope assay.</p> <p>b. Principles and Methods of Enzyme purification: Methods of cell fractionation, Principles and methods of enzyme purification: i. Based on molecular size ii. Based on charge iii. Based on solubility differences iv. Based on specific binding property and selective adsorption, Characterization of enzymes: Determination of Molecular weight based on: Ultracentrifugation, SDS-PAGE, gel filtration.</p>	13
III	Enzyme Kinetics and Metabolic Regulations	
	<p>a. Concept and use of initial velocity, Michaelis Menton equation for the initial velocity of single substrate enzyme catalyzed reaction. Brigg's Haldane modification of Michaelis Menton equation. Michaelis Menton plot. Definition with significance of Km, Ks, Vmax, Different plots for plotting Kinetic data: i. Lineweaver and Burk plot ii. Hanes plot iii. Eadie Hofstee plot iv. Eisanthal, Cornish-Bowden plot, Concepts and types of Enzyme Inhibitions.</p>	8
	<p>b. Metabolic Regulations: Enzyme compartmentalization at cellular level, Allosteric enzymes, Feedback mechanisms, covalently modified regulatory enzymes (e.g. Glycogen phosphorylase), Proteolytic activation of zymogens, Isozymes - concept and examples vii. Multienzyme complex e.g. Pyruvate dehydrogenase complex (PDH).</p>	8
	<p>c. Immobilization of enzymes: Concept, methods of immobilization and applications.</p>	2

References:

1. Nelson D. L. and Cox M. M. (2002) *Lehninger's Principles of Biochemistry*, Mac Millan Worth Pub. Co. New Delhi
2. Segel Irvin H. (1997). *Biochemical Calculations*. 2nd Ed. John Wiley and Sons, New York.

3. Garrett, R. H. and Grisham, C. M. (2004) *Biochemistry*. 3rd Ed. Brooks/Cole, Publishing Company, California.
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Mapping of Program Outcomes with Course Outcomes

Weightage: 1=weakorlowrelation,2=moderateorpartialrelation,3=strongordirectrelation

Course Outcomes	Programme Outcomes (POs)								
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9
CO1	3								
CO2	2								
CO3		3							
CO 4	2								
CO 5					2				
CO 6					2				
CO 7				2					

Justification for the mapping

PO1: Disciplinary Knowledge

CO1: Strong (3) relation - Encompasses comprehensive knowledge of enzyme catalysis principles, kinetics, and factors affecting enzyme activity, contributing directly to disciplinary knowledge.

CO2: Moderate (2) relation - Includes familiarity with standard biochemical methods contributing partially to disciplinary knowledge.

CO4: Moderate (2) relation - Describing structural attributes of enzymes contributes partially to disciplinary knowledge.

PO2: Critical Thinking and Problem Solving

CO3: Strong (3) relation - Focuses on developing advanced critical thinking skills to analyze and resolve complex biochemical problems directly associated with critical thinking.

PO4: Research-related Skills and Scientific Temper

CO7: Moderate (2) relation - Gaining practical expertise in conducting enzymology experiments partially aligns with research-related skills.

PO5: Trans-disciplinary Knowledge

CO5: Moderate (2) relation - Understanding varied enzyme regulation mechanisms contributes partially to trans-disciplinary knowledge.

CO6: Moderate (2) relation - Identifying diverse types of enzyme inhibition adds partially to trans-disciplinary knowledge.

**SYLLABUS (CBCS) FOR T.Y.B.Sc. Microbiology
(w. e. from June, 2021)**

Class	: T.Y.B.Sc.
Semester	: V
Course Type	: Theory
Course Name	: Immunology – I
Course Code	: MICRO3504
No. of Credits	: 03
No. of Lectures	:48

Course Objective:

1. To enrich the students knowledge about immunity and infections.
2. To develop expertise in immunological processes.
3. To enrich student's knowledge and train them in immunology.
4. To understand the general and scientific responsibilities while working in medical field.
5. To develop opportunities in entrepreneurships
6. To enrich students' knowledge about recent inventions basic immunology.
7. To understand developments in the field of Immunology.

Course Outcomes:

On completion of the course, the students will be able to

- CO1 Theoretical understanding of basic immunological processes.
- CO2 Understand immune mechanism of our body.
- CO3 Apply his knowledge to society for human welfare.
- CO4 Establishment and development as an entrepreneur.
- CO5 Explain the basic knowledge of immunity.
- CO6 Enrich the immune mechanism of our body.
- CO7 Aware the society about immunization program.

Credit	Topic	No. of Lectures
I	Immunity: Definition and Classification	2
	Formation of blood cells: Erythrocytic, myelocytic, monocytic and lymphocytic lineages and differentiation process, lymphocyte types and subsets	2
	Innate immunity: Non specific mechanisms of defense a. First line of defense – Physical, chemical barriers b. Second line of defense: i. Humoral components: Defensins, pattern recognition proteins (PRP) and pathogen associated molecular patterns (PAMPs), complement, kinins, acute phase reactants.	2 2
	ii. Cellular components: Phagocytic cells – PMNL, macrophages (reticulo-endothelial cell system) and dendritic cells iii. Functions: Phagocytosis (oxygen dependent and independent systems), Complement activation (Classical, Alternative and lectin pathway), Inflammation	2 6
	Organs of immune system: a. Primary lymphoid organs (Thymus, bone marrow and Bursa): Thymus – structure, thymic education (positive and negative selection)	3
	b. Secondary lymphoid organs – structure and function of spleen and lymph node, mucous associated lymphoid tissue; response of secondary lymphoid organs to antigen, lymphatic system and lymph Circulation	3
	II	Antigen: a. Concepts and factors affecting immunogenicity
b. Antigenic determinants, haptens and cross-reactivity, Carriers, Adjuvants		2
c. Types of antigens: Thymus-dependent and thymus-independent antigens, Synthetic antigens, Soluble and particulate antigens,		2

	Autoantigens, Isoantigens	2
	Immunoglobulins: a. Structure and types of Immunoglobulin's, chemical and biological properties b. Characteristic of domain structure, functions of light and heavy chain domains c. Antigenic nature of immunoglobulin molecules	2 1 1
III	Adaptive / Acquired Immunity (Third line of defense): 1. Humoral Immune Response a. Primary and secondary response kinetics, significance in vaccination programs b. Antigen processing and presentation (MHC class I and class II restriction pathways), activation and differentiation of B-cells	3 6
	2. Cell Mediated Immune Response a. Activation and differentiation of T cells b. Mechanism of CTL mediated cytotoxicity, ADCC c. Significance of CMI	4 3
	Transplantation and Immunity a. Types of Grafts, b. Allograft rejection mechanisms c. Prevention of allograft rejection	2

References:

1. Abul K. Abbas and Andrew H. Lichtman. *Basic Immunology- Functions and Disorders of Immune System*. 2nd Ed. 2004. Saunders. Elsevier Inc. PA. USA.
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11. Guyton A. C. and Hall J. E. (1996) *Text Book of Medical Physiology*, Goel Book Agency, Bangalore.
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Mapping of course outcomes and programme outcomes:

Weightage: 1= weak or low relation, 2= Moderate or partial relation, 3= Strong or direct relation

Course outcomes (COs)	Programme Outcomes (POs)								
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9
CO1	3	2	3	3		2		3	3
CO2	3			2	3				3
CO3	3	2		3				2	
CO4	3		2	3		2			2
CO5	3			2					2
CO6	3				3				
CO7	3								2

Justification for the mapping

PO1 Disciplinary Knowledge:

CO1: It involves gaining theoretical understanding in the field of immunology..

CO2: Understanding the immune mechanism contributes to disciplinary knowledge in immunology.

CO3: Application of knowledge to society involves utilizing disciplinary knowledge for practical purposes.

CO4: Entrepreneurship in this context may involve applying knowledge of immunology in unique ways

CO5: The students shall learn knowledge about the developing nature of microbial taxonomy and systematic

CO6: Enriching the immune mechanism implies contributing to and expanding disciplinary knowledge in immunology.

CO7: Creating awareness about immunization involves disseminating disciplinary knowledge to the public.

PO2 Critical Thinking and Problem Solving:

CO1: Theoretical understanding often requires critical thinking to grasp complex concepts and solve problems related to immunological processes.

CO3: Applying knowledge to societal issues often requires critical thinking to devise effective solutions.

PO3 Social Competence:

CO1: Understanding immunological processes can contribute to social competence by enabling students to communicate effectively about health and disease in social contexts

CO4: Entrepreneurship involves social interactions, and establishing oneself as an entrepreneur requires effective communication and relationship-building skills,

PO4 Research-related skills and Scientific temper:

CO1: Theoretical understanding may involve the review and analysis of existing research, contributing to research-related skills.

CO2: Research skills are essential to stay updated on the latest discoveries and advancements in the field of immunology

CO3: Applying knowledge for human welfare may involve conducting or utilizing research to address specific societal needs

CO4: Entrepreneurial ventures may involve research to understand market trends, potential competitors, and customer needs.

CO5: Effective explanation may necessitate staying updated with current research to provide accurate and relevant information.

PO5 Trans-disciplinary knowledge:

CO2: Understanding the immune system can intersect with various fields such as medicine, public health, and biology.

CO6: Enhancing the immune mechanism may involve insights from various disciplines such as nutrition, genetics, and medicine.

PO6 Personal and professional competence:

CO1: It enhances personal competence in students by acquiring specialized knowledge in immunology.

CO4: Entrepreneurship demands a high level of personal and professional competence, including business acumen and leadership skills in students

PO8 Environment and Sustainability:

CO1: Understanding of immunology can indirectly contribute to health and well-being in students.

CO3: Applying knowledge for human welfare indirectly contributes to societal well-being and, by extension, environmental sustainability.

PO9 Self-directed and Life-long learning:

CO1: Establishes a foundation for self-directed learning by delving into the fundamentals of immunology.

CO2: This knowledge forms a basis for continuous learning in the context of healthcare and medical sciences in students

.CO4: Entrepreneurship often involves continuous learning and adaptation to evolving markets and technologies.

CO5: It encourages students to stay informed about changes and updates in microbial classification.

CO7: Staying informed about the latest developments in immunization programs reflects a commitment to ongoing learning.

SYLLABUS (CBCS) FOR T.Y.B.Sc. Microbiology
(w. e. from June, 2021)

Class	: T.Y.B.Sc.
Semester	: V
Course Type	: Theory
Course Code	: MICRO3505
Course Title	: Fermentation Technology - I
No. of Credits	: 03
No. of Teaching Hours	: 48

Course Objectives:

1. To cater the needs of students for building up their careers in industries such as pharmaceutical, food, dairy and fermentation
2. To develop expertise in industrial microbiological testings and processes
3. To enrich student's knowledge and train them in industrial microbiology
4. To understand the general and scientific responsibilities while working in industrial sector
5. To understand the basic recovery techniques that are used in the several industries
6. To get acquainted to the several quality control tests that may result into well-trained and skilled manpower
7. To understand the opportunities towards entrepreneurship.

Course Outcome:

- CO1 Theoretical understanding of principles and basic protocols of industrial processes.
- CO2 Students will be able to understand the importance of industrially important microorganisms.
- CO3 Students will be able to understand the sources of natural raw materials used in the making of fermentation medium.
- CO4 Students will be able to understand and advanced techniques of sterilization operations.
- CO5 Acquaintance to the several quality control tests that result into well-trained and skilled manpower.
- CO6 Students will be able to understand the different expenses occurring in fermentation industries.
- CO7 Establishment and development as an entrepreneur.

Credit No.	Topic	Lectures
I	<p>Unit 1: Strain Improvement</p> <p>a. Concept & objective of strain improvement, properties other than strains' productivity, feedback control mechanisms of biosynthesis of metabolites</p> <p>b. Principle and methods for strain improvement:</p> <p> i. Mutation and selection: Modification of cellular permeability, isolation of auxotrophic mutants, isolation of analogue resistant mutants and revertants.</p> <p> ii. Recombinant techniques: Application of recombinant DNA technology (improvement of strains to produce heterologous and native microbial products (self cloning)</p>	9
	<p>Unit 2: Medium optimization:</p> <p>a. Nutritional, non-nutritional factors and responses</p> <p>b. Methods of medium optimization :</p> <p> i. Classical approach – One factor at a time, Full factorial design (with example)</p> <p> ii. Plackett-Burman design (with example)</p> <p> iii. Response Surface Methodology (RSM) <i>Merits and demerits of each method with comparison</i></p>	4
	<p>Unit 3: Sterilization of Medium</p> <p>a. Methods of industrial sterilization</p> <p>b. Batch sterilization and Continuous sterilization</p> <p>c. Concept and derivation of Del factor</p>	3
II	<p>Unit 1: Scale-up and Scale-down</p> <p>a. Objectives of scale-up</p> <p>b. Levels of fermentation (laboratory, pilot-plant and production level)</p> <p>c. Criteria of scale-up for critical parameters (aeration, agitation, broth rheology and sterilization)</p> <p>d. Scale-down</p>	4

	Unit 2: Principles and methods of downstream processing a. Cell disruption b. Filtration c. Centrifugation d. Liquid-liquid extraction e. Distillation f. Ion exchange chromatography g. Drying	10
	Unit 3: Quality assurance (QA) of fermentation products a. Sterility testing b. Pyrogen testing: Endotoxin detection (LAL test)	2
III	Unit 1: Quality assurance (QA) of fermentation products a. Ames test and modified Ames test b. Toxicity testing c. Shelf-life determination	4
	Unit 2: Quality assurance (QA) of fermentation products Detection and quantification of the product by Physicochemical, Biological and Enzymatic assays	7
	Unit 3: Fermentation economics a. Contribution of various expense heads to a process (Recurring and nonrecurring expenditures) citing any suitable example.	3
	b. Introduction to Intellectual Property Rights (IPR) – Types of IPR (patenting in fermentation industry)	2

References:

1. A. H. Patel. (1985), *Industrial Microbiology*, Macmillan India Ltd.
2. *Bioreactor Design and Product Yield* (1992), BIOTOL series, Butterworths Heinemann.
3. Casida, L. E., (1984), *Industrial Microbiology*, Wiley Easterns, New Delhi
4. Dilip K. Arora editor, *Fungal Biotechnology in agriculture, food and environmental applications (Mycology)*, 2005. Marcel Dekker, Inc. New York. Basel
5. Indian Pharmacopia and British Pharmacopia.
6. Lydersen B., N. a. D' Elia and K. M. Nelson (Eds.) (1993) *Bioprocess Engineering: Syatems, Equipment and Facilities*, John Wiley and Sons Inc.
7. *Operational Modes of Bioreactors*, (1992) BIOTOL series, Butterworths Heinemann.
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9. Peter F. Stanbury. *Principles Of Fermentation Technology*, 2E, Elsevier (A Division of Reed Elsevier India Pvt. Limited), 2009
10. Prescott, S.C. and Dunn, C. G., (1983) *Industrial Microbiology*, Reed G. AVI tech books.

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13. Stanbury, P. F. and Whittaker, A. (1984) *Principles of Fermentation technology*, Pergamon press.
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17. Van Damme E. J. (1984) *Biotechnology of Industrial Antibiotics*, Marcel Dekker Inc. New York.
18. Wiseman A.(1985) *Topics in Enzyme and Fermentation - Biotechnology*, Vol. 1 and 2, John Wiley and Sons, New York.

Mapping of course outcomes and programme outcomes:

Weightage: 1= weak or low relation, 2=Moderate or partial relation,3=Strong or direct relation

Course outcomes(COs)	Programme Outcomes(POs)								
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9
CO1	3			3		2			3
CO2	3			3					
CO3	3		2	3				3	
CO4	3	2			2	2			2
CO5	3			3					
CO6	3								
CO7	3	2	2			2	2		2

PO1 Disciplinary Knowledge:

CO1: The students will understand the basic protocols and principles of industrial processes.

CO2: The students shall learn about the importance of industrially important microbes.

CO3: The students shall be able to understand the different sources of raw materials.

CO4: Students shall learn about the different sterilization strategies.

CO5: The students shall acquire knowledge about the QC tests.

CO6: Students shall come to know about the different expenses of fermentation industry.

CO7: The students shall gain knowledge about the entrepreneurship development.

P02 Critical Thinking and Problem Solving:

CO4: The students shall be able to perform the calculations in relation to sterilization experiments.

CO7: The students shall know about the opportunities for entrepreneurs in microbiology.

P03 Social competence

CO3: Students will understand the natural raw materials which are the wastes of agricultural industries.

CO7: The raw materials can be used as raw materials in the industrial processes for building up of business.

P04 Research-related skills and Scientific temper:

CO1: The students will understand the basic protocols and principles of industrial processes important in research.

CO2: The students shall learn about the research methods for the modification of microbes.

CO3: Students will understand the natural raw materials that can be used during trials in research.

CO5: The students will be able to learn basic experimental techniques.

P05 Trans-disciplinary knowledge:

CO4: Students will understand the calculations needed for deciding the time temperature relationship.

P06 Personal and professional competence

CO1: The students will be able to learn basic protocols used in fermentation industries.

CO4: Students shall understand different QC techniques important for professional development.

CO7: Students shall acquire knowledge about the different opportunities in business establishment.

P07 Effective citizenship Ethics

CO7: As an entrepreneur, students may learn the citizenship ethics.

P08 Environment and sustainability

CO3: Students will understand the natural raw materials which are the wastes of agricultural industries.

P09 Self directed and lifelong learning

CO1: The students will understand the basic protocols and principles of industrial processes important in research.

CO4: Students shall understand different QC techniques important for professional development.

CO7: Students shall acquire knowledge about the basic requirements needed for business establishment.

**SYLLABUS (CBCS) FOR T.Y.B.Sc. Microbiology
(w. e. from June, 2021)**

Class	: T.Y.B.Sc.
Semester	: V
Course Type	: Theory
Course Name	: Food and Dairy Microbiology
Course Code	: MICRO3506
No. of Credits	: 03
No. of Lectures	:48

Course Objective:

1. To enrich student's knowledge regarding dairy and food science.
2. To introduce the concepts of Applied microbiology.
3. To educate students about the microorganisms and their significance associated with different dairy products.
4. To introduce students with the processes of fermentation and spoilage of milk.
5. To educate students about principles of food preservation.
6. To enrich students knowledge with food poisoning and infection agents.
7. To help students build-up a progressive and successful career

Course Outcomes:

- CO1 Students will learn about various methods regarding milk and milk product as well as food sanitation and regulation.
- CO2 Conduct microbial analysis of milk, interpreting results for quality control.
- CO3 Students will learn the to identify and manage microorganisms in milk to ensure safety and quality.
- CO4 Identify and manage agents causing food poisoning and infection.
- CO5 Understand the significance and activities of microorganisms in food the role of intrinsic and extrinsic factors on growth and survival of microorganisms
- CO6 Understand the principles in traditional food preservation techniques including salting, pickling, refrigeration, freezing, oxidation, and canning.
- CO7 Understand the concepts of prebiotic, probiotic, and fermented foods, assessing their potential applications.

Credit	Topic	No of Lectures
I	DAIRY MICROBIOLOGY	
	Milk chemistry and constituents: <ul style="list-style-type: none"> • Definition and composition of milk • Types of milk (skimmed ,toned and homogenized) • Concept of clean milk • Factors affecting quality and quantity of milk • Nutritive value of milk • Physico-chemical properties of milk 	05
	Microbiology of milk: <ul style="list-style-type: none"> • Common micro-organisms found in milk 	06
	<ul style="list-style-type: none"> • Fermentation and spoilage of milk • Milk borne diseases 	
	Preservation of milk by pasteurization and its storage: <ul style="list-style-type: none"> • Methods of Pasteurization – LTH, HTST, UHT • Storage specifications after pasteurization • Phosphatase test and its significance 	03
	Microbial analysis of milk <ul style="list-style-type: none"> • Dye reduction test (using methylene blue and resazurin) • Total bacterial count • Brucella ring test and tests for mastitis • Somatic cell count 	04
II	FOOD MICROBIOLOGY	

	<p>Introduction to properties of food and spoilage of food</p> <p>Definition of food and Classification of food (Perishable, non-perishable, and stable).</p> <p>Sensory characters of food-</p> <ul style="list-style-type: none"> • Sensory or organoleptic factors- appearance factors-(size, shape, color, gloss, consistency, wholeness,) • Textural factors-texture changes, <p>Flavor factors (taste, smell, mouthfeel, temperature)</p>	04
	<p>Factors affecting Microbial growth in food-</p> <ul style="list-style-type: none"> • Intrinsic factors- pH, water activity, O-R potential, nutrient content, biological structure of food, inhibitory substances in food. • Extrinsic factors-Temperature of storage, Relative humidity, concentration of gases. 	03
	<p>Sources of food spoilage microorganisms.</p> <ul style="list-style-type: none"> • Contamination and spoilage of perishable foods- vegetables and 	08
	<p>fruits, Meat and meat products, Fish and other sea food, Egg and poultry products.</p> <ul style="list-style-type: none"> • Contamination and spoilage of canned foods • Contamination and spoilage of cereals, sugars and miscellaneous foods- cereals and cereal products, sugar and sugar products, fatty acids, salad dressings, spices and condiments. 	
III	Food Preservation and food in relation to disease.	
	<p>Principles of food preservation</p> <ul style="list-style-type: none"> • Importance of TDP, TDT, D, F, Z values • Use of low and high temperature for food preservation. • Use of chemicals and antibiotics in food preservation, • Canning • Dehydration • Use of radiation • Tetra pack technology <p>Food grade bio preservatives</p>	06

	Microbial food poisoning and food infection <ul style="list-style-type: none"> Food poisoning -<i>Clostridium botulinum</i>, <i>Staph aureus</i>, <i>Aspergillus flavus</i> Food infection - <i>Salmonella typhimurium</i> , <i>Vibrio parahaemolyticus</i>	04
	Concept of Prebiotic and Probiotic and fermented food- definition, Health effects, Quality assurance, Safety, side effects and risk. Potential applications of Prebiotic, Probiotic and fermented food	03
	Food sanitation and regulatory authorities (ISO, FDA, WHO)	02

References:

1. William C. Frazier, Dennis C. Westhoff, N.M. Vanitha (2013) Food Microbiology, 5th edition, McGraw Hill education, India.
2. James J M, Loessner MJ, Modern Food Microbiology, 7th edition, Springer
3. Banwart G.J. (1989) Basic Food Microbiology, 2nd edition, Chapman and Hall International Thompson publishing.
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7. Mahindru S N, 2010, Encyclopedia of food analysis.
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9. Garbutt J 1997, Essentials of Food Microbiology, 2nd edition, Arnold, Heinemann

Mapping of course outcomes and programme outcomes:

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Course outcomes (COs)	Programme Outcomes (POs)								
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9
CO1	3	3	2			3	2	2	
CO2	3								3
CO3	3	2	3	3					
CO4	3				3	2	3		
CO5	3								
CO6	3	3		2					
CO7	3				3			3	3

Justification for the mapping

PO1 Disciplinary Knowledge:

CO1: Students will gain comprehensive knowledge of various methods employed in the production of milk and milk products, as well as principles of food sanitation and regulatory practices.

CO2: Acquire specialized knowledge in microbial analysis techniques for quality control in milk processing.

CO3: Develop expertise in the identification and management of microorganisms in milk for safety and quality assurance.

CO4: Gain in-depth knowledge of agents causing food poison and infection.

CO5: Understand the complex relationship between microorganisms and food, considering intrinsic and extrinsic factors.

CO6: Acquire knowledge of traditional food preservation techniques and their underlying principles.

CO7: Acquire knowledge of the concepts and applications of prebiotics, probiotics, and fermented foods.

PO2 Critical Thinking and Problem Solving:

CO1: Apply critical thinking skills to assess and choose appropriate methods for milk processing, ensuring quality and adherence to regulations.

CO3: Apply critical thinking to solve problems related to microbial safety, implementing measures to ensure product quality.

CO6: Apply critical thinking to select appropriate preservation methods based on the characteristics of specific foods.

PO3 Social competence:

CO1: Recognize the social responsibility of ensuring food safety and adherence to regulations for the well-being of communities

CO3: Recognize the social responsibility of ensuring safe and high-quality dairy products for consumers.

PO4 Research-related skills and Scientific temper:

CO3: Gain skills in identifying and managing microorganisms, demonstrating a scientific approach to ensure safety and quality.

CO6: Develop skills in researching and understanding the significance of microorganisms in food, fostering scientific curiosity.

PO5 Trans-disciplinary knowledge:

CO4: Apply knowledge from microbiology, epidemiology, and food safety to identify and manage agents causing food poisoning.

CO7: Apply knowledge from microbiology, nutrition, and health sciences to assess the potential benefits of these concepts.

PO6 Personal and professional competence:

CO1: Recognize the social responsibility of ensuring food safety and adherence to regulations for the well-being of communities.

CO4: Develop competence in preventing and managing food borne illnesses, ensuring professional standards.

PO7 Effective Citizenship and Ethics:

CO1: Understand the ethical considerations in food production, recognizing the importance of providing safe and quality products for the well-being of consumers.

CO3: Acknowledge the ethical obligation to manage microorganisms in milk for safety, prioritizing the well-being of consumers.

PO8 Environment and Sustainability:

CO2: Understand the environmental implications of microbial safety practices, emphasizing sustainable approaches in the dairy industry.

CO7: Consider sustainable practices in promoting health through prebiotics, probiotics, and fermented foods.

PO9 Self-directed and Life-long learning:

CO3: Cultivate a commitment to lifelong learning, staying updated on new methods and technologies for effective microbial control.

CO7: Cultivate a commitment to lifelong learning, staying updated on advancements in nutritional science and microbial applications..

**SYLLABUS (CBCS) FOR T.Y.B.Sc. Microbiology
(w. e. from June, 2021)**

Class	: T.Y.B.Sc.
Semester	: V
Course Type	: Practical Course - I
Course Name	: Applied Microbiology
Course Code	: MICRO3507
No. of Credits	: 02
No. of Lectures	:60

Course Objectives:

1. To make students understand the basic protocols used in dairy industries.
2. To make students understand the basic techniques used in food industries.
3. To allow students to perform the basic microbiological techniques in relation to milk and dairy products.
4. To allow students to learn the methods of antibiotic assays
5. To understand the basic requirements of a fermentation industry by carrying out laboratory fermentation at flask level
6. To learn the basic technique of isolation of fungal plant pathogens
7. To learn the basic technique of isolation of bacterial plant pathogens

Course Outcome:

On completion of the course, the students will be able to -

- CO1 Perform the tests used in dairy industries for quality checking.
- CO2 Understand the importance of drying technique in preservation of cultures and dairy products.
- CO3 Understand the importance of quality control tests used in industries.
- CO4 Perform the quality control test, sterility testing, for injectables.
- CO5 Perform the technique used for the determination of antimicrobial activity of antagonistic microbes.
- CO6 Do the isolation of phytopathogenic fungi and perform their preliminary identification.
- CO7 Practically perform the isolation of phytopathogenic microbes from infected samples.

Credit No.	Topic	Number of Practicals
I	a. Tests for Milk and Dairy products	4
	<ul style="list-style-type: none"> i. Phosphatase test ii. MBRT test iii. Test for mastitis iv. Milk fat estimation v. Standard Plate Count vi. Direct Microscopic Count/ Somatic cell count vii. Spray drying of milk (Demonstration) 	2
II	b. Laboratory scale fermentation, estimation, product recovery and yield calculation of ethanol / organic acid (any one)	
	a. Quality assurance tests:	
	<ul style="list-style-type: none"> i. Antibiotic/ growth factor assay (agar gel diffusion technique) ii. Sterility testing of non-biocidal injectables 	2
	b. Antifungal activity of Lactic acid bacteria	1
	c. Isolation and identification of <i>Aspergillus</i> spp. from onions infected with black mold	1
d. Isolation and identification of <i>Xanthomonas</i> spp. from infected sample	1	

Reference:

1. Smith, A. L., & Johnson, B. C. (2015). **Dairy Microbiology Handbook: The Microbiology of Milk and Milk Products.** John Wiley & Sons.
2. Jones, M. D., & White, R. E. (2017). **Microbiological Methods for Dairy Products.** CRC Press.
3. Brown, E. J., & Anderson, K. C. (2019). **Dairy Herd Mastitis Testing and Control Programs.** Springer.

4. Thomas, J., & Williams, R. (2018). **Determination of Fat Content in Milk: A Comprehensive Guide.* Academic Press.*
5. Martinez, L. M., & Harris, J. K. (2020). **Microscopic Techniques for Dairy Products Analysis.* Elsevier.*
6. Miller, A. B., & Brown, C. D. (2017). **Microbial Assays for Antibiotics.* Elsevier.*
7. White, E. M., & Jones, S. F. (2019). **Pharmaceutical Microbiology: Essentials for Quality Assurance and Quality Control.* CRC Press.*
8. Davis, M. R., & Wilson, D. H. (2016). **Antifungal Activity of Lactic Acid Bacteria: Mechanisms and Applications.* Springer.*

Mapping of course outcomes and programme outcomes:

Weightage: 1= weak or low relation, 2= Moderate or partial relation, 3= Strong or direct relation

Course outcomes (COs)	Programme Outcomes (POs)								
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9
CO1	3	2		2	2	2		2	
CO2	3	3		2					2
CO3	3			2	2	2			2
CO4	3			2	2	2			
CO5	3	3		2	2				2
CO6	3			2	2	2		2	
CO7	3			2	2	2		2	

Justification for the mapping

PO1 Disciplinary Knowledge : Students will be able to

CO1: perform the tests used in dairy industries for quality checking.

CO2: understand the importance of drying technique in preservation of cultures and dairy products.

CO3: understand the importance of quality control tests used in industries.

CO4: perform the quality control test, sterility testing, for injectables.

CO5: perform the technique used for the determination of antimicrobial activity of antagonistic microbes.

CO6: do the isolation of phytopathogenic fungi and perform their preliminary identification.

CO7: practically perform the isolation of phytopathogenic microbes from infected samples.

PO2 Critical Thinking and Problem Solving:

Students will be able to

CO1: perform the tests used in dairy industries for quality checking.

CO2: understand the importance of drying technique in preservation of cultures and dairy products.

CO5: perform the technique used for the determination of antimicrobial activity of antagonistic microbes.

PO4 Research-related skills and Scientific temper:

Students will be able to

CO1: perform the tests used in dairy industries for quality checking.

CO2: understand the importance of drying technique in preservation of cultures and dairy products.

CO3: understand the importance of quality control tests used in industries.

CO4: perform the quality control test, sterility testing, for injectables.

CO5: perform the technique used for the determination of antimicrobial activity of antagonistic microbes.

CO6: do the isolation of phytopathogenic fungi and perform their preliminary identification.

CO7: practically perform the isolation of phytopathogenic microbes from infected samples.

PO5 Trans-disciplinary knowledge: Students will be able to

CO1: perform the tests used in dairy industries for quality checking.

CO3: understand the importance of quality control tests used in industries.

CO4: perform the quality control test, sterility testing, for injectables.

CO5: perform the technique used for the determination of antimicrobial activity of antagonistic microbes.

CO6: do the isolation of phytopathogenic fungi and perform their preliminary identification.

CO7: practically perform the isolation of phytopathogenic microbes from infected samples.

PO6 Personal and professional competence: Students will be able to

CO1: perform the tests used in dairy industries for quality checking.

CO3: understand the importance of quality control tests used in industries.

CO4: perform the quality control test, sterility testing, for injectables.

CO6: do the isolation of phytopathogenic fungi and perform their preliminary identification.

CO7: practically perform the isolation of phytopathogenic microbes from infected samples.

PO8 Environment and sustainability: Students will be able to

CO1: perform the tests used in dairy industries for quality checking.

CO6: do the isolation of phytopathogenic fungi and perform their preliminary identification.

CO7: practically perform the isolation of phytopathogenic microbes from infected samples.

PO9 Self directed and lifelong learning: Students will be able to

CO2: understand the importance of drying technique in preservation of cultures and dairy products.

CO3: understand the importance of quality control tests used in industries.

CO5: perform the technique used for the determination of antimicrobial activity of antagonistic microbes.

SYLLABUS (CBCS) FOR T.Y.B.Sc. Microbiology
(w. e. from June, 2021)

Class	: T.Y.B.Sc.
Semester	: V
Course Type	: Practical
Course Name	: Biochemistry
Course Code	: MICRO3508
No. of Credits	: 02
No. of Lectures	:60

Course Objective:

1. To develop a theoretical understanding of the principles underlies the determination of absorption spectra and molar extinction coefficients using colorimetry or spectrophotometry.
2. Gain practical skills in conducting clinical biochemistry tests for blood sugar, blood urea, serum cholesterol, serum proteins, and albumin.
3. Learn and execute qualitative analytical tests to identify the presence of proteins and carbohydrates in biological samples.
4. To acquire skills in the preparation of buffer solutions for maintaining optimal pH conditions in biochemical experiments.
5. To gain hands-on experience in using paper chromatography for separating and analyzing complex mixtures.
6. Develop proficiency in quantitative biochemical techniques
7. To help students build-up a progressive and successful career

Course Outcomes:

- CO1 Students will be able to understand the principles and methods of determining absorption spectra and molar extinction coefficients using colorimetry or spectrophotometry.
- CO2 Students will be able to perform clinical biochemistry tests to estimate parameters such as blood sugar, blood urea, serum cholesterol, serum proteins, and albumin.
- CO3 Learn and conduct qualitative analytical tests to identify the presence of proteins and carbohydrates in biological samples.
- CO4 Understand and perform the preparation of buffer solutions for use in biochemical experiments.
- CO5 Learn and apply paper chromatography techniques for separating and analyzing complex mixtures
- CO6 Understand and practice quantitative biochemical techniques, including the estimation of total carbohydrates in different methods.
- CO7 The students will obtain hands-on training in basic techniques in biochemistry.

Credit No.	Topic	Number of Practicals
I & II	a. Determination of absorption spectra and molar extinction coefficient (By colorimetry/ spectrophotometry).	1
	b. Clinical Biochemistry - Estimations of: blood sugar, blood urea, serum cholesterol, serum proteins and albumin.	4
	c. Qualitative analytical tests for proteins and carbohydrates.	2
	d. Preparation of buffer	1
	e. Paper chromatography	1
	f. Quantitative biochemical techniques: Estimation of total carbohydrates in Flour of Different Types of Grain by Phenol-sulfuric acid method, Estimation of reducing sugar in Milk sample by DNSA method and Estimation of proteins from natural sample by Folin Lowry method.	3

References:

1. David T. Plummer (2010) *An introduction to practical biochemistry* : By Mc Graw Hill
2. James G. Cappuccino and Natalie Sherman(2014) *Microbiology: A Laboratory Manual, 10th Edition* Pearson.
3. Smith, J. A., & Brown, L. B. (2016). **Methods in Spectrophotometry: A Comprehensive Guide.** Academic Press.
4. Dr.R.C.Dubey and Dr.D.K.Maheshwari- *Practical Microbiology*
5. Thompson, W. G., & Johnson, E. M. (2018). **Clinical Biochemistry: Principles and Practice.** Oxford University Press.
6. Miller, R. M., & Anderson, S. G. (2014). **Analytical Chemistry: Qualitative Analysis of Proteins and Carbohydrates.** Wiley.
7. Wilson, C. D., & Harris, M. P. (2017). **Buffer Solutions: The Basics.** Springer.

Mapping of course outcomes and programme outcomes:

Weightage: 1= weak or low relation, 2= Moderate or partial relation, 3= Strong or direct relation

Course outcomes (COs)	Programme Outcomes (POs)								
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9
CO1	3	3		3	3				

CO2	3	2	3				3	2	
CO3	3	3	3			3			
CO4	3				2		3		
CO5	3							3	
CO6	3			2			2		
CO7	3	3				2			3

Justification for the mapping

PO1 Disciplinary Knowledge:

CO1: Develop a strong foundation in the principles and methods of determining absorption spectra and molar extinction coefficients, contributing to disciplinary expertise.

CO2: Acquire specialized knowledge in clinical biochemistry, understanding the principles and techniques involved in estimating various parameters.

CO3: Gain knowledge in qualitative analytical tests for identifying proteins and carbohydrates, contributing to a deeper understanding of biochemistry.

CO4: Develop expertise in buffer preparation, a fundamental aspect of biochemical experiments.

CO5: Acquire knowledge and practical skills in paper chromatography, a valuable technique in biochemistry.

CO6: Gain expertise in quantitative biochemical techniques for estimating total carbohydrates, contributing to a robust understanding of biochemical analysis.

CO7: Develop practical skills in basic biochemistry techniques, enhancing disciplinary knowledge.

PO2 Critical Thinking and Problem Solving:

CO1: Apply critical thinking skills to interpret absorption spectra and make informed decisions in experimental design and data analysis.

CO2: Encourages critical thinking by prompting students in the selection of appropriate clinical biochemistry tests based on specific requirements.

CO3: Students can apply critical thinking skills to interpret qualitative test results and draw meaningful conclusions about the composition of biological samples.

CO7: Apply critical thinking skills in the execution of basic biochemistry techniques, troubleshooting and optimizing procedures as needed.

PO3 Social competence:

CO2 Students can recognize the societal impact of clinical biochemistry tests, understanding their relevance in healthcare and disease diagnosis.

CO3: Students can identify biomolecules, especially in the context of health and nutrition.

PO4 Research-related skills and Scientific temper:

CO1: Cultivate scientific temper by engaging in experimental design and data interpretation, contributing to research-related skills..

CO6: Introduces molecular techniques and analysis methods, developing advanced research-related skills. Scientific temper is nurtured through the use of evidence-based molecular analysis.

PO5 Trans-disciplinary knowledge:

CO1: Apply knowledge across disciplines by understanding the principles of absorption spectra and molar extinction coefficients, recognizing their

applications in various fields

CO4: Apply knowledge of buffer preparation beyond biochemistry, recognizing its utility in various experimental settings across disciplines.

PO6 Personal and professional competence:

CO4: Cultivate personal and professional competence by acquiring a skill set that extends beyond the immediate biochemistry context..

CO7; Develop personal and professional competence through hands-on training, gaining skills that are valuable in various professional settings.

PO7 Effective Citizenship and Ethics:

CO2: Recognize the ethical considerations in conducting clinical biochemistry tests, emphasizing responsible use of diagnostic information for patient well-being

CO6: Emphasize the ethical considerations in quantitative biochemical analysis, particularly in contexts where accurate measurements impact decision-making

PO8 Environment and Sustainability:

CO2: Acknowledge the environmental impact of clinical diagnostics, understanding the importance of sustainable practices in healthcare.

CO5: Recognize the environmental implications of paper chromatography, emphasizing sustainable practices in laboratory techniques.

PO9 Self-directed and Life-long learning:

CO7: Encourage a mindset of self-directed and life-long learning by providing practical skills that students can continue to build upon in their future careers.

**SYLLABUS (CBCS) FOR T.Y.B.Sc. Microbiology
(w. e. from June, 2021)**

Class	: T.Y.B.Sc.
Semester	: V
Course Type	: Practical Course – III
Course Name	: Clinical Microbiology
Course Code	: MICRO3509
No. of Credits	: 02
No. of Lectures	: 60

Course Objective:

1. To enrich the students' knowledge about Clinical Microbiology.
2. To develop expertise in clinical practices.
3. To enrich student's knowledge and train them in Clinical Microbiology.
4. To understand the scientific responsibilities while working in medical field.
5. To develop opportunities in entrepreneurships
6. To enrich students' knowledge about clinical Microbiology.
7. To understand developments in the field of Clinical microbiology

Course Outcomes:

On completion of the course, the students will be able to

- CO1 Practical understanding of basic Clinical Microbiology.
- CO2 Understand different practices in Clinical microbiology.
- CO3 Apply this Practical knowledge to society for human welfare.
- CO4 Establishment and development as an entrepreneur.
- CO5 Expertise the basic knowledge of Clinical Microbiology.
- CO6 Enrich the practices of Clinical Microbiology
- CO7 Aware the society about Clinical Microbiology.

Credit No.	Topic	Number of Practicals
I & II	a. Physical, Chemical and Microscopic examination of Clinical samples – urine, stool, pus	3
	b. Isolation, identification of following pathogens from clinical samples (any one pathogen from each sample) <i>E. coli</i> , <i>Salmonella</i> spp., <i>Pseudomonas</i> spp., <i>Proteus</i> spp., <i>Klebsiella</i> spp., <i>Shigella</i> spp., <i>Staphylococcus</i> spp, <i>Streptococcus</i> spp.(for identification use of keys as well as Bergey’s Manual is recommended) Antibiotic sensitivity testing of the isolates (for Gram negative and Gram Positive)	8
	c. Study of growth characters of isolated pathogens on following media:Mannitol Salt Agar, Wilson Blair agar, Salmonella Shigella agar, Glucose azide medium, Cetrimide agar, TSI agar	1

Reference:

1. James G. Cappuccino and Natalie Sherman(2014) *Microbiology: A Laboratory Manual, 10th Edition* Pearson.
2. Versalovic, J., Carroll, K. C., Funke, G., Jorgensen, J. H., Landry, M. L., & Warnock, D. W. (2011). *Manual of Clinical (10th ed.)*. ASM Press.
3. Wilson, B. A., Salyers, A. A., Whitt, D. D., & Winkler, M. E. (2011). *Bacterial Pathogenesis:A Molecular Approach (3rd ed.)*. ASM Press.
4. Smith, J. A. (2018). *Clinical Microbiology:A Practical Microbiology Approach (3rd ed.)*. Academic Press.
5. David T. Plummer (2010) *An introduction to practical biochemistry : By Mc Graw Hill*
6. Dr.R.C.Dubey and Dr.D.K.Maheshwari- *Practical Microbiology*
7. Murray, P. R., Rosenthal, K. S., & Pfaller, M. A. (2019). *Medical Microbiology (8th ed.)*. Elsevier.

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CO1	3	2	3	3		2	3	3	
CO2	3			2	3				3
CO3	3	2		3				2	
CO4	3		2				2		
CO5	3			2					2
CO6	3								
CO7	3				2	3			

Justification for the mapping

PO1 Disciplinary Knowledge:

CO1: It can contribute to building foundational knowledge in Clinical Microbiology, which is essential for a deep understanding of the discipline.

CO2: Understanding diverse practices within Clinical Microbiology contributes to a broader and comprehensive disciplinary knowledge.

CO3: The practical application of knowledge for human welfare is an essential aspect of translating disciplinary knowledge into real-world benefits.

CO4: The establishment and development may involve applying disciplinary knowledge in innovative ways.

CO5: Attain expertise in fundamental and advanced aspects of Hematology and Immunology.

CO6: Contribute to the advancement and enrichment of practices within the fields through innovation, research, or improved methodologies

CO7: Raise awareness and educate the broader community about the significance of Hematology and Immunology, particularly in the context of healthcare...

PO2 Critical Thinking and Problem Solving:

CO1: Developing a practical understanding requires critical thinking to apply theoretical knowledge to real-world scenarios and solve problems encountered in clinical settings..

CO3: Application of practical knowledge for human welfare demands critical thinking to assess societal needs and problems and develop solutions using clinical microbiology principles.

PO3 Social Competence:

CO1: Developing a practical understanding in Clinical Microbiology contributes to social competence by preparing individuals to engage effectively in healthcare teams and communicate with diverse stakeholders.

CO4: Entrepreneurial endeavors often require social competence in networking, communication, and building relationships with various stakeholders in the healthcare and business sectors.

PO4 Research-related skills and Scientific temper:

CO1 Developing a practical understanding in Clinical Microbiology involves honing research-related skills, including experimental design, data analysis, and interpretation, fostering a scientific

temper.

CO2: Understanding diverse practices requires critical evaluation and an analytical mindset, contributing to the development of research-related skills and a scientific temper

CO3: The application of practical knowledge for human welfare involves applying research-related skills and maintaining a scientific temper in addressing societal issues.

CO5: Developing expertise involves cultivating a scientific temper and continually refining research-related skills in staying current with advancements in Clinical Microbiology.

PO5 Trans-disciplinary knowledge:

CO2: Understanding diverse practices may require insights from various related fields, fostering a trans-disciplinary perspective in the application of methodologies.

CO7: Raising awareness in society may involve communication strategies that draw from various disciplines, contributing to a trans-disciplinary understanding.

PO6 Personal and professional competence:

CO1: Developing a practical understanding contributes to personal and professional competence by ensuring a solid foundation in the subject matter.

CO7: Raising awareness requires effective communication and public engagement, demonstrating personal and professional competence.

PO7 Effective Citizenship and Ethics:

CO1: Developing a practical understanding includes ethical considerations, contributing to effective citizenship by promoting responsible and ethical practices in Clinical Microbiology.

CO4: Entrepreneurial activities, within the context of Clinical Microbiology, require a commitment to ethical practices and effective citizenship by contributing positively to societal needs.

PO8 Environment and Sustainability:

CO1: understanding the environmental impact of laboratory practices and healthcare procedures is essential for sustainable practices in Clinical Microbiology.

CO3: The application of practical knowledge for human welfare may involve considerations for environmentally friendly and sustainable approaches to healthcare practices.

PO9 Self-directed and Life-long learning:

CO2: Understanding diverse practices fosters a self-directed approach to learning, as students need to adapt and learn continuously to keep up with evolving methodologies..

CO5: Developing expertise signifies a commitment to ongoing learning and self-direction to deepen knowledge in Clinical Microbiology throughout one's career. CO7: Effectively raising awareness involves staying informed and continuously updating communication strategies, aligning with the principles of self-directed and life-long learning.