

GOVERNMENT DEGREE COLLEGE FOR WOMEN (AUTONOMOUS)

BEGUMPET, HYDERABAD-16

Affiliated To Osmania University, Re-Accredited With 'B+' Grade by NAAC



DEPARTMENT OF MICROBIOLOGY

SYLLABUS (2017-18)

MICROBIOLOGY
PROPOSED SCHEME FOR CHOICE BASED CREDIT
SYSTEM IN B.Sc.

MICROBIOLOGY (2017-18)

Code	Course Title	Course Type	HPW	Credits
FIRST YEAR - SEMESTER-1				
BS	AEC-1			2
BS	English			4
BS	Second Language			4
BS	General Microbiology	DSC-1A	4+2	5
BS	Optional-II			5
BS	Optional-III			5
SEMESTER-2				
BS	AEC-2			2
BS	English			4
BS	Second Language			4
BS	Microbial Diversity	DSC-1B	4+2	5
BS	Optional-II			5
BS	Optional-I II			5
SECOND YEAR-SEMESTER-3				
BS	Haematology	SEC-1	2	2
BS	Food Fermentation Techniques	SEC-2	2	2
BS	English			3
BS	Second Language			3
BS	Food & Environmental Microbiology	DSC-1C	4+2	5
BS	Optional-II			5

BS	Optional-III			5
SEMESTER-4				
BS	Mushroom Cultivation	SEC-3	2	2
	Biofertilizers and Biopesticides	SEC-4	2	2
	English			3
BS	Second Language			3
BS	Medical Microbiology & Immunology	DSC-1 D	4+2	5
BS	Optional-II			5
BS	Optional-III			5
THIRD YEAR-SEMESTER-5				
BS501	Mushroom cultivation	SEC-3	2	2
BS502	Microbiology and Human health	GE-1	2	2
BS503	APPLIED MICROBIOLOGY	DSC-1E	3+2	4
BS506	A-IMMUNOLOGY B- PHARMACEUTICAL MICROBIOLOGY	DSE-1E	3+2	4
THIRD YEAR-SEMESTER-6				
BS601	G/H HOSPITAL WASTE MANAGEMENT	SEC-4	2	2
BS602	CONTAGIOUS DISEASES AND IMMUNISATION	GE-2	2	2
BS603	MEDICAL MICROBIOLOGY	DSC-1F	3+2	4
BS606	A-FOOD MICROBIOLOGY B- INDUSTRIAL MICROBIOLOGY	DSE-1F	3+2	4

Program Name: B.SC. (MBC) - Microbiology-Chemistry-Biotechnology

DSC-1A Semester – I

Course Title :- General Microbiology

Credits: 4+1=5

CO1: Can learn about the history of microbiology, contributions of different scientists in the field of Microbiology and also applications related to this field.

CO2: Can learn about different types of microscopic techniques, measurement/calibration of microbes

CO3: Can learn about how to stain microorganisms using different staining techniques (dyes). By staining, students can observe the shape and arrangement of cells. Students can also see the motility of bacteria by hanging drop method.

CO4: Can learn about classification of microorganisms. They can also learn about general characters of prokaryotic microorganisms.

CO5: Can learn about ultrastructure of bacteria and viruses in detail. In addition students are also exposed to general characters and classification of eukaryotic microorganisms.

CO6: Can learn about different nutritional types in microorganisms and biochemical pathways underlying their mechanism.

CO7: Can learn about different sterilization techniques and mechanism of growth and factors

CO6: In practicals students will learn microscope handling, calibration, staining and morphology of some microorganisms.

DSC-1 Title: GENERAL MICROBIOLOGY

4HPW -Credits-4

COURSE CODE: MB101

Theory: 60 Lectures

UNIT-1: INTRODUCTION TO MICROBIOLOGY

No. of hours: 15

Meaning, definition and scope. History of microbiology: Contribution of Louis Pasteur and Robert Koch, Edward Jenner, Antonie Van Leeuwenhoek, Alexander Flemming. Importance and application of Microbiology.

Principles of Microscopy-Bright field, Dark field, Phase-contrast, Fluorescent and Electron microscopy (SEM and TEM). Principles and types of stains-simple stain, differential stain, negative stain, structural stain-spore, capsule, flagella, Acid fast staining. Bacterial motility - Hanging drop method.

UNIT-2: STRUCTURE OF BACTERIA, VIRUSES & PURE CULTURE CONCEPT

No. of hours: 15

Prokaryotes — Ultra structure of eubacteria. - General characteristics of viruses, differences between bacteria and viruses. Classification of viruses

Morphology and structure of TMV and HIV. Structure and multiplication of lambda bacteriophage.

Isolation of pure culture techniques- Enrichment culturing, Dilution plating, streak plate, spread plate, pour plate method, Micromanipulator. Preservation of Microbial cultures — Sub culturing, overlaying cultures with minerals oils, lyophilization, glycerol stocks, sand cultures, storage at low temperature,

UNIT-3: MICROBIAL NUTRITION AND METABOLISM

No. of hours: 15

Microbial Nutrition — Nutritional requirement, Uptake of nutrients by cell. Nutritional groups of microorganisms — Autotrophs, Heterotrophs, Mixotrophs. Components and types of bacterial growth media — simple and complex media, algal Medium, mineral salts medium, nutrient agar medium, MacConkey agar and blood agar.

Respiration — Glycolysis, HMP Pathway, ED Pathway , TCA Cycle and Anaplerotic reaction, Electron Transport, Oxidative and substrate level phosphorylation.

UNIT-4: STERILIZATION TECHNIQUES AND MICROBIAL GROWTH

No. of hours: 15

Sterilization and disinfection techniques - Physical methods- Autoclave, Hot air oven, Laminas air flow, **ultrasonication**, Filter sterilization. Radiation methods - U. V rays, Gamma rays, Ultrasonic methods. Chemical methods - Alcohols, Aldehydes, Phenol, Halogens and Hypochlorides.

Microbial growth — Different Phases Of Growth in Batch culture. Factors Influencing microbial growth. Synchronous, Continuous, Biphasic Growth. Methods for measuring microbial growth Direct Microscopic, Viable count, Turbidimetry, Biomass.

I Semester

DSC-1A General Microbiology

PRACTICALS

2HPW-Credits-1

1. Handling and calibration of light microscope.
2. Simple and differential staining (Gram staining), Spore staining.
3. Microscopic observation of cyanobacteria (*Nostoc*, *Spirulina*), algae and fungi (*Saccharomyces*, *Rhizopus*, *Aspergillus*, *Pencillium*, *Fusarium*).
4. Isolation of T2 bacteriophage from sewage sample.
5. Preparation of media for culturing autotrophic and heterotrophic microorganisms — algal Medium, mineral salts medium, nutrient agar medium, MacConkey agar and blood agar.
6. Sterilization techniques: Autoclave, Hot air oven and filtration.
7. Enumeration of bacterial numbers by serial dilution and plating (viable count)
8. Isolation of pure cultures by streak, spread and pour plate techniques
9. Preservation of microbial cultures- Slant, Stab, Sand cultures, mineral oil overlay and glycerol stocks
10. Turbidometric measurement of bacterial growth and plotting growth curve.

Semester – II

COURSE CODE: MB201

Course Title :- MICROBIAL DIVERSITY

CO1: Concept of Biodiversity– Can learn about elements of biodiversity, its economic value. Students can also learn about classification of living organisms and get an idea about Bergey's manual.

CO2: Prokaryotic Microbial Diversity– Here students will learn about diversity of prokaryotic microorganisms such as Archaeobacteria, Cyanobacteria etc.

CO3: Eukaryotic Microbial Diversity – Students will learn about diversity of eukaryotic microorganisms such as fungi, algae, protozoa etc.

CO4: Microbial Ecosystems – Students can learn about interactions between microorganisms in addition to understanding about microbiome and other ecosystems.

CO5: PRACTICALS - In practicals students are made to learn isolation of methanogens, halophiles, cyanobacteria etc.

CO6: PRACTICALS – Students can learn about how to observe algae, protozoa, making of winogradsky column that shows microbial diversity.

DSC-1B

B.Sc. I Year: II Semester

Title: MICROBIAL DIVERSITY

4HPW - Credits-4

UNIT 1: CONCEPT OF BIODIVERSITY

Basic concept of Biodiversity and Conservation. Elements of Biodiversity - Ecosystem Diversity, Genetic Diversity, Species Abundance & Diversity. Economic Value of Biodiversity & Legal, Ethical and Conservation issues related to uses of biodiversity.

Classification of living organisms; Haeckel, Whittaker and Carl Woese systems. Differentiation of prokaryotes and eukaryotes. Classification of bacteria as per the second edition of Bergey's manual of systematic bacteriology.

UNIT 2: PROKARYOTIC MICROBIAL DIVERSITY

General characteristics of eubacteria. Rickettsia and Mycoplasma. Microbial richness: Exploration, significance, conservation and applications. Structural and physiological diversity of Archaea bacteria, Metabolic characteristics of extremophiles (Methanogens. Halophiles, thermoacidophiles).

Gram negatives: Cyanobacteria and Proteobacteria, Gram positives and heterogenous members including Firmicutes, Actinobacteria, Bacteroidetes, Acidobacteria and Planctomycetes.

UNIT 3: EUKARYOTIC MICROBIAL DIVERSITY

Eukaryotic microbial diversity. Structural, physiological and metabolic characteristics of Algae - Cyanophyta, Chlorophyta, Bacillariophyta, Phacophyta, Rhodophyta; Fungi -Phycomycetes, Basidiomycetes, Zygomycetes, Oomycetes, Ascomycetes, Deuteromycetes (imperfect and perfect stages) and Protozoa - Giardia, Entamoeba and Plasmodium.

UNIT 4: MICROBIAL ECOSYSTEMS

Microbial interactions: Symbiosis, neutralism, commensalism, competition, antagonism, synergism, parasitism.

Understanding microbial diversity with cultivated vs uncultivated microorganisms.

The Great Plate count anomaly. Cultivation independent methods to assess microbial diversity.

Preserved and perturbed microbial ecosystems, microbiome for sustainable agroecosystems. Human microbiome.

MICROBIAL DIVERSITY PRACTICALS

2HPW-Credits-1

- Isolation of Methanogenic bacteria from manure by anaerobic culturing
- Isolation and enumeration of halophiles from saline environment
- Isolation of bacteria from diversified habitats to demonstrate antagonism, commensalism and synergism
- Isolation of *Cyanobacteria* and fungi from different habitats
- identification of fungi by staining techniques
- Microscopic observation of soil algae and Protozoa
- Winogradsky's column to demonstrate microbial diversity
- Visit and observe any nearby unique ecosystems to understand the role of microorganisms
- Demonstration of the great plate count anomaly

Program :- B.Sc. Semester – III

COURSE CODE: 300/SEC/E

Course Title :- Haematology HPW :- 2 Credits – 2

Course type: SEC-1

CO1: students can learn about different concepts such as composition of blood (RBC, WBC, Plasma, Serum, Platelet cells).

CO2: Staining of blood films, Total blood picture, Differential count, Blood grouping, Rh-typing, Blood haemoglobin, Anticoagulants.

CO3: Here students can learn about Blood transfusion (Principles), Blood preservation, Precautions of handling blood and it's products.

CO4: students are made aware of diseases related to blood such as Hemophilia, Anaemia and ESR technique.

Title: HAEMATOLOGY

III SEMESTER

UNIT-1: INTRODUCTION TO BLOOD

Blood: definition, characters, composition. Collection of blood — capillary blood: from adults and infants, examinations employed. Venous blood: from adults and infants, examinations employed composition of blood (RBC, WBC, Plasma, Serum, Platelet cells), Staining of blood films. Total blood picture, Differential count. Blood grouping, Rh-typing. Haemoglobin: composition and normal values, haemoglobin estimation Anti-coagulants.

UNIT-2: BLOOD TRANSFUSION

Principles of blood transfusion, Donor screening — cross matching, collection of blood, preservation and storage. Precautions of handling blood and it's products. Challenges in management of Hemophilia and Anaemia. General account on spread of diseases through blood and blood products. Coagulation mechanism: factors, bleeding time, clotting time. Haematological indices: packed cell volume. Erythrocyte sedimentation: principle — determination.

SEC-2: FOOD FERMENTATION TECHNIQUES

COURSE CODE: 400/SEC/E Semester – III Course Title :- Haematology HPW :- 2
Credits – 2 Course type: SEC-2

CO1: Students can learn about different fermented foods such as milk based products and grain based products.

CO2: Students can understand the concept of probiotics

CO3: Can learn about various food products made from fermented vegetables.

CO4: Can study about fermented fish and meat products.

Unit 1 Fermented Foods

Definition, types, advantages and health benefits, **Milk Based Fermented Foods** - Dahi, Yogurt, Buttermilk (Chach) and cheese: Preparation of inoculums, types of microorganisms and production process, **Grain Based Fermented Foods** - Soy sauce, Bread, Idli and Dosa: Microorganisms and production process

Unit 2 Probiotics & Fermented Foods

Vegetable Based Fermented Foods -Pickels, Saeurkraut: Microorganisms and production process

Fermented Meat and Fish- Types, microorganisms involved, fermentation process, **Probiotic Foods-**

Definition, types, microorganisms and health benefits

B.Sc II year: III Semester

Title: FOOD AND ENVIRONMENTAL MICROBIOLOGY COURSE CODE: MB301

4 HPW-Credits-4

Course Outcomes:

CO1: Can gain knowledge about the concept of fermented foods such as pickles, idly, etc.

CO2: Can learn about role of microorganisms in milk products.

CO3: Can understand what are probiotics and prebiotics.

CO4: Can understand why and how foods are spoiled

CO5: Can gain knowledge about various food preservation methods

CO6: Study about how food quality is assessed and screened.

CO7: Can learn about microorganisms present in air, water.

CO8: Can understand how sewage is being treated under aerobic and anaerobic conditions.

CO9: Can learn about soil and its properties, type of microorganisms present in soil

CO10: Can study about interactions between plants and microorganisms

CO11: Can understand the importance of bioremediation.

CO12: Can study about the microorganisms role in operation of carbon and nitrogen cycle in the atmosphere.

Title: FOOD AND ENVIRONMENTAL MICROBIOLOGY

UNIT 1: FERMENTED FOODS

Introduction to fermented foods; Health aspects of fermented foods; Fermented vegetables: Processing and fermentation of Sauerkraut and pickles, idly. Dairy Microbiology - Types of microorganisms in milk, significance of microorganisms in milk, Microbial products of milk- Bulgarian milk, Kefir, cheese, yogurt; Microorganisms as food; Probiotics and Prebiotics.

UNIT 2: MICROBIAL FOOD SPOILAGE AND POISONING

Microbial Spoilage of foods; Microbial Food poisoning, risks and hazards; Mycotoxins and their poisoning/toxicity; Food preservation methods and food safety issues. Food Quality: Importance and

functions of quality control. Methods of quality assessment of foods; Screening and Enumeration of spoilage microorganisms, Detection of pathogens in food.

UNIT 3: AIR AND WATER MICROBIOLOGY

Microorganisms in air and their importance (brief account); Microorganisms and water pollution
Water-borne pathogenic microorganisms and their transmission; Sanitary quality of water; Water pollution due to degradation of organic matter; Aerobic and Anaerobic sewage treatment,

UNIT 4: SOIL MICROBIOLOGY

Soil properties (physical, chemical and biological), Soil microorganisms, Methods of enumeration and activity of microbes in environment/soil; Microbes and plant interactions — Rhizosphere, Phyllosphere and Mycorrhizae; Introduction to Microbial Bioremediation, Microbial degradation of organic pollutants; Carbon and Nitrogen cycle.

FOOD AND ENVIRONMENT MICROBIOLOGY PRACTICALS

2HPW-Credits-1

- Determination of microbiological quality of milk by MBRT method.
- Isolation of fungi & bacteria from spoiled fruits/vegetables/Milk/Meat products.
- Isolation of microorganisms from air by impingement method.
- Microbiological examination of water by coliform test.
- Determination of biological Oxygen demand.
- Extraction of Mycotoxins from contaminated grains/foods.
- Detection of Mycotoxins
- Isolation and identification of probiotic bacteria
- Isolation and identification of probiotic yeast

IV Semester

Title: MUSHROOM CULTIVATION

COURSE CODE: 400/SEC/E

Course Outcomes:

CO1: Can learn about mushrooms and their history.

CO2: Can gain knowledge about edible mushrooms and their global status of production

CO3: Can know about nutritional and health benefits of mushrooms

CO4: can learn in detail about steps involved in mushroom production.

CO5: Can learn about pests and pathogens of mushrooms and post harvest handling and care of mushroom production.

UNIT-I

Introduction to mushroom cultivation. Importance and history of mushroom cultivation in India. Global status of mushroom production. Edible mushrooms (white button oyster, Paddy straw). Nutritional value and health benefits of mushrooms

UNIT-2

Steps in mushroom cultivation a. Selection of site and types of mushroom b. Mushroom farm structure, design layout c. Principle and techniques of compost and Composting d. Principle of spawn production e. Casing and crop production f. Harvesting and marketing g. Entrepreneurship development in Mushroom cultivation. Pests and pathogens of mushrooms. Post harvest handling and preservation of mushrooms

SKILL ENHANCEMENT COURSE IV – (SEC-IV)

COURSE CODE: 400/SEC/E

BSc III year: IV Semester Title: Biofertilizers and Biopesticides
2HPW-Credits-2

Course outcomes:

CO1: Students can learn about different biofertilizers and bioinsecticides.

CO2: Can learn about Rhizobium biofertilizer production and applications.

CO3: Can learn about microbes used as bioinsecticides and their advantages.

CO4: Can learn about isolation, characters of Azospirillum and Azotobacter.

CO5: Can study about phosphate solubilizers.

CO6: Can gain knowledge about mycorrhizae and their importance.

Unit 1 Biofertilizers and Bioinsecticides

General account of the microbes used as biofertilizers for various crop plants and their advantages over chemical fertilizers. Symbiotic N₂ fixers: Rhizobium - Isolation, characteristics, types, inoculum production and field application, legume/pulses plants Frankia - Isolation, characteristics, Alder, Casurina plants, non-leguminous crop symbiosis. Cyanobacteria, Azolla - Isolation, characterization, mass multiplication, Role in rice cultivation, Crop response, field application. General account of microbes used as bioinsecticides and their advantages over synthetic pesticides, Bacillus thuringiensis, production, Field applications.

Unit 2 Non symbiotic Nitrogen Fixation and phosphate solubilization

Free living Azospirillum, Azotobacter - free isolation, characteristics, mass inoculums, production and field application. Phosphate Solubilizers- Phosphate solubilizing microbes - Isolation, characterization, Mass inoculum production, field application. Mycorrhizal Biofertilizers-

Importance of mycorrhizal inoculum, types of mycorrhizae and associated plants, Mass inoculum production of VAM, field applications of Ectomycorrhizae and VAM.

Title: MEDICAL MICROBIOLOGY & IMMUNOLOGY

4 HPW

Credits-4

CO1: Can learn about concepts of normal flora, bacterial toxins and antimicrobial resistance.

CO2: Can get knowledge about air borne, food and water borne, and sexually transmitted diseases.

CO3: Can learn about zoonotic diseases and nosocomial infections.

CO4: Can learn about cells and organs of immune system.

CO5: Can get knowledge about concepts of antigen and antibody.

CO6: Can learn about antigen-antibody reactions and immunofluorescence techniques.

UNIT-1: MEDICAL BACTERIOLOGY

History of Medical Microbiology. Normal flora of human body, Host pathogen interactions. Bacterial toxins, virulence and attenuation. Antimicrobial resistance.

Air borne diseases - Tuberculosis.

Food and waterborne diseases- Cholera, Typhoid.

Contact diseases - Syphilis. Gonorrhoea. General account of nosocomial infections.

UNIT-2: MEDICAL VIROLOGY AND PARASITOLOGY

Food and waterborne diseases - Poliomyelitis. Amoebiasis.

Insect borne diseases- Malaria, Dengue fever.

Zoonotic diseases — Rabies

Viral diseases- Hepatitis B, HIV, SARS, MERS: Air borne diseases- *Influenza*.

UNIT-3: INTRODUCTION TO IMMUNOLOGY

History of immunology. Cells and organs of the immune system- Primary and Secondary lymphoid organs. Functions of B&T Lymphocytes, Natural killer cells, Polymorphonuclear cells. Structure and classification of Antigens, Factors affecting antigenicity. Antibodies- Basic structure. Types, properties and functions of Immunoglobulins. Types of immunity- Innate and Acquired; Humoral and cell mediated immune response. Major Histocompatibility Complex- Class I and II

UNIT-4: IMMUNOLOGICAL DISORDERS AND AG-AB REACTIONS

Types of hypersensitivity - Immediate and delayed. Systemic and localized autoimmune disorders Complement pathways — Classical and Alternate.

Types of Antigen-Antibody reactions- Agglutination, blood groups, precipitation, neutralization, complement fixation test. Labeled antibody based techniques- ELISA, RIA and

Immunofluorescence: Polyclonal and monoclonal antibodies production and application

MEDICAL MICROBIOLOGY & IMMUNOLOGY PRACTICALS

2HPW- Credits-1

Determination of blood grouping and RH typing.

Total count of RBC and WBC.

Differential count of blood leucocytes.

WIDAL test for typhoid (slide test) by Ag-Ab reactions

VDRL test for syphilis (slide test) by Ag-Ab reactions.

Ouchterlony double diffusion test

Separation of serum and plasma

IMViC test - Indole test, Methyl red test, Voges-Proskauer test, Citrate utilization test.

Oxidase test.

Catalase test.

Antibiotic sensitivity testing — Disc diffusion method

B.Sc III year, SEMESTER-V COURSE CODE: MB501

Title: APPLIED MICROBIOLOGY

3 HPW

Credits-3

CO 1 – Students made to learn about Physical and chemical characteristics of soil; Rhizosphere and phyllosphere, Plant growth promoting microorganisms; Biofertilizers

CO 2 Plant Diseases & Biocontrol

Students learn about diseases in plants and advantages and making of biopesticides

CO 3 Microbial ecology

Students are made to understand concept of nitrogen fixation (symbiotic,non symbiotic); Role of microorganisms in nutrient cycles and Microbial interactions.

CO 4 Role of microbes in environmental Pollution

Students can learn about microbiology of potable and polluted water, Sanitation of potable water and Sewage treatment. In addition to this they can also learn about Solid waste disposal and biodegradation of environmental pollutants –pesticides

UNIT-1 - Microbes in Agriculture

Physical and chemical characteristics of soil; Rhizosphere and phyllosphere

Plant growth promoting microorganisms;

(*mycorrhizae, rhizobium, azospirillum, azatobacter, cynobacteria, frankia* and phosphate solubilising microorganisms); Biofertilizers- *Rhizobium & Cyanobacteria*

UNIT-2 Plant Diseases & Biocontrol

Concept of disease in plant Symptoms of plant diseases caused by fungi (ground nut rust),bacteria (angular Leaf spot cotton) and viruses (tomato leaf curl) Principles of plant disease control Biological control of plant diseases, Biopesticides-*Bacillus thuringensis*, Nuclear polyhedrosis virus (NPV), *Trichoderma*

UNIT-3 Microbial ecology

Outline classification of nitrogen fixation (symbiotic,non symbiotic); Microorganisms of environment soil, water, air; Role of microorganisms in nutrient cycles (carbon,nitrogen,sulphur) Microbial interaction-mutalism, commensalism, antagonism, competition, parasitism, predation

UNIT-4 Role of microbes in environmental Pollution

Microbiology of potable and polluted water. *E.coli* and *Streptococcus faecalis* as indicators of water pollution. Sanitation of potable water. Sewage treatment (primary, secondary and tertiary) Solid waste disposal-sanitary landfills composting. Outline of biodegradation of environmental pollutants –pesticides

Practical syllabus

2 HPW-CREDITS-1

- · Isolation & enumeration of Rhizosphere microorganisms.
- · Isolation & identification of Phyllosphere microorganisms.
- · Study of root nodules of leguminous plants.
- · Isolation of Rhizobium from leguminous root nodules.
- · Isolation of *Azospirillum* and *Azotobacter*.
- · Staining & observation of VAM fungi.
- · Isolation of microorganisms in air by solid/liquid impingement method.
- · Plant diseases-Rust, Smuts, Powdery mildews, Tikka disease of ground nut, citrus canker, bhendi yellow vein mosaic, tomato leaf curl, little leaf of brinjal.
- · Microbial quality testing of water by coliform test
- · Determination of Biological oxygen demand (BOD) of water

SEC-3
5th semester

Title: Mushroom cultivation
2 HPW-credits-2

CO 1 · Students are made to learn about the importance of mushrooms, their cultivation method and its status in India.

CO 2 · Students can learn about Steps in mushroom cultivation

Unit-1

Introduction to mushroom cultivation, Importance and history of mushroom cultivation in India, Global status of mushroom production, Food value of mushroom

Unit-2

Steps in mushroom cultivation,

- a. Selection of site and types of mushroom
- b. Mushroom farm structure, design layout
- c. Principle and techniques of compost and composting
- d. Principle of spawn production
- e. Casing and crop production
- f. Harvesting and marketing

Pest and pathogens of mushrooms, Post harvest handling and preservation of mushrooms

GE-1

5th semester

2 HPW-credits-2

Title: Microbiology and Human health

CO 1: Non-microbiology students are made to learn about the history of microbiology, contributions of different scientists, basic culture techniques such as staining, and cultivation methods.

CO 2: In this students are made to learn about Microorganisms related to human health i.e. Normal microbial flora, and some pathogens.

Unit-1:

Historic developments of Microbiology, contributions of Van Leeuwenhoek, Edward Jenner, Louis Pasteur, Robert Koch.

Types of microorganisms, Morphological characteristics of bacteria, Staining, cultivation methods of bacteria, Culture Media.

Unit-II:

Microorganisms related to human health. Normal microbial flora, Pathogenic microbes and their diseases - typhoid, T.B, syphilis, AIDS, Influenza.

5th semester

Title: IMMUNOLOGY

COURSE CODE: MB501 3 HPW-credits-4

CO 1 HISTORY OF IMMUNOLOGY AND IMMUNITY

Students are made to learn about concepts of immunology such as antigens, antibodies, complement and types of immunity.

CO 2 CELLS AND ORGANS OF IMMUNE SYSTEM

Students can learn about Primary and secondary organs of the immune system and cells of the immune system.

CO 3 ANTIGENS AND ANTIBODY REACTION

Students can learn about Components of complement and activation of complement, types of antigens-Antibody reactions, Labeled antibody based techniques

CO 4 IMMUNOLOGICAL PROCESSES AND APPLICATIONS

In this section students can learn about types of hypersensitivity, autoimmunity, monoclonal antibodies and vaccines.

UNIT-1 HISTORY OF IMMUNOLOGY AND IMMUNITY

Development of immunology; Antigen – types, chemical nature, Molecular size, Heterogeneity, Antigenic determinants, Haptens, Factors affecting antigenicity.; Antibodies-Basic structure, Types, properties and functions of immunoglobulins.; Complement, components of complement and activation of complement-Classical, alternative and lectin pathways. Types of immunity-Innate, Acquired; Active and passive, humoral and cell mediated immunity.

UNIT-2 CELLS AND ORGANS OF IMMUNE SYSTEM

Primary and secondary organs of the immune system- Thymus, bursa of fabrica, bone marrow, spleen and lymph nodes, mucus associated lymphoid tissue (MALT). Cells of immune system, Identification and functions of B & T Lymphocytes, NK cells, Null cells, Mast cells, Monocytes, Dendritic cells, Macrophages, Neutrophils, Basophils and Eosinophils.

UNIT-3 ANTIGENS AND ANTIBODY REACTION

Components of complement and activation of complement. Types of antigens-Antibody reactions- Agglutination, blood groups, precipitation, neutralization, complement fixation.; Labeled antibody based techniques-ELISA, RIA and Immunofluorescence

UNIT-4 IMMUNOLOGICAL PROCESSES AND APPLICATIONS

Types of hypersensitivity immediate and delayed.; Autoimmunity and its significance. Polyclonal and monoclonal antibodies production and application, Vaccines-Natural and recombinants.

IMMUNOLOGY Practicals**B.Sc III year: 5th semester**

- Determination of blood grouping and RH typing.
- Total count of RBC and WBC. Differential count of blood leucocytes.
- Estimation of blood Haemoglobin.
- WIDAL test for typhoid (slide test) by Ag-Ab reactions.
- VDRL test for syphilis (slide test) by Ag-Ab reactions.
- Ouchterlony double diffusion test, Separation of serum and plasma

(DSC-IF) BSc III year: 6th semester COURSE CODE: MB601

Title: MEDICAL MICROBIOLOGY

CO 1 INTRODUCTION TO MEDICAL MICROBIOLOGY

Students can learn about basic concepts of medical microbiology such as normal flora, infections, antibacterial substances. Etc.

CO 2 DIAGNOSTIC AND THERAPEUTIC MICROBIOLOGY

In this section students can learn about general principles of diagnostic microbiology, lab diagnosis methods and chemotherapy concepts.

CO 3 MEDICAL BACTERIOLOGY

Students are made to study in detail about air borne, food and water borne diseases.

CO 4 MEDICAL VIROLOGY AND PARASITOLOGY

Students can learn about some other diseases such as influenza, hepatitis, polio, amoebiasis, rabies, malaria, hepatitis, AIDS etc.

UNIT-I: INTRODUCTION TO MEDICAL MICROBIOLOGY

History of medical Microbiology.

Normal flora of the human body. Definition of infection.

Non specific defence mechanism- Mechanical barriers.

Antibacterial substance- Lysozyme, Complement, Properdin, Antiviral substances,

Phagocytosis.

Host pathogen interactions. Bacterial toxins, Virulence and Attenuation.

UNIT-II- DIAGNOSTIC AND THERAPEUTIC MICROBIOLOGY

General principles of diagnostic microbiology

Collections, transport & processing of clinical samples.

General methods of lab diagnosis-cultural, biochemical, serological & molecular methods, Test for antimicrobial susceptibility. Elements of chemotherapy-Therapeutic drugs, Mode of action of Penicillin & sulpha drugs & their clinical use. Drug resistance.

Antiviral agents- Interferon, Base analogues.

Preventive control of diseases- active & passive immunization.

UNIT-III MEDICAL BACTERIOLOGY

General account of following diseases, casual organisms, pathogenesis, epidemiology, diagnosis, prevention & control; Airborne diseases-Tuberculosis.; Food & waterborne diseases- Cholera, Typhoid.; Contact diseases- Syphilis, Gonorrhoea. General account of Nosocomial infections.

Zoonotic diseases - Anthrax.

UNIT-IV MEDICAL VIROLOGY AND PARASITOLOGY

General account of following diseases, casual organisms, pathogenesis, epidemiology, diagnosis, prevention & control

Airborne diseases- Influenza.; Food & water borne diseases- Hepatitis-A, Poliomyelitis, Amoebiasis.; Insect borne diseases-Malaria, Filariasis, Dengue fever.

Zoonotic diseases -Rabies. Blood borne diseases- Serum hepatitis, AIDS.

PRACTICALS Title: MEDICAL MICROBIOLOGY 2 HPW-credits-1

- Biochemical tests for identification of members of enterobacteriaceae.
- IMVIC test-indole test,methyl red test,voages proskeures test,citrate utilization test. Oxidase test, Catalase test.
- Study of medically important microorganisms-Ecoli, Klebsiella, Staphylococcus,
- Pseudomonas, Test for disinfectant (Phenol coefficient)
- Antibiotic sensitivity testing – Disc diffusion method

Slides

- Mycobacterium
- Candida albicans
- Entamoeba histolytica
- plasmodium

Title: HOSPITAL WASTE MANAGEMENT

SEC-4

6th semester

COURSE CODE: 600/SEC/E

2 HPW-credits-2

CO 1 · students can learn about types of Hospital waste and its Management. Guidelines of Central Pollution Control Board (CPCB), Safe disposal of the Radioactive waste rules.

CO 2 · in this section students are made to learn about Basic steps in health care waste management such as Segregation, Disinfection, Storage and Transportation.

Unit-I

- Types of Hospital waste and its Management.
- General , Hazardous , Health care waste, Infectious waste, Genotoxic Waste.
- Specification of Materials and colour coding for Identification.
- Biomedical waste management and handling rules.
- Guidelines of Central Pollution Control Board (CPCB).
- Safe disposal of the Radioactive waste rules.

Unit-II

- Basic steps in health care waste management- Segregation, Decontamination/Disinfection, Storage and Transportation.
- Mechanical and Chemical Treatment of the Waste.
- Liquid waste treatment-Autoclaving, Incrimination.
- Waste minimization- Recyclinf and reusing.
- Health and safety practices.
- Estimation of various items of waste management.

Title: CONTAGIOUS DISEASES AND IMMUNISATION

GE-2

6th semester

COURSE CODE: 600/GE/E

CO 1 Contagious diseases

Students are made to learn about Types of Infections, their sources, types of infections.

CO 2 Immunization

Students can learn about concepts of Immunity such as types of immunity, and vaccines.

HPW-credits-2

Unit-1: Contagious diseases

Types of Infections,

Sources of infections,

Mode of infections.

Bacterial diseases: Diphtheria, whooping cough, Gonorrhoea,

Viral Diseases: HSV, HIV, HBV.

Unit-2: Immunization

Immunity,

Types of Immunity.

Immunization,

Types of immunization,

Vaccines- Live and killed vaccines,

Vaccination schedule.

Title: FOOD MICROBIOLOGY

3HPW-credits-4

6th semester

CO 1

Students can learn about Microorganisms of food materials and their sources. In this section students are made aware of microbes responsible for spoilage of foods.

CO 2

Students can learn about Microbiological production of fermented foods, Biochemical activities of microbes in milk. Microorganisms as food i.e. SCP, Edible mushrooms, Probiotics.

CO 3

Students can learn about Methods of Food preservation, food poisoning and Food intoxication.

CO 4

Students can learn about Microbiology of potable and polluted water, Solid waste disposal and Outline of biodegradation of environmental pollution –pesticides

UNIT-I

Microorganisms of food materials and their sources. Spoilage of different food materials (Fruits, vegetables, Meat, Fish and Canned foods). Foodborne diseases (Salmonellosis & Shigellosis) and their detection.

UNIT-II

Microbiological production of fermented foods- Bread, Cheese, Yoghurt. Biochemical activities of microbes in milk. Microorganisms as food – SCP, Edible mushrooms (white button oyster, Paddy straw). Concepts of Probiotics.

Unit-III

Methods of Food preservation: Physical methods - high temperature, low temperature, irradiation, aseptic packaging Chemical methods - salt, sugar, benzoates, citric acid, ethylene oxide, nitrate and nitrite, food poisoning (Staphylococci, C. botulinum) Food intoxication.

UNIT-IV

Microbiology of potable and polluted water E.coli and streptococcus of water pollution Sanitation of potable water Sewage treatment (primary, secondary And tertiary) Solid waste disposal-sanitary landfills & composting Outline of biodegradation of environmental pollution –pesticides

Title: FOOD MICROBIOLOGY 2HPW-credits-1 Practicals

- Isolation of microorganisms by crowded plate technique.
- Isolation of Amylase producing organisms.
- Isolation of microorganisms in air by petriplate exposure method.
- Determination of microbiological quality of milk by MBRT method.
- Isolation of fungi & bacteria from spoiled fruits & vegetables.
- Microbiological examination of water by coliform test.
- Determination of biological oxygen demand.
- Spoiled foods-bacterial soft rot, bread& bakery products, milk & milk products, eggs, meat and meat products, canned foods, cheese, yoghurt.
- Bacterial slides- Escherichia coli, Bacillus, Lactobacillus, Azospirillum, Azotobacter, Rhizobium, Yeast, Rhizopus, Penicillium