

"Education for Knowledge, Science and Culture"

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Shri Swami Vivekanand Shikshan Sanstha's

Vivekanand College, Kolhapur (Empowered Autonomous)



Department of Microbiology (UG)

Academic Year 2023-24

Course Outcomes (COs): Microbiology

	B.Sc. Part III Microbiology	
	Semester V	
DSE-101	0E1: Paper IX - IMMUNOLOGY	
CO No.	On completion of the course, student will be able to:	
CO1	Understand the overall organization of the Immune system.	
CO2	Explain the salient features of antigen antibody reaction & its use in diagnostics and in various other studies	
CO3	Understand various viral, bacterial & fungal diseases, their causative agent, mode of infection, epidemiology lab diagnosis, treatment and prophylaxis	
CO4	Explain different antimicrobial agents with respect to their mode of action uses 0E2: Paper X - MEDICAL MICROBIOLOGY	
CO No.	On completion of the course, student will be able to:	
CO1	Correlate disease symptoms with causative agent, isolate and identify pathogens.	
CO2	Understand mechanism of action of antimicrobial drugs and their uses as prophylactic agents.	
CO3	Explain pathogenicity of organisms associated with human infections.	
CO4	Explain different antimicrobial agents with respect to their mode of action uses.	

	DE3: Paper XI - INDUSTRIAL MICROBIOLOGY
CO No.	On completion of the course, student will be able to:
CO1	Know methods used for industrial production of various products using
	microorganisms
CO2	Explain various techniques for product recovery after fermentation
CO3	Understand the cause of spoilage of food and methods for preservation of
	food
CO4	Explain various methods of preservation of industrially important
	microorganism
DSE-101	0E4: Paper XII - MICROBIAL BIOCHEMISTRY
CO No.	On completion of the course, student will be able to:
CO1	Explain Metabolic pathways and Bioenergetics
CO2	Understand Various downstream processing
CO3	Understand Basic concept related to enzyme
CO4	Determine enzyme production and its activity
SEC-SE:	SEC 3-MANAGEMENT OF HUMAN MICROBIAL DISEASES
CO No.	On completion of the course, student will be able to:
CO1	Explain the causes of immune deficiency diseases
CO2	Understand the cause and transmission of diseases
CO3	Design the diagnostic test and therapeutic agents
CO4	Apply their knowledge to prevent diseases
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	Semester VI
DSE-1010	F1: PAPER XIII - VIROLOGY
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CO No.	F1: PAPER XIII - VIROLOGY
DSE-1010 CO No. CO1 CO2	On completion of the course, student will be able to:

Explain various methods for enumeration of viruses
F2: PAPER XIV- MICROBIAL GENETICS
On completion of the course, student will be able to:
Understand molecular mechanism involved in gene regulation
Understand the basic concept of operon and mutation
Discuss the principle, working and applications of molecular biology
techniques including PCR and DNA sequencing
Explain techniques used to manipulate genes & formation of clones
F3: PAPER XV- AGRICULTURAL MICROBIOLOGY
On completion of the course, student will be able to:
Understand various plant microbe interactions especially rhizosphere,
phyllosphere and mychorrhizae and their applications especially the
biofertilizers and their production techniques
Understand various biogeochemical cycles - C,N,P cycle and microbes
involved
Perform isolation of agriculturally important microorganisms and
formulate biofertilizers
Explain role of microorganisms and common symptoms of plant
diseases
)F4: PAPER XVI - ENVIRONMENTAL MICROBIOLOGY
On completion of the course, student will be able to:
Understand the basic principle of environment microbiology and be able
to apply these principles to understanding and solving environmental
problems
Know the Microorganisms responsible for water pollution and their
transmission
Describe classification of lakes, sources, consequences and control of
eutrophication
Explain various bioburden tet and clean room concepts

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SEC-SF: SEC 4- FOOD FERMENTATION TECHNIQUES		
CO No.	On completion of the course, student will be able to:	
CO1	Understand the role of microorganisms in fermentation process	
CO2	Start small scale food industry	
CO3	Apply their knowledge in designing techniques for food processing	
CO4	Explain the role and health benefits of microorganism in probiotic food	



HEAD
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