"Education for Knowledge, Science and Culture" -Shikshanmaharshi Dr. Bapuji Salunkhe.

Shri Swami Vivekanand Shikshan Sanstha's

# **VIVEKANAND COLLEGE (AUTONOMOUS),**

## **KOLHAPUR**



## SYLLABUS FOR

## **B.Sc.Part-III**

## MICROBIOLOGY

## **CBCS PATTERN**

# SYLLABUS TO BE IMPLEMENTED

## FROM JUNE 2020

### **Programme Specific Outcome**

- 1) To make the students knowledgeable with respect to the subject and its practicable applicability.
- To promote understanding of basic and advanced concepts in microbiology.
- 3) To expose the students to various emerging areas of Microbiology.
- To prepare students for further studies helping in their bright career in the subject
- 5) To expose the students to different processes used in industries and in research field
- 6) To develop their ability to apply the knowledge of microbiology in day to day life.
- 7) To prepare the students to accept the challenges in life sciences.
- 8) To develop skills required in various industries, research labs and in the field of human health.

#### STRUCTURE OF COURSE

Sr. No	Course code	Title of the course	Theory	Internal	Total Marks
110		Semester V			
1	DSE-1010E1	Immunology and Medical Microbiology	80	20	100
2	DSE-1010E2	Industrial Microbiology and Microbial Biochemistry	80	20	100
3	Practical I	Immunology and Medical Microbiology	_	_	50
	Practical II	Food and Industrial Microbiology			50
4	SEC-SE	Management of Human Microbial Diseases	-	-	50
5	AECC-E	English			50
		Semester VI			
5	DSE-1010F1	Virology and Microbial Genetics			100
6	DSE-1010F2	Agricultural and Environmental Microbiology			100
7	Practical III	Virology and Microbial Genetics			50
	Practical -IV	Agriculture and Environmental Microbiology			50
8	SEC-SF	Food Fermentation Techniques			50
9	AECC-F	English			50

•	• Total Marks for B.ScIII (Including AECC (E & F) : English and
<ul> <li>Lectures : 48 Min. Each</li> <li>Total Credits for B.ScIII (Semester V &amp; VI) : 44</li> </ul>	<ul> <li>SEC-S): 800</li> <li>Total Marks for B.ScIII (Excluding AECC (E &amp; F)): 700</li> </ul>

- DSE- Discipline Specific Elective. AECC- Ability Enhancement Compulsory Course (E & F) : English
- SEC-S Skill Enhancement Course for Science,
- SEC-S Examination will be conducted annually(E &F Combine) for 100 marks, passing for SEC shall be 40%Practical Examination will be conducted annually for 200 Marks per course (subject).
- There shall Separate passing is mandatory for Theory, Internal and Practical

### SEMESTER –V

D 17		NT C
Paper V	IMMUNOLOGY AND MEDICAL MICROBIOLOGY	No. of
DSE:1010E1	Theory: 60 Hours (Credits -4)	Hours per
		unit/ credit
Expected cour	se outcome -	
Upon successf	ul completion of course ,students are expected to be able to –	
<ul> <li>Underst</li> </ul>	stand the overall organization of the Immune system.	
<ul> <li>Unders</li> </ul>	tand the salient features of antigen antibody reaction & its use in diagnostics an	d in various
other st	udies.	
<ul> <li>Unders</li> </ul>	stand various viral, bacterial & fungal diseases , their causative agent , mode of i	nfection ,
epidem	iology lab diagnosis , treatment and prophylaxis.	
	SECTION I	
	1.Cells of Immune system –	-
Unit I	a.Hematapoiesis-characteristics & types of stem cells.	
		15
	b.Classification of cells of immune system – lymphoid & myeloid cells.	
	c. Structure & function of lymphoid cells – T cell & T cell subsets,NK	
	cells,B cells & dendritic cells.	
	d. Structure & function of myeloid cells- Granulocytes, monocytes &	
	macrophages.	
	2. Membrane receptors for antigen and their role in antigen recognition	
	a. B cell surface receptor for antigen (BCR)	
	b. T cell surface receptor for antigen (TCR)	
	c. NK receptors	
	3. Molecular mechanism of antibody production.	
	a. Processing and presentation of antigen by Antigen presenting cell.	
	b. Interaction of APC with $T_H$ Cell.	
	c. Interaction of B cell and $T_H$ Cell	
	d. Clonal proliferation and differentiation of activated B cell.	
	e. Role of follicular dendritic cells in selection of high affinity B cell.	
	f. Role of cytokines in proliferation and differentiation.	
		1

	4. Cytokines -	
	a. Properties, types and function of cytokines produced by TH cell and	
	Macrophages	
	5. Immunological tolerance :	
	a. Tolerance induction in adults and neonates by drug and	
	monoclonal antibody	
	b.Cellular mechanism of immunological tolerance.	18
	c. Termination of tolerance.	
	6. Interferon -	
	a.Nature and types of Interferons	
	b. Induction of Interferon	
	c .Mechanism of action.	
	1. Complement –	_
Unit II	a.Nature and Properties of Complement	
	b.Complement activation by classical and	
	alternate pathway.	
	c. Biological consequences of complement activation.	
	2.Monoclonal antibodies -	
	a. Basic concepts - Mouse, Human and Humanized antibodies.	
	b.Production of monoclonal antibodies by hybridoma technology.	
	c.Production of Humanized Monoclonal antibodies by recombinant	
	DNA technology.	
	d. Applications of monoclonal antibodies in diagnosis, treatment and	
	research.	
	3.New diagnostic techniques :-	
	a. RIA	
	b. Dot Blot Technique	
	.4. Hypersensitivity – a Basic concept, Gell and Coombs classification	
	b. Type I - Anaphylaxis	
	c. Type II - Blood transfusion reactions	
	d. Type III - Serum sickness	
	a. Typeth berandeds	1

	e. Type IV- Delayed type hypersensitivity - Allograft rejection.	
	5. Autoimmunedisease:	
	aTypes of autoimmune diseases.	
	b Treatmentofautoimmunediseases.	
	SECTION II	-
	1. Morphology, cultural and biochemical characteristics, antigenic structure, modes	15
UNIT I	of transmission and pathogenesis, symptoms, laboratory diagnosis, prevention and	
	control of diseases caused by-	
	a. Mycobacterium leprae	
	b. Clostridium perfringens,	
	c .Treponema pallidum	
	2. Morphology, cultural and biochemical characteristics, antigenic structure, modes	
	oftransmission and pathogenesis, symptoms, laboratory diagnosis, prevention and	
	control of diseases caused by –	
	a.Pseudomonas aeruginosa	
	b. Vibrio cholera	
	cleptospira interrogans	
	d. Helicobacter pylori	
	1. Morphology, cultural and biochemical characteristics, antigenic structure, modes of	
UNIT II	transmission and pathogenesis, symptoms, laboratory diagnosis, prevention and control of	15
	diseases caused by -	-
	a. Protozoa : <i>Plasmodium falciparum</i> (malaria)	
	b. Viruses : i) Hepatitis A & B virus	
	ii) Rabies virus	
	iii) Dengue virus	
	iv) SARS	
	c Fungi : Candida albicans	
	2. Chemotherapy	
	a.General principles of chemotherapy	
	b.Mode of action of Penicillin, Streptomycin, Bacitracin,	
	Piperacillin, cycloserine, Tetracycline, sulphonamide and Quinolones	

· · ·	
on microorganisms.	
c.Antiviral drug : AZT	
d. Antifungal drugs: Ketoconazole, Griesofulvin, Nystatin.	
e. Antiprotozoal drugs : Metronidazole, Mepacrine	
f. Mechanism of drug resistance	
g. Chemoprophylaxis	
3. Gene therapy – Concept, advantages & disadvantages.	
4. Immunoprophylaxis – Vaccines and Immune Sera	
a. Vaccines - live attenuated , heat killed , subunit, conjugate and DNA	
vaccines	
b. Immune Sera – examples with applications	
Books Recommended:	
A.For Immunology	
1) Immunology - 6 <sup>th</sup> edition - Kubay, Kindt, Goldsby & Osborne.	
2) Essential Immunology - 11 <sup>th</sup> edition - Delves, Martin, Burton and Roitt.	
3) Immunology - An Introduction, 4 <sup>th</sup> edition – Tizzard.	
4) Basic and Clinical Immunology 5 <sup>th</sup> edition- Stites, Stobo, H. H. Fudenberg.	
5) Essentials of Immunology - S. K. Gupta	
6) Immunology–M. P. Arora	
B. For Medical Microbiology	
1) Microbiology - Davis	
2) Immunology & serology - Ashim Chakravarty	
3) Medical Microbiology 16 <sup>th</sup> edition by David Greenwood, Richard C B Slack, John	
Peutherer	
4) Medical Bacteriology - Dey & Dey	
5) Medical Bacteriology including Medical Mycology & AIDS - NC Dey & T. K. Dey	
6) Principals and Practice of Clinical Bacteriology – A.M. Emmerson	
<ul> <li>a. Vaccines - live attenuated , heat killed , subunit, conjugate and DNA vaccines</li> <li>b. Immune Sera – examples with applications</li> <li>Books Recommended:</li> <li>A.For Immunology</li> <li>1) Immunology - 6<sup>th</sup> edition - Kubay ,Kindt, Goldsby &amp; Osborne.</li> <li>2) Essential Immunology - 11<sup>th</sup> edition - Delves, Martin, Burton and Roitt.</li> <li>3) Immunology - An Introduction, 4<sup>th</sup> edition – Tizzard.</li> <li>4) Basic and Clinical Immunology 5<sup>th</sup> edition - Stites, Stobo, H. H. Fudenberg.</li> <li>5) Essentials of Immunology - S. K. Gupta</li> <li>6) Immunology – M. P. Arora</li> <li>B. For Medical Microbiology</li> <li>1) Microbiology - Davis</li> <li>2) Immunology &amp; serology - Ashim Chakravarty</li> <li>3) Medical Microbiology 16<sup>th</sup> edition by David Greenwood, Richard C B Slack, John Peutherer</li> <li>4) Medical Bacteriology - Dey &amp; Dey</li> <li>5) Medical Bacteriology including Medical Mycology &amp; AIDS - NC Dey &amp; T. K. Dey</li> </ul>	

_	n of course , student learn about – Metabolic pathways and Bioenergetics Various downstream processing	Hours per unit/ credit
Expected cour On completion	rse outcome - n of course , student learn about – Metabolic pathways and Bioenergetics Various downstream processing	-
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•	Metabolic pathways and Bioenergetics Various downstream processing	
	Various downstream processing	
•		
•	Basic concept related to enzyme	
•	Enzyme production and determination of its activity	
	SECTION I	
	1 .Food Microbiology	15
UNIT I	a.Food as a substrate for microorganisms.	
	b.Food born diseases – I.Role of microorganisms in food born diseases	
	II. Food poisoning - i) Staphylococcal	
	ii) Fungal (aflatoxin)	
	III. Food infections – Salmonellosis.	
	2. Industrial Microbiology	
	a. Strain Improvement	
	b. Scale up of fermentations	
	c. Microbiological assays	
	d. Preservation of industrially important microorganisms - Methods, Culture	
	collection centers	
	1. Industrial production of -	
UNIT - II	a. Amylase - Organisms used, Inoculum preparation, Fermentation	15
	media, Fermentation conditions, Extraction and Recovery.	
	b. Grape wine - Definition, types, production of table wine (Red and	
	White), microbial defects of wine	
	c .Penicillin - Organisms used, Inoculum preparation, Fermentation	
	media, Fermentation conditions, Extraction and Recovery. Concept	
	of semi synthetic penicillin	

	d. Citric acid - Organisms used, Inoculum preparation,	
	Fermentation media, Fermentation conditions, Extraction and	
	Recovery.	
	e. SCP by using yeast	
	2. Microbial Production of –	
	a. Vitamins - Vit. $B_{12}$	
	b. Amino acids – Lysine	
	3. Probiotics- Concept, Production by using Lactobacillus and applications	
	4. Downstream processing & product recovery-	
	a.Centrifugation	
	b. Flocculation	
	c. Filtration	
	d. Solvent extraction	
	e. Distillation	
	f. Precipitation	
	f. Precipitation g. Crystallization	
	g. Crystallization h. Chromatography.	
	g. Crystallization	
	g. Crystallization h. Chromatography.	
	<ul> <li>g. Crystallization</li> <li>h. Chromatography.</li> </ul> 5. Testing of sterility, pyrogen, carcinogenicity, toxicity and allergens	15
UNIT I	g. Crystallization h. Chromatography. 5. Testing of sterility, pyrogen, carcinogenicity, toxicity and allergens SECTION II	15
U <b>NIT I</b>	g. Crystallization h. Chromatography. 5. Testing of sterility, pyrogen, carcinogenicity, toxicity and allergens SECTION II 1. Enzymes -	15
U <b>NIT I</b>	g. Crystallization h. Chromatography. 5. Testing of sterility, pyrogen, carcinogenicity, toxicity and allergens SECTION II 1. Enzymes- a.Definition, properties, structure, specificity, classification and mechanism	15
U <b>NIT I</b>	g. Crystallization h. Chromatography. 5. Testing of sterility, pyrogen, carcinogenicity, toxicity and allergens SECTION II 1. Enzymes - a.Definition, properties, structure, specificity, classification and mechanism of action (Lock & Key, Induced fit hypothesis)	15
U <b>NIT I</b>	g. Crystallization h. Chromatography. 5. Testing of sterility, pyrogen, carcinogenicity, toxicity and allergens SECTION II 1. Enzymes - a.Definition, properties, structure, specificity, classification and mechanism of action (Lock & Key, Induced fit hypothesis) b.Allosteric enzymes - Definition, properties, models explaining mechanism	15
UNIT I	<ul> <li>g. Crystallization         <ul> <li>h. Chromatography.</li> </ul> </li> <li>5. Testing of sterility, pyrogen, carcinogenicity, toxicity and allergens</li> </ul> SECTION II           SECTION II           1. Enzymes- <ud>a.Definition, properties, structure, specificity, classification and mechanism of action (Lock &amp; Key, Induced fit hypothesis)           b.Allosteric enzymes - Definition, properties, models explaining mechanism of action.</ud>	15
UNIT I	g. Crystallization h. Chromatography. 5. Testing of sterility, pyrogen, carcinogenicity, toxicity and allergens SECTION II 1. Enzymes - a.Definition, properties, structure, specificity, classification and mechanism of action (Lock & Key, Induced fit hypothesis) b.Allosteric enzymes - Definition, properties, models explaining mechanism of action. c.Ribozymes -concept ,significance.	15
UNIT I	g. Crystallization h. Chromatography. 5. Testing of sterility, pyrogen, carcinogenicity, toxicity and allergens SECTION II I. Enzymes - a.Definition, properties, structure, specificity, classification and mechanism of action (Lock & Key, Induced fit hypothesis) b.Allosteric enzymes - Definition, properties, models explaining mechanism of action. c.Ribozymes -concept ,significance. dIsozymes- definition, properties, example.	15
UNIT I	g. Crystallization h. Chromatography. 5. Testing of sterility, pyrogen, carcinogenicity, toxicity and allergens SECTION II I. Enzymes- a.Definition, properties, structure, specificity, classification and mechanism of action (Lock & Key, Induced fit hypothesis) b.Allosteric enzymes - Definition, properties, models explaining mechanism of action. c.Ribozymes -concept ,significance. dIsozymes- definition, properties, example. e. Factors affecting catalytic efficiency of enzymes	15

	iv. Covalent catalysis	
	f.Enzyme kinetics - Derivation of Michaelis-Menten equation,	
	Lineweaver Burk Plot, Significance of Km and Vmax.	
	g. Regulation of enzyme synthesis.	
	i.Positive control - Ara operon	
	ii.Negative control - Lac operon	
	iii.Catabolite repression	
	2. Extraction & purification of enzymes.	
	a. Methods of extraction of intracellular and extracellular enzymes.	
	i. Choice of source and biomass development	
	ii. Methods of homogenization - cell disruption methods	
	iii .Purification of enzymes on the basis of -	
	Molecular size	
	Solubility differences	
	Electrical charge	
	<ul> <li>Adsorption characteristic differences</li> <li><b>3. Assay of enzymes - Based on substrate and product estimation</b>.</li> </ul>	
	4. Immobilization of enzymes - Methods & applications	
	5. Confirmation of purified enzymes	
	1. Basic concepts of -	15
UNIT II	a.Glyoxylate bypass	
	b. Phosphoketolase pathway	
	c.Bioluminescence – Occurrence, mechanism & applications.	
	2. Assimilation of -	
	a.Carbon	
	b.Nitrogen with respect to $N_2$ and $NH_3$ (GOGAT)	
	c.Sulphur	
	3. Prokaryotic Biosynthesis of -	
	a.RNA	
	b.DNA	
	c.Proteins	

Books Recommended:
A. For Food microbiology and industrial microbiology
1. Principles of fermentation technology- Peter F. Stanbury & Allan
Whitaker (Pergamon Press).
2. Principles of Microbial technology - Peppler, Vol. I & II.
3. Industrial Microbiology - Casida
4. Industrial Microbiology - A. H. Patel
5. Industrial Microbiology - Prescott & Dunn
6. Industrial Microbiology - Miller
7. Pharmaceutical Microbiology - Huggo & Russel
8. Food Microbiology – Frazier
B. For Microbial Biochemistry
1. Enzymology - Prise & Stevens
2. Enzymes - Biochemistry, Biotechnology, clinical chemistry - Trevor Palmer.
3. Enzymes - Dixon and Webb
4. Lehnigers Principles of Biochemistry by David Nelson & Michale Cox, Fifth
edition.
5. General Microbiology - Stanier
6. Principles & techniques of Biochemistry - Wilson & Walker, 6th edition.
7. Biochemistry - Lubert Stryer

SEC-SE	Management of Human Microbial Diseases	No. of
	Theory :30 Hours (Credits -2)	Hours
		per unit/
		credit
Expected cou	irse outcome -	1
Upon succes	ssful completion of course ,students are expected to be able to –	
<ul> <li>Apply</li> </ul>	their knowledge to prevent diseases.	
• Unde	rstand the cause and transmission of diseases	
<ul> <li>Desig</li> </ul>	n the diagnostic test and therapeutic agents.	
UNIT I	a. Human Diseases	15
	Infectious and non infectious diseases, microbial and non microbial	
	diseases, Deficiency diseases, occupational diseases, Incubation	
	period, mortality rate, nosocomial infections	
	b.Microbial diseases	
	Respiratory microbial diseases, gastrointestinal microbial diseases,	
	Nervous system diseases, skin diseases, eye diseases, urinary tract	
	diseases, Sexually transmitted diseases: Types, route of infection, clinical	
	systems and general prevention methods, study of recent outbreaks of	
	human diseases (SARS/ Swine flu/Ebola) – causes, spread and control,	
	Mosquito borne disease – Types and prevention.	
UNIT II	a. Therapeutics of Microbial diseases	15
	Judicious use of antibiotics, importance of completing antibiotic regimen,	
	Concept of DOTS, emergence of antibiotic resistance, current issues of	
	MDR/XDR microbial strains.	
	Treatment using antiviral agents: Amantadine, Acyclovir, Azidothymidine.	
	Concept of HAART.	
	b. Prevention of Microbial Diseases	
	General preventive measures, Importance of personal hygiene, environmental	
	sanitation and methods to prevent the spread of infectious agents transmitted	
	by direct contact, food, water and insect vectors.	

Suggested Readings -
1. Ananthanarayan R. and Paniker C.K.J. (2009) Textbook of
Microbiology. 8th edition, University Press Publication
2. Willey JM, Sherwood LM, and Woolverton CJ. (2013) Prescott,
Harley and Klein's Microbiology. 9th edition. McGraw Hill Higher
Education

### **SEMESTER VI**

PAPER VII	VIROLOGY AND MICROBIAL GENETICS	No. of
DSE:1010F1	Theory : 60 Hours (Credits -4)	Hours
		per unit/
		credits
Expected cour	rse outcome -	I
Upon success	ful completion of course , students will be able to $-$	
<ul> <li>Describ</li> </ul>	be various stages involved in multiplication cycle of viruses	
<ul> <li>Unders</li> </ul>	tand methodological approaches in isolation , cultivation & purification of viruses.	
<ul> <li>Unders</li> </ul>	tand molecular mechanism involved in gene regulation	
<ul> <li>Explain</li> </ul>	n techniques used to manipulate genes & formation of clones.	
	SECTION I	
UNIT – I	1. a. The Structural properties of viruses: Capsids, Nucleic acids and envelope.	
	b.Structure of T4 bacteriophage, TMV and HIV, Viroids & prions.	15
	c. One step growth experiment.	
	2. Isolation, cultivation and Purification of viruses	
	a. Isolation and cultivation of viruses -	
	i. Animal virus - Tissue culture, chick embryo and live animals.	
	ii.Plant virus – Protoplasts, Insect tissue culture	
	iii. Bacteriophages - Plaque method.	
	b. Purification of viruses using physico-chemical properties	
	i.Density gradient centrifugation	
	ii. Precipitation	
	3. Methods of Enumeration of viruses	
	i. Latex droplet method (Direct microscopic count)	
	ii . Plaque and pock method.	
UNIT – II	1. a) Lysogeny - Definition of lysogeny and temperate phage, types, lysogeny by lambda	
	phage - adsorption & penetration, genetic map for lysogenic interaction,	
	expression of $\lambda$ genes, establishment of repression, maintenance of	
	repression, integration of $\lambda$ genome in host chromosome.	

		1
	b. Reproduction of animal viruses - Adenovirus.	
	c. Reproduction of plant viruses – TMV	
	d. Reproduction of T4 phage.	
	2. Oncogenesis :	
	a. Definition of oncogenesis	
	b. Types of cancer	
	c. Characteristics of cancer cells.	
	d. Hypothesis about cancer.	
	I. Somatic mutation hypothesis	
	II. Viral gene hypothesis	
	i.Role of DNA viruses with special emphasis on Papova viruses.	
	ii.Role of RNA tumor viruses	
	iii. Provirus theory, Protovirus theory, Oncogene theory.	
	III . Defective immunity hypothesis.	
	SECTION II	
UNIT-I	1. One cistron - one polypeptide hypothesis.	
01111-1	<ol> <li>One ensuon one polypeptide hypothesis.</li> <li>Molecular mechanism of gene expression</li> </ol>	15
	a.Concept of operon	10
	b. Pribnow box	
	c. Genetic regulation in tryptophan operon	
	3. Mutations	
	a. Expression of mutations -	
	i. Time course of phenotypic expression.	
	ii.Conditional expression of mutation.	
	b. Suppressor mutations (with examples) - Genetic and non-genetic.	
	4. Methods of isolation and detection of mutants based on -	
	a. Relative survival	
	b. Relative growth	
1		
	c. Visual detection	

UNIT – II	1.Genetic complementation - Cis-trans test	
	2.Extrachromosomal inheritance:	15
	a.Kappa particles.	
	b.Transposable elements - general properties and types.	
	3.Techniques in Molecular Biology –	
	a. DNA sequencing (Sanger's method)	
	b.DNA Finger printing	
	c.PCR	
	d.Blotting techniques- Southern, Western, Northern	
	4. Genetic engineering	
	a.Introduction	
	b. Tools of genetic engineering –	
	i. Enzymes	
	ii. Vectors-phage, plasmid and cosmid	
	iii. DNA probe – methods of preparation and detection.	
	iv. Linkers and adaptors	
	v. Cloning organisms - (Bacteria and Yeasts)	
	vi. Genomic library and cDNA library	
	c.Techniques –	
	i. Isolation of desired DNA segment- Shotgun Method, cDNA	
	synthesis, Chemical synthesis	
	ii. Construction of r-DNA using appropriate vector- Use of restriction	
	enzymes,	
	Linkers, Adaptors Homopolymer tails	
	iii. Transfer to cloning organisms (Bacteria and Yeasts)	
	iv. Selection of recombinant bacteria and yeasts – Blue and white	
	screening, Colony hybridization technique.	
	d. Application of genetic engineering in –	
	i. Medicine-	
	ii.Agriculture	
	iii.Industry	
	iv. Enviroment	
	v. Understanding biology	

Books Recommended:	
A.For Virology	
1.General Microbiology - Stanier	
2.Microbiology - Prescott, Klein	
3. Microbiology - Davis	
4.General Virology–Luria	
5. Genetics of Bacteria and their Viruses - William Hayes.	
6.General Microbiology Vol. II - Powar and Daginawala	
7.Virology - Biswas and Biswas	
B. For Genetics	
1.Genetics - Stickberger.	
2. Genes - Benjamin Lewin IX ed.	
3. Principles of gene manipulation - Primrose and Old	
4.Genetic Engineering - Second Ed. Desmond S. T. Nicholl	
5.Recombinant DNA - J. D. Watson	
6.Biochemistry – Lehninger	
7.Molecular Biology of Gene - J. D. Watson	
I	

#### PAPER VIII DSE:1010F2

#### AGRICULTURAL AND ENVIRONMENTAL MICROBIOLOGY

Theory: 60 Hours (Credits -4)

per unit/ credit

Expected course outcome -

Upon successful completion of course , students 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
- Understand the basic principle of environment microbiology and be able to apply these principles to understanding and solving environmental problems – waste water treatment and bioremediation.
- Know the Microorganisms responsible for water pollution and their transmission.

UNIT –I     1. Soil Microbiology.       a. Physical characters.	1 5
UNIT –I a Physical characters	1 5
d. Thysearcharacters.	15
b. Chemical characters.	
c. Types of microorganisms in soil and their role in soil fertility.	
d. Microbiological interactions - Symbiosis, Commensalism,	
Amensalism, Parasitism, Predation.	
2. Role of microorganisms in elemental cycle	
e. Carbon cycle.	
f. Nitrogen cycle	
g. Phosphorous cycle	
h. Sulfur cycle	
3. Manure and Compost	
a. Methods of Production -	
i. Green manure and farm yard manure	
ii. City compost- Windrow and pit method.	
iii Vermicompost	

	b. Optimal conditions for composting with reference to -	
	Composition of organic waste, Availability of	
	microorganisms, Aeration, C:N:P ratio, Moisture content,	
	Temperature, pH, Time.	
	C. Standards of City Compost and Vermicompost as per Fertilizer	
	Control order.	
UNIT – II	1. Types, production, methods of application and uses of -	15
	a. Biofertilizers	15
	i. Nitrogen fixing - Azotobacter, Rhizobium,	
	Azospirillum.	
	ii. Phosphate Solubilizing Microorganisms.	
	b. Biopesticides	
	i.Bacillus thuringiensis	
	ii. Tricoderma spp.	
	2. Biodegradation by bacteria & fungi-	
	a. Cellulose	
	b. Pesticides	
	3. Plant Pathology	
	a. Common symptoms produced by plant pathogens	
	b. Modes of transmission of plant diseases.	
	c. Plant diseases -	
	i. Citrus Canker	
	ii. Tikka disease ofgroundnut	
	iii. Bacterial Blight of Pomegranate.	
	iv. Control of plant disease caused by bacteria.	
	SECTION II	
	1.General characteristics of waste-	
UNIT – I	a.Liquid waste - pH, electrical conductivity, COD, BOD,	
	total solids, total dissolved solids, total suspended solids,	
	total volatile solids, chlorides, sulphates, oil & grease.	
	b. Solid waste- pH, electrical conductivity, total volatile	
	solids, ash.	

	c. Standards as per MPCB	
	2.Sewage Microbiology	
	a. Physico-chemical and Biological characteristics	
	a. Thysico chomical and Diological characteristics	
	b. Treatment methods-	
	i. Physical treatment: Screening, Sedimentation	
	ii. Biological treatment: Trickling filter, Activated sludge	
	process, Oxidation ponds, Anaerobic digestion	
	(Biomethanation), Septic tank.	
	iii. Chemical treatment - Chlorination	
	3. Characteristics and treatment of waste generated by	
	a. Sugar Industry	
	b. Dairy Industry	
	4.Eutrophication	
	a. Classification of lakes b. Sources	
	c. Consequences	
	d. Control	
	1. Biological safety in laboratory	
<u>UNIT – II</u>	a. Good Laboratory Practices	15
	b. Bio safety levels (BSL)	
	2. Environmental monitoring	
	a. Definition and purpose	
	b. Cleanroom- Concept, classification, prevention of	
	contamination in clean rooms	
	c. Routine Environmental monitoring programme in	
	pharmaceutical industries-	
	Air monitoring, Surface monitoring and Personnel	
	monitoring.	
	d. Bioburden test	
	3. Environmental Impact Assessment- Concept and Brief	
	introduction	

4. Bioremediation and Bioleaching	
a. Bioremediation	
i.Definition	
ii.Types	
iii. Applications.	
b. Bioleaching	
i. Introduction	
ii. Microorganisms involved	
iii. Chemistry of Microbial leaching	
iv. Laboratory scale and pilot scale leaching	
v. In situ leaching - Slope, heap	
vi. Leaching of Copper and Uranium	
1. For Agricultural Microbiology	
1. Soil Microbiology - An exploratory approach - MarkCoyne.	
2. Agricultural Microbiology - N. Mukherjee and J. Ghosh.	
3. Introduction to Soil Microbiology - Martin Alexander II <sup>nd</sup> Edition.	
4. Agricultural Microbiology - Rangaswamy and Bhagyaraj II <sup>nd</sup> Edition	
5. Plant diseases - R. S. Singh.	
6. Diseases of crop plants in India - G. Rangaswamy.	
7. Soils and Soils Fertility- 6 <sup>th</sup>	
edition-Frederick R.Troeh (	
Blackwell publishing Co.) 8. Soil	
Microbiology- Singh, Purohit,	
Parihar. ( Agrobios India , 2010)	
9. Soil Microbiology and Biochemistry – Ghulam Hassan Dar ( New	
India Publishing Agency, 2010)	
2. For Environmental Microbiology	
1. Environmental Pollution by Chemicals - Walker, Hulchiason.	
2. Biochemistry and Microbiology of Pollution - Higgins and Burns.	
3. Environmental Pollution - Laurent Hodge, Holt.	
4. Waste Water Treatment - Datta and Rao (Oxford and IBH)	

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5. Sewage and waste treatment – Hammer
6. Environment Chemical Hazards - Ram Kumar (Swarup and Sons, New
Delhi).
7. Environment Pollution - Timmy Katyal (Satke Anmol Pub. New Delhi).
8. Ecology of Polluted Water - Vol. II - Anand Kumar (Aph Pub. Co.
New Delhi).
9. Environment Pollution and
Management of waste waters by
Microbial Techniques - Pathade and
Goel (ABD Pub. Jaipur).
10. Current Topics in Environmental Sciences - Tripathi and Pandey (ABD
Pub. Jaipur).
11. Environmental Impact Assessment - R. K. Trivedy
Microbial Limit and Bioburden Tests, 2 <sup>nd</sup> edition - Lucia Clontz (CRCpress

SEC-SF	FOOD FERMENTATION TECHNIQUES	No. of
		Hours
	The area (Constitution 2)	per unit
	Theory :30 Hours (Credits -2)	credit
Expected co	ourse outcome -	
Upon succ	essful completion of course ,students are expected to be able to $-$	
<ul> <li>Und</li> </ul>	erstand the role of microorganisms in fermentation process	
<ul> <li>Star</li> </ul>	t small scale food industry	
<ul> <li>App</li> </ul>	ly their knowledge in designing techniques for food processing	
UNIT I	1. Fermented Foods	15
	Definition, types, advantages and health benefits	15
	2. Milk Based Fermented Foods	
	Dahi, Yogurt, Buttermilk (Chach) and cheese: Preparation of	
	inoculums, types of microorganisms and production process	
	3. Grain Based Fermented Foods	
	Soy sauce, Bread, Idli and Dosa: Microorganisms and production process	
	soy succe, bread, full and bosa. Microorganishis and production process	
UNIT II	1. Vegetable Based Fermented Foods	15
	Pickels, Saeurkraut: Microorganisms and production process	
	2. Fermented Meat and Fish	
	Types, microorganisms involved, fermentation process	
	3. Probiotic Foods	
	Definition, types, microorganisms and health benefits	
Suggested	I reading -	
1.Yada	v JS, Grover, S and Batish VK (1993) A comprehensive dairy microbiology, Metropo	olitan
2. Jay JI	M, Loessner MJ, Golden DA (2005) Modern Food Microbiology, 7th	
3. editie	on. Springer	

### PRACTICAL

#### **SEMESTER V**

PRACTICAL - I	IMMUNOLOGY AND MEDICAL MICROBIOLOGY
	(Credits -4)
	Major :
	1. Isolation of following pathogens from clinical samples (wherever
	possible) and identification of the same by morphological, cultural
	and biochemical characteristics.
	a. Pseudomonas aeruginosa
	b Klebsiella pneumoniae
	c. Candida albicans
	2. Determination of MIC of streptomycin against <i>E.coli</i> by broth method
	Minor :
	1. Determination of sensitivity of common pathogens to antibiotics by
	paper disc method.
	2. Serological tests:
	a. Widal test - Quantitative
	b. Demonstration of Enzyme Linked Immunosorbent Assay
	(ELISA)
	3. Haematology:
	a. Estimation of haemoglobin by Sahli's method.
	b. Determination of ESR of the blood sample (Westergren method)
	c. Determination of PCV
	d. Total and differential blood cells count.
	4. Urine analysis
	a. Physical and chemical examination of urine.
	b. Test for protein (Acetic acid test)
	c. Test for ketone bodies (Rothra's test)
	d. Test for bile salt.

PRACTICAL II	FOOD AND INDUSTRIAL MICROIOLOGY
	(Credits -4)
	Major :
	1. Assay of amylase by DNSA method (graphical estimation)
	2. Bio-assay of Vitamin B12
	3. Bio-assay of Penicillin.
	4. Microbial testing of Water:
	a. Presumptive, confirmed and completed test.
	b. MPN
	c. SPC of tomato sauce.
	5. Production of wine and examination for pH, colour and alcohol content.
	Minor:
	1. Citric acid fermentation, recovery and estimation by titration.
	2. Amylase production by using <i>Bacillus</i> species.
	3. Isolation of lactic acid bacteria from fermented food.
	4. Examination of milk by Direct
	microscopic count (DMC)
	5. Sauerkraut production.

#### **SEMESTER VI**

PRACTICAL III	VIROLOGY AND MICROBIAL GENETICS					
	(Credits -4)					
	Major :					
	1. Isolation of coliphages from sewage.					
	2. Effect of U.V. light on bacteria and graphical presentation of result.					
	<ol> <li>Isolation of auxotrophic mutants by replica plate technique</li> <li>Transfer of genetic material by transformation in <i>E.coli</i></li> </ol>					
	5. Isolation of chromosomal DNA from bacteria (J. Marmurs method)					
	Minor :					
	1. Electrophoretic separation of DNA.					
	2. Isolation of streptomycin - resistant mutants (gradient plate technique)					
	3. Egg inoculation technique.					
	AGRICULTURAL AND ENVIRONMENTAL MICROBIOLOGY					
PRACTICAL IV	(Credits -4)					
	Major :					
	1. Isolation of Azotobacter fromsoil.					
	2. Isolation of Xanthomonas from infected citrus fruit.					
	3. Isolation of Rhizobium from root nodules.					
	4. Isolation of phosphate solublising bacteria from soil.					
	5. Determination of BOD of sewage					
	Minor :					
	1. Determination of texture, color, pH of soil.					
	2. Estimation of Calcium and Magnesium from soil (EDTA method)					
	3. Determination of organic carbon content of soil (Walkley and Black					
	method)					
	4. Determination of COD of sewage.					
	5. Estimation of TDS, TSS, TVS of waste water.					
	20					

#### **Books recommended for Practical :**

- 1. Medical LabTechnology-Ramnikand Sood, Jaypee brothers(Medical pub.NewDelhi)
- 2. Practical Biochemistry Plummer
- 3. APHA(American Public Health Association)Handbook
- 4. Soil, Plant and Water Analysis-P.C.Jaiswal
- 5. Biochemical methods-S. Sadasivam, A. Manickam
- 6. Practical Biochemistry-J.Jayraman
- 7. Practical Microbiology-R.C. Dubey, D. K. Maheshwari, S. Chand & Co. Ltd.

#### **Practical Examination**

. 15

A) The practical examination will be conducted on three (3) consecutive days for not less than 6 hours on each day of the practical examination.

B) Each candidate must produce a certificate from the Head of the Department in his/her college stating that he/she has completed in a satisfactory manner the practical course on the guidelines laid down from time to time by Academic Council on the recommendation of Board of studies and has been recorded his/her observations in the laboratory journal and written a report on each exercise performed. Every journal is to be checked and signed periodically by a member teaching staff and certified by the Head of the Department at the end of staff and certified by the Head of the Department at the end of staff and certified by the Head of the practical examination. Candidates have to visit the least

Two (2) places of Microbiological interest (Pharmaceutical industry, Dairy, Research institutes etc.) and submit the report of their visit at the time of examination. The report should be duly certified by the Head of the Department.

Nature of question paper and distribution of marks for B.Sc. Part III Microbiology

Practical Examination	
Practicals I, II, III & IV	
Q.1 Major Experiment	20 Marks
Q. 2 Minor Experiment	15 Marks
Q.3 Journal	05 Marks
SPOTTING	10 Marks
VIVA-VOCE	10 Marks
( On practicals not attempted in the examination )	
TOUR REPORT:	20 MARKS

### **Nature of Question Paper**

**Instructions:** 1) All the questions are **compulsory**.

2 Figures to the right indicate **full** marks.

3)Draw neat labeled diagrams wherever necessary.

4) Use of calculator is allowed.

Time : 3 hours

**Total Marks: 80** 

(8)

#### **SECTION-I/ SECTION-II**

d)

c)

#### **Q.1. Select correct alternative.**

a)

i) a) b) c) d) ii) a) b) c) d) iii) a) b) c) d) iv) c) d) a) b) v) b) c) d) a) vi) d) a) b) c) vii) d) a) b) c) viii)

b)

(16)

- i)
- ii)
- iii)

#### Q.3. Attempt any Four

- i)
- ii)
- iii)
- iv)
- v)

## **SECTION-II**

#### Q.4. Select correct alternative. i) b) c) d) a) ii) a) b) c) d) iii) b) c) d) a) iv) c) b) d) a)

(8)

	v)					
	:)	a)	b)	c)	d)	
	vi)	a)	b)	c)	d)	
	vii)	a)	b)	c)	d)	
	viii)	a)	b)	c)	d)	
<b>Q.5.</b> <i>A</i>		pt any Two.				(16)
	i)					
	ii)					
	iii)					
<b>Q.6.</b> A	Attem	pt any Four				(16)
	i)					
	ii)					
	iii)					
	iv)					
	v)					

Instruction to paper setters: Equal weight age should be given to all units.

#### **For Continuous Internal Examination: (20 marks)**

Mandatory 1) Presenty ---- (5 marks)

#### \*Select any one for B.Sc.II ---- (15 marks)

- 1) Unit test
- 2) Home assignment
- 3) Project
- 4) Seminar
  - \*Yet it is not finalized

Sem.	Core Course	Marks	Evaluation	Sections	Answer Books	Standard of passing
V	DSE E 1	80	Semester wise	Two sections each of 40 marks	As per Instruction	35% (28 marks)
V	DSE E 2	80	Semester wise	Two sections each of 40 marks	As per Instruction	35% (28marks)
VI	DSE F1	80	Semester wise	Two sections each of 40 marks	As per Instruction	35% (28marks)
VI	DSE F2	80	Semester wise	Two sections each of 40 marks	As per Instruction	35% (28marks)

### SCHEME OF MARKING (THEROY)

### SCHEME OF MARKING (CIE) Continuous Internal Evaluation

Sem.	Core Course	Marks	Evaluation	Sections	Answer Books	Standard of passing
V	DSE E 1	20	Semester	one	As per	35%
			wise		Instruction	(7 marks)
	DSE E 2	20	Semester	one	As per	35%
			wise		Instruction	(7 marks)
VI	DSE F1	20	Semester	one	As per	35%
			wise		Instruction	(7 marks)
	DSE F2	20	Semester	one	As per	35%
			wise		Instruction	(7 marks)

SCHEME OF MARKING (PRACTICAL)

Sem.	Course	Marks	Evaluation	Sections	Standard of passing
V AND VI	Practical I,II,III&IV	200	Annual	As per Instruction	35%

\*A separate passing is mandatory