# **DEPARTMENT OF MICROBIOLOGY**

# **COURSE CURRICULUM & MARKING SCHEME**

# M.Sc. MICROBIOLOGY Semester - III

**SESSION: 2023-24** 



ESTD: 1958

# GOVT. V.Y.T. PG AUTONOMOUS COLLEGE, DURG, 491001 (C.G.)

(Former Name – Govt. Arts & Science College, Durg)

NAAC Accredited Grade A<sup>+</sup>, College with CPE - Phase III (UGC), STAR COLLEGE (DBT)

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# DEPARTMENT OF MICROBIOLOGY

# GOVT. V. Y. T. P.G. AUTONOMOUS COLLEGE DURG

# SYALLABUS AND MARKING SCHEME

# THIRD SEMESTER

Session: 2023-24

Paper No.	Title of the Paper	Marks Allotted in Theory		Marks Allotted in Internal Assessment		Credits
		Max	Min	Max.	Min.	
I	MMB301 BIOPHYSICAL TECHNIQUE, INSTRUMENTATION AND BIOINFORMATICS	80	16	20	04	05
П	MEDICAL MICROBIOLOGY	80	16	20	04	05
IIIA	FOOD AND DAIRY MICROBIOLOGY (Elective)	80	16	20	04	05
ШВ	AGRICULTURE MICROBIOLOGY (Elective)	80	16	29	04	05
v	LAB COURSE I Based on Paper I	100	33	-		04
IV	LAB COURSE II Based on Paper II &III	100	33	-	-	04
	Total	440	-	60	-	23

Name and Signatures

Chairperson/ HOD- Dr. Pragya Kulkarni

Subject Expert - Dr. Anita Mahiswar

Subject Expert - Dr. Sonal Mishra

VC Nominee - Dr. Prakash Saluja

**Industrial Representative- Shri Amitesh Mishra** 

Member of Other Department- Dr. Ranjana Shrikastaya

Student Nominee - Ms. Yogita Lokhande

Departmental members

- 1. Mrs. Rekha Gupta
- 2. Mrs. Neetu Das
- 3. Ms. Anamika Sharma

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# Session: 2023- 24 M.Sc. – MICROBIOLOGY SEMESTER III PAPER – I

# MMB 301 BIOPHYSICAL TECHNIQUES, INSTRUMENTATION AND BIOINFORMATICS

Max.M. - 80; Min. M. - 16

Upon successful completion of the course students will be able -

- \* To gain the skill to deal with microscope, different separation techniques used for isolation and purification of bio molecules
- To enable the mechanism of radioactive detection, measurement and applications in biological experiments
- \* To study the origin, importance and applications of techniques like spectroscopy, NMR, ESR and PCR
- \* To understand the concept of Bioinformatics, know the forms of biological information and learn the available resources and tools

#### Unit - I

- Microscopy
   Phase contrast, Fluorescence microscopy
- Electron microscopy-Transmission and scanning electron microscopes (TEM & SEM)
- Centrifugation techniques: Basic principles of centrifugation, Standard sedimentation coefficient and measurement of sedimentation co-efficient, Analytical and preparative centrifugation
- Differential, rate zonal and equilibrium density gradient centrifugation

#### Unit - II

- Principle & application of Chromatography: General principles. Types- partition, adsorption; paper, thin layer, column chromatography, HPLC, GLC, gel filtration, ion exchange chromatography and affinity chromatography
- Principle & application of Electrophoresis: General principles, Types paper electrophoresis, cellulose acetate, starch gel electrophoresis, polyacrylamide gel electrophoresis and Agarose gel electrophoresis, Horizontal and vertical electrophoresis, Two-dimensional electrophoresis, Immune electrophoresis
- Blotting techniques -Southern, Northern and Western blotting
- PCR Mechanism of working & types

#### Unit - III

- Electromagnetic spectrum and Instrumentation: measuring the absorption and application of UV- visible spectrophotometer, Spectroscopic techniques- Principle, simple theory of absorption of light by molecules, Fluorescence spectroscopic, NMR, ESR and Mossbauer spectroscopic method
- Radio isotopic techniques: Principle, Radioactive isotopes, radioactive decay, Detection and measurement of radioactivity, Geiger-Muller counter, scintillation counter, Autoradiography, tracer techniques and applications, commonly used isotopes in biology, Labeling procedures and safety aspects.

#### Unit- IV

- · Concept of Bioinformatics: Aim and branches, Applications, Role of internet
- Basic biomolecular concepts: Protein, Amino acids, DNA, RNA sequences, structure and functions, Forms of biological information
- Bioinformatics resources: NCBI, EBI, ExPASy, RCSB, DDBJ, available tools
- Open access bibliographic resources and literature data bases: PubMed, BioMed Central, Public Library of Science (PloS), CiteXplore

Name and Signatures:

Chairperson/ HOD

Subject Expert

Subject Expert

CNominee

Industrial Representative

Member of Other Department

**Student Nominee** 

Departmental members:

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- 1. Biophysical Chemistry, Principles and Techniques Upadhyay and Upadhyay, Himalaya Pub.
- 2. Instrumental Analysis Skoog and Haller
- 3. Analytical Chemistry G. Chatwal and Anand, Himalaya Pub.
- 4. Biotechniques: Theory and Practice S.V.S. Rana, Rastogi Pub.
- 5. Practical Biochemistry- Principles And Techniques- Keith Wilson And John Walker
- 6. Bioinformatics: Databases, Tools and Algorithms, by OrpitaBosu, Simminder Kaur Thukral, OXFORD University Press.
- 7. Bioinformatics: Sequence and Genome Analysis by D.W. Mount, second edition, Cold Spring Harbor Laboratory Press
- 8. Bioinformatics: Methods and Application by S.C. Rastogi, N. Mendira, P. Rastogi, Third edition, PHI Learning Private Limited
- 9. Introduction to Bioinformatics by Teresa. K. Attwood and David J. Parry- Smith, Low Price edition, Pearson Education

# Session: 2023 - 24 M.Sc. – MICROBIOLOGY SEMESTER III PAPER – II

## MMB 302 MEDICAL MICROBIOLOGY

Max. M.- 80; Min. M. - 16

Upon successful completion of the course students will be able -

- To get an overview of discovery and development of medical microbiology and contributions of pioneers in the field of medical microbiology
- To understand the basic principles of medical microbiology and study the classification of different disease-causing agents and infectious diseases
- To learn the diagnostic skills for infectious diseases
- \* To recognize the measures taken for control of diseases through different systems

#### Unit - I

- Early discovery of pathogenic microorganisms: Development of bacteriology as scientific discipline, Contributions made by eminent scientists
- Normal microbial flora of human body; Role of the resident flora
- Establishment, spreading, tissue damage & anti-phagocytic factors: Mechanism of bacterial adhesion
- Colonization & invasion of mucous membranes of respiratory, enteric & urogenital tracts
- Role of aggressins, Depolymerising enzymes, Organotropisms, Variation & virulence
- · Four lines of defense mechanism

#### Unit – II

- Classification of pathogenic bacteria: Staphylococcus, Sreptococcus, Pneumococcus, Neisseria, Cornebacterium, Bacillus, Clostridium, Non-sporing Anaerobeas, Organisms belonging to Enterobacteriace, Vibrios
- Non fermenting gram negative bacilli, Yersinia, Haemophilus, Bordetella, Brucella, Mycobacteria, Spirochaetes, Actinomycetes, Rickettsiae, Chlamdiae

#### Unit - III

- Viruses host interactions: pox viruses, herpes virus, adeno viruses, picarno viruses, orthomyxo viruses, paramyxo viruses, arbo viruses, rhabdo viruses, hepatitis viruses, oncogenic viruses, human immuno deficiency viruses (AIDS)
- Fungal infections: Dermatophytes, dimorphic fungi, opportunistic fungal pathogens, their description, classification and laboratory diagnosis; Fungal Diseases: Mycoses systemic and subcutaneous, Pneumocystis, Blastomycoses, Dermatophytosis, Aspergilosis
- Protozoal diseases: Leishmania, Trypamosoma

#### Unit-IV

- Laboratory control: antimicrobial therapy, Various methods of drug susceptibility testing, Antibiotic assay in body fluids
- Brief account on available vaccines and schedules, passive prophylactic measures
- Nosocomical infection: common types of hospital infections, their diagnosis and control

Name and Signatures:

Chairperson/HOD

Subject Expert

Subject Expert

C Nominee

Industrial Representative

Member of Other Department

Student Nominee

Departmental members:

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July 107/22

- 1. Text book of Microbiology R. Ananthanarayanan and C. K. JayaramPanicker, orient Longman, 1997.
- 2. Medical Microbiology Mackie and MaCartney,
- 1. Microbial Infection Vol. 1:.
- 2. Practical Medical Microbiology. Vol 2- Churchill Livingstone, 1996.
- 3. Microbiology in clinical Practice D.C. Shanson, Wright PSG, 1982.
- 4. Bailey and Scott's Diagnostic Microbiology Baron EJ, Peterson LR and Finegold SM Mosby, 1990.

# M.Sc. - MICROBIOLOGY

#### **SEMESTER III**

#### PAPER – III A (Elective)

#### MMB 303A FOOD AND DAIRY MICROBIOLOGY

Max. M. - 80; Min. M. - 16

Upon successful completion of the course students will be able -

- \* To understand the idea microorganisms associated with food and factor for their growth
- \* To be acquainted with the principles of food preservation, food spoilage and food born infections
- To know the measures taken for food quality control
- To get an overview of various food types prepared as of microbial fermentation

#### Unit - I

- Food as substrate for microorganisms: Important micro organisms in food microbiology Molds, Yeasts and Bacteria (General characteristics and importance)
- Principles of food preservation: Asepsis (anaerobic conditions, high temperatures, low temperature, drying)
- Factors influencing microbial growth in food: Extrinsic & intrinsic factors; Chemical preservatives and food additives, Canning, processing for Heat treatment D, Z, and F values and working out treatment parameters.

#### Unit - II

- Contamination and Spoilage: Principle, Cereals, sugar products, vegetables, fruits, meat and meat
  products, Milk and Milk products, Fish & sea foods, poultry-spoilage of canned foods. Detection of
  spoilage and characterization.
- Food-borne infections and intoxications: Bacterial and nonbacterial with examples of infective and toxic types (Brucella, Bacillus, Clostridium, Escherichia, Salmonella, Shigella, Staphylococcus, Vibrio, Yesinia; Nematodes, Protozoa, algae, fungi and viruses),
- Food borne out breaks: laboratory testing procedures, Prevention Measures Food sanitation in manufacture and retail trade, Food control agencies and its regulations
- Plant sanitation: Employee's Health standards-waste treatment-disposal-quality control.

#### Unit -III

- Food fermentations: bread, cheese, vinegar, fermented vegetables, fermented dairy products
- Experimental and industrial production methods of fermented food products
- Spoilage and defects of fermented dairy products
- Oriental Fermented foods, their quality standards and control

#### Unit - IV

- Food Produced by Microbes: Fermented foods, microbial cells as food (single cell proteins)
- Bioconversions: Production of alcohol, Fermented beverages (beer and wine), Steroid conversions
- Industrial Enzymes productions; Genetically modified foods; Mushroom cultivation

Name and Signatures:

Chairperson/ HOD

Subject Expert

Subject Expert

VC Nomina

Industrial Representative

Member of Other Department

Student Nominee

Departmental members:

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- 1. Food and Dairy Microbiology -M.K.Rao, Mangalam Pub.
- 2. Food Microbiology M.R. Adams and M.O. Moss, New Age International Pvt. Ltd.
- 3. Industrial Microbiology Jr. L.E. Casida New Age Internatinal Pvt. Ltd.
- 4. Food Microbiology W. C. Frazier and D.C. Westhoff, Tata McGraw Hill Pub.
- 5. Industrial Microbiology Prescott and Dunn, CBS Pub. New Delhi
- 6. Food biotechnology V. Mehta, Camus books
- 7. Basic Food Microbiology Banwart George J.
- 8. Food Microbiology: Fundamentals and Frontiers -Dolle
- 9. Biotechnology: Food Fermentation Microbiology, Biochemistry and Technology. Volume 2 Joshi.
- 10. Fundamentals of Dairy Microbiology Prajapati.
- 11. Essentials of Food Microbiology. Edited by John Garbult. Arnold International Students Edition.
- 12. Microbiology of Fermented Foods. Volume II and I. By Brian J. Wood. Elsiever Applied Science Publication.
- 13. Microbiology of Foods John C. Ayres. J. OrwinMundt. William E. Sandinee. W. H. Freeman and Co.
- 14. Dairy Microbiology Robinson. Volume II and I.

# M.Sc. – MICROBIOLOGY SEMESTER III

# PAPER – IIIB (Elective)

## MMB 303 B AGRICULTURE MICROBIOLOGY

Max. M. - 80; Min. M. - 16

Upon successful completion of the course students will be able -

- \* To understand the habitat of microorganisms with reference to Agriculture
- \* To be familiar with the plant pathogenic characters of microorganisms
- To know the degradation and toxic effects of microorganisms for plants
- \* To study positive effects of microorganisms in terms of Agriculture

#### Unit - I

- Microorganisms of soil, rhizosphere and phyllosphere microflora, Brief account of Microbial interactions: antagonism, symbiosis, mutualism, commensalisms, synergism and parasitism
- Biogeochemical cycles: Nutrient cycle, Carbon cycle, Nitrogen cycle, Phosphorous cycle and Sulphur cycle

#### **Unit-II**

- Role of enzymes and toxins in plant pathogenesis
- Fungal diseases of plants: Rusts of wheat, linseeds; late blight of potato; red rot of sugarcane
- · Bacterial diseases of plants: Citrus canker, blight of rice
- Viral diseases of plants: Leaf curl of Papaya, vein clearing of lady's finger
- Physical, chemical and Biological control of plant diseases (Bacterial control of insect pests: Bacillus thuringiensis as bacterial insecticide, Viral control of insect pests: Nuclear polyhedrosis visuses (NPV) and cytoplasmic polyhedrosis viruses (CPV), Fungal control of insect pests: Entomopathogenic fungi : Metarhiniumanisopliae, Beauveria bassiana, Verticillium lecani, Hirsutellathompsoni

#### **Unit-III**

- Storage fungi: Categories of storage fungi, conditions during storage in relation to damage of seeds, harmful
  effects
- Mycotoxins and their effect on human being.
- General idea about quarantine.
- Production of biogas and alcohol from agricultural wastes.

#### Unit- IV

- Biofertilizers: Types, production and application.
- Mycorrhizae: Types and their application in agriculture and forestry.
- Vermicomposting.
- Reclamation of waste agricultural land by microorganisms.

Name and Signatures:

Chairperson/ HOD

Subject Expert

Subject Expert

VC Nominee

Industrial Representative

Member of Other Department

Student Nominee

Departmental members:

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- 1. Soil Microbiology by Prof. N.S. Subba Rao, Fourth edition, Oxford and IBH Publishing CO. PVT., LTD., New Delhi
- 2. Introduction to soil microbiology. Alexander M. (1977) John Wiley & Sons, Inc., New York.
- 3. Modern Soil Microbiology, Dirk J, Elas V, Trevors JT, Wellington, EMH (1997) Marcel Dekker INC, New York.

#### M.Sc. MICROBIOLOGY

#### SEMESTER-III

# MMBL 05 LAB COURSE I: BIOPHYSICAL TECHNIQUE, INSTRUMENTATION AND BIOINFORMATICS

#### List of Practical Exercises

M.M. - 100

# I Biophysical Technique, Instrumentation and Bioinformatics

- 1. Separation of Carbohydrates by Paper Chromatography
- 2. Separation of Amino acids by Paper Chromatography
- 3. Separation of Lipids by Thin Layer Chromatography
- 4. Demonstration Column Chromatography
- 5. Demonstration HPLC and GC
- 6. Determination of α max for different coloured solution
- 7. Verification of Lambert-Beers Law by UV-VIS Spectrophotometer
- 8. Separation of Proteins by Electrophoresis
- 9. Determination of molecular size of DNA by Agarose gel Electrophoresis
- 10. Confirmation of immune response by Immunoelectrophoresis
- 11. Demonstration of Differential, rate zonal and equilibrium density gradient centrifugation
- 12. Assessment of scientific data from Literature data bases (PUBMED, LITDB, Medline)
- 13. Assessment of nucleic acid databases for retrieval of gene sequence
- 14. Protein databases for retrieval of amino acid sequence of target protein
- 15. Pair wise sequence alignment using Dot matrix
- 16. Demonstration of multiple sequence alignment using BLAST

Name and Signatures:

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Departmental members:

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August 03/72

## M.Sc. MICROBIOLOGY

#### SEMESTER-III

# MMBL 06 LAB COURSE II: MEDICAL, FOOD AND DAIRY MICROBIOLOGY/ AGRICULTURE

#### MICROBIOLOGY

#### **List of Practical Exercises**

M.M. - 100

#### I - Medical Microbiology

- 1. Isolation and preliminary identification of Normal microbial flora of the skin.
- 2. Effect of detergents and soaps on the Normal flora of skin.
- 3. Isolation and preliminary identification of microbial flora of teeth crevices.
- 4. Isolation and preliminary identification of microbial flora from saliva.
- 5. Urine culture and its microbiological analysis.
- 6. Isolation and preliminary identification of enteric pathogens using TSIA medium.

# II - Food and Dairy Microbiology

- 1. Isolation and preliminary identification of microorganisms from different food (Cereals, sugar products, meat and meat products, milk and milk products, fermented food)
- 2. Isolation and preliminary identification of microorganisms from different spoiled fruit and vegetables.
- 3. Study of different chemical preservatives and additives used for preservation of food.
- 4. Determination of quality of milk samples by Methylene Blue Reductase test.
- 5. Detection of number of bacteria in milk by SPC method
- 6. Microbiological examination of fresh and canned foods
- 7. Detection of Mycotoxins/ Aflotoxin from contaminated grains

# II - Agriculture Microbiology

- 1. Study the bacterial, fungal and viral diseases in plants.
- 2. Isolation of rhizobia from root nodules of leguminous plants.
- 3. Inoculation of seeds with rhizobia.
- 4. Study of pesticidal activity of Bacillus thuringiensis.
- 5. Isolation of VAM spores from soil.
- 6. Isolation of Azotobacter species from soil.
- 7. Isolation of microorganisms from rhizosphere.

Name and Signatures:

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, Subject Expert

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**Student Nominee** 

Departmental members:

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