

**Assessment:**

Weightage for assessments (in percentage)

Type of Course	Formative Assessment / IA	Summative Assessment
Theory	40	60
Practical	25	25
Projects	-	-
Experiential Learning (Internships etc.)	-	-

**Listing of papers/courses for III semester B.Sc. in MICROBIOLOGY**

Semester	Course code	Course Category	Theory/ Practical	Credits	Paper Title	Marks	
						S.A	I.A
III	MBL-103	DSC- 7	Theory	4	Microbial Diversity	60	40
			Practical	2	Microbial Diversity	25	25
		OE- 3	Theory	3	Microbial Entrepreneurship	60	40

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## Model Curriculum

Program Name	BSc Microbiology		Semester	Third Sem
Course Title	Microbial Diversity			
Course No.	MBL-103	DCS -3T	No. of Theory Credits	4
Contact hours	56hrs		Duration of ESA/Exam	3 Hours
Formative Assessment Marks	40		Summative Assessment Marks	60

### Course Pre-requisite (s):.

**Course Outcomes (COs):** At the end of the course the student should be able to:

1. Knowledge about microbes and their diversity
2. Study, characters, classification and economic importance of Pro-eukaryotic and Eukaryotic microbes.
3. Knowledge about viruses and their diversity

Content	56 Hrs
<b>Unit-I</b>	<b>14 Hrs</b>
<b>Biodiversity and Microbial Diversity</b> Concept, definition, and levels of biodiversity; Biosystematics – Major classification systems- Numerical and Chemotaxonomy. Study and measures of microbial diversity; Conservation and Economic values of microbial diversity.	
<b>Unit -II</b>	<b>14 Hrs</b>
<b>Diversity of Prokaryotic Microorganisms</b> General characters; Classification; Economic importance; Distribution and factors regulating distribution. <b>Bacteria and Archaea-</b> An overview of Bergey's Manual of Systematic Bacteriology. <b>Bacteria-</b> <i>Escherichia coli</i> , <i>Bacillus subtilis</i> , <i>Staphylococcus aureus</i> <b>Cyanobacteria-</b> <i>Nostoc</i> , <i>Microcystis</i> , <i>Spirulina</i> <b>Archea</b> <i>Thermusaquaticus</i> , Methanogens <b>Actinomycetes:</b> <i>Streptomyces</i> , <i>Nocordia</i> , <i>Frankia</i> <b>Rickettsiae-</b> <i>Rickettsia rickettsi</i> <b>Chlamydiae</b> – <i>Chlamydia trachomatis</i> <b>Spirochaetes-</b> <i>Trepanemapallidum</i>	
<b>Unit -III</b>	<b>14 Hrs</b>
<b>Diversity of Eukaryotic Microorganism</b> <b>Diversity of Eukaryotic Microorganism:</b> General characters; Classification- Economic importance <b>Fungi:</b> Ainsworth classification- detailed study up to the level of classes, Salient features and reproduction. Type study: <i>Rhizopus</i> , <i>Saccharomyces</i> , <i>Aspergillus</i> , <i>Agaricus</i> , <i>Fusarium</i>	

<b>Algae:</b> Occurrence, distribution, and symbiotic association- Lichen; thallus organization and types. Type study: <i>Chlorella</i> , <i>Cosmarium</i> , Diatoms, <i>Gracilaria</i> , <b>Protozoa:</b> Classification up to the level of classes. Type study: <i>Amoeba</i> , <i>Euglena</i> , <i>Trichomonas</i> , <i>Paramoecium</i> , <i>Trypanosoma</i>	
<b>Unit -IV</b>	<b>14 Hrs</b>
<b>Diversity of Virus</b> General properties and structure, Isolation and purification and assay of virus. Principles of Viral Taxonomy- Baltimore and ICTV and the recent trends. Capsid symmetry- Icosahedral, helical, complex <b>Animal:</b> HIV, Corona, Ortho and paramyxovirus, Oncogenic virus <b>Plants:</b> TMV, Ring spot virus <b>Microbial:</b> T4/T7/lambda/cyano/mycophages. Sub viral particles. Virans and Prions. Ortho and Paramyxo Virus. Oncogenic Virus.	

**Course Articulation Matrix: Mapping of Course Outcomes (COs) with Program Outcomes (POs 1-12)**

Course Outcomes (COs) / Program Outcomes (POs)	Program Outcomes (POs)											
	1	2	3	4	5	6	7	8	9	10	11	12
Knowledge about microbes and their diversity		✓			✓			✓				
Study, characters, classification and economic importance of Pro-eukaryotic and Eukaryotic microbes		✓	✓		✓							
Knowledge about viruses and their diversity		✓				✓				✓		

**Pedagogy:** Lectures, Seminars, Industry Visits, Debates, Quiz and Assignments

<b>Summative Assessment = 60 Marks</b>	
Formative Assessment Occasion / type	Weightage in Marks
Attendance	10
Seminar	10
Debates and Quiz	10
Test	10
<b>Total</b>	<b>60 marks + 40 marks = 100 marks</b>

Course Title	<b>Microbial Diversity</b>		Practical Credits	<b>2</b>
Course No.	<b>MBL-103</b>	<b>DSC-4P</b>	Contact hours	<b>2 Hrs/Week</b>
<b>Content</b>				
1.	Study of morphology of bacteria			
2.	Isolation of bacteria from soil			
3.	Isolation of bacteria from air and water			
4.	Isolation of fungi from soil			
5.	Isolation of fungi from air and water			
6.	Isolation of Cyanobacteria			
7.	Cultivation of actinomycetes			
8.	Measurement of microbial cell size by Micrometry			
9.	Cyanobacteria <i>Nostoc</i> , <i>Microcystis Spirulina</i>			
10.	Study of Algae <i>Chlorella</i> , <i>Diatoms</i> , <i>Gracilaria</i>			
11.	Study of Fungi <i>Rhizopus</i> , <i>Saccharomyces</i> , <i>Agaricus</i>			
12.	Study of Protozoa – <i>Amoeba</i> , <i>Paramoecium</i> , <i>Euglena</i>			
13.	Photographs or Models			
14.	HIV, TMV, Corona virus T4Phage			
15.	Paramyxovirus Oncogenic viruses			

### Practical assessment

Assessment			
Formative assessment		Summative Assessment	Total Marks
Assessment Occasion / type	Weightage in Marks	Practical Exam	
Record	5	25	50
Test	10		
Attendance	5		
Performance	5		
<b>Total</b>	<b>25</b>	<b>25</b>	

References	
1	Black, J.G. 2002. Microbiology-Principles and Explorations. John Wiley and Sons, Inc. New York
2	Brock, T.D. and Madigan, M.T. 1988. Biology of Microorganisms, V Edition. Prentice Hall. New Jersey
3	Dimmock, N. J., Easton, A. J., and Leppard, K. N. 2001. Introduction to Modern Virology. 5 <sup>th</sup> edn. Blackwell publishing, USA
4	Flint, S.J., Enquist, L.W., Drug, R.M., Racaniello, V.R. and Skalka, A.M. 2000. Principles of Virology- Molecular Biology, Pathogenesis and Control. ASM Press, Washington, D.C
5	Prescott, Harley, Klein's Microbiology, J.M. Willey, L.M. Sherwood, C.J. Woolverton, 7th International, edition 2008, McGraw Hill
6	Vashishta B.R, Sinha A.K and Singh V. P. Botany – Fungi 2005, S. Chand and Company Limited, New Delhi
7	Kotpal R.L Protozoa 5 <sup>th</sup> Edition 2008, Rastogi Publications, Meerut, New Delhi.
8	Brock Biology of Microorganisms, M.T. Madigan, J.M. Martinko, P. V. Dunlap, D. P. Clark- 12th edition, Pearson International edition 2009, Pearson Benjamin Cummings

References	
9	Microbiology – An Introduction, G. J. Tortora, B. R. Funke, C. L. Case, 10th ed. 2008, Pearson Education
10	General Microbiology, Stanier, Ingraham et al, 4th and 5th edition 1987, Macmillan education limited
11	Microbiology- Concepts and Applications, Pelczar Jr. Chan, Krieg, International ed, McGraw Hill
12	Alexopoulos, C.J., Mims, C.W., and Blackwell, M. 2002. Introductory Mycology. John Wiley and Sons (Asia) Pvt. Ltd. Singapore. 869 pp
13	Vashishta, B.R Sinha A.K and Singh V. P. Botany - Algae 2005 S. Chand and Company Limited, New Delhi
14	A Textbook of Microbiology, R. C. Dubey, and D. K. Maheshwari, 1st edition, 1999, S. Chand & Company Ltd, New Delhi
15	Foundations in Microbiology, K. P. Talaro, 7th International edition 2009, McGraw Hill



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## Model Curriculum

Program Name	BSc Microbiology	Semester	Third Sem
Course Title	Microbial Entrepreneurship		
Course Code	OE-3	No. of Theory Credits	3
Contact hours	Lecture Practical	3 Hrs	Duration of ESA/Exam 3 Hours
Formative Assessment Marks	40	Summative Assessment Marks	60

### Course Pre-requisite(s):

**Course Outcomes (COs):** At the end of the course the student should be able to:

1. Demonstrate entrepreneurial skills
2. Acquire knowledge industrial entrepreneurship
3. Acquire knowledge about Healthcare Entrepreneurship

CONTENT	42 HRS
Unit-I	14 Hrs
<b>General Entrepreneurship</b>	
Entrepreneurship and microbial entrepreneurship - Introduction and scope, Business development, product marketing, HRD, Biosafety and Bioethics, IPR and patenting, Government organization/ institutions/ schemes, Opportunities and challenges.	
UNIT -II	14 HRS
<b>Industrial Entrepreneurship</b>	
Microbiological industries – Types, processes and products, Dairy products, Fermented foods, Bakery and Confectionery, Alcoholic products and Beverages, Enzymes – Industrial production and applications. Biofertilizers and Biopesticides, SCP (Mushroom and Spirulina) etc.	
Unit -III -	14 Hrs
<b>Healthcare Entrepreneurship</b>	
Production and applications: Sanitizers, Antiseptic solutions, Polyphenols (Flavonoids), Alkaloids, Cosmetics, Biopigments and Bioplastics, vaccines, Diagnostic tools and kits.	

**Pedagogy:** Lectures, Seminars, Industry Visits, Debates, Quiz and Assignments


Summative Assessment = 60 Marks	
Formative Assessment Occasion / type	Weightage in Marks
Attendance	10
Seminar	10
Debates and Quiz	10
Test	10
Total	60 marks + 40 marks = 100 marks

References	
1	Srilakshmi B, (2007), Dietetics. New Age International publishers. New Delhi
2	Srilakshmi B, (2002), Nutrition Science. New Age International publishers. New Delhi
3	Swaminathan M. (2002), Advanced text book on food and Nutrition. Volume I. Bappco
4	Gopalan.C.,RamaSastry B.V., and S.C.Balasubramanian (2009), Nutritive value of Indian Foods.NIN.ICMR.Hyderabad.
5	Mudambi S R and Rajagopal M V, (2008), Fundamentals of Foods, Nutrition & diet therapy by New Age International Publishers, New Delhi

## Listing of papers/courses for IV semester B.Sc. in MICROBIOLOGY

Semester	Course code	Course Category	Theory/ Practical	Credits	Paper Title	Marks	
						S.A	IA
IV	MBL-104	DSC- 8	Theory	4	Microbial Enzymology and Metabolism	60	40
			Practical	2	Microbial Enzymology and Metabolism	25	25
		OE- 4	Theory	3	Human Microbiome	60	40

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Model Curriculum

Program Name	BSc Microbiology		Semester	Fourth Sem
Course Title	Microbial Enzymology and Metabolism			
Course No.	MBL:104	DCS -4T	No. of Theory Credits	4
Contact hours	56 hrs		Duration of ESA/Exam	3 Hours
Formative Assessment Marks	40		Summative Assessment Marks	60

<b>Course Pre-requisite (s):.</b>	
<b>Course Outcomes (COs):</b> At the end of the course the student should be able to: <ol style="list-style-type: none"> <li>1. Differentiating concepts of chemoheterotrophic metabolism and chemolithotrophic metabolism.</li> <li>2. Describing the enzyme kinetics, enzyme activity and regulation.</li> <li>3. Differentiating concepts of aerobic and anaerobic respiration and how these are manifested in the form of different metabolic pathways in microorganisms</li> </ol>	
<b>Content</b>	<b>56 Hrs</b>
<b>Unit-I</b>	<b>14 Hrs</b>
<b>Metabolism of Carbohydrates</b> Chemoheterotrophic Metabolism- Anaerobic respiration and fermentation Concept of aerobic respiration, anaerobic respiration and fermentation. Sugar degradation pathways i.e. EMP, ED, Pentose phosphate pathway, Phosphoketolase pathway. TCA cycle. Fermentation - Fermentation balance, concept of linear and branched fermentation pathways. Fermentation pathways: Alcohol fermentation and Pasteur effect; Butyric acid and Butanol-Acetone Fermentation, Mixed acid and 2,3-butanediol fermentation, Propionic acid Fermentation (Succinate pathway and Acrylate pathway), acetate Fermentation Chemolithotrophic Metabolism: Chemolithotrophy - Hydrogen oxidation, Sulphur oxidation, Iron oxidation, Nitrogen oxidation. Anaerobic respiration with special reference to dissimilatory nitrate reduction and sulphate reduction.	

<b>Unit -II</b>	<b>14 Hrs</b>
<p><b>. Metabolism of aminoacids, nucleotides and lipids</b></p> <p><b>1.Nitrogen Metabolism</b> Introduction to biological nitrogen fixation Ammonia assimilation. Assimilatory nitrate reduction, dissimilatory nitrate reduction, denitrification</p> <p><b>2. Biosynthesis of ribonucleotides and deoxyribonucleotides</b> The de novo pathway. Regulation by feedback mechanisms. Recycling via the salvage pathway</p> <p><b>3. Amino acid degradation and biosynthesis</b></p> <p><b>4. Lipid degradation and biosynthesis</b></p> <p><b>5.Metabolism of one carbon compounds:</b>Methylotrophs :i. Oxidation of methane, methanol, methylamines; ii. Carbon assimilation in methylotrophic bacteria and yeasts Methanogens: i. Methanogenesis from H<sub>2</sub>, CO<sub>2</sub>, CHOH, HCOOH, methylamines; ii. Energy coupling and biosynthesis in methanogenic bacteria Acetogens: Autotrophic pathway of acetate synthesis</p> <p><b>6. Metabolism of two-carbon compounds:</b>Acetate: i. Glyoxylate cycle. <b>Acetic acid bacteria:</b> Ethanol oxidation, sugar alcohol oxidation. <b>Glyoxylate and glycolate metabolism:</b>i. Dicarboxylic acid cycle, ii. Glycerate pathway iii. Beta hydroxyaspartate pathway <b>Oxalate</b> as carbon and energy source</p>	
<b>Unit -III</b>	<b>14 Hrs</b>
<p><b>Basics of Enzymes</b></p> <p><b>Definitions of terms</b> – enzyme unit, specific activity and turnover number, exo/ endoenzymes, constitutive/ induced enzymes, isozymes. Monomeric, Oligomeric and Multimeric enzymes. Multienzyme complex: pyruvate dehydrogenase; isozyme: lactate dehydrogenase. Ribozymes, abzymes</p> <p><b>Structure of enzyme:</b> Apoenzyme and cofactors, prosthetic group-TPP, coenzyme, NAD, metal cofactors.</p> <p>Classification of enzymes, Mechanism of action of enzymes: active site, transition state complex and activation energy. Lock and key hypothesis and Induced Fit hypothesis. Multisubstrate reactions -Ordered, Random, Ping-pong.</p> <p><b>Enzyme catalysis:</b>Catalytic mechanisms with type examples, catalytic mechanisms and testing - Serine proteases and Lysozyme</p>	

<b>Unit –IV</b>	<b>14 Hrs</b>
<b>Enzyme Kinetics and Regulation</b> Enzyme Kinetics: Kinetics of one substrate reactions. i. Equilibrium assumptions ii. Steady state assumptions iii. Lineweaver-Burk, Hanes-Woolf, Eadie-Hofstee equations and plots. Kinetics of enzyme inhibition. Competitive, non-competitive and uncompetitive inhibition. Effect of changes in pH and temperature on enzyme catalysed reaction. Kinetics of two substrate reactions. Pre steady state kinetics. Kinetics of immobilized enzymes Enzyme regulation: Allosteric enzyme - general properties, Hill equation, Koshland-Nemethy and Filmer model, Monod Wyman and Changeux model. Covalent modification by various mechanisms. Regulation by proteolytic cleavage - blood coagulation cascade. Regulation of multi-enzyme complex- Pyruvate dehydrogenase. Feedback inhibition. HIV enzyme inhibitors and drug design	

**Course Articulation Matrix: Mapping of Course Outcomes (COs) with Program Outcomes (POs 1-12)**

Course Outcomes (COs) / Program Outcomes (POs)	Program Outcomes (POs)											
	1	2	3	4	5	6	7	8	9	10	11	12
Differentiating concepts of chemoheterotrophic metabolism and chemolithotrophic metabolism		✓						✓			✓	
Describing the enzyme kinetics, enzyme activity and regulation.		✓						✓			✓	
Differentiating concepts of aerobic and anaerobic respiration and how these are manifested in the form of different metabolic pathways in microorganisms		✓						✓			✓	

**Pedagogy:** Lectures, Seminars, Industry Visits, Debates, Quiz and Assignments

<b>Summative Assessment = 60 Marks</b>	
Formative Assessment Occasion / type	Weightage in Marks
Attendance	10
Seminar	10
Debates and Quiz	10
Test	10
<b>Total</b>	<b>60 marks + 40 marks = 100 marks</b>

Course Title	<b>Microbial Enzymology and Metabolism</b>		Practical Credits	<b>2</b>
Course No.	<b>MBL:104</b>	<b>DSC-4P</b>	Contact hours	<b>2 Hrs</b>
<b>Content</b>				
<ol style="list-style-type: none"> <li>1. Handling of micropipettes and checking their accuracy</li> <li>2. Isolation of cholesterol and lecithin from egg yolk</li> <li>3. Identification of fatty acids and other lipids by TLC/GC</li> <li>4. Determination of degree of unsaturation of fats and oils</li> <li>5. Isolation of lactose from bovine milk</li> <li>6. Estimation of total sugars by the phenol-sulphuric acid method</li> <li>7. Estimation of DNA - DPA method &amp; UV absorbance method</li> <li>8. Estimation of RNA (Orcinol method)</li> <li>9. Isolation of glutamic acid from gluten</li> <li>10. Determination of molar absorption coefficient (<math>\epsilon</math>) of l-tyrosine</li> <li>11. Determination of the isoelectric point of the given protein</li> <li>12. Estimation of polyphenols/ tannins by Folin- Denis method</li> <li>13. Chemotaxis of <i>Pseudomonas</i></li> <li>14. Demonstration of alcoholic fermentation</li> <li>15. Effect of variables on enzyme activity (amylase): a. Temperature b. pH c. substrate concentration d. Enzyme concentration e. Determination of <math>K_m</math> of amylase (Lineweaver-Burke plot; Michaelis-Menton graph)</li> </ol>				

### Practical assessment

Assessment			
Formative assessment		Summative Assessment	Total Marks
Assessment Occasion / type	Weightage in Marks	Practical Exam	
Record	5	25	50
Test	10		
Attendance	5		
Performance	5		
Total	25	25	

References	
1	Philipp. G. Mannual of Methods for General Bacteriology.
2	David T. Plummer. An Introduction to Practical Biochemistry
3	Biochemistry- A Problem Approach, Wood W. B. Wilson J.H., Benbow R.M. and Hood L.E.2nd ed., 1981, The Benjamin/ Cummings Pub.co
4	Biochemical calculations, Segel I.R., 2nd ed., 2004, John Wiley and Sons
5	Biochemical Calculations, Irwin H. Segel, 2nd Edition John Wiley & Sons



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Model Curriculum

Program Name	BSc Microbiology		Semester	Fourth Sem
Course Title	Human Microbiome			
Course Code		OE-4T	No. of Theory Credits	3
Contact hours	Lecture	3 Hrs	Duration of ESA/Exam	3 Hours
	Practical	-		
Formative Assessment Marks	40		Summative Assessment Marks	60

Course Pre-requisite(s):

Course Outcomes (COs): At the end of the course the student should be able to:

1. Articulate a deeper understanding on biological complexities of human micro biome.
2. Understand broader goals of biological anthropology.
3. Compare and contrast the microbiome of different human body sites and impact human health promotion

Content	42 Hrs
Unit-I	14 Hrs
<b>INTRODUCTION TO MICROBIOME</b> Evolution of microbial life on Earth, Symbiosis host-bacteria . Microbial association with plants and animals, Symbiotic and parasitic, Normal human microbiota and their role in health. Microbiomes other than digestive system.	
Unit -II	14 Hrs
<b>MICROBIOMES AND HUMAN HEALTH</b> Microbiome in early life, Nutritional modulation of the gut microbiome for metabolic health- role of gut microbiomes in human obesity, human type 2 diabetes and longevity. Probiotics-Criteria for probiotics, Development of Probiotics for animal and human use; Pre and synbiotics. Functional foods-health claims and benefits, Development of functional foods.	

<b>Unit -III</b>	<b>14 Hrs</b>
<b>CULTURING OF MICROBES FROM MICROBIOMES</b>	
Culturing organisms of interest from the microbiome : bacterial, archaeal, fungal, and yeast, viral. Extracting whole genomes from the microbiome to study microbiome diversity	
<b>Microbiomes and diseases:</b> Microbiome and disease risks: The gut microbiome and host immunity, bacteriocins and other antibacterials. Human microbiome research in nutrition	

### Pedagogy

Summative assessment = 40 marks theory paper, End semester Exam duration of exam 2 hours	
Formative Assessment Occasion / type	Weightage in Marks
Assignment	10
Seminar	10
Case studies	10
Test	10
<b>Total</b>	<b>40 marks</b>

References	
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