UNIVERSITY OF MADRAS

B.Sc. DEGREE PROGRAMME IN MICROBIOLOGY

SYLLABUS WITH EFFECT FROM 2023-2024

Subject Code	Subject Name	Category	L	T	P	S	Credits	Inst. Hours	Marks		
									CIA	Exter-nal	Total
336C61	**Practical VI-Applied Microbiology**	**Core Course – XV-Practical VI**	**Y**	**-**	**-**	**-**	**4**	**6**	**40**	**60**	**100**

Course Objectives			
CO1	Toassess the water quality and potability.		
CO2	To acquire knowledge on enumeration of bacteria from milk and milk quality analysis.		
CO3	To investigate various extracellular enzyme producers in soil and to gain knowledge on preparation of biofertilizers.		
CO4	Improve knowledge on plant pathogens		
CO5	To acquire knowledge on preparation of probiotics and prebiotics		
Unit	**Details**	**No.of Hours**	**Course Objectives**
I	1. Physical, chemical, and microbiological assessment of water and potability test forwater. • Physical – Color, pH, • Chemical - alkalinity, acidity, DO, BOD, COD • Microbiological – MPN index (Presumptive, Completed and Confirmatory test) 2. Study of air microflora by settle plate method.	12	CO1
II	3. Isolation and identification of bacteria and fungi from fruits and vegetables 4. Direct microscopic count of milk. 5. Methylene blue reductase test and Resazurin test 6. Microbiological examination of milk by SPC.	12	CO2
III	7. Isolation of extracellular enzyme producers –Amylase, protease, lipase 8. Microbiological assay of antibiotics by cup plate method and other methods 9. Isolation of *Rhizobium*/ *Azotobacter*/ phosphate solubilizing organisms 10. Preparation of biofertilizers – Demonstration	12	CO3
IV	11. Study of plant pathogens- Tikka Disease, Red rot of sugarcane, Citrus canker, Blight of paddy. 12. Study of fungi - *Mucor, Curvularia, Alternaria, Rhizopus, Aspergillus*	10	CO4

V	13. Isolation of constituent flora of fermented milk. 14. Growth of probiotic LAB in broth, milk and whey. 15. Preparation of probiotic fermented milks like dahi, yoghurt, lassi and whey drink. 16. Effect of prebiotics on the growth of LAB in milk and broth. 17. Survivability of probiotic organisms in fermented milks. 18. Antimicrobial potential of the functional dairy products.	14	CO5
	Total	60	

Course Outcomes		
Course Outcomes	On completion of this course, students will;	
CO1	Assess the microbial quality of water and relate the experimental results to the prescribed standards by the statutory bodies	PO1, PO4,PO5,PO6, PO7, PO8
CO2	Evaluate the quality of milk and enumerate bacteria in milk by standard plate count method	PO5,PO6, PO7, PO8
CO3	Identify extracellular enzyme producing and nitrogen fixing microorganism form soil and to prepare a biofertilizer.	PO1,PO8
CO4	Identifyvarious plant pathogenic bacteria	PO1
CO5	Synthesize probiotic fermented milks using microorganisms	PO1,PO7,PO8

Text Books

1.	Cappucino J and Sherman N.(2010). Microbiology: A Laboratory Manual. 9th Edition. Pearson Education Limited.
2.	Kannan. N. (1996). Laboratory manual in General Microbiology. Palani Publications.
3.	R C Dubey and D K Maheswari.(2002). Practical Microbiology. S. Chand Publishing.
4.	Neelima Garg, K.L. Garg, K.G. Mukerji (2010).Laboratory Manual of Food Microbiology, Wiley publication
5.	Aneja, KR.(2010). Experiments in Microbiology, Plant pathology and Biotechnology. New Age International (P) Limited.

References Books

1	Christon J. Hurst Editor in Chief, Ronald L. Crawford, Jay L. Garland, David A. Lipson, Aaron L. Mills, Linda D. Stetzenbach (2007). Manual of Environmental Microbiology, Third Edition,Wiley publication.
2	James G Cappucino and Natalie Sherman.(2016). Microbiology – A laboratory manual. 4th Edition. The Benjamin publishing company, New York.
3	Marylynn V. Yates, Cindy H. Nakatsu, Robert V. Miller, Suresh D. Pillai 2016). Manual of Environmental Microbiology, 4th Edition,ASM press.
4	Burns, Richard G (2005). Environmental MicrobiologyA Laboratory Manual, 2nd Edition .Lippincott Williams & Wilkins, Inc.
5	Ian Pepper, Charles Gerba, Jeffrey Brendecke (2004). Environmental Microbiology-A laboratory manual, Elsevier.

Web Resources	
1	https://micobenotes.com/fields-of-microbiology/
2	https://bio.libretexts.org
3	https://www.google.com
4	https://www.sfamjournals.onlinelibrary.wiley.com
5	https://www.degruyter.com

Methods of Evaluation		
Internal Evaluation	Continuous Internal Assessment Test	25 Marks
	Assignments	
	Seminars	
	Attendance and Class Participation	
External Evaluation	End Semester Examination	75 Marks
	Total	100 Marks

Methods of Assessment	
Recall (KI)	Simple definitions, MCQ, Recall steps, Concept definitions
Understand / Comprehend (K2)	MCQ, True/False, Short essays, Concept explanations, Short summary or overview
Application (K3)	Suggest idea/concept with examples, Suggest formulae, Solve problems, Observe, Explain
Analyse (K4)	Problem-solving questions, Finish a procedure in many steps, Differentiate between various ideas, Map knowledge
Evaluate (K5)	Longer essay/ Evaluation essay, Critique or justify with pros and cons
Create (K6)	Check knowledge in specific or offbeat situations, Discussion, Debating or Presentations

Mapping with Programme Outcomes

	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8
CO1	S			M	S	S	S	S
CO2					M	M	M	M
CO3	M							S
CO4	M							
CO5	M						S	S