

Structure with Course Title**B. Sc. Microbiology****Semester – I**

SN	Courses	Type of Course	Credits	Marks	Int	Ext
	Semester I					
10032501	Fundamentals of Microbiology - Part A (Theory)	Major (Core)	2	50	50	0
		Major (Core)	2	50	50	0
		Major (Core)	2	50	50	0
10432511	Microbiology in Everyday Life	OEC	4	100	50	50
10632501	Basic Skills of Microbiological Laboratory (Practical)	VSC S1	2	50	50	0
10732501	Computer Applications	SEC	2	50	0	50
	AEC Link- Click Here	AEC (English) (Any One)	2	50	0	50
10810111	English For Academic Writing - Paper I (For Students of English Medium)					
10810112	English Language and Literature - I (For Students of Non-English medium)					
11051111	Inception of India Knowledge System Link- Click Here	IKS (Generic)	2	50	0	50
10952111	Introduction to Indian Constitution Link- Click Here	VEC	2	50	0	50
	CC Link- Click Here	CC (Any One)	2	50	50	0
11450121	Basics of National Service Scheme					
11450221	National Cadets Corps. (NCC) Studies - I					
11450322	Health and Wellness					
11450421	Performing Arts Exploration					
			22	550	300	250

Semester – II

SN	Courses	Type of Course	Credits	Marks	Int	Ext
	Semester II					
20032511	Fundamentals of Microbiology - Part B (Theory)	Major (Core)	2	50	0	50
		Major (Core)	2	50	0	50
		Major (Core)	2	50	0	50
		VSC S2	2	50	50	0
		VSC S3	2	50	50	0
20432511	Microbial infections and human defense mechanisms	OEC	4	100	50	50
20732501	Food fermentation techniques (Practical)	SEC	2	50	50	0
	AEC Link- Click Here	AEC (English) (Any One)	2	50	0	50
20810111	English For Academic Writing - Paper II (For Students of English Medium)					
20810112	English Language and Literature - II (For Students of Non-English medium)					
20952111	Environment Awareness Link- Click Here	VEC	2	50	0	50
	CC Link- Click Here	CC (Any One)	2	50	50	0
21450121	Volunteerism and National Service Scheme					
21450221	National Cadets Corps. (NCC) Studies – II					
21450323	Yoga Education					
21450421	Fine Art					
			22	550	250	300

Course Syllabus

Semester - I

.1.1 Major (Core)

Course Title	Fundamentals Of Microbiology-Part A (Theory)
Course Credits	2
Course Outcomes	After going through the course, learners will be able to <ol style="list-style-type: none">1. Elucidate the process of formation of earth and evolution of microorganisms on earth.2. Summarize the key events in the history of microbiology3. Recognize the scope and relevance of microbiology4. Illustrate the nature, correlate function of components that make up a prokaryotic cell and identify them microscopically.5. Compare and contrast between structural features of prokaryotic and eukaryotic cell
Module 1 (Credit1) - History, Introduction & Scope Of Microbiology	
Learning Outcomes	After learning the module, learners will be able to: <ol style="list-style-type: none">1. Comprehend the scope of microbiology
Content Outline	<ul style="list-style-type: none">• Introduction and discovery of microorganisms,• Scope and relevance of microbiology,• Future of microbiology
Module 2 (Credit1) - Prokaryotic Cell Structure and functions	
Learning Outcomes	After learning the module, learners will be able to: <ol style="list-style-type: none">1. Analyse the ultrastructure of the cell and different components of cell.
Content Outline	<ul style="list-style-type: none">• Cell wall, Cell membrane, Components external to cell wall- Capsule, Flagella, Pili, Fimbriae, Cytoplasmic matrix-ribosomes, gas vesicles. Nucleoid, Bacterial endospores and their formation

Assignments/Activities towards Comprehensive Continuous Evaluation (CCE):

1. Poster presentation on topics such as Contribution of Scientists in discovery of microorganisms, Scope of Microbiology in various fields and Future of microbiology

2. Draw the ultrastructure of prokaryotic cell showing various internal and external components of cell
Expected outcomes: Identify and describe prokaryotic cell structure and understand the functions of cell constituents
3. Schematic representation of formation of bacterial endospore

References:

1. Michael J. Pelczar Jr., E.C.S. Chan, Noel R. Krieg, Microbiology TMH 5th Edition, 2001.
2. Prescott, Hurley, Klein-Microbiology, 9th edition, International edition, McGraw Hill, 2013.
3. Michael T. Madigan & J. M. Martin, Brock, Biology of Microorganisms 11th Ed. International edition, Pearson Prentice Hall, 2006.
4. Cruikshank, Medical Microbiology, Vol-II, reprint. Publisher, Churchill Livingstone, 1975.
5. Kathleen Park Talaro & Arthur Talaro - Foundations in Microbiology, 11th edition McGraw Hill. 2006
6. Tortora, Funke and Case, Microbiology-an Introduction, 10th Edition, Benjamin-Cummings Publishing Company, 2009.
7. M. Madigan, J. Martinko, J. Parkar, "Brock Biology of microorganisms", 12th ed., Pearson Education International, 2009.
8. Tortora G.J. Microbiology: An Introduction, Benjamin Cumming Corp. 1st edition, 2008.
9. J.C.H. Steele, Clinics in laboratory medicine, Emerging Infections and their causative agents. vol 24, issue 3, September 2004
10. Ananthnarayan & Paniker, Textbook of Microbiology, 8th edition, 2009
11. Godkar Praful, Medical laboratory technology, 2nd edition, 2006

1.4 Open Elective Courses/ Generic (OEC)

Course Title	Microbiology In Everyday Life (Theory)
Course Credits	4
Course Outcomes	<p>After going through the course, learners will be able to</p> <ol style="list-style-type: none"> 1. Cite examples of various types of useful and harmful microorganisms and their ubiquitous nature. 2. Discuss the applications of microorganisms in various fields. 3. Classify the microorganisms into different types and compare their characteristic features. 4. Specify the use of microorganisms in day-to-day life 5. Differentiate between different types of host- microbe interactions. Compare and contrast between air- borne and water-borne infections, food borne, zoonotic and vector borne infections
Module 1 (Credit1) - Introduction to Microbiology	
Learning Outcomes	<p>After learning the module, learners will be able to:</p> <ol style="list-style-type: none"> 1. Cite examples of various types of useful and harmful microorganisms and their ubiquitous nature 2. Classify the microorganisms into different types and compare their characteristic features.
Content Outline	<ul style="list-style-type: none"> • Introduction, Definition of Microbiology, Useful microorganisms, Harmful microorganisms, Microorganisms are everywhere (ubiquitous nature of microorganisms), Applications in various fields. • Types of Microorganisms: Bacteria (including actinomycetes), Archaea, Fungi, Algae, Protozoa and Viruses
Module 2 (Credit1) - Microbiologist and microbes in day to day life	
Learning Outcomes	<p>After learning the module, learners will be able to:</p> <ol style="list-style-type: none"> 1. Evaluate the role of a microbiologist to solve a range of problems affecting humans and nature

Content Outline	<ul style="list-style-type: none"> • Role of Microbiologists- to solve a range of problems affecting our health, environment, food, agriculture and defense. • Microbes used in day-to-day life, Use of sanitizers and disinfectants, Role of antimicrobials in toothpaste and cosmetics, antimicrobial activity of kitchen spices, Role of microorganisms in making fermented food like curd, idli and dosa. Role of microorganisms in spoilage of food.
Module 3 (Credit1) - Human- Microbe Interactions	
Learning Outcomes	After learning the module, learners will be able to:.
	1. Describe the normal flora of the human body. Define the various types of associations between host and microorganisms.
Content Outline	<ul style="list-style-type: none"> • Microorganisms residing on and in human body: Importance of normal flora • Normal flora of skin, gastrointestinal tract, genitourinary tract, respiratory tract • Immune - privileged sites: eye, brain, reproductive system • Associations: symbiosis, parasitism, commensalism
Module 4 (Credit 1) - Host defense against infections	
Learning Outcomes	After learning the module, learners will be able to:
	<ol style="list-style-type: none"> 1. Give examples of different pathogens. 2. Cite the significance of immunoprivileged sites in the human body
Content Outline	<ul style="list-style-type: none"> • Importance of Public Health Microbiology • Microorganisms infecting our body when immunity lowers down skin infections, disorders of the digestive system • Infections of our body after visiting a hospital- Respiratory tract infection • Pathogens infecting our body through air- Upper and Lower Respiratory tract infections • Pathogens infecting our body through contaminated water- Disorders of the gastro- intestinal system

Assignments/Activities towards Comprehensive Continuous Evaluation (CCE):

1. Introduction to Microbiology:

- Brief overview of microbiology and its significance in different fields.
- Discussion on the role of microbiologists in solving real-world problems.

2. Microbes in Daily Life:

- Interactive session exploring the ubiquitous presence of microbes in our surroundings.
- Examples of beneficial microbes used in everyday products and processes.

3. Understanding Sanitizers and Disinfectants:

- Demonstration on the use and efficacy of sanitizers and disinfectants.
- Discussion on the importance of hygiene in preventing microbial infections.

4. Exploring Antimicrobials in Products:

- Presentation on the role of antimicrobials in toothpaste and cosmetics.
- Group activity: Analyzing labels of personal care products to identify antimicrobial ingredients.

5. The Science of Kitchen Spices:

- Experiment: Testing the antimicrobial activity of common kitchen spices.
- Discussion on how these spices inhibit microbial growth and enhance food safety.

6. Microbial Fermentation:

- Hands-on activity: Making yogurt (curd) using microbial fermentation.
- Explanation of the role of microorganisms in the fermentation process.

7. Understanding Food Spoilage:

- Presentation on the causes and types of food spoilage.
- Group discussion: Strategies to prevent food spoilage using microbial control methods.

References:

1. Bender K.S., Buckley D. H., Stahl D. A., Sattley W. M. And Madigan M. T. (2017). Brock Biology of Microorganisms. E-Book, Global Edition. United Kingdom: Pearson Education.
2. Dubey H. C. (2004). A textbook of fungi, bacteria and Viruses. Vikas Publishing House Private Limited. New Delhi, India
3. Dubey R. C. and D. K. Maheshwary. (2012). A textbook of Microbiology. S Chand and Company. New Delhi, India
4. Goettel M. S. and Wilcks A. (2012). Beneficial Microorganisms in Agriculture, Food and the Environment: Safety Assessment and Regulation. United Kingdom: CAB International.
5. Jain A. and Jain P. (2019). Essentials of Microbiology. Elsevier- India.
6. Ananthanarayan and Paniker's Textbook of Microbiology. 10th edition.

- Universities Press,
7. Hyderabad, India
8. Klein D. A., Harley J. P. And Prescott L. (2001). Microbiology. United Kingdom: McGrawHillHigher Education.
9. Lagerkvist U. (2003). Pioneers of Microbiology and The Nobel Prize. Singapore: World ScientificPublishing Company.
10. Mehrotra R. S. (2009). Principles of Microbiology. India: McGraw-Hill Education (India) PrivateLimited.
11. Mishra B. B. and Nayak S. K. (2020). Frontiers in Soil and Environmental Microbiology. UnitedStates: CRC Press.
12. Pareek R. P. and Pareek N. (2019). Agricultural Microbiology. Scientific Publishers, Jodhpur, Rajasthan, India
13. Sherwood L., Woolverton C. J. and Willey J. (2016). Prescott's Microbiology. Singapore: McGraw-Hill Education.
14. Stanier R. Y. (2003). General Microbiology. United Kingdom: Palgrave Macmillan Limited.
15. Subba Rao N. S. (2016). Advances in Agricultural Microbiology. Netherlands: Elsevier Science.

1.5 Vocational Skill Courses (VSC)

Course Title	Basic Skills of Microbiology Laboratory (Practical)
Course Credits	2
Course Outcomes	<p>After going through the course, learners will be able to</p> <ol style="list-style-type: none"> 1. Handle and use microscope, autoclave, biosafety cabinets, and incubator. 2. Prepare sterile zone for working in laboratory 3. Perform analysis of air, water and pharmaceutical preparations. 4. Evaluate effect of various factors affecting growth of microorganisms.
Module 1 (Credit 1) -	
Learning Outcomes	<p>After learning the module, learners will be able to:</p> <ol style="list-style-type: none"> 1. Understand the basic microbiology laboratory rules and good laboratory practices, principles of sterility, sterile zone and working in sterile zone. 2. Identify different parts of microscope and handling of microscope.
Content Outline	<ul style="list-style-type: none"> • Microbiology Good Laboratory Practices and Biosafety. • Introduction to microscope and study of different aspects of microscope. • Preparation of sterile zone in the lab, working in aseptic area (between two burners) with precautions. • To study the principle and applications of important instruments (biological safety cabinets, autoclave, incubator, BOD incubator, hot air oven, light microscope, pH meter) used in the microbiology laboratory. • Microbiological analysis of air, water and some pharmaceutical preparations.
Module 2 (Credit 1) -	
Learning Outcomes	<p>After learning the module, learners will be able to:</p> <ol style="list-style-type: none"> 1. Study the isolation, purification and characterization of microorganisms and understand factors affecting growth of microbes.

Content Outline	<ul style="list-style-type: none">• Measurement of size of microorganisms.• Counting the number of microorganisms/ml of the culture• Determination of Thermal Death Time• Factors affecting growth of organisms like temperature and pH.• Isolation of colonies, purification techniques and observation of colony characteristics using spread plate, pour plate and serial dilution methods.
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Assignments/Activities towards Comprehensive Continuous Evaluation (CCE):

References:

1.6 Skill Enhancement Courses (SEC)

Course Title	Computer Applications (Theory)
Course Credits	2
Course Outcomes	After going through the course, learners will be able to
	<ol style="list-style-type: none"> 1. Study application of computers, types of computers computer hardware, computer code and arithmetic's, software component and data processing concepts 2. Enable the learners to understand concept basic anatomy of computers, central processing unit input and output device. 3. Enable the learners to understand in detail about Binary number system computer logic software component
Module 1 (Credit 1) -	
Learning Outcomes	After learning the module, learners will be able to:
	<ol style="list-style-type: none"> 1. Study basics of computers, present and future application of computer, types of computers and it's software and hardware.
Content Outline	<ul style="list-style-type: none"> • Introduction: Introduction to computers • Historical development: Present and future application of computers in everyday life and scientific research. • Types of computers: Mini, Micro, Mainframe, and Supercomputers. • Computer hardware: Components, Basic anatomy of computers, Central Processing Unit, Control Unit, Arithmetic Logic Unit, Memory devices, Input Devices, Output devices, Secondary storage devices. • Computer codes and arithmetic's: Binary number system, Fixed point and floating point numbers, Character data representation, ASCII codes, Computer logic, Boolean algebra, Truth tables, Logic gates. • Software Components: System software, Machine language, High-level languages. • Data Processing Concepts: Types of data processing, Online processing, Time-sharing

Module2(Credit1) -	
Learning Outcomes	1. To study the concepts of computer connectivity, MS Office, internet and web.
Content Outline	<ul style="list-style-type: none"> • Application software: General purpose application, Word processors, Spread sheets, Database Management Systems, Presentation graphics, Software suits, Integrated packages. • Communication and Connectivity: Fax-machines, E-mail, Voice messaging systems, Videoconferencing systems, Shared resources, Online services, User connection, Modems, Types of modems, Type connections, Communication channels, Telephone lines, Coaxil cable, Fiber optics cable ,Microwave, Satellite, Data transmission, Network architecture, Network types. • The Internet and the Web: Internet applications, Access, E-mail, E-commerce, Internet services, Browsers, Web pages, Search tools, Web utilities,, Organizational internets, Intranets and extranets. • Multimedia and Web Authoring: Multimedia ,Web authoring, Graphic programs, Virtual reality, Artificial intelligence, Project management • Microsoft Word : Application of Microsoft word • Microsoft Excel/Analysis: Use of Microsoft excel of preparation of data sheet, • Microsoft Power Point: Application of power point • Statistical analysis: Statistical application t-test, Regression Analysis, ANOVA

Assignments/Activities towards Comprehensive Continuous Evaluation (CCE):

1. Research Paper on Present and Future Applications of Computers:

- Conduct research on the current and potential future applications of computers in various fields such as healthcare, education, business, entertainment, and scientific research.
- Write a research paper summarizing the findings, including examples of how computers are currently used and potential advancements in the future. Discuss the impact of emerging technologies such as artificial intelligence, machine learning, and quantum computing.

2. Types of Computers and Software/Hardware Components:

- Create a presentation or infographic that illustrates the different types of computers (mini, micro, mainframe, supercomputers) and their respective applications.
- Prepare a comparison chart highlighting the key features and differences between each type of computer.

- Write a short essay/write up or report detailing the essential hardware and software components of a computer system, including CPU, memory, storage devices, input/output devices, and operating systems.

3. Exploration of Application Software:

- Select two or three types of application software (e.g., word processors, spreadsheets, presentation graphics), conduct hands-on exploration and experimentation with each.
- Develop a series of short tutorials or demonstration videos showcasing how to perform common tasks using each application software, such as creating documents, analyzing data, and designing presentations.

4. Computer Connectivity and Internet Usage:

- Conduct a survey or interview to gather information about the usage of computer connectivity options and internet services among individuals in different demographics (e.g., age groups, professions, geographical locations).
- Analyze the survey results and prepare a report summarizing the findings, including trends, preferences, and challenges related to computer connectivity and internet usage.
- Develop a set of recommendations or best practices for optimizing computer connectivity and internet usage based on the survey findings.

5. Microsoft Office Applications Exploration:

- Design hands-on activities or exercises to familiarize participants with the basic features and functions of each Microsoft Office application.
- Participants will collaborate on practical projects or assignments using Microsoft Office tools, such as creating documents, spreadsheets, and presentations.

6. Internet and Web Technologies Workshop:

- Facilitate interactive discussions and hands-on activities to explore practical aspects of using the internet and web-based applications effectively and safely.

Submission Guidelines:

- Assignments can be submitted in various formats, including reports, presentations, infographics, videos, or online portfolios.
- Ensure clarity, coherence, and organization in presenting assignment tasks and findings.
- Encourage creativity, critical thinking, and active participation in completing the assignments.

Assessment Criteria:

- Depth of understanding demonstrated in exploring computer basics, types, software/hardware components, connectivity options, and internet/web technologies.
- Clarity and accuracy of explanations regarding the usage and practical applications of computer concepts and tools.
- Relevance and practicality of examples provided for illustrating concepts and applications.
- Creativity and professionalism in presenting assignment tasks and findings.
- Compliance with submission guidelines and formatting requirements.

References:

1. Introduction to computers by Satish Sahani
2. Computer Programs In Clinical and Laboratory Medicine by D.John Doyle

3. Computer Application by Sumita Arora
4. Study of Labsmart software
5. Introduction to computer applications by DrMauparnaNandan, Dr Ajay Shar

Semester - II

.2.1 Major (Core)

Course Title	Fundamentals Of Microbiology-Part B (Theory)
Course Credits	2
Course Outcomes	After going through the course, learners will be able to <ol style="list-style-type: none">1. Recognize the process of formation of earth and evolution of microorganisms on earth and explain the same.2. Summarize the key events in the history of microbiology3. Identify the scope and relevance of microbiology4. Recall and explain the nature, correlate function of components that make up a prokaryotic cell and identify them microscopically.5. Compare and contrast between structural features of prokaryotic and eukaryotic cell
Module 1 (Credit 1) - Microbial Nutrition, Cultivation, Isolation & Preservation	
Learning Outcomes	After learning the module, learners will be able to:.
	<ol style="list-style-type: none">1. Recall the nutritional requirements of microorganisms2. Categorize and detect them in various samples
Content Outline	<ul style="list-style-type: none">• Nutritional requirements for microorganisms – Carbon, Oxygen, Hydrogen, Nitrogen, Phosphorus, Sulfur and growth factors,• Types of Culture media, Isolation techniques of microorganisms and pure culture techniques,• Methods of preservation of microorganisms
Module 2 (Credit 1) - Microorganisms – In the Lab and in Nature	
Learning Outcomes	After learning the module, learners will be able to:
	<ol style="list-style-type: none">1. Distinguish the principles of nutrition, cultivation and preservation of microorganisms.

Content Outline	<ol style="list-style-type: none"> 1. Methods of preparation of various types of Culture Media: <ol style="list-style-type: none"> a) Liquid medium (Nutrient Broth) b) Solid Media (Nutrient agar, Sabourauds agar) c) Preparation of slant, butts and plates 2. Inoculation techniques and Study of Growth curve: <ol style="list-style-type: none"> a) Inoculation of Liquid Medium b) Inoculation of Solid Media (Slants, Butts and Plates) 3. Study of Colony Characteristics of Bacteria and pigmented Bacteria. 4. Study of Motility (Soft agar butt) 5. Use of Differential and Selective Media <ol style="list-style-type: none"> a) MacConkey agar b) Salt Mannitol Agar
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Assignments/Activities towards Comprehensive Continuous Evaluation (CCE):

1. Quizzes on Nutritional requirements and growth factors of microorganisms and sources of Carbon, Oxygen, Hydrogen, Nitrogen, Phosphorus, Sulfur.
2. Students will prepare culture media (liquid, solid) with household items, inoculate samples and document microbial growth.
Expected outcomes: Understand microbial nutritional requirements and learn basic cultivation techniques

References:

1. Michael J. Pelczar Jr., E.C.S. Chan, Noel R. Krieg, Microbiology TMH 5th Edition, 2001.
2. Prescott, Hurley, Klein-Microbiology, 9th edition, International edition, McGraw Hill, 2013.
3. Michael T. Madigan & J. M. Martin, Brock, Biology of Microorganisms 11th Ed. International edition, Pearson Prentice Hall, 2006.
4. Cruikshank, Medical Microbiology, Vol-II, reprint. Publisher, Churchill Livingstone, 1975.
5. Kathleen Park Talaro & Arthur Talaro - Foundations in Microbiology, 11th edition McGraw Hill. 2006
6. Tortora, Funke and Case, Microbiology-an Introduction, 10th Edition, Benjamin-Cummings Publishing Company, 2009.
7. M. Madigan, J. Martinko, J. Parkar, "Brock Biology of microorganisms", 12th ed., Pearson Education International, 2009.
8. Tortora G.J. Microbiology: An Introduction, Benjamin Cumming Corp. 1st edition, 2008.

9. J.C.H. Steele, Clinics in laboratory medicine, Emerging Infections and their causative agents. vol24, issue 3, September 2004
10. Ananthnarayan & Paniker, Textbook of Microbiology, 8th edition, 2009
11. Godkar Praful, Medical laboratory technology, 2nd edition, 2006

.2.6 Open Elective Courses/ Generic (OEC)

Course Title	Microbial infections and human defence mechanisms (THEORY)
Course Credits	4
Course Outcomes	<p>After going through the course, learners will be able to</p> <ol style="list-style-type: none"> 1. Discuss how human body fights against infections. 2. Examine why some individuals fall ill more often? Outline types of hypersensitivity. 3. Differentiate between different types of vaccines. Explain in detail factors affecting infection 4. Infer the characteristics of probiotics for selection 5. Analyse various fermented products for their probiotic properties
Module 1 (Credit 1) - Basics of Infection Biology	
Learning Outcomes	<p>After going through the course, learners will be able to,</p> <ol style="list-style-type: none"> 1. To outline important terminologies in infection biology. 2. To analyze the different lines of immunological defense exhibited by human body.
Content Outline	<ul style="list-style-type: none"> • Important terminology: Primary infection, secondary infection, Contagious infection, occupational disorder, clinical infection, subclinical infection, Zoonoses, genetic disorder, vector borne infection. • Factors affecting infection: <ul style="list-style-type: none"> ○ Microbial factors: adherence, invasion, role of virulence factors in invasion, colonization & its effects. ○ Host factors: natural resistance, species resistance, racial resistance, individual resistance. ○ Why do some individuals fall more sick often?: Age, nutrition, personal hygiene, stress, hormones, Addiction to drugs/ alcohol. Interaction between Microbes & hosts is dynamic.
Module 2 (Credit 1) - Human system to fight infection	
Learning Outcomes	<p>After going through the course, learners will be able to,</p> <ol style="list-style-type: none"> 1. To classify the host and pathogen factors affecting infection

Content Outline	<ul style="list-style-type: none"> • First line of Defense: for skin, respiratory tract, gastrointestinal tract, genitourinarytract, eyes. • Second line of defense: Phagocytosis, Inflammation • Third line of defense: Brief introduction to antibody mediated & cell mediatedimmunity. • Inflammation and allergic reactions: Hallmarks of inflammation and types ofhypersensitivity • Vaccines and Immunization schedule
Module 3 (Credit1) - Prebiotics	
Learning Outcomes	<p>After going through the course, learners will be able to,</p> <ol style="list-style-type: none"> 1. To define prebiotics 2. To evaluate the importance of gut microflora in maintaining good Health
Content Outline	<ul style="list-style-type: none"> • Concept, definition, criteria, history Probiotic microorganisms, safety of probiotic microorganisms, legal status of probiotics, Characteristics of Probiotics for selection. • Tolerance to additives, stability during storage, stability during passage to intestinal sites, minimum effective dose, maintenance of probiotic microorganisms
Module 4 (Credit1) - Probiotic microorganisms	
Learning Outcomes	<p>After going through the course, learners will be able to,</p> <ol style="list-style-type: none"> 1. To discuss role of probiotics in health and diseases
Content Outline	<ul style="list-style-type: none"> • Role of probiotics in health and disease: Prevention and treatment of gastro-intestinalbacterial infection. • Health benefits of Prebiotics, Mineral absorption, immune response, cancerprevention, IBD, elderly health and infant health

Assignments/Activities towards Comprehensive Continuous Evaluation (CCE):

1. Factors Affecting Infection

- Activity: Presentation on microbial factors affecting infection, including adherence, invasion, and virulence factors.
- Discussion on host factors such as natural, species, racial, and individual resistance.
- Explanation of why certain individuals are more susceptible to infections due to factorslike age, nutrition, hygiene, stress, and lifestyle choices.
- Methodology: Lecture, interactive discussion.
- Expected Outcomes: Understanding the dynamic interaction between microbes and

hosts, and awareness of factors influencing susceptibility to infections.

2. Defence Mechanisms: First Line of Defence

- Activity: Presentation on the first line of defence mechanisms for various body systems (skin, respiratory tract, gastrointestinal tract, genitourinary tract, eyes).
- Discussion on the role of physical barriers, mucosal surfaces, and resident microbiota in preventing infections.
- Methodology: Lecture, visual aids.
- Expected Outcomes: Understanding of the importance of the first line of defence in preventing microbial invasion and maintaining homeostasis.

3. Defence Mechanisms: Second Line of Defense

- Activity: Presentation on phagocytosis and inflammation as key components of the second line of defence.
- Demonstration of phagocytosis process using microscopy or animations.
- Methodology: Lecture, demonstration.
- Expected Outcomes: Understanding of how phagocytosis and inflammation contribute to the elimination of pathogens and tissue repair.

4. Defence Mechanisms: Third Line of Defense and Immunology

- Activity: Brief introduction to antibody-mediated and cell-mediated immunity.
- Explanation of the role of lymphocytes, cytokines, and immune memory in adaptive immunity.
- Methodology: Lecture, visual aids.
- Expected Outcomes: Basic understanding of adaptive immunity and the mechanisms underlying antibody and cell-mediated responses.

5. Inflammation and Allergic Reactions

- Activity: Presentation on the hallmarks of inflammation and the types of hypersensitivity reactions.
- Discussion on the immune mechanisms underlying allergies and autoimmune diseases.
- Methodology: Lecture, case studies.
- Expected Outcomes: Understanding of the inflammatory response and recognition of different types of hypersensitivity reactions.

6. Vaccines and Immunization Schedule

- Activity: Overview of vaccines, including their concept, types, and sources.
- Explanation of the importance of immunization schedules in preventing infectious diseases.
- Methodology: Lecture, discussion.
- Expected Outcomes: Familiarity with the principles of vaccination and awareness of the importance of immunization programs.

7. Prebiotics and Probiotics

- Activity: Presentation on the concept, criteria, types, and sources of prebiotics and probiotics.
- Discussion on the health benefits of prebiotics, including their effects on gut microflora, mineral absorption, immune response, and disease prevention.
- Explanation of the characteristics of probiotics and their role in maintaining gut

health.

- Methodology: Lecture, case studies.
- Expected Outcomes: Understanding of the potential health benefits of prebiotics and probiotics, and knowledge of their selection criteria and applications.

References:

1. Tortora, G.J., Funke, B.R., Case, C.L, 2016. Microbiology: An introduction. 12th Edition, BenjaminPub. Co. NY
2. Indira T. Kudva, Nancy A. Cornick, Paul J. Plummer, Qijing Zhang, Tracy L. Nicholson, John P. Bannantine, Bryan H. Bellair 2016. Virulence mechanisms of bacterial pathogens. 5th edition. ISBN: 978-1-555-81927-9.
3. Ananthnarayan, R. and C.E, Jayaram Panikar, 2020. Ananthnarayan and Panikar's Textbook of Microbiology, 10th edition, Universities Press.
4. Cruickshank K.R., 2005, Medical Microbiology Vol I & II Livingstone, Longman. (Topic II AND IV)
5. Chakraborty P. 2009, Textbook of Medical Parasitology, Central Publications, Kolkata,India.
6. Salminen. S and Wright, A. V. 1998. Lactic Acid Bacteria, Marcel Dekker
7. Glenn R. G. Marcel R. 2008. Handbook of Prebiotics CRC press
8. Lee Y K, Salminen S 2009. Handbook of Probiotics and Prebiotics. A John Willey and Sons Inc.Publication.
9. Sandholm T. M. Saarela M. 2003. Functional Dairy Products CRC Woodhead Publishing Ltd.

.2.7 Skill Enhancement Courses (SEC)

Course Title	Food fermentation techniques (Practical)
Course Credits	2
Course Outcomes	After going through the course, learners will be able to
	1. Define different types of fermented foods
	2. Differentiate the types of fermented foods
	3. Identify various advantages and health benefits of fermented foods
	4. Identify various types of microorganisms involved in fermented foods
Module 1 (Credit 2) -	
Learning Outcomes	After learning the module, learners will be able to, <ul style="list-style-type: none"> 1. Evaluate the role of microorganisms in food spoilage, preservation & production. 2. Assess the microbiological quality of milk, study preservation of milk, production of cheese. 3. Recognize the functioning of microbial industrial fermentations.
Content Outline	<ul style="list-style-type: none"> • Microbial fermentation for the production and estimation of amylase • Microbial fermentation for the production and estimation of citric acid • Microbial fermentation for the production and estimation of ethanol.
Module 2 (Credit 2) -	
Learning Outcomes	After learning the module, learners will be able to, <ul style="list-style-type: none"> 1. Determine of the microbiological quality of milk sample by MBRT 2. Isolate different types of fungi from spoilt bread/fruits/vegetables.
Content Outline	<ul style="list-style-type: none"> • Preparation of Yogurt/Dahi • Grading of Milk, DMC, Dye reduction test, Phosphatase test, SPC, LPC, • Coliform, psychrophilic and thermophilic counts in milk and milk products • Visit to a food industry/dairy unit / fermentation industry.

Assignments/Activities towards Comprehensive Continuous Evaluation (CCE):

1. Select three specific microbial fermentations for the production and estimation of amylase, citric acid, and ethanol.
2. Chart preparation on various fermentation conditions required for optimal product yield, such as pH, temperature, substrate concentration, and aeration.
3. Compare and contrast the production and estimation methods for amylase, citric acid, and ethanol, highlighting their advantages, limitations, and potential applications in industrial settings.
4. Describe and demonstrate the following quality control tests for milk:
 - a. Grading of Milk
 - b. DMC (Direct Microscopic Count)
 - c. Dye Reduction Test
 - d. Phosphatase Test
 - e. Standard Plate Count (SPC)
 - f. Lab Pasteurized Count (LPC)
5. Discuss the significance of microbiological analysis in monitoring the microbial quality and safety of dairy products.
6. Synopsis writing
7. Practical Unit test with experimental work
8. Spotting

References:

1. Hui YH, Meunier-Goddik L, Josephsen J, Nip WK, Stanfield PS (2004) Handbook of food and fermentation technology, CRC Press
2. Holzapfel W (2014) Advances in Fermented Foods and Beverages, Woodhead Publishing.
3. Yadav JS, Grover, S and Batish VK (1993) A comprehensive dairy microbiology, Metropolitan
4. Jay JM, Loessner MJ, Golden DA (2005) Modern Food Microbiology, 7th edition. Springer