

(Belonging to Virudhunagar Hindu Nadars)
An Autonomous Institution Affiliated to Madurai Kamaraj University, Madurai
Reaccredited with 'A++' Grade (4th Cycle) by NAAC

#### VIRUDHUNAGAR

**Quality Education with Wisdom and Values** 

# OUTCOME BASED EDUCATION WITH CHOICE BASED CREDIT SYSTEM REGULATIONS AND SYLLABUS

(with effect from Academic Year 2025 - 2026)

V.V.Vanniaperumal College for Women, Virudhunagar, established in 1962, offers 13 UG Programmes (Aided), 13 UG Programmes (SF), 13 PG Programmes and 6 Ph.D. Programmes. The curricula for all these Programmes, except Ph.D. Programmes, have been framed as per the guidelines given by the University Grants Commission (UGC) & Tamil Nadu State Council for Higher Education (TANSCHE) under Choice Based Credit System (CBCS) and the guidelines for Outcome Based Education (OBE).

The Departments of Commerce, English, History, Mathematics, Biochemistry and Tamil upgraded as Research Centres offer Ph.D. Programmes as per the norms and regulations of Madurai Kamaraj University, Madurai and do not come under the purview of CBCS.

## A. CHOICE BASED CREDIT SYSTEM (CBCS)

The CBCS provides an opportunity for the students to choose Courses from the prescribed Courses. The CBCS is followed as per the guidelines formulated by the UGC. The performance of students is evaluated based on the uniform grading system. Computation of the Cumulative Grade Point Average (CGPA) is made to ensure uniformity in evaluation system.

## List of Programmes in which CBCS/Elective Course System is implemented

#### **UG PROGRAMMES**

Arts & Humanities : History (E.M. & T.M.), English, Tamil

Physical & Life : Mathematics, Zoology, Chemistry, Physics, Biochemistry,

Sciences Home Science - Nutrition and Dietetics, Costume Design

and Fashion, Microbiology, Biotechnology, Computer

Science, Information Technology, Data Science, Computer

Applications and Computer Applications - Graphic Design

Commerce & : Commerce (Computer Applications),

Management Commerce (Professional Accounting),

**Business Administration** 

#### **PG PROGRAMMES**

Arts & Humanities : History, English, Tamil

Physical & Life Sciences : Mathematics, Physics, Chemistry, Biochemistry, Home

Science - Nutrition and Dietetics, Biotechnology,

Computer Science and Computer Applications (MCA) \*

Commerce & Management : Commerce, Business Administration (MBA) \*

\* AICTE approved Programmes

### **OUTLINE OF CHOICE BASED CREDIT SYSTEM - UG**

- 1. Core Courses
- 2. Elective Courses
  - Generic Elective Courses
  - Discipline Specific Elective Courses (DSEC)
  - Non Major Elective Courses (NMEC)
- 3. Skill Enhancement Courses (SEC)
- 4. Environmental Studies (EVS)
- 5. Value Education
- 6. Self Study Courses (Online)
- 7. Extra Credit Courses (Self Study Courses) (Optional)

# List of Non Major Elective Courses (NME) (2024-2025 onwards)

# **UG PROGRAMMES**

| Name of the Course             | <b>Course Code</b> | Semester | Department    |
|--------------------------------|--------------------|----------|---------------|
| Introduction to Tourism        | 24UHIN11           | I        | History (E.M) |
| Indian Constitution            | 24UHIN21           | II       |               |
| 0000000 000 0000000            | 24UHIN11           | I        | History (T.M) |
| 000000 000000000000            | 24UHIN21           | II       |               |
| Popular Literature and Culture | 24UENN11           | I        | English       |
| Philosophy for Literature      | 24UENN21           | II       |               |
|                                | 24UBTN11/          | I        | Tamil         |
|                                | 24UTAN11           |          |               |
|                                | 24UBTN21/          | II       |               |
|                                | 24UTAN21           |          |               |
| Basic Hindi - I                | 24UBHN11           | I        | Hindi         |
| Basic Hindi - II               | 24UBHN21           | II       |               |

| Everyday Banking/                       | 24UCON11N/ | I  | Commerce (Aided)         |
|---|------------|----|--------------------------|
| Practical Banking                       | 24UCON11   |    |                          |
| Basic Accounting Principles             | 24UCON21   | II |                          |
| Everyday Banking                        | 24UCON11N  | I  | Commerce (Self)          |
| Emotional Intelligence                  | 24UCON21N  | II |                          |
| Everyday Banking/Self- Employment and   | 24UCON11N/ | I  | Commerce C.A.(Self)      |
| Startup Business                        | 24UCCN11   |    |                          |
| Fundamentals of Marketing               | 24UCCN21   | II |                          |
| Everyday Banking/                       | 24UCPN11N/ | I  | Commerce                 |
| Practical Banking                       | 24UCPN12N  |    | Professional Assounting  |
| Basic Accounting Principles             | 24UCPN21N  | II | Professional Accounting  |
| Basics of Event Management              | 24UBAN11   | I  | Business Administration  |
| Managerial Skill Development            | 24UBAN21   | II |                          |
| Quantitative Aptitude -I                | 24UMTN11   | I  | Mathematics              |
| Quantitative Aptitude - II              | 24UMTN21   | II |                          |
| Physics for EveryDay Life               | 24UPHN11   | I  | Physics                  |
| Astrophysics                            | 24UPHN21   | II |                          |
| Food Chemistry                          | 24UCHN11   | I  | Chemistry                |
| Dairy Chemistry                         | 24UCHN21   | II |                          |
| Ornamental fish farming and Management  | 24UZYN11   | I  | Zoology                  |
| Biocomposting for Entrepreneurship      | 24UZYN21   | II |                          |
| Foundations of Baking and Confectionery | 24UHSN11   | I  | Home Science – Nutrition |
| Women's Health and Wellness             | 24UHSN21   | II | and Dietetics            |
| Nutrition and Health                    | 24UBCN11   | I  | Biochemistry             |
| Life Style Diseases                     | 24UBCN21   | II |                          |
| Social and Preventive Medicine          | 24UMBN11   | I  | Microbiology             |
| Nutrition and Health Hygiene            | 24UMBN21   | II |                          |
| Herbal Medicine                         | 24UBON11   | I  | Biotechnology            |
| Organic Farming and Health              | 24UBON21   | II |                          |
| Management                              |            |    |                          |
| Basics of Fashion                       | 24UCFN11   | I  | Costume Design And       |
| Interior Designing                      | 24UCFN21   | II | Fashion                  |
| Introduction to HTML                    | 24UCSN11N  | I  | Computer Science         |
| Office Automation                       | 24UCSN21N  | II |                          |
| Basics of Internet                      | 24UITN11N  | I  | Information Technology   |
| Data Analysis using Spreadsheet         | 24UITN21N  | II |                          |
| Fundamentals of Information Technology  | 24UDSN11   | I  | Data Science             |
| Computer Fundamentals                   | 24UDSN21   | II |                          |
| Web Designing                           | 24UCAN11N  | I  | B.C.A.                   |

| Fundamentals of Computers             | 24UCAN21N | II |                      |
|---------------------------------------|-----------|----|----------------------|
| Organic Farming                       | 24UBYN11  | I  | Botany               |
| Nursery and Landscaping               | 24UBYN12  | I  |                      |
| Mushroom Cultivation                  | 24UBYN21  | II | Botany               |
| Medicinal Botany                      | 24UBYN22  | II |                      |
| Library and Information Science - I   | 24ULSN11  | I  | Library Science      |
| Library and Information Science - II  | 24ULSN21  | II |                      |
| Cadet Corps for Career Development I  | 24UNCN11  | I  | National Cadet Corps |
| Cadet Corps for Career Development II | 24UNCN21  | II |                      |

## B. OUTCOME BASED EDUCATION (OBE) FRAMEWORK

The core philosophy of Outcome Based Education rests in employing a student - centric learning approach to measure the performance of students based on a set of predetermined outcomes. The significant advantage of OBE is that it enables a revamp of the curriculum based on the learning outcomes, upgrade of academic resources, quality enhancement in research and integration of technology in the teaching —learning process. It also helps in bringing clarity among students as to what is expected of them after completion of the Programme in general and the Course in particular. The OBE directs the teachers to channelize their teaching methodologies and evaluation strategies to attain the PEOs and fulfill the Vision and Mission of the Institution.

#### **Vision of the Institution**

The founding vision of the Institution is to impart Quality Education to the rural womenfolk and to empower them with knowledge and leadership quality.

#### **Mission of the Institution**

The mission of the Institution is to impart liberal education committed to quality and excellence. Its quest is to mould learners into globally competent individuals instilling in them life-oriented skills, personal integrity, leadership qualities and service mindedness.

# B.1 Programme Educational Objectives, Programme Outcomes and Programme Specific Outcomes

It is imperative for the institution to set the Programme Educational Objectives (PEOs), Programme Outcomes (POs) and Course Outcomes (COs), consistent with its Vision and Mission statements. The PEOs and the POs should be driven by the mission of the institution and should provide distinctive paths to achieve the stated goals. The PEOs for each Programme have to fulfill the Vision and Mission of the Department offering the Programme.

## **Vision of the Department of Microbiology**

Our vision is to produce highly qualified and competent students in all areas of the Microbiology. To empower students by developing human capabilities through quality education, making them responsible citizens who can work for the advancement of the society.

## Mission of the Department of Microbiology

To produce skilled graduates to be lifelong learner by offering solid theoretical and practical foundations in various disciplines of microbiology and educating them about their professional and ethical responsibilities.

#### **B.1.1 Programme Educational Objectives (PEOs)**

PEOs are broad statements that describe the career and professional achievements that the Programme is preparing the graduates to achieve within the first few years after graduation. PEOs are framed for each Programme and should be consistent with the mission of the Institution.

## Programme Educational Objectives (PEOs) of B.Sc., Microbiology Programme

The Programme Educational Objectives of B.Sc. Microbiology Programme are to prepare the students

- **PEO1:** To undertake the concept of Microbiology for pursuing higher studies, successful career in medical laboratories, Medical coding sectors, pharmaceutical industries, Food industries and as successful teachers in schools and colleges.
- **PEO2:** To employ their practical skills in Genetics, Molecular Biology, Immunology, Bioinformatics, Industrial, Food, Agricultural and Clinical Microbiology.
- **PEO3:** To excel their capabilities through the use of new technologies to meet societal demands in research and effectively function as an entity in an environment with ethical values

| <b>Key Components of the Mission Statement</b> | PEO1     | PEO2     | PEO3 |
|--|----------|----------|------|
| 01.31 1 1 4                                    |          | ,        |      |
| Skilled graduates                              | <b>V</b> | <b>V</b> | -    |
| theoretical and practical foundations          | <b>√</b> | <b>√</b> | _    |
| 1  |          |          |      |
| professional and ethical responsibilities.     | -        | -        | ✓    |
|  |          |          |      |

#### **B.1.2 Programme Outcomes (POs)**

POs shall be based on Graduate Attributes (GAs) of the Programme. The GAs are the attributes expected of a graduate from a Programme in terms of knowledge, skills, attitude and values. The Graduate Attributes include Disciplinary Knowledge, Communication Skills, Critical Thinking, Problem Solving, Analytical Reasoning, Research Related Skills, Co-operation/Team Work, Scientific Reasoning, Reflective Thinking, Information/Digital Literacy, Multicultural Competence, Moral and Ethical Awareness/Reasoning, Leadership Qualities and Lifelong Learning.

## On successful completion of the Programme, the students will be able to

- apply effectively the acquired knowledge and skill in the field of Arts, Physical Science, Life Science, Computer Science, Commerce and Management for higher studies and employment. (*Disciplinary Knowledge*)
- 2 articulate innovative thoughts and ideas proficiently in both in spoken and written forms. (*Communication Skills*)
- 3 identify, formulate and solve problems in real life situations scientifically / systematically by adapting updated skills in using modern tools and techniques. (Scientific Reasoning and Problem Solving)
- 4 critically analyse, synthesize and evaluate data, theories and ideas to provide valid suggestions through assignments, case studies, Internship and projects for the fullfillment of the local, national and global developmental needs. (*Critical Thinking and Analytical Reasoning*)
- 5 use ICT in a variety of self-directed lifelong learning activities to face career challenges in the changing environment. (*Digital Literacy*, *Self directed and Lifelong Learning*)
- 6 self-manage and function efficiently as a member or a leader in diverse teams in a multicultural society for nation building. (*Co-operation/Team Work and Multicultural Competence*)
- 7 uphold the imbibed ethical and moral values in personal, professional and social life for sustainable environment. (*Moral and Ethical Awareness*)

## **B.1.3 Programme Specific Outcomes (PSOs)**

Based on the Programme Outcomes, Programme Specific Outcomes are framed for each UG Programme. Programme Specific Outcomes denote what the students would be able to do at the time of graduation. They are Programme specific. It is mandatory that each PO should be mapped to the respective PSO.

## On completion of B.Sc. Microbiology Programme, the students will be able to

PO1 - Disciplinary Knowledge

**PSO 1.a:** apply the acquired knowledge about the basic concepts in various disciplines of Microbiology incorporated with knowledge in related courses for higher studies and employment.

**PSO 1.b:** demonstrate the techniques, tools and scientific procedures, follow safety measures and interpret the results in the field of Microbiology / chemistry and biology.

#### **PO2** – Communication Skills

**PSO 2**: communicate the strategies in Microbiology effectively to upgrade their career as academicians, lab technicians, medical coders and quality control experts in various organizations.

**PO3** – Scientific Reasoning and Problem Solving

**PSO 3.a:** explain and elaborate the sustainable development of microbes, their classification, metabolic processes and their molecular mechanisms in a systematic way.

**PSO 3.b**: make use of the knowledge and skill to handle various basic and analytical instruments used in microbiology laboratories for analyzing microbial diversity and molecular mechanisms.

## **PO4** – Critical Thinking and Analytical Reasoning

**PSO 4.a:** interpret the applications of biological sciences with molecular techniques to manipulate biological systems and produce novel products to meet the societal needs.

**PSO 4.b**: evaluate various diseases and their transmission, treatment, control and preventive methods with the help of modern techniques and involve in research activities in the field of medical laboratory and pharmaceutical industries.

PO5 – Digital Literacy, Self - Directed and Lifelong Learning

**PSO 5**: make use of ICT in their career for self-directed and lifelong learning in newly emerging disciplines of Microbiology and their area of interest.

**PO6** – Co-operation/Team Work and Multicultural Competence

**PSO 6:** work in a team with team spirit or lead with entrepreneurial aspects and recent updates in course contents.

#### PO7 -Moral and Ethical Awareness

**PSO 7:** uphold and develop scientific responsibility towards social and ethical in the laboratory works of Microbiology.

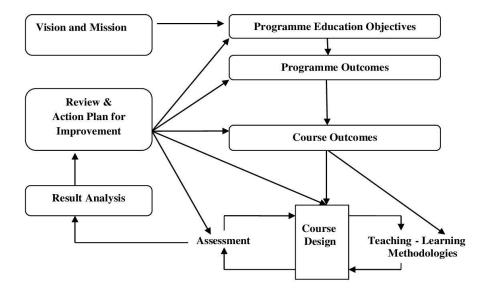
## **PO-PEO Mapping Matrix**

Attainment of PEOs can be measured by a PO-PEO matrix. PEOs should evolve through constant feedback from alumnae, students, industry, management, *etc*. It is mandatory that each PEO should be mapped to at least one of the POs.

| PEOs       | PEO1     | PEO2     | PEO3     |
|------------|----------|----------|----------|
| POs/PSOs   |          |          |          |
| PO1/PSO1.a | -        | ✓        | ✓        |
| PO1/PSO1.b | ✓        | ✓        | <b>√</b> |
| PO2/PSO2.a | ✓        | ✓        | -        |
| PO2/PSO2.b | <b>√</b> | ✓        | -        |
| PO3/PSO3   | -        | ✓        | <b>√</b> |
| PO4/PSO4.a | -        | ✓        | <b>√</b> |
| PO4/PSO4.b | ✓        | ✓        | -        |
| PO5/PSO5   | ✓        | <b>√</b> | -        |
| PO6/PSO6   | -        | ✓        | <b>√</b> |
| PO7/PSO7   | -        | -        | ✓        |

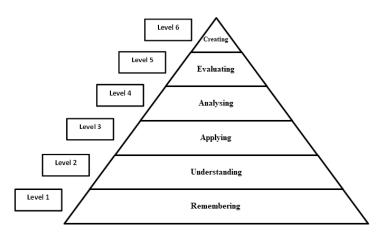
#### **B.1.4** Course Outcomes (COs)

Course Outcomes are narrow statements restricted to the Course contents given in five units. Course Outcomes describe what students would be capable of, after learning the contents of the Course. They reflect the level of knowledge gained, skills acquired and attributes developed by the students after learning of Course contents. COs are measurable, attainable and manageable in number. COs contribute to attain POs in such a way that each CO addresses at least one of the POs and also each PO is reasonably addressed by adequate number of COs.



It is important to determine the methods of assessment. A comprehensive assessment strategy may be outlined using the revised Bloom's Taxonomy levels.

## **BLOOM'S TAXONOMY**



## **CO – PO Mapping of Courses**

After framing the CO statements, the COs framed for each Course is mapped with POs based on the relationship that exists between them. The COs which are not related to any of the POs is indicated with (-), signifying Nil. Measurement Mapping is based on Four Points Scale [High (H), Medium (M), Low (L) and Nil (-)]. For calculating weighted percentage of contribution of each Course in the attainment of the respective POs, the weights assigned for H, M and L are 3, 2and 1 respectively.

**CO-PO/PSO Mapping Table (Course Articulation Matrix)** 

| PO/PSOs | PO1/ | PO2/ | PO3/ | PO4/ | PO5/ | PO6/ | PO7/ |
|---------|------|------|------|------|------|------|------|
| COs     | PSO1 | PSO2 | PSO3 | PSO4 | PSO5 | PSO6 | PSO7 |
| CO1     |      |      |      |      |      |      |      |
| CO2     |      |      |      |      |      |      |      |
| CO3     |      |      |      |      |      |      |      |
| CO4     |      |      |      |      |      |      |      |
| CO5     |      |      |      |      |      |      |      |

## **ELIGIBILITY FOR ADMISSION**

The candidate should have passed the Higher Secondary Examination conducted by the Board of Higher Secondary Education, Tamil Nadu or any other equivalent examination accepted by the Academic Council with Biology as one of the subjects in Higher Secondary Course.

## **DURATION OF THE PROGRAMME**

The candidates shall undergo the prescribed Programme of study for a period of three academic years (six semesters).

## **MEDIUM OF INSTRUCTION**

English

## **COURSES OFFERED**

| Part I   | : Tamil/Hindi Course   |  |  |  |  |  |
|----------|--|--|--|--|--|--|
| Part II  | : English  |  |  |  |  |  |
| Part III | : Core Courses   |  |  |  |  |  |
|          | Elective Courses   |  |  |  |  |  |
|          | Generic Elective Courses                                       |  |  |  |  |  |
|          | <ul> <li>Discipline Specific Elective Courses</li> </ul>       |  |  |  |  |  |
|          | Self-Study Course - online                                     |  |  |  |  |  |
| Part IV  | : Skill Enhancement Courses (SEC)                              |  |  |  |  |  |
|          | Elective Courses (NMEC)  |  |  |  |  |  |
|          | Environmental Studies  |  |  |  |  |  |
|          | Value Education  |  |  |  |  |  |
|          | Internship/Industrial Training                                 |  |  |  |  |  |
|          | Self-Study Course - online                                     |  |  |  |  |  |
| Part V   | : National Service Scheme/ Physical Education/ Youth Red Cross |  |  |  |  |  |
|          | Society/ Red Ribbon Club/ Science Forum/ Eco Club/ Library and |  |  |  |  |  |
|          | Information Science/ Consumer Club/ Health and Fitness Club/   |  |  |  |  |  |
|          | National Cadet Corps/ Rotaract Club                            |  |  |  |  |  |

## **B.2 EVALUATION SCHEME**

## **B.2.1.PART II**

| Components | Internal Assessment<br>Marks | Summative<br>Examination<br>Marks | Total Marks |
|------------|------------------------------|-----------------------------------|-------------|
| Theory     | 15                           | 60                                | 100         |
| Practical  | 5                            | 15                                |             |
| Assignment | 5                            | -                                 |             |

Three Periodic Tests - Average of the best two will be considered

## **B.2.2.Part I & PART III - Core Courses, Elective Courses (Generic, DSEC)**

| Components | Internal Assessment | External Examination | Total |
|------------|---------------------|----------------------|-------|
|            | Marks               | Marks                | Marks |
| Theory     | 25                  | 75                   | 100   |

## **INTERNAL ASSESSMENT**

## **Distribution of Marks**

## **Theory**

| Mode of Evaluation | on       | Marks |    |  |
|--------------------|----------|-------|----|--|
| Periodic Test      |          | :     | 15 |  |
| Assignment         | K3 Level | :     | 5  |  |
| Quiz               | K1 Level | :     | 5  |  |
| Total              | <u>-</u> | :     | 25 |  |

Three Periodic Tests - Average of the best two will be considered

Two Assignments - Better of the two will be considered

Three Quiz Tests - Best of the three will be considered

## **Practical**

| Mode of Evaluation   |   | Marks |
|----------------------|---|-------|
| Practical Test*      | : | 30    |
| Record & Performance | : | 10    |
| Total                | : | 40    |

<sup>\*</sup>Average of the two practical tests will be considered

**Duration: 3 Hours** 

## **Question Pattern for Internal Tests**

| Section | Questions<br>No. | Types of<br>Question                | No. of<br>Questions | No. of Questions to be answered | Marks<br>for each<br>Question | Total<br>Marks |
|---------|------------------|-------------------------------------|---------------------|---------------------------------|-------------------------------|----------------|
| A       | 1 - 4            | Multiple Choice                     | 4                   | 4                               | 1                             | 4              |
| В       | 5 -6             | Internal Choice -<br>Either or Type | 3                   | 3                               | 7                             | 21             |
| С       | 8 -9             | Internal Choice -<br>Either or Type | 2                   | 2                               | 10                            | 20             |
|         |                  |                                     |                     |                                 | Total                         | 45*            |

<sup>\*</sup>The total marks obtained in the Periodic Test will be calculated for 15 marks

## **SUMMATIVE EXAMINATION**

**Question Pattern** 

| Section | Q. No.  | Types of<br>Question                | No. of<br>Questions | No. of<br>Questions to<br>be answered | Marks<br>for each<br>Question | Total<br>Marks |
|---------|---------|-------------------------------------|---------------------|---------------------------------------|-------------------------------|----------------|
| A       | 1 -10   | Multiple Choice                     | 10                  | 10                                    | 1                             | 10             |
| В       | 11 - 15 | Internal Choice –<br>Eitheror Type  | 5                   | 5                                     | 7                             | 35             |
| С       | 16 - 18 | Internal Choice –<br>Either or Type | 3                   | 3                                     | 10                            | 30             |
|         |         |                                     |                     |                                       | Total                         | 75             |

## **PROJECT**

# **Assessment by Internal Examiner Only**

## **Internal Assessment**

## **Distribution of Marks**

| Mode of Evaluation          | : | Marks |
|-----------------------------|---|-------|
| Project work and Report     | : | 60    |
| Presentation and Viva –Voce | : | 40    |
| Total                       | : | 100   |

**Duration: 2 Hours** 

# **B.2.3 PART IV - Skill Enhancement Courses, Non Major Elective Courses and Foundation Course**

## **B.2.3.1 FOUNDATATION COURSE**

## **INTERNAL ASSESSMENT**

## **Distribution of Marks**

## **Theory**

| <b>Mode of Evaluation</b> |          |   | Marks |
|---------------------------|----------|---|-------|
| Periodic Test             |          | • | 15    |
| Assignment                | K2 Level | : | 5     |
| Quiz                      | K1 Level | : | 5     |
| Total                     |          | : | 25    |

Three Periodic Tests - Average of the best two will be considered

Two Assignments - Better of the two will be considered

Three Quiz Tests - Best of the three will be considered

## **Question Pattern for Periodic Tests**

| Section | Q.No. | Types of<br>Question               | No. of<br>Questions | No. of<br>Questions<br>to be<br>answered | Marks<br>for each<br>Question | Total<br>Marks |  |
|---------|-------|------------------------------------|---------------------|--|-------------------------------|----------------|--|
| A       | 1 - 3 | Internal Choice -<br>Eitheror Type | 3                   | 3  | 5                             | 15             |  |
| В       | 4     | Internal Choice –<br>Eitheror Type | 1                   | 1  | 10                            | 10             |  |
|         |       | Total                              |                     |  |                               |                |  |

<sup>\*</sup>The total marks obtained in the Periodic Test will be calculated for 15 marks

## **SUMMATIVE EXAMINATION**

| Mode of Evaluation                     |   | Marks |
|--|---|-------|
| Summative Examination                  | : | 50    |
| Online Quiz                            | : | 25    |
| (Multiple Choice Questions - K2 Level) |   |       |
| Total                                  | : | 75    |

## **Question Pattern**

| Section | Q.No. | Types of Question                   | No. of<br>Questions | No. of<br>Questions<br>to be<br>answered | Marks for each<br>Question | Total<br>Marks |
|---------|-------|-------------------------------------|---------------------|--|----------------------------|----------------|
| A       | 1 - 5 | Internal Choice -<br>Either or Type | 5                   | 5  | 6                          | 30             |
| В       | 6 - 7 | Internal Choice –<br>Either or Type | 2                   | 2  | 10                         | 20             |
|         | Total |                                     |                     |  |                            | 50             |

**Duration: 2 Hours** 

# **B.2.3.2** Skill Enhancement Course - Entrepreneurial skills

# INTERNAL ASSESSMENT ONLY Distribution of Marks

| Mode of Evaluation                                 |   | Marks |
|--|---|-------|
| Periodic Test                                      | : | 15    |
| Assignment   | : | 5     |
| Quiz   | : | 5     |
| Model Examinations                                 | : | 60    |
| Online Quiz (Multiple Choice Questions - K2 Level) | : | 15    |
| Total  | : | 100   |

## **Question Pattern for Periodic Tests**

| Section          | Types of<br>Question                | No. of<br>Questions | No. of<br>Questions to<br>be answered | Marks for each Question | Total<br>Marks |
|------------------|-------------------------------------|---------------------|---------------------------------------|-------------------------|----------------|
| A<br>Q. No.(1-3) | Internal Choice –<br>Either Or Type | 3                   | 3                                     | 6                       | 18             |
| B<br>Q. No.(4)   | Internal Choice –<br>Either Or Type | 1                   | 1                                     | 12                      | 12             |
| Total            |                                     |                     |                                       |                         | 30             |

The total marks obtained in the Periodic Test will be calculated for 15 marks

Two Periodic Tests - Better of the two will be considered

Two Assignments - Better of the two will be considered

Two Quiz Tests - Better of the two will be considered

## **Question Pattern for Model Examination**

| Section           | Types of Question                   | No. of<br>Questions | No. of Questions to be answered | Marks for each Question | Total<br>Marks |
|-------------------|-------------------------------------|---------------------|---------------------------------|-------------------------|----------------|
| A<br>Q. No.(1-5)  | Internal Choice –<br>Either Or Type | 5                   | 5                               | 6                       | 30             |
| B<br>Q. No.(6- 8) | Internal Choice – Either Or Type    | 3                   | 3                               | 10                      | 30             |
|                   |                                     | Total               |                                 |                         | 60             |

# **B.2.3.3** Skill Enhancement Courses/ Non Major Elective Courses

## INTERNAL ASSESSMENT

## **Distribution of Marks**

**Theory** 

| Mode of Evaluation |          |   | Marks |
|--------------------|----------|---|-------|
| Periodic Test      |          | : | 15    |
| Assignment         | K3 Level | : | 5     |
| Quiz               | K2 Level | : | 5     |
| Total              | 1        | : | 25    |

Three Periodic Tests - Average of the best two will be considered

Two Assignments - Better of the two will be considered

Three Quiz Tests - Best of the three will be considered

## **Question Pattern for Periodic Tests**

| Section | Q.No. | Types of<br>Question               | No. of<br>Questions | No. of<br>Questions<br>to be<br>answered | Marks for each Question | Total<br>Marks |
|---------|-------|------------------------------------|---------------------|--|-------------------------|----------------|
| A       | 1 - 3 | Internal Choice -<br>Eitheror Type | 3                   | 3  | 5                       | 15             |
| В       | 4     | Internal Choice –<br>Eitheror Type | 1                   | 1  | 10                      | 10             |
|         |       |                                    | Total               |  |                         | 25*            |

<sup>\*</sup>The total marks obtained in the Periodic Test will be calculated for 15 marks

## **SUMMATIVE EXAMINATION**

| Mode of Evaluation                     |   | Marks |
|--|---|-------|
| Summative Examination                  | : | 50    |
| Online Quiz                            | : | 25    |
| (Multiple Choice Questions - K2 Level) |   |       |
| Total                                  | : | 75    |

## Question Pattern Duration: 2 Hours

| Section | Q.No. | Types of Question                   | No. of<br>Questions | No. of<br>Questions<br>to be<br>answered | Marks<br>for each<br>Question | Total<br>Marks |
|---------|-------|-------------------------------------|---------------------|--|-------------------------------|----------------|
| A       | 1 - 5 | Internal Choice -<br>Either or Type | 5                   | 5  | 6                             | 30             |
| В       | 6 - 7 | Internal Choice –<br>Either or Type | 2                   | 2  | 10                            | 20             |
|         |       | Total                               |                     |  |                               |                |

**Duration: 21/2 Hours** 

## **B.2.4 PART IV- ENVIRONMENTAL STUDIES / VALUE EDUCATION**

## INTERNAL ASSESSMENT ONLY

## **Evaluation Pattern**

| Mode of Evaluation                     |   | Marks |
|--|---|-------|
| Periodic Test                          | : | 15    |
| Assignment - K3 Level                  | : | 10    |
| Online Quiz                            | : | 25    |
| (Multiple Choice Questions - K2 Level) |   |       |
| Poster Presentation - K3 Level         |   | 10    |
| Report - K3 Level                      |   | 10    |
| Model Examination                      | : | 30    |
| Total                                  | : | 100   |

Three Assignment - Best of the three will be considered

## **Question Pattern for Periodic Tests**

| Section          | Types of<br>Question                | No. of<br>Questions | No. of<br>Questions to<br>be answered | Marks for each Question | Total<br>Marks |
|------------------|-------------------------------------|---------------------|---------------------------------------|-------------------------|----------------|
| A<br>Q. No.(1-3) | Internal Choice –<br>Either Or Type | 3                   | 3                                     | 6                       | 18             |
| B<br>Q. No.(4)   | Internal Choice –<br>Either Or Type | 1                   | 1                                     | 12                      | 12             |
| Total            |                                     |                     |                                       |                         | 30             |

Two Periodic tests - Better of the two will be considered

## **Question Pattern for Model Examination**

| Section | Q.No. | Types of<br>Question                | No. of<br>Questions | No. of<br>Questions<br>to be<br>answered | Marks<br>for each<br>Question | Total<br>Marks |
|---------|-------|-------------------------------------|---------------------|--|-------------------------------|----------------|
| A       | 1 - 5 | Internal Choice -<br>Either or Type | 5                   | 5  | 6                             | 30             |
| В       | 6 - 8 | Internal Choice –<br>Either or Type | 3                   | 3  | 10                            | 30             |
|         |       | •                                   | Total               | ı  | ı                             | 60*            |

\*The total marks obtained in the Model Examination will be calculated for 30 marks

<sup>\*</sup>The total marks obtained in the Periodic Test will be calculated for 15 marks

## B. 2. 5 PART IV- Internship / Industrial Training

Internship / Industrial Training is mandatory for all the Students

- **Internship:** Students have to involve in a designated activity, working in an organization under the guidance of an identified mentor for a period of 15 days.
- **Industrial Training:** Student has to undertake in-plant training in industries individually or in group for a period of 15 days.
- Internship / Industrial Training must be done during the fourth semester holidays
- Internal Assessment only.

| Mode of Evaluation     |   | Marks |
|------------------------|---|-------|
| Onsite Learning/Survey | : | 50    |
| Report                 | : | 25    |
| Viva-Voce              |   | 25    |
| Total                  |   | 100   |

#### **B.2.5 SELF STUDY COURSE**

## **B.2.5.1 PART III – Discipline Specific Quiz – Online**

- Assessment by Internal Examiner only
- Question Bank is prepared by the Faculty Members of the Departments for all the Core and Elective Courses offered in all the Semesters.
- No. of Questions to be taken 700.
- Multiple Choice Question pattern is followed.
- Online Test will be conducted in VI Semester for 100 Marks.
- Model Examination is conducted after two periodic tests.

## **Distribution of Marks**

| Mode of Evaluation |   | Marks |
|--------------------|---|-------|
| Periodic Test      | : | 25    |
| Model Examination  | : | 75    |
|                    | : | 100   |

Two Periodic Tests - Better of the two will be considered

## **B.2.5.2 PART IV - Practice for Competitive Examinations – Online**

- Assessment by Internal Examiner only
- Question Bank prepared by the Faculty Members of the respective Departments will be followed.
- Multiple Choice Question pattern is followed.

- Online Test will be conducted in V Semester for 100 Marks.
- Model Examination is conducted after two periodic tests.

## **Subject wise Allotment of Marks**

| Subject                   |   | Marks |
|---------------------------|---|-------|
| Tamil                     | : | 10    |
| English                   | : | 10    |
| History                   | • | 10    |
| Mathematics               | : | 10    |
| Current affairs           | : | 10    |
| Commerce, Law & Economics | • | 10    |
| Physical Sciences         | • | 10    |
| Life Sciences             | : | 15    |
| Computer Science          | : | 5     |
| Food and Nutrition        | : | 5     |
| Sports and Games          | • | 5     |
| Total                     | : | 100   |

## **Distribution of Marks**

| Mode of Evaluation |   | Marks |
|--------------------|---|-------|
| Periodic Test      | : | 25    |
| Model Examination  | : | 75    |
| Total              | : | 100   |

Two Periodic Tests - Better of the two will be considered

## **B.2.6.** Part V – Extension Activities

## INTERNAL ASSESSMENT ONLY

## **Distribution of Marks**

| Mode of Evaluation                       |   | Marks |
|--|---|-------|
| Attendance                               | : | 5     |
| Performance                              | : | 10    |
| Report/Assignment/Project/Camp/Practical | : | 10    |
| Total                                    | : | 25*   |

<sup>\*</sup>The marks obtained will be calculated for 100 marks

## **B.2.7** Transfer of credits earned through MOOC (UGC recognized Courses)

- > Students can opt for minimum of
  - 12 weeks Courses for Core Courses
  - 8 weeks Courses for Elective Courses
  - 4 weeks Courses for Skill Enhancement Course

- ➤ The Online Courses opted by the students will be verified and approved by the Head of the Department and forwarded to the Controller of Examinations through the Principal.
- > Students are required to register for the equivalent Online Courses through the Institution's SWAYAM-NPTEL Local Chapter after submitting the Permission letter to the Department.
- The Course should be completed before the beginning of that particular Semester in which the selected Course is offered.
- ➤ The student should submit the Course Completion Certificate immediately after receiving it, to the Department.
- The Head of the Department has to send the list of the students and their Course Completion Certificates to the Controller of Examinations through the Principal.
- > The students who have submitted the Completion Certificate are exempted from appearing the Periodic Tests and Summative Examinations of the respective course but without any exemption for class attendance.
- Credits allotted for the particular Course in the Curriculum will be transferred after the completion of the Online Course
- > Students can earn up to 10 credits within the mandatory credits requirements of the Degree Programme by completing UGC recognised Online Courses.

## **B.2.8 EXTRA CREDIT COURSES (OPTIONAL)**

### 2.8.1 Extra Credit Course offered by the Department.

Assessment by Internal Examiner Only (To be conducted along with the III Periodic Test)

#### **Distribution of Marks**

| Mode of Evaluation          | Marks |     |  |
|-----------------------------|-------|-----|--|
| Quiz                        | :     | 25  |  |
| (Multiple Choice Questions) |       |     |  |
| Model Examination           | :     | 75  |  |
| Total                       | :     | 100 |  |

## **Question Pattern for Model Examination**

| Section         | Types of<br>Question               | No. of<br>Questions | No. of<br>Questions to<br>be answered | Marks for each Question | Total Marks |
|-----------------|------------------------------------|---------------------|---------------------------------------|-------------------------|-------------|
| A<br>Q.No.(1-5) | Internal Choice-<br>Either or Type | 5                   | 5                                     | 7                       | 35          |
| B<br>Q.No.(6-9) | Internal Choice-<br>Either or Type | 4                   | 4                                     | 10                      | 40          |
|                 |                                    |                     |                                       | Total                   | 75          |

## 2.8.2 Extra credit Course offered by MOOC (Massive Open Online Course)

- ➤ The Courses shall be completed within the first V Semesters of the Programme.
- The allotment of credits is as follows (Maximum of 10 credits)

4weeks Course - 1 credit 8 weeks Course - 2 credits 12 weeks Course - 3 credits

## **ELIGIBILITY FOR THE DEGREE**

- The candidate will not be eligible for the Degree without completing the
  prescribed Courses of study, lab work, etc., and a minimum Pass marks in all
  the Courses.
- No Pass minimum for Internal Assessment.
- Pass minimum for External Examination is 27 marks out of 75 marks for Core Courses, Elective Courses (Generic Elective, DSEC Courses)
- Pass minimum for External Examination is 18 marks out of 50 marks for Skill Enhancement Courses and Non Major Elective Courses (NMEC).
- The aggregate minimum pass percentage is 40 marks for all Courses.
- Pass minimum for External Practical Examination is 21 marks out of 60 marks.

#### Attendance

- The students who have attended the classes for 76 days (85%) and above are permitted to appear for the Summative Examinations without any condition.
- The students who have only 60-75 days (66% 84%) of attendance are permitted to appear for the Summative Examinations after paying the required fine amount and fulfilling other conditions according to the respective cases.
- The students who have attended the classes for 59 days and less up to 45 days (50%- 65%) can appear for the Summative Examinations only after getting special permission from the Principal.
- The students who have attended the classes for 44 days or less (<50%) cannot appear for the Summative Examinations and have to repeat the whole semester.
- For Part V in UG Programmes, the students require 75 % of attendance to get a credit.
- For Certificate, Diploma, Advanced Diploma and Post Graduate Diploma

Programmes, the students require 75% of attendance to appear for the Theory/Practical Examinations.

#### **B.3 ASSESSMENT MANAGEMENT PLAN**

An Assessment Management Plan that details the assessment strategy both at the Programme and the Course levels is prepared. The continuous assessment is implemented using an assessment rubric to interpret and grade students.

#### **B.3.1** Assessment Process for CO Attainment

Assessment is one or more processes carried out by the institution that identify, collect and prepare data to evaluate the achievement of Course Outcomes and Programme Outcomes. Course Outcome is evaluated based on the performance of students in the Continuous Internal Assessments and in End Semester Examination of a Course. Target levels of attainment shall be fixed by the Course teacher and Heads of the respective departments.

**Direct Assessment (Rubric based)** - Conventional assessment tools such as Term Test, Assignment, Quiz and End Semester Summative Examination are used.

**Indirect Assessment** – Done through Course Exit Survey.

#### **CO** Assessment Rubrics

For the evaluation and assessment of COs and POs, rubrics are used. Internal assessment contributes 40% and End Semester assessment contributes 60% to the total attainment of a CO for the theory Courses. For the practical Courses, internal assessment contributes 50% and Semester assessment contributes 50% to the total attainment of a CO. Once the Course Outcome is measured, the PO can be measured using a CO-PO matrix.

## **CO** Attainment

#### **Direct CO Attainment**

Course Outcomes of all Courses are assessed and the CO – wise marks obtained by all the students are recorded for all the assessment tools. The respective CO attainment level is evaluated based on set attainment rubrics.

## **Target Setting for Assessment Method**

For setting up the target of internal assessment tools, 55% of the maximum mark is fixed as target. For setting up the target of End Semester Examination, the average mark of the class shall be set as target.

#### Formula for Attainment for each CO

Attainment = Percentage of students who have scored more than the target marks

#### **Attainment Levels of COs**

| <b>Assessment Methods</b> |         | Attainment Levels                                  |
|---------------------------|---------|--|
| Internal Assessment       | Level 1 | 50% of students scoring more than set target marks |
|                           |         | in Internal Assessment tools                       |
|                           | Level 2 | $\mathcal{E}$                                      |
|                           |         | in Internal Assessment tools                       |
|                           | Level 3 | E E  |
|                           |         | in internal Assessment tools                       |
| End Semester Summative    | Level 1 | 50% of students scoring more than average marks    |
| Examination               |         | in End Semester Summative Examination              |
|                           | Level 2 | 55% of students scoring more than average marks    |
|                           |         | in End Semester Summative Examination              |
|                           | Level 3 | 60% of students scoring more than average marks    |
|                           |         | in End Semester Summative Examination              |

## **Indirect CO Attainment**

At the end of each Course, an exit survey is conducted to collect the opinion of the students on attainment of Course Outcomes. A questionnaire is designed to reflect the views of the students about the Course Outcomes.

# Overall CO Attainment= 75% of Direct CO Attainment + 25 % of Indirect CO Attainment

In each course, the level of attainment of each CO is compared with the predefined targets. If the target is not reached, the Course teacher takes necessary steps for the improvement to reach the target.

For continuous improvement, if the target is reached, the Course teacher can set the target as a value greater than the CO attainment of the previous year.

#### **B.3.2** Assessment Process for Overall PO Attainment

With the help of CO - PO mapping, the PO attainment is calculated. PO assessment is done by giving 75% weightage to direct assessment and 25% weightage to indirect assessment. Direct assessment is based on CO attainment, where 75% weightage is given to attainment through End Semester Examination and 25% weightage is given to attainment through Internal assessments. Indirect

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assessment is done through Graduate Exit Survey and participation of students in Cocurricular/ Extra curricular activities.

## **PO Assessment Tools**

| <b>Mode of Assessment</b> | <b>Assessment Tool</b> | Description                                      |
|---------------------------|------------------------|--|
|                           |                        |  |
| Direct Attainment         | CO Assessment          | This is computed from the calculated CO          |
| (Weightage -75%)          |                        | Attainment value for each Course                 |
| Indirect Attainment       | Graduate Exit          | At the end of the Programme, Graduate Exit       |
| (Weightage - 25%)         | Survey 10%             | Survey is collected from the graduates and it    |
|                           |                        | gives the opinion of the graduates on attainment |
|                           |                        | of Programme Outcomes                            |
|                           | Co-curricular/         | For participation in Co-curricular/Extra-        |
|                           | Extra-curricular       | curricular activities during the period of their |
|                           | activities 15%         | study.   |

# **Programme Articulation Matrix (PAM)**

| Course Code          | <b>Course Title</b> | PO1 | PO2 | PO3 | PO4 | PO5 | PO6 | PO7 |
|----------------------|---------------------|-----|-----|-----|-----|-----|-----|-----|
|                      |                     |     |     |     |     |     |     |     |
|                      |                     |     |     |     |     |     |     |     |
|                      |                     |     |     |     |     |     |     |     |
|                      |                     |     |     |     |     |     |     |     |
| Average Direct PO A  | ttainment           |     |     |     |     |     |     |     |
| Direct PO Attainment | in percentage       |     |     |     |     |     |     |     |
|                      | 1 6                 |     |     |     |     |     |     |     |
|                      |                     |     |     |     |     |     |     |     |

# **Indirect Attainment of POs for all Courses**

| POs                    | PO1 | PO2 | PO3 | PO4 | PO5 | PO6 | PO7 |
|------------------------|-----|-----|-----|-----|-----|-----|-----|
| Graduate Exit Survey   |     |     |     |     |     |     |     |
| Indirect PO Attainment |     |     |     |     |     |     |     |

## **Attainments of POs for all Courses**

| POs                                   | PO1 | PO2 | PO3 | PO4 | PO5 | PO6 | PO7 |
|---------------------------------------|-----|-----|-----|-----|-----|-----|-----|
| Direct Attainment (Weightage - 75%)   |     |     |     |     |     |     |     |
| Indirect Attainment (Weightage - 25%) |     |     |     |     |     |     |     |
| Overall PO Attainment                 |     |     |     |     |     |     |     |

## Overall PO Attainment = 75% of Direct PO Attainment +

# 25% of Indirect PO Attainment (Graduate Exit Survey & Participation in Co- curricular and Extra curricular Activities)

## **Expected Level of Attainment for each of the Programme Outcomes**

| POs                          | Level of Attainment |
|------------------------------|---------------------|
| Attainment Value ≥70%        | Excellent           |
| 60% ≤ Attainment Value < 70% | Very Good           |
| 50% ≤ Attainment Value < 60% | Good                |
| 40% ≤ Attainment Value < 50% | Satisfactory        |
| Attainment Value <40%        | Not Satisfactory    |

#### **Level of PO Attainment**

| Graduation Batch | Overall PO Attainment | Whether Expected Level of |
|------------------|-----------------------|---------------------------|
|                  | (in percentage)       | PO is Achieved?           |
|                  |                       | (Yes/No)                  |
|                  |                       |                           |

## **B.3.3** Assessment Process for PEOs

The curriculum is designed so that all the Courses contribute to the achievement of PEOs. The attainment of PEOs is measured after 5 years of completion of the Programme only through indirect methods.

## **Target for PEO Attainment**

| Assessment Criteria             | Target (UG)               | Target (PG)      |
|---------------------------------|---------------------------|------------------|
| Record of Employment            | 15% of the class strength | 30% of the class |
| Progression to Higher Education | 50% of the class strength | 5% of the class  |
| Record of Entrepreneurship      | 2% of the class strength  | 5% of the class  |

## **Attainment of PEOs**

| Assessment Criteria & Tool      | Weightage |
|---------------------------------|-----------|
| Record of Employment            | 10        |
| Progression to Higher Education | 20        |
| Record of Entrepreneurship      | 10        |
| Feedback from Alumnae           | 30        |
| Feedback from Parents           | 10        |
| Feedback from Employers         | 20        |
| Total Attainment                | 100       |

| Percentage of PEO Attainment from Employment  | Number of Students who have got Employment                 | x 100 |
|---|--|-------|
| 1 ordanage of 1 LO Attainment from Employment   | Target   | A 100 |
| Percentage of PEO Attainment from Higher Education  | Number of Students who pursue Higher Education             | x 100 |
| то на одна стоян. <del>Те п</del> ерезичној чео скоја на рединат на поточесту и чеобо и водине <del>то</del> е од односноват на одвинат на по | Target<br>Number of Students who have become Entrepreneurs |       |
| Percentage of PEO Attainment from Entrepreneurship  | = Tareet   | x 100 |

# **Expected Level of Attainment for each of the Programme Educational Objectives**

| POs                          | Level of Attainment |
|------------------------------|---------------------|
| Attainment Value ≥70%        | Excellent           |
| 60% ≤ Attainment Value < 70% | Very Good           |
| 50% ≤ Attainment Value < 60% | Good                |
| 40% ≤ Attainment Value < 50% | Satisfactory        |
| Attainment Value <40%        | Not Satisfactory    |

# **Level of PEO Attainment**

| Graduation Batch | Overall PEO Attainment | Whether Expected Level of |
|------------------|------------------------|---------------------------|
|                  | (in percentage)        | PEO is Achieved? (Yes/No) |
|                  |                        |                           |
|                  |                        |                           |
|                  |                        |                           |

#### C. PROCESS OF REDEFINING THE PROGRMME EDUCATIONAL OBJECTIVES

The College has always been involving the key stakeholders in collecting information and suggestions with regard to curriculum development and curriculum revision. Based on the information collected the objectives of the Programme are defined, refined and are inscribed in the form of PEOs. The level of attainment of PEOs defined earlier will be analyzed and will identify the need for redefining PEOs. Based on identified changes in terms of curriculum, regulations and PEOs, the administrative system like Board of Studies, Academic Council and Governing Body may recommend appropriate actions. As per the Outcome Based Education Framework implemented from the Academic Year 2020 -2021, the following are the Programme Structure, the Programme Contents and the Course Contents of B.Sc. Microbiology Programme.



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# **BACHELOR OF SCIENCE MICROBIOLOGY (2024)**

Programme Structure - Allotment of Hours and Credits For those who join in the Academic Year 2024-2025

| Components  | Semester     |             |           |         |             |             | Total<br>Number of |
|---|--------------|-------------|-----------|---------|-------------|-------------|--------------------|
| Components  | I            | II          | III       | IV      | V           | VI          | Hours<br>(Credits) |
| Part I : Tamil /Hindi   | 6 (3)        | 6 (3)       | 6 (3)     | 6 (3)   | -           | -           | 24 (12)            |
| Part II : English   | 6 (3)        | 6(3)        | 6 (3)     | 6 (3)   | -           | -           | 24 (12)            |
| Part III: Core Courses, Elective Courses & S  | Self Study C | Course      |           |         |             |             |                    |
| Core Course   | 5 (5)        | 5 (5)       | 5 (5)     | 5 (5)   | 6(6)        | 6 (5)       | 32 (31)            |
| Core Course   | -            | -           | -         | -       | 6 (6)       | 6 (5)       | 12 (11)            |
| Core Course Practical   | 5(3)         | 5(3)        | 5 (3)     | 4 (3)   | 5 (4)       | 6(4)        | 30(20)             |
| Core Course Project   | -            | -           | -         | -       | 1 (1)       | -           | 1 (1)              |
| Elective Course (DSEC)  | -            | -           | -         | -       | 5(3)        | 5 (3)       | 10 (6)             |
| Elective Course (DSEC Practical)  | -            | -           | -         | -       | 5(3)        | 5(3)        | 10(6)              |
| Elective Course I (Allied)  | 4(4)         | 4(4)        | 4(4)      | 4(4)    | -           | -           | 16(16)             |
| Elective Course I Practical I(Allied)   | -            | -           | -         | -       | -           | -           | -                  |
| Elective Course II(Allied)  | -            | -           | -         | -       | -           | -           | -                  |
| Elective Course II Practical II(Allied)   | -            | -           | -         | -       | -           | -           | -                  |
| Self-Study Course   | -            | -           | -         | -       | -           | 0(1)        | 0(1)               |
| <b>Part IV</b> : Skill Enhancement Courses, Electiv<br>&Internship/ Industrial Training | e Courses,   | Ability Enl | hancement | Compuls | ory Courses | , Self-Stud | y Course           |
| SEC   | 2 (2)        | -           | 1(1)      | 2 (2)   | -           | -           | 5(5)               |
| SEC   | -            | 2 (2)       | 2 (2)     | 2 (2)   | -           | 2 (2)       | 8 (8)              |
| Elective Course(NME)  | 2 (2)        | 2 (2)       | -         | -       | -           | -           | 4 (4)              |
| AECC - Value Education  | -            | -           | -         | -       | 2 (2)       | -           | 2 (2)              |
| AECC - Environmental Studies  | -            | -           | 1 (0)     | 1 (2)   | -           | -           | 2 (2)              |
| Self-Study Course   | -            | -           | -         | -       | 0(1)        | -           | 0(1)               |
| Internship/ Industrial Training   | -            | -           | -         | -       | 0(1)        | -           | 0 (1)              |
| Part V: Extension Activities  | -            | -           | -         | -       | -           | 0(1)        | 0 (1)              |
| Total   | 30 (22)      | 30 (22)     | 30 (21)   | 30 (24) | 30 (27)     | 30 (24)     | 180 (140)          |
| Extra Credit Course ( Self Study Course)  | -            | -           | -         | -       | 0(2)        | -           | 0(2)               |

DSEC: Discipline Specific elective Course; SEC-Skill Enhancement Course;

**AECC-Ability Enhancement Compulsory Courses** 



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## B.Sc. MICROBIOLOGY-2024 PROGRAMME CONTENT SEMESTER III

| S.No      |             | Common on the  | Title of the   | Course    | Hours<br>Per |       | Exam. | Marks |       |     |  |
|-----------|-------------|--|--|-----------|--------------|-------|-------|-------|-------|-----|--|
| •         | Components  |  | Course Code  | Week      | Credits      | Hours | Int.  | Ext.  | Total |     |  |
| 1. Part I |             | General<br>Tamil – III<br>General<br>Hindi - III         | 24UTAG31<br>/<br>24UHDG31                                      | 6         | 3            | 3     | 25    | 75    | 100   |     |  |
| 2.        | Part 1      | I  | General<br>English-III   | 24UENG31  | 6            | 3     | 3     | 25    | 75    | 100 |  |
| 3.        | Part<br>III | Core Course -5   | Molecular<br>Biology and<br>Microbial<br>Genetics              | 24UMBC31  | 5            | 5     | 3     | 25    | 75    | 100 |  |
| 4.        |             | Core Course -6<br>Practical -III                         | Molecular<br>Biology and<br>Microbial<br>Genetics<br>Practical | 24UMBC31P | 5            | 3     | 3     | 40    | 60    | 100 |  |
| 5.        |             | Discipline Specific Elective/ Generic Elective Course –3 | Clinical<br>Laboratory<br>Technology                           | 24UMBA31  | 4            | 4     | 3     | 25    | 75    | 100 |  |
| 6.        | Part<br>IV  | Entrepreneurial SEC –3                                   | Organic<br>Farming<br>and<br>Biofertilizer<br>Technology       | 24UMBS31  | 1            | 1     | 3     | 25    | 75    | 100 |  |
| 7         |             | SEC- 4   | Aquaculture  | 24UMBS32  | 2            | 2     | 3     | 25    | 75    | 100 |  |
| 8         |             | AECC 1   | Environmen tal Studies   | 24UGES41  | 1            | 0     | -     | -     | -     | -   |  |
|           |             |  | ,  | Total     | 30           | 21    |       |       |       | 700 |  |



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## B.Sc., MICROBIOLOGY-2024 PROGRAMME CONTENT SEMESTER IV

| S.No.  | C          | omnononta  | Title of the Course                                 |                       | Hours<br>Per | Credits | Exam. | Marks |      |       |  |
|--------|------------|--|---|-----------------------|--------------|---------|-------|-------|------|-------|--|
| 5.110. | Components |  | Course Code   |                       | Week         | Credits | Hours | Int.  | Ext. | Total |  |
| 1.     | Part I     |  | General<br>Tamil – IV<br>General<br>Hindi – IV      | 24UTAG41/<br>24UHDG41 | 6            | 3       | 3     | 25    | 75   | 100   |  |
| 2.     | Part II    |  | General<br>English-IV                               | 24UENG41              | 6            | 3       | 3     | 25    | 75   | 100   |  |
| 3.     | Part III   | Core Course -7   | Immunology<br>and Immuno<br>technology              | 24UMBC41              | 5            | 5       | 3     | 25    | 75   | 100   |  |
| 4      |            | Core Course -8<br>Practical -IV                          | Immunology<br>and Immuno<br>technology<br>Practical | 24UMBC41P             | 4            | 3       | 3     | 40    | 60   | 100   |  |
| 5.     |            | Discipline Specific Elective/ Generic Elective Course -4 | Food<br>Processing<br>Technology                    | 24UMBA41              | 4            | 4       | 3     | 25    | 75   | 100   |  |
| 6.     | Part IV    | SEC – 5  | Vaccine<br>Technology                               | 24UMBS41              | 2            | 2       | 3     | 25    | 75   | 100   |  |
| 7      |            | SEC-6  | Apiculture  | 24UMBS42              | 2            | 2       | 3     | 25    | 75   | 100   |  |
| 8      |            |  | Environme ntal Studies                              | 24UGES41              | 1            | 2       | 3     | 40    | 60   | 100   |  |
|        |            |  |   | Total                 | 30           | 24      |       | •     | -    | 800   |  |



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## B.Sc. MICROBIOLOGY-2024 PROGRAMME CONTENT SEMESTER V

| S.No.  | Components  |                                       | Title of the   |                       |             | Credits | Exam. | Marks |      |       |  |
|--------|-------------|---------------------------------------|--|-----------------------|-------------|---------|-------|-------|------|-------|--|
| 5.110. |             |                                       | Course   | Code                  | Per<br>Week | Credits | Hours | Int.  | Ext. | Total |  |
| 1      | Part<br>III | Core Course -9                        | Bacteriology<br>and<br>Mycology                            | 24UMBC51              | 6           | 6       | 3     | 25    | 75   | 100   |  |
| 2      |             | Core Course -10                       | Virology and Parasitology                                  | 24UMBC52              | 6           | 6       | 3     | 25    | 75   | 100   |  |
| 3      |             | Core Course- 11<br>Practical - V      | Medical<br>Microbiology<br>Practical                       | 24UMBC51P             | 5           | 4       | 3     | 40    | 60   | 100   |  |
| 4      |             | Core Course– 12<br>Project            | Project  | 24UMBC53PR            | 1           | 1       | 3     | 100   | -    | 100   |  |
| 5      |             | Discipline<br>Specific<br>Elective    | Recombinant<br>DNA<br>Technology/<br>Nanobiotechn<br>ology | 24UMBE51/<br>24UMBE52 | 5           | 3       | 3     | 25    | 75   | 100   |  |
| 6      |             | Discipline<br>Specific<br>Elective    | Biosafety and<br>Bioethics/<br>Food<br>Microbiology        | 24UMBE53/<br>24UMBE54 | 5           | 3       | 3     | 25    | 75   | 100   |  |
| 7      | Dove        | Self-Study<br>Course                  | Practice for<br>Competitive<br>Examinations<br>- Online    | 24UGCE51              | -           | 1       | 3     | 40    | 60   | 100   |  |
| 8      | Part<br>IV  | AECC 2                                | Value<br>Education   | 24UGVE51              | 2           | 2       | 3     | 40    | 60   | 100   |  |
| 9      |             | Internship/<br>Industrial<br>Training | Internship   | 24UMBI51              | -           | 1       | 3     | 100   | -    | 100   |  |
|        |             |                                       |  | Total                 | 30          | 27      |       |       |      | 900   |  |

| Extra Credit Course – (Self-Study Course) Industrial Microbiology | 24UMBO51 | - | 1 | 3 | 100 | - | 100 |
|---|----------|---|---|---|-----|---|-----|
|---|----------|---|---|---|-----|---|-----|



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#### VIRUDHUNAGAR

**Quality Education with Wisdom and Values** 

## B.Sc., MICROBIOLOGY-2024 PROGRAMME CONTENT SEMESTER VI

| S.No | Components  |  | Title of the   | Course                | Hours<br>Per |         | Exam. |      | Marks | S     |
|------|-------------|--|--|-----------------------|--------------|---------|-------|------|-------|-------|
| •    |             |  | Course Code  |                       | Week         | Credits | Hours | Int. | Ext.  | Total |
| 1    | Part<br>III | Core<br>Course -13                       | Environmental<br>and<br>Agriculture<br>Microbiology                    | 24UMBC61              | 6            | 5       | 3     | 25   | 75    | 100   |
| 2    |             | Core<br>Course -14                       | Food, Dairy<br>and Probiotic<br>Microbiology                           | 24UMBC62              | 6            | 5       | 3     | 25   | 75    | 100   |
| 3    |             | Core<br>Course- 15<br>Practical -<br>VI  | Environmental,<br>Agriculture<br>and Food<br>Microbiology<br>Practical | 24UMBC61P             | 6            | 4       | 3     | 40   | 60    | 100   |
| 4    |             | Discipline<br>Specific<br>Elective       | Pharmaceutical<br>Microbiology/<br>Bioinformatics                      | 24UMBE61/<br>24UMBE62 | 5            | 3       | 3     | 25   | 75    | 100   |
| 5    |             | Discipline<br>Specific<br>Elective       | Entrepreneursh ip and Bio- business/ Biological Pest Management        | 24UMBE63/<br>24UMBE64 | 5            | 3       | 3     | 25   | 75    | 100   |
| 6    |             | Self-Study<br>Course                     | Discipline Specific Quiz - Online                                      | 24UMBQ61              | -            | 1       | 3     | 40   | 60    | 100   |
| 7    | Part<br>IV  | Professiona<br>1<br>Competenc<br>y SEC-7 | Microbial Quality Control and Testing                                  | 24UMBS61              | 2            | 2       | 3     | 40   | 60    | 100   |
| 8    | Part<br>V   | Extension Activities                     | Extension<br>Activities  |                       | -            | 1       | -     | -    | -     | -     |
|      |             | 1101111100                               | 1 1001 11000   | Total                 | 30           | 24      |       |      |       | 700   |



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B.Sc. Microbiology (2024-2025 onwards)

| Semester - III     |                       | Hours/Week | : 5      |
|--------------------|-----------------------|------------|----------|
| Core Course – 5    | MOLECULAR BIOLOGY AND | Credits: 5 |          |
| <b>Course Code</b> | MICROBIAL GENETICS    | Internal   | External |
| 24UMBC31           |                       | 25         | 75       |

#### **COURSE OUTCOMES**

## On Completion of the Course, the students will be able to

**CO1:** relate the basics of gene related terms, Structure, Role of enzymes and Gene transfer and its identification techniques.(K1)

CO2: describe the theoretical concepts of Molecular events and repair works in prokaryotic & eukaryotic cells. (K2)

**CO3:** explain the molecular underpinnings of various post processes, functional output of genes and its impact in genetics research. (K2)

**CO4:** apply the factors involved in molecular events of the microbial cells. (K3)

**CO5:** identify the sources for malfunctioning of genes due to environmental, biological factors and its effects in mutagenic cells. (K3)

#### **UNIT I**

DNA Structure - Salient features of double helix, forms of DNA. Denaturation and renaturation. DNA topology — Supercoiling, linking number, topoisomerases. DNA organization in prokaryotes, viruses, eukaryotes. Replication of DNA in prokaryotes and eukaryotes - Bidirectional and unidirectional replication, semi-conservative and semi-discontinuous replication. Mechanism of DNA replication — enzymes involved — DNA polymerases, DNA ligase, primase. DNA replication modes - rolling circle, D-loop modes.

(15 Hours)

#### **UNIT II**

Transcription in Prokaryotes. Concept of transcription. RNA Polymerases - prokaryotic and eukaryotic. General transcription factors in eukaryotes. Distinction between transcription processes in prokaryotes versus eukaryotes. Translation in prokaryotes and eukaryotes - Translational machinery - ribosome structure in prokaryotes and eukaryotes,

tRNA structure and processing. Inhibitors of protein synthesis in prokaryotes and eukaryotes. Overview of regulation of gene expression - *lac*, *trp* and *ara* operons as examples. Regulation of gene expression by DNA methylation. (15 Hours)

#### UNIT III

Mutation - Definition and types - base substitutions, frame shifts, deletions, insertions, duplications, inversions. Silent, conditional, and lethal mutations. Physical and chemical mutagens. Reversion and suppression. Uses of mutations. Repair Mechanisms - Photoreactivation, Nucleotide Repair, Base Excision Repair, Methyl Directed Mismatch Repair and SOS Repair. (15 Hours)

#### **UNIT IV**

Plasmid replication and partitioning, host range, plasmid incompatibility, plasmid amplification, regulation of plasmid copy number, curing of plasmids. Types of plasmids – R Plasmids, F plasmids, colicinogenic plasmids, metal resistance plasmids, Ti plasmid, linear plasmids, yeast  $2\mu$  plasmid. (15 Hours)

#### **UNIT V**

Gene Transfer Mechanisms- Conjugation and its uses. Transduction - Generalized and Specialized, Transformation - Natural Competence and Transformation. Transposition and Types of Transposition reactions. Mechanism of transposition: Replicative and non-replicative transposition. Transposable elements - Prokaryotic transposable elements - insertion sequences, composite, and non-composite transposons. Uses of transposons.

(15 Hours)

#### **TEXT BOOKS**

- Verma, P.S., & Agarwal, V.K., (2013). Cell Biology, Genetics, Molecular Biology, Evolution and Ecology, 2 nd edition. New Delhi: S.Chand and company (P) Ltd.
- 2 Ajoy Paul, (2011). The Text Book of Genetics from genes to genomes, 2 nd edition. Kolkata: Books and Allied (P) Ltd.
- Malacinski G.M. (2008). Freifelder's Essentials of Molecular Biology. 4<sup>th</sup> Edition. Narosa Publishing House, New Delhi.
- 4 Jeyanthi, G.P., (2009). Molecular Biology, 1 st edition. New Delhi: MJP Publishers.
- Watson, D., & Hopkins. H., (1988). Molecular Biology of the Gene, 4 th edition. California: The Benjamin/cummings Publishing Company, Inc.
- Gardner E. J. Simmons M. J. and Snusted D.P.(2006). Principles of Genetics. 8<sup>th</sup> Edition. Wiley India Pvt. Ltd.
- 7 Brown T. A. (2016). Gene Cloning and DNA Analysis- An Introduction. (7<sup>th</sup> Edition). John Wiley and Sons, Ltd.

#### REFERENCES BOOKS

- Glick B. R. and Patten C.L. (2018). Molecular Biotechnology Principles and Applications of Recombinant DNA. 5<sup>th</sup> Edition. ASM Press.
- 2 Russell P.J. (2010). iGenetics A Molecular Approach, 3rd Edition., Pearson New International edn.
- Nelson, D.L. and Cox, M.M. Lehninger(2017). Principles of Biochemistry. 7<sup>th</sup> Edition, W.H. Freeman.
- 4 Synder L., Peters J. E., Henkin T.M. and Champness W. (2013). Molecular Genetics of Bacteria, 4<sup>th</sup> Edition, ASM Press Washington-D.C. ASM Press.
- 5 Primrose S.B. and Twyman R. M. (2006). Principles of Gene Manipulation and Genomics. (7<sup>th</sup> Edition). Blackwell Publishing

#### **Web Resources**

- 1. [PDF] Lehninger Principles of Biochemistry (8th Edition) By David L. Nelson and Michael M. Cox Book Free Download StudyMaterialz.in
- 2. https://microbenotes.com/gene-cloning-requirements-principle-steps-applications/
- 3. https://courses.lumenlearning.com/boundless-biology/chapter/dna-replication/
- 4. Molecular Biology Notes Microbe Notes
- 5. Molecular Biology Lecture Notes & Study Materials | Easy Biology Class

| <b>Course Code</b> | PO1        |            | PO2   | PO         | PO3        |            | PO4        |          | PO6      | PO7   |
|--------------------|------------|------------|-------|------------|------------|------------|------------|----------|----------|-------|
| 24UMBC31           | PSO<br>1.a | PSO<br>1.b | PSO 2 | PSO<br>3.a | PSO<br>3.b | PSO<br>4.a | PSO<br>4.b | PSO<br>5 | PSO<br>6 | PSO 7 |
| CO1                | 3          | 3          | 2     | 3          | 2          | 3          | 1          | 3        | -        | 1     |
| CO2                | 2          | 2          | 3     | 1          | 3          | 3          | 1          | 3        | -        | 1     |
| CO3                | 1          | 2          | 1     | 1          | 3          | 2          | 2          | 3        | -        | 2     |
| CO4                | 3          | 2          | 2     | 1          | 3          | 3          | 1          | 3        | -        | 1     |
| CO5                | 1          | 2          | 3     | 2          | 3          | 2          | 2          | 3        | 1        | 1     |

 $Strong - 3 \qquad Medium - 2 \qquad Low - 1$ 

Mrs.M.M.Fatima Mansoora **Head of the Department i/c** 

Ms.M.Vijayalakshmi Course Designer



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#### VIRUDHUNAGAR

Quality Education with Wisdom and Values

B.Sc. Microbiology (2024-2025 onwards)

| Semester - III  | MOLECULAR BIOLOGY AND | Hours/Week: 5 |          |  |  |
|-----------------|-----------------------|---------------|----------|--|--|
| Core Course - 6 | MOLECULAR BIOLOGY AND | Credits: 3    |          |  |  |
| Practical - III | MICROBIAL GENETICS    |               |          |  |  |
| Course Code     | PRACTICAL             | Internal      | External |  |  |
| 24UMBC31P       | PRACTICAL             | 40            | 60       |  |  |
|                 |                       |               |          |  |  |

#### **COURSE OUTCOMES**

## On Completion of the Course, the students will be able to

- CO1 write the basic concepts and principles behind the techniques in the advanced lab practicals. (K2)
- CO2 explain the methodologies involved in the isolation, estimation and mechanism of inheritance of genetic molecules.(K2)
- CO3 make use of theoretical knowledge in an application oriented manner to carry out practicals in Molecular Biology. (K3)
- CO4 find the results with the already given protocol and in order to correlate the amount of biomolecules using formula, graphs and calculation methods (K3)
- apply the use of apparatus, chemicals and the importance of these things in molecular biology & microbial genetics experiments.(K3)

#### UNIT – I

Study of different types of DNA and RNA using micrographs and model / schematic representations.

Study of semi-conservative replication of DNA through micrographs / schematic representations. (15 Hours)

### **UNIT - II**

Isolation of Genomic and Plasmid DNA from *E. coli* and Analysis by Agarose gel electrophoresis.

Estimation of DNA using colorimeter (diphenylamine reagent), UV spectrophotometer (A260 measurement). (15 Hours)

#### **UNIT - III**

Resolution and visualization of proteins by polyacrylamide gel electrophoresis (SDS-PAGE) – Demonstration.

UV induced auxotrophic mutant production and isolation of mutants by replica plating technique – Demonstration. (15 Hours)

#### UNIT - IV

Perform artificial Transformation in E. coli.

Isolation of antibiotic resistant mutants by gradient plate method. – Demonstration

(15 Hours)

#### UNIT - V

Screening and isolation of phages from sewage.

Perform RNA isolation.

Estimate RNA. (15 Hours)

#### **TEXT BOOKS**

- Palanivelu, P., (2004). Analytical Biochemistry & Esparation Techniques, 4 th edition. Madurai: 21 st Century Publication
- 2 Gunasekaran P. (2007). Laboratory Manual in Microbiology. New Age International.
- James G Cappucino. and Natalie Sherman. (2016). Microbiology A laboratory manual. (5<sup>th</sup> Edition). The Benjamin publishing company. New York.
- 4 Murugalatha, N., (2012). Microbiological Techniques, 1 st edition. New Delhi: MJP publishers.
- 5 Crichton. M. (2014). Essentials of Biotechnology. Scientific International Pvt Ltd.New Delhi.
- 6 Sambrook J. and Russell D.W. (2001). Molecular Cloning A Laboratory Manual 7<sup>th</sup> Edition. Cold Spring Harbor, N.Y: Cold Spring Harbor Laboratory Press.
- Dale J. W., Schantz M. V. and Plant N. (2012). From Gene to Genomes Concepts and Applications of DNA Technology. (3<sup>rd</sup> Edition). John Wileys and Sons Ltd.

## REFERENCES BOOKS

- Glick B. R. and Patten C.L. Molecular Biotechnology Principles and Applications of Recombinant DNA. 5<sup>th</sup> Edition. ASM Press. 2018.
- 2 Russell P.J. (2010). iGenetics A Molecular Approach, 3<sup>rd</sup> Edition., Pearson New International edn.
- Nelson, D.L. and Cox, M.M. Lehninger(2017). Principles of Biochemistry. 7<sup>th</sup>
- 3 Edition, W.H. Freeman.
- Synder L., Peters J. E., Henkin T.M. and Champness W. (2013). Molecular Genetics of Bacteria, 4<sup>th</sup> edition, ASM Press Washington-D.C. ASM Press.
- 5 Brown T.A. (2016). Gene Cloning and DNA Analysis. (7<sup>th</sup> Edition). John Wiley and Jones, Ltd.

#### **Web Resources**

- 1 https://www.molbiotools.com/usefullinks.html
- 2 (PDF) Molecular Biology Laboratory manual (researchgate.net)
- 3 https://www.molbiotools.com/usefullinks.html
- 4 https://geneticgenie.org3.
- 5 https://currentprotocols.onlinelibrary.wiley.com/doi/pdf/10.1002/cpet.5

| <b>Course Code</b> | PO1 |     | PO2 | PO3 | 3   | PO4 |     | PO5 | PO6 | PO7 |
|--------------------|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|
| <b>24UMBC31P</b>   | PS  | PSO |
|                    | O   | 1.b | 2   | 3.a | 3.b | 4.a | 4.b | 5   | 6   | 7   |
|                    | 1.a |     |     |     |     |     |     |     |     |     |
| CO1                | 3   | 3   | 2   | 3   | 2   | 3   | 2   | 2   | 1   | 2   |
| CO2                | 3   | 3   | 2   | 3   | 3   | 2   | 2   | 1   | -   | 1   |
| CO3                | 3   | 3   | 2   | 3   | 3   | 2   | 2   | 1   | 1   | 1   |
| CO4                | 2   | 2   | 3   | 2   | 2   | 2   | 1   | 1   | 1   | 1   |
| CO5                | 2   | 3   | 3   | 3   | 3   | 2   | 2   | 1   | 1   | 2   |

Strong -3 Medium -2 Low -1

Mrs.M.M.Fatima Mansoora **Head of the Department i/c**  Ms.M.Vijayalakshmi Course Designer



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#### VIRUDHUNAGAR

Quality Education with Wisdom and Values

B.Sc. Microbiology (2024-2025 onwards)

| Semester - III      |                                | Hours/W    |          |
|---------------------|--------------------------------|------------|----------|
| Elective Course - 3 | CLINICAL LABORATORY TECHNOLOGY | Credits: 4 | 4        |
| <b>Course Code</b>  |                                | Internal   | External |
| <b>24UMBA31</b>     |                                | 25         | 75       |
|                     |                                |            |          |

#### **COURSE OUTCOMES**

## On Completion of the Course, the students will be able to

**CO1:** Define ethical and professional conduct with patients, laboratory personnel, health-care professionals, and the public. (K1)

**CO2:** Explain how accurate and reliable information might be obtained about proper procurement, storage, and *handling* of laboratory *specimens*. (K2)

**CO3:** Develop a sound scientific knowledge foundation that prepares them to interpret, analyze and evaluate scientific knowledge in Clinical practice. (K2)

**CO4:** Perform a full range of laboratory tests with accuracy and precision. (K3)

CO5: Establish quality assurance principles and practices to ensure the accuracy and reliability of laboratory information. (K3)

#### **UNIT I**

Introduction to Clinical Laboratory Science: Basic Laboratory Principles - Code of Conduct for Medical Laboratory Personnel -Organization of Clinical Laboratory and Role of Medical Laboratory Technician - Safety measures. Assessment of a patient and Brief history of Collection. Maintenance of Hygiene & Infection Control Practices. (12 Hours)

## **UNIT II**

Specimen Collection and Processing - Blood, Urine, Stool, Sputum CSF, Amniotic fluid and Bile. Separation of Serum and Plasma, Handling of Specimens for testing, Preservation of Specimens, Transport of Specimens and Factors affecting the Clinical results.

(12 Hours)

#### **UNIT III**

Introduction to Histopathology-Methods of Examination of tissues and cells, Fixation of tissues: Classification and Properties of fixatives. Tissue processing - Collection of Specimens, Labeling and Fixation, Dehydration, Clearing, Impregnation, Embedding - Paraffin Block making, Section Cutting, Microtomes – Types and Mounting of sections.

(12 Hours)

## **UNIT IV**

Introduction to Haematology- Laboratory methods used in the investigation of Coagulation disorders - Coagulation tests, Routine coagulation tests, (Prothrombin time, Plasma recalcification time, Partial thromboplastin time, Activated partial thromboplastin time, thrombin time), Laboratory diagnosis of Bleeding disorders. Estimation of Fibrinogen, Assay of Coagulation factors. (12 Hours)

#### **UNIT V**

Quality Standards in Health Laboratories – Development and Implementation of Standards, Accreditation Boards –NABL, ISO, CAP, COLA, Performing Quality Assessment - Pre-analytical, Analytical, and Post-analytical phases of testing. (12 Hours)

#### **TEXT BOOKS**

- Mukharji,K.L. (2000).Medical Laboratory Techniques, Vol I, II & III, 5<sup>th</sup> Edition. Tata McGrawHill, Delhi
- Ochei, A., Kolhatkar. A. (2000). Medical Laboratory Science: Theory and Practice, McGraw Hill Education.
- RamnikSood (2015).Concise Book of Medical Laboratory Technology:Methods and Interpretation, 2<sup>nd</sup>Edition, Jaypee Brothers Medical Publishers, NewDelhi.
- S. Ramakrishnan, KN Sulochana(2012). Manual of Medical Laboratory Techniques, Jaypee Brothers Medical Publishers Pvt. Ltd
- Talib V.H. (2019). *Handbook Medical Laboratory Technology, 2<sup>nd</sup>*Edition, *Directorate of health services, Government of India.*

#### REFERENCES BOOKS

- Rutherford, B.H. Gradwohl , A.C. Sonnenwirth L. Jarett. Gradwohls. (2000). Clinical Laboratory Methods and Diagnosis, Vol-I, 8th edition, Mosby.
- Baker, F.J., Silverton, R.E., and Pallister, J. (1998). An Introduction to Medical Laboratory Technology, 7<sup>th</sup>Edition, CBS Publishers and Distributors Pvt. Ltd.
- 3 Godkar (2021).Textbook of Medical Laboratory Technology, 3<sup>rd</sup>Edition,Bhalani Publishing House.
- 4 M.N.Chatterjee and RanaShinde.(2008). Textbook of Medical Biochemistry, 7<sup>th</sup>Edition, Jaypee Brothers Medical Publishers Pvt. Limited..
- 5 James G Cappucino. and Natalie Sherman. (2016). Microbiology A laboratory manual.(5<sup>th</sup> Edition). The Benjamin publishing company. New York.

## **Web Resources**

- 1. https://www.jaypeedigital.com > book
- 2. https://www.pdfdrive.com > wintrobes-clinical-hematology
- 3. <a href="https://currentprotocols.onlinelibrary.wiley.com/doi/pdf/10.1002/cpet.5">https://currentprotocols.onlinelibrary.wiley.com/doi/pdf/10.1002/cpet.5</a>
- 4. <a href="https://vlab.amrita.edu/index.php?sub=3&brch=272">https://vlab.amrita.edu/index.php?sub=3&brch=272</a>
- 5. https://nptel.ac.in/courses/102105087

| <b>Course Code</b> | P   | <b>O1</b> | PO2 | PO  | <b>D3</b> | PC  | )4         | PO5 | PO6 | PO7 |
|--------------------|-----|-----------|-----|-----|-----------|-----|------------|-----|-----|-----|
| <b>24UMBA31</b>    | PSO | PSO       | PSO | PSO | PSO       | PSO | PSO        | PSO | PSO | PSO |
|                    | 1.a | 1.b       | 2   | 3.a | 3.b       | 4.a | <b>4.b</b> | 5   | 6   | 7   |
| CO1                | 3   | 3         | 3   | 2   | 3         | 2   | 1          | 3   | 2   | 2   |
| CO2                | 2   | 2         | 3   | 1   | 3         | 3   | 1          | 3   | -   | 1   |
| CO3                | 3   | 2         | 1   | 1   | 3         | 2   | 2          | 3   | -   | 2   |
| CO4                | 3   | 2         | 2   | 1   | 3         | 3   | 1          | 3   | -   | 1   |
| CO5                | 2   | 2         | 3   | 2   | 3         | 2   | 2          | 3   | 2   | 3   |

Strong -3 Medium -2 Low -1

Mrs. M.M.Fatima Mansoora

Ms. K.Kavyaa

Head of the Department i/c

**Course Designer** 



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#### VIRUDHUNAGAR

Quality Education with Wisdom and Values

B.Sc. Microbiology (2024-2025 onwards)

| Semester - III     |                          | Hours/Week | :: 1     |
|--------------------|--------------------------|------------|----------|
| Entrepreneurial    | ORGANIC FARMING AND      | Credits: 1 |          |
| SEC-3              |                          |            |          |
| <b>Course Code</b> | BIOFERTILIZER TECHNOLOGY | Internal   | External |
| 24UMBS31           |                          | 25         | 75       |
|                    |                          |            |          |

#### **COURSE OUTCOMES**

On Completion of the course, the students will be able to

- CO1 recall the significance of organic farming and strategies to increase the yield to conserve environment.(K1)
- CO2 state the role of Entrepreneur with wide knowledge about farming and sustainable resources. (K1)
- CO3 outline on organic farming in urban areas with knowledge on compost and Biofertilizers. (K2)
- CO4 explain the structure, characteristic features, advantages and future perspectives of biofertilizers. (K2)
- CO5 develop the knowledge, skill to produce quality of packaging, storage; assess the shelf life and bioefficacy of biofertilizers. (K3)

#### **UNIT I**

Principle of Organic Farming: Principles of Health, Fairness, Ecological Balance, and Care. Environmental Benefits of Organic Farming: Sustainability- reduces Non-renewable energy by decreasing Agrochemical need. Biodiversity-crop rotation, Inter-cropping. Ecological services – Biological control, Soil formation and Nutrient cycling. (3 Hours)

#### **UNIT II**

Organic farming for Urban space; Create a Sustainable Organic Garden (Backyard-Square Foot Gardening, Small Space Gardening, Mini Farming) Composting, Vermicomposting. (3 Hours)

#### **UNIT III**

Biofertilizers: Introduction, Advantages and Future Perspective. Structure and Characteristic features of Bacterial Biofertilizers- *Azospirillum*, *Azotobacter*, *Bacillus*, *Pseudomonas*, *Rhizobium* and *Frankia*. (3 Hours)

## **UNIT IV**

Structure and Characteristic features of Cyanobacterial Biofertilizers- *Anabaena*, *Nostoc*; Structure and Characteristic features of Fungal Biofertilizers- AM Mycorrhiza (3 Hours)

#### **UNIT V**

Production of *Rhizobium, Azotobacter, Anabena*; Biofertilizers -Storage, Shelf life, Quality control and Marketing. (3 Hours)

#### TEXT BOOKS

- 1 A.K. Sharma (2006). Hand book of Organic Farming
- 2 A.C.Gaur (2017). Hand book of Organic Farming and Biofertilizers
- N.S. Subbarao (2017). Bio-fertilizers in Agriculture and Forestry (4<sup>th</sup> Edition) Med tech publisher
- SubbaRao, N. S. (2002). Soil Microbiology. Soil Microorganisms and Plant Growth. (4<sup>th</sup> Edition), Oxford & IBH Publishing Co. Pvt. Ltd., New Delhi.
- 5 Dubey, R. C. (2008). A Textbook of Biotechnology. S. Chand & Co., New Delhi.

#### REFERENCES BOOKS

- Masanobu Fukuoka, Frances Moore Lappe Wendell Berry (2009). The One-Straw Revolution: An Introduction to Natural Farming, 1st edition, YRB Classics.
- 2 SujitChakrabarty(2018). Organic Home Gardening Made Easy, 1<sup>st</sup> Edition,
- 3 Singh and Purohit (2008). Biofertilizer technology. Agrobios, India.
- 4. Bansal M (2019). Basics of Organic Farming CBS Publisher.
  - Hurst, C.J., Crawford R.L., Garland J.L., Lipson D.A., Mills A.L. and Stetzenbach L.D.
- 5. (2007). Manual of Environmental Microbiology. (3<sup>rd</sup> Edition). American Society for Microbiology.

## **Web Resources**

- 1 https://agritech.tnau.ac.in/org\_farm/orgfarm\_introduction.html
- 2 https://www.fao.org/organicag/oa-faq/oa-faq6/en/
- 3 https://www.india.gov.in/topics/agriculture/organic-farming
- 4 https://agriculture.nagaland.gov.in/bio-fertilizer/

## 5 <u>https://vlab.amrita.edu/index.php?sub=3&brch=272</u>

| Course Code<br>24UMBS31 | PC  | )1  | PO2 | PO  | )3  | P(  | <b>D4</b> | PO5 | PO6 | PO7 |
|-------------------------|-----|-----|-----|-----|-----|-----|-----------|-----|-----|-----|
|                         | PSO       | PSO | PSO | PSO |
|                         | 1.a | 1.b | 2   | 3.a | 3.b | 4.a | 4.b       | 5   | 6   | 7   |
| CO1                     | 3   | 2   | 1   | 3   | -   | 3   | -         | -   | 3   | 2   |
| CO2                     | 3   | 1   | 1   | 3   | 1   | 3   | 2         | 1   | 3   | 1   |
| CO3                     | 3   | 2   | 2   | 3   | -   | 3   | -         | 1   | 3   | 1   |
| CO4                     | 3   | 2   | 2   | 3   | 1   | 3   | _         | 1   | 3   | 1   |
| CO5                     | 3   | 1   | 1   | 3   | -   | 3   | -         | 1   | 3   | -   |

 $Strong - 3 \qquad Medium - 2 \qquad Low - 1$ 

Mrs.M.M.Fatima Mansoora **Head of the Department i/c**  Mrs.M.M.Fatima Mansoora
Course Designer



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## VIRUDHUNAGAR Quality Education with Wisdom and Values

**B.Sc.** Microbiology (2024-2025 onwards)

| Semester - III     |             | Hours/W    | eek: 2   |
|--------------------|-------------|------------|----------|
| SEC- 4             | AQUACULTURE | Credits: 2 | 2        |
| <b>Course Code</b> |             | Internal   | External |
| <b>24UMBS32</b>    |             | 25         | 75       |

## **COURSE OUTCOMES**

## On Completion of the Course, the students will be able to

**CO1:** recall knowledge in aquaculture systems, methods and Scope of aquaculture. (K1)

CO2: state the significance and functions of design, types and construction of aquaculture ponds. (K1)

CO3: explain the biological characteristics of various aquaculture species and their prestocking and stocking management (K2)

**CO4**: outline the methods involved in post stocking management. (K2)

CO5: illustrate major cultivatable species for aquaculture and hatchery management. (K3)

#### **UNIT I**

Aquaculture Systems and Methods - Scope and Definition. Traditional, Extensive, Semi - intensive and Intensive culture. Monoculture, Polyculture, Composite culture, Mixed culture, Mono-sex culture, Cage culture, Pen culture, Raft culture, Race way culture.

(6 Hours)

#### **UNIT II**

Aquaculture Engineering - Design and Construction of pond, Lay-out and Design of Aquaculture farm, Construction, Water intake system, Drainage system - Aeration and Aerators. Ponds - Types of ponds. (6 Hours)

#### **UNIT III**

Selection of Species - Biological Characteristics of Aquaculture species; Economic and Market Considerations; Seed resources, Collection and Transportation. Pre-Stocking Management-Sun drying, Ploughing / Tilling, Desilting, Liming and Fertilization, Eradication of Weed Fishes. Stocking - Acclimatization of Seed and Release - Species Combinations - Stocking Density and Ratio. (6 Hours)

#### **UNIT IV**

Post Stocking Management - Water and Soil Quality Parameters required for optimum production, Control of Aquatic Weeds and Aquatic Insects, Algal Blooms and Microorganisms. Food Conversion Ratio (FCR). Growth - Measurement of growth, Length - Weight relationship. (6 Hours)

## **UNIT V**

Major Cultivable Species for Aquaculture –Culture of Indian Major Carps. Culture of Giant Fresh Water Prawn, *Macrobrachium rosenbergii* - Seed Collection Formation Sources. Hatchery management. Culture of Tiger Shrimp, *Penaeus monodon* and *Litopenaeus vannamei*. Culture of Pearl Oysters. Culture of Sea Weeds. Methods of Crab Culture. Culture of Ornamental Fishes. Culture of Molluscs. (6 Hours)

#### **TEXT BOOKS**

- Santhanam, R. Velayutham, P. Jegatheesan, G. A (2019). Manual of Freshwater Ecology: An Aspect of Fishery Environment. Daya Publishing House, New Delhi.
- 2 Stickney, R.R. (2016). Aquaculture: An Introductory Text. 3<sup>rd</sup> Edition. Centre for Agriculture and Bioscience International Publishing.
- Ackefors H., Huner J and Konikoff M. (2009). Introduction to the General Principles of Aquaculture. CRC Press.
- 4 Mushlisin Z. A. (2012). Aquaculture. In Tech.
- 5 Akpaniteaku R.C. (2018).Basic Handbook of Fisheries and Aquaculture.AkiNik Publications.

## REFERENCES BOOKS

- 1 Arumugam N. (2014). Aquaculture. Saras Publication.
- 2 Pillay T. V. R. and Kutty M.N. (2005). Aquaculture: Principles and Practices. 2<sup>nd</sup>Edition. Wiley India Pvt. Ltd.
- 3 Tripathi S. D., Lakra W.S. and Chadha N.K. (2018). Aquaculture in India. Narendra Publishing House.
- 4 Rath R.K.(2011). Fresh Water Aquaculture. 3<sup>rd</sup>Edition. Scientific Publishers.
- 5 Lucas J. S., Southgate P.C. and Tucker C.S. (2019). Aquaculture: Farming Aquatic Animals and Plants. Wiley Blackwell.

#### **Web Resources**

1. Aquaculture: Types, Benefits and Importance (Fish Farming) - Conserve Energy Future

## (conserve-energy-future.com)

- 2. Fisheries Department Tamil Nadu (tn.gov.in)
- 3. Aquaculture Google Books
- 4. <u>aquaculture | Definition, Industry, Farming, Benefits, Types, Facts, & Methods | Britannica</u>
- 5. Fisheries & Aquaculture (investindia.gov.in)

| Course Code     | PO  | <b>D1</b> | PO2 | PO  | O3  | PO  | )4         | PO5 | PO6 | PO7 |
|-----------------|-----|-----------|-----|-----|-----|-----|------------|-----|-----|-----|
| <b>24UMBS32</b> | PSO | PSO       | PSO | PSO | PSO | PSO | PSO        | PSO | PSO | PSO |
|                 | 1.a | 1.b       | 2   | 3.a | 3.b | 4.a | <b>4.b</b> | 5   | 6   | 7   |
| CO1             | 2   | 2         | -   | -   | -   | 1   | 2          | 2   | -   | 2   |
| CO2             | 2   | 1         | 2   | 2   | 3   | 3   | 2          | 3   | -   | 1   |
| CO3             | 2   | 3         | 2   | 3   | 2   | 2   | 1          | 3   | -   | 3   |
| CO4             | 2   | 3         | 2   | 3   | 2   | 3   | 3          | 3   | -   | 2   |
| CO5             | 2   | 3         | 2   | 3   | 2   | 2   | 3          | 3   | 3   | 2   |

 $Strong - 3 \qquad Medium - 2 \qquad Low - 1$ 

Mrs. M.M.Fatima Mansoora

Mrs.K.Bervin

Head of the Department i/c

**Course Designer** 



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#### VIRUDHUNAGAR

Quality Education with Wisdom and Values

B.Sc. Microbiology (2024-2025 onwards)

| Semester - IV           |                  | Hours/Week  | : 5            |
|-------------------------|------------------|-------------|----------------|
| Core Course –7          | IMMUNOLOGY AND   | Credits: 5  |                |
| Course Code<br>24UMBC41 | IMMUNOTECHNOLOGY | Internal 25 | External<br>75 |

#### **COURSE OUTCOMES**

## On Completion of the Course, the students will be able to

- relate the structure of the immune system, contributions of organs, fundamental concepts of immunity and cells involved in immune responses. (K1)
- CO2 explain the basics of antigens and antibodies, types and their properties in immune system regulation (K2)
- CO3 outline the role of MHC system in transplantation; leading to hypersensitivity conditions, functions of Tumor specific antigens, etc (K2)
- CO4 make use of the concepts of immuno-techniques and immunologic processes governing graft rejection and therapeutic modalities for immunosuppression in transplantation. (K3)
- CO5 apply the knowledge on immunological disorders, overreaction by our immune system and its consequences. (K3)

## UNIT I

Organs and Cells in Immune System and Immune Response: Primary Lymphoid Organs, Secondary Lymphoid Organs, and Lymphoid tissues; T – Cell and B –Cell membrane bound receptors – Apoptosis; T - cell processing, Presentation and Regulation; T – Cell Subpopulation, Properties, Functions and T – Cell Suppression; Physiology of Immune Response- Innate, Humoral and Cell Mediated Immunity; Immunohematology. (15 Hours)

#### **UNIT II**

Antigen and Antibody: Antigens - Properties of Haptens, Epitopes, Adjuvants, and Cross reactivity; Antibodies- Structure, Properties, Classes; Antigen and Antibody Reactions: Precipitation, Agglutination, Complement fixation, Opsonization, Neutralization; Vaccines – Active and Passive Immunization; Classification of Vaccines; Other approaches to New

Vaccines; Types of Vaccine - Antibacterial, Antiviral; Vaccination Schedule. (15 Hours)

#### **UNIT III**

Immunoassay and Immunotechniques - Preparation and Standardization of Bacterial antigens; Raising of Monoclonal and Polyclonal antibodies; Purification of antibodies.

Immunotechniques - RIA, RAST, ELISA, Immunofluorescence techniques and Flow Cytometry.

(15 Hours)

## **UNIT IV**

Transplantation and Tumor Immunology - MHC Antigens - Structure and Function;
HLA system - Regulation and response to Immune System; Transplantation Immunology Tissue Transplantation and Grafting; Mechanism of Graft acceptance and Rejection; HLA
Typing; Tumor Specific Antigens; Immune response to Tumors; Immune diagnosis; Cancer
Immunotherapy. (15 Hours)

#### **UNIT V**

Immunological Disorders and Diseases - Hypersensitivity Reactions (Type I, II, III and IV); Acquired Immunodeficiency Syndrome; Autoimmune Disorders and Diseases:

Organ Specific and Non-organ Specific. (15 Hours)

#### **TEXT BOOKS**

- 1 Kuby, J. (2018). Immunology, 8 th edition. New York: W.H. Freeman and company.
- 2 Roitt, I.M., (2017). Essential of immunology, 13 th edition. New Jersey: Blackwell scientific publication.
- 3 Tizard, R. (2007). Immunology, 4th edition. United States: Thomson organization Ltd.
- 4 Robert Coleman, M. (1992). Fundamental Immunology, 2 nd edition. New York: WCB Publishers.
- 5 HaleemKhan, A.A. (2011). Textbook of Immunology, 1 st edition. New Delhi: Ane Books Pvt. Ltd.
- 6 Richard Coico, Geoffrey Sunshine, Eli Benjamini. (2003). Immunology A Short Course. 5<sup>th</sup>Edition., Wiley-Blackwell, New York.
- Judith A.Owen, Jenni Punt, Sharon A. Stranford, Janis Kuby. (2013). Immunology, 7<sup>th</sup>Edition., W. H. Freeman and Company, New York.
- 8 Abul K. Abbas, Andrew H. Lichtman, Shiv Pillai. (2021). Cellular and Molecular Immunology, 10<sup>th</sup>Edition.,Elsevier.
- Robert R. Rich, Thomas A. Fleisher, William T. Shearer, Harry Schroeder, Anthony J.
- Frew, Cornelia M. Weyand. (2018). Clinical Immunology: Principles and Practice, 5<sup>th</sup> Edition. Elsevier.
- 10 Pravash Sen. Gupta. (2003). Clinical Immunology. Oxford University Press.

#### **REFERENCES BOOKS**

- Janeway Travers. (1997). Immunobiology- the immune system in health and disease. Current Biology Ltd. London, New York. 3<sup>rd</sup> Edition.
- Peter J. Delves, Seamus Martin, Dennis R. Burton, Ivan M. Roitt. (2006). Roitt's Essential Immunology, 11<sup>th</sup>Edition., Wiley-Blackwell.
- William R Clark. (1991). The Experimental Foundations of Modern Immunology. 3<sup>rd</sup>Edition. John Wiley and Sons Inc. New York.
- 4. Frank C. Hay, Olwyn M. R. Westwood. (2002). Practical Immunology, 4<sup>th</sup>Edition., Wiley-Blackwell.
- 5. Noel R. Rose, Herman Friedman, John L. Fahey. (1986). Manual of Clinical Laboratory Immunology. ASM.3<sup>rd</sup> Edition.

## Web Resources

- 1 https://www.ncbi.nlm.nih.gov/books/NBK279395/
- 2 https://med.stanford.edu/immunol/phd-program/ebook.html
- 3 https://ocw.mit.edu/courses/hst-176-cellular-and-molecular-immunology-fall-2005/pages/lecture-notes/
- 4 Immunology Overview Medical Microbiology NCBI Bookshelf (nih.gov)
- 5 Immunology an overview | ScienceDirect Topics

| Course Code<br>24UMBC41 | PO  | 1   | PO2 | P(  | )3  | PO4 |     | PO5 | PO6 | PO7 |
|-------------------------|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|
|                         | PSO |
|                         | 1.a | 1.b | 2   | 3.a | 3.b | 4.a | 4.b | 5   | 6   | 7   |
| CO1                     | 2   | 2   | 1   | 2   | 2   | 3   | 3   | 3   | -   | 2   |
| CO2                     | 2   | 3   | 2   | 3   | 2   | 2   | 1   | 3   | -   | 1   |
| CO3                     | 2   | 3   | 2   | 3   | 2   | 2   | 1   | 3   | -   | 1   |
| CO4                     | 2   | 3   | 2   | 3   | 2   | 2   | 3   | 3   | 1   | 2   |
| CO5                     | 2   | 3   | 2   | 3   | 2   | 2   | 3   | 3   | 1   | 2   |

Strong -3 Medium -2 Low -1

Mrs.M.M.Fatima Mansoora **Head of the Department i/c**  Ms.M.Vijayalakshmi Course Designer





(Belonging to Virudhunagar Hindu Nadars)

An Autonomous Institution Affiliated to Madurai Kamaraj University, Madurai Reaccredited with 'A++' Grade (4th Cycle) by NAAC

#### VIRUDHUNAGAR

Quality Education with Wisdom and Values

**B.Sc.** Microbiology (2024-2025 anwards)

| IMMUNOLOGY AND   | Credits: 3 | 3         |
|------------------|------------|-----------|
| IMMUNOTECHNOLOGY |            |           |
| IMMUNOTECHNOLOGI |            |           |
| PRACTICAL        | Internal   | External  |
|                  | 40         | 60        |
|                  | PRACTICAL  | IKACIICAL |

#### $\mathbf{C}($

### On Completion of the Course, the students will be able to

CO<sub>1</sub> explain the basic concepts and practical knowledge on immunological reactions. (K2)

CO<sub>2</sub> identify the principle behind antigen –antibody reactions. (K2)

illustrate the procedure to study immune complexes. (K3) CO<sub>3</sub>

compare the structural basis of blood cells and their characteristics. (K3) CO4

apply the methodology and techniques used in immunology. (K3)

## **UNIT I**

Identification of Blood group and Rh Typing. Coomb's test. TPHA. (12 Hours)

#### **UNIT II**

T cell identification (Demonstration)

Latex Agglutination reactions- RF, ASO, CRP. (12 Hours)

#### **UNIT III**

Ouchterlony's Double Diffusion Method (antigen pattern).

Single Radial Immuno Diffusion Method

Widal test (12 Hours)

## **UNIT IV**

Electrophoresis - Serum, Counter and Immuno. (12 Hours)

#### **UNIT V**

Separation of Lymphocytes by Gradient Centrifugation method.

Diagnosis of Human Viral diseases: Dot ELISA.

ELISA: Hepatitis/ HIV

(12 Hours).

#### **TEXT BOOKS**

- Talwar. (2006). Hand Book of Practical and Clinical Immunology, Vol. I, 2nd edition, CBS.
- 2 Asim Kumar Roy. (2019). Immunology Theory and Practical, Kalyani Publications.
- Richard Coico, Geoffrey Sunshine, Eli Benjamini. (2003). Immunology A Short Course. 5<sup>th</sup>Edition., Wiley-Blackwell, New York.
- Judith A.Owen, Jenni Punt, Sharon A. Stranford, Janis Kuby. (2013). Immunology, 7<sup>th</sup>Edition., W. H. Freeman and Company, New York.
- 5 Pravash Sen. Gupta. (2003). Clinical Immunology. Oxford University Press.

#### REFERENCES BOOKS

- Frank C. Hay, Olwyn M. R. Westwood. (2008).Practical Immunology, 4th Edition, Wiley-Blackwell.
- 2 Wilmore Webley. (2016). Immunology Lab Manual, LAD Custom Publishing.
- 3 Rose. (1992). Manual of Clinical Lab Immunology, ASM.
- Janeway Travers. (1997). Immunobiology- the immune system in health and disease. Current Biology Ltd. London, New York. 3<sup>rd</sup> Edition.
- Peter J. Delves, Seamus Martin, Dennis R. Burton, Ivan M. Roitt. (2006). Roitt's Essential Immunology, 11<sup>th</sup>Edition., Wiley-Blackwell.

#### **Web Resources**

- 1 <a href="https://www.researchgate.net/publication/275045725">https://www.researchgate.net/publication/275045725</a> Practical ImmunologyA Laboratory Manual
- 2 <a href="https://www.urmc.rochester.edu/MediaLibraries/URMCMedia/labs/frelinger-lab/documents/Immunology-Lab-Manual.pdf">https://www.urmc.rochester.edu/MediaLibraries/URMCMedia/labs/frelinger-lab/documents/Immunology-Lab-Manual.pdf</a>
- 3 https://webstor.srmist.edu.in/web\_assets/downloads/2021/18BTC106J-lab-manual.pdf
- 4 <u>Immunology Overview Medical Microbiology NCBI Bookshelf (nih.gov)</u>
- 5 <u>Immunology an overview | ScienceDirect Topics</u>

| <b>Course Code</b> | P   | <b>O1</b> | PO2 | PO  | )3  | PC          | )4         | PO5 | PO6 | PO7 |
|--------------------|-----|-----------|-----|-----|-----|-------------|------------|-----|-----|-----|
| 24UMBC41P          | PSO | PSO       | PSO | PSO | PSO | PSO         | PSO        | PSO | PSO | PSO |
|                    | 1.a | 1.b       | 2   | 3.a | 3.b | <b>4.</b> a | <b>4.b</b> | 5   | 6   | 7   |
| CO1                | 3   | 2         | 2   | 2   | 2   | 3           | 3          | 3   | 21  | 2   |
| CO2                | 3   | 3         | 2   | 3   | 2   | 2           | 1          | 3   | 1   | 2   |
| CO3                | 3   | 3         | 2   | 3   | 1   | 2           | 2          | 3   | -   | 1   |
| CO4                | 2   | 3         | 2   | 3   | 2   | 2           | 3          | 3   | -   | 2   |
| CO5                | 2   | 3         | 2   | 3   | 2   | 2           | 3          | 2   | 2   | 2   |

 $Strong - 3 \qquad Medium - 2 \qquad Low - 1$ 

Mrs. M.M.Fatima Mansoora

Mrs. K.Bervin

Head of the Department i/c

**Course Designer** 



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#### VIRUDHUNAGAR

Quality Education with Wisdom and Values

## B.Sc. Microbiology (2024-2025 onwards)

| Semester - IV       | FOOD PROCESSING | Hours/W    | eek: 4   |
|---------------------|-----------------|------------|----------|
| Elective Course - 4 | TECHNOLOGY      | Credits: 4 | 4        |
| Course Code         | TECHNOLOGI      | Internal   | External |
| 24UMBA41            |                 | 25         | 75       |
|                     |                 |            |          |

#### **COURSE OUTCOMES**

## On Completion of the Course, the students will be able to

- CO1 recall the basic concepts of Food Processing Technology. (K1)
- CO2 understand the quality assessment of Meat, Milk and Fish. (K2)
- CO3 explain the Processing methods, Hygiene and Sanitation requirements in Food industries. (K2)
- CO4 find the methods for the Microbiological Examination of Foods and Safety Acts.(K3)
- CO5 apply the Food Preservation, Quality Assessment and Adulteration detection Techniques. (K3)

## **UNIT I**

Introduction to Food Preservation –Objectives and Techniques of Food Preservation.

Preservation: Principles of High temperature, Low temperature, Radiation, Chemical Preservatives and Bio preservatives. (12 Hours)

#### **UNIT II**

Freshness criteria and Quality assessment of Meat and Fish –Spoilage and Methods of Preservation. Production of by-products after processing waste and their utilization. Role of Packaging material, Types of packaging material. (12 Hours)

## **UNIT III**

Composition of Milk; Assessment of Milk, Thermal processing of fluid milk - Pasteurization (LTH, HTST&UHT techniques). Fermented Milk products-Cheese, Butter milk, Yogurt, Kumis, Kefir and Acidophilus milk. Hygiene and Sanitation requirement in Food processing and Fermentation industries. (12 Hours)

#### **UNIT IV**

Importance of Fats and Oils in Food-Extraction of Fats and Oils-Rendering, Pressing, Solvent extraction, Pressing of oil- Degumming, Refining, Bleaching, Deodorization, Fractionation, Pyrolysis of fats, Toxicity of frying oil. (12 Hours)

#### **UNIT V**

Methods for the Microbiological Examination of foods. Food borne illness and diseases. Microbial Cultures for Food Fermentation. Indian Factories Act on Safety, HACCP, Safety from Adulteration of food. (12 Hours).

#### TEXT BOOKS

- Avantina Sharma. (2006). Text Book of Food Science and Technology, International Book Distributing Co, Lucknow, UP.
- Sivasankar. (2005). Food Processing and Preservation, 3rd Edition., Prentice hall of India Pvt Ltd, NewDelhi.
- Ramaswamy H & Marcotte M. (2006). Food Processing: Principles & Applications. Taylor & Francis.
- NIIR Board of Food and Technologist. (2005). Modern Technology of Food Processing and Agrobased industries, National Institute of Industrial Research, Delhi.
- 5 Adams M.R. and Moss M. O (2007). Food Microbiology. New Age International.

## REFERENCES BOOKS

- 1 Fellos PJ. (2005). Food Processing Technology: Principle & Practice 2<sup>nd</sup>Edition. CRC.
- Peter Zeuthen and Leif Bogh-Sorenson. (2005). Food Preservation Techniques, WoodlandPublishing Ltd, Cambridge, England.
- Gustavo V. Barbosa-Canovas, Maria S. Tapia, M. Pilar Cano. (2004). Novel Food Processing Technologies, CRC.
- Suman Bhatti, Uma Varma. (1995). Fruit and vegetable processing organizations and institutions, 1<sup>st</sup> Edition., CBS Publishing, New Delhi.
- 5 MirdulaMirajkar, Sreelatha Menon. (2002). Food Science and Processing Technology Vol-2, Commercial processing and packaging, Kanishka publishers, New Delhi.

## **Web Resources**

- 1 https://sites.google.com/a/uasd.in/ecourse/food-processing-technology
- 2 https://nptel.ac.in/courses/126105015
- 3 <a href="https://engineeringinterviewquestions.com/biology-notes-on-food-adulteration/">https://engineeringinterviewquestions.com/biology-notes-on-food-adulteration/</a>
- 4 <u>food processing | Definition, Purpose, Examples, & Facts | Britannica</u>
- 5 Food Processing Technology | Food News & Views Updated Daily (foodprocessingtechnology.com)

| <b>Course Code</b> | P   | <b>O1</b> | PO2 | PO  | O3 PO4     |             | )4         | PO5 | PO6 | PO7 |
|--------------------|-----|-----------|-----|-----|------------|-------------|------------|-----|-----|-----|
| <b>24UMBA41</b>    | PSO | PSO       | PSO | PSO | PSO        | PSO         | PSO        | PSO | PSO | PSO |
|                    | 1.a | 1.b       | 2   | 3.a | <b>3.b</b> | <b>4.</b> a | <b>4.b</b> | 5   | 6   | 7   |
| CO1                | 3   | 3         | 2   | 3   | 2          | 3           | 2          | 2   | 1   | 2   |
| CO2                | 3   | 3         | 2   | 3   | 3          | 2           | 2          | 1   | -   | 1   |
| CO3                | 3   | 3         | 2   | 3   | 3          | 2           | 2          | 1   | 1   | 1   |
| CO4                | 2   | 2         | 3   | 2   | 2          | 2           | 1          | 1   | 1   | 1   |
| CO5                | 2   | 3         | 3   | 3   | 3          | 2           | 2          | 1   | 1   | 2   |

Strong -3 Medium -2 Low -1

Mrs. M.M.Fatima Mansoora Mrs. K.Bervin

Head of the Department i/c Course Designer



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#### VIRUDHUNAGAR

### Quality Education with Wisdom and Values

B.Sc. Microbiology (2024-2025 onwards)

| Semester - IV |                    | Hours/W    | eek: 2   |  |
|---------------|--------------------|------------|----------|--|
| SEC - 5       | VACCINE TECHNOLOGY | Credits: 2 |          |  |
| Course Code   |                    | Internal   | External |  |
| 24UMBS41      |                    | 25         | 75       |  |
|               |                    |            |          |  |

#### **COURSE OUTCOMES**

## On Completion of the Course, the students will be able to

- CO1 recall knowledge on the basics of immunization and induction of immunity. (K1)
- CO2 state the types of vaccines, its immunological effects and regulatory guidelines (K1)
- CO3 interpret the role of Recombinant DNA in vaccine technology. (K2)
- CO4 outline the conventional to recent technology of vaccine production (K2)
- CO5 apply ethical issues and regulations in vaccine production and clinical trials.(K3)

#### **UNIT I**

History of Vaccination, Active and Passive immunization; requirements for induction of immunity, Epitopes, Linear and Conformational Epitopes, Characterization and Location of APC, MHC and Immunogenicity. (6 Hours)

#### UNIT II

Viral/Bacterial/Parasite Vaccine differences, Methods of Vaccine preparation – Live, Killed, Attenuated, Sub unit vaccines; Licensed vaccines, Viral Vaccine - Poliovirus Vaccine-Inactivated & Live, Rabies Vaccines, Hepatitis A & B Vaccines, Bacterial Vaccine - Anthrax Vaccines, Cholera Vaccines, Diphtheria toxoid, Parasitic Vaccine - Malaria Vaccine.

(6 Hours)

#### **UNIT III**

Vaccine Technology- Role and Properties of Adjuvants, Recombinant DNA and Protein-based Vaccines, Plant-based Vaccines, Reverse Vaccinology; Peptide Vaccines, Conjugate Vaccines. Recent advances in Malaria, Tuberculosis & HIV. (6 Hours)

#### **UNIT IV**

Fundamental Research to Rational Vaccine Design. Antigen identification and delivery, T-Cell expression cloning for identification of vaccine targets for intracellular pathogens, Rationale Vaccine design based on Clinical requirements: Scope of future Vaccine strategies. (6 Hours)

#### **UNIT V**

Vaccine Additives and Manufacturing Residuals, Regulation and Testing of Vaccines, Regulation of Vaccines in developing Countries, Quality Control and Regulations in Vaccine research, Animal testing, Rational design to Clinical trials, Large Scale production, Commercialization. Vaccine Safety Ethics and Legal issues. (6 Hours)

#### **TEXT BOOKS**

- 1 Ronald W. Ellis.(2001). New Vaccine Technologies.Landes Bioscience.
- 2 Cheryl Barton. (2009). Advances in Vaccine Technology and Delivery. Espicom Business Intelligence.
- 3 Male, David. Ed. (2007). Immunology. 7<sup>th</sup> Edition. Mosby Publication.
- Kuby, RA Goldsby, Thomas J. Kindt, Barbara, A. Osborne. (2002). Immunology. 6<sup>th</sup> Edition, Freeman.
- 5 Brostoff J, Seaddin JK, Male D, Roitt IM. (2002). Clinical Immunology. 6<sup>th</sup> Edition, Gower Medical Publishing.

## **REFERENCES BOOKS**

- Stanley A. Plotkin, Walter Orenstein& Paul A. Offit.(2013). Vaccines, 6<sup>th</sup> Edition. BMA Medical Book Awards Highly Commended in Public Health. Elsevier Publication.
- 2 Coico, R. etal. (2003). Immunology: A Short Course. 5<sup>th</sup> Edition, Wiley Liss.
- 3 Parham, Peter.(2005). The Immune System. 2<sup>nd</sup> Edition, Garland Science.
- 4 Abbas, A.K. etal. (2007). The Cellular and Molecular Immunology. 6<sup>th</sup> Edition, Sanders / Elsevier.
- 5 Weir, D.M. and Stewart, John (2000). Immunology. 8th Edition, Churchill Pvt. Ltd.

## **Web Resources**

- 1 https://www.slideshare.net/adammbbs/pathogenesis-3-rd-internal-updated-43458567
- 2 https://www.bio.fiocruz.br/en/images/stories/pdfs/mpti/2013/selecao/vaccine-processtechnology.pdf
- 3 https://www.dcvmn.org/IMG/pdf/ge healthcare dcvmn introduction to pd for vaccine production 29256323aa 10mar2017.pdf
- 4 https://www.sciencedirect.com/science/article/pii/B9780128021743000059
- 5 https://www.researchgate.net/publication/313470959\_Vaccine\_Scaleup\_and\_Manufacturing

| <b>Course Code</b> | P   | <b>O1</b> | PO2 | PO  | )3         | PO4         |            | PO5 | PO6 | PO7 |
|--------------------|-----|-----------|-----|-----|------------|-------------|------------|-----|-----|-----|
| <b>24UMBS41</b>    | PSO | PSO       | PSO | PSO | PSO        | PSO         | PSO        | PSO | PSO | PSO |
|                    | 1.a | 1.b       | 2   | 3.a | <b>3.b</b> | <b>4.</b> a | <b>4.b</b> | 5   | 6   | 7   |
| CO1                | 3   | 3         | 2   | 2   | 1          | 3           | 2          | 3   | -   | 2   |
| CO2                | 3   | 3         | 2   | 3   | 3          | 2           | 2          | 1   | -   | 1   |
| CO3                | 3   | 3         | 2   | 3   | 3          | 2           | 2          | 1   | 1   | 1   |
| CO4                | 2   | 2         | 3   | 2   | 3          | 2           | 1          | 2   | 1   | 1   |
| CO5                | 2   | 3         | 3   | 2   | 3          | 2           | 2          | 1   | 1   | 3   |

 $Strong - 3 \qquad Medium - 2 \qquad Low - 1$ 

Mrs. M.M.Fatima Mansoora

Ms. K.Kavyaa

Head of the Department i/c

**Course Designer** 



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#### VIRUDHUNAGAR

#### Quality Education with Wisdom and Values

B.Sc. Microbiology (2024-2025 onwards)

| Semester - IV           |            | Hours/Week: 2  |             |  |  |
|-------------------------|------------|----------------|-------------|--|--|
| SEC –6                  |            | Credits: 2     |             |  |  |
| Course Code<br>24UMBS42 | APICULTURE | Internal<br>25 | External 75 |  |  |

#### **COURSE OUTCOMES**

## On Completion of the Course, the students will be able to

- CO1 recall the Systematic position, Life history and Biology of honey bees. (K1)
- CO2 state the different stages, Types of bees and Management of Apiculture.(K1)
- CO3 describe the practice of bee rearing process and analyze instruments employed in apiary.(K2)
- CO4 explain the Diseases, Economy, Rearing and Entrepreneurship of Apiculture (K2)
- CO5 apply the proposal for funding agencies and reveal the modern methods employed in artificial bee hives.(K3)

#### **UNIT I**

Biology of Bees: Honeybee – Systematic position – Species of Honey bees – Life history of Honey bee – behaviour – swarming – Pheromone. (6 Hours)

#### **UNIT II**

Social life in Bees:Bee colony – Castes – natural colonies and their yield – Types of bee hives – Structure – location, care and management. (6 Hours)

#### **UNIT III**

Bee Rearing:Apiary – Care and Management – Artificial bee hives – types – construction of spaceframes – Selection of sites – Handling – Maintenance – Instruments employed in Apiary – Extraction instruments. (6 Hours)

#### **UNIT IV**

Bee Economy: Honey – Composition – uses – Bee wax and its uses – yield in national and international market – Diseases of honey bees and their control methods. Economics of bee culture. (6 Hours)

#### UNIT V

Entrepreneurship: venture – Preparing proposals for financial assistance and funding agencies – Bee Keeping Industry – Recent Efforts, Modern Methods in employing artificial Beehives for cross pollination in horticultural gardens. (6 Hours)

#### **TEXT BOOKS**

- 1. Dewey M. Caron. (2013). Honey Bee Biology and Beekeeping. Revised Edition. Wicwas Press, Kalamazoo. ISBN 10: 1878075292
- 2. R. A. Morse. (1993). Rearing queen honey bees. Wicwas press, NY. ISBN-10: 1878075055
- 3. Ted Hooper. (2010). Guide to Bees & Honey: The World's Best Selling Guide to Beekeeping. Northern Bee Books. Oxford. ISBN 10: 1904846513
- 4. Jayashree K. V., Tharadevi C.S. and Arumugam N. (2014) Apiculture. Saras Publication
- 5. Raj H. (2020). Vinesh Text Book of Apiculture. S. Vinesh and Co.

## REFERENCES BOOKS

- Dewey M. Caron. (2020). The Complete Bee Handbook: History, Recipes, Beekeeping Basics, and More,Rockridge Press. ISBN-10: **1646119878**
- 2 Joachim Petterson. (2016). Beekeeping: A Handbook on Honey, Hives & Helping the Bees, Weldon Owen.
- 3 Eva Crane. (1999). The World History of Beekeeping and Honey Hunting. Routledge. India.ISBN-10: 0415924677
- 4 Pagar B. S. (2016). Textbook Of Apiculture. Sahitya Sagar.
- 5 Sehgal P.K. (2018). Text Book of Sericulture, Apiculture and Entomology. Kalayani.

#### **Web Resources**

- 1 Bee Keeping Basics. Retrieved from: <a href="https://denton.agrilife.org/files/2013/08/beekeeping-basics.pdf">https://denton.agrilife.org/files/2013/08/beekeeping-basics.pdf</a>
- 2 Beekeeping as an Entrepreneurship, Retrieved from: <a href="https://lupinepublishers.com/agriculture-journal/pdf/CIACR.MS.ID.000270.pdf">https://lupinepublishers.com/agriculture-journal/pdf/CIACR.MS.ID.000270.pdf</a>
- 3 Raising Bumble Bees at Home: A Guide to Getting Started. Retrieved from: https://www.ars.usda.gov/ARSUserFiles/20800500/BumbleBeeRearingGuide.pdf

- 4 Apiculture Biology for Everybody (homeomagnet.com)
   5 Apiculture: Introduction to Apiculture (iasri.res.in)

| Course Code<br>24UMBS42 | P   | 01  | PO2 | PO3 |            | PO4         |            | PO5 | PO6 | PO7 |
|-------------------------|-----|-----|-----|-----|------------|-------------|------------|-----|-----|-----|
|                         | PSO | PSO | PSO | PSO | PSO        | PSO         | PSO        | PSO | PSO | PSO |
|                         | 1.a | 1.b | 2   | 3.a | <b>3.b</b> | <b>4.</b> a | <b>4.b</b> | 5   | 6   | 7   |
| CO1                     | 2   | 2   | -   | -   | -          | 1           | 2          | 2   | -   | 2   |
| CO2                     | 2   | 1   | 2   | 2   | 3          | 3           | 2          | 3   | -   | 1   |
| CO3                     | 2   | 3   | 2   | 3   | 2          | 2           | 1          | 3   | -   | 3   |
| CO4                     | 2   | 3   | 2   | 3   | 2          | 3           | 3          | 3   | 1   | 2   |
| CO5                     | 2   | 3   | 2   | 3   | 2          | 2           | 3          | 3   | 3   | 2   |

Strong – 3 Medium – 2 Low - 1

Mrs. M.M.Fatima Mansoora

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## VIRUDHUNAGAR Quality Education with Wisdom and Values

B.Sc. Microbiology (2024-2025 onwards)

| Semester - V    |                  | Hours/Week | : 6      |
|-----------------|------------------|------------|----------|
| Core Course – 9 | BACTERIOLOGY AND | Credits: 6 |          |
| Course Code     | MYCOLOGY         | Internal   | External |
| 24UMBC51        |                  | 25         | 75       |

#### **COURSE OUTCOMES**

#### On Completion of the Course, the students will be able to

- **CO1:** recall the importance of normal flora of human body and acquire knowledge on the process of infectious disease. (K1)
- **CO2:** classify the various bacterial and fungal pathological events during the progression of an infectious disease and apply the underlying mechanisms of spread of disease. (K2)
- **CO3:** explain disease-causing ability of microorganisms and compare their modes of infection, symptoms, diagnosis and control. (K2)
- **CO4:** apply human-microbe interaction to obtain in-depth knowledge on diseases and the mechanism behind the disease process. (K3)
- **CO5:** identify the types of microbes caused in humans and categorize the modes of infection, pathogenesis and treatment. (K3)

#### **UNIT I**

**History**- Classification of Medically Important Microbes - Koch's, and River's postulates- A brief account on the normal microbial flora of the healthy human body.

Host-pathogen interactions: Definitions of infection, invasion, primary and opportunistic pathogens, pathogenicity, virulence, toxigenicity, carriers, endemic, epidemic, pandemic diseases and epidemiology. Putative virulence factors of human pathogens - Infectious disease cycle. Collection and transport of clinical specimens for bacterial and fungal infections. (18 Hours)

#### **UNIT II**

Medically important Gram Positive infections - Causative agent, clinical symptoms, pathogenesis, mode of transmission, prevention and treatment of the following bacterial diseases - Streptococcal infections (*Streptococcus pyogenes*, *Streptococcus faecalis*), Staphylococcal infections (*Staphylococcus aureus*), Tetanus (*Clostridium tetani*),

Diphtheria (*Corynebacterium diphtheriae*), Anthrax (*Bacillus anthracis*), Tuberculosis (*Mycobacterium tuberculosis*), Leprosy (*Mycobacterium leprae*). (18 Hours)

#### **UNIT III**

Medically important Gram-Negative infections - Causative agent, clinical symptoms, pathogenesis, mode of transmission, prevention, and treatment of the following bacterial diseases - Meningitis (*Klebsiella pneumoniae, Neisseria meningitidis*), Typhoid (*Salmonella typhi, Salmonella paratyphi*), Cholera (*Vibrio cholerae*), Bacillary dysentery (*Shigella dysenteriae*). Sexually Transmitted disease: Syphilis (*Treponema pallidum*), Gonorrhoea (*Neisseria gonorrhoeae*). Nosocomial infections: Definition, importance, and their control (*Pseudomonas aeruginosa*). (18 Hours)

#### **UNIT IV**

Medically important Fungi - Classification of medically important fungi: Superficial mycoses: Pityriasis versicolor, Tinea nigra, Piedra. Cutaneous mycoses: *Microsporum* spps. *Trichophyton* spps., and *Epidermophyton floccosum*. Subcutaneous mycoses: Chromoblastomycosis, Sporotrichosis. Systemic Mycoses: Blastomycosis, Histoplasmosis. Opportunistic Infections: Candidiasis, Cryptococcosis, Zygomycosis. Mycotoxins: Aflatoxin. (18 Hours)

#### **UNIT V**

Antimicrobial agents -General characteristics and mode of action of antibacterial agents - Modes of action with an example for each: Inhibitor of nucleic acid synthesis - Inhibitor of cell wall synthesis - Inhibitor of cell membrane function - Inhibitor of protein synthesis - Inhibitor of metabolism. Antifungal agents- Mechanism of action of Amphotericin B & Griseofulvin. (18 Hours)

### **TEXT BOOKS**

- Tom Parker, M. Leslie H. Collier. (1990). Topley&Wilson's Principles of Bacteriology, Virology and Immunity, 8th Edition. London: Edward Arnold.
- Greenwood, D., Slack, R.B. and Peutherer, J.F. (2012) Medical Microbiology, 18th Edition. Churchill Livingstone, London.
- Finegold, S.M. (2000) Diagnostic Microbiology, 10<sup>th</sup> Edition. C.V. Mosby Company, St. Louis.
- 4 Ananthanarayanan, R. and Jayaram Panicker C.K. (2020) Text book of Microbiology. Orient Longman, Hyderabad.
- Jagdish Chander (2018). Textbook of Medical Mycology, 4<sup>th</sup> edition, Jaypee brothers' medical publishers.

#### REFERENCES BOOKS

- Gerhardt, P., Murray, R.G., Wood, W.A. and Kreig, N.R. (Editions) (1994) Methods for General and Molecular Bacteriology. ASM Press, Washington, DC.
- 2 Kevin Kavanagh, (2018). Fungi Biology and Applications 3<sup>rd</sup> Edition. Wiley Blackwell publishers.
- 3 C.J. Alexopoulos, C.W. Mims, M. Blackwell, (2007). Introductory Mycology, 4th edition. Wiley publishers.
- 4 A.J. Salle (2007). Fundamental principles of bacteriology, fourth edition, Tata McGraw-Hill Publications.
- 5 Christopher C. Kibbler, Richard Barton, Neil A. R. Gow, Susan Howell, Donna M. MacCallum, Rohini J. Manuel (2017). Oxford Textbook of Medical Mycology. Oxford University Press.

#### Web Resources

- 1 <a href="http://textbookofbacteriology.net/nd">http://textbookofbacteriology.net/nd</a>
- 2 https://microbiologysociety.org/members-outreach-resources/links.html
- 3 <a href="http://mycology.cornell.edu/fteach.html">http://mycology.cornell.edu/fteach.html</a>
- 4 <a href="https://www.adelaide.edu.au/mycology/">https://www.adelaide.edu.au/mycology/</a>
- 5 <a href="https://www.isham.org/mycology-resources/mycological-links">https://www.isham.org/mycology-resources/mycological-links</a>

| <b>Course Code</b> | P(         | PO1        |          | P          | PO3        |            | PO4        |          | PO6      | PO7      |
|--------------------|------------|------------|----------|------------|------------|------------|------------|----------|----------|----------|
| 24UMBC51           | PSO<br>1.a | PSO<br>1.b | PSO<br>2 | PSO<br>3.a | PSO<br>3.b | PSO<br>4.a | PSO<br>4.b | PSO<br>5 | PSO<br>6 | PSO<br>7 |
| CO1                | 3          | 3          | 3        | 2          | 3          | 1          | 3          | 1        | 1        | 3        |
| CO2                | 3          | 3          | 3        | 1          | 3          | 1          | 3          | 1        | 1        | 2        |
| CO3                | 3          | 3          | 2        | 1          | 3          | 2          | 2          | 1        | 1        | 2        |
| CO4                | 3          | 2          | 2        | 1          | 3          | 1          | 3          | 1        | 1        | 2        |
| CO5                | 2          | 2          | 3        | 2          | 3          | 3          | 2          | 1        | 1        | 2        |

Strong -3 Medium -2 Low -1

Mrs.M.M.Fatima Mansoora **Head of the Department i/c** 

Mrs.M.M.Fatima Mansoora Course Designer



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#### VIRUDHUNAGAR

## **Quality Education with Wisdom and Values**

B.Sc. Microbiology (2024-2025 onwards)

| Semester - V            |                           | Hours/Wo    | eek:6       |
|-------------------------|---------------------------|-------------|-------------|
| Core Course – 10        | VIROLOGY AND PARASITOLOGY | Credits: 6  | Ó           |
| Course Code<br>24UMBC52 |                           | Internal 25 | External 75 |

## **COURSE OUTCOMES**

### On Completion of the Course, the students will be able to

**CO1:** recall the basic structure, properties and classification of emerging & re-emerging viruses, protozoans. (K1)

CO2: explain about the infections caused by intestinal worms, nematodes and helminthes. (K2)

**CO3:** infer the causative agents of diseases, concepts of exploitation of host cells for reproduction, assessment parameter of their severity, diagnosis and treatments (K2)

**CO4:** identify the methods of infection, cultivation methods and interaction with host organisms. (K3)

**CO5:** compare the evolution and determine how to prevent it or stop its spread. (K3)

#### **UNIT I**

General Properties, replication and Classification of viruses (Baltimore classification), Cultivation of viruses- in animals, embryonated eggs and tissue culture, Virus purification assays - collection and transport of clinical specimens for viral infections.

(15 Hours)

#### **UNIT II**

Viral diseases with reference to symptoms, pathogenesis, transmission, prophylaxis and control – Arboviruses (Flavi virus), Picorna viruses (Polio virus and Rhinovirus), Hepatitis viruses (HAV, HBV, HCV, HDV, HEV), Rabies virus, Orthomyoviruses (Influenza virus) and Paramyxoviruses (Mumps and Measles virus), Pox viruses (Variola, Vaccinia), Herpes viruses (Herpes simplex, Varicella zoster), Adenoviruses, Rotaviruses and HIV

viruses. Oncogenic viruses (Human Papilloma virus): Introduction, characteristics of transformed cells, mechanism of viral oncogenesis and clinical manifestations. (20 Hours)

#### **UNIT III**

Emerging and re-emerging viral infections (SARS, Swine flu, Ebola, Dengue, Chikungunya- and Corona) – causes, spread and preventive measures. Detection of viruses in clinical specimens – Serological and Molecular diagnosis of virus infections – Antiviral agents, Interferons and Viral Vaccines, Immunization schedules. (15 Hours)

#### **UNIT IV**

General introduction to Medical Parasitology, Classification of medically important parasites. Morphology, life cycle, pathogenesis, clinical features, laboratory diagnosis, prevention and treatment of diseases caused by the following organisms: *Entameobahistolytica*, flagellates (*Giardia lamblia, Leishmania donovani*), Sporozoa-*Plasmodium* sp. (20 Hours)

#### **UNIT V**

Introduction to Helminthes, Platyhelminthes, *Taenia, Fasciola, Paragonimus, Schistosoma*spps. Nemathelminthes— Ascaris, *Ankylostoma, Enterobius, Trichuris, Trichinella, Wuchereria, Dracanculus.* Collection, transport and examination of specimen Laboratory techniques in parasitology Examination of faeces for ova and cyst by direct wet mount and iodine wet mount, Concentration methods (Floatation and Sedimentation techniques), Examination of blood for parasites. Cultivation of parasites. (20 Hours)

### TEXT BOOKS

- 1. Rajan, S., (2007). Medical microbiology, MJP publisher.
- 2. Jeyaram Paniker, C.K. (2006). Text Book of Parasitology Jay Pee Brothers, NewDelhi.
- 3. Arora, D.R. and Arora B. (2002). Medical Parasitology, 1<sup>st</sup> Edition CBS Publishers & Distributors, New Delhi.
- 4. Chatterjee (1986). Medical Parasitology. Tata McGraw Hill, Calcutta.
- 5. Parija S. C. (1996). Text Book of Medical Parasitology. 4<sup>th</sup> edition, Orient Longman, All India Publishers & Distributors.

#### REFERENCES BOOKS

- 1. Jawetz, E., Melnick, J.L. and Adelberg, E.A. (2000). Review of Medical Microbiology, 19<sup>th</sup> Edition. Lange Medical Publications, U.S.A.
- 2. Ananthanarayan, R. and Jeyaram Paniker, C.K. (2009). Text Book of Microbiology, 8<sup>th</sup>Edition. Orient Longman, Chennai.
- 3. Conrat HF, Kimball PC and Levy JA. (1988). Virology. 2<sup>nd</sup> edition. Prentice Hall, Englewood Cliff, New Jersey.
- 4. Topley& Wilsons's (1990). Principles of Bacteriology, Virology and Immunity, 8<sup>th</sup> Edition, Vol. III Bacterial Diseases, Edward Arnold, London.
- 5. Finegold, S.M. (2000). Diagnostic Microbiology, 10<sup>th</sup> Edition. C.V. Mosby Company, St.Louis.

#### Web Resources

- 1. <a href="https://www.ncbi.nlm.nih.gov/pmc/articles/PMC4047123/">https://www.ncbi.nlm.nih.gov/pmc/articles/PMC4047123/</a>
- 2. <a href="https://www.ncbi.nlm.nih.gov/pubmed/21722309">https://www.ncbi.nlm.nih.gov/pubmed/21722309</a>
- **3.** https://www.sciencedirect.com/science/article/pii/S2211753919300193
- 4. https://cmr.asm.org/content/30/3/811
- 5. https://www.nejm.org/doi/full/10.1056/NEJMoa1811400

| Course code<br>24UMBC52 | PO         | 1          | PO2      | PC         | )3         | PO4        |            | PO5      | PO6      | PO7      |
|-------------------------|------------|------------|----------|------------|------------|------------|------------|----------|----------|----------|
|                         | PSO<br>1.a | PSO<br>1.b | PSO<br>2 | PSO<br>3.a | PSO<br>3.b | PSO<br>4.a | PSO<br>4.b | PSO<br>5 | PSO<br>6 | PSO<br>7 |
| CO1                     | 3          | 3          | 2        | 3          | 3          | 1          | 3          | 1        | 3        | 3        |
| CO2                     | 3          | 3          | 3        | 3          | 3          | 1          | 2          | 1        | 2        | 2        |
| CO3                     | 3          | 3          | 2        | 3          | 3          | 1          | 3          | 2        | 2        | 2        |
| CO4                     | 3          | 3          | 3        | 2          | 2          | 1          | 2          | 1        | 2        | 2        |
| CO5                     | 3          | 3          | 3        | 3          | 1          | 1          | 3          | _        | 1        | 1        |

Strong - 3 Medium - 2 Low - 1

Mrs.M.M.Fatima Mansoora **Head of the Department i/c** 

Ms.M.Vijayalakshmi Course Designer



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#### VIRUDHUNAGAR

#### Quality Education with Wisdom and Values

**B.Sc.** Microbiology

(2024-2025 onwards)

| Semester - V     |                                | Hours/W    | eek: 5   |  |
|------------------|--------------------------------|------------|----------|--|
| Core Course – 11 | MEDICAL MICROBIOLOGY PRACTICAL | Credits: 4 |          |  |
| Practical -V     |                                |            |          |  |
| Course Code      |                                | Internal   | External |  |
| <b>24UMBC51P</b> |                                | 40         | 60       |  |
|                  |                                |            |          |  |

#### **COURSE OUTCOMES**

## On Completion of the Course, the students will be able to

- **CO1:** demonstrate methods to observe and measure microorganisms by standard microbiological techniques. (K2)
- CO2: infer pathogenic microorganisms in the laboratory set-up and interpret their sensitivity towards commonly administered antibiotics. (K2)
- CO3: apply experimental tools to cultivate and characterize clinically important pathogens. (K3)
- **CO4:** identify the appropriate laboratory techniques to isolate and characterize medically important bacteria, fungi, viruses and parasites. (K3)
- **CO5:** make use of various staining techniques, culture methods, and biochemical tests to identify the presence of microbes in various clinical specimens. (K3)

#### **UNIT I**

- 1. Collection and Transport of Clinical specimens.
- 2. Simple, Differential and Special staining of Clinical materials.
- 3. Culture techniques used to isolate microorganisms.

(15 Hours)

#### **UNIT II**

- 4. Identification of bacterial pathogens by their biochemical reactions.
- 5. Antimicrobial susceptibility testing by disc-diffusion technique and determination of Minimum Inhibitory Concentration. (15 Hours)

#### **UNIT III**

6. Diagnosis of Viral diseases – ROTA Virus (Strip method)

- 7. Identification of Viruses in Slides/Smears/Spotters. Demonstration of Negri bodies (Staining).
- 8. Cultivation of Viruses in Embryonated eggs Amniotic, Allantoic, Yolk sac routes and Chorio-allantoic membrane. (15 Hours)

## **UNIT IV**

- 9. Microscopic identification of medically important Fungi KOH and Lactophenol cotton Blue staining.
- 10. Slide culture techniques for fungal Identification
- 11. Identification of Dermatophytes.
- 12. Germ tube test, Carbohydrate fermentation and assimilation tests for Yeasts. (15 Hours)

#### **UNIT V**

- 13. Direct Examination of Faeces wet mount and Iodine mount Demonstration of Protozoan cysts and Helminthes eggs.
- 14. Concentration techniques of stool specimen Floatation and Sedimentation methods.
- 15. Examination of blood for Malarial parasites thin and thick smear preparations.
- 16. Identification of Medically important parasites in slides / specimens as spotters.
- 17. Diagnostic Laboratory visit and report submission on clinical specimen analysis.

(15 Hours)

#### **TEXT BOOKS**

- 1. Dubey, R.C. and Maheswari, D.K. (2020). S. Chand Publishers. ISBN-13: 978-8121921534, ISBN-10: 8121921538.
- 2. K.R. Aneja (2017). Experiments in Microbiology, Plant Pathology, Tissue Culture and Microbial Biotechnology. 5<sup>th</sup> Edition. New Age International Publishers. ISBN-10: 9386418304, ISBN-13: 978-9386418302.
- 3 Collee, J.G., Fraser, A.G., Marnion, B.P. and Simmons, A. (1996). Mackie & McCartney Practical Medical Microbiology. 14<sup>th</sup> Edition. Elsevier. ISBN-10: 813120393X, ISBN-13: 978-8131203934.
- 4 Prince CP (2009). Practical Manual of Medical Microbiology, Ist edition, Jaypee digital publishing.
- James H. Jorgensen, Karen C. Carroll, Guido Funke, Michael A. Pfaller, Marie Louise Landry, Sandra S. Richter, David W. Warnock (2015). Manual of Clinical Microbiology, 11th Edition, ASM press

#### REFERENCES BOOKS

- Patricia M. Tille (2021). Bailey & Scott's Diagnostic Microbiology, 15<sup>th</sup> Edition. Elsevier. ISBN-10: 0323681050, ISBN-13: 978-0323681056.
- Monica Cheesbrough (2006). District Laboratory Practice in Tropical Countries. Part 1. 2<sup>nd</sup> Edition. Cambridge University Press. ISBN-10: 0521171571, ISBN-13: 978-0521171571.

- 3 Michael A. Pfaller (ed.) (2015). Manual of Clinical Microbiology. Vol. 1 and 2. 11<sup>th</sup> Edition. ASM Press. ISBN-10: 9781555817374, ISBN-13: 978-1555817374.
- 4 Josephine A. Morello, Paul A. Granato and Helen EckelMizer (2002). Laboratory Manual and Workbook in Microbiology. 7<sup>th</sup> Edition. The McGraw Hill Company. ISBN: 0-07-246354-6.
- 5 Rowland, S.S., Walsh, S.R., Teel, L.D. and Carnahan, A.M. ((1994). Pathogenic and Clinical Microbiology: A Laboratory Manual. Lippincott Williams & Wilkins. ISBN-10: 0316760498, ISBN-13: 9780316760492.

#### Web Resources

- 1 https://www.microcarelab.in/media/microcarelab.in/files/Sample-Collection-Manual.pdf
- 2 http://ssu.ac.ir/cms/fileadmin/user\_upload/Daneshkadaha/pezeshki/microb/file\_amuzeshi/L ab\_QA\_Microbiology\_QA.pdf
- 3 https://www.academia.edu/11977315/Basic\_Laboratory\_Procedures\_in\_Clinical\_Bacteriology
- 4 https://cmr.asm.org/content/31/3/e00062-17.full.pdf
- 5 https://microbiologyinfo.com/techniques-of-virus-cultivation/

| <b>Course Code</b> | PC  | PO1 PO2 PO3 PO4 |     | )4  | PO5 | PO6 | PO7 |     |     |     |
|--------------------|-----|-----------------|-----|-----|-----|-----|-----|-----|-----|-----|
| 24UMBC51P          | PSO | PSO             | PSO | PSO | PSO | PSO | PSO | PSO | PSO | PSO |
|                    | 1.a | 1.b             | 2   | 3.a | 3.b | 4.a | 4.b | 5   | 6   | 7   |
| CO1                | 3   | 3               | 3   | 1   | 2   | 1   | 3   | 1   | 2   | 3   |
| CO2                | 2   | 2               | 3   | 1   | 3   | 3   | 3   | 1   | 1   | 3   |
| CO3                | 3   | 3               | 2   | 1   | 2   | 2   | 2   | 1   | 2   | 3   |
| CO4                | 3   | 2               | 2   | 1   | 2   | 1   | 3   | 1   | 1   | 3   |
| CO5                | 2   | 2               | 3   | 2   | 3   | 2   | 2   | 1   | 2   | 3   |

Strong -3 Medium -2 Low -1

Mrs. M.M.Fatima Mansoora Mrs. M.M.Fatima Mansoora

Head of the Department i/c Course Designer



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## VIRUDHUNAGAR

Quality Education with Wisdom and Values

# B.Sc. Microbiology (2024-2025 onwards)

| Semester - V     |         | Hours/Week: 1 |
|------------------|---------|---------------|
| Core Course – 12 |         | Credits: 1    |
| Project          | PROJECT |               |
| Course Code      |         | Internal 100  |
| 24UMBC53PR       |         |               |
|                  |         |               |

#### **COURSE OUTCOMES**

#### On Completion of the Course, the students will be able to

**CO1:** explain the problems which are related to microorganisms and frame objective of the study in consultation with mentor. (K2)

**CO2:** make use of appropriate Microbiological methods and lab equipment. (K3)

**CO3:** build the research skills involved in expectation of Microbiological Proposal. (K3)

**CO4:** choose the relevant experiments, conduct experiments and record data. (K3)

**CO5:** analyze the research report and its oral demonstrations. (K4)

Students are expected to select a project in the field of Microbiology, Biotechnology and related interdisciplinary fields. Two students can do one project. Minimum pages for project report should be 20 pages. Two typed copies of the report on the completed project will be submitted to the Controller of Examination through the Head of the Department in the month of November during V Semester. Evaluation will be done internally.

Project work & Report -60Marks

Presentation & Viva-Voce -40Marks

| Course Code<br>24UMBC53PR | PO1 |     | PO2 | PO3 |     | PO4 |     | PO5 | PO6 | PO7 |
|---------------------------|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|
|                           | PSO |
|                           | 1.a | 1.b | 2   | 3.a | 3.b | 4.a | 4.b | 5   | 6   | 7   |
| CO1                       | 3   | 2   | 1   | 3   | -   | 3   | -   | -   | 3   | 2   |
| CO2                       | 3   | 1   | 1   | 3   | 1   | 3   | 2   | 1   | 3   | 1   |
| CO3                       | 3   | 2   | 2   | 3   | -   | 3   | _   | 1   | 3   | 1   |
| CO4                       | 3   | 2   | 2   | 3   | 1   | 3   | -   | 1   | 3   | 1   |
| CO5                       | 3   | 1   | 1   | 3   | -   | 3   | -   | 1   | 3   | -   |

Mrs.M.M.Fatima Mansoora **Head of the Department i/c** 

Mrs.M.M.Fatima Mansoora Course Designer



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#### VIRUDHUNAGAR

Quality Education with Wisdom and Values

B.Sc. Microbiology (2024-2025 onwards)

| Semester - V       |                 | Hours/Week | : 5      |
|--------------------|-----------------|------------|----------|
| Elective Course -1 | RECOMBINANT DNA | Credits: 3 |          |
| DSEC-1             |                 |            |          |
| Course Code        | TECHNOLOGY      | Internal   | External |
| 24UMBE51           |                 | 25         | 75       |
|                    |                 |            |          |

#### **COURSE OUTCOMES**

#### On Completion of the Course, the students will be able to

- CO1: recall the fundamental concepts, tools, and milestones of genetic engineering including recombinant DNA technology, gene transfer methods, and cloning vectors. (K1)
- CO2: explain the application of molecular biology techniques such as DNA isolation, PCR, electrophoresis, blotting and DNA sequencing across various genetic engineering processes. (K2)
- **CO3:** illustrate the use of enzymes, vectors and artificial gene transfer techniques in the development and screening of recombinant organisms. (K2)
- **CO4:** apply biotechnological techniques in plant and animal systems including tissue culture, micro propagation, protoplast culture and maintenance of cell lines for research and industrial purposes. (K3)
- CO5: identify the societal, agricultural and medical applications of genetic engineering technologies including transgenic organisms, gene therapy, monoclonal antibodies and GM crops. (K3)

#### **UNIT I**

Milestones in rDNA Technology – Gene Manipulation-Steps involved in Gene Cloning. Isolation of Chromosomal and Plasmid DNA. Restriction endonuclease - Discovery, Types, Mode of action-Application of Ligase, DNA polymerase, DNA Modifying enzymes and Topoisomerases. Use of Linkers and Adapters. (15 Hours)

#### **UNIT II**

Artificial Gene Transfer methods- Calcium Chloride Induction, Electroporation, Microinjection, Biolistic method, Liposome and Viral-mediated delivery. Cloning vectors –

Properties and Applications - Plasmid Based Vectors- Natural Vectors-pSC101 and pMB1.Artificial Vectors- pBR322 and pUC. Phage Based Vectors- Lambda phage. Hybrid Vectors, Phagemid, Cosmid, BAC and YAC. Screening of Recombinants. Genomic DNA and cDNA library-Construction and Screening. (15 Hours)

#### UNIT III

Molecular Tools- PCR- Types. Gel Electrophoresis- AGE and PAGE Blotting Techniques-Southern, Western & Northern. DNA sequencing methods-Sanger's and Automated method. Recent Trends in Genetic Engineering- Targeted Genome Editing- ZFNs, TALENs, CRISPRs. Gene Targeting-Knock-in &Knock-outs. DNA Finger Printing.

(15 Hours)

#### **UNIT IV**

Plant Biotechnology – Media, Growth Regulators and Equipment for Plant Tissue Culture-Explant Culture- Micro propagation- Callus and Protoplast Culture-Production of Bio-Active Secondary Metabolites by Plant Tissue Culture - Agrobacterium and Crown Gall Tumors - Ti Plasmid and Ri Plasmid – Animal Biotechnology-Principles of Animal Cell Culture, Media and Equipment for Animal Cell Culture – Primary and Secondary Cultures-Cell Lines- Types, Establishment and Maintenance of Cell Lines. (15 Hours)

#### **UNIT V**

Applications of Genetic Engineering - Transgenic Animals – Mice and Sheep-Recombinant Cytokines and their use in the Treatment of Animal infections- Monoclonal Antibodies in Therapy- Vaccines and their Applications in Animal Infections - Human Gene Therapy-Germ line and Somatic Cell Therapy -*Ex-vivo* Gene Therapy-SCID (Severe Combined Immuno Deficiency) – *In-vivo* Gene Therapy- CFTR (Cystic Fibrosis Transmembrane Regulator) –Vectors in Gene Therapy-Viral and Non-Viral Vectors. Transgenic Plants– Bt Cotton, Bt Corn, Round Ready soybean, Flavr Savr Tomato and Golden Rice.

#### **TEXT BOOKS**

- 1. Brown T.A. (2016). Gene Cloning and DNA Analysis. 7<sup>th</sup>Edition. John Wiley and Jones, Ltd.
- 2. Dale J. W., Schantz M.V. and Plant N. (2012). From Gene to Genomes Concepts and Applications of DNA Technology. 3<sup>rd</sup> Edition. John Wileys and Sons Ltd.
- 3. Keya Chaudhuri (2013). Recombinant DNA technology. The Energy and Resources Institute

- 4. Siddra Ijaz, Imran UlHaq (2019). Recombinant DNA Technology. Cambridge Scholars Publishing.
- 5. Monika Jain (2012). Recombinant DNA Techniques: A Textbook, I Edition, Alpha Science International Ltd

#### REFERENCES BOOKS

- 1. Maloy S. R., Cronan J.E. Jr. and FreifelderD.(2011). Microbial Genetics. 2<sup>nd</sup> Edition. Narosa Publishing Home Pvt Ltd.
- 2. Glick B. R. and Patten C.L.(2018). Molecular Biotechnology Principles and Applications of Recombinant DNA. 5<sup>th</sup> Edition. ASM Press.
- 3. Russell P.J. (2010). iGenetics A Molecular Approach, 3<sup>rd</sup> Edition. Pearson New International Edition.
- 4. Synder L., Peters J. E., Henkin T.M. and Champness W. (2013). Molecular Genetics of Bacteria,4th Edition. ASM Press Washington-D.C. ASM Press.
- 5. James D.Watson, Michael Gilman, Jan Witkowski, Mark Zoller (1992). Recombinant DNA. Scientific American Books

#### **Web Resources**

- 1 https://www.britannica.com/recombinant-DNA-technology
- 2 https://www.byjus.com/recombinant-dna-technology
- 3 https://www..rpi.edu
- 4 https://www..ncbi.nlm.nih.gov
- 5 https://www.le.ac.uk/recombinant-dna-and-genetic-techniques

| Course Code<br>24UMBE51 | PO  | <b>D1</b> | PO2 | PC  | )3  | P(  | 04  | PO5 | PO6 | PO7 |
|-------------------------|-----|-----------|-----|-----|-----|-----|-----|-----|-----|-----|
| Zichiblei               | PSO | PSO       | PSO | PSO | PSO | PSO | PSO | PSO | PSO | PSO |
|                         | 1.a | 1.b       | 2   | 3.a | 3.b | 4.a | 4.b | 5   | 6   | 7   |
| CO1                     | 3   | 2         | 1   | 3   | -   | 3   | -   | -   | 3   | 2   |
| CO2                     | 3   | 1         | 1   | 3   | 1   | 3   | 2   | 1   | 3   | 1   |
| CO3                     | 3   | 2         | 2   | 3   | -   | 3   | -   | 1   | 3   | 1   |
| CO4                     | 3   | 2         | 2   | 3   | 1   | 3   | -   | 1   | 3   | 1   |
| CO5                     | 3   | 2         | 1   | 3   | -   | 3   | -   | 2   | 3   | 1   |

 $Strong - 3 \qquad Medium - 2 \qquad Low - 1$ 

Mrs.M.M.Fatima Mansoora

Head of the Department i/c

Mrs.K.Bervin Course Designer





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#### VIRUDHUNAGAR

#### Quality Education with Wisdom and Values

B.Sc. Microbiology (2024-2025 onwards)

| Semester - V |                   | Hours/Week | :: 5     |
|--------------|-------------------|------------|----------|
| DSEC -2      |                   | Credits: 3 |          |
| Course Code  | NANOBIOTECHNOLOGY | Internal   | External |
| 24UMBE52     |                   | 25         | 75       |
|              |                   |            |          |

#### **COURSE OUTCOMES**

#### On Completion of the Course, the students will be able to

**CO1:** relate the basic concepts of Nanotechnology- Biotechnology for biomedical application. [K1]

**CO2:** expalin the production and Characterisation Techniques of nanomaterials and their influences on human health .[K2]

CO3: outline the nanomedicine in drug delivery based on classification and assess their Environmental risks. [K2]

**CO4:** apply the characterized nanomaterials in treating diseases and their impact in Environment. [K3]

**CO5:** develop the application of classified nanomaterials and comment their toxic effects. [K3]

#### **UNIT I**

History and Scope of Nanotechnology- Basics- Nanobiotechnological devices: Nanorobot and Nanoshell. Nanoparticle – Introduction – Morphology, Classification and Properties of Nanoparticles (15 Hours)

#### **UNIT II**

Nanoparticles: Carbon nanotubes, Dendrimers, Quantum dots, Gold nanoparticles, Silver nanoparticles, liposomes and their application- Synthesis of Nanoparticles- physical, chemical and Biological Sources (Plants, bacteria and Fungi).

(15 Hours)

#### **UNIT III**

Characterisation of Nanoparticles: Ultra Violet Spectroscopic analysis, X-ray diffraction and energy dispersive, Scanning Electron Microscope, Transmission Electron Microscope, Fourier Transform Infrared Spectroscopy, Atomic Force Microscopy.

(15 Hours)

#### **UNIT IV**

Biomedical application of Nanoparticles – Drug delivery System: Dendrimers, Hydrogel - Quantum dot technology in Cancer Treatment and cell repair Machines. Nanocomposite: uses and Applications. Biosensor - Diagnostic Imaging techniques.

(15 Hours)

#### **UNIT V**

Health and Environmental impacts of Nanotechnology: Routes of entry of Nanomaterials in the body - Toxic mechanisms - Toxicological Health Effects by nanoparticles - Integrated concept of risk assessment - Environmental implications of nanoparticles. (15 Hours)

#### **TEXT BOOKS**

- 1. SubbiahBalaji. (2010). Nanobiotechnology, 1<sup>st</sup>edition. New Delhi: MJP Publishers.
- 2. ManasiKarkare. (2017).*Nanotechnology*, 1<sup>st</sup>edition.New Delhi: I.K.International Publishing House Pvt. Ltd.

#### REFERENCE BOOKS

- 1. Shanmugam, S. (2011). *Nanotechnology*, 1<sup>st</sup>edition. New Delhi: MJP Publishers.
- 2. Pradeep, T. (2013). *Nano: The essentials*, 1<sup>st</sup>edition. New York: McGraw Hill Publications.

| Course Code<br>(24UMBE52) | PO        | <b>D1</b> | PO2   | PC        | )3        | PO4       |           | PO5      | PO6      | PO7      |
|---------------------------|-----------|-----------|-------|-----------|-----------|-----------|-----------|----------|----------|----------|
|                           | PSO<br>1a | PSO<br>1b | PSO 2 | PSO<br>3a | PSO<br>3b | PSO<br>4a | PSO<br>4b | PSO<br>5 | PSO<br>6 | PSO<br>7 |
| CO 1                      | 3         | 1         | 3     | 1         | 2         | 3         | 2         | 2        | 1        | 2        |
| CO 2                      | 3         | 1         | 2     | 1         | 3         | 2         | 1         | 2        | -        | -        |
| CO 3                      | 3         | 2         | 2     | 3         | 2         | 3         | 1         | 1        | -        | -        |
| CO 4                      | 2         | 2         | 2     | 1         | 2         | 2         | 1         | 1        | -        | -        |
| CO 5                      | 1         | 1         | 2     | 2         | 1         | 3         | 2         | 1        | 1        | -        |

 $Strong-3 \qquad Medium-2 \qquad Low-1$ 

Mrs.M.M.Fatima Mansoora

Mrs.M.M.Fatima Mansoora

Head of the Department i/c

**Course Designer** 



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#### VIRUDHUNAGAR

#### Quality Education with Wisdom and Values

## B.Sc. Microbiology (2024-2025 onwards)

| Semester - V        |                         | Hours/Wee  | k: 5     |
|---------------------|-------------------------|------------|----------|
| Elective Course - 2 |                         | Credits: 3 |          |
| DSEC-2              | BIOSAFETY AND BIOETHICS |            |          |
| Course Code         |                         | Internal   | External |
| 24UMBE53            |                         | 25         | 75       |

#### **COURSE OUTCOMES**

#### On Completion of the Course, the students will be able to

- CO1: recall safety control measures related to chemical, biological, and physical laboratory hazards and apply personal protective equipment (PPE) effectively. (K1)
- CO2: illustrate about genetically modified organisms (GMOs), hazardous materials, safe handling and disposal techniques in microbiological settings. (K2)
- **CO3:** show ethical reasoning skills to critically evaluate moral problems and biosafety concerns arising in microbiological and biotechnological research. (K2)
- **CO4:** identify contemporary bioethical issues in microbiology and biotechnology and engage in constructive academic discussions on their societal impact. (K3)
- **CO5:** apply knowledge of intellectual property rights and patent systems to explore career opportunities in R&D, patent law and biotech entrepreneurship. (K3)

#### UNIT I

Basics of Biosafety - Laboratory Hazards and Hazard symbols. Definitions on Biohazard, Biosafety and Biosecurity. Biohazard- LAI, BP. Biohazard Classification. Biological Risk Groups. Need and application of biosafety. Good Laboratory Practices (GLP), Good Manufacturing Practices (GMP). (15 Hours)

#### **UNIT II**

Hazardous materials in Biotechnology - Categories of Waste in the Biotechnology Laboratories, Biohazardous waste and their disposal and treatments, Issues in use of GMO's - risk for animal, human, agriculture and environment owing to GMO. Hazardous materials, First aid in Laboratories. (15 Hours)

#### **UNIT III**

Biological Safety Containment in Laboratory - Primary and secondary containments - Physical and biological containment. Types of biosafety containments (level I, II, III), PPE, Biosafety guidelines in India - Roles of Institutional Biosafety Committee, RCGM, GEAC.

(15 Hours)

#### **UNIT IV**

Introduction and need of Bioethics - Ethical implications of biotechnological products and techniques. Ethical Issues in human cloning, human genome project, prenatal diagnosis, agriculture and animal rights. Social and ethical implications of biological weapons.

(15 Hours)

#### **UNIT V**

IPR, Patents and Patent laws - Intellectual property rights. Methods of application of patents and Legal implications. Biodiversity and farmer rights, Objectives of the patent system, Basic principles and general requirements of patent law, Biotechnological inventions and patent law. Legal development-Patentable subjects and protection in biotechnology. The patenting of living organisms. (15 Hours)

#### **TEXT BOOKS**

- 1. Usharani .B, S Anbazhagi, C K Vidya, (2019). Biosafety in Microbiological Laboratories- 1<sup>st</sup> Edition, Notion Press, ISBN-101645878856
- 2. Satheesh.M.K.,(2009). Bioethics and Biosafety- 1<sup>st</sup> Edition, J. K International Publishing House Pvt. Ltd: Delhi, ISBN :9788190675703
- 3. DeepaGoel and ShominiParashar, (2013). IPR, Biosaftey and Bioethics- 1<sup>st</sup> Edition, Pearson education: Chennai, ISBN-13: 978-8131774700
- 4. Rajmohan Joshi (2006). Biosafety and Bioethics. Gyan Books publisher.
- 5. Sateesh. M.K. (2013). Bioethics and Biosafety. i.K. International pvt,Ltd.

#### REFERENCES BOOKS

- 1. Nithyananda, K V. (2019). Intellectual Property Rights: Protection and Management, India, IN: Cengage Learning India Private Limited, ISBN-10: 9386668572
- 2. Neeraj, P., &Khusdeep, D. (2014). Intellectual Property Rights, India, IN: PHI learning Private Limited, ISBN: 9788120349896

- 3. Ahuja, V K. (2017). Law relating to Intellectual Property Rights, India, IN: Lexis Nexis, ISBN-10: 8131251659.
- 4. Edited by Sylvia Uzochukwu, Nwadiuto (Diuto) Esiobu, Arinze Stanley Okoli, Emeka Godfrey Nwoba, EzebuiroNwagboChristpeace, Charles OluwaseunAdetunji, Abdulrazak B. Ibrahim, Benjamin EwaUbi (2022). Biosafety and Bioethics in Biotechnology-Policy, Advocacy, and Capacity Building,1st edition. CRC Press
- 5. Sree Krishna. V (2007). Bioethics and Biosafety in Biotechnology. New age international publishers.

#### Web Resources

Subramanian, N., &Sundararaman, M. (2018). Intellectual Property Rights – An Overview. Retrieved from http://www.bdu.ac.in/cells/ipr/docs/ipr-eng-ebook.pdf.

World Intellectual Property Organisation. (2004). WIPO Intellectual propertyHandbook. Retrieved from https://www.wipo.int/edocs/pubdocs/en/intproperty/489/wipo\_pub \_489.pdf.

https://www..niehs.nih.gov/bioethics

https://www.sist.sathyabama.ac.in

https://www.longdom.org/bioethics-and-biosafety

| Course Code     | PO  | <b>D1</b> | PO2 | PO  | <b>O3</b> | PO  | )4          | PO5 | PO6 | PO7 |
|-----------------|-----|-----------|-----|-----|-----------|-----|-------------|-----|-----|-----|
| <b>24UMBE53</b> | PSO | PSO       | PSO | PSO | PSO       | PSO | PSO         | PSO | PSO | PSO |
|                 | 1.a | 1.b       | 2   | 3.a | 3.b       | 4.a | <b>4.</b> b | 5   | 6   | 7   |
| CO1             | 2   | 2         | -   | -   | _         | 1   | 2           | 2   | -   | 2   |
| CO2             | 2   | 1         | 2   | 2   | 3         | 3   | 2           | 3   | -   | 1   |
| CO3             | 2   | 3         | 2   | 3   | 2         | 2   | 1           | 3   | -   | 3   |
| CO4             | 2   | 3         | 2   | 3   | 2         | 3   | 3           | 3   | -   | 2   |
| CO5             | 2   | 3         | 2   | 3   | 2         | 2   | 3           | 3   | 3   | 2   |

Strong- 3 Medium- 2 Low-1

Mrs. M.M.Fatima Mansoora

Ms.K.Kavyaa

Head of the Department i/c

**Course Designer** 



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### VIRUDHUNAGAR

Quality Education with Wisdom and Values

B.Sc. Microbiology (2024-2025 onwards)

| Semester - V    |                      | Hours/Week | :: 5     |
|-----------------|----------------------|------------|----------|
| DSEC -4         | 70.05 1.05 0.05 0.05 | Credits: 3 |          |
| Course Code     | FOOD MICROBIOLOGY    | Internal   | External |
| <b>24UMBE54</b> |                      | 25         | 75       |
|                 |                      |            |          |

#### **COURSE OUTCOMES**

#### On Completion of the Course, the students will be able to

**CO1:** relate the basics of food spoilage and its effect in human as well as in food factory [K1]

CO2: explain the significance of various factors involved in survival and retardation of food borne microbes [K2]

**CO3:** outline the role of microbes and its' detection in food packaging process [K2]

**CO4:** develop the method of food quality and nutrient enhancement by controlling the microbes [K3]

CO5: apply the methodology to overcome recent day's obstacles in food processing industry [K3]

#### **UNIT I**

Introduction to Food Microbiology: Scope of Food microbiology, General characteristics of Microorganisms in Food. Food as substrate for microorganisms: Intrinsic – pH, water activity, Redox potential, nutrient content, food additives and bio preservatives-bacteriocins. (15 Hours)

#### **UNIT II**

Extrinsic factors affecting growth and survival of microorganisms in foods: High temperature – classification of thermal processes (D value, Z value and F value), Heat penetration - Pasteurization, Canning & Baking. Low temperature – concepts of cold sterilization, changes during Freezing, storage, thawing, Lyophilization& Cryogenic freezing. Radiation – ionizing & non-ionizing radiation. Drying – sun drying & dehydration methods, Treatments of foods before and after drying. (15 Hours)

#### **UNIT III**

General principles underlying food spoilage: Sources, causes of deterioration and preventing methods of food spoilage in various foods like vegetables, bread, egg, meat, milk.

(15 Hours)

#### **UNIT IV**

Food borne infection: Bacterial (Salmonellosis) and Viral (hepatitis). Food borne intoxication: Bacterial (Botulism and Staphylococcal food poisoning), Mycotoxin (Patulin). Applications of Probiotics and prebiotics. (15 Hours)

#### **UNIT V**

Methods for detection of microorganisms in food: Physical, Chemical& Immunological assays. Food quality evaluation: Total quality control and total quality management. Microbiological quality standards in food: India - FDA, Agmark & FSSAI.

(15 Hours)

#### **TEXT BOOK**

Frazier, WC., & Westhoff, DC. (2012). *Food Microbiology*, 4<sup>th</sup> edition. New York: McGraw-Hill.

#### REFERENCE BOOKS

- 1. Adams, MR., & Moss, MO. (2005). *Food Microbiology*, 2<sup>nd</sup> edition. Bengaluru: New age International Pvt Ltd publications.
- 2. Jay, J.M. (2000). *Modern Food Microbiology*, 4<sup>th</sup> edition. New York: Aspen publishers.
- 3. Bibek Ray, (2005). Fundamental Food Microbiology, 3<sup>rd</sup> edition, New York: CRC press.
- 4. https://www.wikipedia.org

| Course<br>Code<br>24UMBE54 | PO        | <b>D1</b> | PO2      | PC        | 03        | PO        | <b>)</b> 4 | PO5      | PO6      | PO7      |
|----------------------------|-----------|-----------|----------|-----------|-----------|-----------|------------|----------|----------|----------|
| 24UNIDE54                  | PSO<br>1a | PSO<br>1b | PSO<br>2 | PSO<br>3a | PSO<br>3b | PSO<br>4a | PSO<br>4b  | PSO<br>5 | PSO<br>6 | PSO<br>7 |
| CO 1                       | 3         | 1         | 2        | 3         | 3         | 3         | 1          | 2        | 1        | 2        |
| CO 2                       | 3         | 2         | 2        | 3         | 3         | 2         | 1          | 2        | 1        | 2        |
| CO 3                       | 3         | 2         | 3        | 2         | 2         | 1         | 2          | 1        | 1        | 1        |
| CO 4                       | 2         | 1         | 1        | 1         | 1         | 2         | 1          | 1        | 1        | 1        |
| CO 5                       | 1         | 2         | 2        | 2         | 2         | 2         | 1          | 1        | 1        | 2        |

 $Strong - 3 \qquad Medium - 2 \qquad Low - 1$ 

Mrs.M.M.Fatima Mansoora

Mrs.M.M.Fatima Mansoora

Head of the Department i/c

Course designer



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### VIRUDHUNAGAR

#### Quality Education with Wisdom and Values

B.Sc. Microbiology (2024-2025 onwards)

| Semester - V                 |            | Hours/Week: 0 |
|------------------------------|------------|---------------|
| Internship/Field<br>Training | INTERNSHIP | Credits: 1    |
| Course Code<br>24UMBI51      |            | Internal 100  |

#### **COURSE OUTCOMES**

#### On Completion of the Course, the students will be able to

**CO1:** relate their theoretical insights with hands –on experience. (K2)

**CO2:** develop technical skills to their respective field of study. (K3)

**CO3:** build the attributes such as observational skills, team spirit and inter personal skills through the site visit. (K3)

**CO4:** make use of written communication skills acquired through internship/field project. (K3)

**CO5:** analyze the observations, results and communicate their academic and technological knowledge appropriately oral means. (K4)

#### **Guidelines/ Regulations**

- ❖ Each student must go for Internship training in a reputed research laboratories / Clinical laboratories / Hospitals/ Biotech farms/Research Institutes.
- Students should produce the completion certificate after the completion of Internship period.
- ❖ A report of 10-15 pages must be submitted by each student after the completion of the Internship period.
- ❖ Internal Viva-voce examination will be conducted.
- ❖ Students with diverse disabilities must complete a 10 day internship programme at their preferred places.

| Course Code<br>24UZYI51 | PO1 | PO2 | PO3 | PO4 | PO5 | PO6 | PO7 |
|-------------------------|-----|-----|-----|-----|-----|-----|-----|
| CO1                     | 3   | 2   | 2   | 1   | 1   | 3   | 3   |
| CO2                     | 3   | 3   | 2   | 1   | 2   | 3   | 3   |
|                         |     |     |     |     |     |     |     |
| CO3                     | 3   | 2   | 2   | 2   | 2   | 3   | 3   |
| CO4                     | 2   | 2   | 2   | 2   | 2   | 2   | 2   |
| CO5                     | 3   | 3   | 2   | 3   | 1   | 2   | 3   |

Mrs.M.M.Fatima Mansoora **Head of the Department i/c** 

Mrs.M.M.Fatima Mansoora
Course Designer



(Belonging to Virudhunagar Hindu Nadars)

An Autonomous Institution Affiliated to Madurai Kamaraj University, Madurai

Reaccredited with 'A++' Grade (4th Cycle) by NAAC

## VIRUDHUNAGAR Quality Education with Wisdom and Values

# B.Sc. Microbiology (2024-2025 onwards)

| Semester - V |                         | Hours/Week: - |
|--------------|-------------------------|---------------|
| Extra Credit | INDUSTRIAL MICROBIOLOGY | Credits: 1    |
| Course       | INDUSTRIAL WICKOBIOLOGI |               |
| Course Code  |                         | Internal 100  |
| 24UMBO51     |                         |               |
|              |                         | 1             |

#### **COURSE OUTCOMES**

#### On Completion of the Course, the students will be able to

**CO1:** understand the design of various fermenters and types of fermentation process.

**CO2:** describe the various factors that influence the fermentation process.

**CO3:** gain knowledge on screening strategies and strain improvement techniques of industrially important microbes.

**CO4:** construct the large-scale fermentation and downstream processing.

**CO5:** analyze commercial production of fermentation products.

#### **UNIT I**

Design of fermentors - Basic fermentor, components of basic fermentor, various designs of fermentors- lift- tube fermentor, fixed-bed reactor, fluidized bed reactor.

#### **UNIT II**

Fermentation types: batch, fed batch, continuous, aerobic, anaerobic and solid state fermentation.

#### **UNIT III**

Industrially important microorganisms -Screening strategies for industrially important microorganisms - strain improvement by classical and recombinant methods.

#### **UNIT IV**

Large scale fermentation and downstream processing - inoculum preparation, inoculum builtup, scale up of microbial fermentation - Downstream processing: precipitation, centrifugation, filtration and chromatographic purification

#### **UNIT V**

Major products of Industrial Microbiology - Single cell proteins: Cultivation of *Spirulina*-Industrial enzymes (amylase), alcoholic fermentation (beer), antibiotics (penicillin), organic acid (citric acid), amino acid (glutamate), and vitamins  $(B_{12})$  - Quality assurance (*fssai*) and quality control of fermented products.

#### **TEXT BOOK**

Patel, A.H, (2010). Industrial Microbiology, 2/e, Macmillan India Limited.

#### REFERENCE BOOKS

- Stanbury, O.F., Whittaker, A., and Hall, S.J. (1997). Principles of Fermentation Technology, 2/e, Aditya Books (P) Ltd., New Delhi.
- 2. L.E.Cassida, JR., (1999). *Industrial Microbiology*, 2/e, New Age International (P) Limited Publishers.
- 3. Siva kumar, P.K. (2010). *An Introduction to Industrial Microbiology, 1/e*, S.Chand & company Ltd.

Mrs.M.M.Fatima Mansoora **Head of the Department i/c** 

Mrs.M.M.Fatima Mansoora
Course Designer



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#### VIRUDHUNAGAR

Quality Education with Wisdom and Values

# B.Sc. Microbiology (2024-2025 onwards)

| Semester - VI   | ENVIDONMENTAL AND        | Hours/Week | : 6      |
|-----------------|--------------------------|------------|----------|
| Core Course –13 | ENVIRONMENTAL AND        | Credits: 5 |          |
| Course Code     | AGRICULTURE MICROBIOLOGY | Internal   | External |
| <b>24UMBC61</b> |                          | 25         | 75       |
|                 |                          |            |          |

#### **COURSE OUTCOMES**

#### On Completion of the Course, the students will be able to

- **CO1:** recall the role of microorganisms in soil, water, air, and extreme environments, along with their significance in nutrient cycling. (K1)
- CO2: explain microbial interactions in ecosystems, including nitrogen fixation, symbiosis, and microbial succession in decomposition. (K2)
- CO3: describe the principles of water and soil microbiology, waterborne diseases, bioremediation, and environmental pollution control measures. (K2)
- **CO4:** apply the harmful and beneficial aspects of microorganisms in soil, water, environment, and ecosystem. (K3)
- **CO5:** develop knowledge of microbial processes in controlling environmental pollution and enhancing soil fertility through biofertilizers and biocontrol agents. (K3)

#### **UNIT I**

Microorganisms and their Habitats: Structure and function of ecosystems - Soil profile and soil microflora - Microbial succession in decomposition of soil organic matter - Role of microorganisms in elemental cycles in nature: Carbon, Nitrogen. Aquatic Environment: Microflora of fresh water and marine habitats - Atmosphere: Aero microflora, Assessment of air quality, Enumeration of microorganism in air, Air sanitation. Extreme Habitats: Extremophiles: Microbes thriving at high & low temperatures, pH, high hydrostatic & osmotic pressures, salinity, & low nutrient levels. Environmental Protection Agency (EPA) - role in environmental protection. (18 Hours)

#### **UNIT II**

Water potability: Sources and types of water: surface ground, stored, distilled,

mineral and de-mineralized water and their pollution - Biological indicators of water Pollution - Eutrophication. Conventional Bacteriological standards of Water Quality - MPN index, coliform test, Membrane filtration – BOD & COD - Advanced molecular methods for water analysis - Water borne diseases - Central Pollution Control Board (CPCB) standards.

(18 Hours)

#### UNIT III

**Microbial Interactions:** Rhizosphere microflora - Concepts of Nitrogen fixation: Symbiotic and asymbiotic nitrogen fixers - Brief account of microbial interactions: Symbiosis, neutralism, commensalism, competition, Ammensalism, Synergism, parasitism, and predation - Biocontrol agents –.Bacterial (*Bacillus thuringiensis*), Viral (NPV), Fungal (*Beauveria bassiana*).

#### **UNIT IV**

Waste treatment and bioremediation: Solid waste management: Sources and types of solid waste, composting, production of biogas - Liquid waste management: Primary, secondary, and tertiary sewage treatment - Bioremediation and waste management: Need and scope of bioremediation, Degradation of hydrocarbons (oil spills), Heavy metals (Chromium & lead) and Xenobiotics (PCB).

#### **UNIT V**

**Plant pathology:** Mode of entry of pathogens - Microbial enzymes, toxins, growth regulators and suppressor of plant defense in plant diseases - Plant defense mechanisms - Bacterial diseases: Citrus canker, Blight of paddy - Viral diseases: TMV & CMV - Fungal diseases: Red rot of sugarcane & Tikka disease - Plant disease management. (18 Hours)

#### **TEXT BOOKS**

- 1. Joseph C. Daniel. (2006). Environmental aspects of Microbiology 2<sup>nd</sup> Edition. BrightSun Publications.
- 2. Pradipta. K.M. (2008). Textbook of Environmental Microbiology.I.K.Publishing. House.
- 3. Ramanathan, and Muthukaruppan SM. (2005). Environmental Microbiology. OmSakthiPathipagam, Annamalai Nagar.
- 4. K. Vijaya Ramesh.(2004). Environmental Microbiology. 1<sup>st</sup> Edition. MJP Publishers.
- 5. SubbaRao.N.S.(2017). Soil Microbiology.4<sup>th</sup> Edition. Oxford and IBH Publishing Pvt.Ltd.

#### REFERENCES BOOKS

Dirk, J. Elasas, V., Trevors, J.T., Wellington, E.M.H. (1997). Modern Soil Microbiology, Marcel Dekker INC, New York, Hong Kong.

- 2 EcEldowney S, Hardman D.J., Waite D.J., Waite S.(1993). Pollution: Ecology and Biotreatment Longman Scientific Technical.
- 3 Mitchel, R.(1992). Environmental Microbiology. Wiley –John Wiley and Sons. Inc. Publications, New York.
- 4 Clescri, L.S., Greenberg, A.E. and Eaton, A.D.(1998). Standard Methods for Examination of Water and Wastewater, 20<sup>th</sup>Edition. American Public Health Association.
- 5 Atlas, R.M. and Bartha, R.(1992). Microbial Ecology: Fundamentals and Applications, 2<sup>nd</sup> Edition. The Benjamin / Cummings Publishing Co.,Redwood City, CA.

#### **Web Resources**

- 1 https://nptel.ac.in/courses/126105016
- 2 https://www.classcentral.com/course/swayam-plant-pathology-and-soil-health-14236
- 3 <a href="https://www.wasteonline.org.uk/resources/InformationSheets/WasteDisposal.htm">https://www.wasteonline.org.uk/resources/InformationSheets/WasteDisposal.htm</a>
- 4 <a href="https://plantpath.cornell.edu/labs/enelson/PDFs/Hill\_et\_al\_2000.pdf">https://plantpath.cornell.edu/labs/enelson/PDFs/Hill\_et\_al\_2000.pdf</a>
- 5 <u>https://onlinelibrary.wiley.com/doi/full/10.1111/j.1365-2389.2005.00781.x</u>

| Course Code<br>24UMBC61 | PO  | 1   | PO2 | PO  | )3         | PO4 |            | PO5 | PO6 | PO7 |
|-------------------------|-----|-----|-----|-----|------------|-----|------------|-----|-----|-----|
| 2101.22 002             | PSO | PSO | PSO | PSO | PSO        | PSO | PSO        | PSO | PSO | PSO |
|                         | 1.a | 1.b | 2   | 3.a | <b>3.b</b> | 4.a | <b>4.b</b> | 5   | 6   | 7   |
| CO1                     | 2   | 1   | 1   | 2   | 1          | 2   | -          | -   | 1   | 1   |
| CO2                     | 2   | 2   | 1   | 3   | 1          | 3   | -          | 1   | 1   | 1   |
| CO3                     | 3   | 3   | 2   | 3   | 3          | 1   | 3          | 1   | 3   | 2   |
| CO4                     | 2   | 3   | -   | 4   | 1          | 1   | 3          | 1   | 2   | 3   |
| CO5                     | 3   | 3   | 3   | 3   | 3          | 3   | 3          | 1   | 3   | 3   |

 $Strong - 3 \qquad Medium - 2 \qquad Low - 1$ 

Mrs.M.M.Fatima Mansoora **Head of the Department i/c** 

Mrs.M.M.Fatima Mansoora
Course Designer



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#### VIRUDHUNAGAR

#### Quality Education with Wisdom and Values

B.Sc. Microbiology (2024-2025 onwards)

| Semester - VI        |   | Hours/W     | eek: 6      |
|----------------------|---|-------------|-------------|
| Core Course -14      | FOOD, DAIRY AND PROBIOTIC<br>MICROBIOLOGY | Credits:    | 5           |
| Course Code 24UMBC62 | MICKODIOLOGI                              | Internal 25 | External 75 |

#### **COURSE OUTCOMES**

#### On Completion of the Course, the students will be able to

**CO1:** relate the basics of food as a substrate for microbes. (K1)

**CO2:** infer the principles, types of food spoilage and preservation techniques. (K2)

**CO3:** explain the uses of probiotics, prebiotics, and functional dairy foods for health benefits, spoilage of milk and its products. (K2)

**CO4:** identify the diseases caused by food, testing methods, and the significance of antimicrobial agents. (K3)

**CO5:** apply the novel preventive techniques and the role of regulatory agencies in food safety. (K3)

#### UNIT - I

Food as a substrate for microorganisms-. Microorganisms important in food microbiology; Molds, yeasts and bacteria -General Characteristics - Classification and importance. Principles of food preservation - Asepsis - Removal of microorganisms, - High temperature - Low temperature - Drying - Food additives. Nanoscience in food preservation; microencapsulation. (20 Hours)

#### UNIT - II

Contamination and spoilage of food products -Food borne infections (Bacillus cereus, Salmonellosis, Shigellosis, *Listeria monocytogenes* and *Campylobacter jejuni*) and intoxications – (*Staphylococcus aureus*, *Clostridium botulinum*, *Clostridium perfringens* and mycotoxins) Food borne disease outbreaks - newly emerging pathogens. Conventional and Novel technology in control of food borne pathogens and preventive measures - Food

sanitation - plant sanitation - Employees' health standards. Regulatory Agencies &criteria for food safety. (18 Hours)

#### **UNIT - III**

Microflora of raw milk - sources of contamination. Spoilage and preservation of milk and milk products. -antimicrobial systems in raw milk. Importance of biofilms, their role in transmission of pathogens in dairy products and preventive strategies. (16 Hours)

#### UNIT - IV

Food fermentations: Indian Pickles Bread, vinegar, fermented vegetables (sauerkraut), fermented dairy products (yoghurt, cheese, Acidophilus Milk, Kefir, Koumiss). Oriental fermented foods- Miso –Tempeh Natto, Idli Spoilage and defects of fermented dairy products - Functional fermented foods and nutraceuticals, bioactive proteins and bioactive peptides, genetically modified foods. (16 Hours)

#### UNIT - V

Probiotic microorganisms, concept, definition safety of probiotic microorganisms, legal status of probiotics Characteristics of Probiotics for selection: stability maintenance of probiotic microorganisms. Role of probiotics in health and disease: Mechanism of probiotics. Application of bacteriocins in foods. Biopreservation. Prebiotics: concept, definition, criteria, types and sources of prebiotics, prebiotics and gut microflora - Prebiotics and health benefits: mineral absorption, immune response, cancer prevention, elderly health and infant health, prebiotics in foods. (20 Hours)

#### TEXT BOOKS

- Frazier WC and West off DC. (2017). Food microbiology. 5<sup>th</sup> Edition TATA McGraw Hill Publishing Company Ltd. New Delhi.
- 2. Adams, M.R., Moss, M.O. (2018). Food Microbiology 1<sup>st</sup>edition. New Age Publishers by New Age International (P) Ltd., Publishers.
- 3. Dubey. R.C. (2014). Advanced Biotechnology. S. Chand publishers.
- 4. Banwart GJ. (1989). Basic food microbiology, Chapman & Hall, New York.
- 5. Sugumar D. (1997). Outlines of dairy technology, Oxford University press. 1997.

#### **REFERENCES BOOKS**

- 1. Jay JM, Loessner MJ and Golden DA. (2005). Modern Food Microbiology. 7<sup>th</sup> Edition, CBS Publishers and Distributors, Delhi, India.
- 2. Prescott, Harley and Klein Wim. (2008). Microbiology, 7<sup>th</sup> Edition McGraw Hill Publications.

- 3. Robinson, R. K. (2002). Dairy Microbiology Handbook The Microbiology of Milk and Milk Products (Third Edition), A John Wiley & Sons, Inc., New York.
- 4. Yuankunlee, Sepposalminen. (2008). Handbook of probiotics and prebiotics Second Edition. A John Wiley & Sons publication Inc.
- Dharumaurai Dhansekaran, Alwarappan Sankaranarayanan. (2021). Advances in Probiotics Microorganisms in Food and Health 1<sup>st</sup> Edition. eBook ISBN:9780128230916.

#### Web Resources

- 1. https://www.researchgate.net/publication/15326559\_A\_Dynamic\_Approach\_to\_Predicting\_BacterialGrowth\_in\_Food/link/5a1d2e02aca2726120 b28eba/download
- 2. <a href="https://www.fda.gov/food/laboratory-methods-food/bam-foodsamplingpreparation-sample-homogenate">https://www.fda.gov/food/laboratory-methods-food/bam-foodsamplingpreparation-sample-homogenate</a>
- 3. <a href="https://www.researchgate.net/publication/243462186\_Foodborne\_diseases in India\_A\_review">https://www.researchgate.net/publication/243462186\_Foodborne\_diseases in India\_A\_review</a>.
- 4. <a href="https://www.researchgate.net/publication/228662659">https://www.researchgate.net/publication/228662659</a> Fermented Dairy Products Starter Cultures and Potential Nutritional Benefits/link/000084160cf23f86393d5764/download
- 5. <a href="https://www.fda.gov/food">https://www.fda.gov/food</a>

| Course PO |            |            | PO2   | PO3        | PO3        |            | PO4        |          | PO6      | PO7      |
|-----------|------------|------------|-------|------------|------------|------------|------------|----------|----------|----------|
| 24UMBC62  | PSO<br>1.a | PSO<br>1.b | PSO 2 | PSO<br>3.a | PSO<br>3.b | PSO<br>4.a | PSO<br>4.b | PSO<br>5 | PSO<br>6 | PSO<br>7 |
| CO1       | 2          | 3          | 2     | 1          | 1          | 1          | 1          | 1        | 3        | 3        |
| CO2       | 3          | 2          | 3     | 3          | 2          | 1          | 2          | 1        | 2        | 2        |
| CO3       | 3          | 3          | 2     | 3          | 1          | 1          | 2          | 1        | 2        | 2        |
| CO4       | 3          | 3          | 3     | 2          | 2          | 2          | 3          | 1        | 2        | 2        |
| CO5       | 3          | 3          | 3     | 3          | 2          | 2          | 2          | 1        | 2        | 1        |

Strong - 3 Medium - 2

Low - 1

Mrs.M.M.Fatima Mansoora **Head of the Department i/c** 

Ms.M.Vijayalakshmi Course Designer



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#### VIRUDHUNAGAR

Quality Education with Wisdom and Values

B.Sc. Microbiology (2024-2025 onwards)

| Semester - VI                     |                                     | Hours/Week: 6  |             |  |  |
|-----------------------------------|-------------------------------------|----------------|-------------|--|--|
| Core Course – 15<br>Practical -VI | ENVIRONMENTAL, AGRICULTURE AND FOOD | Credits: 4     |             |  |  |
| Course Code<br>24UMBC61P          | MICROBIOLOGY PRACTICAL              | Internal<br>40 | External 60 |  |  |

#### **COURSE OUTCOMES**

#### On Completion of the Course, the students will be able to

- **CO1:** explain the concept of identification of microorganisms from soil, plants, food, fermented food, milk and dairy products. (K2)
- CO2: infer the probiotic, extracellular enzyme producing, pathogenic and nitrogen fixing microorganisms by microbiological and chemical methods. (K2)
- CO3: make use of the standard protocol for evaluate the quality of the food products and various samples. (K3)
- **CO4:** apply the experimental results to the prescribed standards by the statutory bodies (K3)
- **CO5:** identify the flora of fruits, vegetables, milk, plants and soil then solve their findings related to the experimental works. (K3)

#### **UNIT I**

Physical, chemical, and microbiological assessment of water and potability test for water. Physical – Color, pH, Chemical - alkalinity, acidity, DO, BOD, COD, Microbiological – MPN index (Presumptive, Completed and Confirmatory test), Study of air microflora by settle plate method. (20 Hours)

#### **UNIT II**

Isolation and identification of bacteria and fungi from fruits and vegetables, Direct microscopic count of milk. Methylene blue reductase test and Resazurin test, Microbiological examination of milk by SPC. (15 Hours)

#### UNIT III

Isolation of extracellular enzyme producers –Amylase, protease, lipase, Microbiological assay of antibiotics by cup plate method and other methods, Isolation of *Rhizobium/ Azotobacter/* phosphate solubilizing organisms, Preparation of biofertilizers – Demonstration (20 Hours)

#### **UNIT IV**

Study of plant pathogens- Tikka Disease, Red rot of sugarcane, Citrus canker, Blight of paddy. Study of fungi - *Mucor*, *Curvularia*, *Alternaria*, *Rhizopus*, *Aspergillus* (20 Hours)

#### **UNIT V**

Isolation of constituent flora of fermented milk. Growth of probiotic LAB in broth, milk and whey. Preparation of probiotic fermented milks like dahi, yoghurt, lassi and whey drink. Effect of prebiotics on the growth of LAB in milk and broth. Survivability of probiotic organisms in fermented milks. Antimicrobial potential of the functional dairy products. Industrial Visit and Report submission on Quality analysis. (15 Hours)

#### **TEXT BOOKS**

- 1. Cappucino J and Sherman N.(2010). Microbiology: A Laboratory Manual. 9<sup>th</sup> Edition. Pearson Education Limited.
- 2. Kannan. N. (1996). Laboratory manual in General Microbiology. Palani Publications.
- 3. Dubey R C and Maheswari. D K (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**

- 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. 4<sup>th Edition</sup>. The Benjamin publishing company, New York.
- Marylynn V. Yates, Cindy H. Nakatsu, Robert V. Miller, Suresh D. Pillai 2016).
   Manual of Environmental Microbiology, 4<sup>th</sup> Edition, ASM press.
- 4. Burns, Richard G (2005). Environmental Microbiology, A Laboratory Manual, 2<sup>nd</sup> 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. <a href="https://bio.libretexts.org">https://bio.libretexts.org</a>
- 3. <a href="https://www.google.com">https://www.google.com</a>
- 4. <a href="https://www.sfamjournals.onlinelibrary.wiley.com">https://www.sfamjournals.onlinelibrary.wiley.com</a>
- 5. <a href="https://www.degruyter.com">https://www.degruyter.com</a>

| Course<br>Code<br>24UMBC61P | PO1        |            | PO2      | PO3        |            | PO4        |            | PO5      | PO6      | PO7      |
|-----------------------------|------------|------------|----------|------------|------------|------------|------------|----------|----------|----------|
|                             | PSO<br>1.a | PSO<br>1.b | PSO<br>2 | PSO<br>3.a | PSO<br>3.b | PSO<br>4.a | PSO<br>4.b | PSO<br>5 | PSO<br>6 | PSO<br>7 |
| CO1                         | 3          | 3          | 3        | 3          | 2          | 1          | 3          | 1        | 3        | 3        |
| CO2                         | 3          | 3          | 3        | 3          | 3          | 1          | 3          | 1        | 3        | 3        |
| CO3                         | 3          | 3          | 3        | 1          | 2          | 1          | 1          | 1        | 3        | 3        |
| CO4                         | 3          | 3          | 1        | 1          | 1          | -          | 2          | -        | 2        | 2        |
| CO5                         | 3          | 3          | 2        | 1          | 2          | 1          | 2          | -        | 2        | 2        |

Strong -3 Medium -2 Low -1

Mrs. M.M.Fatima Mansoora **Head of the Department i/c** 

Ms.M.Vijayalakshmi Course Designer



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#### VIRUDHUNAGAR

Quality Education with Wisdom and Values

# B.Sc. Microbiology (for those who join in 2024-2025)

| Semester - VI       |                | Hours/W    | eek: 5   |
|---------------------|----------------|------------|----------|
| Elective Course - 3 |                | Credits: 3 | 3        |
| DSEC-3              | PHARMACEUTICAL |            |          |
| Course Code         | MICROBIOLOGY   | Internal   | External |
| <b>24UMBE61</b>     | MickobioLogi   | 25         | 75       |
|                     |                |            |          |

#### **COURSE OUTCOMES**

#### On Completion of the Course, the students will be able to

- CO1 label the ecological distribution of microorganisms in pharmaceutical environments and control strategies of contamination in sterile manufacturing units. (K1)
- CO2 explain the modes of microbial contamination and spoilage in pharmaceutical products and compare various sterilization techniques for product safety. (K2)
- CO3 illustrate the microbial production of antibiotics and therapeutic enzymes, and examine the pharmaceutical applications of biosensors and immobilized enzymes.

  (K2)
- CO4 develop quality control policies for immunological products including vaccines, immunodiagnostics and sterility testing procedures. (K3)
- CO5 apply knowledge of GMP, GLP and international quality standards to ensure pharmaceutical product safety through quality assurance and validation processes.

  (K3)

#### **UNIT I**

Introduction to Pharmaceutical microbiology: Ecology of microorganisms in pharmaceutical industry: Atmosphere, water, normal flora of workers, raw materials, packaging, building, equipment and their control measures; Design and layout of sterile manufacturing. (15 Hours)

#### **UNIT II**

Microbial contamination and spoilage of pharmaceutical products: Microbial aspects of pharmaceutical products; Sterilization of pharmaceutical products: Heat, gaseous, radiation

and filtration; Contamination and Spoilage of Pharmaceutical products: sterile injectable and non-injectable, ophthalmologic preparation. (15 Hours)

#### **UNIT III**

Production of antibiotics: Production of antibacterial – Penicillin, Tetracycline; antifungal – Griseofulvin, Amphotericin; antiparasitic agents – Artemesin, Metronidazole; Semi-synthetic antibiotics and anticancerous agents; Additional application of microorganisms in pharmaceutical sciences: Enzymes- Streptokinase, L-asperginase and clinical dextrin; Immobilization procedures for pharmaceutical applications (liposomes); Biosensors in pharmaceuticals. (15 Hours)

#### **UNIT IV**

Production of immunological products and their quality control: Vaccines - DNA vaccines, multivalent vaccines; Vaccine clinical trials; Immunodiagnostics - immuno sera and immunoglobulin; Quality control in Pharmaceutical: In – Process and Final Product Control; Sterility tests. (15 Hours)

#### **UNIT V**

Quality Assurance and Validation: Good Manufacturing Practices (GMP) and Good Laboratory Practices (GLP) in pharmaceutical industry; Regulatory aspects of quality control; Quality assurance and quality management in pharmaceuticals – BIS (IS), ISI, ISO, WHO and US certification. (15 Hours)

#### **TEXT BOOKS**

- 1. Chand Pasha Kedernath. (2021). Text book of Pharmaceutical Microbiology. Ramnath Publisher.
- 2. Hugo WB and Russell AD. (2004).Pharmaceutical Microbiology VII edition. Blackwell Scientific Publication, Oxford.
- Franklin, DJ. and Snow, GA. (2013). Biochemistry of antimicrobial action. Chapman & Hall.
- 4 Kuntal Das (2019). Pharmaceutical Microbiology, second edition, NiraliPrakashan.
- 5 PriyatamaPowar, ShitalNimbargi, VaijayantiSapre (2020). Pharmaceutical Microbiology, I edition, Technical publications.

#### REFERENCES BOOKS

Handa, S.S. and Kapoor, V.K. (2022) .Pharamcognosy. 4<sup>th</sup>Edition.VallabhPrakashanPublishers,New Delhi.

- 2 Kokate, C.K., Durohit, A.P. and Gokhale, S.R.,(2002). Pharmacognosy. 12<sup>th</sup>edition NiraliPrakasham Publishers, Pune.
- S. P. Vyas & V. K. Dixit.(2003). Pharmaceutical Biotechnology. CBS Publishers & Distributors, New Delhi.
- 4 Wallis, T.E. (2005). Text book of Pharmacognosy. 5<sup>th</sup> edition. CBS publishers and distributors, New Delhi.
- Garrod, L.P., Lambert, HP. And C'Grady, F. (1973). Antibiotics and Chemotherapy. (eds). Churchill Livingstone.

#### **Web Resources**

- 1 https://www.pharmapproach.com/introduction-to-pharmaceutical-microbiology/
- 2 <u>https://www.iptsalipur.org/wp-content/uploads/2020/08/BP303T\_PMB\_UNIT\_I.pdf</u>
- 3 https://www.pharmanotes.org/2021/11/pharmaceutical-microbiology-b-pharma.html
- 4 https://snscourseware.org/snscphs/notes.php?cw=CW 604b15c6313c5
- 5 https://www.thermofisher.com

| Course Code     | PO1 |     | PO2 | PO3 |     | PO4 |             | PO5 | PO6 | PO7 |
|-----------------|-----|-----|-----|-----|-----|-----|-------------|-----|-----|-----|
| <b>24UMBE61</b> | PSO         | PSO | PSO | PSO |
|                 | 1.a | 1.b | 2   | 3.a | 3.b | 4.a | <b>4.</b> b | 5   | 6   | 7   |
| CO1             | 3   | 3   | 2   | 2   | 1   | 3   | 2           | 3   | -   | 2   |
| CO2             | 3   | 3   | 2   | 3   | 3   | 2   | 2           | 1   | -   | 1   |
| CO3             | 3   | 3   | 2   | 3   | 3   | 2   | 2           | 1   | 1   | 1   |
| CO4             | 2   | 2   | 3   | 2   | 3   | 2   | 1           | 2   | 1   | 1   |
| CO5             | 2   | 3   | 3   | 2   | 3   | 2   | 2           | 1   | 1   | 3   |

Strong- 3 Medium- 2 Low-1

Mrs. M.M.FatimaMansoora

Ms.K.Kavyaa

Head of the Department i/c

**Course Designer** 



(Belonging to Virudhunagar Hindu Nadars)

An Autonomous Institution Affiliated to Madurai Kamaraj University, Madurai

Reaccredited with 'A++' Grade (4th Cycle) by NAAC

### VIRUDHUNAGAR Quality Education with Wisdom and Values

D Co Microbiology

**B.Sc. Microbiology** (2024-2025 onwards)

| Semester - VI   |                | Hours/Week: 5 |          |  |  |
|-----------------|----------------|---------------|----------|--|--|
| DSEC -6         |                | Credits: 3    |          |  |  |
| Course Code     | BIOINFORMATICS | Internal      | External |  |  |
| <b>24UMBE62</b> |                | 25            | 75       |  |  |
|                 |                |               |          |  |  |

#### **COURSE OUTCOMES**

#### On Completion of the Course, the students will be able to

- **CO1:** relate the basic parts of computer and its significance in data abstraction from biological data bases [K1]
- CO2: Explain the type's biological database, tools used to integrate the alignments and data interpretation for macromolecules.[K2]
- CO3: Infer the methodologies used in bioinformatics and its application in recent day's research activities [K2]
- **CO4:** construct the structure related prediction as well as the evolutionary aspects of analysis for interpreting the results in an accurate and meaningful way [K3]
- **CO5:** apply the overall techniques for the betterment of human survival and also develop skills about creating new bioinformatics tools [K3]

#### **UNIT I**

History and development of computers; generations of computers, Input devices: Keyboard and mouse, Modern input devices: OMR, MICR, Bar code reader, Output devices: Visual display unit (LCD & LED), Printers: (Dot Matrix and Laser), Storage devices: primary memory (RAM and ROM), Secondary memory: Magnetic storage (Hard disk), Optical storage: (CD & DVD), Solid state storage: (Pen drive & memory card). (15 Hours)

#### **UNIT II**

Bioinformatics: Introduction, Scope and objectives, Introduction of Database related programs (brief description): DBMS, RDBMS & SQL and Classification of biological databases (generalized & specialized). (15 Hours)

#### **UNIT III**

Nucleotide sequence databases: NCBI - GenBank, EMBL and DDBJ, Sequence submission methods and tools (Bankit), sequence retrieval systems (Entrez), Pairwise alignment: gap penality, scoring matrices, alignment methods (Dot plot & Dynamic programming), Multiple sequence alignment (Progressive alignment), Useful programs: BLAST, FASTA and Clustal-W, Significance of sequence alignments. (15 Hours)

#### **UNIT IV**

Protein databases: Sequence file formats and tools: PIR, Swiss Prot, Tr-EMBL and Expasy, Derived databases: Prosite, Pfam and PRINTS. Protein structural databases: PDB, Protein structural classification databases: CATH and SCOP, Secondary structure prediction: Chou Fasman, GOR. (15 Hours)

#### **UNIT V**

Carbohydrate structure database: CCSD, Glycome DB, Metabolic databases: KEGG, Specialized database: EST & BRENDA, Literature Data Bank (PubMed). Evolutionary analysis: Cladistic methods (Maximum parsimony and Maximum likelihood) and Phenetic methods (UPGMA and Neighbor Joining). Phylogenetic analysis tools - Phylip. (15 Hours)

#### **TEXT BOOKS**

- 1. Sundaralingam, R., and Kumaresan, V. (2008). *Bioinformatics*, 1<sup>st</sup> edition. Nagarcoil: Saras Publication.
- 2. Ignacimuthu, S.J. (2009). *Basic Bioinformatics*, 1<sup>st</sup> edition. New Delhi: Narosa Publishing House.
- 3. Rajaraman, V. (2010). *Fundamentals of computers*, 5<sup>th</sup> edition. New Delhi: PHI Learning Pvt Ltd.

#### REFERENCE BOOKS

- 1. Teresa Attwood, K., & David parry smith, J. (2006). *Introduction to Bioinformatics*, 1<sup>st</sup> edition. London: Dorling Kindersley Pvt, Ltd.
- 2. Kuppuswamy, C. (2006). *Bioinformatics*, 1<sup>st</sup> edition. New Delhi: Dominant Publishers.
- 3. Subramanian, C. (2006). *A textbook of bioinformatics*, 8<sup>th</sup> edition. New Delhi: Dominant Publishers.
- 4. Srinivasa Rao, D. (2010). *Bioinformatics*, 1<sup>st</sup> edition. Hyderabad: Biotech Pharma publications.

- 5. Ignacimuthu, S.J. (2009). *Basic Bioinformatics*, 1<sup>st</sup> edition. New Delhi: Narosa Publishing House.
- 6. https://www.wikipedia.org

| Course Code<br>(24UMBE62) | PO        | <b>D1</b> | PO2      | PC        | )3        | PO4       |           | PO5      | PO6      | PO7      |
|---------------------------|-----------|-----------|----------|-----------|-----------|-----------|-----------|----------|----------|----------|
|                           | PSO<br>1a | PSO<br>1b | PSO<br>2 | PSO<br>3a | PSO<br>3b | PSO<br>4a | PSO<br>4b | PSO<br>5 | PSO<br>6 | PSO<br>7 |
| CO 1                      | 3         | 1         | 2        | 2         | 3         | 1         | 1         | 3        | 2        | 1        |
| CO 2                      | 2         | 2         | 1        | 1         | 2         | 2         | 2         | 1        | 1        | 1        |
| CO 3                      | 3         | 2         | 3        | 1         | 2         | 3         | 3         | 1        | 1        | 1        |
| CO 4                      | 2         | 2         | 1        | 1         | 2         | 2         | 2         | 2        | 1        | 2        |
| CO 5                      | 2         | 2         | 1        | 1         | 2         | 1         | 1         | 1        | 1        | 2        |

 $Strong - 3 \qquad Medium - 2 \qquad Low - 1$ 

Mrs.M.M.Fatima Mansoora

Mrs.M.M.Fatima Mansoora

Head of the Department i/c

**Course Designer** 



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#### VIRUDHUNAGAR

Quality Education with Wisdom and Values

## B.Sc. Microbiology (for those who join in 2024-2025)

| Semester - VI       |                      | Hours/W    | eek: 5   |  |
|---------------------|----------------------|------------|----------|--|
| Elective Course - 4 | ENTREPRENEURSHIP AND | Credits: 3 |          |  |
| DSEC-4              |                      |            |          |  |
| Course Code         | <b>BIO-BUSINESS</b>  | Internal   | External |  |
| <b>24UMBE63</b>     |                      | 25         | 75       |  |
|                     |                      |            |          |  |

#### **COURSE OUTCOMES**

#### On Completion of the Course, the students will be able to

- CO1: tell the fundamentals of bio-entrepreneurship including business development processes, types of ownership and government schemes supporting biotech start-ups. (K1)
- **CO2:** explain the entrepreneurial opportunities in agricultural and industrial biotechnology along with associated challenges, market strategies, and essential requirements. (K2)
- CO3: demonstrate product development in biotechnology including stem cells, therapeutic proteins, fermented products, biofertilizers, biopesticides and assess their commercial viability. (K2)
- **CO4:** apply the principles of project and technology management in building and scaling biotech businesses including proposal writing, funding mechanisms and case studies of successful start-ups. (K3)
- CO5: Make use the role of systems biology, biosensors and modern technologies in enhancing agricultural biotech applications and sustainable bio-business solutions. (K3)

#### **UNIT I**

Bio Entrepreneurship: Introduction to bio-business, SWOT analysis of bio-business.

Ownership, Development of Entrepreneurship; Stages in entrepreneurial process;

Government schemes and funding. Small scale industries: Definition; Characteristics; Need and rationale.

(15 Hours)

#### **UNIT II**

Entrepreneurship Opportunity in Agricultural Biotechnology: Business opportunity, Essential requirement, marketing, strategies, schemes, challenges and scope-with case study on Plant cell and tissue culture technique, polyhouse culture. Herbal bulk drug production, Nutraceuticals, value added herbal products. Bioethanol production using Agricultural waste,

Algal source. Integration of system biology for agricultural applications. Biosensor development in Agriculture management. (15 Hours)

#### **UNIT III**

Entrepreneurship Opportunity in Industrial Biotechnology: Business opportunity, Essential requirement, marketing strategies, schemes, challenges, and scope- Pollution monitoring and Bioremediation for Industrial pollutants. Integrated compost production-microbe enriched compost. Bio pesticide/ insecticide production. Biofertilizer. Single cell protein. (15 Hours)

#### **UNIT IV**

Therapeutic and Fermented products: Stem cell production, stem cell bank, production of monoclonal/polyclonal antibodies, secondary metabolite production – antibiotics, probiotic and prebiotics. (15 Hours)

#### **UNIT V**

Project Management, Technology Management and Startup Schemes: Building Biotech business challenges in Indian context-biotech partners (BIRAC, DBT, Incubation centers. etc.,), operational biotech parks in India. Indian Company act for Bio business-schemes and subsidies. Project proposal preparation, Successful start-ups-case study.

(15 Hours)

#### **TEXT BOOKS**

- 1. Craig Shimasaki. (2014). Biotechnology Entrepreneurship: Starting, Managing, and Leading Biotech Companies. Academic Press.
- 2. Ashton Acton, O. (2012). Biological Pigments— Advances in Research and Application Scholorly Editions: Atlanta, Georgia.
- 3. Jennifer Merritt, Jason Feifer (2018). Start Your Own Business, 7th edition, Entrepreneur Press publisher.
- 4. Peter F. Drucker (2006). Innovation and Entrepreneurship. Harper Business publisher.
- 5. Leah Cannon (2017). How to Start a Life Science Company: A Comprehensive Guide for First-Time Entrepreneurs. International Kindle paperwhite.

#### REFERENCES BOOKS

- 1 Crueger, W, and Crueger. A.(2000). Biotechnology: A Text Book of Industrialmicrobiology, 2nd Edition, Sinauer Associates: Sunderland.Mass.
- 2 Paul S Teng. (2008). Bioscience Entrepreneurship in AsiaWorld Scientific Publishing Company.
- 3 Charles E. Bamford, Garry D. Bruton (2015). ENTREPRENEURSHIP: The Art, Science, and Process for Success, 2<sup>nd</sup> Edition, McGraw Hill publisher.
- 4 Yali Friedman (2014). Building Biotechnology: Biotechnology Business, Regulations, Patents, Law, Policy and Science 4th Edition, Logos press publication.
- 5 Stephanie A. Wisner (2022). Building Backwards to Biotech: The Power of Entrepreneurship to Drive Cutting-Edge Science to Market, International Kindle paper white.

#### **Web Resources**

3

4

- $\frac{\text{https://www.bio-rad.com/webroot/web/pdf/lse/literature/Biobusiness.pdf}}{1}$
- https://www.crg.eu/biobusiness-entrepreneurship
- https://www.entrepreneur.com
- https://www.birac.nic.in
- https://www.springer.com

| <b>Course Code</b> | PO1 |     | PO2 | PO3 |     | PO4 |     | PO5 | PO6 | PO7 |
|--------------------|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|
| <b>24UMBE63</b>    | PSO |
|                    | 1.a | 1.b | 2   | 3.a | 3.b | 4.a | 4.b | 5   | 6   | 7   |
| CO1                | 2   | 3   | 2   | 2   | 1   | 3   | 2   | 3   | -   | 2   |
| CO2                | 2   | 2   | 2   | 1   | 2   | 2   | 2   | 1   | -   | 1   |
| CO3                | 3   | 2   | 2   | 1   | 1   | 2   | 2   | 1   | 1   | 1   |
| CO4                | 2   | 2   | 3   | 2   | 1   | 2   | 1   | 2   | 1   | 1   |
| CO5                | 2   | 3   | 3   | -   | -   | 2   | 2   | 1   | 1   | 3   |

Strong -3 Medium -2 Low -1

Mrs. M.M.Fatima Mansoora

Mrs. K.Bervin

Head of the Department i/c

**Course Designer** 



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### VIRUDHUNAGAR Quality Education with Wisdom and Values

B.Sc. Microbiology (2024-2025 onwards)

| Semester - VI |                 | Hours/Week | :: 5     |
|---------------|-----------------|------------|----------|
| DSEC -8       | BIOLOGICAL PEST | Credits: 3 |          |
| Course Code   | MANAGEMENT      | Internal   | External |
| 24UMBE64      |                 | 25         | 75       |

#### **COURSE OUTCOMES**

#### On Completion of the Course, the students will be able to

**CO1:** recall the history, theory, practice and science of biological control.[K1]

CO2: explain the scientific studies and concepts related to biological control. [K2]

CO3: outline the current and future roles of biological control with in context of agricultural and natural ecosystem. [K2]

**CO4:** the types of biological control agents of insects and their biology. [K3]

**CO5:** apply the ecological principles of plant pests by parasitoids, predators and entomopathogenic nematodes to manage pest problems.[K3]

#### **UNIT I**

Introduction to biological control- Definition, need of biocontrol agents. Predators, parasitods and Pathogens as biocontrol agents- Importation, Conservation and augmentation. Economics of biocontrol. (15Hours)

#### **UNIT II**

Biopesticides- Microbes used in biopesticides. Bacterial pesticides – *Bacillus Sphaericus* and *Pseudomonas aeruginosa* as biocontrol agents, benefits and limitations.

(15Hours)

#### **UNIT III**

Viral insecticides – Granulo virus and CPV as biocontrol agents, benefits and limitations. Fungal pesticides – *Trichoderma* and *Metarhizium anisopliae* as biological control agents, potentials and limitations. (15 Hours)

#### **UNIT IV**

Microsporidia –Nosemapyrausta as biocontrol agent, potentials and limitations. Insect parasitic nematodes – Steinernema and heterorhabditis as biopesticides ,benefits and limitations. Protozoa in insect control. Biological control of weeds – Bioherbicides.

(15 Hours)

#### **UNIT V**

Integrated pest management – Definition, Need for IPM, Methods of IPM, Components and benefits of IPM. Genetic engineering in biological control.

(15 Hours)

#### **TEXTBOOK**

1.Chaube,H.S.,&Pundhir,V.S. (2005). *Cropdiseases and their management*, 1<sup>st</sup> edition. New Delhi: Prentice Hall of India Pvt. Ltd.

#### REFERENCE BOOKS

- 1. Van Driesche, G., & Bellows, Jr. TS. (1996). *Biological control –Guide to its applications*, NewYork: Springer.
- 2. Ronald Atlas, M., & Richard Bartha. (1997). *Microbial Ecology*, 4<sup>th</sup>edition. San Francisco: Benjamin/Cummings Science Publishing.
- 3. Sharma,PD. (2006).*Plant Pathology*, 1<sup>st</sup>edition.NewDelhi:Narosa Publishing House Pvt. Ltd.
- 4. Helmut Fritz Van Embden, & Service, MW. (2004). *Pest and vector control*, Chennai: Cambridge University Press.

| Course Code<br>24UMBE64 | PO1       |           | PO2   | PC        | )3        | PO4       |           | PO5      | PO6      | PO7      |
|-------------------------|-----------|-----------|-------|-----------|-----------|-----------|-----------|----------|----------|----------|
|                         | PSO<br>1a | PSO<br>1b | PSO 2 | PSO<br>3a | PSO<br>3b | PSO<br>4a | PSO<br>4b | PSO<br>5 | PSO<br>6 | PSO<br>7 |
| CO 1                    | 3         | 1         | 2     | 3         | 3         | 3         | 1         | 2        | 1        | 2        |
| CO 2                    | 3         | 2         | 2     | 3         | 3         | 2         | 1         | 2        | 1        | 2        |
| CO 3                    | 3         | 2         | 3     | 2         | 2         | 1         | 2         | 1        | 1        | 1        |
| CO 4                    | 2         | 1         | 1     | 1         | 1         | 2         | 1         | 1        | 1        | 1        |
| CO 5                    | 1         | 2         | 2     | 2         | 2         | 2         | 1         | 1        | 1        | 2        |

 $Strong - 3 \qquad Medium - 2 \qquad Low - 1$ 

Mrs.M.M.Fatima Mansoora

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Course designer



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#### VIRUDHUNAGAR

#### Quality Education with Wisdom and Values

**B.Sc.** Microbiology (2024-2025 onwards)

| Semester - VI           |                     | Hours/W    | eek: 2   |  |
|-------------------------|---------------------|------------|----------|--|
| Professional Competency |                     | Credits: 2 |          |  |
| SEC-7                   | MICROBIAL QUALITY   |            |          |  |
| Course Code             | CONTROL AND TESTING | Internal   | External |  |
| 24UMBS61                |                     | 25         | 75       |  |
|                         |                     |            |          |  |

#### **COURSE OUTCOMES**

#### On Completion of the Course, the students will be able to

- CO1: recall the concept, historical background and traditional microbiological methods involved in microbial quality control along with GLP and GMP. (K1)
- CO2: tell the principles, functions and safe handling procedures of key instruments used in quality control and quality assurance including disinfection methods. (K1)
- CO3: demonstrate good practices in culture media preparation then explain selective and differential media for detection of specific microorganisms. (K2)
- **CO4:** interpret microbiological tests used in pharmaceutical product quality evaluation including sterility testing, bioburden and pyrogen tests. (K2)
- **CO5:** apply the principles of HACCP and microbial quality standards in food and water using rapid and conventional detection methods. (K3)

#### **UNIT I**

Microbial quality control: Introduction, Definition and History. Standard Methods involved in assessment of microbial quality control. Q.A and Q.C - definitions and importance. Traditional Microbiological Quality Controlling methods: TVC, APC and serial dilution techniques. Good laboratory practices, Good microbiological practices. (6 Hours)

#### **UNIT II**

Instruments in QC & QA: Principle involved, working conditions, uses and precautions of Real-time PCR systems (Rapid Microbial Identification and Quantification), Air Sampler (Monitoring air quality), Contact Plates (RODAC), Luminometer (Hygiene

monitoring). ELISA. Methodology of Disinfection, Autoclaving & Incineration.

(6 Hours)

#### **UNIT III**

Culture media used in QC and QA: Design of specialized media for identification of pathogens. Good laboratory practices in culture media preparation: raw material, water, pH.Uses of media. Detection of specific microorganisms - on XLD agar, Salmonella Shigella Agar, Mannitol salt agar, EMB agar, McConkey Agar, Saboraud Agar. (6 Hours)

#### **UNIT IV**

Determining Microbes in Pharmaceutical Samples: Sterility testing for pharmaceutical products, Bioburden, pyrogen test, in process and final process control.

(6 Hours)

#### **UNIT V**

HACCP for Food Safety and Microbial Standards: Hazard analysis of critical control point (HACCP) - Principles, flow diagrams. Microbial Standards for Different Foods and Water – BIS standards for common foods and drinking water. Ascertaining microbial quality of milk by MBRT, Rapid detection methods of microbiological quality of milk at milk collection centers. (6 Hours)

#### **TEXT BOOKS**

- W.B.Hugo&A.D.Russell. (1998). Pharmaceutical Microbiology.6<sup>th</sup>Edition. Blackwell scientific Publications.
- 2 Kulkarni A. K. Bewoor V. A. ()QualityControl,Wiley India Pvt. Ltd,
- 3 ChandrakantKokare (2016). Pharmaceutical Microbiology, 1st Edition, Nirali Publication.
- Brown.M.R.W. (2017). Microbiological Quality Assurance A Guide Towards Relevance and Reproducibility of Inocula,1st Edition. CRC press.
- Dev Raj Rakesh Sharma And V K Joshi (2011). Quality Control For Value Addition In Food Processing, New India Publishing Agency.

#### REFERENCES BOOKS

- Rosamund M. Baird, Norman A. Hodges, Stephen P. Denyer. (2000). Handbook of Microbiological Quality Control in Pharmaceuticals and Medical Devices. 1st Edition, CRC Press.
- 2 Konieczka, (2012). Quality Assurance and Quality Control in the Analytical Chemical Laboratory A Practical Approach (Hb), Routledge, Taylor and Francis group.
- 3 Singh Gajjar, Budhrani, Usman. (2021). Quality Control And Quality Assurance (M.Pharm)SVikas And Company.

- 4 David Roesti, Marcel Goverde (2019). Pharmaceutical Microbiological Quality Assurance and Control: Practical Guide for Non-Sterile Manufacturing, Wiley publication.
- 5 Amihud Kramer Bernard A. Twigg(2017). Quality Control For The Food Industry Fundamentals & Applications (Vol.1) 3rd Edition, MEDTEC publication.

#### **Web Resources**

- https://www.study.com/microbiology-quality-control-testing-definition-procedures.
- 2 <u>https://www.sigmaaldrich.com</u>
- 3 <a href="https://www.coursera.org">https://www.coursera.org</a>
- 4 https://www.atcc.org
- 5 <a href="https://www.fao.org">https://www.fao.org</a>

| Course Code<br>24UMBS61 | PO1 |     | PO2 | PO3 |     | PO4 |            | PO5 | PO6 | PO7 |
|-------------------------|-----|-----|-----|-----|-----|-----|------------|-----|-----|-----|
|                         | PSO        | PSO | PSO | PSO |
|                         | 1.a | 1.b | 2   | 3.a | 3.b | 4.a | <b>4.b</b> | 5   | 6   | 7   |
| CO1                     | 2   | 2   | -   | -   | -   | 1   | 2          | 2   | -   | 2   |
| CO2                     | 2   | 1   | 2   | 2   | 3   | 3   | 2          | 3   | -   | 1   |
| CO3                     | 2   | 3   | 2   | 3   | 2   | 2   | 1          | 3   | -   | 3   |
| CO4                     | 2   | 3   | 2   | 3   | 2   | 3   | 3          | 3   | 1   | 2   |
| CO5                     | 2   | 3   | 2   | 3   | 2   | 2   | 3          | 3   | 3   | 2   |

Strong- 3 Medium- 2 Low-1

Mrs. M.M.FatimaMansoora **Head of the Department i/c** 

Ms. K.Kavyaa Course Designer