



**JAI HIND COLLEGE
BASANTSING INSTITUTE OF SCIENCE
&
J.T.LALVANI COLLEGE OF COMMERCE
(AUTONOMOUS)**

"A" Road, Churchgate, Mumbai - 400 020, India.

**Affiliated to
University of Mumbai**

Program: B.Sc

Proposed Course: Microbiology

Semester I

Credit Based Semester and Grading System (CBCS) with effect from
the academic year 2020-21

F.Y.B.Sc. Microbiology Syllabus

Academic year 2020-2021

Semester 1			
Course Code	Course Title	Credits	Lectures /Week
SMIC101	Fundamentals of Microbiology	2	3
Unit 1	Introduction To Microbiology and Prokaryotic cell structure		
Unit 2	Biosafety and Biomolecules		
Unit 3	Nucleic acid Structure and Chemistry		
SMIC 102	Basic Techniques in Microbiology	2	3
Unit 1	Microscopy & Staining		
Unit 2	Controlling Microbial Growth in the environment		
Unit 3	Microbial Nutrition, Cultivation, Isolation and Preservation		
SMIC1PR		2	6

SEMESTER I – THEORY

Course Code: SMIC 101	FUNDAMENTALS OF MICROBIOLOGY (Credits: 2 ; Lectures /week:3)	(45L)
Learning Objectives:	<ul style="list-style-type: none"> ➤ To study the historical developments in the Fields of Microbiology ➤ Be aware of the scope and relevance of Microbiology ➤ Learn the structure and function of Prokaryotic cells and to differentiate them from eukaryotic cells ➤ To study the significant role micro-organisms play in the living world ➤ To understand the basic safety measures to be adopted in a microbiology laboratory ➤ Understand the basic structure and function of Biomolecules 	
Outcomes:	<p>On completion of the course, students will be able to:</p> <ul style="list-style-type: none"> ➤ Get an idea about the historical events in Microbiology ➤ Know the scope of Microbiology ➤ Know the structural details of prokaryotic cell ➤ Develop fundamental knowledge about various biomolecules 	
Unit I	Introduction To Microbiology and Prokaryotic cell structure	15 L
1.1	History and scope of Microbiology : <ol style="list-style-type: none"> a. Microscopy and the discovery of micro-organisms b. The conflict over spontaneous generation c. The golden age of Microbiology: Koch’s Postulates, Medical Microbiology, Immunology d. The development of Industrial Microbiology and Microbial Ecology e. The Scope and Relevance of Microbiology 	05
1.2	The Place of Micro-organisms in the Living world: <ol style="list-style-type: none"> a. Haeckel’s Kingdom Protista b. Prokaryotic and Eukaryotic Protists c. Whitaker’s 5 Kingdom concept d. Carl Woese’s three kingdom Classification 	01
1.3	Prokaryotic Cell Structure and Function: <ol style="list-style-type: none"> a. Morphology of Bacteria b. Prokaryotic Cell Membranes- Bacteria and Archaeobacteria c. The Cytoplasmic matrix: cytoskeleton, inclusion bodies, ribosomes d. The Nucleoid , Plasmids e. The Bacterial and Archaeobacterial Cell wall f. Components external to the cell wall: Capsules, Slime layers, S-layers, Pili and Fimbriae, Flagella g. The Bacterial Endospore h. Comparison of Bacterial, Archaeobacterial and Eucaryotic cell 	09

Unit II	Biosafety and Biomolecules	15 L
2.1	Biosafety in the Microbiology Laboratory: <ol style="list-style-type: none"> a. Routes of infection in the laboratory b. Hazardous procedures c. Exposure control plan <ol style="list-style-type: none"> i. Employee education and orientation ii. Disposal of hazardous waste iii. Universal/ Standard Precautions iv. Engineering controls(Laboratory environment, Biological safety cabinet) d. Personal Protective equipment e. Post exposure control f. Biosafety levels g. Mishaps with infective material 	03
2.2	Biomolecules	12
2.2.1	The Hierarchy of Molecular organization of cells	01
2.2.2	Types of bonds and their importance <ol style="list-style-type: none"> a. Covalent(ester, phosphate ester, thioester, peptide, glycosidic) b. Non Covalent interactions (Hydrogen bonds, Vander Waals interaction, ionic interactions, hydrophobic interactions) 	
2.2.3	Water : Structure and properties	01
2.2.4	Carbohydrates: Definition, Classification, Biological importance and structures <ol style="list-style-type: none"> a. Monosaccharides <ol style="list-style-type: none"> i. Aldoses and ketoses ii. Occurrence, structure and significance of Glucose, Fructose, Galactose and Mannose iii. Fischer and Haworth Projection iv. Stereoisomers (D and L isomers, Epimers, Anomers) b. Oligosaccharides <ol style="list-style-type: none"> i. Formation of glycosidic bonds (α ,β) ii. Occurrence, structure and significance of Maltose, Lactose and Sucrose. (disaccharides) c. Polysaccharides <ol style="list-style-type: none"> i. Classification based on composition: Homopolysaccharides and Heteropolysaccharides ii. Occurrence, structure and significance of storage (Starch, Glycogen) and structural Polysaccharides(Cellulose, Chitin) 	04
2.2.5	Lipids: <ol style="list-style-type: none"> a. Definition and Bloor's classification :(Simple, Complex, Derived and Miscellaneous) b. Fatty Acids <ol style="list-style-type: none"> i. Classification (saturated , unsaturated) ii. Structure and Nomenclature of Palmitic acid, Stearic acid , MUFA – Oleic acid, PUFA – Linoleic and 	02

2.2.6	<p>Linolenic acid</p> <p>c. Triacylglycerol</p> <ol style="list-style-type: none"> i. General structure ii. Properties (hydrolysis, saponification and rancidity) <p>d. Functions of compound lipids</p> <ol style="list-style-type: none"> i. Phospholipids (glycerophospholipids and spingophospholipids) ii. Glycolipids <p>e. Steroids: (Structure and significance)</p> <p>Amino Acids and Proteins:</p> <p>a. Amino Acids</p> <ol style="list-style-type: none"> i. General structure: D and L forms of amino acids ii. Classification based on (Structure, nutritional classification, metabolic fate) iii. Properties : Physical and chemical <p>b. Peptides and Proteins</p> <ol style="list-style-type: none"> i. Classification and Properties ii. 3-D Structure of Proteins : primary, secondary, tertiary and quaternary 	04
Unit III	Nucleic acid structure and chemistry	15 L
3.1	<p>Nucleic acid structure:</p> <ol style="list-style-type: none"> a. Definition and functions of Nucleotides and Nucleic acids b. Structure and nomenclature : Purines, Pyrimidines, Ribose, Deoxyribose , Nucleosides and Nucleotides c. Formation of Polynucleotide strand d. DNA and RNA e. Watson and Crick model of DNA f. A and Z forms of DNA g. Unusual structures of certain DNA sequences h. Types ,structures and functions of RNA: mRNA, tRNA, rRNA, snRNA, miRNA, hn RNA 	10
3.2	<p>Nucleic acid chemistry:</p> <ol style="list-style-type: none"> a. Denaturation of double helical DNA and RNA b. Hybrid formation of nucleic acid from different species c. Non enzymatic transformations of nucleotides and nucleic acids d. Methylation of nucleotide bases in DNA 	04
3.3	Overview of Structure of Chromosomes	01
<p style="text-align: center;">Textbooks and Additional References:</p> <ol style="list-style-type: none"> 1. Pelczar M., Reid R. and Chan E., Microbiology, McGraw-Hill 5thEd., 1977. 2. Black B., Jacquelyn G. & Laura J. O, Microbiology :principles and explorations, Hoboken, NJ : Wiley, 8thEd., 2013. 3. Mackie T. J., Collee J. G & McCartney J. E., Mackie & McCartney practical medical microbiology, New York :Churchill Livingstone, 14th Ed., 1996. 4. Forbes B.A., Sahm D.F. & Weissfeld A.S., Bailey and Scott's Diagnostic Microbiology, Mosby, Inc, 11th Ed., 2002. 		

5. Mahon C.R., Lehman D.C. & Manuselis G, Textbook of Diagnostic Microbiology, Saunders, 3rd Ed., 2007.
6. Garrett R. H. & Grisham C. M. Biochemistry, Belmont, CA: Brooks/Cole, Cengage Learning, 2010.
7. Frobisher M., Fundamentals of microbiology, Philadelphia: Saunders, 9th Ed., 1974.
8. Lehninger A. L., Nelson D. L. & Cox M. M., Lehninger principles of biochemistry, New York: Worth Publishers, 5th Ed., 2008.
9. Conn E & Stumpf P.K., Outlines of Biochemistry, New York: Wiley, 2005.
10. Satyanarayana U. & Chakrapani U., Essentials of Biochemistry, Kolkatta:Books and allied, 2ndEd., 2008.
11. Pierce B.A, Genetics: A conceptual approach, New York:W.H, 3rd Ed., 2008.
12. Das D., Biochemistry, Academic Publishers, 14th Ed., 2012.



Course Code: SMIC102	Course Title: BASIC TECHNIQUES IN MICROBIOLOGY (Credits: 2; Lectures /week:3)	45L
Learning Objectives	<ul style="list-style-type: none"> ➤ Learn the basic principles underlying the working of different Microscopes ➤ Understand the principles of staining and to use various types of staining techniques to differentiate between organisms and special staining techniques to demonstrate special structures of a cell ➤ To study the role of various physical and chemical agents in controlling the growth of micro-organisms ➤ Learn the methods used to cultivate micro-organisms and how to preserve them. 	
Outcomes	<p>On completion of the course, students will be able to:</p> <ul style="list-style-type: none"> ➤ Know parts of microscope, type and its principle ➤ Understand different methods of staining techniques ➤ Use various methods to control microbes. ➤ Understand nutritional requirements of bacteria. ➤ Understand the need and the different ways of preservation of microbes 	
Unit I	Microscopy & Staining	15 L
1.	a. Lenses & bending of light b. Resolution of the Microscope	02
2.	The Light Microscope a. Bright Field Microscope b. The Dark Field Microscope c. The Phase Contrast Microscope d. Micrometry	07
3.	Staining of specimens a. Dyes and stains: Types (natural, synthetic, acidic, basic, neutral) b. Fixation (heat and chemical) c. Simple staining (positive and negative staining) d. Differential staining (gram staining, acid fast staining) e. Staining of specific structures (Cell wall, Capsules, Spores, Metachromatic granules)	06
Unit II	Controlling Microbial Growth in the environment	15L
1.	a. General Considerations in Microbial Control b. Terminology and Methods of Microbial Control c. Microbial Death and factors affecting microbial death d. How Antimicrobial agents work : Mode of action	02
2.	Physical methods of Microbial Control a. Heat : Moist & Dry	06

	<ul style="list-style-type: none"> b. Low temperature c. Filtration d. Radiations 	
3.	Chemical methods of Microbial Control <ul style="list-style-type: none"> a. Choosing a Microbicidal Chemical b. Factors that affect the germicidal activity of chemicals c. Germicidal Categories <ul style="list-style-type: none"> i. Halogens ii. Phenols iii. Alcohols iv. Hydrogen Peroxide v. Detergents vi. Heavy Metals vii. Aldehydes viii. Gaseous Sterilants ix. Dyes 	05
4.	Evaluation of effectiveness of Antimicrobial agent <ul style="list-style-type: none"> a. Agar diffusion b. Tube dilution c. Phenol co-efficient d. Use dilution 	02
Unit III	Microbial Nutrition, Cultivation, Isolation and Preservation	15L
1.	<ul style="list-style-type: none"> a. Nutritional requirements: Carbon, Oxygen, Hydrogen, Nitrogen, Phosphorus, Sulphur and growth factors. b. Nutritional types of microorganisms 	06
2.	<ul style="list-style-type: none"> a. Types of Culture media with examples b. Isolation of microorganisms and pure culture techniques. 	06
3.	<ul style="list-style-type: none"> a. Preservation of microorganisms b. Culture Collection Centres 	03
Textbooks and Additional References: <ol style="list-style-type: none"> 1. Willey J. M., Sherwood L., Woolverton C. J., Prescott L. M., & Willey J. M., Prescott's microbiology, New York: McGraw-Hill, 8th Ed., 2011. 2. Pelczar M., Reid R. and Chan E., Microbiology, New York: McGraw-Hill, 5th Ed., 1977. 3. Talaro K. P. & Talaro A., Foundations in microbiology: Basic principles, Boston: WCB/McGraw Hill, 7th Ed., 2009. 4. Patel A.H., Industrial Microbiology, New Delhi: MacMillan, 2005. 		

SEMESTER I- PRACTICAL

Course code: SMICIPR	Practicals based on SMIC 101 and SMIC 102 (Credits: 2 Practicals /Week: Equivalent to 6 lectures/week)
Learning Objectives:	This course is designed to demonstrate practical skills in the use of tools and techniques common to microbiology.
Outcomes:	Students will be able to perform and explain the theoretical basis of the tools, techniques and methods common to Microbiology
	<p><u>PRACTICAL I:</u></p> <ol style="list-style-type: none"> 1. Assignment: Contribution of Scientists to the field of Microbiology since the last 20 years 2. Special Staining: Cell wall, Capsule, Endospores, Metachromatic granules 3 Handling corrosive chemicals using rubber teat method for pipetting and use of auto-pipettes 4. Safety inoculation hood and laminar air flow 5 Qualitative detection: <ol style="list-style-type: none"> a. Carbohydrates:, Molisch's , Benedicts tests b. Proteins and amino acids: Biuret ,Ninhydrin c. Nucleic acid detection: DPA and Orcinol 6. Isolation of DNA from onion <p><u>PRACTICAL II:</u></p> <ol style="list-style-type: none"> 1 Microscopy: Parts of a microscope 2 Measurement of cell dimensions : Micrometry 3 Dark field and Phase Contrast Microscope : Demonstration 4 Monochrome and differential staining procedures :Gram Staining and negative staining 5 Introduction to laboratory equipments , disinfection and discarding techniques in the laboratory 6 Methods of preparation of glassware for sterilization (pipettes, petri plates, plastic wares, flasks, micropipettes, microtitre plates) and Control of micro-organisms using moist heat and dry heat sterilization.(Sterilization of dry powders, rubber gloves, bandages, screw capped tubes , sterilizable plastic wares) 7 Determination of the performance efficiency of the Autoclave and Hot air oven 8 Effect of UV light on bacteria 9 Effect of heavy metals (Oligodynamic action) on bacteria 10 Effect of dyes and phenolic compounds on bacteria 11 Preparation of culture media: <ol style="list-style-type: none"> a. Liquid medium (Nutrient broth) b. Solid media (Nutrient agar, Sabouraud's agar) c. Aseptic transfer of liquid media and preparation of slants, Butts and plates. 12 Inoculation techniques and study of growth: <ol style="list-style-type: none"> a. Inoculation of liquid medium b. Inoculation of solid media (slants, butts and plates)

	<ul style="list-style-type: none">c. Study of colony characteristics of pigment and non-pigmented producing bacteriad. Study of motility by stab inoculation and (hanging drop preparation – demonstration) <p>13. Use of Differential and Selective media (MacConkey's agar)</p> <p>14. Methods of Preservation of cultures</p> <ul style="list-style-type: none">a. Sub culturingb. Mineral oil overlayc. Soil stock methodd. Glycerol stock method
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EVALUATION SCHEME:

Examination		Time Duration	Marks
A. EVALUATION SCHEME FOR THEORY COURSES (2 PAPERS)			
I. Continuous Assessment (C.A.)			40
C.A.I Test	MCQ, 1M answers etc	40 mins	20
C.A.II Test	Assignment/Project /Posters/ Presentations etc		20
II. Semester End Examination (SEE)			60
Each Theory Paper			40+60= 100
B. EVALUATION SCHEME FOR PRACTICAL COURSES (2 COURSES)			
Semester End Practical Examination			100
For Each Practical course			50
Practical Course (2 courses)		2 days	100