JAMAL MOHAMED COLLEGE (Autonomous)

College with Potential for Excellence Accredited (3rd Cycle) with 'A' Grade by NAAC (Affiliated to Bharathidasan University) TIRUCHIRAPPALLI - 620 020



Since 1951

P.G. & Resear ch Department OF MICROBIOLOGY

Val ue added cour ses (2021-2022)

| Semester | Code | Course | Title of the Course | Hours | Credits | Max. marks | Internal marks | External marks |
|----------|------|-------------------------------|--|-------|---------|---------------|-------------------|-------------------|
| III | - | Value added Course I | HEALTH AND DIAGNOSTIC MICROBIOLOGY | 30 | - | 100 | 100 | - |

Course outcomes

At the end of the course, students will be able to:

- 1. Describe the importance of public health Microbiology.
- 2. Assess the biosafety measures and aseptic techniques.
- 3. Identify the strategies of sample collection and storage of organisms.
- 4. Analyze the report of clinical microbiology laboratory.
- 5. Acquire the knowledge on microbes in hospital infection and its diagnosis.

UNIT I

Public Health: Definition, scope, concept and importance of public health microbiology – Role of World Health Organization in public health - Health situations and programmers in India-General vaccine types administered to general public.

UNIT II

Diagnostic Microbiology: Purpose of diagnostic microbiology and responsibility - #Laboratory safety#. General safety considerations - Biohazards and practices specific to microbiology -Classification of biological agents on the basis of hazards.

UNIT III

Design and apply safe specimen sampling strategies: Blood, Urine, Sputum, CSF, #Pus# & Faeces- Specimen transportation, International regulations in the movement of infectious materials across national borders, design packaging and transportation protocols.

UNIT IV

Microscopic Examination: Cultivation and identification of specimens for Bacteria, #Mycobacteria#,Fungi, Parasites and Viruses. Special precautions for specific areas of clinical Microbiology- Antibiotic Susceptibility Testing (AST).

UNIT V

Hospital acquired infection: Prophylactic immunization – Disposal of infective hospital and laboratory materials - # monitoring of sanitation in community # - Techniques used for the diagnosis of hospital acquired infections.

##Self-study portion

6 Hours

6 Hours

6 Hours

6 Hours

6 Hours

Text books:

T.B-1 Bailey and Scott's. Diagnostic Microbiology (8th edition). C.V. Mosby Company.1990.

T.B-2 Abdul Khader, Medical laboratory techniques (1stedition). Frontline Publications, Hyderabad,2003.

T.B -3 Patrick, R, Murry Ken, S, Rosenthal Michael, A and faller, P. Medical Microbiology 5th Edition, Elsevier Mosby, 2005.

T.B-4 Ananthanarayan and Panicker's Text Book of Microbiology 10th Edition,

| UNIT I | Chapter VI | T.B-4 |
|----------|--------------|--------------|
| UNIT II | Chapter IV | T.B-1 |
| UNIT III | Chapter V | T.B-2 |
| UNIT IV | Chapter XIII | T.B-2 |
| UNIT V | Chapter IV | T.B-3 |

Books for Reference:

1. Butter worths. Medical laboratory manual for tropical countries. Microbiology by Monica chees brough (ELBS), 1985.

2. Lenetle, E, Balows, H.A. Hausler, W.J and Shadomy, J. Manual of Clinical Microbiology, Bethesda American Society of Microbiology, 1985.

3. David Greenwood, Richard, C.B, Slack, J and Peutherer, F. Medical Microbiology 6th Edition, Churchill Livingstone, 2003.

Web Source:

1.https://asm.org/Articles/2020/September/Careers-in-Clinical-and-Public-Health-Microbiology

2. <u>https://milnepublishing.geneseo.edu/suny-microbiology-lab/chapter/biosafety-practices-and-procedures-for-the-microbiology-laboratory/</u>

3.https://bitesizebio.com/45159/how-to-preserve-microorganisms/

4.<u>https://www.healthline.com/health/hospital-acquired-nosocomial-infections#risk-factors</u>

| Semester | Code | | | Ti | Paper | Hours | | Credits | | |
|--|------|--------|---------|--------------|-------------------|-----------------|--------|-------------|---------|------|
| III | | | ł | HEALTH MI | I AND D CROBIC | IAGNOS DLOGY | 30 | | | |
| Course | | Progra | imme Ot | utcomes | | Pr | ogramn | ne Specific | c Outco | mes |
| Outcomes | | | (POs) | | | | | (PSOs) | | |
| (COs) | PO1 | PO2 | PO3 | PO4 | PO5 | PSO1 | PSO2 | PSO3 | PSO4 | PSO5 |
| CO1 | ~ | 1 | 1 | | 1 | 1 | 1 | 1 | | 1 |
| CO2 | | 1 | 1 | 1 | 1 | | 1 | 1 | 1 | 1 |
| CO3 | | 1 | 1 | | 1 | | 1 | 1 | | 1 |
| CO4 | | | | 1 | 1 | | | | 1 | 1 |
| CO5 | 1 | 1 | 1 | | 1 | 1 | 1 | 1 | | 1 |
| Number of Matches= 34 Relationship :Moderate | | | | | | | | | | |

Relationship Matrix for Course Outcomes, Programme Outcomes and Programme Specific Outcomes:

Prepared by:

Checked by:

Dr. H. Vajiha Banu

Dr.N.Packialakshmi
Dr.J.Sirajudeen

Note:

| Mapping | 1-29% | 30-59% | 60-69% | 70-89% | 90-100% |
|--------------|-----------|--------|----------|--------|-----------|
| Matches | 1-14 | 15-29 | 30-34 | 35-44 | 45-50 |
| Relationship | Very poor | Poor | Moderate | High | Very high |

| Somestar | Codo | Course | Title of the | Hours | Credita | Max. | Internal | External |
|----------|------|--------|-----------------|-------|---------|-------|------------------------------|----------|
| Semester | Code | Course | Course | nours | Creans | marks | Internal E marks 1 100 | marks |
| | | Value | ENTREPRENEURIAL | | | | | |
| V | - | added | MICROBIOLOGY | 30 | - | 100 | 100 | - |
| | | Course | | | | | | |
| | | II | | | | | | |

Course Outcomes

At the end of the course, students will be able to

- 1. Acquire knowledge on principles and government policies related to entrepreneurship.
- 2. Understand the importance of microorganism in industries.
- 3. Introspect the knowledge on fermented products.
- 4. Describe the benefits of production of biofertilizers and composting.
- 5. Inspect the quality of the industrial products.

UNIT I

Entrepreneur Development: Definition, Institutes involved, Government contributions to entrepreneur and risk assessment. Essentials of Entrepreneurship - Concepts of market survey. # Sales and Marketing principles #. Understanding of Government policies: Ethical and Other Legal Issues in microbial products.

UNIT II

6 Hours

Industrially important microorganisms: Spirullina, Streptomyces, Dunaliella and yeast- food, feed and Baker's yeast, Commercial products obtained from microorganisms - single cell protein, Vitamin B12, $\#\beta$ – Carotene# and mushroom cultivation.

UNIT III

Microbial cells as fermentation products: Enzymes as fermentation products- bacterial and fungal amylases, proteolytic enzymes. Fermented dairy products- buttermilk, cream, yoghurt, # kefir #, koumiss, acidophilus milk and cheese and their nutrional values.

UNIT IV

Agriculturally important microbes: Biofertilizer production- Rhizobium sp., Azospirillum sp., #Azotobacter sp.#. Chemical fertilizers versus biofertilizers. Biowaste remediation Composting definition, preparation, filling tray beds, spawning, maintaining optimal temperature, casing, water harvesting and storage.

UNIT V

Quality of Microbial Products: Microbiological examinations of Industrial products, Control of microbes for quality products. Food control agencies and its regulations. Pest control systems in industries. #Key aspects of hygiene in industries#. Inspection methods for raw materials and its products. Indian standard organizations and its procedures.

Self study portion.

6 Hours

6 Hours

6 Hours

6 Hours

Textbooks:

T.B-1 Charantimath, PM. Entrepreneurship Development Pearson Education, 2006.

T.B-2 Adams, M.R, and Moss, M.O, Food Microbiology, 2nd Edition, Royal society of chemistry, 2000.

T.B-3 Cassida, L.E., J.R, Industrial Microbiology, New Age International (P) Ltd, New Delhi, 2005.

T.B-4 R.C. Dubey, A Textbook of Biotechnology (4th edition), S. Chand and Company Ltd, New Delhi, 2007.

| Chapter II | T.B-1 |
|---------------|--|
| Chapter XXIII | T.B-3 |
| Chapter IX | T.B-2 |
| Chapter XX | T.B-4 |
| Chapter X | T.B-2 |
| | Chapter II Chapter XXIII Chapter IX Chapter XX Chapter X |

Books for Reference:

1. Md. Sabur Khan, Handbook of Entrepreneurship development, DCCI, Bangladesh, 2013.

2. Robbins, S. (2003) Entrepreneurship Development Pearson Education/PHI, 17th Edition, 2003.

3. Frazier, W. C, Westhoff, D.C Food Microbiology, TATA Mc Graw Hill Publishing company Ltd. New Delhi, 2004.

4. Demain, A.L and Davies, J.E. Manual of Industrial Microbiology and Biotechnology. ASM press, 2010

5. Subba Rao, NS. Biofertilizer in Agriculture and Forestry, 3'd edition, Oxford &IBU Publications, 1997.

Web source:

- 1. <u>http://www.crectirupati.com/sites/default/files/lecture_notes/Entreprenuer%20ship.pdf</u>
- 2. <u>https://oneclass.com/study-guides/au/usyd/busi/mktg1001/559017-mktg1001-principles-of-marketing-complete-course-notes.en.html</u>
- 3. <u>http://microbio.du.ac.in/web3/uploads/Microbiology%20Uploads/Reading%20material/MB</u> OE-201%2007.%20Fermentation%20Economics.pdf

| Semester | Code | | | Title of the Paper | | | | Hours | | Credits |
|----------|---|--------|--------|---------------------------------|-----|------|--------|-------------|---------|---------|
| V | - | | | ENTREPRENEURIAL MICROBIOLOGY | | | | 30 | | - |
| Course | | Progra | mme Ou | itcomes | | Pr | ogramn | ne Specific | c Outco | mes |
| Outcomes | (POs) | | | | | | (PSOs) | | | |
| (COs) | PO1 | PO2 | PO3 | PO4 | PO5 | PSO1 | PSO2 | PSO3 | PSO4 | PSO5 |
| CO1 | | | | ~ | 1 | | | | 1 | 1 |
| CO2 | 1 | | 1 | 1 | 1 | 1 | | 1 | 1 | 1 |
| CO3 | 1 | | 1 | 1 | 1 | 1 | | 1 | 1 | 1 |
| CO4 | 1 | ~ | 1 | 1 | ~ | 1 | 1 | 1 | | |
| CO5 | | | 1 | 1 | | | | 1 | 1 | 1 |
| | Number of Matches= 36 Relationship : High | | | | | | | | | |

Relationship Matrix for Course Outcomes, Programme Outcomes and Programme Specific Outcomes:

Prepared by:

Checked by:

Ms. A.Fasila Begum

1. Dr. M.Mohamed Mahroop Raja

2. Dr.J.Sirajudeen

Note:

| Mapping | 1-29% | 30-59% | 60-69% | 70-89% | 90-100% |
|--------------|-----------|--------|----------|--------|-----------|
| Matches | 1-14 | 15-29 | 30-34 | 35-44 | 45-50 |
| Relationship | Very poor | Poor | Moderate | High | Very high |