



Government of Karnataka

Curriculum Framework for Four-Year Undergraduate Multidisciplinary Programme (Honours) & Master Programme in Colleges and Universities of Karnataka State Under NEP 2020.



**3rd and 4th Semester Model Syllabus
ForUG Program in
Microbiology**

**Submitted to
Vice Chairman**

Karnataka State Higher Education Council

Submitted by

**Prof. DAYANAND AGSAR
Vice Chancellor, Gulbarga University
CHAIRMAN and MEMBERS
SUBJECTWISE EXPERT COMMITTEE
In Microbiology and Biotechnology**

PREAMBLE

The role of education is paramount in nation building. One of the major objectives of UGC is maintenance of standards of higher education. Over the past decades the higher education system of our country has undergone substantial structural and functional changes resulting in both quantitative and qualitative development of the beneficiaries. Such changes have gained momentum with the introduction of Choice Based Credit System (CBCS) which further expects Learning Outcome-Based curriculum to maximize the benefits of the newly designed curriculum. The Learning Outcome- Based Curriculum in Microbiology will help the teachers of the discipline to visualize the curriculum more specifically in terms of the learning outcomes expected from the students at the end of the instructional process. The commission strives to promote the link of students with the society/industry such that majority of the students engage in socially productive activities during their period of study in the institutions and at least half of the graduate students will secure access to employment/self-employment or engage themselves in pursuit of higher education. The model curriculum envisages to cater to the developmental trends in higher education, incorporating multi- disciplinary skills, professional and soft skills such as teamwork, communication skills, leadership skills, time management skills and inculcate human values, professional ethics, and the spirit of Innovation / entrepreneurship and critical thinking among students and promote avenues for display of these talents, linking general studies with professional courses. Besides imparting disciplinary knowledge to the learners, curriculum should aim to equip the students with competencies like problem solving, analytical reasoning and moral and ethical awareness. Introduction of internship and appropriate fieldwork/case studies are embedded in the curriculum for providing wider exposure to the students and enhancing their employability.

Learning outcomes specify what exactly the graduates are expected to know after completing a Programme of study. The expected learning outcomes are used as reference points to help formulate graduate attributes, qualification descriptors, Programme learning outcomes and course learning outcomes. Keeping the above objectives of higher education in mind the Learning Outcome-Based Curriculum Framework (LOCF) for the discipline of Microbiology has been prepared and presented here.



Government of Karnataka

Model Curriculum

Program Name	B.Sc. Discipline	Total Credits for the Program	176
Core	Microbiology	Starting year of implementation	2021-22

Program Outcomes: At the end of the program the student should be able to:

(Refer to literature on outcome-based education (OBE) for details on Program Outcomes)

- PO1. Knowledge and understanding of concepts of microbiology and its application in pharma, food, agriculture, beverages, nutraceutical industries.
- PO2. Understand the distribution, morphology and physiology of microorganisms and demonstrate the skills in aseptic handling of microbes including isolation, identification and maintenance
- PO3. Competent to apply the knowledge gained for conserving the environment and resolving the environmental related issues.
- PO4. Learning and practicing professional skills in handling microbes and contaminants in laboratories and production sectors.
- PO5. Exploring the microbial world and analysing the specific benefits and challenges.
- PO6. Applying the knowledge acquired to undertake studies and identify specific remedial measures for the challenges in health, agriculture, and food sectors.
- PO7. Thorough knowledge and application of good laboratory and good manufacturing practices in microbial quality control.
- PO8. Understanding biochemical and physiological aspects of microbes and developing broader perspective to identify innovative solutions for present and future challenges posed by microbes.
- PO9. Understanding and application of microbial principles in forensic and working knowledge about clinical microbiology.
- PO10. Demonstrate the ability to identify ethical issues related to recombinant DNA technology, GMOs, intellectual property rights, biosafety and biohazards.
- PO11. Demonstrate the ability to identify key questions in microbiological research, optimize research methods, and analyse outcomes by adopting scientific methods, thereby improving the employability.
- PO12. Enhance and demonstrate analytical skills and apply basic computational and statistical techniques in the field of microbiology.

Assessment:

Weightage for assessments (in percentage)

Type of Course	Formative Assessment / IA	Summative Assessment
Theory	40	60
Practical	25	25
Projects	-	-
Experiential Learning (Internships etc.)	-	-

Contents of Courses for B.Sc. Microbiology as Major**Model II A**

Semester	Course code	Course Category	Theory/Practical	Credits	Paper Title	Marks	
						S.A	I.A
3.	MBL-103	DSC- 7	Theory	4	Microbial Diversity	60	40
			Practical	2	Microbial Diversity	25	25
		OE- 3	Theory	3	Microbial Entrepreneurship	60	40
4.	MBL-104	DSC- 8	Theory	3	Microbial Enzymology and Metabolism	25	25
			Practical	2	Microbial Enzymology and Metabolism	60	40
		OE- 4	Theory	3	Human Microbiome	25	25



Government of Karnataka

Model Curriculum

Program Name	BSc Microbiology		Semester	Third Sem
Course Title	Microbial Diversity			
Course No.	MBL-103	DCS -3T	No. of Theory Credits	4
Contact hours	56hrs		Duration of ESA/Exam	Hours
Formative Assessment Marks			Summative Assessment Marks	

Course Pre-requisite (s):.

Course Outcomes (COs): At the end of the course the student should be able to:

1. Knowledge about microbes and their diversity
2. Study, characters, classification and economic importance of Pro-eukaryotic and Eukaryotic microbes.
3. Knowledge about viruses and their diversity

Content	Hrs
Unit-I	06 Hrs
<p>Biodiversity and Microbial Diversity Concept, definition, and levels of biodiversity; Biosystematics – Major classification systems- Numerical and Chemotaxonomy. Study and measures of microbial diversity; Conservation and Economic values of microbial diversity.</p>	
Unit -II	
<p>Diversity of Prokaryotic Microorganisms General characters; Classification; Economic importance; Distribution and factors regulating distribution. Bacteria and Archaea- An overview of Bergey’s Manual of Systematic Bacteriology. Bacteria- <i>Escherichia coli, Bacillus subtilis, Staphylococcus aureus</i> Cyanobacteria- <i>Nostoc, Microcystis, Spirulina</i> Archea <i>Thermusaquaticus, Methanogens</i> Actinomycetes: <i>Streptomyces, Nocordia, Frankia</i> Rickettsiae- <i>Rickettsia rickettsi</i> Chlamydiae – <i>Chlamydia trachomatis</i> Spirochaetes- <i>Trepanemapallidum</i></p>	
Unit -III	
<p>Diversity of Eukaryotic Microorganism Diversity of Eukaryotic Microorganism: General characters; Classification- Economic importance Fungi: Ainsworth classification- detailed study up to the level of classes, Salient features and reproduction. Type study: <i>Rhizopus, Saccharomyces, Aspergillus, Agaricus, Fusarium</i></p>	

<p>Algae: Occurrence, distribution, and symbiotic association- Lichen; thallus organization and types. Type study: <i>Chlorella</i>, <i>Cosmarium</i>, Diatoms, <i>Gracilaria</i>,</p> <p>Protozoa: Classification up to the level of classes. Type study: <i>Amoeba</i>, <i>Euglena</i>, <i>Trichomonas</i>, <i>Paramecium</i>, <i>Trypanosoma</i></p>	
Unit -IV	
<p>Diversity of Virus</p> <p>General properties and structure, Isolation and purification and assay of virus. Principles of Viral Taxonomy- Baltimore and ICTV and the recent trends.</p> <p>Capsid symmetry- Icosahedral, helical, complex</p> <p>Animal: HIV, Corona, Ortho and paramyxovirus, Oncogenic virus</p> <p>Plants: TMV, Ring spot virus</p> <p>Microbial: T4/T7/lambda/cyano/mycophages. Sub viral particles.</p> <p>Virans and Prions. Ortho and Paramyxo Virus. Oncogenic Virus.</p>	

Course Articulation Matrix: Mapping of Course Outcomes (COs) with Program Outcomes (POs 1-12)

Course Outcomes (COs) / Program Outcomes (POs)	Program Outcomes (POs)											
	1	2	3	4	5	6	7	8	9	10	11	12
Knowledge about microbes and their diversity		✓			✓			✓				
Study, characters, classification and economic importance of Pro-eukaryotic and Eukaryotic microbes		✓	✓		✓							
Knowledge about viruses and their diversity		✓				✓				✓		

Pedagogy: Lectures, Seminars, Industry Visits, Debates, Quiz and Assignments

Summative Assessment = 60 Marks	
Formative Assessment Occasion / type	Weightage in Marks
Attendance	10
Seminar	10
Debates and Quiz	10
Test	10
Total	60 marks + 40 marks = 100 marks

Course Title	Microbial Diversity		Practical Credits	2
Course No.	MBL-103	DSC-4P	Contact hours	
Content				
1.	Study of morphology of bacteria			
2.	Isolation of bacteria from soil			
3.	Isolation of bacteria from air and water			
4.	Isolation of fungi from soil			
5.	Isolation of fungi from air and water			
6.	Cultivation of Cyanobacteria			
7.	Cultivation of actinomycetes			
8.	Measurement of microbial cell size by Micrometry			
9.	Cyanobacteria Nostoc, Microcystis Spirulina			
10.	Study of Algae Chlorella Diatoms, Gracilaria			
11.	Study of Fungi Rhizopus Saccharomyces Agaricus			
12.	Study of Protozoa Amoeba Paramoecium Euglena			
13.	Study of Photographs or Models			
14.	HIV, TMV, Corona virus T4 Phage			
15.	Paramyxovirus Oncogenic viruses			

Practical assessment

Assessment			
Formative assessment		Summative Assessment	Total Marks
Assessment Occasion / type	Weightage in Marks	Practical Exam	
Record	5	25	50
Test	10		
Attendance	5		
Performance	5		
Total	25	25	

References

1	Black, J.G. 2002. Microbiology-Principles and Explorations. John Wiley and Sons, Inc. New York
2	Brock, T.D. and Madigan, M.T. 1988. Biology of Microorganisms, V Edition. Prentice Hall. New Jersey
3	Dimmock, N. J., Easton, A. J., and Leppard, K. N. 2001. Introduction to Modern Virology. 5 th edn. Blackwell publishing, USA
4	Flint, S.J., Enquist, L.W., Drug, R.M., Racaniello, V.R. and Skalka, A.M. 2000. Principles of Virology- Molecular Biology, Pathogenesis and Control. ASM Press, Washington, D.C
5	Prescott, Harley, Klein's Microbiology, J.M. Willey, L.M. Sherwood, C.J. Woolverton, 7th International, edition 2008, McGraw Hill
6	Vashishta B.R, Sinha A.K and Singh V. P. Botany – Fungi 2005, S. Chand and Company Limited, New Delhi
7	Kotpal R.L Protozoa 5 th Edition 2008, Rastogi Publications, Meerut, New Delhi.
8	Brock Biology of Microorganisms, M.T. Madigan, J.M. Martinko, P. V. Dunlap, D. P. Clark- 12th edition, Pearson International edition 2009, Pearson Benjamin Cummings

References	
9	Microbiology – An Introduction, G. J. Tortora, B. R. Funke, C. L. Case, 10th ed. 2008, Pearson Education
10	General Microbiology, Stanier, Ingraham et al, 4th and 5th edition 1987, Macmillan education limited
11	Microbiology- Concepts and Applications, Pelczar Jr. Chan, Krieg, International ed, McGraw Hill
12	Alexopoulos, C.J., Mims, C.W., and Blackwell, M. 2002. Introductory Mycology. John Wiley and Sons (Asia) Pvt. Ltd. Singapore. 869 pp
13	Vashishta, B.R Sinha A.K and Singh V. P. Botany - Algae 2005 S. Chand and Company Limited, New Delhi
14	A Textbook of Microbiology, R. C. Dubey, and D. K. Maheshwari, 1st edition, 1999, S. Chand & Company Ltd, New Delhi
15	Foundations in Microbiology, K. P. Talaro, 7th International edition 2009, McGraw Hill

Date:

Subject Committee Chairperson



Government of Karnataka

Model Curriculum

Program Name	BSc Microbiology		Semester	Third Sem
Course Title	Microbial Entrepreneurship			
Course Code		OE-3	No. of Theory Credits	3
Contact hours	Lecture		Duration of ESA/Exam	Hours
	Practical			
Formative Assessment Marks	40		Summative Assessment Marks	60

Course Pre-requisite(s):

Course Outcomes (COs): At the end of the course the student should be able to:

1. Demonstrate entrepreneurial skills
2. Acquire knowledge industrial entrepreneurship
3. Acquire knowledge about Healthcare Entrepreneurship

CONTENT		42 HRS
Unit-I		14 Hrs
General Entrepreneurship		
Entrepreneurship and microbial entrepreneurship - Introduction and scope, Business development, product marketing, HRD, Biosafety and Bioethics, IPR and patenting, Government organization/ institutions/ schemes, Opportunities and challenges.		
UNIT -II		14 HRS
Industrial Entrepreneurship		
Microbiological industries – Types, processes and products, Dairy products, Fermented foods, Bakery and Confectionery, Alcoholic products and Beverages, Enzymes – Industrial production and applications. Biofertilizers and Biopesticides, SCP (Mushroom and Spirulina) etc.		
Unit -III -		14 Hrs
Healthcare Entrepreneurship		
Production and applications: Sanitizers, Antiseptic solutions, Polyhenols (Flavonoids), Alkaloids, Cosmetics, Biopigments and Bioplastics, vaccines, Diagnostic tools and kits.		

Pedagogy: Lectures, Seminars, Industry Visits, Debates, Quiz and Assignments

Summative Assessment = 60 Marks	
Formative Assessment Occasion / type	Weightage in Marks
Attendance	10
Seminar	10
Debates and Quiz	10
Test	10
Total	60 marks + 40 marks = 100 marks

References	
1	Srilakshmi B, (2007), Dietetics. New Age International publishers. New Delhi
2	Srilakshmi B, (2002), Nutrition Science. New Age International publishers. New Delhi
3	Swaminathan M. (2002), Advanced text book on food and Nutrition. Volume I. Bappco
4	Gopalan.C.,RamaSastry B.V., and S.C.Balasubramanian (2009), Nutritive value of Indian Foods.NIN.ICMR.Hyderabad.
5	Mudambi S R and Rajagopal M V, (2008), Fundamentals of Foods, Nutrition & diet therapy by New Age International Publishers, New Delhi

Date:

Subject Committee Chairperson



Government of Karnataka

Model Curriculum

Program Name	BSc Microbiology		Semester	Fourth Sem
Course Title	Microbial Enzymology and Metabolism			
Course No.	MBL:104	DCS -4T	No. of Theory Credits	4
Contact hours	56 hrs		Duration of ESA/Exam	2 ½ Hours
Formative Assessment Marks	40		Summative Assessment Marks	60

Course Pre-requisite (s):.

Course Outcomes (COs): At the end of the course the student should be able to:

1. Differentiating concepts of chemoheterotrophic metabolim and chemolithotrophic metabolism.
2. Describing the enzyme kinetics, enzyme activity and regulation.
3. Differentiating concepts of aerobic and anaerobic respiration and how these are manifested in the form of different metabolic pathways in microorganisms

Content

56 Hrs

Unit-I

14 Hrs

Metabolism of Carbohydrates

Chemoheterotrophic Metabolism- Anaerobic respiration and fermentation

Concept of aerobic respiration, anaerobic respiration and fermentation. Sugar degradation pathways i.e. EMP, ED, Pentose phosphate pathway, Phosphoketolase pathway. TCA cycle.

Fermentation - Fermentation balance, concept of linear and branched fermentation pathways.

Fermentation pathways: Alcohol fermentation and Pasteur effect; Butyric acid and Butanol-Acetone Fermentation, Mixed acid and 2,3-butanediol fermentation, Propionic acid Fermentation (Succinate pathway and Acrylate pathway), acetate Fermentation

Chemolithotrophic Metabolism:Chemolithotrophy - Hydrogen oxidation, Sulphur oxidation, Iron oxidation, Nitrogen oxidation.

Anaerobic respiration with special reference to disimilatory nitrate reduction and sulphate reduction.

Unit -II	14 Hrs
<p>. Metabolism of aminoacids, nucleotides and lipids</p> <p>1.Nitrogen Metabolism Introduction to biological nitrogen fixation Ammonia assimilation. Assimilatory nitrate reduction, dissimilatory nitrate reduction, denitrification</p> <p>2. Biosynthesis of ribonucleotides and deoxyribonucleotides The de novo pathway. Regulation by feedback mechanisms. Recycling via the salvage pathway</p> <p>3. Amino acid degradation and biosynthesis</p> <p>4. Lipid degradation and biosynthesis</p> <p>5.Metabolism of one carbon compounds:Methylotrophs :i. Oxidation of methane, methanol, methylamines; ii. Carbon assimilation in methylotrophic bacteria and yeasts Methanogens: i. Methanogenesis from H₂, CO₂, CHOH, HCOOH, methylamines; ii. Energy coupling and biosynthesis in methanogenic bacteria Acetogens: Autotrophic pathway of acetate synthesis</p> <p>6. Metabolism of two-carbon compounds:Acetate: i. Glyoxylate cycle. Acetic acid bacteria: Ethanol oxidation, sugar alcohol oxidation. Glyoxylate and glycolate metabolism:i. Dicarboxylic acid cycle, ii. Glycerate pathway iii. Beta hydroxyaspartate pathway</p> <p>Oxalate as carbon and energy source</p>	
Unit -III	14 Hrs
<p>Basics of Enzymes</p> <p>Definitions of terms – enzyme unit, specific activity and turnover number, <i>exo/</i> endoenzymes, constitutive/ induced enzymes, isozymes. Monomeric, Oligomeric and Multimeric enzymes. Multienzyme complex: pyruvate dehydrogenase; isozyme: lactate dehydrogenase. Ribozymes, abzymes</p> <p>Structure of enzyme: Apoenzyme and cofactors, prosthetic group-TPP, coenzyme, NAD, metal cofactors.</p> <p>Classification of enzymes, Mechanism of action of enzymes: active site, transition state complex and activation energy. Lock and key hypothesis and Induced Fit hypothesis. Multisubstrate reactions -Ordered, Random, Ping-pong.</p> <p>Enzyme catalysis:Catalytic mechanisms with type examples, catalytic mechanisms and testing - Serine proteases and Lysozyme</p>	

Unit –IV	14 Hrs
<p>Enzyme Kinetics and Regulation</p> <p>Enzyme Kinetics: Kinetics of one substrate reactions. i. Equilibrium assumptions ii. Steady state assumptions iii. Lineweaver-Burk, Hanes-Woolf, Eadie-Hofstee equations and plots. Kinetics of enzyme inhibition. Competitive, non-competitive and uncompetitive inhibition. Effect of changes in pH and temperature on enzyme catalysed reaction. Kinetics of two substrate reactions. Pre steady state kinetics. Kinetics of immobilized enzymes</p> <p>Enzyme regulation: Allosteric enzyme - general properties, Hill equation, Koshland-Nemethy and Filmer model, Monod-Wyman and Changeux model. Covalent modification by various mechanisms. Regulation by proteolytic cleavage - blood coagulation cascade. Regulation of multi-enzyme complex- Pyruvate dehydrogenase. Feedback inhibition. HIV enzyme inhibitors and drug design</p>	

Course Articulation Matrix: Mapping of Course Outcomes (COs) with Program Outcomes (POs 1-12)

Course Outcomes (COs) / Program Outcomes (POs)	Program Outcomes (POs)												
	1	2	3	4	5	6	7	8	9	10	11	12	
Differentiating concepts of chemoheterotrophic metabolism and chemolithotrophic metabolism		✓						✓				✓	
Describing the enzyme kinetics, enzyme activity and regulation.		✓						✓				✓	
Differentiating concepts of aerobic and anaerobic respiration and how these are manifested in the form of different metabolic pathways in microorganisms		✓						✓				✓	

Pedagogy: Lectures, Seminars, Industry Visits, Debates, Quiz and Assignments

Summative Assessment = 60 Marks	
Formative Assessment Occasion / type	Weightage in Marks
Attendance	10
Seminar	10
Debates and Quiz	10
Test	10
Total	60 marks + 40 marks = 100 marks

Course Title	Microbial Enzymology and Metabolism		Practical Credits	2
Course No.	MBL:104	DSC-4P	Contact hours	
Content				
<ol style="list-style-type: none"> 1. Handling of micropipettes and checking their accuracy 2. Isolation of cholesterol and lecithin from egg yolk 3. Identification of fatty acids and other lipids by TLC/GC 4. Determination of degree of unsaturation of fats and oils 5. Isolation of lactose from bovine milk 6. Estimation of total sugars by the phenol-sulphuric acid method 7. Estimation of DNA - DPA method & UV absorbance method 8. Estimation of RNA (Orcinol method) 9. Isolation of glutamic acid from gluten 10. Determination of molar absorption coefficient (ϵ) of l-tyrosine 11. Determination of the isoelectric point of the given protein 12. Estimation of polyphenols/ tannins by Folin- Denis method 13. Chemotaxis of <i>Pseudomonas</i> 14. Demonstration of alcoholic fermentation 15. Effect of variables on enzyme activity (amylase): a. Temperature b. pH c. substrate concentration d. Enzyme concentration e. Determination of K_m of amylase (Lineweaver-Burke plot; Michaelis-Menton graph) 				

Practical assessment

Assessment			
Formative assessment		Summative Assessment	
Assessment Occasion / type	Weightage in Marks	Practical Exam	Total Marks
Record	5	25	50
Test	10		
Attendance	5		
Performance	5		
Total	25	25	

References	
1	Philipp. G. Manual of Methods for General Bacteriology.
2	David T. Plummer. An Introduction to Practical Biochemistry
3	Biochemistry- A Problem Approach, Wood W. B. Wilson J.H., Benbow R.M. and Hood L.E.2nd ed., 1981, The Benjamin/ Cummings Pub.co
4	Biochemical calculations, Segel I.R., 2nd ed., 2004, John Wiley and Sons
5	Biochemical Calculations, Irwin H. Segel, 2nd Edition John Wiley & Sons

Date:

Subject Committee Chairperson



Government of Karnataka

Model Curriculum

Program Name	BSc Microbiology		Semester	Fourth Sem
Course Title	Human Microbiome			
Course Code		OE-4T	No. of Theory Credits	3
Contact hours	Lecture		Duration of ESA/Exam	Hours
	Practical			
Formative Assessment Marks	40		Summative Assessment Marks	60

Course Pre-requisite(s):	
Course Outcomes (COs): At the end of the course the student should be able to: <ol style="list-style-type: none">1. Articulate a deeper understanding on biological complexities of human micro biome.2. Understand broader goals of biological anthropology.3. Compare and contrast the microbiome of different human body sites and impact human health promotion	
Content	45 Hrs
Unit-I	14 Hrs
INTRODUCTION TO MICROBIOME Evolution of microbial life on Earth, Symbiosis host-bacteria . Microbial association with plants and animals, Symbiotic and parasitic, Normal human microbiota and their role in health. Microbiomes other than digestive system.	
Unit -II	14 Hrs
MICROBIOMES AND HUMAN HEALTH Microbiome in early life, Nutritional modulation of the gut microbiome for metabolic health- role of gut microbiomes in human obesity, human type 2 diabetes and longevity. Probiotics-Criteria for probiotics, Development of Probiotics for animal and human use; Pre and synbiotics. Functional foods-health claims and benefits, Development of functional foods.	

Unit -III	14 Hrs
CULTURING OF MICROBES FROM MICROBIOMES	
Culturing organisms of interest from the microbiome : bacterial, archaeal, fungal, and yeast, viral. Extracting whole genomes from the microbiome to study microbiome diversity	
Microbiomes and diseases: Microbiome and disease risks: The gut microbiome and host immunity, bacteriocins and other antibacterials. Human microbiome research in nutrition	

Pedagogy

Summative assessment = 40 marks theory paper,End semester Exam duration of exam 2 hours	
Formative Assessment Occasion / type	Weightage in Marks
Assignment	10
Seminar	10
Case studies	10
Test	10
Total	40 marks

References	
1	
2	
3	
4	
5	

Date:

Subject Committee Chairperson