KAKATIYA UNIVERSITY
B. Sc (CBCS) Microbiology – III Year
Semester-V – A (Discipline Specific Elective)
INSTRUMENTATION AND BIOTECHNIQUES

Theory syllabus

UNIT – I

1. Microscopy: Brightfield and darkfield microscopy, Fluorescence Microscopy, Phase contrast Microscopy.
2. Electron Microscopy (Scanning and Transmission Electron Microscopy).
3. Biophysical Principles: Osmosis, osmotic pressure, Donan equilibrium, diffusion potential, diffusion coefficient, endocytosis & exocytosis, gradient of chemical potential as driving force in transport, membrane potential & ionophores.

UNIT - II

1. Chromatography: Principles and applications of paper chromatography (including Descending and 2-D), Thin layer chromatography. Column packing and fraction collection.
2. Gel filtration chromatography, ion-exchange chromatography and affinity chromatography, GLC, HPLC.
3. Sedimentation and filtration.

UNIT - III

1. Electrophoresis: Principle and applications of native polyacrylamide gel electrophoresis.
2. SDS- polyacrylamide gel electrophoresis, 2D gel electrophoresis. Isoelectric focusing, Zymogram preparation and Agarose gel electrophoresis.
3. Spectrophotometry: Principle and use of study of absorption spectra of biomolecules. Analysis of biomolecules using UV and visible range. Colorimetry and turbidometry.

UNIT - IV

1. Centrifugation: Principle, working and applications of centrifuge. Preparative and analytical centrifugation, fixed angle and swinging bucket rotors.
2. RCF and sedimentation coefficient, differential centrifugation, density gradient centrifugation and ultracentrifugation.
3. Fundamental of Radioactivity: Radioactive &non radioactive isotopes, Laws of Radioactivity, Half life& Average life, types of radiation (α, β, γ radiations) application of radioactive isotopes in biology.

KAKATIYA UNIVERSITY
B. Sc (CBCS) Microbiology – III Year
Semester-V – B (Discipline Specific Elective)
INDUSTRIAL AND FOOD MICROBIOLOGY

Theory syllabus

UNIT – I

1. Introduction to Industrial microbiology: Brief history and developments in industrial microbiology.
2. Types of fermentation processes - solid state, liquid state, batch, fed-batch and continuous.
3. Types of fermenters – laboratory, pilot-scale and production fermenters. Components of a typical continuously stirred tank bioreactor.

UNIT - II

1. Isolation of industrial strains and fermentation medium: Primary and secondary screening. Preservation and maintenance of industrial strains.
2. Ingredients used in fermentation medium - molasses, corn steep liquor, whey &yeast extract.
3. Microbial fermentation processes: Downstream processing - filtration, centrifugation, cell disruption, solvent extraction.

UNIT - III

1. Microbial production of industrial products - citric acid, ethanol and penicillin.
2. Food as a substrate for microbial growth: Intrinsic and extrinsic parameters that affect microbial growth in food.
3. Microbial spoilage of food - milk, egg, bread and canned foods.

UNIT - IV

1. Principles and methods of food preservation and food sanitation: Physical methods - high temperature, low temperature, irradiation, aseptic packaging. Chemical methods - salt, sugar, benzoates, citric acid, ethylene oxide, nitrate and nitrite.
2. Dairy products, probiotics and Food-borne Diseases: Fermented dairy products yogurt, acidophilus milk, kefir, dahi and cheese.
3. Probiotics definition, examples and benefits.

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Semester-V – B (Discipline Specific Elective)
INDUSTRIAL AND FOOD MICROBIOLOGY

Practical syllabus

1. Microbial fermentation for the production and estimation of amylase.
2. Microbial fermentation for the production and estimation of citric acid.
3. Microbial fermentation for the production and estimation of ethanol.
4. Determination of the microbiological quality of milk sample by MBRT.
5. Isolation of fungi from spoilt bread/fruits/vegetables.
6. Preparation of yogurt.

References:

7. Crueger W and Crueger A. (2000). Biotechnology: A textbook of Industrial Microbiology. 2ndEdition. Panima Publishing Company, New Delhi.
8. Patel AH. (1996). Industrial Microbiology .1st Edition. MacMillan India Limited Publishing Company Ltd. New Delhi, India.
9. Tortora GJ, Funke BR, and Case CL. (2008). Microbiology: An introduction.9th Edition. Pearson Education.
10. Willey JM, Sherwood LM AND Woolverton CJ (2013), Prescott, Harley and Klein's Microbiology.9thEdition. McGraw Hill Higher education.
11. Casida LE. (1991). Industrial Microbiology. 1st edition. Wiley Eastern Limited.
12. Stanbury PF, Whitaker A and Hall SJ. (2006). Principles of Fermentation Technology. 2nd edition, Elsevier Science Ltd.
13. Adams MR and Moss MO. (1995). Food Microbiology. 4th edition, New Age International (P) Limited Publishers, New Delhi, India.
14. Banwart JM. (1987). Basic Food Microbiology. 1st edition. CBS Publishers and Distributors, Delhi, India.
15. Frazier WC and Westhoff DC. (1992). Food Microbiology. 3rd edition. Tata McGraw-Hill Publishing Company Ltd, New Delhi, India.
16. Jay JM, Loessner MJ and Golden DA. (2005). Modern Food Microbiology. 7th edition, CBS Publishers and Distributors, Delhi, India.