Devi Ahilya Vishwavidyalaya, Indore

Syllabus for B.Sc. Part-I, II and III

(Optional Subject-Industrial Microbiology)

2016-2017 onwards

Semester	Course title		Distribution of marks			
		CCE	Theory Exam	Practical Exam	Total	
Sem-I	General Microbiology	15	85	50	150	
Sem-II	Microbial Physiology and Biochemistry	15	85	50	150	
Sem-III	Immunology and Bacterial Genetics	15	85	50	150	
Sem-IV	Environmental and Applied Microbiology	15	85	50	150	
Sem-V	Fermentation Technology	15	85	50	150	
Sem-VI	Food and Pharmaceutical Microbiology	15	85	50	150	
Sem-VI	Project Work				100	

Scheme of practical examin	ation in each semester	
1. Major exercise	12 Marks	
2. Minor exercise	10 Marks	
3. Minor exercise	10 Marks	
4. Spotting	08 Marks	
5. Viva-voce	05 Marks	
6. Practical record	05 Marks	
	1. Major exercise 2. Minor exercise 3. Minor exercise 4. Spotting 5. Viva-voce	2. Minor exercise 10 Marks 3. Minor exercise 10 Marks 4. Spotting 08 Marks 5. Viva-voce 05 Marks

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Devi Ahilya Vishwavidyalaya, Indore B.Sc. Part- I (Industrial Microbiology) Semester-I

Semester-I	General Microbiology	CCE- 15 Marks End Exam 85 Marks
Unit-I	History and Scope of Microbiology Contributions of Pioneers- Anton von Leeuwenhoek, Robert Kornesteur, Alexander Fleming and Joseph Lister Discovery of microbial world: Theories of biogenesis and abiogenesis of Microbiology Beneficial and harmful activities Difference between prokaryotic and eukaryotic microorganisms	genesis ies of microbes
Unit-II	Taxonomy and Morphology of Bacteria Classification systems of prokaryotes- Haeckel's three kingdom classification system, Woese's three-domain system. General principles of bacterial nomenclature. Introduction to Bergey's manual. Size, shape and arrangement of bacterial cells.Structure, chemic components in bacterial cell:Cell wall, cell membrane, capsule, & extrachromosomal material, cell inclusions	cal composition and functions of
Unit-III	Eucaryotes, Acaryotes and Bacteria with unusual properties General characters and economic importance of eucaryotes-Fun Protozoans. Viruses- Classification and structure of viruses. Introduction to viriods and prions. Bacterial viruses -Structure of bacterial viruses, Multiplication of cycles. Bacteria with unusual properties-Rickettsia, Chlamydia, Mycopia.	gi (Yeast and Molds), Algae and of bacterial viruses- lytic and lysogenic
Unit-IV	Microscopy and Staining Techniques Principle, construction, working and applications of: Bright field microscopy Dark field microscopy Fluorescence microscopy Electron microscopy Stains and Staining Techniques: Definitions of stain, Types of stains Principles of staining techniques for following: i.Monochrome and Negative staining ii.Differential Staining (Gram & Acid Fast) iii.Special staining (endospore, cell wall, capsule, flagella, metalogical metalogi	12 lectures metachromatic granules)
Unit-V	Control of Microorganisms Definition of sterilisation, disinfection, antiseptic, sanitation, back Physical methods of control- temperature, radiation, dessication, Chemical methods of control- Phenol, alcohol, halogens, heavy ammonium compounds and gaseous chemosterilizers.	osmotic pressure, filtration.

Recommended Books

- Microbiology-Pelczar MJ, Chan ECS&Kreig NR, 5th edition (Tata McGraw-Hill, NewDelhi)
 Fundamentals of Microbiology-Frobisher M, Hinsdill RD, Crabtree KT & Goodheart CR, 9th edition (W.B. Saunders Co.)

- Saunders Co.)
 Fundamental Principles of Bacteriology -Salle AJ, 7th edition (Tata McGraw-Hill,NewDelhi),
 Microbiology- Prescott LM, Harley JP &Klein DA, 7th edition (Wm.CBrown Publishers,USA)
 Elementary Microbiology-Modi, HA (Vol. I & II), 1st edition (Akta Pakashan, Nadiad)
 A Handbook of Elementary Microbiology-Modi, HA, 1st edition (Shanti Pakashan, Rohtak)
 Textbook of Microbiology -Dubey RC & Maheshwari DK, 2nd edition (S Chand & Co. New Delhi)
 Essentials of Practical Microbiology- Patel B &Phanse N, 1st edition (Print Care, Indore)
- 9. Solutions to Practical Microbiology-Patel B & Phanse N, 2nd edition (Print Care, Indore)

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B.Sc. Part- I (Industrial Microbiology)Semester-I General Microbiology

List of Practicals

- 1. Principles, working knowledge of Instruments like Autoclave, Incubator, Hot air oven, Microscope, Refrigerator, Colony counter, Laminar Air Flow, Colorimeter, Centrifuge
- 2. Neutralization, cleaning and sterilization of glassware.
- 3. Measurement of microorganisms.
- 4. Preparation of stains.

Staining Techniques-

- 5. Monochrome staining
- 6. Negative staining
- 7. Gram Staining
- 8. Cell wall staining
- 9. Capsule staining
- 10. Metachromatic granule staining
- 11. Endospore staining.
- 12. Identification of some common fungi.

Schem	e of Practical Examination- Semester -I	M.M. 50 (4 Hrs.)
Ex.1	Perform Gram staining of given bacterial culture. Perform Structural / Special Staining (Cell wall staining, Capsule stain	[12]
Ex.2	Metachromatic Granule staining, Endospore staining).	[10]
Ex.3	Perform wet mount of given fungal culture	[10]
Ex.4	Spotting.	[08]
Ex. 5	Viva-Voce.	[05]
Ex. 6	Practical Record.	[05]

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B.Sc. Part- I (Industrial Microbiology) Semester-II

Semester-II	Microbial Physiology and Biochemistry	CCE- 15 Marks End Exam 85 Marks
Unit-I	Cultivation and preservation of bacteria Nutritional types of bacteria. Bacteriological media and its types. Cultivation of aerobic and anaerobic microbes. Pure culture and cultural characteristics. Maintenance and preservation of cultures.	12 lectures
Unit-II	Bacterial growth Growth curve of bacteria. Batch, continuous, synchronous and diauxic growth. Factors affecting microbial growth. Growth of microbes in extreme environments Quantitative measurement of bacterial growth by cell mass, cell numbers.	12 lectures ber and cell activity.
Unit-III	Enzymes General characters, classification and nomenclature of enzymes. Factors affecting enzyme activity. Mechanism of enzyme action. Regulation of enzyme activity-Feedback inhibition, Precursor activati Applications of enzymes.	12 lectures
Unit-IV	Chemistry of Biomolecules General properties, classification and functions of – Carbohydrates Lipids Proteins Amino acids	12 lectures
	Microbial Metabolism Metabolism of carbohydrates- energy production by aerobic processes photosynthesis Metabolism of proteins-proteolysis, transamination, deamination Metabolism of lipids- Beta oxidation of fatty acids	12 lectures , anaerobic processes; bacterial

Recommended Books

- 1. Microbiology- Pelczar MJ, Chan ECS & Kreig NR, 5th edition (Tata McGraw-Hill, New Delhi)
- 2. Fundamentals of Microbiology- Frobisher M, Hinsdill RD, Crabtree KT & Goodheart CR, 9th edition (W.B. Saunders Co.)
- Fundamental Principles of Bacteriology-Salle AJ, 7th edition (Tata McGraw-Hill, New Delhi),
 Microbiology- Prescott LM, Harley JP & Klein DA, 7th edition (Wm. C. Brown Publishers, USA)
- 5. Elementary Microbiology -Modi, HA (Vol.I), 1st edition (Ekta Pakashan, Nadiad)
- A Handbook of Elementary Microbiology-Modi, HA, 1st edition (Shanti Pakashan, Rohtak)
 A Textbook of Microbiology- Dubey RC & Maheshwari DK, 2nd edition (S Chand & Co. New Delhi
- 8. Lehniger-Principles of Biochemistry-Nelson DL & Cox MM, 4th edition (CBS Publishers)
- 9. Microbial Physiology- Moat AG, Foster JW & Spector MP, 4th edition (John Wiley & Sons)
- 10. Fundamentals of Biochemistry- Jain JL, Jain S & Jain N, 8th edition (S Chand & Co. New Delhi)
- 11. Biochemistry- Satyanarayana U, 4th edition (Elsevier, India)
- 12. Essentials of Practical Microbiology-Patel B & Phanse N, 1st edition (Print Care, Indore)
- 13. Experiments in Biotechnology- Nighojkar S & Nighojkar A, 1st edition (Satprachar Press, Indore)

B.Sc. Part- I (Industrial Microbiology) - Semester-II Microbial Physiology and Biochemistry List of Practicals

- 1. Preparation of culture media like nutrient agar and its uses.
- 2. Growth of microorganisms on agar slants, stab and in broth.
- 3. Isolation of microorganisms by streak plate method.
- 4. Isolation of microorganisms by pour plate method.
- 5. Qualitative detection of carbohydrates.
- 6. Qualitative detection of proteins.
- 7. Qualitative detection of lipids.
- 8. Effect of environment on bacterial growth: Temperature.
- 9. Effect of environment on bacterial growth: Osmotic pressure.
- 10. Effect of environment on bacterial growth: pH
- 11. The oligodynamic action of heavy metals on bacterial growth.
- 12. Demonstration of extracellular enzyme production by microbes
- 13. Effect of pH on enzyme activity
- 14. Effect of temperature on enzyme activity

Schem	e of Practical Examination- Semester-II	M.M. 50 (3+3 Hrs.) (2days)
Ex.1	a) Effect of temperature on bacterial growth b) Effect of pH on bacterial growth c) Effect of temperature on enzyme activity d) Effect of pH on enzyme activity	[12]
Ex.2	Perform isolation of microorganisms by streak plate / pour	plate method. [10]
Ex.3	Qualitative analysis of biomolecules - Carbohydrates/ Pro	teins / Lipids [10]
Ex.4	Spotting	[08]
Ex. 5	Viva-Voce	[05]
Ex. 6	Practical Record	[05]

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Devi Ahilya Vishwavidyalaya, Indore B.Sc. Part- II (Industrial Microbiology) Semester-III

Semester-III	Immunology and Bacterial Genetics	CCE- 15 Marks End Exam 85 Marks
Unit-I	Components of Immune System Organs and cells involved in immune response. Antigen – properties and types, Adjuvants. Immunoglobulin – structure and types. Primary and secondary responses. Complement – components and biological activities.	12 lectures
Unit-II	Antigen – Antibody Reactions Antigen and antibody reactions – agglutination, precipitation. Hypersensitivity – Immediate and delayed type. Autoimmune diseases.	12 lectures immunofluorescence, ELISA, RIA.
Unit-III	Fundamentals of Genetics Genotype and Phenotype. Evidence for DNA as genetic material Structure and types of DNA and RNA. Genetic code. DNA Replication.	12 lectures
Unit-IV	Mutation Spontaneous and induced mutations Molecular basis of mutation – types of mutations. Types of bacterial mutants and their isolation. Mutagenic agents – Physical: mechanism of mutagenesis by Uchemical mutagenesis: Base analogues (5BU, 2AP), nitrous a	12 lectures UV and ionizing radiations. acid hydroxyl amine, alkylating agents
Unit-V	Genetic Recombination Transformation — Competence, process of transformation Conjugation — F factor, characters of donar and recipient. step prime cells, sexduction Transduction — Generalized and specialized transduction, abo Types and functions of transponsons and plasmids	

Recommended Books

- 1. Kuby Immunology- Kindt TJ, Goldsby RA, Osborne BA,6thedition (WH Freeman & Co. New York)
- 2. Text book of Microbiology- Ananthnarayan R and Panikar CKJ, 8th edition, (Univ Press Pvt Ltd, Hyderabad)
- 3. Text book of Microbiology-Chakraborty P, 1st edition (New Central book agency Pvt Ltd.)
- 4. Fundamental Immunology- Paul WE, 7th edition (Lippincott Williams & Wilkins, USA)
- 5. Fundamentals of Immunology-Coleman RM, Lombord MF and Sicard RE, 2nd edition (WMC Brown, USA)
- 6. Immunology-Weir DM and Steward J, 8th edition (Topley & Wilson, UK)
- 7. Immunology-Rao CV, 2nd edition (Narosa Publishing House, New Delhi)
- 8. Genetics- Russel JP, 2nd edition (Scott, Foresman & Company, USA)
- 9. Principles of Genetics- Gardner JE, Simmons JM & Snustad PD, 8th edition (John Wiley & Sons, Canada)
- 10. Concepts of Genetics- Klug WS&Cummings MR, 10th edition (Bejamin Cummings, USA)
- 11. Microbial Genetics- Freifelder D, 2nd edition (Jones & Bartlett, Boston) Microbiology A
- 12. Microbiology -A Practical Approach- Patel B & Phanse N, 2nd edition (Print Care, Indore)
- 13. Experiments in Biotechnology- Nighojkar S& Nighojkar A, 1st edition (Satprachar Press, Indore)

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B.Sc. Part- II (Industrial Microbiology) Semester-III Immunology and Bacterial Genetics List of Practicals

- 1. Determination of Blood Group
- Estimation of hemoglobin
- Total count of blood cells-WBC, RBC
- 4. Differential WBC count
- 5. Flocculation reaction- VDRL test
- 6. Agglutination reaction- Widal test.
- 7. Isolation of bacterial genomic DNA.
- 8. Isolation of plasmid DNA.
- 9. UV as a mutagenic agent.
- 10. Replica plate technique.
- 11. Isolation of antibiotic resistant mutants by gradient plate technique.

Scheme of Practical Examination- Semester- III

M.M. 50 (3+3 Hrs.) (2days)

Ex.1-Isolation of bacterial genomic /plasmid DNA/Replica plate technique//UV as mutagenic agent. Ex.2- Serological tests- VDRL/Widal Ex.3 -Total count of RBC/Total count of WBC/Differential WBC count/Hb estimation. Ex.4 -Spotting.	[12] [10] [10] [08] [05]
Ex.4 -Spotting. Ex.5 -Viva Voce. Ex.6 -Practical Record.	[05] [05]

Devi Ahilya Vishwavidyalaya, Indore B.Sc. Part- II (Industrial Microbiology) Semester-IV

Semester-IV	Environmental and Applied Microbiology	CCE- 15 Marks End Exam 85 Marks
Unit-I	Microbiology of water and waste-water Microbiological examination of water and waste-water. Water borne diseases. Water purification. Treatment of waste-water – Primary, secondary, advanced Eutrophication.	12 lectures and final treatments, solid processing.
Unit-II	Microbiology of air Air borne diseases. Analysis of air. Aeromicroflora of different habitats. Aeroallergens. Control of microorganisms in air.	12 lectures
Unit-III	Microbiology of soil and plant pathology Estimation of soil microflora. Interactions among soil microflora. Biogeochemical cycles – Nitrogen, Carbon and Sulfur cycle Symptoms, transmission and control of plant diseases.	12 lectures
Unit-IV	Microbial fertilizers Nitrogen fixation by symbiotic and non-symbiotic microorg Mass cultivation of <i>Rhizobium</i> and <i>Azotobacter</i> . Use of blue-green algae as biofertilizers. Phosphate solublizing microorganisms.	12 lectures ganisms.
Unit-V	Applications of microorganisms Microbial leaching of copper and uranium. MEOR-biorecovery of petroleum. Bioremediation, Biodeterioration – petroleum products, leat Applications of biosensors and biopolymers.	12 lectures ther, textile and paper.
Recommended	Poolts	
1. 2. 3. 4.	Fundamental Principles of Bacteriology -Salle AJ, 7th edition Microbiology-Pelczar MJ, Chan ECS&Kreig NR, 5th edition A Textbook of Microbiology- Dubey RC & Maheshwari DK, Environmental Microbiology-Sharma PD, Alpha Science Int	(Tata McGraw-Hill,NewDelhi) 2nd edition(S Chand & Co. New Delhi ernational
11.	Introduction to Environmental Microbiology-Michael R, 1st & Introduction to soil microbiology-Alexander M, 2nd edition (Soil Microbiology- Subba Rao NS, 4th edition (Oxford and II Principles of Plant Pathology- Manners JG, 2nd edition (Cam Plant Pathology- Agrios GN, 2nd edition (Academic Press, In Biofertilizers in agriculture and forestry- Subba Rao NS (Oxf Bioremediation-Baker KH and Herson DS(Mc Graw Hill, New Microbiology – A Practical Approach-PatelB & Phanse N, 2nd of the soil of the so	John Wiley and Sons NewYork) BH, Publishing Co. New Delhi) abridge University Press) ac.) ord and IBH, Publishing Co. New Delhi) av York)

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B.Sc. Part- II (Industrial Microbiology) Semester-IV Environmental and Applied Microbiology

List of Practicals

- 1. Qualitative and quantitative examination of water.
- 2. Qualitative and quantitative examination of sewage.
- 3. Estimation of soil microflora (Bacteria, Yeast and Molds).
- 4. Isolation of Azotobacter.
- 5. Isolation of *Rhizobium* from root nodules.
- 6. Isolation of phosphate solubilizing microorganisms
- 7. Estimation of air micro-flora
- 8. Isolation of Xanthomonas citri from citrus canker.
- 9. Isolation and identification of fungal plant pathogens.

Scheme of Practical Examination- Semester- IV

M.M. 50 (3+3 Hrs.) (2days)

Ex. 1 – MPN of water/MPN of sewage/Membrane filtration technique. Ex. 2 – Standard plate count (bacterial) of soil /water/sewage. Ex. 3 – Isolation of <i>Azotobacter/Rhizobium/Phosphate</i> solubilizers/ <i>Xanthe</i>	[12] [10]
Ex.4 – Spotting.	
Ex.5 – Viva Voce.	[08]
Ex.6 – Practical Record.	[05]
Ex.0 - Flactical Record.	[05]

Devi Ahilya Vishwavidyalaya, Indore B.Sc. Part- III (Industrial Microbiology) Semester-V

Semester-V	Fermentation Technology	CCE- 15 Marks End Exam 85 Marks
Unit-I	Fundamentals of Industrial Fermentations General concepts of industrial microbiology. Primary screening methods for isolation of industrially imp methods. Regulatory mechanisms in microbes and strain development	
Unit-II	Fermentor Design Design of typical batch fermentor. Factors affecting fermentor design. Types of fermentations – Batch and continuous fermentatio Surface, solid state and submerged fermentation Monitoring and control of-agitation, aeration, pH, temperation Industrial sterilization of media and air.	
Unit-III	Scale up and Down stream processing12 lectures Inoculum development. Scale up of fermentation process. Raw material for media preparation. Harvesting and recovery of intracellular and extracellular pro-	oducts.
Unit-IV	Industrial production – I Production of antibiotics- Penicillin and semi-synthetic penicillin an	
Unit-V	Industrial production – II Production of solvent- Ethanol. Production of Vitamins- Cyanocobalamine. Production of Organic Acids- Citric acid. Production of Amino Acids- Glutamic Acid.	12 lectures

Recommended Books

- 1. Textbook of Industrial Microbiology-Patel AH, 1st edition (Macmillan India Ltd, Madras)
- 2. Industrial Microbiology-Cassida LE, 4th edition (Wiley Eastern Ltd, New Delhi)
- 3. Principles of Fermentation Technology-Stanbary FP, Whitaker A and Hall JS,2nd edition, (Elsevier, Delhi)
- 4. Fermentation Technology- Modi HA, 1st edition (Pointer Publisher, Jaipur)
- 5. Biotechnology -Industrial Microbiology- Crueger W & Crueger A, 2nd edition(Panima Publisher, Delhi)
- 6. Industrial Microbiology- Prescott SC & Dunn CG, 4thedition (Agrobios India, Jodhpur)
- 7. Industrial Microbiology: Fundamentals and Applications- Agarwal AK &Parihar P, 1st edition(AgrobiosIndia, Jodhpur)
- 8. Industrial Microbiology: An Introduction- Waites MJ, Morgan NL, Rockey JS, Higton G, 1st edition (Blackwell Science Ltd., UK)
- 9. Microbiology A Practical Approach-PatelB & Phanse N, 2nd edition (Print Care, Indore)

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B.Sc. Part- III (Industrial Microbiology) Semester-V Fermentation Technology

List of Practicals

- 1. Screening of antibiotic producing microorganisms.
- 2. Primary screening of amylase producing microorganisms.
- 3. Primary screening of protease producing microorganisms.
- 4. Primary screening of cellulase producing microorganisms.
- 5. Primary screening of organic acid producing microorganisms.
- 6. Production of enzymes –amylase, protease and cellulase.
- 7. Production of ethanol.
- 8. Production of citric acid.
- 9. Sugar estimation by Cole's method.
- 10. Demonstration of working of fermentor.

Scheme of Practical Examination- Semester- V

M.M. 50 (3+3 Hrs.) (2days)

Ex.1 – Production of amylase/ citric acid Ex.2 – Primary screening of antibiotic producers/organic acid producers. Ex.3 – Primary screening of enzyme producers (amylase/cellulase/protease).	[12] [10] [10] [08]
Ex.4 – Spotting. Ex.5 – Viva Voce.	[08]
Ex 6 – Practical Record.	[05]

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Devi Ahilya Vishwavidyalaya, Indore B.Sc. Part- III (Industrial Microbiology) Semester-VI

Semester-VI	Food and Pharmaceutical Microbiology	CCE- 15 Marks End Exam 85 Marks			
Unit-I	Microbiology of Food Microbiological examination of food and milk. Food and milk-borne diseases. Food intoxications. Spoilage of food – fresh food, canned food, vegetables and milk products.				
Unit-II	Food Preservation Principles of food preservation - asepsis, removal of microorganisms, anaerobic conditions, high and low temperatures and drying. Chemical preservatives and food additives. Food packaging.				
Unit-III	Government regulations Good manufacturing practices. Food and drugs administration, Indian pharmacopeia and standards. Recombinant DNA and Biosafety guidelines. IPR(Intellectual property rights)-Patents.				
Unit-IV	Pharmaceutical Industry Formulation units and Active Pharmaceutical Ingredient manufacture Units (API) Departments in a pharmaceutical company - Raw material, Production, Research and development, Quality assurance, Quality Control, Marketing and Sales. QC Tests - Sterility testing, Microbial Limit Test (MLT) for pharmaceutical products, Pyrogen testing (LAL test), Water analysis and Area monitoring.				
Unit-V	Microbiological Assays Bioassay of growth supporting substances- Amino acids and V Bioassay of growth inhibiting substances- Antibiotics. Minimum inhibitory concentration. Phenol coefficient of antimicrobial substances.	/itamins.			

Recommended Books

- Pharmaceutical Microbiology-Essentials for Quality Asurance and Quality Control- Sandle T, (Woodhead Publishing, Elsevier)
- 2. Pharmaceutical Microbiology- Hugo NB &Russel AD, 8thedition (Wiley Blackwell)
- 3. Pharmaceutical Microbiology-Harris M (Baillière, Tindall and Cox, London)
- 4. Textbook of Industrial Microbiology-Patel AH, 1st edition (Macmillan India Ltd, Madras)
- 5. Industrial Microbiology-Cassida LE, 4th edition (Wiley Eastern Ltd, New Delhi)
- 6. Principles of Fermentation Technology-Stanbary FP, Whitaker A and Hall JS,2nd edition, (Elsevier, Delhi)
- 7. Industrial Microbiology- Prescott SC & Dunn CG, 4th edition (Agrobios India, Jodhpur)
- 8. Industrial Microbiology: An Introduction- Waites MJ, Morgan NL, Rockey JS, Higton G, 1stedition (Blackwell Science Ltd., UK)
- 9. Food Microbiology-Frazier CW and Westhoff CD, 4th edition (Tata McGrawhill, NewDelhi)
- 10. Food Microbiology-Adams RM and Moss OM, 3rd edition (RSC publisher)
- 11. Introductory Food Microbiology-Modi HA, 1st edition, (Aavishkar Publishers, Jaipur)
- 12. Modern Food Microbiology-JayJM, 5th edition (Aspen Publishers, Maryland)

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B.Sc. Part- III (Industrial Microbiology) Semester-VI Food and Pharmaceutical Microbiology List of Practicals

- 1. Determination of MIC.
- 2. Sterility testing of pharmaceutical products-injectables, eye and ear drops.
- 3. Microbial Limit Test- Tablets and syrups.
- 4. Area monitoring.
- 5. Determination of Phenol coefficient of Dettol / Phenyl / Hand-wash.
- 6. Bioassay of Penicillin.
- 7. Qualitative and quantitative examination of Food.
- 8. Qualitative and quantitative examination of Milk.

Scheme of Practical Examination- Semester- VI M.M. 50 (3+3 Hrs.) (2days)		
Ex.1 – Microbial assay of Antibiotics/Phenol coefficient/MIC. Ex. 2- Qualitative and Quantitative analysis of food/milk.	[12] [10]	
Ex.3 – MLT- Total aerobic bacterial count/ MLT-For specific pathogens/Area Monitoring Ex.4 – Spotting.	[80]	
Ex.5 – Viva Voce.	[05] [05]	

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