

MST202: MICROBIOLOGY AND INDUSTRIAL APPLICATIONS	
Teaching Scheme Lectures: 4 hrs/Week Credits: 4	Examination Scheme Class Test -12Marks Teachers Assessment - 6Marks Attendance – 12 Marks End Semester Exam – 70 marks

Course Objectives: The objectives of this course are to introduce the students to the field of microbiology with special emphasis on microbial diversity, morphology, physiology and nutrition; methods for control of microbes and host-microbe interactions.

Unit I

Microbial Diversity & Systematics Classical and modern methods and concepts; Domain and Kingdom concepts in classification of microorganisms; Criteria for classification; Classification of Bacteria according to Bergey's manual; Molecular methods such as Denaturing Gradient Gel Electrophoresis (DGGE), Temperature Gradient Gel Electrophoresis (TGGE), Amplified rDNA Restriction Analysis and Terminal Restriction Fragment Length Polymorphism (T-RFLP) in assessing microbial diversity; 16S rDNA sequencing and Ribosomal Database Project.

Unit II

Microbial Growth & Physiology Ultrastructure of Archaea (Methanococcus); Eubacteria (*E.coli*); Unicellular Eukaryotes (Yeast) and viruses (Bacterial, Plant, Animal and Tumor viruses); Microbial growth: Batch, fed-batch, continuous kinetics, synchronous growth, yield constants, methods of growth estimation, stringent response, death of a bacterial cell. Microbial physiology: Physiological adoption and life style of Prokaryotes; Unicellular Eukaryotes and the Extremophiles (with example from each group)

Unit III

Microbial Interactions and Infection Host-Pathogen interactions; Microbes infecting humans, veterinary animals and plants; Pathogenicity islands and their role in bacterial virulence

Unit IV

Microbes and Environment Role of microorganisms in natural system and artificial system; Influence of Microbes on the Earth's Environment and Inhabitants; Ecological impacts of microbes; Symbiosis (Nitrogen fixation and ruminant symbiosis); Microbes and Nutrient cycles; Microbial communication system; Quorum sensing; Microbial fuel cells; Prebiotics and Probiotics; Vaccines

Unit V

Industrial Applications Basic principles in bioprocess technology; Media Formulation; Sterilization; Thermal death kinetics; Batch and continuous sterilization systems; Primary and secondary metabolites; Extracellular enzymes; Biotechnologically important intracellular products; exopolymers; Bioprocess control and monitoring variables such as temperature, agitation, pressure, pH Microbial processes-production, optimization, screening, strain improvement, factors affecting down stream processing and recovery; Representative examples of ethanol, organic acids, antibiotics etc. Enzyme Technology-production, recovery, stability and formulation of bacterial and fungal enzymes-amylase, protease, penicillin acylase, glucose isomerase; Immobilised Enzyme and Cell based biotransformations-steroids, antibiotics, alkaloids, enzyme/cell electrodes.

Texts/References

1. Pelczar MJ Jr., Chan ECS and Kreig NR., Microbiology, 5th Edition, Tata McGraw Hill, 1993.
2. Maloy SR, Cronan JE Jr., and Freifelder D, Microbial Genetics, Jones Bartlett Publishers, Sudbury, Massachusetts, 2006.
3. Crueger and A Crueger, (English Ed., TDW Brock); Biotechnology: A textbook of Industrial Microbiology, Sinaeur Associates, 1990.
4. G Reed, Prescott and Dunn's, Industrial Microbiology, 4th Edition, CBS Publishers, 1987.
5. M.T. Madigan and J.M. Martinko, Biology of Microorganisms, 11th Edition, Pearson Prentice Hall, USA, 2006.

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