ST.JOSEPH’S COLLEGE FOR WOMEN (AUTONOMOUS), VISAKHAPATNAM

III SEMESTER **HOMESCIENCE** Time: 5 Hrs/Week

HS 3201 (3)  **MICROBIOLOGY** Max.Marks:100

w.e.f. 2016 – 2019 (“16AD”) **SYLLABUS**

**OBJECTIVES:** To enable students to:

* know about the microbes in the environment, their general characteristics and classification
* have information about a few common infectious diseases

**COURSE:**

**UNIT– I: Beneficial and harmful activities of micro organisms.**

General Classification and characteristics of bacteria, moulds, yeasts and viruses-morphology, nutrition, reproduction.

**UNIT – II: Chemical products of Bacteria –** Enzymes, pigments, toxins and antibiotics. Micro- organisms in fermentation and decay.

**UNIT – III: Microbiology of Environment-** Study of microbes in Water, Air, and Sewage.

Sterilization and Disinfections – physical and chemical methods.

**UNIT – IV: Microbiology Pathogenicity:**

Microorganisms and Health – Sources of infection – Disease transmission – Immunity – Types of immunity – Active and passive.

**UNIT – V: Bacterial Diseases** An elementary knowledge of the signs and symptoms, sources of infection, mode of transmission, and prevention of bacterial diseases.

1. Bacterial diseases – Staphylococcal infections, Pneumonia Meningitis, Diphtheria, Leprosy, Tetanus, Botulism, Gastro intestinal infections and Diseases.
2. Sexually Transmitted Diseases.
3. Viral diseases – Chickenpox, Encephalitis, German measles, Mumps, Poliomyelitis, Rabies, Measles, influenza and common cold, Hepatitis.
4. Chemotherapy & antibiotics.

**SUGGESTED REFERENCES:**

* + - 1. Fundamental principles of Bacteriology (1974) A.J.Salle.Mc.Graw HillPublications, New Delhi.
      2. Bacteriology (1961) – R.E.Buchanna and E.D.Buchanan. Mac Millan Publishers, New Delhi.
      3. Fair brother’s Text book of Bacteriology – (1964) Ed.R.L.Vollum, D.G.Jamieson and C.S.Cummins William Heinemann, New York.
      4. Microbiology (2000) – A.K.Joshua. Popular Book Depot, Chennai.
      5. Food Microbiology (1995) – W.G.Frazier, McGraw Hill Publications, New Delhi.
      6. Food Microbiology (2005) – R. Ananthanarayan and C.K.Jayaram Orient Longmans, Hyderabad.
      7. Microbiology – M.J.Pelczar, R.D Reid and Scham (1993) TATA McGraw Hill Publications, New Delhi.

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ST.JOSEPH’S COLLEGE FOR WOMEN (AUTONOMOUS), VISAKHAPATNAM

III SEMESTER **HOMESCIENCE** Time: 2 Hrs/Week

HS 3251 (2)  **MICROBIOLOGY** Max.Marks:50

w.e.f. 2016 – 2019 (“16AD”) **PRACTICALS**

**OBJECTIVES:** To enable students to:

* Learn the use of Microscope
* Acquire the skill of staining microorganisms to study them better
* Culture bacteria
* Appreciate and become aware of the extensive microbial population in the environment

**COURSE:**

**UNIT – I:** a. Use and care of Microscope.

b. Microscopic examination of bacteria yeasts and moulds.

**UNIT – II:**Hanging drop preparation to observe motility of microorganisms.

**UNIT – III:**Staining Techniques –

i. Simple stains

* + 1. Grams staining
    2. ZiehlNeelson’s staining

**UNIT – IV:**a. Bacterial cultivation – preparation**,** distribution and sterilization of media – NutrientBroth, Nutrient Agar.

b. Bacteriological examination of water, milk, curds, soil and utensils.

**UNIT – V:** Visits to dairy farm, Water works and other institutions of related interest.

**SUGGESTED REFERENCES:**

1. Microbes in Action - Seeley and Vandemark

2. Microbiology - A.K.Joshua

3. Food Microbiology - W.G.Frazier

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