## **RAMANRAIN RUIA AUTONOMOUS COLLEGE**

## DEPARTMENT OF MICROBIOLOGY

## Internal Class test Syllabus Microbiology

## 2020-21

Paper Code	Syllabus for Internal Class test	
		SYBSc
	2.3	Structure of DNA:
RUSMIC		Different 3D forms and unusual structures
301		DNA methylation
	2.4	Structure of chromosomes
	2.5	Structure of RNA
		Gene Expression in Bacteria
	3.1	Central dogma of Molecular Biology
	3.2	Transcription in prokaryotes
		a) RNA biosynthesis
		b) Prokaryotic transcription
		i. Prokaryotic promoters
		II. Initiation, elongation and termination
	3.3	Iranslation
		a) Components of protein synthesis apparatus: Genetic
		code, mRNA, Ribosomes
		b) Degeneracy of genetic code
		c) Protein synthesis
	3.4	Comparison of eukaryotic & prokaryotic transcription & translation
	3.5	Introduction to the concept of Omics:
		Genomics and Proteomics

RUSMIC			Fractionation of microbial cells and separation techniques
302			
		2.1	Disintegration of cells
	-		a) Physical methods
			b) Chemical methods
	-	2.2	Separation Techniques
	-		a) Centrifugation techniques:
			i.Basic principles of sedimentation
			ii. Types of centrifuges and their use: preparative &
			analytical, ultracentrifuges
			III. Density Gradient & Isopychic centrifugation
			b) Electrophoretic techniques:
			i.General Principles
			ii. Factors affecting electrophoresis
			iii. Support media- Agarose gels and PAGE
	-		c) Chromatographic Techniques:
			i.General principles
			ii. Types and applications- Partition, adsorption, ion
			exchange, affinity and size exclusion
			III. Modes- Paper, TLC, HPLC, GC, Reverse Phase
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RUSMIC 303			
			Air & Fresh Water Microbiology
	1.1	Air	Microbiology
		a	<ul> <li>Origin, distribution, number and kinds of microorganisms in air, Factors affecting microbial survival in air</li> </ul>
		b	<ul> <li>Enumeration of microorganisms in air: Impingement in liquids, Impaction on solids, Filtration, Sedimentation, Centrifugation, Electrostatic Precipitation.</li> </ul>
		с	) Air borne pathogens and diseases, droplets and droplet nuclei
		d	) Air sanitation- methods and application

	1.2	Fresh water microbiology
		<ul> <li>a) General: Groups of natural waters, factors affecting kinds of microorganisms found in aquatic environments and nutrient cycles in aquatic environments</li> </ul>
		<ul> <li>b) Fresh Water environments and microorganisms found in Lakes, ponds, rivers, marshes, bogs and springs</li> </ul>
		<ul> <li>Potable water: Definition, water purification and pathogens transmitted through water.</li> </ul>
		d) Microorganisms as indicators of water quality
		<ul> <li>e) Bacteriological examination of water-sampling, routine analysis, SPC, membrane filter technique, Standards for water quality</li> </ul>
		TYBSc
		DNA Replication
RUSMIC	2.	1 Historical perspective
501		a) Conservative
		b) Dispersive
		c) Semi-conservative
		a) Bidirectional
		e) Semi-discontinuous DNA replication
	2.	2 Prokaryotic DNA replication
		Details of molecular mechanism involved in Initiation,
		Elongation and Termination
	2	3 Enzymes and proteins associated with DNA replication
		a) Primase
		b) Helicase
		c) Topoisomerase
		d) SSB
		e) DNA polymerases
		f) Ligases
		g) Ter and Tus proteins
	2.	4 Eukaryotic DNA replication
		a) Molecular details of DNA synthesis
		b) Replicating the ends of the chromosomes
	2.	5 Rolling circle mode of replication

		Chemotherapy of infectious agents
RUSMIC	4.1	Introduction to Chemotherapeutic agents
502		<ul> <li>Attributes of an ideal chemotherapeutic agent and related definitions</li> </ul>
		<ul> <li>b) Selection and testing of antibiotics for bacterial isolates by Kirby-Bauer method and other assays (E-test &amp; Checker Board Assay)</li> </ul>
	4.2	Mode of action of antibiotics
		<ul> <li>a) Cell wall (Beta-lactams- Penicillin and Cephalosporins, Carbapenems)</li> <li>b) Cell Membrane (Polymyxin and Imidazole)</li> <li>c) Protein Synthesis (Aminoglycosides-Streptomycin, Macrolide (Tetracycline and Chloramphenicol)</li> <li>d) Nucleic acid (Quinolones, Nalidixic acid, Rifamycin)</li> <li>e) Enzyme inhibitors (Sulfa drugs, Trimethoprim)</li> </ul>
	4.3	List of common antibiotics used for treating viral, fungal and parasitic diseases, New antibiotics
	4.4	Mechanisms of drug resistance- Its evolution, pathways and origin
RUSMIC		Methods of Studying Metabolism & Catabolism of Carbohydrates
503	3.1	Experimental Analysis of metabolism
505		<ul> <li>a) Goals of the study</li> <li>b) Levels of organization at which metabolism is studied.</li> <li>c) Metabolic probes</li> <li>d) Use of radioisotopes in biochemistry <ul> <li>i. Pulse labelling</li> <li>ii. Assay &amp; study of radio respirometry –to differentiate EMP &amp; ED</li> <li>e) Use of biochemical mutants.</li> <li>f) Sequential induction technique</li> </ul> </li> </ul>
	3.2	Catabolism of Carbohydrates
		<ul> <li>a) Breakdown of polysaccharides – glycogen, starch,</li> <li>b) cellulose.</li> <li>c) Breakdown of oligosaccharides– lactose, maltose, sucrose, cellobiose</li> </ul>
		a) Utilization of monosaccharides – fructose,

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	1.1	Defense against infectious agents
RPSMIC		b. Bacterial infections
302		c. Fungal infections
	4.1	Techniques in Immunology
		a) Estimation of antibodies and antigens
		Revision of Immunoprecipitation, Agglutination and solid
		hase assays b) Cellular Techniques
		i. Flow Cytometry
		ii. Fluorescence-activated cell sorting (FACS)
		iii. Immunohistochemistry
	4.3	Vaccines
		a) Newer approaches to vaccine development
		b) Malarial vaccine
		Microbiology of fermented and non-fermented foods
RPSMIC	1.1	Basic concepts of Food Microbiology
303		Revision of
		a) Sources of microbes in food
		b) Normal microbiological quality of food
		c) Factors influencing microbial growth in food
	1.2	Production of fermented foods
		a) Starter cultures
		b) Fermented meat product- Sausage
		c) Fermented vegetable products- Soy sauce,
		d) Fermented milk product- Blue and Swiss cheese
		e) Fermented cereal product – Idli
	1.3	Nutraceuticals and Probiotics
		a) Microbial fructooligosaccharides
		b) Probiotics and Prebiotics
		i. Probiotics
		ii. Screening of Potential Probiotics
		iii. Industrial Aspects of Probiotic Production
		iv. Prebiotics
	1.4	Non- fermented food products
		a) Desiccated foods
		b) Dehydrated foods

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			Detection of Microbes in food and water
	3	3.1	Conventional methods
			a) Sampling for microbial analysis
			b) Qualitative methods of microbial detection
			c) Quantitative microbial enumeration in food
			d) Detection of Bacterial toxins
			e) Toxicological evaluation of food additives
	3	3.2	Modern methods
			a) Nucleic acid-based methods
			i. Oligonucleotide DNA microarray
			ii. Loop-mediated isothermal amplification (LAMP)
			iii. Nucleic acid sequence-based amplification (NASBA)
			b) Biosensors and enzymatic/ thermal techniques for food
			analysis
		3.3	Measurement of uncertainty as per BIS/ISO/APHA standards for
			a) Mycotoxic fungi
			b) Patnogenic bacteria ( <i>Enteropatnogenic E.coli, Vibrio,</i>
			C) VITUSES (Hepatitis A, Norwalk)
		3.4	Drinking water risk appagement
			a) Dhinking water risk assessment
			b) Regulatory Framework
			c) Types of bottled water
			a) Detential chamical and microbiological bazarda
			Spectroscopic Techniques
RPSMIC			Principle and applications of:
304		1.1	UV-visible spectroscopy
		1.2	IR spectroscopy
		1.3	Atomic Absorption Spectroscopy
		1.4	Raman Spectroscopy
		1.5	Mass spectroscopy
		1.6	Circular Dichroism Spectroscopy