

JSS MAHAVIDYAPEETA
JSS COLLEGE OF ARTS, COMMERCE AND SCIENCE
(An autonomous College of University of Mysore, Re-accredited by NAAC with 'A' grade)
B.N. Road, Mysuru-570 025, Karnataka



**CAREER ORIENTED COURSE
IN
INDUSTRIAL MICROBIOLOGY**

INDUSTRIAL MICROBIOLOGY SYLLABUS

(W.E.F. 2025-2026)

**Proposed regulations for the Career Oriented Course in
Industrial Microbiology**

Rule - 1 : A candidate for admission to the career oriented (Add on course) must have passed PUC (10+2) or equivalent examination with science subjects. The rules/regulations for admission for the course shall be in accordance with those framed by the college from time to time.

Rule - 2 : The course of study for the career oriented course is an add on course. Any graduate studying student with science subjects may be admitted.

Rule - 3 : The course of study is taught in three years under semester scheme. The first year course is entitled “**CERTIFICATE COURSE IN INDUSTRIAL MICROBIOLOGY**”. It shall be of one academic year with two semesters / terms of 16 weeks each.

The second year course is entitled “**DIPLOMA COURSE IN INDUSTRIAL MICROBIOLOGY**”. It shall be of one academic year with two semesters / terms of 16 weeks each. However, to join this course the candidate should have completed the Certificate Course.

The third year course is entitled “**ADVANCED DIPLOMA IN INDUSTRIAL MICROBIOLOGY**”. It shall be of one academic year with two semesters/terms of 16 weeks each. However, to join this course the candidate should have completed the Diploma Course.

Rule - 4 : In the sixth semester the candidate should undertake a project work / Industrial training.

Rule - 5 : A candidate is awarded with the respective certificates at the end of each course with the marks obtained.

Rule - 6 : A candidate will be permitted to appear for the examination provided he / she has attended both the semesters for each said course and has a minimum attendance of 75%, as per rules.

Rule -7 : For the purpose of awarding the certificate the theory component and

practical component is 70 + 30 marks respectively. In each semester under theory paper 50 marks for the actual examination and 20 marks for the Internal assessment. For the purpose of IA for theory, the college will conduct at least one test in each term. Out of 30 marks in the practical component 20 marks for the actual practical examination 05 marks for record and 05 marks for I.A. Internal Assessment for practicals should be based on performance of the experiments in each class. The experiments conducted by the candidate and results obtained should be taken into consideration. At the end of semester the concerned teacher shall take the average of marks awarded in each practical and submit it to the HOD / Course Co-ordinator.

Rule -8 : The VI Semester shall comprise exclusively a project work / industrial training to be performed by the candidate and it will be evaluated at the end for 100 marks.

J.S.S COLLEGE OF ARTS, COMMERCE AND SCIENCE, OOTY ROAD, MYSORE-25
(Autonomous)

Scheme of Study and Examination for the Career Oriented Course in Industrial Microbiology
(Add on course)

FIRST YEAR : Certificate Course in Industrial Microbiology

SEM	Paper	Title of the paper	Teaching hours per weeks		Marks for examination Maximum 100 marks				
Scheme			Theory	Practical	Theory max. 50		Practical max. 50		
					Ex.	IA	Ex.	IA	REC
I Paper code	1 GIM101	Tools and techniques in Industrial Microbiology	02	02	40	10	35	05	10
II Paper code	2 GIM201	Microbial Physiology and Genetics	02	02	40	10	35	05	10

SECOND YEAR : Diploma Course in Industrial Microbiology

SEM	Paper	Title of the paper	Teaching hours per weeks		Marks for examination Maximum 100 marks				
Scheme			Theory	Practical	Theory max. 50		Practical max. 50		
					Ex.	IA	Ex.	IA	REC
III Paper code	3 GIM301	Fermentation technology	02	02	40	10	35	05	10
IV Paper code	4 GIM402	Environmental Microbiology	02	02	40	10	35	05	10

THIRD YEAR: Advanced Diploma Course in Industrial Microbiology

SEM	Paper	Title of the paper	Teaching hours per weeks		Marks for examination Maximum 100 marks				
Scheme			Theory	Practical	Theory max. 50		Practical max. 50		
					Ex.	IA	Ex.	IA	REC
V Paper code	5 GIM501	Gene Technology and Patents	02	02	40	10	35	05	10
VI Paper code	6 GIM601	Industrial Training / Project	NIL	NIL	Max.Marks 100		Report: 60 20 : Presentation 20 : viva-voce		

Total: 200 + 200 + 200 = 600 Marks

CERTIFICATE COURSE IN INDUSTRIAL MICROBIOLOGY

I SEMESTER

PAPER - I: TOOLS AND TECHNIQUES IN INDUSTRIAL MICROBIOLOGY

Paper code: IMA010

THEORY

28 Hours

COURSE OUTCOME:

After successful completion of the course students are able to:

- CO1.** Gain basic knowledge about Industrial Microbiology starting from history and learn the over view of scope and importance of industrially important microbes.
- CO2.** Learn about the taxonomical classification of Microbes.
- CO3.** Demonstrate theory and practical skills in microscopy, their handling techniques.
- CO4.** Gain skills of isolation, culturing, strain improvement and maintenance of pure culture.

Unit –I

7Hours

1. General introduction, Scope of industrial microbiology. History and development of industrial microbiology. Experiments of Louis Pasteur, Robert Koch and Alexander Fleming.
2. Isolation, identification and characteristics of microbes of industrial importance. Classification of bacteria, fungi, actinomycetes and viruses.

Unit –II

7Hours

3. Microscopy - Construction and working principles of bright field, phase contrast, Fluorescent microscope. A brief account on Electron Microscopy
4. Principles of sterilization: Sterilization equipments, sterilization of media, air and other ancillary equipments.

Unit –III

7Hours

5. Substrates for industrial fermentation- Raw materials, Energy sources, Mineral sources, Antifoam agents and Media formulations.
6. Batch and Continuous Fermentations, Surface, Submerged and Solid-substrate fermentations, Scale-up of Fermentation.

Unit –IV

7Hours

7. **Strain development** : Isolation, screening techniques, improvement of strains by mutation; recombination, gene regulation, technology and other genetic methods.
8. Preservation and maintenance of industrial microorganisms.

Total Marks 70: 60(Theory + 10 (Internal Assesment-Test))

I SEMESTER

PRACTICAL: I
PAPER - I: TOOLS AND TECHNIQUES IN INDUSTRIAL MICROBIOLOGY
10 Practicals(1 Practical of 2 hours per week)

1. Laboratory safety : Good laboratory practices.
2. Study of simple and compound microscopes, their handling, including oil immersion objective.
3. Demonstration of laboratory equipments: Pressure cooker, Autoclave, Hot-air oven, Incubator, Inoculation chamber / Inoculation hood, Inoculation loop, Inoculation needle, Membrane filter and Colony counter.
4. Demonstration of pH meter, Colorimeter, Absorption and emission spectroscopy and Turbidometer.
5. Preparation of media: Nutrient agar and Potato Dextrose Agar.
6. Cultivation of microorganisms on agar plate (point inoculation), broth, anaerobic cultivation (candle jar / gas pack method).
7. Isolation of microorganisms by spread plate, pour plate and streak plate methods.
8. Maintenance of stock culture on fresh agar slants; overlaying with mineral oil and stab culture.
9. Staining and mounting of algae (*Chlorella*) and fungi (*Pencillium*).
10. Staining of bacteria (simple and differential staining).

Total Marks 30:20 (Practicals)+05 (Internal Assesment-Test)+05(Record)

II SEMESTER
PRACTICAL:II
PAPER - II : MICROBIAL PHYSIOLOGY AND GENETICS
10 Practicals(1 Practical of 2 hours per week)

1. Acid and gas production from Carbohydrates - demonstration of fermentation of Lactose.
2. Starch hydrolysis.
- 3-5. Qualitative tests for the detection of macromolecules.
 - Glucose - Benedict's test, Molisch's test, Fehlings test, Picric acid test.
 - Protein - Biurette test, Ninhydrin test, Millon's test, Xanthoproteic test.
 - Lipids - Acrolein test, Sudan III test, Emulsification test and Solubility test.
6. Effect of temperature on growth of microorganisms.
7. Effect of pH on growth of microorganisms.
8. Measurement of growth by cell number using Haemocytometer and cell mass by turbidometer/ spectrophotometer method.
9. Isolation of DNA.
10. Demonstration of the following models / photographs of DNA, Transcription and Translation, DNA replication, t-RNA.

Total Marks 30: 20(Practicals)+05 (Internal Assesment-Test)+05(Record)

**DIPLOMA COURSE IN INDUSTRIAL MICROBIOLOGY
III SEMESTER**

PAPER-III : FERMENTATION TECHNOLOGY

Paper code: IMC010

THEORY

28hours

COURSE OUTCOME:

After successful completion of the course students are able to:

- CO1.** Acquaint with different types of fermentation processes and equipment and underlying principles in downstream processing
- CO2.** Understand how microbiology is applied in manufacture of industrial products
- CO3.** Understand the beneficial role of microorganisms in fermented dairy products & in alcoholic beverages
- CO4.** Gain knowledge about biofertilizers and biopesticide in agriculture and understand various plant microbes interactions and their applications

Unit-I

7Hours

- 1. **Introduction to Fermentations:** Design of typical fermenters, devices for aeration and agitation, Seed and Pilot Scale fermenters.
- 2. **Down Stream Processing :** Recovery of fermentation products-precipitation, filtration, centrifugation, distillation, cell disruption, solvent recovery, drying and crystallization.

Unit-II

7Hours

- 3. **Industrial production and their uses :**
 - Enzymes :** Amylase
 - Vitamins -** Vitamin B-12
 - Antibiotics:** Penicillin.
 - SCP :** *Spirullina*
 - Organic acids :** Citric acid.
 - Production of fuels :** Ethanol
 - Health care products :** Steroid transformation, Monoclonal antibodies.

Unit-III

7Hours

- 4. **Food fermentations :** Alcoholic beverages, Cheese making, Bread making, Fermented soya based foods. Meat fermentation, Fermented milk and mushroom cultivation.

Unit-III

7Hours

- 5. **Microbes-Plant interaction-** Mycorrhizae-Biology and applications, **Biofertilizers**, microbial inoculants, Brief account of production and application of *Rhizobium*, *Azotobacter*, *phosphobacteria* and *Cyanobacteria*.
Biopesticides : Fungal, Bacterial and Viral Biopesticides and their applications.

Total Marks 70:60(Theory)+10(Internal Assesment-Test)

**III SEMESTER
PRACTICAL: III
PAPER-III: FERMENTATION TECHNOLOGY
10 Practicals (1 Practical of 2 hours per week)**

1. Isolation and identification of microorganisms of spoiled fruits (fungi and bacteria).
2. Isolation of *Aspergillus flavus* from spoiled food.
3. MBRT test for microbial contamination of milk.
4. Isolation of *Lactobacilli* and *Streptococcus* from curds.
5. Production of citric acid from *Aspergillus niger*.
6. Production of wine from grapes.
7. Production of alcohol from jaggery / Molasses.
8. Estimation of Percentage alcohol in a given sample by specific gravity bottle method.
9. Mushroom cultivation.
10. Antibiotic sensitivity test.

Total Marks 30:20(Practicals)+05 (Internal Assesment-Test)+05(Record)

10

IV SEMESTER
PRACTICAL:IV
PAPER - IV: ENVIRONMENTAL MICROBIOLOGY
10 Practicals(1 Practical of 2 hours per week)

1. Microscopic observations of different water samples for biological indicator of water pollution.
2. a) Standard analysis of water.
b) Determination of MPN.
3. IMViC tests.
4. Viable count – SPC and Membrane Filter Technique.
5. Determination of BOD
6. Estimation of total solids in sewage.
7. Measurement Cl_2 , PO_4 and NO_3 in water.
8. Demonstration of - Production of Vermicompost.
9. Isolation of free-living N_2 fixers from soil.
10. Visit to Effluent treatment plant.

Total Marks 30: 20 (Practicals) + 05 (Internal Assessment-Test) + 05(Record)

**ADVANCED DIPLOMA COURSE IN INDUSTRIAL MICROBIOLOGY
V SEMESTER**

PAPER - V: GENE TECHNOLOGY AND PATENTS

Paper code: IME010

THEORY

28Hours

COURSE OUTCOME:

After successful completion of the course students are able to:

- CO1.** Know genetics of microorganisms and recombinant DNA technology used in microbiological research
- CO2.** Understand the properties, structure and function of genes in microorganisms
- CO3.** Understand techniques, social and ethical issues concerning genetic engineering. Applications of genetic engineering in various fields.
- CO4.** Gain knowledge about Patent.

Unit-I

7 hours

1. **Genetic Engineering:** Definition, concept and scope of genetic engineering; Milestones in Recombinant DNA Technology. Gene technology and industrial microbiology.
2. **Recombinant DNA Technology:** Restriction enzymes; Isolating and cloning fragments; Isolating and purifying cloned DNA, Genomic and C-DNA Libraries and Cloning vectors.

Unit-II

7 hours

3. **Selection of recombinants:** Expression of foreign genes in cloned organisms.
4. **Analysis of gene products :** (a) Nucleic acid hybridization, (b) Sequencing of proteins, and nucleic acids, Southern, Northern and Western blotting techniques, PCR and DNA finger printing.

Unit-III

7 hours

5. **Genetic engineering :** Safety, Social, Legal and Ethical considerations. Risk in genetic engineering. Microbial transformation: Types of bioconversion reactions, procedure for biotransformation and transformation of antibiotics.
6. **Applications of genetic engineering :**
 - a) Medical,
 - b) Industrial,
 - c) Environmental and
 - d) Agricultural Applications – in brief

Unit-IV

7 hours

7. **Patents;** patent regulations of processes, products and microorganisms, Entrepreneurship and marketing of products.

Total Marks 70: 60(Theory) + 10(Internal Assesment-Test)

**V SEMESTER
PRACTICAL: V
PAPER - V: GENE TECHNOLOGY AND PATENTS
10 Practicals(1 Practical of 2 hours per week)**

1. Isolation of genomic DNA and its quantification.
2. Isolation of RNA and its quantification.
3. Salt fractionation of yeast proteins and quantification.
4. Separation of proteins by SDS-PAGE.
5. Isolation of Streptomycin resistant mutant of *E. coli*.
6. Isolation of plasmid from bacteria purification by agarose gel electrophoresis.
7. Preparation of competent *E. coli* cells.
8. Transformation and recovery of plasmid clones.
9. Demonstration of Southern blotting and Northern blotting.
10. Demonstration of PCR Technology.

Total Marks 30: 20(Practicals) + 05 (Internal Assesment-Test) + 05(Record)

Paper code: IMF010

VI SEMESTER

PAPER-VI: INDUSTRIAL TRAINING / PROJECT WORK

The candidate need to work for a period of 16 weeks in any recognized Industry / University, under the guidance of an expert in the field of Industrial Microbiology. At the end of the semester candidate need to submit a report duly certified by the authority of the industry / Academic institution. The same should be certified by the HOD / Co-ordinator. The project work will be evaluated for 100 marks (60 for report and 20 for presentation and 20 for Viva-Voce examination)

Signature of the Co-Ordinator
Microbiology

**SCHEME OF THEORY EXAMINATION FOR UGC CAREER ORIENTED
COURSE IN INDUSTRIAL MICROBIOLOGY**

(Applicable to Semester I to V)

Time: 03 Hrs

Max. Marks: 50

1. Answer any TEN of the following : 1 x 10 =10
(12 questions to be given and 10 to be answered)
 - a)
 - b)
 - c)
 - d)
 - e)
 - f)
 - g)
 - h)
 - i)
 - j)
 - k)
 - l)

2. Answer any FOUR of the following 4 x 4 = 16
(6 questions to be given and 4 to be answered) – short answer type
 - a)
 - b)
 - c)
 - d)
 - e)
 - f)

3. (3, 4, 5 essay type questions – Each with internal choices) 8x 3 = 24

**SCHEME OF PRACTICAL EXAMINATION FOR CAREER ORIENTED COURSE IN
INDUSTRIAL MICROBIOLOGY**

(Applicable to Semester I, II, III, IV and V)

Time : 03 Hrs

Max. marks : 25(20 + 05)

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|--|--------------|
| 1. Conduct experiment 'A' assigned, tabulated data, analyse and draw conclusions | 08 |
| 2. Write a critical notes on B, C and D. | (3 x 2) = 06 |
| 3. Identify E, F and G with reasons. | (3 x 2) = 06 |
| 4. Class Record | 05 |

Internal assessment-05

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List of Examiners Recommended by the BOS in Microbiology

Sl No.	Name	College address
1	Dr..M .Seema	Chairperson, Dept. of Microbiology JSS College, Ooty road, Mysore
2	H.P.Spoorthy	Assistant prof. Dept. of Microbiology JSS College, Ooty road, Mysore
3	Dr.S.Mahadevamurthy	Associate Prof & HOD Dept. of Microbiology Yuvaraja's college Mysore.
4	Dr.Syeda Kauser Fathima	Associate Prof. of Microbiology Maharani's Science College for women JLB road Mysore.
5	Dr. H.S. Jayanth.	Asso.Prof.of Microbiology Dept. of Microbiology Yuvaraja's college Mysore.
6	Dr.Uma Maheshwari	Assistant prof. JSS University, JSSAHER, Mysuru
7	Sri. M. Girish	Assistant prof. Dept. of Microbiology JSS College for Women Saraswathipuram,Mysore
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10	Sri. R.A. Manjunath	Assistant Prof. Dept. of Microbiology Saradavilas College,Mysore
11	Dr.M.P. Ragavendra	Assistant Prof. Dept. of Microbiology Maharani's Science College,Mysore

12	Dr.K.Girish	Assistant Prof. Dept. of Microbiology Maharani's Science College, Mysore
13	Sri. G.S. Siddegowda	Assistant Prof. Dept. of Microbiology Maharani's Science College Mysore
14	Dr.N.S.Devaki	Assistant Prof. Dept. of Molecular Biology Yuvaraja's College , Mysore
15	Syeda Farahna Parveen	Assistant Prof. Dept. of Microbiology St.Philomina's College, Mysore
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