Programme: B. Sc. Microbiology

SEMESTER - I			
Allied – I - Dairy Technology			
Code -18UMIA11	**Hrs/ Week: 4**	**Hrs/ Sem: 60**	**Credits: 3**

Course Outcome :

CO.No.	Upon completion of this course, students will be able to	PSO addressed	C L
CO-1	understand the process involved in production of milk and milk products	1,2	Un
CO -2	classify and explain the different types of milk products	2	Un
CO-3	understand purpose and functions of hygiene in dairy industry	2	Un
CO-4	produce flow chart for the production processes of various milk products	1, 2	Ap
CO-5	explain organization and operations involved in milk processing units	2	Co
CO-6	outline precautions when processing milk and dairy products	2	An
CO-7	organize students to processing of milk and its products	2, 3,4	Sy
CO-8	analyse the importance of quality control in dairy science	2, 3,4	An

SEMESTER-III			
NME I - Food Microbiology			
Code : 18UMIN31	**Hrs/Week: 2**	**Hrs/Sem:30**	**Credit: 2**

Course Outcome:

CO. N o	Upon completion of this course, students will be able to	PSO addressed	CL
CO-1	to provide knowledge on the importance of food microbiology	1,4	Un, An
CO-2	acquire a brief knowledge on food microbes and their importance.	1	Un
CO-3	acquire knowledge on various types of preservation.	6	Co
CO-4	provide information about the principles of preservation.	1,6	Un
CO-5	acquire knowledge on contamination and spoilage problems	1,6	Un
CO-6	provide interpretation of laboratory tests in the diagnosis of infectious diseases.	2	Co
CO-7	to understand the mode of transmission of food poisoning and food infections	6	Co
CO-8	provide information about the quality control principles and importance.	1,2	Un

SEMESTER- IV			
Core VI - Agricultural Microbiology			
Code : 18UMIC41	**Hrs/week: 4**	**Hrs/Sem: 60**	**Credit:4**

Course Outcome:

CO No	Upon completion of this course, students will be able to	PSO addressed	CL
CO -1	analyze the soil microorganism and their properties.	1	An
CO- 2	determine the role of microbes on environment.	1	Ev
CO -3	distinguish positive and negative interactions	1	An
CO- 4	outline the interaction between microbes and soil.	4	Un
CO- 5	discuss about the plant diseases such as bacterial, fungal and viral disease.	6	Cr
CO- 6	summarize the causative agents and control measures of the plant disease.	6	Un
CO -7	determine the Biopesticide and Biofertilizer development	2	Ev
CO -8	evaluate the microbes used asBiopesticide and Biofertilizer	4	Ev

SEMESTER - I			
SEMESTER – IV			
Allied – IV – Mushroom Technology			
Code : 18UMIA41	**Hrs/Week : 4**	**Hrs/Sem : 60**	**Credit : 3**

Course Outcome:

CO No.	Upon completion of this course, students will be able to	PSO addressed	CL
CO-1	explain about the detailed information of edible and non – edible mushroom.	4	Un
CO-2	compare the cultivation of various types of mushrooms.	5	Un
CO-3	construct the mushroom house.	6	Cr
CO-4	compare different types of mushroom cultivation techniques and pure culture preparation.	7	An
CO-5	explain about economics of mushroom cultivation and their precaution.	6	Un
CO-6	interpret about the different modes of storage of mushroom.	5	Un
CO-7	illustrate about the various nutrition content present in mushroom.	4	Un
CO-8	make use of various types of foods prepared from mushroom.	6	Ap

Allied – I	Dairy Technology		
Course Code -21UMIA11	**Hrs/ Week: 4**	**Hrs/ Sem: 60**	**Credits: 3**

Course Outcome:

CO.No.	Upon completion of this course, students will be able to	PSO addressed	C L
CO-1	understand the process involved in production of milk and milk products	1,2	Un
CO-2	classify and explain the different types of milk products	2	Un
CO-3	understand purpose and functions of hygiene in dairy industry	2	Un
CO-4	explain organization and operations involved in milk processing units	2	Co
CO-5	organize students to processing of milk and its products	2 ,3,4	Un
CO-6	understand the various agents causing food infection, toxi-infection and intoxication that can be transmitted through consumption of milk and milk products which be immensely useful in preventing the food borne illnesses ensuring the safety of the consumers.	2 ,3,4	Un

SEMESTER-III			
NME I	**Food Microbiology**		
Course Code:21UMIN31	**Hrs/Week:2**	**Hrs/Sem:30**	**Credit:2**

Course Outcome:

CO. No	Upon completion of this course, students will be able to	PSO addressed	CL
CO-1	provide knowledge on the importance of Food microbiology	1,4	Un, An
CO-2	acquire brief knowledge on food microbes And their importance.	1	Un
CO-3	provide information about the principles of preservation.	1,6	Un
CO-4	acquire knowledge on contamination and Spoilage problems	1,6	Un
CO-5	understand the mode of transmission of food Poisoning and food infections	6	Co
CO-6	provide information about the quality control Principles and importance.	1,2	Un

SEMESTER – IV			
Allied – IV	**Mushroom Technology**		
Course Code: 21UMIA41	**Hrs/Week : 4**	**Hrs/Sem : 60**	**Credit : 3**

Course Outcome:

CO No.	Upon completion of this course, students will be able to	PSO addressed	CL
CO-1	explain about the detailed information of edible and non – edible mushroom.	4	Un
CO-2	compare the cultivation of various types of mushrooms.	5	Un
CO-3	construct the mushroom house.	6	Cr
CO-4	compare different types of mushroom cultivation techniques and pure culture preparation.	7	An
CO-5	explain about economics of mushroom cultivation and their precaution.	6	Un
CO-6	interpret about the different modes of storage of mushroom.	5	Un

SEMESTER- VI			
Core XI	**Environmental and Agricultural Microbiology**		
Course Code : 21UMIC63	**Hrs/week: 4**	**Hrs/sem: 60**	**Credit:4**

Course Outcome:

CO No.	Upon completion of this course, students will be able to	PSO addressed	CL
CO -1	analyze the soil microorganism an their properties.	1	An
CO- 2	determine the role of microbes on environment.	1	Ev
CO- 3	outline the interaction between microbes and soil.	4	Un
CO- 4	discuss about the types of waste and waste treatment	6	Cr
CO -5	determine the Biopesticide and Biofertilizer development	2	Ev
CO -6	evaluate the microbes used as Biopesticide and Biofertilizer	4	Ev

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