Semester: II	Course No.: 121	Course Code: MIM-121(T)
		Course Title: Basic Bacteriology
Credits: 4		Course Category: -Major

Course Outcomes: On successful completion of the course the learner will be able to

CO#	COGNITIVE	COURSE OUTCOMES	
	ABILITIES		
CO121.1	REMEMBERING	Have knowledge regarding the fine structure of bacterial co	ell
		Learn about the functions of bacterial organelles	
		Learn the details of different surface organelles of bacteria	
001010			
CO121.2	UNDERSTANDING	Define different terms involved in the nutrition of bacteria.	1
		Describe various media and their use for the cultivation of Methods for outivation of anomalia hostoria	bacteria.
CO121.2	ADDI VINC	Understand the difference between pure and mixed culture	
0121.5	APPLIING	Understand the techniques of isolation and nure culture	
		Apply the technique to isolate a pure culture from different	samples
		Learn preservation techniques	samples
CO121.4	ANALYSING	Learn the taxonomic criteria for classification and nomenc	lature of
		bacteria	
		Classify different species according to Bergey's Manual of	Systematic
		Classification	
CO121.5	EVALUATING		1
Unit	Unit Contents		Sessions
No.			Allotted
1	Structural Organizatio	on of a Bacterial Cell	15
	A. Surface append	ages	
	(a) Flagella (b) Dili and Eim	hrico	
	(0) Pill and Fill (c) Prostheene	of Stalks	
	B Surface layers		
	(a) Capsule and	Slime laver	
	(b) Cell wall.		
	C. Differential stai	ning – Gram staining and Acid-fast staining	
	(c) Cytoplasmic	membrane and Mesosomes	
	D. Cytoplasm and	cell organelles	
	(a) Cytoplasm		
	(b) Ribosomes		
	(c) Nuclear mat	erial and Plasmid	
	(d) Cellular res	erve food material	
2	(e) Bacterial En	aospore – structure, sporulation and germination	15
2	Δ Nutritional and	chemical requirements of bacteria:	15
	i Carbon	enemical requirements of bacteria.	
	ii. Oxvger	, -	
	iii. Nitroge	n,	
	iv. Sulfur.	·	
	v. Phosph	orus,	
	vi. Trace e	lements,	
	vii. Vitamir	15,	

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		viii. Growth factors	
		ix. Water	
	B. Nutritional diversities in bacteria		
		i. Based on the source of energy: Phototrophs, Chemotrophs	
		ii. Based on the source of electron donor: Lithotrophs, Organotrophs	
		iii. Based on the source of carbon: Autotrophs, Heterotrophs,	
		Mixotrophs, Obligate parasites	
	C.	Culture media :	
		i. Media ingredients,	
		ii. Preparation of media,	
		iii. Types of media	
		a. Based on the state of media: Solid, Broth, Semi-solid	
		b. Based on ingredients: Natural, Synthetic, and complex	
		c. Based on functions: General purpose, selective, Differential,	
		Enriched and Enrichment media Biochemical media, Assay	
		media and Enumeration Media	
	D.	Cultivation of anaerobic bacteria	
3	Pures	cultures techniques :	15
	А.	Pure culture, mixed culture, Selective methods to obtain pure cultures	
		i. Chemical,	
		ii. Physical, and	
		iii. Biological Methods	
	В.	Isolation methods of pure culture :	
		i. Aseptic technique	
		ii. Streak plate,	
		111. Spread plate and	
	~	iv. Pour plate techniques	
	C.	Cultural characteristics: Colony characters, Characteristics of broth cultures	
	D.	Maintenance and preservation of pure culture	
	E.	Culture collection centers	1.
4	Bacter	ial laxonomy	15
	Taxon	omy: Lutar hastion of different contants of hostorial alersification	
	A.	Dringing of history of systems of bacterial classification	
	D. C	B. Principles of binominal system of nomenclature	
	C.	· Morphological characteristics	
		i. Cultural characteristics,	
		iii Antigonio characteristics.	
		iv Dhysiological characteristics	
		v Ecological characteristics	
		v. Ecological characteristics,	
		vi. Genetic characteristics	
	П	Introduction to Bergev's Manual of Systematic Bacteriology	
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