Rajarshi Shahu Mahavidyalaya, Latur

### (Autonomous)

### **Structured Work Plan for Teaching**

### (June - 2020 to March . 2021)

#### Details of Classes to be taught

| Sr.<br>No. | Class                 | Name of Asstt.<br>Prof. | Subject       | Paper   |
|------------|-----------------------|-------------------------|---------------|---|
| 1          | B.Sc. III (Div A + B) | Dr. Vihang V. Patil     | Biotechnology | Course Title: Microbial Technology<br>Course Code : U-MIT-608<br>Course Title: Lab Course XVIII<br>Course Code: U-LAC-612 |
| 2          | M.Sc. I               |                         |               | Course Title: Microbial Physiology<br>Course Code:P-MIB-335<br>Course Title: Lab Course X<br>Course Code: P-LAC-339       |

Class

: B.Sc. BT. III (Fifth Semester)

1

1. Summary of Lesson Plan

Name of Teacher: Dr. Vihang V Patil

Sr. Subject Unit and Chapter to be covered Date No. of Academic No. of Test No. Lectures activities to be organized Assignment with topic and date 1 Microbial Unit 1 Technology **Microbial Growth Microbial** -Biotechnology –Historical perspectives 08-07-20 02 Assignment Assignments To 1: - Microbial growth kinetics: Continuous 28-07-20 20/07/2020 culture, Batch culture, fed Batch 04 culture, Assignment -Thermodynamics of Growth and the 01 2: -Fermentation concept and types. 01 10/10/20 -Basic nutrition & metabolism. 02 -Novel pathways of microorganisms. 02 Unit II **Down Stream Processing** -Removal and Recovery of cell mass Group (Precipitation, Filtration 29-07-20 04 Assignment and Centrifugation). То **Group Discussion** 3:

|     | -Cell disruption: Physical and Chemical | 24-08-20 | 02 |   | 10/11/2020 |
|-----|---|----------|----|---|------------|
|     | methods.                                |          |    |   |            |
|     | -Purification of Product: Liquid-liquid |          | 02 |   |            |
|     | extraction, Solvent Recovery.           |          |    |   |            |
|     | -Chromatography: Adsorption, Ion-       |          | 04 | 김 아이는 말에 가지?  |            |
|     | exchange, HPLC.                         |          |    |   |            |
|     | -Membrane processes: Ultrafiltration    |          | 03 |   |            |
|     | and Reverse Osmosis.                    |          |    |   |            |
|     | -Drying and Crystallization.            |          | 01 |   |            |
| 1.5 | Unit III                                |          |    |   |            |
|     | Fermentation Processes                  |          |    |   |            |
|     | Fermentation processes:                 |          |    |   |            |
|     | Microorganisms involved, Inoculum       |          |    | Assignment  |            |
|     | preparation, Medium used,               | 25-08-20 |    |   |            |
|     | Fermentation process, Recovery          | То       |    |   |            |
|     | Enzyme: Protease, Pectinase.            | 16-10-20 | 04 |   |            |
|     | -Organic acid: Citric acid.             |          | 04 | 1. '아니랑 데이킹 (아이)<br>이 아이 아이 아이 아이 아이 아이<br>이 아이 |            |
|     | -Antibiotic: Penicillin, Erythromycin.  |          | 05 |   |            |
|     | -Vitamin: Vitamin B12, vitamin B        |          | 05 |   |            |
|     | Unit IV                                 |          |    |   | -          |
|     | Quality Control, Process Economics      |          |    |   |            |
|     | and GLP                                 | 17-10-20 |    | Group Project   |            |
|     | -Sterility testing.                     | То       | 01 | Assignment  |            |
|     | -Pyrogen testing.                       | 11-11-20 | 01 |   |            |
|     | -Carcinogenicity testing.               |          | 01 |   |            |
|     | -Toxicity testing.                      |          | 01 |   |            |
|     | -Fermentation Economics: Cost           |          |    |   |            |
|     | Estimates, Process Design ,Capital Cost |          | 03 |   |            |
|     | Estimates, Operating Cost Estimates.    |          |    |   |            |
|     | -Good Laboratory Practices.             |          | 02 |   |            |

| Sr. No. | Subject  | Practicals  | Date                                  | No. of<br>Practicals |
|---------|--|---|---------------------------------------|----------------------|
| 1       | Microbial<br>Technology                              | Production of primary and secondary metabolite<br>(one organic acid and one antibiotic)   |                                       | 04                   |
| 2       |  | Biomass production (Baker's yeast and Spirulina)  | - 영양에 다양 방송가 있다.<br>- 영양의 영양 - 영양가 영양 | 04                   |
| 3       |  | Production of beverages (alcohol, wine)   |                                       | 04                   |
| 4       |  | Immobilization of yeast on calcium alginate   | 22/02/21                              | 04                   |
| 5       |  | Estimation of the fermentation products by titration method   | То                                    | 04                   |
| 6       |  | Estimation of fermentative product (Acetic acid from vinegar)   | 31/05/21                              | 04                   |
| 7       |  | Production of cheese using different substrate<br>from microorganism<br>Isolation & identification of bacteria from<br>different milk & water samples |                                       | 04                   |
| 8       |  |   | Batch A, B,C,D                        | 04                   |
| 9       | a na si a santa<br>A na si a santa<br>A na si a si a | Visit to Fermentation Industry  |                                       | 04                   |

| Sr.<br>No. | Class                 | Name of Asstt.<br>Prof. | Subject       | Paper   |
|------------|-----------------------|-------------------------|---------------|---|
| 1          | B.Sc. III (Div A + B) | Dr. Vihang V. Patil     | Biotechnology | Course Title: Microbial Technology<br>Course Code : U-MIT-608<br>Course Title: Lab Course XVIII<br>Course Code: U-LAC-612 |
| 2          | M.Sc. I               |                         |               | Course Title: Microbial Physiology<br>Course Code:P-MIB-335<br>Course Title: Lab Course X<br>Course Code: P-LAC-339       |

Name of Teacher: Dr. Vihang V Patil

Class

: M.Sc. BT. I (First Semester)

| Sr.<br>No. | Subject | Unit and Chapter to be covered  | Date                       | No. of<br>Lectures | Academic<br>activities to be<br>organized | No. of<br>Test /<br>Assignm<br>ent with<br>topic<br>and date |
|------------|---------|---|----------------------------|--------------------|---|--|
| 1          |         | Unit 1  |                            |                    |   |  |
|            |         | The Beginning of Microbiology:  |                            |                    |   | Quiz 1:  |
|            |         | - Discovery of the microbial world by<br>Antony van Leeuwenhoek;<br>Controversy over spontaneous<br>generation,<br>-Role of microorganisms in   | 21-12-20<br>To<br>23-01-21 | 02                 | Seminars                                  | 23-01-21<br>Quiz 2:  |
|            |         | transformation of organic matter and in<br>the causation of diseases;<br>-Development of pure culture   | 23-01-21                   | 02                 |   | 26-02-21   |
|            |         | methods;<br>-Enrichment culture methods,<br>-Developments of microbiology in the  |                            | 01                 |   | Assignm<br>ent I:  |
|            |         | twentieth century.<br>-Knowing microbial world: Bacteria:<br>Purple and green bacteria, Cyan  |                            | 01                 |   | 15-02-21   |
|            |         | bacteria, Homoacetogenic bacteria.<br>Acetic acid bacteria, Budding and<br>appendaged bacteria, Spirilla,   |                            |                    |   | Assignm<br>nt II: 15-  |
|            |         | Spirochetes, Sheathed bacteria,<br>Pseudomonads; Lactic and propionic<br>acid bacteria, Endospore forming rods<br>and cocci, Mycobacterium,<br>Rickettsias, Chlamydias and<br>Mycoplasms.<br>-Archaea: Halophiles, Methanogens,<br>Thermoplasma, Ferroplasmaand |                            | 06                 |   | 03-21  |
|            |         | Hyperthermophilic archaea,.<br>-Eukarya: Algae, Fungi, Slime moulds   |                            |                    |   |  |

|  | and Protozoa.<br>-Viruses: Bacterial Plant. Animal and<br>Tumor viruses; |                | 03<br>03 |                  |
|--|--|----------------|----------|------------------|
|  | -Viroids and Prions.   |                | 01       |                  |
|  | Unit II  |                |          |                  |
|  | Methods in Microbiology  |                |          |                  |
|  | -Pure culture techniques,  |                | 01       | Assignment I     |
|  | -Theory and practice of sterilization,                                   | 18-01-21       |          |                  |
|  | Enrichment culture techniques.   | То             | 02       |                  |
|  | -New approaches to bacterial   | 15-02-21       |          | 물 전 관계 관계 전 문    |
|  | taxonomy classification including  |                | 02       |                  |
|  | Ribotyping;  |                |          |                  |
|  | -Ribosomal RNA sequencing;   |                | 03       |                  |
|  | Taxonomy, Nomenclature and   |                |          |                  |
|  | Bergey's Manual.   |                | 01       |                  |
|  |  |                |          |                  |
|  | Unit III   |                |          |                  |
|  | -Microbial Growth The definition of                                      |                | 02       |                  |
|  | growth,  |                |          |                  |
|  | -Mathematical expression of growth,                                      |                | 02       | Group Discussion |
|  | growth curve, measurement of Growth                                      | 16-02-21       |          |                  |
| n an | and growth yields;   | То             |          |                  |
|  | -Synchronous growth: Continuous  | 14-03-21       | 01       |                  |
|  | culture;   |                |          |                  |
|  | -Growth as affected by Environmental                                     |                | 03       | 김 영영은 성격 감각한     |
|  | factors like temperature, acidity,                                       |                |          |                  |
|  | alkalinity, water availability and oxygen;                               |                |          |                  |
|  | -Culture collection and maintenance of                                   |                |          |                  |
|  | cultures.  |                | 02       |                  |
|  | 이 이 영화에 가 가지 않는 것이 같아. 생각이   |                | 02       |                  |
|  | Unit IV  |                |          | Accimprovert     |
|  | Overview of Basic Metabolism &   |                |          | Assignment II    |
|  | Microbial Nutrition:   | 15 02 21       |          |                  |
|  |  | 15-03-21<br>T- |          |                  |
|  |  | То             |          |                  |
|  | organisms Photosynthesis in  | 5-04-21        | 04       |                  |
|  | microorganisms;  |                |          |                  |
|  | -Role of Chlorophylls, carotenoids and                                   |                |          |                  |

| phycobilins; Calvin cycle;             | 04                       |
|--|--------------------------|
| Chemolithotrophy;                      | 상품을 전에 다 한 것 가격을 잘 했어?   |
| -Hydrogen - iron - nitrite - oxidizing | 03                       |
| bacteria;                              | 성, 한 가지가 많은 것이 하는 것이 한다. |
| -Nitrate and sulfate reduction;        | 02                       |
| -Methanogenesis and acetogenesis:      | 02                       |
| -Fermentations - diversity, syntrophy  | 02                       |

| Sr. No. | Subject                 | Practicals   | Date  | No. of<br>Practicals |
|---------|-------------------------|--|---|----------------------|
| 1       | Microbial<br>Physiology | Preparation of liquid and solid media for growth of microorganisms.  |   | 02                   |
| 2       | , 0,                    | Isolation and maintenance of organisms by plating,<br>streaking and serial dilution Methods. Slants and stab<br>cultures. Storage of microorganisms.       |   | 02                   |
| 3       |                         | Isolation of pure cultures from soil and water.  | 22/02/21  | 02                   |
| 4       |                         | Growth: Growth curve.  | То  | 02                   |
| 5       |                         | Measurement of bacterial population by turbidometry<br>and serial dilution methods.  | 31/03/21  | 02                   |
| 6       |                         | Effect of temperature, pH and carbon and nitrogen sources on growth.   | [영지] 기가 가격했다.<br>중지에 가지 않는 것이 같이<br>지말 같아요. 아파 아파 이다. | 02                   |
| 7       |                         | Microscopic examination of bacteria, yeast and molds<br>and study of organisms by Monochrome stain, Negative<br>Stain, Gram stain and staining for spores. | Batch A, B  | 02                   |
| 8       |                         | Assay of antibiotics.  |   | 02                   |
| 9       |                         | Analysis of water for portability and determination of MPN.  |   | 02                   |
|         |                         | Biochemical characterization of selected microbes.   |   | 02                   |

Teacher

Head Head Department of Biotechnology Rajarsh! Shahu Mahavidyalaya (Autonomous) Latur-413 531

Principa PRINCIPAL Rajarshi Shahu Mahavidyalaya,Latur (Autonomous)

# Rajarshi Shahu Mahavidyalaya, Latur

## (Autonomous)

### **Structured Work Plan for Teaching**

### (February 2021 to May 2021)

### Details of Classes to be taught

| Sr.<br>No. | Class                | Name of Asstt.<br>Prof. | Subject       | Paper   |
|------------|----------------------|-------------------------|---------------|---|
| 1          | B.Sc. II (Div A + B) | Dr. Vihang V. Patil     | Biotechnology | Course Title: Process Biotechnology<br>Course Code : U-PRB-499<br>Course Title: Lab Course XV |
|            |                      |                         |               | Course Code: U-LAC-503  |

1. Summary of Lesson Plan

### Name of Teacher: Dr. Vihang V Patil

Class

: B.Sc. BT. III (Fifth Semester)

| Sr.<br>No. | Subject       | Unit and Chapter to be covered          | Date     | No. of<br>Lectures | Academic<br>activities to be<br>organized | No. of Test<br>/<br>Assignment<br>with topic<br>and date |
|------------|---------------|---|----------|--------------------|---|--|
| 1          | Process       | Unit 1                                  |          |                    |   |  |
|            | Biotechnology | Introduction to Concepts of             |          |                    |   |  |
|            |               | Bioprocess engineering:                 | 22-02-21 |                    |   | Assignment   |
|            |               | -Definition of Bioprocesses             | То       | 02                 | Assignments                               | 1:   |
|            |               | engineering.                            | 10-03-21 |                    |   | 09/03/2021   |
|            |               | -Introduction to Simple engineering     |          |                    |   |  |
|            |               | calculations, Mass & Energy Balances.   |          | 02                 |   | Assignment   |
|            |               | -Oxygen uptake rate (OUR), KLa,         |          |                    | 방법을 한 것<br>사망 방법을 했다.                     | 2:   |
|            |               | Viscosity & its control.                |          | 02                 |   | 11/04/21   |
|            |               | -Design of Fermenters: Construction,    |          |                    |   |  |
|            |               | Design & Operation, Materials of        |          | 06                 |   |  |
|            |               | Constructions, Welding, Surface         |          |                    |   |  |
|            |               | treatment Components of the             |          |                    |   |  |
|            |               | fermenters & their specifications       |          |                    |   | Group  |
|            |               | Unit II                                 |          |                    |   | Assignment   |
|            |               | -Air & Media sterilization: Air         |          |                    |   | 3:   |
|            |               | Sterilization Principles, Mechanisms    |          |                    |   | 02/05/2021   |
|            |               | of capture of particles in Air, Depth & | 11-03-21 | 03                 |   |  |

| Screen Filters, Sizing, Testing &            | То       |         | Group Discussion |
|--|----------|---------|------------------|
| validation of filters for air Sterilization. | 31-03-21 | 02      |                  |
| -Principles of Media Sterilization,          |          | 04      |                  |
| Decimal reduction, Design of                 |          | landar. |                  |
| sterilization, Cycle using kinetics of       |          |         |                  |
| thermal death of microbes                    |          |         |                  |
| Equipments used in sterilization;            |          |         |                  |
| -Constituents of media,                      |          | 02      |                  |
| -Media Optimization their estimation         |          | 01      |                  |
| & quantification.                            |          |         |                  |
| -Design of media.                            |          | 01      |                  |
| -Costing of media                            |          | 01      |                  |
| Unit III                                     |          |         |                  |
| -Types of Bioprocesses:                      |          |         |                  |
| Biotransformation (enzyme, whole             |          | 03      |                  |
| cell), Batch, Fed-batch, continuous.         |          |         | Assignment       |
| - Screening: Primary and Secondary           | 01-04-21 |         |                  |
| Screening, Preservation and                  | То       | 02      |                  |
| Maintenance methods for Microbial            | 20-04-21 |         |                  |
| culture.                                     |          |         |                  |
| -Strain Improvement: Feed back               |          |         |                  |
| Mechanism, Isolation of mutants              |          | 03      |                  |
| which do not produce feedback                |          |         |                  |
| inhibitors or repressors.                    |          |         |                  |
| -Isolation of mutants which do not           |          |         |                  |
| recognize presence of inhibitors or          |          | 03      |                  |
| repressors. Modification of                  |          |         |                  |
| Permeability.                                |          |         |                  |
| Unit IV                                      |          |         |                  |
| -Measurement & Control of                    |          |         |                  |
| Bioprocesses Parameters: Cell                | 21-04-21 | 05      | Group Project    |
| growth. pH, temperature, Substrate           | То       |         | Assignment       |
| consumption, product formation,              | 15-05-21 |         |                  |
| Measurement of O2/CO2 uptake,                |          |         |                  |
| evolution.                                   |          |         |                  |

| -Specific rates of consumption  | 02   |  |
|---|--|--|
| substrate & formation of product.   | 전화 방송 등 상태가 가<br>1993년 1997년 19<br>1997년 1997년 199 |  |
| - Strategies for fermentation control.                                    | 1  |  |
| -Foam & its control.  | 1  |  |
| -Computer controlled fermentations.                                       | 1  |  |
| -Scale up in Bioprocesses   |  |  |
| fermentations, Factors used in scale                                      | 02   |  |
| up.   |  |  |
| 성상 정말 것은 것은 것은 것은 것이 있는 것이다.<br>같은 것은 것은 것은 것은 것은 것은 것은 것은 것은 것을 것을 수 있다. |  |  |

| Sr. No. | Subject                  | Practicals   | Date           | No. of<br>Practicals |
|---------|--------------------------|--|----------------|----------------------|
| 1       | Process<br>Biotechnology | Isolation and Screening of Industrially important<br>Microbes-Acid, Antibiotics, Enzymes |                | 04                   |
| 2       |                          | Strain improvement   |                | 04                   |
| 3       |                          | Sterilization Techniques   |                | 04                   |
| 4       |                          | Maintenance of pure Culture  | 22/02/21       | 04                   |
| 5       |                          | Growth Curve   | То             | 04                   |
| 6       |                          | Growth kinetics: Effect of pH & Temp   | 31/05/21       | 04                   |
| 7       |                          | Media Formulation  |                | 04                   |
| 8       |                          | Media Formulation  |                | 04                   |
| 9       |                          | Cell and Enzyme immobilization   | Batch A, B,C,D | 04                   |

| Sr.<br>No. | Class                 | Name of Asstt.<br>Prof. | Subject       | Paper   |
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| 1          | B.Sc. III (Div A + B) | Dr. Vihang V. Patil     | Biotechnology | Course Title: Microbial Technology<br>Course Code : U-MIT-608<br>Course Title: Lab Course XVIII<br>Course Code: U-LAC-612 |
| 2          | M.Sc. I               |                         |               | Course Title: Microbial Physiology<br>Course Code:P-MIB-335<br>Course Title: Lab Course X<br>Course Code: P-LAC-339       |

Name of Teacher: Dr. Vihang V Patil

Class

: M.Sc. BT. I (First Semester)

| Sr.<br>No. | Subject | Unit and Chapter to be covered                                     | Date     | No. of<br>Lectures | Academic<br>activities to be<br>organized | No. of<br>Test /<br>Assignm<br>ent with<br>topic<br>and date |
|------------|---------|--|----------|--------------------|---|--|
| 1          |         | Unit 1   |          |                    |   |  |
|            |         | The Beginning of Microbiology:                                     |          |                    |   | Quiz 1:  |
|            |         | - Discovery of the microbial world by                              |          |                    |   | 23-01-21   |
|            |         | Antony van Leeuwenhoek;  | 21-12-20 | 02                 | Seminars                                  |  |
|            |         | Controversy over spontaneous generation,                           | То       |                    |   | Quiz 2:  |
|            |         | -Role of microorganisms in   | 23-01-21 |                    |   | 26-02-21   |
|            |         | transformation of organic matter and in the causation of diseases; |          | 02                 |   |  |
|            | *       | -Development of pure culture                                       |          |                    |   |  |

| methods;   |          | 01         |              | Assignm    |
|--|----------|------------|--------------|------------|
| -Enrichment culture methods,                                       |          |            |              | ent I:     |
| -Developments of microbiology in the                               |          |            |              |            |
| twentieth century.<br>-Knowing microbial world: Bacteria:          |          | 01         |              | 15-02-21   |
| Purple and green bacteria, Cyan                                    |          |            |              |            |
| bacteria, Homoacetogenic bacteria.                                 |          |            |              | Assignm    |
| Acetic acid bacteria, Budding and                                  |          |            |              | nt II: 15- |
| appendaged bacteria, Spirilla,                                     |          |            |              |            |
| Spirochetes, Sheathed bacteria,                                    |          | 06         |              | 03-21      |
| Pseudomonads; Lactic and propionic                                 |          |            |              |            |
| acid bacteria, Endospore forming rods<br>and cocci, Mycobacterium, |          |            |              |            |
| Rickettsias, Chlamydias and  |          |            |              |            |
| Mycoplasms.  |          |            |              |            |
| -Archaea: Halophiles, Methanogens,                                 |          |            |              |            |
| Thermoplasma, Ferroplasmaand                                       |          |            |              |            |
| Hyperthermophilic archaea,.  |          | Sale Color | 2 음악 영화의 가슴. |            |
| -Eukarya: Algae, Fungi, Slime moulds<br>and Protozoa.              |          | 03         |              |            |
| -Viruses: Bacterial Plant. Animal and                              |          |            |              |            |
| Tumor viruses;   |          | 03         |              |            |
| -Viroids and Prions.   |          | 01         |              |            |
| Unit II  |          |            |              |            |
| Methods in Microbiology  |          |            |              |            |
| -Pure culture techniques,  |          | 01         | Assignment I |            |
| -Theory and practice of sterilization,                             | 18-01-21 |            |              |            |
| Enrichment culture techniques.                                     | То       | 02         |              |            |
| -New approaches to bacterial                                       | 15-02-21 |            |              |            |
| taxonomy classification including                                  |          | 02         |              |            |
| Ribotyping;  |          |            |              |            |
| -Ribosomal RNA sequencing;   |          | 03         |              |            |
| Taxonomy, Nomenclature and   |          |            |              |            |
| Bergey's Manual.   |          | 01         |              |            |
|  |          | 1.27 1.2   |              | 5 A        |

| Unit III                                   |              |    |                  |
|--|--------------|----|------------------|
| -Microbial Growth The definition of        |              | 02 |                  |
| growth,                                    |              |    |                  |
| -Mathematical expression of growth,        |              | 02 | Group Discussion |
| growth curve, measurement of Growth        | 16-02-21     |    |                  |
| and growth yields;                         | То           |    |                  |
| -Synchronous growth: Continuous            | 14-03-21     | 01 |                  |
| culture;                                   |              |    |                  |
| -Growth as affected by Environmental       |              | 03 |                  |
| factors like temperature, acidity,         |              |    |                  |
| alkalinity, water availability and oxygen; |              |    |                  |
| -Culture collection and maintenance of     |              |    |                  |
| cultures.                                  |              | 02 |                  |
| 영상에서는 이야지 말하는 것이다.                         |              |    |                  |
| Unit IV                                    |              |    | Assignment II    |
| Overview of Basic Metabolism &             |              |    |                  |
| Microbial Nutrition:                       | 15-03-21     |    |                  |
| -Metabolic Diversity among Micro-          | То           |    |                  |
| organisms Photosynthesis in                | 5-04-21      | 04 |                  |
| microorganisms;                            |              |    |                  |
| -Role of Chlorophylls, carotenoids and     |              |    |                  |
| phycobilins; Calvin cycle;                 |              | 04 |                  |
| Chemolithotrophy;                          |              |    | 김 동생 감독이 드름다.    |
| -Hydrogen - iron - nitrite - oxidizing     |              | 03 |                  |
| bacteria;                                  |              |    |                  |
| -Nitrate and sulfate reduction;            |              | 02 |                  |
| -Methanogenesis and acetogenesis:          |              | 02 |                  |
| -Fermentations - diversity, syntrophy      |              | 02 |                  |
|  | in a suite a |    |                  |

| Sr. No. | Subject                                 | Practicals   | Date | No. of<br>Practicals |
|---------|---|--|------|----------------------|
| 1       | Microbial<br>Physiology                 | Preparation of liquid and solid media for growth of microorganisms.  |      | 02                   |
| 2       | , | Isolation and maintenance of organisms by plating,<br>streaking and serial dilution Methods. Slants and stab |      | 02                   |
|         |   | cultures. Storage of microorganisms.   |      |                      |

| 3 |  | Isolation of pure cultures from soil and water.  |                | 02 |
|---|--|--|----------------|----|
| 4 |  | Growth: Growth curve.  | 22/02/21       | 02 |
| 5 |  | Measurement of bacterial population by turbidometry and serial dilution methods.   | To<br>31/03/21 | 02 |
| 6 |  | Effect of temperature, pH and carbon and nitrogen sources on growth.   | 51/03/21       | 02 |
| 7 |  | Microscopic examination of bacteria, yeast and molds<br>and study of organisms by Monochrome stain, Negative<br>Stain, Gram stain and staining for spores. | Batch A, B     | 02 |
| 8 |  | Assay of antibiotics.  |                | 02 |
| 9 |  | Analysis of water for portability and determination of MPN.  |                | 02 |
|   | an an a' | Biochemical characterization of selected microbes.   |                | 02 |

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Teacher

Head Head Department of Biotechnology Rajarshi Shahu Mahavidyalaya (Autonomeure) Latur-413 531

incipal PRINCIPAL Kajarshi Shahu Mahavidyalaya,Latur (Autonomous)