## **LESSON PLAN**

## Class: Major Biotech. 2<sup>nd</sup> Sem (Life Science) Paper: General Microbiology

## Semester: 2<sup>nd</sup> sem Session: 2023-24

Tuper: Oci	leral Microbiology	Session: 2025-24
Sr. No	Week	Торіс
1.	15/01/24-20/01/24	History and evolution of microbiology with special
		reference to the contribution of the scientists: A. V.
		Leeuwenhoek, Louis Pasteur, Robert Koch, Edward Jenner
		and Alexander Fleming.
2.	22/01/24-27/01/24	Introduction to classification of microorganisms:
		Microbial taxonomy,
1.	29/01/24-03/02/24	different criteria including molecular approaches, Microbial
		phylogeny and current classification of bacteria.
2.	05/02/24-10/02/24	Stains and staining procedures: Acidic, basic and
		neutral stains, Gram staining, Acid fast staining, Flagella
		staining, Endospore staining
3.	12/02/24-17/02/24	Distribution and characterization: Prokaryotic and
		Eukaryotic cells,
4.	19/02/24-24/02/24	Morphology and cell structure of major groups of
		microorganisms eg. Bacteria, Algae, Fungi and Protozoa.
5.	26/02/24-02/03/24	Cultivation and Maintenance of microorganisms:
		Nutritional requirements of microorganisms.
6.	04/03/24-09/03/24	Methods of isolation, purification and preservation of
		microorganisms.
7.	11/03/24-16/03/24	Microbial growth: Study of growth curve, generation time,
		quantitative measurement of growth and factors affecting
		growth of bacteria.
8.	18/03/24-22/03/24	Bacterial Reproduction:
		Transformation, Transduction and Conjugation. Endospores
		and sporulation in bacteria.
9.	23/03/24-31/03/24	Holi Break
10.	01/04/24-06/04/24	Viruses: General characteristics of viruses, difference
		between virus and typical microbial cell, structure, different
		shapes and symmetries with one example of each type,
		classification of viruses on the basis of nucleic acids, phage
		and animal cell viruses, example of each and their
		importance. Brief idea of lytic cycle and lysogeny.
11.	08/04/24-13/04/24	Control of microorganisms: By
		physical and chemical antimicrobial agents including
		antibiotics and their mode of actio
12.	15/04/24-20/04/24	Food and Water Microbiology: Bacterial pollutants of
		water, coliforms and non coliforms. Sewage composition
		and its disposal. Microbial spoilage of foods. Major food

		born infections and intoxications.
13.	22/04/24-30/04/24	Microbiology of fermented Foods.
		Microbial ecology: Microenvironment & Niche. Soil
		microbiology: Types & functions of microorganisms in soil.

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