

| 21MBCC01  | <b>BENEFICIAL MICROBES IN HUMAN HEALTH</b>  | <b>SEMESTER : ODD</b> |
|---|---|-----------------------|
| <b>Course Objectives:</b><br>The course aims <ul style="list-style-type: none"> <li>To learn the basic concepts and applications of Microbiology</li> </ul> |   |                       |
| <b>Total Hours: 30</b>  |   |                       |
| UNIT  | CONTENTS  | Hrs of Execution      |
| I   | <b>Probiotics:</b> Role of probiotics in human health- <i>Lactobacillus</i> , <i>Bacillus megaterium</i> , <i>Bifidobacterium</i> . | 06                    |
| II  | <b>Microbes in Daily life:</b> Curd, Yoghurt, Idly, Dosa, Cheese, bread   | 06                    |
| III   | <b>Microbial Proteins:</b> SCP- <i>Spirulina</i> , Oyester mushroom, milky mushroom   | 06                    |
| IV  | <b>Microbial Beverages:</b> Production of Wine and its types, Beer, Bakers yeast  | 06                    |
| V   | <b>Micobial Drugs:</b> Penicillin, Streptomycin, Interferon   | 06                    |
| <b>Text Book:</b>   |   |                       |
| 1.  | Satyanarayana U. 2017. Biochemistry (Fifth Edition), Elsevier, India.   |                       |

