

D.K.M. COLLEGE FOR WOMEN (AUTONOMOUS), VELLORE-1
MICROBIOLOGY (15CZO6E)

Section- A (UNIT- I)

1. Microbiology
2. Virology
3. Phycology
4. Bacteriology
5. Mycology
6. Protozoology
7. Anton van Leeuwenhoek
8. Prokaryotes
9. Eukaryotes
10. Nucleoid
11. Small pox
12. Attenuation
13. Lord Lister
14. Sir Alexander Flemming
15. Tuberculin
16. Prophylaxis
17. Yoghurt
18. Dough
19. Monera
20. Protista
21. Fungi
22. Plantae
23. Animalia
24. R.H. Whittaker
25. Pili
26. Sauerkraut
27. Nif gene

- 28. Cyanobacteria
- 29. Saccharomyces
- 30. Virions

Section -B

- 1. Give an account on the history of microbiology
- 2. Write an essay on the scope of microbiology
- 3. Robert Koch- Discuss
- 4. Write notes on Edward Jenner
- 5. Write short notes on Louis Pasteur
- 6. Write the differences between prokaryotes and Eukaryotes
- 7. Write short notes on R. H. Whittaker
- 8. Write about the classification of Bacteria
- 9. Write short notes on Virus
- 10. Write short notes on Protozoa
- 11. Write short notes on Fungi

Section -C

- 1. Describe about the classification of microorganisms based on five kingdom concept
- 2. Write about the scope of microbiology
- 3. Describe about the history of Microbiology
- 4. Describe about the distinctive features of prokaryotes and eukaryotes

Section -A (UNIT-II)

- 1. Broth
- 2. Log phase
- 3. Lag phase
- 4. Decline phase
- 5. Growth curve
- 6. Bacillus
- 7. Cocci
- 8. Binary fission

9. Continuous culture
10. Batch culture
11. Agar medium
12. Assay medium
13. Sterilization
14. Auto clave
15. Formalin
16. Living medium
17. Membrane filter
18. Mac-conkey's Agar
19. Cold sterilization
20. Pure culture
21. Streak plate method
22. Spreader
23. Staining
24. Basic dye
25. Eosin
26. Christian gram
27. Acid fast stain
28. Hot Air Oven
29. Disinfection
30. Antisepsis
31. Preservation
32. Sigmoid curve/ S- shape curve

Section -B

1. Write a short note on culture medium
2. Write an essay on different types of culture medium
3. Write a short note on growth curve
4. Write a short note on Hot Air Oven
5. Write a short note on Pressure cooker
6. Write a short note on filtration
7. Write a short note on pour plate method

8. Write the procedure of staining technique
9. What is gram staining? Explain the basic steps of gram staining

Section -C

1. Describe about pure culture
2. Give a detailed account on types of culture medium
3. Explain the different types of sterilization techniques
4. Explain the different types of staining techniques

Section -A (UNIT-III)

1. Biotic
2. Abiotic
3. Sewage
4. Recycling
5. Aeration tank
6. BOD
7. COD
8. Sludge
9. Scum
10. Screening
11. Trickling filter
12. Biofilm
13. Shaft
14. PBR
15. Oxidation pond
16. Fuel gas
17. Marsh gas
18. Klar gas
19. Feed stock
20. Slurry
21. Fermentor
22. Methanogenic bacteria

- 23. Bioreactor
- 24. Humus
- 25. Biofertilizer
- 26. BGA
- 27. VAM
- 28. Phosphate Biofertilizer
- 29. Rhizobium
- 30. Azotobacter
- 31. Azospirillum
- 32. Azolla
- 33. Biopesticides
- 34. Viral Pesticides
- 35. Silage

Section -B

- 1. Write an account on Aerobic Process
- 2. How will you construct the Biogas Plant
- 3. Write a short note on Biogas Production
- 4. Write short notes on Bio leaching
- 5. Give an account on different stages of Methanogenesis
- 6. Write notes on uses of Biogas
- 7. Write short notes on VAM
- 8. Write short notes on Phosphate Biofertilizer
- 9. Write short notes on Bacterial Biopesticides
- 10. Write short notes on Viral Biopesticide
- 11. Write short notes on Rhizobium
- 12. Write short notes on Trickling Filter
- 13. Write short notes on Azolla
- 14. Write short notes on BGA
- 15. Write short notes on Biofertilizer

Section- C

- 1. Explain about sewage treatment

2. Write about Biogas Production and uses
3. Give an account on Biofertilizers
4. Explain about VAM and Phosphate Biofertilizer
5. Explain about Biopesticides

Section -A (UNIT IV)

1. Kumis
2. Kefir
3. Food spoilage
4. Putrefaction
5. Fermentation
6. Rancidity
7. Autolysis
8. Streptococcus
9. Ropy
10. Bacterial soft rot
11. Block rot
12. Botulism
13. Cholera
14. Salmonellosis
15. Yeast
16. Mould
17. Lyophilization
18. Bottling
19. Smoking
20. Salting
21. Pickling
22. Fermentor
23. SSF
24. Chemostat
25. Turbidostat
26. Vinegar

27. Bioreactor

Section -B

1. Describe the methods of fermentation
2. Write a short note on advantages and disadvantages of fermentation
3. Give an account on chemostat
4. Write short notes on continuous fermentation
5. Write short notes on Fed Batch Fermentation
6. Give an account on Batch Fermentation
7. Give an account on Fermentation Process
8. Discuss about food poisoning
9. Give an account on food spoilage
10. Write short notes on vinegar production
11. How will you design bioreactor-Explain
12. Describe about Canning Method
13. Write short notes on Pasteurization

Section - C

1. Explain about Food Preservation Techniques
2. Discuss about Fermentation and its types
3. Explain about Food Spoilage and Food Poisoning
4. Give an account on role of microbes in food production

Section -A (UNIT- V)

1. Virulence
2. Pathogen
3. TB
4. Vibrio cholera
5. Salmonella typhi
6. Primary complex

7. Epidemiology
8. Epidemic
9. Herpes virus
10. Malaria
11. Filaria
12. DCG
13. Prophylaxis
14. Paratyphoid
15. Jaundice

Section- B

1. Write notes on Tuberculosis
2. Write an essay on Chicken Pox
3. Give an account on typhoid
4. Write notes on Cholera
5. Give an account on Hepatitis
6. Write an essay on Filaria
7. Write notes on Malaria
8. Give an account on Chickunguniya

Section -C

1. Explain about air borne diseases, their causes , control and preventive measures
2. Give detailed account on water borne diseases, their causes , control and preventive measures
3. Explain about Viral diseases.
4. Discuss about vector borne diseases