

PRACTICAL IV: APPLIED MICROBIOLOGY

Semester	Subject code	Category	Lecture		Theory		Practical		Credit
			Total hrs	Hrs/week	Total hrs	Hrs / week	Total hrs	Hrs/week	
V		Practical	0	0	0	0	60	4	3

1. Isolation of microorganisms from different spoiled food samples
2. Detection of bacteria in milk by SPC, Dye reduction test. Detection of numbers of bacteria in milk
3. Isolation of Lactobacillus and Staphylococcus from curd.
4. Litmus milk reaction
5. Lipase and Phosphates test
6. Microbial spoilage of refrigerated food.
7. Microbiology of fermented milk product – yogurt, curd.
8. Water analysis by MPN technique
 - Presumptive coliform test
 - Confirmed coliform test
 - Completed coliform test
9. Isolation of microorganisms from Air – Air samples technique and settle plate method.
10. Isolation and counting of fecal bacteria from water.
11. Azolla – Morphological study; seed inoculation with Rhizobia.
12. Isolation of fungi from Molded leaves