

Course Outcomes

Semester-I

General Microbiology

Sl.NO	Course Outcomes	BLOOMS TAXONOMY LEVEL
1	Summarize various discoveries and contributions in the history of Microbiology	II
2	Apply microscopy and staining techniques	III
3	Experiment different procedures of sterilization	III
4	Compare various types of viruses and viral replication strategies.	IV

Semester-II

Microbial Diversity

Sl.NO	Course Outcomes	BLOOMS TAXONOMY LEVEL
1	Distinguish bacteria based on taxonomy.	IV
2	Compare general characters of different microorganisms	IV
3	Appreciate the diversity of microorganisms and learn the abundance, distribution and significance of microorganism in the environment	I

Semester-III

Food & Environmental Microbiology

Sl.NO	Course Outcomes	BLOOMS TAXONOMY LEVEL
1	Conceptual understanding of role of microbiology in production of industrially important products.	II
2	Basic Knowledge about microbiology and role of microbes in daily life	I
3	Classify various microbes involved in the food spoilage and properties of spoiled foods.	IV
4	Summarize food borne diseases, food poisoning and their detection.	II
5	Restate the general methods food preservation.	I

Semester-IV

Medical Microbiology & Immunology

Sl.NO	Course Outcomes	BLOOMS TAXONOMY LEVEL
1	Compare the basic mechanisms and functional interplay of innate and adaptive immunity	IV
2	Relate to the basic immunological principles involved in clinical and applied science.	V
3	Summarize the role and distribution of normal flora and describe the host pathogen interactions.	II
4	Discuss on causal organisms and pathogenesis of food borne air, water and sexually transmitted diseases.	II
5	Differentiate various viral borne diseases, causal organisms, modes of transmission and pathogenesis.	IV
6	Practically demonstrate the antibiotic sensitivity tests	VI

Semester-V

Molecular Biology & Microbial Genetics

Sl.NO	Course Outcomes	BLOOMS TAXONOMY LEVEL
1	Relate the importance of proteins involved in replication and maintaining its fidelity	IV
2	Relate the importance of proteins involved in replication and maintaining its fidelity	IV
3	Correlate the significance of genetic material to the synthesis of normal proteins.	IV
4	Appreciate the adaptability of microorganisms to the changed environment.	VI

Semester-VI

Industrial Microbiology

Sl. NO	Course Outcomes	BLOOMS TAXONOMY LEVEL
1	Illustrate the steps of various microbial fermentation procedures involved in production of yoghurt, bread, cheese, ethyl alcohol, glutamic acid, Beer, penicillin, citric acid, Vitamin B12, Biogas and insulin.	III