

GURUDAS COLLEGE (GOVT. SPONSORED) NARIKELDANGA, KOLKATA-700054

Academic Sessi	on:2019-20_	S	emester:	THREE
Dept. of:	MICROBIOLOGY			

Hons CC	
Topics allotted	Mode of teaching (Project, lecture etc
CC5Unit 1 Nature and Properties of Viruses	Class lectures
Jnit 2 Bacteriophages	
CC6 Unit 3 Chemoheterotrophic Metabolism - Aerobic Respiration	Ppt presentation
Unit 4 Chemoheterotrophic Metabolism- Anaerobic respiration and fermentation	
Jnit 5 Chemolithotrophic and Phototrophic Metabolism	
CC7	
Unit 1 Structures of DNA and RNA / Genetic Material	
Jnit 4 Post-Transcriptional Processing	
DSE	
Topics allotted	Mode of teaching (Project, lectureet
N/A	
NA	NA
	NA
Generic Elective / CC	
Topics allotted	Mode of teaching (Project, lecture et
	Ppt presentation
	Ppt presentation
DSE	Ppt presentation
DSE Topics allotted	
Topics allotted	
	Mode of teaching (Project, lecture et
Topics allotted	
Topics allotted	Mode of teaching (Project, lecture et
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NA NA AECC / SEC Topics allotted SEC	Mode of teaching (Project, lecture et NA Mode of teaching (Project, lecture et
NA AECC / SEC Topics allotted SEC Juit 4 Vegetable Based Fermented Foods Pickels, Saeurkraut: Microorganisms and	Mode of teaching (Project, lecture et
NA AECC / SEC Topics allotted SEC Juit 4 Vegetable Based Fermented Foods Pickels, Saeurkraut: Microorganisms and production process	Mode of teaching (Project, lecture et NA Mode of teaching (Project, lecture et
NA AECC / SEC Topics allotted SEC Juit 4 Vegetable Based Fermented Foods Pickels, Saeurkraut: Microorganisms and production process Juit 5 Fermented Meat and Fish Types, microorganisms involved, fermentation process	Mode of teaching (Project, lecture et NA Mode of teaching (Project, lecture et
NA AECC / SEC Topics allotted SEC Juit 4 Vegetable Based Fermented Foods Pickels, Saeurkraut: Microorganisms and production process	Mode of teaching (Project, lecture et NA Mode of teaching (Project, lecture et Class lectures
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Implementation Report:				
EACH STUDENTS LEARNT THROUGH INTERACTIVE CLASSES, ANIMATION MOVIES				