

M.Sc., (Ag.) Microbiology

Programme Outcomes (PO)

PO1: have in depth knowledge on microbes systematics, morphology, cytology, physiology and basic techniques of microbiology

PO2: have comprehensive knowledge to develop efficient strains of microbes through genetic variability, mutation and genetic recombination

PO3: develop knowledge on exploiting microbes in the production of fermented food and dairy products, principles of food preservation, Good Manufacturing practices (GMP) and Quality control (QC)

PO4: have clear understanding to develop a model microbial system to explain the catabolic and anabolic pathways of energy production and their growth kinetics

PO5: be trained skillfully to start a biofertilizer production unit and management of solid and liquid wastes to protect the environment