

Syllabus for B. Sc. Biotechnology

Upload on website: <http://www.ccsuniversity.ac.in/new/list-of-updated-syllabus.htm>

as on dated 24/07/2014

B.Sc. Biotechnology- I YEAR			
S.No.	Paper	Title of Course	MAX MARKS
1	I	Biochemistry	50
2	II	Biophysics	50
3	III	Cellbiology	50
4	IV	Microbiology	50
5	V	Genetics	50
6	VI	Instrumentation & Bio-analytical Techniques	50
7	VII	Biomathematics & Biostatistics	50
8	VIII	Chemistry	50
9	IX	Biodiversity	50
10		Practicals P-120	50
11		Practicals P-121	50
12		Practicals P-122	50
TOTAL MARKS			600
B.Sc. Biotechnology- II YEAR			MAX MARKS
1	X	Fundamentals of Computers & Bioinformatics	50
2	XI	Bioenergetics and Biomembranes	50
3	XII	Molecular Biology	50
4	XIII	Molecular genetics and cytogenetics	50
5	XIV	Immunology and Immunotechnology	50
6	XV	Recombinant DNA technology	50
7	XVI	Animal physiology	50
8	XVII	Plant physiology	50
9	XVIII	Enzymes and Enzyme Technology	50
10		Practicals P-220	50
11		Practicals P-221	50
12		Practicals P-222	50
TOTAL MARKS			600
B.Sc. Biotechnology- III YEAR			MAX MARKS
1	XIX	Plant Biotechnology	75
2	XX	Animal Biotechnology	75
3	XXI	Molecular Virology	75
4	XXII	Nanobiotechnology	75
5	XXIII	Environmental Biotechnology	75
6	XXIV	Industrial Biotechnology	75
7	XXV	Genomics and Proteomics	75
8	XXVI	Biosafety, Intellectual property right and Entrepreneurship	75
9	XXVII	Recent trends in Biotechology	75
10		Practicals P-320	75
11	Either	Practicals P-321	75
12		Practicals P-322	75
TOTAL MARKS			900
	or	Summer training	150
		Practicals based on paper 19,23,24	75

Add in above new syllabus w.e.f. 2014 and give paper code

Special Additional Paper For B.Sc. (Hons.)			MAX MARKS
1	I	Transcriptomics and metabolomics	100
2	II	Bioprocess Engineering and technology	100

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28/8/15

1. Bioprocess Engineering and Technology

Unit I

Basic principle of Biochemical engineering

Isolation, screening and maintenance of industrially important microbes; Microbial growth and death kinetics (an example from each group, particularly with reference to industrially useful microorganisms); Strain improvement for increased yield and other desirable characteristics.

Unit II

Concepts of basic mode of fermentation processes

Bioreactor designs; Types of fermentation and fermenters; Concepts of basic modes of fermentation - Batch, fed batch and continuous; Conventional fermentation v/s biotransformation; Solid substrate, surface and submerged fermentation; Fermentation economics; Fermentation media; Fermenter design- mechanically agitated; Pneumatic and hydrodynamic fermenters; Large scale animal and plant cell cultivation and air sterilization; Upstream processing: Media formulation; Sterilization; Aeration and agitation in bioprocess; Measurement and control of bioprocess parameters; Scale up and scale down process.

Unit III

Downstream processing

Bioseparation - filtration, centrifugation, sedimentation, flocculation; Cell disruption; Liquid-liquid extraction; Purification by chromatographic techniques; Reverse osmosis and ultra filtration; Drying; Crystallization; Storage and packaging; Treatment of effluent and its disposal.

Unit IV

Applications of enzymes in food processing

Mechanism of enzyme function and reactions in process techniques; Enzymic bioconversions e.g. starch and sugar conversion processes; High-Fructose Corn Syrup; Interesterified fat; Hydrolyzed protein etc. and their downstream processing; baking by amylases, deoxygenation and desugaring by glucoses oxidase, beer mashing and chill proofing; cheese making by proteases and various other enzyme catalytic actions in food processing.

Unit V

Enzyme kinetics; Two-substrate kinetics and pre-steady state kinetics; Allosteric enzymes; Enzyme mechanism; Enzyme inhibitors and active site determination.

Production, recovery and scaling up of enzymes and their role in food and other industries; Immobilization of enzymes and their industrial applications.

Texts/References

1. Jackson AT, Bioprocess Engineering in Biotechnology, Prentice Hall, Engelwood Cliffs, 1991.
2. Shuler ML and Kargi F., Bioprocess Engineering: Basic concepts, 2nd Edition, Prentice Hall, Engelwood Cliffs, 2002.
3. Stanbury RF and Whitaker A., Principles of Fermentation Technology, Pergamon press, Oxford, 1997.
4. Baily JE and Ollis DF., Biochemical Engineering fundamentals, 2nd Edition, McGraw-Hill Book Co., New York, 1986.
5. Aiba S, Humphrey AE and Millis NF, Biochemical Engineering, 2nd Edition, University of Tokyo press, Tokyo, 1973.
6. Comprehensive Biotechnology: The Principles, Applications and Regulations of Biotechnology in Industry, Agriculture and Medicine, Vol 1, 2, 3 and 4. Young M.M., Reed Elsevier India Private Ltd, India, 2004.
7. Mansi EMTEL, Bryle CFA. Fermentation Microbiology and Biotechnology, 2nd Edition, Taylor & Francis Ltd, UK, 2007.

Special Additional Papers for B.Sc. (Hons.) in Biototechnology

Paper II

~~PAPER XXVII~~ Transcriptomics and Metabolomics

Transcriptomics (transcriptomes of an AMs), management of data, gene expression and transcript profiling, EST contigs and unigene sets, insertional mutagenesis; transcript maps and functional maps. MPSS. h

Cloning and expression of heterologous genes: completion of partial pathways giving new products; transfer of entire biosynthetic pathway; creating new products and new reactants; altering nutrient uptake and metabolic flow; transfer of promising natural ~~modifs~~ motifs i

Redirecting metabolic flow: Desensitizing feedback inhibition; elevation of the activity of rate limiting enzyme; alteration in protein processing pathway; reduction of completion for limited resources; modification of metabolite regulation.

Molecular breeding of biosynthetic pathways: Carotenoid biosynthesis, metabolic engineering for PHAs and alkaloid biosynthesis.

Metabolic engineering: Pathways analysis and metabolic control analysis.

Metabolomics: MS, NMR and metabolic profiling; metabolomic control analysis and FANCY.

Limitations in metabolic engineering: Due to technology and due to network rigidity, metabolic control theory and metabolic engineering.

CSK
Pring, H
Exam
2/9/13