### Kolhapur Institute of Technology's College of Engineering, Kolhapur

Teaching and Evaluation scheme

For

## Final Year B. Tech. Programme in Biotechnology Engineering Semester-VII

	Hr	/We	ek			Evaluation Scheme					
									Mar	ks	
Course Code	Course Name	L	T	P	Credits		Component	Max		lin for assing	
							ISE-I	10			
							MSE	30			
	Bioprocess Modeling						ISE-II	10			
UBIO0701	and Simulation	4	1	-	5		ESE	50	20	40	
	and Simulation						MSE	30			
							ISE-II	10			
							ESE	50	20		
								ISE-I	10		
UBIO0702	Good Manufacturing Practices	4	-		4		MSE	30		40	
UBIO0702		4		-	4		ISE-II	10			
							ESE	50	20		
	Process Engineering Costing and Plant Design						ISE-I	10			
UBIO0703		4			4		MSE	30		40	
UB100703		4	-	-	4		ISE-II	10			
	Design						ESE	50	20		
						4	ISE-I	10			
UOEL07**	On an all and a H	4			4		MSE	30		40	
UOELU/***	Open elective -II	4	-	-	4		ISE-II	10		40	
							ESE	50	20		
UBIO0751	Project Work Phase –	_	_	4	2		ISE	50	20	40	
UBIO0731	I	1	1	4	2		ESE	50	20	40	
UBIO0731	Bioprocess Modeling	-	-	2	1		ISE	50		20	
OB100731	and Simulation (Lab)				1		ESE	50		20	
UBIO0761	^Professional certifications	-	-	2	-		Audit Course-V	*		*	
7	16	1	8	20		Total Contact	hours /	Wee	k : 25		

Op	en Elective II-Theory	Offered by Department
Course Code	Course Name	
UOEL0701	Bioinformatics	Biotechnology Engineering
UOEL0702	Biosensors	Biotechnology Engineering

Title of the Course: Bioprocess Modeling and Simulation	L	T	P	Credit
Course Code:UBIO0701	4	0	0	4

**Course Pre-Requisite:** Knowledge of different modes of reactor operations and their kinetics, solving of ODE, unit operations and basic mathematical calculations

**Course Description:** It describes the basic knowledge of various models, skills for model building, application of numerical methods, simulation techniques and successive usage of it in bioprocess and cellular level modeling.

### **Course Objectives:**

- 1. To explain basics of modeling and simulations
- 2. To apply numerical methods and their usage in process modeling
- 3. To demonstrate dynamics of different fermentation modes
- 4. To solve various case studies of industrially important processes

### **Course Learning Outcomes:**

CO	After the completion of the course the student should be	Bloom's Cognitive				
	able to	level	Descriptor			
CO1	Explain basics of modeling and simulations	II	Understanding			
CO2	Applying numerical methods and their usage in process modeling	III	Apply			
CO3	Demonstrate dynamics of different fermentation modes	II	Understanding			
CO4	Solve various case studies of industrially important processes	III	Apply			

### **CO-PO Mapping:**

CO/PO	1	2	3	4	5	6	7	8	9	10	11	12	PSO1	PSO2	PSO3
CO1	3	3													
CO2	3	2													
CO3	3	1	1	2	2										
CO4	3	3	2	2								3	1	1	

#### **Assessments:**

#### **Teacher Assessment:**

Two components of In Semester Evaluation (ISE), One Mid Semester Examination (MSE) and one EndSemester Examination (ESE) having 20%, 30% and 50% weights respectively.

Assessment	Marks
ISE 1	10
MSE	30
ISE 2	10
ESE	50

ISE 1 and ISE 2 are based on assignment/declared test/quiz/seminar/Group Discussions etc. MSE: Assessment is based on 50% of course content (Normally first three modules)

ESE: Assessment is based on 100% course content with 60-70% weightage for course	se
content (normally last three modules) covered after MSE.	J •
Course Contents:	
Unit 1:Fundamentals of Modeling and Simulation	
Introduction of modeling and simulation, scope and applications of modeling and simulation in biotechnology, model building process, Use of fundamental laws: Continuity equation, energy equation, equation of motion, transport equation, equation of state, phase and chemical equilibrium, chemical kinetics, Process simulation, Scope of process simulation, Formulation of problem, Process simulation approaches for steady state simulation, Strategies, Process simulator, Structure of process simulator, Simulation tools	10 Hrs.
Unit 2:Analytical and Numerical Methods Newton's Method, Milne-Simpson Method, Euler method, Runge-Kutta method, Henn's Method, Polygon Method, Adams-Bashforth-Moulton Method	7 Hrs.
Unit 3: Model Classification  Types of Models with one case study each —Physical theory based versus empirical models, Steady state versus unsteady state models, linear versus non-linear models, Unstructured versus structured models, Segregated versus non-segregated models, Lumped versus distributed models, Deterministic versus stochastic models	7 Hrs.
Unit 4:Modeling of Bioprocess Systems  Gravity flow tank and variations, Stirred tank heater, Batch fermentation and its variations (normal, substrate inhibited, product inhibited), Continuous / chemostat fermentations and its variations (normal, fed-back control, multistage), Fed batch bioreactor, Plug flow bioreactor, Bubble column bioreactor, Packed bed bioreactor, Fluidized bed reactor, Heat exchanger	12 Hrs.
Unit 5:Modeling of Bioprocess Case Studies  Modeling of fermentation processes (lactic acid, antibiotic, ethanol), Modeling for activated sludge process, Modeling for anaerobic digestion  Unit 6: Modeling at Cellular Level	6 Hrs.
Chit of Mouching at Centural Devel	

#### **Textbooks:**

1. Process Modelling Simulation and Control for Chemical Engineers- W L Luyben (McGraw-Hill).

Introduction to Biochemical Networks, Metabolic flux analysis, Elementary mode

analysis, Modeling of gene regulation and Genetic switches

2. 'Bioprocess Engineering Principles' P M Doran, Elsevier Science & Technology Books, May 1995.

6 Hrs.

**3.** 'Bioreaction Engineering Principles' J Nielsen, J Villadsen, G Lidén, Springer Books, 2003.

#### **References:**

1. 'Bioprocess Engineering: Basic Concepts' M L Shuler, F Kargi,2 illustrated, Prentice Hall,

- 2. Modeling and Control of fermentation Processes-J R Leigh (Peter Peregrinus).
- 3. Biochemical Engg Fundamentals- J.E. Bailey and D F Ollis (McGraw Hill).
- 4. Biological reaction engineering: Dynamic modeling fundamentals with simulation Examples- J E Prenosil, E Heinzle, J Ingham, I J Dunn (Science).

### **Unit wise Measurable students Learning Outcomes:**

- 1. Student will learn basic fundamentals of modeling and simulation
- 2. Students will acquire knowledge about various analytical and numerical methods
- 3. Student will learn different types modeling methods
- 4. Student will be able to do modeling and simulation of important bioprocess systems
- 5. Students will learn various bioprocess case studies along with modeling and simulation
- 6. Students will have knowledge about biochemical networks, switches and their modeling

Title of the Course: Good Manufacturing Practices	L	T	P	Credit
Course Code:UBIO0702	4	-	-	4

**Course Pre-Requisite:** Knowledge of Industrial Practices, Industrial Organization and Management **Course Description:** Good Manufacturing Practices, Intellectual property rights and bio safety in Industry.

### **Course Objectives:**

- 1. To summarize Good Manufacturing Practices in industry
- 2. To apply how GMPs are integrated into Formal Management Systems for industry
- 3. To analyse the concept of validation, elements of validation in industry
- 4. To evaluate the requirement of regulatory guidelines for industry

#### **Course Learning Outcomes:**

CO	After the completion of the course the student should be	<b>Bloom's Cognitive</b>			
	able to	Level	Descriptor		
CO1	summarize Good Manufacturing Practices in industry	II	Understand		
CO2	Apply how GMPs are integrated into Formal Management Systems for industry	III	Apply		
CO3	Analyze the concept of validation, elements of validation in industry	IV	Analyse		
CO4	Evaluate the requirement of regulatory guidelines for industry	V	Evaluate		

**CO-PO Mapping:** 

-i O Map	عسو	•													
CO\PO	1	2	3	4	5	6	7	8	9	10	11	12	PSO1	PSO2	PSO3
CO1		2			1	3	3	3	1	2	3	3			3
CO2			2			3		2	3		2	2			3
CO3								3				2			3
CO4								3				3			3

#### **Assessments:**

#### **Teacher Assessment:**

Two components of In Semester Evaluation (ISE), One Mid Semester Examination (MSE) and one EndSemester Examination (ESE) having 20%, 30% and 50% weights respectively.

Assessment	Marks
ISE 1	10
MSE	30
ISE 2	10
ESE	50

ISE 1 and ISE 2 are based on assignment/declared test/quiz/seminar/Group Discussions etc.

MSE: Assessment is based on 50% of course content (Normally first three modules)

ESE: Assessment is based on 100% course content with60-70% weightage for course content (normally last three modules) covered after MSE.

Course Contents:	
Unit 1:-An Introduction To Pharmaceutical GMP	
Introduction, guideline on GMP for pharmaceutical products, good practices-production,	8 Hrs.
laboratory.	
Unit 2:- Quality Standards and QA, QC in Pharmaceutical Industries	
Quality standards-advantages. Concept, role and importance of quality control, quality	0 1140
assurance- functions and advantages. Quality management in pharmaceutical industry.	8 Hrs.
Customer requirement of quality.	
Unit 3:-Pharmaceutical Validation	
Introduction of validation, types, scope and importance of validation. Limitations of	
validation, organization of validation. Elements of validation-IQ, OQ,PQ and	8 Hrs.
DQ.Cleaning validation, process validation and validation of analytical procedures as per	
ICH guideline.	
Unit 4:-Regulatory Affairs: Introduction to regulatory affairs. Necessity of regulatory	
affairs. Types of different applications- DMF, NDA, and ANDA. Types of DMF.	8 Hrs.
Different regulatory agencies and their functions.	
Unit 5:-Intellectual Property Rights: Types of intellectual property-patents, trademark,	8 Hrs.
copyright and related right. Types of Patent Application- ordinary, PCT, conventional.	o nis.
Unit 6:-Biosafety: Introduction- Introduction to biological safety guideline. Bio-safety	
levels. Containments to biohazards. Role of institutional Bio-safety committee-RCGM,	8 Hrs.
GEAC. Recommended Bio-safety levels for infectious agents and infected animal.	

#### **Textbooks:**

- 1. BAREACT, Indian Patent Act 1970 Acts & Rules, (Universal Law Publishing Co.)
- 2. Genetic Patent Law & Strategy, KankanalaC .Manupatra Informatics Solutions Pvt.Ltd.,.
- 3. Patents, Subbaram, N.R. (Syndicate)
- 4. 4. Basic Biotechnology b Ignacimuthu, S.(Tata McGraw-Hill)
- 5. Genetically yours by Lim, H.A. (World Scientific)

#### **References:**

- 1. Biotechnologies and Development(UNESCO Publications)
- 2. cGMP for Pharmaceuticals-Manohar Potdar (Pharma Med Press)
- 3. Validation of Active Pharmaceutical Ingredients-Ira Berry(CRC Press)
- 4. Quality Assurance and Quality Management in Pharmaceutical Industry-Y. Anjaneyulu
- 5. Quality assurance in Analytical Chemistry, B.W. Wenclawiak., M.Koch.E. Hajicostas,

### **Unit wise Measurable students Learning Outcomes:**

- 1. To learn and identify importance of GMP.
- 2. To learn, Quality management in pharmaceutical industry.
- 3. To learn, Validation and Qualification of equipments, cleaning, and process.
- 4. To learn, necessity, importance and functioning of different regulatory affair agencies.
- 5. To learn, different types of patent, copyrights and applications.
- 6. To learn, different Biosafety guidelines, committees and their functioning.

Title of the Course: Process Engineering Costing and Plant	L	T	P	Credit
Design	4	1	0	_
Course Code: UBIO0703	4	1	U	5

Course Pre-Requisite: Industrial work flow, Bioprocess Equipment Design, Drawing, Costing basics

#### **Course Description:**

First section of this course explains the basics of plant design and managing project from their inception to erection, commissioning and final runs. Second section explains the industrial cash flow with detailing about total capital investment, profits and loss calculation and interests, taxes and many commerce calculations required to run the business.

#### **Course Learning Objectives:**

- 1. To explain basic fundamentals of Flow sheet synthesis, development and general plant designing procedures
- 2. To analyze different costing strategies and cost estimation methods.
- 3. To compare different Interest and profitability methods
- 4. To determine interest, taxes, fixed charges for different practical situations

#### Course Outcomes:

CO	After the completion of the course the student should be	Bloom's Taxonom				
	able to -	Level	Descriptor			
CO1	Explain basic fundamentals of Flow sheet synthesis, development and general plant designing procedures	II	Understand			
CO2	Analyze different costing strategies and cost estimation methods.	IV	Analyze			
CO3	Compare different Interest and profitability methods.	V	Evaluate			
CO4	Determine interest, taxes, fixed charges for different practical situations	V	Evaluate			

#### **CO-PO Mapping:**

CO/PO	1	2	3	4	5	6	7	8	9	10	11	12	PSO1	PSO2	PSO3
CO1	3	1	3	3		3					2			3	3
CO2	2	3	2	2							3		2		2
CO3	2	3	2	2		2					3		2		
CO4	2	3	2	2		2							2		

#### **Assessments:**

#### **Teacher Assessment:**

Two components of In Semester Evaluation (ISE), one Mid Semester Examination (MSE) and one End Semester Examination (ESE) having 20%, 30% and 50% weights respectively.

Assessment	Marks
ISE 1	10
MSE	30
ISE 2	10
ESE	50

ISE 1 and ISE 2 are based on Assignment/Declared Test/Quiz/Seminar/Group Discussions etc.

MSE: Assessment is based on 50% of course content (Normally first three modules) ESE: Assessment is based on 100% course content with 60-70% weightage for course content (normally last three modules) covered after MSE.

Course Contents:	
Unit 1: General Plant Design Considerations	
Pre-project objectives, Project classification, Plant	10 11
location, Plant Layout, Health and Safety, Loss Prevention, Environmental	10 Hrs.
Protection, Plant operation and control, patent consideration	
Unit 2: Flow Sheet Synthesis and Development	
Process Information, Input/output structure, Functions diagrams, Operations	6 Hrs.
diagram, process flow sheet, use of software's in process design	
Unit 3:Design and Costing Strategy	
Optimum design, material selection and costing, equipment design and costing and	8 Hrs.
design reports. Comprehensive case studies	
Unit 4: Analysis of Cost Estimation	
Industrial Cash flow, Factors affecting investment and production cost, Capital	
Investment, estimation of capital investment, cost indexes, cost components in	10 Hrs.
capital investment, methods for estimating capital investment, estimation of total	10 1118.
product cost, gross profit, net profit and cash flow	
Unit 5:Interest, Time Value of Money, Taxes and fixed charges	
Interest, cost of capital, time value of money, cash flow patterns, Income taxes,	6 Hrs.
fixed charges	
Unit 6: Profitability, Alternative Investments and Replacements	
Profitability standards, methods for calculating profitability, alternative	8 Hrs.
investments, replacements, practical factors in alternative investment and	0 1115.
replacements analysis.	

#### **Textbooks:**

- 1. Plant Design & Economics for Chemical Engineers- M. S. Peters , K. D. Timmerhaus, R.E. West (McGraw Hill) Fifth edition
- 2. Chemical Engineering Design, Coulson & Richardson's Volume 6 R.K. Sinnott
- 3. Contemporary Engineering Economics Chan S. Park (Perason Pretice Hall)

#### **References:**

- 1. Bioseparation Science and Engineering Harrison R.G., Todd P., Rudge S.R., Petrides D.P.(Oxford University Press)
- 2. Principles of Fermentation Technology Stanbury P.F., Whitaker A, Hall S. J.(Aditya Books)
- 3. Biochemical Engineering Fundamentals, Bailey & Ollis. (McGraw Hill Book Co.)
- 4. Conceptual Design of Chemical Processes, Douglas, James M., (McGraw-Hill, International Editions)
- 5. A Guide to chemical Engg. Process Design & Economics" Gael D .Ulrich, (JohnWiley & Sons)
- 6. Chemical Project Economics, Mahajani, V.V., (Macmillan Indian Ltd.)
- 7. Systematic Methods of Chemical Process Design, Biegler, L.T., I.E. Grossmann and A.W. Westerberg, (Prentice Hall, Pearson Education)
- 8. Chemical Process: Design and Integration, Smith, R., (John Wiley and Sons, West Sussex, UK)
- 9. Chemical Engineers Handbook 5th ed R.H. Perry& C.H. Chilton, (McGraw-HillBook Company).

### **Unit wise Measurable students Learning Outcomes:**

At the end of the Unit Students will be able to -

- 1. Student will learn fundamentals of general plant design
- 2. Students will acquire knowledge about flow sheet development
- 3. Student will design and analyze costing strategy
- 4. Student will be able to analyze cost5. Students will learn basics of investments
- 6. Students will have knowledge about profitability

Title of the Course: Bioinformatics	L	T	P	Credit
Course Code: UOEL701	4	-	-	4

**Course Pre-Requisite:** Biochemistry, molecular biology, chemistry, and mathematics and computer language.

**Course Description:** Bioinformatics is integration of biology, chemistry, and mathematics and computer science. This subject provides information of various biological databases and tools available for life science field.

### **Course Objectives:**

- 1. To Overview of living system, fundamental understanding of biomolecules and genetic information
- 2. To describe the understanding of databases of Bioinformatics and also discuss the differences between various databases.
- 3. To demonstrate tools of bioinformatics like BLAST, FASTA, Genbank etc to access various sequences for study.
- 4. To apply the tools and methods used in the course eg: to address the issues related to molecular interactions, evolutionary studies

### **Course Learning Outcomes:**

CO	After the completion of the course the student	Bloom'	s Cognitive			
	should beable to	Level	Descriptor			
CO1	Overview of living system, fundamental					
	understanding of biomolecules and genetic	I	Understanding			
	information					
CO2	Describe the understanding of databases of					
	Bioinformatics and also discuss the differences	II	Comprehension			
	between various databases.					
CO3	Demonstrate tools of bioinformatics like BLAST,					
	FASTA, Genbank etc to access various sequences	III	Apply			
	for study					
CO4	Apply the tools and methods used in the course eg: to					
	address the issues related to molecular interactions,	III	Identify			
	evolutionary studies.					

#### **CO-PO Mapping:**

CO	1	2	3	4	5	6	7	8	9	10	11	12
CO1	3											
CO2	3				3							
CO3	3	2	3									
CO4	3	3	3		3	1						

#### **Assessments:**

#### **Teacher Assessment:**

Two components of In Semester Evaluation (ISE), One Mid Semester Examination (MSE) and one EndSemester Examination (ESE) having 20%, 30% and 50% weights respectively

Assessment	Marks
ISE 1	10
MSE	30
ISE 2	10
ESE	50

ISE 1 and ISE 2 are based on assignment/declared test/quiz/seminar/Group Discussions etc.

MSE: Assessment is based on 50% of course content (Normally first three modules)

ESE: Assessment is based on 100% course content with60-70% weightage for course content (normally last three modules) covered after MSE.

Unit 2: Introduction to Bioinformatics History, importance, opportunities and challenges of Bioinformatics  Unit 3: Introduction and Importance to Databases Primary sequence databases, Secondary sequence databases, Composite sequence databases, Structural (Protein) databases, Bibliographic databases, Taxonomic Databases, Derived database -SCOP, CATH, PROSITE, PRINTS, BLOCKS, Pfam Importance of Databases NCBI (Entrez),EBI,CIB, DDBJ, Genbank, EMBL,SWISSPROT, PDB, PROSITE, PIR, TREMBL, KEGG  Unit 4: Sequence Alignment Introduction of sequence alignment-local and Global alignments, Types of Sequence alignment — Pairwise and Multiple sequence alignment (Clustal-W), Alignment algorithms (Needleman-Wunsch algorithm and Smith-Waterman algorithm), Scoring matrices, Statistical significance of sequence alignment.	
General biology, Introduction to Biomolecule, Cell: Basic structure and function Flow of genetic information.  Unit 2: Introduction to Bioinformatics History, importance, opportunities and challenges of Bioinformatics  Unit 3: Introduction and Importance to Databases Primary sequence databases, Secondary sequence databases, Composite sequence databases, Structural (Protein) databases, Bibliographic databases, Taxonomic Databases, Derived database -SCOP, CATH, PROSITE, PRINTS, BLOCKS, Pfam Importance of Databases NCBI (Entrez),EBI,CIB, DDBJ, Genbank, EMBL,SWISSPROT, PDB, PROSITE, PIR, TREMBL, KEGG Unit 4: Sequence Alignment Introduction of sequence alignment-local and Global alignments, Types of Sequence alignment — Pairwise and Multiple sequence alignment (Clustal-W), Alignment algorithms (Needleman- Wunsch algorithm and Smith-Waterman algorithm), Scoring matrices, Statistical significance of sequence alignment.	
Unit 3: Introduction and Importance to Databases Primary sequence databases, Secondary sequence databases, Composite sequence databases, Structural (Protein) databases, Bibliographic databases, Taxonomic Databases, Derived database -SCOP, CATH, PROSITE, PRINTS, BLOCKS, Pfam Importance of Databases NCBI (Entrez),EBI,CIB, DDBJ, Genbank, EMBL,SWISSPROT, PDB, PROSITE, PIR, TREMBL, KEGG Unit 4: Sequence Alignment Introduction of sequence alignment-local and Global alignments, Types of Sequence alignment — Pairwise and Multiple sequence alignment (Clustal-W), Alignment algorithms (Needleman- Wunsch algorithm and Smith-Waterman algorithm), Scoring matrices, Statistical significance of sequence alignment.	0 Hrs.
Primary sequence databases, Secondary sequence databases, Composite sequence databases, Structural (Protein) databases, Bibliographic databases, Taxonomic Databases, Derived database -SCOP, CATH, PROSITE, PRINTS, BLOCKS, Pfam  Importance of Databases  NCBI (Entrez),EBI,CIB, DDBJ, Genbank, EMBL,SWISSPROT, PDB, PROSITE, PIR, TREMBL, KEGG  Unit 4: Sequence Alignment  Introduction of sequence alignment-local and Global alignments, Types of Sequence alignment — Pairwise and Multiple sequence alignment (Clustal-W), Alignment algorithms (Needleman-Wunsch algorithm and Smith-Waterman algorithm), Scoring matrices, Statistical significance of sequence alignment.	4 Hrs.
Introduction of sequence alignment-local and Global alignments, Types of Sequence alignment – Pairwise and Multiple sequence alignment (Clustal-W), Alignment algorithms (Needleman- Wunsch algorithm and Smith-Waterman algorithm), Scoring matrices, Statistical significance of sequence alignment.	10 Hrs.
	8 Hrs
Distance based methods, Bootstrappig, Jackkniffing (subtree reliability evaluation)	8 Hrs.

### **Unit 6: Applications of Bioinformatics:**

Human genome project, Chemo-informatics, Health-informatics, Fingerprinting, face recognition.

#### **Textbooks:**

- 1. Introduction to bioinformatics T.K. Attwood and Parry-Smith D.J.
- 2. Bioinformatics: sequence and genome analysis by David Mount, cold springer harbour press, 2004.
- 3. Bioinformatics: Methods and Applications- Rastogi S. C., N. Mendiratta., P Rastogi.
- 4. Fundamentals of Molecular Evolution by D. Graur and W-H Li, 2nd Edition, Sinauer Associates.

#### **References:**

- 1. Developing Bioinformatics computer skills Gibas C and Jambeck P
- 2. Baxevanis, A. D. and Ouellette, B, F, F.: Bioinformatics: A practical guide to the analysis of genes and Proteins. 2nd Ed..2002. John wiley and ons, Inc. publications, New York.
- 3. Eidhammer, IngeJonassen, William R. Taylor: protein Bioinformatics. 2003 John Wiley and Sons L

#### **Unit wise Measurable students Learning Outcomes:**

- 1. Students will able to overview of living system, fundamental understanding of biomolecules and genetic information
- 2. Students will able to describe the understanding of databases of Bioinformatics and also discuss the differences between various databases.
- 3. Students will able to demonstrate tools of bioinformatics like BLAST, FASTA, Genbank etc to access various sequences for study.
- 4. Students will be able to apply the tools and methods used in the course eg: to address the issues related to molecular interactions, evolutionary studies

### 

#### **Course Pre-Requisite:**

1) The students should have a basic knowledge of Microbiology, Biochemistry, Physics, Chemistry and Computer language.

**Course Description:** This course helps to understand the use of biomolecues as recognition elements for detection of a particular analyte and the use of biological elements such as proteins in place of silicon chips.

### **Course Objectives:**

- 1. To list the basic terminologies and recognize the importance of Biosensor
- 2. To explain the principle of transduction, classifications and the characteristics of different transducers and study its biomedical applications
- 3. To Remember and understand the concepts, types, working and practical applications of important biosensors.

#### **Course Learning Outcomes:**

At the end of the course the student will be able to:

CO	After the completion of the course the student should	Bloom's Cognitive				
	be	level	Descriptor			
	able to					
CO1	List the basic terminologies and recognize the	Cognitive	List			
	importance of Biosensor					
CO2	Explain the principle of transduction, classifications and	Cognitive	Explain			
	the characteristics of different transducers and study its					
	biomedical applications					
CO3	Remember and understand the concepts, types, working	Cognitive	Remember			
	and practical applications of important biosensors.					

**CO-PO Mapping:** 

CO	1	2	3	4	5	6	7	8	9	10	11	12
CO1	3											
CO2	3				3							
CO3	3	2	3									

#### **Assessments:**

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MSE: Assessment is based on 50% of course content (Normally first three modules)

ESE: Assessment is based on 100% course content with 60-70% weightage for course content (normally last three modules) covered after MSE.

#### **Course Contents:**

Unit 1: INTRODUCTION	8 <b>Hrs.</b>
Biosensors- Advantages and limitations, various components of biosensors Biocatalysis	
based biosensors, Bioaffinity based biosensors & Microorganisms	
based biosensors, Biologically active material and analyte. Types of membranes	
used in biosensor constructions	
Unit 2: TRANSDUCERS IN BIOSENSORS	8 <b>Hrs.</b>
Various types of transducers; principles and applications - Calorimetric, Optical,	
Potentiometric / Amperometric, Conductometric / Resistometric, Piezoelectric,	
Semiconductor, Impedimetric, Chemiluminiscene - based Biosensors	
Unit 3: BIOSENSORS - PHYSIOLOGICAL RECEPTORS - J RECEPTORS	6 <b>Hrs.</b>
Chemoreceptors, Baroreceptors, Touch receptors, Biosensors - Working Principle and	
Types, Applications.	
Unit 4: APPLICATION AND USES OF BIOSENSORS	8 <b>Hrs.</b>
Biosensors in clinical chemistry, medicine and health care, biosensors for	
veterinary, agriculture and food Low cost - biosensor for industrial processes for online	
monitoring; biosensors for environmental monitoring. Application of enzymes in analysis;	
design of enzyme electrodes and their application as biosensors in industry, healthcare,	
food and environment.	
Unit 5: BIOELECTRONICS	8 <b>Hrs.</b>
Potential advantages & Developments towards a biomolecular computer,	
development of molecular arrays as memory stores; molecular wires and switches;	
mechanisms of unit assembly.	
Unit 6: DESIGN FOR A BIOMOLECULAR PHOTONIC COMPUTER:	8 <b>Hrs.</b>
Assembly of photonic biomolecular memory store; Information processing;	
Commercial prospects for biomolecular computing systems.	
Textbooks:	

- 1. Brian R Eggins Biosensors an Introduction, First edition, John Wiley & Sons Publishers, 1996.
- 2. Loic J Blum, Pierre R Coulet Biosensors Principles and Applications, First edition, Marcel
- 3. Donald G. Buerk Biosensors Theory and Applications, First EditionTechnomic Publishing. Co, Inc, 1993.

#### **References:**

- 1. Elizabeth A Hall Biosensors, First Edition, Open University, Milton Keynes, 1990.
- 2. Graham Ramsay Commercial Biosensors, First edition, John Wiley & Sons, Inc. 1998.
- 3. Tran Minh Canh Sensor Physics & Technology Biosensors, First Edition, Champan & Hall, 1993.

#### **Unit wise Measurable students Learning Outcomes:**

- 1. Students will be able to understand the basic terminologies and recognize the importance of Biosensor
- 2. Students will be able to understand the principle of transduction, classifications and the characteristics of different transducers and study its biomedical applications
- Students will be able to understand the concepts, types, working and practical applications of important biosensors.

Title of the Course: Project Phase -I	L	T	P	Credit
Course Code: UBIO0751	-	-	4	2

### **Course Pre-Requisite:**

All Theoretical And Practical Skills Learnt Till Previous Semester

#### **Course Description:**

Project phase-I includes a group of students working on a problem statement identification, carrying out literature review, preparing work plan and submit a synoptic summary in the form of report.

### **Course Objectives:**

- 1. To summarize the knowledge of contemporary issues for problem identification for choice of field of research.
- 2. To evaluate scientific research articles for finalizing aim and objectives of the project.
- 3. To develop a plan of work based on aim and objectives finalized.
- 4. To elaborate the synoptic plan to a panel of experts effectively using oral and written means.

**Course Learning Outcomes:** 

CO	After the completion of the course the student will be	Bloom's Taxonomy				
	able to	Level	Descriptor			
CO1	Summarize the knowledge of contemporary issues for problem identification for choice of field of research.	II	Understand			
CO2	Evaluate scientific research articles for finalizing aim and objectives of the project.	V	Evaluate			
CO3	Develop a plan of work based on aim and objectives finalized in a team.	VI	Create			
CO4	Elaborate the synoptic plan to a panel of experts effectively using oral and written means.	VI	Create			

**CO-PO Mapping:** 

CO/PO	1	2	3	4	5	6	7	8	9	10	11	12	PSO1	PSO2	PSO3
CO1		3		3		2	2	1				3	3		
CO2		3													
CO3			3						1				1		
CO4				1					3	3	2				

#### **Assessments:**

One component of In Semester Evaluation (ISE) and EndSemester Examination (ESE) having 50% and 50% weights respectively.

Assessment	Marks
ISE	50
ESE	50

ISE is based on the rubrics based progressive report submission and presentation to respective supervisors.

ESE is based on presentation of synopsis to expert panel.

Each project batch should consist of maximum 3 project groups having maximum 9 students.

#### **Description:**

The objective of the project is to make use of the knowledge gained by the student at various stages of the degree course. This helps to judge the level of proficiency, originality and capacity for application of the knowledge attained by the student at the end of the course.

### The Project Work Phase - I consists of following phases:

- 1. Surveying the contemporary knowledge, work and issues in the related field of interest for identification of problem
- 2. Collection of literature and reviewing
- 3. Presenting a plan of work to attain aim and objectives

#### Projects Areas can be -

- 1. Processes based project: Product manufacturing, Waste treatments etc.
- 2. Equipment based Project: Detailed design and fabrication, prototype development etc.
- 3. Industrial problems: Any problem or project directly related to existing plants for modification of process or equipment or regarding pollution control and energy conservation.

Students may undergo studies such as study of the selection of the process, computation of material and energy balances, process design, and detailed design of one of the main equipments; cost estimation, economic analysis etc.

### Suggested fields for project work -

- 1. Fermentation based: Microbial fermentation, Animal cell fermentation, Plant cell FermentationCombitorial chemistry: Enzymatic processes
- 2. Microbial/enzymatic treatment of domestic and industrial waste water treatment.
- 3. Modeling and Simulation: Microbial fermentation, Waste water treatment, modeling genetic regulation (genetic switches, signal transduction, mixed cascadic systems), Insilco microorganisms (metabolic flux analysis, elementary mode analysis of metabolic fluxes), Insilco mammalian/animal organs, Virtual patients (analysis by top to bottom and bottom top analysis)
- 4. Bioinformatics: Sequence homology, clustering of genes, parametric analysis for homology and catalytic activity of enzyme, microarray data analysis.
- 5. Immunological studies: Modeling and experimental verification of antigen antibody interactions (steady state and dynamic modeling).
- 6. Metabolic Engineering and Genetic Engg. (modeling and experimental aspects of metabolic flux analysis for inhibitor development and planning for genetic mutation/deletion/strain improvement)
- 7. Toxicological studies: Effect of synthetic and plant extracted active compounds on eukaryotic organisms (Yeast and animal cells).
- 8. Extraction and purification techniques: Solvent/supercritical extraction of biologically active compounds from plants and herbs, Chromatographic purification.
- 9. Nutritional analysis of local food components and linear programming for balance diet design for Kolhapur region.
- 10. Techniques development for the preservation of farmer's products (fruits and vegetables)and scale-up of exiting techniques such as ozonation , γ-rays preservation; Optimization of long term preservation of milk by supercritical carbon dioxide.
- 11. Food industry: Optimization/Modification of microbial processes of food industry, nutritional enrichment of food products.
- 12. Production of Bioinsecticides and pesticides

- 13. Insect cell differentiation and development.
- 14. Tran differentiation of stem cells.
- 15. Reproductive biotechnology: Artificial reproductive technology.
- 16. Trace proteins studies.
- 17. Biotransformation.
- 18. Tracer techniques for establishment of metabolic pathways.
- 19. Microbial desalting of sea water.
- 20. Microbial leaching of metals from ores.
- 21. Linear programming for dose design.
- 22. Environmental Biotechnology: Hospital waste treatment.
- 23. Leather tanning by natural products.

Title of the Course: Bioprocess Modeling and Simulation (Lab)	L	T	P	Credit
Course Code:UBIO0732	-	-	2	1

**Course Pre-Requisite:** Knowledge of different growth kinetics, solving of ODE, unit operations, basic programming skills and basic mathematical calculations

**Course Description:** Course describes modeling and simulation of various operational modes of reactors and their variations due to effect of substrates and products.

### **Course Objectives:**

- 1. To construct model equations for biological systems grown under various growth and cultivation conditions.
- 2. To develop skills in solving the model equations and estimating the parameter values by use of basic programing language/tool.
- 3. To explain application of model in bioprocess development.

**Course Learning Outcomes:** 

CO	After the completion of the course the student should	Bloom's Taxonomy		
	be able to	Level	Descriptor	
CO1	Construct the designing of model equations for different fermentation runs	VI	Create	
CO2	Develop skills in solving the model equations and estimating the parameter values by use of basic programing language/tool.	III	Apply	
CO3	Explain application of model in bioprocess development.	II	Understand	

**CO-PO Mapping:** 

CO	1	2	3	4	5	6	7	8	9	10	11	12	PSO1	PSO2	PSO3
CO1	3	3	3	2	2								2	3	
CO2	3	3	3	2	3								2	3	
CO3	1														

#### **Assessments:**

#### **Teacher Assessment:**

One component of In Semester Evaluation (ISE) and one End Semester Examination (ESE) having 50%, and 50% weights respectively.

Assessment	Marks
ISE	50
ESE	50

ISE are based on practical performed/ Quiz/ Mini-Project assigned/ Presentation/ Group Discussion/ Internal oral etc.

ESE: Assessment is based on oral examination

Course Contents:	
Experiment No. 1:Introduction to various programs/tools to solve model	
equations and to estimate model parameters	
Aim and Objectives: To learn basic programs / tools which are prerequisite for	
solving and simulating the bioprocess problems.	
Outcomes: Student will acquire skills about programs / tools which are being used	
	2 Hrs.
for solving linear or non-linear model ODE equations.	
Theoretical Background: Various programs/tools consists different mathematical	
algorithms which easily solves the linear or non-linear systems of equations. The	
basic orientation enhances the basic understanding and appropriate uses of	
programs/tools.	
Experiment No. 2:Modeling and Simulation of Batch Bioreactor	
Aim and Objectives: To model and simulate dynamics of batch bioreactor which is	
the basic mode of cultivation of organisms.	
Outcomes: Students will be able to solve the growth kinetic equations of batch	
fermentation through computational programs / tools.	2 Hrs.
Theoretical Background: The batch bioreactor consists lag, exponential,	
deceleration and stationary phases. These phase mainly consequences of nutritional	
availability and hence specific growth rate varies. Modeling of these dynamics	
provides the better predictability of batch kinetics.	
Experiment No. 3: Modeling and Simulation of Continuous Bioreactor	
<b>Aim and Objectives:</b> To simulate the steady state values of continuous bioreactor under different model inputs.	
Outcomes: Students will acquire the knowledge about steady state and they will be	
able to predict it on varying input values.	2 Hrs.
Theoretical Background: Continuous bioreactor is operated at steady state	2 1113.
condition where all the variable of the system will be constant. The small variation	
in input values or condition drives the steady state to another point. Prediction of a	
specific steady state condition is prerequisite for maintaining quality of the product.	
Experiment No. 4:Modeling and Simulation of fed-batch Bioreactor	
<b>Aim and Objectives:</b> To predict dynamics of state variables of fed-batch bioreactor	
with respect to time and input.	
Outcomes: Students will learn techniques of formulating and solving of non-linear	
equations for fed-batch reactor.	2 Hrs.
<b>Theoretical Background:</b> Fed-batch is a fermentation method where substrates are	
fed intermittently to prolong the growth and product formation activities. Biomass,	
substrates and products are continuously diluted due to addition of fresh media and	
hence dynamics of fed-batch changes with fresh media flow rate and time.	
Experiment No. 5: Performance analysis of packed bed bioreactor	
<b>Aim and Objectives:</b> To study and analyze the packed bed bioreactor which is one	
of the major fermentation strategy used for continuous product formation from	2 11
immobilized cells / enzymes.  Outcomes: Student will acquire the knowledge about modeling of immobilized	2 Hrs.
<b>Outcomes:</b> Student will acquire the knowledge about modeling of immobilized catalyst and its effect on product formation.	
cataryst and its effect on product formation.	

	1
Theoretical Background: The cells or enzymes are immobilized with a suitable matrix that forms the bed in the bioreactor. The porous structure of matrix offers way to cells/enzyme for supply of nutrients/substrates and removal its products. Matrix acts as a protective environment for cells/enzymes from local shear forces. This system has gained considerable interest for the commercial production of biopharmaceutical products from mammalian cells.	
biopharmaceutical products from mammalian cells.	
Experiment No. 6:Performance Analysis of Feed-Back Continuous Bioreactor Aim and Objectives: To learn the advantages of feed-back control over normal continuous bioreactor operation  Outcomes: Students will be able to design and simulated the feed-back control loop	
for continuous bioreactor	2.11
<b>Theoretical Background:</b> A continuous bioreactor is maintained higher than that can attain in normal run by incorporating two way of biomass feedback system: (i) Internal feedback and (ii) External feedback. This system contains enhanced steady state biomass concentration in comparison to $Yx/s*(S_R-s)$ due reduced concentration of biomass to allowed in effluent stream. This is more useful process in effluent treatment and anaerobic fermentation.	2 Hrs.
<b>Experiment No. 7:Performance Analysis of Multi-Stage Continuous Bioreactor</b>	
<b>Aim and Objectives:</b> To separate organism growth phases in two or more reactors under continuous mode strategy.	
Outcomes: Students will learn the multi-stage chemostat modeling and simulation	
as these operations are used for enhanced productivity.	
Theoretical Background: Two continuous bioreactors are connected in series and	2 Hrs.
allowed to maintain their steady state conditions. The dilution rate of both the	
· ·	
bioreactor may be same or different depending on required residential time. This	
system can be used in utilization of multiple carbon sources and/or in the production	
of secondary metabolites.	
<b>Experiment No. 8:Modelingand Simulation of Substrate Inhibited Batch</b>	
Bioreactor	
<b>Aim and Objectives:</b> To model and simulate the effect of substrate concentration on	
specific growth rate of organism in batch bioreactor.	
<b>Outcomes:</b> Students will acquire physical meaning of substrate inhibition constant	
and its use in simulation of substrate inhibited batch bioreactor	2 Hrs.
<b>Theoretical Background:</b> The higher concentrations of substrate in the medium	2 1113.
inhibit the organism growth and growth rate depends on substrate concentration. The	
inhibition pattern of microbial growth is analogous to enzyme inhibition and it may	
follow either noncompetitive preferably or competitive substrate inhibition Growth	
kinetics of batch reactor varies significantly under the influence of substrate	
inhibition.	
Experiment No. 9:Modeling And Simulation of Product Inhibited Batch	
Reactor	
<b>Aim and Objectives:</b> To study and simulate the variation in batch dynamics due to	
product toxicity to cells.	2 Hrs.
<b>Outcomes:</b> Students will be able to model and simulate the batch bioreactor with	
incorporation of product inhibition constant.	
· •	

**Theoretical Background:** High concentrations of product can be inhibitory for microbial growth. Sometimes lower concentration is also inhibitory due toxic nature of product. The inhibition may be competitive or noncompetitive or the un-clear mechanism. The growth rate of organism gradually starts decreasing with increase in product concentration.

#### **Textbooks:**

- 1. Process Modelling Simulation and Control for Chemical Engineers- W L Luyben (McGraw-Hill).
- 2. 'Bioprocess Engineering Principles' P M Doran, Elsevier Science & Technology Books, May 1995.
- **3.** 'Bioreaction Engineering Principles' J Nielsen, J Villadsen, G Lidén, Springer Books, 2003.

#### **References:**

- 1. 'Bioprocess Engineering: Basic Concepts' M L Shuler, F Kargi,2 illustrated, Prentice Hall, 2002.
- 2. Modeling and Control of fermentation Processes-J R Leigh (Peter Peregrinus).
- 3. Biochemical Engg Fundamentals- J.E. Bailey and D F Ollis (McGraw Hill).
- 4. Biological reaction engineering: Dynamic modeling fundamentals with simulation Examples- J E Prenosil, E Heinzle, J Ingham, I J Dunn (Science).

### Experiment wise Measurable students Learning Outcomes: Student will be able to

- 1. Learn various programs/tools to solve model equations and to estimate model parameters
- 2. Do modeling and simulation aspects of batch bioreactor
- 3. Do modeling and simulation aspects of continuous bioreactor
- 4. Do modeling and simulation aspects of fed-batch bioreactor
- 5. Do performance analysis of packed bed bioreactor
- 6. Do performance analysis of feed-back continuous
- 7. Do performance analysis of multi-stage continuous bioreactor
- 8. Do modeling and simulation of substrate inhibited batch bioreactor
- 9. Do modeling and simulation of product inhibited batch reactor

<b>Title of the Course: Professional Certification</b>	L	T	P	Credit
Course Code: UBIO0761			2	Audit Course

### **Course Pre-Requisite:**

Basic Technical Knowledge And Soft Skills

### **Course Description:**

The major objective of this course is to help students to get certifications from premier agencies or institutes from India and abroad. It exposes students to renowned faculties at those destinations and in turn helps to widen the connect to outside world. It would also facilitate them to get research and intern opportunities in the field after their graduation.

### **Course Learning Objectives:**

1. To motivate students to fetch certifications from premier agencies or institutes from India and abroad for their career building.

#### **Course Outcomes:**

СО	After the completion of the course the student should	Bloom's Taxonomy				
	beable to	Level	Descriptor			
CO1	Motivate students to fetch certifications from premier agencies or institutes from India and abroad for their career building.	IV	analyze			

### **CO-PO Mapping:**

CO/PO	1	2	3	4	5	6	7	8	9	10	11	12	PSO1	PSO2	PSO3
CO1										2		3			

#### **Assessments:**

#### **Teacher Assessment:**

There is no exam component for this Audit Course. Student has to produce minimum 2 certifications from any agencies in the semester to pass the Audit Course.

### Kolhapur Institute of Technology's College of Engineering, Kolhapur

Teaching and Evaluation scheme for

Final Year B. Tech. Programme in Biotechnology Engineering Semester-VIII

		H	Hr/Week			Evalua	ation Sc	heme					
Course Code	Course Name	<b>T</b>	T.	P	Cred its	Componen	Marks						
		L	L T			t	Max		for sing				
						ISE-I	10						
IIDIOOO**	Dog Consider at Electric H	2			3	MSE	30		40				
UBIO08**	Professional Elective -II	3	-	-		ISE-II	10						
						ESE	50	20					
	Professional Elective - III									ISE-I	10		
IIDIO00**		2			3	MSE	30		40				
UBIO08**		3	-	-		ISE-II	10						
						ESE	50	20					
						ISE-I	75	3	0				
UBIO0851	Project Work Phase-II	-	-	12	6	ISE-II	75	3	0				
						ESE	150	6	00				
	\$Industrial Training	-	-	-	-	-	-		-				
	Total	6	0	12	12	Total Contact hours / Week :18							

\$Student should undergo industrial training of 30 days during vacation after Final Year B.Tech. Sem-VII, Evaluation by Presentation of Training at Departmental Level.

Professional Elective II								
Course Code Course Name								
UBIO0821	Biopharmaceuticals							
UBIO0822 Plant Biotechnology								
UBIO0823	Bioprocesses							

Professional Elective III							
Course Code Course Name							
UBIO0824	Industrial Organization Management and						
OB100824	Entrepreneurship						
UBIO0825	Environmental Biotechnology						
UBIO0826	Food Technology						

Title of the Course: Biopharmaceuticals	L	T	P	Credit
(Professional Elective – II)	3	-	-	3
Course Code:UBIO0821				

#### **Course Pre-Requisite:**

All Basics Subjects Of Life Sciences, Chemical Sciences And Engineering Sciences Learnt Till Previous Semester

**Course Description:** Course emphasizes on case studies of different biopharmaceuticals with reference of to the complete production technology.

#### **Course Objectives:**

- 1. To list down the range of biopharmaceuticals with respect to different classifications.
- 2. To explain the pathophysiology and mechanism of action of biopharmaceuticals.
- 3. To apply principles of different unit operations in production technology of biopharmaceuticals.
- 4. To analyze biopharmaceutical products with respect to regulatory aspects and clinical studies
- 5. To evaluate biopharmaceutical product development process.

**Course Learning Outcomes:** 

Course	Learning Outcomes.		
CO	After the completion of the course the student should be able	Bloom	n's Taxonomy
CO	to	Level	Descriptor
CO1	List down the range of biopharmaceuticals with respect to different classifications.	I	Remember
CO2	Explain the pathophysiology and mechanism of action of biopharmaceuticals.	II	Understand
CO3	Apply principles of different unit operations in production technology of biopharmaceuticals.	III	Apply
CO4	Analyze biopharmaceutical products with respect to regulatory aspects and clinical studies.	IV	Analyze
CO5	Evaluate biopharmaceutical product development process.	V	Evaluate

**CO-PO Mapping:** 

CO/PO	1	2	3	4	5	6	7	8	9	10	11	12	PSO1	PSO2	PSO3
CO1	3														
CO2	3												1		
CO3	3	2	3	2										3	
CO4															3
CO5	1	2	3	2		1		1			1	2	2	3	3

#### **Assessments:**

#### **Teacher Assessment:**

Two components of In Semester Evaluation (ISE), One Mid Semester Examination (MSE) and one End Semester Examination (ESE) having 20%, 30% and 50% weights respectively.

Assessment	Marks
ISE 1	10
MSE	30
ISE 2	10
ESE	50

ISE 1 and ISE 2 are based on assignment/declared test/quiz/seminar/Group Discussions etc. MSE: Assessment is based on 50% of course content (Normally first three modules)

ESE: Assessment is based on 100% course content with60-70% weightage for course	se content
(normally last three modules) covered after MSE.	
Course Contents:	
Unit 1:Drug discovery, development and manufacturing	
Difference between pharmaceuticals, biologics and biopharmaceuticals, Drug	6 Hrs.
development process, Drug manufacturing process, Biopharmaceutical industry	
Unit 2:Biopharmaceutical product development case study: Monoclonal Antibodies	
Case studies (any two of industrial products) with reference to pathophysiology,	
chemical description of drug, expression systems, production and purification	9Hrs.
technology, biochemical and biophysical analysis, fill finish and formulation,	
pharmacology, regulatory and quality considerations, clinical studies	
Unit 3:Biopharmaceutical product development case study : Hormones	
Case studies (any two of industrial products like Insulin, Growth hormone,	
Erythropoietin, Follicle Stimulating Hormone, Luteinizing hormone, Parathyroid	
etc.)with reference to pathophysiology, chemical description of drug, expression	9Hrs.
systems, production and purification technology, biochemical and biophysical	
analysis, fill finish and formulation, pharmacology, regulatory and quality	
considerations, clinical studies	
Unit 4:Biopharmaceutical product development case study : Hematopoietic growth	
factors, Cytokines	
Case studies (any two of industrial products like GM-CSF, EGF, IGF, FGF,M-	
CSF, SCF, G-CSF, IFNs, ILs etc.) with reference to pathophysiology, chemical	10Hrs.
description of drug, expression systems, production and purification technology,	
biochemical and biophysical analysis, fill finish and formulation, pharmacology,	
regulatory and quality considerations, clinical studies	
Unit 5:Biopharmaceutical product development case study : Clotting factors, Enzymes and regulators	
Case studies (any two of industrial products like Enterokinase / Enteropeptidase,	
streptokinase, t-PA etc.) with reference to pathophysiology, chemical description	10 TT
	10 Hrs.
of drug, expression systems, production and purification technology, biochemical	
and biophysical analysis, fill finish and formulation, pharmacology, regulatory and	
and biophysical analysis, fill finish and formulation, pharmacology, regulatory and quality considerations, clinical studies	
and biophysical analysis, fill finish and formulation, pharmacology, regulatory and quality considerations, clinical studies  Unit 6:Nucleic acid therapeutics	
and biophysical analysis, fill finish and formulation, pharmacology, regulatory and quality considerations, clinical studies  Unit 6:Nucleic acid therapeutics Oligonucleotidesbiochemistry, Antisense technology; Triplex technology,	4 Hrs.
and biophysical analysis, fill finish and formulation, pharmacology, regulatory and quality considerations, clinical studies  Unit 6:Nucleic acid therapeutics	4 Hrs.

- 1. Understanding Biopharmaceuticals: Manufacturing and Regulatory Issues by Grindley, Jill E. Ogden (CRC Press)
- 2. Pharmaceutical Biotechnology, 2nd Ed. By Crommelin D.J.A., Sindelar R. D ,Bernd Meibohm (Springer)
- 3. Pharmaceutical Biotechnology by Gary Walsh (Wiley)

#### **References:**

- 1. Pharmaceutical Biotechnology by O. Kayser, R. H. Muller (Wiley VCH)
- 2. Handbook of Pharmaceutical Biotechnology by Jay P Rho, Stan G Louie (Haworth Press.

### **Unit wise Measurable students Learning Outcomes:**

### At the end of Unit Students will be able to -

- 1. Relate general drug development and manufacturing process to biopharmaceuticals.
- 2. Comprehend the product development case study on monoclonal antibody products.
- 3. Comprehend the product development case study on hormone products.
- 4. Comprehend the product development case study on growth factors and cytokine products.
- 5. Comprehend the product development case study on clotting factor and enzyme products.
- 6. Comprehend the use of nucleic acid therapeutic products.

Title of the Course: Plant Biotechnology	L	T	P	Credit
(Professional Elective – II)	2			2
Course Code:UBIO0822	3	-	-	3

Course Pre-Requisite: Biochemistry, Genetic Engineering

**Course Description:** This course contains studies on applications of tissue culture and genetic engineering of plants

### **Course Objectives:**

- 1. To explore the structural complexity and diversity of plants
- 2. To present an overview of plant tissue culture and genetic manipulation of plants
- 3. To impart knowledge in principles underlying plant metabolism
- 4. To understand the modern technologies underlying plant breeding and plant protection
- 5. To appreciate the use biotechnology is for plant improvement.

**Course Learning Outcomes:** 

CO	After the completion of the course the student	Bloom's	Cognitive
	will be able to	level	Descriptor
CO1	Understand the structural complexity and diversity of plants	II	Understand
CO2	Usethe plant tissue culture and genetic manipulation of plants	I	Use
CO3	To impart knowledge in principles underlying plant metabolism	I	Use
CO4	understand the modern technologies underlying plant breeding and plant protection	II	understand
CO5	Explain how biotechnology is used for plant improvement.	III	Explain

**CO-PO Mapping:** 

CO	1	2	3	4	5	6	7	8	9	10	11	12	PSO1	PSO2	PSO3
CO1				3				2	2			2		2	
CO2	2	3	3	2		2	3	2	3	2		2	2		
CO3		3	2	2			2		3	2		2		2	
CO4		2	3	2		2			2			2	2		
CO5		3	2	2					2	2		2	2		

#### **Assessments:**

#### **Teacher Assessment:**

Two components of In Semester Evaluation (ISE), One Mid Semester Examination (MSE) and one EndSemester Examination (ESE) having 20%, 30% and 50% weights respectively.

Assessment	Marks
ISE 1	10
MSE	30
ISE 2	10
ESE	50

ISE 1 and ISE 2 are based on assignment/declared test/quiz/seminar/Group Discussions etc.

MSE: Assessment is based on 50% of course content (Normally first three modules)

ESE: Assessment is based on 100% course content with60-70% weightage for course content (normally last three modules) covered after MSE.

Course Contents:	
Unit 1 From Cells To Plants	
Evolution of plant diversity - variation in plant populations and species –speciation	
origins of reproductive isolating mechanisms -species concepts -morphology	
anatomy and embryology - overview of plant phylogeny -phylogenetic	6Hrs.
relationships of angiosperms- molecular systematic Culture – regeneration;	
Somatic hybrid-cybrids.	
UNIT II - Techniques For Genetic Manipulation of Plants	
Introduction- Agrobacterium mediated gene transfer –Ti-plasmid-process of T-	
DNA transfer and integration, transformation in plant, Direct gene transfer	6 Hrs.
methods. Binary vectors- basic features of vectors-optimization-clean gene	
technology.	
Unit III - Metabolic Plant Physiology	
Overview of photosynthesis Light absorption and energy conversion; the reaction	
center complex; the photosystem - Carbon reactions in C3 plants -	<i>(</i> 11
Photorespiration - Variations in mechanisms of CO2 fixation- Carbohydrate	6 Hrs.
metabolism- sucrose and starch- cell wall polysaccharides- non-starch storage	
polysaccharides Nitrogen and sulphur metabolism- Transport processes	
UNIT IV - Plant Breeding And Plant Protection	
Plant reproductive systems- germplasm - variation- types and origin - Plant genetic	
resources for plant breeding- Sexual hybridization and wide crosses- Mutagenesis	6 Hrs.
- Polyploidy- selected breeding objectives- Cultivar release and commercial seed	o Hrs.
production. Biotic stress factors- plant-pathogen interactions- natural disease	
resistance pathways- abiotic stress factors - tolerance mechanisms	
Unit V - Plants As Production Systems	
Plant tissue culture-plasticity and totipotency, culture environment, growth	
regulators, media regulators, culture types, plant regeneration - Hairy root cultures	6 Hrs.
- production of secondary metabolites-carbohydrate and lipid production-	0 1115.
molecular pharming of proteins - emerging applications for producing fine	
chemicals, drugs, and alternative fuels.	
Unit VI Application of Plant Genetic Engineering	
Herbicide resistance, Insect resistance, Disease resistance, Virus resistance.	
Abiotic stress tolerance; Drought, Temperature, Salt, Post-harvest losses, Long	
shelf life of fruits and flowers, Male sterile lines, Transgenic plants as Bio-	6 Hrs.
factories, production of quality oil, Industrial enzymes, Antigens (edible	
vaccine),provitamins iron proteins in rice, modification of food plants test and	
application and Genetic manipulation of flower pigmentation	
Text Books	

### **Text Books**

- 1. Taiz. L and Zeigler.E, "Plant Physiology," .Panima Publishing Corporation, New Delhi, Third edition. 2003.
- 2. Salisbury. F.B and Ross.C.W, "Plant Physiology", Wadsworth Publishing Company Fourth edition 1992.
- 3. Slater. A, Scott.N.W and Fowler.M.R, "Plant Biotechnology The genetic manipulation of plants", Oxford University press 2008.
- 4. Robert Wayne Allard John, "Principles of Plant Breeding", Wiley & Sons Second edition 1999.

#### References

- 1. Murray.D.R, "Advanced methods in plant breeding and biotechnology" CAB International 1991.
- 2. Stephanopolous.G.N, Aristidou. A.A and Neilsen.J, "Metabolic engineering- Principles and Methodologies," Academic Press 1998.
- 3. Smolke.C, "The metabolic pathway engineering- Tools and applications" CRC Press 2009.

### **Unit wise Measurable students Learning Outcomes:**

#### At the end of Unit Students will be able to -

- 1. Use basic structure and diversity of plants
- 2. Use basic biotechnological techniques to explore molecular biology of plants
- 3. Understand how biotechnology has been used to develop knowledge of complex processes that occur in the plant.
- 4. Discuss the industrial application of plant biotechnology
- 5. Explain how biotechnology is used for plant improvement.

Title of the Course: BIOPROCESSES	L	T	P	Credit
Course Code: UBIO0823	3	-	-	3

# Course Pre-Requisite: Microbiology, biochemistry, Metabolic pathway, Fermentation technology, Bioseparations, Equipment design

**Course Description:** Production of each bio-product to be discussed with respect to History, microorganisms used, biosynthetic pathway, upstream process details, recovery and discussion of flow sheet

### **Course Learning Objectives:**

To acquaint students with the world of classical and modern fermentations

To explain the role of strain improvement and processes improvements required for economical processes

To describe upstream processes, particularly inoculums built up carried out in industry.

To evaluate the effects of substrates and other growth requirements in industrial operations and process optimization.

To decide suitable sequence of down streaming operations.

To develop flow sheet for various productions.

#### **Course Outcomes:**

Cours	Concomes.		
CO	After the completion of the course the student should be able	Bloom's 7	Гахопоту
	to	Level	Descriptor
CO1	acquaint students with the world of classical and modern fermentations	II	Understand
CO2	explain the role of strain improvement and processes improvements required for economical processes	IV	Analyze
CO3	describe upstream processes, particularly inoculums built up carried out in industry	III	Apply
CO4	evaluate the effects of substrates and other growth requirements in industrial operations and process optimization	V	Evaluate
CO5	Decide suitable sequence of down streaming operations.	V	Evaluate
CO6	Develop flow sheet for various productions.	VI	Create

**CO-PO-PSO Mapping:** 

COs		•	•					POs				•	PSO	S	
	1	2	3	4	5	6	7	8	9	10	11	12	1	2	3
CO1	3														
CO2	3	2		2			2	1			1		3		1
CO3		2		3									2	3	1
CO4	2	2		3							1		2	3	1
CO5		2		3		3	3				1		2	3	1
CO6			3												

#### **Assessments:**

#### **Teacher Assessment:**

Two components of In Semester Evaluation (ISE), One Mid Semester Examination (MSE) and one EndSemester Examination (ESE) having 20%, 30% and 50% weights respectively.

Assessment	Marks
ISE 1	10
MSE	30
ISE 2	10
ESE	50

ISE 1 and ISE 2 are based on assignment/declared test/quiz/seminar/Group Discussions etc.

MSE: Assessment is based on 50% of course content (Normally first three modules)

ESE: Assessment is based on 100% course content with60-70% weightage for course content (normally last three modules) covered after MSE.

Riboflavin.  Production of pigments: Anthocyanins  UNIT: 5 PRODUCTION OF FOOD AND BEVERAGES  Production of Single Cell Protein (SCP), Production of baker's yeast	UNIT: 1 PRODUCTION OF INDUSTRIAL CHEMICALS	6 hrs
Production of Organic solvents:-Ethanol, Acetone-Butanol, Glycerol         UNIT: 2 HEALTH CARE PRODUCTS         Fermentative production of antibiotics: Penicillin, Streptomycin Steroid fermentation: Biotransformation         UNIT: 3 PRODUCTION OF INDUSTRIAL BIOCHEMICALS         Production of Enzymes: Lipases, α-Amylases, Glucose isomerases, Proteases Production of Biosurfactants: Xanthan         UNIT: 4 PRODUCTION OF FINE CHEMICALS       8 hrs         Fermentative production of Amino Acid:L-glutamic acid, L-Phenylalanine, L-lysine,       8 hrs         L- tryptophan Fermentative production of Vitamins: Vitamin B12, Vitamin C, Riboflavin.       8 hrs         Production of pigments: Anthocyanins       5 hrs         VNIT: 5 PRODUCTION OF FOOD AND BEVERAGES       5 hrs         Production of Single Cell Protein (SCP), Production of baker's yeast	Fermentative production of Organic acids:Lactic acid, Citric acid, Acetic acid,	
UNIT: 2 HEALTH CARE PRODUCTS  Fermentative production of antibiotics: Penicillin, Streptomycin Steroid fermentation: Biotransformation  UNIT: 3 PRODUCTION OF INDUSTRIAL BIOCHEMICALS  Production of Enzymes: Lipases, α—Amylases, Glucose isomerases, Proteases Production of Biosurfactants: Xanthan  UNIT: 4 PRODUCTION OF FINE CHEMICALS  Fermentative production of Amino Acid:L-glutamic acid, L-Phenylalanine, L-lysine,  L- tryptophan Fermentative production of Vitamins: Vitamin B12, Vitamin C, Riboflavin.  Production of pigments: Anthocyanins  UNIT: 5 PRODUCTION OF FOOD AND BEVERAGES  Production of Single Cell Protein (SCP), Production of baker's yeast	Gallic acid	
Fermentative production of antibiotics: Penicillin, Streptomycin Steroid fermentation: Biotransformation  UNIT: 3 PRODUCTION OF INDUSTRIAL BIOCHEMICALS Production of Enzymes: Lipases, α-Amylases, Glucose isomerases, Proteases Production of Biosurfactants: Xanthan  UNIT: 4 PRODUCTION OF FINE CHEMICALS Fermentative production of Amino Acid:L-glutamic acid, L-Phenylalanine, L-lysine, L- tryptophan Fermentative production of Vitamins: Vitamin B12, Vitamin C, Riboflavin. Production of pigments: Anthocyanins  UNIT: 5 PRODUCTION OF FOOD AND BEVERAGES Production of Single Cell Protein (SCP), Production of baker's yeast	Production of Organic solvents:-Ethanol, Acetone-Butanol, Glycerol	
termentation: Biotransformation  UNIT: 3 PRODUCTION OF INDUSTRIAL BIOCHEMICALS  Production of Enzymes: Lipases, α-Amylases, Glucose isomerases, Proteases  Production of Biosurfactants: Xanthan  UNIT: 4 PRODUCTION OF FINE CHEMICALS  Fermentative production of Amino Acid:L-glutamic acid, L-Phenylalanine, L-lysine,  L- tryptophan Fermentative production of Vitamins: Vitamin B12, Vitamin C,  Riboflavin.  Production of pigments: Anthocyanins  UNIT: 5 PRODUCTION OF FOOD AND BEVERAGES  Production of Single Cell Protein (SCP), Production of baker's yeast	UNIT: 2 HEALTH CARE PRODUCTS	4 hrs
UNIT: 3 PRODUCTION OF INDUSTRIAL BIOCHEMICALS         Production of Enzymes: Lipases, α-Amylases, Glucose isomerases, Proteases         Production of Biosurfactants: Xanthan         UNIT: 4 PRODUCTION OF FINE CHEMICALS         Fermentative production of Amino Acid:L-glutamic acid, L-Phenylalanine, L-lysine,         L- tryptophan Fermentative production of Vitamins: Vitamin B12, Vitamin C,         Riboflavin.         Production of pigments: Anthocyanins         UNIT: 5 PRODUCTION OF FOOD AND BEVERAGES         Production of Single Cell Protein (SCP), Production of baker's yeast	Fermentative production of antibiotics: Penicillin, Streptomycin Steroid	
Production of Enzymes: Lipases, α-Amylases, Glucose isomerases, Proteases         Production of Biosurfactants: Xanthan         UNIT: 4 PRODUCTION OF FINE CHEMICALS         Fermentative production of Amino Acid:L-glutamic acid, L-Phenylalanine, L-lysine,         L- tryptophan Fermentative production of Vitamins: Vitamin B12, Vitamin C,         Riboflavin.       Production of pigments: Anthocyanins         UNIT: 5 PRODUCTION OF FOOD AND BEVERAGES         Production of Single Cell Protein (SCP), Production of baker's yeast	fermentation: Biotransformation	
Production of Biosurfactants: Xanthan  UNIT: 4 PRODUCTION OF FINE CHEMICALS  Fermentative production of Amino Acid:L-glutamic acid, L-Phenylalanine, L-lysine,  L- tryptophan Fermentative production of Vitamins: Vitamin B12, Vitamin C,  Riboflavin.  Production of pigments: Anthocyanins  UNIT: 5 PRODUCTION OF FOOD AND BEVERAGES  Production of Single Cell Protein (SCP), Production of baker's yeast	UNIT: 3 PRODUCTION OF INDUSTRIAL BIOCHEMICALS	8 hrs
UNIT: 4 PRODUCTION OF FINE CHEMICALS  Fermentative production of Amino Acid:L-glutamic acid, L-Phenylalanine, L-lysine,  L- tryptophan Fermentative production of Vitamins: Vitamin B12, Vitamin C, Riboflavin.  Production of pigments: Anthocyanins  UNIT: 5 PRODUCTION OF FOOD AND BEVERAGES  Production of Single Cell Protein (SCP), Production of baker's yeast	Production of Enzymes: Lipases, α–Amylases, Glucose isomerases, Proteases	
Fermentative production of Amino Acid:L-glutamic acid, L-Phenylalanine, L-lysine, L- tryptophan Fermentative production of Vitamins: Vitamin B12, Vitamin C, Riboflavin. Production of pigments: Anthocyanins  UNIT: 5 PRODUCTION OF FOOD AND BEVERAGES Production of Single Cell Protein (SCP), Production of baker's yeast	Production of Biosurfactants: Xanthan	
lysine, L- tryptophan Fermentative production of Vitamins: Vitamin B12, Vitamin C, Riboflavin. Production of pigments: Anthocyanins  UNIT: 5 PRODUCTION OF FOOD AND BEVERAGES Production of Single Cell Protein (SCP), Production of baker's yeast	UNIT: 4 PRODUCTION OF FINE CHEMICALS	8 hrs
L- tryptophan Fermentative production of Vitamins: Vitamin B12, Vitamin C, Riboflavin. Production of pigments: Anthocyanins  UNIT: 5 PRODUCTION OF FOOD AND BEVERAGES Production of Single Cell Protein (SCP), Production of baker's yeast  5 hrs	Fermentative production of Amino Acid:L-glutamic acid, L-Phenylalanine, L-	
Riboflavin.  Production of pigments: Anthocyanins  UNIT: 5 PRODUCTION OF FOOD AND BEVERAGES  Production of Single Cell Protein (SCP), Production of baker's yeast	lysine,	
Production of pigments: Anthocyanins  UNIT: 5 PRODUCTION OF FOOD AND BEVERAGES  Production of Single Cell Protein (SCP), Production of baker's yeast	L- tryptophan Fermentative production of Vitamins: Vitamin B12, Vitamin C,	
UNIT: 5 PRODUCTION OF FOOD AND BEVERAGES Production of Single Cell Protein (SCP), Production of baker's yeast  5 hrs	Riboflavin.	
Production of Single Cell Protein (SCP), Production of baker's yeast	Production of pigments: Anthocyanins	
• • • • • • • • • • • • • • • • • • • •	UNIT: 5 PRODUCTION OF FOOD AND BEVERAGES	5 hrs
Alcoholic haverages: Rear Wine Whisky	Production of Single Cell Protein (SCP), Production of baker's yeast	
Alcoholic develages. Deel, while, whilsky	Alcoholic beverages: Beer, Wine, Whisky	
UNIT: 6 PRODUCTION OF AGRICULTURAL PRODUCTS 5 hrs	UNIT: 6 PRODUCTION OF AGRICULTURAL PRODUCTS	5 hrs
Production of Bio fertilizers and Bio pesticides, Biogas production from	Production of Bio fertilizers and Bio pesticides, Biogas production from	
municipal sewage	municipal sewage	

#### UNIT LEARNING OBJECTIVE:-

- 1. Evaluate various raw materials, identify and select strategies for strain and process improvement, Design down streaming processes for a particular product and develop flow sheets for Organic acids and Organic solvents
- **2.** Evaluate various raw materials, identify and select strategies for strain and process improvement, Design down streaming processes for a particular product and develop flow sheets for of Penicillin, Streptomycin and Steroid Biotransformation
- **3.** Evaluate various raw materials, identify and select strategies for strain and process improvement, Design down streaming processes for a particular product and develop flow sheets for Enzymes and Biosurfactants
- 4. Evaluate various raw materials, identify and select strategies for strain and process improvement, Design down streaming processes for a particular product and develop flow sheets of Amino Acids. Vitamins, Pigments
- 5. Evaluate various raw materials, identify and select strategies for strain and process improvement, Design down streaming processes for a particular product and develop flow sheets for Single Cell Protein (SCP), Baker's yeast and Alcoholic beverages
- **6.** Evaluate various raw materials, identify and select strategies for strain and process improvement, Design down streaming processes for a particular product and develop flow sheets for Biofertilizers, Bio pesticides and Biogas

#### **Text and Reference books:**

- 1 Comprehensive Biotechnology: Vol 3- M. M. Young. (Pergamon Press, Oxford)
- 2. A textbook of Industrial Microbiology: second edition- Wulf Crueger & Anneliese Cruger (Panima Publishing Corporation)
- 3 Biotechnology- KeshavTrehan (New Age International Pvt. Ltd)
- 4. Process Biotechnology Fundamentals- S.N. Mukhopadhyay, I. Campbell, F.G. Priest (Viva Books Ltd)
- 5. Industrial microbiology Prescott & Dunn (Agrobios)
- 6. Microbiology for Sanitary Engineers McKinney, Ross. E. (McGraw-Hill)
- 7. Safety in Microbiology- D.A. Shapton and R.G Board (Academic Press, London)
- 8. Modern Concepts of Biotechnology- H.D. Kumar (Vikas Publishing house Pvt. Ltd)
- 9. Process Biotechnology fundamentals Mokhopadhyay S. N. (Anshan Publishers)

Title of the Course: Industrial Organization Management and	L	T	P	Credit
Entrepreneurship (Professional Elective –III)	2			2
Course Code:UBIO0824	3	-	-	3

Course Pre-Requisite: Fundamentals of Management and Industrial Operations

Course Description: This course contains study of different domains of Management and basic functions of Management.

#### **Course Objectives:**

- 1. To Define concept and different functions of management.
- 2. To Apply management concept in different domains.
- 3. To Explain concept and Need of Entrepreneurship.
- 4. To Examine Entrepreneurship Development stages

### **Course Learning Outcomes:**

CO	After the completion of the course the student will	Bloom's Taxonomy			
	be able to	level	Descriptor		
CO1	Define concept and different functions of management	II	Understand		
CO2	Apply management concept in different domains.	III	Apply		
CO3	Explain concept and Need of Entrepreneurship.	V	Evaluate		
CO4	Examine Entrepreneurship Development stages	IV	Analyze		

**CO-PO Mapping:** 

00 2 0 10	I-I-	8													
CO\PO	1	2	3	4	5	6	7	8	9	10	11	12	PSO1	PSO2	PSO3
CO1								3	3	3	3	3	2		
CO2								3	3	3	3	3	2		
CO3								2	2	3	2	3	2		
CO4								2	2	3	2	3	2		

#### **Assessments:**

#### **Teacher Assessment:**

Two components of In Semester Evaluation (ISE), One Mid Semester Examination (MSE) and one EndSemester Examination (ESE) having 20%, 30% and 50% weights respectively.

Assessment	Marks
ISE 1	10
MSE	30
ISE 2	10
ESE	50

ISE 1 and ISE 2 are based on assignment/declared test/quiz/seminar/Group Discussions etc.

MSE: Assessment is based on 50% of course content (Normally first three modules)

ESE: Assessment is based on 100% course content with60-70% weightage for course content (normally last three modules) covered after MSE.

Course Contents:	
Unit: 1 Principles of Management and Business Environment:	
Management- Meaning and importance, levels of management.	6Hrs.
Business Environment- Introduction, internal environment, external environment	
Unit: 2 Functions of Management:	
Planning- meaning and importance, process of planning,	
Decision making-Meaning, Importance, Types, process	
Organizing- definition and concept, need and significance, Formal and Informal	
organization.	
Communication – definition and concept, importance, steps in communication,	6 Hrs.
types,	
barriers to communication, ways of overcoming the barriers in communication	
Motivation – concept, importance, techniques	
Leadership styles: definition and concept, importance, qualities of good leadership.	
Controlling- definition and concept, importance, process, control techniques.	
Unit 3: Personnel Management-staffing:	
Definition, Importance, sources of recruitment, recruitment procedure, Training and	6Hrs.
development	
Unit 4: Materials Management:	
Definition, objectives, duties of material manager, importance,	6 Hrs.
Purchasing- definition, objectives, vendor selection and rating.	0 1115.
Inventory control- definition, importance, components, types of inventories	
Unit5: Marketing Management:	
Definition, marketing concepts, selling concept, marketing research procedure,	
market research approaches,	6 Hrs.
Advertising - definition, objectives, benefits, Drawbacks of advertising, advertising	
media's.	
Unit 6: Entrepreneurship Development	
Definition and concept, Modern concept of an entrepreneur, qualities required to	6 Hrs.
become entrepreneur, factors conductive for promoting entrepreneurship, reasons of	0 1115.
entrepreneurial failure Entrepreneurship Development: objectives, EDP training	
References:	

#### **References:**

- 1. Industrial and business Management, M.T. Telsang, (S. Chand and Co. New Delhi)
- 2. Organizational Mgmt. and Behaviour- N. K. Hukeri, (Electrosted publication. Satara)
- 3. Management- James A. F. Stoner, R. Edward Freeman, (prentice hall of India, New Delhi)
- 4. Management Today- principles and practice- Burton and Thakur (TATA McGraw Hill Pub., New Delhi)
- 5. Essentials of Management, Harold Koontz, Heinz Weihrich.(McGraw-Hill

### **Unit wise Measurable students Learning Outcomes:**

#### At the end of Unit Students will be able to -

- 1. Understand Principles of Management and Business Environment
- 2. Understand Functions of Management.
- 3. Acquire knowledge of Personnel Management.
- 4. Acquire general understanding Materials Management.
- 5. Acquire an awareness of Entrepreneurship development.

Title of the Course: Environmental Biotechnology	L	T	P	Credit
(Professional Elective –III)	3		_	2
Course Code: UBIO0825	3	-	-	3

Course Pre-Requisite: Environmental Sciences, Unit Operations

Course Description: This course contains the study of different microorganisms and techniques required for biodegradation, bioremediation, biofuels production and various environmental laws.

### **Course Objectives:**

After completing the course students are able to,

- 1. Contribute to the global environmental problems by identifying the appropriate waste treatment to the relevant problems
- 2. Develop engineering solutions to the social, economic and environmental problems.

### **Course Learning Outcomes:**

- 1. To Explain the microbial diversity, isolation techniques and environmental genomics.
- 2. To Utilize microbial population for management of agricultural soil air pollution
- 3.To Compare different biofuel technologies
- 4. To Develop bioremediation technological solutions for environmental issues
- 5. To Evaluate environmental laws and policies for the global environmental problems.

СО	After the completion of the course the student should	Bloom's Taxonomy		
CO	beable to	Level	Descriptor	
CO1	Explain the microbial diversity, isolation techniques and environmental genomics.	II	Understand	
CO2	Utilize microbial population for management of agricultural soil air pollution	III	Apply	
CO3	Compare different biofuels technologies	IV	Analyze	
CO4	Develop bioremediation technological solutions for environmental issues	III	Apply	
CO5	Evaluate environmental laws and policies for the global environmental problems.	V	Evaluate	

### **CO-PO Mapping:**

		0													
CO\PO	1	2	3	4	5	6	7	8	9	10	11	12	PSO1	PSO2	PSO3
CO1	1		2				3								
CO2	1	2	3			3	3								
CO3	2		3			3	3						3	3	2
CO4	2	2	3	2		3	3				2		3	3	2
CO5			3			3	3	3							3

#### **Assessments:**

#### **Teacher Assessment:**

Two components of In Semester Evaluation (ISE), One Mid Semester Examination (MSE) and one EndSemester Examination (ESE) having 20%, 30% and 50% weights respectively.

Assessment	Marks
ISE 1	10
MSE	30
ISE 2	10
ESE	50

ISE 1 and ISE 2 are based on assignment/declared test/quiz/seminar/Group Discussions etc.

MSE: Assessment is based on 50% of course content (Normally first three modules)

ESE: Assessment is based on 100% course content with60-70% weightage for course content (normally last three modules) covered after MSE.

### **Course Contents:**

Course Contents:	
Unit 1: Microbial Biodiversity	1
Microbial diversity on earth: extent and importance, level of bacterial diversity,	
isolation strategies, fungal biodiversity: isolation and identification, Environmental	5 Hrs.
genomics: Degradative plasmids, release of genetically engineered microbes in the	
environment.	
Unit 2:Management of Agricultural Soils and Air Pollution	
Biofertilizer: introduction history, production of nitrogen fixing organisms	
Rhizobium, Azotobacter, Growth hormones (Gibberlic acid, Indole acetic acid)	8 Hrs.
Bioinsecticides: Introduction, production of Bacillus thuringenesis, Trichoderma	8 Hrs.
Treatment technologies, Bio-filters and Bio-scrubbers for decontamination of	
polluted air	
Unit 3: Biofuels	5 Hrs.
Energy crops, Plant derived fuels (Biodiesel), Bioethanol, Microbial Fuel Cell	3 mis.
Unit 4: Bioremediation -Fundamentals	
Definition, Types of bioremediation, In-situ and Ex-situ bioremediation	5 Hrs.
techniques, Factors affecting bioremediation.	
Unit 5: Bioremediation - Applications	
Microbial leaching: Extraction of metals from ores; Recovery of metals from	
solutions; Microbes in petroleum extraction	
Biodegradation of xenobiotic compounds: Organisms involved in degradation of	
chlorinated hydrocarbons, substituted simple aromatic compounds, poly aromatic	9 Hrs.
hydrocarbons, pesticides, surfactants and microbial treatment of oil pollution,	9 mis.
Concept of Bioaccumulation and Biomagnifications, Phytoremediation	
Technology	

#### **Unit 6: Environmental Laws and Policies**

4 Hrs.

#### **Textbooks:**

- 1. General Microbiology, H.G. Schlegel, 7<sup>th</sup>Ed.( Cambridge University Press)
- 2. Manual on Solid Waste Management (CPHEEO, Govt. of India).
- 3. Microbial Ecology: Fundamentals and Applications- Atlas Bartha, 4<sup>th</sup> Ed.(Dorling Kinderley, India Pvt. Ltd).

#### **References:**

- 1. Manual of Industrial Microbiology and Biotechnology-Arnold Demain and Julian Davies, II Ed. (ASM Press Washington)
- 2. Wastewater Engineering treatment and reuse- Metcalf Eddy (Wiley Publications)
- 3. Introductory Practical Microbiology- JayababuMudili (Alpha Science International Limited).

### **Unit wise Measurable students Learning Outcomes:**

At the end of the Unit Students will be able to -

- 1. identify microbial diversity, their genetic manipulation and containment
- 2. explain treatment technologies for management of soil and air pollution
- 3. learn the production technology for biofuels
- 4. learn bioremediation fundamentals
- 5. explain applications of bioremediation technology
- 6. understand environmental laws and policies

Title of the Course: FOOD TECHNOLOGY	L	T	P	Credit
(Professional Elective –III)	4	-	-	4
Course Code:UBIO0825				

#### Course Pre-Requisite: Biochemistry, bioprocesses

**Course Description:** Course emphasizes on food analysis, processing, packaging and preservation.

### **Course Objectives:**

- 1. To summarize the students about chemical, biochemical and microbiological characteristics of foods.
- 2. To explain the principles and techniques of biotechnology in the production, processing and marketing of high quality food and dairy products in a global context.
- 3. To learn and apply engineering principles and concepts in handling, storing, processing, packaging and distributing food and related products

**Course Learning Outcomes:** 

Course	Learning Outcomes.		
CO	After the completion of the course the student	Bloom's	Cognitive
	will be able to	Level	Descriptor
CO1	Summarize the students about chemical, biochemical	2	Understanding
	and microbiological characteristics of foods.		
CO <sub>2</sub>	Explain the principles and techniques of	2	Understanding
	biotechnology in the production, processing and		
	marketing of high quality food and dairy products in a		
	global context.		
CO3	Learn and apply engineering principles and concepts	3	Apply
	in handling, storing, processing,		
	packaging and distributing food and related products		

**CO-PO Mapping:** 

<del>00 I 0</del>	TTUPPE	<del></del>										
CO	1	2	3	4	5	6	7	8	9	10	11	12
CO1	3											
CO2							2	1				
CO3	3	2										

#### **Assessments:**

#### **Teacher Assessment:**

Two components of In Semester Evaluation (ISE), One Mid Semester Examination (MSE) and one EndSemester Examination (ESE) having 20%, 30% and 50% weights respectively.

Assessment	Marks
ISE 1	10
MSE	30
ISE 2	10
ESE	50

ISE 1 and ISE 2 are based on assignment/declared test/quiz/seminar/Group Discussions etc.

MSE: Assessment is based on 50% of course content (Normally first three modules)

ESE: Assessment is based on 100% course content with60-70% weightage for course content (normally last three modules) covered after MSE.

Course Contents:	
Unit: 1 Introduction	8Hrs.
World food demand and Indian scenario, constituents of food (Water, Carbohydrates,	011100
Fats and oils, Proteins), quality and nutritive aspects. Food additives. Introduction to	
FSSAI standards. Deteriorative factors and their control, preliminary processing	
methods and preservation operation. Introduction to Food Safety Management System	
(FSMS) and HACCP	
Unit: 2 Production and utilization of food products	8 Hrs.
Milk and Milk products: Fluid Milk and some of its derivatives, Ice cream and related	
frozen desserts, Cheese and their varieties, reduced fat dairy products, Essential	
micro-organisms and Fermented milk products.	
Meat, Poultry and Eggs: Meat and meat products, Poultry, Eggs	
Sea Foods: Fish procurement, Marine fish, Shellfish, Fish byproducts, Contaminants	
in Fish	
Spoilage micro-organisms, treatment and disposal of food processing wastes	
Unit: 3 Food Microbiology	8 Hrs.
i. Microbiology in food and factors affecting their growth.	
ii. Preservation of food	
iii. Food Spoilage	
iv. Food poisoning and food borne diseases	
v. Sanitation of food plants	
vi. Bacteriology of water-Sampling, inspection	
Unit 4:Improved technology for food processing	8 Hrs.
i. Enzymes in bakery and cereal products	
ii. Enzymes in fruit juice production	
iii. Enzymes in cheese making and beverage production.	
Unit 5: Analysis of major food ingredients	8 Hrs.
i. Analysis of preservatives-natural and synthetic	
ii. Food colors.	
iii. Food flavor enhancing agents.	
iv. Chemical measurements Detection and measurement-heavy metals, fungal	
Toxins, bacteria-toxins, herbicides, Pesticides, toxins	
Unit 6: Downstream processing in food industries and packaging	8 hrs
Electro dialysis Systems, Reverse Osmosis System, Types of Reverse-Osmosis and	0 111 5
Ultra filtration, Drying Processes & Dehydration Systems, Dehydration System	
Design, Sedimentation and Centrifugation	
Packaging: Introduction, Food Protection, Product contaminants, Product	
communication and product convenience, Mass transfer in packaging material,	
packaging material and product shelf life, Food canning technology, Heat sterilization	
of canned food.	
References:	
1) F Food Science: 5th Edition-Potter, Norman N. (CBS Publishers & Distributors)	

- 1) F Food Science: 5th Edition-Potter, Norman N. (CBS Publishers & Distributors)
- 2) Fennema's Food Chemistry, Fourth Edition Srinivasan Damodaran, Kirk L. Parkin, Owen
- R. Fennema
- 3) Food Processing Technology: Principles and Practice by P J Fellows, Wood Head Publishing Limited.
- 4) Processing Fruits: science and Technology by Diane M. Barrette, Laszlo Somogyi,

#### Hosahalli Ramaswamy

- 5) Fundamental s of Food Engineering by Stanley Charm.
- 6) Introduction to Food Engineering R. Paul Singh, Dennis
- 7) Heid, J. L.and Joslyn, M. A., Fundamental s of Food
- 8) Processing Operation, The AVIPublishing Co; Westport
- 9) Heldman, D. R., Food Process Engineering, The AVI Publishing Co; Westport, 1975.
- 10) Hal I, C. W; Farall, A. W.& Rippen, A. L; Encyclopedia of Food Engineering, Van Nostrand-Reinhold.
- 11) Food Process Engineering-Heldman D. R. (AVI Publishing Co)
- 12) Food Processing and preservation- B. Sivsankar PHI Learning Pvt. Ltd.

### **Unit wise Measurable students Learning Outcomes:**

#### At the end of Unit Students will be able to –

- 1. To summarize the students about chemical, biochemical and microbiological characteristics of foods.
- 2. To explain the principles and techniques of biotechnology in the production, processing and marketing of high quality food and dairy products in a global context.
- 3. To learn and apply engineering principles and concepts in handling, storing, processing, packaging and distributing food and related products

Title of the Course: Project Phase -II	L	T	P	Credit
Course Code: UBIO0851	-	-	12	6

#### **Course Pre-Requisite:**

All Theoretical And Practical Skills Learnt Till Previous Semester

#### **Course Description:**

Project phase-II includes a group of students working on a problem statement identification, carrying out literature review, preparing work plan and submit a synoptic summary in the form of report.

#### **Course Objectives:**

- 1. To utilize the knowledge and practical skill sets learnt in the laboratory and field for attainment of objectives.
- 2. To interpret the observations and results obtained in the project study.
- 3. To compile the work done on a research project in a team resulting in a thesis and possible publications in journals, conference proceedings.

**Course Learning Outcomes:** 

Course	course Learning Outcomes.						
CO	After the completion of the course the student will be able to	Bloom's Taxonomy					
		Level	Descriptor				
CO1	Utilize the knowledge and practical skill sets learnt in the laboratory and field for attainment of objectives.	III	Apply				
CO2	Interpret the observations and results obtained in the project study.	V	Evaluate				
CO3	Compile the work done on a research project in a team resulting in thesis and possible publications in journals, conference proceedings.	VI	Create				

**CO-PO Mapping:** 

CO/PO	1	2	3	4	5	6	7	8	9	10	11	12	PSO1	PSO2	PSO3
CO1			3	3	2				2				3		
CO2				3											
CO3					1			3	3	3	1				

#### **Assessments:**

Two components of In Semester Evaluation (ISE) and EndSemester Examination (ESE) having 50% and 50% weights respectively.

Assessment	Marks
ISE - I	75
ISE - II	75
ESE	150

ISE is based on the rubrics based progressive report submission and presentation to respective supervisors.

ESE is based on presentation of synopsis to expert panel.

Each project batch should consist of maximum 3 project groups having maximum 9 students.

#### **Description:**

The objective of the project phase II is to make use of the knowledge gained by the student at various stages of the degree course. This helps to judge the level of proficiency, originality and capacity for application of the knowledge attained by the student at the end of the course. This also judges the ability of student to work in a team with respect to team building, leadership skill set development etc.

The Project Work Phase - II consists of following phases -

- 1. Actual hands on work in the laboratory
- 2. Analyzing, interpreting the observations and results, drawing conclusions
- 3. Compiling the results, making conclusions and remarks
- 4. Presenting the work in a team to expert panel