

(Erstwhile MaharahiMahila College) Estd 1944 (NAAC Re-ACCREDITED A GRADE) Autonomous College under University of Jammu College for Potential for Excellence(2016)

Pattern for Examination

Each Skill Course shall comprise of theory and practical components. These shall be referred as Skill Theory course and Skill Practical course.

Each course (Skill Theory and Skill Practical) shall be of two credits.

Skill theory course

Evaluation strategy

A) Internal assessment

- 1. Internal assessment (10 Marks) as per the adopted procedure for othercourses.
- 2. No marks have been earmarked for attendance, however the eligibility criterion for appearing in the end semester examination shall remain the same as is followed inother courses.

B) External end semesterExamination

- 1. Maximum Marks=40.
- 2. Question paper shall have three (A, B and C)sections
 - i) Section A shall comprise of 4 questions of 2 markseach.
 - ii) 2 questions shall be set from each unit of the prescribed coursecontent.
 - iii) All questions shall becompulsory.
 - i) Section B shall comprise of 4 questions of 5 markseach
 - ii) 2 questions shall be set from each unit of the prescribed coursecontent.
 - iii) All questions shall becompulsory.
 - i) Section C shall comprise of 3 questions of 12 markseach.
 - ii) 1.5 questions shall be set from each unit of the prescribed coursecontent.
 - iii) Students shall be asked to attempt only one question of 12 marks from this section.

Skill Practical course

Evaluation strategy

A) Internal assessment

- 1. Internal assessment (25 Marks) as per the adopted procedure for othercourses.
- 2. 5 marks have been earmarked for attendance, and the eligibility criterion for appearingin the end semester examination shall remain the same as is followed in othercourses.

B) External end semesterExamination

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Maximum Marks = 25.

Procedure of the external examination shall be same as is followed in other practical courses.

SEMESTER III

Core Course

Course Title: Cell and Molecular Biology

Course Code: UBTTC-301

Course Credits: 06

Learning Outcomes

- The course aims to make students well versed with structural and functional information about thecell.
- The students will be educated about various concepts of genetics and important cellular processes like replication, transcription and translation.
- Various aspects of the course like gene regulatory mechanisms and applied genetics are of importance for thestudents.

UNIT-I

Cell theory, Structure of pro-and eukaryotic cells; cell wall in plants and microbes; structure and function, Plasma membrane; transport through membrane, Cell organelles; Nucleus, Mitochondria, Chloroplast and endoplasmic reticulum. Basic concept of cell signaling. Chromosome structure and function. Chemical components of a cell; Catalysis and use of energy by cells.

UNIT-II

An overview of cell cycle; Components of cell cycle control system and its regulation. Mendelian Genetics, interaction of genes, Recombination, Bacterial genetic system; transformation, transduction and conjugation, Mutations; molecular basis, Overview oftransposable elements in bacteria and plants. Structural and numerical alterations of chromosomes.

UNIT - III

Central dogma, Model organisms to study Molecular biology. Nucleic acids; DNA and RNA as a genetic material, experimental basis. DNA structure: Direct and indirect methods for analysis of DNA. Direct method; X-ray crystallography, autoradiography and electron microscopy to study DNA. Indirect methods Spectroscopy and Agarose gel electrophoresis. Factors determining structure of DNA, Hydrogen bonding in DNA, Hydrophobic interactions in DNA, base stacking, different forms of DNA: A, B, Z, Satellite DNA, Shapes of DNA; Linear and Circular DNA.

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UNIT - IV

General features of DNA replication and basic rules of replication. Semiconservative mode of DNA replication Experimental basis, Replication in prokaryotes, initiation, elongation and termination. Replication in eukaryotes Initiation, elongation and termination Transcription in prokaryotes, Initiation, elongation and termination. Transcription in eukaryotes initiation, elongation and termination. RNA processing in eukaryotic cells; capping, polyadenylation, premRNA splicing.

UNIT - V

Regulation of gene expression in prokaryotes operon concept, inducible and repressible operons., Translation: structure and function of ribosomes, mRNA, tRNA, rRNA; Protein synthesis in prokaryotes initiation, elongation and termination. Translation in eukaryotes initiation, elongation and termination. Post Translational Modifications(PTMs).

Books recommended

- 1. Alberts, B. Bray, D. Lewis, J. Raff, M., Roberts K. and Watson J.D (2014). Molecular Biology of Cell (6th edition), Garland Publishing Inc., NewYork.
- 2. Dranell, J. Lodish, H and Baltimore, D. (2021). Molecular Cell Biology(9th edition), WH Freeman and Co. New York, NY.
- 3. Das, H.K (2010). Textbook of Biotechnology (4th edition), Wiley DreamteckIndia Pvt. Ltd, India.
- 4. Wilson, K. and Walker, J. (2018). Principles And Techniques of Biochemistry and Molecular Biology (8th edition), Hofmann A, Cambridge UniversityPress.
- 5. Singh, B. D. (2020) Biotechnology Expanding Horizons Latest Edition 2021, Kalyani Publishers, India.
- 6. Karp, Gerald, and Nancy L. Pruitt. (2015). Cell and molecular biology: concepts and experiments (8th edition). New York:John Wiley &Sons.

Practical

- $1.\ Introduction to Spectrophotometry, (UV/V is) Spectrophotometer: Principle, Working and Result Interpretation$
- 2. Estimation of unknown concentration of copper (II) ions in a CuSO4 solution using Vis spectrophotometer.
- 3. Determination of the $\lambda max(maximum absorbance) of a given sample solution using spectrophotometer.$
- 4. Demonstration of DNA isolation from plants using plant DNA isolationKit
- 5. Agarose gel electrophoresis as separation technique for DNA analysis.

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- 6. Quantification of DNA by UVspectrophotometer.
- 7. Estimation of purity of DNA by UVspectrophotometer
- $8.\ To separate and study plant\ pigments by paper chromatography and calculation\ of Rf values.$
- 9. Quantification of DNA using agarose gel bynormalization
- 10. Demonstration for quantification of DNA using PCR (Thermocycler)machine.

Books recommended

- Green, M. R., and Sambrook J. (2012). Molecular cloning. A laboratory Manual 4th ed., Cold Spring Harbor LaboratoryPress.
- 2. Carson, S., Miller, H., Srougi, M. and Witherow, D. S. (2019). Molecular BiologyTechniques 4th ed., © AcademicPress.
- 3. Plummer D.T. (2006) An Introduction of Practical Biochemistry. 3rd ed. TataMcGraw Hill Publishers Co. Ltd., NewDelhi.
- 4. Singh R. and Sawhney, S.K. (2009). Introduction to Practical Biochemistry. NarosaPublisher.

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Skill Enhancement Course (SEC) –I

Course Title: Environmental Biotechnology

Course Code: UBTTS-301 Course Credits: 02+02

Learning Outcomes

- Environment Biotechnology aims at providing the students with an understanding of various issues related toenvironment.
- The focus is on the scope and importance of environmental biotechnology and recent biotechnological advances.
- Additionally, the focus is also on the adverse health effect of Xenobiotics which plays an important role in addressing public healthchallenge.
- A practical hand on adds to the better understanding and exposure level of thestudents.

UNIT-I

- I. ComponentsofEnvironment:Abiotic(Hydrosphere,Lithosphere,Atmosphere)andBiotic (Biosphere), Environmental Problems: Global Warming, Acid rain, Ozone depletion, deforestation.
- II. Pollution-Air, waterandlandpollution: Causes and control strategies. Scope & importance of environmental biotechnology.

UNIT-II

- I. Biotechnological interventions: Air pollution abatement, Solid waste management strategies, Conventional waste watertreatmentmethods.
- II. Xenobiotics and use of Bio-fertilizers, bioinsecticide, biofungicide and bioherbicides. Recent Environmental Biotechnological advances: Bioplastics, biofuels, biosensors and bioindicators.

Books recommended

- 1. A K Chatterjii. (2011). Introduction to Environmental Biotechnology. 3rd edition. PHILearning Private Limited, NewDelhi.
- 2. S. N. Jogdand. (2015). Environmental biotechnology. 4th edition. Himalaya Publishing House, PrivateLimited.
- 3. Bruce E. Rittmann, Perry L. McCarty. (2020). Environmental Biotechnology: Principles and Applications. McGraw-Hill Education: New York, Chicago, San Francisco, Athens, London, Madrid, Mexico City, Milan, New Delhi, Singapore, Sydney, Toronto.

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Practicals:

- 1. Toperformthesolidwastecollectionandsegregationindifferentbins(red,blue,green)forproper wastedisposal.
- 2. Experiment involving production of bioenergy from waste (Biodegradable) by conversion to biogas.
- 3. Performing the preliminary treatment (Bar screening) as an effective step for waste water treatment.
- 4. Experiment involving use of earthworm (*Lumbricusterrestris*) in improving soil fertility (Vermitechnology).
- 5. To study the effect of excessive fertilizers on the growth and development ofplants.
- 6. To study the effect of metal toxicity on the growth and development ofplants.
- 7. To prepare biofertilizer using the garden and householdwaste.
- 8. Use of biobeds in the waste water treatment from agricultural practices.
- 9. Visit to nearby pond for study of eutrophication due to use of pesticide and insecticides.
- 10. Visit to a waste water treatment plant to understand primary, secondary and tertiary clarification.

Books recommended

- 1. Environmental biotechnology: principles and applications (2020). Bruce E. Rittmann and Perry L. McCarty.
- 2. EnvironmentalBiotechnology:ConceptsandApplications(2005).Hans-JoachimJördening(Editor), Josef Winter. (Wiley-BlackwellPublisher).

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SEMESTER IV

Core Course

Course Title: Enzymology and Bioprocess Technology

Course Code: UBTTC 401
Course Credits: 061 + 02

Learning Outcomes

 The course deals with the study and understanding of enzymes as biological catalysts and their biologicalsignificance.

 The students learn about various aspects of enzymology like enzyme kinetics, characteristics and structural organization of enzymes and various enzyme catalyzedreactions.

 The students are given an insight into various biophysical and biochemical techniques currently beingemployed.

UNIT-I

Biophysical and biochemical techniques: Principle, theory and applications of centrifugation, chromatography, types of chromatography; column, paper, TLC, ion exchange chromatography and affinity chromatography. Theory, principle and applications of Spectrophotometry (UV-VIS) and electrophoresis.

UNIT-II

History of Enzymology, Enzyme vs chemical catalysts, general characteristics of enzymes, enzyme specificity, Nomenclature and classification of enzymes and their significance, Holoenzyme, apoenzyme, coenzymes, prosthetic group; Enzyme activity units, IU, katal, specific activity, enzyme assay methods, structure of enzyme proteins, Nature of active site, general mechanisms of enzyme action,

UNIT - III

Enzyme kinetics, Michaelis-Menten equation, K_m , V_{max} , equilibrium and steady state approaches for enzyme kinetics study, Lineweaver-Burk plots, enzyme inhibition reversible. Irreversible forms of inhibitions, Competitive, non-competitive, uncompetitive and mixed inhibition; ApproachesforIsolationandpurificationofenzymes, Applicationsofenzymes inindustries food processing, dairy, textile, brewery, leather, detergent.

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UNIT-IV

Introduction to Bioprocess technology, Concept of Fermentation vs bioprocess, Microbialgrowth kinetics; types of fermentation processes: batch, continuous, fed batch; media for industrial processes, sterilization of media and air, Bioreactors, design and types of bioreactors; Agitation andaeration, impellerandsparger. Bioprocess monitoring and control, scaleup, various bioprocess parameters, Effect of pH, temperature medium components on productsynthesis.

UNIT-V

Bioprocess based products-antibiotics-penicillin; organic acids-citric acid, single cell protein; Downstream processing, steps involved in downstream processing, separation of cells and broth, filtration, centrifugation, chromatography, solvent extraction, effluent treatment and disposal, BOD, COD.

- 1. Shuler, M.L. and Kargi, G. (2015). Bioprocess Engineering: Basic Concepts 2nded., Prentice Hall, EnglewoodCliffs.
- Stanbury, P.F. and Whitaker, A. (2016). Principles of Fermentation Technology, 3rded., Pergamon Press,Oxford.
- 3. Doran, P.M. (2012). Bioprocess Engineering Principles. 2ndedition. Academic Press, NewYork.
- 4. Tripathi, G. (2018). Enzyme Biotechnology. Techno science Publications, Jaipur, India.
- 5. Palmer, T. and Bonner, P. (2008). Enzymes Biochemistry, Biotechnology, Clinical Chemistry. 2nd ed., Horwood Publishing Chichester, England.
- 6. Nicholas, P, a n d Stevans, L. (2009). Fundamental of Enzymology. 3rd ed., Oxford University Press, New York.

Practicals

- 1. Estimation of ά-amylase activity fromsaliva.
- 2. Effect of temperature and pH on enzymeactivity.
- 3. Study of enzymekinetics.
- 4. Enzyme purification by saltprecipitation.
- 5. Enzyme purification bychromatography.
- 6. Enzyme purification by electrophoresis.
- 7. Isolation of yeast fromfruits.
- 8. Study of microbial growthkinetics.
- 9. Determination of thermal death point and thermal deathtime.
- 10. Ethanol production by fermentation in shakeflask.

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1. Plummer D. (2006). Introduction of Practical Biochemistry. 3rd ed., TataMcGraw Hill Publishers Co. Ltd., NewDelhi.

2. Singh R. and Sawhney, S.K. (2009). Introduction to Practical Biochemistry. NarosaPublications, NewDelhi.

3. Wilson, K. and Walker, J. (2013). Practical Biochemistry, Principles and techniques (7thedition), Cambridge UniversityPress.

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Skill Enhancement Course (SEC)-II

Course Title: Food Biotechnology

Course Code: UBTTS-401 Course Credits:02+02

Learning Outcomes

- The course deals with the understanding of various components of food, their composition and Biochemistry.
- The various flavors added to our daily dietary food is due to trifling in various components of food besides it maintaining the natural nutrition of various low shelf-lifefoods.
- Minimal processing of food and manufacture of fruit juices, jams etc. is the main component of food industry, providing jobopportunities.
- A practical hand on adds to the better understanding and exposure level of thestudents

UNIT I

- I. IntroductiontovariousbranchesofFoodScienceandTechnology,BasicconceptofFood: Nutrient, Nutrition, Classification of Nutrients, Balanceddiet.
- II. Classification and biochemistry of food and its components, Enzymes and their properties, Role of different enzymes in food processing.

UNIT II

- I. Methods for food preservation. Application of sugar, salt, antimicrobial and biological agents in preservation of foods. Minimal processing of foods and its Safetycriteria.
- II. Definition, quality concepts, Quality testing and analysis parameters: GMP/GLP. Food additives and contaminants effecting Food Safety and StandardRules.

Books recommended

- 1. Lehninger, Nelson & Cox. (2013). Principle of Biochemistry, 6th ed., CBSPublication
- 2. Swaminathan, M., (2014). Handbook of Food and Nutrition, 1st ed., bappcopublishers.
- 3. Rekhi. T., and Yadav, H. (2014). Fundamentals of Food and Nutrition. Ist ed., ElitePublishing House.
- 4. Desrosier, N.W. & James, N. (2007). Technology of food preservation. AVI. Publishers Fellows, P.J

Practicals

- 1. Nutritional labelling of FoodProducts.
- 2. To perform the clarification of fruit juices using the filtrationtechnique.

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- 3. To preserve the food using the Refrigeration and freezingtechniques.
- 4. Performing the pasteurization of milk for enhancing its shelflife.
- 5. Minimal processing of milk for production of dairyproducts.
- 6. Study non enzymatic type of browning reaction in Perishable fooditems.
- 7. Identification of pigments in fruits and vegetables and influence of pH onthem.
- 8. To study the germination of pulses as minimal processed food withbiofortification.
- 9. Estimation of reducing sugar by Fehling'sprocedure.
- 10. Determination of pH of different foods using pHmeter.

Books recommended

- 1. Bamji, M.S., Krishnaswamy, K., Brahmam, G. N. V. (2019). Textbook of Human Nutrition, 4th edition. Oxford and IBH Publishing Co. Pvt.Ltd.
- 2. Srivastava, R.P. and Kumar, S. (2019). Fruits and Vegetables Preservation- Principles and Practices. 3rd Ed. International Book Distributing Co.
- 3. De Sukumar. (2007). Outlines of Dairy Technology, Oxford University Press,Oxford.

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