































**Syllabus-2023-2024**

**BSc\_Biotechnology**

<b>Title of the Course</b>	Bioprocess Engineering
<b>Course Code</b>	BSBT 402 (P)

Part A										
Year	2nd	Semester	4th	Credits	L	T	P	C		
					3	0	1	4		
<b>Course Type</b>	Theory only									
<b>Course Category</b>	Discipline Core									
<b>Pre-Requisite/s</b>	The student should have basic understanding of units, use of living organisms for the production of different metabolites				<b>Co-Requisite/s</b>			The student should have basic understanding of basic concepts of bioprocesses for the benefit of society		
<b>Course Outcomes &amp; Bloom's Level</b>	<b>CO1-</b> The course prepares the student to understand the basic concepts of Bioprocess Engineering, its applications and future prospects. <b>(BL1-Remember)</b> <b>CO2-</b> The subject Bioprocess Engineering is designed for under graduate students of biotechnology for understanding of basic concepts of each and every division of the subject along with its applications in other fields. <b>(BL2-Understand)</b> <b>CO3-</b> The course aims to provide experimental basis, and to enable students to acquire a specialized knowledge and understanding. <b>(BL2-Understand)</b> <b>CO4-</b> The course aims to provide basis of analyzing the applications of Bioprocess Engineering in various fields of research and industries. <b>(BL3-Apply)</b> <b>CO5-</b> The course aims to provide basis of design, production and purification of bioproducts produced through research and in industries. <b>(BL3-Apply)</b>									
<b>Courses Elements</b>	Skill Development ✓ Entrepreneurship ✓ Employability ✓ Professional Ethics X Gender X Human Values X Environment X		<b>SDG (Goals)</b>	SDG4(Quality education)						

Part B				
Modules	Contents	Pedagogy	Hours	
Unit I	Units and dimensions: dimensional analysis, stoichiometric and composition relationship, Newton's law of viscosity and its measurement. Introduction to Bioprocess technology	Class room teaching (chalk-board), Power Point Presentations, Online Classes, Interactive Videos	8	
Unit-II	Kinetics of microbial growth, death and product synthesis; Air and media sterilization, Types of bioreactor. Kinetics of batch and continuous reactor.	Class room teaching (chalk-board), Power Point Presentations, Online Classes, Interactive Videos	8	
Unit-III	Transport phenomenon in biochemical engineering: Mass transfer, heat transfer, rheology Product recovery processes, centrifugation, chromatography, extraction process, crystallization, drying.	Class room teaching (chalk-board), Power Point Presentations, Online Classes, Interactive Videos	8	
Unit-IV	Microbial Production of Vitamin B12, amino acids (Glutamic acid), Microbial production of Organic acids (Citric acid), solvents (Ethanol)	Class room teaching (chalk-board), Power Point Presentations, Online Classes, Interactive Videos	8	
Unit-V	Aeration and agitation, Immobilization techniques and their applications, Microbial production of food-SCP, Product recovery processes.	Class room teaching (chalk-board), Power Point Presentations, Online Classes, Interactive Videos	8	

Part C				
Modules	Title	Indicative-ABCA/PBL/ Experiments/Field work/ Internships	Bloom's Level	Hours
1	Media balancing experiments	Experiments	BL2-Understand	2
1	Isolation of industrially important microbes from the environment.	Experiments	BL3-Apply	2
3	Production of alcohol using different substrates and its downstream process	PBL	BL3-Apply	2
4	Microbial production of citric acid using Aspergillus niger	Experiments	BL3-Apply	2
5	Microbial production of acetic acid.	Experiments	BL3-Apply	2
6	9. Organic Solvent production	PBL	BL3-Apply	2
7	Microbial production of different biological products.	PBL	BL6-Create	30 days

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
100	40	40	12	60	
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
100	50	40	20	60	

Part E	
<b>Books</b>	Bioprocess Engg. Principles, P.M. Doran, Elsevier
<b>Articles</b>	<a href="https://www.frontiersin.org/journals/bioengineering-and-biotechnology/sections/bioprocess-engineering">https://www.frontiersin.org/journals/bioengineering-and-biotechnology/sections/bioprocess-engineering</a>
<b>References Books</b>	Principles of Fermentation Technology, Peter F. Stanbury, Allan Whitaker, Stephen Hall, Pergamon.
<b>MOOC Courses</b>	<a href="https://nptel.ac.in/courses/102106022">https://nptel.ac.in/courses/102106022</a> <a href="https://nptel.ac.in/courses/102106048">https://nptel.ac.in/courses/102106048</a>
<b>Videos</b>	<a href="https://nptel.ac.in/courses/102106022">https://nptel.ac.in/courses/102106022</a> <a href="https://nptel.ac.in/courses/102106048">https://nptel.ac.in/courses/102106048</a>

Course Articulation Matrix																
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3	
CO1	1	2	-	-	-	-	-	-	1	1	-	-	-	-	-	
CO2	2	1	-	-	-	-	-	-	1	1	-	-	-	-	-	
CO3	1	1	-	-	-	-	-	-	1	1	-	-	-	-	-	
CO4	1	2	-	-	-	-	-	-	1	2	-	-	-	-	-	
CO5	1	2	-	-	-	-	-	-	1	2	-	-	-	-	-	
CO6	-	-	-	-	-	-	-	-	1	2	-	-	-	-	-	











































<b>Title of the Course</b>	Animal Physiology
<b>Course Code</b>	BSBT GE IV (T)

Part A					
Year	2nd	Semester	4th	Credits	L T P C 3 0 1 4
<b>Course Type</b>	Embedded theory and lab				
<b>Course Category</b>	Generic Elective				
<b>Pre-Requisite/s</b>	basic concepts of physiology and the organ systems physiology of animals determine and understand working and functioning of different systems with their anatomical and biochemical aspects describe the system physiology of mammals		<b>Co-Requisite/s</b>	Relate with organic mechanisms in biology	
<b>Course Outcomes &amp; Bloom's Level</b>	<b>CO1-</b> To describe fundamental knowledge of animal physiology( <b>BL1-Remember</b> ) <b>CO2-</b> To understand the detailed concepts of digestion respiration excretion the functioning of nerves and muscles Hormones and reproduction( <b>BL2-Understand</b> ) <b>CO3-</b> To understand the importance of Physiology and its applications( <b>BL3-Apply</b> ) <b>CO4-</b> To provide experimental basis, and to enable students to basic concept of physiology( <b>BL4-Analyze</b> ) <b>CO5-</b> To evaluate the applications of Physiology in various fields such as research and development as well as in various industries( <b>BL5-Evaluate</b> ) <b>CO6-</b> To apply the understanding of Physiology in their future perspective fields i.e. Medical and clinical, Pathological, drug industries etc. ( <b>BL6-Create</b> )				
<b>Courses Elements</b>	Skill Development ✓ Entrepreneurship ✓ Employability ✓ Professional Ethics X Gender X Human Values X Environment X	<b>SDG (Goals)</b>	SDG1(No poverty) SDG2(Zero hunger) SDG4(Quality education) SDG14(Life below water) SDG15(Life on land)		

Part B			
Modules	Contents	Pedagogy	Hours
1	Animal Nutrition- Nutrients and their Functions Physiology of Digestion Hormonal control of digestion absorption of Food and disorders.	Tutorials, Collaborative, Demonstrations, Project methods Experiments,	8
2	Physiology of Respiration in Mammals Respiratory Pigments Regulation of Respiration Osmo-regulation in animals. Circulatory System: Heart Cardiac Cycle Blood pressure Blood Vessels ECG – its principle and significance	Tutorials, Collaborative, Demonstrations, Project methods Experiments,	8
3	Immune System in Mammals : An overview, Excretory System & Physiology of Excretion in Mammals Counter current theory Thermoregulation in Animals Hibernation Aestivation.	Tutorials, Collaborative, Demonstrations, Project methods Experiments,	8
4	Nervous tissue- Structure, Properties Function and Physiology of nerve Impulse Conduction EEG: its principle and significance Muscular Tissue -Types structure Muscular Physiology Chemical Changes during muscular physiology	Tutorials, Collaborative, Demonstrations, Project methods Experiments,	8
5	Endocrine gland- Pituitary gland Thyroid and Parathyroid gland Adrenal gland Thymus gland Pancreas and other glands Mechanism of Hormonal action Physiology of Reproduction in mammals	Tutorials, Collaborative, Demonstrations, Project methods Experiments,	8

Part C				
Modules	Title	Indicative-ABCA/PBL/ Experiments/Field work/ Internships	Bloom's Level	Hours
I	Spotting vis permanent slides of digestivesystem and experiments based onmetabolism	Experiments	BL2-Understand	8
VI	Detection of Carbohydrates, Protein and fats in given samples	PBL	BL4-Analyze	6
III	determination of Blood group Bloodpressure and study of Immune organs	Experiments	BL4-Analyze	4
IV	Spotting Muscular and nervous tissue	Experiments	BL2-Understand	4
V	Study of hormonal action and study ofgonads	Experiments	BL4-Analyze	4

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
100	40	60	18	40	
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
100	50	60	30	40	

Part E	
<b>Books</b>	Prasad.N.K.;Enzyme Technology: Pacemaker of Biotechnology;2nd Edition Palmer;Enzymes, Horwood Publishing Series, 2001
<b>Articles</b>	<a href="https://www.sciencedirect.com/topics/agricultural-and-biological-sciences/enzyme-activity">https://www.sciencedirect.com/topics/agricultural-and-biological-sciences/enzyme-activity</a> <a href="https://www.pmc.ncbi.nlm.nih.gov/pmc/articles/PMC8169242/">https://www.pmc.ncbi.nlm.nih.gov/pmc/articles/PMC8169242/</a> <a href="https://pubs.acs.org/doi/10.1021/acsomega.2c07560">https://pubs.acs.org/doi/10.1021/acsomega.2c07560</a>
<b>References Books</b>	Biocatalysts and enzyme technology, Buchholz.K,Kasche.V, Bornscheuer.U.V, Published by Wiley-VCH, 2005. Wiseman, A- Handbook of Enzyme Biotechnology, 3rd Edition, Ellis Horwood Publication,2010 Buchholz.K,Kasche.V,Bornscheuer.U.T.,Biocatalysts and enzyme technology, Published by Wiley-VCH, 2005. Palmer.T, Enzymes: Biochemistry, Biotechnology, Clinical Chemistry: Horwood Publishing House, Chichester, England, 2001. Biswanger.H,Practical enzymology., Wiley Publication, 2nd Edition, 2011
<b>MOOC Courses</b>	<a href="https://hptel.ac.in/courses/102103097">https://hptel.ac.in/courses/102103097</a>
<b>Videos</b>	<a href="https://hptel.ac.in/courses/102103097">https://hptel.ac.in/courses/102103097</a>

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3
CO1	3	-	1	2	2	2	-	-	-	-	-	-	2	-	1
CO2	3	1	1	2	2	2	-	-	-	-	-	-	1	2	2
CO3	2	1	1	2	1	1	-	-	-	-	-	-	2	3	1
CO4	3	-	-	1	1	1	1	-	-	-	-	-	1	2	2
CO5	-	-	-	-	1	-	1	-	-	-	-	-	2	-	1
CO6	-	2	-	-	1	-	-	-	-	-	-	-	1	-	-





















































**Syllabus-2023-2024**

**BSc\_ComputerScience**

<b>Title of the Course</b>	Computer system organization
<b>Course Code</b>	BSCS0402[T]

Part A					
Year	2nd	Semester	4th	Credits	
<b>Course Type</b>	Theory only				
<b>Course Category</b>	Disciplinary Major				
<b>Pre-Requisite/s</b>	An Attendee of this course must be familiar with the following ◊ Digital Logic Gates ◊ Basic Computer Architecture ◊ Computer Number Systems			<b>Co-Requisite/s</b>	
<b>Course Outcomes &amp; Bloom's Level</b>	<b>CO1-</b> To identify the basic concepts and view of professional and scientific communication approaches for microbiology settings ( <b>BL1-Remember</b> ) <b>CO2-</b> To understand the gene transfer mechanisms and a detailed insight into mutations and their analysis ( <b>BL2-Understand</b> ) <b>CO3-</b> To describe comprehensive understanding of sterilization processes and media preparation pipelines ( <b>BL3-Apply</b> ) <b>CO4-</b> To provide experimental basis, and to enable students to analyse the basic concepts of microbial evolution, phylogeny, nutritional aspects, and elements of microbial genetics( <b>BL4-Analyze</b> ) <b>CO5-</b> To apply Appraise the current regulatory, quality control, and legal frameworks that impact biotechnology and ethical behaviours that foster positive and productive interactions in diverse microbiology and biotechnology settings ( <b>BL5-Evaluate</b> ) <b>CO6-</b> ()				
<b>Courses Elements</b>	Skill Development ✓ Entrepreneurship ✓ Employability ✓ Professional Ethics X Gender X Human Values X Environment X	<b>SDG (Goals)</b>	SDG4(Quality education)		

Part B			
Modules	Contents	Pedagogy	Hours



**Project Base Learning**  
**Computer System Organization**  
**BCA 301**

S.no	Activity Details	Outcomes of the Activity
1	Overview of Register Transfer Language & micro-operations, Classification of Micro operations,	This activity help to study for better understanding of computer hardware operation.
2	Design of arithmetic, Logic and shift micro-operations.	This activity help to understanding of Logic and Shift micro-operations.
3	Architecture of a Processor, Concept of ALU, Control Unit, Registers Instruction Register, Control Word, Program Counter, Stack Organization, instruction set, instruction formats, addressing modes, instruction cycle, Interrupt and Interrupt cycle	This activity help to understanding various function of Computer Hardware.
4	Data Transfer Mode, Program Controlled, Interrupt driven, DMA (Direct Memory Access).	This activity will help to understanding the various Activity perform by Data Transfer and DMA.
5	Memory organization, Concept of Associative memory, cache memory organization, virtual memory organization	This activity will help to understanding the Memory Management in Computer Hardware etc.

Part D(Marks Distribution)

Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
100	40	60	18	40	12
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E

<b>Books</b>	Hayes, J. P. (2017). Computer System Architecture. McGraw Hill. Stallings, W. (2022). Computer Organization and Architecture. Prentice Hall.
<b>Articles</b>	
<b>References Books</b>	
<b>MOOC Courses</b>	
<b>Videos</b>	

Course Articulation Matrix

COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3
CO1	3	-	-	-	-	-	-	-	-	-	-	-	2	-	2
CO2	1	2	-	-	2	-	-	-	-	-	-	-	2	3	3
CO3	3	1	-	-	2	-	-	-	-	-	-	-	3	3	3
CO4	-	1	1	2	1	-	-	-	-	-	-	-	2	2	3
CO5	-	1	-	-	1	-	-	-	-	-	-	-	2	2	2
CO6	3	1	-	-	-	-	-	-	-	-	-	-	2	-	-



**Syllabus-2023-2024**

**BSc\_ComputerScience**

<b>Title of the Course</b>	Web Designing with PHP
<b>Course Code</b>	BSCS0501[T]

**Part A**

<b>Year</b>	3rd	<b>Semester</b>	5th	<b>Credits</b>	L	T	P	C
					3	0	1	4
<b>Course Type</b>	Embedded theory and lab							
<b>Course Category</b>	Disciplinary Major							
<b>Pre-Requisite/s</b>					<b>Co-Requisite/s</b>			
<b>Course Outcomes &amp; Bloom's Level</b>	<b>CO1-</b> To identify the basic concepts and view of professional and scientific communication approaches for microbiology settings ( <b>BL1-Remember</b> ) <b>CO2-</b> To understand the gene transfer mechanisms and a detailed insight into mutations and their analysis ( <b>BL2-Understand</b> ) <b>CO3-</b> To describe comprehensive understanding of sterilization processes and media preparation pipelines ( <b>BL3-Apply</b> ) <b>CO4-</b> To provide experimental basis, and to enable students to analyse the basic concepts of microbial evolution, phylogeny, nutritional aspects, and elements of microbial genetics( <b>BL4-Analyze</b> ) <b>CO5-</b> To apply Appraise the current regulatory, quality control, and legal frameworks that impact biotechnology and ethical behaviours that foster positive and productive interactions in diverse microbiology and biotechnology settings ( <b>BL5-Evaluate</b> )							
<b>Courses Elements</b>	Skill Development ✓ Entrepreneurship ✓ Employability ✓ Professional Ethics X Gender X Human Values X Environment X	<b>SDG (Goals)</b>		SDG1 (No poverty) SDG2 (Zero hunger) SDG4 (Quality education)				

**Part B**

<b>Modules</b>	<b>Contents</b>	<b>Pedagogy</b>	<b>Hours</b>
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## PBL TOPICS

### PHP

#### **1. Simple CMS (Content Management System):**

- Build a basic CMS using PHP where users can create, edit, delete, and manage content (e.g., articles, blog posts).
- Include features like user authentication, role-based access control, and a WYSIWYG editor for content creation.

#### **2. Online Quiz System:**

- Develop an online quiz application where users can take quizzes on various topics.
- Implement features such as user registration, quiz creation, multiple-choice questions, scoring, and result display.

#### **3. Online Task Management System:**

- Create a task management application where users can create tasks, assign them to others, set deadlines, and track progress.
- Include features like user authentication, task categorization, priority levels, and status updates.

#### **4. E-commerce Website:**

- Build a simple e-commerce platform using PHP where users can browse products, add them to cart, and make purchases.
- Implement features like user registration, product catalog, shopping cart functionality, and payment integration (e.g., PayPal).

#### **5. Online Student Information System:**

- Develop a student information system for managing student records, course details, grades, and attendance.
- Include features such as user authentication, student enrolment, course registration, and grade management.





**Syllabus-2023-2024**

**BSc\_ComputerScience**

<b>Title of the Course</b>	Software Engineering
<b>Course Code</b>	BSCS0601[T]

**Part A**

<b>Year</b>	3rd	<b>Semester</b>	6th	<b>Credits</b>	L	T	P	C
					3	0	1	4
<b>Course Type</b>	Embedded theory and lab							
<b>Course Category</b>	Disciplinary Major							
<b>Pre-Requisite/s</b>	student must have knowledge about basic data structures , computer organization & programming language concepts.				<b>Co-Requisite/s</b>			
<b>Course Outcomes &amp; Bloom's Level</b>	<b>CO1-</b> To identify the basic concepts and view of professional and scientific communication approaches for microbiology settings ( <b>BL1-Remember</b> ) <b>CO2-</b> To understand the gene transfer mechanisms and a detailed insight into mutations and their analysis ( <b>BL2-Understand</b> ) <b>CO3-</b> To describe comprehensive understanding of sterilization processes and media preparation pipelines ( <b>BL3-Apply</b> ) <b>CO4-</b> To provide experimental basis, and to enable students to analyse the basic concepts of microbial evolution, phylogeny, nutritional aspects, and elements of microbial genetics( <b>BL4-Analyze</b> ) <b>CO5-</b> To apply Appraise the current regulatory, quality control, and legal frameworks that impact biotechnology and ethical behaviours that foster positive and productive interactions in diverse microbiology and biotechnology settings ( <b>BL5-Evaluate</b> ) <b>CO6-</b> ()							
<b>Courses Elements</b>	Skill Development X Entrepreneurship ✓ Employability ✓ Professional Ethics X Gender X Human Values X Environment X		<b>SDG (Goals)</b>		SDG1(No poverty) SDG2(Zero hunger) SDG4(Quality education)			

**Part B**

<b>Modules</b>	<b>Contents</b>	<b>Pedagogy</b>	<b>Hours</b>
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### **Case Study** **Software Engineering (402)**

1. Analysing the challenges and solutions for software maintenance: Students are required to identify the challenges appeared during software maintenance using various types of information gathering tools and must propose a systematic and feasible maintenance plan with output showing growth with respect to following points
  - User Satisfaction level
  - Software periodic update
  - Software Licence renewable
  - Software upgradability.
2. Perform automated testing and design customized test cases on any project modules. Also report the bugs encountered during testing phase and compute time incurred in rectifying bugs during testing phase. Compare the time involved in rectifying bugs at development phase and at testing phase.
3. You are required to build a Inventory management system for a departmental store, Prepare a logical design as well as use case and system flowcharts for the same.
4. You are required to build a Student information system for a departmental of school of Engineering, Prepare a logical design as well as use case and system flowcharts for the same.
- 5.
6. Compute the following using any project/modules of your choice
  - Product Metrics
  - Process Metrics
  - Project Metrics
7. Prepare a complete SRS report of a software that is not in existence as well as software that is already is being used but needs to be updated.



## Part D(Marks Distribution)

Theory						
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation	
100	40	60	18	40	12	
Practical						
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation	
100	50	60	30	40	20	

## Part E

<b>Books</b>	Pressman, R. S., & Dr. B. R. M. (2014, January 23). Software Engineering: A Practitioner's Approach. McGraw-Hill Education. <a href="http://books.google.ie/books?">http://books.google.ie/books?</a>
<b>Articles</b>	
<b>References Books</b>	Pressman, R. S., & Dr. B. R. M. (2014, January 23). Software Engineering: A Practitioner's Approach. McGraw-Hill Education. <a href="http://books.google.ie/books?">http://books.google.ie/books?</a>
<b>MOOC Courses</b>	
<b>Videos</b>	<a href="https://onlinecourses.nptel.ac.in/noc20_cs68/preview">https://onlinecourses.nptel.ac.in/noc20_cs68/preview</a>

## Course Articulation Matrix

COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3
CO1	-	-	-	-	1	-	-	-	-	-	-	-	1	-	2
CO2	1	-	-	-	1	2	-	-	-	-	-	-	1	2	3
CO3	2	1	-	-	1	-	-	-	-	-	-	-	3	2	3
CO4	2	2	-	3	1	-	-	-	-	-	-	-	3	2	3
CO5	2	2	-	2	1	-	-	-	-	-	-	-	3	2	3
CO6	1	1	2	3	2	2	-	-	-	2	-	-	3	3	3

































































































**Syllabus-2023-2024**

**Bsc\_Microbiology**

<b>Title of the Course</b>	Plant Physiology
<b>Course Code</b>	BSMB GE IV (T)

Part A									
Year	2nd	Semester	4th	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>	SDG (Goals)								

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**Bsc\_Microbiology**

<b>Title of the Course</b>	Animal Physiology
<b>Course Code</b>	BSMB GEIV (T)

Part A									
Year	2nd	Semester	4th	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>	SDG (Goals)								

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**Bsc\_Microbiology**

<b>Title of the Course</b>	India in 21st Century
<b>Course Code</b>	BSMB VAC II (T)

Part A								
Year	1st	Semester	2nd	Credits	L	T	P	C
<b>Course Type</b>								
<b>Course Category</b>								
<b>Pre-Requisite/s</b>	Co-Requisite/s							
<b>Course Outcomes &amp; Bloom's Level</b>								
<b>Courses Elements</b>	SDG (Goals)							

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**Bsc\_Microbiology**

<b>Title of the Course</b>	Disaster Management
<b>Course Code</b>	BSMB VACIII (T)

Part A									
Year	2nd	Semester	3rd	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>	SDG (Goals)								

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**Bsc\_Microbiology**

<b>Title of the Course</b>	Fundamentals of Biochemistry
<b>Course Code</b>	BSMB101[T]

Part A									
Year	1st	Semester	1st	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>				SDG (Goals)					

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3





**Syllabus-2023-2024**

**Bsc\_Microbiology**

<b>Title of the Course</b>	General Microbiology
<b>Course Code</b>	BSMB102[1]

Part A									
Year	1st	Semester	1st	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>	SDG (Goals)								

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**Bsc\_Microbiology**

<b>Title of the Course</b>	Molecular Biology –I
<b>Course Code</b>	BSMB201(T)

Part A								
Year	1st	Semester	2nd	Credits	L	T	P	C
<b>Course Type</b>								
<b>Course Category</b>								
<b>Pre-Requisite/s</b>	Co-Requisite/s							
<b>Course Outcomes &amp; Bloom's Level</b>								
<b>Courses Elements</b>				SDG (Goals)				

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**Bsc\_Microbiology**

<b>Title of the Course</b>	Molecular Biology-II
<b>Course Code</b>	BSMB301(T)

Part A									
Year	2nd	Semester	3rd	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>	SDG (Goals)								

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**Bsc\_Microbiology**

<b>Title of the Course</b>	Plant Tissue Culture
<b>Course Code</b>	BSMB302(T)

Part A									
Year	2nd	Semester	3rd	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>	SDG (Goals)								

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**Bsc\_Microbiology**

<b>Title of the Course</b>	Genetics
<b>Course Code</b>	BSMB303(T)

Part A							
Year	2nd	Semester	3rd	Credits			
Course Type					L	T	
Course Category					P	C	
Pre-Requisite/s	Co-Requisite/s						
Course Outcomes & Bloom's Level							
Courses Elements				SDG (Goals)			

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**Bsc\_Microbiology**

<b>Title of the Course</b>	Genetic Engineering, Tools and applications
<b>Course Code</b>	BSMB401(T)

Part A									
Year	2nd	Semester	4th	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>	SDG (Goals)								

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**Bsc\_Microbiology**

<b>Title of the Course</b>	Bioprocess Engineering
<b>Course Code</b>	BSMB402(T)

Part A									
Year	2nd	Semester	4th	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>	SDG (Goals)								

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**Bsc\_Microbiology**

<b>Title of the Course</b>	Enzymology
<b>Course Code</b>	BSMB403(T)

Part A									
Year	2nd	Semester	4th	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>	SDG (Goals)								

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3





**Syllabus-2023-2024**

**Bsc\_Microbiology**

<b>Title of the Course</b>	Plant Ecology
<b>Course Code</b>	BSMBGE II (T)

Part A								
Year	1st	Semester	2nd	Credits	L	T	P	C
<b>Course Type</b>								
<b>Course Category</b>								
<b>Pre-Requisite/s</b>	Co-Requisite/s							
<b>Course Outcomes &amp; Bloom's Level</b>								
<b>Courses Elements</b>				SDG (Goals)				

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**Bsc\_Microbiology**

<b>Title of the Course</b>	General anatomy & comparative anatomy of Vertebrates
<b>Course Code</b>	BSMBGE II (T)

Part A								
Year	1st	Semester	2nd	Credits	L	T	P	C
<b>Course Type</b>								
<b>Course Category</b>								
<b>Pre-Requisite/s</b>	Co-Requisite/s							
<b>Course Outcomes &amp; Bloom's Level</b>								
<b>Courses Elements</b>				SDG (Goals)				

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**Bsc\_Microbiology**

<b>Title of the Course</b>	Inorganic Chmeistry
<b>Course Code</b>	BSMBGEIII (T)

Part A									
Year	2nd	Semester	3rd	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>	SDG (Goals)								

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**Bsc\_Microbiology**

<b>Title of the Course</b>	Environmental Issues and Sustainable Development
<b>Course Code</b>	BSMBVACIV (T)

Part A									
Year	2nd	Semester	4th	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>	SDG (Goals)								

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E
Books
Articles
References Books
MOOC Courses
Videos

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**BSc\_PCM**

<b>Title of the Course</b>	Mechanics
<b>Course Code</b>	BSPH0101[T]

Part A									
Year	1st	Semester	1st	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>				SDG (Goals)					

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**BSc\_ComputerScience**

<b>Title of the Course</b>	Properties of Matter
<b>Course Code</b>	BSPH0101[T]

Part A									
Year	1st	Semester	1st	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>				SDG (Goals)					

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**BSc\_PCM**

<b>Title of the Course</b>	Properties of Matter
<b>Course Code</b>	BSPH0102[T]

Part A									
Year	1st	Semester	1st	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>				SDG (Goals)					

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**BSc\_PCM**

<b>Title of the Course</b>	Statistical physics
<b>Course Code</b>	BSPH0202[T]

Part A								
Year	1st	Semester	2nd	Credits	L	T	P	C
<b>Course Type</b>								
<b>Course Category</b>								
<b>Pre-Requisite/s</b>	Co-Requisite/s							
<b>Course Outcomes &amp; Bloom's Level</b>								
<b>Courses Elements</b>				SDG (Goals)				

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3





**Syllabus-2023-2024**

**BSc\_ComputerScience**

<b>Title of the Course</b>	Optics
<b>Course Code</b>	BSPH0301[T]

Part A									
Year	2nd	Semester	3rd	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>				SDG (Goals)					

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**BSc\_PCM**

<b>Title of the Course</b>	Optics
<b>Course Code</b>	BSPH0301[T]

Part A									
Year	2nd	Semester	3rd	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>	SDG (Goals)								

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E
Books
Articles
References Books
MOOC Courses
Videos

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**BSc\_PCM**

<b>Title of the Course</b>	Oscillations of Waves
<b>Course Code</b>	BSPH0302[T]

Part A									
Year	2nd	Semester	3rd	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>	SDG (Goals)								

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**BSc\_PCM**

<b>Title of the Course</b>	Electricity and Magnetism
<b>Course Code</b>	BSPH0401{T}

Part A									
Year	2nd	Semester	4th	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>	SDG (Goals)								

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E
Books
Articles
References Books
MOOC Courses
Videos

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**BSc\_ComputerScience**

<b>Title of the Course</b>	Electricity and Magnetism
<b>Course Code</b>	BSPH0401{T}

Part A									
Year	2nd	Semester	4th	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>	SDG (Goals)								

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E
Books
Articles
References Books
MOOC Courses
Videos

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**BSc\_PCM**

<b>Title of the Course</b>	Electromagnetic Theory
<b>Course Code</b>	BSPH0404[T]

Part A									
Year	2nd	Semester	4th	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>	SDG (Goals)								

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**BSc\_PCM**

<b>Title of the Course</b>	Elementary quantum mechanics
<b>Course Code</b>	BSPH0502[T]

Part A									
Year	3rd	Semester	5th	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>	SDG (Goals)								

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E
Books
Articles
References Books
MOOC Courses
Videos

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**BSc\_ComputerScience**

<b>Title of the Course</b>	Java Programming
<b>Course Code</b>	BSPH0502[T]

Part A									
Year	3rd	Semester	5th	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>				SDG (Goals)					

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3





**Syllabus-2023-2024**

**BSc\_PCM**

<b>Title of the Course</b>	Classical Mechanics
<b>Course Code</b>	BSPH0601[T]

Part A									
Year	3rd	Semester	6th	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>	SDG (Goals)								

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**MSc\_Biotechnology**

<b>Title of the Course</b>	Enzyme Technology
<b>Course Code</b>	BT 202 (T)

Part A								
Year	1st	Semester	2nd	Credits	L	T	P	C
<b>Course Type</b>								
<b>Course Category</b>								
<b>Pre-Requisite/s</b>	Co-Requisite/s							
<b>Course Outcomes &amp; Bloom's Level</b>								
<b>Courses Elements</b>				SDG (Goals)				

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**MSc\_Biotechnology**

<b>Title of the Course</b>	Immunotechnology
<b>Course Code</b>	BT 204 (T)

Part A								
Year	1st	Semester	2nd	Credits	L	T	P	C
<b>Course Type</b>								
<b>Course Category</b>								
<b>Pre-Requisite/s</b>	Co-Requisite/s							
<b>Course Outcomes &amp; Bloom's Level</b>								
<b>Courses Elements</b>				SDG (Goals)				

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**MSc\_Biotechnology**

<b>Title of the Course</b>	Open Elective 1 : Bioinformatics
<b>Course Code</b>	BT 205 (T)

Part A								
Year	1st	Semester	2nd	Credits	L	T	P	C
<b>Course Type</b>								
<b>Course Category</b>								
<b>Pre-Requisite/s</b>	Co-Requisite/s							
<b>Course Outcomes &amp; Bloom's Level</b>								
<b>Courses Elements</b>				SDG (Goals)				

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**MSc\_Biotechnology**

<b>Title of the Course</b>	Genetic Engineering
<b>Course Code</b>	BT 301 (T)

Part A									
Year	2nd	Semester	3rd	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>	SDG (Goals)								

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**MSc\_Biotechnology**

<b>Title of the Course</b>	Plant Biotechnology
<b>Course Code</b>	BT 302(T)

Part A									
Year	2nd	Semester	3rd	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>	SDG (Goals)								

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**MSc\_Biotechnology**

<b>Title of the Course</b>	Animal Biotechnology
<b>Course Code</b>	BT 303 (T)

Part A									
Year	2nd	Semester	3rd	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>	SDG (Goals)								

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

MSc\_Biotechnology

<b>Title of the Course</b>	Agriculture Biotechnology and IPR
<b>Course Code</b>	BT 305 (T)

Part A									
Year	2nd	Semester	3rd	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>	SDG (Goals)								

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3







**Syllabus-2023-2024**

**MSc\_Biotechnology**

<b>Title of the Course</b>	General Microbiology and Microbial Genetics
<b>Course Code</b>	BT-102[T]

Part A									
Year	1st	Semester	1st	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>	SDG (Goals)								

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**MSc\_Biotechnology**

<b>Title of the Course</b>	Cell Biology
<b>Course Code</b>	BT-103[T]

Part A								
Year	1st	Semester	1st	Credits	L	T	P	C
<b>Course Type</b>								
<b>Course Category</b>								
<b>Pre-Requisite/s</b>	Co-Requisite/s							
<b>Course Outcomes &amp; Bloom's Level</b>								
<b>Courses Elements</b>				<b>SDG (Goals)</b>				

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**MSc\_Biotechnology**

<b>Title of the Course</b>	Bioanalytical Techniques
<b>Course Code</b>	BT-104[T]

Part A						
Year	1st	Semester	1st	Credits		
Course Type					L	T
Course Category					P	C
Pre-Requisite/s	Co-Requisite/s					
Course Outcomes & Bloom's Level						
Courses Elements			SDG (Goals)			

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**MSc\_Biotechnology**

<b>Title of the Course</b>	Stem cell biology									
<b>Course Code</b>	BT-205 (T)									

Part A										
Year	1st	Semester		2nd	Credits	L	T	P	C	
<b>Course Type</b>										
<b>Course Category</b>										
<b>Pre-Requisite/s</b>	Co-Requisite/s									
<b>Course Outcomes &amp; Bloom's Level</b>										
<b>Courses Elements</b>	SDG (Goals)									

Part B			
Modules	Contents		Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**MSc\_Biotechnology**

<b>Title of the Course</b>	Bioprocess Engineering
<b>Course Code</b>	BT304 (T)

Part A									
Year	2nd	Semester	3rd	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>	SDG (Goals)								

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**MSc\_Biotechnology**

<b>Title of the Course</b>	Research Project
<b>Course Code</b>	BT401

Part A									
Year	2nd	Semester	4th	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>	SDG (Goals)								

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**BSc\_Biotechnology**

<b>Title of the Course</b>	Environmental Microbiology
<b>Course Code</b>	DSE I (T)

Part A									
Year	3rd	Semester	5th	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>	SDG (Goals)								

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3





**Syllabus-2023-2024**

**Bsc\_Microbiology**

<b>Title of the Course</b>	Environmental Biotechnology
<b>Course Code</b>	DSE I (T)

Part A									
Year	3rd	Semester	5th	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>	SDG (Goals)								

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**Bsc\_Microbiology**

<b>Title of the Course</b>	Environmental Microbiology
<b>Course Code</b>	DSE I (T)

Part A									
Year	3rd	Semester	5th	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>	SDG (Goals)								

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E
Books
Articles
References Books
MOOC Courses
Videos

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**BSc\_Biotechnology**

<b>Title of the Course</b>	Environmental Biotechnology
<b>Course Code</b>	DSE I (T)

Part A									
Year	3rd	Semester	5th	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>	SDG (Goals)								

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**BSc\_FoodTechnology**

<b>Title of the Course</b>	Processing of fish and Marine Products [T]
<b>Course Code</b>	DSE I- BSFT-0504b

Part A									
Year	3rd	Semester	5th	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>	SDG (Goals)								

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**BSc\_Biotechnology**

<b>Title of the Course</b>	Agriculture Microbiology
<b>Course Code</b>	DSE II (T)

Part A									
Year	3rd	Semester	6th	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>	SDG (Goals)								

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**Bsc\_Microbiology**

<b>Title of the Course</b>	Agriculture Microbiology
<b>Course Code</b>	DSE II (T)

Part A									
Year	3rd	Semester	6th	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>	SDG (Goals)								

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**Bsc\_Microbiology**

<b>Title of the Course</b>	Agriculture Biotechnology and Intellectual property rights
<b>Course Code</b>	DSE II (T)

Part A									
Year	3rd	Semester	6th	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>	SDG (Goals)								

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**BSc\_Biotechnology**

<b>Title of the Course</b>	Agriculture Biotechnology and Intellectual property rights
<b>Course Code</b>	DSE II (T)

Part A									
Year	3rd	Semester	6th	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>	SDG (Goals)								

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3





**Syllabus-2023-2024**

**BSc\_FoodTechnology**

<b>Title of the Course</b>	Flavor Technology [T]
<b>Course Code</b>	DSE II- BSFT-0604a

Part A									
Year	3rd	Semester	6th	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>	SDG (Goals)								

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**BSc\_FoodTechnology**

<b>Title of the Course</b>	Vegetable & dairy fat rich product [T]
<b>Course Code</b>	DSE II- BSFT-0604b

Part A									
Year	3rd	Semester	6th	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>	SDG (Goals)								

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E
Books
Articles
References Books
MOOC Courses
Videos

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**BSc\_Biotechnology**

<b>Title of the Course</b>	Organic Mechanisms in Biology
<b>Course Code</b>	DSE III (T)

Part A									
Year	3rd	Semester	6th	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>	SDG (Goals)								

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**BSc\_Biotechnology**

<b>Title of the Course</b>	Waste Management
<b>Course Code</b>	DSE III (T)

Part A									
Year	3rd	Semester	6th	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>				SDG (Goals)					

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**Bsc\_Microbiology**

<b>Title of the Course</b>	Organic Mechanisms in Biology
<b>Course Code</b>	DSE III (T)

Part A									
Year	3rd	Semester	6th	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>	SDG (Goals)								

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**BSc\_Biotechnology**

<b>Title of the Course</b>	Molecular Diagnostics
<b>Course Code</b>	DSE IV (T)

Part A									
Year	3rd	Semester	6th	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>	SDG (Goals)								

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**Bsc\_Microbiology**

<b>Title of the Course</b>	Molecular Diagnostics
<b>Course Code</b>	DSE IV (T)

Part A									
Year	3rd	Semester	6th	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>	SDG (Goals)								

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**BSc\_Biotechnology**

<b>Title of the Course</b>	Frontiers in Biotechnology & Microbiology
<b>Course Code</b>	DSE IV (T)

Part A									
Year	3rd	Semester	6th	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>	SDG (Goals)								

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3





**Syllabus-2023-2024**

**BSc\_Biotechnology**

<b>Title of the Course</b>	Medical Biotechnology
<b>Course Code</b>	DSE V (T)

Part A									
Year	4th	Semester	7th	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>	SDG (Goals)								

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**BSc\_Biotechnology**

<b>Title of the Course</b>	Medical Microbiology
<b>Course Code</b>	DSE V (T)

Part A									
Year	4th	Semester	7th	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>	SDG (Goals)								

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**Bsc\_Microbiology**

<b>Title of the Course</b>	Medical Biotechnology
<b>Course Code</b>	DSE V (T)

Part A									
Year	4th	Semester	7th	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>				SDG (Goals)					

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**Bsc\_Microbiology**

<b>Title of the Course</b>	Medical Microbiology
<b>Course Code</b>	DSE V (T)

Part A									
Year	4th	Semester	7th	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>	SDG (Goals)								

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**Bsc\_Microbiology**

<b>Title of the Course</b>	Industrial Biotechnology
<b>Course Code</b>	DSE VI (T)

Part A									
Year	4th	Semester	7th	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>	SDG (Goals)								

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**Bsc\_Microbiology**

<b>Title of the Course</b>	Industrial Microbiology
<b>Course Code</b>	DSE VI (T)

Part A									
Year	4th	Semester	7th	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>	SDG (Goals)								

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**BSc\_Biotechnology**

<b>Title of the Course</b>	Industrial Microbiology
<b>Course Code</b>	DSE VI (T)

Part A									
Year	4th	Semester	7th	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>	SDG (Goals)								

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**BSc\_Biotechnology**

<b>Title of the Course</b>	Industrial Biotechnology
<b>Course Code</b>	DSE VI (T)

Part A									
Year	4th	Semester	7th	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>	SDG (Goals)								

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3





**Syllabus-2023-2024**

**BSc\_Biotechnology**

<b>Title of the Course</b>	Pharmaceutical Biotechnology
<b>Course Code</b>	DSE VII (T)

Part A									
Year	4th	Semester	8th	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>	SDG (Goals)								

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E
Books
Articles
References Books
MOOC Courses
Videos

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3





**Syllabus-2023-2024**

**BSc\_Biotechnology**

<b>Title of the Course</b>	Food and Dairy Microbiology
<b>Course Code</b>	DSE VII (T)

Part A									
Year	4th	Semester	8th	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>				SDG (Goals)					

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3





**Syllabus-2023-2024**

**BSc\_ComputerScience**

<b>Title of the Course</b>	Cloud Computing
<b>Course Code</b>	DSE0601[T]

Part A									
Year	3rd	Semester	6th	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>	SDG (Goals)								

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**BSc\_ComputerScience**

<b>Title of the Course</b>	Mobile Application Development
<b>Course Code</b>	DSE0603[T]

Part A						
Year	3rd	Semester	6th	Credits		
Course Type						
Course Category						
Pre-Requisite/s	Co-Requisite/s					
Course Outcomes & Bloom's Level						
Courses Elements			SDG (Goals)			

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**BSc\_PCM**

<b>Title of the Course</b>	Electronics
<b>Course Code</b>	DSE1[T]

Part A									
Year	3rd	Semester	5th	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>				SDG (Goals)					

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**BSc\_ComputerScience**

<b>Title of the Course</b>	AI and its Application
<b>Course Code</b>	DSE1[T]

Part A									
Year	3rd	Semester	5th	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>	SDG (Goals)								

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3





**Syllabus-2023-2024**

**BSc\_PCM**

<b>Title of the Course</b>	Condence Matter Physics
<b>Course Code</b>	DSPH0601[T]

Part A									
Year	3rd	Semester	6th	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>	SDG (Goals)								

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**BSc\_PCM**

<b>Title of the Course</b>	Atomic and Molecular Physics
<b>Course Code</b>	DSPH0602[T]

Part A									
Year	3rd	Semester	6th	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>	SDG (Goals)								

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E
Books
Articles
References Books
MOOC Courses
Videos

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**Bsc\_Microbiology**

<b>Title of the Course</b>	Field Project/Internship
<b>Course Code</b>	FP/In 1

Part A									
Year	4th	Semester	7th	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>	SDG (Goals)								

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E
Books
Articles
References Books
MOOC Courses
Videos

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**BSc\_Biotechnology**

<b>Title of the Course</b>	Field Project/Internship
<b>Course Code</b>	FP/In 1

Part A									
Year	4th	Semester	7th	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>	SDG (Goals)								

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**Bsc\_Microbiology**

<b>Title of the Course</b>	Field Project/Internship
<b>Course Code</b>	FP/In II

Part A									
Year	4th	Semester	8th	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>	SDG (Goals)								

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**BSc\_Biotechnology**

<b>Title of the Course</b>	Field Project/Internship
<b>Course Code</b>	FP/In II

Part A							
Year	4th	Semester	8th	Credits			
Course Type					L	T	
Course Category					P	C	
Pre-Requisite/s	Co-Requisite/s						
Course Outcomes & Bloom's Level							
Courses Elements				SDG (Goals)			

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**MSc\_FoodTechnology**

<b>Title of the Course</b>	Principles of Food Processing [T]
<b>Course Code</b>	FT-101[T]

Part A									
Year	1st	Semester	1st	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>				SDG (Goals)					

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**MSc\_FoodTechnology**

<b>Title of the Course</b>	Fundamentals of Food Chemistry [T]
<b>Course Code</b>	FT-102[T]

Part A									
Year	1st	Semester	1st	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>				SDG (Goals)					

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E
Books
Articles
References Books
MOOC Courses
Videos

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3





**Syllabus-2023-2024**

**MSc\_FoodTechnology**

<b>Title of the Course</b>	Food Additives [T]
<b>Course Code</b>	FT-103[T]

Part A									
Year	1st	Semester	1st	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>				SDG (Goals)					

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**MSc\_FoodTechnology**

<b>Title of the Course</b>	Food Microbiology [T]
<b>Course Code</b>	FT-104[T]

Part A									
Year	1st	Semester	1st	Credits	L	T	P	C	
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>							SDG (Goals)		

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**MSc\_FoodTechnology**

<b>Title of the Course</b>	Sensory Evaluation and Food Waste Management [T]
<b>Course Code</b>	FT-105[T]

Part A									
Year	1st	Semester	1st	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>	SDG (Goals)								

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**MSc\_FoodTechnology**

<b>Title of the Course</b>	Processing of Cereals, Pulses, Oilseeds and Sugar Crops [T]
<b>Course Code</b>	FT-202 [T]

Part A								
Year	1st	Semester	2nd	Credits	L	T	P	C
<b>Course Type</b>								
<b>Course Category</b>								
<b>Pre-Requisite/s</b>	Co-Requisite/s							
<b>Course Outcomes &amp; Bloom's Level</b>								
<b>Courses Elements</b>				SDG (Goals)				

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**MSc\_FoodTechnology**

<b>Title of the Course</b>	Processing of Milk and Milk Products [T]
<b>Course Code</b>	FT-203 [T]

Part A								
Year	1st	Semester	2nd	Credits	L	T	P	C
<b>Course Type</b>								
<b>Course Category</b>								
<b>Pre-Requisite/s</b>	Co-Requisite/s							
<b>Course Outcomes &amp; Bloom's Level</b>								
<b>Courses Elements</b>				SDG (Goals)				

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**MSc\_FoodTechnology**

<b>Title of the Course</b>	Livestock products Technology [T]
<b>Course Code</b>	FT-204 [T]

Part A								
Year	1st	Semester	2nd	Credits	L	T	P	C
<b>Course Type</b>								
<b>Course Category</b>								
<b>Pre-Requisite/s</b>	Co-Requisite/s							
<b>Course Outcomes &amp; Bloom's Level</b>								
<b>Courses Elements</b>				SDG (Goals)				

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

MSc\_FoodTechnology

<b>Title of the Course</b>	Beverage Technology [T]
<b>Course Code</b>	FT-301 [T]

Part A									
Year	2nd	Semester	3rd	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>	SDG (Goals)								

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**MSc\_FoodTechnology**

<b>Title of the Course</b>	Food analysis and Instrumentation [T]
<b>Course Code</b>	FT-302 [T]

Part A									
Year	2nd	Semester	3rd	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>	SDG (Goals)								

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E
Books
Articles
References Books
MOOC Courses
Videos

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3





**Syllabus-2023-2024**

MSc\_FoodTechnology

<b>Title of the Course</b>	Food Packaging [T]
<b>Course Code</b>	FT-304 [T]

Part A							
Year	2nd	Semester	3rd	Credits			
Course Type					L	T	
Course Category					P	C	
Pre-Requisite/s	Co-Requisite/s						
Course Outcomes & Bloom's Level							
Courses Elements				SDG (Goals)			

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E
Books
Articles
References Books
MOOC Courses
Videos

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**MSc\_FoodTechnology**

<b>Title of the Course</b>	Research Project [P]
<b>Course Code</b>	FT-401 [P]

Part A									
Year	2nd	Semester	4th	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>	SDG (Goals)								

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**MSc\_FoodTechnology**

<b>Title of the Course</b>	Research Report and Presentation [P]
<b>Course Code</b>	FT-402 [P]

Part A									
Year	2nd	Semester	4th	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>	SDG (Goals)								

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**BSc\_FoodTechnology**

<b>Title of the Course</b>	Tools and techniques for food [T]
<b>Course Code</b>	GE-II [T]

Part A									
Year	1st	Semester		2nd	Credits	L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>					SDG (Goals)				

Part B				
Modules	Contents		Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**BSc\_FoodTechnology**

<b>Title of the Course</b>	Food and Business Management
<b>Course Code</b>	GE-III

Part A						
Year	2nd	Semester	3rd	Credits		
<b>Course Type</b>						
<b>Course Category</b>						
<b>Pre-Requisite/s</b>	Co-Requisite/s					
<b>Course Outcomes &amp; Bloom's Level</b>						
<b>Courses Elements</b>	SDG (Goals)					

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E
Books
Articles
References Books
MOOC Courses
Videos

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**BSc\_FoodTechnology**

<b>Title of the Course</b>	Entrepreneurship Development [T]
<b>Course Code</b>	GE-IV [T]

Part A									
Year	2nd	Semester	4th	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>	SDG (Goals)								

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**BSc\_FoodTechnology**

<b>Title of the Course</b>	Intellectual Property Rights [T]
<b>Course Code</b>	GE-IV [T]

Part A									
Year	2nd	Semester	4th	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>	SDG (Goals)								

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**BSc\_Biotechnology**

<b>Title of the Course</b>	Animal Diversity
<b>Course Code</b>	GEI(T)

Part A								
Year	1st	Semester	1st	Credits	L	T	P	C
<b>Course Type</b>								
<b>Course Category</b>								
<b>Pre-Requisite/s</b>	Co-Requisite/s							
<b>Course Outcomes &amp; Bloom's Level</b>								
<b>Courses Elements</b>				<b>SDG (Goals)</b>				

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3







**Syllabus-2023-2024**

**BSc\_FoodTechnology**

<b>Title of the Course</b>	Industrial training
<b>Course Code</b>	IAPC II

Part A						
Year	3rd	Semester	6th	Credits		
Course Type						
Course Category						
Pre-Requisite/s	Co-Requisite/s					
Course Outcomes & Bloom's Level						
Courses Elements			SDG (Goals)			

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**BSc\_FoodTechnology**

<b>Title of the Course</b>	IAPC III [P]
<b>Course Code</b>	IAPC III [P]

Part A									
Year	4th	Semester	7th	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>	SDG (Goals)								

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**BSc\_FoodTechnology**

<b>Title of the Course</b>	IAPC IV [P]
<b>Course Code</b>	IAPC IV [P]

Part A							
Year	4th	Semester	8th	Credits			
Course Type		L		T		P	
Course Category		C					
<b>Pre-Requisite/s</b>	Co-Requisite/s						
<b>Course Outcomes &amp; Bloom's Level</b>							
<b>Courses Elements</b>				<b>SDG (Goals)</b>			

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**BSc\_FoodTechnology**

<b>Title of the Course</b>	NCC-2
<b>Course Code</b>	NCC-2

Part A									
Year	1st	Semester	2nd	Credits	L	T	P	C	
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>				SDG (Goals)					

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**BSc\_FoodTechnology**

<b>Title of the Course</b>	NCC-I
<b>Course Code</b>	NCC-I

Part A								
Year	1st	Semester	1st	Credits	L	T	P	C
<b>Course Type</b>								
<b>Course Category</b>								
<b>Pre-Requisite/s</b>	Co-Requisite/s							
<b>Course Outcomes &amp; Bloom's Level</b>								
<b>Courses Elements</b>				<b>SDG (Goals)</b>				

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3





**Syllabus-2023-2024**

**BSc\_ComputerScience**

<b>Title of the Course</b>	NCC
<b>Course Code</b>	NCC0101[T]

Part A									
Year	1st	Semester	1st	Credits	L	T	P	C	
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>							SDG (Goals)		

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E
<b>Books</b>
<b>Articles</b>
<b>References Books</b>
<b>MOOC Courses</b>
<b>Videos</b>

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3





**Syllabus-2023-2024**

**BSc\_PCM**

<b>Title of the Course</b>	NCC (optional)
<b>Course Code</b>	NCC0201 [T]

Part A								
Year	1st	Semester	2nd	Credits	L	T	P	C
<b>Course Type</b>								
<b>Course Category</b>								
<b>Pre-Requisite/s</b>	Co-Requisite/s							
<b>Course Outcomes &amp; Bloom's Level</b>								
<b>Courses Elements</b>				SDG (Goals)				

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**BSc\_ComputerScience**

<b>Title of the Course</b>	NCC (optional)
<b>Course Code</b>	NCC0201 [T]

Part A								
Year	1st	Semester	2nd	Credits	L	T	P	C
<b>Course Type</b>								
<b>Course Category</b>								
<b>Pre-Requisite/s</b>	Co-Requisite/s							
<b>Course Outcomes &amp; Bloom's Level</b>								
<b>Courses Elements</b>				<b>SDG (Goals)</b>				

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**BSc\_Biotechnology**

<b>Title of the Course</b>	Biinstrumentation
<b>Course Code</b>	SEC I [T]

Part A								
Year	1st	Semester	1st	Credits	L	T	P	C
<b>Course Type</b>								
<b>Course Category</b>								
<b>Pre-Requisite/s</b>	Co-Requisite/s							
<b>Course Outcomes &amp; Bloom's Level</b>								
<b>Courses Elements</b>				<b>SDG (Goals)</b>				

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**BSc\_FoodTechnology**

<b>Title of the Course</b>	Cooperation Marketing & Finance
<b>Course Code</b>	SEC V

Part A									
Year	3rd	Semester	5th	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>	SDG (Goals)								

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E
Books
Articles
References Books
MOOC Courses
Videos

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3





**Syllabus-2023-2024**

**BSc\_Biotechnology**

<b>Title of the Course</b>	Marine Microbiology
<b>Course Code</b>	SEC V (T)

Part A									
Year	3rd	Semester	5th	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>	SDG (Goals)								

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**Bsc\_Microbiology**

<b>Title of the Course</b>	Organic Farming
<b>Course Code</b>	SEC V (T)

Part A									
Year	3rd	Semester	5th	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>	SDG (Goals)								

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**Bsc\_Microbiology**

<b>Title of the Course</b>	Marine Microbiology
<b>Course Code</b>	SEC V (T)

Part A									
Year	3rd	Semester	5th	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>	SDG (Goals)								

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3





**Syllabus-2023-2024**

**BSc\_FoodTechnology**

<b>Title of the Course</b>	Food Supply chain Management [T]
<b>Course Code</b>	SEC V [T]

Part A									
Year	3rd	Semester	5th	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>	SDG (Goals)								

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3





**Syllabus-2023-2024**

**Bsc\_Microbiology**

<b>Title of the Course</b>	Introduction to Good Laboratory practices
<b>Course Code</b>	SEC VI (T)

Part A									
Year	3rd	Semester	6th	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>	SDG (Goals)								

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E
Books
Articles
References Books
MOOC Courses
Videos

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**BSc\_Biotechnology**

<b>Title of the Course</b>	Introduction to Good Laboratory practices
<b>Course Code</b>	SEC VI (T)

Part A									
Year	3rd	Semester	6th	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>	SDG (Goals)								

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E
Books
Articles
References Books
MOOC Courses
Videos

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**BSc\_Biotechnology**

<b>Title of the Course</b>	Entrepreneurship development
<b>Course Code</b>	SEC VI (T)

Part A									
Year	3rd	Semester	6th	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>	SDG (Goals)								

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E
Books
Articles
References Books
MOOC Courses
Videos

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**Bsc\_Microbiology**

<b>Title of the Course</b>	Entrepreneurship development
<b>Course Code</b>	SEC VI (T)

Part A									
Year	3rd	Semester	6th	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>	SDG (Goals)								

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**Bsc\_Microbiology**

<b>Title of the Course</b>	Human Health and Vaccinology
<b>Course Code</b>	SEC VII (T)

Part A									
Year	4th	Semester	8th	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>	SDG (Goals)								

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**BSc\_Biotechnology**

<b>Title of the Course</b>	Hydroponics Cultivation
<b>Course Code</b>	SEC VII (T)

Part A									
Year	4th	Semester	8th	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>				SDG (Goals)					

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3





**Syllabus-2023-2024**

**BSc\_FoodTechnology**

<b>Title of the Course</b>	Introduction to food analysis [P]
<b>Course Code</b>	SEC-IV [P]

Part A									
Year	2nd	Semester	4th	Credits		L	T	P	C
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>	SDG (Goals)								

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**Bsc\_Microbiology**

<b>Title of the Course</b>	Bioinstrumentation
<b>Course Code</b>	SECI(T)

Part A								
Year	1st	Semester	1st	Credits	L	T	P	C
<b>Course Type</b>								
<b>Course Category</b>								
<b>Pre-Requisite/s</b>	Co-Requisite/s							
<b>Course Outcomes &amp; Bloom's Level</b>								
<b>Courses Elements</b>				<b>SDG (Goals)</b>				

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**BSc\_Biotechnology**

<b>Title of the Course</b>	India in 21st Century
<b>Course Code</b>	VAC II (T)

Part A								
Year	1st	Semester	2nd	Credits	L	T	P	C
<b>Course Type</b>								
<b>Course Category</b>								
<b>Pre-Requisite/s</b>	Co-Requisite/s							
<b>Course Outcomes &amp; Bloom's Level</b>								
<b>Courses Elements</b>				SDG (Goals)				

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E
Books
Articles
References Books
MOOC Courses
Videos

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**BSc\_FoodTechnology**

<b>Title of the Course</b>	Human Nutrition [T]
<b>Course Code</b>	VAC-III [T]

Part A							
Year	2nd	Semester	3rd	Credits			
Course Type					L	T	
Course Category					P	C	
Pre-Requisite/s	Co-Requisite/s						
Course Outcomes & Bloom's Level							
Courses Elements				SDG (Goals)			

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3



**Syllabus-2023-2024**

**BSc\_Biotechnology**

<b>Title of the Course</b>	Environmental Science
<b>Course Code</b>	VACI(T)

Part A									
Year	1st	Semester	1st	Credits	L	T	P	C	
<b>Course Type</b>									
<b>Course Category</b>									
<b>Pre-Requisite/s</b>	Co-Requisite/s								
<b>Course Outcomes &amp; Bloom's Level</b>									
<b>Courses Elements</b>							SDG (Goals)		

Part B			
Modules	Contents	Pedagogy	Hours

Part D(Marks Distribution)					
Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation

Part E	
Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix															
COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3

