	Maha	raja Ranjit Singh College of Professional Sciences, Indore
		Department of Biosciences
		Lesson Plan - M. Sc. I Biotechnology (July 2016 -Dec 2016)
		Subject - Biochemistry
		Teacher - Dr. Sadhna Nighojkar
Day/Lecture	Unit	Торіс
1		Amino acids-Structure and functional group properties
2		Amino acids-Structure and functional group properties
3		Peptides and covalent structure of proteins
4		Elucidation of primary and higher order structures
5		Elucidation of primary and higher order structures
6	Ι	Evolution of protein structure
7		Evolution of protein structure
8		Structure-function relationships in model proteins-Ribonuclease A
9		Structure-function relationships in Myoglobin, Hemoglobin,
10		Structure-function relationship in Chymotrypsin
11		Tools to characterize expressed proteins
12		Tools to characterize expressed proteins
13		Enzyme catalysis-general principles of catalysis
14 15		Enzyme catalysis-general principles of catalysis
15		Quantitation of enzyme activity and efficiency Enzyme characterization and Michaelis-Menten kinetics
10		
1/		Enzyme characterization and Michaelis-Menten kinetics Relevance of enzymes in metabolic regulation, activation, inhibition and covalent
18	Π	modification
19		Relevance of enzymes in metabolic regulation, activation, inhibition and covalent modification
20		Relevance of enzymes in metabolic regulation, activation, inhibition and covalent
-		modification
21		Single substrate enzymes
22		Single substrate enzymes
23		Sugars-mono, di, and polysaccharides
24 25		Sugars-mono, di, and polysaccharides
_		Functions of carbohydrates-Cellular structure, energy storage, signalling,
26 27		Functions of carbohydrates-Cellular structure, energy storage, signalling, Glycosylation of other biomolecules-glycoproteins and glycolipids
28	Ш	Glycosylation of other biomolecules-glycoproteins and glycolipids
	m	
29		Lipids-structure and properties of important members of storage and membrane lipids
30		Lipids-structure and properties of important members of storage and membrane lipids
31		Lipid organization, Lipoproteins
32		Biomembrane organization-sidedness and function
33		Membrane-bound proteins-structure, properties and functions
34		Membrane-bound proteins-structure, properties and functions
35	IX 7	Phase-transitions in lipids, polysaccharides
36	IV	Molecular shapes and conformation
37		Comparison between different membrane models
38		Diffusion, Permeability, Carrier transport, ion transport
39		Active and Passive transport, ion pumps, water transport
40		Use of liposomes for membrane models and drug delivery systems
41 42		Bioenergetics-basic principles, Concept of equilibria and free energy
		Coupled processes, Glycolytic pathway, Kreb's cycle
43 44		Oxidative phosphorylation, Photosynthesis Photosynthesis, Elucidation of metabolic pathways
44		Logic and integration of central metabolism
45	V	Entry/exit of various biomolecules from central pathways
40		Entry/exit of various biomolecules from central pathways
47		Principles of metabolic regulation
48		Regulatory steps, Signals
50		Signals and second messengers
50		Jospinis and second messengers

	Maharaja	a Ranjit Singh College of Professional Sciences, Indore
	Ū	Department of Biotechnology
]	Lesson Plan - M. Sc. I Biotechnology (July 2016 - Dec 2016)
		Subject - Cell and Developmental Biotechnology
		Teacher - Dr. Monica Jain and Ms. R. K. Chera
Dou/Locture	Unit	
Day/Lecture	Unit	Topic Cell Theory & Mathada of Study , Structure of Dealermatic and Eulermatic cells
1		Cell Theory & Methods of Study : Structure of Prokaryotic and Eukaryotic cells
2		Microscope and its modifications
3		Light, Phase contrast
4		Interference, Fluoroscence
5		Confocal, Electron (TEM and SEM)
6		Confocal, Electron (TEM and SEM)
7		Electron tunneling and Atomic Force Microscopy
8		Membrane Structure and Function : Structural models; Composition and dynamics;
9	Ι	Membrane Structure and Function : Structural models; Composition and dynamics;
10		Transport of ions and macromolecules; Pumps, carriers and channels; Endo- and
10		Exocytosis;
11		Transport of ions and macromolecules; Pumps, carriers and channels; Endo- and
11		Exocytosis;
12		Membrane carbohydrates and their significance in cellular recognition
13		Membrane carbohydrates and their significance in cellular recognition
14		Cellular junctions and adhesions; Structure and functional significance of
14		plasmodesmata
15		Cellular responses to environmental signals in plants and animals
16		Organelles : Nucleus
17		Structure and function of nuclear envelope
18		Lamina and nucleolus
19		Macromolecular trafficking
20		Macromolecular trafficking
21		Chromatin organization and packaging
22		Chromatin organization and packaging
23		Cell cycle and control mechanisms
24		Cell cycle and control mechanisms
25	II	Mitochondria – structure
26		Organization of respiratory chain complexes, ATP synthase
27		Organization of respiratory chain complexes, ATP synthase
28		Structure-function relationship; Mitochondrial DNA and male sterility
29		Structure-function relationship; Mitochondrial DNA and male sterility
30		Origin and evolution
31		Chloroplast– Structure function relationship
32		Chloroplast DNA and its significance
33		Chloroplast biogenesis; Origin and evolution
34		Sub cellular fractionation and criteria of functional integrity
35		Endo-membrane System and Cellular Motility
36		Structure and function of microbodies
37		Golgi apparatus
38		Golgi apparatus
39		Lysosomes
40		Endoplasmic Reticulum
41		Endoplasmic Reticulum
42		Organization and role of microtubules and microfilaments
43	III	Organization and role of microtubules and microfilaments
44		Cell shape and motility; Actinbinding proteins and their significance
45		Cell shape and motility; Actinbinding proteins and their significance
46		Muscle organization and function
47		Muscle organization and function
48		Molecular motors
49		Molecular motors
50		Intermediate filaments
51		Extracellular matrix in plants and animals

50		Callalan Managerta and Battern Francetian	
52		Cellular Movements and Pattern Formation	
53		Cellular Movements and Pattern Formation	
54		Laying of body axis planes	
55		Laying of body axis planes	
56		Differentiation of germ layers	
57		Differentiation of germ layers	
58		Cellular polarity	
59		Model plants like Fucus and Volvox	
60		Model plants like Fucus and Volvox	
61	IV	Maternal gene effects	
62		Maternal gene effects	
63		Zygotic gene effects	
64		Zygotic gene effects	
65		Homeotic gene effects in Drosophila	
66		Homeotic gene effects in Drosophila	
67		Embryogenesis and early pattern formation in plants	
68		Embryogenesis and early pattern formation in plants	
69		Cell lineages and developmental control genes in Caenorhabditis	
70		Cell lineages and developmental control genes in Caenorhabditis	
71		Differentiation of Specialized Cells	
72		Differentiation of Specialized Cells	
73	1	Stem cell differentiation; Blood cell formation	
74	1	Stem cell differentiation; Blood cell formation	
75		Fibroblasts and their differentiation	
76		Fibroblasts and their differentiation	
77		Differentiation of cancerous cells and role of protooncogenes	
78		Differentiation of cancerous cells and role of protooncogenes	
79		Phase changes in Salmonella	
80		Mating cell types in yeast	
81		Surface antigen changes in Trypanosomes	
82		Surface antigen changes in Trypanosomes	
83		Heterocyst differentiation in Anabaena	
84		Heterocyst differentiation in Anabaena	
85	1	Sex determination in Drosophila.	
86	v	Sex determination in Drosophila.	
87	1	Plant Meristem Organization and Differentiation	
88		Plant Meristem Organization and Differentiation	
89	1	Organization of Shoot Apical Meristem(SAM)	
90	1	Organization of Shoot Apical Meristem(SAM)	
91	1	Organization of Root Apical Meristem(RAM)	
92		Organization of Root Apical Meristem(RAM)	
93	1	Pollen germination and pollen tube guidance	
94	1	Pollen germination and pollen tube guidance	
95	1	Phloem differentiation	
96		Self-incompatibility and its genetic control	
97		Self-incompatibility and its genetic control	
98		Embryo and endosperm development	
99		Embryo and endosperm development	
100		Heterosis and apomixes	
100		Heterosis and apomixes	
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Mał	naraja F	Ranjit Singh College of Professional Sciences, Indore
	_	Department of Biosciences
	Lesson	n Plan - M. Sc. I Biotechnology (July 2015 -Dec 2015)
Subject - Microbiology		
	Те	acher - Dr. Sheetal Bhasin, Dr. Mukesh Patidar
Day/Lecture	Unit	Topic
1		Classification of microorganisms- Classical methods
2		Classification of microorganisms- Classical methods
3		Classification of microorganisms- Modern methods
4		Classification of microorganisms- Modern methods
5	Unit 1	Classification of microorganisms- Modern methods
6 7	Unit I	Techniques for determining microbial taxonomy and phylogeny Bergey's Manual of Determinative Bacteriology
8		Bergey's Manual of Systematic Bacteriology
9		Ultrastructure of Archaea
10		Ultrastructure of Eubacteria
11		Ultrastructure of Eukaryote (Yeast)
12		Microbial nutrition
13		Nutritional types of bacteria
14		Media and its types
15		Media and its types
16		Media and its types
17	Unit 2	Theory and practice of sterilization
18		Cultivation of aerobic bacteria
19		Cultivation of aerobic and anaerobic bacteria
20		Pure culture techniques and enrichment culture
21		Maintainance of cultures
22 23		Maintainance of cultures Culture collection centers
23 24		Microbial growth
25		Bacterial growth curve
26		Growth Kinetics, Generation time, Growth Rate
27		Batch, Fed-batch and Continous culture
28	11.4.2	Synchronous and Diauxic growth
29	Unit 3	Measurements of microbial growth
30		Measurements of microbial growth
31		Factors affecting microbial growth
32		Factors affecting microbial growth
33		Factors affecting microbial growth
34		Host-pathogen interactions
35		Host-pathogen interactions
36 37		Mechanism of pathogenesis Mechanism of pathogenesis
37		Mechanism of pathogenesis
39	.	Mechanism of pathogenesis
40	Unit 4	Pathogenecity islands and their role of virulence
41		Pathogenecity islands and their role of virulence
42		Toxins and their types
43		Toxins and their types
44		Toxins and their types
45		Toxins- structure and mode of action
46		Viruses
47		Classification of bacterial, plant and animal viruses
48		Classification of bacterial, plant and animal viruses
49		Classification of bacterial, plant and animal viruses
50	Umit f	Classification of bacterial, plant and animal viruses
51 52	Unit 5	Statellite virus Viroids, Virusoids
52		Classification and general features of fungi
54		Classification and general features of fungi
55		Life cycle of <i>Penicillium</i>
56	I	Life cycle of Saccharomyces

	Maha	araja Ranjit Singh College of Professional Sciences, Indore
		Department of Biosciences
		Lesson Plan - M. Sc. I Biotechnology (July 2016 -Dec 2017)
		Paper-IV-Biostatistics and Bioinformatics
		Teacher - Pooja Tiwari
Day/Lecture	Unit	Торіс
1		Fundamental concepts in Applied probability
2		Probability and analysis of one and two way samples
3		Discrete probability models
4		Continuous probability models
5		Continuous probability models
6		Expectation and variance
7		Expectation and variance, Central Limit Theorem
8		Inference, hypothesis
9		Critical region and Error probabilities
10	Ι	Tests for proportions
11		Tests for proportions
12		Equality of proportions
13		Equality of proportions
14	1	Equality of means of normal population (variance known)
15		Equality of means of normal populations (variance unknown)
16	1	Chi-square test for independence
17	1	P-value of the statistic, Confidence-limits
18	1	Introduction to one- and two-way analysis of variance
19		Data transformation
20		Elements of programming languages- C and PERL
21		Elements of programming languages- C and PERL
22		Database concept, Database management system
23		Database concept, Database management system
24	п	Database browsing and data retrieval, Sequence database and genome database
25	П	Data structures and databases, GenBank, EMBL, DDBJ databases
26		Swissprot, PIR, MIPS databses
27		Hovergen, TAIR, PlasmoDB, ECDC databases
28		Searching sequence databases using FASTA and BLAST algorithms
29		Searching sequence databases using FASTA and BLAST algorithms
30		Cluster analysis
31		Phylogenetic clustering by simple matching coefficients
32		Sequence comparison, Sequence pattern
33		Regular expression based patterns
34	ш	Theory of Profiles and their use in sequence analysis
35		Markov models, concept of HMMS
36		Baum-Welch algorithm
37		Use of Profile HMM for protein family classification
38		Pattern recognition methods
39		Pattern recognition methods
40		Goals of Microarray experiments
41		Normalization of Microarray data
42		Detecting differential gene-expression, Principal component analysis
43		Clustering of microarray data
44	IV	Structure determination by X-ray crystallography
45		Structure determination by X-ray crystallography
46		Structure determination by NMR spectroscopy
47		Structure determination by NMR spectroscopy
48		Protein Data Bank (PDB) and Nucleic acid Data Bank (NDB),
49		Methods for modelling: Homology modelling
50		Homology modelling,
51		Threading, Protein structure prediction
52		Protein structure prediction
53	v	Structure-structure comparison of proteins
54	v	Force-fields
55		Molecular energy minimization
56		Molecular energy minimization
57		Monte carlo and Molecular dynamics simulations
58		Molecular dynamics simulations

Department of Biosciences

Lesson Plan - M. Sc. Biotechnology Sem 1 (July 2016 - Dec 2016)

Subject - Practical 1 Paper I-Biochemistry Paper II-Cell Biology

Teacher - Dr. Mukesh / Dr. Monica jain

Day/Lecture	Торіс
1	To prepare an Acetic-NaAcetate Buffer system
2	Standard graph of BSA using UV-Vis Spectrophotometer
3	Validating the Beer- Lambert's Law.
4	Separation of aliphatic, aromatic and polar amino acids by TLC
5	Nelson Somogyii's and DNS method.
6	Determination of enzyme activity
7	Studying the effect of temperature, pH on enzyme activity
8	Studing the effect of enzyme concentration & substrate concentration on
0	enzyme activity.
9	Isolation of biomolecules from natural sources.
10	Microscopy: Bright field, phase contrast and fluorescence microscopy
11	Microtomy.
12	Subcellular fractionation and marker enzymes
13	Histochemical techniques.
14	Mitosis and Meiosis.

Maharaja Ranjit Singh College of Professional Sciences, Indore **Department of Biosciences** Lesson Plan - M. Sc. Biotechnology Sem 1 (July 2016 - Dec 2016) Subject - Practical 2 Paper I-Microbiology Paper II-Biostate and Bioinformatics Teacher - Dr. Sheetal Bhasin / Pooja Tiwari **Day/Lecture** Topic Sterilization, disinfection, safety in microbiological laboratory 1 2 Preparation of media for growth of various microorganisms 3 Identification and culturing of various microorganisms. Staining and enumeration of microorganisms 4 Growth curve, measure of bacterial population by turbidometry 5

6 studying the effect of temperature, pH, carbon and nitrogen.

Introduction to NCBI, NCBI data bases

BLAST BLASTn, BLASTp, PSI-BLAST,

Primer designing, Phylogenetic Analysis.

Docking, Ligplot interactions

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7	Isolation and identification of fungus
8	Isolation of bacteriophage.
9	Introduction to MSEXCEL-Use of worksheet to enter data
10	Use of in-built statistical functions for computations of Mean, S.D.,
11	Correlation, regression coefficients
12	Use of bar diagram, histogram, scatter plots, etc.
13	Graphical tools in EXCEL for presentation of data.
14	Introduction to SYSTAT package.
15	Searching PubMed

Sequence manipulation Suite, Multiple sequence alignment,

Protein Modeling, Protein structure Analysis, Docking, Ligplot interactions

Mahar	aja Ran	jit Singh College of Professional Sciences, Indore
		Department of Biosciences
Lesson Plan - M. Sc. Biotechnology Sem III (July 2016 -Dec 2016)		
		Subject - Enzyme Technology
	TT •4	Teacher - Dr. Sadhana Nighojkar
Day/Lecture	Unit	Topic
1		Introduction to enzymology
2		Historical developments in enzymology
3		Enzyme classification
4	Ι	IUBMB enzyme classification
5		Techniques of enzyme isolation
6		Principle and techniques of enzyme assay
7		Factors affecting enzyme activity
8		Factors affecting enzyme activity
9		Intracellular localization of enzymes
10		Mechanism of Enzyme Action
11		Investigation of active site
12		Enzyme activators
13	II	Co-enzymes and co-factors in enzyme catalysis
14		Techniques of separation
15		Purification of enzyme
16		Purification of enzyme
17		Test of homogeneity
18		Enzyme Kinetics
19		Bioenergetics and Catalysis
20		Equilibrium kinetics
21		Steady state kinetics
22	III	Significance of Km, Vmax & Kcat.
23		Significance of Km, Vmax & Kcat.
24		Multisubstrate reaction kinetics : General rate equation
25		Ordered, random order equation
26	ļ	Ping-pong mechanisms
27		Enzyme inhibition and its kinetics
28	ļ	Reversible and irreversible inhibition
29		Competitive, non-competitive and uncompetitive inhibition
30		Mixed & partial inhibition
31	IV	Substrate inhibition
32		Effect of temperature on reaction rate
33		Enzyme stability
34		Arrhenius equation
35		Activation energy
36		Allosteric enzymes and sigmoidal kinetics
37		Co-operativity
38		MWC & KNF models
39		Enzyme memory and pneumonical enzymes.
40	V	Isoenzymes
41		Multienzyme complex & their physiological significance
42		Multifunctional enzymes & their physiological significance
43		Biosensors ; Enzymes as analytical reagents
44		Ribozymes and catalytic antibodies

Department of Biosciences Lesson Plan - M. Sc. III Biotechnology (July 2016 - Dec 2016) Subject - Food Biotechnology Teacher - Fatema Matkawala Day/Lecture Unit Topic 1 Biotechnology in relation to food industry Nutritive value of food 3 Nutritive value of food Nutritive value of food 5 Types of microorganisms associated with food Types of microorganisms associated with food 7 Types of microorganisms associated with food Bioprocessing of food preservation 9 Bioprocessing of fisheries Bioprocessing of fisheries 10 Bioprocessing of dairy products Bioprocessing of fasheries 13 Bioprocessing of food processing Enzymes used in food processing 14 Unit 2 Bioprocessing of food Microbial spoilage of food 22 New Preservation Technologies New Preservation Technologies New Preservation Technologies 20 New Preservation Technologies Stop of odi infenctions - Satroenteritis Food infenctions - Satroenteritis 23 Food infenctions - Satistenteritis	Mahara
Subject - Food Biotechnology Teacher - Fatema Matkawala Day/Lecture Unit Topic 1 Biotechnology in relation to food industry Nutritive value of food 3 Nutritive value of food Nutritive value of food 4 Unit 1 Types of microorganisms associated with food 5 Types of microorganisms associated with food 7 Types of microorganisms associated with food 8 General principles of food preservation 9 Bioprocessing of meat 10 Bioprocessing of fisheries 12 Bioprocessing of dairy products 14 Unit 2 Bioprocessing of dairy products 15 Enzymes used in food processing 16 Enzymes used in food processing 17 Chemicals used in food processing 18 New Preservation Technologies 19 New Preservation Technologies 21 Microbial spoilage of food 22 Microbial spoilage of food 23 Food infenctions - Saltmoenellosis 24 Food infenctions - Shingellosis 25 <td></td>	
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34 Non-beverage plant products 35 Non-beverage plant products 36 Beverages 37 Beverages	33
36 Beverages 37 Beverages	34
36 Beverages 37 Beverages	35
38 Unit 4 Beverages	37
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39 Beverages	
40 Baked products	
41 Baked products	
42 Single cell proteins	
43 Single cell oils	
44 Probiotics and Prebiotics	
45 Probiotics and Prebiotics	
46 Microbiological examination of food	
47 Microbiological examination of food 48 Microbiological examination of food	
48 Microbiological examination of food 49 Quality assurance	
50 Quality standards of food	
50 Unit 5 Government regulatory practices and policies	
52 Government regulatory practices and policies	
53 FDA	
54 FDA	
55 Food hygiene	
56 EPA, HACCP, ISI	

Mal	haraja R	anjit Singh College of Professional Sciences, Indore			
		Department of Biosciences			
Less	Lesson Plan - M. Sc. III Sem Biotechnology (July 2016 - December 2016)				
	Subject - Enviornmental Biotechnology				
		Teacher - Zahabiya Saifee			
Day/Lecture	Unit	Торіс			
1		Environment: Basic concept			
2		Environment: Issues			
3		Pollution: Types of pollution			
4		Pollution: Types of pollution			
5	1	Pollution: Methods for measurement of pollution			
6		Pollution: Methods for measurement of pollution			
7		Pollution: Methods for measurement of pollution			
8		Methodology for environment management			
9 10		Methodology for environment management - Problem solving Ap.			
		Limitations of environmental management			
11		Air pollution - Introduction Air pollution - Control through biotechnology			
12		Air pollution - Control through biotechnology			
13		Water as scarce natural resources			
15		Need for water management			
16	_	Measurement of water pollution			
17	2	Measurement of water pollution			
18		Source of water pollution			
19		Waste water treatment: Physical and Chemical			
20		Waste water treatment: Biological			
21		Microbiology of waste water treatment			
22		Microbiology of waste water treatment			
23		Aerobic process: Activated sludge			
24		Aerobic process: Oxidation ditches and Trickling filter			
25		Aerobic process: Towers and Rotating disc			
26		Aerobic process: Rotating drums and Oxidation ponds			
27		Anaerobic digestion and anaerobic filters			
28	3	Up flow anaerobic sludge blanket reactor			
29		Treatment schemes for waste water of dairy			
<u> </u>		Treatment schemes for waste water of distillery			
31		Treatment schemes for waste water of Tannery Treatment schemes for waste water of Sugar			
33		Treatment schemes for waste water of Antibiotic			
34		Microbiological degradation of xenobiotic in Environment			
35		Microbiological degradation of xenobiotic in Environment			
36		Microbiological degradation of xenobiotic in Environment			
37		Ecological consideration			
38	А	Decay behavior			
39	4	Degradative plasmid			
40		Hydrocarbons			
41		Oil pollution			
42		Surfactants			
43		Pesticides			
44		Bioremediation Introduction			
45		Bioremediation of contaminated soils			
46		Bioremediation of waste land			
47		Biopesticides in integrated pest management			
48		Biopesticides in integrated pest management			
49 50	5	Soil waste source and management - Composting Soil waste source and management - Vormiculture			
50	5	Soil waste source and management - Vormiculture Soil waste source and management - Methane production			
52		Global environmental problems			
53		Ozone depletion			
54		UV-B and Green house effect			
55		Acid rain and their impact			
56		Biotechnological approaches for management			
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	Maharaja	Ranjit Singh College of Professional Sciences, Indore
	0	Department of Biotechnology
		Lesson Plan - M. Sc. III (July 2016 -Dec 2016)
		Subject - Biotechnology
	T T 1 /	Teacher - Dr. Monica Jain
Day/Lecture	Unit	Topic Introduction to cell and Tissue Culture
2		Tissue culture media (composition and preparation)
3		Tissue culture as a technique to produce novel plants and hybrids
4		Tissue culture as a technique to produce novel plants and hybrids
5		Initiation and maintenance of callus and suspension culture; single cell clones
6 7		Initiation and maintenance of callus and suspension culture; single cell clones
8		Organogenesis somatic embryogenesis
9		Transfer and establishment of whole plants in soil.
10	Ι	Shoot-tip culture: rapid clonal propagation and production of virus-free plants.
11	1	Shoot-tip culture: rapid clonal propagation and production of virus-free plants.
12		Embryo culture and embryo rescue.
13		Protoplast isolation, culture and fusion; selection of hybrid cells Protoplast isolation, culture and fusion; selection of hybrid cells
15		Regeneration of hybrid plants; symmetric and asymmetric hybrids, cybrids.
16		Regeneration of hybrid plants; symmetric and asymmetric hybrids, cybrids.
17		Anther, pollen and ovary culture for production of haploid plants and homozygous lines.
18		Anther, pollen and ovary culture for production of haploid plants and homozygous lines.
19		Plant transformation Technology: basis of tumor formation, hairy root
20 21		Features of Ti and Ri plasmids Mechanisms of DNA transfer, role of virulence genes
21		Use of Ti and Ri as vectors, binary vectors, use of 35S and other promoters,
23 24		Genetic markers Use of reporter genes with introns, use of scaffold attachment regions
25		Methods of nuclear transformation
26	П	Viral vectors and their application, multiple gene transfers
27		Vectors-less or direct DNA transfer, particle bombardment, electroporation, microinjection, transformation of monocots.
28		Vectors-less or direct DNA transfer, particle bombardment, electroporation, microinjection, transformation of monocots.
29		Transgene stability and gene silencing.
30		Chloroplast transformation: Vectors, advantages.
31 32		Chloroplast transformation: Vectors, advantages. Application of plant Transformation for productivity and performance
33		Herbicide resistance
34		Herbicide resistance
35		Insect resistance
36		Insect resistance
37 38	Ш	Virus resistance
39	m	Disease resistance, nematode resistance
40		Abiotic stress, post-harvest losses
41		Long shelf life of fruits and flowers
42		Long shelf life of fruits and flowers
43		Male sterile lines, bar and barnase systems Male sterile lines, bar and barnase systems
44 45		Male sterile lines, bar and barnase systems Metabolic Engineering and Industrial Products
46		Plant secondary metabolities
47	IV	Plant secondary metabolities
48		Control mechanisms and manipulation of phenyl propanoid pathway
49 50		Control mechanisms and manipulation of phenyl propanoid pathway Shikimata pathway: alkaloids
51		Shikimate pathway; alkaloids Shikimate pathway; alkaloids
52		Polyhydraxybutyrate
53		therapeutic proteins
54		Lysosomal enzymes
55		Antibodies Production in plants
56 57		Edible vaccines Purification strategies, oleosin partitioning technology.
58		Molecular Marker aided-Breeding
59		Basic techniques or rDNA techniques
60		RFLP maps linkage analysis
61		RAPD markers
62 63		STS, microsatellites SCAR (sequence characterizedamplified regions)
64	v	SCAR (sequence characterizedamplified regions) SSCP (single strand conformational polymorphism),
65		AFLP
66		QTL Map based cloning
67		Molecular marker assisted selection
68 69		Cryopreservation DNA Banking for germplasm conservation
69		DNA Banking for germplasm conservation

Department of Biosciences

Lesson Plan - M. Sc. Biotechnology Sem 3 (July 2016 - Dec 2016)

Subject - Practical 1

Paper

I-Enzyme technology Paper II-Food Biotechnology

Teacher - Dr. Sheetal Bhasin / Pooja Tiwari

Day/Lecture	Торіс
1	Enzyme Production
2	Determination of Enzyme activity
3	Effect of pH on enzyme activity
4	Effect of temperature on enzyme activity
5	Effect of substrate concentration on enzyme activity
6	Determination of Km / Vmax
7	Effect of heavy metals on enzyme activity
8	Activator/ inhibitors study
9	Qualitative / Quantitative analysis of food sample
10	MPN analysis of food sample
11	MPN analysis of milk sample
12	MBRT
13	Resazurin test of milk
14	Standard plate count of food sample
15	Standard plate count of milk
16	Preparation of bread

Maharaja Ranjit Singh College of Professional Sciences, Indore				
	Department of Biosciences			
Lesson Plan - M. Sc. Biotechnology Sem 3 (July 2016 -Dec 2016)				
Subject - Prac	tical 1 Paper			
-	I-Environmental Biotechnology			
	Paper II-Plant Biotechnology			
	Teacher - Dr. Sheetal Bhasin/ Dr. Monica jain			
Day/Lecture	Торіс			
1	Preparation of media			
2	Surface sterilization.			
3	Organ Culture.			
4	Callus propagation, organogenesis, transfer of plants to Soil.			
5	Protoplast isolation and culture			
6	Anther culture			
7	Production of Haploids			
8	Cytological examination of regenerated plants.			
9	Agro bacterium culture, selection of transformants, reporter gene (GUS) assays.			
10	Preparation of tissue culture medium and membrane filtration			
11	Area monitoring			
12	Analysis of air			
13	Qualitative and quantitative analysis of sewage			
14	Qualitative and quantitative analysis of water			
15	Qualitative and quantitative analysis of soil			
16	MPN analysis of water/ sewage sample			
17	Isolation of rhizobium fromroot nodules			
18	Isolation of azatobator from soil			

Maharaja Ranjit Singh College of Professional Sciences, Indore			
Department of Biosciences			
Lesson Plan - M. Sc. Biotechnology Sem II (Jan 2016 - June 2016)			
Subject - Molecular Biology			
		Teacher - Zahabiya Saifee	
Day/Lecture	Unit	Topic	
1		Organization of bacterial genome	
2		Structure of eukaryotic chromosome	
3		Role of nuclear matrix in chromosome organization	
4		Matrix binding proteins	
5		Hetrochromatin & euchromatin, satellite DNA	
6	Ι	DNA reassociation kinetics	
7		Repetative & unique sequnces	
8		DNA melting & buoyant density	
		Nucleosome phasing	
		DNAse I hypersensitive region	
		DNA methylation & methylation	
9		DNA structure & types	
10		Measurement of spectrophotometric properties	
11		CD, AFM & electron microscope analysis of DNA	
12		Prokaryotic replication	
12		Eukaryotic replication	
13 14	II	Enzymes & proteins involved Repair systems- photoreactivation, excision repair	
14		Repair pathways- mis match repair, SOS repair	
15		Recombination- homologous & non homologous	
10		Site specific recombination & chi sequences	
1,		FLP/FRT & CRE/LOX recombination	
		Gene targeting & disruption	
18		Prokaryotic transcription	
19		Transcription unit; promoters & operators	
21		Intiation, elongation & termination	
22		Transcriptional regulation- positive & negative	
23		Lac operon	
24	Ш	Trp operon	
25		Ara & His operon	
26		Gal operon	
27		Eukaryotic transcription	
		RNA polymerase & transcription factors	
		Activators & repressors	
28		Transcriptional & post transcriptional gene silencing Processing of rRNA, tRNA, mRNA	
28 29		Capping, Polyadenylation & splicing	
30		RNA editing	
31		Nuclear export of mRNA & stabillity	
32		Catalytic RNA	
33	IV	Features of genetic code	
34		Translation machinery & mehcanism of translation	
35		Co & post translational modifications	
36		Genetic code in mitochondria	
37		Transport of proteins & chaperon concept	
38		Protein stability, turnover & degradation	
39		Mutations, isolation of mutants	
40		Useful phenotype- Auxotrophic, conditional	
41		Useful phenotype- lethal, resistant	
42	V	Reversion & supression	
43		Physical mutagens	
44		Chemical mutagens	
45		Mechanism of mutagenesis	
46		Ames test	

Maharaja Ranjit Singh College of Professional Sciences, Indore					
	Department of Biosciences				
	Lesso	on Plan - M. Sc. Biotechnology Sem II (Jan 2016 - June 2016)			
		Paper-II: Bacterial Genetics and Genetic Engineering			
D	T T 1 /	Teacher - Shaishav Sharma			
Day/Lecture	Unit	Topic			
1		Gene transfer in bacteria: History, Conjugation-F, F', Hfr			
2		F transfer, Hfr-mediated chromosome transfer			
3 4		Transformation-natural and artificial transformation Transformation-natural and artificial transformation			
5		Transformation-Inatural and artificial transformation			
6		Transduction Sectoralized transduction			
7	I	Merodiploid generation			
8	-	Gene Mapping			
9		Transposable genetic elements, Insertion sequences			
10		Composite and complex transposons			
10		Replicative and non-replicative transposition			
12		Genetic analysis using transposons			
13	1	Genetic analysis using transposons			
13		Bacteriophage-structure, Assay, Lambda phage-Genetic map			
15	1	Lambda phage-Lysogenic and lytic cycles			
16	1	Lambda phage-Gene regulation			
17	1	Filamentous phages such as M13, Plasmids-natural plasmids			
18	1	Plasmids-properties and phenotypes, Plasmid biology-copy number and its control			
19	Π	Plasmid incompatibility, plasmid survival strategies			
20		Antibiotic resistance markers on plasmids-mechanism of action and resistance			
21		Genetic anaysis using phage and plasmid			
22		Restriction-modification (R-M) systems: History, Types of R-M systems and their			
22		characteristics			
23		Methylation-dependent restriction systems and their applications			
24		Basic concepts of genetic engineering: Restriction enzymes			
25		T4 DNA Polymerase, Klenow enzyme			
26		DNA Ligase, Polynucleotide kinase, Alkaline phosphatase			
27		Cohesive and Blunt-end ligation, Linkers, Adapters, Homopolymeric tailing			
28		Labelling of DNA: Nick translation, Random priming, Radioactive and non-radioactive			
20	ш	probes			
29		Hybridization techniques: Northern, Southern			
30		Colony hybridization, Fluorescence in situ hybridization			
31		Chromatin immunoprecipitation, DNA-Protein interactions-Electrophoretic mobility shift			
22		assay			
32		DNA-Protein interactions-Electrophoretic mobility shift assay			
33		DNaseI footprinting, Methyl interference assay			
34		Cloning vectors: Plasmids-pUC19			
35		Bacteriophage vectors-Lambda vectors, Insertion and replacement vectors			
36		M13mp vectors, Phagemids, Bluescript vectors, EMBL Cosmids, Bacterial artificial chromosomes (BACs), Yeast Artificial chromosomes			
37		(YACs) (YACs)			
38		Animal-virus derived vectors-SC-40, Vaccinia/Bacculo and retroviral vectors			
39	IV	Expression-vectors-pMAL, GST, pET-based vectors			
40		Protein purification-His-tag, GST-tag, MBP-tag etc., Intein-based vectors			
40		Inclusion-bodies, Methodologies to reduce inclusion-bodies			
42		Bacculovirus and Pichia vectors			
43		Plant-based vectors-Ti and Ri plasmids as vectors			
44		Yeast vectors Shuttle vectors			
45		Cloning methodologies: Insertion of foreign DNA into host cells, Transformation			
46	1	Construction of libraries, Isolation of mRNA and total RNA			
47	1	cDNA and genomic libraries			
48		cDNA and genomic libraries, cDNA and genomic cloning			
49	v	Expression cloning, Jumping and hopping libraries			
50	1	Southwestern and Farwestern cloning			
51	1	Protein-protein interaction cloning and Yeast two hybrid system			
52	1	Phage display, Principles in maximizing gene expression			
53	1	Principles in maximizing gene expression			
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Maharaja Ranjit Singh College of Professional Sciences, Indore				
-	Department of Biosciences			
Lesson Plan - M. Sc. Biotechnology Sem II (Jan 2016 - June 2016)				
Subject - Immunology				
		Teacher - Poonam Sharma		
Day/Lecture	Unit	Торіс		
1		Components of innate & aquired immunity		
2		Phagocytosis		
3		Complement system		
4		Inflammatory responses		
5		Haematopoesis		
6	Ι	Cells of immune system		
7		Organs- primary lymphoid organs		
8		Organs- secondary lymphoid organs		
9		Lymphatic system		
10		Lymphocyte circulation & homing		
		MALT & CALT		
11		Structure & properties of antigens		
12		Haptens & adjuvants, hapten carrier system		
13		Toxins & toxoids		
14		Immunoglobulins structure		
15		Types properties of Ig		
16		Multigene organization of immunoglobulin		
17	П	Immunoglobulin superfamily		
18		B & T cell receptors		
19		B cell maturation, maturation & differentiation		
20		Antibody diversity		
21		T cell maturation, activation & differentiation		
22		Cell mediated immune response		
23		Complement system		
25		Complement pathways		
26		Antigen antibody interaction		
27		Affinity, cross reactivity, specifity		
28		Agglutination		
29	III	Precipitation		
30		Complement mediated immune response		
31		Immunofluorescence, ELISA		
32		Western blotting, ELISPOT assay		
33		RIA, immunoelectron microscopy		
34		Active immunization		
35		Passive immunization		
36		Live, killed & attenuated vaccines		
37 38	IV	Sub unit vaccines		
38	1 V	Properties of adjuvants Plant based vaccines		
40		Reverse vaccinology		
40		Peptide vaccines		
41 42		Conjugate vaccines		
42		MHC & HLA typing		
43		Hypersensitivity Type I		
44		Hypersensitivity Type I Hypersensitivity Type II		
43		Hypersensitivity Type III		
40 47		Hypersensitivity Type IV		
47 48		Autoimmunity		
48 49		Autoimmunty Autoimmune diseases		
49 50	v	Tranplantation immunology		
50 51	v	Graft rejection		
52		Clinical transplantation		
53		Immunosuppresive therapy		
53 54		Tumor immunology & antigens		
55		Tumor antigens, immune response to tumor		
56		Tumor evasion of immune system		
57		Immunodeficiencies		
51	1			

Maha	raja Ranjit	Singh College of Professional Sciences, Indore
т	asson Plan M	Department of Biosciences
L	esson Plan - N	I. Sc. Biotechnology Sem II (Jan 2016 - June 2016)
	т	Subject - Analytical Techniques F eacher - Dr. Sadhana Nighojkar
Day/Lecture	Unit	Topic
1	Unit	Buffers
2		Methods of cell disintegration
3		Methods of cell disintegration
4		Enzyme assays and controls
5		Enzyme assays and controls
6		Detergents and membrane proteins
7	Unit 1	Dialysis, Ultrafiltration and other membrane techniques
8		UV, Visible Spectroscopy
10		Raman Spectroscopy Theory and application of Circular Dichroism
10		Fluorescence, MS
12		NMR, PMR
13		ESR and Plasma Emission spectroscopy
14		TLC and Paper chromatography
15		Gel permeation chromatography
16		Ion exchange chromatography
17		Hydrophobic, Reverse-phase chromatography
18	11-20	Affinity chromatography; HPLC and FPLC
19	Unit 2	Criteria of protein purity Polyagrulamida and Agarosa gal alagtrophorasis
20 21		Polyacrylamide and Agarose gel electrophoresis Capillary electrophoresis
21		2D Electrophoresis
23		Disc gel electrophoresis
24		Gradient electrophoresis; Pulsed field gel electrophoresis
25		Basic principles & theory of RCF and Sedimentation coefficient
26		Microcentrifuge, High speed & Ultracentrifuges
27		Preparative centrifugation
28		Differential centrifugation
29	11-:4 2	Density gradient centrifugation
30 31	Unit 3	Applications (Isolation of cell components)
51		Analytical centrifugation Determination of molecular weight by sedimentation velocity &
32		sedimentation equilibrium methods
22		Determination of molecular weight by sedimentation velocity &
33		sedimentation equilibrium methods
34		Radioactive & stable isotopes
35		Radioactive & stable isotopes
36		Pattern and rate of radioactive decay
37		Units of radioactivity
38 39		Geiger-Muller counter Solid & Liquid scintillation counters
40		Solid & Liquid scintillation counters
40		Brief idea of radiation dosimetry
42	Unit 4	Cerenkov radiation
43		Autoradiography
44		Measurement of stable isotopes- Falling drop method
45		Applications of isotopes in biochemistry
46		Radiotracer techniques
47		Distribution studies
48		Isotope dilution technique
49 50		Metabolic studies Clinical application; Radioimmunoassay
50		Protein crystallization- Theory and methods
52		Protein crystallization- Theory and methods
53		API-electrospray and MADI-TOF
54		API-electrospray and MADI-TOF
55	IInit 5	Mass spectrometry
56	Unit 5	Enzyme and cell immobilization techniques
57		Enzyme and cell immobilization techniques
58		Enzyme and cell immobilization techniques
59		DNA Synthesis
60		Peptide Synthesis

Department of Biosciences

Lesson Plan - M. Sc. Biotechnology Sem II (Jan 2016 - June 2016)

Subject - Practical 1

Paper I

Molecular Biotech Paper II-Bacterial genetics and Genetic Engineering

Day/Lecture	Торіс	
1	Isolation of bacterial genomic DNA.	
2	Plasmid DNA isolation and DNA quantitation: Plasmid minipreps	
3	Restriction digestion	
4	Preparation of competent cells.	
5	Agarose gel electrophoresis	
6	Restriction Enzyme digestion of DNA	
7	Purification of DNA from an agarose gel	
8	DNA Ligation	
9	Transformation of E.coli with standard plasmids, Calculation of transformation efficiency	
10	Cloning of genomic DNA in standard plasmid vectors	
11	Confirmation of the insert, Miniprep of recombinant plasmid DNA Restriction mapping	
12	Transformation of yeast Saccharomyces cerevisiae	

Maharaja Ranjit Singh College of Professional Sciences, Indore Department of Biosciences

Lesson Plan - M. Sc. Biotechnology Sem II (Jan 2016 - June 2016)

Subject - Practical 2

Paper I-Immunology

Paper II-Analytical Techniques

Teacher - Prof.Zahabiya Saifee/ Dr. Mukesh

Day/Lecture	Торіс		
1	Isolation of bacterial genomic DNA.		
2	Plasmid DNA isolation and DNA quantitation: Plasmid minipreps		
3	Restriction digestion		
4	Preparation of competent cells.		
5	Agarose gel electrophoresis		
6	Restriction Enzyme digestion of DNA		
7	Purification of DNA from an agarose gel		
8	DNA Ligation		
9	Transformation of E.coli with standard plasmids, Calculation of transformation efficiency		
10	Cloning of genomic DNA in standard plasmid vectors		
11	Confirmation of the insert, Miniprep of recombinant plasmid DNA Restriction mapping		
12	Transformation of yeast Saccharomyces cerevisiae		

Maharaja	•	ngh College of Professional Sciences, Indore	
Department of Biosciences			
Lesson Plan - M. Sc. IV Biotechnology (Jan 2016 - Jun 2016)			
		bject - Bioprocess Technology	
Dary/Leatering		Veacher - Dr. Sheetal Bhasin	
Day/Lecture	Unit	Topic Isolation and screening microorganisms	
2		Isolation and screening incroorganisms	
3		Primary screening methods	
4		Secondary screening methods	
5		Secondary screening methods	
6		Secondary screening methods	
7	Unit 1	Maintainance of microorganisms	
8		Maintainance of microorganisms	
9		Microbial growth kinetics	
10		Microbial growth kinetics Microbial death kinetics	
12		Strain improvement	
13		Strain improvement	
14		Media formulation	
15		Media formulation	
16		Industrial sterilization	
17		Industrial sterilization	
18		Aeration and Agitation	
19		Scale-up	
20 21	Unit 2	Scale-up Scale-down: Bioseperation	
21	Oliti 2	Scale-down: Cell disruption methods	
23		Scale-down: Extraction	
24		Scale-down: Purification by chromatography	
25		Scale-down: Purification by chromatography	
26		Scale-down: Drying	
27		Scale-down: Formulation	
28		Treatment of effluent and its disposal	
29 30		Basic fermentor design Batch, Fed-batch, Continuous process	
30		Types of fermenters	
32		Types of fermenters	
33		Types of fermenters	
34	Unit 3	Conventional fermentation v/s Biotransformation	
35	Unit 3	Conventional fermentation v/s Biotransformation	
36		Solid state fermentation	
37		Surface fermentation	
38		Submerged fermentation	
39 40		Measurements and control of bioprocess parameters Measurements and control of bioprocess parameters	
40		Industrial production of Ethanol	
42		Industrial production of Lactic acid	
43		Industrial production of Glutamic acid	
44	Unit 4	Industrial production of Lysine	
45	01111 4	Industrial production of Vitamin B12	
46		Industrial production of Penicillin	
47		Industrial production of Penicillin	
48		Industrial production of Streptomycin	
49 50		Protease- production and purification Amylase- production and purification	
50		Enzyme immobilisation	
52		Enzyme immobilisation	
53	Unit 5	Whole cell immobilisation	
54		Applications of immobilization	
55		Bioinsecticides and biofertilisers	
56		Bioinsecticides and biofertilisers	
57		Single cell proteins	
58		MEOR	

Maharaja Ranjit Singh College of Professional Sciences, Indore				
	Department of Biosciences			
	Les	sson Plan - M. Sc. IV Biotechnology (Jan 2016 - Jun 2016)		
Paper-II: Genomics, Proteomics, IPR and Biosafety				
	-	Teacher - Dr. Mukesh/ Pooja Tiwari		
Day/Lecture	Unit	Topic		
1		DNA sequencing principles and sequencing methods		
2		Chemical sequencing of DNA		
3		Enzymatic DNA sequencing		
4		Enzymatic DNA sequencing		
5	I	Automated DNA sequencing, RNA sequencing		
6		Chemical synthesis of oligonucleotides		
7		Chemical synthesis of oligonucleotides		
8		Recognition of coding and non-coding sequences, Gene annotation		
9		Recognition of coding and non-coding sequences, Gene annotation		
10		ESTs and SNPs		
11		Tools for Genome analysis: RFLP, RAPD, DNA Fingerprinting		
12 13		Physical and Genetic mapping		
13		Linkage and Pedigree analysis Linkage and Pedigree analysis		
14		Primer design		
16		PCR: Its types and application		
10		PCR: Its types and application PCR: Its types and application, Site-specific mutagenesis		
18		Gene silencing techniques: Introduction to siRNA technology		
19	II.	Micro RNA, Construction of siRNA vectors		
20		Principles and applications of gene silencing		
21		Gene knockouts and Gene Therapy, Creation of knockout mice		
22		Disease models, Somatic and germ-line therapy- in-vivo and ex-vivo		
23		Somatic and germ-line therapy- in-vivo and ex-vivo, Suicide gene therapy		
24		Gene replacement, Gene targetting		
25		Transgenics		
26		cDNA and intragenic arrays		
27		cDNA and intragenic arrays		
28		Proteomics: Protein analysis-Measurement of concentration of proteins		
29		Amino acid composition, N-terminal sequencing		
30		2-D Electrophoresis of proteins		
31		Microscale solution isoelectrofocussing, Peptide fingerprinting		
32		LC-MS/MS for identification of proteins and modified proteins		
33	ш	MALDI-TOF, SAGE		
34		Functional genomics and proteomics: Analysis of Microarray data		
35 36		Analysis of Microarray data Protein and pentide microarray based technology		
30		Protein and peptide microarray-based technology PCR-directed protein in situ arrays		
37		PCR-directed protein in situ arrays		
39		Structural proteomics		
40		Structural proteomics		
		Introduction to intellectual Property: Types of IP: Patents, Trademarks, Copyright and		
41		Related rights		
42	1	Industrial design		
43	N.7	Traditional knowledge, Protection of GMOs		
44	IV	IP as a factor in R & D, IPs of relevance to Biotechnology and few case studies		
15		Types of patent applications: Ordinary, PCT, Conventional, Divisional and Patent of		
45		Addition		
46		Types of patent applications, Patent databases		
47		Biosafety: Introduction, Historical background, Introduction to Biological safety		
77		Cabinets		
48		Primary containment for Biohazards, Biosafety levels		
49	v	Biosafety levels of specific microorganisms, Recommended biosafety levels for		
		infectious agents and infected animals		
50		Biosafety guidelines-Govt. of India, Definition of GMOs and LMOs, Roles of Indutrial		
		Biosafety Committee		
51		RCGM, GEAC etc. for GMO applications in food and agriculture		

Maharaja Ranjit Singh College of Professional Sciences, Indore				
Department of Biosciences				
Lesson Plan - M. Sc. IV Biotechnology (Jan 2016 - Jun 2016)				
Subject - Animal Biotechnology				
	Teacher -Prof. Zahabiya Saifee			
Day/Lecture	Unit	Topic		
1	Unit	Structure and organization of animal cell.		
2		Equipment and materials for animal cell culture technology		
3		Introduction to the balanced salt solutions		
4		simple growth medium		
	Ι	chemical, physical and metabolic functions of different constituents of		
5		culture medium		
6		Role of serum and supplements		
7		Serum free defined media and their application.		
8		Protein free defined media and their application.		
9		Measurement of viability and cytotoxicty		
10		Biology and characterization of the cultured cells		
11		Measuring parameters of growth		
12		Basic techniques of mammalian cell culture in vitro		
13	II	Disaggregation of tissue and primary culture		
14		Maintenance of cell culture		
15		Cell separation		
16		Primary cell cultures.		
17		Primary and established cell line cultures.		
18		Scaling-up of animal cell culture		
19		Cell synchronization		
20		Cell fusion		
21	III	Cell cloning		
22		Micromanipulation.		
23		Cell transformation		
24		Somatic cell genetics.		
25		Organotypic & organ cultures		
26		Histotypic cultures		
27	IV	Three dimensional matrices		
28		Tissue engineering		
29		Measurement of cell death		
30		Apoptosis		
31		Transfection of mammalian cells		
32		Application of animal cell culture		
33		Production of biopharmaceuticals		
34	V	Cell culture based vaccines		
35		Cell culture based vaccines		
36		Stem cell cultures		
37	4	Embryonic & adult stem cells		
38		Transgenic animals		

Maharaja Ranjit Singh College of Professional Sciences, Indore Department of Biosciences

Lesson Plan - M. Sc. IV Biotechnology (Jan 2016 - Jun 2016)

Subject - Practical 1 Paper I-Bioprocess Technology Paper II-Genomics, Proteomics

Teacher - Dr. Sheetal Bhasin /Dr. Mukesh **Day/Lecture** Topic Isolation and screening of industrially important microorganisms 1 Determination of thermal death point and thermal death time of 2 microorganisms. Production of microbial products in bioreactors 3 4 Assay of antibiotics production 5 Studying the kinetics of enzymatic reaction by microorganisms 6 Production and purification of various enzymes from microbes. 7 Comparative studies of Ethanol production using different substrates. 8 Microbial production and downstream processing of an enzyme, e.g. amylase. Various immobilization techniques of cells/enzymes, use of alginate for cell 9 immobilization. PCR amplification gene and analysis by agarose gel electrophoresis 10 Polymerase Chain reaction, using standard 16srRNA eubacterial primers. 11 RFLP analysis of the PCR product 12 Plasmid isolation and confirming recombinant by PCR and RE digestion. 13 Southern hybridization of *B. subtilis* genome with probe and non-radioactive 14 detection

Department of Biosciences

Lesson Plan - M. Sc. Biotechnology Sem 4 (July 2016 -Dec 2016) Subject - Practical 2 Animal Biotechnology

Day/Lecture	Торіс		
1	Preparation of single cell suspension from spleen		
2	Preparation of single cell suspension from thymus		
3	Measurement of phagocytic activity		
4	Trypsinization of monolayer and sub-culturing		
5	Cryopreservation and thawing		
6	Measurement of doubling time		
7	Role of serum in cell culture.		
8	Preparation of metaphase chromosomes from cultured cells		
9	Isolation of DNA and demonstration of apoptosis and DNA laddering.		
10	MTT assay for cell viability and growth		
11	Cell fusion with PEG		

Teacher - Prof. Zahabiya Saifee