Rajarshi Shahu Mahavidyalaya, Latur

(Autonomous)

Structured Work Plan for Teaching

(June – 2019 to March . 2019)

Details of Classes to be taught

Sr.	Class	Name of Asstt.	Subject	Paper
No.		Prof.		
1	B.Sc. I			Course Title: Introduction To
		Kalyani N. Dhule	Biotechnology	Microbiology
				Course Code : U-INM-189
				Course Title: Lab Course III
				Course Code: U-LAC-193
2	B. Voc I			Course Title: Introductory Dairy
				Technology
				Course Code: U-IFP-
		1		

1. Summary of Lesson Plan

Name of Teacher: Kalyani N. Dhule	Class	: B.Sc. BT. I (First Semester)

Sr. No.	Subject	Unit and Chapter to be covered	Date	No. of Lectures	Academic activities to be organized	No. of Test / Assignment with topic and date
1	Metabolism	Unit 1				Unit – I
		History of Microbiology:				27/07/19
						Unit – II
		Discovery of microscope and			Classroom	14/08/19
		Microbial world:		03		Unit – III
		Micrographia of Anton von			Group Discussion	29/08/19
		Leeuwenhoek and Robert Hooke.	1 July 19			
			to			
		Controversy over Abiogenesis:	17July 19	02		
		Aristotle's notion about spontaneous				
		generation, Redi's experiment,				
		Louis Pasteur's & Tyndall's		01		

	experiment.			
	-			
	Theory of fermentation,		01	
	Discovery of anaerobic life &		02	
	physiological significance of		01	
	fermentation.		01	
	Surgical antisepsis,			
	Germ theory of disease -Koch's		01	
	postulates & River's postulates.			
2	Unit II			
	Morphology of Bacteria, Size and			
	shape, Arrangements.			
	Ultrastructure of Bacteria Structure,			
	function and		02	
	chemical composition of Capsule,			
	Flagella, Pili and Fimbriae,		02	
	Cell Wall (Gram positive & Gram		01	
	negative), Cell membrane,			
	Mesosome,Cytoplasm,	18-07-19	03	
	· · · · · · · · · · · · · · · · · · ·	То		
	Nucleoid and ribosome's.	09-08-19		
			01	
	Cytoplasmic inclusion – PHB		02	
	granules, glycogen, carbohydrates,		03	
	Magnetosome, Gas vesicles,		02	
	chlorosome, sulphur, granules.			
	Second CrastEnderman 1			
	Spore and CystEndospore and			
	Exospores,		02	

	Germination and Sporulation of			
			03	
	endospore.			
3	Unit III			
	Concept of Systematic and Classical	1	02	
	taxonomy including Bergey's Manual of Bacteriology			
	Manual of Bacteriology			
	Microbial Nutrition, cultivation			
	Nutritional requirements	31-08-19		
	– Major and Minor elements and		02	
	growth factors.		02	
	Nutritional types of microorganisms	30-09-19		
			02	
	Types of Culture media with			
	examples (Defined, Selective, Natural,		04	
	Differential, enrichment, Synthetic).			
	Pure culture techniques -Streak, pour, Spread plate and		04	
	roll tube method.			
4	Unit IV			
	Bacterial Growth:			
	Growth curve; Generation time,		01	
	Growth rate,	1-10-19	02	
	Specific growth rate.			
		To		
	Methods of Enumeration	23-10-19 n		
L			1	L

Microscopic methods,	02	
Plate counts, Biomass,	02	
Chemical methods,	03	
Optical density.		
Continuous culture	02	
– Chemostat and Turbidostat models,	02	
	01	
Diauxic growth and Synchronous culture		

Sr. No.	Subject	Practical's	Date	No. of Practicals
1	Introduction to	1. General Rules and Safety in Microbiology		05
	Microbiology	Laboratory.		
2		2. Study of basic requirements in Microbiology Laboratory- Autoclave, Hot air oven & Incubator		05
3		Staining techniques (Monochrome staining, Grams staining ,Negative staining)		05
4	•	Preparation of solid and liquid media.	08/07/19	05
5	-	Isolation of bacteria by spread plate, streak plate	То	05
		and pours plate method	24/10/19	
6	•	Isolation of microorganisms from soil, water and		05
		air		
7		Isolation of microorganisms by using selective	Batch A,B,C,D,E.	05
		media.		
8	•	Study of motility of Microorganisms by hanging		05
		drop method.		
9		Study of bacterial growth curve .		05
10		Effect of environment on growth of microorganisms.		05

Sr. No.	Class	Name of Asstt. Prof.	Subject	Paper
1 1	B.Sc. I	Kalyani N. Dhule	Biotechnology	Course Title: Introduction To Microbiology Course Code : U-INM-189 Course Title: Lab Course III Course Code: U-LAC-193
2	B.Voc. I			Course Title: Introductory Dairy Technology Course Code:U-IFP-

Name	Name of Teacher: Kalyani N.Dhule			: B.V	oc I (First Semester)
Sr. No.	Subject	Unit and Chapter to be covered	Date	No. of Lectures	Academic activities to be organized	No. of Test / Assignm ent with topic and date
1	Introductory	UNIT I				Unit – I
	Dairy					03/09/1
	Technology	Introduction to Milk and milk		02		9
		products - Definition,	11-07-19		Dought	Unit III-
		Production and processing status of	То		discussion	25/10/1
		milk	30-08-19			9
		Types of Milk Products –		04	Group Discussion	
		Equipment's used in dairy industry.		03		

Physical properties of milk: Colour, taste, pH and buffering capacity, refractive index, viscosity, surface tension, freezing, boiling point, specific heat, OR, electrical conductivity.		03	
UNIT III			
Market milk industry and milk products: Systems of collection of milk,		02	
Reception, Platform testing, various stages of processing: Filtration, Clarification, Standardization,	05-09-19 To	01	
Homogenization, Pasteurization, Sterilization,	23-10-19	02	
Packaging and Storage, Cleaning and Sanitation		02	
Milk fat: Composition and structure, and physical properties, crystallization, structure of fat granules,		01	
lipolysis, autoxidation, fat constants (saponification value, iodine value, RM value, peroxide value).		02	
Protein and Enzymes: General structure, amphoteric nature,		01	
difference between casein and serum protein, different types of casein (acid and rennet),		01	
uses of casein, fractionation of protein.		01	
Enzymes- catalase, alkaline phosphatase, lipases and proteases.		01	

Rajarshi Shahu Mahavidyalaya, Latur

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Structured Work Plan for Teaching

(Dec - 2019 to March. 2020)

1. Details of Classes to be taught

Sr. No.	Class	Name of Astt. Prof.	Subject	Paper
1	B.Sc. I Year	Miss. K.N. Dhule	Biotechnology	Course Title: Biophysics &Bioinstrumentation Course Code : U-BBI-287 Course Title: Lab Course VI Course Code: U-LAC-292
2	B.Sc. II Year			Course Title: Lab Course XIII Course Code: U-LAC Course Title: Algal Cultivation Technology Course Code: U-LAC

2. Summary of Lesson Plans

Name of Teacher: Miss. K. N. Dhule

Class: B.Sc. biotech I Year (II / IV SEM)

Sr. No.	Subject	Unit and Chapter to be covered	Date	No. of Lectures	Academic activities to be organized	No. of Test / Assignment with topic and date
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1	Biotechnology	Unit -II:				
		Chapter 1. Chromatography				
		• General Principle,		02	Quiz Contest	Unit – I
		Plane Chromatography:				6/01/20
		Paper/TLC, Column		03		
		Chromatography: Ion		02		Unit – II
		Exchange.		02		5/02/20
		Chapter 2. SpectroscopyDefinition.	10 Dec	01		Unit – III
		• Electromagnetic wave.	to			2 / 22 / 22
		 Electromagnetic spectrum. Applications of each region of electromagnetic 	6Jan 20	02		3/03/20
		spectrum for spectroscopy.Introduction to molecular energy levels.		01		
		Excitation.Absorption.Emission.		01		
		Rotational spectra.Vibrational spectra.		01		
		 Principle, Construction and		03		
		working of colorimeter,		02		
		U.V-visible Spectrophotometer.		02		
		• Application to				
		biomolecules (Proteins, DNA, Hb, Chlorophyll)				

2	Biotechnology	Unit -1:]
		Chapter 1. Magnetism				
		• The magnetic field.		01		
		• The definition of B. Poles.		01		
		Gauss law of		01	Classroom	
		magnetism.			Seminar	
		Magnetism of earth.Para magnetism.		02		
		• Diamagnetism.		02		
		Ferromagnetism.Nuclear magnetism.				
		 Biomagnetism with 				
		examples. Chapter 2. Fluid Statics		01		
		 Fluids Definition, Pressure 				
		and Density.	7Jan			
		• The variation of pressure in a fluid at rest.	2020	02		
		• Pascal's Principle.	То			
		Measurement of pressure.Various units of pressure	5	02		
		and their inter-conversion.	Feb2020			
		Chapter 3. Atomic Structure				
		• Historical background upto Bohr model.		02		
		 Significance of second and 		01		
		third postulate of Bohr's model.		01		
		 Derivation of radius and energy value. 		01		
		Quantization of energy				

	 levels using Rydberg's constant, Atomic spectra is signature of the element. Bohr- Somerfield model. Vector atom model. Quantum numbers. Selection rules. Uncertainty Principle, Pauli's exclusion principle. Emission spectra to understand selection rule. 		02 02 01 01 01 01 01		
3 Biotechnolog	 y Unit III Chapter 1. Electrophoresis General Principle, Electrophoretic mobility, Factors affecting electrophoretic mobility, Example: Agarose Electrophoresis Chapter 2. Radioactivity Atomic Nucleus. Properties. Nuclear forces. Nuclear models (liquid drop and shell model). Radioactive nucleus. Types of Radioactive decay. Half-life- physical and biological. 	06 Feb 2020 To 27 March 2020	01 01 02 01 01 01 01 02 01 02 01	Classroom Seminar	

		 Handling and standardization of alpha and beta emitting isotopes. Measurement of radiation – Dosimetry and detectors. Principle, Construction and Working of- pen and batch dosimeter. and batch 		01 02 01	
4	Biotechnology	 Unit IV Chapter 1. Bioinstruments Principle, Construction, Working and applications for analysis of biomolecules of following instruments. pH meter Centrifuge (RCF, sedimentation concept), Different types of centrifuges. Chapter 2. Thermoregulation Thermometric properties and types of thermometers (Clinical, thermocouple, bimetallic, platinum resistance, thermistor- thermometers). Body temperature and its regulation. 	04 March 2019 To 31 March 2020	01 02 01 01 02 01	Classroom Seminar

	02	
	02	
Charter 2 Microscopes		
Chapter 3. Microscopes		
• Optics: Properties of		
light Reflection,	01	
refraction, dispersion,	01	
diffraction, Interference	01	
and Polarization.	01	
Concept of polarization	01	
• Polarization by		
reflection – Brewster's	01	
law.	• -	
	01	
Polarization by double		
refraction – Nicol		
Prism.		
Concepts: Resolving	01	
power.		
Chromatic and		
achromatic aberrations.		
Construction and	02	
working of following	01	
microscopes-		
	02	
Dissecting, Compound		
light and contrast.		
• Fluorescence.		
• Electron microscopes:		
Concept of vacuum,		
working of electron		
gun.		
Construction and		
working of SEM, TEM,		
STEM.		
• Sample preparation.		

Sr.	Subject	Practical's	Date	No. of
No.				Practical's
1	Biophysics &	Safety measure – time		02
2	Bioinstrumentation	Temperature measurement: using thermocouple, RTD		02
3		Study of Lambert's & Beer's law		02
4		Absorption spectrum of protein	16/12/19	02
5		Paper/ TLC	To	02
6		Instrumentation – Colorimeter	31/03/20	02
7		pH meter		02
8		Microscopy – light		02
9		Agarose Electrophoresis		02
10		Problems based on Radioactivity		02

Sr.	Subject	Practical's	Date	No. of
No.				Practical's
1	Plant	General laboratory design for establishing		02
	Biotechnology	plant tissue culture.		
2	Biotechnology	Collection of explants, washing of explants		02
		and sterilization of explants		
3		Surface sterilization and aseptic		02
		manipulations		
4		Media preparation, sterilization and	16/12/19	02
		subculture		

5	Callus culture		02
6	Cell suspension culture	То	02
7	Anther and pollen culture	31/03/20	02
8	Embryo culture		02
9	Artificial seed production		02
10	Field visit-National research laboratories	-	02
11	Visit to commercial Plant tissue culture laboratory.		02

Sr.	Subject	Practical's	Date	No. of
No.				Practical's
1	Algal Cultivation Technology	Theory:Introduction to Algae, Life cycle of Algae,Role Algae in Ecosystem.Practical:1. Collection & Microscopic observation		02
2		of algae. 2. Quantification of collected algae. Theory: Techniques for cultivation of Algae in laboratory, seed culture & its maintenance. Designing of photo bioreactor and Raceway Ponds for	16/12/19 To 31/03/20	02
		algal cultivation & its application. Practical: 1.Isolation, Identification of economic important algae. 2.Inoculam development pilot scale production		

3	Theory:	02
	Algal Biotechnology – potential of	
	microalgae for SCP, carotene, Biofertilizer,	
	Biodiesel;	
	Principles of mass cultivation of	
	microalgae and its Economic Importance.	
	Practical:	
	1. Qualitative estimation of protein from	
	algae.	
	2. Chromatographic separation of	
	essential biomolecules from algae.	
4	Theory	02
	Business economics for algal cultivation,	
	production and processing and Futuristic	
	Approaches in algal biotechnology.	
	Practical	
	1Visit to industry actively engaged in algal	
	technology.	
	2. Project report on algal technology.	
	3. Study of Spirulina production and its	
	products	

Miss. K.N. Dhule

Name of Lecturer

Signature