III YEAR V SEMESTER BSc BZC SYLLABUS

SRI RAMAKRISHNA DEGREE COLLEGE (AUTONOMOUS)

NANDYAL

SRI RAMAKRISHNA DEGREE COLLEGE (AUTONOMOUS) NANDYAL

REVISED UG SYLLABUS UNDER CBCS
(Implemented from Academic Year 2020-21)
PROGRAMME: FOUR YEAR B.Sc. (Hons)
Domain Subject**: BOTANY**
Skill Enhancement Courses (SECs) for Semester V, from 2022-23 *(Syllabus with LearningOutcomes, References, Co-curricular Activities & Model Q.P. Pattern)*

Structure of SECs for Semester – V

(To choose One pair from the Four alternate pairs of SECs)

Univ. Code	Course NO. 6 & 7	Name of Course	Th. Hrs. / Week	IE Mar-ks	EE Mar-ks	Credits	Prac. Hrs./ Wk	Mar-ks	Credits
	6A	Plant Propagation	3	25	75	3	3	50	2
	7A	Seed Technology	3	25	75	3	3	50	2
		OR							
	6B	Vegetable Crops – Cultivation Practices	3	25	75	3	3	50	2
	7B	Vegetable Crops – Post Harvest Practices	3	25	75	3	3	50	2
		OR							
	6C	Plant Tissue Culture	3	25	75	3	3	50	2
	7C	Mushroom Cultivation	3	25	75	3	3	50	2
		OR							
	6D	Gardening and Landscaping	3	25	75	3	3	50	2
	7D	Agroforestry	3	25	75	3	3	50	2

Note-1: For Semester–V, for the domain subject Botany, any one of the four pairs of SECs shall bechosen as courses 6 and 7, i.e., 6A & 7A or 6B & 7B or 6C & 7C or 6D & 7D. The pair shall notbe broken (ABCD allotment is random, not on any priority basis).

Note-2: *One of the main objectives of Skill Enhancement Courses (SEC) is to inculcate skills related to the domain subject in students. The syllabus of SEC will be partially skill oriented. Hence, teachers shall also impart practical training to students on the skills embedded in syllabus citing related real field situations.*

Semester-wise Revised Syllabus under CBCS, 2020-21

Course Code:

Four-year B.Sc. (Hons)

Domain Subject: **BOTANY**

IV Year B. Sc. (Hons) – Semester – V

Max Marks: 100

Course-6A: Plant Propagation

(Skill Enhancement Course (Elective), Credits: 05)

I. Learning Outcomes:

Students at the successful completion of the course will be able to:

1. Explain various plant propagation structures and their utilization.
2. Understand advantages and disadvantages of vegetative, asexual and sexual plant propagation methods.
3. Assess the benefits of asexual propagation of certain economically valuable plants using apomictics and adventive polyembryony.
4. Demonstrate skills related to vegetative plant propagation techniques such as cuttings, layering, grafting and budding.
5. Apply a specific macro-propagation technique for a given plant species.

II. Syllabus: (Hours: Teaching: 50, Lab: 30, Field training: 05, others incl. unit tests: 05)

(S*yllabi of theory, practical and lab (skills) training together shall be completed in 80 hours*)

Unit – 1: Basic concepts of propagation (10h)

1. Propagation: Definition, need and potentialities for plant multiplication; asexual and sexual methods of propagation - advantages and disadvantages.
2. Propagation facilities: Mist chamber, humidifiers, greenhouses, glasshouses, cold frames, hot beds, poly-houses, phytotrons nursery - tools and implements.
3. Identification and propagation by division and separation: Bulbs, pseudobulbs, corms, tubers and rhizomes; runners, stolons, suckers and offsets.

Unit – 2: Apomictics in plant propagation (10h)

1. Apomixis: Definition, facultative and obligate; types – recurrent, non-recurrent, adventitious and vegetative; advantages and disadvantages.
2. Polyembryony: Definition, classification, horticultural significance; chimera and bud sport.
3. Propagation of mango, *Citrus* and *Allium* using apomictic embryos.

Unit – 3: Propagation by cuttings (10h)

1. Cuttings: Definition, different methods of cuttings; root and leaf cuttings.

2. Stem cuttings: Definition of stem tip and section cuttings; plant propagation by herbaceous, soft wood, semi hard wood, hard wood and coniferous stem cuttings.
3. Physiological and bio chemical basis of rooting; factors influencing rooting of cuttings; Use of plant growth regulators in rooting of cuttings.

Unit – 4: Propagation by layering (10h)

1. Layering: Definition, principle and factors influencing layering.
2. Plant propagation by layering: Ground layering – tip layering, simple layering, trench layering, mound (stool) layering and compound (serpentine layering).
3. Air layering technique – application in woody trees.

Unit – 5: Propagation by grafting and budding (10h)

1. Grafting: Definition, principle, types, graft incompatibility, collection of scion wood stick, scion-stock relationship, and their influences, bud wood certification; micrografting.
2. Propagation by veneer, whip, cleft, side and bark grafting techniques.
3. Budding: Definition; techniques of 'T', inverted 'T', patch and chip budding.

III. References:

1. Sharma RR and Manish Srivastav.2004. Plant Propagation and Nursery Management International Book Distributing Co. Lucknow.
2. Hartman, HT and Kester, D.E.1976. Plant Propagation: Principles and Practices, Prentice Hall of India Pvt. Ltd. Bombay.
3. Sadhu, M.K. 1996. Plant Propagation. New Age International Publishers, New Delhi.
4. Web resources suggested by the teacher concerned and college librarian including reading material.

Course -6A: Plant Propagation - Practical syllabus

IV. Learning Outcomes: On successful completion of this practical course, student will be able to:

1. Make use of different plant propagation structures for plant multiplication.
2. Explore the specialized organs or asexual propagules in some plants for their proliferation.
3. Demonstrate skills on micropropagation of plants through vegetative propagation techniques.
4. Evaluate and use a suitable propagation technique for a given plant species.

V. Practical (Laboratory) syllabus: (30hrs): The following experiments/practices shall be conducted by students in the lab.

1. Preparation of nursery beds – flat, raised and sunken beds.
2. Propagation through apomictic.
3. Propagation by separation and division technique.

4. Propagation by cuttings.
5. Propagation by layering
6. Propagation by grafting.
7. Propagation by budding.
8. Preparation of potting mixture, potting and repotting.

VI. Lab References:

1. Prasad, V. M. and Balaji Vikram, 2018. Practical Manual on Fundamentals of Horticulture and Plant Propagation, Write & Print Publications, New Delhi

2. Upadhyay S. K. (Ed.) 2013. Practical Manual Basic Horticulture-I, Akashdeep Printers, New Delhi
3. Web sources suggested by the teacher concerned.

VII. Co-Curricular Activities:

a) **Mandatory:** (*Lab/field training of students by teacher: (Lab: 10 + field: 05 hours):*

1. **For Teacher**: Training of students by the teacher in the laboratory/field for a total of not less than 15 hours on the field techniques/skills of different plant propagation structures, containers, preparation of soil, plant propagation through separation and division, apomictics, cuttings, layering, grafting and budding.
2. **For Student**: Students shall (individually) visit horticulture nurseries in a University/, research institute /private nursery and observe propagation structures, propagation techniques etc., write their observations and submit a hand-written Fieldwork/Project work/Project work Report not exceeding 10 pages in the given format to the teacher.
3. Max marks for Fieldwork/Project work Report: 05.
4. Suggested Format for Fieldwork/Project work Report: Title page, student details, index page, details of place visited, observations, findings and acknowledgements.
5. Unit tests (IE).

b) Suggested Co-Curricular Activities:

1. Training of students by experts in plant vegetative propagation methods.
2. Assignments (including technical assignments like identifying propagation structures and their operational techniques for a specific plant species.
3. Seminars, Group discussions, Quiz, Debates etc. (suggested topics):
4. Preparation of videos on plant propagation techniques in relation to different economically useful plants.
5. Collection of material/figures/photos related to plant propagation methods, writing and organizing them in a systematic way in a file.
6. Visits to Horticulture/Agriculture/Forest nurseries, research organizations, universities etc.
7. Invited lectures and presentations on related topics by experts in the specified area.

Model Question Paper pattern for Practical Examination

Semester – V/ Botany Skill Enhancement Course

Course -6A: Plant Propagation

Max. Time: 3 Hrs. Max. Marks: 50

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1. Demonstration plant propagation using separation and division /apomictics 'A' 10
2. Demonstration plant propagation using cuttings/layering technique 'B' 10
3. Demonstration of plant propagation using grafting/budding technique 'C' 10
4. Scientific observation and data analysis 4 x 3 = 12
   - D. Plant propagation structure model/photograph
   - E. Plant Growth Regulator
   - F. Nursery bed model /photograph
   - G. Asexual propagule/container/pot mixture for propagation
5. Record + Viva-voce 5+3 = 8

Semester-wise Revised Syllabus under CBCS, 2020-21

Course Code:

Four-year B.Sc. (Hons)

Domain Subject: **BOTANY**

IV Year B. Sc. (Hons) – Semester – V

Max Marks: 100

Course-7A: Seed Technology

(Skill Enhancement Course (Elective), Credits: 05)

I. Learning outcomes:

Students at the successful completion of the course will be able to:

1. Explain the causes for seed dormancy and methods to break dormancy.
2. Understand critical concepts of seed processing and seed storage procedures.
3. Acquire skills related to various seed testing methods.
4. Identify seed borne pathogens and prescribe methods to control them.
5. Understand the legislations on seed production and procedure of seed certification.

II. Syllabus: (Hours: Teaching: 50, Lab: 30, Field training: 05, others incl. unit tests: 05)

(S*yllabi of theory, practical and lab (skills) training together shall be completed in 80 hours*)

Unit - 1: Seed dormancy (10h)

1. Seed and grain: Definitions, importance of seed; structure of Dicot and Monocot seed.
2. Role and goals of seed technology; characteristics of quality seed material.
3. Dormancy: Definition, causes for seed dormancy; methods to break seed dormancy.

Unit – 2: Seed processing and storage (10h)

1. Principles of seed processing: seed pre-cleaning, precuring, drying, seed extraction; cleaning, grading, pre-storage treatments; bagging and labelling, safety precautions during processing.
2. Seed storage; orthodox and recalcitrant seeds, natural longevity of seeds.
3. Factors affecting longevity in storage; storage conditions, methods and containers.

Unit – 3: Seed testing (10h)

1. Definition of seed vigour, viability and longevity; seed sampling and equipment; physical purity analysis.
2. Seed moisture – importance – methods of moisture determination.
3. Seed germination tests using paper, sand or soil – standard germination test; TZ test to determine seed viability; seed health testing.

Unit – 4: Seed borne diseases (10h)

1. A brief account of different seed borne diseases and their transmission.
2. Different seed health testing methods for detecting microorganisms.
3. Management of seed borne diseases; seed treatment methods: spraying and dusting.

Unit – 5: Seed certification (10h)

1. Objectives - Indian seed Act; seed rules and seed order; new seed policy (1988).
2. Seed Inspector: Duties and responsibilities; classes of seeds, phases of certification standards (i.e., Land requirement, isolation distance) etc.
3. Issue of certificates, tags and sealing; pre and post control check: Genetic purity verification, certification, records and reporting.

III. References:

1. Umarani R, Jerlin R, Natarajan N, Masilamani P, Ponnuswamy AS 2006. Experimental Seed Science and Technology, Agrobios, Jodhpur
2. Agrawal, 2005. Seed Technology. Oxford and IBH Publishing Co. Pvt. Ltd., New Delhi
3. Desai B D 2004. Seeds Hand Book: Processing and Storage, CRC Press
4. Agarwal V K and J B Sinclair 1996, Principles of Seed Pathology, CRC Press
5. Tunwar NS and Singh SN. 1988. Indian Minimum Seed Certification Standards. CSCB, Ministry of Agriculture, New Delhi.
6. McDonald, M.B. and L.O. Copland. 1999. Seed Science and Technology Laboratory Manual. Scientific Publishers, Jodhpur
7. Web resources suggested by the teacher concerned and the college librarian including reading material.

Course -7A: Seed Technology Practical syllabus

IV. Learning Outcomes: On successful completion of this practical course, student will be able to:

1. Demonstrate skills on various methods to break the seed dormancy.
2. Determine seed moisture, seed germination percentage, seed viability and vigour.
3. Identify the seed borne pathogens and prescribe methods to prevent or control them.
4. Evaluate various methods to produce healthy seeds.

V. Practical (Laboratory) syllabus: (30hrs)

1. Determination of physical properties of seeds of 3 select local crops (1 each from cereals, millets, pulses and oil seeds).
2. Breaking seed dormancy in 3 select local crops.
3. Measurement of seed moisture content by O S W A or moisture meter or oven drying method.
4. Seed germination tests and evaluation.
5. Seed vigour - conductivity test.
6. Accelerated ageing tests.
7. Tetrazolium test.
8. Priming and invigoration treatments for improving germination and vigour.

9. Techniques of seed health testing - visual examination of seeds, washing test, incubation methods, embryo count method, seed soak method for the detection of certain seed borne pathogens.
10. Using various types of tools for dusting and spraying pesticides/insecticides.

VI. Lab References:

1. Sanjeev Kumar, 2019. Practical Manual Seed Technology of Vegetable Crops, M/s Asian Printery, Ahmedabad
2. Divakara Sastry, E.V., Dhirendra Singh and S.S.Rajput, 2013. Seed Technology: Practical Manual, Swami Keshwanand Rajasthan Agricultural University, Jobner
3. Web sources suggested by the teacher concerned.

VII. Co-Curricular Activities:

Mandatory: (*Lab/field training of students by teacher: (Lab: 10 + field: 05 hours)*

1. **For Teacher**: Training of students by the teacher in the laboratory/field for a total of not less than15 hours on the field techniques/skills of identifying and drawing seed structure, methods of breaking seed dormancy, seed cleaning, seed storage, identification of seed borne diseases, seed certification procedure.
2. **For Student**: Students shall (individually) visit horticulture/agriculture/ forest nursery/commercial seed production firms/ seed testing laboratories in government or private sector, observe seed production techniques, processing and storage, seed testing and certification procedures etc., write their observations and submit a hand-written Fieldwork/Project work Report not exceeding 10 pages in the given format to the teacher.
3. Max marks for Fieldwork/Project work Report: 05.
4. Suggested Format for Fieldwork/Project work Report: Title page, student details, index page, details of place visited, observations, findings and acknowledgements.
5. Unit tests (IE).

a) Suggested Co-Curricular Activities:

1. Training of students by experts in seed technology.
2. Assignments (including technical assignments like seed processing and storage techniques, seed testing, seed certification, seed borne diseases- prevention and control).
3. Seminars, Group discussions, Quiz, Debates etc. (suggested topics):
4. Preparation of videos on various aspects related to seed technology.
5. Collection of material/figures/photos related to seed technology, writing and organizing them in a systematic way in a file.
6. Visits to seed production units in Industries/Horticulture/Agriculture/Forest universities/colleges; research organizations, seed testing laboratories etc.
7. Invited lectures and presentations on related topics by experts in the specified area.

Model Question Paper pattern for Practical Examination

Semester – V/ Botany Skill Enhancement Course

Course – 7A: Seed Technology

Max. Time: 3 Hrs. Max. Marks: 50

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1. Demonstration of a method to break seed dormancy 'A'	10
2. Determination of seed moisture content/ seed germination test 'B'	10
3. Demonstration of test for seed viability/ seed vigour 'C'	10
4. Scientific observation and data analysis	4 x 3 = 12
D. Monocot / Dicot seed	
E. Seed sampling equipment	
F. Seed borne pathogen specimen/photograph	
G. Seed certification agency/procedure	
4. Record + Viva-voce	5+3 = 8

Semester-wise Revised Syllabus under CBCS, 2020-21

Course Code:

Four-year B.Sc. (Hons)

Domain Subject: **BOTANY**

IV Year B. Sc. (Hons) – Semester – V

Max Marks: 100

Course 6B: Vegetable Crops – Cultivation Practices

(Skill Enhancement Course (Elective), Credits: 05)

I. Learning Outcomes:

Students at the successful completion of the course will be able to:

1. Identify different vegetable plants and realize their value in human nutrition.
2. Analyse the types of soils to cultivate vegetable crops.
3. Demonstrate skills on agronomic practices for cultivation of vegetable crops.
4. Acquire knowledge on water, weed and disease managements in vegetable farming.
5. Comprehend aspects related to harvesting and storage of produce.

II. Syllabus: (Hours: Teaching: 50, Lab: 30, Field training: 05, others incl. unit tests: 05)
(*Syllabi of theory, practical and lab (skills) training together shall be completed in 80 hours*)

Unit – 1: Introduction to Olericulture (10h)

1. Vegetables and Olericulture: Definitions, nutritive value of vegetables and economic significance of vegetable farming.
2. Classification of vegetable crops (Botanical, based on climatic zones and economic parts used).
3. Types of vegetable gardens (kitchen gardening, terrace gardening, market gardening and truck gardening); implements used in vegetable gardening; vegetable forcing – a brief concept.

Unit – 2: Cultivation of leafy vegetables (10h)

1. Leafy vegetables: Definition and a brief account of locally cultivated crops.
2. Study of the following leafy vegetable crops: (a) *Amaranthus* (b) Palak (c) *Hibiscus cannabinus* (d) Fenugreek: systematic position, nutritive value, origin, area, production, improved varieties.
3. General cultivation practices such as sowing, planting distance, fertilizer requirements, irrigation, weed management, harvesting.
4. Crop specific yield, storage, disease and pest control and seed production.

Unit – 3: Cultivation of fruity vegetables (10h)

1. Fruity vegetables: Definition and a brief account of locally cultivated crops.
2. Study of the fruity vegetable crops: (a) Okra (b) Tomato (c) Chillies (d) Brinjal: systematic position, nutritive value, origin, area, production, improved varieties.
3. General cultivation practices such as sowing, planting distance, fertilizer requirements, irrigation, weed management, harvesting.
4. Crop specific yield- storage, disease and pest control and seed production

Unit – 4: Cultivation of peas and beans (10h)

1. A brief account of locally cultivated peas and beans.

2. Study of the following crops: (a) *Dolichos* (b) Cluster bean (c) French bean: Systematic position, nutritive value, origin, area, production, improved Varieties.
3. General cultivation practices such as sowing, planting distance, fertilizer requirements, irrigation, weed management, harvesting.
4. Crop specific yield, storage, disease and pest control and seed production.

Unit – 5: Cultivation of root and tuber crops (10h)

1. A brief account of locally cultivated root and tuber crops.
2. Study of the following crops: (a) Carrot (b) Radish (c) Sweet potato (d) Potato: Systematic position, family, nutritive value, origin, area, production, improved varieties.
3. General cultivation practices such as sowing, planting distance, fertilizer requirements, irrigation, weed management, harvesting.
4. Crop specific yield, storage, disease and pest control and seed production.

III. References:

1. Bose T K et al. (2003) Vegetable crops, Naya Udhyog Publishers, Kolkata.
2. Singh D K (2007) Modern vegetable varieties and production, IBN Publisher Technologies, International Book Distributing Co, Lucknow.
3. Premnath, Sundari Velayudhan and D P Sing (1987) Vegetables for the tropical region, ICAR, New Delhi
4. Shanmugavelu, K. G. 1989. Production Technology of Vegetable Crops. Oxford and IBH Publishing Co. Pvt. Ltd. New Delhi.
5. Rana MK. 2008. Scientific Cultivation of Vegetables. Kalyani Publ., New Delhi
6. Rubatzky VE and Yamaguchi M. (Eds.). 1997. World Vegetables: Principles, Production and Nutritive Values. Chapman & Hall, London.
7. Web resources suggested by the teacher concerned and the college librarian including reading material.

Course 7B: Vegetable Crops – Cultivation Practices – Practical syllabus

IV. Learning Outcomes: On successful completion of this practical course, student will be able to:

1. List out, identify and handle different garden implements.
2. Identify the important vegetable crops grown in their locality.
3. Demonstrate various skills in cultivation of vegetable crops.
4. Identify pests, diseases and their remedies that are specific to a vegetable crop.

V. Practical (Laboratory) Syllabus: (30 hrs)

1. Identification of seeds of important local vegetable plants and preparation of herbarium.
2. Identification of local vegetable crops and handling of garden tools.
3. Analysis of garden soil for ratios of physical characteristics by sieve separation.
4. Determination of chemical characters of garden soil (pH, EC, Organic Carbon, SAR).
5. Planning and layout of a vegetable crop farm.

6. Preparation of nursery bed (raised, sunken and flat beds) and sowing of seeds.
7. Transplanting and care of vegetable seedlings.
8. Intercultural operations in vegetable plots.
9. Estimation of Total Soluble Solids (TSS) by Refractometer in a fruit and a leafy vegetable.
10. Estimation of Vitamin - C in a fruit and a leafy vegetable by DCIP method.
11. Identification of pests and disease-causing organisms on any two vegetable plants.
12. Seed extraction in tomato and brinjal.

VI. Lab References:

1. Akhilesh Sharma (Ed.), 2013. Practical Manual Olericulture-I, Sheel Packers, New Delhi
2. Biswajit Saha and Shri Dharampal Singh, 2013. Practical Manual Olericulture-I, Sheel Packers, New Delhi
3. Saini RS, K.D. Sharma, O.P, Dhankhar and R.A. Kaushik (Eds.). 2001. Laboratory Manual of Analytical Techniques in Horticulture. Agrobios, Jodhpur
4. Ranganna S. 1986. Handbook of Analysis and Quality Control for Fruit and Vegetable Products. Tata-McGraw Hill, New Delhi
5. Web sources suggested by the teacher concerned.

VII. Co-Curricular Activities:

a) Mandatory: (*Lab/ field training of students by teacher: (Lab: 10 + field: 05 hours***)**

1. **For Teacher**: Training of students by the teacher in the laboratory/field for a total of not less than 15 hours on the field techniques/skills of vegetable plants identification, vegetable gardening, agronomic practices, water, weed and disease management; harvesting and storage of produce.
2. **For Student**: Students shall (individually) visit a horticulture university/ research station or vegetable crop farm in their locality, observe different vegetable crops/ varieties of a vegetable crop, intercultural operations, pests and diseases, harvesting and storage etc., write their observations and submit to the teacher a hand-written Fieldwork/Project work Report not exceeding 10 pages in the given format.
3. Max marks for Fieldwork/Project work Report: 05.
4. Suggested Format for Fieldwork/Project work Report: Title page, student details, index page, details of place visited, observations, findings and acknowledgements.
5. Unit tests (IE).

b) Suggested Co-Curricular Activities:

1. Training of students by related industrial experts or farmers.
2. Assignments (including technical assignments like tools in vegetable gardening and their handling, agronomic practices, modern irrigation methods, organic farming practices etc.)
3. Seminars, Group discussions, Quiz, Debates etc. (on related topics).
4. Preparation of videos on cultivation practices for vegetable crops.
5. Collection of material/figures/photos related to different vegetable crop species, writing and organizing them in a systematic way in a file.

6. Visits to horticulture universities, research organizations, private vegetable farming units etc.
7. Invited lectures and presentations on related topics by field/industrial experts

Model Question Paper Pattern for Practical Examination

Semester – V/ Botany Skill Enhancement Course

Vegetable Crops – Cultivation Practices

Max. Time: 3 Hrs. Max. Marks: 50

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1. Demonstration of nursery bed making/transplanting of seedlings 'A' 8
2. Determination of physical or chemical characters of a given soil sample / Preparation of slide and identification of pest/disease-causing organism in plant part given 'B' 10
3. Estimation of Total Soluble Solids/Vitamin-C in a given plant sample 'C' 12
4. Scientific observation and data analysis 4 x 3 = 12
   D. Identification of a garden tool
   E. Identification of seed/specimen of a vegetable crop species
   F. Identification of a weed/irrigation method
   G. Identification of a pest/disease causing organism
5. Record + Viva-voce 5+3 = 8

Semester-wise Revised Syllabus under CBCS, 2020-21

Course Code:

Four-year B.Sc. (Hons)

Domain Subject: **BOTANY**

IV Year B. Sc. (Hons) – Semester – V

Max Marks: 100

Course 7B: Vegetable Crops – Post Harvest Practices

(Skill Enhancement Course (Elective), Credits: 05)

I. Learning Outcomes:

Students at the successful completion of the course will be able to:

1. Understand various practices for vegetable produce from harvesting to marketing.
2. Demonstrate skills on storage, processing and preservation of vegetables.
3. Summarize causes for spoilage of vegetables before and during storage and methods to prevent and control them.
4. Make use of preservation methods to reduce the loss of vegetable produce.
5. Explain about value added products, packaging and marketing of vegetables.

II. Syllabus: (Hours: Teaching: 50, Lab: 30, Field training: 05, others incl. unit tests: 05)
(*Syllabi of theory, practical and lab (skills) training together shall be completed in 80 hours*)

Unit – 1: Introduction to Post Harvest Practices (10h)

1. Post-harvest technology: Definition; importance, scope and future status of post-harvest management of vegetables.
2. Study of maturity standards of vegetables; harvest techniques of vegetables, methods stages, signs of harvesting; harvesting and its relationship with quality, sorting and grading.
3. Careful handling of harvested vegetables; pre-harvest and post-harvest factors responsible for ripening.

Unit – 2: Methods of storage (10h)

1. Climacteric and non-climacteric types of vegetables.
2. Methods of storage to prolong shelf life of harvested vegetables; on-farm storage, evaporatively cooled stores, ventilated storage, pit storage etc.
3. Refrigerated storage, refrigeration cycle, controlled and modified atmosphere, hypobaric storage.

Unit – 3: Processing of vegetables (10h)

1. Causes for spoilage of vegetables and control measures during storage; post-harvest disease and pest management.
2. Techniques to prevent deterioration; vegetable processing equipment; minimal processing of vegetables.
3. Safe chemicals and microbial limits; application of growth regulators for quality assurance; grading.

Unit -4: Preservation and value-addition (10h)

1. Importance and scope of vegetable preservation in India; principles underlying general methods of preservation.
2. Methods of preservation; food additives and food colours.

3. Fried products, process of frying; dried vegetables; sauces and chutneys, pickles and salted vegetables; by-product and waste utilization.

Unit – 5: Marketing (10h)

1. Packing line operations, packaging of vegetables and their products; transportation; codex norms for export of perishables.
2. Demand supply analysis of important vegetables; market potential of various vegetables products.
3. Important marketing agencies and institutions; importance of cooperative marketing.

III. References:

1. Salunkhe DK and Kadam SS. (Ed.). 1998. Hand Book of Vegetable Science and Technology: Production, Composition, Storage and Processing. Marcel Dekker, New York.
2. Arthey D and Dennis C. 1996. Vegetable Processing. Blackie/Springer-Verlag, New York
3. Verma LR and Joshi VK. 2000. Post-harvest Technology of Fruits and Vegetables: Handling, Processing, Fermentation and Waste Management. Indus Publishing Company, New Delhi
4. Srivastava RP and Kumar S. 2003. Fruit and Vegetable Preservation: Principles and Practices. International Book Distribution Company, Lucknow.
5. Giridharilal GS, Siddappa and Tandon GL. 1986. Preservation of Fruits and Vegetables. ICAR, New Delhi.
6. Web resources suggested by the teacher concerned and the college librarian including reading material.

Course 7B: Vegetable Crops – Post harvest Practices – Practical syllabus

IV. Learning Outcomes: On successful completion of this practical course, student will be able to:

1. Identify stages of maturity in vegetable crops.
2. Handle material for storage of vegetables.
3. Identify physical and biological causes for spoilage of vegetables.
4. Make some value-added products of vegetables.

V. Practical (Laboratory) Syllabus: (30 hrs)

1. Maturity selection and harvest, harvesting practices.
2. List and cost of equipment, utensils, and additives required for small scale processing industry.
3. Study of different types of spoilages in fresh as well as processed vegetables.
4. Identification and classification of spoilage organisms.
5. Estimation of total carbohydrates (Anthrone method) in a stored vegetable and un-stored vegetable.
6. Estimation of protein (Lowry method) in a stored vegetable and un-stored vegetable.
7. Sensory evaluation of fresh and processed vegetables.
8. Assessment of quality and grading, pre-packaging and protective treatments.
9. Identification of packaging materials, containers for packaging.
10. Preparation of pickle from a vegetable.

11. Preparation of tomato sauce, ketchup and chutney.

VI. Lab References:

1. Swati Barche, Reena Nair and P. K. Jain, 2016. A Practical Manual on Post Harvest Value Addition and Processing of Horticulture Crops. Agrobios (India), Jodhpur
2. Antonio L. Acedo Jr., Md. Atiqur Rahman, Borarin Buntong and Durga Mani Gautam, 2016. Vegetable Postharvest Training Manual, AVRDC - The World Vegetable Center, Taiwan
3. Akhilesh Sharma (Ed.), 2013. Practical Manual Olericulture-I, Sheel Packers, New Delhi
4. Biswajit Saha and Shri Dharampal Singh, 2013. Practical Manual Olericulture-I, Sheel Packers, New Delhi
5. Web sources suggested by the teacher concerned.

VII. Co-Curricular Activities:

a) Mandatory: (*Lab/ field training of students by teacher: (Lab: 10 + field: 05 hours*)

1. **For Teacher**: Training of students by teacher in the laboratory/field for a total of not less than 15 hours on the field techniques/skills of harvesting indices of vegetables, storage methods, tools and techniques for processing, causes for spoilage and methods to control, preservation methods, marketing chain and in making value added products.
2. **For Student**: Students shall (individually) visit any one of the places like horticulture university/ research station; vegetable storage units in public and private sector; vegetable processing industries in their locality and observe harvesting practices, storage methods, processing and preservation; grading, value added products and marketing. Write their observations and submit to the teacher a hand-written Fieldwork/Project work Report not exceeding 10 pages in the given format.
3. Max marks for Fieldwork/Project work Report: 05.
4. Suggested Format for Fieldwork/Project work Report: Title page, student details, index page, details of place visited, observations, findings and acknowledgements.
5. Unit tests (IE).

b). Suggested Co-Curricular Activities:

1. Training of students by related industrial experts or farmers.
2. Assignments (including technical assignments like tools and techniques for storage, processing and preservation, causes for spoilage and methods to avoid losses, value added products of some vegetables, packaging and marketing etc.)
3. Seminars, Group discussions, Quiz, Debates etc. (on related topics).
4. Preparation of videos on cultivation practices for vegetable crops.
5. Collection of material/figures/photos related to harvesting, storage, processing and preservation of vegetable crop produce, writing and organizing them in a systematic way in a file.

6. Visits to horticulture universities, research organizations; storage, processing industries in public or private sector; industries making value added products of vegetables etc.
7. Invited lectures and presentations on related topics by field/industrial experts.

Model Question Paper Pattern for Practical Examination

Semester – V/ Botany Skill Enhancement Course

Vegetable Crops – Post Harvest Practices

Max. Time: 3 Hrs. Max. Marks: 50

1. Identification of organism(s) responsible for spoilage of vegetable 'A' 8
2. Assessment of quality and grading/ technique of packaging and protective treatment. 10
3. Estimation of carbohydrates/protein content in a vegetable sample 'C' 12
4. Scientific observation and data analysis 4 x 3 = 12
   D. Identification of harvesting stage
   E. Identification of equipment for processing
   F. Identification of PGR/chemical used for PHT of vegetables.
   G. Identification of a packaging material/value added product.
5. Record + Viva-voce 5+3 = 8

Semester-wise Revised Syllabus under CBCS, 2020-21

Course Code:

Four-year B.Sc. (Hons)
Domain Subject: **BOTANY**
IV Year B. Sc. (Hons) – Semester – V

Max Marks: 100

Course 6C: Plant Tissue Culture
(Skill Enhancement Course (Elective), Credits: 05)

I. Learning Outcomes:

Students at the successful completion of the course will be able to:

1. Comprehend the basic knowledge and applications of plant tissue culture.
2. Identify various facilities required to set up a plant tissue culture laboratory.
3. Acquire a critical knowledge on sterilization techniques related to plant tissue culture.
4. Demonstrate skills of callus culture through hands on experience.
5. Understand the biotransformation technique for production of secondary metabolites.

II. Syllabus: (Hours: Teaching: 50, Lab: 30, Field training: 05, others incl. unit tests: 05)
(*Syllabi of theory, practical and lab (skills) training together shall be completed in 80 hours*)

Unit - 1: Basic concepts of plant tissue culture (10h)

1. Plant tissue culture: Definition, history, scope and significance.
2. Totipotency, differentiation, dedifferentiation, and redifferentiation; types of cultures.
3. Infrastructure and equipment required to establish a tissue culture laboratory.

Unit - 2: Sterilization techniques and culture media (10h)

1. Aseptic conditions – Fumigation, wet and dry sterilization, UV sterilization, ultrafiltration.
2. Nutrient media: Composition of commonly used nutrient culture media with respect to their contents like inorganic chemicals, organic constituents, vitamins, amino acids etc.
3. Composition and preparation of Murashige and Skoog culture medium.

Unit - 3: Callus culture technique (10h)

1. Explant: Definition, different explants for tissue culture: shoot tip, axillary buds, leaf discs, cotyledons, inflorescence and floral organs, their isolation and surface sterilization; inoculation methods.
2. Callus culture: Definition, various steps in callus culture.
3. Initiation and maintenance of callus - Growth measurements and subculture; soma clonal variations.

Unit – 4: Micropropagation (10h)

1. Direct and indirect morphogenesis, organogenesis, role of PGRs; somatic embryogenesis and synthetic seeds.
2. Greenhouse hardening unit operation and management; acclimatization and hardening of plantlets - need, process, packaging, exports.
3. Pathogen (Virus) indexing- significance, methods, advantages, applications.

Unit – 5: Applications of plant tissue culture (10h)

1. Germplasm conservation: cryopreservation methods, slow growth, applications and limitations; cryoprotectants.
2. Plant transformation techniques and bioreactors; production of secondary metabolites-optimization of yield, commercial aspects, applications, limitations.
3. Transgenic plants- gene transfer methods; BT cotton.

III. References:

1. Kalyan Kumar De (2001) An Introduction to Plant Tissue Culture, New Central Book Agency (P) Ltd., Calcutta
2. Razdan, M.K. (2005) Introduction to Plant Tissue Culture, Oxford & IBH Publishers, Delhi
3. Bhojwani, S.S. (1990) Plant Tissue Culture: Theory and Practical (a revised edition). Elsevier Science Publishers, New York, USA.
4. Vasil, I.K. and Thorpe, T.A. (1994) Plant Cell and Tissue Culture. Kluwer Academic Publishers, the Netherlands.
5. Web resources suggested by the teacher concerned and the college librarian including reading material.

Course 6C: Plant Tissue Culture – Practical syllabus

IV. Learning Outcomes: On successful completion of this practical course, student will be able to:

1. List out, identify and handle various equipment in plant tissue culture lab.
2. Learn the procedures of preparation of media.
3. Demonstrate skills on inoculation, establishing callus culture and Micro propagation.
4. Acquire skills in observing and measuring callus growth.
5. Perform some techniques related to plant transformation for secondary Metabolite production.

V. Practical (Laboratory) Syllabus: (30 hrs)

1. Principles and applications of- Autoclave, Laminar Airflow, Hot Air Oven.
2. Sterilization techniques for glass ware, tools etc.,
3. MS medium - Preparation of different stock solutions; media preparation
4. Explant preparation, inoculation and initiation of callus from carrot.
5. Callus formation, growth measurements.
6. Induction of somatic embryos, preparation of synthetic seeds.
7. Multiplication of callus and organogenesis.
8. Hardening and acclimatization in green house.

VI. Lab References:

1. Reinert, J. and M.M. Yeoman, 1982. Plant Cell and Tissue Culture - A Laboratory
2. Manual, Springer-Verlag Berlin Heidelberg
3. Robert N. Trigiano and Dennis J. Gray, 1999. Plant Tissue Culture Concepts and Laboratory Exercises. CRC Press, Florida

4. Ashok Kumar, 2018. Practical Manual for Biotechnology, College of Horticulture & Forestry, Jhalawar, AU, Kota
5. Chawla, H.S., 2003. Plant Biotechnology: A Practical Approach, Nova Science Publishers, New York
6. Web sources suggested by the teacher concerned.

VII. Co-Curricular Activities:

a) Mandatory: (*Lab/field training of students by teacher: Lab: 10 + field: 05 hours*)

1. **For Teacher**: Training of students by teacher in the laboratory/field for a total of not less than 15 hours on the field techniques/skills of sterilization procedures, preparation of media, establishment of callus culture, growth measurements; morphogenesis and organogenesis; acclimatization and hardening of plantlets.
2. **For Student**: Students shall (individually) visit anyone of plant tissue culture laboratories in universities/research organizations/private facilities, write their observations on tools, techniques, methods and products of plant tissue culture; and submit a hand-written Fieldwork/Project work Report not exceeding 10 pages to the teacher in the given format.
3. Max marks for Fieldwork/Project work Report: 05
4. Suggested Format for Fieldwork/Project work Report: Title page, student details, index page, details of place visited, observations, findings and acknowledgements.
5. Unit tests (IE).

b) Suggested Co-Curricular Activities:

1. Training of students by related industrial experts.
2. Assignments (including technical assignments like identifying tools in plant tissue culture and their handling, operational techniques with safety and security, IPR)
3. Seminars, Group discussions, Quiz, Debates etc. (on related topics).
4. Preparation of videos on tools and techniques in plant tissue culture.
5. Collection of material/figures/photos related to products of plant tissue culture, writing and organizing them in a systematic way in a file.
6. Visits to plant tissue culture/biotechnology laboratories in universities, research organizations, private firms, etc.
7. Invited lectures and presentations on related topics by field/industrial experts

Model Question Paper Pattern for Practical Examination

Semester – V/ Botany Skill Enhancement Course

Plant Tissue Culture

Max. Time: 3 Hrs. Max. Marks: 50

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1. Demonstration of a sterilization technique 'A' 8
2. Preparation of MS medium 'B' 10
3. Demonstration of callus culture technique/growth measurements 'C' 12
4. Scientific observation and data analysis 4 x 3 = 12
   D. Tissue culture equipment /photograph
   E. Morphogenesis or organogenesis - photograph
   F. Bioreactor/Secondary metabolite
   G. Transgenic plant/photograph
5. Record + Viva-voce 5+3 = 8

Semester-wise Revised Syllabus under CBCS, 2020-21

Course Code:

Four-year B.Sc. (Hons)

Domain Subject: **BOTANY**

IV Year B. Sc. (Hons) – Semester – V

Max Marks: 100

Course 7C: Mushroom Cultivation

(Skill Enhancement Course (Elective), Credits: 05)

I. Learning Outcomes:

Students at the successful completion of the course will be able to:

1. Understand the structure and life of a mushroom and discriminate edible and poisonous mushrooms.
2. Identify the basic infrastructure to establish a mushroom culture unit.
3. Demonstrate skills preparation of compost and spawn.
4. Acquire a critical knowledge on cultivation of some edible mushrooms.
5. Explain the methods of storage, preparation of value-added products and marketing.

II. Syllabus: (Hours: Teaching: 50, Lab: 30, Field training: 05, others incl. unit tests: 05)

(*Syllabi of theory, practical and lab (skills) training together shall be completed in 80 hours*)

Unit – 1: Introduction and value of mushrooms (10h)

1. Mushrooms: Definition, structure of a mushroom and a brief account of life cycle; historical account and scope of mushroom cultivation; difference between edible and poisonous mushrooms.
2. Morphological features of any four edible mushrooms, Button mushroom (*Agaric us Bosporus*), Milky mushroom (*Calocybe indica*), Oyster mushroom (*Pleurotus sajor-caju*) and Paddy straw mushroom (*Volvariella volvacea*).
3. Nutraceutical value of mushrooms; medicinal mushrooms in South India - *Ganoderma lucidum, Phellinus rimosus, Pleurotus florida and Pleurotus pulmonaris* – their therapeutic value; Poisonous mushrooms - harmful effects.

Unit – 2: Basic requirements of cultivation system (10h)

1. Small village unit and larger commercial unit; layout of a mushroom farm - location of building plot, design of farm, bulk chamber, composting, equipment and facilities, pasteurization room and growing rooms.
2. Compost and composting: Definition, machinery required for compost making, materials for compost preparation.
3. Methods of composting- long method of composting and short method of composting.

Unit – 3: Spawning and casing (10h)

1. Spawn and spawning: Definition, facilities required for spawn preparation; preparation of spawn substrate.
2. Preparation of pure culture, media used in raising pure culture; culture maintenance, storage of spawn.

3. Casing: Definition, Importance of casing mixture, Quality parameters of casing soil, different types of casing mixtures, commonly used materials.

Unit – 4: Mushroom cultivation (10h)

Raw material, compost, spawning, casing, cropping, and problems in cultivation (diseases, pests and nematodes, weed molds and their management strategies), picking and packing for any Four of the following mushrooms:

(a) Button mushroom (b) Oyster mushroom (c) Milky mushroom and (d) Paddy straw mushroom

Unit – 5: Post harvest technology (10h)

1. Shelf life of mushrooms; preservation of mushrooms - freezing, dry freezing, drying and canning.
2. Quality assurance and entrepreneurship - economics of different types of mushrooms; value added products of mushrooms.
3. Management of spent substrates and waste disposal of various mushrooms.

III. References:

1. Tewari Pankaj Kapoor, S. C. (1988). Mushroom Cultivation. Mittal Publication, New Delhi.
2. Pandey R.K, S. K Ghosh, (1996). A Hand Book on Mushroom Cultivation. Emkey Publications
3. Nita Bhal. (2000). Handbook on Mushrooms (Vol. I and II). Oxford and IBH Publishing Co. Pvt. Ltd., New Delhi
4. Pathak, V. N. and Yadav, N. (1998). Mushroom Production and Processing Technology. Agrobios, Jodhpur.
5. Tripathi, D.P. (2005) Mushroom Cultivation, Oxford & IBH Publishing Co. Pvt. Ltd, New Delhi.
6. Pathak V.N., Nagendra Yadav and Maneesha Gaur (2000), Mushroom Production and Processing Technology Vedams Ebooks Pvt. Ltd., New Delhi
7. Web resources suggested by the teacher concerned and the college librarian including reading material.

Course 7C: Mushroom Cultivation – Practical syllabus

IV. Learning Outcomes: On successful completion of this practical course, student will be able to:

1. Identify and discriminate different mushrooms based on morphology.
2. Understand facilities required for mushroom cultivation.
3. Demonstrate skills on preparation of spawn, compost and casing material.
4. Exhibit skills on various cultivation practices for an edible mushroom.

V. Practical (Laboratory) Syllabus: (30 hrs)

1. Identification of different types of mushrooms.
2. Preparation of pure culture of an edible mushroom.
3. Preparation of mother spawn.

4. Production of planting spawn and storage.
5. Preparation of compost and casing mixture.
6. Demonstration of spawning and casing.
7. Hands on experience on cropping and harvesting.
8. Demonstration of storage methods.
9. Preparation of value-added products.

VI. Lab References:

1. Sushma Sharma Sapna Thakur Ajar Nath Yadav, 2018. Mushroom Cultivation: A Laboratory Manual, Eternal University, Sirmour, H.P.
2. Kadhila-Muandingi, N.P., F. S. Mubiana and K. L. Halueendo, 2012. Mushroom Cultivation: A Beginners Guide, The University of Namibia
3. Gajendra Jagatap and Utpal Dey, 2012. Mushroom Cultivation:Practical Manual, LAMBERT Academic Publishing, Saarbrücken, Germany
4. Deepak Som, 2021. A Practical Manual on Mushroom Cultivation, P.K.Publishers & Distributors, Delhi
5. Web sources suggested by the teacher concerned.

VII. Co-Curricular Activities:

a) Mandatory: (*Lab/field training of students by teacher: Lab: 10 + field: 05 hours*)

1. **For Teacher**: Training of students by teacher in the laboratory/field for not less than 15 hours on the field techniques/skills of identification of edible and poisonous mushrooms, basic facilities of a mushroom culture unit, preparation of compost and spawn, cultivation practices of edible mushrooms, storage and marketing of produce.
2. **For Student**: Students shall (individually) visit mushroom culture units in universities/research organizations/private sector write their observations on infrastructure, cultivation practices and products of a mushroom culture unit etc., and submit to the teacher a hand-written Fieldwork/Project work Report not exceeding 10 pages in the given format.
3. Max marks for Fieldwork/Project work Report: 05.
6. Suggested Format for Fieldwork/Project work Report: Title page, student details, index page, details of place visited, observations, findings and acknowledgements.
4. Unit tests (IE).

b) Suggested Co-Curricular Activities:

1. Training of students by related industrial experts.
2. Assignments (including technical assignments like identifying various mushrooms, tools and techniques for culture, identification and control of diseases etc.,
3. Seminars, Group discussions, Quiz, Debates etc. (on related topics).
4. Preparation of videos on tools and techniques in mushroom culture.
5. Collection of material/figures/photos related to edible and poisonous mushrooms, cultivation of mushrooms in cottage industries, writing and organizing them in a systematic way in a file.
6. Visits to mushroom culture units in universities, research organizations, private firms, etc.
7. Invited lectures and presentations on related topics by field/industrial experts.

Model Question Paper Pattern for Practical Examination

Semester – V/ Botany Skill Enhancement Course

Mushroom Cultivation

Max. Time: 3 Hrs. Max. Marks: 50

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1. Demonstration of preparing pure culture/mother spawn 'A' 8
2. Preparation method for planting spawn and storage/compost and casing material 'B' 10
3. Demonstration of spawning and casing/storage and making a value-added product 'C' 12
4. Scientific observation and data analysis 4 x 3 = 12
   D. Edible/poisonous mushroom specimen/photograph
   E. Infrastructure/tool used in mushroom cultivation
   F. Material for compost/casing
   G. Storage practice/ a value-added product
5. Record + Viva-voce 5+3 = 8

Semester-wise Revised Syllabus under CBCS, 2020-21

Course Code:

Four-year B.Sc. (Hons)
Domain Subject: **BOTANY**
IV Year B. Sc. (Hons) – Semester – V

Max Marks: 100

Course 6D: Gardening and Landscaping

(Skill Enhancement Course (Elective), Credits: 05)

I. Learning Outcomes:

Students at the successful completion of the course will be able to:

1. Acquire a critical knowledge about the aesthetic value, types and styles of gardens.
2. Perform filed operations in a garden by understanding the role of a gardener.
3. Identify various ornamental plants and explain the growth habits.
4. Propagate garden plants through various propagation techniques.
5. Demonstrate skills of designing and developing a garden.

II. Syllabus: (Hours: Teaching: 50, Lab: 30, Field training: 05, others incl. unit tests: 05)
(*Syllabi of theory, practical and lab (skills) training together shall be completed in 80 hours*)

Unit -1: Basics of Gardening (10h)

1. Garden and gardening: Definitions, objectives and scope; types of gardens (domestic garden, flower garden, woodland garden, rock garden, water garden and herb and vegetable garden).
2. Speciality gardens (vertical garden, roof garden and scented garden); principles of gardening; garden components and adornments;
3. Styles of garden: formal, informal, free style and wild; some famous gardens of India.

Unit -2: Garden operations (10h)

1. Bio-aesthetic planning, eco-tourism, theme parks, indoor gardening, therapeutic gardening.
2. Gardening operations: soil laying, manuring, watering, management of pests and diseases and harvesting.
3. Lawn making, methods of designing rockery and water garden.

Unit-3: Ornamental plants (10h)

1. Ornamental plants: flowering annuals and perennials; climbers and creepers; shade and ornamental trees.
2. Bulbous and foliage ornamental plants; cacti and succulents; palms, ferns.
3. Bonsai: definition, types and styles, art of making bonsai.

Unit-4: Propagation techniques (10h)

1. Propagation of ornamental plants by rhizomes, corms tubers, bulbs and bulbils.
2. Vegetative propagation techniques – a brief account of cuttings, layering and grafting.
3. Types of seed beds; sowing of seeds and raising seedlings, transplanting of seedlings; growing plants in pots, potting and repotting.

Unit-5: Landscaping (10h)

1. Landscaping: definition, landscaping of parks and public gardens.
2. Urban planning and planting avenues; Landscaping highways and educational institutions; beautifying villages and colonies.
3. Computer Aided Designing (CAD) for outdoor and indoor-scaping.

III. References:

1. Bose T.K. and Mukherjee, D., 1972, Gardening in India, Oxford & IBH Publishing Co., New Delhi.
2. Sandhu, M.K. 1989 Plant Propagation, Wiley Eastern Ltd., Bengaluru.
3. Nambisan, K. M. P. 1992. Design Elements of Land Scape Gardening Oxford & IBH Publishing Co. Pvt. Ltd., New Delhi.
4. Bose, T. K. Malti, R. G. Dhua, R. S and Das, P. 2004. Floriculture and Landscaping. Nayaprakash, Calcutta.
5. Arora, J.S. 2006. Introductory Ornamental Horticulture. Kalyani Publishers, Ludhiana.
6. Web resources suggested by the teacher concerned and the college librarian including reading material.

Course 6D: Gardening and Landscaping – Practical syllabus

IV. Learning Outcomes: On successful completion of this practical course, student will be able to:

1. Perform various skills related to gardening.
2. Identify the living and non-living components required for garden development.
3. Identify the pests and diseases of garden plants and control the same.
4. Demonstrate skills of making bonsai and developing lawn.
5. Make landscape design using CAD.

V. Practical (Laboratory) Syllabus: (30 hrs)

1. Preparation of beds for growing nursery of herbs, shrubs and trees.
2. Tools, implements and containers used for propagation and nursery techniques.
3. Identification of different ornamental plants.
4. Demonstration of types and styles of gardens using photos or videos.
5. Gardening operations: soil laying, manuring, watering.
6. Identification of pathogenic and non-pathogenic diseases of garden plants and grasses.
7. Propagation by cutting, layering, budding and grafting.
8. Planning and designing of gardens, functional uses of plants in the landscape.
9. Preparation of land for lawn and planting.
10. Exposure to CAD (Computer Aided Designing)
11. Demonstration of bonsai making.
12. Making of topiaries.

VI. Lab References:

1. Paul Wagland, 2011. Garden Landscaping Manual: A Step-by-Step Guide to Landscaping & Building Projects in Your Garden, Haynes Publishing UK
2. Misra Kaushal Kumar, 2016. Practical Manual of Horticulture, Biotech Books, Open Library.org
3. Hemla Naik, B., S.Y. Chandrashekhar and M. Jawaharlal, 2013. Principles of Landscape Gardening, TNAU, Agrimoon.Com.
4. Web sources suggested by the teacher concerned.

VII. Co-Curricular Activities:

a) Mandatory: (*Lab/ field training of students by teacher: (Lab: 10 + field: 05 hours*)

1. **For Teacher**: Training of students by the teacher in the laboratory/field for a total of not less than 15 hours on the field techniques/skills of garden operations, lawn making, art of bonsai, plant propagation methods, Using CAD.
2. **For Student**: Students shall (individually) visit the parks in public and private places, study the living and non-living elements of gardening – landscaping; write their observations (on various plants, growth habit, propagation, design of garden etc.,) and submit a hand-written Fieldwork/Project work Report not exceeding 10 pages in the given format to the teacher.
3. Max marks for Fieldwork/Project work Report: 05
4. Suggested Format for Fieldwork/Project work Report: Title page, student details, index page, details of place(s) visited, observations, findings, and acknowledgements.
5. Unit tests (IE).

b) Suggested Co-Curricular Activities:

1. Training of students by related industrial experts.
2. Assignments (including technical assignments like identifying ornamental plants, types and styles of gardens, propagation of garden plants, landscaping)
3. Seminars, Group discussions, Quiz, Debates etc. (on related topics).
4. Preparation of videos on plant propagation, garden operations, ornamental gardening.
5. Collection of material/figures/photos related to gardening and landscaping, writing and organizing them in a systematic way in a file.
6. Visits to gardens and parks in public places and/or private firms; famous gardens in A.P. and India etc.
7. Invited lectures and presentations on related topics by field/industrial experts.

Model Question Paper Pattern for Practical Examination

Semester – V/ Botany Skill Enhancement Course

Gardening and Landscaping

Max. Time: 3 Hrs. Max. Marks: 50

1. Demonstration a vegetative propagation technique 'A'	8
2. Demonstration of bed making/ garden operations' 'B'	10
3. Demonstration of bonsai technique/ designing a landscape 'C'	12
4. Scientific observation and data analysis	4 x 3 = 12
D. Type or style of garden	
E. Ornamental plant	
F. Garden adornments	
G. Pest or disease of garden plants	
5. Record + Viva-voce	5+3 = 8

Semester-wise Revised Syllabus under CBCS, 2020-21

Course Code:

Four-year B.Sc. (Hons)
Domain Subject: **BOTANY**
IV Year B. Sc. (Hons) – Semester – V

Max Marks: 100

Course 7D: Agroforestry

(Skill Enhancement Course (Elective), Credits: 05)

I. Learning Outcomes:

Students at the successful completion of the course will be able to:

1. Understand the concepts and economic value of agroforestry.
2. Acquire a critical knowledge on systems and design of agroforestry.
3. Explain silviculture practices in relation to agroforestry.
4. Understand the role of agroforestry to reclaim the waste lands.
5. Perform skills in relation to tree measurement techniques.

II. Syllabus: (Hours: Teaching: 50, Lab: 30, Field training: 05, others incl. unit tests: 05)

(*Syllabi of theory, practical and lab (skills) training together shall be completed in 80 hours*)

Unit-1: Basic concepts of Agroforestry (10h)

1. Forest and Agroforestry. Definition, objectives, scope and advantages of agroforestry; classification of agroforestry; differences between social forestry and agroforestry.
2. Agroforestry practices as existing in India and Andhra Pradesh.
3. Criteria for selection and screening of tree species; design and diagnosis methodology in relation to agroforestry.

Unit-2: Systems of Agroforestry (10h)

1. Global agroforestry system: shifting cultivation, taungya cultivation, shelter belt and wind breaks, and energy plantation and homestead gardens.
2. Multipurpose tree species and their characteristics; criteria for selection of agroforestry design, role tree architecture and management in agroforestry.
3. Alley cropping, high density short rotation plantation systems, silvicultural woodlots, energy plantations.

Unit-3: Silviculture of Agroforestry trees (10h)

1. Silviculture: Definition, objectives and scope and its place in agroforestry.
2. Choice of species, site selection, and pure verses mixed crop, planting techniques and methods, protection of seedlings/ plantations from environmental and biological adversaries, tending operations, concept of coppice etc.
3. Silviculture of agroforestry trees with special reference to: (a) *Azadirachta indica*, (b) *Tectona grandis* (c) *Emblica officinalis* and (d) *Tamarindus indica*.

Unit-4: Waste land reclamation (10h)

1. Wasteland definition, types: ecological characteristics, landslides, soil erosion, hoods, drought, salinity, water logging and fire.
2. Biological causes of deforestation, grazing, shifting cultivation and faulty agricultural practices.

3. Reclamation of wastelands, scientific land use practices, afforestation, soil conservation practices, improvement of water catchment areas and development of recreational and amenity areas.

Unit-5: Measurements in Agroforestry (10h)

1. Tree measurement techniques: Instruments and methods for measurement of tree diameter, height, bark thickness, crown volume crown surface area.
2. Tree stem form, yield tables, volume tables, concept of sustained yield, and kind of tree rotation, increment and yield; estimation of biomass.
3. Determination of tree age and introduction of working plan.

III. References:

1. Dwivedi, A.P. 1992. Agroforestry: Principles and Practices. Oxford & IBH
2. Nair, P.K.R. 1993. An Introduction to Agroforestry. Kluwer.
3. Nair P.K.R., M.R. Rai and L.E.Buck, 2004. New Vistas in Agroforestry. Kluwer
4. Rajeshwar Rao G., M. Prabhakar, G. Venkatesh, I. Srinivas and K. Sammi Reddy (2018) Agroforestry Opportunities for Enhancing Resilience to Climate Change in Rainfed Areas, ICAR-CRIDA, Hyderabad
5. Young, A. 1997. Agroforestry for Soil Management. CABI
6. Web resources suggested by the teacher concerned and the college librarian including reading material.

Course 7D: Agroforestry – Practical syllabus

IV. Learning Outcomes: On successful completion of this practical course, student will be able to:

1. Identify suitable tree species for agroforestry and their products.
2. Demonstrate skills on raising tree species from seeds and by vegetative propagation.
3. Perform skills on measurements related to wood-based products.
4. Estimate biomass in an energy plantation.

V. Practical (Laboratory) Syllabus: (30 hrs)

1. Identification of agroforestry tree-species.
2. Identification of important major and minor agroforest products.
3. Collection and maintenance of agro-forest products and herbarium
4. Nursery lay out seed sowing and pre-sowing seed treatments.
5. Vegetative propagation techniques – hard wood cuttings and air layering.
6. Diameter measurements using calipers and tape; diameter measurements of forked, buttressed, fluted and leaning trees.
7. Height measurement of standing trees by shadow method, single pole method and hypsometer.
8. Volume measurement of logs using various formulae.
9. Biomass estimation in energy plantations.

VI. Lab References:

1. Meena, R. N. and R.K. Singh, 2014. A Practical Manual on Agroforesty, Srijan Samiti Publication, Varanasi
2. Dadhwal, K.S., P.Panwar, R.Kaushal, H.S.Saralch and R.Chauhan, 2014. Practical Manual on Agroforestry, Jaya Publishing House, Delhi

3. Sen, N. L., R. C. Dadheech, L. K. Dashora and T. S. Rawat, 2010. Manual of Agroforestry and Social forestry, Agrotech Publishing Academy, Udaipur
4. Web sources suggested by the teacher concerned.

VII. Co-Curricular Activities:

a) Mandatory: (*Lab/ field training of students by teacher: (Lab: 10 + field: 05 hours*)

1. **For Teacher**: Training of students by the teacher in the laboratory/field for not less than 15 hours on techniques like selection and screening of tree species, design and diagnosis methodology in agroforestry, silviculture practices for some selected tree species and measurements in agroforestry.
2. **For Student**: Students shall (individually) visit to nurseries of forest department, agroforestry division in Horticulture university/research station, agroforest/silviculture sites, write their observations on nursery practices, various species grown in an agroforest, growth habit, cultivation practices, measurements, products etc., and submit to the teacher a hand-written Fieldwork/Project work Report not exceeding 10 pages in the given format.
3. Max marks for Fieldwork/Project work Report: 05
4. Suggested Format for Fieldwork/Project work Report: Title page, student details, index page, details of place visited, observations, findings and acknowledgements.
5. Unit tests (IE).

a) Suggested Co-Curricular Activities:

1. Training of students by related industrial experts.
2. Assignments (including technical assignments like criteria for selection of agroforestry tree species; silviculture practices in agroforests; measurements in agroforestry; economic, social, land use and cultural services of agroforestry)
3. Seminars, Group discussions, Quiz, Debates etc. (on related topics).
4. Preparation of videos on various agroforestry methods, silviculture practices, tree measurement techniques etc.,
5. Collection of material/figures/photos related to agroforestry, writing and organizing them in a systematic way in a file.
6. Visits to social forest nurseries, energy plantations and forest research centres; nearby agro-forest based industries in A.P.
7. Invited lectures and presentations on related topics by field/industrial experts

Model Question Paper Pattern for Practical Examination

Semester – V/ Botany Skill Enhancement Course

Agroforestry

Max. Time: 3 Hrs. Max. Marks: 50

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1. Demonstration pre-sowing seed treatments 'A' 8
2. Demonstration of hard wood cutting/air layering technique 'B' 10
3. Demonstration of technique of diameter/height measurement 'C' 12
4. Scientific observation and data analysis 4 x 3 = 12
   - D. Agroforest plant
   - E. Agroforest product
   - F. A tool used for measurement
   - G. A herbarium specimen collected by him/her for identification
5. Record + Viva-voce 5+3 = 8

Suggested pattern for Question Paper of Theory Examination(s) at Semester end

Max. Time: 3 Hrs. Max. Marks: 75 M

Section – A

Answer <u>all</u> the following questions. 5 x 2 = 10 M

- ✓ One question should be given from each Unit in the syllabus.

Section – B

Answer any <u>Four</u> of the following questions. Draw a labelled diagram wherever necessary

3 x 5 = 15 M

- ✓ One question should be given from each Unit in the syllabus.

Section – C

Answer any <u>five</u> of the following questions. Draw a labelled diagram wherever necessary

5 x 10 = 50 M

- ✓ Two questions (a & b) are to be given from each Unit in the syllabus (internal choice in each unit). Student has to answer 5 questions by choosing one from a set of questions given from a Unit.

Note: Questions should be framed in such a way to test the understanding, analytical and creative skills of the students. All the questions should be given within the frame work of the syllabus prescribed.

SRI RAMAKRSIHNA DEGREE COLLEGE(A)NDL

Zoology Syllabus for Semester -V- 2022-23

REVISED UG SYLLABUS UNDER

CBCS

Semester–V

(To choose one pair from the four alternate pairs of SECs)

UnivCode	Course Number	Name of Course
	6A	SUSTAINABLE AQUACULTUREMANAGEMENT
	7A	POST HARVEST TECHNOLOGYOF FISH AND FISHERIES

OR

	6B	LIVE STOCK MANAGEMENT-I (BIOLOGY OF DAIRY ANIMALS
	7B	LIVE STOCK MANAGEMENT -II(DAIRY PRODUCTION AND MANAGEMENT)

OR

	6C	POULTRY MANAGEMENT- I(POULTRY FARMING)
	7C	POULTRY MANAGEMENT- II (POULTRY PRODUCTION AND MANGEMENT

OR

	6D	SERI CULTURE -I
	7D	SERI CULTURE -II

Note: For Semester–V, for the domain subject Zoology, any one of the four pairs of SECs shall be chosen as courses 6 and 7, i.e., 6A & 7A or 6B & 7B or 6C & 7C or 6D & 7D. The pair shall not be broken (ABCD allotment is random, not on any priority basis).

SRI RAMAKRISHNA DEGREE COLLEGE (A) NDL
Zoology Syllabus for Semester -V- 2022-23

Course: 6 A: **SUSTAINABLE AQUACULTURE MANAGEMENT**
Teaching Hours: 60. Max. Marks: 100

Unit: 1

1.1 Present status of Aquaculture – Global and National scenario

1.2 Major cultivable species for aquaculture: freshwater, brackish water and marine.

1.3 Traditional, extensive, modified extensive, semi-intensive and intensive cultures of fish and shrimp.

1.4 Design and construction of fish and shrimp farms

Unit: 2

2.1 Functional classification of ponds – head pond, hatchery, nursery ponds

2.2 Functional classification of ponds -rearing, production, stocking and quarantine ponds

2.3 Need of fertilizer and manure application in culture ponds

2.4 Physio-chemical conditions of soil and water optimum for culture (Temperature, depth, turbidity, light, water, PH, BOD, CO_2 and nutrients)

Unit: 3

3.1. Induced breeding in fishes

3.2. Culture of Indian major carps: Pre-stocking management (Dewatering, drying, ploughing/desilting; Predators, weeds and algal blooms and their control, Liming and fertilization)

3.3. Culture of Indian major carps - Stocking management

3.4. Culture of Indian major carps - post-stocking management

Unit: 4

4.1 Commercial importance of shrimp & prawn

4.2 *Macrobrachium rosenbergii*- biology, seed production.

4.3 Culture of *L. vannamei* – hatchery technology and culture practices

4.4 Mixed culture of fish and prawns

Unit: 5

5.1 Viral diseases of Fin Fish & shell fish

5.2 Fungal diseases of Fin & Shell fish

5.3 Bacterial diseases of Finfish & Shell fish

5.4 Prophylaxis in Aquaculture.

Course: 6 A: SUSTAINABLE AQUACULTURE MANAGEMENT

PRACTICAL SYLLABUS (30hrs) (Max.50Marks)

1. Fresh water Cultivable species any (Fin & Shell Fish Specimens – Observation of morphological characters by observation and drawings)-5

2. Brackish water cultivable species (Fin &Shell fish- Specimens- Observation of Morphological Character by observing drawing) -5

3. Hands on training on the use of kits for determination of water quality in aquaculture (DO, Salinity, pH, Turbidity- Testing kits to be used for the estimation of various parameters/ Standard procedure can be demonstrated for the same)

4. Demonstration of Hypophysation(Procedure of hypophysation to be demonstrated in the practical lab with any edible fish as model)

5. Viral diseases of Fin & Shell Fish (Observation of his to pathological slides / Charts/ Models of viral pathogens in fin/ shell fish – one edible specimen can be used for observation of same in the laboratory)

6. Bacterial diseases of Fin & Shell Fish (Observation of his to pathological slides / Charts/ Models of Bacterial pathogens in fin/ shell fish – One edible specimen can be used for observation of same in the laboratory)

7. Fungal diseases of Fin & Shell Fish (Observation of his to pathological slides / Charts/ Models of Bacterial pathogens in fin/ shell fish – One edible specimen can be used for observation of same in the laboratory)

Course 7 A: **POSTHARVEST TECHNOLOGY OF FISH AND FISHERIES**

Teaching Hours: 60. Max. Marks: 100

Unit – I Handling and Principles of fish Preservation

1. 1 Handling of fresh fish, storage and transport of fresh fish, post mortem changes (rigor mortis and spoilage), spoilage in marine fish and freshwater fish.

1.2 Principles of preservation – cleaning, lowering of temperature, rising of temperature, denudation, use of salt, use of fish preservatives, exposure to low radiation of gamma rays.

Unit – II Methods of fish Preservation

2.1 Traditional methods - sun drying, salt curing, pickling and smoking.

2.2. Advanced methods – chilling or icing, refrigerated sea water, freezing, canning, irradiation and Accelerated Freeze drying (AFD).

Unit – III Processing and preservation of fish and fish by-products

3.1 Fish products – fish minced meat, fish meal, fish oil, fish liquid (ensilage), fish protein concentrate, fish chowder, fish cake, fish sauce, fish salads, fish powder, pet food from trash fish, fish manure.

3.2 Fish by-products – fish glue, Using glass, chitosan, pearl essence, shark fins, fish Leather and fish maws.

Unit – IV Sanitation and Quality control

4.1 Sanitation in processing plants - Environmental hygiene and Personal hygiene in processing plants.

4.2 Quality Control of fish and fishery products – pre-processing control, control during processing and control after processing.

Unit – V Quality Assurance, Management and Certification

5.1. Seafood Quality Assurance and Systems: Good Manufacturing Practices (GMPs); Good Laboratory Practices (GLPs); Standard Operating Procedures (SOPs); Concept of Hazard Analysis and Critical Control Points (HACCP) in seafood safety.

5.2 National and International standards – ISO 9000: 2000 Series of Quality Assurance System, *Codex Aliment Arius*.

Course 7 A: POSTHARVEST TECHNOLOGY OF FISH AND FISHERIES
PRACICAL SYLLABUS

1. Evaluation of fish/ fishery products for organo leptic, chemical and microbial quality.

2. Preparation of dried, cured and fermented fish products

For detailed procedure method visit sites:

3. Examination of salt, protein, moisture in dried / cured products

4. Examination of spoilage of dried / cured fish products, marinades, pickles, sauce.

5. Preparation of isinglass, collagen and chitosan from shrimp and crab shell.

6. Developing flow charts and exercises in identification of hazards – preparation of hazard analysis worksheet

7. Corrective action procedures in processing of fish- flow chart- work sheet preparation

Course6 B: **LIVE STOCK MANAGEMENT-I (BIOLOGY OF DAIRY ANIMALS)**

Teaching Hours: 60. Max. Marks: 100

Unit 1**:** Livestock census; Breeds of Dairy cattle, Buffaloes and Goats. Indigenous, Exotic and Crossbred Cattle breeds

Unit 2**:** Anatomy of Udder; Development of udder; Lacto genesis and Galactopoises; Letdown of milk.

Unit 3**:** Artificial insemination; Oestrous cycle; Symptoms of heat in cows and buffaloes. Conception, Pregnancy diagnosis in cattle. Multi ovulation and embryo transfer technique. Cloning.

Unit4**:** Economic traits of Dairy cattle. Methods of selection of dairy animals.

Unit5**:** Systems of Dairy cattle breeding. Inbreeding, out breeding, Cross breeding, Grading up. Breeding systems (Cross breeding of cattle and Grading up of buffaloes).

LIVE STOCK MANAGEMENT-I

Practical (Laboratory) Syllabus: (30hrs) (Max.50Marks)

1. Points dairy cow. (Explanation with observation of charts- Model evaluation to be performed by the student in the laboratory)

2. Identification of different breeds of dairy cattle and buffaloes.(Observation of Charts of breeds in the laboratory- at least 3 breeds should be identified by the students in their locality with video, photo)

3. Male and female reproductive systems of cow – Model/ Chart (Student has to draw a labeled diagram of the male and female reproductive systems of cow – acquire skill to identify the parts).

4. Symptoms of heat in cow (Study and Understanding the physiological symptoms during heat).

5. Artificial in semi nation (Flow chart of implements – Procedure- precautions)

6. Pregnancy diagnosis in cattle.

7. Study comparative merits of cows and buffaloes; zebu and cross bred cows (Examination of merits

Course 7B: **LIVE STOCK MANAGEMENT -II (DAIRY PRODUCTION AND MANAGEMENT**)

Teaching Hours: 60. Max. Marks: 100

Unit1**:** Systems of Housing of Dairy cattle- Loose Housing and Conventional Dairy Barns. Drawing of layouts for dairy cattle dwellings; Criteria for selecting site for establishing Dairy farm buildings; Water requirement of dairy animals.

Unit2**:** Management of different classes of Dairy animals- Milk producing animals, pregnant animals dry animals, heifers and calves. Management practices for Dairy farm; Identification, Dehorning, Castration, Deworming, Vaccination, Disinfection, and Milking.

Unit 3**:** (a) Pasteurization of milk: Definition, objects of pasteurization, objections to pasteurization, Principles of heat exchange. Methods of pasteurization: LTLT, HTST and Uperization.

(b)Sterilization of milk. Homogenization: Factors influencing homogenization

Unit 4: Market milk: Toned milk, double toned milk, Reconstituted milk, Standardized milk and full cream milk–Standards and methods of manufacture.

Unit 5: Cream: Types of cream, composition, methods of cream separation, gravity and centrifugal methods, types of cream separators, factors affecting fat losses in skim milk and fat percentage in cream.

Course 7 B: LIVE STOCK MANAGEMENT -II

PRACTICAL SYLLABUS

(DAIRY PRODUCTION AND MANAGEMENT**)** (30hrs) (Max.50Marks)

1. Dairy Farm layout (In the laboratory student has to sketch a dairy farm with all its components)
2. Identification of cows (students have to identify the breeds of cows form the images/charts – have to identify any two breeds in the vicinity of the college/ their locality).
3. Dehorning of calves : (Method - protocol- precautions)
4. Castration of bulls (Method – Apparatus- Time-importance)
5. Deworming of dairy cattle : (Schedule – method- benefits)
6. Pasteurization of milk (Batch Method- procedure- Observation)
7. Sterilization of milk (In bottle sterilization- procedure – protocol)
8. Cream separation (By gravity method- procedure- hands on experiment)

Course6 C: **POULTRY MANAGEMENT- I (POULTRY FARMING**)

Teaching Hours: 60. Max. Marks: 100

Unit 1 Indian poultry Industry

1.1 Importance of poultry farming and poultry development in India.

1.2 Present status and future prospectus of poultry Industry

1.3 Classification of poultry based on genetics Utility

Unit -2 Scientific Poultry Keeping

2.1 Modern breeds of Chicken

2.2 Present day egg production lines- meat production lines

2.3 Mini breeds- dwarfism in mini-Leghorns

Unit-3Diversified Poultry

3.1 Ducks and Geese-classification- rearing system-classification-advantages

3.2 Guinea fouls - guinea fowl farming in India-Production-varieties

3.3 Emu-rearing- Economical aspects-commercial products

Unit-4Desi Chickens:

4.1 Indigenous breeds and economical aspects of desi chicken

4.2 Indigenous breeds-Aseel-Chittagong-Kadaknath-Bursa

4.3 Improved varieties in India – Giriraja-Vanaraja-Giririani-Kalinga brown, Gramapriya, Swarnandhra

Unit -5 Breeds from Central Avian Research Institute – Izatnagar

5.1 CARI Nirbheek - CARI- Shyama-HITCARI (Naked Neck Cross)

5.2 CARI- Priya Layer, CARI- Sonali Layer,

5.3 CARIBRO-VISHAL, CARI-RAINBRO,

5.4 Nandanam chicken-I, Nandanam Chicken-II, Nandanm-Quail

Course6 C: POULTRY MANAGEMENT- I (POULTRY FARMING)

PRACTICAL SYLLABUS

V. Practical(Laboratory) Syllabus:(30hrs) (Max.50Marks)

1. Different types of Poultry rearing (Students has to observe and draw the different types of poultry rearing systems)
2. Different types of poultry Housing - Models / Images/charts
3. Different layer breeds images/charts/ Models (Observation of characters)
4. Types of broilers images/charts/ Models (Identification of important Characters)
5. CARI breeds characters –images/charts
6. Nandanam breeds- images/charts (Identification of characters)

Course 7 C: **POULTRY MANAGEMENT -II**
(POULTRY PRODUCTION AND MANGEMENT)

Teaching Hours: 60. Max. Marks: 100

Unit-1 HEALTH CARE

1.1 Common poultry diseases: bacterial, viral, fungal, parasitic and nutritional deficiencies.

1.2 Vaccination schedule for commercial layers and broilers: factors that govern vaccination schedule; vaccination principles type, methods, pre and post vaccination care.

1.3 Disinfection: Types of disinfectants; mode of action; recommended procedure; precaution and handling.

Unit-2 ECONOMICS

2.1 Economics of layer and broiler production

2.2 Projects reports in different systems of rearing for layer & broilers.

2.3 Feasibility studies on poultry rearing- in context of small units and their profitability.

2.4 Export/import of poultry and poultry products.

Unit-3 BREEDER FLOCK MANAGEMENT

3.1 Layer and broiler breeder flock management housing & space requirements.

3.2 Different stage of management during life cycle; Light management during growing and laying period, Artificial insemination.

3.3 Feeding: Feed restriction, separate male feeding. Nutrient requirement of layer and broiler breeders of different age groups.

Unit-4 BREEDER HEALTHCARE

4.1 Vaccination of breeder flock; difference between vaccination schedule of broilers and commercial birds.

4.2 Common diseases of breeders (Infectious and metabolic disorders)-prevention.

4.3 Fertility disorder- etiology, diagnosis and corrective measures. Selection and culling of breeder flocks

Unit-5 HATCHERY PRACTICES

5.1 Management principles of incubation.

5.2 Factors affecting fertility and hatchability. Selection, care and incubation of hatching eggs. Fumigation; sanitation and hatchery hygiene.

5.3 Importance of hatchery records, break even analysis of unhatched eggs.

5.4 Computer applications for hatchery management

Course 7C: POULTRY MANAGEMENT –II- **PRACTICAL SYLLLABUS** (POULTRY PRODUCTION AND MANGEMENT) (30hrs) (Max.50Marks)

1. Poultry Viral diseases – Observation of histopathological slides
2. Poultry Fungal Diseases- Observation of histopathological slides
3. Poultry Bacterial Diseases-Observation of histopathological slides
4. Feasibility study of Poultry establishment: (Preparation of feasibility study report with given parameters)
5. Rearing of Layers – (Preparation of Flow chart
6. Rearing of broiler- Flow chart
7. Hatchery records- Model study/analysis- Report with modified data

Course6 D: **SERI CULTURE -I (BIOLOGY AND CULTIVATION OF MULBERRY**)

Teaching Hours: 60. Max. Marks: 100

Unit-1A general introduction to Sericulture

1.1 Sericulture map of India: Components of Sericulture.

1.2 Textile fibers: Types- natural and synthetic fibers- types of silk produced in India; Importance of mulberry silk:

1.3 Sericulture organization in India; role of state departments of Sericulture, Central Silk Board and NGOs in Sericulture development

Unit-2Sericultural Botany.

2.1 Taxonomy of mulberry and food plants of silkworms: Study of salient features of the families-Marceau.

2.2 Morphology of mulberry: different varieties of mulberry.

2.3 Anatomy of mulberry: internal structure of stem, root and leaf; secondary growth in root and stem.

Unit 3Floral biology of mulberry

3.1 Floral biology of mulberry: Sexual behavior, different types of anthers and ovule in mulberry; micro- and megaspore genesis.

3.2 Development of male and female gametophytes; pollination, fertilization

3.3 Development of endosperm, embryo and seed; polyembryony and parthenocarpy in mulberry.

Unit-4 Silkworm Biology.

4.1 Characteristic features of the order Lepidoptera; detailed study of the families-Saturnidae and Bombycid. Classification of sericigenous insects.

4.2 Classification of silkworms based on moultinism, voltinism and geographical distribution; popular silkworm breeds and hybrids of Karnataka; their economic traits

Unit-5 Morphology and anatomy of reproductive systems of silk moth.

5.1 Life cycle of *Bombyx Mori;* morphology of egg, larva, pupa and adult

Course: 6 D: SERI CULTURE -I

PRACTICAL SYLLABUS (30hrs) (Max.50Marks)

1. Sericulture map of India and Karnataka.
2. Preparation of histograms and pie charts on:
3. Production of textile fibers in India.
4. Pie chart on mulberry and non-mulberry silk production in India.
5. Life cycle of *Bombyx mori*- Morphology of egg, larva, pupa and adult of *Bombyx mori.*
6. Sex separation in larva, pupa and adult of the silkworm *Bombyx mori*.
7. Dissection and display of: Digestive system of larva. Silk glands.

Course: 7 D: **SERICULTURE -II**
(BIOLOGY AND REARING OF SILKWORM)

Teaching Hours: 60. Max. Marks: 100

Unit-1

1.1 Rearing house: Location, orientation, plan and utilities; model rearing house; low-cost rearing house.

1.2 Rearing appliances-shelf and shoot rearing; requirements of rearing appliances (per unit rearing of 100dfls).

Unit-2

2.1 Disinfection of rearing house and rearing appliances; (disinfectants formalin, bleaching powder, chlorine dioxide, slaked lime and iodine compounds);

2.2 Rearing and personal hygiene.

Unit-3

3.1 Incubation- definition, requirement of environmental conditions, incubation devices; identification of stages of development; black boxing and its importance.

3.2 Chawki rearing: Preparation; brushing and its methods; types of chawki rearing - traditional and improved method; optimum environmental conditions; methods and frequency of feeding; methods of bed cleaning; spacing; moulting and care during moult.

Unit -4

4.1 Late age silkworm rearing: Methods; optimum environmental conditions; feeding quantity and frequency; methods of bed cleaning; spacing; moulting and care during moult.

4.2. Identification of spinning larva; spinning; mounting and mounting density; types of mountages, their advantages and disadvantages; environmental requirements during spinning.

Unit -5

5.1 Harvesting: Time of harvesting; sorting, storage/ preservation

5.2 Packaging and transport of cocoons; leaf-cocoon ratio; Maintenance of rearing records.

Course 7 -D: SERICULTURE –II-**PRACTICAL SYLLABUS**
(BIOLOGY AND REARING OF SILKWORM) (30hrs) (Max.50Marks)

1. Morphology and structure of silkworm egg, fertilization, Diapause development
2. Rearing house: Location, orientation, plan and utilities; model rearing house; low-cost rearing house.
3. Disinfection of rearing house and rearing appliances;
4. Incubation of silkworm eggs- Methods; black boxing; maintenance of temperature and humidity; Brushing: Methods; chawki rearing; use of paraffin paper and blue polythene sheet.
5. Bed cleaning: use of bed cleaning net and disposal of bed refuses and silkworm litter.
6. Moulting: Identification of moulting larva, care during moulting; mounting and mounting density; harvesting of cocoons; assessment of cocoons; types of mountages;
7. Study the mulberry leaf by graph paper method : (for calculating the leaf area)

SRI RAMAKRISHNA DEGREE COLLEGE(A) NDL

REVISED SYLLABUS OF
CHEMISTRY COURSES
Under C.B.C.S. pattern
(w.e.f. 2020-'21 Academic Year)

REVISED UG SYLLABUS UNDER CBCS
(Implemented from Academic Year, 2020-21)
PROGRAMME: FOUR YEAR B.Sc.(Hons)
Domain Subject: **CHEMISTRY**

Skill Enhancement Courses (SECs) for Semester V, from 2022-23 *(Syllabus with Learning Outcomes, References, Co-curricular Activities & Model Q.P. Pattern)*

Structure of SECs for Semester–V

(To choose One pair from the Five alternate pairs of SECs)

Univ. Code	Course NO. 6&7	Name of Course	Th.Hrs./ Week	IE Mar-ks	EE Mar-ks	Credits	Prac. Hrs./ Wk	Mar-ks	Credits
	6A	Synthetic Organic Chemistry	**3**	**25**	**75**	**3**	**3**	**50**	**2**
	7A	Analysis of Organic Compounds	**3**	**25**	**75**	**3**	**3**	**50**	**2**
OR									
	6B	Analytical Methods in Chemistry-1	**3**	**25**	**75**	**3**	**3**	**50**	**2**
	7B	Analytical Methods in Chemistry-1	**3**	**25**	**75**	**3**	**3**	**50**	**2**
OR									
	6C	Industrial Chemistry-1	**3**	**25**	**75**	**3**	**3**	**50**	**2**
	7C	Industrial Chemistry-2	**3**	**25**	**75**	**3**	**3**	**50**	**2**

OR

	6D	Environmental Chemistry	**3**	**25**	**75**	**3**	**3**	**50**	**2**
	7D	Green Chemistry and Nanotechnology	**3**	**25**	**75**	**3**	**3**	**50**	**2**

OR

	6E	Analytical Methods in Chemistry	**3**	**25**	**75**	**3**	**3**	**50**	**2**
	7E	Cosmetics and Pharmaceutical Chemistry	**3**	**25**	**75**	**3**	**3**	**50**	**2**

Note-1: For Semester–V, for the domain subject Chemistry, any one of the five pairs of SECs shall be chosen as courses 6 and 7, i.e., 6A&7A or 6B&7B or 6C&7C or 6D&7D or 6E&7E.The pair shall not be broken (ABC allotment is random, not on any priority basis).

Note-2: *One of the main objectives of Skill Enhancement Courses (SEC) is to inculcate skills related to the domain subject in students. The syllabus of SEC will be partially skill oriented. Hence, teachers shall also impart practical training to students on the skills embedded in syllabus citing related real field situations.*

SRI RAMAKRISHNA DEGREE COLLEGE (A) NDL

Semester-wise Revised Syllabus under CBCS, 2020-21

Four-year B.Sc.(Hons) Course Code:

Domain Subject: **CHEMISTRY**

IV Year B.Sc.(Hons) –Semester–V

Max Marks: 100+50

Course6-A: **Synthetic Organic Chemistry**

(Skill Enhancement Course (Elective), Credits: 05)

I. Learning Outcomes:

Students after successful completion of the course will be able to:

1. Identify the importance of reagents used in the synthesis of organic compounds.
2. Acquire knowledge on basic concepts indifferent types of pericyclic reactions.
4. Understand the importance of retro synthesis in organic chemistry.
5. Comprehend the applications of different reactions in synthetic organic chemistry.

II. **Syllabus :***(Total Hours: 90 including Teaching, Lab, Field Skills Training, Unit tests etc.)*

Unit-1: Per cyclic reactions **12 hours**

1. A brief introduction to synthetic organic chemistry
2. Features and classification of per cyclic reactions: Phases, nodes and symmetry properties of molecular orbital's in ethylene, 1, 3-butadiene, 1, 3, 5-hexatriene, alkylation and ally radical. Thermal and photochemical reactions.
3. Electro cyclic reactions: Definition and examples, definitions of con and dis rotation, Woodward- Hoffmann selection rules.(Correlation diagrams are not required)
4. Cyclo addition reactions: Definition and examples, definitions of supra facial and an tar facial addition, Woodward- Hoffmann selection rules. (Correlation diagrams are not required)

Unit-2: Organic photochemistry **8hours**

1. Jablonski diagram-singlet and triplettates
2. PhotochemistryofCarbonylcompounds-$n-\pi$and$\pi-\pi^*$transitions,Norrishtype-1and type-2 reactions
3. Paterno – Buchi reaction.

Unit-3: Retro synthesis **12 hours**

1. Important terms in Retro synthesis with examples-Disconnection, Target molecule, FGI, Synthon, Retro synthetic analysis, chemo selectivity, region selectivity
2. Importance of Order of events in organic synthesis
3. Retro synthetic analysis of the compounds: a. cyclohexene, b.4-Nitro toluene, c. Paracetamol.

Unit-4: Synthetic Reactions **8hours**

Shapiro reaction, Stork - enamine reaction (only alkylation), Wittig reaction, Robinson annulation, Bailys-Hillman reaction, Heck reaction, Suzuki coupling. Synthesis of aldehydes and ketones using1, 3-Dithiane.

Unit-5: Reagents in Organic Chemistry **10 hours**

Oxidizing agents: PCC, PDC, SeO_2 (Riley oxidation), NBS.
Reducing agents: $LiAlH_4$ (with mechanism), LTBA, Metal-solvent reduction (Birch reduction), Catalytic reduction.

III. References

1. Peri cyclic reactions by Ian Fleming, Second edition, Oxford University press.
2. Peri cyclic Reactions-A Text book: Reactions, Applications and Theoryby S.Sankararaman, WILEY-VCH.
3. Reaction Mechanismin Organic Chemistry by S.M. Mukherji and S.P.Singh, Revised edition, Trinity Press.
4. Pericyclic reactions-AMechanistic study by S.M.Mukherji, Macmill an India.
5. Organic synthesis: The disconnection approach by Stuart Warren, John Wiley & Sons.
6. Organic chemistry by Jonathan Clayden, Nick Greeves and Stuart Warren, Second edition, Oxford university press.
7. Reactions, Reagents and Rearrangements by S.N. Sanyal, Bharati Bhawan Publishers & Distributors.

***Course6-A*: Synthetic Organic Chemistry-PRACTICAL SYLLABUS**

IV. Learning Outcomes:

On successful completion of this practical course, student shall be able to:

1. Perform the organic qualitative analysis for the detection of N, S and halogens using the green procedure.
2. Learn the procedure for the separation of mixture famine acids using paper Chromatography.
3. Prepare the TLC plates for TLC chromatography.
4. Acquire skills in conducting column chromatography for the separation of dyes in the given mixture.

V. Practical (Laboratory) Syllabus :(**30hrs**) (Max.50 Marks)

1. Green procedure for organic qualitative analysis: Detection of N, S and halogens
2. Separation of given mixture of amino acids (glycine and phenyl alanine) using ascending paper chromatography.
3. Separation of a given dye mixture (methyl orange and methylene blue) using TLC (using alumina as adsorbent).
4. Separation of mixture of methyl range and methyl enable by column chromatography
5. Separation of food dyes using Column Chromatography
6. Separation of triglycerides using TLC

VI. Lab References:

1. Vogel A. I. Practical Organic Chemistry, Longman Group Ltd.
2. Bansal R.K. Laboratory Manual of Organic Chemistry, Wiley-Eastern.
3. Ahluwalia V. K. and Aggarwal R. Comprehensive Practical Organic Chemistry, University press.
4. Mann F. G and Saunders B.C, Practical Organic Chemistry, Pearson Education.

VII. Co-Curricular Activities

a) Mandatory:*(Lab/field training of students by teacher:(lab: 10+field:05*):

1. **For Teacher**: Training of students by the teacher in laboratory and field for not less than15 hours on the field techniques/skills of detection of N, Sand halogens using the green procedure, preparation of TLC plates, detection of organic compounds using R_f values in TLC/ paper chromatography, loading of column, selection of solvent system for column chromatography, separation of aminoacids and dye mixture using chromatographic techniques.
2. **For Students**: Student shall visit a related industry/chemistry laboratory in universities/research organizations/private sector facility and observes the synthetic reactions. Write their observations and submit a hand written fieldwork/project work report notexceeding10 pages in the given format to the teacher.
3. Max marks for Fieldwork/project work Report: 05.
4. Suggested Format for Fieldwork/project work**:** *Title page, student details, index page, details of place visited, observations, findings, and acknowledgements.*

4. Unit tests (IE).

b) Suggested Co-Curricular Activities

1. Training of students by related industrial experts.
2. Assignments, Seminars and Quiz (on related topics), collection of relevant videos and material.
3. Visits of abilities, firms, research organizations etc.
4. Invited lectures and presentations on related topics by field/industrial experts.

VIII. Suggested Question Paper Pattern:

Max. Marks: 75 Time: 3 hrs

SECTION - B (Total: 5x5=25 Marks)

(Answer any five questions. Each answer carries 5 marks

(At least 1 question should be given from each Unit)

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SECTION - C (Total: 5x10 =50 Marks)

(Answer any five questions. Each answer carries 10 marks

(At least 1 question should be given from each Unit)

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SRI RAMAKRISHNA DEGREE COLLEGE (A) NDL

Semester-wise Revised Syllabus under CBCS, 2020-21

Course Code:

Four-year B.Sc. (Hons)
Domain Subject: **CHEMISTRY**
IV Year B.Sc.(Hons) –Semester–V

Max Marks: 100+50

Course7-A: **Analysis of Organic Compounds**
(Skill Enhancement Course (Elective), Credits: 05)

I. Learning Outcomes:

Students after successful completion of the course will be able to:

1. Identify the importance of mass spectrometry in the structural elucidation of organic compounds.
2. Acquire the knowledge eon structural elucidation of organic compounds.
3. Understand various chromatography methods in the separation and identification of organic compounds.
4. Demonstrate the knowledge gained in solvent extraction for the separate the organic compounds.

II. **Syllabus :***(Total Hours: 90 including Teaching, Lab, Field Skills Training, Unit tests etc.)*

Unit-1: Mass Spectrometry **10 hours**

A brief introduction to analysis of organic compounds

Basic principles, Instrumentation - Mass spectrometer, electron Ionization (Electron Impact ionization, EI), Molecular ions, metastable ions, Isotope abundance. Basic fragmentation types. Fragmentation patterns in Toluene, 2-Butanol, But aldehyde, Propionic acid.

Unit-2: Structural elucidation of organic compounds using IR, NMR, mass spectral data- **8hours**

2, 2, 3, 3-Tetra methyl butane, Butane-2, 3-dione, Prop ionic acid and methyl propionate.

Unit-3: Structural elucidation of organic compounds using IR, NMR, Mass spectral data- **8 hours**

Phenyl acetylene, ace to phenomenon amici acid and p-nitro aniline.

Unit-4: Separation techniques-1 **12 hours**

1. Solvent extraction-Principle and theory, Batch extraction technique, application of batch extraction in the separation of organic compounds from mixture- acid & neutral, base &neutral.
2. Chromatography- Principle and theory, classification, types of adsorbents, eluents, $R_f$values and factors affecting $R_f$values.
3. Thin layer chromatography-principle, experimental procedure, advantages and applications.

Unit-5: Separation techniques-2 **12 hours**

1. Paper chromatography- Principle, experimental procedure, ascending, descending, radial and two dimensional, applications.
2. Column chromatography-Principle, classification, experimental procedure, applications.
3. HPLC-Principle, Instrumentation-block diagram and applications.

III. References

1. Organic Spectroscopy by William Kemp, Third Edition, Palgrave USA.
2. Introduction to Spectroscopy by Pavia, Lamp man, Kriza nd Vyvyan, Fifth edition, Cen gage.
3. Organic Spectroscopy: Principles and Applications by Jag Mohan, Second edition, Alpha Science.
4. Spector's copy of Organic Compounds by P.S.Kalsi, Seventh edition, New Age International.
5. Spectroscopic Methods in Organic Chemistry by Ian Fleming and Dudley Williams, Seventh edition, Springer.
6. Fundamentals of Analytical Chemistry by F.James Holler, Stanley R Crouch, Donald M.Westand Douglas A.Skoog, Ninth edition, Cen gage.
7. Analytical Chemistry by Gary D.Christian, Purnendu K.Dasgupta and Kevin A.Schug, Seventh edition, Wiley.
8. Quantitative analysis by R.A.Day Jr. and A.L.Underwood, Sixth edition, Pearson.
9. Text book of Vogel's Quantitative Chemical Analysis, Sixth edition, Pearson.

Course7-A: Analysis of Organic Compounds - PRACTICAL SYLLABUS

IV. Learning Outcomes:

On successful completion of this practical course, student shall be able to:

1. Prepare acetanilide using the green synthesis.
2. Demonstrate the preparation of anazodye.
3. Acquire skills in the separation of organic compounds in the given mixture using solvent extraction

V. Practical (Laboratory) Syllabus:(**30hrs**) (Max.50 Marks)

1. Identification of various equipment in the laboratory.
2. Acetylating of 1^0 amine by green method: Preparation of acetanilide
3. Rearrangement reaction in green conditions: Benzil - Benzilic acid rearrangement
4. Radical coupling reaction: Preparation of 1,1-bis -2-naphthol
5. Green oxidation reaction: Synthesis of adipic acid
6. Preparation and characterization of biodiesel from vegetable oil/ waste cooking oil
7. Photo reduction of Benzophenone to Benzopinacol in the presence of sunlight.
8. Separation of organic compounds in a mixture (acidic compound + neutral compound) using solvent extraction.
9. Separation of organic compounds in a mixture (basic compound +neutral compound) using solvent extraction.

VI. Lab References:

1. Vogel A. I. Practical Organic Chemistry, Longman Group Ltd.
2. Bansal R.K. Laboratory Manual of Organic Chemistry, Wiley-Eastern.
3. Ahluwalia V. K. and Aggarwal R. Comprehensive Practical Organic Chemistry, University press.
4. Mann F.G and Saunders B.C, Practical Organic Chemistry, Pearson Education.

IV. Co-Curricular Activities:

a) **Mandatory:***(Lab/field training of students by teacher:(lab:10+field:05):*

5. **For Teacher**: Training of students by teacher in laboratory and field for not less than15 hours on the field techniques/skills of preparation of acetanilide, preparation of azodye, use of separating funnel for solvent extraction, separation of organic compounds in a mixture.
6. **For Student**: Student shall visit a related industry/chemistry laboratory in universities/research organizations/private sector facility and observe the techniques used for the separation of organic compounds. Write their observations and submit a handwritten fieldwork/project work report not exceeding10 pages in the given format to the teacher.
7. Max marks for Fieldwork/project work Report: 05.

4. Suggested Format for Fieldwork/project work**:** *Title page, student details, index page, details of place visited, observations, findings, and acknowledgements.*

5. Unit tests (IE).

b) **Suggested Co-Curricular Activities**

1. Training of students' by related industrial experts.
2. Assignments, Seminars and Quiz (on related topics), collection of videos and other material.
3. Visits of facilities, firms, research organizations etc.
4. Invited lectures and presentations on related topics by field/industrial experts.

VIII. Suggested Question Paper Pattern:

Max. Marks: 75 Time: 3 hrs

SECTION - A (Total: 5x5=25Marks)

(Answer any five questions. Each answer carries 5 marks

(At least 1 question should be given from each Unit)

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SECTION - B (Total: 5x10 =50 Marks)

(Answer any five questions. Each answer carries 10 marks

(At least 1 question should be given from each Unit)

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SRI RAMAKRISHNA DEGREE COLLEGE (A) NDL

Semester-wise Revised Syllabus under CBCS, 2020-21

Course Code:

Four-year B.Sc. (Hons)
Domain Subject: **CHEMISTRY**
IV Year B.Sc.(Hons)–Semester–V

Max Marks: 100+50

Course6-B: **Analytical Methods in Chemistry-1**
(Skill Enhancement Course (Elective), Credits: 05)

I. Learning Outcomes:

Students after successful completion of the course will be able to:

1. Identify the importance of solvent extraction and ion exchange method.
2. Acquire knowledge on the basic principles of volumetric analysis and gravimetric analysis.
3. Demonstrate the usage of common laboratory apparatus used in quantitative analysis.
4. Understand the theories of different types of titrations.
5. Gain knowledge on different types of errors and their minimization methods.

II. Syllabus:

(Total Hours: 90 including Teaching, Lab, Field Skills Training, Unit tests etc.)

Unit-1: Quantitative analysis-1 **8 hours**

1. A brief introduction to analytical methods in chemistry
2. Principles of volumetric analysis, concentration terms- Molarity, Molality, Normality, v/v, w/v, ppm and ppb, preparing solutions- Standard solution, primary standards and secondary standards.

2. Description and use of laboratory apparatus- Chromatography Kit, Buchner funnel, Suction Pump, Magnetic Stirrer, Condenser.

Unit-2: Quantitative analysis-2 **12hours**

1. Principles of volumetric analysis: Theories of acid-base ((Quinoid and Ostwald's Theory) including study of acid-base titration curves), redox, complex metric and precipitation titrations-choice of indicators for the saturations.

2. Principles of gravimetric analysis: precipitation, coagulation, peptization, co precipitation, post precipitation, digestion, filtration, and washing of precipitate, drying and ignition.

Unit-3: Treatment of analytical data **8hours**

Types of errors- Relative and absolute, significant figures and its importance, accuracy - methods of expressing accuracy, errors- Determinate and indeterminate and minimization of errors, precision-methods of expressing precision, standard deviation and confidence interval.

Unit-4: separation techniques **12 hours**

1. Solvent Extraction: Introduction, principle, techniques, factors affecting solvent extraction, Batch extraction, continuous extraction and counter current extraction. Synergism. Application-Determination of Iron (III).
2. Ion Exchange method: Introduction, action of ion exchange resins, applications.

UNIT-5: Analysis of water **10hours**

Determination of dissolved solids, total hardness of water, turbidity, alkalinity, Dissolved oxygen, COD, determination of chloride using Mohr's method.

III. References

1. Fundamentals of Analytical Chemistry by F.James Holler, Stanley R Crouch, Donald M.Westand Douglas A.Skoog, Ninth edition, Cengage.
2. Analytical Chemistry by Gary D.Christian, Purnendu K.Dasgupta and KevinA.Schug,Seventh edition, Wiley.
3. Quantitative analysis by R.A.DayJr. And A.L.Underwood, Sixth edition, Pearson.
4. Text book of Vogel's Quantitative Chemical Analysis, Sixth edition, Pearson.
5. Text book of Environmental Chemistry and Pollution Control by S.S.Dara and D.D.Mishra, Revised edition, S Chand & CoLtd.

Course6-B: Analytical methods in chemistry-1-PRACTICALSYLLABUS

IV. Learning Outcomes:

On successful completion of this practical course, student shall be able to:

1. Estimate Iron(II) using standard Potassium dichromate solution
2. Learn the procedure for the estimation of total hardness of water
3. Demonstrate the determination of chloride using Mohr's method
4. Acquire skills in the operation and calibration of pH meter
5. Perform the strong acid vs strong base titration using pH meter

V. Practical (Laboratory)Syllabus:(30hrs) (Max.50 Marks)

1. Estimation of Iron(II) using standard Potassium dichromate solution (using DPA indicator)
2. Estimation of total hardness of water using EDTA
3. Determination of chloride ion by Mohr's method
4. Preparation of buffer solutions of different pH (i) Sodium acetate-acetic acid, (ii) Ammonium chloride-ammonium hydroxide.
5. pH metric titration of (i) strong acid vs. strong base, (ii) weak acid vs. strong base.

VI. Lab References:

1. Text book of Vogel's Quantitative Chemical Analysis, Sixth edition, Pearson.

VII. Co-Curricular Activities:

a) **Mandatory:***(Lab/field training of students by teacher:(lab:10+field:05):*

8. **For Teacher**: Training of students by the teacher in laboratory and field for not less than 15 hours on the field techniques/skills of calibration of pH meter, Strong acid vs strong base titration using pH meter, determination of chloride ion, estimation of water quality parameters and estimation of Iron(II).
9. **For Student**: Student shall visit a related industry/chemistry laboratory in universities/research organizations/private sector facility and observe various methods used for the analysis of water. Write their observations and submit a hand written fieldwork/project work report not exceeding10 pages in the given format to the teacher.
10. Max marks for Fieldwork/project work Report: 05.
4. Suggested Format for Fieldwork/project work**:** *Title page, student details, index page, details of place visited, observations, findings, and acknowledgements.*
5. Unit tests (IE).

b) **Suggested Co-Curricular Activities**

1. Training of students' by related industrial experts.
2. Assignments, Seminars and Quiz (on related topics).
3. Visits to facilities, firms, research organizations etc.
4. Invited lectures and presentations on related topics by field/industrial experts.

VIII. Suggested Question Paper Pattern:

Max. Marks: 75 Time: 3 hrs

SECTION- A (Total: 5x5=25 Marks)

(Answer any five questions. Each answer carries 5 marks

(At least 1 question should be given from each Unit)

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SECTION- B (Total: 5x10 =50 Marks)

(Answer any five questions. Each answer carries 10 marks

(At least 1 question should be given from each Unit)

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SRI RAMAKRISHNA DEGREE COLLEGE (A) NDL

Semester-wise Revised Syllabus under CBCS, 2020-21

Course Code:

Four-year B.Sc. (Hons)
Domain Subject: **CHEMISTRY**
IV Year B.Sc.(Hons)–Semester–V

Max Marks: 100+50

Course7-B: **Analytical Methods in Chemistry-2**
(Skill Enhancement Course (Elective), Credits: 05)

I. Learning Outcomes:

Students after successful completion of the course will be able to:

1. Identify the importance of chromatography in the separation and identification of compounds in a mixture
2. Acquire a critical knowledge on various chromatographic techniques.
3. Demonstrate skills related to analysis of water using different techniques.
4. Understand the principles of spectro chemistry in the determination of metal ions.
5. Comprehend the applications of atomic spectroscopy.

II. **Syllabus :***(Total Hours: 90 including Teaching, Lab, Field Skills Training, Unit tests etc.)*

Unit-1: Chromatography-Introduction and classification 10 hours

Principle, Classification of chromatographic methods, Nature of adsorbents, eluents, $R_f$values, factors affecting $R_f$values.

UNIT-2: TLC and paper chromatography 12 hours

1. Thin layer chromatography: Principle, Experimental procedure, preparation of plates, adsorbents and solvents, development of chromatogram, detection of spots, applications and advantages.
2. Paper Chromatography: Principle, Experimental procedure, choice of paper and solvents, various modes of development- ascending, descending, radial and two dimensional, applications.

UNIT-3: Column chromatography 12 hours

1. Column chromatography: Principle, classification, Experimental procedure, stationary and mobile phases, development of the Chromatogram, applications.
2. HPLC: Basic principles, instrumentation –block diagram and applications.

UNIT-4: Spectrophotometry 8hours

Principle, Instrumentation: Single beam and double beam spectrometer, Beer-Lambert's law- Derivation and deviations from Beer-Lambert's law, applications of Beer-Lambert's law-Quantitative determination of Fe^{+2}, $Mn^{+2}$and Pb^{+2}.

UNIT-5: Atomic spectroscopy **8hours**

Types, atomizer, atomic absorption and emission and applications.

III. References

1. Fundamental so Analytical Chemistry by F.James Holler, Stanley R Crouch, Donald M.Westand Douglas A.Skoog, Ninth edition, Cengage.
2. Analytical Chemistry by Gary D.Christian, Purnendu K.Dasgupta and Kevin A.Schug, Seventh edition, Wiley.
3. Quantitative analysis by R.A.Day Jr. and A.L.Underwood, Sixth edition, Pearson.
4. Text book of Vogel's Quantitative Chemical Analysis, Sixth edition/ Pearson.

***Course7-B*: Analytical Methods in Chemistry-2- PRACTICAL SYLLABUS**

V. Learning Outcomes:

On successful completion of this practical course, student shall be able to:

1. Perform the separation of a given dye mixture using TLC
2. Learn the preparation of TLC plates
3. Demonstrate the separation of mixture of amino acids using paper chromatography
4. Acquire skills in using column chromatography for the separation of dye mixture

VI. Practical (Laboratory) Syllabus: (**30hrs**) (Max.50Marks)

1. Separation of a given dye mixture (methyl orange and methylene blue) using TLC (using alumina as adsorbent).
2. Separation of mixture of methyl orange and methylene blue by column chromatography.
3. Separation of given mixture of amino acids (glycine and phenyl alanine) using ascending paper chromatography.
4. Separation of food dyes using Column Chromatography
5. Separation of triglycerides using TLC.

VII. Lab References:

1. Text book of Vogel's Quantitative Chemical Analysis, Sixth edition, Pearson.
1. Vogel A. I. Practical Organic Chemistry, Longman Group Ltd.
2. Bansal R.K. Laboratory Manual of Organic Chemistry, Wiley- Eastern.
3. Ahluwalia V. K. and Aggarwal R. Comprehensive Practical Organic Chemistry, University press.
4. Mann F.Gand Saunders B.C, Practical Organic Chemistry, Pearson Education.

VII. Co-Curricular Activities:

a) **Mandatory:***(Lab/field training of students by teacher (lab:10+field:05):*

11. For Teacher: Training of students by the teacher in laboratory and field for not lessthan15 hours on the field techniques/skills of determination of hardness of water, using the calorimeter and or Spectrophotometer, preparation of TLC plate, identification of spots in TLC and Paper chromatographic techniques, loading of column, selection of solvent system, separation of amino acids and dyes mixture using chromatographic techniques.

12. For Student: Student shall visit a related industry/chemistry laboratory in universities/research organizations/private sector facility and observe the chromatographic techniques used for the separation of compounds. Write their observations and submit a hand written fieldwork/project work report not exceeding 10 pages in the given format to the teacher.

13. Max marks for Fieldwork/project work Report: 05.

4. Suggested Format for Fieldwork/project work**:** *Title page, student details, index page, details of place visited, observations, findings, and acknowledgements.*

10. Unit tests (IE).

b) **Suggested Co-Curricular Activities**

1. Training of students by related industrial experts.
2. Assignments, Seminars and Quiz (on related topics).
3. Visits to facilities, firms, research organizations etc.
4. Invited lectures and presentations on related topics by field/industrial experts.

VIII. Suggested Question Paper Pattern:

Max. Marks: 75 Time: 3 hrs

SECTION - A (Total: 5x5=25Marks)
(Answer any five questions. Each answer carries 5 marks
(At least 1 question should be given from each Unit)

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SECTION - B (Total: 5x10 =50 Marks)
(Answer any five questions. Each answer carries 10 marks
(At least 1 question should be given from each Unit)

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SRI RAMAKRISHNA DEGREE COLLEGE (A) NDL

Semester-wise Revised Syllabus under CBCS, 2020-21

Four-year B.Sc. (Hons) Course Code:

Domain Subject: **CHEMISTRY**

IV Year B.Sc.(Hons)–Semester–V

Course6-C: **Industrial Chemistry-1** Max. Marks : 100+50

(Skill Enhancement Course (Elective), Credits: 05)

I. Learning Outcomes:

Students after successful completion of the course will be able to:

1. Identify the importance of different surface coatings.
2. Acquire a critical knowledge on manufacture of ceramics and cement.
3. Understand various steps in the manufacture of cane sugar.
4. Explain the manufacture of pulp and paper.

II. **Syllabus :***(Total Hours: 90 including Teaching, Lab, Field Skills Training, Unit tests etc.)*

Unit-1: Fertilizers 10 hours

A brief introduction to industrial chemistry

Different types of fertilizers. Manufacture of the following fertilizers: Urea, Ammonium nitrate, Calcium ammonium nitrate, Ammonium phosphates; Polyphosphate, Superphosphate, Compound and mixed fertilizers.

Unit-2: Silicates 10hours

1. **Ceramics:** Important clays and Felds par. Ceramics-types, uses and manufacture. High technology ceramics and their applications.
2. **Cements:** Classification of cement, ingredients and their role, Manufacture of cement and the setting process, quick setting cements.

Unit-3: Surface Coatings 12 hours

Objectives of coatings surfaces, preliminary treatment of surface, classification of surface coatings. Paints and pigments-formulation, composition and related properties. Oil paint, modified oils, Pigments, toners and lake pigments, fillers, thinners, enamels, emulsifying agents. Special paints (Heat retardant, Fire retardant, Eco-friendly paint, Plastic paint), Water and Oil paints.

Unit-4: Sugar Chemistry 08hours

Introduction–Manufacture and recovery of cane sugar from molasses, manufacture of sucrose from beat root, testing and estimation of sucrose.

Unit-5: Paper Industry 10hours

Pulp and Paper-Introduction, Manufacture of pulp, sulphate or Kraft pulp, soda pulp, sulphite pulp, rag pulp, beating, refining, filling, sizing and colouring of pulp, manufacture of paper.

III. References:

1. E.Stocchi: *Industrial Chemistry*, Vol-I, Ellis HorwoodLtd.UK
2. J.A.Kent: Riegel's *Hand book of Industrial Chemistry*, CBS Publishers, New Delhi.
3. P.C.Jain, M.Jain: *Engineering Chemistry*, Dhanpat Rai & Sons, Delhi.
4. R. Gopalan, D. Venkappayya, S. Nagarajan: *Engineering Chemistry,* Vikas Publications, NewDelhi.
5. B.K.Sharma: *Engineering Chemistry*, Goel Publishing House, Meerut
6. O. P. Vermani, A. K. Narula: *Industrial Chemistry,* Galgotia Publications Pvt. Ltd., New Delhi.

Course6 C: Industrial Chemistry-1- PRACTICAL SYLLABUS

IV. Lab work-Skills Outcomes:

On successful completion of this practical course, student shall be able to:

1. Determine free acidity in ammonium sulphate fertilizer.
2. Learn the procedure for the Estimation of Calcium in Calcium ammonium nitrate fertilizer.
3. Demonstrate skills on Estimation of phosphoric acid in superphosphate fertilizer.
4. Acquire skills in using colorimetry for the estimation of sucrose.

V. Practical(Laboratory)Syllabus:(**30hrs**) (Max.50 Marks)

1. Determination of free acidity in ammonium sulphate fertilizer.
2. Estimation of Calcium in Calcium ammonium nitrate fertilizer.
3. Estimation of phosphoric acid in superphosphate fertilizer.
4. Estimation of sucrose by colorimetry.

VI: Lab References

1. Text book of Vogel's Quantitative Chemical Analysis, Sixth edition, Pearson.
2. Text book on Experiments and Calculations in Engineering Chemistry, S.S.Dara, S.Chand.
3. R.Gopalan, D.Venkappayya, S.Nagarajan: Engineering Chemistry, Vikas Publications.
4. B.K.Sharma: Engineering Chemistry, Goel Publishing House, Meerut

VII. Co-Curricular Activities:

a)* Mandatory:(Lab/field training of students by teacher:(lab:10+field:05):*

1. **For Teacher**: Training of students by the teacher in laboratory and field for not less than15 hours on field related skills in determination of free acidity, estimation of calcium and phosphoric acid in a fertilizer, use of colorimeter to estimate sucrose.

2. **For Student**: Student shall visit a related industry/chemistry laboratory in universities/research organizations/private sector facility and observe the surface coatings of surfaces used to prevent the corrosion. Write their observations and submit a hand written fieldwork/project work report not exceeding10 pages in the given format to the teacher.

3. Max marks for Fieldwork/project work Report: 05.
4. Suggested Format for Fieldwork/project work**:** *Title page, student details, index page, details of place visited, observations, findings, and acknowledgements.*
5. Unit tests (IE).

***b)* Suggested Co - Curricular Activities**

1. Training of students by related industrial experts.
2. Assignments, Seminars and Quiz (on related topics).
3. Visits to facilities, firms, research organizations etc.
4. Invited lectures and presentations on related topics by field/industrial experts.

VIII. Suggested Question Paper Pattern:

Max. Marks: 75 Time: 3 hrs

SECTION – A (Total: 5x5=25Marks)

(Answer any five questions. Each answer carries 5 marks

(At least 1 question should be given from each Unit)

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SECTION – B (Total: 5x10 =50 Marks)

(Answer any five questions. Each answer carries 10 marks

(At least 1 question should be given from each Unit)

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SRI RAMAKRISHNA DEGREE COLLEGE (A) NDL

Semester-wise Revised Syllabus under CBCS, 2020-21

Course Code:

Four-year B.Sc. (Hons)
Domain Subject: **CHEMISTRY**
IV Year B.Sc.(Hons)–Semester–V

Max Marks: 100

Course7-C: **Industrial Chemistry-2**
(Skill Enhancement Course (Elective), Credits: 05)

Learning Outcomes:

Students after successful completion of the course will be able to:

1. Identify the importance of industrial waste management.
2. Acquire a critical knowledge on the preparation and applications of organic polymers.
3. Demonstrate the analysis of water quality parameters.
4. Explain the sources of air pollution.

II. **Syllabus :***(Total Hours: 90 including Teaching, Lab, Field Skills Training, Unit tests etc.)*

Unit-1: Organic Polymers-1 **10 hours**

Basic definitions, degree of polymerization, classification of polymers- Natural and Synthetic polymers, Organic and In organic polymers, Thermoplastic and Thermo setting polymers, Plastics, Elastomers, Fibers and Resins, Linear, Branched and Cross-Linked polymers.

Unit-2: Organic Polymers-2 **10 hours**

Addition polymers and Condensation polymers, mechanism of polymerization- Free radical, ionic and Zeigler-Natta polymerization. Industrial manufacturing and applications of following polymers, Polystyrene, Poly acrylonitrile, Poly methacrylate, Poly methyl-methacrylate.

Unit-3: Air Pollution **8 hours**

Sources of air pollution, acid rain, photochemical smog, Greenhouse effect, Formation and depletion of ozone, sources and effects of various gaseous pollutants: NOx, SOx, SPM, CO, hydrocarbons, controlling methods of air pollution.

Unit-4: Analysis of water **10hours**

Determination of total hardness of water, Dissolved oxygen, BOD, COD, total dissolved solids, turbidity, alkalinity, determination of chloride using Mohr's method.

Unit-5: Industrial Waste Management 12hours

Waste water treatment - primary, secondary & tertiary treatment. (All treatment methods in detail). Characteristics of solid wastes, methods of solid waste treatment and disposal, microbiology involved in solid waste disposal, methods of solid waste disposal-composting, sanitary landfilling- economic, aesthetic and environmental problems.

III. **References:**

1. E.Stocchi: *IndustrialChemistry*,Vol-I,EllisHorwoodLtd.UK
2. J.A.Kent: Riegel's *Handbook of Industrial Chemistry*, CBS Publishers, New Delhi.
3. P.C.Jain, M.Jain: *Engineering Chemistry*, DhanpatRai & Sons, Delhi.
4. R. Gopalan, D. Venkappayya, S. Nagarajan: *Engineering Chemistry*, Vikas Publications, New Delhi.
5. B.K.Sharma: *Engineering Chemistry*, Goel Publishing House, Meerut
6. O. P. Vermani, A. K. Narula: *Industrial Chemistry*, Galgotia Publications Pvt. Ltd., New Delhi.
7. A.K.De, *Environmental Chemistry*: New Age International Pvt, Ltd, New Delhi.
8. C.k.Varshney: *Water Pollution and Management*, Wiley Eastern Limited, Chennai.
9. S.S. Dara and D.D. Mishra: *Textbook of Environmental Chemistry and Pollution Control*, Revised edition, S.C.Hand &CoLtd.

Course7-C: Industrial Chemistry-2-PRACTICAL SYLLABUS

IV. **Lab work-Skills Outcomes:**

On successful completion of this practical course, student shall be able to:

1. Learn the procedures for the determination of BOD and COD.
2. Demonstrate skills in the determination of chloride in the given water sample.
3. Acquire skills in determining the hardness of water.

V. **Practical (Laboratory) Syllabus**:(**30hrs**) (Max.50 Marks)

1. Determination of Hardness of water by EDTA titration.
2. Determination of Chemical Oxygen Demand (COD)
3. Determination of Biological Oxygen Demand (BOD)
4. Determination of chloride using Mohr's method.
5. Determination of pH, turbidity and total solids in water sample.
6. Determination of Ca^{+2} and Mg^{+2} in soil sample by flame photometry.
7. Determination of Ph in soil samples using pH metry.

VI. **Lab References:**

1. Textbook of Vogel's Quantitative Chemical Analysis, Sixth edition, Pearson.
2. Textbook on Experiments and Calculations in Engineering Chemistry, S.S.Dara, S.Chand.

VII. **Co-Curricular Activities**

a) **Mandatory:***(Student training by teacher in field related skills: inlab:15,infield: 05 hours):*

1. **For Teacher**: Training of students by the teacher in laboratory and field for not lesst han15hours on the field related skills in determination of hardness of water, estimation of COD and BOD in water sample, determination chloride ion in water sample.

2. **For Student**: Student shall visit a related industry/chemistry laboratory in universities/research organizations/private sector facility and observe the measurement of water quality parameters. Write their observations and submit a hand written fieldwork/project work report not exceeding10 pages in the given format to the teacher.

3. Max marks for Fieldwork/project work Report: 05.

4. Suggested Format for Fieldwork/project work**:** *Title page, student details, index page, details of place visited, observations, findings, and*

acknowledgements.

5. Unit tests (IE).

b) **Suggested Co-Curricular Activities**

1. Training of students by related industrial experts.
2. Assignments, Seminars and Quiz (on related topics).
3. Visits to facilities, firms, research organizations etc.
4. Invitedlecturesandpresentationsonrelatedtopicsbyfield/industrialexperts.

VIII. Suggested Question Paper Pattern:

Max. Marks: 75 Time: 3 hrs

SECTION - A (Total: 5x5=25Marks)
(Answer any five questions. Each answer carries 5 marks
(At least 1 question should be given from each Unit)

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SECTION – B (Total: 5x10 =50 Marks)
(Answer any five questions. Each answer carries 10 marks
(At least 1 question should be given from each Unit)

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SRI RAMAKRISHNA DEGREE COLLEGE (A) NDL
Semester-wise Revised Syllabus under CBCS, 2020-21

Course Code:

Four-year B.Sc. (Hons)
Domain Subject: **CHEMISTRY**
IV Year B.Sc.(Hons)–Semester –V (from 2022-23)

Course6-D: Environmental Chemistry
(Skill Enhancement Course (Elective), Credits -05 Max Marks: 100+50

I. Learning Outcomes:

Students after successful completion of the course will be able to:

1. Understand the environment functions and how it is affected by human activities.
2. Acquire chemical knowledge to ensure sustainable use of the world's resources and ecosystems services.
1. Engage in simple and advanced analytical tools used to measure the different types of pollution.
4. Explain the energy crisis and different aspects of sustainability.
5. Analyze key ethical challenges concerning biodiversity and understand the moral principles, goals and virtues important for guiding decisions that affect Earth's plant and animal life.

II Syllabus :*(Total Hours: 90, including Teaching, Lab, Field Skills Training, Unit tests etc.)*

UNIT-I Introduction 10h

Environment Definition – Concept of Environmental chemistry- Scope and importance of environment in nowadays – Nomenclature of environmental chemistry – Segments of environment– Effects of human activities on environment – Natural resources–Renewable Resources–Solar and biomass energy and Nonrenewable resources – Thermal power and atomic energy – Reactions of atmospheric oxygen and Hydro logical cycle.

UNIT-II

Air Pollution 10h

Definition – Sources of air pollution – Classification of air pollution – Ambient air quality standards- Climate change – Global warming – Pollution from combustion systems- Acid rain – Photochemical smog – Greenhouse effect – Formation and depletion of ozone – Bhopal gas disaster–Instrumental techniques to monitor pollution – Controlling methods of air pollution.

UNIT-III

Water pollution 10h

Unique physical and chemical properties of water – Water quality standards and parameters – Turbidity- pH Dissolved oxygen – BOD, COD, Suspended solids, total dissolved solids, alkalinity– Hardness of water–Methods to convert temporary hard water in to soft water – Methods to convert permanent hard water into soft water – eutrophication and its effects –Industrial waste water treatment.

UNIT-IV

Chemical Toxicology 10h

Toxic chemicals in the environment – effects of toxic chemicals – cyanide and its toxic effects – pesticides and its biochemical effects – toxicity of lead, mercury, arsenic and cadmium- Solid waste management.

UNIT-V

Ecosystem and biodiversity 10h

Ecosystem

Concepts–structure–Functions and types of ecosystem–Abiotic and biotic components – Energy flow and Energy dynamics of ecosystem– Food chains – Food web– Tropic levels–Biogeochemical cycles (carbon, nitrogen and phosphorus)

Biodiversity

Definition – level and types of biodiversity – concept- significance – magnitude and distribution of biodiversity–trends-bio geographical classification of India–biodiversity at national, global and regional level.

III. List of Reference books:

1. Fundamentals of ecology by M.C.Dash
2. A Text book of Environmental chemistry by W. Moore and F.A. Moore
3. Environmental Chemistry by Samir k.Banerji
4. Water pollution, Lalude, MC Graw Hill
5. Environmental Chemistry, Anil Kumar De, Wiley Eastern ltd.
6. Environmental analysis, SM Khopkar (IIT Bombay)
7. Environmental Chemistry by BK Sharma & H Kaur, Goel publishing house.
8. Fundamentals of Environmental Chemistry, Manahan, Stanley. E
9. Applications of Environmental Chemistry, Eugene R. Wiener
10. Web related references suggested by teacher.

Course6-D: Environmental Chemistry – Practical syllabus

IV. Lab work-Skills Outcomes:

On successful completion of this practical course, student shall be able to:

1. List out, identify and handle various equipment in Chemistry lab.
2. Learn the procedures of preparation of standard solutions.
3. Demonstrate skills in operating instruments.
4. Acquire skills in handling spectrophotometer.
5. Analyse water and soil samples.

V. Practical (Laboratory) Syllabus: (**30hrs**) (Max.50Marks).

1. Identification of various equipment in the laboratory.
2. Determination of carbonate and bicarbonate in water samples by double titration method.
3. Determination of hardness of water using EDTA
   a) Permanent hardness b) Temporary hardness
4. Determination of Chlorides in water samples by Mohr's method.
5. Determination of pH, turbidity and total solids in water sample.
6. Determination of Ca^{+2} and Mg^{+2} in soil sample by flame photometry.
7. Determination of PH in soil samples using pH metry.

VI. List of Reference books:

1. A Text Book of Quantitative Inorganic Analysis (3rd Edition)–A.I.Vogel
2. Water pollution, Lalude, MC Graw Hill
3. Environmental analysis, SM Khopkar (IIT Bombay)
4. Web related references suggested by teacher.

VII. Co-Curricular Activities:

a) Mandatory: (Training of students by teacher on field related skills: 15hrs)

1. For Teacher: Skills training of students by the teacher in classroom, lab and field for not less than15 hours on field related quantitative techniques for the water quality parameters, soil pollution and air pollution.

2. For Student: Individual visit to any one of the local field agencies/research laboratories in universities/research organizations/private sector culminating writing and submission of ahand-written fieldwork/project work Report not exceeding 10 pages in the given format.

3. Max marks for Fieldwork/project work Report: 05.

4. Suggested Format for Fieldwork/project work: *Title page, student details, index page, details of places visited, observations, findings and acknowledgements.*

5. Unit tests (IE).

b) Suggested Co-Curricular Activities:

1. Training of students by related industrial experts.
2. Visits to research organizations and laboratories.
3. Invited lectures and presentations on related topics by field / industrial experts.
4. Assignments.
5. Seminars, Group discussions, Quiz, Debates etc. (on related topics).
6. Preparation of videos on tools, techniques and applications of spectrophotometry.

VIII. Suggested Question Paper Pattern and Model (Theory):

Max.Marks:75 Time:3 hrs

SECTION - A

(Answer any five of the following questions.
Each answer carries 5marks)) (5x5=25Marks
(At least 1 question should be given from each Unit)

1. Explain the scope and importance of environment in now-a-days.
2. Write about Hydrological cycle.
3. What are Acid rains?
4. Write a brief note on Global warming.
5. Explain the reasons for the Hardness of water.
6. Brief about Solid waste management.
7. Describe Biodiversity at regional level.
8. Discuss briefly about Carbon cycle.

SECTION - B

(Answer any five of the following questions. Each answer carries10 marks) (5x10 = 50 Marks) (At least1question should be given from each Unit)

1. Explain the formation and depletion of the Ozone layer.
2. Discuss about the renewable energy resources.
3. What are the toxic effects of cyanide on the environment?
4. Describe the methods to convert permanent hard water to soft water.
5. Outline the functions and types of ecosystem.
6. Give a detailed account on biodiversity
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SRI RAMAKRISHNA DEGREE COLLEGE (A) NDL

Semester-wise Revised Syllabus under CBCS, 2020-21

Course Code:

Four-year B.Sc. (Hons)
Domain Subject: **CHEMISTRY**
IV Year B. Sc.(Hons) Semester –V (from 2022-23)

Course7- D: Green Chemistry and Nanotechnology
(Skill Enhancement Course (Elective), Credits – 05)

Max Marks: 100+50

1. Learning Outcomes:

Students after successful completion of the course will be able to:

1. Understand the importance of Green chemistry and Green synthesis.
2. Engage in Microwave assisted organic synthesis.
3. Demonstrate skills using the alternative green solvents in synthesis.
4. Demonstrate and explain enzymatic catalysis.
5. Analyse alternative sources of energy and carry out green synthesis.
6. Carry out the chemical method of nanomaterial synthesis.

VI. Syllabus: *Total Hours: 90, including Teaching, Lab, Field Training, Unit tests etc.)*

UNIT-I Green Chemistry: Part- I 10 hrs

Introduction-Definition of green Chemistry, Need for green chemistry, Goals of Green chemistry Basic principles of green chemistry. Green synthesis- Evaluation of the type of the reaction
i) Rearrangements (100% atom economic), ii) Addition reaction (100% atom economic). Organic reactions by Sonication method: apparatus required and examples of sonochemical reactions (Heck, Hunds dicker and Wittig reactions).

UNIT- II Green Chemistry: Part- II 10 hrs

A) Selection of solvent:

i) Aqueous phase reactions
ii) Reactions in ionic liquids, Heck reaction, Suzuki reactions, epoxidation.
Iii) Solid supported synthesis

B) Supercritical CO2: Preparation, properties and applications, (decaffeination, drycleaning)

C) Green energy and sustainability.

UNIT-III Microwave and Ultrasound assisted green synthesis: 10 hrs

Apparatus required, examples of MAOS (synthesis of fused anthroquinones, Leukart reductive amination of ketones) - Advantages and disadvantages of MAOS. Aldolcondensation –Cannizzaro reaction- Diels-Alder reactions-Strecker's synthesis

UNIT-IV Green catalysis and Green synthesis 10 hrs.

Heterogeneous catalysis, use of zeolites, silica, alumina, supported catalysis - bio catalysis: Enzymes, microbes Phase transfer catalysis (micellar /surfactant)

1. Green synthesis of the following compounds: adipic acid, catechol, disodium menudo acetate (alternative Strecker’s synthesis)

2. Microwave assisted reaction in water –Hoffmann elimination – methyl benzoate to benzoic acid – oxidation of toluene and alcohols–microwave assisted reactions in organic solvents. Diels-Alder reactions and decarboxylation reaction.
3. Ultrasound assisted reactions–sonochemical Simmons–Smith reaction (ultrasonic alternative to iodine)

UNIT – V Nanotechnology in Green chemistry 10 hrs

Basic concepts of Nano science and Nanotechnology – Bottom-up approach and Top down approaches with examples – Synthesis of Nano materials – Classification of Nanomaterial – Properties and Application of Nanomaterial. Chemical and Physical properties of Nanoparticles – Physical synthesis of nanoparticles – Inert gas condensation - aerosol method - Chemical Synthesis of nanoparticles – precipitation and co-precipitation method, sol-gel method.

III. Lab work - Skills Outcomes:

On successful completion of this practical course, student shall be able to:

1. List out, identify and handle various equipment in the laboratory.
2. Learn the procedures of green synthesis.
3. Demonstrate skills in the preparation of Nanomaterials.
4. Acquire skills in Microwave assisted organic synthesis.
5. Perform some applications of Nanomaterials.

IV. Practical (Laboratory) Syllabus: (30 hrs.) (Max.50 Marks).

1. Identification of various equipment in the laboratory.
2. Acetylation of 1^0 amine by green method: Preparation of acetanilide
3. Rearrangement reaction in green conditions: Benzil - Benzilic acid rearrangement
4. Radical coupling reaction: Preparation of 1,1-bis -2-naphthol
5. Green oxidation reaction: Synthesis of adipicacid
6. Preparation and characterization of biodiesel from vegetable oil/ waste cooking oil
7. Preparation and characterization of Nanoparticles of gold using tea leaves.
8. Benzoin condensation using Thiamine Hydrochloride as a catalyst instead of cyanide.
9. Photo reduction of Benzophenone to Benzopinacol in the presence of sunlight.

V. Reference books:

1. Green Chemistry Theory and Practical. P.T.Anatas and J.C. Warner
2. Green Chemistry V.K. Ahluwalia Narosa, New Delhi.
3. Real world cases in Green Chemistry M.C. Cann and M.E. Connelly
4. Green Chemistry: Introductory Text M.Lancaster: Royal Society of Chemistry (London)
5. Principles and practice of heterogeneous catalysis, Thomas J.M.,Thomas M.J., John Wiley
6. Green Chemistry: Environmental friendly alternatives R S Sanghli and M.M Srivastava, Narosa Publications
7. Nanotechnology: Health and Environmental Risks, Jo Anne Shatkin, CRC Press (2008).
8. Green Processes for Nanotechnology: From Inorganic to Bioinspired Nanomaterials, Vladimir A. Basiuk, Elena V. Basiuk Springer (2015)
9. Web related references suggested by teacher.

VI. Co-Curricular Activities:

a) Mandatory: (*Training of students by teacher on field related skills: 15 hours*)

1. **For Teacher:** Training of students by the teacher in the classroom or in the laboratory for not less than 15 hours on field related quantitative techniques for Enzymatic catalysis, Microwave assisted organic synthesis, Biodiesel preparation etc.

2. **For Student:** Individual visit to any one of the local field agencies, research laboratories in universities/research organizations/private sector culminating writing and submission of a hand-written fieldwork/project work Report not exceeding 10 pages in the given format.

3. Max marks for fieldwork/project work Report: 05.

4. Suggested Format for fieldwork/project work: *Title page, student details, index page, details of places visited, observations, findings and acknowledgements.*

5. Unit tests (IE).

b) Suggested Co-Curricular Activities:

1. Training of students by related industrial experts.
2. Visits to research organizations and laboratories.
3. Invited lectures and presentations on related topics by field / industrial experts.
4. Assignments.
5. Seminars, Group discussions, Quiz, Debates etc. (on related topics).
6. Preparation of videos on tools, techniques and applications of Green chemistry and Nano synthesis.

VII. Suggested Question Paper Pattern/ Model (Theory):

Max. Marks: 75 Time: 3 hrs

SECTION - B (Total: 25 Marks)

(Answer any five of the following questions.
Each answer carries 5marks) (5x5=25 Marks)
(At least 1 question should be given from each Unit

1. What is the need of green chemistry?
2. Discuss atom economy reactions.
3. Write short notes on Heck reaction.
4. Explain solid supported synthesis.
5. Describe the green synthetic procedure for the Diels-alder reaction
6. Brief about Bio catalysis.
7. How do you perform Strecker's synthesis by green synthesis method?
8. Discuss about Ultrasound assisted reactions.

SECTION – B (Total: 50 Marks)

(Answer any five of the following questions.
Each answer carries 10 marks) (5x10 = 50 Marks)
(At least 1 question should be given from each Unit)

1. Explain the basic principles of green chemistry
2. Illustrate the sonication method with any two reactions
3. Describe the preparation and properties of super critical carbon dioxide.
4. Explain the synthesis of fused anthro quinines by microwave assisted organic synthesis
5. How are adipic acid and catechol prepared by Green synthesis?
6. Discuss the classification and applications of Nanomaterials.
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SRI RAMAKRISHNA DEGREE COLLEGE (A) NDL
Semester-wise Revised Syllabus under CBCS, 2020-21

Course Code:

Four-year B.Sc. (Hons)
Domain Subject - **CHEMISTRY**
IV Year B. Sc.(Hons)–Semester –V (from 2022-23)
Course6-E: Analytical Methods in Chemistry
(Skill Enhancement Course (Elective), Credits: 05)

Max Marks: 100+50

I. Learning Outcomes:

Students after successful completion of the course will be able to:

1. Understand the various methods involved in Quantitative analysis.
2. Acquire a critical knowledge on separation techniques.
3. Demonstrate skills related to Chromatographic techniques through hands on experience.
4. Able to engage in safe and accurate laboratory practices by handling laboratory glassware, Equipment and chemical reagents appropriately.
5. Comprehend the applications of Chromatographic techniques in different fields.

II. **Syllabus:** *Total Hours: 90, including Teaching, Lab, Field Skills Training, Unit tests etc.)*

Unit-1: Quantitative analysis (10hrs)

Importance in various fields of science, steps involved in chemical analysis**.** Principles of volumetric analysis: Theories of acid-base, redox, complex metric, iodometric and precipitation titrations Detection of end point in redox titration, choice of indicators for the saturations. Principles of gravimetric analysis: precipitation, coagulation, peptization, co-precipitation, post-precipitation, digestion, filtration and washing of precipitate, drying and ignition.

Unit-2: Treatment of analytical data: (10hrs)

Types of errors, significant figures and its importance, accuracy-methods of expressing accuracy, absolute and relative errors, error analysis and minimization of errors.
Precision - methods of expressing precision, standard deviation and confidence limit. The correlation coefficient.

Unit-3: Separation techniques in Chemical analysis: (10hrs)

Solvent Extraction: Introduction, principle, techniques, factors affecting solvent extraction, Batch extraction, continuous extraction and counter current extraction. Synergism. Application-Determination of Iron (III).
Ion Exchange: Introduction, action of ionex change resins, separation of inorganic mixtures, applications.

Unit– 4: Chromatography: Part - I (10hrs)

Classification of chromatography methods, principles of differential migration adsorption phenomenon, Nature of adsorbents, solvent systems, R_f values, factors effecting R_f values.
Paper Chromatography: Principles, R_f values, experimental procedures, choice of paper and solvent systems, developments of chromatogram-ascending, descending and radial. Two dimensional chromatography, applications.

Unit– 5: Chromatography: Part - II (10hrs)

Thin layer Chromatography (TLC): Advantages. Principles, factors effecting R_f values. Experimental procedures. Adsorbents and solvents. Preparation of plates. Development of the chromatogram. Detection of the spots. Applications.

Column Chromatography: Principles, experimental procedures, Stationary and mobile Phases, Separation techniques, Applications. HPLC: Basic principles and applications.

III. Lab work-Skills Outcomes:

On successful completion of this practical course, student shall be able to:

1. List out, identify and handle various equipment in Analytical Chemistry lab.
2. Learn the procedures of preparation of primary and secondary standard solutions.
3. Demonstrate skills in the preparation of Paper, Thin layer and column Chromatography.
4. Acquire skills in observing the Chromatogram.
5. Perform some separation techniques of Organic compounds.

IV. Practical (Laboratory) Syllabus :(30hrs) (Max.50Marks).

1. Identification and handling of various laboratory equipment.
2. Determination of Zn(II)/ Mg(II) using EDTA
3. Determination of Fe (II) present in an Iron tablet using $KMnO_4$ -Redox titration.
4. Determination of Saponification value of oil and Iodine value of oil.
5. Paper chromatographic separation of $Fe3^+$, Al^{3+}, and Cr^{3+}.
6. Separation and identification of the monosaccharaides present in the given mixture (glucose & fructose) by paper chromatography. Reporting the Rf values.
7. Chromatographic separation of the active ingredients of plants, flowers and juices by TLC.
8. Separation by Column Chromatography – Mixture of Ortho and Para Nitro anilines.

V. List of Reference Books

1. Analytical Chemistry by Skoog and Miller
2. A text book of qualitative in organic analysis by A.I.Vogel
3. Nano chemistry by Geoffrey Ozin and Andre Arsenault
4. Stereo chemistry by D.Nasipuri
5. Organic Chemistry by Clayden
6. Analytical Chemistry by Gary D. Christian, 6^{th} edition
7. Chemistry experiments for instrumental methods, Donald T Sawyer William
8. Instrumental methods of analysis, Willard, Merit, Dean, 6^{th} edition.
9. Web related references suggested by teacher.

VI. Co-Curricular Activities:

a) Mandatory: (training of students by teacher on field related skills: 15 hrs.**)**

1. For Teacher: Training of students by the teacher in laboratory and field for not less than 15 hours on field related Quantitative techniques like Separation techniques, preparation by Column, preparation of TLC and determination of the purity of the sample.

2. For Student: Individual visit to any one of the Field agency, research laboratories in universities/research organizations/private sector culminating writing and submission of a hand-written fieldwork/project work Report not exceeding 10 pages in the given format.

3. Max marks for Fieldwork/project work Report: 05.

4. Suggested Format for Fieldwork/project work**:** *Title page, student details, index page, details of places visited, observations, findings and acknowledgements.*

5. Unit tests (IE).

b) Suggested Co-Curricular Activities:

1. Training of students by related industrial experts.
2. Visitor research organizations and laboratories.
3. Invited lectures and presentations on related topics by field / industrial experts.
4. Assignments.
5. Seminars, Group discussions, Quiz, Debates etc. (on related topics).
6. Preparation of videos on tools, techniques and applications of chromatography.

VII. Suggested Question Paper Pattern and model :

Max.Marks:75 Time:3 hrs

SECTION - B(Total: 25Marks)
(Answer any five of the following questions.
Each answer carries 5 marks)5x5=25Marks
(At least1 question should be given from each Unit)

1. Define the complex ometrictit rations with examples.
2. Discuss the choice of indictors for the titrations with suitable examples.
3. Write a short note on standard deviation.
4. What are the methods of expressing precision?
5. Describe the development of chromatogram in paper chromatography.
6. Explain the factors affecting Rfvalues.
7. What type of adsorbents and solvents used in thin layer chromatography?
8. Outline the applications of high performance liquid chromatography

SECTION - C (Total: 50 Marks)
(Answer any five of the following questions.
Each answer carries10 marks) 5x10 = 50 Marks
(At least 1 question should be given from each Unit)

1. Describe the acid-base titrations in detailed.
2. Discuss various types of errors with suitable examples.
3. Explain any two methods for solvent extraction.
4. Write the principle involved and applications of thin layer chromatography. Discuss the preparation of thin layer chromatography plates.
5. Discuss about column chromatography and the important applications.
6. Give the experimental procedure of paper chromatography. Write any two of its applications.
7.
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10.

SRI RAMAKRISHNA DEGREE COLLEGE (A) NDL
Semester-wise Revised Syllabus under CBCS, 2020-21

Course Code:

Four-year B.Sc. (Hons)
Domain Subject: Chemistry
IV Year B. Sc.(Hons)– Semester – V (from 2022-23)

MaxMarks: 100+50

Course7- E: Cosmetics and Pharmaceutical Chemistry
(Skill Enhancement Course (Elective), Credits- 05)

I. Learning Outcomes:

Students after successful completion of the course will be able to:

1. Explain the principles of formulation and application of Cosmetics & perfumes.
2. Acquire a critical knowledge on synthetic techniques of drugs.
3. Demonstrate the skills in various aspects of the fermentation technology and apply for production.
4. Comprehend the applications offer mentation.

II. **Syllabus:** *Total Hours: 90, including Teaching, Lab, Field Skills Training, Unit tests etc.)*

Unit- I Chemistry of Cosmetics (8hrs)

A general study including preparation and uses of the following: Hair dye, hair spray, shampoo, suntan lotions, face powder, lipsticks, talcum powder, nail enamel, creams (cold, vanishing and shaving creams), antiperspirants and artificial flavours.

Unit- II Chemistry of Perfumes (8hrs)

Essential oils and their importance in cosmetic industries with reference to Eugenol, Geranial, sandalwood oil, eucalyptus, rose oil, 2-phenyl ethyl alcohol, Jasmine, Civet one, Mascon.

Unit–III Drugs & Pharmaceuticals – I (10hrs)

Drug discovery, design and development; Basic Retrosynthetic approach. Synthesis of the representative drugs of the following classes: analgesics agents, antipyretic agents, anti-inflammatory agents (Aspirin, paracetamol, ibuprofen)

Unit–IV Drugs & Pharmaceuticals - II (12hrs)

Synthesis of the representative drugs of the following classes: Antibiotics (Chloramphenicol); antibacterial and antifungal agents (Sulphonamides; Sulphacetamide, Trimethoprim); antiviral agents (Acyclovir), Central Nervous System agents (Phenobarbital, Diazepam), Cardiovascular (Glycerol triturate), antilaprosy (Daps one), HIV-AIDS related drugs (AZT-Zidovudine).

Unit – V Fermentation (12hrs)

Aerobic and anaerobic fermentation. Production of (i) Ethyl alcohol and citric acid, (ii) Antibiotics; Penicillin, Cephalosporin, Chloromycetin and Streptomycin, (iii) Lysine, Glutamic acid, Vitamin B_2, Vitamin B_{12} and Vitamin C.

III. Lab work-Skills Outcomes:

On successful completion of this practical course, student shall be able to:

1. The ability to develop comprehensive product development programs to meet new product criteria and timing.
2. Acquire skills in the preparation of Cosmeceuticals.
3. Demonstrate proficiency in the experimental techniques for fermentation and microbial production of enzymes.
4. Carry out perfume testing with the knowledge of perfumes.
5. Learn the procedure of synthesis of drugs.

6. Critically develop, apply, report, interpret and reflect on strategies for collecting data in the lab and field.

IV. Practical (Laboratory) Syllabus :(**30hrs**) (Max.50Marks)

1. Identification of various equipment in the laboratory
2. Preparation of talcum powder.
3. Preparation of shampoo.
4. Preparation of hair remover.
5. Preparation of face cream.
6. Preparation of nail polish and nail polish remover.
7. Preparation of Aspirin and it's analysis.
8. Preparation of Magnesium bisilicate (Antacid).
9. Fermentation process.

V. Reference Books:

1. A handbook of lndustrial Organic Chemistry by Samuel P Sadtler, JB Lippincott company.
2. Handbook Industrial Chemistry by Mohammad Farhat Ali Khan, First edition
3. Related online methods available.
4. Industrial Chemistry, E. Stocchi: Vol -I, Ellis Horwood Ltd. UK.
5. Engineering Chemistry P.C. Jain, M. Jain:,Dhanpat Rai & Sons, Delhi.
6. Industrial Chemistry, Sharma, B.K. & Gaur, , Goel Publishing House, Meerut(1996)
7. Introduction to Medicinal Chemistry, G.L. Patrick: Oxford University Press, UK.
8. Medicinal and Pharmaceutical Chemistry, Hakishan, V.K. Kapoor:, Vallabh Prakashan, Pitampura, New Delhi.
9. Principles of Medicinal Chemistry, William O. Foye, Thomas L., Lemke, David A. William: B.I. Waverly Pvt. Ltd. New Delhi.
10. Industrial Microbiology, 3rd Edition, JR Casida L.E. (2015New Age International (P) Limited Publishers, New Delhi, India.
11. Industrial Microbiology: An Introduction. 1st Edition, Waites M.J., Morgan N.L., Rockey J.S. and Higton G. (2001) Blackwell Science, London, UK.
12. Microbiology. 5th Edition, Pelczar M.J., Chan E.C.S. and Krieg N.R. (2003) Tata McGraw-Hill Publishing Company Limited, New Delhi.

VI. Co-Curricular Activities:

a) **Mandatory :***(Training of students by teacher on field related skills: 15hrs)*

1. For Teacher: Training of students by the teacher in laboratory and field fornotlessthan15hoursonfield skills/techniques like purification of the crude, Separation techniques, synthesis of simple drugs etc.

2. For Student: Individual visit to any one of the related local agencies, cosmetic industry, pharmaceutical laboratories in universities / research organizations / private sector culminating writing and submission of a hand-written fieldwork/project work Report not exceeding 10 pages in the given format.

3. Max marks for Fieldwork/project work Report: 05.

4. Suggested Format for Fieldwork/project work**:** *Title page, student details, index page, details of places visited, observations, findings and acknowledgements.*

5. Unit tests (IE).

b) <u>Suggested Co-Curricular Activities</u>

1. Training of students by related industrial experts.
2. Assignments(including technical assignments like identifying tools in plant biotechnology and their handling, operational techniques with safety and security, IPR)
3. Seminars, Group discussions, Quiz, Debates etc. (on related topics).
4. Preparation of videos on tools and techniques in plant biotechnology.
5. Collection of material/figures/photos related to products of plant tissue culture, writing and organizing them in a systematic way in a file.
6. Visits to plant tissue culture/biotechnology facilities, firms, research organizations etc.

7. Invited lectures and presentations on related topics by field/industrial experts.

Suggested Question Paper Pattern and Model:

Max.Marks:75 Time:3hrs

SECTION - A(Total: 25Marks)
(Answer any five of the following questions.
Each answer carries 5 marks)5x5=25Marks
(At least 1 question should be given from each Unit)

1. Give a detailed outline of the method of preparation of Lipsticks.
2. Differentiate between vanishing and cold creams. Discuss their preparation.
3. Differentiate between Deodorants and Antiperspirants with suitable examples.
4. Outline the synthesis of Aspirin.
5. How do you understand by screening in drug development and what is it's significance?
6. Explain the fermentation process for the synthesis of Lysine.
7. Discuss the synthesis of Glycerol nitrate and give it's medicinal importance.
8. Outline the production of Ethyl alcohol.

SECTION - B (Total: 50 Marks)
(Answer any four of the following questions.
Each answer carries10 marks) 5x10 = 50 Marks
(At least1question should be given from each Unit)

1. What do you mean by cosmetics? Explain with the help of suitable examples its various types. Differentiate between the following with suitable examples:
a) Antiperspirant and Deodorant.
b) Perfumes/Cologne and Aftershaves.
   1. c) Perspiration/sweating and pheromone.
      d) Middle notes and base notes in perfumery.
   2. (a)Explain what is fermentation?
      (b)Explain Aerobic fermentation.
      (c) Discuss how fermentation can be used for the industrial production of Vitamin B_{12} & Vitamin C
   3. (a)Discuss the retro synthetic approach in drug development.
      (b)Outline the synthesis of Ibuprofin.
   4. Discuss the production of Cephalosporin in detailed.

5. Outline the synthesis of Chloramphenicol and Sulphonamide.