BTE 462 BIOTECHNOLOGY IN DAILY LIFE (OPEN ELECTIVE)

Hours: 40

Course outcome

Students will be able to:

CO 1. understand microbial diversity and microflora associated with humans and animals, interaction between microbes, plants and animals and design procedures for the production of various industrially important compounds.

CO 2. demonstrate genetic manipulation of plants for the production of elite plants with superior traits such as insect resistance, improved nutrient content etc. and apply plant tissue culture methods for the propagation of plants

CO 3. compare the interaction of microbes with plants based on benefits and harmful effects, and application of microflora in the improvement of environment.

CO 4. differentiate the techniques involved in the animal biotechnology for production of superior livestock, uses of assisted reproductive techniques for preservation and propagation of superior germplasm, genetically modified organisms, uses in therapy, cloning etc.

UNIT I (13hrs)

Origin of life. Microbial diversity – bacteria, viruses, fungi; Beneficial and harmful microbes. Normal microflora associated with humans and animals. Microbes in human and animal nutrition (e.g. ruminants and non-ruminants) and health. Interactions between microbes, plants and animals. Microbial biotechnology: Fermentation (e.g. ethanol, enzymes, hormones, biogas, biofuels, vitamins), Antibiotics and probiotics.

UNIT II (13hrs)

Plant biotechnology: Genetic manipulation (GM) of plants, GM plants (e.g. BT cotton, BT brinjal, Golden rice, Flvr-savr tomato), GM foods, Farmers Rights, Seed terminator technology. Litigations related to life (e.g. neem, Basmathi rice, turmeric). Nutraceuticals. Plant tissue culture, synthetic seeds. Plant health and diseases. Edible vaccines. Plant-microbe associations, interactions (e.g. symbiosis, mutualism) and benefits. Plant cells to generate biochemicals and medicines. Micropropagation. Environmental Biotechnology: Revegetation and energy plantations (e.g. Neem, *Jatropha, Pongamia*). Bioremediation (plant and microbial). Microbes in mining. Waste processing and utilization.

UNIT III (14hrs)

Animal biotechnology: Transgenic animals (e.g. mice, sheep, fish). *In vitro* fertilization and (IVF) and embryo transfer (ET), test-tube babies. Ethical issues (e.g. human and animal rights, surrogate mother). Animal cloning -Somatic and therapeutic cloning. Animal cell culture and organ culture. Animal cells as source of biochemicals (e.g. vaccines, hormones). Animals as bioreactors (e.g. mice**).**

References

1. Biology of microorganisms. Brock, T.B. & Madigan, M.T., Prentice Hall, 1996
2. Basic Biotechnology. Ratledge, C. & Kristiansen, B., Cambridge Univ. Press, 2006
3. Microbial Ecology. Atlas, R.M.& Bartha, R. Benjamin Cummings, 1997
4. Microbial Biotechnology. Glazer, A.G., WH Freeman & Co., 1994
5. Biotechnology of Higher Plants. Russell, G.E. Intercept Pub., 1988
6. Plant Biotechnology. Mantell, S.H.& Smith, H. Cambridge University Press, 1983
7. Animal Transgenesis and Cloning. Houdebine,L.-M. John Wiley & Sons, 2003
8. Gene VII. Lewin,B., Oxford University Press, 2000
9. Environmental Biotechnology. Jogdand, S.N., Himalaya Publishing House, 2012

BTE 463 FOOD SECURITY (OPEN ELECTIVE) Hours 40

Course outcome

This course will enable the students to:

CO 1. Understand the composition of food and its applications in the body
CO 2. Learn about food spoilage and application of biotechnology in food processing.
CO 3. Learn about food preservation by various methods
CO 4. Understand food processing for preparation of various products, food safety standards, laws and regulations

UNIT I (13hrs)

Food chemistry – Carbohydrates, amino acids, proteins, lipids, vitamins - water soluble and fat soluble, macro-and micro-nutrients. Digestion, absorption and metabolism. Nutraceuticals, probiotics, antioxidants, vitamins, organic acids, single cell proteins. rDNA technology: cell culture, recombinant proteins, large scale production and applications. Genetically modified foods, transgenic plants, genetic engineering of animals for trait improvement. Food microbiology - Food spoilage – Source of contamination – microorganisms – bacteria, yeast, mould affecting various food items (milk, bread, canned food, vegetables and fruits, meats, egg, fish, poultry). Enzymes used in food industry – microbial production of enzymes (proteases, amylases, invertases, pectinase, xylanase), immobilization, applications, production of organic acids using microbial production of novel sweeteners.

UNIT II (13hrs)

Food preservation – Functional and fermented foods - Bakery and cereal products, preservation of fruits and vegetables – dehydration, pickling. Low temperature processing and storage – chilling, cold storage. High temperature processing – drying, heat sterilization. Irradiation – types and source of irradiation, impact of radiation on foods, irradiation of packing material, health consequences of irradiated food. Chemical preservation – organic, inorganic preservatives, Sulphur dioxide, Benzoic acid, Sorbic acid, antioxidants, cleaning, sanitizing, fungicidal agents. High concentration – sugar and salt concentrates. Biopreservatives, ohmic heating, microwave, hurdle technology

UNIT III (14hrs)

Food processing - Definition of shelf life, perishable foods, semi perishable foods, shelf stable foods. Fermentation of beer and wine – bottom, top fermentation systems, continuous fermentation, treatment. cheese production. Milk – pasteurization, fermented and non-fermented milk products. Canning and bottling of fruits and vegetables – process, containers, lacquering, spoilage. Layout of food processing unit and components – grinders, mixers, sterilizers, dryers, cold storage. Packaging materials – origin, types, characteristics. Packaging techniques. Quality standards – Food Safety Act, FSSAI, ISO series, national laws and regulations: PFA, FPO, BIS and Agmark and international laws and regulations. FAO and CODEX Alimentarius

References

1. Basic Food Microbiology- Banawart GJ. AVI Publ., 1979
2. Food chemistry - Fennema (Owen R) ed. Marcel DekkerInc., 1996
3. Food microbiology - Frazier WC andWesthoff DC. Tata Mcgraw Hill., 1978
4. Food Biotechnology - Knorr D. Marcel Dekker Inc., 1993
5. Modern Food Microbiology - Jay J. M, Loessner MJ & Golden DA., Springer Publ., 2005
6. Handbook of food analysis- Mollet (Leo M.L.) ed. 3rd Ed., CRC press, 2015

III SEMESTER

BTH 501 MICROBIAL BIOTECHNOLOGY Hours: 52

Course outcome

The objective of this course is to have a firm foundation in the knowledge of microbial production of metabolites. The students will:

CO 1. understand basic principles of primary and secondary metabolite production by the microorganisms,

CO 2. understand regulation of fermentation processes and upstreaming and downstreaming

CO 3. learn about production of secondary metabolites like penicillin, streptomycin, and tetracycline, amino acids, vitamins, hormones, organic acids, microbial beverages like beer, and wine

CO 4. learn about use of microorganisms as probiotics and the role of nutraceuticals in human health, waste utilization to generate biofuels and biogas.

UNIT I (13 hrs)

Microbial products: Microbial Biomass, Primary metabolites, secondary metabolites microbial enzymes, transformed products. Gene cloning in microorganisms other than *E. coli* (*Salmonella, Rhizobium, Agrobacterium, Bacillus subtilis, Streptomycetes, Aspergillus niger*). Microbial primary and secondary metabolites: Aminoacids (Glutamic acid, L-lysine), Vitamins and hormones (vitamin B12, vitamin A, riboflavin, gibberellins). Organic acids and other industrial chemicals (Lactic acid, citric acid, alcohol, acetic acid, glycerol, acetone). Antibiotics (Penicillin, streptomycin, tetracycline), peptide antibiotics (lantibiotics)

UNIT II (13 hrs)

Microbial Enzymes: Microbial production of enzymes (Protease, amylase, invertase, pectinase, xylanase) substrate, production, purification of enzymes, immobilization, their application in food and other industries.Microbial exopolysaccharides (EPS), classification and applications (health, industrial, pharmaceutical and food): Alginate, Cellulose, Hyaluronic acid, Xanthan, Dextran, Gellan, Pullulan, Curdlan, polysaccharides of lactic acid bacteria; Chitin, chitosan and chitin derivatives.

UNIT III (13hrs)

Microbial beverages and food: Production of wine, beer, and vinegar. Microbial food: Oriental foods, Baker's yeast, cheese, SCP, SCO (PUFA), mushroom cultivation, sauerkraut, silage, probiotics. Nutraceuticals. Bioconversion, biofuels, biogas. Waste utilization to generate biofuels.

UNIT IV (13 hrs)

Biofertilizers: *Rhizobium, Azotobacter, Azospirillum,* Cyanobacteria*, Mycorrhiza*, phosphate solubilizers, *Frankia.* Biopesticides: *Bacillus thuringiensis, Bacillus popillae, Trichoderma*, Baculoviruses. Plant growth promoting Rhizobacteria (PGPR)

References

1. Comprehensive Biotechnology. Vol. 1, 2, 3 & 4. Moo-Young, M., Pergamon Press, 2011
2. Fundamentals of Biotechnology. Prave,P.et al., Wiley-Blackwell Pub., 1987
3. Industrial Microbiology. Cassida, L.E., John Wiley & Sons, 1968
4. Industrial Biotechnology. Crueger, W.&Crueger,A., Sinauer Associates Inc., 1990
5. Industrial Biotechnology. Demain, A.L., American Society for Microbiology, 1986
6. Microbial Biotechnology. Glazer, A.G., WH Freeman and Company, 1994
7. Microbial Technology. Peppler, H.J., Vol. 1 & 2. Academic Press, 1979