

Karnatak Arts, Science & Commerce College, Bidar (Affiliated to Gulbarga University)



College With Potential for Excellence

Department of Biotechnology

Add-on course on Food Biotechnology 2021-22

Course coordinator

Smt. Pooja shrigiri **Assistant Professor in Biotechnology**



To, The Principal Karnatak Arts, Science and Commerce College, Bidar

Sub: Request to grant permission to start add-on course on Food biotechnology from the academic year 2021-22: Reg.

Respected Sir,

As per the guidelines issued by IQAC, we would like to start the add-on course on "Food biotechnology" from the academic year 2021-22: with intake of 19 students. Please permit us to start the add-on course and do the needful.

Thanking You.

Head

Department of Biotechnology

PRINCIPAL
Karnataka Arts Sci. & Com. College
BIDAR-585401





Karnatak Arts, Science & Commerce College, Bidar



(Affiliated to Gulbarga University)
College With Potential for Excellence

Department of Biotechnology

Meeting Minutes for Institutional Board of Studies for Add-on Course on Food Biotechnology held on (07/01/2022)

The institutional Board of Studies of the Department of Biotechnology for the add-on course on food biotechnology held on (add date) in Department of Biotechnology at 10:30 am.

SI No.	Name	Institute	Designation
1	Dr.M.S.Patil	Assistant Professor Department of Biotechnology, KASCC, Bidar.	Chairman
2	Smt. Pooja shrigiri	Assistant Professor, Department of Biotechnology, KASCC, Bidar.	Member
3	Mr.Manikrao	Assistant Professor, Department of Biotechnology, KASCO Bidar.	Member 2,
4	Mr.Prasad Vanjare	Assistant Professor, Department of Food technology, KASCC, Bidar.	External Expert

In the beginning of the meeting the Chairman of the BOS Sri. Dr.M.S.Patil welcomed all members and briefed them about the academic activities of the Department of Biotechnology. The members expressed their highly appreciation and satisfaction about the courses and activities of the department.

After that institutional BOS discussed and resolved the following items:

Item 1. Starting of the add-on course on Food biotechnology.

The BOS discussed the item and resolved to start the add-on course on Simulation Modelling using Mat lab.

Item 2. Approval of the Syllabus for add-on course.

The BOS discussed and approved the syllabus for the add-on course on Simulation and Modelling using Mat lab.

Item 3. Approval of admission criteria

The BOS discussed and approve the criteria for admission and resolved that any students enrolled in UG or PG course in KASCC can enrol in this course. In addition to this BOS also finalized the exam pattern.

Meeting of the BOS was concluded with the vote of thanks by Smt. Pooja shrigiri, Assistant Professor in Department of Biotechnology.

The following members were present in the meeting:

Dr.M.S.Patil

Mr.Prasad Vanjare

Smt. Pooja shirigiri

Mr.Manikrao

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Karnatak Arts, Science & Commerce College, Bidar (Affiliated to Gulbarga University) College With Potential for Excellence

Department of Biotechnology

Add-on Course on Food Biotechnology

Syllabus

Theory

Unit	Topic	Hour
1	Chemical nature of Genetic material, properties and function of the genetic material, organization of the genetic material in bacteria, eukaryotes and viruses.	5
2	Recombinant DNA Technology: Restriction Enzyme, Cloning Vectors, cloning procedure, cloning of specific genes and their identification	4
3	Ethical issue concerning GM Foods: Testing for GMOs, current guidelines for production, release and moment of GMOs, labeling and traceability, trade related aspect, bio-safety, risk assessment, risk management, public perception of GM foods, IPR, GMO, Act 2004	5
4	HACCP: PRPs, GMP, Cleaning and Sanitation, Personal Hygiene	3
5	Food Safety Management System: Principle of FSMS, ISO 22000 and Quality Management System ISO 9000	3

Practical:

Unit	Topic	Hour
1	Isolation and Analysis of chromosomal/genomic DNA from E coli and Bacillus cereus.	3
2	Introduction of ELISA/Southern blot/DNA finger printing etc.	3
3	Production of biomass from fruit and vegetable waste.	3
4	Gel Electrophoresis Techniques	3
5	Preparation of cookies and biscuit fortified with Ragi flour and oyster mushroom (Pleurotus sp.)	3

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Department of Biotechnology

Add-on Course on Food Biotechnology

preamble: This course is to provide fundamental knowledge about food Science and technology. To enable the students to understand food composition and its physicochemical, Nutritional and sensory aspects. An ability to work in the domain of food processing ,quality assuarance and quality control in private and government organization and research laboratories to design or can also emerge as an entrepreneur.

Objectives:

- As a food biotechnologist, it is necessary to know that the new varieties of foods and crops are developed.
- It is also necessary to know how to develop hybrid GM food as well as the patenting issue related to the use of technology.
- The students also gain the fundamental aspects of r-DNa technology.

Instructional Design:

This course is of 35-hour duration which includes theory classes and Practical etc.

Medium of Instruction: Biotechnology

Course Structure and Examination Scheme:

Total contact hours:

Theory Classes: 20 Hours Practicals : 15 Hours

Mode of Examination:

Fraction Exam

Eligibility: Students enrolled in PG No. of Seats: 19 (Each batch) 25 Marks 25 Marks



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ADD-ON Course Food Biotechnology

Department of Biotechnology

Outcomes

- 1. To emphasize the importance of food safety food sanitization food law and regulations food engineering and packaging in food industry.
- 2. Students also will gain the fundamental aspects of Safety guidelines of rDNA research;
- 3. The student will gain basic knowledge of IPR (patent, design, copyright and Geographical indication).

 Significance of IPR and how to obtain patent
- 4. An ability to acquire proficiency in solving engineering problems related to modern food sector/industry.
- 5. To understand the emerging techniques and advanced food engineering concepts.



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Department of Biotechnology

Date: 13/01/2022

NOTICE

All the students are hereby informed that, the Department of Biotechnology is starting the addon course for PG students on "Food Biotechnology" from the 17/01/2022; interested students can enroll their names on or before 20/01/2022 in the Department of Biotechnology.

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ADMISSION FORM

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Signature of the Student

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HOD/Coordinator

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Karnatak Arts, Science & Commerce College, Bidar (Affiliated to Gulbarga University) College With Potential for Excellence

Department Of Biotechnology

Student Enrolment List

Class: M.sc |&||| sem (Batch-1)

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3.	VAISHNAVI	821724649	1 ialka
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17.	RAHUL PATIL	95385675	7
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19.	ASTHA	7483776	
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KARNATAK ARTS, SCIENCE & COMMERCE COLLEGE, BIDAR

Certificate course "Food biotechnology" Time Table for the academic year: 2021- 2022

Department: Biotechnology (PG)

(With effect from 17/01/2022)

Period/ Days	08am to 10am	11am to 01pm
Friday and Saturday	Theory Mrs.Pooja Shrigiri/ Mr.Manikrao /Dr.M.S. Patil	Practical Mrs.Pooja Shrigiri/ Mr.Manikrao/Dr.M.S. Patil
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Department of Biotechnology

Add-on Course on Food Biotechnology

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Department of Biotechnology

Add-on Course on Food Biotechnology

Batch- I Attendance (2021-22)

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Karnatak Arts, Science & Commerce College, Bidar (Affiliated to Gulbarga University)

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Department of Biotechnology

Date: 25/05/2022

NOTICE

All the students enrolled in add-on course on "Food Biotechnology" are hereby informed that, the course examination is scheduled on 04/06/22 from 10.00am to 11.00am(Theory exam) and 2:00pm to 4:00pm(Practical exam), without fail.

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Department Of Biotechnology

Internal assessment attendance List 2021-22 _Class: M.Sc I &III sem(Batch-I)

i.No	Student Name	Signature
1_	SAIKUMAR	Sagarnar
2.	SHRUTI	Shruti Vaishnain Aug.
3,	VAISHNAVI	Vaishnay
4.	ARTHI BIRADAR	-Adula,
5,	SUPRIYA	Supriya
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Department Of Biotechnology

Examination attendance List 2021-22

Class: M.sc |&||| sem sem(Batch-1)

i.No	Student Name	Signature
	SAIKUMAR	Calkunar
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2.	SHRUTI	Shrun
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Karnatak Arts, Science & Commerce College, Bidar (Affiliated to Gulbarga University)

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Department of Biotechnology

Academic Year: 2021-22

CERTIFICATE COURSE THEORY QUESTION PAPER

Subject: Food Biotechnology

TIME: 10am-12pm

DATE:20/04/22

MAX.MARKS=25

Answer any FIVE of the following

5x5=25

- 1. Explain chemical nature of Genetic material.
- 2. Write a note on properties and function of genetic material.
- 3. Explain steps in rDNA technology
- 4. Give a brief account on ethical issue concerning GM Foods.
- 5. Write a note on cleaning and sanitation.
- 6. Explain food safety management system.



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Department of Biotechnology

Academic Year: 2021-22

CERTIFICATE COURSE PRACTICAL QUESTION PAPER

Subject: Food Biotechnology

MAX.MARKS=25 DATE: 05/05/22 TIME: 2Pm-5pm 5x5=2510 1. Isolation and analysis of genomic DNA from E.coli 10 2. Production of biomass from fruit and vegetable waste 05 3. Demonstrate Gel electrophoresis technique

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Name & Award

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Department of Biotechnology

Add-on Course on Food Biotechnology Marks List (2021-22)

M.Sc I & III sem(Batch-1)

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3	VAISHNAVI	14		1 3	3.1	
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9	SHREEKANTH	21	15		30_	
10	SNEHA	15	16	-	36	
11	MADHU	20	13		28	
12	SANGMESH	15	14		29	7
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Dept. of Biotechnology

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Arts. Sci. & Com. College Karnataka Arts Sci. & Com. College

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Mainl & Award



Karnatak Arts, Science & Commerce College, Bidar

(Affiliated to Gulbarga University)
College With Potential for Excellence

Department of Biotechnology

Add-On Course on Food Biotechnology

REPORT

Name of the course: Food Biotechnology

Name of the BOS: Prasad Vanjari

Number of Students: 19

BOS Meeting Date: 07/01/2022

Start Date of course:17/01/2022

End date of the course:04/06/2022

Department of biotechnology conducted Add-on course on Food Biotechnology. Food biotechnology helps to students to understand food safety, sanitization, law, regulations, engineering and food packaging in industries. The student acquire basic knowledge of IPR as well as emerging techniques and advanced food engineering concepts. At the end of term we are conducting examination on Food Biotechnology and declared the result.