

Course Structure

Course structure for M.Sc. Biotechnology (2 years programme)

I Semester	II Semester	III Semester	IV Semester
Core Subjects	Core Subjects	Core Subjects	Core Subjects
BT CT 1.1 Biomolecules	BT CT 2.1 Molecular Biology, Bioinformatics and Biostatistics	BT CT 3.1 Animal Biotechnology	BT CT 4.1 Genetic Engineering
BT CT 1.2 Microbiology	BT CT 2.2 Immunology and Immunotechnology	BT CT 3.2 Environmental Biotechnology and Biodiversity	BT CT 4.2 Plant Biotechnology
BT CT 1.3 Biophysical and Biochemical Techniques	BT CT 2.3 Enzymology and Metabolism	BT CT 3.3 Bioprocess Engineering and Technology	BT CT 4.3 Medical Biotechnology
	Elective	Elective	Dissertation/Project work
BT CT 1.4 Cell Biology and Genetics	BT ET 2.4 Molecular Cell Biology	BT ET 3.4 Plant and Animal Tissue Culture	Project work
Practical	Practical	Practical	Practical
BT CP 1.5 Based on BT CT 1.1	BT CP 2.5 Based on BT CT 2.1	BT CP 3.5 Based on BT CT 3.1	BT CP 4.4 Based on BT CT 4.1
BT CP 1.6 Based on BT CT 1.2	BT CP 2.6 Based on BT CT 2.2	BT CP 3.6 Based on BT CT 3.2	BT CP 4.5 Based on BT CT 4.2
BT CP 1.7 Based on BT CT 1.3	BT CP 2.7 Based on BT CT 2.3	BT CP 3.7 Based on BT CT 3.3	BT CP 4.6 Based on BT CT 4.3
BT CP 1.8 Based on BT CT 1.4	BT EP 2.8 Based on BT ET 2.4	BT EP 3.8 Based on BT ET 3.4	BT CPJ 4.7 Project Work/ Dissertation

Course structure for M.Sc. Microbiology (2 Years programme)

I Semester	II Semester	III Semester	IV Semester
Core Subjects	Core Subjects	Core Subjects	Core Subjects
MB CT 1.1 General Microbiology	MB CT 2.1 Microbial Genetics and Molecular Biology	MB CT 3.1 Environmental Microbiology	MB CT 4.1 Immunology and Immunotechnology
MB CT 1.2 Microbial Diversity and Taxonomy	MB CT 2.2 Computer Applications, Bioinformatics and Biostatistics	MB CT 3.2 Agricultural Microbiology and Plant Pathology	MB CT 4.2 Medical Microbiology
MB CT 1.3 Microbial Techniques	MB CT 2.3 Genetic Engineering	MB CT 3.3 Food and Dairy Microbiology	MB CT 4.3 Bioprocess Engineering and Technology
	Elective	Elective	Dissertation
MB CT 1.4 Microbial Physiology and Metabolism	MB ET 2.4 Fundamentals and Applications of Microbiology	MB ET 3.4 Food and Fermentation Technology	Project work
Practicals	Practicals	Practicals	Practicals
MB CP 1.5 Based on MB CT 1.1	MB CP 2.5 Based on MB CT 2.1	MB CP 3.5 Based on MB CT 3.1	MB CP 4.4 Based on MB CT 4.1
MB CP 1.6 Based on MB CT 1.2	MB CP 2.6 Based on MB CT 2.2	MB CP 3.6 Based on MB CT 3.2	MB CP 4.5 Based on MB CT 4.2
MB CP 1.7 Based on MB CT 1.3	MB CP 2.7 Based on MB CT 2.3	MB CP 3.7 Based on MB CT 3.3	MB CP 4.6 Based on MB CT 4.3
MB EP 1.8 Based on MB CT1.4	MB EP 2.8 Based on MB ET 2.4	MB EP 3.8 Based on MB ET 3.4	MB CPJ 4.7 Project Work/ Dissertation