Semester 3rd

Major/Minor Course

Subject: Zoology

Title: Essentials of Biological Chemistry Credits: 6: Th: 4, Pr. 02 Course code: BZO22S301 Contact hours: 64 (T) + 64 (P)

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Theory (Credits 04) COURSE OBJECTIVE:

The primary objective of the "Essentials of Biological Chemistry" course is to provide students with a fundamental understanding of the key principles, concepts, and chemical processes that support the biological systems and processes.

COURSE OUTCOME:

Upon successful completion of the "Essentials of Biological Chemistry" course, students will be able to:

Demonstrate Knowledge: Exhibit a thorough understanding of the fundamental principles and concepts of biological chemistry, including the structure and function of biomolecules, cellular processes, and metabolic pathways.

Analyze Biological Systems: Analyze and interpret biochemical data to understand the underlying mechanisms of biological systems and their regulation.

Interrelate Concepts: Connect and interrelate different concepts in biological chemistry to demonstrate a holistic understanding of how molecules and processes function within living organisms.

Perform Laboratory Techniques: Demonstrate competence in basic laboratory techniques used in biological chemistry research and experimentation.

Unit 1 Carbohydrates

- 1.1 Definition, Classification, Nomenclature, Structure and functions of carbohydrates.
- 1.2 Physico-Chemical properties of sugars.
- 1.3 Glycolysis, Krebs cycle, Pentose phosphate pathway, Gluconeogenesis, Glycogen metabolism

1.4 Electron transport chain, Mechanism of oxidative phosphorylation.

Unit II Proteins

- 2.1 Definition, Classification and Properties of amino acids.
- 2.2 Chemical bonds involved in protein structure
- 2.3 Primary, Secondary, Tertiary and Quaternary structure of proteins.
- 2.4 Catabolism of amino group (Transamination and deamination) and urea cycle

Unit III Lipids

- 3.1 Definition, Types and Structure of saturated and unsaturated fatty acids.
- 3.2 Biosynthesis and Utilization of ketone bodies
- 3.3 Biosynthesis of palmitic acid
- 3.4 Beta and Omega oxidation of saturated fatty acids

Unit IV Nucleic acids

4.1 Overview of nucleic acids: DNA and RNA

- 4.2 Structure and Properties of nucleotides
- 4.3 Biosynthesis of purine & pyrimidine,
- 4.4 Degradation of purine & pyrimidine.

Practical 02 Credits

- 1. Estimation of protein by Folin Lowry method
- 2. Qualitative tests of carbohydrates and amino acid
- 3. Estimation of total carbohydrates by Calorimetric method
- 4. Extract DNA/RNA from tissue using a simple extraction method
- 5. Visualize and separate DNA fragments using agarose gel electrophoresis.
- 6. Separate and identify different lipid and amino acids components in a mixture using thinlayer chromatography.
- 7. Estimation of Cholesterol
- 8. Extract lipids from a food sample and separate them based on their solubility

Books recommended

- Lippincott's Illustrated Reviews: Biochemistry by Pamela C. Champe and Richard A. Harvey 2. Principles of Biochemistry by Lehninger
- 3. Fundamentals of Biochemistry by J. L. Jain, S. Chand & Company Ltd.
- 4. Biochemistry by Stryer

SEMESTER - 3rd

SKILL ENHANCEMENT COURSE (SEC)

Subject: Zoology

Title: Apiculture-III Credits: 4: Th-02, Pr-02)

Course code: BZO22S302 Contact hours: 32(T) + 32(L)

Course Objectives: To impart skill regarding Apiculture and to promote it as a skill course so that people are educated regarding the commercial aspects of Apiculture.

Learning outcomes: After thoroughly understanding the course the student should be able to: learn basic Apiculture skills and demonstration and identification of different species of extraction of honey and its processing; and Importance of Honey bees in rural Economy.

THEORY (2 CREDITS)

Unit I social organization in bees

- 1. Bee foraging
- 2. Nesting behavior
- 3. Altruistic behavior in worker bees.
- 4. Swarming, nuptial flight

Unit II Bee diseases

- 1. Killer Bees
- 2. Brood Diseases
- 3. Acrine mite, dysentery, nosema
- 4. Varroa and wax moths

PRACTICAL (2 CREDITS)

- 1. Inspection of honey bee colonies to study social organization of bee colony.
- 2. Structural and functional study of artificial bee hive.
- 3. Sugar feeding of colonies during floral dearth period.
- 4. Extraction packaging and storage of honey.
- 5. Visit of to an apiary.

SUGGESTED READINGS

- 1) Prost P. J. (1962). Apiculture. Oxford and IBH, New Delhi.
- 2) Bisht D.S., Apiculture, ICAR Publication.
- 3) Singh S., Beekeeping in India, Indian council of Agricultural Research, New Delhi

(16 hours)

(32 hours)

(16 hours)

$SEMESTER - 1^{st}$

Subject: Zoology

Title: Basic Pathology

(CREDITS (3): THEORY – 03

Course objectives: To provide general information to students about various diseases

*To provide information to students about cause, symptoms, Diagnosis and treatment of various Diseases.

Learning Outcomes: After thoroughly understanding the course, the students should be able to

- Learn about commonly occurring diseases, pathogens and their preventive measures
- To protect themselves from various diseases & suggest others also as well.

<u>UNIT – 1: BASIC PATHOLOGY -I</u>

- 1. Diseases –General Introduction & Classification (Communicable & Non Communicable Diseases).
- 2. Bacterial Diseases: Tuberculosis and Typhoid.
- 3. Protozoan Diseases: Malaria.

<u>UNIT – 2: BASIC PATHOLOGY -II</u>

- 1. Viral diseases: AIDS and Hepatitis
- 2. Fungal diseases: Ringworm.
- 3. Helminth diseases: Ascariasis.

<u>UNIT – 3: BASIC PATHOLOGY –III</u>

- 1. Life style Diseases Hypertention & Diabeties Mellitus.
- 2. Hormone deficiency diseases Gigantism & Diabities Insipidus.
- 3. Autoimmune diseases: Rheumatoid arthritis.

Multidisciplinary Course

Course code: BZO22M103

Contact hours: 48 (T)