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| <b>DISCIPLINE:</b><br><b>BIOTECHNOLOGY</b>        | <b>SEMESTER:</b><br><b>6<sup>th</sup></b>               | <b>NAME OF THE TEACHING FACULTY: Sunil Biswajit Maharana</b>   |
| <b>SUBJECT:</b><br><b>Plant Safety Management</b> | <b>NO. OF DAYS/PER WEEK</b><br><b>CLASS ALLOTTED: 4</b> | <b>SEMESTER</b><br><b>FROM DATE: 16-01-2024</b><br><b>TO DATE: 30-05-2024</b><br><b>NO OF WEEK: 15</b> |
| <b>WEEK:</b>                                      | <b>CLASS DAY:</b>                                       | <b>THEORY/PRACTICAL TOPICS:</b>  |
| 1 <sup>st</sup>                                   | 1 <sup>st</sup>   | Fundamental of safety  |
|   | 2 <sup>nd</sup>   | Unsafe act and unsafe condition  |
|   | 3 <sup>rd</sup>   | Integration of Safety, Health and Environment  |
|   | 4 <sup>th</sup>   | Integration of Safety, Health and Environment  |
| 2 <sup>nd</sup>                                   | 1 <sup>st</sup>   | Objective Safety Management  |
|   | 2 <sup>nd</sup>   | principle of Safety Management   |
|   | 3 <sup>rd</sup>   | Terms and definition used in safety management   |
|   | 4 <sup>th</sup>   | Classification of accidents  |
| 3 <sup>rd</sup>                                   | 1 <sup>st</sup>   | <b>SAFE WORKING PRACTICE</b>   |
|   | 2 <sup>nd</sup>   | Good Housekeeping practice   |
|   | 3 <sup>rd</sup>   | Work place safety  |
|   | 4 <sup>th</sup>   | Safe working environment   |
| 4 <sup>th</sup>                                   | 1 <sup>st</sup>   | Spot a hazard to stop an accident  |
|   | 2 <sup>nd</sup>   | Precaution in use of ladder  |
|   | 3 <sup>rd</sup>   | Safety instruction during maintenance  |
|   | 4 <sup>th</sup>   | Safety measures during handling of compressed system   |
| 5 <sup>th</sup>                                   | 1 <sup>st</sup>   | Safety measures during handling of cylinders   |
|   | 2 <sup>nd</sup>   | Safety measures during handling of painting Equipments   |
|   | 3 <sup>rd</sup>   | Permit to work system  |
|   | 4 <sup>th</sup>   | PERSONAL PROTECTIVE EQUIPMENTS (PPE)   |
| 6 <sup>th</sup>                                   | 1 <sup>st</sup>   | Requirement of personal protective equipment   |
|   | 2 <sup>nd</sup>   | Classification of Hazards  |
|   | 3 <sup>rd</sup>   | Personal protective equipment's for different parts of body  |
|   | 4 <sup>th</sup>   | Guideline to use personal protective equipment   |
| 7 <sup>th</sup>                                   | 1 <sup>st</sup>   | Revision   |
|   | 2 <sup>nd</sup>   | Class test   |
|   | 3 <sup>rd</sup>   | <b>FIRE PREVENTION AND FIRE FIGHTING</b>   |
|   | 4 <sup>th</sup>   | Fundamentals of fire, elements of fire   |
| 8 <sup>th</sup>                                   | 1 <sup>st</sup>   | Terms and definition in Fire Management  |
|   | 2 <sup>nd</sup>   | Classification of fire and fire extinguishing technique  |
|   | 3 <sup>rd</sup>   | Causes of fire and its prevention  |
|   | 4 <sup>th</sup>   | Different types of fire extinguisher and their application   |
| 9 <sup>th</sup>                                   | 1 <sup>st</sup>   | Different types of fire extinguisher and their application   |

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|                  | 2 <sup>nd</sup> | Precaution for prevention of fire                                   |
|                  | 3 <sup>rd</sup> | Revision  |
|                  | 4 <sup>th</sup> | Class test  |
| 10 <sup>th</sup> | 1 <sup>st</sup> | <b>CHEMICAL HAZARDS</b>   |
|                  | 2 <sup>nd</sup> | Classification of Chemical Hazards                                  |
|                  | 3 <sup>rd</sup> | Factors influencing effects of toxic chemicals                      |
|                  | 4 <sup>th</sup> | Factors influencing effects of toxic chemicals                      |
| 11 <sup>th</sup> | 1 <sup>st</sup> | Terms related to concentration level as per industrial hygiene norm |
|                  | 2 <sup>nd</sup> | Control measure for Chemical hazards                                |
|                  | 3 <sup>rd</sup> | Control measure for Chemical hazards                                |
|                  | 4 <sup>th</sup> | <b>ELECTRICAL SAFETY</b>  |
| 12 <sup>th</sup> | 1 <sup>st</sup> | <b>ELECTRICAL SHOCK AND THEIR PREVENTION</b>                        |
|                  | 2 <sup>nd</sup> | Introduction to electrical safety                                   |
|                  | 3 <sup>rd</sup> | Precaution and safety in use of electricity                         |
|                  | 4 <sup>th</sup> | Precaution and safety in use of electricity                         |
| 13 <sup>th</sup> | 1 <sup>st</sup> | Electrical hazards in Industrial system                             |
|                  | 2 <sup>nd</sup> | Electrical hazards in Industrial system                             |
|                  | 3 <sup>rd</sup> | Safety provision to prevent electrical hazards                      |
|                  | 4 <sup>th</sup> | Safety provision to prevent electrical hazards                      |
| 14 <sup>th</sup> | 1 <sup>st</sup> | <b>MECHANICAL HAZARDS</b>   |
|                  | 2 <sup>nd</sup> | Sources of mechanical hazards                                       |
|                  | 3 <sup>rd</sup> | Machine Guard and Safety devices                                    |
|                  | 4 <sup>th</sup> | Pressure hazards and pressure vessel                                |
| 15 <sup>th</sup> | 1 <sup>st</sup> | Safety measures in use of gas cylinders                             |
|                  | 2 <sup>nd</sup> | Types of maintenance (example- Breakdown, preventive)               |
|                  | 3 <sup>rd</sup> | Revision  |
|                  | 4 <sup>th</sup> | Class test  |

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| <b>DISCIPLINE:</b><br><b>Biotechnology</b>                          | <b>SEMESTER:6<sup>th</sup> Sem.</b>            | <b>NAME OF THE TEACHING FACULTY: sunil Biswajit maharana</b>                                  |
| <b>SUBJECT: Pr2.</b><br><b>BIOPROCESS</b><br><b>ENGINEERING LAB</b> | <b>NO. OF DAYS/ PER WEEK CLASS ALLOTTED:05</b> | <b>SEMESTER FROM DATE: 16-01-2024</b><br><b>TO DATE: 30-05-2024</b><br><b>NO. OF WEEKS:12</b> |
| <b>WEEK</b>   | <b>CLASS DAY</b>                               | <b>THEORY/ PRACTICAL TOPICS</b>   |
| 1 <sup>st</sup>   | 1 <sup>st</sup>                                | <b>Discussion about</b> industrially important organism                                       |
|   | 2 <sup>nd</sup>                                | Isolation of industrially important organism for microbial process.                           |
|   | 3 <sup>rd</sup>                                | Isolation of industrially important organism for microbial process.                           |
|   | 4 <sup>th</sup>                                | Isolation of industrially important organism for microbial process.                           |
|   | 5 <sup>th</sup>                                | Isolation of industrially important organism for microbial process.                           |
| 2 <sup>nd</sup>   | 1 <sup>st</sup>                                | Isolation of industrially important organism for microbial process.                           |
|   | 2 <sup>nd</sup>                                | Isolation of industrially important organism for microbial process.                           |
|   | 3 <sup>rd</sup>                                | Isolation of industrially important organism for microbial process.                           |
|   | 4 <sup>th</sup>                                | <b>Record writing and discussion.</b>   |
|   | 5 <sup>th</sup>                                | <b>Record checking.</b>   |
| 3 <sup>rd</sup>   | 1 <sup>st</sup>                                | Determination of thermal death point of microorganism.  |
|   | 2 <sup>nd</sup>                                | Determination of thermal death point of microorganism.  |
|   | 3 <sup>rd</sup>                                | Determination of thermal death point of microorganism.  |
|   | 4 <sup>th</sup>                                | Determination of thermal death point of microorganism.  |
|   | 5 <sup>th</sup>                                | Determination of thermal death point of microorganism.  |
| 4 <sup>th</sup>   | 1 <sup>st</sup>                                | Determination of thermal death point of microorganism.  |
|   | 2 <sup>nd</sup>                                | Determination of thermal death point of microorganism.  |
|   | 3 <sup>rd</sup>                                | Determination of thermal death point of microorganism.  |
|   | 4 <sup>th</sup>                                | <b>Record writing and discussion.</b>   |
|   | 5 <sup>th</sup>                                | <b>Record checking.</b>   |
| 5 <sup>th</sup>   | 1 <sup>st</sup>                                | Determination of growth of microorganism  |
|   | 2 <sup>nd</sup>                                | Determination of growth of microorganism  |
|   | 3 <sup>rd</sup>                                | Determination of growth of microorganism  |
|   | 4 <sup>th</sup>                                | Determination of growth of microorganism  |
|   | 5 <sup>th</sup>                                | Determination of growth of microorganism  |
| 6 <sup>st</sup>   | 1 <sup>st</sup>                                | Determination of growth of microorganism  |
|   | 2 <sup>nd</sup>                                | Determination of growth of  |

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|                  |                 | microorganism   |
|                  | 3 <sup>rd</sup> | Determination of growth of microorganism  |
|                  | 4 <sup>th</sup> | <b>Record writing and discussion.</b>   |
|                  | 5 <sup>th</sup> | <b>Record checking.</b>   |
| 7 <sup>th</sup>  | 1 <sup>st</sup> | Determination of substrate degradation profile..  |
|                  | 2 <sup>nd</sup> | Determination of substrate degradation profile..  |
|                  | 3 <sup>rd</sup> | Determination of substrate degradation profile..  |
|                  | 4 <sup>th</sup> | Determination of substrate degradation profile..  |
|                  | 5 <sup>th</sup> | Determination of substrate degradation profile..  |
| 8 <sup>th</sup>  | 1 <sup>st</sup> | Determination of substrate degradation profile..  |
|                  | 2 <sup>nd</sup> | Determination of substrate degradation profile..  |
|                  | 3 <sup>rd</sup> | Determination of substrate degradation profile..  |
|                  | 4 <sup>th</sup> | <b>Record writing and discussion.</b>   |
|                  | 5 <sup>th</sup> | <b>Record checking.</b>   |
| 9 <sup>th</sup>  | 1 <sup>st</sup> | Ethanol production using different substrate.   |
|                  | 2 <sup>nd</sup> | Ethanol production using different substrate.   |
|                  | 3 <sup>rd</sup> | Ethanol production using different substrate.   |
|                  | 4 <sup>th</sup> | Ethanol production using different substrate.   |
|                  | 5 <sup>th</sup> | Ethanol production using different substrate.   |
| 10 <sup>th</sup> | 1 <sup>st</sup> | <b>Record writing and discussion.</b>   |
|                  | 2 <sup>nd</sup> | <b>Record checking.</b>   |
|                  | 3 <sup>rd</sup> | Growth kinetics of yeast- evaluation of specific growth rate, yield coefficient and doubling time     |
|                  | 4 <sup>th</sup> | Growth kinetics of yeast- evaluation of specific growth rate, yield coefficient and doubling time     |
|                  | 5 <sup>th</sup> | Growth kinetics of yeast- evaluation of specific growth rate, yield coefficient and doubling time     |
| 11 <sup>st</sup> | 1 <sup>st</sup> | Growth kinetics of yeast- evaluation of specific growth rate, yield coefficient and doubling time     |
|                  | 2 <sup>nd</sup> | Growth kinetics of yeast- evaluation of specific growth rate, yield coefficient and doubling time     |
|                  | 3 <sup>rd</sup> | <b>Record writing and discussion.</b>   |
|                  | 4 <sup>th</sup> | <b>Record checking.</b>   |
|                  | 5 <sup>th</sup> | Growth kinetics of bacteria- evaluation of specific growth rate, yield coefficient and doubling time. |
| 12 <sup>th</sup> | 1 <sup>st</sup> | Growth kinetics of bacteria- evaluation of specific growth rate, yield coefficient and                |

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|  |                       | doubling time.  |
|  | <b>2<sup>nd</sup></b> | Growth kinetics of bacteria- evaluation of specific growth rate, yield coefficient and doubling time. |
|  | <b>3<sup>rd</sup></b> | Growth kinetics of bacteria- evaluation of specific growth rate, yield coefficient and doubling time. |
|  | <b>4<sup>th</sup></b> | <b>Record writing and discussion.</b>   |
|  | <b>5<sup>th</sup></b> | <b>Record checking.</b>   |

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| DISCIPLINE: Biotechnology            | SEMESTER: 6 <sup>th</sup> Sem            | NAME OF THE TEACHING FACULTY: sunil Biswajit maharana                      |
| SUBJECT: Th3. BIOPROCESS ENGINEERING | NO. OF DAYS/ PER WEEK CLASS ALLOTTED: 04 | SEMESTER FROM DATE: 16-01-2024<br>TO DATE : 30-05-2024<br>NO. OF WEEKS: 15 |
| <b>WEEK</b>                          | <b>CLASS DAY</b>                         | <b>THEORY/ PRACTICAL TOPICS</b>  |
| 1 <sup>st</sup>                      | 1 <sup>st</sup>                          | 1.1 About Bioreactor   |
|                                      | 2 <sup>nd</sup>                          | 1.1 General features of Bioreactor.  |
|                                      | 3 <sup>rd</sup>                          | 1.1 What is downstream process?  |
|                                      | 4 <sup>th</sup>                          | 1.2 Preservation of industrial microorganisms.                             |
| 2 <sup>nd</sup>                      | 1 <sup>st</sup>                          | 1.2 Maintenance of industrial microorganisms.                              |
|                                      | 2 <sup>nd</sup>                          | 1.3 Kinetics of microbial growth and death.                                |
|                                      | 3 <sup>rd</sup>                          | 1.3 Phases of Growth.  |
|                                      | 4 <sup>th</sup>                          | 1.3 Lag phase, Log phase and death phase                                   |
| 3 <sup>rd</sup>                      | 1 <sup>st</sup>                          | 1.4 Regarding Air Sterilization.   |
|                                      | 2 <sup>nd</sup>                          | 1.4 Regarding Media Sterilization.   |
|                                      | 3 <sup>rd</sup>                          | 2.1 Regarding Types of Fermentation.                                       |
|                                      | 4 <sup>th</sup>                          | 2.1 Batches types of Fermentation.   |
| 4 <sup>th</sup>                      | 1 <sup>st</sup>                          | 2.1 Aerobic Fermentation.  |
|                                      | 2 <sup>nd</sup>                          | 2.1 Anaerobic Fermentation.  |
|                                      | 3 <sup>rd</sup>                          | 2.1 Anaerobic Fermentation.  |
|                                      | 4 <sup>th</sup>                          | 2.2 Fed Batch and Continuous Bioreactor                                    |
| 5 <sup>th</sup>                      | A  | 2.2 Characters of Fed Batch fermentation                                   |
|                                      | 2 <sup>nd</sup>                          | 2.2 Solid state fermentation.  |
|                                      | 3 <sup>rd</sup>                          | 2.2 Continuous Bioreactor  |
|                                      | 4 <sup>th</sup>                          | 2.3 Specialized Bioreactor: Pulsed   |
| 6 <sup>st</sup>                      | 1 <sup>st</sup>                          | 2.3 Specialized Bioreactor: Fluidized                                      |
|                                      | 2 <sup>nd</sup>                          | 2.3 Specialized Bioreactor: Bubble Column bioreactor.                      |
|                                      | 3 <sup>rd</sup>                          | 2.3 Specialized Bioreactor: Air lift Fermentation.                         |
|                                      | 4 <sup>th</sup>                          | 2.3 Photo bioreactor   |
| 7 <sup>th</sup>                      | 1 <sup>st</sup>                          | 2.4 Bioprocess Parameters: Measurement and Control.                        |
|                                      | 2 <sup>nd</sup>                          | 3.1 Introduction to General idea on downstream processing.                 |
|                                      | 3 <sup>rd</sup>                          | 3.2 Removal of microbial cells.  |
|                                      | 4 <sup>th</sup>                          | 3.2 Removal of Solid matter  |
| 8 <sup>th</sup>                      | 1 <sup>st</sup>                          | 3.2 Methods of foam separation   |
|                                      | 2 <sup>nd</sup>                          | 3.2 Methods of precipitation   |

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|                  | 3 <sup>rd</sup> | 3.2 Methods filtration Centrifugation,                               |
|                  | 4 <sup>th</sup> | 3.2 Methods cell disruption  |
| 9 <sup>th</sup>  | 1 <sup>st</sup> | 3.2 Methods of liquid-liquid extraction                              |
|                  | 2 <sup>nd</sup> | 3.3 Chromatography: Role of chromatography in downstream processing. |
|                  | 3 <sup>rd</sup> | 3.3 Chromatography: Role of chromatography in downstream processing. |
|                  | 4 <sup>th</sup> | 3.4 Regarding purification.  |
| 10 <sup>th</sup> | 1 <sup>st</sup> | 3.4 Methods of Dialysis.   |
|                  | 2 <sup>nd</sup> | 3.4 Methods of Drying  |
|                  | 3 <sup>rd</sup> | 3.4 Methods of Crystallization.                                      |
|                  | 4 <sup>th</sup> | 3.4 Methods of Crystallization.                                      |
| 11 <sup>st</sup> | 1 <sup>st</sup> | 4.1 Methods of cell immobilization .                                 |
|                  | 2 <sup>nd</sup> | 4..1A applications in industries                                     |
|                  | 3 <sup>rd</sup> | 4.2 Production of Alcohol ( Ethanol).                                |
|                  | 4 <sup>th</sup> | 4.2 Production of Glycerol   |
| 12 <sup>th</sup> | 1 <sup>st</sup> | 4.2 Production of Acetone  |
|                  | 2 <sup>nd</sup> | 4.3 Production of Antibiotics (Penicillin).                          |
|                  | 3 <sup>rd</sup> | 4.3 Production of Antibiotics (Streptomycin)                         |
|                  | 4 <sup>th</sup> | 4.3 Antibiotics ( Tetracycline)                                      |
| 13 <sup>th</sup> | 1 <sup>st</sup> | 4.4 Sources of Single Cell Protein.                                  |
|                  | 2 <sup>nd</sup> | 4.4 Methods of Single Cell Protein.                                  |
|                  | 3 <sup>rd</sup> | 5.1 Methods of Sterilization   |
|                  | 4 <sup>th</sup> | 5.1 Methods of Sterilization   |
| 14 <sup>th</sup> | 1 <sup>st</sup> | 5.1 Methods of Pasteurization  |
|                  | 2 <sup>nd</sup> | 5.1 Methods of Pasteurization  |
|                  | 3 <sup>rd</sup> | 5.2 About food Preservation  |
|                  | 4 <sup>th</sup> | 5.2 Techniques used in of food                                       |

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|                  |                 | Preservation.                               |
| 15 <sup>th</sup> | 1 <sup>st</sup> | 5.2 Techniques used in of food Preservation |
|                  | 2 <sup>nd</sup> | 5.2 Techniques used in of food Preservation |
|                  | 3 <sup>rd</sup> | 5.3 Regarding Packing.                      |
|                  | 4 <sup>th</sup> | 5.3 Methods of Packing.                     |