

SARDAR PATEL UNIVERSITY
Programme: M.Sc (Home Science)
Subject: Food Biotechnology
Semester: III
Syllabus with Effect from: June - 2013

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| Paper Code: PH03CFBT07 | Total Credit: 2 |
| Title Of Paper: Practical Based on PH03CFBT02 | |

| Unit | Description in detail | Weightage (%) |
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| 1 | Screening of amylase producing micro-organism. | |
| 2 | Microbial production of amylase and starch hydrolysis. | |
| 3 | Enzymatic digestion of protein into amino acids. | |
| 4 | Enzyme in laundry detergent. | |
| 5 | Microbial production of cellulose and cellulose degradation. | |
| 6 | Production of wine. | |
| 7 | Microbial production of citric acid. | |
| 8 | Yoghurt production / cheese production from milk. | |
| 9 | Purification of enzymes by Salt Acetone Iso-Electric pH. | |
| 10 | Enzyme immobilization. | |
| 11 | Cell immobilization & bio-reactor design | |

