## B.Sc (Biotechnology, Microbiology, Chemistry)

- ✓ Develops logical ability and Programming skills enabling them to get ready for high end technology- oriented programs and to face the challenges at IT Industry.
- ✓ Teaches Mathematical techniques that has wide ranging applications in Science and Technology.
- ✓ Develops Inventive thinking and problem solving skills that help in the construction of models to resolve various real life issues.

## **Subjects**

Semester 1	Semester2	Semester 3
1.English	1.English	1.English
2. Telugu/Sanskrit/Hindi	2.Telugu/Sanskrit/Hindi	2.Telugu/Sanskrit/Hindi
3. AECC1: Environmental	3. AECC 2: Environmental	3. SEC I: Communication Skills/
Studies/	Studies/	Professional Skills
Basic Computer Skills	Basic Computer Skills	
4. Biotechnology (Cell	4. Biotechnology (nucleic	4 Sec-2 (Microbiology) -
Biology & Genetics)	Acids And Bioinformatics)	Hematology
5. Microbiology	5. Microbiology (Microbial	5. Biotechnology
(General Microbiology)	Diversity)	(Biochemistry & Biostatistic)
6. Chemistry-I	6. Chemistry-II	6. Microbiology (Food &
-	-	Environmental Microbiology)
		7. Chemistry-III

Semester 4	Semester 5	Semester 6
1.English	1. Biotechnology(molecular	1. Biotechnology (Microbial
	Biology & R-dna Technology)-V	Technology)-VII
2.Telugu/Sanskrit/Hindi	2. Biotechnology (Plant	2. Biotechnology(Environmental
	Biotechnology) -VI	Biotechnology & Biodiversity)-VIII
3. SEC I: Leadership &	3. Microbiology	3. Microbiology (Food
Management Skills/	(immunology) -V	Microbiology)-VII
Universal Human Values		
4. SEC II: Sec -2	4. Microbiology (Applied	4. Microbiology (Medical
(Biotechnology ) Immuno	Microbiology) -VI	Microbiology)-VIII
Technology		
5. Biotechnology	5. Chemistry-V	5. Chemistry-VII
(Microbiology &		
Immunology)		
6. Microbiology (medical	6. Chemistry-VI	6. Chemistry-VIII
Microbiology &		
Immunology)		
7. Chemistry-IV	7. Sec-3 (microbiology)	7. Sec-4 (Chemistry) Chemistry of
	Mushroom Cultivation	Cosmetics And Food Processing
	8. Ge – Indian Economy	8. Ge – Indian Economy