RANI CHANNAMMA UNIVERSITY, BELAGAVI



CURRICULUM STRUCTURE

(I and II Semesters)

Programme: Sugar Science & Technology



I - SEMESTER

Academic Year 2018-19

Semester – I

Sl. No	Course code	Course	No of Teaching hours per week	Total of Internal Assessme nt marks	Final Examin ation Marks	Total marks	Departme nt	Exam hours
1	18SS101T	Basic English	05	20	80	100	English	3 Hours
2	18SS102TA/ 18SS102TB/	Additional English	05	20	80	100	English	3 Hours
	18SS102TC	Basic Kannada	05	20	80	100	Kannada	3 Hours
		Hindi Basic	05	20	80	100	Hindi	3 Hours
3	18SS103T	Chemistry – I	05	20	80	100	Chemistry	
4	18SS104P	Chemistry Practicals - I	04	10	40	50		4 Hours
5	18SS105T	Sugar Science & Technology - I, (Juice extraction and clarification)	05	20	80	100	Sugar Technology	3 Hours
6	18SS106P	Sugar Science & Technology - I, Practicals - I	04	10	40	50		4 Hours
7	18SS107T	Sugar Science & Technology - II, (Sugarcane Production Technology)	05	20	80	100	Agriculture (Agronomy)	3 Hours
8	18SS108P	Sugar Science & Technology - II, Practicals - II	04	10	40	50		4 Hours
9	18SS109T	Indian constitution	05	20	80	100	Political Science	3 Hours

Total teaching hours per week:52

Total marks per semester: 950

$Group-I \qquad Languages$

Semester I

Course code: 18SS101T

Course: Basic English

Teaching Hours: 50 Hours

Max. Marks: 80
Teaching Hours per week – 05 Hours

Internal Assessment: 20

I. Text: Prose

- 1) Science and Religion S. Radhakrishnan
- 2) Time to Ignite the Minds of the People APJ Abdul Kalam
- 3) The Portrait of Lady Khushwant Singh
- 4) The coffee House of Surat Leo Tolstoy
- 5) Good Manners J. C. Mill

Poetry

- 1) Delhi R. Parthasarathy
- 2) The Purdah Nashin Sarojini Naidu
- 3) Mirror Sylvia Plath
- 4) No second Troy W. B. Yeats
- 5) To Blossoms Robert Herric

II. Grammer and Communication Skills

- A) Use of Articles
- B) Use of Prepositions
- C) Transformation of Sentences
 - a) Remove too ... to/use so... that (vice versa)
 - b) Remove if/use unless (vice versa)
 - c) Remove As soon as/use No sooner...than (vice versa)
 - d) Change the assertive sentence into exclamatory sentence without changing the meaning (vice versa)
 - e) Change the degrees
- D) Communicative Skills
 - a) Introducing: Self Introduction and Introducing the chief-guest / Principal/ President / family member / friend
 - b) Report writing (Tour. Project, News, Functions, Seminars, Accident, Earthquake and Flood)
 - c) Welcome address and Vote of Thanks
 - d) Dialogue writing

Pattern of Question paper

(80 Marks paper of three hours and 20 Marks for I.A)

1)	Objective type questions	
	(5 from Prose and 5 from Poetry	10x1=10
2)	Reference to Context (One from Prose out of two and	
	one from Poetry out of two)	2x5=10
3)	Essay type question on Prose (One out of two)	1x10=10
4)	Essay type question on Poetry (One out of two)	1x10=10
5)	Short Notes (One from Prose out of two and	
	one from Poetry out of two)	2x5=10
6)	A) Use of Articles and Prepositions	
	(2 for articles and 3 for prepositions)	5x1=05
	B) Transformation of Sentences	5x1=05
	C) Report Writing	5x1=10
7)	A) Introducing	1x5=05
	B) Welcome and Vote of Thanks	1x5=05
	C) Dialogue Writing	1x5=05
		QA

Semester I Course code: 18SS102TA Course: Additional English

Teaching Hours: 50 Hours

Max. Marks: 80
Teaching Hours per week – 05 Hours

Internal Assessment: 20

Text: Seven One-Act Plays (Ed). K. S. Ramamurthy: OUP

Only the following plays are to be studied

- 1. The seven slaves -A. Ball
- 2. One good turn A. E. M. Bayliss
- 3. Night watches Allan Monkhouse
- 4. The Unexpected Ella Adkins
- 5. Sunday Costs Five Pesos Josephina Niggli

Grammer and Communication Skills

Modals (Making Sentences using Modals)

Sentence Linkers (make Sentences using Linkers)

Use of Words, phrases and idioms

Describing a situation (Marriage, Birthday, Local fair, Temple festivals, National festivals, Funerals etc.)

Pattern of question paper

(80 Marks paper of three hours and 20 Marks for I.A)

1 1	
1) Objective type question on the play	10x1=10
2) Reference to context	2x5=10
3) Essay type question on the plays (One out of two)	1x10=10
4) Easy type question on the plays (One out of two)	1x10=10
5) Short notes on the plays (One out of two)	2x5=10
6) A) Modals make sentences using given modals 5 out of 7	1x5 = 05
B) Sentence Linkers Make sentences using given sentence	
linkers 5 out of 7	1x5 = 05
7) A) use of words, phrases and idioms	
(3 Marks for Use of Words, 3 Marks for Phrases and	
4 marks for idioms and phrases)	1x10=10
B) Describing a situation (About 200 words)	1x10=10

Semester I

Course code: 18SS102TB

Course: Basic - Kannada

ಸಾಹಿತ್ಯ ಕೌಮುದಿ

ಬಿ.ಎಸ್ಪಿ. ತರಗತಿಗಳಿಗೆ ಮೋದಲ ಸೆಮಿಸ್ಟರ್

ಕನ್ನಡ ಅವಶ್ಯ ಪತ್ರಿಕೆ

2016-17 ರಿಂದ

(ಒಟ್ಟು ಪಾಠದ ಅವಧಿ 80 ಗಂಟೆಗಳು. ವಾರಕ್ಕೆ 05 ಗಂಟೆಗಳ ಪಾಠ, ಒಟ್ಟು ಅಂಕಗಳು 100. ಆಂತರೀಕ ಗುಣಾಂಕಕ್ಕೆ 20 ಅಂಕಗಳು (ಹಾಜರಾತಿಗೆ 04, ಮೊದಲ ಕಿರು ಪರಿಕ್ಷೇಗೆ 04, ಎರಡನೆ ಕಿರು ಪರಿಕ್ಷೇಗೆ 10, ನಿಯೋಜಿತ ಕಾರ್ಯಕ್ಕೆ 03 ಅಂಕಗಳು) ಹಾಗೂ ಥಯರಿ ಪರೀಕ್ಷೇಗೆ 80 ಅಂಕಗಳು)

ಪರಿವಿಡಿ

 7. ಕಟ್ಟುವೆವು ನಾವು
 – ಎಂ. ಗೋಪಾಲಕೃಷ್ಣ ಅಡಿಗ

 8. ನನ್ನ ಅವದಾರ
 – ಶಶಿಕಲಾ ವೀರಯ್ಯ ಸ್ವಾಮಿ

 9. ಗರತಿಯ ಹಾಡುಗಳು
 – ಜಾನಪದ

9. ಗರತಿಯ ಹಾಡುಗಳು – ಜಾನಪದ 10. ಕೊನೆಯ ಗಿರಾಕಿ – ನಿರಂಜನ

 11. ಮೂಢ ನಂಬಿಕೆಗಳು
 – ರಾ.ಯ. ಧಾರವಾಡಕರ

 12. ಅಕ್ಕರೆಯ ಮೂರ್ತಿ
 – ಪಿ. ಲಂಕೇಶ

13. ವಿಜ್ಞಾನವೆಂದರೇನು? – ಜಿ. ಹಣುಮಂತರಾವ್

14. ಜಾನಪದ ಚಿಕಿತ್ಸೆಗಳು – ಸಿಂಪಿ ಲಿಂಗಣ್ಣ

15. ನ್ಯಾನೊ ತಂತ್ರಜ್ಞಾನ – ಜೆ. ಆರ್. ಲಕ್ಷ್ಮಣರಾವ

Semester I Course code: 18SS102TC Course: Hindi Basic

Teaching Hours: 50 Hours Teaching Hours per week – 05 Hours

Max. Marks: 80 Internal Assessment: 20

Text Books:

1. अभिनव कथा भारती - सं. चक्रधर, सुमित्र प्रकाशन, इलाहाबाद

2. व्याकरण - (विकारी शब्द - संज्ञा, सर्वनाम, विशेषन, क्रिया)

3. अपठित रचना

Distrubution of Marks

1. अभिनव कथा भारती - 55 अंक

व्याकरण – 15 अंक

अपठित रचना - 10 अंक

A. Objective type questions (10 out of 14) 10 Marks

B. Annotations from text book (3 out of 5) 15 Marks

C. Essay type of questions from test book (2out of 4) 20 Marks

D. Short notes from text book (2 out of 4) 10 Marks

E. Grammer 15 Marks

F. अपठित रचना (Comprehension) 10 Marks

Theory total 80 Marks
Internal Assessment 20 Marks
Total 100 Marks

Reference books:

- 1. प्रेमचंदऔर जनवादी साहित्य की परम्परा कुंवरपालसिंह
- 2. हिंदी कहानी और इतिहास गोपाल राय
- 3. हिंदी कहानी एक अन्तर्यात्रा रामदरश मिश्र
- 4. हिंदी कहानी का विकास मधुरेश
- 5. साठोत्तरी हिंदी कहानी मे पात्र और चरीत्र चित्रण डॉ. रामप्रसाद
- 6. हिंदी कहानी पाठ और प्रक्रिया सुरेंद्र चौधरी
- 7. आजकी कहानी विजय मोहन सिंह
- 8. व्याकरण प्रदीप राजदेव
- 9. आधुनिक हिंदी व्याकरण रचना डॉ. वासुदेवनंदन प्रसाद
- 10. आधुनिक हिंदी व्याकरण का स्वरूप डॉ. भारती खुबलकर
- 11. चक्रधर की साहित्यधारा माकड़ेंय

Group II Semester I

Course code: 18SS103T Course: Chemistry -1

Teaching Hours: 50 Hours

Max. Marks: 80
Teaching Hours per week – 05 Hours

Internal Assessment: 20

IN ORGANIC CHEMISTRY

Unit-I

Atomic structure 6 Hours

Review of Bohr's model of hydrogen atom-Postulates of Bohr.fs theory, Bohr.fs theory of hydrogen atom, calculation of radius and energy of nth orbital, electronic transitions and origin of spectral lines of hydrogen atom. Quantum numbers and their significance.

Unit-II

Periodic trends 4 Hours

The modern periodic law, Periodicity properties, Classification elements into s, p,d and f blocks, comparative studies of elements group I & II (With respect to ionic radii, lionization Energy, Anomalous behavior of Li & Be,), electronic configuration of the elements up to atomic number 60, Aufbau principle, Hund's rule, (n+l)rule, Pauli's exclusion principle

Unit-III

Chemical bonding – I

4 Hours

Ionic bonding: factors affecting the formation of ionic bonding, Lattice energy and its determination by Born-Haber cycle.

Covalent bond: Types, factors favoring covalent bond, properties of covalent bond: Types, factors favoring covalent bodn, properties of covalent compounds.

Valence bond theory with respect to H2, F2, HCL molecules and its limitations.

Unit-IV

Methods of analysis

3 Hours

Errors in quantitative analysis, classification and minimization, accuracy, precision standard deviation, e-test, significant figure and rules for computations

ORGANIC CHEMISTRY

10 Hours

Unit-I

Carbohydrates I: Introduction, definition and classification, D and L structure of glucose, Haworth and Fischer structure of (+)-Glucose and (-)-Fructose, Stereosiomers of (+)-glucose, Oxidation of (+)-Glucose by Nitric Acid, Osazone formation of (+)-Glucose and (-)-Fructose, Conversion of aldose into Ketose, Formation of glycosides, Configuration about C-1 (anomers), Methylation, Mutarotation, Structure and composition of Disaccharides (+)-Sucrose, (+)-Maltose, (+)-Lactose, Polysaccharides starch and cellulose structures, Reducing and Non-reducing sugars.

Unit-II

Stereochemistry of organic molecules

6 Hours

Cycloalkanes: Naeyer.fs strain theory, calculation of angle strain, Sachse Mohr theory of strainless rings. Chair and boat forms of cyclohexanne. Axial and equatorial bonds.

Conformational isomerism: Basic concept of conformational analysis with reference to ethane and butane.

Geometrical isomerism: definition, E and Z notation for 2-butene and butenedioic acid, rules for assigning notations. Determination of configuration of butenedioic acid by anhydride formation, dipole moment measurement melting point and stability.

Optical isomerism: Chirality, van't Hoff-Lebel gypithesis, optical activity, D and L-configurations, R and S notations, sequence and priority rules, enatiomers, distereoisomers, epomers, anomers, racemic and meso (with suitable examples like lactic and tartaric acids.), racemisation resolution of racemic mixture by chemical method, asymmetric synthesis Walder inversion.

PHYSICAL CHEMISTRY

Unit-I Gaseous state

7 Hours

Real gas isotherms, Andrew.fs ecperiment of CO2,PV-relationship, critical phenomenon of gases.

Critical constants(Pc, Vc, Tc). Definition, of critical temperature, critical pressure and critical volume.

Relationship between critical constants and Vanderwaals constants, experimental determination of critical constants, reduced equation of state and statement of law of corresponding states.

Liquification of gases (Linde.fs method only), Maxwell.fs law of distribution of molecular velocities(No derivation), effect temperature on distribution of molecular velocities.

Unit-II

Solutions 4 Hours

Solutions of fgas in liquid. Henery's law and limitations. Completely miscible liquid pairs. Azeotropes, theory of azeotropic mixtures, partially miscible liquid systems, critical solution temperature with respect of phenol water, triethyl amine-water and nicotinewater system.

Unit-III

Salt-hydrolysis

4 Hours

Types of salts, definition of degree of hydrolysis and hydrolysis constant derive the relation between Kh, Ka & Kw and expression for pH in case of hydrolysis of the following – salts weak base and strong acid, weak acid and strong base. Numerical problems.

Unit-IV

Nernst distribution law

2 Hours

Statement and limitations. Applications of Nernst distribution law in solvent extraction.

REFERENCE BOOKS

Inorganic chemistry

1. Advanced Inorganic chemistry Cotton and Wilikinson

2. Concise Inorganic chemistry J. D. Lee

3. Inorganic chemistry Huhee and Keiter

4. Inorganic chemistry Shriver and Atkin

5. Principles of Inorganic chemistry6. Inorganic chemistry7. Puri and Sharma8. A. G. Sharpe

7. Essential chemistry R. Chand

8. University chemistry Mahan and Myers

9. Modern Inorganic chemistry Madan

10. Modern Inorganic chemistry Satya prakash

11.Inorganic chemistry for Under

Graduates R. Gopalan

12. Collage Practical chemistry

Ahluwalia, Dhingra and Gulati
13. Instrumental method of

Chemical analysis Willard, Martin and Dean

Organic chemistry

Text book of Organic chemistry
 Organic spectroscopy
 Bahl and Bahl
 S. Kalsi

3. Organic chemistry I.L. Finar Vol I and II

4. Advanced Organic chemistry Jerry March

5. Organic chemistry Morrison & Boyd

6. Modern Organic chemistry Norman & Wadding

Books recommended for Physical chemistry:

1. Physical chemistry P. W. Atkins

2. Introduction to Physical chemistry Mark Latd

3. Text book of Physical chemistry S. Glastone

4. Principles of Physical chemistry Puri Sharma & Pathania

5. Text book of Physical chemistry P.L. Soni

6. Text book of Physical chemistry M.V. Sangaranarayanan

Course code: 18SS104P Course: Chemistry Practicals -I

Total number of hours per week:4 Hours
Total No. of Hours per semester:52 Hours
Practical: 40 Marks

- A. Demonstration of calibration of glasswares (Burette, pipette) and weights (grams and milligrams)
- B. Preparation of standard solution, calculation of mass of the solute to be dissolved in 250 ml solution to get required normally.
- C. Volumetric estimations:
 - 1. Preparation of standard sodium carbonate solution (Idea of primary standard solution), standardization of HCL and estimation of NzOH using standard HCL solution.
 - 2. Preparation standard oxalic acid solution, standardization of KMnO₄ solution and estimation of FAS solution.
 - 3. Preparation of standard potassium dichromate, standardization of ferrous sulphate solution and estimation of KMnO₄ using standard ferrous sulphate solution.
 - 4. Estimation of iodine using standard thiosulphate solution
 - 5. Estimation of zinc using standard EDTA solution.
 - 6. Estimation of total hardness using standard EDTA solution
 - 7. Estimation of available chlorine in blenching power by iodometric method.
 - 8. Estimation of carbonate of bicarbonate in a mixture using phenolphthalein and methyl orange indicators.
- D. Simple gravimetric experiments
- E. Determination of the percentage loss in weight of I) Zinc carbonate II) barium chloride III) mixture of barium sulphate and ammonium chloride IV) mixture of zinc oxide and zinc carbonate on heating.

Semester I Course code: 18SS105T

Course: Sugar science Technology- I Juice Extraction & clarification

Teaching Hours: 50 Hours

Teaching Hours per week – 05 Hours

Unit – I

Max. Marks: 80

Internal Assessment: 20

10 Hours

Definitions and concept of various terms used in sugar technology – Cane, Binding Material, Extraneous Matter, Pol, Brix, Recovery, Juice, Bagasse, Primary Juice, Secondary Juice, Maceration, Imbibition Water, Bagasse, Press Mud / Filter Cake, Clear Juice, Mixed Juice, Raw Juice, Filtrate, Syrup, Massecuite, Molasses, Final Molasses, Vacuum, Live Steam, Exhaust Steam, Vapour, Vacuum, Condensate, Boiler Water, Effluent, Spent Wash, Distillation, Fermentation, Etc., General sugar processing flow diagram

Unit – II 10 Hours

Cane preparation & Milling: cane weighing, cane unloading system, General arrangement & working of cane carrier, feeder tables, cane preparatory equipments – leveler, cutter, fibrizer, shredder etc, Preparatory index, prepared cane carrier, General arrangement of mills & drive assembly, different parts of mill assembly, concept of mill & milling tandem, Working of mill, Juice extraction from cane, maceration and simple imbibition, compound imbibition, mill sanitation, raw juice screening, rotary screens, Mill extraction, Primary extraction, Bagasse & Juice quality, Measurement and weighment of juice – Mag flow / mass flow/load cell base weighing tank, Normal quantities of various products, Idea about diffusion.

Unit – III 10 Hours

Juice heating & clarification equipments: General Construction & working of Different types of juice heaters — Tubular /DCH/PTHE, Tubular heaters — HS, passes concept, heat transfer; General working sulphur burner, General construction & working of modern continuous sulphur burner, sulphur sublimation and reasons, Properties of SO2 gas, Juice sulphiter working & construction details, Composition of cane and juice — their difference , principles of cane juice clarification, Effect of lime on the different constituents of juice, effect of pH, effect of heating, different processes of cane juice clarification, Juice sulphiter — working & construction, Concept of shock liming /preliming/simultaneous liming, Milk of preparation equipment working & construction details, Phosphoric acid preparation, Preparation of flocculants

Unit – IV 10 Hours

Definition of double sulphitation/phosphotation, chemicals used for juice clarification, physical & chemical properties of Sulphur, Lime, Phosphoric acids, settling agents, sulphur burning reaction, Action of lime/sulphur/phosphoric acid/settling agent on juice, Flocculent agents used for settling and their properties, dosing calculations for chemicals.

Unit – V 10 Hours

Clarifier & Vacuum Filter: General construction & working of various clarifiers - 444 clarifier / rapi clarifier/ Single tray (SRT) clarifier, vacuum filter, Types of clarification/juice sulphiter/sulphur burner/clarifier/vacuum filter

Reference Books:

- 1. Principles of sugar technology, Honig Pieter, Elesevier publishing company Amsterdam
- 2. Hand book of Cane Sugar Engineering, Hugot e., Elesevier Science publishing Co.Inc. New York.
- 3. Sugar Technology for Administrators in the Indian sugar factories; Manohar Rao,P.J.; Jayajirao Shinde Editor Bharatiya Sugar Jeevan Darshan Laxmi Rd. Pune.
- 4. Training manual for sugar mills.; Mangal Singh; Somaiya publications Pvt.Ltd. Mumbai.
- 5. Efficient Management of sugar factories, Mangal Singh, Somaiya publication Pvt.Ltd. Bombay
- 6. Cane Sugar Manufacture in India, Kulkarni, D.P., The Sugar Technologists Association of India N.Delhi.
- 7. System of Technical control for cane sugar factories in India; Varma, N.C. The Sugar Technologists Association of India N.Delhi.
- 8. Hand book of Cane Sugar Technology, Mathur R.B.L., Oxford DBH publishing Co.N.Delhi.
- 9. Unit operations in cane sugar production; Payne, J.N.; Elesevier pub Co. Amsterdam.
- 10.Introduction to cane Sugar Technology, Jenkins, Q.H., Elesevier scientific publishing company Amsterdam.

Course code: 18SS106P Course: Sugar Science& Technology - I : Practicals -I

Total number of hours per week- 04 Total No. of Hours per semester-52 Internal Assessment = 10 Marks

Practical's: 40 Marks

- 1. Brix Analysis by brix hydrometer
- 2. Use of polarimeter for Pol reading
- 3. Analysis of Primary juice /Mixed juice for Brix %, Pol % & Purity
- 4. Analysis of Bagasse for Pol % & moisture %
- 5. Analysis of Filter cake for Pol % & Moisture %
- 6. Calibration of pH meter and analysis of juice for pH
- 7. Analysis of RS % & RS per 100 brix in Primary juice & clear juice
- 8. Analysis of syrup for Brix % & purity
- 9. Analysis of CaO content in Mixed juice & clear juice
- 10. Analysis of bagacillo in mixed juice
- 11. Analysis of quick lime for available CaO content
- 12. Analysis of juice for dirt%

Semester I Course code: 18SS107T

Course: Sugar science& Technology-II Sugarcane Production Technology

Teaching Hours: 50 Hours

Max. Marks: 80
Teaching Hours per week – 05 Hours

Internal Assessment:20

Unit – I 04 Hours

Origin, History and distraction sugarcane growing regions of India. The taxonomic classification of sugarcane. Morphology – stem of sugarcane. Economic root system and inflorescence in sugarcane and growth phases in sugarcane. Economic important cane v/s beet sugar. Importance and varieties of sugarcane .Major varieties of sugarcane cultivated in Karnataka and their features.

Unit – II 04 Hours

Water requirement, photosynthesis, factors of influencing photosynthesis, effect of temperature, photoperiod, Transpiration, Growth promoters, Growth inhibitors. History and perspectives. Importance of Biotechnology in Agriculture. Requirements to develop tissue culture lab steps involved in micro-propagation sterilization and maintenance of aseptic conditions. Tissue culture media preparation. Advantages of micro-propagation in sugarcane.

Unit – III 06 Hours

Elements of Soils and their Characters; Meaning of Normality, Molar, Milli equivalent and parts per million. Definition of soil. Importance and functions of soils. Soil farming rocks and minerals, soil farming factors, soil profile, soil particles, structure, texture, density, porosity, physical properties, soil pH, Electrical Conductivity and Ion exchange process. Soil moisture, percolation of water in the soil, drainage, soil climate and gas exchange. Soil temperature and its importance. Soil organic matter, importance, characters and carbon and nitrogen ration and its importance. Acid soils, saline and alkaline soils, their characters, formation, problems

and their management practices. Uses of different quality irrigation water in agriculture.

Meaning of soil fertility, soil fertility deciding factors, plant nutrients and their classification. Essential nutrients, Forms of nutrients required by plant, movement of nutrients towards roots, availability of nutrients. Organics, meaning and classification / types. Nitrogen, Phosphorus and potassium fertilizers and their characters and reactions in the soil. Complex. Mixed and liquid fertilizers and micronutrient fertilizers. Soil analysis, plant analysis, critical limits of nutrients in plant. Recommendations of fertilizers based on soil test results.

Unit – IV 30 Hours

Production practices

Ecology

Temperature, Rainfall, Relative humidity (RH), Atmospheric Co2 concentration, Sunlight, Frost, Wind, Microclimate, Effect of greenhouse gases (GHGs) and Effect of climate on ripening.

Varieties in sugarcane, preparatory tillage, green manuring and application of bulky manures, seed material and seed rate, geometry of planting and planting depth, planting period, agronomy of late planted crop, planting methods, mechanical planters, aftercare. Sugarcane based cropping and farming systems, companion cropping in sugarcane, sugarcane based farming systems.

Stress management in sugarcane

Cold stress, agronomy of water logged for excess moisture conditions, moisture stress conditions, managing acid soils, managing saline-alkali soils, sugarcane in shallow black soils.

Nutrition and fertilizer management

Time and method of N application, bio-fertilizers, Time and method of applying Bio-fertilizers, Ex situ composing of trash and press mud (modified Japanese method), Vermi-composting, major nutrients and micro nutrients.

Water management

Evapo-transpiration (ET) or consumptive use (CU), Irrigation efficiency (IE) and Water use efficiency (WUE), Soil moisture status and leaf water potential (YL). Sprinkler irrigation, Furrow method of irrigation and Drip or trickle Irrigation and Drainage.

Management of ratoon cane

Time and method of fertilizer application, yield attributes of ration cane, quality ration, quality ration vs plant cane. Cultural requirement, number of rations, rationing power of cultivars, water requirement, gap filling, trash management, management of weeds, pests, and diseases associated with rations, effect of growth regulates of sprouting and ration yield, Allelopathy in ration cropping.

Management of seed cane

Sett treatment, agronomy of seed cane, thermotherapy or heat therapy and Three-tier seed programme.

Integrated weed management

Integrated weed control, herbicide, antidotes or safeners, surfactants and adjuvants, control of noxious perennial weeds and methods of weed control measures.

Pests and disease management

Pests: Shoot borer, top borer, internode borer, stalk borer, gurudaspur borer, root borer, White Grubs, Termites, Scale insect: (Green), Pyrillapurpusilla, Walker), White files, Non-insect pests, Biological control of sugarcane pests, parasites.

Diseases: Red rot, Smut, Wilt, Pineapple disease, Yellow Leaf Disease (YLD), Leaf spots, Ratoon stunning disease (RSD), Grassy Shoot Disease (GSD), Nematodes and Mosaic.

Unit – V 06 Hours

Ripening methods, Methods of cane purchase, Harvest strategy, Preharvest maturity survey, Methods of harvest, Mechanized harvesting. Composition of sugarcane and juice and quality parameters of juice, Post harvest losses and measures to reduces the losses. Cost of cultivation of sugarcane.

Reference Books:

- Hartmann and Kester's Plant propagation Principles and practices Hudscan T. Hartmann, Dale E. Kester, Fred T. Davies, Jr. Robert L. Geneve.
- 2. Textbook of Plant Physiology C. P. Malik
- 3. Diseases of Crop plants in India G. Rangaswami and A. Mahadevan
- 4. Plant Pathology R. S. Mehrotra
- 5. Practical cytology Applied Genetics and Biostatistics H. K. Goswami and Rajeev Goswami
- 6. Recent Advances in Plant Diseases Vol-1 to 5-K.M. Chandniwala
- 7. Introduction to Principles of Plant Pathology R.S. Singh
- 8. An Introduction to Plant Anatomy Authur R. Eames and Laurence H. Mac Deniels.
- 9. Genetics and Plant Breeding E. B. Babcock
- 10.Plant Taxonomy O.P. Sharma
- 11.Plant Breeding Theory and Techniques S.K. Gupta
- 12.Breeding Asian Field Crops John Milton Poehlman and Dhirendranath Borthakur.
- 13.Crop Production and Field Experimentation Dr. V. G. Vaidya, K. R. Sahasrabudhe, Dr. V. S. Khuspe.
- 14. Agricultural Problems of India A. N. Agrwal and Kundam Lal
- 15. Elementary Principles of Plant Breeding H.K. Chaudhari
- 16.Trends in Agricultural Insect Pest Management G.S. Dhaliwal and Ramesh Arora.

Course code: 18SS108P Course: Sugar science& Technology - II : Practicals -II

Total number of hours per week- 04
Total No. of Hours per semester-52
Internal Assessment = 10 Marks
Practical's: 40 Marks

- 1. Identification of sugarcane varieties and weeds.
- 2. Soil sampling methods.
- 3. Calculation of fertilizer dose based on soil test report.
- 4. Identification of Pests and diseases.
- 5. Analysis of brix of cane sample by hand refractometer at various points
- 6. Analysis of cane sample for pol % Cane weighment, Juice weighment, analysis of bagasse for pol % & moisture %, Analysis of juice for Brix %, Pol %, purity,
- 7. Working of cost of cultivation of sugarcane.

Semester I Group – III

Course code: 18SS109T

Course: Indian constitution

Compulsory paper for all U. G. Courses (Total = 80 Marks)

Chapter – I 8 Hours

Constitutional History, Preamble salient features, citizenship, Method of Amendment and Recent Amendments

Chapter – II 10 Hours

Fundamental Rights and Directive Principles of State Policy Fundamental duties, different between fundamental Rights and Directive Principles of State Policy

Chapter – III

- a) President powers and functions. Vice-president powers and functions, Prime Minister and council of ministers.
- b) Parliament Lok sabha, Rajya sabha composition powers and functions.
- c) Judiciary (Supreme Court) composition powers and functions Judicial Activism

Chapter – IV State Government

10 Hours

- a) Governor: powers and functions
- b) Chief minister:
- c) State Legislative Assembly and Legislative Council-composition powers and functions.
- d) High court: Composition powers and function

Chapter – IV Recent Trends in Indian Constitution

12 Hours

- a) Basic structure of Indian Constitution
- b) National integration and obstacles to National integration
- c) Federalism, Centre State Relations
- d) Recent Electoral Reforms and Anti Defection Law
- e) Recommendations of National Commission to Review the working of Indian constitution.

Books of reference:

- 1. M. V. Pylee, An introduction to the Constitution of India, New Delhi, Vikas, 2005
- 2. Subhasg C. Kasgyap, Our Constitution: An Introduction to India.fs constitution Hall of India, 2001
- 3. Durga Das Basu, Introduction to the constitution of India, New Delhi. Prentice Hall of India. 2001
- 4. D. C. Gupta, Indian Government and Politics, VII edition, New Delhi, Vikas, 1994
- 5. J. C. Johari, Indian Govern, ent and politics, Delhi, Sterling publishers, 2004
- 6. V.D. Mahajan, Constitutional Development and National Movement in India, New Delhi, S. Chand and Co. lates edition.
- 7. Constituent Ascysembly Debates, New Delhi, Lok Sabha Secretariat, 1989
- 8. Granville Austin, Working of Democratic Constitution: The Indian Experience, New Delhi, Oxford University Press 1999
- 9. A. P. Avathi, Indian Government and Politics, Agra, naveen Agarwal, 2004
- 10.S.A Palekar, Indian constitution, New Delhi, Serials publications, 2003
- 11.Brij Kishore Sharma, introduction to the Constitution of India (Second Edition), New Delhi, Prentice Hall of India, 2004
- 12.H. H. Rajashekhar, Understanding the Indian constitution, Mysore Prabodha, 2005
- 13.J. N. pandey, Constitutional Law of India, Allahabad, central Law Agency.
- 14.Indian Policy M Laxmikanth, MgGRAW hill education WE Series, 4th Edition.

Model question paper

- 1. There will be Eight questions
- 2. Student has to answer any five question
- 3. Each question carry 16 marks.

THE COURSE STRUCTURE AND SYLLABUS OF UNDER GRADUATE

II - SEMESTER

Academic Year 2018-19

Semester – II

Sl. No	Course code	Course	No of Teaching hours per week	Total of Internal Assessment marks	Final Examinati on Marks	Total marks	Department	Exam hours
1	18SS201T	Basic English	05	20	80	100	English	3 Hours
2	18SS202TA /	Additional English	05	20	80	100	English	3 Hours
	18SS202TB/ 18SS202TC	Basic Kannada	05	20	80	100	Kannada	3 Hours
		Hindi Basic	05	20	80	100	Hindi	3 Hours
3	18SS203T	Chemistry - II	05	20	80	100	Chemistry	3 Hours
4	18SS204P	Chemistry Practicals	04	10	40	50		4 Hours
5	18SS205T	Sugar Science & Technology -I, (Evaporators)	05	20	80	100	Sugar Technology	3 Hours
6	18SS206P	Sugar Science & Technology - I, Practicals -I	04	10	40	50		4 Hours
7	18SS207T	Sugar Science & Technology II, (Sugar Factory Chemical Control)	05	20	80	100	Sugar Technology	3 Hours
8	18SS208P	Sugar Science & Technology - II, Practicals - II	04	10	40	50		4 Hours
9	18SS209T	Environmenta 1 Studies & Human Rights	05	20	80	100	Political Science	3 Hours

Total teaching hours per week:52

Total marks per semester: 950

Group – I Languages

Semester II

Course code: 18SS201T Course: Basic English

Teaching Hours: 50 Hours

Max. Marks: 80

Teaching Hours per week – 05 Hours

Internal Assessment: 20

I. Text: Prose

- 1) A Chameleon Anton Chekhov
- 2) The False Gems Guy de Maupassant
- 3) The Secret of Work Swami vivekanand
- 4) Duty Mulk Raj Anand
- 5) Our Home in space Sir James Jeans

Poetry

- 1) Huger Jayant Mahapatra
- 2) Telephone Conversation Wole Souanka
- 3) The Diameter of the Bomb- Yehuda Amichai
- 4) This is a Photograph of Me Margret Atwood
- 5) The Emperor of Ice Cream Wallace Stevens

II. Grammar and communication skills

- A) Synonyms and Antonyms text based
- B) Frame questions
- C) Communicative Skills
- D) Short speech skills Global Warming, Water Scarcity, Pollution, Terrorism, Anti-social activities, Startups, Plantation, Bio-diversity, Rain Harvesting, Women Education, Clean Mission India, Impact of strikes, Alcoholism, First day in college, Mother's day, Yoga day, Environment day and Science day. (about 100-150 words)
- E) Preparing an Advertisement Notebook, Pen, Soap, Smart Phone, TV, Computer, Shoes etc.,
- F) Resume and CV writing

Pattern of Question paper

(80 Marks paper of three hours and 20 Marks for I.A)

1) Objective type questions	
(5 from Prose and 5 from Poetry	10x1=10
2) Reference to Context (One from Prose out of two and	
one from Poetry out of two)	2x5=10
3) Essay type question on Prose (One out of two)	1x10=10
4) Essay type question on Poetry (One out of two)	1x10=10
5) Short Notes (One from Prose out of two and	
one from Poetry out of two)	2x5=10
A) Synonyms	5x1=05
B) Antonyms	5x1=05
B) farming Wh- question	5x1=05
7) A) short speeches	1x5=05
B) preparing and advertisement	1x5=05
C) Resume Writing / CV	1x5=05

Semester II

Course code: 18SS202TA Course: Additional English

Teaching Hours: 50 Hours

Max. Marks: 80
Teaching Hours per week – 05 Hours

Internal Assessment: 20

I. Text: The Cutting Edge: Science & Scientists

(Ed. Colin Swatridge (Macmillan)

Only the following biographical sketches are to be taught.

- 1. Rane Descartes (1596-1960)
- 2. Antoine Lavoisier (1743-94)
- 3. Ivan Pavlov (1849-1926)
- 4. Sigmund Freud (1856-1939)
- 5. Werner Heisenberg (1901-1976)

Grammer and Composition

- 1) Relative Clauses
- 2) Conditionals and 'wish'
- 3) Use of words ad two different forms of speech
- 4) Report writing (functions, seminars, excursion, tours, accident, earthquake, flood, etc)

Pattern of Question paper

(80 arks paper of three hours and 20 Marks for I.A)

1) Objective type questions	
(5 from Prose and 5 from Poetry	10x1=10
2) Comprehension questions on the biographical sketches	
(One out of two)	5x2 = 10
3) Essay type question on biographical sketches	
(One out of two)	1x10=10
4) Essay type question on biographical sketches	
(One out of two)	1x10=10
5) Short Notes on the biographical sketches	
(One out of four)	2x5=10
6) A) Relative Clauses	5x1=05
B) Conditional and 'wish'	5x1 = 05
7) Use of words ad two different forms of speech	5x1=05
8) Report Writing	1x5=05

Semester II

Course code: 18SS202TB Course: Basic - Kannada

> ಸಾಹಿತ್ಯ ಕೌಮುದಿ - 2 ಬಿ.ಎಸ್. ಸಿ. ಎರಡನೆಯ ಸೆಮಿಸ್ಟರ್

Teaching Hours: 50 Hours Teaching Hours per week – 05 Hours Internal Assessment:20

Max. Marks: 80

ಅನುಬಂಧ -3ಪದ್ಯ ಭಾಗ

1. ಕಾವ್ಯ ಪ್ರಯೋಗ ಪರಿಣತಮತಿಗಳ್ – ಶ್ರೀವಿಜಯ

2. ವಚನಗಳು – ಬಸವಣ್ಣ ಮತ್ತು ಅಕ್ಕಮಹಾದೇವಿ

3. ಭೇದದಲಿ ಹೊಕ್ಕರಿದನೋ ಮಧುಸೂದನ – ಕುಮಾರಸ್ವಾಮಿ

4. ಬ್ಲೇನ್ ಹೀಂ ಕದನ – ಬಿ ಎಂ ಶ್ರೀ

– ದ. ರಾ. ಬೇಂದ್ರೆ 5. ಕುರುಡು ಕಂಚಾಟಾ

– ಕೆ. ಎಸ್, ನರಸಿಂಸ್ವಾಮಿ **6**. ನೀವಲ್ಲವೆ?

7. ನನ್ನ ಹಣತೆ – ಜೆ. ಎಸ್. ಶಿವರುದ್ರಪ್ಪ

8. ಯಾತಕವ್ವಾ ಹುಬ್ಬಳ್ಳಿ – ಧಾರ್ವಾಡ – ಬೆಟಗೇರಿ ಕೃಷ್ಣಶರ್ಮ

9. ಕೋರಿಕೆ - ಈಶ್ವರ ಸಣಕಲ್ಲ

- ಶ್ರೀರಾಮ ಇಟ್ಟಣ್ಣವರ 10. ಸಂಕ್ರಾಂತಿ

ಗದ್ಯ ಭಾಗ

11. ಧನ್ವಂತರಿಯ ಚಿಕಿತ್ಸೆ – ಕುವೆಂಪು

12. ಸಂಸ್ಕೃತಿ ಮತ್ತು ಸಾಹಿತ್ಯ – ಎ. ಎನ್. ಮುರ್ತಿರಾವ್

13. ಸಿ. ವಿ. ರಾಮನ್ – ಜೆ. ಆರ್. ಲಕ್ಷ್ಮಣರಾವ

14. ಫ್ರೆಡ್ಹಾಯ್ಲ್: ಅಪ್ರತಿಮ ಖಭೌತ ವಿಜ್ಞಾನಿ – ಡಾ. ಶಂಕರ ಆರ್. ಕಂಡಗಲ್

15. ಪ್ರಿಯದರ್ಶಿ ಅಶೋಕ – ಮಾಸ್ತಿ ವೆಂಕಟೇಶ ಅಯ್ಯಂಗಾರ

16. ದೇವಿ - ಶಾಂತಾದೇವಿ ಕಣವಿ

Semester II Course code: 18SS202TC Course: Hindi Basic

Teaching hours per week: 5 Hours Total Marks: 100 Marks

Examination: 3 Hours Theory: 80 Marks

Internal assessment: 20 Marks

Text books:

1. काव्य सरगम - सं. संतोष कुमार चतुर्वेदी, लोकभारती प्रकाशन, इलाहाबाद-1 (अध्ययन के लिये मैथिली शरण गुप्त से अशोक वाजपेयी तक की कविताएँ)

- 2. सामान्य निबंध
- 3. अनुवाद

Disruption of Marks:

1. काव्य सरगम - 55 अंक

2. सामान्य निबंध - 15 अंक

3. अनुवाद - 10 अंक

A. Objective type questions (10 out of 14)

B. Annotations from text book (3 out of 5)

C. Essay type of questions form text book (2 out of 4)

D. Short notes from text book (2 out of 4)

E. General essay(सामान्य निबंध) (1 out of 3)

10 Marks

10 Marks

11 Marks

F. Translation (अनुवाद)(Kannada/ English in to Hindi) 10 Marks

Theory total 80 Marks
Internal Assessment 20 Marks
Total 100 Marks

Reference Books:

- 1. छायावाद डॉ. नामवर सिंह
- 2. प्रगतीवाद डॉ. शिवकुमार मिश्र
- 3. अज्ञेय और प्रयोगवाद शैल सिन्हा
- 4. प्रेमचंद के श्रेष्ठ निबंध डॉ. सत्यप्रकाश मिश्र
- 5. अनुवाद विज्ञान डॉ. भोलानाथ तिवारी
- 6. अनुवाद कला डॉ. विश्वनाथ अय्यर
- 7. निबंधो का खजाना आरती अग्निहोत्री
- 8. श्रेष्ठ हिंदी निबंध व्रज किशोर प्रसाद सिंह

Semester II Course code: 18SS203T

Course: Chemistry - II

Teaching Hours: 50 Hours

Max. Marks: 80
Teaching Hours per week – 05 Hours

Internal Assessment: 20

Inorganic Chemistry

Unit-I

Chemical bonding - II

10 Hours

Hybridization: Salient features of hybridization, eometry of molecules with respect to sp, sp2, sp3, dsp3, sp3d2 hybridization.

VSEPR theory – Postulates, regular and irregular geometry (BF3, CH4, NH3 and H2O). Molecular orbital theory: L C A O c o n c e p t, e lementary account with respect to H2, He2, Li2, B2, N2, O2, O2+, O2- and O2-2 molecules, calculation of bond order, stability, magnetic property etc.

Hydrogen bonding: Types, significance of hydrogen bonding properties explained by hydrogen bonding like a) State of H2O and H2S b) Melting and Boiling point c) Ice has less density than water

Unit-II

Organic reagents in inorganic analysis

2 Hours

Sensitivity, selectivity and specificity, advantages of organic reagents over inorganic reagents – Dimethyl glyoxime, 8-hydroxy questions (oxime)

Unit-III

Principles of volumetric analysis

4 Hours

Concentration terms, normality, molarity, mole fraction, percentage, primary standards solution, titration-acid-base, precipitation, iodometric redox and complex metric (with reference to EDTA) titrations, choice of indicators in the above titrations.

ORGANIC CHEMISTRY

Unit-I

Purification of organic compounds

6 Hours

Methods of purification of solids: Crystallization, fractional crystallization and sublimation.

Methods of purification of liquids: Distillation, fractional distillation, distillation under reduces pressure, steam distillation.

Chromatography: General principles, types, brief outline of thin layer chromatography, paper chromatography and column chromatography solvent extraction.

Criteria of purity: Melting point and boiling point.

Unit-II

Spectroscopy 5 Hours

Introduction, Electromagnetic spectrum.

UV spectroscopy: Principle, types of transitions, chromophores, concept of auxochromes and their effect on Wave length max. Bathochromic shift, hypochromic shift, hypochromic and hyperchromic shift.

Woodward and Fieser rules and illustration of calculation of fEmax taking myrcene and B-phelladrene and examples.

Aromatic Hydrocarbons

5 Hours

Resonance in benzene, Aromaticity – Huckel's 4n+2 rule with respect to benzene, furan, pyridine and (10) – annulene.

Mechanism of electrophilic aromatic substitution – halogenations, nitration, sulphonation and Friedel-craft's reaction (evidences for two step mechanixm and evidences for formation of electrophile)

PHYSICAL CHEMISTRY

First law to thermodynamics

5 Hours

Statement, isothermal and adiabatic process, experession for work done in the reversible expansion of adiabatic expansion of an ideal gas (PV.=Constant) Joule- Thomson effect, Joule- Thomson experiment, derivation of Joule Thomson coefficient for an ideal gas and inversion temperature.

Thermochemistry: Kirchoff's equation, bond energies and bond dissociation energies, calculation of bond energy and bond dissociation energies by taking simple molecules. Numerical problems.

Liquid State: Physical properties of Liquids

5 Hours

Surface Tension: Effect of temperature on surface tension Determination of surface tension of liquid by drop numbers method, parachor and its application. Viscosity: Effect to temperature on viscosity, determination of relative, absolute and intrinsic viscosity of liquids by ostwald's viscometer method.

Refractive indes of liquid: specific and molar refractions, determination of refractive index of liquid by Abbe's refractometer.

Colloids 4 Hours

Emulsions: Types of emulsions, Preparation and emulsifiers.

Gels: Classification, preparation and properties, general application of colloids.

Solids 4 Hours

Spade lattice, unit cell, crystal systems, calculation of particles per unit cell, laws of crystallography, x-ray diffraction of crystals, derivation of Brag's equation, Miller indices, determination of structure of NaCl by rotating single crystal method.

Reference books for Inorganic chemistry

1. Advanced Inorganic chemistry Cotton and Wilikinson

2. Concise Inorganic chemistry J. D. Lee

3. Inorganic chemistry Huhee and Keiter

4. Inorganic chemistry Shriver and Atkin

5. Principles of Inorganic chemistry Puri and Sharma

6. Inorganic chemistry A. G. Sharpe

7. Essential chemistry R. Chand

8. University chemistry Mahan and Myers

9. Modern Inorganic chemistry Madan

10. Modern Inorganic chemistry Satya prakash

11.Inorganic chemistry for Under

Graduates R. Gopalan

12. Collage Practical chemistry

Ahluwalia, Dhingra and Gulati

13. Instrumental method of

Chemical analysis Willard, Martin and Dean

Books recommended for Organic chemistry

1. Organic chemistry I.L. Finar Vol I and II

2. Organic chemistry Morrison & Boyd

3. Organic chemistry F.A. carry and R. J. Sundberg

4. Reaction Mechanism in

Organic chemistry Singh and Mukherji

5. Text book of Organic chemistry Bahl and Bahl

6. Text book of Organic chemistry C. N. Pillai, Universities Press

Books recommended for Physical chemistry:

1. Physical chemistry Puri and Sharma

2. Physical chemistry P.L. Soni

3. Physical chemistry Roberty A Alberty

4. Physical chemistry M.V. Sangaranarayanan

5. Physical chemistry Atkins

6. Physical chemistry Bahl, Madan and Tuli

Semester II Course code: 18SS204P

Course: Chemistry Practicals

Teaching Hours: 50 Hours

Max. Marks: 80
Teaching Hours per week – 05 Hours

Internal Assessment: 20

- A. **Organic spotting:** Identification of following organic compounds and preparation of their derivatives and confirmation by melting points:
 - 1. Oxalic Acid
 - 2. Phenol
 - 3. Naphthalene
 - 4. Urea
 - 5. Benzaldegyde
 - 6. 1-Naphthol
 - 7. Phthalic acid
 - 8. 2-Naphthol
 - 9. Aniline
 - 10. Acetanilide
 - 11.Benzamide
 - 12.Benzoic Acid
 - 13. Salicylic Acid
 - 14. Acetone
 - 15. Ethyl benzoate
- B. Identification by
 - 1. Element determination
 - 2. Solubility
 - 3. Functional group
 - 4. Physical constant
 - 5. Preparation of derivatives and finding melting points

Semester II Course code: 18SS205T Course: Sugar Science& Technology- I

Evaporator

Teaching Hours: 50 Hours

Max. Marks: 80
Teaching Hours per week – 05 Hours

Internal Assessment: 20

Unit – I 10 Hours

Evaporator basic: Concept of live steam/exhaust steam/vapour, Heat transfer & condensation, Basic concept of evaporator body, Working & construction of Robert body, Evaporator body – Major accessories, steam distribution to calandria, juice distribution, Study of different types of evaporators, Rising & falling film evaporator,

Unit – II 10 Hours

Evaporator operation: single effect Vs multiple effect evaporator, vapour cell and pre evaporators, Rileuxe principles, Evaporation under vacuum, vacuum creation, Types of condensers – Barometric/multijet/single entry/counter current /co –current; removal of condensate and non condensable gases, Online Brix measuring devices

Unit – III 10 Hours

Vapor Bleeding System: Use of steam table, Vapour bleeding calculations for Quadruple & quintiple effect, Dessin's formulas, Specific evaporation coefficient calculation & importance, estimation of evaporation rate based on brix data, BPR and its calculations

Unit – IV 10 Hours

Evaporator performance: Calculations for HS / steam/ vapour/ juice, Factor affecting evaporator performance; operational problems, Comparative study of Quadruple Vs Quintuple effects. Modern evaporator configuration

Unit – V 10 Hours

Evaporator operation & Cleaning: Testing of evaporator bodies after maintenance, Procedure for starting of evaporator body, operating procedures, Liquidation procedure, Chemical cleaning of evaporator – Soda boiling & descaling procedures followed on general cleaning day. chemicals used/ concentration/process; Mechanical descaling of evaporator tubes

Reference Books:

- 1. Principles of sugar technology, Honig Pieter, Elesevier publishing company Amsterdam
- 2. Hand book of Cane Sugar Engineering, Hugot e., Elesevier Science publishing Co.Inc. New York.
- 3. Sugar Technology for Administrators in the Indian sugar factories; Manohar Rao, P.J.; Jayajirao Shinde Editor Bharatiya Sugar Jeevan Darshan Laxmi Rd. Pune.
- 4. Training manual for sugar mills.; Mangal Singh; Somaiya publications Pvt.Ltd. Mumbai.
- 5. Efficient Management of sugar factories, Mangal Singh, Somaiya publication Pvt.Ltd. Bombay
- 6. Cane Sugar Manufacture in India, Kulkarni, D.P., The Sugar Technologists Association of India N.Delhi.
- 7. System of Technical control for cane sugar factories in India; Varma, N.C. The Sugar Technologists Association of India N.Delhi.
- 8. Hand book of Cane Sugar Technology, Mathur R.B.L., Oxford DBH publishing Co.N.Delhi.
- 9. Manufacture and Refining of Raw cane sugar; Baikow, V.E., Elesevier publishing Co. Am Sterdam London New-york.
- 10.Unit operations in cane sugar production; Payne, J.N.; Elesevier pub Co. Amsterdam.
- 11. Machinery and Equipment of the cane sugar factory, Tromp, L.A., Norman Rodger, 7 & 8 Idol Lane.
- 12. Sugar Science and Technology, Birch, G.G. Parker, K.J. Applied science publishers Ltd. London.
- 13. The principles of cane sugar manufacture, Davies, J.G., Norman Rodger; London
- 14. Technology for sugar Refinery Workers, Oliver Lyle, Chapman & Hall Ltd. London
- 15.Introduction to cane Sugar Technology, Jenkins, Q.H., Elesevier scientific publishing company Amsterdam.
- 16.Industrial utilization of sugar cane and its Co-products, Manohar rao, P.J., ISPCK publishers & Distibutors N.Delhi

Course code: 18SS206P Course: Sugar Science& Technology - I: Practicals -I

Total number of hours per week - 04 Internal Assessment = 10 Marks

Total No. of Hours per semester-52 Practical's: 40 Marks

1. Analysis of RS % & RS per 100 brix in clear juice & syrup

- 2. Analysis of clear juice & syrup for ICUMSA colour
- 3. Estimation of % transmittance of clear juice
- 4. Analysis of quick lime Available CaO, Unburnt %
- 5. Analysis of Milk of lime for slakability test
- 6. Analysis of condensate for pH, TDS, Sugar test, Conductivity, COD
- 7. Evaporator scale analysis for various contents
- 8. Analytical of intermediate products of boiling house Clear Juice / Syrup/ Massecuite / Molasses for RS% / Colour/
- 9. Turbidity in clear juice and syrup by ICUMSA method.
- 10. Analysis of conductivity ash % of clear juice /syrup/ molasses
- 11. Estimation of RS/Ash ratio of clear juice / syrup / molasses
- 12. Analysis of Corbonated and sulphated ash % - Final molasses.

Semester II Course code: 18SS207T

Course: Sugar Science& Technology- II

Sugar Factory Chemical Control

Teaching Hours: 50 Hours Max. Marks: 80

Teaching Hours per week – 05 Hours

Unit – I 10 Hours

General: Weighment system & estimation of % cane figures – MJ/imbibition/ bagasse, Calculation for estimation of Pol in bagasse, Pol in MJ, Pol % cane

Unit – II 10 Hours

Milling control: Fundamental equations for milling control, Mill extraction, fiber % cane, fiber % bagasse, Estimation of RME, Deer & RME (Mittal), Imbibition % cane, Imbibition % fibre, dilution indicator,

Unit – III 10 Hours

Sugar balance and its losses – Estimation of sugar losses –bagasse/filter cake/ molasses/ recovery/ unknown, Estimation of Pol balance, RS balance and total losses.

Unit – IV 10 Hours

Available sugar / available molasses, General stock taking, Reduced boiling house control, Boiling house recovery, Reduced BHR, Purity drop, % exhaustion, Massecuite % cane, Steam % cane

Unit – V 10 Hours

Overall: Preparation of daily manufacturing report(DMR),TR(8)C,RT(7)C.

Reference Books:

- 1. Training manual for sugar mills.; Mangal Singh; Somaiya publications Pvt.Ltd. Mumbai.
- 2. Efficient Management of sugar factories, Mangal Singh, Somaiya publication Pvt.Ltd. Bombay
- 3. Cane Sugar Manufacture in India, Kulkarni, D.P., The Sugar Technologists Association of India N.Delhi.
- 4. System of Technical control for cane sugar factories in India; Varma, N.C. The Sugar Technologists Association of India N.Delhi.

Course code: 18SS208P Course: Sugar Technology – II: Practicals - II

- 1. Analysis of various chemicals used in sugar industry
 - a. Lime
 - b. Phosphoric acid
 - c. Mill sanitation chemicals
 - d. Antiscalents
 - e. Sulphur
 - f. Caustic Soda
 - g. Hydrogen peroxide
- **2.** Analysis of clear juice /syrup for estimation of pol % , Sucrose % by double polarization, TRS %.

Group - III

II semester

Course code: 18SS209T

Course: Environmental Studies and Human Rights

Teaching hours: 4 Hours per week **Section A: Environmental Studies**

Max. Marks: 80

Unit – 1: NATURE OF ENVIRONMENTAL STUDIES

Definition, scope, importance and awareness

Basics of our solar system

Earth is called blue planet

Public awareness using an environment calendar of activities

Unit – 2: NATURAL RESOURCES

Meaning of natural resources

Types of natural resources

Protection

Conservation methods

Unit – 3: ECOSYSTEM

Introduction

Types of components of ecosystem

Structure and function of following ecosystem

- a. Forest ecosystem
- b. Grassland ecosystem
- c. Desert ecosystem
- d. Aquatic ecosystem

Unit - 4: BIODIVERSITY AND ITS CONSERVATION

Definition

Levels of biodiversity

Biodiversity at global and national level

Western Ghat as biodiversity, hotspot of biodiversity

Treats of biodiversity

Red data book

Unit – 5: ENVIRONMENTAL ISSUES

Air pollution and its control

Water pollution and its control

Noise pollution and its control

Thermal pollution and its control

Green house effect and global warming

Ozone depletion in the stratosphere Acid rain, Nuclear winter Rules to regulate environmental pollution

Unit – 6: ENVIRONMENTAL PROTECTION ACT

Power of central government to take measure to protect and improve environment -1986 act.

Wildlife protection act – 1972

Forest conservation act – 1980

Authorities who sanction grants for conservation of environment

Unit – 7: HUMAN POPULATION AND THE ENVIRONMENT

Population explosion, family welfare programme Environment and human health Value education – HIV/ AIDS Woman and child welfare

FIELD WORK

Visit to nearby industrial area to check the impact on environment.

Section B: Human Rights

Chapter -I Concept and Development of Human Rights 07 Hours

- a) Meaning Scope and Development of Human Rights
- b) United Nations and Human Rights OHCHR (Office of the United Nations High Commissioner for Human Rights)
- c) Universal Declaration of Human Rights. UDHR 1948, International Covenant on

Civil and Political rights. ICCPR 1996 and International Covenant on Economic social and Cultural Rights. (ICESCR) 1966

Chapter -II Human Rights in India 07 Hours

- a) Protection of Human Rights Act, 1993
- b) Third Generation Human Rights (Group Rights) and Fourth Generation Human

Rights. (Right to Development and Environmental Rights.)

- c) Judicial Activism and Human Rights.
- d) Convention on the Elimination of All forms of Discrimination against Women.
- e) Convention on the Rights of the Child

Chapter -III Enforcement of Human Rights 06 Hours

a) National Human Rights Commission, State Human Rights Commission powers and

functions.

- b) Media and NGO's
- c) Human Rights Education, Terrorism and Violation of Human Rights.
- d) States Role in Preservation and Protection of Human Rights.

REFERENCES:

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- 2. Dr. S. Mangalmurthy a "Human Rights" Chetan Book House Mysore2004.
- 3. Krishnamurthy S. "Human Rights and Police Administration" B. R. Publishing Corporation, Bangalore.
- 4. B.P. Singh "Human Rights in India" Deep & Deep Publication New Delhi.
- 5. D.D. Basu, "Human Rights in Constitutional Law" prentice hall.

- 6. S.O. Agarwal, "Human Rights" Central law Agency, Allahabad.
- 7. V.A. Anand "Human Rights" Allahabad Law Agency, Faridabad.
- 8. Dr. M. Jayakar Bhandari, Vasantkumar, Raghava Naik "Environmental Studies and Human Rights"
- 9. Gokulesh Sharma, Human Rights.
- 10. Arjun Dev, "Human Rights" Publication 1996
- 11. Human Rights- A Source Book

Note: The Final Examination is on Multiple Choice Base