

Outcomes:

3 – 1 – 118 Animal Diversity Biology of Non Chordates

Course Outcome: By the completion of the course the graduate should be able to

1. Understand general taxonomic rules on animal classification.
2. Classification of Protozoa to Hemichordata with taxonomic keys.
3. Understand the origin and evolutionary relationship of different phyla.
4. Students acquire the knowledge of vermiculture – vermicompost. With this they can start up their own self-employment.
5. By acquiring knowledge the students can be able to know how to preserve the animals in the museum.

3 – 2 – 118 Animal Diversity Biology of Chordates

Course Outcome: By the completion of the course the graduate should be able to

1. Understand the classification of proto Chordata to mammalian with taxonomic keys.
2. Understand the origin and evolutionary relationship and significance of Dentition in mammals.

3 – 3 – 118 Cell Biology, Genetics & Evolution

Overall Outcome: By the completion of the course the graduate should be able to

1. Understand the basic unit of living organisms and to differentiate the organisms by their cell structure.
2. Gain the knowledge on heredity, interaction of genes, various types of inheritance patterns existing in animals.
3. Acquiring knowledge on various aspects of genetics, such as sex determination, human karyotyping.
4. Acquires the skill enhancement in usage of laboratory microscope.

3 – 4 – 118 Embryology, Physiology & Ecology

Overall Outcome: By the completion of the course the graduate should be able to

1. This course will provide students with a deep knowledge in physiology, Embryology and Ecology.
2. Students gain fundamental knowledge of animal physiology.
3. Gain the knowledge of detail concepts of digestion, respiration, excretion, nerve impulse transmission, muscle contraction and hormones.
4. Understanding the key events in embryonic development from gametes to gastrulation.
5. Understanding the key events in Bio geo chemical cycles, community interactions, ecological crisis, ecological succession and adaptations.

3 – 5 – 131 Animal Bio-Techonology

Overall Outcome: By the completion of the course the graduate should be able to

1. Understanding the applications of bio-technology in fields of Industry and Agriculture including animal cell and tissue culture.
2. Understanding the techniques genetic engineering, stem cell technology and production of transgenic animals.

3 – 5 – 132

Animal Husbandry

Overall Outcome: By the completion of the course the graduate should be able to

1. Understanding the pre requisites for dairy farm and poultry farm.
2. Recognise different cows and buffaloes following safety precautions.
3. Maintain health of livestock with productivity.
4. Understanding different chick breeds and diseases and poultry management.

3 – 6 – 114

Immunology

Overall Outcome: By the completion of the course the graduate should be able to

1. Understanding structure and function immune cells, organs of immune system and types of immunity.
2. Understanding of antigens, antibodies and their properties MHC'S and immune response.
3. Provides basic knowledge about immune system and allow the students to improve their immune system and good health.

3 – 6 – 114A

Principles of Aquaculture

Overall Outcome: By the completion of the course the graduate should be able to

1. Understanding concepts of fisheries significance of aquaculture, types of aquaculture, culture systems and practices.
2. Gain the knowledge of design and construction of aqua farms, seed resources, nutrition and feeds.

3 – 6 – 114B

Aquaculture Management

Overall Outcome: By the completion of the course the graduate should be able to

1. Gain the knowledge of breeding and hatchery management, water quality management, feed management and disease management.
2. Understanding the principles of aquaculture economics, fish marketing methods in India and fishery extensions.

3 – 6 – 114C

Postharvest Technology

Overall Outcome: By the completion of the course the graduate should be able to

1. Gain the knowledge of handling and principles of fish preservation, methods of fish preservation, processing and preservation of fish and fish by-products.
2. Understanding the sanitation in processing plants, quality control, quality assurance, management and certification.