विभागप्रभारी वनस्पतिविज्ञानविभाग

Program	me/Class: B.Sc	Year: First	Semester: I/II	
		Subject: Botar	ny	
Cor	urse Code:	Course Title:Eth	nobotany and Medicinal	botany
ourse outco acquaint st ants and th	omes: tudents with knowled teir conservation.	lge of ancient India and N	Modern India with reference	e to medicinal
- 3.	Credits: 4	-	Minor Electiv	ve
	Max. Marks: 25+5	0+25	Min. Passing Ma	arks:
	Total No. of Lectu	res-Tutorials-Practical (in	n hours per week): L-T-P: 3	3-0-2 .
Unit		Topics		No. of Lectures
ľ	releva ii. Major and th iii. Plants b) into	botany as an interdisc ince of ethnobotany in the and minor ethnic grounder life styles. It is used by the tribal populoxicants and beverages, allaneous uses	e present context. ps or Tribals of India, lations: a) Food plants,	, 12
п	indigenous Med i. Definition used in a ii. Siddha: Siddha s	e and Importance of licinal Sciences on and Scope-Ayurveda: hyurvedic treatments. Origin of Siddha medic system, plants used in Siddhathathathathathathathathathathathathath	History, origin, plants	12
m	i. Sharing India.		ests of ethnic groups th few examples from Rights and Traditional	12

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	Knowledge.	
IV	Conservation of endangered and endemic medicinal plants: i. Definition: endemic and endangered medicinal plants, ii. ii. Red list criteria iii. iii. In situ conservation: Biosphere reserves, sacred groves, National Parks iv. iv. Ex situ conservation: Botanical Gardens.	12
V	Practical 1. Ethnobotanical specimens as prescribed in theory syllabus 2. Detailed morphological and anatomical study of medicinally important part(s) of locally available plants (Minimum 8 plants) used in traditional medicine. 3. Field visits to identify and collect ethno medicinal plants used by local tribes/folklore.	12

Suggested Readings:

1) S.K. Jain, Manual of Ethnobotany, Scientific Publishers, Jodhpur, 1995.

2) Glimpses of Indian. Ethnobotny, Oxford and I B H, New Delhi – 1981.

3) S.K. Jain (ed.) 1989. Methods and approaches in ethnobotany. Society of ethnobotanists, Lucknow, India.

4) S.K. Jain, 1990. Contributions of Indian ethnobotny. Scientific publishers, Jodhpur.

- 5) Colton C.M. 1997. Ethnobotany Principles and applications. John Wiley and sons Chichester
- 6) Rama Ro, N and A.N. Henry (1996). The Ethnobotany of Eastern Ghats in Andhra Pradesh, India.Botanical Survey of India. Howrah.

7. Trivedi P C, 2006. Medicinal Plants: Ethnobotanical Approach, Agrobios, India.

8. Purohit and Vyas, 2008. Medicinal Plant Cultivation: A Scientific Approach, 2nd edn. Agrobios, India.

9. Pal, D.C. & Jain, S.K., 1998. Tribal Medicine. Naya Prakash Publishers, Calcutta

10. Raychudhuri, S.P., 1991. (Ed.) Recent advances in Medicinal aromatic and spice crops. Vol.1, Today& Tomorrow's printers and publishers, New Delhi

This course can be opted as an minor elective by the students of following subjects: Open for all

Suggested Continuous Evaluation Methods:

Continuous Internal Evaluation shall be based on allotted assignment and Class Test. The marks shall be

Marks	
5	
	Marks 5

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Maple

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7	
- 8	
	5 7 8

Practical Paper

2x5=10 marks. Identify and write about the medicinal uses of B-and C-I. 2x 2.5=5 marks Comment on D and E. II.

5 marks Report on Field visit: III. (List to be prepared mentioning special features of plants used by tribal populations as Medicinal Plants & Spices. Write their botanical and common names, parts used and diseases/disorders for which they are prescribed)

5 marks IV. Viva-voce

Total = 25 marks

KEY A-Plants given in unit II (i) B-Plants used in Ayurvedic preparations (Amla in Chyavanprash, Senna in Laxatives) C - - Do - D. Photographs of National parks, Biosphere reserves and Botanical gardens. E. Photograph of famous personalities in Ayurveda/Siddha medicine.

Submitted by: Dr. Rashmi Singh

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Program	me/Class: B.Sc	Year: Se	econd	Semester.	111/1 1	
	H 1	Subje	ect: Botany			
Cou	urse Code:	Con	urse Title:In	itellectual I	Property R	ight
Course outco The course is of IPR, Conce IPR	omes: designed to provide c ept and Theories, Criti	omprehensive kr cisms of Intellec	nowledge to tual Propert	the students y Rights, Inte	regarding the	e general principles egime Relating to
	Credits: 4	d .		·	Minor Electiv	ve .
	Max. Marks: 25+	75		Mir	n. Passing M	arks:
*	Total No. of Lectur	es-Tutorials-Pra	actical (in h	ours per we	ek): L-T-P:	4-0-0 .
Unit		Topics			-121	No. of Lectures
1	Introduction to in kinds. Economic and scope, some WIPO). Patents Objectives, Right Procedure of Infringement.	importance. IP important exar	R in India nples. IPR t 1970 an	and world: and WTO	Genesis (TRIPS,	12
ш	Copyrights Introduction, W Transfer of Copy Trademarks Objectives, Types Passing off, Defe Geographical In Objectives, Justif Treaties, Nationa	right, Infringer s, Rights, Protences, Domain n dications ication, Interna	ment ction of good ame. tional Posit	odwill, Infr	ingement,	12
m	Protection of Tr		and the second			12

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Semester: III/IV

	Objective, Concept of Traditional Knowledge, Holders, Issues concerning, Bio-Prospecting and Bio-Piracy, Alternative ways, Protectability, needfor a Sui-Generis regime, Traditional Knowledge on the International Arena, at WTO, at National level, Traditional Knowledge Digital Library	
IV	Industrial Designs Objectives, Rights, Assignments, Infringements, Defences of Design Infringement Protection of Plant Varieties Plant Varieties Protection-Objectives, Justification, International Position, Plant varieties protection in India. Rights of farmers, Breeders and Researchers.National gene bank, Benefit sharing.Protection of Plant Varieties and Farmers' Rights Act, 2001.	12
V	Information Technology Related Intellectual Property Rights Computer Software and Intellectual Property, Database and Data Protection, Protection of Semi-conductor chips, Domain Name Protection Biotechnology and Intellectual Property Rights. Patenting Biotech Inventions: Objective, Applications, Concept of Novelty, Concept of inventive step, Microorganisms, Moral Issues	12

1. D.P. Mittal (Taxman Publication), Indian Patents Law and Procedure

2. B.L. Wadera, Patents, trademarks, copyright, Designs and Geographical Judications

3. P. Narayanan (Eastern Law House), Intellectual Property Law

4. N.S. Gopalakrishnan & T.G. Agitha, Principles of Intellectual Property (2009), Eastern Book Company, Lucknow

5. Ganguli (Tata Megraw), Intellectual Property Rights

This course can be opted as an minor elective by the students of following subjects: Open for all

Suggested Continuous Evaluation Methods:

Continuous Internal Evaluation shall be based on allotted assignment and Class Test. The marks shall be

as follows:

Internal Assessment	Marks
Class Interaction	5
Ouiz	10
Seminar	10

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Course prerequisites: To study this course, a student must have 10+2

Submitted by: Dr. Rashmi Singh

		Semester: I/II/III/IV	Year: First/Second	me/Class: B.Sc	Programm
Course Code: Durse outcomes: The course is designed to develop the skills in Mushroom Production so the students can opt it and Agri-preneurship. Credits: 3 Skill Development Max. Marks: 25+75 Min. Passing Marks: Total No. of Lectures-Tutorials-Practical (in hours per week): L-T-P: 2-0-2 Unit Topics Introduction: history. Systematics, Nutritional and medicinal value of edible mushrooms; Nutrition and nutraceuticals — Proteins, amino acids, mineral elements nutrition, carbohydrates, crude fibre content, vitamins; Poisonous mushrooms Mushroom Spawn Production Technology: Infrastructure: substrates (locally available) Polythene bag, vessels, Inoculation hook, inoculation loop, low cost stove, sieves, culture rack, mushroom unit (Thatched house) water sprayer, tray, small polythene bag. Pure culture: Medium, Sterilization, Preparation of spawn, Multiplication Production: practices of Pleurotus spp. Calocybe indica, Agaricusbisporus, andVolvoriellavolvacea. Substrate Preparation (Wheat Strawand Paddy Straw)for growing Pleurotus spp. and Calocybe indica. Composting technology for Agaricusbisporus. Low cost andControlled condition production technology. Volvoriellavolvacea bed preparation - paddy straw, sugarcane trash. Processing and Value Addition Technology: Sorting, Grading and Packaging, Storage (canning, pickels, papads), drying, storage in salt solutions, Types of foods prepared from mushroom. Research Centres		any	Subject: Botan		
Credits: 3 Skill Development Max. Marks: 25+75 Min. Passing Marks: Total No. of Lectures-Tutorials-Practical (in hours per week): L-T-P: 2-0-2 Unit Topics Introduction: history. Systematics, Nutritional and medicinal value of edible mushrooms; Nutrition and nutraceuticals – Proteins, amino acids, mineral elements nutrition, carbohydrates, crude fibre content, vitamins; Poisonous mushrooms Mushroom Spawn Production Technology: Infrastructure: substrates (locally available) Polythene bag, vessels, Inoculation hook, inoculation loop, low cost stove, sieves, culture rack, mushroom unit (Thatched house) water sprayer, tray, small polythene bag. Pure culture: Medium, Sterilization, Preparation of spawn, Multiplication Production: practices of Pleurotus spp. Calocybe indica, Agaricusbisporus, and Volvoriellavolvacea. Substrate Preparation (Wheat Strawand Paddy Straw)for growing Pleurotus spp. and Calocybe indica. Composting technology for Agaricusbisporus. Low cost andControlled condition production technology. Volvoriellavolvacea bed preparation - paddy straw, sugarcane trash. Processing and Value Addition Technology: Sorting, Grading and Packaging, Storage (canning, pickels, papads), drying, storage in salt solutions, Types of foods prepared from mushroom. Research Centres	ology	ushroom Production Tech	Course Title:Mu	urse Code:	Cou
Total No. of Lectures-Tutorials-Practical (in hours per week): L-T-P: 2-0-2 Unit Topics Introduction: history. Systematics, Nutritional and medicinal value of edible mushrooms; Nutrition and nutraceuticals — Proteins, amino acids, mineral elements nutrition, carbohydrates, crude fibre content, vitamins; Poisonous mushrooms Mushroom Spawn Production Technology: Infrastructure: substrates (locally available) Polythene bag, vessels, Inoculation hook, inoculation loop, low cost stove, sieves, culture rack, mushroom unit (Thatched house) water sprayer, tray, small polythene bag. Pure culture: Medium, Sterilization, Preparation of spawn, Multiplication Production: practices of Pleurotus spp. Calocybe indica, Agaricusbisporus, and Volvoriellavolvacea. Substrate Preparation (Wheat Strawand Paddy Straw)for growing Pleurotus spp. and Calocybe indica. Composting technology for Agaricusbisporus. Low cost andControlled condition production technology. Volvoriellavolvacea bed preparation - paddy straw, sugarcane trash. Processing and Value Addition Technology: Sorting, Grading and Packaging, Storage (canning, pickels, papads), drying, storage in salt solutions, Types of foods prepared from mushroom. Research Centres	it for Start-u	roduction so the students can o	the skills in Mushroom Pro	designed to develop th	ne course is
Total No. of Lectures-Tutorials-Practical (in hours per week): L-T-P: 2-0-2 Unit Topics Introduction: history. Systematics, Nutritional and medicinal value of edible mushrooms; Nutrition and nutraceuticals — Proteins, amino acids, mineral elements nutrition, carbohydrates, crude fibre content, vitamins; Poisonous mushrooms Mushroom Spawn Production Technology: Infrastructure: substrates (locally available) Polythene bag, vessels, Inoculation hook, inoculation loop, low cost stove, sieves, culture rack, mushroom unit (Thatched house) water sprayer, tray, small polythene bag. Pure culture: Medium, Sterilization, Preparation of spawn, Multiplication Production: practices of Pleurotus spp. Calocybe indica, Agaricusbisporus, andVolvoriellavolvacea. Substrate Preparation (Wheat Strawand Paddy Straw)for growing Pleurotus spp. and Calocybe indica. Composting technology for Agaricusbisporus. Low cost andControlled condition production technology. Volvoriellavolvacea bed preparation - paddy straw, sugarcane trash. Processing and Value Addition Technology: Sorting, Grading and Packaging, Storage (canning, pickels, papads), drying, storage in salt solutions, Types of foods prepared from mushroom. Research Centres	t	Skill Developme		Credits: 3	
Introduction: history. Systematics, Nutritional and medicinal value of edible mushrooms; Nutrition and nutraceuticals – Proteins, amino acids, mineral elements nutrition, carbohydrates, crude fibre content, vitamins; Poisonous mushrooms Mushroom Spawn Production Technology: Infrastructure: substrates (locally available) Polythene bag, vessels, Inoculation hook, inoculation loop, low cost stove, sieves, culture rack, mushroom unit (Thatched house) water sprayer, tray, small polythene bag. Pure culture: Medium, Sterilization, Preparation of spawn, Multiplication Production: practices of Pleurotus spp. Calocybe indica, Agaricusbisporus, andVolvoriellavolvacea. Substrate Preparation (Wheat Strawand Paddy Straw)for growing Pleurotus spp. and Calocybe indica. Composting technology for Agaricusbisporus. Low cost andControlled condition production technology. Volvoriellavolvacea bed preparation - paddy straw, sugarcane trash. Processing and Value Addition Technology: Sorting, Grading and Packaging, Storage (canning, pickels, papads), drying, storage in salt solutions, Types of foods prepared from mushroom. Research Centres	s:	Min. Passing Mar	+75	Max. Marks: 25+7	
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I edible mushrooms; Nutrition and nutraceuticals — Proteins, amino acids, mineral elements nutrition, carbohydrates, crude fibre content, vitamins; Poisonous mushrooms Mushroom Spawn Production Technology: Infrastructure: substrates (locally available) Polythene bag, vessels, Inoculation hook, inoculation loop, low cost stove, sieves, culture rack, mushroom unit (Thatched house) water sprayer, tray, small polythene bag. Pure culture: Medium, Sterilization, Preparation of spawn, Multiplication Production: practices of Pleurotus spp. Calocybe indica, Agaricusbisporus, and Volvoriellavolvacea. Substrate Preparation (Wheat Strawand Paddy Straw) for growing Pleurotus spp. and Calocybe indica. Composting technology for Agaricusbisporus. Low cost and Controlled condition production technology. Volvoriellavolvacea bed preparation - paddy straw, sugarcane trash. Processing and Value Addition Technology: Sorting, Grading and Packaging, Storage (canning, pickels, papads), drying, storage in salt solutions, Types of foods prepared from mushroom. Research Centres	No. of Lectures		Topics		Unit
substrates (locally available) Polythene bag, vessels, Inoculation hook, inoculation loop, low cost stove, sieves, culture rack, mushroom unit (Thatched house) water sprayer, tray, small polythene bag. Pure culture: Medium, Sterilization, Preparation of spawn, Multiplication Production: practices of Pleurotus spp. Calocybe indica, Agaricusbisporus, andVolvoriellavolvacea. Substrate Preparation (Wheat Strawand Paddy Straw) for growing Pleurotus spp. and Calocybe indica. Composting technology for Agaricusbisporus. Low cost andControlled condition production technology. Volvoriellavolvacea bed preparation - paddy straw, sugarcane trash. Processing and Value Addition Technology: Sorting, Grading and Packaging, Storage (canning, pickels, papads), drying, storage in salt solutions, Types of foods prepared from mushroom. Research Centres	4	edible mushrooms; Nutrition and nutraceuticals – Proteins, amino acids, mineral elements nutrition, carbohydrates, crude fibre content,			I
Production: practices of Pleurotus spp. Calocybe indica, Agaricusbisporus, andVolvoriellavolvacea. Substrate Preparation (Wheat Strawand Paddy Straw)for growing Pleurotus spp. and Calocybe indica. Composting technology for Agaricusbisporus. Low cost andControlled condition production technology. Volvoriellavolvacea bed preparation - paddy straw, sugarcane trash. Processing and Value Addition Technology: Sorting, Grading and Packaging, Storage (canning, pickels, papads), drying, storage in salt solutions, Types of foods prepared from mushroom. Research Centres	12	substrates (locally available) Polythene bag, vessels, Inoculation hook, inoculation loop, low cost stove, sieves, culture rack, mushroom unit (Thatched house) water sprayer, tray, small polythene bag. Pure		п	
Processing and Value Addition Technology: Sorting, Grading and Packaging, Storage (canning, pickels, papads), drying, storage in salt solutions, Types of foods prepared from mushroom. Research Centres	12	spp. Calocybe indica, a. Substrate Preparation wing Pleurotus spp. and for Agaricusbisporus. Low production technology. dy straw, sugarcane trash.	ractices of <i>Pleurotus</i> is, and <i>Volvoriellavolvacea</i> and Paddy Straw) for grow is. Composting technology for trolled condition proceed bed preparation - paddy	Production: prac Agaricusbisporus, (Wheat Strawand Calocybe indica. C cost andContro Volvoriellavolvace	ш
India and abroad, Export Value V Diseases and Pests of Mushrooms	12	ogy: Sorting, Grading and ads), drying, storage in salt ushroom. Research Centres	Value Addition Technology ge (canning, pickels, papace of foods prepared from must and Regional level. Cost be a Export Value	Processing and Va Packaging, Storage solutions, Types of -National level and India and abroad, E	

Suggested Readings:

- 1. Biswas, S., Datta, M. and Ngachan, S.V. 2012. Mushrooms: A Manual for Cultivation. PHI Learning Private Limited, New Delhi.
- 2. Kapoor, J.N. 2010. Mushroom Cultivation. ICAR, New Delhi.
- 3. Nita Bahl (2000) Hand book of Mushrooms. Oxford & IBH Publishing Co. Pvt. Ltd.
- 4. Singh, M., Vijay, B., Kamal, S. and Wakchaure (Eds.) 2011. Mushrooms: Cultivation, Marketting and Consumption. Directi\orate of Mushroom Research (ICAR), Solan
- 5. Tewari, Pankaj and Kapoor, S.C., (1988). Mushroom cultivation, Mittal Publications, Delhi

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This course can be opted as Skill by the students of following subjects: Open for all

Suggested Continuous Evaluation Methods:

Continuous Internal Evaluation shall be based on allotted assignment and Class Test. The marks shall be as follows:

Internal Assessment	Marks
Class Interaction	5
Ouiz	10
Project /Dissertation Report	10

Course prerequisites: To study this course, a student must have 10+2.

Submitted by: Dr. Rashmi Singh

Program	me/Class: B.Sc	Year: First/Second	Semester: I/II/III/IV	Last Last
	- 8	Subject: Botany	/	
Co	urse Code:	Course Title:Biofertil	lizer: Production and	Application
e course is ormation,	designed to provide	comprehensive knowledge to luction technology of Bioferti	the students regarding the lizers.	ne general
	Credits: 3	- 1 - 1 - 1 - 1	Skill Developr	ment
	Max. Marks: 25	5+75	Min. Passing M	larks:
	Total No. of Lect	tures-Tutorials-Practical (in	hours per week): L-T-P:	2-0-2 .
Unit		Topics		No. of Lectures
I	biofertilizer -	ntroduction: General account about the microbes used as iofertilizer — Rhizobium — isolation, identification, mass nultiplication, carrier based inoculants, Actinorrhizal symbiosis.		5
п	inoculant, assoc differentmicroo characteristics –	ospirillum: isolation and mass multiplication – carrier based culant, associative effect of erentmicroorganisms. Azotobacter: classification, racteristics – crop response to Azotobacter inoculum, ntenance and mass multiplication		10
ш	Cyanobacteria association, n	(blue green algae), Azolla itrogen fixation, factors a d Azolla in rice cultivation	iffecting growth, blue	10
IV	Mycorrhizal a taxonomy, occ growth and y	association, types of mycorrhizal association, ccurrence and distribution, phosphorus nutrition, yield — colonization of VAM — isolation and oduction of VAM, and its influence on growth and		10
V	Organic farmi	ng – Green manuring an biodegradable municip tes – biocompost making	oal, agricultural and	10

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method of vermicomposting - field Application.

Suggestive Readings:

- 1. Dubey, R.C., 2005 A Text book of Biotechnology S.Chand& Co, New Delhi.
- 2. Kumaresan, V. 2005, Biotechnology, Saras Publications, New Delhi.
- 3. John Jothi Prakash, E. 2004. Outlines of Plant Biotechnology. Emkay -Publication, New Delhi.
- 4. Sathe, T.V. 2004 Vermiculture and Organic Farming. Daya publishers.
- 5. Subha Rao, N.S. 2000, Soil Microbiology, Oxford & IBH Publishers, New _Delhi.
- 6. Vayas, S.C, Vayas, S. and Modi, H.A. 1998 Bio-fertilizers and organic _Farming AktaPrakashan, Nadiad

This course can be opted as Skill by the students of following subjects: Open for Science students.

Suggested Continuous Evaluation Methods:

Continuous Internal Evaluation shall be based on allotted assignment and Class Test. The marks shall be as follows:

Internal Assessment	Marks
Class Interaction	5
Ouiz	10
Project /Dissertation Report	10

Course prerequisites: To study this course, a student must have 10+2 with Science Stream.

Submitted by: Dr. Suman Gupta

Semester:I/II/III/IVs Programme/Class: B.Sc. Year:First/Second Subject: Botany CourseTitle: Applied Wood Technology CourseCode:

Courseoutcomes:

The course is designed to develop the skills in wood technology and use of wood for daily life. The objective of the course is to impart into the students the knowledge of the manufacturing and supply of wood products.

Credits:3	SkillDevelopment
Max.Marks:25+75	Min.PassingMarks:

Total No. of Lectures-Tutorials-Practical (in hours per week): L-T-P:2-0-2.

Init	Topics	No. of Lectures
I	Introduction : The knowledge about basic botany, history of forestry in India and classification of wood based industries and their current status is important. The scope and opportunities in wood science.	4
п	Basic Botany · Importance of Forest Botany in wood science and technology. Bentham and Hooker system of plant classifications. Name changes nomenclature of commercial tree species and its significance in judicious of timber. Field characters morphology of 08 families.	12
ш	Basic Forestry: Status of Indian Forestry, forest types, changing trends in social and agro forestry, National Forest Policy and its salient changing features. Historical background of forestry and forest product research.	12
IV	Use of wood and wood products: Supply and demand status of wood, export and import of timber, its products and channels. Growth of wood based industry in India, effect of globalization. Role of skilled manpower in this sector. Brief status of solid wood, reconstituted and handicraft industry; such as wood carving, basketry, executive desk accessories, furniture, joinery, cabinets, sport goods, saw mills, wood seasoning, flooring and paneling, building construction, packaging.	12
V	Use of Timber in daily life and Wood preservation	5

Suggestive Readings:

- 1. An Elementary Manual on Indian Wood Technology Hp Brown
- 2. Sahni, K. C. The book of Indian trees. Oxford University Press, 1999.
- 3. Bowyer, J. L., Shmulsky, R., & Haygreen, J. G. (2003). Forest products and wood science: an introduction

- 4. Evert, R. F. (2006). Esau's plant anatomy: meristems, cells, and tissues of the plant body: their structure function, and development. John Wiley & Sons.
- 5. Sharma, O. P. Plant taxonomy. Tata McGraw-Hill Education, 1993.
- 6. Negi, Sharad Singh. Forest policy and law. International Book Distributors, 2001.

This course can be opted as Skill by the students of following subjects: Open for all

Suggested Continuous Evaluation Methods:

Continuous Internal Evaluation shall be based on allotted assignment and Class Test. The marks shall be as follows:

Internal Assessment	Marks
Class Interaction	5
Quiz	10
Project/ Dissertation Report	10

Course pre requisites: To study this course, a student must have 10+2.

Submitted by: Mr. Ravi Kumar Yadav