

Paper AEC1 (b): ENVIRONMENTAL SCIENCE

Hours Per Week: 2

Exam Hours: 1 ½

Credits: 2

Marks: 40U+10I

Objective: to understand the importance of Environment, biodiversity, Environmental pollution.

UNIT - I : ECOSYSTEM, BIODIVERSITY & NATURAL RESOURCES :

1. Definition, Scope & Importance of Environmental Studies.
2. Structure of Ecosystem – Abiotic & Biotic components Producers, Consumers, Decomposers, Food chains, Food webs, Ecological pyramids)
3. Function of an Ecosystem :Energy flow in the Ecosystem (Single channel energy flow model)
4. Definition of Biodiversity , Genetic, Species & Ecosystem diversity , Hot-spots of Biodiversity, Threats to Biodiversity , Conservation of Biodiversity (Insitu & Exsitu)
5. Renewable & Non – renewable resources, Brief account of Forest , Mineral & Energy (Solar Energy & Geothermal Energy) resources
6. Water Conservation, Rain water harvesting & Watershed management.

UNIT – II : ENVIRONMENTAL POLLUTION , GLOBAL ISSUES & LEGISLATION :

(15 hrs.)

1. Causes, Effects & Control measures of Air Pollution, Water Pollution
2. Solid Waste Management
3. Global Warming & Ozone layer depletion.
4. Ill – effects of Fire- works
5. Disaster management – floods, earthquakes & cyclones
6. Environmental legislation :-
(a) Wild life Protection Act (b) Forest Act (c) Water Act (d) Air Act
7. Human Rights
8. Women and Child welfare
9. Role of Information technology in environment and human health

FIELD STUDY:

Pond Ecosystem

Forest Ecosystem

(5 hrs.)

SUGGESTED BOOKS :

1. Environmental Studies - from crisis to cure – by R. Rajagopalan (Third edition) Oxford University Press.
2. Text book of Environmental Studies for undergraduate courses (second edition) by Erach Bharucha
3. A text book of Environmental Studies by Dr.D.K.Asthana and Dr. Meera Asthana
4. Environmental Studies (2019), R Venkateswara Rao, HPH

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B.Sc. Chemistry II Year Semester IV
Skill Enhancement Course- IV (SEC - IV) (2 Credits)
Chemistry of Cosmetics and Food Processing

Unit-I: Chemistry of Cosmetics and Perfumes

A general study including preparation and uses of the following: Hair dye, hair spray, shampoo, sunscreen lotions, lipsticks, talcum powder, nail enamel, creams (cold, vanishing and shaving creams), antiperspirants and artificial flavours. Essential oils and their importance in cosmetic industries with reference to eugenol, geraniol, sandalwood oil, eucalyptus, 2-phenyl ethyl alcohol. Demonstration experiments or illustration of experimental procedures through charts for the preparation of talcum powder, shampoo and vanishing cream. Analysis of deodorants and antiperspirant - Aluminum, Zinc, Boric acid, Chloride and Sulphide.

Unit-II: Food Processing and Food Adulteration

Food processing: Introduction, methods for food processing, additives and preservatives. Food processing- impact on nutrition, analysis of calcium in milk by complexometric titration, spectrophotometric analysis of iron in foods, Spectrophotometric identification and determination of caffeine and benzoic acid in soft drinks. Field Work -Visit to Food Industries. Food adulteration: Adulterants in some common food items and their identification: Pulses, chilli powder, turmeric powder, milk honey, spices, food grains and wheat flour, coffee powder, tea leaves, vegetable oil, ghee, ice creams, tomato sauce. Field Work-Collection of adulterated food samples, demonstration of a minimum of five experiments for testing adulterants in food items.

References

1. E. Stocchi: Industrial Chemistry, Vol -I, Ellis Horwood Ltd. UK.
2. P.C. Jain, M. Jain: Engineering Chemistry, Dhanpat Rai & Sons, Delhi
3. Sharma, B.K. & Gaur, H. Industrial Chemistry, Goel Publishing House, Meerut (1996).
4. Rameen Devi, Food Processing and Impact on Nutrition, Sc J Agric Vet Sci., AugSep 2015; 2(4A):304-311.
5. W.A. Poucher. Perfumes, Cosmetics and Soaps (1993).
6. Srilakshmi, Food Science. Edition: 3rd (2004).
7. Lillian Hoagland Meyer, Food chemistry (2008).
8. Handbook of Analysis and Quality Control for Fruit and Vegetable Products, S. Ranganna, Tata McGraw-Hill Education, 1986 - Food.
9. Fundamental concepts of applied chemistry J.C Ghosh, S. Chand and Co, Ltd, New Delhi.
10. Applied Chemistry K. Bhagavathi Sundhar, MJP publishers.

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