MIT Art, Design & Technology University, Pune



Recognized by UGC, New Delhi

NEP 2020 HANDBOOK

MIT School of Bioengineering Sciences & Research





AUGUST - 2023





School of Bioengineering Sciences & Research



Programme Structure of Bachelor of Technology and Integrated Masters of Technology (Bioengineering)





Distribution of Category / Type of Courses and credits across Four year B.Tech Programme in Bioengineering

Category	Category / Type of Courses				Semester wise Credits						
		I	II	III	IV	V	VI	VII	VIII		
	Basic Science Courses	12	3							15	
BSC/ESC	Engineering Science Courses	6	3	6						15	
Program	Programme Core Course (PCC)		9	12	15	15	15	12		78	
Courses	Programme Elective Course (PEC)				3	3	3			9	
Multidiscipli nary Courses	Multidisciplinary Minor (MDM)			3	3	3	3	2		14	
	Open /Generic Electives (OE/GE) (other than a particular program)				3		3			6	
Skill	Vocational and Skill Enhancement Courses					2	2	2		6	
Courses	Skill Enhancement Courses (VSEC)			2	2					4	
MD Holistic Developmen t Courses- Humanities, Social Science and Managemen t (HSSM)+Li beral Learning(LL	Ability Enhancement courses (AEC)	2	1	2	2					7	
)	Indian Knowledge System (IKS)		2							2	
i.	Value Education/Value Addition/Professional		2							2	





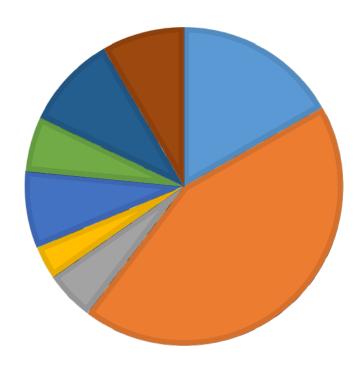
	Ethics/Life skills Courses (VEC/VAC/EVLSC)									
	Co-curricular Courses (CC)			2						2
	Entrepreneurship/Eco nomics/Management Courses							2		2
	Research Methodology									
Experiential Learning Courses	Mini Projects/Field Project (MP/FP)									
	Project							2		2
	Internship			_					15	15
Total Credits (Semester/Programme)		20	20	27	28	23	26	20	15	179

MAJOR PROGRAMME COURSES	144
(BSC+ESC+PCC+PEC+V/SEC+Project/internship)-TOTAL CREDITS	
MULTIDISCIPLINARY COURSES (OE/GE+MDM)-TOTAL CREDITS	20
HOLISTIC DEVELOPMENT COURSES INCL LL+HSSM-TOTAL CREDITS	15





DISTRIBUTION OF CATEGORY/ TYPE OF COURSES AND CREDITS FOR BTECH BIOENGINEERING



- Basic Sciences & Engineering Courses (30 C)
- Programme/ Specialization Elective Courses (9 C)
- Multidisciplinary Minors (MDM) (14 C)
- Experiential Learning (17 C)
- Programme Core Courses (78 C)
- Open/General Electives (6 C)
- Vocational and Skill Enhancement Courses (10 C)
- Holistic Course (15 C)





Distribution of Category / Type of Courses and credits across Five-year Integrated M.Tech Programme in Bioengineering

Category	/ Type of Courses	Semester wise Credits									Cours e wise Total Credit s	
		I	II	III	IV	V	VI	VII	VIII	IX	X	
	Basic Science Courses	12	3									15
BSC/ESC	Engineering Science Courses	6	3	6								15
Program	Programme Core Course (PCC)		9	12	15	15	15	15	15	15		111
Courses	Programme Elective Course (PEC)				3	3	3					9
Multidiscipli nary Courses	Multidisciplinary Minor (MDM)			3	3	3	3	2				14
	Open /Generic Electives (OE/GE) (other than a particular program)				3		3					6
Skill	Vocational and Skill Enhancement Courses					2	2	2				6
Courses	Skill Enhancement Courses (VSEC)			2	2							4
MD Holistic Developmen t Courses- Humanities, Social Science and Managemen t (HSSM)+Li beral Learning(LL	Ability Enhancement courses (AEC)	2	1	2	2							7
	Indian Knowledge System (IKS)		2									2





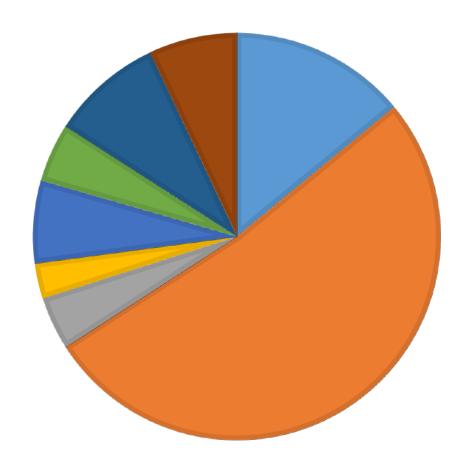
	Value Education/Value Addition/Professional Ethics/Life skills Courses (VEC/VAC/EVLSC)		2									2
	Co-curricular Courses (CC)			2								2
	Entrepreneurship/Eco nomics/Management Courses							2				2
	Research Methodology											
Experiential Learning Courses	Mini Projects/Field Project (MP/FP)											
	Project								2	2		4
	Internship										15	15
Total Credits (Semester/Programme)		20	20	27	28	23	26	21	17	17	15	214

MAJOR PROGRAMME COURSES (BSC+ESC+PCC+PEC+V/SEC+Project/internship)-TOTAL CREDITS	179
MULTIDISCIPLINARY COURSES (OE/GE+MDM)-TOTAL CREDITS	20
HOLISTIC DEVELOPMENT COURSES INCL LL+HSSM-TOTAL CREDITS	15





DISTRIBUTION OF CATEGORY/TYPE OF COURSES AND CREDITS FOR INTEGRATED MTECH BIOENGINEERING



- Basic Sciences and Engineering Courses (30 C)
- Program/ Specialization Elective Courses (9 C)
- Multi Disciplinary Minors (14 C)
- Experiential Learning (19 C)
- Program Core Courses (111 C)
- Open Generic Electives (6 C)
- Vocational and Skill Enhancement Courses (10 C)
- Holistic Courses (15 C)





Table 1 Basic Sciences & Engineering Sciences Courses

Sr. No.	Course Title	No. of Credits	Semester in which Course is offered	Remarks
1	Microbiology	3	I	BSC
2	Applied physics	3	I	BSC
3	Applied Chemistry	3	I	BSC
4	Biostatistics	3	I	BSC
5	Applied Mathematics	Applied Mathematics 3 II		BSC
6	Basic mechanical Engineering	3	I	ESC
7	Basic electrical Engineering	3	I	ESC
8	Introduction to programming	3	II	ESC
9	Basic concepts in electronics	3	III	ESC
10	Core java and Python	3	III	ESC





Table 2 Programme Core Courses

Sr. No.	Course Title	No. of Credits	Semester in which Course is offered	Programme Detail
1	Genetics	3	II	BTech/Int. MTech
2	Cell Biology	3	II	BTech/Int. MTech
3	Biochemistry	3	II	BTech/Int. MTech
4	Human Anatomy & Physiology	3	III	BTech/Int. MTech
5	Basic concepts in Bioinformatics	3	III	BTech/Int. MTech
6	Molecular Biology	3	III	BTech/Int. MTech
7	Enzymology	3	III	BTech/Int. MTech
8	Genetic Engineering	3	IV	BTech/Int. MTech
9	Basic concepts in drug design	3	IV	BTech/Int. MTech
10	Immunology	3	IV	BTech/Int. MTech
11	Data Mining and Warehousing	3	IV	BTech/Int. MTech
12	Advanced Java	3	IV	BTech/Int. MTech
13	Genomics	3	V	BTech/Int. MTech
14	Essentials of Biophysics	3	V	BTech/Int. MTech
15	Microcontrollers and bioelectronics	3	V	BTech/Int. MTech
16	Machine Learning & Artificial Intelligence(AI)	3	V	BTech/Int. MTech
17	Fundamentals of Biochemical Engineering	3	V	BTech/Int. MTech
18	Metabolic engineering	3	VI	BTech/Int. MTech
19	Biosensors & IoT	3	VI	BTech/Int. MTech
20	Protein modeling	3	VI	BTech/Int. MTech
21	Biomedical instrumentation	3	VI	BTech/Int. MTech
22	Pharmacology	3	VI	BTech/Int. MTech
23	Robotics	3	VII	BTech/Int. MTech
24	Tissue Engineering	3	VII	BTech/Int. MTech
25	Pharmaceutical Engineering	3	VII	BTech/Int. MTech
26	Medical Imaging	3	VII	BTech/Int. MTech
27	Synthetic Biology	3	VII	Int. MTech





Table 2

Sr. No.	Course Title	No. of Credits	Semester in which Course is offered	Programme Detail
28	Proteomics	3	VIII	Int. MTech
29	Digital signal processing	3	VIII	Int. MTech
30	Bioengineering systems control	3	VIII	Int. MTech
31	Biotransport	3	VIII	Int. MTech
32	Computational molecular and cell biology	3	VIII	Int. MTech
34	Agribiotechnology	3	IX	Int. MTech
35	Advanced Python	3	IX	Int. MTech
36	Next generation sequencing	3	IX	Int. MTech
37	Molecular Medicine	3	IX	Int. MTech





Table 3 Programme/Specialization Elective Courses

Sr. No.	Elective Basket No.	Course Title	No. of Credits	Programme/ Specilisation Title	Semester in which Course is offered
1	Elective -1	Biomechanics	3	Biomedical	IV
		Microbial engineering	3	Biotechnology	
		Systems Biology	3	Bioinformatics	
2	Elective - 2	Biomaterials and Artificial Organs I	3	Biomedical	V
		Nanobiotechnology	3	Biotechnology	
		Data Analytics	3	Bioinformatics	
	Elective -3	Biomaterials and Artificial Organs II	3	Biomedical	VI
3		Down Stream Processing	3	Biotechnology	
		Health informatics	3	Bioinformatics	





Table 4

Open/Generic Electives

Sr. No.	Elective Basket No.	Course Title	No. of Credits	Name of the Department /Institute/School	Semester in which Course is offered
1	Elective course-	Food Laws and Regulations	3	Food technology	IV
		Food Trade Management	3	Food technology	IV
		Food Quality Assurance and Certification	3	Food technology	IV
2	Elective course-2	By-product and Waste Utilization	3	Food technology	VI
		Food Toxicants and Allergens	3	Food technology	VI
		Speciality Food Processing Technology	3	Food technology	VI





Table 5 Multidisciplinary Minors (MDM)

Sr. No.	Elective Basket No.	Course Title	No. of Credits	Name of the Department /Institute/School	Semester in which Course is offered
1	Web Application Development	Front-end Web Development	3	SOC	III
		Server-side Programming	3	SOC	IV
		Full Stack Development	3	SOC	V
		SDLC	3	SOC	VI
		Capstone Project	2	SOC	VII
2	Immersive Experience	Intelligent Game Design	3	SOC	III
	Experience	Game Programming Language	3	SOC	IV
		Augmented Reality	3	SOC	V
		Virtual Reality	3	SOC	VI
		Capstone Project	2	SOC	VII
3	Food Processing and Preservation	Basics of Food science	3	SFT	III
		Principles of Food Processing	3	SFT	IV
		Techniques of Food Preservation	3	SFT	V
		Fermentation Technology	3	SFT	VI
		Food Product development (project)	2	SFT	VII
4, ,	Food safety and Quality	Basics of Food science	3	SFT	III
110		Human Nutrition	3	SFT	IV-
111		Food safety and security	- 3	SFT	V
		Food Regulations, Laws and Legislation	3	SFT	VI
1111		Food Quality Assurance and Certification	2	SFT	VII





Table 6 Vocational and Skill Enhancement Courses

Sr. No.	Course Title	No. of Credits	Type of Courses	Semester in which Course is offered
1	Effective communication and human dynamics	2	SEC	III
2	Advanced Biostatistics	2	SEC	IV
3	Industrial safety and regulations	2	VSEC	V
4	Summer training	2	VSEC	VI
5	Intellectual property rights	2	VSEC	VII





Table 7

Multidisciplinary Holistic Development Courses – Humanities, Social Sciences, Management + Liberal Learning

Sr. No.	Course Title	No. of Credits	Type of Courses	Name of the Department /Institute/School	Semester in which Course is offered
1	Ability enhancement course-I	2	AEC	SHD	I
2	Ability enhancement course-II	1	AEC	SHD	II
3	Indian Knowledge System	2	IKS	SBSR	II
4	Introduction to environmental studies	2	VEC	SBSR	II
5	Ability enhancement course-III	2	AEC	SHD	III
6	Liberal Learning	2	CC-LL	SHD	III
7	Economics for engineers	2	AEC	SBSR	IV
8	Ethics/Entrepreneurship	2	MC	SBSR	VII

Prepared by	Approved by

Dr. Aruna Sivaram Dr. Renu Vyas