

FOOD MICROBIOLOGY PRACTICAL

Sem	Subject Code	Category	Lecture		Theory	Practical		Credits
III	19CANF31	Allied practical I	Hrs/sem	Hrs/Per week	-----	Hrs/sem	Hrs/Per week	2
			-	-		45	3	

1. Identification of different slides – Bacteria, Yeast, Mould, Algae, Protozoa.
2. Preparation of common laboratory media and special media.
3. Isolation of microorganisms by Pure Culture Technique and Microbial count by Standard Plate Count Method.
4. Staining: Gram's staining, acid-fast, spore, capsule and flagellar staining, Motility of bacteria, Staining of yeast and molds.
5. Microbiological analysis of Water, Milk, Canned product, Fruit juices and Street foods.
6. Microbiology of hand and effect of sanitation on the hand microbiology in a small food joint.
7. Assessment of surface sanitation of food preparation units swab and rinse techniques
8. Visits (at least two) to food processing unit or any other organization dealing with advanced methods in food microbiology.

Distribution of Marks: Practical – 40 (IA) + 60 (univ. exam) = 100 Marks

TEACHING METHODOLOGY

- Chalk and board teaching
- Study Assignment method
- Active learning method
- Group discussions
- PPT
- Seminars
- Other Group activity

SYLLABUS DESIGNER:

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