(Bachelor of Science) (Undergraduate)

B. Sc. (UG) Semester-I

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| Course Code | **US0SEMI01** | Title of the Course | **FERMENTED FOOD** |
| Total Credits of the Course | 02 | Hours per Week | 02 |

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| Course Objectives: | To make students familiar with:   * FOOD FERMENTATION * Food spoilage |

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| Course Content | | |
| Unit | Description | Weightage\*  (%) |
| 1. | Food and microbes  a) basic components of food  b) extrinsic and intrinsic parameters of food  c)contamination of food by microbes  d)food spoilage  e)fermentation of food  f)microbes as food | 50% |
| 2. | a)preservation of food  b) fermented dairy products :  biochemistry of milk fermentation,  c) fermented food products | 50% |

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| Teaching-Learning Methodology | * The major teaching- learning consists of lectures and discussions (large group) in which conventional methods like use of classroom blackboard teaching as well as power point presentation to introduce the learning objectives related to the basic concepts of the subject. * These sessions incorporate space for interactive participation and involvement of students through questions. |

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| Evaluation Pattern | | |
| Sr. No. | Details of the Evaluation | Weightage |
| 1. | Internal continuous assessment in the form of class test/internal written test –quiz , active learning ,, home assignment%), class assignment , attendance( As per SPU Letter No. E-3/2748 dated 02/02.2024 & As per CBCS R.6.8.3)  Total 50 marks (50%) | 50% |
| 2. | External University Examination | 50% |

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| Course Outcomes: | |
| 1. | Understand basic components of food, safety and preservation aspects |
| 2. | Understand fermented food |

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| Suggested Reference Books: | |
| Sr. No. | Reference Books |
| 1. | Microbiology - Michael J. Pelczar JR.; E.C.S.Chan; Noel R. Krieg. Fifth edition |
| 2. | Elementary Microbiology Vol : I – Dr. H.A. Modi |
| 3 | “Microbiology” Prescott L, Harley J P, and Klein D A, 6th edition. WmC.Brown - McGraw Hill, Dubuque, IA Ltd. |
| 4 | Microbiology an introduction- Gerard J.Tortora,Berdell R. Funke, Christine L. Cases |

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| On-line resources |
| On-line Resources : INFLIBNET, Google Web Google books, |

**(B. Sc.) (Microbiology) Semester- I Practicals**

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| Course Code | US01IDMI02 | Title of the Course | Microbiology Practicals |
| Total Credits of the Course | 2 | Hours per Week | 4 |

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| Course Objectives: | To demonstrate:  • Understanding of various laboratory equipment and use of pH meter.  • preparation of nutritional media.  • understanding of soil, water and air microflora. |

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| Course Content: | | |
| Sr. No. | **Practicals: Based on theory course : Introduction to Microbiology** | Weightage (%) |
|  | **SECTION-1** |  |
| 1. | Introduction to laboratory apparatus |  |
| 2. | Cleaning ,neutralisation and preparation of glasswares for sterilisation | 100 % |
| 3 | Preparation of reagents- preparation of normal,molar and % solutions of HCL and NaOH |
| 4. | Preparation of reagents and stains for Gram staining. |
| 5. | Demonstrations for aseptic handling during microbiological work, preparation of smear, use of oil immersion lens of microscope, making stained slides permanent for future use. |
| 6. | Monochrome staining using basic dye: Positive staining |
| 7 | Monochrome staining using acidic dye: Negative staining |
| 8 | Gram staining |  |

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| Teaching-Learning Methodology | * By briefing them with the theoretical aspects as well as providing them with the protocol (Aim, Requirements and Procedure) of the experiment to be performed using chalk and duster as well as power point presentation. * Students are trained for microscopic observations and its handling. * Demonstrations of the practical are also carried out and care is taken for aseptic handling and skill development for microbiological work in the laboratory. * Possibility of various results and their interpretation is also discussed. |

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| Evaluation Pattern: | | |
| Sr. No. | Details of the Evaluation: | Weightage  % |
| 1. | During practical examination; student should have a certified journal duly signed by head of department and the teacher in charge at the time of examination. |  |

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| Course Outcomes: Having completed this course, the learner will be able to: | |
| 1. | Get acquainted with the use of microscope for viewing stained specimen. |
| 2. | Use common laboratory equipments. |
| 3. | Become proficient at safety procedures & microbial handling techniques. |

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| Suggested References: | |
| Sr. No. | References: |
| 1. | Experimental Microbiology - Rakesh J. Patel &Kiran R. Patel, Volume-I |
| 2. | Practical Microbiology- Dr. R.C. Dubey and Dr. D.K. Maheshwari (Revised edition), S. Chand publication |
| 3. | Microbiology : A Practical Approach – Dr Bhavesh Patel and Dr NandiniPhanse |

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| On-line resources to be used if available as reference material |

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