

Programme: M.Sc. (Microbiology)

Course Code: MIO 119

Title of the Course: FOOD MICROBIOLOGY [P]

Number of Credits: 1

Effective from Academic Year: 2018-19

Prerequisites	It is assumed that the student should have knowledge about handling of microorganisms.	
Objective:	Assessing the microbiological quality of food and role of microorganisms in food fermentations.	
Content:		(24)
1.	Determination of the D value in heat treatment of foods.	
2.	Fermentation: Production of wine, monitoring of sugar reduction and alcohol production.	
3.	Assessment of sanitary status of an eatery – Examination of microflora from table surface; utensils; drinking water.	
Pedagogy:	Experiments in the laboratory	
References/ Readings	As given under Theory Course MIO 110-T	
Learning Outcomes	Develop skills required to analyse food samples in food industry and different food agencies.	