

**(4th SEMESTER FOOD
TECHNOLOGY)**

DISCIPLINE: FT	SEMESTER: 4 th	NAME OF THE TEACHING FACULTY: MS. ANIMA MISHRA
SUBJECT: Food Microbiology	NO. OF DAYS/ PER WEEK CLASS ALLOTTED: 4	SEMESTER FROM DATE: 10.03.2022 TO 30.06.2022
WEEK	CLASS DAY	NO. OF WEEKS: 15 THEORY/PRACTICAL TOPICS
1 ST	1 ST 2 ND 3 RD 4 TH	INTRODUCTION History of microbiology, micro-organisms and men
2 ND	1 ST 2 ND 3 RD 4 TH	Classification of micro-organisms : Bacteria, Yeast, Fungi, Algae, Protozoa, Viruses
3 RD	1 ST 2 ND 3 RD 4 TH	CULTURE METHODS Methods of isolation of pure culture, Media preparation, Culture maintenance media
4 TH	1 ST 2 ND 3 RD 4 TH	Media preparation, Culture maintenance media, Techniques of culturing, asepsis
5 TH	1 ST 2 ND 3 RD 4 TH	MICROSCOPY Microscope, Different types of microscopes
6 TH	1 ST 2 ND 3 RD 4 TH	Methods of microscopic examination Staining techniques
7 TH	1 ST 2 ND 3 RD 4 TH	MORPHOLOGY Morphological and cultural characteristics of bacteria and fungi Vegetative cells, spores, motility
8 TH	1 ST 2 ND 3 RD 4 TH	
9 TH	1 ST 2 ND 3 RD 4 TH	PHYSIOLOGY Physiology of micro-organisms
10 TH	1 ST 2 ND 3 RD 4 TH	Autotrophs & Heterotrophs, chemosynthetic, saprophytes & parasites

11 TH	1 ST 2 ND 3 RD 4 TH	Aerobes & Anaerobes, microaerophilic, psychrophiles, mesophiles and thermophiles.
12 TH	1 ST 2 ND 3 RD 4 TH	GROWTH & INHIBITION Factors affecting growth and death, Cell division, Budding, Sporulation, Fragmentation Growth optima, Phases of growth
13 TH	1 ST 2 ND 3 RD 4 TH	
14 TH	1 ST 2 ND 3 RD 4 TH	
15 TH	1 ST 2 ND 3 RD 4 TH	Control of Microbial spoilage by various food preservation methods (Low temperature, high temperature, irradiation, dehydration, chemicals) in fruit & vegetables.

A. Mishra
9.3.22
Lect (F.T)

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H.O.D (F.T)