



SARDAR PATEL UNIVERSITY
Vallabh Vidyanagar, Gujarat
(Reaccredited with 'A' Grade by NAAC (CGPA 3.25)
Syllabus with effect from the Academic Year 2021-2022

P.G.Diploma in Dietetics
Semester-I

Course Code	PH1EPGDD52	Title of the Course	Practical based on PH01EPGDD51 (Food Microbiology)
Total Credits of the Course	02	Hours per Week	04

Course Objectives	<ul style="list-style-type: none">To acquaint the students with analysis of various culture method, Staining and sterilization techniques.
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Course content		
Unit	Description	Weightage %
1.	Preparation of Culture media	10%
2.	Culture methods	20%
3	Gram Staining, Endospore staining, Capsule staining	30%
4.	Investigating presence and enumeration of bacteria in samples (water and milk) by plate count, MPN and MBRT	20%
5.	Use of different sterilization and disinfection techniques in microbiology- Heat (moist and dry), radiations (laminar flow), filtration (membrane filters), and alcohols	20%

Teacher Learning Methodology	Classroom lectures (Blackboard), demonstration and then actual performance by students, discussion of results.
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Evaluation Pattern		
Sr. No.	Details of the Evaluation	Weightage %
1.	Internal Written / Practical examination	15%
2.	Internal Continuous Assessment in the form of Practical, Viva voce, Attendance	15%
3.	University Examination	70%

Note: Students will have to score a minimum of 40% to pass the course.



Course Outcomes	
1.	Understand of media and culture preparation
2.	Determine microbial staining and microbial food quality test.

Suggested References:	
Sr. No.	References
1.	Ahmed E.Yousef,Carolyn Carlstrom (2003) Food Microbiology. A Laboratory manual, 5 th edition ,wiley-Interscience,Singapore.

