

BHAI GURDAS INSTITUTE OF ENGINEERING AND TECHNOLOGY
SANGRUR
Department of Food Technology

LESSON PLAN

Name: Er. Noopur Khare
Branch/ Semester: 4th Sem.

Subject name: Food Microbiology
Subject code: BTFT 225-19

Sr. No.	Lecture no.	Topics to be covered	Date /week	Teaching aids	Remarks
1.	L-1	Introduction of food microbiology	1st Week	Black board	
2.	L-2	History of food microbiology		Black board & PPT	
3.	L-3	Scope of food microbiology		Black board & PPT	
4.	L-4	Source and types of microorganism associated with food	2nd Week	Black board	
5.	L-5	Factors governing interaction between food and microorganisms		Black board & PPT	
6.	L-6	Factors governing interaction between food and microorganisms- Contd.		Black board	
7.	L-7	Importance of microorganism in food industry	3rd Week	Black board & PPT	
8.	L-8	Introduction to fermented food		Black board	
9.	L-9	Fermented foods from cereal, meat		Black board & PPT	
10.	L-10	Fermented foods from fish, fruits,	4th Week	Black board	
11.	L-11	Fermented foods from vegetables and milk		Black board	
12.	L-12	Single cell protein	5th Week	Black board	
13.	L-13	Fermented beverages - beer, vinegar		Black board & PPT	
14.	L-14	Fermented beverages- wine		Black board	

15.	L-15	Oriental foods	6th Week	Black board & PPT	
16.	L-16	Foods microbiology and public health		Black board	
17.	L-17	Foods microbiology and public health-Contd.	7th Week	Black board & PPT	
18.	L-18	Types of food poisonings		Black board	
19.	L-19	Important features and control of food microbiology and public health		Black board & PPT	
20.	L-20	Overview of algal food borne illnesses	8th Week	Black board & PPT	
21.	L-21	Overview of fungal food borne illnesses		Black board	
22.	L-22	Overview of viral food borne illnesses		Black board & PPT	
23.	L-23	Microbial spoilage of milk, meats	9th Week	Black board & PPT	
24.	L-24	Microbial spoilage of fish and various plant products		Black board	
25.	L-25	Microbiology of spices		Black board	
26.	L-26	Control of Microorganisms		Black board & PPT	
27.	L-27	Food Preservation methods	10th Week	Black board & PPT	
28.	L-28	HACCP		Black board	
29.	L-29	Hurdle Technology		Black board & PPT	
30.	L-30	Applications of HACCP and Hurdle Technology		Black board	

(Course Incharge)