

MIO 108-P FOOD MICROBIOLOGY [P]

Practical Course Credit : 1

Contact Hours : 30

1. Determination of the D value in heat treatment of foods.
2. Fermentation: Production of wine, monitoring of sugar reduction and alcohol production.
3. Isolation of probiotic culture (*Lactobacillus*).
4. Assessment of sanitary status of an eatery – Examination of microflora from table surface; utensils; drinking water.

Reference Books (Composite list for theory and practicals):

1. Adams, M. R. and Moss, M. O., Food Microbiology, New Age International (P) Limited Publishers, New Delhi.
2. Frazier, W. C. and Westhoff, D. C., Food Microbiology, M. C. Graw-Hill Companies, Inc., New York.
3. Jay, M. J., Loessner, M. J. and Golden, D. A., Modern Food Microbiology, Springer Science + Business Media Inc., New York.
4. Da Silva, N., Taniwaki, M. H., Junqueira, V. C. A., Silveira, N. F. A., Nascimento, M. S. do. and Gomes, R. A. R., Microbiological Examination Methods of Food and Water: A Laboratory Manual, CRC Press, Taylor & Francis Group, U.K.
5. Ramesh, K. V., Food Microbiology, MJP Publishers, Chennai.
6. Harrigan, W. F., Laboratory Methods in food Microbiology, CRC Press, Taylor & Francis Group.
7. Doyle, M. P. and Buchanan, R. L., Food Microbiology: Fundamentals and Frontiers, ASM Press.