MANGALORE UNIVERSITY

DEPARTMENT OF BIOSCIENCES

MSc Food Science & Nutrition

FNP 410 FOOD MICROBIOLOGY

Course outcome:

- Identify basic microbiological laboratory practice, culturing and handling of microbes.
- Isolate microorganisms from water and food sources.
- Identify by various staining techniques.
- Estimate total count in various food samples.

1) Preparation of bacterial smears, simple staining, differential staining, spore staining, staining of molds andyeast
2) Study of the microbiological quality of milk by MBRtest.
3) Direct microscopic examination offoods.
4) Estimation of total microbial count of yeast and molds.
5) Estimation of total microbial bacterial plate count of food sample
6) Enumeration of Coliforms and indicator organisms (Most ProbableNumber)
7) Detection of Coliforms and indicator organisms by confirmed and completed tests, and using membrane filtertechniques.
   Estimation of total microbial count of (a) milk products (b) fruits and vegetable products (c) meat, fish and poultry products (d) cannedfoods