

Registration Format

For Registration Contact:
Dr. Vishal M
+91 9632142542

Payment Details: Free

For Further Details Contact Microbiology
Department, MSRCASC.

About the Value Added Programme

The comprehensive program integrates modules on biosafety, raw material analysis, microbial examination, microbiological standards, food auditing, and adulterant detection, aiming to equip participants with a multifaceted skill set to ensure laboratory safety, maintain food quality standards, and uphold consumer safety in the food industry.

Outcome of the Programme

The program's overarching goal is to empower participants with a diverse skill set, fostering enhanced biosafety practices, analytical capabilities, and quality control measures, ultimately ensuring the production of safe and high-quality food while mitigating risks and adhering to industry standards.

PATRONS

- Dr. M. R. Jayaram, Chairman - GEF
- Sri. M. R. Janakiram, Director - GEF
- Sri. M. R. Kodandaram, Director - GEF
- Dr. H.S Parswanath , Chief Executive - GEF
- Sri. Ramachandra, COF – GEF

Organizing Committee

- Dr. Pushpa H, Principal and Professor, MSRCASC
- Dr. Savitha J, Research Advisor, R&D Cell
- Dr. Prasanna Srinivas R, Assistant Professor and Head (PG)
- Dr. Snehalatha V, Associate Professor
- Dr. Vemula Vani, Associate Professor
- Mrs. Soumya S. Shanbhag, Assistant Professor and Head (UG)
- Dr. Juliya Rani Francis, Assistant Professor
- Dr. Bhanupriya Ch., Assistant Professor
- Dr. Nimita Venugopal, Assistant Professor
- Dr. Vishal M, Assistant Professor
- Dr. Prashnathi, Assistant Professor
- Dr. Vidya Jagadeeshan, Assistant Professor
- Dr. Swathi D, Assistant Professor
- Dr. Arvindganth R, Assistant Professor

Event Coordinators and Resource Persons:

- Dr. Mohan Kumar S, St. Joseph's University, Bengaluru
- Dr. Shivakumar, Ex QC Manager, BIOCON, Bengaluru
- Dr. Prasanna Srinivas.R, Head (PG)
- Dr. Vishal. M, Assistant Professor
- Dr. Prashanthi. R, Assistant Professor
- Dr. Vidya. J, Assistant Professor
- Dr. Juliya Rani Francis, Assistant Professor
- Dr. Swathi. D, Assistant Professor
- Dr. Arvindganth R, Assistant Professor



DEPARTMENT OF MICROBIOLOGY

VALUE ADDED PROGRAMME Under DBT-Star College Scheme on

MICROBIOLOGICAL QUALITY CONTROL OF FOOD, HACCP AND FOOD AUDITING October 2024



Organized By :
**Department of
Microbiology,**

**M.S Ramaiah College of Arts,
Science and Commerce-
Autonomous,
MSRIT Post, MSR Nagar,
Bengaluru 560054**

MODULES:

Module 1: Biosafety in Microbiology Laboratory

- Biosafety Levels- Level -I, Level-II, Level III and Level- IV
- General Laboratory directions for Food safety

Module 2: Chemical and Microbiological analysis of raw materials

- Microbial standards of food and water used in the preparation of foods

Module 3: Microbial examination of Canned foods

- Study of Mesophiles and Thermophiles- microbes in low acid foods, microbes in acid and Acidified low acid foods by Enrichment and Direct Plating technique.

Module 4: Microbiological Standards for processed foods

- The study of Standard Food safety limits of nine major food borne pathogens

Module 5: Food Auditing, HACCP, Quality Control and Quality Assurance

- Basic map of the Food industry, Data maintenance, Bookkeeping, and Basic auditing in the Food Industry, Overview of HACCP, Quality Control, and Quality Assurance cell in the industry.

Module 6: Methods for Detection of common Adulterants in milk

- Adulterants- Different types of adulterants found in milk, milk products, foods, sugars, processed foods. Detection of adulterants in the foods and report writing.



Event Report:

Value-Added Programme on "Microbiological Quality Control of Food, HACCP, and Food Auditing"

Dates: October 16-18, 2024

Venue: Department of Microbiology, M.S. Ramaiah College of Arts, Science, and Commerce (MSRCASC), Bengaluru

No. of Participants: 30 Students

Programme Overview:

The Department of Microbiology, under the DBT-Star College Scheme, organized a Value-Added Programme on "**Microbiological Quality Control of Food, HACCP, and Food Auditing**" from October 16-18, 2024. The event aimed at providing participants with essential skills in biosafety, microbial analysis, food safety standards, food auditing, and adulterant detection, crucial for maintaining and improving the quality and safety standards of the food industry.

The programme featured expertise from both external and in-house resource persons. **Mr. Arvind** from Dextrose Technologies Pvt. Ltd., Bangalore delivered critical sessions on food auditing, HACCP, and quality standards. Additionally, the in-house faculty, **including, Dr. Vidya J, Dr. Prashanthi R, Dr. Juliya Rani Francis, Dr. Swathi D, and Dr. Arvindhganth R, Dr. Vishal M** played a significant role in conducting modules on biosafety, microbial analysis, and detection techniques.

Modules Covered:

The programme was designed with practical and theoretical modules, each focusing on critical aspects of food safety and microbiological quality control:

1. Biosafety in Microbiology Laboratory:

An introduction to the various biosafety levels (BSL 1-4) and standard lab safety practices, equipping participants with knowledge of safety protocols while handling microbial cultures.

2. Chemical and Microbiological Analysis of Raw Materials:

This session covered the microbial standards for food and water, emphasizing the importance of safe raw materials for food production.

3. Microbial Examination of Canned Foods:

Participants learned how to study microbes in different types of food, with hands-on experience in enrichment and plating techniques to detect potential microbial contamination.

4. Microbiological Standards for Processed Foods:

A detailed discussion on foodborne pathogen safety limits, particularly in processed food, with a focus on regulatory standards and ensuring compliance.

5. Food Auditing, HACCP, Quality Control, and Quality Assurance:

This module provided participants with the foundational principles of food industry auditing, Hazard Analysis and Critical Control Points (HACCP), and various quality standards required to ensure food safety.

6. Detection of Common Adulterants in Milk:

Practical demonstrations were conducted on detecting adulterants in milk and other food products, emphasizing the significance of identifying food adulteration in the market.

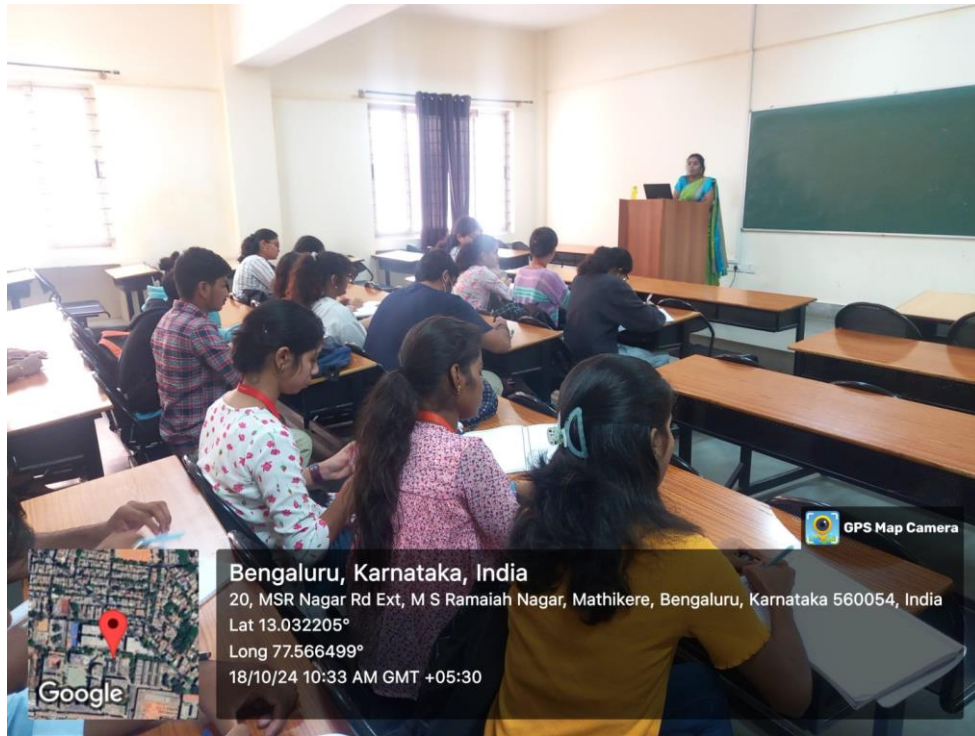
Outcome:

Participants emerged from the programme with enhanced skills in biosafety protocols, microbial examination of food products, and food auditing standards. The training enabled them to confidently implement quality control measures, HACCP guidelines, and safety regulations in food production environments. The comprehensive approach of the programme, combining both practical and theoretical learning, ensured that attendees were well-prepared to contribute to maintaining high standards of food safety in their future careers.

Conclusion:

The Value-Added Programme on "**Microbiological Quality Control of Food, HACCP, and Food Auditing**" successfully provided participants with the expertise necessary to excel in food safety and microbiological quality control. The collaboration with Dextrose Technologies Pvt. Ltd. and the contributions from MSRCASC faculty ensured a rich and comprehensive learning experience. Participants appreciated the practical insights and industry relevance of the programme, which significantly boosted their confidence in applying these skills in real-world scenarios.







Event Coordinator:

1. Dr. Vishal M
2. Dr. Vidya J
3. Dr. Prashanthi R
4. Dr. Juliya Rani Francis
5. Dr. Swathi D
6. Dr. Arvindhganth R

M. Vishal
Vidya
R. Prashanthi
J. Francis
Swathi

Juliya
HOD

Department of Microbiology
In Association with
Sukshmanika Club

VAP on
"MICROBIOLOGICAL QUALITY CONTROL OF FOOD, HACCP AND FOOD
AUDITING"

Attendance list

Afternoon session

Date:18/10/2024

Sl. no	Student Name	Reg. No	Class/ Year	Signature
1.	Yazhini.S	U18EV22S0279	BSc (BT/MB) B	
2.	Ayusha	U18EV22S0171	BSc (BT/MB) A	
3.	Shraddha Sudharshan	U18EV22S0387	BSc (Gen/BC) C	
4.	Rakesh.S	U18EV22S0364	BSc (Gen/MB) C	
5.	Nikitha.B.M.	U18EV22S0226	BSc (Gen/MB) C	
6.	Stuti.f.Parekh	U18EV22S0266	BSc (Gen/MB) C	
7.	Ravooru.Vedakshari	U18EV22S0209	BSc (BT/MB) A	
8.	Thalari.Sravani	U18EV22S0163	BSc (BT/MB) B	
9.	A.Sahasramshu	U18EV22S0278	BSc (BT/MB) A	
10.	S.Abinaya	U18EV22S0250	BSc (BT/MB) A	
11.	Gita Anjali.B	U18EV22S0160	BSc (BT/MB) A	
12.	Charan Kumar.R	U18EV22S0397	BSc (BT/MB) A	
13.	Janani.B	U18EV22S0150	BSc (BT/MB) A	
14.	Deekshitha.H.S.	U18EV22S0230	BSc (BT/MB) A	
15.	Eshwar.K.M.	U18EV22S0259	BSc (BT/MB) A	
16.	Sasi Kiran	U18EV22S0316	BSc (BT/MB) A	
17.	Vaasidhi Dalwai	U18EV22S0087	BSc (Gen/MB) C	
18.	Soha Khanum	U18EV22S0075	BSc (Gen/BC) C	
19.	Anusha.R	U18EV22S0095	BSc (Gen/MB) C	
20.	Laya.N	U18EV22S0221	BSc (Gen/MB) C	
21.	Hemashree	U18EV22S0071	BSc (Mb/Chem) B	
22.	Mohitha.A	U18EV22S0078	BSc (Gen/BC) C	
23.	Hrisiddh Gupta	U18EV22S0251	BSc (BT/CHEM)	
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**Department of Microbiology
In Association with
Sukshmanika Club**

**VAP on
"MICROBIOLOGICAL QUALITY CONTROL OF FOOD, HACCP AND FOOD
AUDITING"**

Attendance list

Morning session

Date: 18/10/2024

Sl. no	Student Name	Reg. No	Class/ Year	Signature
1.	Nikitha B.M	U18EV2250226	BSc (Gen/MB) - 3 rd year	Nikitha
2.	Stuti. G. Parekh	U18EV2250266	BSc (Gen/MB) - 3 rd year	Stuti Parekh
3.	Soha Khanum	U18EV2250075	BSc (Gen/BC) - 3 rd year	Soha
4.	Vaavidhi Dalwai	U18EV2250087	BSc (Gen/MB)	V. Dalwai
5.	Lakshmi Brauya. P	U18EV2250282	BSc (BT/MB)	Lakshmi
6.	Ayushi Jha	U18EV2250171	BSc (BT/MB)	Ayushi
7.	Shraddha Sudharshan	U18EV2250387	BSc (Gen/BC)	Shraddha
8.	Deeksha D Kashyap	U18EV2250074	BSc (Gen/BC)	Deeksha
9.	Jezneel John Johnson	U18EV2250122	BSc (BT/chem)	Jezneel
10.	Laya. N	U18EV2250321	BSc (Gen/MB)	Laya
11.	Rakesh S	U18EV2250364	BSc (Gen/MB) c	Rakesh
12.	Hanumisha	U18EV2250076	BSc (Gen/BC) c	Hanumisha
13.	Thalari. Sravani	U18EV2250163	BSc (BT/MB) B	Sravani
14.	Ravooru. Vedakshari	U18EV2250209	BSc (BT/MB) A	Vedakshari
15.	S. Abineta	U18EV2250260	BSc (BT/MB) A	S. Abineta
16.	Gita Anjali. B	U18EV2250160	BSc (BT/MB) A	Gita
17.	Chavan Kumar. R	U18EV2250397	BSc (BT/MB) A	Chavan
18.	Tanani. B	U18EV2250150	BSc (BT/MB) A	Tanani
19.	Eshwar. KM	U18EV2250259	BSc (BT/MB) A	Eshwar
20.	Sahasameha. A	U18EV2250170	BSc (BT/MB) A	Sahasameha
21.	Deekshitha. MS	U18EV2250230	BSc (BT/MB) A	Deekshitha
22.	Sasi. Kiran. S	U18EV2250314	BSc (BT/MB) A	Sasi
23.	Yashini. S	U18EV2250219	BSc (BT/MB) B	Yashini
24.	Polyanka Dharaji	U18EV2250354	BSc (BT/MB) B	Polyanka
25.	Mohitha. A	U18EV2250078	BSc (BC/Gen)	Mohitha
26.	Mridhali Gupta	U18EV2250251	BSc (BT/CHEM)	Mridhali
27.	Anusha R	U18EV2250095	BSc (Gen/MB)	Anusha
28.	Mohammed Zain	U18EV2250208	BSc (BT/MB)	Mohammed
29.	Hemashree S	U18EV2250071	BSc (MB/Gen)	Hemashree
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Department of Microbiology
Sukshmanika Club

VAP on
"MICROBIOLOGICAL QUALITY CONTROL OF FOOD, HACCP AND FOOD
AUDITING"

Attendance list

Afternoon session

Sl. no	Student Name	Reg. No	Class/ Year	Signature
1.	Ayushi	UI8EV2250121	3 rd yr 5 th Sem	Ayushi
2.	Adhva Choudhary	PI8MB24S132002	1 st yr M.Sc.	Adhva
3.	Molitta A	UI8EV2250078	3 rd Year BSc	Molitta A
4.	K. Babji	UI8EV2250070	3 rd year BSc B'sc	Babji
5.	Nandu Krishna	UI8EV2250140	3 rd year BSc A'sec	Nandu
6.	Janika . N 'D	UI8EV2250147	3 rd Year BSc A'sec	Janika
7.	SASI KIRAN S	UI8EV2250316	3 rd year BSc A'sec	Sasi Kiran
8.	Saba Ramshu A	UI8EV2250170	3 rd year BSc A'sec	Saba
9.	Charan Kumar K	UI8EV2250397	3 rd year BSc A'sec	Charan
10.	Gita Injali B	UI8EV2250160	3 rd year BSc A'sec	Gita
11.	Anusha R	UI8EV2250095	3 rd year BSc C	Anusha
12.	Mohammed Zain	UI8EV2250208	3 rd Year BSc	Zain
13.	Eshwat	UI8EV2250259	3 rd Year BSc	Eshwat
14.	Tanishka Dewangan	UI8EV2250392	3 rd Year 5 th Sem (B)	Tanishka
15.	Priyanka V. Dhangri	UI8EV2250354	3 rd yr 5 th Sem (B)	Priyanka
16.	Yashini S	UI8EV2250279	3 rd yr. 5 th Sem (B)	Yashini
17.	B. JANANI	UI8EV2250150	3 rd yr, 5 th Sem (A)	Janani
18.	Priyadarshini M	UI8EV2250144	3 rd yr, 5 th Sem A	Priyadarshini
19.	Deekistha MS	UI8EV2250230	3 rd yr 5 th Sem A	Deekistha
20.	Ananya	UI8EV2250298	3 rd yr 5 th Sem A	Ananya
21.	S. Abincha	UI8EV2250260	3 rd yr 5 th Sem A	S. Abincha
22.	Marteline Jyurniang		MSc MB 1 st sem	Marteline
23.	Rwathi M.R.		MSc MB 1 st sem	Rwathi
24.	Gyananvi P		MSc MB 1 st sem.	Gyananvi
25.	Savitha Reyanand		MSc - MB 1 st sem	Savitha
26.	Vaishnavi V		MSc - MB	Vaishnavi
27.	Aparna		MSc - MB	Aparna
28.	Akshada P.S		MSc - MB	Akshada
29.	Hemalatha .R		MSc - MB	Hemalatha
30.	Rajashree S C		MSc - MB	Rajashree
31.	Angel George		MSc - MB.	Angel
32.	K.K. Sindya		BSc 5 th sem	Sindya
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Department of Microbiology
Sukshmanika Club

Workshop on
"MICROBIOLOGICAL QUALITY CONTROL OF FOOD, HACCP AND FOOD
AUDITING"

Attendance list

Sl. no	Student Name	Reg. No	Class/ Year	Signature
1.	Tanishka Dewangan	UI8EV22S0392	3 rd yr, 5 th sem(B)	Tanishka
2.	Yazhini .S	UI8EV22S0279	3 rd yr, 5 th sem(B)	Yazhini
3.	Prityanka v Dhergi	UI8EV22S0354	3 rd yr, 5 th sem(B)	Prityanka
4.	Anusha . R	UI8EV22S0095	3 rd yr, 5 th sem(C)	Anusha
5.	Rakesh .S	UI8EV22S0364	3 rd yr, 5 th sem(C)	Rakesh
6.	K.K.Sondya	UI8EV22S0310	3 rd year 5 th sem	K.K.Sondya
7.	Gravani .P		M.Sc MB	Gravani
8.	Ravathi.M.R.		M.Sc MB	Ravathi MR
9.	Srushti. patil		M.Sc.MB	Srushti
10.	Rajaree .C	DIRMB24S132001	M.Sc MIZ	Rajaree
11.	Hemalatha .R		M.Sc - MB	Hemalatha
12.	Vaishravi .V		M.Sc - MB	Vaishravi
13.	Maxvelinothymirap		M.Sc - MB	Maxvelinothymirap
14.	Apasna . A		M.Sc - MB	Apasna
15.	Savitra Royoran .L		M.Sc - MB	Savitra
16.	Akshada		M.Sc - MB	Akshada
17.	Angel George		M.Sc - MB	Angel
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Timestamp	Email Address	Name	Class and Year	Contact Number	How satisfied were you with the overall programme	How relevant was the content to your field of study	How useful were the modules? (Checkbox: Biosafe)	Rate the programme's organization and coordinati	Please provide any additional comments or feedba
10/21/2024 16:51:33	yazhniknms2004@gmai	Yazhini S	5th sem ,b sec	9543255580	Very Satisfied	Very relevant		4	It was informative
10/21/2024 16:51:34	vaaridhid@gmail.com	Vaaridhi Dalwai	5th sem , 3 Rd year	9606119360	Satisfied	Very relevant		5	It was quite relevant to what we are studying now .
10/21/2024 16:53:35	balajik9441@gmail.com	K Balaji	Bsc 5th sem	6301242510	Satisfied	Very relevant		4	Good
10/21/2024 16:54:19	tanishkadewangan89@g	Tanishka Dewangan	3rd year, 5th semester , s	7223087347	Satisfied	Very relevant		2	Gained knowledge on preservation and adulterants
10/21/2024 17:01:41	gita82167@gmail.com	Gita Anjali. B	Bsc 3 year A sec	9972246062	Very Satisfied	Extremely relevant		5	Interesting and useful for Persuving more in food in
10/21/2024 17:02:53	layagowda1472004@gm	Laya N	3rd year Bsc C sec	7975275651	Very Satisfied	Extremely relevant		5	The speakers were awesome had a good informati
10/21/2024 17:08:17	vedachintu2k4@gmail.c	Ravooru.vedakshari	5th semester/3rd year	9633382143	Very Satisfied	Extremely relevant		5	It's was very interesting
10/21/2024 17:09:26	manihome999@gmail.c	Thalari Sravani	BSC 20	7989605928	Very Satisfied	Very relevant		4	We are very excited to know about food auditing
10/21/2024 17:17:11	sahasramshu1246@gme	Sahasramshu A	Bsc MB/BT 3rd year	6361489402	Very Satisfied	Extremely relevant		5	It was a good session
10/21/2024 17:32:19	chandnavr20@gmail.co	Chandana vr	3rd year b sec	07204728261	Very Satisfied	Extremely relevant		4	Useful
10/21/2024 17:46:52	kmeshwar200427@gmai	Eshwar Km	A 3rd year	8073814180	Satisfied	Extremely relevant		4	Good
10/21/2024 17:53:32	sandeep.kb756@gmail.c	Sandeep Kumar Behera	B.Sc. Microbiology/Biocl	8900051927	Very Satisfied	Extremely relevant		5	Very informative and helpful course, please conduc
10/21/2024 18:16:10	anusharajkumar2022@g	Anusha R	5th Sem C section	9886437377	Neutral	Somewhat relevant		3	N/A
10/21/2024 18:54:32	s.j.hemashree@gmail.c	HEMA SHREE S	3rd year B section	8904982393	Neutral	Somewhat relevant		3	NOTHING
10/21/2024 19:03:46	mohithagurkar30@gmai	Mohitha A	5th sem 3rd year C sectic	9380860337	Satisfied	Very relevant		4	The value added programme was very good and inf
10/21/2024 22:22:41	jananibharath123@gmai	B Janani	Bsc BT/MB, sec'A: 5th se	9740768273	Very Satisfied	Extremely relevant		5	The speaker was very smart and did a great job.
10/21/2024 22:57:34	abineha@gmail.com	S. Abineha	3rd year/Bsc BT/MB	9933361813	Satisfied	Very relevant		4	Nothing
10/22/2024 13:09:37	srividyakarthikeyan13@g	K.k.srividya	Bsc biotechnology/micrc	7305600935	Very Satisfied	Extremely relevant		1	Nil