

# 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.

