

**Add-On Course on “Industrially Relevant Aspects of Food Safety and Microbiology”
Conducted by Department of Microbiology, Swami Shraddhanand College, University of Delhi
13th – 28th February 2020**

Report of Add-on /Certificate /Short term Course

Name & type of course offered	Add-On Course on “Industrially Relevant Aspects of Food Safety and Microbiology” Conducted by Department of Microbiology, Swami Shraddhanand College, University of Delhi, Delhi-110036		
Year of offering:	2020	Duration of the course (in Hrs.):	30 Hrs
Number of students enrolled in the Course:	58 (SSNC)	Number of Students completed the course:	58 (SSNC)
Convener of the Add on /Certificate /Short term Course:	Dr. A. Archana	Co-convener of the Add on	Dr. Sweta Yadav
Coordinators of the Add on	Dr. Parvinder Kaur Dr. Lakshna Mahajan		

OBJECTIVES OF THE COURSE:

The course was aimed towards providing information about food safety which includes HACCP [Hazard Analysis Critical Control Point]. HACCP is a management system in which food safety is addressed through the analysis and control of biological, chemical, and physical hazards from raw material production, procurement and handling, to manufacturing, distribution and consumption of the finished product. The course also included food preservation, food processing and fermented foods.

SKILLS ENHANCED, if any:

Students learnt to design a food retail store for efficient food safety implementation.

PROOFS & DOCUMENTS TO BE ATTACHED (Pl. mention Yes/No/NA)

- | | |
|---|-----|
| 1. Poster / Permission Note-sheet/ Permission through E-mail: | YES |
| 2. Attendance of the Participants: | YES |
| 3. Photographs /Video etc.: | YES |
| 4. Feedback of the participants: | YES |
| 5. Two Certificates issued to the participants: | YES |
| 6. Brief Report: | YES |

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A 30 Hours Add-on course on **Industrially relevant Aspects of Food Technology and Microbiology** was convened by Dr. A. Archana and Dr. Sweta Yadav during 13th – 28th Feb. 2020 in Department of Microbiology. It was attended by 54 undergraduate students.

Dr. Prakash V. Khatri, Pricipal of SSNC, chaired the opening session and encouraged such activities in the interest of best overall development of the participating students. A number of subject experts from Food Industry as well as academia enlightened the enthusiastic student participants. This course was designed with a goal of enlightening the attendees on industrially important topics and deepening the understanding of application of science in industry.

Dr. Ruchi Srivastava, a senior Food Safety Consultant and ex-faculty at Delhi University opened the add-on programme by her thought provoking talk on quality assurance of foods and its need. The need and the concept of ISO 22000 and HACCP were explained in-depth. Her sessions were indeed engrossing and interactive, that motivated the audience to look forward to our sessions.

Principles of Fermentation Technology for Food Production was discussed at length by Dr. A. Archana, who is serving as Associate Professor of Microbiology at Swami Shraddhanand College, University of Delhi. Her lecture encompassed basic understanding of industrial microbiology in great detail which was found useful by the participants who wished to opt for entrepreneurship later on in their lives.

Dr. Parvinder Kaur (Assistant Professor of Microbiology at Swami Shraddhanand College, University of Delhi) enlightened the audience with an appealing and clear lecture on a plethora of delicious & nutritious Fermented Food Products. Her colorful and vivid slides illustrating these delicacies, their manufacture and their positive impact on human microbiome was indeed very gripping.

Role of Microbiome in Human Health was explained with great clarity by Dr. Lakshna Mahajan, Assistant Professor of Microbiology at Swami Shraddhanand College, University of Delhi. The heavy impact of human microbiome on lifetime immunity, and thereby on longevity was the crux of her talk. Which types of foods could enhance our microbiome was discussed in detail.

Dr. Sweta Yadav (Assistant Professor of Microbiology at Swami Shraddhanand College, University of Delhi) covered the causes and prevention of Food Borne Diseases, which was a very relevant and eye-opening topic for the young audience. Her description and slides were extremely lucid and was much applauded by the attendees, who turned keen to share this knowledge with their families too, as she expressed at the end of her talk.

Food Contaminants and their Management was described in great detail by Dr. Shalini Sehgal (Associate professor of Food Technology at Bhaskaracharya College of Applied Sciences, University of Delhi), who is an academician as well as has served at FSSAI, and hence is abreast with the norms of contemporary Food Safety. The participants were made to understand and appreciate the common food contaminants as much as how to deal with them in the best possible manner.

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Dr. Neetu Kumra Taneja, assistant professor at National Institute of Food Technology and Entrepreneurship and Management (NIFTEM) Sonapat delivered an interesting talk on Biofilms, how they are made by microbes in nature and the role they play for humankind.

Dr. Ruchi Srivastava, a seasoned and poised professional that she is, efficiently navigated an interactive session of global quality in a most playful and absorbing manner. This involved the students simulating the actual food product manufacturer, QA team, transporter, wholesaler, retailer, customer etc. and dealing with each other in a realistic manner, which besides being so entertaining, also was astonishingly educative of the industrial scenario. Such a unique activity was the show stopper of our Add-on course.

This series was concluded in a valedictory session chaired by our Vice Principal, Dr. A. N. Jha, who appreciated the course due to its usefulness and relevance to human society, and also distributed the participation certificates.

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ADD-ON COURSE BY DEPARTMENT OF MICROBIOLOGY

We are pleased to announce a Ten Day Add-On Certificate Course
for Microbiology students on

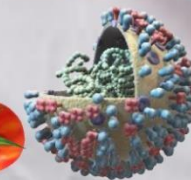
“Industrially relevant aspects of Food Safety and Microbiology”

which will be conducted by Department of Microbiology,
Swami Shraddhanand College (University of Delhi), in New Building Seminar Hall
from Thursday, February 13th, 2020 at 2 p.m. onwards. The course will include talks
by eminent subject matter experts from the industry and the academia.
The course has been designed to enhance the knowledge on industrially
important topics and deepen the understanding of applications of
science in the industry.

Convenor and TIC:
Dr. A. Archana

For Registration- Room No. 116
Last Date- 11th February 2020
Registration Fee- ₹ 200

Principal:
Dr. P. V. Khatri



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Programme

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University of Delhi, Delhi-110036
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S. No	Date	Time	Topic	Speaker
1.	13/02/2020 Thursday	2:00 pm	HACCP [HACCP plan development, process flow chart of a specific food product, pre-requisite programme (PRP), conducting hazard analysis]	Dr. Ruchi Srivastava
2.	14/02/2020 Wednesday	9:30 am	Principles of fermentation technology in food production	Dr. A. Archana
3.	15/02/2020 Saturday	2:00 pm	Gut Microflora	Dr. Lakshna Mahajan
4.	17/02/2020 Monday	9:30 am	HACCP (continued); [Determining critical control points, decision tree, defining critical limits and operational limits, monitoring and corrective action, verification, traceability and recall, documentation and record keeping]	Dr. Ruchi Srivastava
5.	18/02/2020 Tuesday	9:30 am	Food contaminants and their management	Dr. Shalini Sehgal
6.	19/02/2020 Wednesday	11:30 am	Microbial Biofilms: An emerging food safety concern and novel intervention strategies	Dr. Neetu Kumra Taneja
7.	20/02/2020 Thursday	9:00 am	Fermented Food	Dr. Parvinder Kaur
11:0 am		Genetically Modified Crops	Dr. S. K. Srivastava	
8.	21/02/2020 Friday	9:30 am	How to design a food retail store for efficient food safety implementation?	Dr. Ruchi Srivastava
9.	22/02/2020 Saturday	2:00 pm	Food borne diseases and its prevention	Dr. Sweta Yadav
10.	24/02/2020 Monday	10:00 am	Social responsibilities of a science practitioner	Dr. Ruchi Srivastava

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List of Registered students

S.No.	Student Name
1.	LALITA
2.	MANSHI RANA
3.	PRIYANKA
4.	MILIND RAJ
5.	NEELIMA BYAHUT
6.	SAGAR ATRI
7.	SUMIT
8.	NEHA RANI
9.	SOURABH
10.	NARENDER CHAUHAN
11.	KRITIKA JHA
12.	APOORV PASI
13.	KOMAL KHARETTA
14.	SHUBHAM
15.	SHWETA MITRA
16.	MANSI
17.	ASHITA MEHRA
18.	ANKITA SINGH
19.	DEELIP KUMAR YADAV
20.	AYUSHI
21.	TWINKLE YADAV
22.	HAPPY KUMARI
23.	NAUSHAD ALI
24.	SAKSHI
25.	PRATIKSHA DHURIA
26.	MIHIR VARDHAN SINGH
27.	SATAKSHI SHARMA
28.	MONIKA
29.	MONIKA
30.	TARANJEET KAUR
31.	SHIKHER TYAGI
32.	RISHIKA BUKHARIYA
33.	TANISHQ
34.	KANISHKA MIGLANI

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35.	PARUL KAKKAR
36.	CHARVI LAKHANI
37.	MANESH
38.	AATIF MASOOD HASHMI
39.	SIDDHI SONI
40.	PARTHOJEET NAG
41.	VANSHIKA VARSHNEY
42.	GARGI
43.	BHARMJEET
44.	HARSH
45.	SHRUTI SHARMA
46.	AKANKSHA PANDEY
47.	RAJESH KUMAR
48.	GYANESHOR TAKHELCHANGBAM
49.	YATINDER KUMAR
50.	ABHISHEK
51.	RAKESH
52.	MADHU GUPTA
53.	MOBINA FAROOQUE
54.	ABHIKARSH GUPTA

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Dr.RUCHI SRIVASTAVA

FOOD SAFETY CONSULTANT

TOPIC:-

HACCP (continued) Determining Critical Control Points, Decision tree, Defining Critical Limits and operational limits, Monitoring and Corrective action, Verification, Traceability and recall, Documentation and Record Keeping.

**DEPARTMENT OF MICROBIOLOGY
SWAMI SHRADDHANAND COLLEGE
UNIVERSITY OF DELHI**

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Dr.A. ARCHANA
Associate Professor



TOPIC:-
**PRINCIPLES OF FERMENTATION
TECHNOLOGY FOR MICROBIAL
FOOD PRODUCTION**

**DEPARTMENT OF MICROBIOLOGY
SWAMI SHRADDHANAND COLLEGE
UNIVERSITY OF DELHI**

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Dr. SHALINI SEHGAL

FORMER DIRECTOR, FSSAI AND VICE-PRINCIPAL,
ASSOCIATE PROFESSOR
DEPARTMENT OF FOOD TECHNOLOGY
BHASKARACHARYA COLLEGE OF
APPLIED SCIENCES

TOPIC:-

**FOOD CONTAMINANTS
AND THEIR MANAGEMENT**

**DEPARTMENT OF MICROBIOLOGY
SWAMI SHRADDHANAND COLLEGE
UNIVERSITY OF DELHI**

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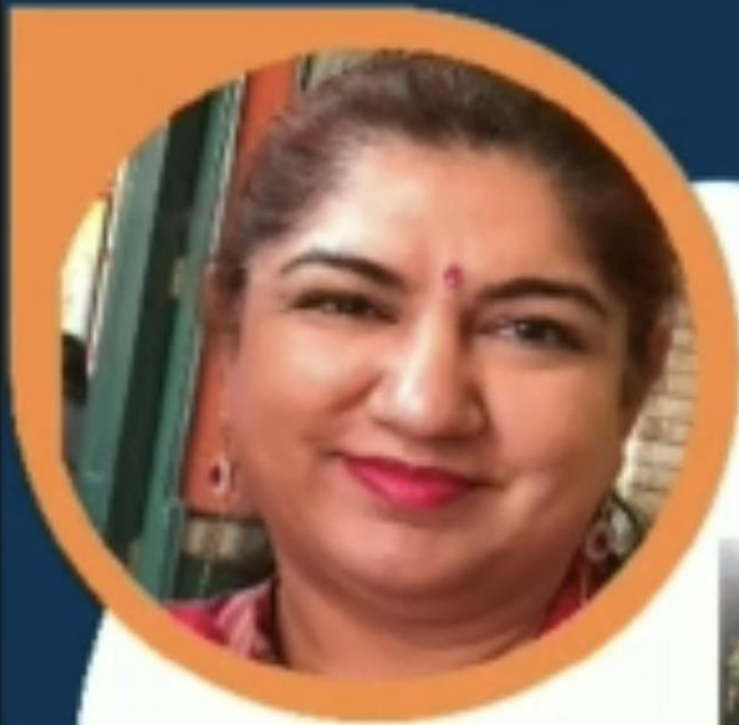
Dr. NEETU KUMRA TANEJA

Assistant Professor
National Institute of Food Technology
Entrepreneurship and Management
Sonepat, Haryana, India

TOPIC:-

HAACP(HAACP plan development, process
flow chart of a specific food product, pre-
requisite programme (PRP), conducting
hazard analysis

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Dr. PARVINDER KAUR

ASSISTANT PROFESSOR

TOPIC:-

FERMENTED FOOD:AN OVERVIEW

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UNIVERSITY OF DELHI**

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AND PREVENTION

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SWAMI SHRADDHANAND COLLEGE
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Dr. LAKSHNA MAHAJAN

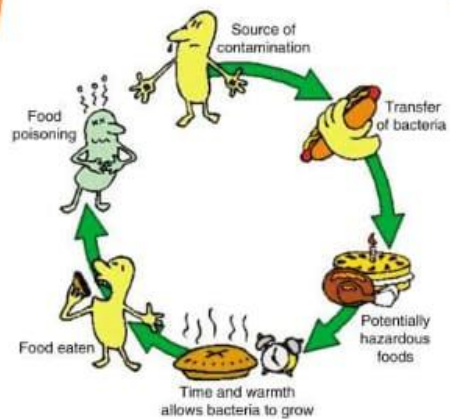
ASSISTANT PROFESSOR

TOPIC:-

**ROLE OF MICROBIOME IN
HUMAN HEALTH**

DEPARTMENT OF MICROBIOLOGY
SWAMI SHRADDHANAND COLLEGE

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Dr.SWETA YADAV

ASSISTANT PROFESSOR

TOPIC:-

**FOOD BORNE DISEASES:CAUSES
AND PREVENTION**

**DEPARTMENT OF MICROBIOLOGY
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Department of Microbiology, Swami Shraddhanand College
University of Delhi, Alipur, Delhi-110036



Certificate of Completion

This is to certify that Mr./Ms. Rajesh Kumar of IVth Semester,
of B.Sc. (Hons.) Microbiology has successfully completed the UGC sponsored
10 days “Add-On Course” on “Industrially Relevant Aspects of Food Safety and
Microbiology” conducted by the Department of Microbiology, between 13th to 25th
February 2020 at Swami Shraddhanand College, University of Delhi.

Dr. A. Archana
Convenor

Dr. P.V. Khatri
Principal

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Department of Microbiology, Swami Shraddhanand College
University of Delhi, Alipur, Delhi-110036



Certificate of Completion

This is to certify that Mr./Ms. Mihir Vardhan Singh of VIth Semester,
of B.Sc. (Hons.) Microbiology has successfully completed the UGC sponsored
10 days “Add-On Course” on “Industrially Relevant Aspects of Food Safety and
Microbiology” conducted by the Department of Microbiology, between 13th to 25th
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Principal

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Add-On Course on "Industrially Relevant Aspects of Food Safety and Microbiology"

Attendance Sheet

S.No.	Name	Roll No.	13/02	14/02	15/02	17/02	18/02	19/02	20/02	21/02	22/02	24/02
1.	Satakshi	4601	Satakshi	Satakshi	Satakshi	Satakshi	Satakshi		Satakshi	Satakshi	Satakshi	Satakshi
2.	Monika Kalyan	4603	Monika	Monika	Monika	Monika	Monika		Monika	Monika	Monika	Monika
3.	Taranjeet kaur	4604	Taranjeet	Taranjeet	Taranjeet	Taranjeet	Taranjeet		Taranjeet	Taranjeet	Taranjeet	Taranjeet
4.	Shikher Tyagi.	4606	Shikher	Shikher	Shikher	Shikher	Shikher		Shikher	Shikher	Shikher	Shikher
5.	Rishika	4607	Rishika	Rishika	Rishika	Rishika	Rishika		Rishika	Rishika	Rishika	Rishika
6.	Kanishka	4610	Kanishka	Kanishka	Kanishka	Kanishka	Kanishka		Kanishka	Kanishka	Kanishka	Kanishka
7.	Parul Kakkar.	4611	Parul	Parul	Parul	Parul	Parul		Parul	Parul	Parul	Parul
8.	Charvi Lakhani.	4615	Charvi	Charvi	Charvi	Charvi	Charvi		Charvi	Charvi	Charvi	Charvi
9.	Siddhi Soni.	4619	Siddhi	Siddhi	Siddhi	Siddhi	Siddhi		Siddhi	Siddhi	Siddhi	Siddhi
10.	Parthojee Nag.	4620	Parthojee	Parthojee	Parthojee	Parthojee	Parthojee		Parthojee	Parthojee	Parthojee	Parthojee
11.	Gargi	4625	Gargi	Gargi	Gargi	Gargi	Gargi		Gargi	Gargi	Gargi	Gargi
12.	Bharmjeet	4628	Bharmjeet	Bharmjeet	Bharmjeet	Bharmjeet	Bharmjeet		Bharmjeet	Bharmjeet	Bharmjeet	Bharmjeet
13.	Harsh.	4631	Harsh	Harsh	Harsh	Harsh	Harsh		Harsh	Harsh	Harsh	Harsh
14.	Rajesh Kumar	4638	Rajesh	Rajesh	Rajesh	Rajesh	Rajesh		Rajesh	Rajesh	Rajesh	Rajesh
15.	Rakesh	4642	Rakesh	Rakesh	Rakesh	Rakesh	Rakesh		Rakesh	Rakesh	Rakesh	Rakesh
16.	Madhu Gupta	4643	Madhu	Madhu	Madhu	Madhu	Madhu		Madhu	Madhu	Madhu	Madhu
17.	Mobina	4644	Mobina	Mobina	Mobina	Mobina	Mobina		Mobina	Mobina	Mobina	Mobina
18.	Abhishek	4641	Abhishek	Abhishek	Abhishek	Abhishek	Abhishek		Abhishek	Abhishek	Abhishek	Abhishek

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FEEDBACK

Feedback form for the Add-On Course

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13th – 28th February 2020

1. How was the content of the add-on course?

The content of add on course was informative and was relevant to our course.

2. Was the add-on course useful? How?

It was really informative and interesting. It helped me to connect the theoretical concepts of food and dairy microbiology with practical approach.

3. Which session you liked the most?

I liked all the sessions, all of them were very informative based on the concepts like HACCP, fermented food, food borne diseases, role of microbe in human health and principles of fermentation technology.

4. Was the course coordinated well?

Yes, it was very nicely coordinated.

5. Suggestions, if any.

No, since all the sessions were conducted nicely.

Name: Deelip Kumar Yadav.

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Feedback form for the Add-On Course

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1. How was the content of the add-on course?

The content included all the basic and critical aspects of food safety and its prevention from contaminants. This add-on course helped me to understand critical care points to chemical, biological & physical contaminants to further-more production & biofilms introduction.

2. Was the add-on course useful? How?

Yes, as a microbiology student having interest in food microbiology, this course was very useful. It was really fascinating to explore the different delicacies production to its prevention from hazards.

3. Which session you liked the most?

The sessions were all very informative but my personal favourite lecture was by Dr. parvinder kaur on ferment-~~ed~~ food. That session was very informative, fun and interactive. Even the pictures of food made our day as now we know how to make them.

4. Was the course coordinated well?

Yes. Definitely it was a well coordinated session. All the speakers efforts can be seen while they were presenting. They all made sure to make the add-on course informative and fun to attend.

5. Suggestions, if any.

It was a well coordinated session and ~~we~~ I personally loved it. But if we could get some more hands on training, it will be fun.

- Neelima

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Mihir Vardhan Singh

Feedback form for the Add-On Course

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1. How was the content of the add-on course?

- Course provided an overview to food safety & microbiology within industrial settings
- Included wide range of relevant topics like microbial hazards, foodborne pathogens, etc.
- Strength of the course was its practical approach, focussing on the application of concepts & principles in real-world industrial scenarios
→ Hands-on activities or practical exercises reinforced learning experience.

2. Was the add-on course useful? How?

- Yes, the add-on course was very useful as it helped in enhancement of knowledge, provided an insight of skills specific to industries & exhibited practical applications

3. Which session you liked the most?

- I like the "Food borne diseases & its prevention" the most, presented by Dr. Sueta Yadav.

4. Was the course coordinated well?

- The course was well organized by the Department of Microbiology. All the speakers provided indepth knowledge of the topic in their respective session & made it engaging with various activities.

5. Suggestions, if any.

- I would suggest to continue such Add-on courses as they provide a different aspect of the course apart from bookish knowledge.

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1. How was the content of the add-on course?

The content of the add on course was very informative & interesting. All the topics covered in the sessions were very fruitful.

2. Was the add-on course useful? How?

The add-on course was very useful as it gave knowledge about food preservation, processing and food safety. Different topics were discussed related to food contamination & HACCP which are important for efficient implementation of food safety in industries.

3. Which session you liked the most?

I liked various sessions such as HACCP, fermented foods & the session where we learnt how to design a food retail store for efficient food safety implementation. However, all the sessions were enjoyable with various interesting topics.

4. Was the course coordinated well?

Yes, the course was coordinated really well. It was organized in a very well manner. ~~with~~ Also, the course was really interactive.

5. Suggestions, if any.

No suggestions. Overall it was a very informative & useful add on-course and was also implemented very well.

Ankita Singh

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