Name of the Teacher: Dr. Vandana Sharma

**Department: Department of Food Science** 

Class: B.Sc. MFT (I) Section: A

**Subject: BMF-DSC-MAJ-101 / PRINCIPLES OF MICROBIOLOGY** 

S.No.	Dat e (Month ly)		Topics to be Covered	Academic Activity Undertaken
	From	То		
1.	24/07/2025	30/07/2025	History and Development of Microbiology: Discovery of microbial world, Importance of microbiology.	Interactive Lecture method, Power Point Presentations, Reference book
2.	01/08/2025	20/08/2025	Prokaryotic cell structure and function: Cellwall: Structure and Functions, Gram and acidfast staining mechanisms, Cell Membrane: Structure and Functions; Cytoplasm: Ribosomes,nucleoid, chromosome, endospore etc.  Revision Test	Interactive Lecture method, Power Point Presentations, Reference book
3.	21/08/2025	31/08/2025	<b>Microbial Nutrition:</b> Nutritional requirements of microbes; Classification and functions of nutrient media; Classification of microbes on the basis of nutritional requirements.	Interactive Lecture method, Power Point Presentations Practical demonstration
4.	01/09/2025	20/09/2025	Principles of microbial diagnostics: Conventional, serological and molecular approaches. Revision Test	
5.	21/09/2025	05/10/2025	Bacterial Growth: Bacterial growth curve, Synchronous growth, Direct and Indirect methods to measure microbial growth.	
6.	06/10/2025	14/10/2025	Control of microorganisms: Physical and Chemical methods of sterilization/Disinfection.  Revision Test	Interactive Lecture method, Power Point Presentations, Audio-visual aid
8.	15/10/20 25	25/10/2025	Microbiology of air: Number and kinds of microorganisms in air, Sources of air borne microorganisms, significance of air flora in human health, industries.	Interactive Lecture method, Power Point Presentations, Audio-visual aid
9.	26/10/20 25	04/11/2025	Microbiology of water: Microbial communities in natural water, Water pollution: causes hazards & control of human water borne diseases.	Interactive Lecture method, Power Point Presentations, Group Discussion, Flipped classroom
10.	05/11/20 25	13/11/2025	Revision test and remedial classes	

Name of the Teacher: **Dr. Gurpreet Kaur**Department: **Department of Food Science**Class: **B.Sc. MFT (I)**Section: **A** 

**Subject:** BMF-DSC-MAJ-102 / **FOOD BIOMOLECULES** 

S. No.	Date (Monthly)		Topics to be Covered	Academic Activity
	From	То		Undertaken
1.	24.07.2025	31.07.2025	Introduction to Bio-molecules - Major and minor constituents of food, their functions, sources, Bioavailability of nutrients.	Lecture,Online Sources
2.	01.08.2025	20.08.2025	Water-Definitionandstructureof water infood, Typesof water, Phase diagram of Water, Water activity and food Spoilage Enzymes-Definition, Enzymes classification, Factors affecting catalytic efficiency of enzymes	Lecture
	Departmental	Meeting to Coo	ordinate and Review the Monthly completion of Syllabus as per l	esson plans
3.	21.08.2025	3.09.2025	Lipids: Classification, structure and functions of lipids, saturated and unsaturated fatty acids, Physical properties-melting point, softening point, specific gravity, refractive index, smoke, flash, and fire point. Chemical Properties-Reichert meissel value, polenske value, iodine value, peroxidevalue,saponificationvalue.Oxidativeand Hydrolyticrancidity.	Lecture,PPT
4.	04.09.2025	20.09.2025	<b>Proteins:</b> Classification and Structure and of amino acids, Essential and non-essential amino acids, structural organization of proteins, physico-chemical properties of proteins, Denaturation of proteins	Lecture,PPT
5.	21.09.2025	30.09.2025	Carbohydrates: Classification of Carbohydrates, structure and properties of Important Mono-, Di- and Polysaccharides, enzymatic and non-enzymatic Browning, Fermentation.	Lecture,PPT
	Departmenta	l Meeting to Co	oordinate and Review the Monthly completion of Syllabus as per	lesson plans
6.	01.10.2025	07.10.2025	Vitamins and Minerals: Classification, sources, and functions.	Lecture,PPT
7.	08.10.2025	22.10.2025	Pigments - Food pigments - Chlorophyll, carotenoids, anthocyanins, flavonoids, betanins.	Lecture,PPT
8.	23.10.2025	01.11.2025	Flavours - Definition and basic taste factors. The smell sensation, Flavour Enhancers, and flavourings	Lecture,PPT, OnlineVideos
	Departmenta	l Meeting to Co	oordinate and Review the Monthly completion of Syllabus as per	lesson plans
10.	2.11.2025	10.11.2025	Revision of topics, class tests and assignments	Discussion
	Dane	rtmental Meeti	ing to Coordinate and Review the Practical exams and internal a	ssessment

Name of the Teacher: **Dr. Anila Kumari**Department: **Department of Food Science**Class: **B.Sc. MFT (I)**Section: **A** 

**Subject:** BMF-DSC-MIN-103 / **Fundamentals of Biotechnology** 

S. No.	Date (Monthly)		Topics to be Covered	Academic Activity
	From	То		Undertaken
1.	24.07.2025	31.07.2025	IntroductiontoBiotechnology:Importanceandscopeof biotechnology	Lecture,Online Sources
2.	01.08.2025	20.08.2025	Cell Biology: Structure, functions and organization of Prokaryotic (Bacteria) and Eukaryotic Cells (Animal, Plant, Fungal cells)  MicrobialDiversity:Importance of bacteria, yeasts, fungi, viruses and bacteriophages in biotechnology.	Lecture
	Departmental	Meeting to Coo	ordinate and Review the Monthly completion of Syllabus as per l	esson plans
3.	21.08.2025	3.09.2025	Basic Tools and Techniques in Biotechnology: Introduction to Microscopy; Simple and Differential Staining Techniques; Aseptic Techniques, Concept of Pure Culture, Serial Dilution Method, Pour Plate and Spread Plate Techniques.  Introduction to Enzymes used in Biotechnology; Introduction to concept of genomics and proteomics.	Lecture,PPT
4.	04.09.2025	20.09.2025	Genetically engineered organisms (GEOs): Genetically modified organisms (GMOs), genetically modified foods andtransgenicplantsandanimals, along with their uses in various biotechnological applications.	Lecture,PPT
5.	21.09.2025	30.09.2025	Fermentation: Basic fundamentals of Biotechnology in fermentation processes.  Biotechnological Advances in Medical Diagnostics and Gene Therapy: The significance of biotechnology in diagnostic methods, and an overview of gene therapy.	Lecture,PPT
	Departmenta	Meeting to Co	pordinate and Review the Monthly completion of Syllabus as per	lesson plans
6.	01.10.2025	07.10.2025	Sustainability: Greentechnology forman aging soil and water pollution.	Lecture,PPT
7.	08.10.2025	22.10.2025	<b>Biothreats:</b> Publicconcernsandpotentialriskslinkedto geneticengineering:Bioterrorismandbiowarfare.	Lecture,PPT
8.	23.10.2025	01.11.2025	Ethics: Understanding the ethical, social, and legalissues related to biotechnology.	Lecture,PPT, OnlineVideos
	Departmenta	Meeting to Co	oordinate and Review the Monthly completion of Syllabus as per	lesson plans
10.	2.11.2025	10.11.2025	Revisionoftopics, classtests and assignments	Discussion
	Dena	rtmental Meeti	ing to Coordinate and Review the Practical exams and internal a	ssessment

Name of the Teacher: Dr.Gurpreet Kaur & Dr. Anila Kumari

Department: Department of Food Science
Class: UG-1stYear Section

**Subject: BMF-MDC-1-101 / NUTRITIONANDDIETARY MANAGEMENT** 

S. No.	Date (Monthly )		TopicstobeCovered	Academic Activity Undertaken
	From	То		
1.	1.08.2025	7.08.2025	NeedandScopeofSpecialtyFoods:Needandscope ofspecialtyfoods,Functionalfoods	Lecture,
2.	08.08.2025	15.08.2025	Conveniencefood, Healthcare and medical benefits, Nutritional status, Low-cost foods. Nutritional labeling	Lecture
3.	16.08.2025	23.08.2025	Specialty Foods Based on Sources: Cereals and millets, Legumes and pulses, Fruits and vegetables Animalfoodsources, By-productbased, bioactive components	Lecture,PPT
4.	23.08.2025	30.08.2025	Introduction to human nutrition, energy value of foods and from proximate principles, daily calorienceds for basalmetabolism.	Lecture,PPT
D	epartmental M	Leeting to Coor	dinate and Review the Monthly completion of Syllabus as per	lesson plans
5.	01.09.2025	14.09.2025	Dietary Requirements of Nutrients: Requirements and role of carbohydrates, lipids, water, proteins, vitamins, and minerals in human health, recommended dietaryallowance(RDA), dietary sources. Antinutritional factors in plant foods	Lecture,PPT
6.	15.09.2025	30.09.2025	Therapeutic Foods: Modification of diets in disorders ofdigestivetract, liver, cardiovascular system, kidney, metabolic disorders, allergy, endocrine disorders.	Lecture,PPT
D	epartmental M	eeting to Coor	dinate and Review the Monthly completion of Syllabus as per	lesson plans
7.	1.10.2025	15.10.2025	SpecificConsumerOrientedFoods:Defencepersons, Space/astronaut,Highaltitudemountainclimbers, Disaster situation – crises, care, and maintenance	Lecture,PPT
8.	16.10.2025	31.10.2025	NutritionManagementTechniques:Infantnutrition and infantfoods, geriatric nutrition, maternal nutrition, SportsNutrition.	Lecture,PPT
D	epartmental M	eeting to Coord	dinate and Review the Monthly completion of Syllabus as per	lesson plans
9.	1.11.2025	10.11.2025	Advances in Nutrition: Effect of processing, preservation, and storage on nutritional quality offoods, foodfortification, foodenrichment, complementation and supplementation diets.	Discussion
	Denart	mental Meetin	g to Coordinate and Review the Practical exams and internal	accecement