

(Teaching Plan)
MCM DAV College for Women, Sector– 36A, Chandigarh
Monthly Teaching Plans (Odd Semester)
Session – (2025-26)

Name of the Teacher: **Dr. Sandeep Kaur**

Department: **Department of Food Science**

Class: **B.Sc. MFT (III)**

Section: **A**

Subject: BMF-5001 / Environmental Microbiology

S.No.	Date (Monthly)		Topics to be Covered	Academic Activity Undertaken*
	From	To		
1.	24/07/2025	15/08/2025	Introduction to Soil composition, role of microbes in soil quality, Rhizosphere effect. Soil enrichment techniques, soil enzymes as bio-indicators of fertility. Isolation of Soil microbes and their characterization Biological interactions (positive, negative and neutral); special emphasis on VAM, lichens, Nitrogen fixation	Lecture, power-point presentations, Online Videos
2.	16/08/2025	31/08/2025	Introduction to Bio-fertilizers, Bio-pesticides (Different classes and types), advantages of using them over chemical fertilizers Different biogeochemical cycles (N, P, K, water and carbon cycle)	Lecture, powerpoint presentations, Online Videos
Departmental Meeting to Coordinate and Review the Monthly completion of Syllabus as per lesson plans				
3.	01/09/2025	30/09/2025	Introduction to terms: Bio-sorption, Bio-remediation, Bio-degradation, Bio-deterioration Degradation of different xenobiotics and role of microbes.	Lecture, powerpoint presentations, Online Videos
			Microbial deterioration of Wood, Textiles, Paper	
Departmental Meeting to Coordinate and Review the Monthly completion of Syllabus as per lesson plans				
4.	01/10/2025	18/10/2025	Biogas production pathway and their advantages, Hydrogen gas production and its applications. Solid waste management (types of solid waste and different methods)	Lecture, powerpoint presentations, Online Videos
5.	19/10/2025	13/11/2025	BOD, COD, sewage water treatment steps (primary, secondary, tertiary), Role of biofilms and indicator microbes for potability. Revision and Class test	Lecture, powerpoint presentations, Online Videos

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Monthly Teaching Plans (Odd Semester)
Session – (2025-26)

Name of the Teacher: **Dr. Geeta Mehra**

Department: **Department of Food Science**

Class: **B.Sc. MFT (III)**

Section: **A**

Subject: BMF5002 / FOOD ANALYSIS AND QUALITY CONTROL

S. No	Date (Monthly)		TOPICSTOBE COVERED	Academic ActivityUndertaken *
	From	To		
1.	24.07.2025	31.07.2025	Adulterants and Preservatives- Common adulterants present in milk, tea, coffee, cereals, spices, oils & fats.	Lecture, Interactive session, flipped classroom, quiz, team projects and presentations
2.	1.08.2025	12.08.2025	Adulterants and Preservatives -Preservatives used in processed foods. Permissible limits of Preservatives.	Lecture, Interactive session, flipped classroom, quiz, team projects and presentations
3.	14.08.2025	31.08.2025	Introduction to Food Quality Control, Quality control of Milk & milk products, Oils & Fats, Cereal grains & flours, Fruits & vegetable products, Canned foods, Egg & egg products, Meat & Meat products	Lecture, Interactive session, flipped classroom, quiz, team projects and presentations
Departmental Meeting to Coordinate and Review the Monthly completion of Syllabus as per lesson plans				
4.	1.09.2025	9.09.2025	Proximate analysis of Food- Moisture, Carbohydrates, Proteins, Fats,	Lecture, Interactive session, flipped classroom, quiz, team projects and presentations
5.	11.09.2025	23.09.2025	Proximate analysis of Food- Crude Fiber, Ash content, Minerals, and Vitamins. Physico-chemical properties- (TS, TSS, Acidity, solubility, sedimentation)	Lecture, Interactive session, flipped classroom, quiz, team projects and presentations
6.	25.09.2025	30.09.2025	Sampling techniques , and preparation of food samples	Lecture, Interactive session, flipped classroom, quiz, team projects and presentations
Departmental Meeting to Coordinate and Review the Monthly completion of Syllabus as per lesson plans				
7.	3.10.2025	7.10.2025	Sensory assessment of food quality – The appearance of food, Flavor of food, Texture of food – Subjective & Objective Analysis	Lecture, Interactive session, flipped classroom, quiz, team projects and presentations

8.	9.10.2025	31.10.2025	Sensory Tests – Difference, Rating & Sensitivity tests, Types of panels, Testing area & schedule.	Lecture, Interactive session, flipped classroom, quiz, team projects and presentations
Departmental Meeting to Coordinate and Review the Monthly completion of Syllabus as per lesson plans				
9.	1.11.2025	6.11.2025	Food quality management – TQM, Good manufacturing practices, seven principles of HACCP & codex, Quality control methods of raw materials, manufacturing process & finished products	Lecture, Interactive session, flipped classroom, quiz, team projects and presentations
10.	7.11.2025	11.11.2025	Food Safety – Role of agencies & legal aspects, National & International food laws, Nutrition all labeling requirements of foods	Lecture, Interactive session, flipped classroom, quiz, team projects and presentations
11.	13.11.2025	18.11.2025	Revision, Class tests, and Discussion	
Departmental Meeting to Review the Completion of Syllabus and segregate the students for further Remedial classes				