



Shri Gajanan Shikshan Prasarak Mandal's  
Toshniwal Arts, Commerce & Science College, Sengaon. Dist Hingoli- 431542

**DEPARTMENT OF MICROBIOLOGY**

Date 30/08/2018

To,  
The Principal,  
Toshniwal Arts, Commerce and Science College, Sengaon.  
Dist: Hingoli.

**Subject:** Regarding permission to opening certificate course....

Respected sir,

With reference to above subject faculty of Science, Department of Microbiology is going to begin self-finance certificate course in "**Food Microbiology and Safety**". This course will be helpful to the participants for employment in Microbiology sectors and enriching Microbiological Skill. Such course benefited for student who interested to do work with food, pharma and Milk industry. Syllabus proposed under the course is enclosed herewith along with course outcomes for your permission.

So it is kindly request to give permission and oblige.

Thanking You

Yours Faithfully

Mr. N.S. Gaikwad  
Assistant Professor and Head  
Department of Microbiology  
Toshniwal College, Sengaon.

201778

Encl.

1. Course proposal
2. Course syllabus

TO  
The Coordinator  
ICAC

do the needful

30/08/18

स्थापना वर्ष : १९९३  
Establishment Year -1993

(Reaccredited by NAAC "B")  
श्री गजानन शिक्षण प्रसारक मंडळाचे,  
Shri Gajanan Shikshan Prasarak Mandal's  
भाषीक अल्पसंख्यांक दर्जा प्राप्त

दु.क. (०२४५६)२०२४६५,२५०४६२  
Ph.No.(02456) 202465, 250462

तोष्णीवाल कला, वाणिज्य व विज्ञान महाविद्यालय,  
सेनगांव ता. सेनगांव जि. हिंगोली



Toshniwal Arts, Commerce & Science College,  
Sengaon Tq. Sengaon Dist. Hingoli

श्री.बी.आर.तोष्णीवाल  
Shri B. R. Toshniwal  
अध्यक्ष  
President  
9422176770

श्री.यु.एम.शेळके  
Shri U. M. Shelke  
सचिव  
Secretary  
9421866896

डॉ.एस.एम. वडगुले  
Dr. S. M. Vadgule  
प्राचार्य  
Principal  
9763396910

www.toshniwalcollege.ac.in

E-Mail: prin.taccs212@rediffmail.com

Ref.No.TACSCS/2017-18/CC-4

Date : 01/02/2018

To,

The Head,

Department of Microbiology,

**Subject : Permission to start Certificate course in Food Microbiology & Safety**

**Reference : Your Request Letter**

With reference to your request letter and interest to starting a certificate course entitled '*Certificate course in Food Microbiology & Safety*', I am very glad to permit you for the same.

As a part of course you and your associate needs to design the course content too.

Kindly take a note to maintain all the desired documents for the aforesaid course with your department.

Copy to:

1. Coordinator, IQAC

  
PRINCIPAL

Toshniwal Arts, Comm. & Science College,  
Sengaon, Tq. Sengaon Dist. Hingoli. Pin- 431542



Shri Gajanan Shikshan Prasarak Mandal's  
Toshniwal Arts, Commerce & Science College, Sengaon. Dist Hingoli- 431542

**DEPARTMENT OF MICROBIOLOGY**

Date 23/01/2018

To,  
The Principal,  
Toshniwal Arts, Commerce and Science College, Sengaon.  
Dist: Hingoli.

**Subject:** Regarding permission to opening certificate course....

Respected sir,

With reference to above subject faculty of Science, Department of Microbiology is going to begin self-finance certificate course in "Food Microbiology and Safety". This course will be helpful to the participants for employment in Microbiology sectors and enriching Microbiological Skill. Such course benefited for student who interested to do work with food, pharma and Milk industry. Syllabus proposed under the course is enclosed herewith along with course outcomes for your permission.

So it is kindly request to give permission and oblige.

Thanking You

Yours Faithfully

Mr. N. S. Gaikwad  
Assistant Professor and Head  
Department of Microbiology  
Toshniwal College, Sengaon.

Encl.

- 1. Course proposal
- 2. Course syllabus



Shri Gajanan Shikshan Prasarak Mandal's  
Toshniwal Arts, Commerce & Science College, Sengaon, Dist Hingoli- 431542

## DEPARTMENT OF MICROBIOLOGY

### Certificate course In Food Microbiology and Safety.

**Level: 10+02**

#### **The silent features of the courses.**

1. In this course the main emphasis is given on the qualitative analysis of food safety on Microbial Parameters.
2. Course covers handling techniques and empowering Good manufacturing practices among students.
3. Course will be helpful for students to create job opportunities on industrial scale.

#### **Utility of the Course:**

After completing, one can work as a quality control and assurance in a Food industries, pharma and Dairy industry.

#### **Learning Objectives of the Course:**

- 1) To train students for bacteriological analysis in food microbiology.
- 2) To develop techniques for presence of specific bacteria and their concentration must be determined, to assess and control safety hazards, the potential for spoilage or to ensure correct product characteristics.
- 3) It also imparts development of skill for entrepreneurship to encourage in self-employment in food processing activity.
- 4) They can go for job in food processing and manufacture industry.
- 5) To impart the knowledge of Good laboratory practices and Good manufacturing practices.



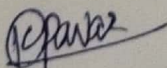
Shri Gajanan Shikshan Prasarak Mandal's  
Toshniwal Arts, Commerce & Science College, Sengaon. Dist Hingoli- 431542


**DEPARTMENT OF MICROBIOLOGY**

**Certificate course  
In  
Food Microbiology and Safety**

**Syllabus**

Sr. No.	Particular	No of Period
1	<b>Unit I</b> Introduction to food safety, Role of food Microbiologist in food safety. Sampling procedures, Protocols foods from animal origin.	04
2	<b>Unit II</b> Microbial Evaluation of Foods, Total viable Count, Differential Count. Water analysis MPN. Isolation and Identification of food born viruses by molecular methods	13
3	<b>Unit II</b> Microbial Evaluation of Foods, Total viable Count, Differential Count. Water analysis MPN. Isolation and Identification of food born viruses by molecular methods	06
4	<b>Unit IV</b> Microbial standard for Milk and Meat product. Preservation techniques for control food pathogens.	
5	<b>Internal &amp; External evaluation</b>	10
<b>Total</b>		<b>40</b>

  
Mr. Pawar K.S.  
Assistant Professor  
Department of Microbiology

  
Mr. Gaikwad N.S.  
Assistant Professor & Head  
Department of Microbiology



Shri Gajanan Shikshan Prasarak Mandal's  
Toshniwal Arts, Commerce & Science College, Sengam, Dist. Hingoli-431542

## DEPARTMENT OF MICROBIOLOGY

### A Report on Certificate Course

Academic year 2017-18

Department of Microbiology is organizing Certificate Courses in  
Food Microbiology and Safety for the Microbiology students of  
T.Y.B.Sc

#### The silent features of the courses.

1. In this course the main emphasis is given on the qualitative analysis of food safety on Microbial Parameters.
2. Course covers handling techniques and empowering Good manufacturing practices among students.
3. Course will be helpful for students to create job opportunities on industrial scale.

Registration:

Till 15<sup>th</sup> October, 2017

Programme Starting:

December 2017

Time:

1.42 to 2.30 hours

Venue:

Department of Microbiology

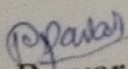
Enrolment of Students :


09 (Nine )

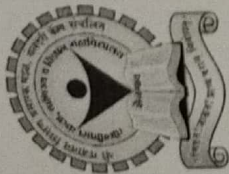
Trainers:

Mr. N.S. Gaikwad

Mr. K.S. Pawar

  
Mr. Pawar .K.S  
Assistant Professor  
Department of Microbiology

  
Mr. Gaikwad .N.S.  
Assistant Professor & Head  
Department of Microbiology



**Shri Gajanan Shikshan Prasarak Mandal, Yeldari Camp**  
(Linguistic (Marwadi) Minority Institute)  
Re-accredited by NAAC with 'B' Grade

## Department of Microbiology *Certificate Course in* **Food Microbiology & Safety**

### Certificate

This is to certify that, .....of .....Class ha  
successfully completed Certificate Course in Food Microbiology & Safety organized by th  
Department of Microbiology, Toshniwal Arts, Commerce and Science College, Sengaoon, Dist  
Hingoli, Maharashtra, India during academic year 2017-18.

Mr. K. S. Pawar  
Course Coordinator

Mr. Gaikwad N. S.  
Head

Department of Microbiology

Principal

-: Certificate Course :-

श्री गजानन शिक्षण  
तोष्णीवाल कला, वाणिज्य  
हजेरी पुस्तिका

प्रसारक मंडळ, येल्दरी (कॅम्प)  
व विज्ञान महाविद्यालय, सेनगांव  
महिना 2017-18 20

क्रमांक	विद्यार्थ्यांचे नांव	महाविद्यालयाचा पर्यंत घेतल्याचा दिनांक	दिनांक	शिकवलेला पाठ											
				सही	१	२	३	४	५	६	७	८	९	१०	
1.	Kanherkar Devidas Rajji	15/01/2017	18/1/17	P	P	P	P	P	P	P	P	P	P	P	P
2.	Jadhav Hanumanrao Gajanan	15/01/2017	18/1/17	P	P	P	P	P	P	A	P	P	P	P	P
3.	Kalbande Anil Kadam	15/01/2017	18/1/17	P	P	P	P	A	P	P	P	P	P	P	P
4.	Dholakia Parimeshwar J.	15/01/2017	18/1/17	P	P	P	P	P	P	P	P	P	P	P	A
5.	Khanpate Anantha Muralidhar	15/01/2017	18/1/17	P	P	P	P	A	P	P	P	P	P	P	P
6.	Deshmukh Pavan Prakash	15/01/2017	18/1/17	P	P	P	P	P	P	A	P	P	P	P	P
7.	Kale Vajihali Deorab	15/01/2017	18/1/17	P	P	P	P	P	P	P	P	P	P	P	P
8.	Kanhed Pratiksha Nemichand	15/01/2017	18/1/17	P	A	P	P	P	P	P	P	P	P	P	P
9.	Sawale Santosh Shafikram	15/01/2017	18/1/17	P	P	P	P	P	P	P	P	P	P	P	P

29/9/17	3/10/17	4/10/17	5/10/17	6/10/17	7/10/17	9/10/17	14/10/17	13/10/17	14/10/17
P	P	P	P	P	P	P	P	P	P
P	P	P	P	P	P	P	P	P	P
P	P	P	P	P	P	P	P	P	P
P	P	P	P	P	P	P	P	P	P
P	P	P	P	P	P	P	P	P	P
P	P	P	P	P	P	P	P	P	P
P	P	P	P	P	P	P	P	P	P
P	P	P	P	P	P	P	P	P	P
P	P	P	P	P	P	P	P	P	P