



Microbiologists Society, India, in collaboration with  
Dhruba Chand Halder College And Ramakrishna Mission Vivekananda  
Centenary College, West Bengal,  
Invites you to join Online Add on Course on  
**FOOD-FERMENTATION TECHNOLOGY BASICS AND APPLICATION**  
(2nd Cycle)



Eligibility : UG and PG  
students of Microbiology,  
Biotechnology, Botany,  
Zoology, Biochemistry,  
Food & Nutrition, Research  
Scholars & Teachers of  
Life Sciences

Course Fees: INR 400/- Account  
Details : Name: Malini Basu,  
Bank : ICICI Bank,  
Acc no: 004201030987;  
IFSC: ICIC0000042

Duration: 19th  
November-3rd  
December 2023; 30-hrs  
Evening classes.  
Capacity: 50 seats (first  
come first basis)

Course Coordinators :- Dr. Malini  
Basu Email:  
[dr.malinibas@gmail.com](mailto:dr.malinibas@gmail.com)  
/9830392492, Dr. Sekhar Pal  
Email- [sp.vcc.mcbh@gmail.com/](mailto:sp.vcc.mcbh@gmail.com/)

Registration form link:  
<https://forms.gle/xGT99GPcMuM3sSCN6>



Prof. A.M. Deshmukh, All India President, Microbiologists Society,  
India.



Chief-Coordinator Prof. S. W. Kulkarni  
Professor in Microbiology, National Chief  
Coordinator, Microbiology & Biotechnology  
Courses, MBSI.



Dr. Bipranish Kumar Tiwary,  
Head, Department of Microbiology, North Bengal St. Xavier's College.  
State President, MBSI-WB unit.



Dr. Sanjeev Patankar, National Co-ordinator,  
Microbiologists Society, India.



Dr. Malini Basu, HOD, Dept of Microbiology Dhruba Chand  
Halder College, Dakshin Barasat, WB.  
State Vice President, MBSI-WB




Dr. Sekhar Pal,  
Assistant Professor, Ramakrishna Mission Vivekananda  
Centenary College, Rahara, Kolkata, WB.



Dr. Kirat Kumar Ganguly, Assistant Professor & HOD, Dept.  
of Microbiology & IQAC Coordinator, Michael  
Madhusudan Memorial College, Durgapur, WB.

- Course Highlights
- Online Interactive lectures
  - Topic wise Q/A session,
  - Research oriented discussion
  - Certificate on successful completion (Attendance + Evaluation)

  
PRINCIPAL  
Dhruba Chand Halder College  
P.O.- D. Barasat, P.S.- Joy nagar  
South 24 Parganas. Pin- 743372



# DHRUBA CHAND HALDER COLLEGE

( FORMERLY DAKSHIN BARASAT COLLEGE )

ESTD. - 1965

**A NAAC Accredited Degree College Affiliated to University of Calcutta**

P. O. Dakshin Barasat • Dist. South 24-Parganas • West Bengal • Pin 743372

E-mail : dchcollege@yahoo.com, Website : www.dchcollege.org

Phone : (03218)-222550 (Prin) / 223-668 (Off)

Ref. No. DCHC/MICRO/23-24/1/Add-on

Date 20/10/2023

## Circular

### Department of Microbiology

The Department of Microbiology shall organize an Add-on Course on **Fermentation Technology : Basics and Application**. The duration of the course is 30 hour, on & from 19<sup>th</sup> November to 3<sup>rd</sup> December 2023. Interested students can enroll their names to **Dr. Malini Basu**, HOD Dept. of Microbiology. Enrollment starts from **1<sup>st</sup> November 2023 till 15<sup>th</sup> November 2023**.

  
20.10.23

PRINCIPAL,  
Dhruva Chand Halder College  
P.O.- D. Barasat, P.S.- Jaynagar  
South 24 Parganas, Pin- 743372



**Department of Microbiology**

**Report on Add-On course: Food Fermentation Technology:  
Basics and Application**

**Add-On Course Summary:**

As per recommendations of the NAAC peer team, the college had designed and undertaken several add-on/value –added/skill-enhancement courses of which “Food Fermentation Technology: Basics and Application” was one.

It was organised by the Department of Microbiology in collaboration with Ramakrishna Mission Vivekananda Centenary College and Microbiologists Society India during 19<sup>th</sup> November to 3<sup>rd</sup> December, 2023.

Duration of the Course: 30hrs.

Class Schedule: Daily evening.

**Course Coordinators:** Dr. Malini Basu, Asst Prof. & HOD, Dept of Microbiology DCH College & Dr. Sekhar Pal, Asst. Prof RMVC College.

**Participants:** Both Hons & Gen stream students from Humanities, Social Sciences & Bio-Science domains. There were around 100 applicants; and eventually 95 students successfully completed the course.

**Focal theme of the course:** The course was designed with an objective to train the participants (from different subject areas) in knowing about the new food product development having higher nutritive values so that plans for entrepreneurship schemes may be undertaken to become self-help groups in various district area

places. For example production of fruit, vegetables, cereal, grain based fermented products especially with reference to raw food materials over-produced in that particular area. Some virtual lab visits were done.

Besides imparting the scientific know-hows, the students were given a broad-spectrum overview about the economical and commercial aspects of the scheme in general, and about the sources of funding for such start-ups.

**Evaluation:** Students were strictly evaluated on their regularity to the class (i.e. Attendance) as well as by the project (assigned and evaluated by external examiner) evaluation.

**Outcome:** In parallel to the regular subject specific curriculum of studies the students could avail the opportunity to get an exposure to an interdisciplinary platform. This was an eye-opener event for the students while pursuing their undergraduate course (both honours & general stream). This platform would eventually provide them the impetus for start-up business and venture for marketing jobs as well with saleable products related to the food sector.

**Course Completion Certificate:** After proper evaluation and grooming the successful candidates were issued certificates authenticated by the Principal, the IQAC Coordinator and the Course Coordinators of Dhruba Chand Halder College.

  
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