





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

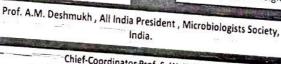
Course Fees: INR 400/-. Account Details : Name: Malini Basu, Bank : ICICI Bank, Acc no: 004201030987; IFSC: ICICO000042

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

Course Coordinators :- Dr. Malini Basu Email: dr.malinibasu@gmail.com /9830392492 , Dr.Sekhar Pal Email- sp.vcc.mcbh@gmail.com/



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



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

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



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



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

Dhruba Chand Halder College PRINCIPAL P.O.- D. Barasat, P.S.- Jaynagar 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

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

Date 20 10 2023

## <u>Circular</u>

## 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 1st November 2023 till 15<sup>th</sup> November 2023.

PRINCHAL.

Dhruba Chand Halder College P.O.- D. Barasat. P.S.- Jaynagar

South 24 Parganas, Pir- 743377

#### 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 persuing their undergraduate course (both hons & 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.

PRINCIPAL
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