

# Microbiologists Society, India, in collaboration with Dhruba Chand Halder College, West Bengal, Invites you to join Online Add on Course on FOOD FERMENTATION TECHNOLOGY: NEW PRODUCT DESIGN (2nd Cycle)



Course Code -MB 2327

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

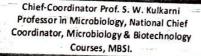
Course Fees: INR 400/-.Account
Details: Name: Malini Basu,
Bank: ICICI Bank,
Acc no: 004201030987;
IFSC: ICIC0000042

Duration: 1st March to 15th March 2024; 30hrs Evening classes. Capacity: 50 seats (first come first basis) Course Coordinators: - Dr. Malin Basu Email: dr.malinibasu@gmail.com /9830392492



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

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



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

Course Highlights

- 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 Chan-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.

PRINCIPAL
PRINCIPAL
College
Chand Halder College
Chand Halder College
Property Chand Halder College
Property Chand Halder College
Property Chand Halder College
Property Chand Halder College
Principal College
Pr



## 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. D. C. H.C. MICRO 23-24/2/AH-ON

Date 27 01 20 24

#### **Circular**

#### Department of Microbiology

The Department of Microbiology shall organize an Add-on Course on Food Fermentation Technology: New product design. The duration of the course is 30 hours, on and from 1<sup>st</sup> March to 15<sup>th</sup> March 2024.Interested students can enroll their names to Dr. Malini Basu, HOD Dept. of Microbiology. Enrollment starts from 15th February till 28<sup>th</sup> February 2024.

PRINCIPAL
Dhruba Chand Halder Colling
P.O.- D. Barasat, P.S.- Joy
South 24 Parganas, Pur- 742347

#### Department of Microbiology

### Report on Add-On course: Food Fermentation Technology: New <u>Product Design</u>

#### 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:New Product Designwas one.

It was organised by the Department of Microbiology of Dhruba Chand Halder College in collaboration Microbiologists Society India during 1<sup>st</sup> March to 15<sup>th</sup> March,2024.

Duration of the Course: 30hrs.

Class Schedule: Daily evening.

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

**Participants**: Both Hons & Gen stream students from Humanities, Social Sciences & Bio-Science domains. There were around 100 applicants; and eventually 90 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 nutritive values fermented in daily diet so that entrepreneurship schemes may be undertaken to produce fermented food with high consumer demand. For example production of milk

based fermented products like dahi, yogurt, cheese etc. 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. As a lesson learnt from the pandemic times these students have had the understanding the benefits for start-ups in this hour of employment crisis.

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.

Scanned with AltaScanner