



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; 30-
hrs Evening classes.
Capacity: 50 seats (first
come first basis)

Course Coordinators :- Dr. Malin
Basu Email:
dr.malinibasus@gmail.com
/9830392492

Registration form link:
<https://forms.gle/xGT99GPdMuM3sSCN6>



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. Biprakash 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 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. 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)

Jack
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

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Ref. No. DCHC/MICRO/23-24/2/Adh-on

Date 27/01/2024

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 1st March to 15th March 2024. Interested students can enroll their names to **Dr. Malini Basu** , HOD Dept. of Microbiology. Enrollment starts from **15th February** till **28th February 2024**.


27.1.24

PRINCIPAL

Dhruba Chand Halder College

P.O.- D. Barasat, P.S.- Jajpur

South 24 Parganas, Pin- 743372

Department of Microbiology

Report on Add-On course: Food Fermentation Technology: New
Product Design

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 Design” was one.

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



The block contains a handwritten signature in blue ink. Below the signature is a purple official stamp. The stamp text reads: 'Dhruba Chand Halder College', 'P.O. - D. Bagasai, P.S. - Jaynagar', and 'South 24 Parganas, Pin- 743377'.