"Social Transformation Through Dynamic Education"



Bharati Vidyapeeth's

Matoshri Bayabai Shripatrao Kadam Kanya Mahavidyalaya,

Kadegaon. Dist. Sangli

# **Department of Microbiology**

Certificate Course in

"Milk Microbiology"

2022-2023





# Bharati Vidyapeeth's Matoshri Bayabai Shripatrao Kadam Kanya Mahavidyalaya, Kadegaon. Dist. Sangli Department of Microbiology Brief Report: Certificate Course – Milk Microbiology

# Academic Year – 2022-23

#### **Program Details:**

- Title of the Activity: Certificate Course Milk Microbiology
- Programme Coordinator: Mr. S. S. Shinde
- Organizing Department: Department of Microbiology
- Number of Participants: 16
- Duration of the Course: 6 months
- Academic Year: 2022-23

#### Introduction:

The Certificate Course – Milk Microbiology, organized by the Department of Microbiology and coordinated by Mr. S. S. Shinde, was conducted during the academic year 2022-23. The program aimed to provide participants with a comprehensive understanding of milk microbiology, emphasizing its crucial role in ensuring the safety, quality, and hygiene of dairy products.

#### **Program Objectives:**

The Certificate Course – Milk Microbiology for the academic year 2022-23 was designed to achieve the following key objectives:

- 1. Holistic Knowledge: To equip participants with a deep understanding of the microbial dynamics within milk and dairy products.
- 2. Quality Assurance: To provide participants with the knowledge and skills needed to uphold the standards of safety, quality, and hygiene during milk production and processing.
- 3. Microbial Management: To educate participants about the diverse microbial communities present in milk, their impact on product quality, and the strategies required for effective control and management.

#### **Program Highlights:**

The program featured a comprehensive curriculum that combined theoretical learning with practical training. Participants engaged in lectures, interactive discussions, hands-on laboratory sessions, and workshops. The curriculum encompassed a wide range of topics, including:

- Microbial diversity in milk and dairy products
- Microbial identification and quantification techniques
- Microbial spoilage prevention and safety measures
- Quality control procedures and hygiene practices in milk processing
- Adherence to regulatory guidelines and industry standards

The practical sessions enabled participants to gain valuable hands-on experience in conducting microbial analyses, utilizing culturing techniques, and interpreting data.



# Bharati Vidyapeeth's Matoshri Bayabai Shripatrao Kadam Kanya Mahavidyalaya, Kadegaon. Dist. Sangli Department of Microbiology

#### **Participant Engagement:**

Throughout the course, participants demonstrated a high level of engagement and enthusiasm. Interactive discussions promoted the exchange of ideas and facilitated a collaborative learning environment. The hands-on laboratory sessions were particularly wellreceived, enabling participants to apply theoretical concepts in practical settings and enhance their practical skills.

#### Conclusion:

The Certificate Course – Milk Microbiology conducted during the academic year 2022-23, under the coordination of Mr. S. S. Shinde and organized by the Department of Microbiology, successfully achieved its objectives. By imparting comprehensive knowledge and practical skills related to milk microbiology, the program equipped participants with the tools required to contribute effectively to the dairy industry and related fields. The course, spanning six months, provided participants with a platform to bridge the gap between theoretical understanding and hands-on application in the realm of milk microbiology, preparing them for roles that demand expertise in ensuring the safety and quality of dairy products.



Dept. of Microbiology Bhered Vidyapeeth's M.B.S.K. Kanya Mahavidyalaya Kadegaon, Dist. Sangli







SHIVAJI UNIVERSITY, KOLHAPUR - 416 004, MAHARASHTRA PHONE : EPABX - 2609000, www.unishivaji.ac.in आजीवन अध्ययन व विस्तार विभाग, शिवाजी विद्यापीठ, कोल्हापूर DEPARTMENT OF LIFELONG LEARNING AND EXTENSION

Estd. 1962 "A++" Accredited by NAAC (2021) With CGPA 3.52

Prof. (Dr.) R. G. Pawar, MCA, Ph.D. Director प्रा. (डॉ.) आर. जी. पवार एम सी. ए., पी.एच.डी. संचालक

एसयु/डीएलएलई/१० 72 38

# प्रति,

#### मा.प्राचार्य/संचालक,

g.	श्रीपतराव	चौगुले	कला व विज्ञान	महाविद्यालय, माळवाडी - कोतोली,
<b>२</b> .	मातोश्री	बयाबाई	श्रीपतराव कदम	कन्या महाविद्यालय, कडेगाव

# विषय :- मिल्क मायकोबायोलॉजी अभ्यासक्रम (३ महिने कालावधी) सुरु करण्याबाबत...

महोदय/महोदया,

आपण मागणी केल्याप्रमाणे आजीवन अध्ययन व विस्तार विभागामार्फत आपणास **मिल्क मायकोबायोलॉजी अभ्यासक्रम (३ महिने कालावधी) अभ्यासकम** सुरु करण्यास मान्यता देण्यात आली आहे. तरी खालील बार्बीची व सोबत जोडलेल्या सूचनांनुसार पूर्तता करुन हा वर्ग सुरु करण्याबाबत कार्यवाही सुरु करावी.

- १. ही मान्यत फक्त शैक्षणिक वर्ष सन २०२२-२३ करीता आहे.
- २. हा वर्ग नोव्हेंबर, २०२२ मध्ये सुरु होणे आवश्यक आहे.
- अभ्यासकमाचा कालावधी हा नोव्हेंबर, २०२२ ते फेब्रुवारी, २०२३ या कालावधीमध्येच आयोजित करण्यात यावा. तसेच या अभ्यासकमाची परीक्षा फेब्रुवारी, २०२३ मध्ये घेण्यात येईल.
- ४. या अभ्यासक्रमाचे शैक्षणिक शुल्क व इतर शुल्क खालीलप्रमाणे जमा करुन घेण्यात यावे.

शैक्षणिक शुल्क	णिक शुल्क २०% प्रमाणे विभागामध्ये भरावयाचे शुल		माजी विद्यार्थी शुल्क		
<b>रु. ५००/</b> -	रु.१००∕-	<b>रु.२५∕</b> -	<b>रु.२५</b> /-		

५. उपरोक्त शुल्क मा. वित्त व लेखाधिकारी, शिवाजी विद्यापीठ, कोल्हापूर यांच्या नावे डी. डी. काढून अथवा शिवाजी विद्यापीठाच्या बॅक खात्यावर दि. ३० नोव्हेंबर, २०२२ पर्यंत भरुन विभागात त्याचे चलन जमा करावे.

निरतर शिक्षण अभ्यासकमाकरीता विद्यार्थ्यांना प्रवेशाकरीता कोणतीही सक्ती न करता ऐच्छिक स्वरूपात प्रवेश दयावा. आपण दिलेल्या सहकार्याबद्दल आभारी आहे आणि यापुढेही आपला सततचा सहभाग मिळावा. ही अपेक्षा. कळावे,

आपला विश्वास

(प्रा. डॉ. आर. जी. पवार) संचालक

सोबत :- १ अभ्यासक्रम सुरु करण्याबाबतच्या महत्वाच्या सूचना

२ अभ्यासकम सुरु करावयाच्या पत्राचा नमुना

३ प्रवर्ग नमुना तक्ता

४ आर्थिक प्रारुप

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दि. १३/११/२०२२

# SHIVAJI UNIVERSITY KOLHAPUR DEPARTMENT OF LIFELONG LEARNING & EXTENTION STUDENT DATA

# Academic Year: 2022-23

Name of Course: Milk Microbiology

Period: From February 2023 to April 2023

Name of the College: Bharati Vidyapeeth's, Matoshri Bayabai Shripatrao Kadam Kanya Mahavidyalaya Kadegaon. Dist. Sangli.

Apln	Name & Address	Qualification	Caste Religion	Admit. Fee	Alumni Fee	Tuition Fee	Total
<u>No.</u> 1.	Gharge Komal Tanaji At Post. Upale Mayani	B.Sc. III Microbiology (Appear)	Open Hindu Maratha	25	25	100	150
2.	Gharge Tanuja Rajendra At Post. Upale Mayani	,,	Open Hindu Maratha	25	25	100	150
3.	Jagtap Kajal Sambhaji At Post. Hungangaon Bk.	,,	Open Hindu Maratha	25	25	100	150
4.	Kadam Prajakta Dilip At Post. Hungangaon Bk.	,,	Open Hindu Maratha	25	25	100	150
5.	Kadam Sanika Dattatray At Post. Hungangaon Bk.	,,	Open Hindu Maratha	25	25	100	150
6.	Kokare Tejaswi Vasant At Post. Hanmantvadiye	"	NT C Hindu Dhangar	25	25	100	150
7.	Mane Nikita Aananda At Post. Ambegaon	,,	Open Hindu Maratha	25	25	100	150
8.	More Laxmi Dhanaji At Post. Aamrapur	,,	Open Hindu Maratha	25	25	100	150
9.	More Shruti Sayajirao At Post. Aamrapur	"	Open Hindu Maratha	25	25	100	150
10.	Mulani Lubna Harun At Post. Kadepur	"	OBC Muslim	25	25	100	150
11.	Patil Durga Arvind At Post. Shivajinagar	"	Open Hindu Maratha	25	25	100	150
12.	Patole Ashwini Babaso At Post. Chnchani	"	VJ A Hindu Ramoshi	25	25	100	150
13.	Pawar Nisha Shivaji At Post, Shivani	"	OBC Hindu Lohar	25	25	100	150
14.	Pawar Sanyogita Prakash At Post, Shivani	,,	Open Hindu Maratha	25	25	100	150
15.	Pisal Pratiksha Ambadas At Post. Chorade, Khatav	"	Open Hindu Maratha	25	25	100	150
16.	Salunkhe Samruddhi Dipak At Post. Upale Wangi	,,	Open Hindu Maratha	25	25	100	150
t	At Post. Upate wangi		Total	400	400	1600	2400

#### Student Data

80	ST	VJ NT	NT B	NT C	NT D	OBC	Open	Total
5.C.	5.1.	01	-	01	-	02	12	16
-		•••						

Mr. S. S. Shinde Go-ordinator Milk Microbiology

(Dr. V. Y. Kadam) I/C. Principal B.V.M.B.S.K. Kanya Mahavidyalaya Kadegaon, Dist. Sangh

# Shivaji University, Kolhapur Department of Lifelong Learning & Extension Milk Microbiology Theory Examination – April 2023

Date:	Time:	I neory Examination	і — Аргіі 2023	Marks: 50
			es to the right indicate	
			ect answer from the g	
				(10)
a) Pure milk has de	-			
i) 2.0 to 3.0	ii) 0.5 to 1.0		1.032 iv) 1.:	5 to 2.0
		th chemical like		
i) starch ii)	ammonia	iii) soap	iv) potassium dichro	mate
c) Dilution of meth	nylene blue used	in MBRT test is		
i) 1: 25 ii) 1	: 250	iii) 1: 2500	iv)1: 250000	
d) Average percent	age of casein in	milk is		
i) 2.5 ii) (	).0	iii) 5.0	iv) 0.5	
e)acid i	s produced durin	g curd formation.		
i) lactic ii)	pyruvic	iii) citric	iv) acetic	
f) Gerber's method	is used to determ	nine content	of milk.	
i) sugar ii)	fat iii)	protein iv) w	ater	
g) The most heat re	esistant pathogen	likely to be found in m	nilk is	
i) <i>E. coli</i> ii)	Coxiella burnetii	iii) S. aureu.	iv) B. subtili	s
h) The process of 1	pasteurization wa	s discovered by		
i) Robert Hook	ii) Louis Paste	eur iii) Robert K	och iv) H.G Khur	ana
i) The yellow colou	r of milk is due t	0		
i) carotene	ii) fat	iii) chlorophyll	iv) lactose	
j) The common sug	ar present in mill	k is		
i) sucrose	ii) lactose	iii) fructose iv) glu	icose	
2. Attempt any TV	WO.			(20)
a) Explain in brief	sources of contan	nination of milk.		
b) What is a milk q	uality control? Ex	xplain in details, any ty	vo tests used to determ	ine bacteriological quality
of milk .				
c) What is pasteurize	zation? Explain ir	n details the process of	pasteurization of milk	
3. Write short not	es on any FOUR	•		(20)
a) Preservation of r	nilk samples for c	lifferent tests.	b) Ropiness of milk	. ,
c) Alcohol test			d) Efficiency of Paste	eurization
e) Curdling of milk			f) Organoleptic test.	

# Shivaji University, Kolhapur Department of Lifelong Learning & Extension Milk Microbiology Theory Examination – April 2023

Marks: 50 Time: Date: Instructions: i) All Questions are compulsory. ii) Figures to the right indicate full marks. 1. Rewrite the following sentences by selecting the correct answer from the given alternatives. (10) a) Gerber's method is used to determine..... content of milk. i) sugar ii) fat iii) protein iv) water b) Chemical used for the pasteurization of milk sample is..... i) starch ii) ammonia iii) soap iv) potassium dichromate c) The most heat resistant pathogen likely to be found in milk is..... i) E. coli ii) Coxiella burnetii iii) S. aureus iv) B. subtilis d) ..... acid is produced during cured formation. i) lactic ii) pyruvic iii) citric iv) acetic e) Dilution of methylene blue used in MBRT test is..... i) 1: 25 ii) 1: 250 iii) 1: 2500 iv) 1: 250000 f) ..... temperature used for process of pasteurization. i) 62.8°c ii) 50°c iii) 58.2°c iv) 75°c g) The common sugar present in milk is..... i) sucrose ii) lactose iii) fructose iv) glucose h) The yellow colour of milk is due to..... i) carotene ii) fat iii) chlorophyll iv) lactose i) ..... test is used to check the efficiency of pasteurization of milk. i) MBRT ii) Resazurin iii) Saffranin iv) phosphatase j) A rapid fermentation of lactose in milk is called ..... fermentation. ii) Enhanced iii) Stormy iv) None of these i) Fast 2. Attempt any TWO (20)a. Define pasteurization. Explain in detail objectives and method of pasteurization. b. Describe in detail microbiological spoilage of milk. c. What is a milk quality control? Explain in details any two tests used to determine bacteriological quality of milk. 3. Write short notes on any four (20) a. Phosphatase test b. Laminar air flow cabinate

- c. Milk ropiness d. SPC of milk
- e. Clot on boiling f. Milk products

	Name :- Matoshri Bayabai Shripat Ionth :- March. 2023	rao Kadam l		epartment of I RE yalay, Kadegaon	SULT S	HEET f the Course : M					
			Paper I	Paper II	Grand	Percentage	Grade	REMARKS	Statement of Marks	Certificate No.	
	1		Theory	Practical	100	- Pe		RE	Stat	Gert	
eat No.	Name	Max.	50	50	100						
1	Gharge Komal Tanaji	Min.	<u>17</u> 40	45	85	85.00	A+	Pass	1		
•	C 3	7	40	47	91	91.00	A+	Pass	2		
2	Gharge Tanuja Rajendra V Jagtap Kajal Sambhaji V	4	44	44	89	89.00	A+	Pass	3		
4	Kadam Prajakta Dilip	+ +	37	40	77	77.00	A+	Pass	4		
4 5	Kadam Prajakta Dilip		43	40	88	88.00	A+	Pass	5		
6	Kokare Tejasvi Vasant		43	46	89	89.00	A+	Pass	6		
7	Mane Nikita Ananda		45	47	91	91.00	A+	Pass	7		
8	Mane Nikita Ahanda		42	45	87	87.00	A+	Pass	8		
<u>8</u> 9	More Shruti Savajirao		42	45	87	87.00	A+	Pass	9		
10	Mulani Lubna Harun		41	47	88	88.00	A+	Pass	10		
11	Patil Durga Arvind		42	45	87	87.00	A+	Pass	11		
12	Patole Ashwini Babasaheb		40	42	82	82.00	A+	Pass	12		
12	Pawar Nisha Shivaji		41	45	86	86.00	A+	Pass	13		
13	Pawar Sanvogita Prakash	+ +	36	42	78	78.00	A+	Pass	14		
14	Pisal Pratiksha Ambadas		41	44	85	85.00	A+	Pass	15		
16	Salunkhe Samruddhi Dipak		39	42	81	81.00	A+	Pass	16		
						,	In Grade A+ 16	In Grade A	In Grade B	In Grade C -	
	~		ndicates 70% & abov					Male	Female 16	Total 16	
Result	Checked by a) Read by :		dicates above 60% u licates above 45% u		1	No. of Candidate No. of Candidate		-	16	10	
	a) Read by : (P) b) Seen by : (R)		licates above 35% up			No. of Candidate			-		
					,	No. of Candidate		-	16		
Result Declared On : 24/04/2023 ASSISTANT PROFESSOR Department of Lifelong Learning and Exten SHIVAJI UNIVERSITY, KOLHAPUR			tension			Department of Life SHIVAJI UNI	DIRECTOR DIRECTOR Repartment of Lifelong Learning and Extension SHIVAJI UNIVERSITY, KOLHAPUR				