

Lesson Plan

Name of Faculty : Dr. Rubrinder Singh Sandhu
Discipline : Food Technology
Semester : 3rd
Subject : Introduction to Food Biotechnology Lab (BSC/8-P)
Lesson Plan Duration: 15 Weeks (from August, 2024 to November, 2024)
Work Load (Lecture/Practical) per week (in hours): **Practical 04 hours**

Practical			Practical's date and remarks		
Week	Lecture Day	Topic (Including Assignment/Test)	Date	HOD	Director-Principal
1 st	1	Study of compound microscope.			
2 nd	2	Study of autoclave, preparation and sterilization of nutrient broth and agar.(G1)			
3 rd	3	Study of autoclave, preparation and sterilization of nutrient broth and agar.(G2)			
4 th	4	Gram staining and study of morphology of bacterial cells (G1)			
5 th	5	Gram staining and study of morphology of bacterial cells (G2)			
6 th	6	Preparation of media, sterilization, serial dilution			
7 th	VIVA-VOCE-I				
8 th	7	Preparation of dahi and analyse its morphology. (G1)			
9 th	8	Preparation of dahi and analyse its morphology. (G2)			
10 th	9	Evaluate B.O.D (Biological Oxygen Demand) of waste water) (G1)			
11 th	10	Evaluate B.O.D (Biological Oxygen Demand) of waste water) (G2)			
12 th	11	Evaluate C.O.D (Chemical Oxygen Demand) of waste water . (G1)			
13 th	12	Evaluate C.O.D (Chemical Oxygen Demand) of waste water. (G2)			
14 th	13	Enlist various BIS standards for safer disposal of industrial waste water.			
15 th	VIVA-VOCE-II				