

B. K. Birla College of Arts, Science and Commerce, Kalyan

Autonomous Status

Certificate Course in Fermentation Technology

Syllabus

Food Fermentation Technology will provide theoretical and practical knowledge to students to develop their skills in the fermentation & microbiology sector. They will gain a deeper understanding of the microbes, fermentation process, food spoilage, processing and preservation of various kind of food and beverages and their application methods in food processing industry.

In order to enhance the knowledge in the area of Food Fermentation Technology, FFSQ, IGMPI has designed this programme. This is undertaken through theoretical knowledge and practical skill as both are essential to master the field of Food and Beverages industry.

Programme Structure

Module 1: Introduction to Food and Nutrition

Module 2: Basics of Food Microbiology

Module 3: Extrinsic and Intrinsic factors of microbial growth

Module 4: Fermentation process and their products

Module 5: Fermented Value added products

Module 6: Food Spoilage

Module 7: Food safety guidelines for microbiology

Module 8: Laboratory demonstration, practical and instrument handling

Module 9: Industry based Case Studies

Eligibility

Any graduation/ B.tech/ B.Sc. in Microbiology/ Life Sciences/ Botany/ Zoology/ Food Science/ Food Technology/ BE/ B.Pharm/ MBBS/ BDS/ BHMS/ BUMS/ BAMS or any other discipline. Diploma holders are eligible for our Executive Diploma, Industry Certificate, and Certificate Programmes.

Programme Deliverables

The accompanying training is appropriately aligned with the current Industry's expectations.

- – Interactive or online live sessions on all key areas of the programme giving all flexibility to the participants.
- – All the efforts are made by BKBC faculty members to make the entire programme modules easily understandable.
- – Assessment and evaluation for all the programme modules in order to enhance the levels of competencies and skills of the participants leading towards the objective of application in the job.
- – At the end of each programme modules, the trainers shall obtain feedback from the participants using specially designed questionnaires.
- – All learning and training delivery initiatives shall be conducted in English.