

# **BACHELOR OF SCIENCE IN FOOD TECHNOLOGY**

## **SEMESTER – II**

Laboratory Course-IV

Paper Code: BFT-206

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Full Marks: 100

1. Isolation of industrially important microorganism from natural environments and foods.
2. Study and operation of laboratory fermenter.
3. Laboratory scale production of microbial metabolites such as organic acids, lipids, exopolysaccharids etc.
4. BOD and COD measurements in industrial effluents.
5. Visit to related industries
6. Evaluation of microorganism in raw and processed products by using various techniques.
7. Study of factors influencing growth of microorganism.
8. Determination of effects of various preservatives including antibiotics on the suppression of microbial growth.
9. Development of cell culture using various techniques and development of probiotics in lab

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