

**Indira Gandhi National Open University  
Regional Centre Nagpur**

**Counseling schedule for practical course of PGDFSQM**

**Course: MVPL-002**

**Course Title: Chemical analysis and Quality assurance**

**Name of the Counsellor: Dr. Savita Zambre**

<b>Sr. No.</b>	<b>Session</b>	<b>Experiment</b>	<b>Date</b>	<b>Time</b>
1	2	Orientation to practical counselling. Calibration of glassware. Preparation of standard volumetric solutions.	30/10/2022 (Sunday)	9am-1pm <b>Off Line</b>
2		Moisture in food product by hot air oven drying method. pH of food products by using pH meter	30/10/2022 (Sunday)	2pm-6pm <b>Off Line</b>
3	2	Crude fat in food products by Soxhlet extraction method. Total ash content in food products.	6/11/2022 (Sunday)	9 am-1pm 2 pm-6 pm <b>Off Line</b>
4	1	Specific gravity of oils and fats. Peroxide value of oil and fats.	9/11/2022 (Wednesday)	9 am-1pm <b>Online</b>
5	2	Iodine value in oils and fat. Acid insoluble ash in food products. Starch in cereal grains by acid hydrolysis method.	12/11/2022 (Saturday)	9 am-1pm 2 pm-6 pm <b>Off Line</b>
6	2	Determination of Protein content in Food products by Kjeldhal method.	13/11/2022 (Sunday)	9am-1pm 2pm-6pm <b>Off Line</b>
7	1	Determination of crude fibre in food sample	16/11/2022 (Wednesday)	9am-1pm <b>Online</b>
8	2	Saponification value in oil and fats. Free fatty acids and acid value in oil.	19/11/2022 (Saturday)	9 am-1pm 2 pm-6 pm <b>Off Line</b>
9	2	Determination of Gluten content in wheat flour.	20/11/2022 (Sunday)	9 am-1pm 2 pm-6 pm <b>Off Line</b>
10	2	Sensory evaluation of Food Products-Hedonic Rating Test. Selection of Sensory panellists	23/11/2022 (Wednesday)	9 am-1pm <b>Online</b>
11	2	Sensory evaluation laboratory.	26/11/2022 (Saturday)	9 am-1pm 2 pm-6 pm <b>Off Line</b>
12	1	Unguided experiment.	27/11/2022 (Sunday)	9 am-1pm <b>Off Line</b>
	<b>Total</b>	<b>18</b>		

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Coordinator, IGNOU LSC 1660

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Course Code: MVPI-001

Name of the Counsellor: **Dr. Sheetal Deshmukh**

S.no.	Session	Name of experiment	Date	Time
1	1	Introduction to the basic microbiology laboratory practices Cleaning and methods of sterilization	4/11/2022 (Friday)	11am-3pm <b>Online</b>
2	1	Cultivation and sub culturing of microbes Staining Techniques	11/11/2022 (Friday)	10am-2pm <b>Online</b>
3	1	Detection of Coliforms and indicator organism 1)Most probable number Detection of Coliforms and indicator organism	18/11/2022 (Friday)	10am-2pm <b>Online</b>
4	1	1)Confirmed and completed tests Membrane Filter Technique Interpretation of microbiological data and its inferences	25/11/2022 (Friday)	10am-2pm <b>Online</b>
5	2	Standard plate count method Direct microscopic examination of foods Enumeration of fungi (yeast and molds)	3/12/2022 (Saturday)	9am-1pm 2pm-6pm <b>Off line</b>
6	2	Assessment of air using surface impingement method Assessment of surface sterilization using swab and rinse method	4/12/2022 (Sunday)	9am-1pm 2pm-6pm <b>Off line</b>
7	1	Unguided Experiment	11/12/2022 (Sunday)	10am-2pm <b>Off line</b>
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Course Code: **MVPL-001**

Name of the Counsellor: **Jitendra Motwani**

<b>S.no.</b>	<b>Session</b>	<b>Experiment</b>	<b>Date</b>	<b>Time</b>
1	1	Development of GHP and GMP plan for a food factory (module 1)	05/11/2022 (Saturday)	10am-2pm <b>Online</b>
2	1	Development of GHP and GMP plan for a food factory (module 2)	07/11/2022 (Monday)	2pm-6pm <b>Online</b>
3	1	Development of the process flow for the food establishment including all the inputs, outputs & interim loops	17/11/2022 (Thursday)	2pm-6pm <b>Online</b>
4	1	Development of FSMS module 1 Development of methodology as per clause 7.4.4 of ISO 22000 for food establishment	21/11/2022 (Monday)	2pm-6pm <b>Online</b>
5	1	Development of FSMS module 2 Development of FSMS module 3	24/11/2022 (Thursday)	10am-2pm <b>Online</b>
6	1	Development of FSMS module 4, Traceability system Application of ISO 9001 model Food laws ( module 1) Food laws ( module 2)	28/11/2022 (Monday)	10am-2pm <b>Online</b>
7	1	Matrix preparation to find correspondence between ISO 22000, HACCP series and BRC and any other related standard	29/11/2022 (Tuesday)	10am-2pm <b>Online</b>
8	2	Understanding ISO 17025 requirement for FSMS and QMS. Auditing	30/11/2022 (Wednesday)	10am-2pm <b>Online</b>
9		Module 3 Module 4	30/11/2022 (Wednesday)	10am-2pm <b>Online</b>
10	2	Module 5 Module 6 Module 7	5/12/2022 (Monday)	10am-2pm <b>Online</b>
11	1	Unguided Experiment	11/12/2022 (Sunday)	2pm-4pm <b>Off line</b>
	<b>Total</b>	<b>12</b>		

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