

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

**Counseling schedule for practical course of PGDFSQM/ MSCFSQM**

**Study Centre: Department of Food Technology,  
Laxminarayan Innovation Technological University**

**Course: MVPL-001                      Course Title: Food Safety and Quality Auditing assurance  
Name of the Counsellor: Mr Prashant Lungade**

<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)	25/2/2024	2pm-6pm
2	1	Development of GHP and GMP plan for a food factory (module 2)	3/3/2024	2pm-6pm
3	1	Development of the process flow for the food establishment including all the inputs, outputs & interim loops	9/3/2024	2pm-6pm
4	2	Development of FSMS module 1 Development of methodology as per clause 7.4.4 of ISO 22000 for food establishment	10/3/2024	9am-1pm 2pm-6pm
5	1	Development of FSMS module 2 Development of FSMS module 3	16/3/2024	2pm-6pm
6	2	Development of FSMS module 4, Traceability system Application of ISO 9001 model Food laws (module 1) Food laws (module 2)	17/3/2024	9am-1pm 2pm-6pm
7	2	Matrix preparation to find correspondence between ISO 22000, HACCP series and BRC and any other related standard	23/3/2024	9am-1pm 2pm-6pm
8	2	Understanding ISO 17025 requirement for FSMS and QMS. Auditing	24/3/2024	9am-1pm 2pm-6pm
9	2	Module 3 Module 4 Module 5	30/3/2024	9am-1pm 2pm-6pm
10	1	Module 6 Module 7	31/3/2024	9am-1pm
11	1	Unguided Experiment	31/3/2024	2pm-6pm
	<b>Total</b>	<b>16</b>		

Dr.(Mrs.)SnehaKaradbhajne  
Programme Coordinator,  
IGNOULSC1660

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**Counseling schedule for practical course of PGDFSOM/ MSCFSOM**

**Study Centre: Department of Food Technology,  
Laxminarayan Innovation Technological University**

**Course: MVPL-002**

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

**Name of the Counsellor: Dr. Mrs 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.	6/1/2024	9.30am-1.30pm 2-6pm
2	2	Moisture in food product by hot air oven drying method. pH of food products by using pH meter	13/1/2024	9.30am-1.30pm
3	1	Crude fat in food products by soxhlet extraction method.	14/1/2024	9.30am-1.30pm
4	1	Specific gravity of oils and fats. Peroxide value of oil and fats.	20/1/2024	9.30am-1.30pm
5	1	Iodine value in oils and fat. Saponification value in oil and fats.	21/1/2024	9.30am-1.30pm
6	1	Total ash content in food products. Free fatty acids and acid value in oil.	27/1/2024	9.30am-1.30pm
7	1	Acid insoluble ash in food products.	28/1/2024	9.30am-1.30pm
8	2	Starch in cereal grains by acid hydrolysis method. Determination of Gluten content in wheat flour.	3/2/2024	9.30am-1.30pm 2-6pm
9	1	Determination of crude fibre in food sample.	4/2/2024	9.30am-1.30pm
10	1	Determination of Protein content in Food products by Kjeldhal method, Digestion	10/2/2024	9.30am-1.30pm
11	1	Determination of Protein content in Food products by Kjeldhal method., Distillation.	11/2/2024	9.30am-1.30pm
12	1	Sensory evaluation laboratory. Selection of Sensory panelists. Sensory evaluation of Food products-Hedonic Rating Test.	17/2/2024	9.30am-1.30pm
13	1	Volatile oil in spices. Refractive index of oils and fats.	18/2/2024	9.30am- 1.30pm
14	1	Unguided experiment.	24/2/2024	9.30am-1.30pm
	<b>Total</b>	<b>17</b>		

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**Counseling schedule for practical course of PGDFSOM/ MSCFSOM**

**Study Centre: Department of Food Technology,  
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**Course: MVPI-001                      Course Title: Food Microbiology  
Name of the Counsellor: Dr. Sheetal Deshmukh**

<b>S.no.</b>	<b>Session</b>	<b>Name of experiment</b>	<b>Date</b>	<b>Time</b>
1	1	Introduction to the basic microbiology laboratory practices Cleaning and methods of sterilization	7/1/2024	2pm-6pm
2	1	Cultivation and sub culturing of microbes	14/1/2024	2pm-6pm
3	1	Staining Techniques	20/1/2024	2pm-6pm
4	1	Standard plate count method	21/1/2024	2pm-6pm
5	1	Direct microscopic examination of foods	27/1/2024	2pm-6pm
6	1	Enumeration of fungi (yeast and molds)	28/1/2024	2pm-6pm
7	1	Assessment of air using surface impingement method	10/2/2024	2pm-6pm
8	1	Assessment of surface sterilization using swab and rinse method	11/2/2024	2pm-6pm
9	1	Detection of Coliforms and indicator organism 1)Most probable number	17/2/2024	2pm-6pm
10	1	Detection of Coliforms and indicator organism 1)Confirmed and completed tests Membrane Filter Technique	18/2/2024	2pm-6pm
11	1	Interpretation of microbiological data and its inferences	24/2/2024	2pm-6pm
12	1	Unguided Experiment	2/3/2024	2pm-6pm
	<b>Total</b>	<b>12</b>		

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