

<i>Semester</i>	<i>Paper Code</i>	<i>Paper Name</i>	<i>Unit</i>	<i>Course Outcome</i>
<b>UG Semester I</b>	CC101 (TH)	INTRODUCTION TO MICROBIOLOGY AND MICROBIAL DIVERSITY	Unit 1	To have a basic overview of history and developments of Microbiology
			Unit 2	1. To understand the basic classification system and general characteristics of prokaryotic and eukaryotic microbes 2. To understand the details of microscopic fungal, algal and protozoan characters, body structures and life cycles
			Unit 3	To have a basic overview of Microbiology as the research and job oriented subject as well as its usage in different areas of daily life
	CC101 (PR)			1. To have a basic overview of good laboratory practices of Microbiology. 2. To understand the basic working principle of different instruments used in Microbiology. 3. To study different eukaryotic microbial cell structures through temporary and permanent mounts. 4. To enumerate and determine microbes and their cell size
	SEC101 (TH)		FOOD FERMENTATION TECHNIQUES AND PACKAGING	Unit 1
		Unit 2		To understand the preparation of inoculums, types of microorganisms involved and production process of milk based fermented foods
		Unit 3		To understand the preparation of inoculums, types of microorganisms involved and production process of grain based fermented foods
		Unit 4		To understand the preparation of inoculums, types of microorganisms involved and production process of vegetable based fermented foods
		Unit 5		To understand the involvement of microorganisms in meat and fish based fermented foods
		Unit 6		To have a knowledge about the benefits of available probiotics
Unit 7		To have the basic ideas related to control microbiological quality of foods and the quality systems		
Unit 8		To understand the basic principles and importance of different types of packaging in food industries		