B.SC Sem VI (Food and Dairy microbiology) Paper XV

 **ASSIGNMENT TOPIC**

|  |  |
| --- | --- |
| **Name** | **Topic** |
| Anisha | Foods as a substrate for microorganism |
| Adeeba | Food borne Diseases |
| Sanjukta | Food sanitation and control |
| Shaiba | Fermented foods: dosa , sauerkraut,soy sauce tempeh and probiotics. |
| Purnima | Food borne diseases |
| Madhumita | Dairy starter culture, cheese, dahi |
| Nutan | Chemical method of food preservation |
| Rani | Microbial spoilage of various food |
| Neha | Treatment and safety of drinking water, MPN test |
| Naveenta | Foods as a substrate for microorganism |
| Nisha | Microbial spoilage of food |
| Priti Rai | Physical method of food preservation |
| Priti priya | Food sanitation and control |
| Pallavi | Chemical method of food preservation |
| Lalita | Method for detecting potability of water samples |
| Poonam | Fermented dairy products: yoghurt kumiss, kefir,acidophilus milk |
| Hari | Fermented food: yoghurt, dahi and cheese |
| Ravi | Fermented food: dahi and cheese |
| Shivam | Chemical method of food preservation |
| Shubham | Microbial spoilage of various food |
| Suman | Physical method of food preservation |
| Man Masih | Fermented foods: dosa , sauerkraut ,soy sauce tempeh and probiotics. |
| Kishore | Food as a substrate for microorganism |
| Rechel | Food sanitation and control |
| Suraj | Treatment and safety of drinking water |
| Akash | Fermented dairy products: yoghurt kumiss, kefir,acidophilus milk |
| Vikas |  Fermented food: yoghurt, dahi and cheese |
| Harsh | Method for detecting potability of water samples |
| Aaryan | Dairy starter culture, cheese, dahi |