TRAINING IN FOOD MICROBIOLOGY

Ist Week - Basics of Microbiology

Day 1: Lab safety and Procedures, molarity, normality & Serial Dilution
Day 2: Aerobic Mesophilic Plate count- Streaking & Plate Count
Day 3: Growth Curve Analysis of Microbial Culture
Day 4: Enumeration of Food Microbes & Colony Counting
Day 5: Colony Morphology & Survival Analysis

IInd Week - Bio-Chemical Assay & Microbial Screening

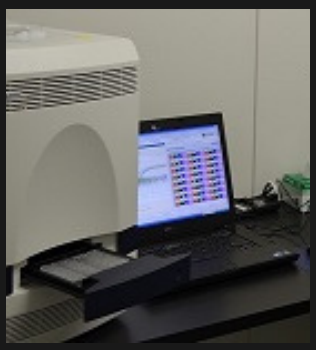
Day 1: Biochemical testing - Gram Staining & Motility Analysis
Day 2: Catalase test, Coagulase test & Oxidase test
Day 3: Indole test, Citrate test & Urease test
Day 4: Direct Microscopic Examination of Food Products
Day 5: Detection and confirmation of *Salmonella species* in Food Sample

IIIrd Week - Food Genetics & GMO Analysis

Day 1: Extraction, Purification and optimisation of both food microbial DNA
Day 2: Qualitative analysis by electrophoresis, gel Docking and quantitative analysis
Day 3: PCR- Random Amplification of Polymorphic DNA for bacteria communities
Day 4: PCR Multiplexing analysis for meat adulteration
Day 5: GMO Detection in Food Products

IVth Week - Real Time PCR & Metagenomics Analysis

Day 1: RNA Extraction & QC Analysis of Food Sample
Day 2: cDNA Synthesis & Real Time PCR run
Day 3: Data Analysis of Real Time PCR experiment
Day 4: Characterisation of microbes through *lacto* gene16s rDNA
Day 5: Data Q.C & Manipulation, Mapping, Metagenomic Analysis, Genome Diversity & Phenotype Association



Vth Week - Project Work

We will share our ideas and decide for small piece of research in limited time frame.

Cost of Training : Training Only -INR 10,000 / -
Training + Project - INR 12,000/-

Duration : 80 to 100 Hrs or 4 to 6 Weeks

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