

# Report of Short Term Course

On

## Fermented Foods ,Prebiotics, & Probiotics

### ➤ Objectives

- To study & understand the basics fermented foods, prebiotics, & probiotics
- To prepare different fermented foods

### ➤ Course Details ‘Fermented Foods ,Prebiotics & Probiotics

- A Short Term Course on ‘Fermented Foods Prebiotics & Probiotics was conducted by the Dept of Microbiology
- The Course duration was 30 hours
- The Period of the course was 16/8/2018 – 31/8/2018
- The Time of the course was daily from 1.24- 3.00pm
- The Students were from only microbiology dept
- Belonging to B.Sc-I,II,III Year
- Total 41 students were enrolled
- The syllabus consisted of two papers
- First paper was theory namely”Basics of fermented foods prebiotics & probiotics” (25 Marks)
- Second paper was practical on fermented foods (25 Marks)
- Also the course had a visit to dairy
- At the end of the course examination was conducted & evaluated
- The prizes ( first, Second, & Third was Distributed)

## Glimpsis Of the Course



