Add-On- Program on "Bioinstrumentation"

Organized by
Department of Physiology, Tamralipta Mahavidyalaya
Tamluk, Purba Medinipur

Duration: One week, Course starts from 22nd May 2023 to 27th May, 2023. Time: 10:30 AM to 3.30 PM (Approx.)

Eligibility: Passed 1st Semester in Life Science. The Candidate should have basic idea of Bio Instruments.

Admission: Application form will be issued from the Department of Physiology, Tamralipta Mahavidyalaya. Filled in application form shall be submitted at the Department within 15th May, 2023. Admission shall be on first come first serve basis.

Intake Capacity: 20

Course Fee: The course is free to enrol and learn.

Evaluation: Class Performance: 30%
End Course Examination: 70%
Total Marks: 100 ; Passing Marks: 40

LEARNING OUTCOME

- Discuss the applications of biophysics and principle involved in bioinstruments.
- Describe the methodology involved in biotechniques.
- Describe the applications of bioinstruments.
- Demonstrate knowledge and practical skills of using instruments in biology and medical field.
- Perform techniques involved in molecular biology and diagnosis of diseases.
- Update current knowledge regarding biomedical engineering involving new methods and the instrumentation.

Dr. Abdul Motin
Principal

Dr. Swati Chattopadhyay Sinha
HOD, Dept. Of Physiology

Dr. Subhashree Basu
Coordinator

Add-On- Program on "Food Microbiology and Food Safety"

Organized by
Department of Physiology, Tamralipta Mahavidyalaya
Tamluk, Purba Medinipur

Duration: One week, Course starts from 16th May 2023 to 22nd May, 2023. Time: 10:30 AM to 3.30 PM (Approx.)

Eligibility: Passed 1st Semester in Life Science. The Candidate should have basic idea of microbiology .

Admission: Application form will be issued from the Department of Physiology, Tamralipta Mahavidyalaya. Filled in application form shall be submitted at the Department within 10th May, 2023. Admission shall be on first come first serve basis.

Intake Capacity: 20

Course Fee: The course is free to enroll and learn.

Evaluation: Class Performance: 30%
End Course Examination: 70%
Total Marks: 100 ; Passing Marks: 40

LEARNING OUTCOME

- The scope of food microbiology and food safety.
- To learn various techniques for enumeration and control of microorganisms in food.
- To gain the essential knowledge and applications of various techniques for preserving food .
- To understand the role of different microorganisms in food spoilage, food fermentation, and foodborne diseases.
- To comprehend the microbiological quality control and foodborne illnesses investigation procedures for ensuring food safety and hygiene.
- To understand current national and international food safety rules and regulations.

Dr. Abdul Motin
Principal

Dr. Swati Chattopadhyay Sinha
HOD, Dept. Of Physiology

Dr. Amit Karmakar
Coordinator