

FOOD MICROBIOLOGY- PRACTICAL SCHEDULE – FBM

	Day1	Day2	Day3	Day4	Day5
9am - 11am	Practical A Gp 1 and Gp 2 (General discussion with video) Location Lecture hall	Practical B Gp 1 and Gp 2 (General discussion with video) Location Lecture hall	Practical c & D Gp 1 and Gp 2 (General discussion with video) Location Lecture hall	Practical E & F Gp 1 and Gp 2 (General discussion with video) Location Lecture hall	Continuation of Practical F Gp 1 & Practical G LP Lab Continuation of Practical F Gp 1 & Practical G LP Lab
11 am – 1 pm	Practical A Gp 1 LP Lab	Practical B Gp 1 LP Lab	Practical c & D Gp 1 LP Lab	Practical E & F Gp 1 LP Lab	
2 pm – 4 pm	Practical A Gp 2 LP Lab	Practical B Gp 2 LP Lab	Practical c & D Gp 2 LP Lab	Practical E & F Gp 2 LP Lab	

Practical

- A. Introduction to the lab**
- B. Introduction- commonly used equipment and glassware**
- C. Introduction to culture media and nutrition**
- D. Media preparation (Broth, solid media, semi-solid media and slants)**
- E. Sampling and sample preparation**
- F. Enumeration of bacteria in a food sample (enumeration techniques)**
- G. Organisms Identification by gram staining and microscope handling**

Students will be divided in to two groups

Gp 1

Gp 2