



**B. Sc. (MICROBIOLOGY) SEMESTER-II  
Paper-II  
(Food Microbiology and Milk Microbiology)**

**UNIT-I**

Classification of food on the basis of ease of spoilage

<https://youtu.be/OqIl8fBWJBs?si=NTKF2MwrL2h9Pevl>

Sources of microorganisms in food, Microbial load

[https://youtu.be/3qV0cqhH3JA?si=2\\_IKAt2m1CSbpwNA](https://youtu.be/3qV0cqhH3JA?si=2_IKAt2m1CSbpwNA)

Spoilage of Vegetables

<https://youtu.be/OqIl8fBWJBs?si=pzR3jYkjxtJWNZ9o>

Spoilage of meat and meat products

[https://youtu.be/dHYmrly-4uI?si=y\\_aihe9y3ZjmTV30](https://youtu.be/dHYmrly-4uI?si=y_aihe9y3ZjmTV30)

Spoilage of canned food

<https://youtu.be/rlhILfmQEAM?si=pUWWU21urgkbNeP4>

**UNIT-II**

Food preservation

<https://youtu.be/M5bUdeRfIW8?si=KYQatYZz8sq-o2jm>

Physical methods of food preservation

[https://youtu.be/62Vz5\\_ooZGM?si=ZfXJmakXYAMNsbE](https://youtu.be/62Vz5_ooZGM?si=ZfXJmakXYAMNsbE)

Chemical methods of food preservation

<https://youtu.be/HTIetKeQx1g?si=jLVtrHsCzq4Wl4MW>



### **UNIT-III**

Composition of milk

<https://youtu.be/bGPgzH1p7dM?si=nnZ-KeI72BYyFiuT>

Sources of microorganisms in milk

<https://youtu.be/dW7rPrGH7vY?si=sg-kLBLMv7YDY3Uf>

Preservation techniques

<https://youtu.be/1MAGYkCpMPg?si=oA00-oLL9dWxx9hP>

Phosphatase test

[https://youtu.be/Zuxgo5todIE?si=pmNc57PqU\\_1WRvcn](https://youtu.be/Zuxgo5todIE?si=pmNc57PqU_1WRvcn)

MBRT

<https://youtu.be/0fsYqmzuJSE?si=nRT-AW4IUxoNB-bv>

Curd production

[https://youtu.be/76rqxH\\_SkCg?si=-s2knPRp5ke3PFoP](https://youtu.be/76rqxH_SkCg?si=-s2knPRp5ke3PFoP)

Cheese production

<https://youtu.be/KfYCKcoEIo?si=O0vJErPp4zfGtZ2P>

Cottage cheese production

<https://youtu.be/0d9cdM1QSc4?si=1BmokxAtjgo0e4XU>



#### **UNIT-IV**

Food poisoning- food intoxication and food infection

<https://youtu.be/L3pI6CISTZE?si=3gnFmwMvEL5taQMQ>

Clostridium food poisoning

[https://youtu.be/MFwj\\_dB\\_6c0?si=iQ\\_E55mjs1ZQBTjE](https://youtu.be/MFwj_dB_6c0?si=iQ_E55mjs1ZQBTjE)

Staphylococcal enterotoxic poisoning

[https://youtu.be/K3e5FBRwoD8?si=dfsUiv63\\_39aSgJU](https://youtu.be/K3e5FBRwoD8?si=dfsUiv63_39aSgJU)

Bacillus cereus food poisoning

[https://youtu.be/qQpx7qRKReU?si=E6ij771EyM\\_s8ehT](https://youtu.be/qQpx7qRKReU?si=E6ij771EyM_s8ehT)

Alfatoxin

<https://youtu.be/TGbgaSUzWuQ?si=-A6VCWIU65MbN3X5>

FSSAI

[https://youtu.be/D6W-GvgG6Z4?si=qCvyPcNOpMIL\\_ufr](https://youtu.be/D6W-GvgG6Z4?si=qCvyPcNOpMIL_ufr)

HACCP

<https://youtu.be/FvUmxUkwTkg?si=FnwCiCZ63R15TWA0>