

Practical Counselling/Exam Schedule PGDFSQM/MSCFSQM 21.08.2025 to 31.08.2025

IGNOU LSC 88002 (Swami Keshwanand Rajasthan Agricultural Univ. Bikaner)

Sr. No	Day	Date	Theory / Practical	Timing	Course Code	Title	Block & Unit / Experiment	Counsellor
1	Thursday	21.08.25	Practical	07.00 am - 11.00 am	MVPI 001	Food Microbiology	1. Introduction to the Basic Microbiology Laboratory Practices 2. Cleaning and Methods of Sterilization	1
			Practical	11.15 am - 03.15 pm	MVPI 001	Food Microbiology	3. Cultivation and Sub-culturing of Microbes 4. Staining Techniques	2
			Practical	03:30 pm to 07:30 pm	MVPI 001	Food Microbiology	5. Standard Plate Count Method 6. Direct Microscopic Examination of Foods	3
2	Friday	22.08.2025	Practical	07.00 am - 11.00 am	MVPI 001		7. Enumeration of Fungi (Yeasts and Molds) 8. Assessment of Air using Surface Impingement Method	3
			Practical	11.15 am - 03.15 pm	MVPI 001	Food Microbiology	9. Assessment of Surface Sterilization using Swab and Rinse Method	1
			Practical	03:30 pm to 07:30 pm	MVPI 001	Food Microbiology	10.Detection of Coliforms and Indicator Organisms(1) Most Probable Number 11.Detection of Coliforms and Indicator Organisms(2) Confirmed and Completed Tests, Membrane Filter Techniques	2
3	Saturday	23.08.2025	Practical	07.00 am - 11.00 am	MVPI 001	Food Microbiology	12.EXPERIMENT 12Interpretation of Microbiological Data and its Inferences	2
			Practical exam	12.00 am – 04:00 pm	MVPI 001	Food Microbiology	Food Microbiology (MVPI 001)	3 + External
4	Sunday	24.08.2025	Practical	07.00 am - 11.00 am	MVPL 001	Food Safety and Quality Auditing	1. Visit to a nearby Food Establishment 2. GHP and GMP in a Food Factorya) Identifying the Key Focus Areas for GHP and GMPb) Identifying Gaps in its Implementationc) Closure Plans for Identified Gaps in a Food Factory/ Food Outlet	1
			Practical	11.15 am - 03.15 pm	MVPL 001	Food Safety and Quality Auditing	3. Developing the Process Flow for the Food Establishment Including all the Inputs, Outputs and Interim Loops 4. Development of Methodology (Decisions Trees) as per Clause 7.4.4 of ISO 22000 for a Food Establishment 5. Developing FSMS (Module 1)a) Data Collection and Hazard Identification (Physical, Chemical and Biological)b) Hazard Analysis (Using FMEA Technique for Risk Assessment)	3
			Practical	03:30 pm to 07:30 pm	MVPL 001	Food Safety and Quality Auditing	6. Developing FSMS (Module 2)a) Development of OPRP (Operational Pre-requisite Programme) and Development of HACCP Plan (Critical Limits including Rationale for Limits), Monitoring Procedure, Correction and Corrective Measures)b) Managing Unsafe Product 7. Developing FSMS (Module 3)a) Verification and Validation of Control Measures (OPRP and HACCP Plan) as per Codex Guidelines on Validationb) Emergency Situation, Preparedness and Response Planc) Communication (External and Internal)	2
5	Monday	28.08.2025	Practical	07.00 am - 11.00 am	MVPL 001	Food Safety and Quality Auditing	8. Developing FSMS (Module 4): Traceability System as a Tool for, Recall/ Withdrawal (ISO 22005: 2007) 9. Application of ISO 9001 Modela) Understanding Process Approachb) Defining Quality Policy and Objectivesc) Correction, Corrective Action and Preventive Actiond) Continual Improvement	3
			Practical	11.15 am - 03.15 pm	MVPL 001	Food Safety and Quality Auditing	10.Food Laws (Module 1)Identification of Legal Requirements for following Food Groups/Products/Standards: a) Fruits and Vegetable Products b) Dairy products c) Meat and Meat Products d) Cereal/Pulses/Oil Seeds Products e) Fish and Sea Foods f) Ready to Eat Foods 11.Food Laws (Module 2)Hygienic Requirements for Manufacturing Premises as Prescribed by Law	2
			Practical	03:30 pm to 07:30 pm	MVPL 001	Food Safety and Quality Auditing	12.Food Laws (Module 3)Design a Label for any Food Product 13.Matrix Preparation to Find Correspondence between ISO 22000, HACCP Series and BRC and any other Related Standard (Food Retail ManagementBasic Requirements)	1

6	Tuesday	26.08.2025	Practical	07.00 am - 11.00 am	MVPL 001	Food Safety and Quality Auditing	14. Understanding ISO 17025 Requirements for 9001 and Clause 8.3 in ISO 22000:2005 15. Audit Planning) Role and Responsibilities of Auditors and Lead Auditors and Pre-audit Information Required to Plan the Audit (Module 1)b Preparation of an On-site Audit Plan that is Appropriate to the Audit Scope (Stage 1 and Stage 2) (ISO:22003 and 17021) (Module 2)	1
			Practical	11.15 am - 03.15 pm	MVPL 001	Food Safety and Quality Auditing	16. Produce an Audit Checklist Including Salient Features of ISO 9001 and FSMS 22000 (Module 3) 17. Document Review as per the Case Study (Module 4)	2
			Practical	03:30 pm to 07:30 pm	MVPL 001	Food Safety and Quality Auditing	18. Auditing (Module 5)a Conducting the Opening Meeting and Closing Meeting (as per ISO: 19011) b) Establishing Qualification Criteria for Auditors and Lead Auditors (ISO 17021 and ISO 22003 for a Food Industry 19. Mock Audit Exercise to Develop Interpersonal Skills Information Gathering Techniques and Exercising Objectivity in the Review of Evidences Collected (Module 6)	3
7	Wednesday	27.08.2025	Practical	07.00 am - 11.00 am	MVPL 001	Food Safety and Quality Auditing	20. Post Audit Activities (Module 7)a) Report Writing, including Writing Valid, Factual and Value adding Nonconformity Reportb) Proposals for Corrective Action and Follow Up	1
			Practical exam	12.00 am – 04:00 pm	MVPL 001	Food Safety and Quality Auditing	Food Safety and Quality Auditing (MVPL 001)	2+ External
8	Thursday	28.08.2025	Practical	07.00 am - 11.00 am	MVPL 002	Chemical Analysis and Quality Assurance	1. Calibration of Glassware 2. Preparation of Standard Volumetric Solutions 3. Determination of Moisture in Food Products by Hot Air Oven-drying Method 4. Determination of Moisture in Food Products Using Karl Fischer Titration Method 5. Determination of Moisture in Food Products by Dean and Stark Method 6. Determination of Protein Content in Food Products by Kjeldahl Method	3
			Practical	11.15 am - 03.15 pm	MVPL 002	Chemical Analysis and Quality Assurance	7. Determination of Crude Fat in Foods by Soxhlet Extraction Method 8. Determination of Total Fat in Foods by Rose Gottlieb Method 9. Determination of Volatile Oil in Spices 10. Determination of Starch in Cereal Grains by Acid Hydrolysis MethodDetermination of Starch in Cereal Grains by Glucoamylase Method	2
			Practical	03:30 pm to 07:30 pm	MVPL 002	Chemical Analysis and Quality Assurance	11. Determination of Crude Fibre in Food Sample 12. Determination of Total Ash Content in Food Products 13. Determination of Acid Insoluble Ash in Food Products 14. Determination of pH of Food Products by Using pH Meter	1
9	Friday	29.08.2025	Practical	07.00 am - 11.00 am	MVPL 002	Chemical Analysis and Quality Assurance	15. Determination of Free Fatty Acids and Acid Value in Oils and Fats 16. Determination of Unsaponifiable Matter in Oils and Fats 17. Determination of Melting Point or Solidification Point of Oils and Fats 18. Determination of Refractive Index of Oils and Fats	2
			Practical	11.15 am - 03.15 pm	MVPL 002	Chemical Analysis and Quality Assurance	19. Determination of Specific Gravity of Oils and Fats 20. Determination of Titre Value of Oils and Fats 21. Determination of Colour of Oils and Fats by Lovibond Tintometer 22. Determination of Iodine Value in Oils and Fats	3
			Practical	03:30 pm to 07:30 pm	MVPL 002	Chemical Analysis and Quality Assurance	23. Determination of Saponification Value in Oils and Fats 24. Determination of Acetyl Value and Hydroxyl Value in Oils and Fats 25. Determination of Allyl Isothiocyanate in Mustard Oil 26. Determination of Reichert Meissl (RM) Value and Polenske Value (PV) in Oils and Fats	1
10	Saturday	30.08.2025	Practical	07.00 am - 11.00 am	MVPL 002	Chemical Analysis and Quality Assurance	27. Determination of Peroxide Value of Oils and Fats 28. Determination of Sodium Chloride Content in Butter 29. Determination of Gluten Content in Wheat Flour 30. Determination of Sorbic Acid in Food Products	1
			Practical	11.15 am - 03.15 pm	MVPL 002	Chemical Analysis and Quality Assurance	31. Determination of Copper, Zinc, Lead and Cadmium in Food Products by Atomic Absorption Spectroscopy 32. Determination of Cholesterol Content in Ghee by GC	3

			Practical	03:30 pm to 07:30 pm	MVPL 002	Chemical Analysis and Quality Assurance	33. Determination of Vitamin A Content in Ghee by HPLC 34. Sensory Evaluation Laboratory	2
11	Sunday	31.08.2025	Practical	07.00 am - 11.00 am	MVPL 002	Chemical Analysis and Quality Assurance	35. Selection of Sensory Panelists 36. Sensory Evaluation of Food Products-Hedonic Rating Test Judging of Milk	3
			Practical exam	12.00 am – 04:00 pm	MVPL 002	Chemical Analysis and Quality Assurance	Chemical Analysis and Quality Assurance (MVPL 002)	1+ External

College of Community Sciences, Swami Keshwanand Rajasthan Agricultural University Bikaner

1. Dr. Mamta Singh 9829336075

2. Dr. Namrata Jain

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Outstation students may use the board and lodging facilities in the university premises at “Kisan Ghar” at very nominal rates, the student must carry IGNOU identity card to avail the facility. Prior booking for stay could be done by contacting Mr. Ajeet Singh (7976432181).