

VASANTDADA SUGAR INSTITUTE

MANJARI (Bk.) TAL- HAVELI, PUNE -412307

Academic year:

Department name: Alcohol Technology and Biofuels
Execution of teaching plan

Course: M. Sc WBAT
Semester: 1
Subject code: WT 511MJ
Subject name:
No. of Credits & no. of lectures/practicals allotted: 9
Name of teacher: Dr S. Behre

Sr. No.	Day & Date	Time	Topic covered	No. of students present	Sign of teacher	Sign of HOD
1	22/8/23	2-3 PM	Introduction to industrially important fermented products	20	S. Behre	
2	5/9/23	2-3 PM	Role of yeast in industrially important products	21	S. Behre	
3	12/9/23	2-3 PM	Role of yeast in industrially important products	21	S. Behre	
4	26/9/23	2-3 PM	Study of glycerol fermentation & production of baker's yeast	22	S. Behre	
5	3/10/23	2-3 PM	Role of bacteria in the fermentation process	23	S. Behre	
6	10/10/23	2-3 PM	Study of Lactic acid & acetic acid fermentation process	22	S. Behre	
7	17/10/23	2-3 PM	Study of LA & AA fermentation process	23	S. Behre	

Principal

VASANTDADA SUGAR INSTITUTE

MANJARI (Bk.) TAL- HAVELI, PUNE -412307

Academic year:

Department name: Alcohol Technology and Biofuels

Execution of teaching plan

Course: M. Sc WBAT
Semester: 1
Subject code: WT 511 MJ
Subject name:
No. of Credits & no. of lectures/practicals allotted: 9
Name of teacher: Dr. S. Behera

Sr. No.	Day & Date	Time	Topic covered	No. of students present	Sign of teacher	Sign of HOD
8	31/10/23	2-3 pm	Study of LA & AA ; fermentation process	22	S. Behera	[Signature]
9	21/11/23	2-3 PM	Study of LA & AA fermentation process.	22	S. Behera	[Signature]

Principal



VASANTDADA SUGAR INSTITUTE
Manjari (Bk), Pune- 412307, Maharashtra

Execution of teaching plan

Class: M.Sc WBAT
Semester: First
Subject code: WT 511 145
Subject name: Microbiology of Alcohol, Beer & Wine
No. of Credits & no. of lectures allotted: 36
Name of teacher: Dr B V Burase

Sr. No.	Day & date	Time	Topic covered	No. of students present	Sign of teacher	Sign of HOD
1	14/08/23 Monday	3-4 pm	Orientation of CO-PO	22		
2	18/08/23 Friday	2-3 pm	Sterilization & disinfection basic concepts	23		
3	21/08/23 Monday	3-4 pm	Antiseptic & antimicrobial agents	24		
4	25/08/23 Friday	2-3 pm	Characteristics of ideal disinfectant	22		
5	28/08/23 Monday	3-4 pm	Characteristics of ideal disinfectant	21		
6	04/09/23 Friday	2-3 pm	Physical agents, High temp, moist heat, Dry heat, Low temp.	20		
7	08/09/23 Monday	3-4 pm	Physical agents - High temp, Moist heat, Dry heat, Low temp.	20		
8	11/09/23 Friday	2-3 pm	Refrigeration, Desiccation, Radiation & Ionizing rays.	22		

Sign of teacher

Head

Principal



VASANTDADA SUGAR INSTITUTE
 MANJARI (Bk.) TAL. HAVELI, PUNE -412307

Course: M.Sc WBAT
Semester: I
Subject code: W1 511 MJ
Subject name: Microbiology of alcohol, beer & wine
No. of Credits & no. of lectures/practicals allotted:
Name of teacher: Dr R V Bhat

Sr. No.	Day & Date	Time	Topic covered	No. of students present	Sign of teacher	Sign of HOD
8	15/09/23 Monday	3-4 pm	Non ionizing rays	22	<i>[Signature]</i>	
9	18/09/23 Friday	2-3 pm	Filtration - Bacteriological & HEPA filters, Osmotic pressure	24	<i>[Signature]</i>	
10	25/9/23 Monday	3-4 pm	Filtration - Bacteriological & HEPA filter, Osmotic pressure	21	<i>[Signature]</i>	<i>[Signature]</i>
11	29/09/23 Friday	2-3 pm	Phenol & phenolic compounds, Detergents & aldehydes	22	<i>[Signature]</i>	
12	09/10/23 Monday	3-4 pm	Gaseous agents, Alcohol, heavy metals & halogens	23	<i>[Signature]</i>	
13	13/10/23 Friday	2-3 pm	Phenol & phenolic compounds, Detergents & aldehydes	22	<i>[Signature]</i>	
14	16/10/23 Monday	3-4 pm	Introduction to antibiotics & its mechanism	21	<i>[Signature]</i>	



VASANTDADA SUGAR INSTITUTE
MANJARI (Bk.) TAL- HAVELI, PUNE -412307

Course: M.Sc WBAT
Semester: I
Subject code: WT 511 MJ
Subject name: Microbiology of alcohol, beer & wine
No. of Credits & no. of lectures/practicals allotted:
Name of teacher: Dr R V Burase

Sr. No.	Day & Date	Time	Topic covered	No. of students present	Sign of teacher	Sign of HOD
15	20/10/23 Friday	2-3 pm	Effect of microbial contaminants on alcohol fermentation	21	<i>[Signature]</i>	
16	23/10/23 Monday	3-4 pm	Effect of microbial contaminants on alcohol fermentation	22	<i>[Signature]</i>	
17	27/10/23 Friday	2-3 pm	Role of antimicrobial substances controlling contamination in alcoholic fermentation	20	<i>[Signature]</i>	<i>[Signature]</i>
18	30/10/23 Monday	3-4 pm	Contamination Control	19	<i>[Signature]</i>	<i>[Signature]</i>
19	03/11/23 Friday	2-3 pm	Contamination Control	20	<i>[Signature]</i>	
20	06/11/23 Monday	3-4 pm	Nutrition - Importance of nutrients	20	<i>[Signature]</i>	
21	09/11/23 Friday	2-3 pm	Types of mos on the basis of nutrition	21	<i>[Signature]</i>	



VASANTDADA SUGAR INSTITUTE
 MANJARI (Bk.) TAL- HAVELI, PUNE -412307

Course: M.Sc WBAT
Semester: I
Subject code: 511 MJ
Subject name: Microbiology of alcohol, beer & wine
No. of Credits & no. of lectures/practicals allotted:
Name of teacher: Dr R V Burase

Sr. No.	Day & Date	Time	Topic covered	No. of students present	Sign of teacher	Sign of HOD
22	20/11/23 Monday	3-4 pm	Types of nos- on the basis of metabolism	20	<i>[Signature]</i>	
23	24/11/23 Friday	2-3 pm	Nutritional require ments of microbes	21	<i>[Signature]</i>	
24	01/12/23 Wednesday	2-3 pm	Details of major nutrients & types of media	22	<i>[Signature]</i>	<i>[Signature]</i>
25	04/12/23 Monday	3-4 pm	Details of major nutrients & types of media	23	<i>[Signature]</i>	
26	11/12/23	3-4 pm	Techniques for isolation of microbes in pure form - Streak quadrant method	24	<i>[Signature]</i>	
27	15/12/23	2-3 pm	Techniques for isolation of microbes - Four quadrant method	21	<i>[Signature]</i>	
28	19/12/23	2-3 pm	Introduction to microbial growth	22	<i>[Signature]</i>	



संशोधनेन संवृद्धिः

VASANTDADA SUGAR INSTITUTE
MANJARI (Bk.) TAL- HAVELI, PUNE -412307

Course: M.Sc WBAT
 Semester:
 Subject code:
 Subject name:
 No. of Credits & no. of lectures/practicals allotted:
 Name of teacher:

Sr. No.	Day & Date	Time	Topic covered	No. of students present	Sign of teacher	Sign of HOD
29	22/12/23 Friday	2-3 pm	Growth curve	23	<i>[Signature]</i>	
30	26/12/23 Tuesday	2-3 pm	Measurement of growth	24	<i>[Signature]</i>	<i>[Signature]</i>
31	29/12/23 Friday	2-3 pm	Continuous growth	20	<i>[Signature]</i>	<i>[Signature]</i>
32	2/1/24 Friday	3-4 pm	Synchronous growth	21	<i>[Signature]</i>	

VASANTDADA SUGAR INSTITUTE
 MANJARI (Bk.) TAL- HAVELI, PUNE -412307
 Academic year:
 Department name: Alcohol Technology and Biofuels
 Execution of teaching plan

Course: M. Sc WBAT
Semester: I
Subject code: WT 511 MJ
Subject name: microbiology of alcohol, Beer & wine
No. of Credits & no. of lectures/practicals allotted: 21
Name of teacher: snehal patil

Sr. No.	Day & Date	Time	Topic covered	No. of students present	Sign of teacher	Sign of HOD
1	15/8/23 Thursday	3-4pm	occurrence, type & importance of microbe-introd ⁿ	20	<i>Snehal Patil</i>	
2	22/8/23 Thursday	3-4pm	difference between prokaryotic & eukaryotic cells	22	<i>Snehal Patil</i>	
3	28/8/23 Thursday	3-4pm	Types of microbes [bacteria, fungi, viruses, protozoa, algae, industrial application of bact. & fungi]	21	<i>Snehal Patil</i>	<i>Snehal Patil</i>
4	5/9/23 Thursday	3-4pm	ultrastructure of bacteria & detailed study of cell organelles	20	<i>Snehal Patil</i>	
5	12/9/23 Thursday	3-4pm	cell wall, cell membrane	28	<i>Snehal Patil</i>	
6	26/9/23 Thursday	3-4pm	capsule, endospore	18	<i>Snehal Patil</i>	
7	3/10/23 Thursday	3-4pm	Flagella & their type & mechanism of flagell movement	19	<i>Snehal Patil</i>	

Principal

VASANTDADA SUGAR INSTITUTE

MANJARI (Bk.) TAL- HAVELI, PUNE -412307

Academic year:

Department name: Alcohol Technology and Biofuels

Execution of teaching plan

Course: M. Sc WBAT
Semester: I
Subject code: 1-IT 511M5
Subject name: Microbiology of alcohol, beer & wine
No. of Credits & no. of lectures/practicals allotted: 21
Name of teacher: snehal patil

Sr. No.	Day & Date	Time	Topic covered	No. of students present	Sign of teacher	Sign of HOD
8	10/10/23 Thursday	3-4pm	Flagella & their types mechanism of movement	21	<i>Snehal Patil</i>	
9	17/10/23 Thursday	3-4pm	definition of stain & dyes, types of stain	21	<i>Snehal Patil</i>	
10	31/10/23 Thursday	3-4pm	procedure & mechanism of monochrome staining	20	<i>Snehal Patil</i>	<i>S. Patil</i>
11	7/11/23 Thursday	3-4pm	Gram staining & negative staining	22	<i>Snehal Patil</i>	
12	21/11/23 Thursday	3-4pm	Yeast morphology & taxonomy	22	<i>Snehal Patil</i>	
13	28/11/23 Thursday	3-4pm	ultrastructure of yeast detailed study of cell organelle in comparison with other m.o. Glucophilic & Psychrophilic yeast	23	<i>Snehal Patil</i>	
14	5/12/23 Thursday	3-4pm	Nutritional require- ment of yeast	23	<i>Snehal Patil</i>	

