Information for University’s Web Site

a) Faculty members:

<table>
<thead>
<tr>
<th>Name</th>
<th>Designation</th>
<th>Qualification</th>
<th>Mobile No.</th>
<th>email</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dr. Namita Joshi</td>
<td>Professor</td>
<td>M.V.Sc., PhD</td>
<td>9450763939</td>
<td><a href="mailto:namitajoshivet@gmail.com">namitajoshivet@gmail.com</a></td>
</tr>
<tr>
<td>Dr. Chandra Shekhar</td>
<td>Associate Professor</td>
<td>M.V.Sc., PhD</td>
<td>9452489959</td>
<td><a href="mailto:cshekhervph@gmail.com">cshekhervph@gmail.com</a></td>
</tr>
</tbody>
</table>

b) Staff member:

<table>
<thead>
<tr>
<th>Name</th>
<th>Designation</th>
<th>Phone Number</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sri. Randheer Singh</td>
<td>Lab Tech.</td>
<td>9450784775</td>
</tr>
<tr>
<td>Sri Lavlesh Singh</td>
<td>Lab. Assistant</td>
<td>9452328222</td>
</tr>
<tr>
<td>Sri Swaminath</td>
<td>Store Keeper/Typist</td>
<td>9453685951</td>
</tr>
<tr>
<td>Sri Ramsabad</td>
<td>Lab Attendant</td>
<td>8127579217</td>
</tr>
</tbody>
</table>

c) Achievement:

A) Teaching

1. Undergraduate:

<table>
<thead>
<tr>
<th>Course No</th>
<th>Title</th>
<th>Credit Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>VPE- 311</td>
<td>Milk and Meat Hygiene, Food Safety and Public Health</td>
<td>2+1=3</td>
</tr>
<tr>
<td>VPE- 321</td>
<td>Veterinary Epidemiology and Zoonoses</td>
<td>2+1=3</td>
</tr>
<tr>
<td>VPE - 511</td>
<td>Environment and Environmental Hygiene</td>
<td>1+1= 2</td>
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2. Postgraduate (M.V.Sc):

<table>
<thead>
<tr>
<th>Course No</th>
<th>Title</th>
<th>Credit Hrs.</th>
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</thead>
<tbody>
<tr>
<td>VPH-611</td>
<td>Introduction to Veterinary Public Health</td>
<td>2+0=2</td>
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<tr>
<td>VPH-612</td>
<td>Food hygiene- I (Milk and Milk products)</td>
<td>2+1=3</td>
</tr>
<tr>
<td>VPH-613</td>
<td>General aspects of Zoonoses</td>
<td>2+0=2</td>
</tr>
<tr>
<td>VPH-614</td>
<td>Introduction to food safety</td>
<td>2+0=2</td>
</tr>
<tr>
<td>VPH-615</td>
<td>Food borne-diseases – I</td>
<td>2+1=3</td>
</tr>
<tr>
<td>VPH-616</td>
<td>Epidemiological methods</td>
<td>2+1=3</td>
</tr>
<tr>
<td>VPH-617</td>
<td>Environmental Hygiene</td>
<td>2+1=3</td>
</tr>
<tr>
<td>VPH- 621</td>
<td>Introduction to Epidemiology</td>
<td>1+1=2</td>
</tr>
<tr>
<td>VPH-622</td>
<td>Food Hygiene- II (Meat and meat Products)</td>
<td>2+1=3</td>
</tr>
</tbody>
</table>
3) UG Syllabus : as per VCI
4) PG syllabus :

**VPH - 611 Introduction to Veterinary Public Health**  
Cr. Hrs. 2(2+0)  
**Theory :** Introduction and history of Public Health and Veterinary Public Health. Objectives and role of veterinary public health in modern society. Definitions and major areas of veterinary public health. Functions of Public Health Veterinarians. Functions and liaison relationship of Veterinary Public Health units. Organization of Veterinary Public Health services in India. Structures and functions of units at different levels (Block, District, State and National levels). National and international Veterinary Public Health agencies and their activities. Definition, objectives, principles, approaches and contents of health education. Health programmes in India.

**VPH – 612 Food Hygiene I (Milk and Milk Products)**  
Cr. Hrs. 3(2+1)  
**Theory :** Hygienic control of milk and milk products, Health control of Dairy workers and farm animals. Dairy microbiology. Sources of contamination of milk, clean milk production, Pasteurizations. Milk Products their contamination and prevention, Milk borne diseases, their prevention and control.  
**Practical :** Platform test, Standard Plate count, coliform test, Phosphatase test and other quality control tests. Tests for mastitis, preservatives, antibiotic and adulterants in milk and milk products.

**VPH- 613 Introduction to food safety**  
Cr. Hrs. 2(2+0)  

**VPH - 614 Food born Diseases - I**  
Cr. Hrs. 3(2+1)  
**Theory :** Importance of bacterial pathogens. Common routes of entry of pathogenic bacteria in food. Growth conditions, cultural and biochemical characters, ecology, toxins, transmission and survival and methods of control of following organisms in food: streptococcus, Staphylococcus, Bacillus, Brucella, Mycobacterium, Clostridium, Listeria, Leptospira, Salmonella, Enterococcus, Vibrio, Yersinia, Campylobacter, Escherichia, Coxiella, Chlamydia.

**Practical :** Collection of samples from suspected food and food poisoning outbreaks, their preservation, transportation and processing for isolation and identification of the etiologic agents. Isolation and identification procedures for important food borne bacteria and their toxins.

**VPH- 615 Occupational Health Hazards**  
Cr. Hrs. 2(2+0)  
**Theory :** Health problems of farmers, livestock owners, milk producers, butchers; Diseases of the employees of meat, hide and skin processing plants,
rendering plants, etc. Non-infections diseases occupationally acquired such as farmers lung, Silofilles diseases, farm accidents, animal kicks, bites etc. Prevention and Control of such conditions which are occupationally acquired during recycling of wastes.

**VPH- 616 Environmental Hygiene**  
**Cr. Hrs. 3(2+1)**  
**Practical**: Collection of water and air samples. Assessment of physical, chemical and microbiological quality of water. Assessment of quality of air.

**VPH- 621 General aspects of Zoonoses**  
**Cr. Hrs. 3(2+1)**  

**VPH- 622 Food Hygiene II (Meat and meat Products)**  
**Cr. Hrs. 3(2+1)**  
**Practical**: Ante-mortem and Post-mortem examination, Bacteriological examination of meat and meat products. Differentiation of different food animals.

**VPH- 623 Environmental Pollution**  
**Cr. Hrs. 3(2+1)**  
**Practical**: Estimation of agrochemicals, veterinary drug residues and antibiotics in food and water. Microbial contamination of food, water and air.

**VPH- 624 Food borne Diseases – II**  
**Cr. Hrs. 3(2+1)**
**Theory:** Importance of bacterial pathogens. Common routes of entry of pathogenic bacteria in food. Growth conditions, cultural and biochemical characters, ecology, toxins, transmission and survival and methods of control of following organisms in food: *streplococcus, Staphylococcus, Bacillus, Brucella, Mycobacterium, Clostridium, Listeria, Leptospira, Salmonella, Enterococcus, Vibrio, Yersinia, Campylobacter, Escherichia, Coxiella, Chlamydia*.

**Practical:** Collection of samples from suspected food and food poisoning outbreaks, their preservation, transportation and processing for isolation and identification of the etiologic agents. Isolation and identification procedures for important food borne bacteria and their toxins.

**VPH-625 Systemic Zoonoses**

Theory: Etiology, growth cycle, epidemiology, pathogenicity, diagnosis, prevention and control of following important zoonotic organism:

**Bacteria:** Streptococcus, Staphylococcus, Bacillus, Listeria, Mycobacterium, Corynebacterium, Vibrio, Enterobacteria, Brucella, Aeromonas, Leptospira, Halicobacter, Bordetella, Morexella, Borellia, Campylobacter, Vibrio, Clostridia, Mycoplasma, rat bite fever, cat scratch disease and Chlamydia, Rickettsia, etc.

**Viruses:** Rabies, Influenza, canine parvo virus, dengue, chicken guinea, KFD, Encephalitis viruses, pox viruses, foot and mouth disease and prion diseases, Avain influenza, Ranikhet disease etc.

**Parasites:** Toxoplasma, Cryptosporidiasis, sarcosystosis, Leishmaniasis, Visceral larva migrans, amphylostomiosis, Trichinosis, Anisakiosis, Taeniasis, cysticercosis, Hydatidosis, Ascoriosis etc.

**Practical:** To study the morphology, cultural characters, biochemical reactions and serological characteristics of zoonotic pathogens.

5) **Teaching Manuals/Book:**

1. Practical Manual of course Milk and Meat Hygiene, Food Safety and Public Health (as per new syllabus)
2. Practical Manual of course veterinary epidemiology and Zoonoses Practical (as per new syllabus)
3. Manual of course Environment and Environmental Hygiene (as per new syllabus)
4. Book under publication

**B) RESEARCH:**

Dr. Namita Joshi:

1. **Research papers**
   (a) Research papers in international Journal : 08
   (b) Research papers in international Journal : 22
   (c) Review articles/ lead papers : 29
   (d) Practical Manuals : 06
   (e) Chapter in books : 01
   (f) Popular articles : 11
   (g) Presentations/ Abstracts : 26

2. **Book:** one under publication

3. **Chapter in book:** One

4. **Compendium:** One Chief Editor
Dr. Chandra Shekher:
(a) Research papers : 15
(b) Review articles/ lead papers : 5
(c) Practical Manuals : 03
(d) Popular articles : 6
(e) Presentations/ Abstracts : 10

ii) Special contributions during the year:
a) Established molecular biology Lab.
b) Established molecular method for detection of *E. coli*, an important indicator of fecal contamination
c) Isolation and Characterization of *Arcobacter* from meat and meat products.
d) Established prevalence of ESBL producing *E. coli* and *Klebsiella* and other *Enterobacteria* in food animals, their product and environment in Kumarganj and nearby area.

iii) Special achievements (Namita Joshi):
a) Elected member of Indian Association of Veterinary Public Health Specialist.
b) Assistant editor in Journal of Immunology and Immunopathology.
c) Reviewers in various journals of National and International Repute

C) EXTENSION:
1. Organize *World Rabies Day* (Organizing secretary) and *World Veterinary Day* (Co-Chairman).
2. Impart training to the students *enrolled in entrepreneurial training* program.
3. Organize visit to Veterinary hospitals for IIIrd year students and advised to rural women about hygienic practices and zoonoses.
4. Provided lab diagnosis for field cases like Brucellosis, Listeriosis.