

Internship Logbook
Master of Science in Microbiology
MB 659 Food Microbiology



Central Department of Microbiology
Institute of Science and Technology
Tribhuvan University
Kirtipur, Kathmandu, Nepal

Name of the intern:

TU Registration No.:

Date of entry into internship:

Student Details

Name of the student (Intern):

TU Registration No.

Batch No. /Year:

Date of Entry into Internship:

Name of Preceptor:

Name of University/Campus/College Supervisor:

Title of Thesis:

Scheduled date of Final Examination:

Guidelines for the student (intern)

The logbook provides a record of the laboratory experience and academic and educational activities of the student. It also helps the trainer to identify the deficiency in any aspect of the internship so that it can be rectified in time. It is an important document which will be required and evaluated during the final examination of the student.

All students are supposed to maintain the logbook for the whole period of their internship and keep a timely record of the,

- a. Laboratory experience
- b. Academic activities
- c. Research experience and publications

Entries in the logbook: The intern is advised to make the required entries in the logbook along with the signature of the Immediate Supervisor (Unit Chief) involved on the day of the event. The Immediate Supervisor based on the host institution should sign all entries within 2 to 4 weeks and/or before the intern leaves the unit. The Preceptor (Head of the host institution) of the intern should sign all entries within at a month. Similarly, the University/Campus/College Supervisor and Head of Department of Microbiology should respectively sign the logbook on weekly and monthly basis so that they know the status of work of the student.

Continuous assessment of the intern: The intern will be assessed continuously by the unit she/he is posted. The criteria of the formative assessment are given in the logbook for the knowledge and improvement of the intern.

Leave and Absence Record: All leave and absence of the intern should be entered in the attendance register and the logbook and duly signed by the Supervisor and later by the Preceptor

Submission of the logbook: The logbook has to be submitted in the final examination, where it will be discussed and evaluated. All the submitted logbooks have to be reviewed and evaluated by the respective committee at University/Campus/College. Marks obtained out of total 275 from term assessment by the supervisors, laboratory experience, academic and educational activities of the intern will be added to the final assessment.

I hereby affirm that I have read the guidelines and will abide by them during the whole period of my internship.

Signature of the intern

Instruction for the Preceptor and Supervisor

The preceptor should follow the progress of the intern throughout the course. A formal three-monthly review of the intern's progress by the immediate supervisor is required and documented in the logbook. A confidential assessment report on the progress of the intern will be submitted by the Supervisor to Department of Microbiology on a prepared format at the end of each term. The aim of such review is to ensure that all aspects of the internship have been adequately covered. Deficiency in any aspect of the training should be identified and appropriate steps taken to overcome them.

Rotation Schedule

Each candidate will undergo a rotation posting in different units as follows:

Raw Material Reception:	15 days
Manufacturing Process:	1 month
Packaging:	15 days
End Product/ Finished Product:	1 month
Quality Control:	1 month
Laboratory Testing:	15 days
HACCP Development:	15 days
Marketing of Products:	15 days
Waste Management:	15days

Record of Posting Schedule

Unit	From	To	Duration	Page No.	Supervisor's signature
Raw Material					
Manufacturing Process					
Packaging					
End Product/ Finished Product					
Quality Control					
Laboratory Testing					
Waste Management					
HACCP Development					
Marketing of Products					
Waste Management					

1. Raw Material Reception

SN	Name of the product	Parameters Tested	Min No
1			
2			
3			
4			
5			
6			
7			
8			
9			
10			

2. Manufacturing Process

SN	Name of the product	Parameters Tested	Min No
1			
2			
3			
4			
5			
6			
7			
8			
9			
10			

3. Packaging

SN	Name of the product	Parameters Tested	Min No
1			
2			
3			
4			
5			
6			
7			
8			
9			
10			

4. End product

SN	Steps/ Product	Parameters	Min No
1			
2			
3			
4			
5			
6			
7			
8			
9			
10			

5. Quality control

SN	Steps/ Product	Parameters	Min No
1			
2			
3			
4			
5			
6			
7			
8			
9			
10			

6. Laboratory testing

SN	Steps/ Product	Parameters	Min No
1			
2			
3			
4			
5			
6			
7			
8			
9			
10			

7. HACCP Development

SN	Steps/ Product	Parameters	Min No
1			
2			
3			
4			
5			
6			
7			
8			
9			
10			

8. Marketing

SN	Product	Parameters	Min No
1			
2			
3			
4			
5			
6			
7			
8			
9			
10			

9. Waste Management

SN	Nature Of Waste	Disposal System	Parameters	Min No
1				
2				
3				
4				
5				
6				
7				
8				
9				
10				

Term Assessment Sheet (Confidential)

Name of the intern:
Registration number:
Unit of posting:
Date of posting:
Marking: Excellent/Good/Satisfactory/Poor

SN	Attributes/Discipline	Marks Obtained	Comments (if any)
1	Punctuality (Attendance)		
2	Discipline		
3	Confidence/ Decision Making		
4	Knowledge of theory		
5	Practical skills		
6	Writing work (filling up lab records)		
7	Communication with colleagues, staff, patients and relations		
8	Leadership quality		

OVERALL PERFORMANCE:

University/Campus/College	Preceptor	Immediate	Head of
Department		Supervisor	
Supervisor			

NOTE:

- This confidential evaluation needs to be done by the University/Campus/College supervisor in collaboration with the supervisor and preceptor of the host institute.
- The University/Campus/College Supervisor should submit this evaluation to the respective department.

Research Experience and Publications

Projects

Title	Results

Publications

Title	Authors	Details of Publication

Preceptor's Remarks:

Awards and Honors