

4271-FOOD TECH. PROJECT -I										
Teaching Schedule Per Week			Progressive Assessment		Examination Schedule (Marks)					
Lectures	Practical	Credits			Theory			Practical Ex.	Total	
-	4	4	-	50	-	-	50 / or (sem)		100	
Pre-requisite		Source	Semester	Theory	Test	Total	TW	PR	Gr Total	
4267		FOD		-	-	-	50	50	100	

Rationale- This course intends developing in the students the ability to collect relevant technical information and systematically present it in written and oral form (seminar presentation). It also aims at developing in the student skills in independent analysis of food products.

COURSE CONTENTS

Hrs Mks

- 1.Waste utilisation: Waste utilisation in various food industries.
- 2.Effluent Disposal: Effluent disposal in food industries.
3. Indigenous food products.
- 4.Water treatment: Water treatment for the food industry.

5. Shelf life studies

6. Fortification: Fortification of food products.

7. Convenience Foods: Using cereal-millet combinations.

8. Breakfast foods

9. Fruits & Vegetables: Utilisation of locally available fruits and vegetables.

Notes- Project work-I will mainly involve library work and analytical work in the laboratory. Each student will be working under a assigned staff member and will be required to report on the work done by him / her and discuss further work. This will enable the staff member to carry out periodic assessment of the student.

Evaluation Scheme- Progressive Assessment- 50 marks; Oral Examination- 50 marks (including seminar) to be assessed by a panel of three departmental staff members.

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