

4276 – FOOD TECHNOLOGY PROJECT - II									
Teaching Schedule Per Week			Progressive Assessment		Examination Schedule (Marks)				
Lectures	Practical	Credit			Theory		Practical Ex.	Total	
-	4	4	-	50	-	-	50	100	
Pre-requisite		Source	Semester	Theory	Test	Total	TW	PR	Gr Total
Nil		FOD		-	-	-	50	50	100

Rationale: With the background of Project Work – I, the student is introduced to more intensive laboratory work with regard to product development including formulation and standardisation in a particular area of food processing. Besides laboratory work the student is expected to provide information regarding equipment and machinery requirements, raw material and ingredients for a particular level of production.

#### COURSE CONTENTS

As in Project Work – I, Project Work – II will also involve library and laboratory work with emphasis on the latter. Each student will be assigned to a staff member and will be required to report on the work done by him and discuss plans for further work every week. This will enable periodic assessment by the staff of students working under them. On completion of work the students will submit a report on their project.

AREAS: Elementary product development and formulation in different areas such as dairy, fruits and vegetables, cereals, beverages, confectionery, fish, animal products, spices, coconut processing, etc., with special emphasis on locally available raw materials subject to seasonal availability.

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