

LEVEL VI COURSES

6011 – FOOD TECHNOLOGY TRAINING – I							
Teaching Schedule Per Week		Progressive Assessment	Examination Schedule (Marks)				
Period of Training	Credits		Report	Seminar / oral	Total		
4 weeks	5	50	-	50	100		
Pre-requisite	Source	Semester	Theory	Test	Total	TW	PR
4264, 4265, 4267, 4269, 4270	FOD		Gr Total				
			-	-	-	50	50
							100

Rationale: This training has been included as a compulsory component of the curriculum as it will give an insight into the industrial activities and processes which cannot be taken up in the institution and also expose them to an industrial environment thereby developing the required attitudes.

COURSE CONTENTS
(AT LEAST ANY FIVE OF FOLLOWING)

1. HANDLING: Handling of raw materials and ingredients.
2. PROCESSING: Processing of various food products in the industry, including necessary control measures.
3. MAINTENANCE: Maintenance and operation of important machinery in the processing line.
4. SANITATION AND HYGIENE: Measures taken to implement plant sanitation and hygiene
5. PACKAGING: Packaging of food products.
6. TESTING: Testing of packaging material.
7. WATER TREATMENT: Water treatment and testing of treated water.
8. CHEMICAL TESTING: Chemical and microbiological testing of raw material, ingredients and finished products.
9. STORAGE: Storage of raw material ingredients and finished products.
10. PERSONNEL HYGIENE: Personal hygiene measures in the industry.

Note: Training is during summer vacations prior to odd term comprising of one week each at four processing industries.

Evaluation Scheme: a) Progressive Assessment- (To be assessed by faculty in charge of training
b) Seminar / Oral: To be assessed by faculty in charge of training and expert of Training industry, in each of the four processing industries.

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