



MUGBERIA GANGADHAR MAHAVIDYALAYA

P.O.—BHUPATINAGAR, Dist.—PURBA MEDINIPUR, PIN.—721425, WEST BENGAL, INDIA

NAAC Re-Accredited B+Level Govt. aided College

CPE (Under UGC XII Plan) & NCTE Approved Institutions

DBT Star College Scheme Award Recipient

E-mail : mugberia_college@rediffmail.com // www.mugberiangangadharmahavidyalaya.ac.in

MUGBERIA GANGADHAR MAHAVIDYALAYA, MUGBERIA 721425

DEPARTMENT OF NUTRITION

PROGRAMME OUTCOME (PO), COURSE OUTCOME (CO) AND PROGRAMMESPECIFIC OUTCOME (PSO) FOR END SEMESTER STUDENTS POSTGRADUATE COURSE: 2022-2023

Programme Name: M.VOC (Food Technology Nutrition and Management)

PROGRAMME OUTCOMES:

PO1: Disciplinary Knowledge Toacquires comprehensive and sufficient knowledge of understanding in Nutrition.

PO2: Human Resource DevelopmentTo establish itself as the leader in human resource development for supporting the several food processing sectors.

PO3: Better Preservation Technique:To provide knowledge and skills for better preservation techniques processing and value addition to agricultural products.

PO4:: To enable students in developing an effective approach to Interdisciplinary study and enable them to build their own interdisciplinary pathway by choosing courses which makes sense to them.

PO5: Communication skill and attitudes: To develop the spirit of competition among students and help them to cultivate enthusiasm, self confidence, problem solving capacity, self respect and to develop communication skills.

PO6: Self- Directed Learning:To provide well equipped infrastructure and research facilities to students for carrying out research smoothly in allied fields of food technology. Ability to work independently, study the subjects in its depth and apply thoughts for solving the problems of food technology.

PO7: Experimental learning and Employability options: To conduct placement drives for top food and allied industries, institution or Government organization through campus selection.

PO8: Develop Research Related Skill:To promote research and development for food product and process and guarantee sanitation and safety of processed food items.

PROGRAMME SPECIFIC OUTCOME:

PSO1: The student can gain knowledge about some very essential topic of nutrition and its metabolism balance inside the body.

PSO2: To gain knowledge about advance technologies adopted in various food industries by physically visiting different food industries.

PSO3: To impart knowledge in various aspects to food technology through theory and practical knowledge.

PSO4: To make the student familiar with the technologies of food processing and preservation of plant and animal foods, cereals, pulses, oil seeds, fruits vegetables, spices, meat, fish, poultry, sea food milk and dairy products.

PSO5: To gain concept of food safety and quality management nutritional and international food laws and regulations as well as important of food engineering and packaging in food industry.

PSO6: Aware about the responsibility to become a citizen of the society and promise to scatter the scope of acquire knowledge.

PSO7: To development students understanding and communication skills through various assignments with will enable them to develop skills in writing and effective interpersonal skills. Presentation in different topic enhances their confidence ability to express themselves and presentation skill.

PSO8: To develop broader understandings on various aspects of management of waste coming from food industries as well as form homes starting from its generation processing with options for reuse and recycle, transport, disposal particles so as to contribute towards sustainable development.

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DEPARTMENT OF NUTRITION

CO-01 FTNM: (FTNM11 -FUNDAMENTAL OF FOOD TECHNOLOGY-I)

After completion of this course the learner will be able to know about basic food technology including basic principles of food processing & preservation, principles of food engineering, Food additives and ingredients, cereal and pulse processing technology, milk and milk product technology, meat, poultry & fish processing technology.

CO-02 FTNM: (FTNM12 -FUNDAMENTAL OF FOOD TECHNOLOGY-II)

After completion of this course the learner will be able to know about basic food technology including bakery, confectionery, sugar processing, food beverage technology. Besides they will gather knowledge of food plant utilities and services, instrumentation and process control, plant layout & equipment layout, and industrial safety and hazards.

CO-03FTNM: (FTNM13 -ADVANCES IN FOOD BIO-CHEMISTRY AND NUTRITION)

After the completion of this course the learner will be able to know basic and advance biochemical knowledge of all the nutrient (carbohydrate, protein, fat, vitamin and minerals, etc) and non-nutrient ingredients, present in foods, its properties, structure and the changes occurs during food processing. The learner will be able to develop hands on training on the estimation of moisture, reducing sugars, crude fibre content, peroxide value, iodine value, iodine value

CO-04 FTNM: (FTNM14- ADVANCES IN FOOD MICROBIOLOGY AND FOOD BIOTECHNOLOGY)

At the end of the course the learners will be able to illustrate the role of microorganisms in food safety, cultivate and enumerate microorganisms from various food samples, compare various physical and chemical methods used in the control of microorganisms, identify the microorganisms found in food, explain the factors that affect microbial growth in food. Also, they will be master in the techniques in control of food spoilage. The learners will get a hands on training and practical knowledge on the methods for microbial examination for food.

Learner will be able to know some advances technique in food biotechnology, such as preservation of food, production of alcohol, lactic acid and acetic acid from various food materials; treatment of waste from food industries by biotechnological application.

CO-05 FTNM: (FTNM15 -FUNCTIONAL FOODS AND NUTRACEUTICALS)

After completion of this course the learner will be able to know about different functional foods and nutraceuticals which food provide not only nutrients but also help to neutralize harmful compounds like free radicals and also combating against disease like diabetes, CVD, IBD, PCOD, obesity, cancer, arthritis etc. From this course students will get opportunity to develop concept for development of new functional food products and it will help for career opportunity in Research and Development (R & D) sector of industry, research and academic institution.

CO-06 FTNM: (FTNM16- COMMUNICATION SKILL DEVELOPMENT)

The soft skills training provides strong practical orientation to the students and helps them in building and improving their skills in communication, the effective use of English, business correspondence, presentations, team building, leadership, time management, group discussions, interviews, and interpersonal skills. This training also helps students in career visioning and planning, effective resume writing and dealing with placement consultants and headhunters.

CO-07 FTNM: (FTNM17- COMPUTER SKILL DEVELOPMENT)

In this course students will learn basic knowledge of computer.

CO-08 FTNM: (FTNM21 – ADVANCE IN FOOD PROCESSING – I)

After the completion of this course the learner will be able to know about post-harvest management of fruits and vegetables, principles involved in fermentation, advances in milling of rice, technologies of fabricated and formulated foods, extrusion processing, application of enzymes in food processes, membrane technology in food processing, processing of organic raw material, genetically modified foods.

CO-09 FTNM: (FTNM22- ADVANCE IN FOOD PROCESSING – II)

At the end of the course the learners will have the knowledge of different novel methods such as High Pressure Processing (HPP), Pulse Electric Field (PEF), pulsed light technology, ultrasonication, cold plasma technology etc., are applied in food processing and preservation. They will understand the necessity to apply these novel methods over conventional thermal methods applied in food processing.

CO-10 FTNM: (FTNM23- ADVANCES IN FOOD PACKAGING)

After completing of the course, the learner will be able to know about different types and criteria for selection of proper of packaging materials, testing of packaging materials, process of packaging, packaging materials for different food products, some novel packaging technology like modified atmosphere packaging, aseptic packaging, retort pouch Active and intelligent packaging etc. and safety aspects of packaging materials

CO-11 FTNM: (FTNM24- FOOD QUALITY MANAGEMENT SYSTEM)

After the completion of this course the learner will be able to know about different food laws and regulations like FSSAI, Codex, ISO etc. They will understand about several good practices like GHP, GMP and GAP. They will come to know about the concepts of traceability, recall, six sigma, kaizen etc. The learner will get hands on training on shelf life study of food products, visit the websites of FSSAI, BIS, AGMARK, ISO, Codex Alimentarius Commission, USFDA, crude fibre content, adulteration test of food sample and other quality related manual production and tests.

CO-12 FTNM: (FTNM25- MECHANICAL OPERATION AND CHEMICAL ENGINEERING FUNDAMENTALS)

Knowledge of chemical engineering and how it relates to other fields. Explain the fundamentals of reaction engineering and heat transfer. Analyse the thermodynamic characteristics of pure fluids and fluid mixtures, including partial molar properties, fugacity coefficients, activity coefficients, etc. Able to comprehend the varied fluid characteristics. learn the dynamics and statics of fluids. to comprehend drag, lift, and boundary layer. in order to comprehend the Bernoulli equation. must be aware of the many uses of Bernoulli's equation Utilise the idea of dimension and unit conversion to examine the balanced equation's dimensional consistency and comprehend the precise terminology used in the calculation procedure

CO-13 FTNM: (FTNM26- FOOD PLANT LAYOUT AND MANAGEMENT)

On successfully completing the module, students will be able to demonstrate a knowledge and understanding about various utilities and services in food plant/industry, electrical system, electrical motors, compressed air system, HV AC and refrigeration system, fans and blowers, pumps and pumping system, DG set system, fuels and combustion, boilers, steam system etc.

CO-14 FTNM: (FTNM27- STATISTICS AND RESEARCH METHODOLOGY)

After the completion of the course, the learner will get the idea to design research experiments, know about research ethics, technique of scientific writings and applications of statistical procedures in research.

CO-15 FTNM: (FTNM28- TECHNICAL WRITING)

After the completion of the course, the learner will be able to do write effective technical documents, manuals, and white papers. Assess your audience and develop documents to meet their needs. Explain information clearly and accurately. Use diagrams, tables, charts, and other graphical tools effectively.

CO-16 FTNM: (FTNM31- SENSORY EVALUATION)

After completion of the course the role of sensory evaluation in marketing of food and beverages, physiological and psychological factors affecting sensory perception, relationships between sensory properties and product acceptability, measurement of sensory perception, design and conduct of sensory evaluation experiments, difference testing, preference testing, panel selection procedures, taste and aroma profiling, texture profiling, shelf life determination, sensory quality control, product development and optimisation, strategies for developing sensory evaluation programs.

CO-17 FTNM: (FTNM32- FOOD EMULSIONS, FOAMS, GELS, AND FOOD REHOLOGY AND MICROSTRUCTURE)

Students will build the capacity to describe how the micro structural approach connects the majority of dietary attributes and phenomena. Will be able to derive suitable functional models from structure-property connections in dietary ingredients. Will built the capacity to describe the rheological characteristics of food and the ability to apply those characteristics to the creation of new food products. Will be able to evaluate the behaviour of various semi-finished materials in terms of flow for product development. Students will learn about the interactions between ingredients and the various emulsion forming technologies. They will possess a thorough understanding of emulsions' physicochemical characteristics. Recognize the mechanics underlying the different emulsion destabilization processes. Find out how different elements affect the emulsion's rheology, flavour, encapsulation, and digestion

CO-18 FTNM: (FTNM33- INSTRUMENTATION IN NUTRITION)

After the completion of this course the learner will be able to get theoretical knowledge and hands on training on some instruments which are used in research for analysis of food products based on spectroscopic techniques, chromatographic techniques, biological techniques, and some recent advance techniques.

CO-19 FTNM: (FTNM34- SOFTWARE PACKAGES FOR STATISTICAL COMPUTING)

After the completion of this course the learner will be able to know the uses of SPSS for rapid statistical analysis of research data, like- descriptive statistics, parametric tests, cluster analysis, CB-SEM, smart PLS, regression analysis, nonparametric tests, mediation analysis etc.

CO-20 FTNM: (FTNM41-INTELLECTUAL PROPERTY AND ITS MANAGEMENT)

Upon successful completion of this course, learners will have an understanding of copyright, patents, designs and trademarks. They will understand the legal and practical steps needed to ensure that intellectual property rights remain valid and enforceable. They will be able to demonstrate a capacity to identify, apply and assess ownership rights and marketing protection under intellectual property law as applicable to information, ideas, new products and product marketing. Also, will be able to anticipate and subject to critical analysis arguments relating to the development and reform of intellectual property right institutions and their likely impact on creativity and innovation.

CO-21 FTNM: (FTNM42- ENTREPRENEURSHIP DEVELOPMENT PROGRAM)

After the completion of this course the learner will be able to know about business management, methods and procedures to start and expand one's own business, and learn to prepare project report.

FTNM11: Fundamentals of Food Technology –I

THEORY

Tot. Cr.(T+P): 5(3+2)

- Unit-1:** Basic principles of food processing & preservation: Food spoilage: microbial, physical, chemical & miscellaneous. Thermal processing methods and preservation: heat resistance of microorganisms, thermal death curve. Blanching, pasteurization, sterilization, Canning of foods, heat penetration. Moisture removal: Evaporation, drying, dehydration and concentration, Principle, Methods, equipment and effect on quality: Drying curve, drying methods and type of dryers; physical and chemical changes in food during drying. Need and principle of concentration, methods of concentration, changes in food quality by concentration Preservation by salt and sugar: Pickling, fermentation, intermediate moisture foods
- Unit-2:** Principles of food engineering: Sterilizers and accessories used in canning industries; Seaming machine. Construction of cold storage; Different types of freezers including plate contact freezer, air blast freezer, cryogenic freezing and refrigerated vans. Various types of driers– Tray drier, roller drier, spray drier, fluidized bed drier, freeze drier and solar drier.
- Unit-3:** Food additives and ingredients: Food additives, Preservatives, antioxidants, colours and flavours (synthetic and natural), emulsifiers, sequesterants, humectants, hydrocolloids, sweeteners, acidulants, buffering salts, anticaking agents, Spices- pepper, cinnamon, turmeric, fennel, chilli, cardmom (small and big), cumin, mint, ginger cloves and fenugreek. Condiments- definition. Spice oleoresins, spice essential oils, encapsulated spices (Brief) Food flavours, Flavour enhancers, their properties and toxicity, analysis of flavours, extraction techniques of flavours, Proteins, starches and lipids as functional ingredient
- Unit – 4:** Cereal and pulse processing technology: Rice: paddy processing and rice milling, quality characteristics influencing final milled products. Parboiling: rice bran stabilization and its methods; Aging of rice; Enrichment – need, methods; processed foods from wheat: break system, purification system and reduction system; extraction rate and its effect on flour composition; Quality characteristics of flour and their suitability for baking. Corn: corn milling – dry and wet milling, starch and gluten separation, milling fractions and modified starches. Barley: malting and milling; Sorghum: milling, malting, pearling and industrial utilization; Millets: importance of millet, composition, processing of millets for food uses, major and minor millets; Classification and types of legumes, anti-nutritional compounds in legumes; methods of removal of anti-nutritional compounds, milling of legumes: home scale, cottage scale and modern milling methods, milling quality, efficiency and factors affecting milling; problems in dhal milling industry, Soaking and germination of pulses, Cooking quality of legumes – factors affecting cooking quality, Byproduct of pulses and their value addition.
- Unit – 5:** Milk and milk product technology: Clean milk production, annual milk production, production growth rate and per capita availability, Anand pattern, NDDB, operation flood, contribution of Kurien. Processing of market milk, UHT milk, flavoured milk, dahi, yoghurt, cream, butter, butter oil and ghee, ice cream, condensed and dried milk, malted milk powder, infant milk food, cheese (Cheddar, Swiss, mozzarella, cottage, processed cheese, cheese spread) khoa, gulabjamun, channa, rasogolla, paneer, dairy by-products, CIP.
- Unit-6 :** Meat, poultry & fish processing technology: Structure of meat, muscle protein, composition of meat, Rigor mortis, post mortem changes in meat, meat slaughtering process, meat products, meat preservation, meat

plant sanitization & waste disposal, meat byproducts. Processing of poultry meat, classification & composition of poultry meat, egg Processing & egg products, fish processing & fish product.

PRACTICAL

1. Preservation of food by high concentration of sugar i.e. jam.
2. Preservation of food by addition of chemicals i.e. tomato ketchup.
3. Preservation of food by using acidulants i.e. pickling by acid, vinegar or acetic acid
4. Calculation of freezing time for some typical foods
5. Determination of moisture in whole and ground spices.
6. Determination of total ash in spices.
7. Adulteration tests for different spices
8. Determination of starch content of cereal
9. Study on gelatinization of starch
10. Determination of amylase content of rice
11. Analysis of milk testing –MBRT, Platform tests, Detection of Fat, SNF, adulterants in milk
12. Physico-chemical and microbiological quality of different types of meat.
13. Estimation of nitrites/nitrates in processed meat products.

SUGGESTED READINGS

1. Norman, N.P and Joseph, H.H.(1997). Food Science, Fifth edition, CBS Publication, New Delhi
2. Principles of Cereal Science and Technology A. Chakravarthy Y. PomeranzKeralKulpHoseney RS
3. Sukumar De. 2005. Outlines of Dairy Technology. Oxford University Press, New Delhi. H.G.
4. Kessler. 1981. Food Engineering and Dairy Technology.
5. Fundamentals of Food Process Engineering; Toledo RT; 2nd ed, 2000, CBS Publishers.
6. Stadelman W.J. and Cotterill O.J., Egg science and technology; CBS Publishers.
7. Pearson A.M. and Gillett T.A., Processed Meats; CBS Publishers.
8. Stadelman W.J., Olson V.M., Shemwell G.A. and Pasch S., Egg and poultry meat Processing; Elliswood Ltd.
9. Balachandran K.K., Post-harvest Technology of Fish and Fish Products; Daya Publ. House.
10. MirceaEnachescuDanthy. 1997. Fruit and Vegetable Processing. International Book Publ.
11. Bailey's industrial oils and fat products, D. Swern, Wiley - Inter Science, Publications, New York

FTNM12: Fundamentals of Food Technology –II

THEORY

Tot. Cr.(T+P): 5(3+2)

Unit-1: Bakery, confectionery and sugar processing technology: Roles & pfa specification of raw materials used in bakery industry, processing of bread, biscuit, cake, pastry, cookie, crackers, pizza, pie, rusk. cane sugar processing, beet sugar, liquid sweetener, reaction of sugar, confectionary ingredients, sugar boiled confectionary, chocolate confectionary, Indian confectionary, bakery plant layout & maintenance & hygiene, bakery equipment.

Unit-2: Food beverage technology: Roles of ingredients used in beverage industry, synthetic and natural beverages, dry mix beverages, sports drinks, dairy based beverages, fruit juice beverages & processing, carbonated beverages & processing, packaged drinking water processing, types of tea & tea processing, coffee processing, cocoa processing & cocoa beverages, alcoholic beverages-wine, beer, distilled spirit.

Unit-3: Food plant utilities and services: Introduction to food plant utilities; industrial water; steam boiler; air moving and vacuum equipment; electrical equipment; waste treatment; plant size and capacity.

Unit -4: Instrumentation and process control: Introduction to instrumentation and process control; hydrostatic balance measurement, temperature measurement and control, pressure measuring transducers and control, viscosity and flow rate measuring transducers, chromatographic measurement; spectrophotometric analysis.

Unit – 5: Documentation in food processing: Documentation and inspection of raw material in food industry. Methods of documentation for raw material to finished product. Labeling of finished products in packaging materials. Calibration and validation of different instruments, glass wares and machines and equipment. Introduction and implementation of ERP, application of ERP in food industry. Statistical analysis in food industry.

Unit-6: Industrial safety and hazards: Origin of process hazards, Laws Codes, Standards, Health hazards of industrial substances. Toxicology: Toxic materials, properties, effect of dose and exposure time, relationship. Threshold value, material safety data sheets, industrial hygiene evaluation. Fire & explosion: Fire and explosion hazards, causes and preventive methods. Flammability characteristics. Other Energy Hazards: Electrical hazards, noise hazard, radiation hazard etc.

PRACTICAL

1. Quality assessment: Flour (Maltose Number, Water Absorption, Sedimentation value, Alcohol Acidity), yeast, water, leavening agents.
2. Dough characteristics - determination of gluten.
3. Determination of reducing and non-reducing sugars in sugar product.
4. Chemical and microbiological analysis of raw water quality
5. Preparation fruit juice, dairy based beverages, alcoholic beverages
6. Study of various transducers for measuring temperature, pressure, specific gravity, viscosity and flow rate.

SUGGESTED READINGS

1. Chilton's Food Engineering. Published by Chilton Co., 1979
2. Hui YH. et al 2004. Handbook of Food and Beverage Fermentation Technology. Marcel Dekker.
3. Samuel A. Matz , Bakery Technology and Engineering ,Chapman and Hall
4. Bela G. Liptak. 2003. Instrument Engineer's Handbook, Vol. I and II, 4 th Ed. CRC Press, Boca Raton,FL, USA.
5. Sanjoy Banerjee. 2002. Industrial Hazards and Plant Safety by Amazon Publisher.
6. K.T.Patel and N.P Chotai, Apr-jun, 2011, Documentation and record: Harmonized GMP requirement, v(3).
7. Energy Efficiency and Management in Food Processing Facilities, by Lijun Wang. Published by CRC Press, 2008

FTNM13: Advances in Food Bio-Chemistry and Nutrition

Tot. Cr.(T+P): 3(2+1)

THEORY

Unit 1: Physical and chemical properties of water: structure and chemical properties, hydrogen bonding, effect of hydrogen bonding on the properties of water, solute effects on water, state of water in foods, kinetic principles; water activity: principles, measurement, control, effects, related concepts; acid-base chemistry of foods and common additives

Unit 2: Proteins: physical properties of proteins in relation to protein structure, analytical methods; basic properties: hydration, ionization, colloidal behaviour; functional properties -denaturation, hydrolysis, changes in proteins during processing; effects of food processing: changes occurring in chemical, functional & nutritional properties of proteins; nitrite function, chemistry and nitrosamine formation. Protein as nutrient, protein quality, role in human body. Protein metabolism.

Enzymes - criteria for purity of enzyme, Specificity, mechanism of enzyme action, factors influencing enzymatic activity, controlling enzyme action, enzymes added to food during processing,

Browning reaction- Enzymatic and non enzymatic browning, advantages and disadvantages, factors affecting their reaction and control.

Unit 3: Lipids: Content and role in foods, analytical methods, processing of fats and oils, degradation reactions Physical and chemical properties - hydrolysis, hydrogenation, rancidity and flavour reversion, emulsion and emulsifiers, saponification value, acid value and iodine value, Reichert-Meissl number, Polenske value, smoke point. Lipids of biological importance like cholesterol and phospholipids, fat metabolism.

Unit 4: Carbohydrates: simple sugars, sugar derivatives and oligosaccharides, basic chemistry, conformation, anomeric forms, equilibrium, reactivity, sweetness; sugar derivatives: sugar alcohols, glycosides, etc.; browning and related reactions; case studies – acrylamide and furan formation in foods; polysaccharides: basic structures and properties, starches, celluloses, gums, modification techniques; dietary fiber: components, properties, analysis. Nutritional importance. Metabolic processes like glycolysis, pentose phosphate pathway, TCA cycle. Oxidative phosphorylation

Unit 5: Vitamins: structure and properties of vitamins, distribution and morphology of vitamins in foods, changes of vitamins in food processing and storage, Regulation and control of vitamins in foods, relationship of vitamins and food quality. Deficiency of vitamins and metabolic disorders.

Unit 6: Minerals: structure and properties of minerals, distribution and morphology of minerals in foods and processed goods, changes of minerals in food processing and storage, regulation and control of minerals in foods, relationship of minerals and food quality

Unit 7: Role of protein, carbohydrate and lipid in nutrition, water, minerals and vitamins in nutrition: Functions, food sources, storage in body, deficiency, bioavailability etc.

Unit 8: Effect of cooking and heat processing on nutritive value of food. Processed supplementary foods. Use of food in body: digestion, absorption transportation and utilization. Nutrition and its relation to obesity. Energy calculations from foods and formulation of balanced diet.

PRACTICAL

1. Estimation of moisture content in food sample
2. Estimation of reducing sugars
3. Estimation of crude fibre content
4. Estimation of protein by Kjeldahl's method
5. Estimation of total ash, water soluble and acid soluble ash
6. Extraction of fat by Gravimetric Method (Mojonnier Method)
7. Estimation of free fatty acids
8. Estimation of peroxide value
9. Estimation of iodine value
10. Estimation of saponification value
11. Refractive index of fats and oils
12. Specific gravity of fats and oils
13. Water activity
14. Calculation of normal diet
15. Calculation of liquid diet
16. Calculation of high and low calorie diet

SUGGESTED READINGS

1. Fennema's Food Chemistry, Fourth Edition (Food Science and Technology) Srinivasan Damodaran, Kirk L. Parkin, Owen R. Fennema
2. Belitz, H. D. and Grosch, W. Food Chemistry. Second Edition. New York: Springer verlag, Berlin Heidelberg, 1999
3. Medeiros, D., & Wildman, R. (2011). Advanced Human Nutrition: Jones & Bartlett Learning.
4. Handbook of Food Analysis Part XI Dairy Products (BIS)
5. Lehninger. Principles of Biochemistry by Nelson, David.L. , Michael M. Cox, 7th edition, published by W.H. Freeman, New York, 2009.
6. Jeremy M. Berg, John L. Tymoczko, Gregory J. Gatto, Lubert Stryer. Biochemistry Eighth edition by, Published By W.H. Freeman, New York, 2015.

FTNM14: Advances in Food Microbiology and Food Biotechnology

Tot. Cr.(T+P): 4(2+2)

THEORY

A. *Advances in Food Microbiology*

Unit 1: History, scope and importance of food microbiology

Unit 2: Microorganisms and food: Their primary sources of microorganisms in foods: Airborne bacteria and fungi, Microorganisms found in soil, Microorganisms in water, Normal flora of skin, nose, throat, GI tract

Unit 3: Factors affecting the survival and growth of microorganisms in food: Intrinsic factors for growth, Moisture, pH & acidity, Nutrient content, Biological structure, Redox Potential, Naturally occurring and added antimicrobials, Competitive micro flora, Extrinsic factors for growth, Types of packaging/atmospheres, Effect of time/temperature conditions on microbial growth, Storage/holding conditions, Processing steps

Unit 4: Microbiological examination-Methods of Isolation and detection of microorganisms or their products in food. -

Conventional methods - Rapid methods (Newer techniques) –Immunological methods: Fluorescent, antibody, Radio immunoassay, ELISA etc. – Chemical methods PCR (Polymers chain reactions), RT PCR, Microchip based techniques

Unit 5: Microflora of Fresh Food: Meat, Poultry, Eggs, Fruits and vegetable, Shellfish and Fish, Milk, Microbial Spoilage of Food, Fresh Foods, Fresh Milk, Canned Foods

Unit 6: Food Preservation and application to different types of foods: Physical methods –, Drying, freeze-,drying cold storage, heat treatments (pasteurization, UHT), TDT, TDP, D-value, Z-value, F-value, 12-D concept Irradiation (UV, microwave, ionization), high pressure processing, Aseptic packaging, modified atmosphere, Chemical preservatives and Natural antimicrobial compounds. Biologically based preservation systems

Unit 7: Food borne infections and diseases: Significance to public health food hazards and risk factors, Bacterial, and viral food-borne disorders, Food-borne important animal parasites, Mycotoxins. - Bacillus, Campylobacter, Brucella, Staphylococcus, Clostridium, *E.coli*, Aeromonas, *Vibrio cholerae*, Listeria, Mycobacterium, Salmonella, Shigella

Unit 8: Cheese fermentation technology, Traditional fermented food products- pickle, sauerkrauts, kishk, raabadi, temph, meso, idli, sausages, mistidahi etc. prebiotics with probiotics, water activity, intermediate moisture food. Factors affecting microbiological quality of food, food preservation by heating cooling and drying, microbiological food safety in food industry, Use of DVS culture for preparation of fermented milk product, importance of UHT milk

B. *Advances in Food Biotechnology*

Unit 1: Advances in preservation of food by various biotechnological process.

Unit 2: technology on fermented food for fruits, vegetables, cereals, legumes, milk, meat, fish etc. Role of LAB on preservation of food items.

Unit 3: Extraction and clarification of fruit vegetable juice by enzymes.

Unit 4: Fermentative production of enzymes like amylase, protease, pectinase, glucose isomerase, glucose oxidase, cellulose, xylanase, lipases etc.

Unit 5: purification of enzymes by down stream processing. Production of alcohol, lactic acid and acetic acid from various food materials. production of alcohol and brewing process in alcoholic beverages.

Unit 6: Treatment for waste from food industries by biotechnological application, improvement of quality of food by biotechnological process.

Unit 7: bacteriocin production and uses in food preservation, biotechnological process for food fortification, prebiotics and oligosaccharides.

Unit 8: Central dogma of molecular genetics, mutation, common recombination processes like conjugation, transduction, transformation, plasmid and phage vector in advances in biotechnology.

PRACTICAL

1. Preparation of common laboratory media and special media for cultivation of bacteria, yeast & molds.
2. Staining of Bacteria: Simple staining, Gram's staining, Negative staining, acid -fast, spore, capsule, Motility of bacteria, Staining of yeast and molds.
3. Isolation of microorganisms: Different methods and maintenance of cultures of microorganisms.
4. Bacteriological analysis of Foods using conventional methods
5. Coli forms analysis of milk and water samples by Most Probable Number (MPN) method
6. To perform various biochemical tests used in identification of commonly found bacteria in foods: IMVIC, urease, H₂S, Catalase, coagulase, gelatin and fermentation (Acid/gas)
7. Determination of thermal death characteristics of bacteria
8. Demonstration of available rapid methods and diagnostic kits used in identification of microorganisms or their products.
9. Starter Culture Activity and Purity Test
10. Detection of some pathogenic bacteria like *Staphylococcus aureus*, *Salmonella typhi*, *Bacillus cereus* etc.
11. Enumeration of microorganisms in air
12. Visits (at least two) to food processing unit or any other organization dealing with advanced methods in food microbiology.

SUGGESTED READINGS

1. Prescott, S.C. Dunn C.G. Industrial microbiology 4th edition, edited by Gerald Reed, published by AVI Publishing Company, 1982
2. Pelzer, M.I. and Reid, R.D. (1993) Microbiology McGraw Hill Book Company, New York, 5 th Edition.
3. Atlas, M. Ronald (1995) Principles of Microbiology, 1st Edition, Mosby-Year Book, Inc, Missouri, U.S.A.
4. Topley and Wilson's (1983) Principles of Bacteriology, Virology and Immunity, Edited by S.G. Wilson, A. Miles and M.T. Parkar, Vol. I: General Microbiology and Immunity, II: Systematic Bacteriology. 7 th Edition. Edward Arnold Publisher.
5. Frazier, W.C. (1988) Food Microbiology, McGraw Hill Inc. 4 th Edition,
6. Jay, James, M. (2000) Modern Food Microbiology, 6 th Edition. Aspen publishers, Inc., Maryland.
7. Banwart, G. (1989) Basic Food Microbiology, 2 nd Edition. CBS Publisher.
8. Doyle, P. Beneshat, L.R. and Mantville, T.J. (1997): Food Microbiology, Fundamentals and Frontiers, ASM Press, Washington DC.
9. Adams, M.R and M.G. Moss (1995): Food Microbiology, 1st Edition, New Age International (P) Ltd.
10. Handbook of Fermented Functional Foods edited by Edward R. Farmworth, CRC Press Taylor and Francis Group.
11. Dairy Microbiology Handbook – The Microbiology of Milk and Milk Products, Richard K Robinson

FTNM15: Functional Foods and Nutraceuticals

Tot. Cr.(T+P): 4(2+2)

THEORY

- Unit -1:** Definition, classes of functional foods, status of functional foods in world and India. Concept of new product development, classes of nutraceuticals and functional foods. Safety; marketing strategy and consumer response; economic analysis and costing of novel foods, recent advances in different categories and type of dairy product. Regulatory issues for nutraceuticals including CODEX
- Unit -2:** Nutritional status and dietary requirement of different target group and deficiency diseases, in special reference to micronutrients. Dietary and therapeutic significance of dairy nutrients, bioactive components in dairy products like lactose, whey proteins, milk minerals, CLA, fermented milks etc.
- Unit – 3:** Food fortification, techniques for fortifying dairy foods with minerals and vitamins, High protein foods prospective nutraceuticals for fortification of dairy foods. Nutritional significance of dietary fibers, classes of dietary fibers, fortification techniques for fibers in dairy foods.
- Unit – 4:** Infant nutrition and dietary formulations for meeting normal and special needs of infants, current status of infant foods, additives for infant foods. Foods for aged persons, design consideration, ingredients for geriatric foods.
- Unit – 5:** Technological aspects of reduced calorie foods, alternatives for calorie reduction, low calorie sweeteners, bulking agents and their application, fat replacers and their utilization in low calorie dairy foods.

- Unit – 6:** Nutritional and health significance of sodium in foods, Alternatives for sodium in foods, techniques for reducing sodium in processed dairy foods. Bio-flavours and flavour enhancers.
- Unit – 7:** Sports foods, ingredients for sports foods, dairy components in sports foods, sports drinks, design consideration, ergogenic aids in sports nutrition.
- Unit – 8:** Herbs, various classes of herbs, their therapeutic potential and application in foods with special reference to dairy products like functional drinks, herbal ghee etc.
- Unit – 9:** Prebiotic substances and their utilization in functional foods, symbiotic foods, technological aspects and recent development in probiotics, prebiotics and synbiotics.
- Unit – 10:** Definition and various classes of phytochemicals, their role in CVD, Cancer and immune system enhancer, utilization in functional foods, ~~phytosterol~~, phytoestrogens, glucosinolates, lycopene, isoflavonoids, glucosamine, organosulphur compounds, flavonoids, chatchins, tannins carotenoids, Phytoestrogens, phytosterols, pigments (lycopene, carcumine) etc. Phytatics, Protease inhibitors, amylase inhibitors, Hemagglutinins, Saponins. Non nutrient effect of PUFA and MUFA, Vitamins and Mineral as proteins, Peptides and Nucleotides
- Unit – 11:** Functional foods and nutraceuticals for management of cholesterol, CVD, cancer, IBD, diabetics, obesity, joint pain, age-related macular degeneration, endurance performance, persons suffering with milk allergy and lactose intolerance with special emphasis on dairy nutrients and foods, mechanisms of action, dosage levels
- Unit – 12:** Nutrients as gene modulators: Its effect on puberty, reproduction, Polycystic Ovary and nutritional management. Mechanism of action of Xenoestrogen, Food sources of xenoestrogen, Nutrigenomics, Epigenetics
- Unit – 13:** Foodomics, Nutrigenomics, nutrimentalomics, and nutriproteomics
- Unit – 14:** Food Nanotechnology: Functionality and applicability of food nanotechnology, Nanocarrier systems for delivery of nutrients and supplements, Nanocoatings on food contact surfaces, Safety concerns

PRACTICAL

1. Determination of total fiber, neutral detergent fiber in foods
2. Manufacture of fiber enriched milk beverage
3. Manufacture of low calorie burfi/ice cream
4. Preparation of flavoured milk using artificial sweetener and its estimation
5. Determination of antioxidant activity of food/food components
6. Determination of bioavailability of nutrients
7. Development of malted milk food and weaning food
8. Determination of β -galactosidase activity and application of lactases for lactose free dairy products
9. Determination of prebiotic potential of certain plant/milk components and their application in synbiotics dairy foods
10. Preparation of sports beverage, herbal dairy drinks
11. Preparation of high protein products
12. Identification and estimation of lycopene
13. Identification and estimation of carotene
14. Determination of total antioxidant capacity of selected nutraceuticals
15. Determination of gamma oryzanol content in rice bran oil
16. Determination of tocopherol content in rice bran oil
17. Determination of tannin content, ascorbic acid content in aonla juice
18. Development of protein enriched biscuits as a functional food
19. Production of functional food for diabetic patient
20. Determination of dietary fibre content in selected functional food
21. Preparation of symbiotic yoghurt/ dahi and its sensory and microbiological evaluation
22. Production of flavonoid rich food product and evaluation of flavonoid content in it
23. Development of labels for health foods
24. Production of carotenoids from pumpkin powder
25. Production of ginger and turmeric oleoresins and their used in food products
26. Visit to Functional food/ Nutraceuticals manufacturing industry

SUGGESTED READINGS

1. Chadwick R. 2003. *Functional Foods*. Springer.
2. Desai BB. 2000. *Handbook of Nutrition and Diet*. Marcel Dekker.
3. Gibson G & William C. 2000. *Functional Foods*. CRC Press.
4. Goldberg I. (Ed.). 1994. *Functional Foods*. Chapman & Hall.
5. Haberstroh CE. 1991. *Fat and Cholesterol Reduced Foods*. Gulf Publ. Co.
6. Mazza G. 1998. *Functional Foods. Biochemical and Processing Aspects*. Technomic Publ. Co.
7. Mitchell H. 2006. *Sweeteners and Sugar Alternatives in Food Technology*. Oxford's Blackwell Publ.
8. Mitchell JR & Ledward DA. 1986. *Functional Properties of Food Macromolecules*. Elsevier.
9. Mudambi SR & Rajagopla MV. 1981. *Fundamentals of Foods and Nutrition*. Wiley Eastern.
10. Nabors Lyn O'Brien 2001. *Alternative Sweeteners*. Marcel Dekker.
11. Pomeranz Y. 1991. *Functional Properties of Food Components*. Academic Press.
12. Sadler MJ & Saltmarch M. 1998. *Functional Foods: The Consumer, The Products and the Evidence*. Royal Society of London.
13. Saltmarch M & Buttriss J. (Ed.). 2000. *Functional Foods II: Claims and Evidence*. Royal Society of Chemistry, London.
14. Schmidl MK & Labuza TP. 2000. *Essentials of Functional Foods*. Aspen Publ.
15. Shi J, Mazza G & Maguer M Le. 2002. *Functional Foods: Biochemical and Processing Aspects*. CRC Press.
16. Smith J. 1993. *Technology of Reduced Additives*. Blackie.
17. Watson RR. 2003. *Functional Foods and Nutraceuticals in Cancer Prevention*. Iowa State Press, Iowa
18. MingruoGuo. 2009. *Functional food: principle and technology*. CRC Press .Woodhead publishing limited. New Delhi.
19. Robert EC. 2006. *Handbook of Nutraceuticals and Functional Foods*. 2nd Ed. Wildman.
20. Shi J. (Ed.). 2006. *Functional Food Ingredients and Nutraceuticals: Processing Technologies*. CRC Press.
21. Webb GP. 2006. *Dietary Supplements and Functional Foods*. Blackwell Publ.
22. Tomar S.K. 2011. *Functional Dairy Foods Concepts and Applications*. Satish Serial Publishing House, Delhi.
23. Gibson GR & William CM. 2000. *Functional Foods - Concept to Product*.
24. Mahan, L.K. and Escott Stump, S.2000. *Krause's Food Nutrition and Diet Therapy 10th Ed.*, WB Saunders & Co. London
25. Wildman, R.E.C. (2007) *Handbook of Nutraceuticals and Functional Foods*, second edition. CRC Press.
26. Gibson GR & William CM. *Functional Foods - Concept to Product*. 2000.
27. Goldberg I. *Functional Foods: Designer Foods, Pharma Foods*. 2004.
28. Brigelius-Flohé, J & Joost HG. *Nutritional Genomics: Impact on Health and Disease*. Wiley VCH. 2006.

FTNM16: Communications Skill Development

Tot. Cr.(T+P): 3(0+3)

PRACTICAL

Communication Skills -Grammar (Tenses, parts of speech, clauses, punctuation marks); Error analysis (Common errors); Concord; Collocation; Phonetic symbols and transcription; Accentual pattern: Weak forms in connected speech: Participation in group discussion: Facing an interview; presentation of scientific papers.

Suggested Readings

1. Mohan K. 2005. *Speaking English Effectively*. MacMillan India.
2. Robert C. (Ed.). 2005. *Spoken English: Flourish Your Language*. Abhishek.
3. Sethi J & Dhamija PV. 2004. *Course in Phonetics and Spoken English*. 2nd Ed. Prentice Hall of India.
4. Wren PC & Martin H. 2006. *High School English Grammar and Composition*. S. Chand & Co.
5. MS Office 2007 in a Nutshell by S. Saxena, Publisher: S. Chand (G/L) & Company Ltd

FTNM17: Computer Skill Development

Tot. Cr.(T+P): 3(0+3)

PRACTICAL

Computer skills – Components of computer, MS-Word, MS-Excel, MS-PowerPoint, Internet, typing

Suggested Readings

1. Fundamentals of Computers by E. Balagurusamy (Author) Publisher: McGraw Hill Education (India) Private Limited
2. Ms Office 2007 in a Nutshell by S. Saxena (Author) Publisher: S.Chand (G/L) & Company Ltd
3. Computer Fundamentals Paperback – by P. K. Sinha (Author) Publisher: BPP

FTNM21: Advances in Food Processing - I

Tot. Cr.(T+P): 4(2+2)

THEORY

Unit – 1: Status of food processing industry in India and abroad; prospects and constraints in development of Indian food industry.

Unit – 2: Post-harvest management of fruits and vegetables, Harvesting indices, Biochemical and physical changes during ripening of fruits & vegetables, respiration and factors affecting it, role of ethylene in accelerated ripening, storage of agricultural produce, Factors affecting shelf life of agriculture produce as well as products post-harvest treatments for extension of shelf-life of fresh produce, Strategic interventions to minimize postharvest losses including vapour heat treatment, wax coating, chemicals, etc. Advances in fruits and vegetable selection, grading, sorting, blanching and other pre-processing steps in automation of processing line

Storage of grains, biochemical changes during storage, production, distribution and storage capacity estimate models, storage capacity models, ecology, storage factors affecting losses, storage requirements.

Bag and bulk storage, godowns, bins and silos, rat proof godowns and rodent control, method of stacking, preventive method, bio-engineering properties of stored products, function, structural and thermal design of structures, aeration system. Physical factors influencing flow characteristics, mechanics of bulk solids, flow through hoppers, openings and ducts; recent advances in handling of food materials, Grain markets, storage pests and control, BIS/FSSAI standards.

Unit – 3: Principles of chilling & refrigeration storage of foods, quality changes in cold stored products, controlled and modified atmospheric storage. Freezing of foods, defects in frozen foods, re-crystallization, freezing of fruits and vegetables, freeze concentration of fruit juices.

Unit – 4: Application of heat energy to foods for preservation and processing

Unit – 5: Basic principles involved in fermentation, Technological aspects of pickled vegetables like sauerkraut, cucumbers, Technology of wine, beer and distilled alcoholic beverages, defects in alcoholic beverages.

Unit – 6: Advances in milling of rice (solvent extractive milling) and Turbo milling of wheat. Bakery products; role of ingredients, changes during processing of bakery products.Utilization and importance of dairy ingredients in bakery products.

Unit – 7: Definition, classification and technologies of fabricated and formulated foods and their nutritional aspects. Imitation dairy products and dairy analogues.Principle of extrusion processing, design and working of extruder, classification, application in food and dairy processing. Food additives, including stabilizers, emulsifiers, antioxidants, preservatives, etc. for formulated foods.

Unit – 8: Important group of enzymes involved in food processing; Application of enzymes in food processes like enzymes juice extraction, juice clarification, in bread manufacture, meat tenderization, ice cream manufacture, de- sugaring of egg, etc.

Unit – 9: Membrane Technology in Food Processing: Membrane techniques: Introduction, principle and classification. Physical and chemical characteristics of membrane, components of a membrane processing system. Construction materials of membrane- cellulosic and non-cellulosic membrane, configuration of membranes Techniques for membrane preparation. Functionality and selection of membrane, Applications of membranes for concentration and separation of food products. Factors affecting membrane fouling, flux enhancement and fouling control. Membrane maintenance-Physical and chemical cleaning

Ultrafiltration and Nano filtration: concept and working principle Vs conventional filtration, Application in the food industry- fruit juices, soy sauce, vegetable oil. Reverse osmosis, and microfiltration: concept and working principle, Application in the food industry- fruit juices, milk. Whey processing soy sauce, vegetable oil. Developments in the manufacture and utilization of food grade lactose from UF permeate. Use of membrane in preparation of-organic acids, biopolymers, vitamins, amino acids, low lactose powder, casein etc. Membrane technology for food processing waste treatment, membrane bioreactor and its application Emerging application of membrane processing (osmo-distillation): Introduction, concept and working Various commercial application and future trends

Unit – 10: Newer concepts in food processing including organic foods, processing of organic raw material, genetically modified foods.

PRACTICAL

1. Determination of quality and maturity indices of selected foods
2. Measurement of respiration of fruits/grains in the laboratory and determination of shelf life
3. Determination of effects after different postharvest treatments
4. Study of evaporative cooling and cold storage systems for selected fruits and vegetables
5. Determination of WVTR & GTR in different packaging materials
6. Visits to traditional storage structures, CA storage , cold storage
7. Shelf life evaluation of packaged food products
8. MAP and its effect on shelf-life of fresh fruits and vegetables
9. Preparation of squash, cordial, nectar and whey beverages, whey based soups
10. Manufacture of bread, pizza base, biscuits and cake
11. Application of milk ingredients in caramel, egg-less cake, mayonnaise
12. Canning of fruits & vegetables
13. Manufacture of chicken soup, comminuted meat products
14. Enzymatic extraction and clarification of fruit juices
15. Preparation of soymilk and tofu
16. Drying of fruits & vegetables, efficacy of blanching treatment
17. Manufacture of sauerkraut/fermented vegetables

SUGGESTED READINGS

1. Ramaswamy H.S. 2015. *Post harvest technologies for fruits and vegetables*. DEStech Publications, Inc
2. Chakraverty A. & Singh R.P. 2014. *Postharvest technology and food process engineering*. CRC Press
3. Chakraverty A., Mujumdar A.S. & Ramaswamy H.S. 2002. *Handbook of Postharvest Technology: Cereals, Fruits, Vegetables, Tea, and Spices*. CRC Press
4. Wills R. & Golding J. 2016. *Postharvest: An Introduction to the Physiology and Handling of Fruit and Vegetables*. CABI
5. FAO. 1984. *Design and Operation of Cold Stores in Developing Countries*. FAO.
6. Hall CW 1970. *Handling and Storage of Food Grains in Tropical and Sub-tropical Areas*. FAO Publ. Oxford & IBH.
7. Henderson S & Perry SM. 1976. *Agricultural Process Engineering*. 5 th Ed. AVI Publ.
8. McFarlane Ian. 1983. *Automatic Control of Food Manufacturing Processes*. Applied Science Publ.
9. Multon JL (Ed). 1989. *Preservation and Storage of Grains, Seeds and their By-products*. CBS.
10. Ripp BE 1984. *Controlled Atmosphere and Fumigation in Grain Storage*. Elsevier.
11. Shefelt RL & Prussi SE. 1992. *Post Harvest Handling – A System Approach*. Academic Press.
12. Shejbal J (Ed). 1980. *Controlled Atmosphere Storage of Grains*. Elsevier.
13. Vijayaraghavan S. 1993. *Grain Storage Engineering and Technology*. Batra Book Service
14. Fellows PJ. 2000. *Food Processing Technology: Principles and Practices*. 2nd Ed. CRC-Woodhead Publ.
15. Fennema CR. 1975. *Principles of Food Science*. Part II. *Physical Principles of Food Preservation*. Marcel Dekker.
16. Guy R. 2001. *Extrusion Cooking: Technologies and Applications*. CRC- Woodhead Publ.

17. Hoseney RC. 1986. *Cereal Science and Technology*. American Association of Cereal Chemists, St. Paul, Minnesota.
18. Hui YH, Meunier-Goddick L, Hansen AS, Josephsen J, Nip WK, Stanfield PS & Toldra F. 2004. *Handbook of Food and Beverage Fermentation*. Marcel Decker.
19. Hui YH, Nip WK, Rogers RW & Young DA. 2001. *Meat Science and Application*. Marcel Decker.
20. Cui Z.F. and Muralidhara H.S. 2010. *Membrane Technology A Practical Guide to Membrane Technology and Applications in Food and Bioprocessing*. Butterworth-Heinemann (imprint of Elsevier), Oxford, UK
21. Cheryan M. 1998. *Ultrafiltration and Microfiltration Handbook*. Technomic Publ. House.
22. Zadow JG. 1994. *Whey and Lactose Processing*. Elsevier

FTNM22: Advances in Food Processing - II

Tot. Cr.(T+P): 4(2+2)

THEORY

- Unit -1:** Emerging technology in food processing- HPP, PEF, Ultra sound. Supercritical fluid extraction: Concept, property of near critical fluids NCF and extraction methods. Application of SCFE in food processing
- Unit -2:** Microwave and radio frequency, IR drying: Definition, Advantages, mechanism of heat generation, inductive heating in food processing and preservation. Application in food processing: microwave blanching, sterilization and finish drying. Hurdle technology: Types of preservation techniques and their principles, concept of hurdle technology and its application.
- Unit -3:** High Pressure processing: Types of equipment, mechanism of microbial inactivation Effect of HPP on - fruit juices, meat products, jam Ultrasonic processing: Properties of ultrasonic, types of equipment, effect of ultrasonic treatment on microbial inactivation, oil yield etc.
- Unit -4:** High intensity light generation system, Application of high intensity light in food processing, Pulse electric field-mechanism of inactivation, PEF generation system, PEF treatment chambers, Mechanism of ohmic heating and its application in liquid food processing, Principle of cold plasma technology and its generation systems and its application Nanotechnology: Principles and its applications in foods.
- Unit -5:** Cryogenic grinding- Properties of cryogenes, systems, and their different applications
- Unit -6:** RTE Food products; Overview of grain-based snacks: whole grains – roasted, toasted, puffed, popped and flakes. Coated & enrobing grains-salted, spiced and sweetened. Flour based snack– batter and dough based products; *savoury* and *farsans*; formulated chips and wafers, papads.
 Technology for coated nuts – salted, spiced and sweetened products- *chikkis*, *Sing bhujia*.
 Technology of ready to eat fruits and vegetable based food products like, sauces, fruit bars, glazed candy etc. Technology of ready to eat canned value added fruits/vegetables and mixes and ready to serve beverages etc. Technology for ready-to-cook food products- different puddings and curried vegetables etc. Technology for ready-to-cook and ready to eat meat and meat food products
 Technology of ready- to- eat baked food products, drying, toasting roasting and flaking, coating, chipping.
 Extruded snack foods: Formulation and processing technology, colouring, flavouring and packaging Products and Byproduct of cereal and millets: infant foods from cereals and millets, breakfast cereal foods – flaked, puffed, expanded, and shredded products, etc.
 Technology for preparation of instant cooked rice, carrot and other cereals based food products. Technology of ready to eat instant premixes based on cereals, pulses etc.
 Technology for RTE puffed snack- sand puffing, hot air puffing, explosion puffing, gun puffing etc. Technology for preparation of traditional Indian dairy products
- Unit -7:** Applications of nanotechnology in food technology and nutrition

PRACTICAL

1. To evaluate the characteristics of treated water using RO system
2. To carry out ultrafiltration study on fruit juices
3. To carry out nanofiltration study on liquid foods
4. To study super critical fluid extraction system and to carry out extraction of eugenol from Basil leaves
5. To carry out extraction of lycopene from tomato using SCFE system
6. To study microwave system and to evaluate the effect of different power on drying characteristics of selected vegetable product
7. To study microwave blanching of fruits and vegetable and determination of blanching efficacy
8. To study the ultrasonicator and evaluate the effect of ultrasonication on micro-organism present in idli batter

9. To study the ultrasonicator and to evaluate the effect of ultrasonication on extracted juice yield from fruit pomace
10. To evaluate the different pre-treatment on oil yield from oil seed cake
11. To study cryogenic grinding of selected spices
12. To compare the yield and quality of bioactive compounds obtained from cryogenically ground spice
13. To prepare nano emulsion and study of their characteristics
14. To study ohmic heating system and to study the processing of fruit pup using ohmic heating system
15. Determination of Hardness in water.
16. Determination of Chloride content in water.
17. To visit food industries utilizing advance food processing techniques

SUGGESTED READINGS

1. Barbosa-Canovas 2002. *Novel Food Processing Technologies*. CRC.
2. Dutta AK & Anantheswaran RC. 1999. *Hand Book of Microwave Technology for Food Applications*.
3. Frame ND. (Ed.). 1994. *The Technology of Extrusion Cooking*. Blackie.
4. Gould GW. 2000. *New Methods of Food Preservation*. CRC.

FTNM23: Advances in Food Packaging

Tot. Cr.(T+P): 3(2+1)

THEORY

- Unit – 1:** Status of current packaging; types of packaging materials; criteria for selection of proper packaging; testing of packaging materials.
- Unit – 2:** Adhesives; graphics; coding, and labeling used in food packaging.
- Unit – 3:** Protective packaging of foods; packaging of food products sensitive to oxygen, light, moisture; active packaging; special problems in canned foods.
- Unit – 4:** Packaging of dairy products; packaging of convenience foods, packaging of fruits, vegetables, and fruit juices.
- Unit – 5:** Packaging of fats and oils; packaging of spices; packaging of meat and poultry; packaging of fish and other seafoods.
- Unit – 6:** Modified atmosphere packaging, controlled atmosphere packaging, shrink and stretch packaging.
- Unit – 7:** Retort pouch technology, microwavable, biodegradable, and edible packages.
- Unit – 8:** Industrial packaging: unitizing, palletizing, containerising, distribution systems for packaged foods including prevention of shock damage to articles during transportation
- Unit – 9:** Safety aspects of packaging materials; sources of toxic materials and migration of toxins into food materials.
- Unit –10:** Active and intelligent packaging systems, Advances in Active packaging techniques and Intelligent packaging techniques. Current use of novel packaging techniques in different food products, consumers acceptance of novel food packaging
- Unit –11:** Oxygen and ethylene, scavenging technology, concept and its food applications. Carbon dioxide, odor and flavour absorber and other scavengers, ethanol emitters and preservative releaser, and their food packaging uses. Antimicrobial food packaging: concept and mechanism, Factors affecting the effectiveness of antimicrobial packaging.
- Unit –12:** Non-migratory bioactive polymers (NMBP) in food packaging, Advantages and limitations. Inherently bioactive synthetic polymers: types and applications, Polymers with immobilized bioactive compounds.
- Unit –13:** Time-temperature indicators (TTIs), Definition and classification of TTIs, Requirement, development and current TTI systems, effectiveness of TTIs, Application of TTIs- to monitor shelf-life, and optimization of distribution and stock rotation
- Unit –14:** Packaging-flavour interactions, Factors affecting flavour absorption, Role of the food matrix and different packaging materials. Case studies: Packaging and lipid oxidation, Modelling lipid oxidation and absorption. Shelf life evaluation of packaged food
- Unit –15:** Permeability properties of polymer packaging, measurement of permeability – water and gases. Selection criteria of packaging films. Novel MAP gases, Testing novel MAP applications, Novel MAP applications for fresh and prepared food products,
- Unit –16:** Aseptic packaging technology-advances, systems and its food applications, packaging for high pressure processing
- Unit –17:** Process of packaging: bottling, canning, labelling form fill sealed and cartooning machinaries, vacuum and gas packaging, CAP, lined cartooning, system. PET, pre form, tetra pack, flash 18 process, biocomposite and alternative packaging.

Unit –18: Packaging standards and regulation: laws, specifications and quality control, collection, separation, disposal and recycling of packaging materials. Effect of packaging materials on environment.

PRACTICAL

1. Testing of packaging materials for quality assurance like determination of thickness, GSM, bursting strength, tearing resistance, puncture resistance, Dart impact test, Scotch test
2. Estimation of shelf life of vegetables and seasonal fresh fruits;
3. Packaging of turmeric powder and ground red chilli powder,
4. Vacuum packaging of dairy products.
5. Determination of WVTR in different packaging materials
6. Determination of GTR in different packaging materials.
7. Development of ethylene scavengers for fresh fruits and vegetables
8. Development of oxygen scavengers systems for food products
9. Application of anti-microbial packaging for moisture sensitive foods
10. Evaluation of chemical residue migration from package to food
11. Application of MAP packaging in selected foods
12. Study of time temperature indicators
13. Determination of oxidative changes in packaged foods
14. Comparative evaluation of flexible and rigid packages for fragile foods
15. Packaging of foods under inert atmosphere.
16. To study textural characteristics of selected fruit/ vegetable under MAP storage
17. Shelf life evaluation of packaged food product.
18. Study of aseptic packaging system
19. Determination of oil and grease resistant test for packaging films
20. Determination of respiration rate in fresh fruits and vegetables
21. Visit to food packaging material manufacturing industry

SUGGESTED READINGS

1. F.A. Paine Fundamentals of packaging , 2nd edition by, published by Institute of Packaging, 1981.
2. Heiss, Principles of Food Packaging- an introductinal guide revised published by Heusenstamm:FAO/ Kepler,1970.
3. Sacharow S & Griffin RC.1980. *Principles of Food Packaging*. AVI Publ.
4. Ahvenainen R. 2001. *Novel Food Packaging Techniques*. CRC.
5. Crosby NT. 1981. *Food Packaging Materials*. App. Sci. Publ.
6. Mahadeviah M & Gowramma RV. 1996. *Food Packaging Materials*. Tata McGraw Hill.
7. Painy FA. 1992. *A Handbook of Food Packaging*. Blackie.
8. Palling SJ. 1980. *Developments in Food Packaging*. App. Sci. Publ.
9. Rooney ML. 1988. *Active Food Packaging*. Chapman & Hall.
10. Coles R, McDowell D & Kirwan M.J. 2003. *Food Packaging Technology*. Oxford Blackwell.
11. Frank A, Paine H & Paine Y. 1983. *A Handbook of Food Packaging*. Leonard Hill.
12. Gordon L Robertson. 2006. *Food Packaging: Principles and Practice*. 2nd Ed. CRC Press.
13. Malhlouthi M. 1994. *Food Packaging and Preservation*, Blackie. Raija A. 2006. *Novel Food Packaging*.
14. Woodland Publ. Co.

FTNM24: Food Quality Management Systems

Tot. Cr.(T+P): 3(2+1)

THEORY

- Unit – 1:** Introduction to food - its nutritional, technological and safety aspects. Introduction to Indian legal system, an overview of food regulations in India. Food safety and standards act and role of FSSAI. Various food plant inspection bodies and legislations.
- Unit – 2:** International Standards: Codex Alimentarius: Structure of organization, standards related to Indian foods.
- Unit – 3:** Introduction to food safety: definition, food safety issues, factors affecting food safety, importance of safe foods. Shelf life of food products: factors affecting shelf life and methods to check the shelf life.
- Unit – 4:** Food contaminants of natural origin- seafood toxins, toxic amino acids and others. Indirect additives: pesticides, pesticide residues, metallic contamination, radionuclides, other adulterants.
- Unit – 5:** Good Hygienic Practices (GHP), Good Manufacturing Practices (GMP), Food Safety Plan, Food Safety Management Risk Analysis. Traceability, food product recall.

- Unit – 6:** Food safety Management Systems: ISO 22000: Importance of implementing a HACCP system and how it can be applied to various products, develop a HACCP plan including a HACCP team, produce product workflow diagrams for a range of products and their verification processes etc. Audits: Introduction, objectives, documentation, responsibilities, management review, audit certification and its importance etc.
- Unit – 7:** ISO 14000: Introduction, various standards among 14000 series, certification and its importance, various clauses of 14001. ISO 17025 - General requirements for the competence of testing and calibration laboratories. ISO 9000 – Quality Management System
- Unit – 8:** Good agricultural practices for crops, land animals, human beings, finished goods etc. Good manufacturing practices: Concept, current problems in food industry and solutions using good manufacturing practices.
- Unit – 9:** World Trade Organization (WTO), Sanitary and Phytosanitary Measures and Technical Barriers to Trade, Food and Agriculture Organization (FAO), World Health Organization (WHO), World Animal Health Organization, International Plant Protection Convention (IPPC) Export – Import of Food.
- Unit – 10:** Six sigma, 5-S, Kizen.

PRACTICAL

1. Preparation of quality manual of a food company
2. Shelf life study of any food product.
3. Study of food regulations in various countries
4. Study of nutritional labeling of packaged food items by visiting food market,
5. Visit the websites of FSSAI, BIS, AGMARK, ISO, Codex Alimentarius Commission, USFDA
6. HACCP plan for any food industry
7. Licensing and registration process
8. Adulteration test of food sample [Physical test, chemical test, DART (Detect adulteration with rapid test)]
9. Methods to eliminate anti-nutritional factors from foods

SUGGESTED READINGS

1. FSSAI (2011). Food safety and standards (Food product standards and Food Additives) regulation.
2. Neal D. Fortin. 2009. Food regulation, Wiley Publishers.
3. Naomi Rees. David Watson. 2000. International standards for food safety, Aspen Publications.
4. Assuring food safety and quality. 2012. FAO Food and Nutrition Manual., FAO publications, Rome.

FTNM25: Mechanical operation and chemical engineering fundamentals

Tot. Cr.(T+P): 4(2+2)

THEORY

- Unit 1:** Engineering properties of biological materials and their significance in equipment design; processing and handling of products.
- Unit 2:** Fluid flow operations: food rheology, mechanical energy balance, piping system, flow measurement and pumping equipment
- Unit 3:** Mechanical processing: Size reduction, size enlargement, mixing and forming, conveying of solids and separations.
- Unit 4 :** Heat transfer: coefficients, heat exchangers, electrical/radiation heating and applications
- Unit 5:** Mass transfer: vapour/liquid equilibria, distillations, solvent extraction, gas/liquid absorption, adsorption and ion exchange, crystallization and osmo concentration of food
- Unit 6:** Thermal processing: kinetics of thermal inactivation, heat transfer considerations, equipment, in-container sterilization, continuous-flow sterilization, pasteurization, baking, roasting and frying.
- Unit 7:** Drying: Psychrometrics, drying kinetics, dryer design, drying equipment, energy efficiency in drying
- Unit 8:** Process analysis: spreadsheet applications, heat exchanger problem formulation & solution, psychrometric calculation, fitting curves and statistical quality control
- Unit 9:** Electrical conductivity of the fluid, Theory of electrolytic activity, dielectric properties of basic food principle, Assessment of Food quality using dielectric properties.
- Unit 10:** Hydraulic separation and expansion-mechanics of settling, Hydraulic pressing, heavy media separation, elutriation and tabling.
- Unit 11:** Sedimentation and flocculation- free and hindered settling, thickening, counter current decantation, flow through packed bed and pressure drop calculations, flocculation and flocculating agents.
- Unit 12:** Basic concepts of Filtration and centrifugation.
- Unit 13:** Mixing of solids, liquids and slurries- agitating, kneading, blending and homogenizing.

PRACTICAL

1. Determination of particle density / true density, bulk density and specific gravity of solid grains / fruits and vegetable
2. Determination of coefficient of friction, angle of internal friction and aerodynamic property(Terminal Velocity) of grain sample
3. Determination of viscosity of food materials
4. Study of various types of heat exchangers
5. Mixing – determining \mixing parameters
6. Chemical kinetics in food processing a) Determining rate constants of zero, first order reactions and half-life of reactions
7. Microbial destruction in thermal processing of foods a) Determining decimal reduction time from microbial survival data b) Thermal resistance factor, z-value, in thermal processing of foods c) Determining process lethality for conduction heating food with a microorganism with a z-value d) Determining center and mass-averaging sterilizing value for a thermal process
8. Mechanical transport of liquid foods a) Measuring viscosity of liquid foods using a capillary tube viscometer b) Rheological properties of power law fluids
9. Steady state heat transfer in food processing a) Reducing heat transfer through a wall using insulation b) Selecting insulation to reduce heat loss from cylindrical pipes c) Convective heat transfer coefficient in laminar flow conditions d) Convective heat transfer coefficient in turbulent flow conditions
10. Transient heat transfer in food processing a) Predicting temperature in a liquid food heated in a steam jacketed kettle b) Transient heat transfer in spherical shaped foods c) Transient heat transfer in a cube
11. Solving simultaneous equations in designing multiple-effect evaporators

SUGGESTED READING

1. Chemical reactor theory- an Introduction by K.G. Denbeigh, J.C.R. Turner, published by CUP Archive, 1984.
2. Fundamentals of Food Process Engineering 3 rd edition by Romeo T. Toledo published by Kluwer Academic/ Plenum Publishers, New York, London, 1999
3. McCabe, W.L. Smith, & Peter Harriot, Unit operations of chemical engineering. 5thed. New York; London: McGraw-Hill, 1993.
4. Blackadder, D.A. and Nedderman, R.M. (1971), A Handbook of Unit operations, academic, London
5. TREYBAL, R.E., Mass transfer, 3rd edition, McGraw Hill, New York, 1987.
6. Romeo T. Toledo ,Fundamentals of food process engineering, 2nd ed. , New York: Chapman & Hall, 1991.
7. Saravacos G.D. &Maroulis Z.B. 2011. *Food Process Engineering Operations*. CRC Press.
8. Chandra P.K. & Singh R.P. *Applied Numerical Methods for Food and Agricultural Engineers*. CRC Press.
9. Singh R.P. *Computer Applications in Food Technology*. Elsevier Science & Technology

FTNM26: Food Plant Layout and Management

Tot. Cr.(T+P): 3(2+1)

THEORY

- Unit- 1:** Introduction: definition, basic concepts of plant layout and design with special reference to food process industries. Application of haccp concept, iso, fpo&mpo requirements in food plant layout and design.
- Unit -2:** Plant location: influence of location on plant layout, location factors, location theory and models, economic plant size, types of manufacturing processes like continuous, repetitive and intermittent processes.
- Unit -3:** Plant layout: preparation of a plant layout, plant layout problem, importance, objectives, classical types of layouts. Evaluation of layout. Advantages of good layout
- Unit – 4:** Plant building: considerations in building design, type of factory buildings, choice of building construction, material for floors, foundation, walls, doors, windows, drains etc, ventilation, fly control, mold prevention and illumination in food processing industries.
- Unit -5:** Plant layout & Equipment Layout: Plant layout and design of bakery and biscuit industries; fruits and vegetables processing industries including beverages; milk and milk products; meat, poultry and fish processing industries.

PRACTICAL

1. Preparation of project report
2. Preparation of feasibility report Layout of food storage wares and godowns
3. Visit to food storage wares and godowns
4. Layout and design of cold storage
5. Visit to cold storage plant
6. Layout of preprocessing house
7. Layout of milk and milk product plant
8. Visit of milk processing plant Layout and design of bakery and related product plant
9. Visit to bakery unit
10. Layout and design of fruit processing plant
11. Layout and design of vegetable processing plant
12. Visit to fruit and vegetable processing plant Design and layout of multiproduct and composite food plant
13. Waste treatment and management of food plant

SUGGESTING READING

1. John Holah, H. L. M. Lelieveld, (2011), "Hygienic Design of Food Factories", Elsevier Publication.
2. J. Peter Clark, (2008), "Practical Design, Construction and Operation of Food Facilities", Academic Press Publishers.
3. Zacharias B. Maroulis, George D. Saravacos, (2007), "Food Plant Economics", CRC Press Publishers.
4. Antonio Lopez-Gomez, Gustavo V. Barbosa-Canovas, (2005), "Food Plant Design", CRC Press Publishers.

FTNM27: Research Methodology and Statistics

Tot. Cr.(T+P): 4(1+3)

THEORY

A. Research Methodology

Unit -1: Need for designing of experiments, characteristics of a good design. Basic principles of designs- randomization, replication and local control.

Unit -2: Uniformity trials, size and shape of plots and blocks; Analysis of variance; Completely randomized design, randomized block design and Latin square design.

Unit -3: Factorial experiments, (symmetrical as well as asymmetrical). orthogonality and partitioning of degrees of freedom, Confounding in symmetrical factorial experiments, Factorial experiments with control treatment.

Unit -4: Split plot and strip plot designs; Analysis of covariance and missing plot techniques in randomized block and Latin square designs; Transformations, crossover designs, balanced incomplete block design, resolvable designs and their applications ~ Lattice design, alpha design - concepts, randomisation procedure, analysis and interpretation of results. Response surfaces.Experiments with mixtures.

Unit -5: Bioassays- direct and indirect, indirect assays based on quantal dose response, parallel line and slope ratio assays potency estimation.

Unit -6: Research ethics: research integrity, research safety in laboratories, welfare of animals used in research, computer ethics, standards and problems in research ethics.

B. Statistics

Unit 1: Applications of statistical procedures in food processing, Descriptive statistics, Analysis of differences, Types of significance test, Association, correlation and regression and Experimental design

Unit 2: Sensory and consumer data: Introduction, The quality and nature of sensory and consumer data, Experimental design issues, Consumer data (sensory and survey), Trained panel sensory data, Analysis of relationships

Unit 3: Instrumental data: Introduction, Quality and nature of instrumental data, Sampling and replication, Experimental design issues, Statistical analysis of instrumental data, Chemical analysis applications, Analysis of relationships

Unit 4: Food product formulation: Introduction, Design application in food product development, Single ingredient effects, Two or more ingredients, Screening of many ingredients, Formulation by constraints

Unit 5: Statistical quality control: Introduction, Types of statistical quality control, Sampling procedures, Control charts, Acceptance sampling

Unit 6: Multivariate applications: Introduction, Multivariate methods and their characteristics, Multivariate modes, Relationship of consumer preference with sensory measures

Unit 7: Correlation analysis, regression analysis, test of hypothesis, Chi-Square test, F-test, Non-parametric test, t-test, one way ANOVA, Two way ANOVA, quantification of experimental data by statistical method like Response Surface methodology, use of Design expert, use of ORIGIN, use of ms Excel in statistical aspects.

Unit 8: Principal component analysis, Chemometrics, Partial least square, Response surface methodology, Mixture design, Fractal analysis, Cluster analysis, ANN and Fuzzy logic

SUGGESTED READINGS

1. Bhalla GS & Singh G. 2001. *Indian Agriculture - Four Decades of Development*. Sage Publ.
2. Punia MS. *Manual on International Research and Research Ethics*. CCS, Haryana Agricultural University, Hisar.
3. Montgomery D.C. 1997. *Design and Analysis of Experiments 4ed*. Wiley
4. Geisser S. 1993. *Predictive Inference: An Introduction*. Chapman & Hall.
5. John A. Bower 2013. *Statistical Methods for Food Science: Introductory Procedures for the Food Practitioner 2ed* Wiley Blackwell.
6. Everitt BS & Dunn G. 1991. *Advanced Multivariate Data Analysis*. 2nd Ed. Arnold.
7. Gupta SP, Statistical Methods, Sultan Chand & Books, Educational Publishers, New Delhi
- 8.

FTNM28: Technical Writing

Tot. Cr.(T+P): 2(0+2)

PRACTICAL

Various forms of scientific writings- theses, technical papers, reviews, manuals, etc; Various parts of thesis and research communications (title page, authorship contents page, preface, introduction, review of literature, material and methods, experimental results and discussion); Writing of abstracts, summaries, précis, citations etc.; commonly used abbreviations in the theses and research communications; illustrations, photographs and drawings with suitable captions; pagination, numbering of tables and illustrations; Writing of numbers and dates in scientific write-ups; Editing and proof-reading; Writing of a review and research article.

Suggested Readings

1. *Chicago Manual of Style*. 14th Ed. 1996. Prentice Hall of India.
2. *Collins' Cobuild English Dictionary*. 1995. Harper Collins.
3. Gordon HM & Walter JA. 1970. *Technical Writing*. 3rd Ed. Holt, Rinehart & Winston.
4. Hornby AS. 2000. *Comp. Oxford Advanced Learner's Dictionary of Current English*. 6th Ed. Oxford University Press.
5. James HS. 1994. *Handbook for Technical Writing*. NTC Business Books.
6. Joseph G. 2000. *MLA Handbook for Writers of Research Papers*. 5th Ed. Affiliated East-West Press.
7. Mohan K. 2005. *Speaking English Effectively*. MacMillan India.
8. Richard WS. 1969. *Technical Writing*. Barnes & Noble.

FTNM31: Sensory Evaluation

Tot. Cr.(T+P): 3(2+1)

THEORY

Unit -1: General testing conditions, Requirements of sensory laboratory; Organizing sensory evaluation program, Development of sensory testing, human subjects as instruments (test design, instrumentation, interpretation of results)

Unit -2: Sensory attributes, appearance (colour, size and shape, surface texture, clarity, carbonation), odour/ aroma/ fragrance, consistency and texture, noise Human senses (sense of vision, sense of touch, olfactory sense, sense of taste, sense of hearing)

Unit -3: Test controls, test room design, location, the booth, descriptive analysis and training area, preparation area, storage. General design factor, colour and lightning, air circulation, temperature and humidity, construction material. Sample preparation, supplies and equipment, materials, preparation procedure, sample preparation, order, coding, number of samples, product sampling

Unit -4: Panelist control, Panel training orientation, Factors affecting sensory verdicts, physiological factors, psychological factors, poor physical condition,

Unit -5: Different tests for sensory evaluation, Difference (Qualitative test: Paired comparison, duo-Trio, Triangle test). Rating (Quantitative: Ranking, single, two and multiple sample, hedonic, Numerical scoring, composite), Sensitivity (Threshold, dilution)

Unit -6: Applications and Advances in Electronic-Nose Technologies, Aroma Types and Characteristics, Conceptual Development of the Electronic Nose and instrumentation, Data Analysis for Electronic Noses, E nose applications. Electronic tongue

Unit -7: Computer-aided sensory evaluation of food & beverage, statistical analysis of sensory data.

PRACTICAL

1. Selection and training of sensory panel
2. Detection and threshold tests
3. To study the masking effect of different taste
4. To study Paired comparison test
5. To study Duo-Trio test
6. Ranking tests for taste, aroma colour and texture
7. To study hedonic rating test
8. Sensory evaluation of various food products using hedonic scales
9. Sensory evaluation of various food products using different scales, score cards and tests
10. Sensory evaluation of various food products using fuzzy logic
11. Objective estimation of color and texture
12. Subjective estimation of color and texture
13. To study single sample test
14. Statistical analysis of single sample test
15. To study two sample difference test
16. Statistical analysis of single sample test

SUGGESTED READINGS

1. Amerine MA, Pangborn RM & Rossles EB. 1965. *Principles of Sensory Evaluation of Food*. Academic Press.
2. Early R. 1995. *Guide to Quality Management Systems for Food Industries*. Blackie Academic.
3. Jellinek G. 1985. *Sensory Evaluation of Food - Theory and Practice*. Ellis Horwood.
3. Lawless HT & Klein BP. 1991. *Sensory Science Theory and Applications in Foods*. Marcel Dekker.
4. Maslowitz H. 2000. *Applied Sensory Analysis of Foods*. Vols. I, II. CRC Press.
5. Morten C. Meilgaard, B. 2007. *Sensory Evaluation Techniques*, Fourth Edition. Thomas Carr, Gail Vance Civile
6. Piggot JR. 1984. *Sensory Evaluation of Foods*. Elbview Applied Science Publ.
9. Rai SC & Bhatia VK. 1988. *Sensory Evaluation of Agricultural Products*. Indian Agricultural Statistics Research Institute (ICAR).
10. Stone H & Sidel JL. 1985. *Sensory Evaluation Practices*. Academic Press.
11. Watts CM, Ylimaki CL, Jaffery LE & Elias LG. 1989. *Basic Sensory Methods for Food Evaluation*. Int. Dev. Res. Centre, Canada.

FTNM32: Food Emulsions, Foams, Gels and Food Rheology and Microstructure

Tot. Cr.(T+P): 5(4+1)

THEORY

A. Technology of Food Emulsions, Foams and Gels

Unit -1: Food dispersions, their characteristics and factors affecting food dispersions.

Unit -2: Food emulsions- conventional and nano emulsions; emulsifiers and their functions in foods; HLB concept in food emulsifiers; Emulsion formation and stability; Examples of emulsions in food- mayonnaise, sauce, beverages Polymers and surfactants.

Unit -3: Foam morphology- dry and wet, Structure of foams- ordered and disordered, foam formation and stability, Foam ripening and coalesce, Advantage and disadvantages of foam in food processing, Foam generation, Foaming agents, antifoaming agents Egg foams and uses, milk foams and their applications,

Unit -4: Theory of gel formation; pectic substances and jellies; fruit pectin gels; fruit jellies.

Unit -5: Structure of foods representing emulsions, foams and gels; Physical structure of fat rich, concentrated, fermented, coagulated and dried products.

Unit -6: Techniques for evaluation of structure for food emulsions, foams and gels.

Unit -7: Application of foams in other food processing application Case study foam mat drying

B. Food Rheology and Microstructure

- Unit -1:** Introduction to rheology of foods: Definition of “texture”, “rheology” and “psychophysics” – their structural basis; salient definitions –Stress tensor and different kinds of stresses.
- Unit -2:** Rheological classification of fluid foods : Shear-rate dependence and time dependence of the flow-curve; Non-Newtonian fluids; thixotropy; Mechanisms and relevant models for non-Newtonian flow; Effect of temperature; Compositional factors affecting flow behaviour; Viscosity of food dispersions – dilute and semidilute systems, concentration effects.
- Unit -3:** Rheology of semi-solid and solid food; Rheological characterization of foods in terms of stress-strain relationship; rheology and flow characteristics of food powders, Viscoelasticity; Transient tests - Creep Compliance and Stress Relaxation Mechanical models for viscoelastic foods: Maxwell, Kelvin, Burgers and generalized models and their application; Dynamic measurement of viscoelasticity.
- Unit -4:** Large Deformations and failure in foods: Definitions of fracture, rupture and other related phenomena; Texture Profile Analysis; Instrumental measurements – Empirical and Fundamental methods; Rheometers and Texture Analyzers; Measurement of Extensional viscosity; Acoustic measurements on crunchy foods.
- Unit -5:** Rheological and textural properties of selected food products: Measurement modes and techniques; Effect of processing and additives (stabilizers and emulsifiers) on food product rheology; Relationship between instrumental and sensory data.
- Unit -6:** Examining food microstructures: history of food microstructure studies, light microscopy, transmission electron microscopy, scanning electron microscopy, other instrumentation and techniques, image analysis: image acquisition, image processing, measurement analysis.
- Unit -7:** Food structure: traditional food structure and texture improvement, approaches to food structure, extrusion and spinning, structured fat products, structure and stability, gels, gelation mechanisms, mixed gels, the microstructure of gels, structure-property relations in gels.

PRACTICAL

A. Technology of Food Emulsions, Foams and Gels

1. Determination of the rate of formation and stability of emulsions
2. Determination of creaming index for an emulsion
3. Determination of emulsion stability index of emulsifier
4. Determination of emulsion capacity of an emulsifier
5. Determination of HLB value for an emulsifier
6. Preparation of mayonnaise (o/w emulsion)
7. To study role of emulsifier food emulsions
8. To carry out ringing test for beverage emulsions
9. Particle size characterization in beverage emulsion
10. To examine foam formation and determination of foam stability
11. To study foaming in food systems (Foam mat drying to product instant tomato powder)
12. To study gel formation and gel properties
13. Preparation of gelatine based food gels
14. Preparation of pectin based food gels
15. To study properties of various gelling agents for foods.

B. Food Rheology and Microstructure

1. Viscosity measurements of fruit juices using ostwaldvisometer
2. Viscosity measurements of liquid food products using Brookefield viscometer
3. To study the effect of temperature on viscosity of liquid foods
4. Development of stress and strain curve for Newtonian fluids
5. Development of stress and strain curve for Non Newtonian fluids
6. Determination of thermal conductivity of selected food products
7. Determination of specific heat of selected food products using differential scanning calorimetry
8. Texture analysis of fruits, vegetables and their products
9. Texture analysis of baked products (bread/ biscuit)
10. Starch characterization using starch master
11. Dough rheology using doughlab
12. Preparation of food emulsions and their stability study
13. Preparation of food gels and their characteristics

14. Determination of microstructures in selected foods using light microscopy
15. TEM and SEM, image analysis and image processing techniques
16. Evaluation of phase transition in colloidal systems, evaluation of structure texture function relations
17. To correlate subjective sensory evaluation with textural analyzer
18. Visit to food microstructure laboratory

SUGGESTED READINGS

1. Blanshard JMV & Lillford P. 1987. *Food Structure and Behaviour*. Academic Press.
2. Hasehueti GL. 1977. *Food Emulsifiers and their Application*. Chapman & Hall.
3. McClement DJ. 1999. *Food Emulsions - Principles, Practice and Techniques*. CRC Press.
4. Srinivas D & Alain P. 1977. *Food Proteins and their Applications*. Marcel Dekker.
5. Barbosa-Canovas GV, Kokini JL, Ma L & Ibarz A. 1997. *Rheology of Semi-liquid foods*. *Adv. Food & Nutr. Res.*, 39:1-69.
6. DeMann JM, Voisey PW, Rasper VF & Stanley DW. 1976. *Rheology and Texture in Food Quality*. AVI Publ.
7. Aguilera JM. 2001. *Micro Structure: Principles of Food Processing Engineering*.
8. Bechtel DB. 1983. *New Frontiers in Food Microstructure*. American Association of Cereal Chemists.
9. Moskowitz 1999. *Food Texture*. AVI Publ.
10. Stefee J.F. *Rheological methods in food process engineering*. Freeman Press.

FTNM33: Instrumentation in Nutrition

Tot. Cr.(T+P): 4(3+1)

THEORY

Unit 1: Introduction to Food Analysis: Introduction to food and its components, Sampling, Sample preservation, Extraction, Proximate analysis

Unit 2: Spectroscopic Techniques: Introduction & theory of spectroscopic techniques, - Principle, Instrumentation, application of each technique. UV-Visible, IR, Raman, & Mass spectroscopy, flame photometry, CD spectroscopy, NMR – Principle, Instrumentation, application of each technique. Potentiometry: principle, various electrodes; electrometric measurements of pH, buffers. Fluorescence, Turbidoimetric techniques – Principle, Instrumentation, application of each technique. AAS – Principle, Instrumentation, applications. NMR/ESR spectroscopy – Principle, Instrumentation, application.

Unit 3: Chromatographic Techniques: Introduction, column, gel-permeation, HPLC, GC, Paper chromatography, TLC/HPTLC, Ion chromatography, Flash chromatography – Principle, Instrumentation, applications of each technique.

Unit 4: Biological Techniques: Electrophoresis, PCR/RT-PCR, Immunoassays - Principle, Instrumentation, applications of each technique

Unit 5: Recent Techniques: Rheology, DSC/DTA/TGA/TMA, XRD/XRF, Electron microscopy, Refractivity, Polarimetry - Principle, Instrumentation, applications of each technique, Radio immuno assay (RIA), Enzyme linked immunosorbent assay (ELISA). Circular dichroism (CD), Protein sequencing, X-ray crystallography.

PRACTICAL

1. Determination of moisture by Karl Fischer method
2. Determination of carotenes (spectrophotometric)
3. Determination of Vitamin C (spectrophotometric)
4. Determination of gingerol by HPLC
5. Determination of minerals by AAS
6. Fatty acid profile in lipids by GC
7. Determination of Chloride content by Ion Chromatography
8. Determination of thermal properties using DSC
9. Determination of rancidity using Rancimat
10. Determination of sugar concentration and solids using Refractometer
11. Separation of amino acids using TLC/HPTLC
12. Separation of food colors using TLC/HPTLC
13. Demonstration of PCR for Gene amplification
14. Agarose Gel Electrophoresis
15. Demonstration of ELISA test
16. Preparation of a buffer and measurement of its pH electro-metrically and using indicators

17. SDS gel electrophoresis and molecular weight determination
18. Determination of sodium and potassium by flame photometry
19. Separation of milk proteins using ion-exchange chromatography

SUGGESTED READINGS

1. Food Analysis: Theory and Practice, 1994. Y. Pomeranz and C.E. Meloan. 3rd edn., Conn. (USA): AVI Publ. Co.
2. Stewart, K.K. and Whitaker, J.R. (1984). Modern Methods of Food Analysis. Conn: AVI Publ. Co.
3. James, CS. (1995). Analytical Chemistry of Foods. Blackie Academic and Professional, UK
4. Methods of analysis of food components and additives by SemihOtle, Published in 2005 by CRC Press

FTNM34: Software packages for statistical computing

Tot. Cr.(T+P): 3(0+3)

PRACTICAL

- Unit 1:** Research Design: Qualitative and quantitative research, measurement scale, concept of theory, construct and variables
- Unit 2:** Descriptive statistics, introduction to SPSS, data entry, data managing, creating graphs, assumptions of parametric tests (SPSS)
- Unit 3:** Parametric tests-dependent & independent sample t-test, ANOVA, Repeated measures ANOVA (SPSS)
Nonparametric tests-Mann Whitney, Kruskal-Wallis, Wilcoxon signed-rant test, Friedman ANOVA and Chi Square test (SPSS)
- Unit 4:** Multiple Regression Analysis (SPSS)
- Unit 5:** Discriminant Analysis, Logistic Regression Analysis (SPSS)
- Unit 6:** Introduction to mediation analysis, Testing simple mediation models. Introduction to moderation analysis, testing moderation models (Process Macro)
- Unit 7:** Exploratory Factor Analysis, Cluster Analysis (SPSS)
- Unit 8:** Introduction to CB-SEM: Concept of Confirmatory Factor Analysis (Measurement Model) and Structural Equation Model.
CFA & SEM with case study, interpreting and writing (AMOS)
- Unit 9:** Smart PLS: Introduction to PLS-SEM, Formative and Reflective measurement, Measurement Model Evaluation: (a) Convergent validity-three approaches, factor loading, variance extracted, reliability, (b) Discriminant validity (c) Cross-loadings

FTNM41: Intellectual Property and Its Management

Tot. Cr.(T+P): 4(4+0)

THEORY

Historical perspectives and need for the introduction of Intellectual Property Right regime; TRIPS and various provisions in TRIPS Agreement; Intellectual Property and Intellectual Property Rights (IPR), benefits of securing IPRs; Indian Legislations for the protection of various types of Intellectual Properties; Fundamentals of patents, copyrights, geographical indications, designs and layout, trade secrets and traditional knowledge, trademarks, protection of plant varieties and farmers' rights and biodiversity protection; Protectable subject matters, protection in biotechnology, protection of other biological materials, ownership and period of protection; National Biodiversity protection initiatives; Convention on Biological Diversity; International Treaty on Plant Genetic Resources for Food and Agriculture; Licensing of technologies, Material transfer agreements, Research collaboration Agreement, License Agreement.

SUGGESTED READINGS

1. Erbisch FH & Maredia K. 1998. *Intellectual Property Rights in Agricultural Biotechnology*. CABI.
2. Ganguli P. 2001. *Intellectual Property Rights: Unleashing Knowledge Economy*. McGraw-Hill.
3. *Intellectual Property Rights: Key to New Wealth Generation*. 2001. NRDC & Aesthetic Technologies.
4. Ministry of Agriculture, Government of India. 2004. *State of Indian Farmer*. Vol. V. *Technology Generation and IPR Issues*. Academic Foundation.
5. Rothschild M & Scott N. (Ed.). 2003. *Intellectual Property Rights in Animal Breeding and Genetics*. CABI.
6. Saha R. (Ed.). 2006. *Intellectual Property Rights in NAM and Other Developing Countries: A Compendium on Law and Policies*. Daya Publ. House.
7. *The Indian Acts - Patents Act, 1970 and amendments; Design Act, 2000;*

8. Trademarks Act, 1999; The Copyright Act, 1957 and amendments; Layout Design Act, 2000; PPV and FR Act 2001, and Rules 2003; National Biological Diversity Act, 2003.
9. Design Act, 2000; PPV and FR Act 2001, and Rules 2003; National Biological Diversity Act, 2003.

FTNM42: Entrepreneurship Development Program

Tot. Cr.(T+P): 5(5+0)

THEORY

- Unit-1:** Business Management: introduction, theories and functions, food industry management, marketing management and human resource development, personal management. Sectors in food industry and scale of operations in India. International trade & global food consumption. Chance of Entrepreneurship Development in Economic Develop Characteristics, qualities and pre-requisite of entrepreneur: new generation entrepreneurship vs. social entrepreneurship. Women entrepreneurship. Tour entrepreneurship, contemporary issues in family business.
- Unit – 2:** Methods and procedures to start and expand one's own business; environmental factors affecting success of a new business: reasons for the failure and problems for new business
- Unit – 3:** Preparation of Feasibility Reports: Project Reports: Market Potential Measurement, Economic. Technical. Financial Marketing and Managerial Feasibility of Project, Preparation of Detailed Project Report.
- Unit – 4:** Pitching, Elevator pitching, Angel investors, venture capital funds, Incubators and its roles. Student start up, technopreneurs, social entrepreneurs and its distinct advantage. Working capital estimation, policy & programmes and agencies promoting entrepreneurship KVIC. NABARD, NSIC, SIDBI, EDII, NIESBUD, DIC etc.
- Unit -5:** Legal issues, environmental clearance, quality standards, and government stores purchase schemes (e-tender process), exemption from income tax, industrial parks & Food Park.

SUGGESTED READINGS

1. Chhabra TN & Suria RK. 2001. Management Process and Perspectives. Kitab Mahal.
2. Jhingan ML. 2005. International Economics. 5th Ed. Virnda Publ.
3. Kotler P. 2000. Marketing Management. Prentice Hall.
4. Reddy SS, Ram PR, Sastry TVN & Bhavani ID. 2004. Agricultural Economics. Oxford & IBH.

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MUGBERIA GANGADHAR MAHAVIDYALAYA, MUGBERIA 721425 DEPARTMENT OF NUTRITION

MAPPING OF CO, PO, PSO

	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3	PSO4	PSO5	PSO6	PSO7	PSO8
CO-1	✓	✓				✓	✓		✓				✓	✓		✓
CO-2	✓	✓			✓		✓			✓		✓		✓		
CO-3	✓	✓		✓			✓			✓		✓				✓
CO-4	✓	✓	✓						✓	✓		✓	✓			✓
CO-5	✓	✓		✓			✓			✓		✓		✓		
CO-6	✓	✓		✓			✓			✓		✓			✓	✓
CO-7	✓	✓				✓	✓				✓		✓	✓		
CO-8	✓	✓	✓			✓			✓		✓			✓		✓

CO-9	✓	✓			✓				✓		✓		✓		✓	
CO-10	✓	✓			✓				✓	✓				✓		
CO-11	✓	✓			✓		✓			✓		✓		✓		✓
CO-12	✓	✓		✓			✓			✓		✓				
CO-13	✓	✓	✓			✓			✓		✓			✓		✓
CO-14	✓	✓		✓					✓		✓	✓				
CO-15	✓	✓			✓				✓	✓				✓		
CO-16	✓	✓		✓			✓			✓		✓				
CO-17	✓	✓		✓			✓			✓		✓		✓		✓
CO-18	✓	✓			✓				✓		✓		✓			
CO-19	✓	✓	✓						✓	✓		✓				
CO-20	✓	✓				✓	✓				✓		✓			
CO-21	✓					✓	✓				✓				✓	✓

JUSTIFICATION MATRIX OF CO WITH PO & PSO (High: 3, Medium: 2, Low: 1)

	Mapping	Correlation	Justification
CO -1	PO1	HIGH	Acquire knowledge about food science, technology ,processing
	PO2	HIGH	Basic food preservation concept in different sector
	PO6	MODERATE	Students able to find their scope of job real life problem learning application of this course
	PO7	HIGH	It should be included in research sector to formulate new food products
	PSO1	HIGH	Information in various food sector
	PSO5	HIGH	Industrial skill development in food presevation
CO-2	PO1	HIGH	Obtain clear concept of science in cereals and pulses
	PO2	HIGH	Students make questioning by different intradiciplinary subjects
	PO5	MODERATE	Students apply the knowledge of industries in cereal processing
	PO7	LOW	Student able to think in advance topics related this subject and improve research skill.
	PSO2	HIGH	Student learn to identify the problems and analyze to find information correctly in this course.

	PSO4	HIGH	Student will able to identify the method of processing of cereals in food industry
CO-3	PO1	HIGH	Students acquired sound and sufficient knowledge about basics of dairy technology
	PO2	HIGH	To understand how to relate other subject with the study of milk and milk processing
	PO4	HIGH	Student learn to communicate with other using concept of different aspect of this course
	PO7	HIGH	Student able to think in advance topics related this subject and improve research skill
	PSO2	HIGH	Students able to know working specification in different dairy sector
	PSO4	MODERATE	Student will able to identify and formulate the problems of convergence of series and limit point of different sequence in a unique way.
CO-4	PO1	HIGH	Students learn the concept additives used in different food products
	PO2	HIGH	Acquire knowledge industrial uses of food additives
	PO3	HIGH	To understand accurate knowledge about additives
	PSO1	MODERATE	Students will able to think critical problems related to this course.
	PSO2	HIGH	Student learn to identify the problems and analyze to find information correctly in this course.
	PSO4	HIGH	Student will able to identify and formulate the problems arise in food industry
CO-5	PO1	HIGH	Proper knowledge on food science
	PO2	HIGH	It also give appropriate knowledge to formulate new product development
	PO4	MODERATE	Student learn to communicate with other using concept of different aspect of this course
	PO7	HIGH	Student able to think in advance topics related this subject and improve research skill
	PSO2	HIGH	Student learn to identify the problems and analyze to find information correctly in this course
	PSO4	LOW	Student will able to identify and formulate the problems in food research
CO-6	PO1	HIGH	learner will be able to know about production, packaging, storage and distribution of different milk products
	PO2	HIGH	Knowledge about various milk products in milk industries
	PO4	HIGH	Student learn to communicate with other using concept of different aspect of this course
	PO7	HIGH	Student able to think in advance topics related this subject and improve research skill
	PSO2	HIGH	Students able to solve problems in different problems in group theory.
	PSO5	MODERATE	Student will able to identify and formulate the problems a unique way.
CO-7	PO1	HIGH	Able to design various machineries used in food industries
	PO2	HIGH	Proper knowledge in food engineering
	PO6	MODERATE	Students able to find their scope of job real life problem learning application of this course
	PO7	HIGH	Students will be able to use research methods for this specified courses.
	PSO1	HIGH	Students will able to think critical problems related to unit operation.

	PSO5	HIGH	Student realize to evaluate the problem .
CO-8	PO1	HIGH	The learner will be able to know about characteristics of different types of microbes, growth of microorganism, fermentation types, sources of microorganisms in food, food spoilage bacteria, Enlist the types of microorganisms, classification and nomenclature of microorganisms, structure & functions.
	PO2	HIGH	They will understand why microbial quality control are necessary in food production.
	PO3	HIGH	Student think about different preservation method to prevent microbial spoilage
	PSO1	MODERATE	Students will able to think critical problems related to food preservation
	PSO2	HIGH	Solving problem in food sector
	PSO4	HIGH	Student will able to identify and formulate the skill in food sector
CO-9	PO1	HIGH	Students will able to obtain vast knowledge computer knowledge
	PO2	HIGH	Student learn about skill in word file,xletc
	PO5	HIGH	Students apply the knowledge of various field in computer application.
	PSO1	LOW	Students will think the topics about food sector
	PSO3	LOW	Student realize how to evaluate the plant layout of food company
CO-10	PO1	HIGH	Students will proper knowledge in sanitization and hygiene.
	PO4	HIGH	Develop the proper sanitation skill
	PO6	HIGH	It gives the proper industrial hygiene knowledge
	PSO1	MODERATE	Students will learn industrial safety
	PSO2	HIGH	Student learn to solve hazard analysis
	PSO6	HIGH	Student will able to solve new problem
CO-11			
	PO2	HIGH	Students learn about fish meat poultry 's composition, muscle structure, spoilage, preservation technique.
	PO5	MODERATE	Students apply the knowledge about fish , meat and poultry industry
	PO7	LOW	Student able to think in advance topics related fish processing
	PSO2	HIGH	Student learn to identify the problems in fish meat processing and analyze to find information correctly in this course.
	PSO4	HIGH	Student will able to develop of value added products and by products of fish meat and poultry processing
CO-12	PO1	HIGH	Students acquired sound and sufficient knowledge about identify the spoilage in fruits and vegetables
	PO2	HIGH	To understand how to relate and Identify and select fresh fruits and vegetables
	PO4	HIGH	Student learn to knowledge about fruits and vegetable industry
	PO6	HIGH	Student able knowledge in enhancing employability in industry.
	PSO2	HIGH	Students able to solve problems in fruits and vegetable industry

	PSO4	MODERATE	Student will able to identify and preserve and store jam, jelly and marmalades
CO-13	PO1	HIGH	Students will able learn about sufficient knowledge in agricultural products
	PO2	HIGH	To understand how to relate other subject in different techniques of fats and oil processing.
	PO4	HIGH	Characteristics of fat and oil will be analyzed by the students
	PO6	HIGH	Student able to think in industrial problems related in fats and oil processing.
	PSO3	HIGH	Students able to know design of fats and oil industry.
	PSO5	HIGH	Student will able to know clear concept on fats and oil processing.
CO-14	PO1	HIGH	Students will able to think critical problems related to this course
	PO2	HIGH	Students will learn skill on various instruments used in food industry.
	PO4	LOW	Student learn communication skill through this course.
	PSO1	HIGH	Students will able to think critical problems related to this course
	PSO3	HIGH	Student realize how to evaluate the problem in food sector
	PSO4	HIGH	Student will able to identify problems on instrument used in food industry.
CO-15	PO1	HIGH	Students make knowledge in food laws
	PO2	HIGH	Students make knowledge in various regulation on food,
	PO5	MODERATE	Students apply the knowledge of problem solving.
	PSO1	MODERATE	Students will able to think different information in different food industry.
	PSO2	HIGH	Student learn to identify the problems in food sector.
	PSO6	HIGH	Student will able to acquire knowledge of responsible citizen.
CO-16	PO1	HIGH	Acquire knowledge on transformation of agricultural products.
	PO2	HIGH	Students make scope of job real life problem learning application of this course
	PO6	MODERATE	Students able to find industrial learning.
	PO7	HIGH	Students will be able to use research methods for this specified courses
	PSO1	HIGH	Students will able to think critical problems related to bakery and confectionary industry.
	PSO5	HIGH	Student realize to evaluate the problem in the bakery industry.
	Mapping	Correlation	Justification
CO-17	PO1	HIGH	Students acquired knowledge various beverage processing
	PO2	HIGH	To understand how to relate machinery used in beverages.
	PO4	HIGH	Student learn to excellent communication bakery industry.
	PO6	HIGH	Student able to knowledge in bakery industry.
	PSO2	HIGH	Students able to solve problem in food industry

	PSO6	MODERATE	Student will able to identify problem in food sector
CO-18	PO1	HIGH	Students will able to demonstrate a knowledge and understanding about various utilities and services in food plant
	PO2	HIGH	Student learn about the various instruments mechanism .
	PO5	HIGH	Students apply the knowledge of various thoughts of any instruments.
	PSO1	MODERATE	Students will think the topics of food industrial problem.
	PSO3	LOW	Student realize how to evaluate the problem in food sector.
	PSO5	HIGH	Student will able know problems in bakery sector.
CO-19	PO1	HIGH	Students obtain a vivid knowledge in entrepreneurship
	PO2	HIGH	Acquire knowledge of new industry development
	PO3	MODERATE	Students will able to know how to build new business.
	PO6	HIGH	Students will able to know how to build new business.
	PSO1	HIGH	Students will able to knowledge in various food sector industries.
	PSO3	MODERATE	Student realize how to establish new business set up.
CO-20	PO1	HIGH	Students able to define and describe major terminologies related to documentation in food industry.
	PO2	HIGH	Acquire knowledge of analyze and evaluate the hazards in food industry
	PO3	HIGH	Identify and practice the labeling requirements for packaged food materials.
	PSO1	MODERATE	Students will able to compare and contrast the data in food industry using statistical package
	PSO6	HIGH	Student learn to identify the the information about different production processes and machineries used in food industry
	PSO4	HIGH	Student will able to identify and explain programs needed to inspect raw materials in different food industries
	PSO2	HIGH	Student learn to identify the problems in documentation in various food sector.
CO-21	PO1	HIGH	The learner will be able to know about waste and pollutants, utilization of fruits and vegetable wastes
	PO2	HIGH	Students will understand treatment of wastes.
	PO3	HIGH	enhance knowledge and reducing waste will not only protect the environment but will also save on costs or reduce expenses for disposal
	PSO1	MODERATE	They will practically learn about alcohol production from molasses, water treatment using microbes, extraction of banana fiberetc
	PSO2	HIGH	Students will learn industrial waste management
	PSO4	HIGH	Student learn to identify the problems in industrial waste in various food sector.

ARTICULATION MATRIX OF CO WITH PO & PSO

	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PSO1	PSO2	PSO3	PSO4	PSO5	PSO6
CO -1	3	3				3	3	3				3	
CO -2	3	3			2	1			3		3		
CO-3	3	3			2	1			3		3		
CO-4	3	3	3					2	3		3		
CO-5	3	3					3		3		1		
CO-6	3	3		3			3		3				
CO=7	3	3					3	3				3	
CO-8	3	3	3						3		3		
CO-9	3	3			3					1		3	
CO-10	3	3			3				3				3
CO-11	3	3		3			3		3		2		
CO-12	3	3			3			2		1		3	
CO-13	3	3	2			3		3		2			
CO-14	3	3	3					2	3		3		
CO-15	3		3	2				3		1	3		
CO-16	3	3		2			3		3		3		
CO-17	3	3			3			2	3				3
CO-18	3	3				3	3	3				3	
Co 19	3		3	2				3		1	3		
CO-20	3	3			2	1			3		3		
Target	3	3	2.8	2.5	2.6	2	3	2.5	3	1.3	2.7	3	3

DEPARTMENT OF NUTRITION

Attainment of Course & Programme Outcomes for the academic year 2022-23

In the Outcome Based Education (OBE), assessment is done through one or more than one processes, carried out by the department, that identify, collect, and prepare data to evaluate the achievement of course outcomes (CO's).

The process for finding the attainment of Course outcomes uses various tools/methods. These methods are classified into two types: **Direct methods and indirect methods.**

Direct methods display the student's knowledge and skills from their performance in the class/assignment test, internal assessment tests, assignments, semester examinations, seminars, laboratory assignments/practicals, mini projects etc. These methods provide a sampling of what students know and/or can do and provide strong evidence of student learning.

Indirect methods such as course exit survey and examiner feedback to reflect on student's learning. They are used to assess opinions or thoughts about the graduate's knowledge or skills.

Following tables show the various methods used in assessment process that periodically documents and demonstrates the degree to which the Course Outcomes are attained. They include information on:

- a) Listing and description of the assessment processes used to gather the data, and
- b) The frequency with which these assessment processes are carried out.

Table 1 : Direct Assessment tool used for CO attainment

Sr. No.	Direct Assessment Method	Assessment frequency	Description
1.	Internal Assessment Test	Twice in a Semester	The Internal Assessment marks in a theory paper shall be based on two tests generally conducted at the end of 6 th and 11 th weeks of each semester. It is a metric used to continuously assess the attainment of course outcomes w.r.t course objectives. Average marks of two tests shall be the Internal Assessment Marks for the relevant course.
2.	Lab Assignments / experiments	Once in a week	Lab Assignment/Experiment is a qualitative performance assessment tool designed to assess students' practical knowledge and problem solving skills. Minimum ten experiments need to be conducted for every lab course.
3.	End Semester Examination	Once in a Semester	End Semester examination (theory or practical) are the metric to assess whether all the course outcomes are attained or not framed by the course incharge. End Semester Examination is
4.	Practical Semester Examination		

			more focused on attainment of all course outcomes and uses a descriptive questions.
5.	Home Assignments	Twice in a Semester	Assignment is a metric used to assess student's analytical and problem solving abilities. Every student is assigned with course related tasks & assessment will be done based on their performance. Grades are assigned depending on their innovation in solving/deriving the problems.
6.	Class / Assignment Test	Twice in a Semester	It is a metric used to continuously assess the student's understanding capabilities.
7.	Preliminary Examination	Once in a semester	Preliminary examination is the metric to assess whether all the course outcomes are attained or not by asking descriptive questions.
8.	Presentations	As per the requirement	Presentation is the metric used to assess student's communication and presentation skills along with depth of the subject knowledge. Seminars topics are given to the students that cover topics of current interest or provide in-depth coverage of selected topics from the core courses.
9.	Class Attendance	As Per Vidyasagar University Guideline.	Total 5 Marks allotted for every Course / SEC/ DSE/AECC or others. The marks obtained of every course from Class Attendance by the students is following manner. <ol style="list-style-type: none"> 1. 05 Marks if he/ she attained greater than or equal to 95%. 2. 04 Marks if he/ she attained greater than or equal to 90%. 3. 03 Marks if he/ she attained greater than or equal to 85%. 4. 02 Marks if he/ she attained greater than or equal to 80%. 5. 01 Marks if he/ she attained greater than or equal to 75%.

Table 2: Indirect Assessment tool used for CO attainment

Sr. No.	Indirect Assessment Method	Assessment frequency	Method Description
1	Course Exit Survey / Students Feedback Survey	End of Semester	Collect variety of information about course outcomes from the students after learning entire course.

The weightages given for various assessment tools used for the attainment of Course Outcomes are shown in table 3.

Table 3: List of Course Assessment tools

Assessment Tools	Direct	Internal Tools	Tools	Frequency	Weightage
			Assignment Tests	Twice in a semester	35/100, 0/100
Internal Assessment	Twice in a semester				
Home Assignments	Selected Topic				
MOCK Practicals	Once in a semester				
MCQ					
Seminar/Presentations					
Mini Projects					
Preliminary Examination					
End Semester Practical		20/30(Practical Paper Only)			
End Semester industrial excursion		100 (report Only)			
Dissertation	400(Presentation and Report Only)				
External Tools	End Semester Examination	Once in a semester	60(Theory paper), 30/20/100(Practical Paper)		
Class Attendance	Counted after completion the End Semester classes.	Once in a semester	Total 5 Marks allotted for every Course / SEC/ DSE/AECC or others. The marks obtained of every course from Class Attendance by the		

					<p>students is following manner.</p> <ol style="list-style-type: none"> 1. 05 Marks if he/ she attained greater than or equal to 95%. 2. 04 Marks if he/ she attained greater than or equal to 90%. 3. 03 Marks if he/ she attained greater than or equal to 85%. 4. 02 Marks if he/ she attained greater than or equal to 80%. 5. 01 Marks if he/ she attained greater than or equal to 75%.
	Indirect	--	Course Exit Survey/ Examiners feedback	Once in a Semester	On Marks Allotted but As Per NAAC / IQAC Guideline

DIRECT METHOD

Academic Session: 2020-2021

Semester IV**Programme Name: M.Voc** (Food Technology, Nutrition and Management)**ATTAINMENT LEVELS FOR**

Result of PG Food Technology, Nutrition and Management Student of the academic year 2022-23		
Name	Roll (PG/VUEGS32/M.VOC- 4S)	CGPA
BANASHRI MANNA	0051	CGPA: 9.42
BIPASA JANA	0052	CGPA: 9.59
MADHUMANTI PRADHAN	0054	CGPA: 9.06
MADHUMITA KAR	0055	CGPA: 9.53
MITA PANDA	0056	CGPA: 9.32
MOUMITA MAIKAP	0058	CGPA: 9.30
POUSHALI CHOWDHURY	0062	CGPA: 9.69
PUJA BHUNIA	0063	CGPA: 9.28
RAKHI RANI GURIA	0064	CGPA: 9.19
RIMA GIRI	0065	CGPA: 9.23
SAGARIKA MATIA	0067	CGPA: 9.38
SANJIB DAS	0069	CGPA: 9.35
SATHI LOHAR	0071	CGPA: 9.38
SAYAN DAS	0072	CGPA: 9.47
SHIBANI MAITY	0073	CGPA: 9.28
SOURAV PANDA	0075	CGPA: 8.97
SULEKHA DHARA	0076	CGPA: 9.61
SURAJ DAS	0077	CGPA: 9.33
TIYASA ROY	0078	CGPA: 9.29

DEPARTMENT OF NUTRITION

PO & PSO ATTAINMENT
Academic Session: 2022-2023

INDIRECT METHOD
Semester IV Programme

Name: M.VOC

EXIT FORM SURVEY IS CONDUCTED THROUGH QUESTIONNAIRE METHODS. OUT OF 10 QUESTIONS, FIRST 7 OF THEM RELATE DIRECTLY TO THE POs & THE LAST 3 QUESTIONS RELATE TO THE PSOs. A SAMPLE FORM IS GIVEN BELOW:

Mugberia Gangadhar Mahavidyalaya

Annexure-I Student feedback about curriculum

Course : *M.Voc in food technology, Nutrition and management*
Year / Semester : *4th*

Direction : For each item, indicate your opinion choosing a score from 1 to 5 with 5 being excellent and 1 being poor.

Course Content		1	2	3	4	5
1)	Content of course is based on industry needs and demands				✓	
2)	Employability is given weightage in curriculum design and development				✓	
3)	Content of courses are suitable for NET/GATE/JAM/SET Examinations					✓
4)	Course has good balance between theory and practical application					✓
5)	The practical's / lab experiments enhanced understanding of concepts of theory					✓
6)	Course content enhances technical skills to face the industry				✓	
7)	The curriculum is update time to time				✓	
8)	The Courses is competent in Global Education System					✓
9)	The courses help to attain your's higher study				✓	
10)	Rate the Course content stimulate student interest in the subject area				✓	

Any particular topic you would like to be taught-

Any particular topic which you feel is obsolete and should not be taught-

Poushali Chowdhury.

Dept. of Nutrition
Mugberia Gangadhar Mahavidyalaya

Mugberia Gangadhar Mahavidyalaya

Annexure-I Student feedback about curriculum

Course : M.Voc in food technology, Nutrition and management
Year / Semester : 4th

Direction : For each item, indicate your opinion choosing a score from 1 to 5 with 5 being excellent and 1 being poor.

Course Content		1	2	3	4	5
1)	Content of course is based on industry needs and demands				✓	
2)	Employability is given weightage in curriculum design and development				✓	
3)	Content of courses are suitable for NET/GATE/JAM/SET Examinations					✓
4)	Course has good balance between theory and practical application					✓
5)	The practical's / lab experiments enhanced understanding of concepts of theory					✓
6)	Course content enhances technical skills to face the industry				✓	
7)	The curriculum is update time to time				✓	
8)	The Courses is competent in Global Education System					✓
9)	The courses help to attain your's higher study				✓	
10)	Rate the Course content stimulate student interest in the subject area				✓	

Any particular topic you would like to be taught-

Any particular topic which you feel is obsolete and should not be taught-

Banashree Manma

Dept. of Nutrition
Mugberia Gangadhar Mahavidyalaya

Mugberia Gangadhar Mahavidyalaya

Annexure-I Student feedback about curriculum

Course : M. Sc. in Food Technology . Nutrition & Management
Year / Semester : 4th

Direction : For each item, indicate your opinion choosing a score from 1 to 5 with 5 being excellent and 1 being poor.

Course Content		1	2	3	4	5
1)	Content of course is based on industry needs and demands					✓
2)	Employability is given weightage in curriculum design and development				✓	
3)	Content of courses are suitable for NET/GATE/JAM/SET Examinations					✓
4)	Course has good balance between theory and practical application					✓
5)	The practical's / lab experiments enhanced understanding of concepts of theory					✓
6)	Course content enhances technical skills to face the industry					✓
7)	The curriculum is update time to time				✓	
8)	The Courses is competent in Global Education System				✓	
9)	The courses help to attain your's higher study					✓
10)	Rate the Course content stimulate student interest in the subject area				✓	

Any particular topic you would like to be taught-

Any particular topic which you feel is obsolete and should not be taught-

Sayan Das

Dept. of Nutrition
Mugberia Gangadhar Mahavidyalaya
Mugberia Gangaaur Mahavidyalaya

Programme Name: M.Voc

MUGBERIA GANGADHAR MAHAVIDYALAYA, MUGBERIA 721425

DEPARTMENT OF NUTRITION

RATING AND RELATION OF POs AND PSOs WITH QUESTIONNAIRE

Average Rating (Excellent- 4, Good-3, Average-2, Poor-1) Target level: 3

Questions	Average Rating (of 19students)
1. Did you acquire sound & sufficient knowledge of the courses taught?	3.8
2. Rate your skill development in terms of critical thinking & reasoning offered in the courses?	3.5
3. How much are the courses offered to you suggesting an interdisciplinary approach?	3.8
4. Rate the courses as per their communication skill and attitude	3.8
5. Did the courses help in developing self directed learning?	3.9
6. Rate the courses in terms of their updation with recent developments.	3.5
7. Rate the courses in terms of their experimental learning and employability option?	3.3
8. Rate the courses in terms of their environmental awareness and relevance to sustainable measures?	3.7
9. Rate the courses in terms of developing research oriented skill	3.8
10. How far the courses are relevant in terms of job opportunities and research/further studies?	3.6

MUGBERIA GANGADHAR MAHAVIDYALAYA, MUGBERIA 721425

DEPARTMENT OF NUTRITION

FINAL ATTAINMENT OF CO, PO&PSO

PROGRAMME NAME: M.VOC IN FOOD TECHNOLOGY, NUTRITION AND MANAGEMENT

Direct Method: Average COs of all courses

	CO	CO	CO	CO	CO	CO	CO	CO
	22.1,22.2	22.1	22.1	23	23.1	22.2	22.1	23.2
Direct Attainment	3	3	3	3	3	3	3	3

In Direct Method, the target level is reached successfully.

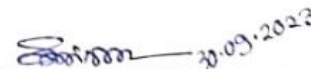
Indirect Method: Average of PO & PSO with the questionnaire

	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3	PSO4	PSO5	PSO7	PSO8
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15
Indirect Attainment	3.75	3.6	3.65	3.65	3.45	3.5	3.78	3.3	3.7	3.8	3.89	3.75	3.78	3.63	3.42

In Indirect Method, the target level is reached successfully for POs & PSOs.

The report is prepared by Ms. Monalisa Roy Assistant Professor, Dept of Nutrition.




 30.09.2023

Dr. Swapan Kumar Misra
Principal
Mugberia Gangadhar Mahavidyalaya
Principal
Mugberia Gangadhar Mahavidyalaya