

**GANPAT UNIVERSITY****FACULTY OF SCIENCE****TEACHING AND EXAMINATION SCHEME**

Program		B.Sc. Food Technology	Branch	Food Technology	Semester	V	Version	1.0.0.0										
Effective from		2020-21	Effective for batches admitted onwards			July 2018												
S. N	Subject Code	Subject Name	Theory/ Practical	Teaching Scheme								Examination Scheme						
				Credit				Hours Per Week				Theory Marks			Practical Marks			Total Marks
				Th	Tu	Pr	Total	Th	Tu	Pr	Total	CE	SE	ES	CE	SE	ES	
1	BFT501	Baking and Confectionary Technology	Theory/ Practical	3	1	2	6	3	1	4	8	20	20	60	20	20	60	200
2	BFT502	Food Fermentation Technology	Theory/ Practical	3	1	2	6	3	1	4	8	20	20	60	20	20	60	200
3	BFT503	Instrumentation and Techniques in Food Analysis	Theory/ Practical	3	1	2	6	3	1	4	8	20	20	60	20	20	60	200
4	BFT504	Quality control and Hygiene in Food processing	Theory	3	-	-	3	3	-	-	3	20	20	60	-	-	-	100
5	BFT505	Entrepreneurship	Theory	3	-	-	3	3	-	-	3	20	20	60	-	-	-	100
6	BFT506	Seminar	Theory	2	-	-	2	2	-	-	2	20	20	60	-	-	-	100
		Total		17	3	6	26	17	3	12	32	120	120	360	60	60	180	900

GANPAT UNIVERSITY												
FACULTY OF SCIENCE												
Program	B.Sc. Food Technology				Branch/Spec.	Food Technology						
Semester	V				Version	1.0.0.0						
Effective From Academic Year			2020-21		Effective for the batches admitted onwards					July 2018		
Subject Code	BFT501		Subject Name		Baking and Confectionary Technology							
Teaching scheme					Examination scheme							
	Th	Tu	Pr	Total	Marks	CE	SE	ES	Total	Duration	SE	ES
Hours	3	1	4	8	Theory	20	20	60	100	Theory	1 hr.	3 hr.
Credit	3	1	2	6	Practical	20	20	60	100	Practical	4 hr.	4 hr.
<b>Pre-requisites</b>												
Nil												
<b>Scope and Objectives:</b>												
	To provide basic knowledge related to flour composition and its various properties.											
	To familiarize students about various unit operations involved in the processing of bakery products like bread, biscuits etc.											
	To impart knowledge about the process of manufacturing of various bakery and confectionary products.											
	To introduce and equip students to the techniques and skills of cakes, biscuits and pastry making.											
<b>Learning Outcomes:</b>												
	Know the global status of baking and confectionary industry, baking and confectionary products.											
	Understand the various methods of baking and confescionary industry											
	Analyze the baking and confectonary products for quality and cost.											
	Optimize the parameters for enhance the quality of baking and confectionary products.											
	Develop the protocols for the standardisation and quality control in baking and confectionary products											
	Create the skill for developing and solving the problem of baking and confectionary products quality and cost											
<b>Syllabus - Theory</b>												
Unit	Content											Hrs
1	<b>Baking Industry</b> Global status of Baking industry, Introduction to baking, Bakery ingredients and their functions, traditional bakery products; Modern bakery product.											9
	<b>Baking methods</b> Various methods of production and effect of ingredients, formulations and process parameters on quality, machinery used in baking industry.											
2	<b>Bakery Products</b> Bread, bread rolls, sweet yeast dough products, biscuits, wafer, cookies and crackers, Multi grain bread and gluten free products.											9
	<b>Cakes</b> Cakes – flour specifications; ingredients, manufacturing process and quality evaluation; Basic methods of cake preparations, variety cakes and doughnuts, rusks, crackers, buns, muffins, pizza; Icings, glazers, creams, fondants, frostings; Cake recipe balancing, faults and remedies; Preparation of basic custards, pudding; Mousse.											
3	<b>Bakery Product Quality</b> Rheological testing of dough- Farinograph, mixograph, extensograph, amylograph/rapid visco analyser (RVA), Falling number; Microbiological aspects of different bakery products – prevention of bacterial rope and mold infection.											9
	<b>Bakery plants sanitation</b>											

	Bakery hygiene and sanitation including control of rodents and pests. Bread faults – causes and remedies; Bread staling – theory, manifestation, retardation measures.	
4	<b>Confectionery industry</b> Global status of confectionery industry; Raw materials, quality parameters; production, classification of confectionary products; basic technical considerations for confectionary products- TS, TSS, pH, acidity, ERH, RH etc, Traditional confectionary products, applications.	9
	<b>Confectionary manufacture</b> Chocolate processing: compound coatings, candy bars, tempering, enrobing technology, chocolate shells. Candy and Toffee Processing: High boiled sweets/candy - composition, production and preparation of high boiled sweets- traditional, batch and continuous method; toffee-composition, types, ingredient and their role, batch and continuous method of toffee manufacturing;	
5	<b>Sugar confectionery</b> General technical aspects, manufacture of boiled sweets, lollipops, lozenges, gums and jellies, chewing gums, caramel, toffee, fudge. Indian Confectionery – Types, role of sugar in preparation, other ingredients and their role in preparation.	9
	<b>Cost consideration</b> Costing economics & Marketing of processes and products, including energy required and auditing; Project Preparation for Baking Unit and Layout; Bakery management and marketing.	
<b>Syllabus - Practical</b>		
1	Introduction to bakery equipments.	
2	Estimation of water absorption power and gluten content of the wheat flour (maida/ atta).	
3	Determination of ash content of the given sample of white wheat flour	
4	Determination of dough raising capacity (DRC) of yeast and factors affecting the yeast activity.	
5	Determination of sedimentation value of white wheat flour.	
6	Determination of alcoholic acidity of the given sample of wheat flour.	
7	Preparation and sensory evaluation of breads (white and brown bread), buns and dinner rolls, pizza base.	
8	Preparation and sensory evaluation of plain biscuits and cookies	
9	Preparation of egg less cake.	
10	Determination of firmness of bread using texture analyzer	
11	Objective characteristics of biscuits	
12	Preparation of chocolates.	
13	Preparation of toffees.	
14	Preparation of sugar boiled confectionary.	
15	Preparation of fruit toffees candies and preserves.	
<b>Text and Reference books</b>		
1	Khatkar, B.S. (2010). Baking Science and Technology. ArihantPrakashanPvt Ltd., New Delhi.	
2	Ketrapaul, N., Grewal, R.B., Jood, S. (2005). <i>Bakery Science and Cereal Technology</i> . Delhi: Daya Publishing House.	
3	Potter, N., & Hotchkiss, J.H. (2006). <i>Food Science</i> . Delhi: CBS Publishers.	
4	Samuel A., Matz (2009). "Equipment for Bakers", Pan Tech International Publication.	
5	Stanley Cauvain and Linda Young, S. (2005). "Technology of Bread Making", 2 <sup>nd</sup> Edition Aspen publication, Maryland.	
6	Samuel A., Matz, (2008). Bakery Technology and Engineering, 3 <sup>rd</sup> Ed, CBS Publishers.	
7	Manley, Duncan, (2009). "Biscuit Doughs Manual 2", Woodhead Publishing Ltd., England.	
8	Hamed Faridi and Faubion, Jon M (1997). Dough Rheology and Baked Product Texture, CBS Publishers.	
9	Ashok Kumar Y (2012). Textbook of Bakery and Confectionery, PHI India Pvt. Ltd.	
10	NIIR Board of Consultants & Engineers (2014). The Complete Technology Book on Bakery Products (Baking Science with Formulation & Production) 3rd Ed.	

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Program	B.Sc. Food Technology				Branch/Spec.	Food Technology						
Semester	V				Version	1.0.0.0						
Effective From Academic Year				2020-21	Effective for the batches admitted onwards						July 2018	
Subject Code	BFT502			Subject Name	Food Fermentation Technology							
Teaching scheme					Examination scheme							
	Th	Tu	Pr	Total	Marks	CE	SE	ES	Total	Duration	SE	ES
Hours	3	1	4	8	Theory	20	20	60	100	Theory	1 hr.	3 hr.
Credit	3	1	2	6	Practical	20	20	60	100	Practical	4 hr.	4 hr.
<b>Pre-requisites</b>												
Nil												
<b>Scope and Objectives:</b>												
To understand the principles of food fermentation technology.												
To study the production of various fermented food												
To familiarize about various operations involved in the fermentation process												
To study the types of starters used in Food Industry.												
<b>Learning Outcomes:</b>												
Know the technology with reference to food fermentation												
Understand basic principles of fermentation, types and operation.												
Apply knowledge of fermentation technology in the production of various food based fermentation products.												
Analyze production and quality of various fermentation based food products.												
Evaluate various fermentation based products for their efficacy, purity & stability.												
Appreciate the applications of fermentation technology based products.												
<b>Syllabus- Theory</b>												
Unit	Content											Hrs
1	<b>Introduction</b> Introduction of fermentation, basis and principles of fermentation and operations. Modern era of fermentation technology, Industrial fermentations in food processing.											5
2	<b>Fermentation systems</b> Types of fermentation: submerged and solid state, batch and continuous fermentation. Fermentation kinetics, Fermenter construction, operation, Types of fermenters (Shake flask, Batch/stir tank, Continuous, Bubble column, airlift and Tower fermenter).											10
3	<b>Downstream Processing:</b> Various equipment for product recovery; micro-filters and Ultrafiltration systems for separation of cells and fermentation medium and for concentration of medium containing product; chromatographic systems of separation; extraction of product with solvent; evaporation and crystallization; centrifugation, different types of centrifuges; drying techniques; instrumentation and controls.											15
4	<b>Fermentative Production:</b> Fermented Foods: Types, Processes for preparing fermented products including Yogurt (curd), idli, dhokla, shrikhand, soya sauce, tofu. <b>Industrial chemicals:</b> Fermentative Production of Organic acids like (Citric Acid, Lactic Acid), Amino Acids (Glutamic acid, Lysine), Polysaccharides (Dextran, Xanthan) etc., process descriptions and key controls for optimal production.											15
<b>Syllabus - Practical</b>												
1	Production of industrial alcohol, Grape wine (Red wine/ white wine).											
2	Production of dairy based fermented food.											

3	Production of vegetable based fermented food.
	Production of soya sauce.
4	Production of meat based fermented food.
5	To determine amount of gas produced by yeast during fermentation
6	To study the effect of agitation on microbial growth in batch fermentation
7	To study given culture for its starter activity
8	To prepare fermented vegetable pickle
9	To prepare Indian Traditional fermented foods.
10	To screen starch hydrolytic microorganisms from given sample.
11	To evaluate exopolysaccharide production by microorganisms
12	To determine $\beta$ -galactosidase activity of microorganisms
13	Study of a Fermenter – its design and operation.
14	Down Stream Processing and Product recovery.
15	Fermentation Industry Visit.
<b>Text and Reference books</b>	
1	Stansbury, P. F., Whitakar, A. and Hall, S. J. (1997). Principles of Fermentation Technology (2nd ed.): Pergamen Press, Oxford.
2	El-Mansi, E.M.T, (2007). Fermentation Microbiology and Biotechnology 2nd Edition, Taylor and Francis, London.
3	Joshi V. K. & Pandey, A., (1999). Biotechnology: Food Fermentation Microbiology, Biochemistry and Technology. Volume 2 Sanjanya Books
4	Brian J. (1997). Microbiology of Fermented Foods. Volume II and I. Wood.Elsiever Applied Science Publication.
5	Vogel, H.C. and C.L. Todaro, 2005 Fermentation and Biochemical Engineering Handbook : Principles, Process Design and Equipment , 2nd Edition, Standard Publishers.
6	Peppler, H.J. and D. Perlman, (2004). Microbial Technology: Fermentation Technology, 2 <sup>nd</sup> Edition, Vol. II Academic Press / Elsevier.

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Semester	V				Version	1.0.0.0						
Effective From Academic Year			2020-21		Effective for the batches admitted onwards					July 2018		
Subject Code	BFT503		Subject Name		Instrumentation and Techniques in Food Analysis							
Teaching scheme					Examination scheme							
	Th	Tu	Pr	Total	Marks	CE	SE	ES	Total	Duration	SE	ES
Hours	3	1	4	8	Theory	20	20	60	100	Theory	1 hr.	3 hr.
Credit	3	1	2	6	Practical	20	20	60	100	Practical	4 hr.	4 hr.
<b>Pre-requisites</b>												
Nil												
<b>Scope and Objectives:</b>												
To develop the skills on the quantification technique of various components, chemical, pigments present in food products.												
To acquaint the students with the instruments, their principle and usage in food analysis												
<b>Learning Outcomes:</b>												
Know the various types of instrument and techniques use in food analysis												
Understand the principle, function and application of basic and sophisticated instruments use in food analysis												
compare the instrumental, manual and sensory based techniques in food analysis												
Analyze the various parameters of food using sophisticated instruments.												
Developed the protocol for the analysis of food quality using various instruments												
Create the skill for sample preparation, handling of instrument and analysis of the instrumental result.												
<b>Syllabus- Theory</b>												
Unit	Content										Hrs	
1	<b>Acceptance Sampling</b> Various methods of sampling, operational characteristics, risks, attribute sampling plans, administration of attribute sampling plans, sampling error.										5	
2	<b>Food Analysis</b> Role of analysis, analysis of results. Techniques of analysis: gravimetric, titrimetric, colorimetric, spectrophotometric. <b>Physiochemical basis of identification</b> Physical, chemical and rheological properties of food; Principles of analysis of various food constituents and subsequent changes on packaging.										10	
3	<b>Sensory evaluation methods</b> Importance and use of sensory evaluation methods; facilities required for sensory evaluation; selection of trained panelists. <b>Affective and analytical methods</b> Discrimination methods, preference and ranking; rating with use of scales, magnitude determination, sensory profiling, flavor profile, Quantitative Descriptive Analysis.										10	
4	<b>Selection of trained panelist</b> Selection of trained panelists: type of panelists suitable for different tasks and methods;										10	

	conditions for sensory analysis: room, serving and preparation of samples.	
	<b>Consumer tests</b> Application of consumer tests; control of factors affecting accuracy and precision of sensory data.	
5	<b>Instrumentation in food analysis</b> Principles and application of flame photometry, atomic absorption, X-ray analysis, electrophoresis-applications, Mass spectroscopy, Nuclear magnetic resonance (NMR), chromatography, refractometry.	10
	<b>Rheological measurements</b> Rheology measurements. Enzymatic methods DSC, SEM, rapid methods of microbial analysis, immunoassays, ESR, (electron spin resonance).	
<b>Syllabus -Practical</b>		
1	Sample preparation.	
2	Study of emulsion stability	
3	Determination of specific gravity of oils.	
4	Hydration capacity of dehydrated foods.	
5	Study of effect of meat tenderizers,	
6	Effect of processing on colour of meat, vegetables	
7	Determination of available lysine in processed meat	
8	Determination of starch and pectins;	
9	Organoleptic evaluation of food.	
10	Analysis of rancidity in food.	
11	Simple food adulterant tests	
12	Food pathogen tests.	
13	Estimation of water activity of given sample.	
14	Estimation of pH of given food sample.	
15	Estimation of antioxidant activity of given sample.	
<b>Text and Reference books</b>		
1	Principles of Food Science: Part-I Food Chemistry. Fennema, O.R. Ed. 1976 Marcel Dekker, New York.	
2	Nielsen S.S. (2003). Food Analysis, 3 <sup>rd</sup> Ed., Kluwer Academic Publishers.	
3	Wood R, Foster L, Damant A and Key P (2004). Analytical Methods for Food Additives, Woodhead Publishing.	
4	Wrolstad RE, Acree TE, Decker EA Penner MH and Reid DS, ( 2004). Handbook of Food Analytical Chemistry, John Wiley & Sons.	
5	AOAC (2005). Official Methods of Analysis and AOAC International.	
6	Pomeranz Y. and Meloan C.E., (1994). Food Analysis: Theory and Practice, 3rd ed Chapman & Hall.	

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Program	B.Sc. Food Technology				Branch/Spec.	Food Technology						
Semester	V				Version	1.0.0.0						
Effective From Academic Year				2020-21	Effective for the batches admitted onwards						July 2018	
Subject Code	BFT504			Subject Name	Quality control and Hygiene in Food processing							
Teaching scheme					Examination scheme							
	Th	Tu	Pr	Total	Marks	CE	SE	ES	Total	Duration	SE	ES
Hours	3	-	-	3	Theory	20	20	60	100	Theory	1 hr.	3 hr.
Credit	3	-	-	3	Practical	-	-	-	-	Practical	-	-
<b>Pre-requisites</b>												
Nil												
<b>Scope and Objectives:</b>												
To familiarize students to quality control and hazards in foods.												
To impart knowledge regarding food laws and food safety.												
To provide an insight into hygiene and sanitation in food processing.												
<b>Learning Outcomes:</b>												
Know the various types of quality parameters, and food hazard and food hygiene												
Understand the quality assurance, quality control, total quality management system, ISO for food processing industry.												
Apply the concept of GMP, HACCP in food processing and manufacturing industry												
Analyze the various parameters of food quality testing												
Established the SOP for sanitization, personal hygiene, food handling to develop the hygienic environment.												
Create the skill for hygienic practices, and quality control in food processing												
<b>Syllabus- Theory</b>												
Unit	Content										Hrs	
1	<b>Overview</b> Organization and management; quality, quality assurance, quality control, total quality management										9	
	<b>Good Manufacturing Practices in Food</b> Basic principles, Provisions- General Provisions, Buildings and Facilities, Equipment, Production and Process Controls, Defect Action Levels.											
2	<b>Hazard Analysis Critical Control Point</b> Principles of HACCP-Conduct a Hazard Analysis, Identify the Critical Control Points, Establish a maximum or minimum limit, Establish Critical Limits, Establish Monitoring Procedures, Establish Corrective Actions, Establish Record Keeping Procedures, and Establish Verification Procedures.										9	
	<b>Hazard in food</b> Overview of biological, chemical and physical hazard in foods, designing safety into food											



	and processes; grades and standard of identity, Codex Alimentarius, safety, hazards, risk.	
3	<b>Quality standards</b> ISO series, national laws and regulations: PFA, FPO, BIS and Agmark and international laws and regulations, Food Safety Act.	9
	<b>Quality Testing</b> Objective analysis, sensory assessment, rapid microbiological techniques; acceptance sampling; operational characteristics, risks, attributes, sampling plan, variables sampling plan, administration of acceptance sampling.	
4	<b>Quality Control</b> Quality control aspect of processing plant for milk, meat, fish, poultry, foods, vegetables and cereals; customers service; complaint handling, product recall.	
	<b>Quality standards</b> Relationship between standards and measurement in a quality process, Identification of quality characteristics of a product or service, effect of instrument characteristics on measurement results	
5	<b>Sanitation in food processing facilities</b> Definition, important and application; laws and regulation governing sanitation; establishment of SOPs; sanitization methods; waste disposal; solid and liquid; waste control.	9
	<b>Personal hygiene and hygienic food handling</b> Personal hygiene and hygienic food handlings, employee health, cleaning compounds; choosing of cleaning compounds, handling and storing of cleaning compounds.	
<b>Text and Reference books</b>		
1	Ranganna, S. (1986). Handbook of analysis and quality control for fruit and vegetable products. Tata McGraw-Hill Education.	
2	Kalia, M. (2010). Food quality management. Agrotech Pub. Academy.	
3	Bhatt, D. & Tomar, P. (2005). An Introduction to Food Science and Technology & Quality Management, Kalyani Publishers.	
4	Kramer, A. (1970). Quality Control for the Food Industry, AVI Publishing Company.	
5	Gould, W. A. (1977). Food Quality Assurance, AVI Publishing Company.	
6	Roday, S. (1998). Food Hygiene and Sanitation. Tata McGraw-Hill Education.	
7	Suganthi, L. & Samuel, A. A. (2004). Total Quality Management, Prentice Hall of India Private Limited.	
8	Pierson, M. D. (2012). HACCP: principles and applications, Springer Science & Business Media.	
9	Ali I, (2003). Food Quality Assurance: Principles and Practices, CRC Press.	
10	Hubbard MR, (2003). Statistical Quality Control for the Food Industry, Kluwer Academic/ Plenum Publishers.	

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Program	B.Sc. Food Technology				Branch/Spec.	Food Technology						
Semester	V				Version	1.0.0.0						
Effective From Academic Year			2020-21		Effective for the batches admitted onwards						July 2018	
Subject Code	BFT505			Subject Name	Entrepreneurship							
Teaching scheme					Examination scheme							
	Th	Tu	Pr	Total	Marks	CE	SE	ES	Total	Duration	SE	ES
Hours	3	-	-	3	Theory	20	20	60	100	Theory	1 hr.	3 hr.
Credit	3	-	-	3	Practical	-	-	-	-	Practical	-	-
<b>Pre-requisites</b>												
Nil												
<b>Scope and Objectives:</b>												
To acquaint the students with challenges of starting new ventures and enable them to investigate, understand and internalize the process of setting up a business.												
<b>Learning Outcomes:</b>												
know the characteristic of successful entrepreneurs, role of entrepreneurs in economic development												
Understand the entrepreneurship process and factors impacting emergence of entrepreneurship												
Evaluate the SWOT base analysis and Techniques of development of entrepreneurial skills.												
Analyse the international trade and marketing relative to food												
Case studies base analysis of Food Processing Business and its aspects												
Develop the skill to Generating business idea relative to food												
<b>Syllabus- Theory</b>												
Unit	Content										Hrs	
1	<b>Entrepreneurship</b> Concept, knowledge and skills requirement; characteristic of successful entrepreneurs; role of entrepreneurship in economic development; entrepreneurship process; factors impacting emergence of entrepreneurship; managerial vs. entrepreneurial approach and emergence of entrepreneurship.										9	
2	<b>Entrepreneurial development</b> Case studies of successful entrepreneurs Exercises on ways of sensing opportunities – sources of idea, creating efforts, SWOT Analysis Entrepreneurial skill assessment test Techniques of development of entrepreneurial skills, positive self-image and locus of control.										9	

3	<b>Starting the venture</b> Generating business idea – sources of new ideas, methods of generating ideas, creative problem solving, opportunity recognition; environmental scanning, competitor and industry analysis; feasibility study: market feasibility, technical/operational feasibility, financial feasibility; drawing business plan; preparing project report; presenting business plan to investors.	9
4	<b>Food business</b> Case studies of Food Processing Business and its aspects; Business opportunity, Identification and Assessment techniques; Business Idea Generation and evaluation exercise; Market Assessment study Analysis of competitive situation, SWOT Analysis for business and for competitors, Preparation of business plan, Preparation of project report.	9
5	<b>International marketing and trade</b> Salient features of international marketing; Composition and direction of Indian exports; International marketing environment; Deciding which and how to enter international market; Exports: Direct exports, Indirect exports; Licensing; Joint ventures; Direct investment and internationalization process; World Trade Organization (WTO).	9

<b>Text and Reference books</b>		
1	Vasant Desai (2012) Fundamentals of Entrepreneurship and Small Business Management, Himalya Publishing House Pvt. Ltd., Mumbai.	
2	Vasant Desai (2011) The Dynamics of Entrepreneurial Development and Management, Himalya Publishing House Pvt. Ltd., Mumbai.	
3	David D. and Erickson S. (1987) Principles of Agri Business Management , Mc Graw Hill Book Co., New Delhi.	
4	Acharya S S and Agarwal N L (1987) Agricultural Marketing in India, Oxford & ISH Publishing Co. New Delhi.	
5	David H. Holt (2002) Entrepreneurship – Anew Venture Creation, Prentice Hall of India, New Delhi.	
6	Phill Kottler (1994) Marketing Management, Prentice Hall of India Private Limited, New Delhi.	
7	Chandra, Prasanna (1996) Projects, Planning, Analysis, Selection, Implementation and Review, Tata McGraw-Hill Publishing Company Limited, New Delhi.	
8	Anil Kumar, S., Poornima, S.C., Abraham, M.K.& Jayashree, K. (2004). Entrepreneurship Development. New Age International Publishers.	
9	Charantimath, M. Poornima, Entrepreneurship Development and Small Business Enterprises, Pearson Education, New Delhi.	

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Semester	V				Version	1.0.0.0						
Effective From Academic Year				2020-21	Effective for the batches admitted onwards						July 2018	
Subject Code	BFT506			Subject Name	Seminar							
Teaching scheme					Examination scheme							
	Th	Tu	Pr	Total	Marks	CE	SE	ES	Total	Duration	SE	ES
Hours	2	-	-	2	Theory	20	20	60	100	Theory	4 hr.	4 hr.
Credit	2	-	-	2								
<b>Pre-requisites</b>												
Nil												
<b>Scope and Objectives:</b>												
	To develop know how of the latest development in the area of food technology											
	To develop the presentation skill for the information collected and compiled in the form of seminar											
<b>Learning Outcomes:</b>												
	Knowledge of the latest development in the area of Food Science and Technology.											
	Understand the use of the library and internet resources for the referencing and literature purpose											
	Apply the knowledge of surfing and referencing to collect and compile relevant data in scientific way											
	Analyse the problems and strengthen ability for presentations and defending the viva voce											
	Evaluate the hypothesis, study design, method and results in a systemic manner											
	Develop presentation skill utilizing various tools and techniques for the data analysis and meaningful conclusion											