Jawaharlal Nehru Technological University Anantapur

(Established by Govt. of A.P., Act. No. 30 of 2008)

Ananthapuramu–515 002 (A.P) India

Four Year B.Tech.

Course Structure and Syllabi under

R20 Regulations

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR
(Established by Govt. of A.P., ACT No.30 of 2008)
ANANTAPUR – 515 002 (A.P) INDIA

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Semester-0

Induction Program: 3 weeks

(Common for All Branches of Engineering)

S.No	Course Name	Category	L-T-P-C
1	Physical Activities -- Sports, Yoga and Meditation, Plantation	MC	0-0-6-0
2	Career Counselling	MC	2-0-2-0
3	Orientation to all branches -- career options, tools, etc.	MC	3-0-0-0
4	Orientation on admitted Branch -- corresponding labs, tools and platforms	EC	2-0-3-0
5	Proficiency Modules & Productivity Tools	ES	2-1-2-0
6	Assessment on basic aptitude and mathematical skills	MC	2-0-3-0
7	Remedial Training in Foundation Courses	MC	2-1-2-0
8	Human Values & Professional Ethics	MC	3-0-0-0
9	Communication Skills -- focus on Listening, Speaking, Reading, Writing skills	BS	2-1-2-0
10	Concepts of Programming	ES	2-0-2-0

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Food Technology

Semester - 1 (Theory - 5, Lab - 4)					
S.No	**Course No**	**Course Name**	**Category**	**L-T-P**	**Credits**
1.	20A54101	Linear Algebra and Calculus	BS	3-0-0	3
2.	20A51102T	Fundamental Chemistry	BS	3-0-0	3
3.	20A05201T	C-Programming & Data Structures	ES	3-0-0	3
4.	20A02101T	Basic Electrical & Electronics Engineering	ES	3-0-0	3
5.	20A03202	Engineering Workshop	ES	0-0-3	1.5
6.	20A05202	IT Workshop	ES	0-0-3	1.5
7.	20A51102P	Fundamental Chemistry Lab	BS	0-0-3	1.5
8.	20A05201P	C-Programming & Data Structures Lab	ES	0-0-3	1.5
9.	20A02101P	Basic Electrical & Electronics Engineering Lab	ES	0-0-2	1.5
				Total	**19.5**

Semester – 2 (Theory – 5, Lab – 5)					
S.No	**Course No**	**Course Name**	**Category**	**L-T-P/D**	**Credits**
1.	20A54201	Differential Equations and Vector Calculus	BS	3-0-0	3
2.	20A56101T	Engineering Physics	BS	3-0-0	3
3.	20A52101T	Communicative English	HS	3-0-0	3
4.	20A01101T	Basics of Civil & Mechanical Engineering	ES	3-0-0	3
5.	20A03101T	Engineering Drawing	ES	1-0-0/2	2
6.	20A03101P	Engineering Graphics Lab	ES	0-0-2	1
7.	20A52101P	Communicative English Lab	HS	0-0-3	1.5
8.	20A56101P	Engineering Physics Lab	BS	0-0-3	1.5
9.	20A01101P	Basics of Civil & Mechanical Engineering Lab	ES	0-0-3	1.5
				Total	**19.5**

Semester-III							
S.No.	**Course Code**	**Course Name**	**Category**	**Hours per week**			**Credits**
				L	**T**	**P**	
1.	20A54402	Numerical Methods and Probability Theory	BS	3	0	0	3
2.	20A27301	Food Chemistry	PC	3	0	0	3
3.	20A27302T	Processing of Cereals, Pulses and Oilseeds	PC	3	0	0	3
4.	20A27303T	Fluid Flow in Food Processing	PC	3	0	0	3
5.	20A27304	Principles of Food Engineering	PC	3	0	0	3
6.	20A27305	Food Analysis Lab	PC	0	0	3	1.5
7.	20A27302P	Processing of Cereals, Pulses and Oilseeds Lab	PC	0	0	3	1.5
8.	20A27303P	Fluid Flow in Food Processing Lab	PC	0	0	3	1.5
9.	20A27306	Skill oriented course – I Principles of Food Preservation	SC	1	0	2	2
10.	20A52201	Universal Human Values	MC	3	0	0	3
			Total				**24.5**

Semester-IV							
S.No.	**Course Code**	**Course Name**	**Category**	**Hours per week**			**Credits**
				L	**T**	**P**	
1.	20A27401	Food Biochemistry and Nutrition	BS	3	0	0	3
2.	20A05406T	Introduction to Python Programming	ES	3	0	0	3
3.	20A27402T	Processing of Fruits and Vegetables, Spices and Plantation Crops	PC	3	0	0	3
4.	20A27403T	Heat and Mass Transfer	PC	3	0	0	3
5.	20A52301 20A52302 20A52303	Humanities Elective - I Managerial Economics & Financial Analysis Organizational Behavior Business Environment	HS	3	0	0	3
6.	20A05301P	Python Programming Lab	ES	0	0	3	1.5
7.	20A27402P	Processing of Fruits and Vegetables, Spices and Plantation Crops Lab	PC	0	0	3	1.5
8.	20A27403P	Heat and Mass Transfer Lab	PC	0	0	3	1.5
9.	20A27404	Skill oriented course – I Basic Microbiology	SC	1	0	2	2
10.	20A99401	**Mandatory noncredit course** Design Thinking for Innovation	MC	2	1	0	0
11.	20A99301	NSS/NCC/NSO Activities	-	0	0	2	0
						Total	**21.5**
Community Service Internship/Project(Mandatory) for 6 weeks duration during summer vacation							

Note:

1. Eligible and interested students can register either for Honors or for a Minor in IV Semester as per the guidelines issued by the University
2. Students shall register for NCC/NSS/NSO activities and will be required to participate in an activity for two hours in a week during fourth semester.
3. Lateral entry students shall undergo a bridge course in Mathematics during third semester

4.

Semester–V						
S.No.	**Course Code**	**Course Name**	**L**	**T**	**P**	**Credits**
1.	20A27501T	Milk and Milk Products Processing	3	0	0	3
2.	20A27502	Bakery & Confectionery Products Processing	3	0	0	3
3.	20A27503T	Food Packaging	3	0	0	3
4.	20A27504a 20A27504b 20A27504c	**Professional Elective Course – I** Food Nanotechnology Food Safety Management System Energy Audit Conservation	3	0	0	3
5.		**Open Elective Course – I**	3	0	0	3
6.	20A27501P	Milk and Milk Products Processing Lab	0	0	3	1.5
7.	20A27503P	Food Packaging Lab	0	0	3	1.5
8.	20A52401	**Skill oriented course - III** Soft Skills	1	0	2	2
9.	20A27506	Evaluation of Community Service Project				1.5
10.	20A99201	**Mandatory noncredit course** Environmental Science	3	0	0	0
					Total	**21.5**

5.

6. Open Elective - I

S.No	Course Code	Course Name	Offered by the Dept.
1	20A01505	Building Technology	CE
2	20A02505	Electric Vehicles	EEE
3	20A03505	3D Printing Technology	ME
4	20A04505	Digital Electronics	ECE
5	20A05505a	Java Programming	CSE & Allied/IT
6	20A05502T	Artificial Intelligence	
7	20A12502	Mobile Application Development using Android	
8	20A54501	Optimization Techniques	Mathematics
9	20A56501	Materials Characterization Techniques	Physics
10	20A51501	Chemistry of Energy Materials	Chemistry

7.

8. **Note:**
9. 1. A student is permitted to register for Honours or a Minor in IV semester after the results of III Semester are declared and students may be allowed to take maximum two subjects per semester pertaining to their Minor from V Semester onwards.
10. 2. A student shall not be permitted to take courses as Open Electives/Minor/Honours with content substantially equivalent to the courses pursued in the student's primary major.
11. 3. A student is permitted to select a Minor program only if the institution is already offering a Major degree program in that discipline

Semester–VI						
S.No	**Course Code**	**Course Name**	**L**	**T**	**P**	**Credits**
1.	20A27601T	Food Microbiology	3	0	0	3
2.	20A27602T	Unit Operations in Food Processing	3	0	0	3
3.	20A27603T	Meat, Fish, Poultry and Marine Products processing	3	0	0	3
4.	20A27604a 20A27604b 20A27604c	**Professional Elective Course– II** Food Processing Equipment Design Food Chemistry of Macro and Micro Nutrients Nutraceuticals and functional Foods	3	0	0	3
5.		**Open Elective Course – II**	3	0	0	3
6.	20A27601P	Food Microbiology Lab	0	0	3	1.5
7.	20A27602P	Unit Operations in Food Processing Lab	0	0	3	1.5
8.	20A27603P	Meat, Poultry, Fish and Marine Products Processing Lab	0	0	3	1.5
9.	20A27606	**Skill oriented course - IV** Extrusion Processing	1	0	2	2
10.	20A99601	**Mandatory Non-credit Course** Intellectual Property Rights & Patents	2	0	0	0
Total						**21.5**
Industry Internship (Mandatory) for 6 - 8 weeks duration during summer vacation						

12.

13. Open Elective - II

S.No.	Course Code	Course Name	Offered by the Dept.
1	20A01605	Environmental Economics	CE
2	20A02605	Smart Electric Grid	EEE
3	20A03605	Introduction to Robotics	ME
4	20A04605	Signal Processing	ECE
5	20A04701b	Introduction to Internet of Things	ECE/CSE
6	20A05605a	Principles of Operating Systems	CSE & Allied/IT
7	20A05605b	Foundations of Machine Learning	
8	20A05605c	Data Analytics Using R	
9	20A54701	Wavelet Transforms & its applications	Mathematics
10	20A56701	Physics Of Electronic Materials and Devices	Physics
11	20A51701	Chemistry of Polymers and its Applications	Chemistry

Semester-VII						
S.No.	**Course Code**	**Course Name**	**L**	T	**P**	**Credits**
1.	20A27701a 20A27701b 20A27701c	**Professional Elective Course– III** Food Engineering Food Toxicology Novel Technologies for Food Processing	3	0	0	3
2.	20A27702a 20A27702b 20A27702c	**Professional Elective Course– IV** Brewing Technology Food Additives Thermal Processing of Foods	3	0	0	3
3.	20A27703a 20A27703b 20A27703c	**Professional Elective Course– V** Extrusion Technology Food Safety and Standards Act & Regulations in India Food Plant Sanitation and Hygiene	3	0	0	3
4.	20A52701a 20A52701b 20A52701c	**Humanities Elective – II** Entrepreneurship and Incubation Management Science Enterprise Resource Planning	3	0	0	3
5.		**Open Elective Course – III**	3	0	0	3
6.		**Open Elective Course – IV**	3	0	0	3
7.	20A27706	**Skill oriented course - V** Bakery Products	1	0	2	2
8.	20A27707	Evaluation of Industry Internship				3
					Total	**23**

15. Open Elective - III

S.No	Course Code	Course Name	Offered by the Dept.
1	20A01704	Cost Effective Housing Techniques	CE
2	20A02704	IOT Applications in Electrical Engineering	EEE
3	20A03704	Product Design & Development	ME
4	20A04704	Electronic Sensors	ECE
5	20A05704a	Web Technologies	CSE & Allied/IT
6	20A05704b	VR & AR for Engineers	
7	20A05704c	Software Engineering	
8	20A54702	Numerical Methods for Engineers	Mathematics
9	20A56702	Sensors And Actuators for Engineering Applications	Physics
10	20A51702	Chemistry of Nanomaterials and Applications	Chemistry

16. Open Elective - IV

S.No	CourseCode	Course Name	Offered by the Dept.
1	20A01705	Health, Safety & Environmental management	CE
2	20A02705	Renewable Energy Systems	EEE
3	20A03705	Introduction to Composite Materials	ME
4	20A04705	Microcontrollers and Applications	ECE
5	20A05705a	Cyber Security	CSE & Allied / IT
6	20A05705b	Introduction to Full Stack Development	
7	20A05705c	Industrial IoT	
8	20A54703	Number theory & its Applications	Mathematics
9	20A56703	Smart Materials and Devices	Physics
10	20A51703	Green Chemistry and Catalysis for Sustainable Environment	Chemistry

Semester-VIII							
S.No.	**Course Code**	**Course Name**	**Category**	**L**	T	**P**	**Credits**
1.	20A27801	Full Internship & Project work	PR				12
						Total	**12**

COURSES OFFERED FOR HONOURS DEGREE IN FOOD TECHNOLOGY

S.No.	Course Code	Course Title	Contact Hours per week		Credits
			L	T	
1	20A27H01	Technology of Oils and Fats	3	1	4
2	20A27H02	Food Storage Engineering	3	1	4
3	20A27H03	TQM in Food Industry	3	1	4
4	20A27H04	Entrepreneurship Development	3	1	4
SUGGESTED MOOCs					
5	20A27H05	MOOCIIntroduction to Internet of Things (IIT Kharagpur)			2
6	20A27H06	MOOCII:Novel Technologies for Food Processing & Shelf-life Extension (IIT Kharagpur)			2

17.
LIST OF MINORS OFFERED TO FOOD TECHNOLOGY

S.No.	Minor Title	Department offering the Minor
1.	Construction Technology	Civil Engineering
2.	Environmental Geotechnology	Civil Engineering
3.	Energy Systems	EEE
4.	3D Printing	ME
5.	Industrial Engineering	ME
6.	Internet of Things	ECE
7.	Artificial Intelligence & Data Science	
8.	Virtual & Augmented Reality	CSE & Allied / IT
9.	Cyber Security &Blockchain Technologies	

18.

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– I Sem

L	T	P	C
3	0	0	3

(20A54101) LINEAR ALGEBRA & CALCULUS

(Common to All Branches of Engineering)

Course Objectives:

- This course will illuminate the students in the concepts of calculus and linear algebra.
- To equip the students with standard concepts and tools at an intermediate to advanced level mathematics to develop the confidence and ability among the students to handle various real world problems and their applications.

UNIT -1

Matrices

Rank of a matrix by echelon form, normal form. Solving system of homogeneous and non-homogeneous equations linear equations. Eigen values and Eigenvectors and their properties, Cayley-Hamilton theorem (without proof), finding inverse and power of a matrix by Cayley-Hamilton theorem, diagonalisation of a matrix.

Learning Outcomes:

At the end of this unit, the student will be able to

- Solving systems of linear equations, using technology to facilitate row reduction determine the rank, eigen values and eigenvectors (L3).
- Identify special properties of a matrix, such as positive definite, etc., and use this information to facilitate the calculation of matrix characteristics; (L3)

UNIT -2

Mean Value Theorems

Rolle's Theorem, Lagrange's mean value theorem, Cauchy's mean value theorem, Taylor's and Maclaurin theorems with remainders (without proof) related problems.

Learning Outcomes:

At the end of this unit, the student will be able to

- Translate the given function as series of Taylor's and Maclaurin's with remainders (L3)
- Analyze the behaviour of functions by using mean value theorems (L3)

UNIT -3

Multivariable Calculus

Partial derivatives, total derivatives, chain rule, change of variables, Jacobians, maxima and minima of functions of two variables, method of Lagrange multipliers.

Learning Outcomes:

At the end of this unit, the student will be able to

- Find partial derivatives numerically and symbolically and use them to analyze and interpret the way a function varies. (L3)
- Acquire the Knowledge maxima and minima of functions of several variable (L1)
- Utilize Jacobian of a coordinate transformation to deal with the problems in change of variables (L3)

UNIT -4

Multiple Integrals

Double integrals, change of order of integration, change of variables. Evaluation of triple integrals, change of variables between Cartesian, cylindrical and spherical polar co-ordinates. Finding areas and volumes using double and triple integrals.

Learning Outcomes:

At the end of this unit, the student will be able to

- Evaluate double integrals of functions of several variables in two dimensions using Cartesian and polar coordinates (L5)
- Apply double integration techniques in evaluating areas bounded by region (L4)
- Evaluate multiple integrals in Cartesian, cylindrical and spherical geometries (L5)

UNIT -5

Beta and Gamma functions

Beta and Gamma functions and their properties, relation between beta and gamma functions, evaluation of definite integrals using beta and gamma functions.

Learning Outcomes:

At the end of this unit, the student will be able to

- Understand beta and gamma functions and its relations (L2)
- Conclude the use of special function in evaluating definite integrals (L4)

Text Books:

1. B. S. Grewal, Higher Engineering Mathematics, 44/e, Khanna Publishers, 2017.
2. Erwin Kreyszig, Advanced Engineering Mathematics, 10/e, John Wiley & Sons, 2011.

Reference Books:

1. R. K. Jain and S. R. K. Iyengar, Advanced Engineering Mathematics, 3/e, Alpha Science International Ltd., 2002.
2. George B. Thomas, Maurice D. Weir and Joel Hass, Thomas Calculus, 13/e, Pearson Publishers, 2013.
3. Glyn James, Advanced Modern Engineering Mathematics, 4/e, Pearson publishers, 2011.
4. Micheael Greenberg, Advanced Engineering Mathematics, 9th edition, Pearson edn
5. Dean G. Duffy, Advanced Engineering Mathematics with MATLAB, CRC Press
6. Peter O'neil, Advanced Engineering Mathematics, Cengage Learning.

7. R.L. Garg Nishu Gupta, Engineering Mathematics Volumes-I &II, Pearson Education
8. B. V. Ramana, Higher Engineering Mathematics, McGraw Hill Education
9. H. k Das, Er. RajnishVerma, Higher Engineering Mathematics, S. Chand.
10. N. Bali, M. Goyal, C. Watkins, Advanced Engineering Mathematics, Infinity Science Press.

Course Outcomes:

At the end of the course, the student will be able to

- Develop the use of matrix algebra techniques that is needed by engineers for practical applications (L6)
- Utilize mean value theorems to real life problems (L3)
- Familiarize with functions of several variables which is useful in optimization (L3)
- Students will also learn important tools of calculus in higher dimensions. Students will become familiar with 2- dimensional coordinate systems (L5)
- Students will become familiar with 3- dimensional coordinate systems and also learn the utilization of special functions

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– I Sem

L	T	P	C
3	0	0	3

(20A51102T) FUNDAMENTAL CHEMISTRY

Course Objectives:

- To familiarize engineering chemistry and its applications
- To train the students on the principles and applications of electrochemistry and polymers
- To introduce instrumental methods, molecular machines and switches

Unit 1:

Structure and Bonding Models:

Planck's quantum theory, dual nature of matter, Schrodinger equation, significance of Ψ and Ψ^2, applications to hydrogen, molecular orbital theory – bonding in homo- and heteronuclear diatomic molecules – energy level diagrams of O_2 and CO, etc. π-molecular orbitals of butadiene and benzene, calculation of bond order.

Learning Outcomes:

At the end of this unit, the students will be able to

- Apply Schrodinger wave equation to hydrogen atom (L3)
- Illustrate the molecular orbital energy level diagram of different molecular species (L2)
- Explain the calculation of bond order of O_2 and CO molecules (L2)
- Discuss the basic concept of molecular orbital theory (L3).

Unit 2:

Electrochemistry and Applications:

Electrodes – concepts, reference electrodes (Calomel electrode, Ag/AgCl electrode and glasselectrode) electrochemical cell, Nernst equation, cell potential calculations, numerical problems,concept of pH, pH meter and applications of pH metry (acid-base titrations), potentiometry–potentiometrictitrations (redox titrations), concept of conductivity, conductivity cell,conductometric titrations (acid-base titrations).

Electrochemical sensors – potentiometric sensorswith examples, amperometric sensors with examples. Primary cells – Zinc-air battery, Secondary cells – Nickel-Cadmium (NiCad),and lithium ion batteries-working of the batteries including cell reactions; Fuel cells, hydrogen-oxygen, methanol fuel cells – working of the cells.

Learning Outcomes:

At the end of this unit, the students will be able to

- Apply Nernst equation for calculating electrode and cell potentials (L3)
- Differentiate between ph metry, potentiometric and conductometric titrations (L2)
- Explain the theory of construction of battery and fuel cells (L2)
- Solve problems based on cell potential (L3)

Unit 3:

Polymer Chemistry:
Introduction to polymers, functionality of monomers, chain growth and step growthpolymerization, coordination polymerization, copolymerization (stereospecific polymerization) with specific examples and mechanisms of polymer formation.
Plastics - Thermoplastics and Thermosettings, Preparation, properties and applications of –PVC, Bakelite, Nylon-6,6, carbon fibres.
Elastomers–Buna-S, Buna-N–preparation,properties and applications.
Conducting polymers – polyacetylene, polyaniline, polypyrroles – mechanism of conduction andapplications.

Learning Outcomes:

At the end of this unit, the students will be able to

- Explain the different types of polymers and their applications (L2)
- Explain the preparation, properties and applications of PVC, Bakelite, Nylon-66, and carbonfibres (L2)
- Describe the mechanism of conduction in conducting polymers (L2)
- Discuss Buna-S and Buna-N elastomers and their applications (L2)

Unit 4:

Instrumental Methods and Applications (10 hrs)
Electromagnetic spectrum. Absorption of radiation: Beer-Lambert's law. UV-Visible, IR spectroscopies. Solid-Liquid Chromatography- TLC- Buffer solution-retention time.

Learning outcomes:

After completion of unit.IV, students will be able to

- Explain the different types of spectral series in electromagnetic spectrum (L2)
- Understand the principles of solid liquid chromatography (L2)
- Explain the different applications of analytical instruments (L2)

Unit 5:

Surface Chemistry and Applications: (10 hrs)
Introduction to surface chemistry, colloids, nanometals and nanometal oxides, micelle formation,synthesis of colloids (any two methods with examples), chemical and electrochemical methods(not more than two methods) of preparation of nanometals and metal oxides, stabilization ofcolloids and nanomaterials by stabilizing agents, solid-gas interface, solid-liquid interface, adsorptionisotherm, BET equation (no derivation) applications of colloids andnanomaterials – catalysis, medicine, sensors, etc.

Learning Outcomes:

At the end of this unit, the students will be able to

- Summarize the concept adsorption and its applications (L2)
- Explain the synthesis of colloids with examples (L2)
- Outline the preparationof nanomaterials and metal oxides (L2)

- Identify the application of colloids and nanomaterials in medicine, sensors and catalysis(L2)

Text Books:

1. Jain and Jain, Engineering Chemistry, 16/e, DhanpatRai, 2013.
2. Peter Atkins, Julio de Paula and James Keeler, Atkins' Physical Chemistry, 10/e, Oxford University Press, 2010.

Reference Books:

1. G.V.Subba Reddy, K.N.Jayaveera and C. Ramachandraiah, Engineering Chemistry, Mc Graw Hill, 2020.
2. D. Lee, Concise Inorganic Chemistry, 5/e, Oxford University Press, 2008.
3. Skoog and West, Principles of Instrumental Analysis, 6/e, Thomson, 2007.
4. D.J. Shaw, Introduction to Colloids and Surface Chemistry, Butterworth-Heineman, 1992.

Course Outcomes:

At the end of the course, the students will be able to

- Compare the materials of construction for battery and electrochemical sensors (L2)
- Explain the preparation, properties, and applications of thermoplastics &thermosetting, elastomers & conducting polymers. (L2)
- Explain the principles of spectrometry, solid liquid chromatography in separation of solids and liquid mixtures (L2)
- Apply the principle of Band diagrams in application of conductors and semiconductors (L3)

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– I Sem

L	T	P	C
3	0	0	3

(20A05201T) C-PROGRAMMING & DATA STRUCTURES

(Common to All Branches of Engineering)

Course Objectives:

- To illustrate the basic concepts of C programming language.
- To discuss the concepts of Functions, Arrays, Pointers and Structures.
- To familiarize with Stack, Queue and Linked lists data structures.
- To explain the concepts of non-linear data structures like graphs and trees.
- To learn different types of searching and sorting techniques.

UNIT-1

Introduction to C Language - C language elements, variable declarations and data types, operators and expressions, decision statements - If and switch statements, loop control statements - while, for, do-while statements, arrays.

Learning outcomes:

At the end of this unit, the students will be able to

- Use C basic concepts to write simple C programs. (L3)
- Use iterative statements for writing the C programs (L3)
- Use arrays to process multiple homogeneous data. (L3)
- Test and execute the programs and correct syntax and logical errors. (L4)
- Translate algorithms into programs. (L4)
- Implement conditional branching, iteration and recursion. (L2)

UNIT – 2

Functions, types of functions, Recursion and argument passing, pointers, storage allocation, pointers to functions, expressions involving pointers, Storage classes – auto, register, static, extern, Structures, Unions, Strings, string handling functions, and Command line arguments.

Learning outcomes:

At the end of this unit, the students will be able to

- Writing structured programs using C Functions. (L5)
- Writing C programs using various storage classes to control variable access. (L5)
- Apply String handling functions and pointers. (L3)
- Use arrays, pointers and structures to formulate algorithms and write programs.(L3)

UNIT-3

Data Structures, Overview of data structures, stacks and queues, representation of a stack, stack related terms, operations on a stack, implementation of a stack, evaluation of arithmetic expressions, infix, prefix, and postfix notations, evaluation of postfix expression, conversion of expression from infix to postfix, recursion, queues - various positions of queue, representation of queue, insertion, deletion, searching operations.

Learning outcomes:

At the end of this unit, the students will be able to

- Describe the operations of Stack. (L2)
- Explain the different notations of arithmetic expression. (L5)
- Develop various operations on Queues. (L6)

UNIT – 4

Linked Lists – Singly linked list, dynamically linked stacks and queues, polynomials using singly linked lists, using circularly linked lists, insertion, deletion and searching operations, doubly linked lists and its operations, circular linked lists and its operations.

Learning outcomes:

At the end of this unit, the students will be able to

- Analyze various operations on singly linked list. (L4)
- Interpret operations of doubly linked lists. (L2)
- Apply various operations on Circular linked lists. (L6)

UNIT-5

Trees - Tree terminology, representation, Binary trees, representation, binary tree traversals. binary tree operations, **Graphs** - graph terminology, graph representation, elementary graph operations, Breadth First Search (BFS) and Depth First Search (DFS), connected components, spanning trees. **Searching and Sorting** – sequential search, binary search, exchange (bubble) sort, selection sort, insertion sort.

Learning outcomes:

At the end of this unit, the students will be able to

- Develop the representation of Tress. (L3)
- Identify the various Binary tree traversals. (L3)
- Illustrate different Graph traversals like BFS and DFS. (L2)
- Design the different sorting techniques (L6)
- Apply programming to solve searching and sorting problems. (L3)

Text Books:

1. The C Programming Language, Brian W Kernighan and Dennis M Ritchie, Second Edition, Prentice Hall Publication.
2. Fundamentals of Data Structures in C, Ellis Horowitz, SartajSahni, Susan Anderson-Freed, Computer Science Press.
3. Programming in C and Data Structures, J.R.Hanly, Ashok N. Kamthane and A. AnandaRao, Pearson Education.
4. B.A. Forouzon and R.F. Gilberg, "COMPUTER SCIENCE: A Structured Programming Approach Using C", Third edition, CENGAGE Learning, 2016.
5. Richard F. Gilberg & Behrouz A. Forouzan, "Data Structures: A Pseudocode Approach with C", Second Edition, CENGAGE Learning, 2011.

Reference Books:

1. Pradip Dey and Manas Ghosh, Programming in C, Oxford University Press, 2nd Edition 2011.
2. E. Balaguruswamy, "C and Data Structures", 4th Edition, Tata Mc Graw Hill.
3. A.K. Sharma, Computer Fundamentals and Programming in C, 2nd Edition, University Press.
4. M.T. Somashekara, "Problem Solving Using C", PHI, 2nd Edition 2009.

Course Outcomes:

- Analyse the basicconcepts of C Programming language. (L4)
- Design applications in C, using functions, arrays, pointers and structures. (L6)
- Apply the concepts of Stacks and Queues in solving the problems. (L3)
- Explore various operations on Linked lists. (L5)
- Demonstrate various tree traversals and graph traversal techniques. (L2)
- Design searching and sorting methods (L3)

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– I Sem

L	T	P	C
3	0	0	3

(20A02101T) BASIC ELECTRICAL & ELECTRONICS ENGINEERING

(Civil, Mechanical, CSE, AI & DS,CSE (AI), CSE(IoT), CSE (Data Science), CSE(AI & ML), IT and Food Technology)

Part A: Basic Electrical Engineering

Course Objectives:

- To introduce basics of electric circuits.
- To teach DC and AC electrical circuit analysis.
- To explain working principles of transformers and electrical machines.
- To impart knowledge on Power system generation, transmission and distribution

UNIT -1

DC & AC Circuits:

Electrical circuit elements (R - L and C) - Kirchhoff laws - Series and parallel connection of resistances with DC excitation. Superposition Theorem - Representation of sinusoidal waveforms - peak and rms values - phasor representation - real power - reactive power - apparent power - power factor - Analysis of single-phase ac circuits consisting of RL - RC - RLC series circuits, Resonance.

Learning Outcomes

At the end of this unit, the student will be able to

- Recall Kirchoff laws
- Analyze simple electric circuits with DC excitation
- Apply network theorems to simple circuits
- Analyze single phase AC circuits consisting of series RL - RC - RLC combinations

UNIT -2

DC & AC Machines:

Principle and operation of DC Generator - EMF equations - OCC characteristics of DC generator – principle and operation of DC Motor – Performance Characteristics of DC Motor - Speed control of DC Motor – Principle and operation of Single Phase Transformer - OC and SC tests on transformer - Principle and operation of 3-phase AC machines [Elementary treatment only]

Learning Outcomes

At the end of this unit, the student will be able to

- Explain principle and operation of DC Generator & Motor.
- Perform speed control of DC Motor
- Explain operation of transformer and induction motor.
- Explain construction & working of induction motor - DC motor

UNIT -3

Basics of Power Systems:
Layout & operation of Hydro, Thermal, Nuclear Stations - Solar & wind generating stations – Typical AC Power Supply scheme – Elements of Transmission line – Types of Distribution systems: Primary & Secondary distribution systems.

Learning Outcomes

At the end of this unit, the student will be able to
- Understand working operation of various generating stations
- Explain the types of Transmission and Distribution systems

Text Books:
1. D. P. Kothari and I. J. Nagrath - "Basic Electrical Engineering" - Tata McGraw Hill - 2010.
2. V.K. Mehta & Rohit Mehta, "Principles of Power System" – S.Chand – 2018.

References:
1. L. S. Bobrow - "Fundamentals of Electrical Engineering" - Oxford University Press - 2011.
2. E. Hughes - "Electrical and Electronics Technology" - Pearson - 2010.
3. C.L. Wadhwa – "Generation Distribution and Utilization of Electrical Energy", 3rd Edition, New Age International Publications.

Course Outcomes:

The student should be able to
- Apply concepts of KVL/KCL in solving DC circuits
- Understand and choose correct rating of a transformer for a specific application
- Illustrate working principles of DC Motor
- Identify type of electrical machine based on their operation
- Understand the basics of Power generation, Transmission and Distribution

Part 'B'- Electronics Engineering

Course Objectives

- Understand principles and terminology of electronics.
- Familiar with the theory, construction, and operation of electronic devices.
- Learn about biasing of BJTs and FETs.
- Design and construct amplifiers.
- Understand the concept & principles of logic devices.

Unit-1:

Diodes and Applications: Semiconductor Diode,Diode as a Switch& Rectifier, Half Wave and Full Wave Rectifiers with and without Filters; Operation and Applications ofZener Diode, LED, Photo Diode.

Transistor Characteristics: Bipolar Junction Transistor (BJT) – Construction, Operation, Amplifying Action, Common Base, Common Emitter and Common Collector Configurations, Operating Point, Biasing of Transistor Configuration; Field Effect Transistor (FET) – Construction, Characteristics of Junction FET, Concepts of Small Signal Amplifiers –CE & CC Amplifiers.

Learning outcomes:

At the end of this unit, the student will be able to

- Remember and understand the basic characteristics of semiconductor diode. (L1)
- Understand principle of operation of Zener diode and other special semiconductor diodes. (L1)
- Analyze BJT based biasing circuits. (L3)
- Design an amplifier using BJT based on the given specifications. (L4)

Unit-2:

Operational Amplifiers and Applications: Introduction to Op-Amp, Differential Amplifier Configurations, CMRR, PSRR, Slew Rate; Block Diagram, Pin Configuration of 741 Op-Amp, Characteristics of Ideal Op-Amp, Concept of Virtual Ground; Op-Amp Applications - Inverting, Non-Inverting, Summing and Difference Amplifiers, Voltage Follower, Comparator, Differentiator, Integrator.

Learning outcomes:

At the end of this unit, the student will be able to

- Describe operation of Op-Amp based linear application circuits, converters, amplifiers and non-linear circuits. (L2)
- Analyze Op-Amp based comparator, differentiator and integrator circuits. (L3)

Unit-3:

Digital Electronics: Logic Gates,Simple combinational circuits–Half and Full Adders, BCD Adder.Latches and Flip-Flops (S-R, JK andD), Shift Registers and Counters.Introduction to Microcontrollers and their applications (Block diagram approach only).

Learning outcomes:

At the end of this unit, the student will be able to

- Explain the functionality of logic gates. (L2)
- Apply basic laws and De Morgan's theorems to simplify Boolean expressions. (L3)
- Analyze standard combinational and sequential circuits. (L4)
- Distinguish between 8085 & 8086 microprocessors also summarize features of a microprocessor. (L5)

Text Books:

1. R.L.Boylestad& Louis Nashlesky, Electronic Devices &Circuit Theory, Pearson Education,2007.
2. Ramakanth A. Gayakwad, Op-Amps & Linear ICs, 4thEdition, Pearson, 2017.

3. R. P. Jain, Modern Digital Electronics,3rd Edition, Tata Mcgraw Hill,2003.
4. Raj Kamal, Microcontrollers: Architecture, Programming, Interfacing and System Design, 2nd Edition, Pearson, 2012.

Reference Books:

1. SantiramKal, Basic Electronics- Devices, Circuits and IT Fundamentals, Prentice Hall, India,2002.
2. R. S. Sedha, A Text Book of Electronic Devices and Circuits, S.Chand& Co,2010.
3. R. T. Paynter, Introductory Electronic Devices & Circuits – Conventional Flow Version, Pearson Education,2009.

Course Outcomes:

After the completion of the course students will able to

- Explain the theory, construction, and operation of electronic devices.
- Apply the concept of science and mathematics to explain the working of diodes and its applications, working of transistor and to solve the simple problems based on the applications
- Analyze small signal amplifier circuits to find the amplifier parameters
- Design small signal amplifiers using proper biasing circuits to fix up proper Q point.
- Distinguish features of different active devices including Microprocessors.

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– I Sem

L	T	P	C
0	0	3	1.5

(20A03202) ENGINEERING WORKSHOP

(Common to All Branches of Engineering)

Course Objective:

To familiarize students with wood working, sheet metal operations, fitting and electrical house wiring skills

List of Topics

Wood Working:

Familiarity with different types of woods and tools used in wood working and make following joints

a) Half – Lap joint b) Mortise and Tenon joint c) Corner Dovetail joint or Bridle joint

Sheet Metal Working:

Familiarity with different types of tools used in sheet metal working, Developments of following sheet metal job from GI sheets

a) Tapered tray b) Conical funnel c) Elbow pipe d) Brazing

Fitting:

Familiarity with different types of tools used in fitting and do the following fitting exercises

a) V-fit b) Dovetail fit c) Semi-circular fit d) Bicycle tire puncture and change of two wheeler tyre

Electrical Wiring:

Familiarities with different types of basic electrical circuits and make the following connections

a) Parallel and series b) Two way switch c) Godown lighting
d) Tube light e) Three phase motor f) Soldering of wires

Course Outcomes:

After completion of this lab the student will be able to

- Apply wood working skills in real world applications. (l3)
- Build different objects with metal sheets in real world applications. (l3)
- Apply fitting operations in various applications. (l3)
- Apply different types of basic electric circuit connections. (l3)
- Use soldering and brazing techniques. (l2)

Note: In each section a minimum of three exercises are to be carried out.

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT) – II Sem

L	T	P	C
0	0	3	1.5

(20A05202) IT WORKSHOP

(Common to All Branches of Engineering)

Course Objectives:

- To make the students know about the internal parts of a computer, assembling and dissembling a computer from the parts, preparing a computer for use by installing the operating system
- To provide Technical training to the students on Productivity tools like Word processors, Spreadsheets, Presentations and LAteX
- To learn about Networking of computers and use Internet facility for Browsing and Searching

Preparing your Computer

Task 1:

Learn about Computer: Identify the internal parts of a computer, and its peripherals. Represent the same in the form of diagrams including Block diagram of a computer. Write specifications for each part of a computer including peripherals and specification of Desktop computer. Submit it in the form of a report.

Task 2:

Assembling a Computer: Disassemble and assemble the PC back to working condition. Students should be able to trouble shoot the computer and identify working and non-working parts. Student should identify the problem correctly by various methods

Task 3:

Install Operating system: Student should install Linux on the computer. Student may install another operating system (including proprietary software) and make the system dual boot or multi boot. Students should record the entire installation process.

Task 4:

Operating system features: Students should record the various features that are supported by the operating system(s) installed. They have to submit a report on it. Students should be able to access CD/DVD drives, write CD/DVDs, access pen drives, print files, etc. Students should install new application software and record the installation process.

Networking and Internet

Task 5:

Networking: Students should connect two computers directly using a cable or wireless connectivity and share information. Students should connect two or more computers using switch/hub and share information. Crimpling activity, logical configuration etc. should be done by the student. The entire process has to be documented.

Task 6:

Browsing Internet: Student should access the Internet for Browsing. Students should search the Internet for required information. Students should be able to create e-mail account and send email. They should get acquaintance with applications like Facebook, skype etc. If Intranet mailing facility is available in the organization, then students should share the information using it. If the operating system supports sending messages to multiple users (LINUX supports it) in the same network, then it should be done by the student. Students are expected to submit the information about different browsers available, their features, and search process using different natural languages, and creating e-mail account.

Task 7:

Antivirus: Students should download freely available Antivirus software, install it and use it to check for threats to the computer being used. Students should submit information about the features of the antivirus used, installation process, about virus definitions, virus engine etc.

Productivity tools

Task 8:

Word Processor: Students should be able to create documents using the word processor tool. Some of the tasks that are to be performed are inserting and deleting the characters, words and lines, Alignment of the lines, Inserting header and Footer, changing the font, changing the colour, including images and tables in the word file, making page setup, copy and paste block of text, images, tables, linking the images which are present in other directory, formatting paragraphs, spell checking, etc. Students should be able to prepare project cover pages, content sheet and chapter pages at the end of the task using the features studied. Students should submit a user manual of the word processor considered, Image Manipulation tools.

Task 9:

Presentations: creating, opening, saving and running the presentations, selecting the style for slides, formatting the slides with different fonts, colours, creating charts and tables, inserting and deleting text, graphics and animations, bulleting and numbering, hyperlinking, running the slide show, setting the timing for slide show.

Task 10:

Spreadsheet: Students should be able to create, open, save the application documents and format them as per the requirement. Some of the tasks that may be practiced are Managing the worksheet environment, creating cell data, inserting and deleting cell data, format cells, adjust the cell size, applying formulas and functions, preparing charts, sorting cells. Students should submit a user manual of the Spreadsheet

Task 11:

LateX: Introduction to Latex and its installation and different IDEs. Creating first document using Latex, using content into sections using article and book class of LaTeX. Styling Pages: reviewing and customizing different paper sizes and formats. Formatting text (styles, size, alignment, colors and adding bullets and numbered items, inserting mathematical symbols, and images, etc.). Creating basic

tables, adding simple and dashed borders, merging rows and columns. Referencing and Indexing: cross-referencing (refer to sections, table, images), bibliography (references).

References:

1. Introduction to Computers, Peter Norton, McGraw Hill
2. MOS study guide for word, Excel, Powerpoint& Outlook Exams, Joan Lambert, Joyce Cox, PHI.
3. Introduction to Information Technology, ITL Education Solutions limited, Pearson Education.
4. Networking your computers and devices, Rusen, PHI
5. Trouble shooting, Maintaining & Repairing PCs, Bigelows, TMH
6. Lamport L. LATEX: a document preparation system: user's guide and reference manual. Addison-wesley; 1994.

Course Outcomes:

- Disassemble and Assemble a Personal Computer and prepare the computer ready to use.
- Prepare the Documents using Word processors and Prepare spread sheets for calculations .using excel and also the documents using LAteX.
- Prepare Slide presentations using the presentation tool.
- Interconnect two or more computers for information sharing.
- Access the Internet and Browse it to obtain the required information.

Note: Use open source tools for implementation of the above exercises.

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– I Sem

L	T	P	C
0	0	3	1.5

(19A51102P) FUNDAMENTAL CHEMISTRY LAB

Course Objectives:

- Verify the fundamental concepts with experiments

List of Experiments:

1. Measurement of 10Dq by spectrophotometric method
2. Models of potential energy surfaces
3. pH metric titration of (i) strong acid vs. strong base, (ii) weak acid vs. strong base
4. Determination of cell constant and conductance of solutions
5. Potentiometry - determination of redox potentials and emfs
6. Determination of Strength of an acid in Pb-Acid battery
7. Preparation of a Bakelite and its properties.
8. Determination of viscosity of polymer solution using survismeter
9. Verify Lambert-Beer's law
10. Thin layer chromatography
11. Identification of simple organic compounds by IR
12. Preparation of nanomaterials by precipitation.
13. Adsorption of acetic acid by charcoal

Course Outcomes:

At the end of the course, the students will be able to

- Determine the cell constant and conductance of solutions (L3)
- Prepare advanced polymer materials (L2)
- Measure the strength of an acid present in secondary batteries (L3)
- Analyse the IR spectra of some organic compounds (L3)

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– I Sem

L	T	P	C
0	0	3	1.5

(20A05201P) C-PROGRAMMING & DATA STRUCTURES LAB

(Common to All Branches of Engineering)

Course Objectives:

- To get familiar with the basic concepts of C programming.
- To design programs using arrays, strings, pointers and structures.
- To illustrate the use of Stacks and Queues
- To apply different operations on linked lists.
- To demonstrate Binary search tree traversal techniques.
- To design searching and sorting techniques.

Week l

Write C programs that use both recursive and non-recursive functions

i) To find the factorial of a given integer.
ii) To find the GCD (greatest common divisor) of two given integers.
iii) To solve Towers of Hanoi problem.

Week 2

a) Write a C program to find both the largest and smallest number in a list of integers.
b) Write a C program that uses functions to perform the following:
i) Addition of Two Matrices ii) Multiplication of Two Matrices

Week 3

a) Write a C program that uses functions to perform the following operations:
i) To insert a sub-string in to a given main string from a given position.
ii) To delete n characters from a given position in a given string.

Week 4

a) Write a C program that displays the position or index in the string S where the string T begins, or – 1 if S doesn‘t contain T.

b) Write a C program to count the lines, words and characters in a given text.

Week 5

a) Write a C Program to perform various arithmetic operations on pointer variables.
b) Write a C Program to demonstrate the following parameter passing mechanisms:
i) call-by-value ii) call-by-reference

Week 6

Write a C program that uses functions to perform the following operations:

i) Reading a complex number
ii) Writing a complex number
iii) Addition of two complex numbers
iv) Multiplication of two complex numbers

(Note: represent complex number using a structure.)

Week 7

Write C programs that implement stack (its operations) using

i) Arrays
ii) Pointers

Week 8

Write C programs that implement Queue (its operations) using

i) Arrays
ii) Pointers

Week 9

Write a C program that uses Stack operations to perform the following:

i) Converting infix expression into postfix expression
ii) Evaluating the postfix expression

Week 10

Write a C program that uses functions to perform the following operations on singly linked list.

i) Creation ii) Insertion iii) Deletion iv) Traversal

Week 11

Write a C program that uses functions to perform the following operations on Doubly linkedlist.

i) Creation ii) Insertion iii) Deletion iv) Traversal

Week 12

Write a C program that uses functions to perform the following operations on circular linkedlist.

i) Creation ii) Insertion iii) Deletion iv) Traversal

Week 13

Write a C program that uses functions to perform the following:

i) Creating a Binary Tree of integers

ii) Traversing the above binary tree in preorder, inorder and postorder.

Week 14

Write C programs that use both recursive and non-recursive functions to perform the following searching operations for a key value in a given list of integers:

i) Linear search
ii) Binary search

Week 15

Write a C program that implements the following sorting methods to sort a given list of integers in ascending order

i) Bubble sort
ii) Selection sort
iii) Insertion sort

Text Books:

1. Programming in C and Data Structures, J.R.Hanly, Ashok N. Kamthane and A. Ananda Rao, Pearson Education.
2. B.A. Forouzon and R.F. Gilberg, "COMPUTER SCIENCE: A Structured Programming Approach Using C", Third edition, CENGAGE Learning, 2016.
3. Richard F. Gilberg & Behrouz A. Forouzan, "Data Structures: A Pseudocode Approach with C", Second Edition, CENGAGE Learning, 2011.

Reference Books:

1. PradipDey and ManasGhosh, Programming in C, Oxford University Press, 2nd Edition 2011.
2. E.Balaguruswamy, "C and Data Structures", 4th Edition, Tata Mc Graw Hill.
3. A.K.Sharma, Computer Fundamentals and Programming in C, 2nd Edition, University Press.
4. M.T.Somashekara, "Problem Solving Using C", PHI, 2nd Edition 2009.

Course Outcomes

- Demonstrate basic concepts of C programming language. (L2)
- Develop C programs using functions, arrays, structures and pointers. (L6)
- Illustrate the concepts Stacks and Queues. (L2)
- Design operations on Linked lists. (L6)
- Apply various Binary tree traversal techniques. (L3)
- Develop searching and sorting methods. (L6)

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– I Sem

L	T	P	C
0	0	2	1.5

(20A02101P) BASIC ELECTRICAL & ELECTRONICS ENGINEERING LAB

(Civil, Mechanical, CSE, AI & DS,CSE (AI), CSE(IoT), CSE (Data Science), CSE(AI & ML), IT and Food Technology)

Part A: Electrical Engineering Lab

Course Objectives:

- To Verify Kirchoff's laws and Superposition theorem
- To learn performance characteristics of DC Machines.
- To perform various tests on 1- Phase Transformer.
- To Study the I – V Characteristics of Solar PV Cell

List of experiments: -

1. Verification of Kirchhoff laws.
2. Verification of Superposition Theorem.
3. Magnetization characteristics of a DC Shunt Generator.
4. Speed control of DC Shunt Motor.
5. OC & SC test of 1 – Phase Transformer.
6. Load test on 1-Phase Transformer.
7. I – V Characteristics of Solar PV cell
8. Brake test on DC Shunt Motor.

Course Outcomes:

After completing the course, the student will be able to

- Understand Kirchoff's Laws & Superposition theorem.
- Analyze the various characteristics on DC Machines by conducting various tests.
- Analyze I – V Characteristics of PV Cell
- Apply the knowledge to perform various tests on 1-phase transformer

Part B: Electronics Engineering Lab

Course Objectives:

- To verify the theoretical concepts practically from all the experiments.
- To analyze the characteristics of Diodes, BJT, MOSFET, UJT.
- To design the amplifier circuits from the given specifications.
- Exposed to linear and digital integrated circuits.

List Of Experiments:

1. PN Junction diode characteristics A) Forward bias B) Reverse bias.

2. Zener diode characteristics and Zener as voltage Regulator.

3. Full Wave Rectifier with & without filter.
4. Wave Shaping Circuits. (Clippers & Clampers)
5. Input & Output characteristics of Transistor in CB / CE configuration.
6. Frequency response of CE amplifier.
7. Inverting and Non-inverting amplifiers using Op-AMPs.
8. Verification of Truth Table of AND, OR, NOT, NAND, NOR, Ex-OR, Ex-NOR gates using ICs.
9. Verification of Truth Tables of S-R, J-K& D flip flops using respective ICs.

Tools / Equipment Required: DC Power supplies, Multi meters, DC Ammeters, DC Voltmeters, AC Voltmeters, CROs, all the required active devices.

Course outcomes:

- Learn the characteristics of basic electronic devices like PN junction diode, Zener diode & BJT.
- Construct the given circuit in the lab
- Analyze the application of diode as rectifiers, clippers and clampers and other circuits.
- Design simple electronic circuits and verify its functioning.

Note: Minimum Six Experiments to be performed in each section.

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– II Sem

L	T	P	C
3	0	0	3

(20A54201) DIFFERENTIAL EQUATIONS AND VECTOR CALCULUS

(Common to Civil, EEE, Mechanical, ECE and Food Technology)

Course Objectives:

- To enlighten the learners in the concept of differential equations and multivariable calculus.
- To furnish the learners with basic concepts and techniques at plus two level to lead them into advanced level by handling various real world applications.

UNIT -1

Linear differential equations of higher order (Constant Coefficients)

Definitions, homogenous and non-homogenous, complimentaryfunction, generalsolution, particular integral,Wronskean, method of variation of parameters.Simultaneous linear equations, Applications to L-C-R Circuit problems and Mass spring system.

Learning Outcomes:

At the end of this unit, the student will be able to

- Identify the essential characteristics of linear differential equations with constant coefficients (L3)
- Solve the linear differential equations with constant coefficients by appropriate method (L3)
- Classify and interpret the solutions of linear differential equations (L3)
- Formulate and solve the higher order differential equation by analyzing physical situations (L3)

UNIT 2:

Partial Differential Equations

Introduction and formation of Partial Differential Equations by elimination of arbitrary constants and arbitrary functions, solutions of first order equations using Lagrange's method.

Learning Outcomes:

At the end of this unit, the student will be able to

- Apply a range of techniques to find solutions of standard pdes (L3)
- Outline the basic properties of standard PDEs (L2)

UNIT -3

Applications of Partial Differential Equations

Classification of PDE, method of separation of variables for second order equations. Applications of Partial Differential Equations: One dimensional Wave equation, One dimensional Heat equation.

Learning Outcomes:

At the end of this unit, the student will be able to

- Calcify the PDE (L3)

- Learn the applications of PDEs (L2)

UNIT-4

Vector differentiation
Scalar and vector point functions, vector operator del, del applies to scalar point functions-Gradient, del applied to vector point functions-Divergence and Curl, vector identities.

Learning Outcomes:

At the end of this unit, the student will be able to
- Apply del to Scalar and vector point functions (L3)
- Illustrate the physical interpretation of Gradient, Divergence and Curl (L3)

UNIT -5

Vector integration
Line integral-circulation-work done, surface integral-flux, Green's theorem in the plane (without proof), Stoke's theorem (without proof), volume integral, Divergence theorem (without proof) and applications of these theorems.

Learning Outcomes:

At the end of this unit, the student will be able to
- Find the work done in moving a particle along the path over a force field (L4)
- Evaluate the rates of fluid flow along and across curves (L4)
- Apply Green's, Stokes and Divergence theorem in evaluation of double and triple integrals (L3)

Text Books:
1. Erwin Kreyszig, Advanced Engineering Mathematics, 10/e, John Wiley & Sons, 2011.
2. B.S. Grewal, Higher Engineering Mathematics, 44/e, Khanna publishers, 2017.

Reference Books:
1. Dennis G. Zill and Warren S. Wright, Advanced Engineering Mathematics, Jones and Bartlett, 2011.
2. Michael Greenberg, Advanced Engineering Mathematics, 2/e, Pearson, 2018
3. George B.Thomas, Maurice D. Weir and Joel Hass, Thomas Calculus, 13/e, Pearson Publishers, 2013.
4. R.K.Jain and S.R.K.Iyengar, Advanced Engineering Mathematics, 3/e, Alpha Science International Ltd., 2002.
5. Glyn James, Advanced Modern Engineering Mathematics, 4/e, Pearson publishers, 2011.
6. Micheael Greenberg, Advanced Engineering Mathematics, 9th edition, Pearson edn
7. Dean G. Duffy, Advanced engineering mathematics with MATLAB, CRC Press
8. Peter O'neil, Advanced Engineering Mathematics, Cengage Learning.
9. R.L. GargNishu Gupta, Engineering Mathematics Volumes-I &II, Pearson Education
10. B. V. Ramana, Higher Engineering Mathematics, McGraw Hill Education.
11. H. k Das, Er. RajnishVerma, Higher Engineering Mathematics, S. Chand.
12. N. Bali, M. Goyal, C. Watkins, Advanced Engineering Mathematics, Infinity Science Press.

Course Outcomes:

At the end of the course, the student will be able to

- Solve the differential equations related to various engineering fields (L6)
- Identify solution methods for partial differential equations that model physical processes (L3)
- Interpret the physical meaning of different operators such as gradient, curl and divergence (L5)
- Estimate the work done against a field, circulation and flux using vector calculus (L6)

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– II Sem

L	T	P	C
3	0	0	3

(20A56101T) ENGINEERING PHYSICS

(Common to Civil, Mechanical and Food Technology)

Course Objectives

- To make a bridge between the physics in school and engineering courses.
- To identify the importance of the optical phenomenon i.e. interference, diffraction and polarization related to its Engineering applications.
- To understand the mechanisms of emission of light, the use of lasers as light sources for low and high energy applications, study of propagation of light wave through optical fibres along with engineering applications
- To open new avenues of knowledge in dielectric and magnetic materials which find potential in the emerging micro device applications.

  Considering the significance of micro miniaturization of electronic devices and significance of low dimensional materials, the basic concepts of nano materials, their properties and applications in modern emerging technologies are elicited.
- To familiarize the concepts of theoretical acoustics to practical use in engineering field. To explain the significance of ultrasound and its application in NDT for diversified engineering application.
- To enlighten the periodic arrangement of atoms in crystals, Bragg's law and to provide fundamentals related to structural analysis through powder diffraction method.

UNIT-I

Wave Optics

Interference- Principle of superposition – Interference of light – Conditions for sustained interference – Interference in thin films (Reflection Geometry) – Colors in thin films – Newton's Rings- Determination of wavelength and refractive index.

Diffraction- Introduction – Fresnel and Fraunhofer diffraction – Fraunhofer diffraction due to single slit, double slit and N-slits (qualitative) – Grating spectrum.

Polarization- Introduction – Types of polarization – Polarization by reflection, refraction and double refraction – Nicol's Prism – Half wave and Quarter wave plates with applications.

Learning Outcomes:

At the end of this unit, the student will be able to

- Explain the need of coherent sources and the conditions for sustained interference (L2)
- Identify engineering applications of interference (L3)
- Analyze the differences between interference and diffraction with applications (L4)
- Illustrate the concept of polarization of light and its applications (L2)
- Classify ordinary polarized light and extraordinary polarized light (L2)

UNIT-II

Lasers and Fiber optics

Lasers- Introduction – Characteristics of laser – Spontaneous and Stimulated emission of radiation – Einstein's coefficients – Population inversion – Lasing action – Pumping mechanisms – Nd-YAG laser – He-Ne laser – Applications of lasers.

Fiber optics- Introduction – Principle of optical fiber – Acceptance Angle – Numerical Aperture – Classification of optical fibers based on refractive index profile and modes – Propagation of electromagnetic wave through optical fibers – Propagation Losses (Qualitative) – Applications.

Learning Outcomes:

At the end of this unit, the student will be able to

- Understand the basic concepts of LASER light Sources (L2)
- Apply the concepts to learn the types of lasers (L3)
- Identifies the Engineering applications of lasers (L2)
- Explain the working principle of optical fibers (L2)
- Classify optical fibers based on refractive index profile and mode of propagation (L2)
- Identify the applications of optical fibers in various fields (L2)

UNIT III

Engineering Materials

Dielectric Materials- Introduction – Dielectric polarization – Dielectric polarizability, Susceptibility and Dielectric constant – Types of polarizations: Electronic, Ionic and Orientation polarization (Qualitative) – Lorentz internal field – Clausius-Mossotti equation.

Magnetic Materials- Introduction – Magnetic dipole moment – Magnetization – Magnetic susceptibility and permeability – Origin of permanent magnetic moment – Classification of magnetic materials: Dia, para & Ferro – Domain concept of Ferromagnetism (Qualitative) – Hysteresis – Soft and Hard magnetic materials.

Nanomaterials- Introduction – Surface area and quantum confinement – Physical properties: electrical and magnetic properties – Synthesis of nanomaterials: Top-down: Ball Milling – Bottom-up: Chemical Vapour Deposition – Applications of nanomaterials.

Learning Outcomes:

At the end of this unit, the student will be able to

- Explain the concept of dielectric constant and polarization in dielectric materials (L2)
- Summarize various types of polarization of dielectrics (L2)
- Interpret Lorentz field and Claussius- Mosotti relation in dielectrics(L2)
- Classify the magnetic materials based on susceptibility and their temperature dependence (L2)
- Explain the applications of dielectric and magnetic materials (L2)
- Apply the concept of magnetism to magnetic devices (L3)
- Identify the nano size dependent properties of nanomaterials (L2)
- Illustrate the methods for the synthesis and characterization of nanomaterials (L2)
- Apply the basic properties of nanomaterials in various Engineering branches (L3).

UNIT-IV

Acoustics and Ultrasonics

Acoustics- Introduction – Requirements of acoustically good hall – Reverberation – Reverberation time – Sabine's formula (Derivation using growth and decay method) – Absorption coefficient and its determination – Factors affecting acoustics of buildings and their remedies.

Ultrasonics- Introduction – Properties – Production by magnetostriction and piezoelectric methods – Detection – Acoustic grating – Non Destructive Testing – Pulse echo system through transmission and reflection modes – Applications.

Learning Outcomes:

At the end of this unit, the student will be able to

- Explain how sound is propagated in buildings (L2)
- Analyze acoustic properties of typically used materials in buildings (L4)
- Recognize sound level disruptors and their use in architectural acoustics (L2)
- Identify the use of ultrasonics in different fields (L3)

UNIT-V

Crystallography and X-ray diffraction

Crystallography- Space lattice, Basis, unit cell and lattice parameters – Bravais Lattice – Crystal systems – Packing fraction – Coordination number – Packing fraction of SC, BCC & FCC – Miller indices – Separation between successive (hkl) planes.

X-Ray Diffraction- Bragg's law – Bragg's X-ray diffractometer – Crystal structure determination by Powder method.

Learning Outcomes:

At the end of this unit, the student will be able to

- Classify various crystal systems (L2)
- Identify different planes in the crystal structure (L3)
- Analyze the crystalline structure by Bragg's X-ray diffractometer (L4)
- Apply powder method to measure the crystallinity of a solid (L4)

Text books:

1. Engineering Physics – Dr. M.N. Avadhanulu & Dr. P.G. Kshirsagar, S. Chand and Company
2. Engineering physics – D.K. Battacharya and Poonam Tandon, Oxford University press.

Reference Books:

1. Engineering Physics - Sanjay D. Jain, D. Sahasrambudhe and Girish, University Press
2. Engineering Physics – K. Thyagarajan, McGraw Hill Publishers
3. Engineering Physics – D K Pandey, S. Chaturvedi, Cengage Learning
4. Engineering Physics – M.R. Srinivasan, New Age Publications

Course Outcomes

- Study the different realms of physics and their applications in both scientific and technological systems through physical optics. (L2)
- Identify the wave properties of light and the interaction of energy with the matter (L3).
- Asses the electromagnetic wave propagation and its power in different media (L5).
- Understands the response of dielectric and magnetic materials to the applied electric and magnetic fields. (L3)
- Elucidates the importance of nano materials along with their engineering applications. (L5)
- Explain the basic concepts of acoustics and ultrasonics. (L2)
- Apply the concept of NDT to material testing. (L3)
- Study the important properties of crystals like the presence of long-range order, periodicity and structure determination using X-ray diffraction technique. (L5)

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– II Sem **L T P C**

3 0 0 3

(20A52101T) COMMUNICATIVE ENGLISH

(Common to All Branches of Engineering)

Course Objectives

- Facilitate effective listening skills for better comprehension of academic lectures and English spoken by native speakers
- Focus on appropriate reading strategies for comprehension of various academic texts and authentic materials
- Help improve speaking skills through participation in activities such as role plays, discussions and structured talks/oral presentations
- Impart effective strategies for good writing and demonstrate the same in summarizing, writing well organized essays, record and report useful information
- Provide knowledge of grammatical structures and vocabulary and encourage their appropriate use in speech and writing

UNIT -1

Lesson: On the Conduct of Life: William Hazlitt

Listening: Identifying the topic, the context and specific pieces of information by listening to short audio texts and answering a series of questions. **Speaking:** Asking and answering general questions on familiar topics such as home, family, work, studies and interests; introducing oneself and others. **Reading:** Skimming to get the main idea of a text; scanning to look for specific pieces of information. **Reading for Writing :**Beginnings and endings of paragraphs - introducing the topic, summarizing the main idea and/or providing a transition to the next paragraph. **Grammar and Vocabulary:** Parts of Speech, Content words and function words; word forms: verbs, nouns, adjectives and adverbs; nouns: countable and uncountable; singular and plural; basic sentence structures; simple question form - wh-questions; word order in sentences.

Learning Outcomes

At the end of the module, the learners will be able to

- Understand social or transactional dialogues spoken by native speakers of English and identify the context, topic, and pieces of specific information
- Ask and answer general questions on familiar topics and introduce oneself/others
- Employ suitable strategies for skimming and scanning to get the general idea of a text and locate specific information
- Recognize paragraph structure and be able to match beginnings/endings/headings with paragraphs
- Form sentences using proper grammatical structures and correct word forms

UNIT -2

Lesson: The Brook: Alfred Tennyson

Listening: Answering a series of questions about main idea and supporting ideas after listening to audio texts. **Speaking:** Discussion in pairs/small groups on specific topics followed by short structured talks. **Reading:** Identifying sequence of ideas; recognizing verbal techniques that help to link the ideas

in a paragraph together. **Writing:** Paragraph writing (specific topics) using suitable cohesive devices; mechanics of writing - punctuation, capital letters. **Grammar and Vocabulary:** Cohesive devices - linkers, sign posts and transition signals; use of articles and zero article; prepositions.

Learning Outcomes

At the end of the module, the learners will be able to

- Comprehend short talks on general topics
- Participate in informal discussions and speak clearly on a specific topic using suitable discourse markers
- Understand the use of cohesive devices for better reading comprehension
- Write well structured paragraphs on specific topics
- Identify basic errors of grammar/ usage and make necessary corrections in short texts

UNIT -3

Lesson: The Death Trap: Saki
Listening: Listening for global comprehension and summarizing what is listened to. **Speaking:** Discussing specific topics in pairs or small groups and reporting what is discussed **Reading:** Reading a text in detail by making basic inferences -recognizing and interpreting specific context clues; strategies to use text clues for comprehension. **Writing:** Summarizing, Paragraph Writing **Grammar and Vocabulary:** Verbs - tenses; subject-verb agreement; direct and indirect speech, reporting verbs for academic purposes.

Learning Outcomes

At the end of the module, the learners will be able to

- Comprehend short talks and summarize the content with clarity and precision
- Participate in informal discussions and report what is discussed
- Infer meanings of unfamiliar words using contextual clues
- Write summaries based on global comprehension of reading/listening texts
- Use correct tense forms, appropriate structures and a range of reporting verbs in speech and writing

UNIT-4

Lesson: Innovation: Muhammad Yunus
Listening: Making predictions while listening to conversations/ transactional dialogues without video; listening with video. **Speaking:** Role plays for practice of conversational English in academic contexts (formal and informal) - asking for and giving information/directions. **Reading:** Studying the use of graphic elements in texts to convey information, reveal trends/patterns/relationships, communicate processes or display complicated data. **Writing:** Letter Writing: Official Letters/Report Writing **Grammar and Vocabulary:** Quantifying expressions - adjectives and adverbs; comparing and contrasting; Voice - Active & Passive Voice

Learning Outcomes

At the end of the module, the learners will be able to

- Infer and predict about content of spoken discourse
- Understand verbal and non-verbal features of communication and hold formal/informal conversations
- Interpret graphic elements used in academic texts
- Produce a coherent paragraph interpreting a figure/graph/chart/table
- Use language appropriate for description and interpretation of graphical elements

UNIT -5

Lesson: Politics and the English Language: George Orwell
Listening: Identifying key terms, understanding concepts and answering a series of relevant questions that test comprehension. Speaking: Formal oral presentations on topics from academic contexts - without the use of PPT slides. Reading: Reading for comprehension. Writing: Writing structured essays on specific topics using suitable claims and evidences. Grammar and Vocabulary: Editing short texts –identifying and correcting common errors in grammar and usage (articles, prepositions, tenses, subject verb agreement)

Learning Outcomes

At the end of the module, the learners will be able to

- Take notes while listening to a talk/lecture and make use of them to answer questions
- Make formal oral presentations using effective strategies
- Comprehend, discuss and respond to academic texts orally and in writing
- Produce a well-organized essay with adequate support and detail
- Edit short texts by correcting common errors

Text Book:

1. Language and Life: A Skills Approach- I Edition 2019, Orient Black Swan

Reference Books:

1. Bailey, Stephen. Academic writing: A handbook for international students. Routledge, 2014.
2. Chase, Becky Tarver. Pathways: Listening, Speaking and Critical Thinking. Heinley ELT; 2nd Edition, 2018.
3. Raymond Murphy's English Grammar in Use Fourth Edition (2012) E-book
4. Hewings, Martin. Cambridge Academic English (B2). CUP, 2012.
5. Oxford Learners Dictionary, 12th Edition, 2011
6. Norman Lewis Word Power Made Easy- The Complete Handbook for Building a Superior Vocabulary (2014)
7. Speed Reading with the Right Brain: Learn to Read Ideas Instead of Just Words by David Butler

Course Outcomes

- Retrieve the knowledge of basic grammatical concepts
- Understand the context, topic, and pieces of specific information from social or transactional dialogues spoken by native speakers of English
- Apply grammatical structures to formulate sentences and correct word forms
- Analyze discourse markers to speak clearly on a specific topic in informal discussions
- Evaluate reading/listening texts and to write summaries based on global comprehension of these texts.
- Create a coherent paragraph interpreting a figure/graph/chart/table

Web links

www.englishclub.com
www.easyworldofenglish.com
www.languageguide.org/english/
www.bbc.co.uk/learningenglish
www.eslpod.com/index.html
www.myenglishpages.com

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– II Sem **L T P C**

3 0 0 3

(20A01101T) BASIC CIVIL & MECHANICAL ENGINEERING

Course Objectives:

- Impart basic principles of stress, strain, shear force, bending moment and torsion.
- To teach principles of strain measurement using electrical strain gauges
- Describe technical details of power plants, gas turbines, hydro power plants and non-conventional energy sources.
- Teach different types of drives for power transmission
- Impart concepts of CAD, CAM & CIM

PART – A: Civil Engineering

UNIT – I:

Basic Definitions of Force – Stress – Strain – Elasticity. Shear force – Bending Moment – Torsion . Simple problems on Shear force Diagram and Bending moment Diagram for cantilever and simply supported beams.

Learning Outcomes:

At the end of this unit, the student will be able to

- Understand principles of Stress and Strain.
- Able to draw SFD & BMD for simply supported beams and cantilever beams.

UNIT – II:

Measurement of Strain - Electrical Capacitance and Resistance Strain gauges – multi channel strain indicators. Rosette analysis – Rectangular and Triangular strain rosettes – Wheatstone bridge.

Learning Outcomes:

At the end of this unit, the student will be able to

- Understand basic principles of Strain Measurement.
- Apply the concepts of Strain Rosettes for strain measurement .

UNIT – III:

Characteristics of common building materials – Brick – Types – Testing; Timber – Classification – Seasoning – Defects in Timber ; Glass – Classification – uses; steel and its applications in construction industry.

Learning Outcomes:

At the end of this unit, the student will be able to

- Understand common building materials used in construction.
- Analyze charactestics of common building materials .

Text Books:

1. Shanmugam G and Palanichamy M S, "Basic Civil and Mechanical Engineering", Tata McGraw Hill Publishing Co., New Delhi.
2. Ramamrutham S., "Basic Civil Engineering", Dhanpat Rai Publishing Co. (P) Ltd.

Reference Books:

1. S.Trymbaka Murthy., "Computer Aided Engineering Drawing" , Universities Press
2. Seetharaman S., "Basic Civil Engineering", Anuradha Agencies.
3. Venugopal K. and Prahu Raja V., "Basic Mechanical Engineering", Anuradha Publishers, Kumbakonam.
4. Er. R. Vaishnavi,Basic Civil and Mechanical Engineering, 2/e, S.Chand Publications.

Course Outcomes:

At the end of the course, student is able to

- Draw SFD and BMD for cantilever and Simply supported beams. ***(L.1)***
- Understand the working principles of electrical resistors and capacitors. ***(L.2)***
- Apply concepts of Rosetta analysis for strain measurements. ***(L.3)***

PART – B: Mechanical Engineering

Course Objectives

- Familiarize the sources of energy, power plant economics and environmental aspects.
- Outline the working components of different power plant.
- To teach working principle of hydraulic machinery.
- To familiarize the developments in IC engines.
- To teach combustion process in SI and CI engines.
- Explain the principles of refrigeration and air conditioning.

UNIT – 1

Power Plant Engineering: Introduction – Energy Renewable and Non – Renewable Energy, Sources – Classification of Power Plants based on Sources of Energy – Thermal Power Plant or Steam Power Plant – Hydro Electric Power – Nuclear Fission, Chain Reaction, Layout of Nuclear Power Plant – Diesel Power Plant – Gas Turbine Power Plant – Open Cycle Gas Turbine, Closed Cycle Gas Turbine Power Plant, Comparison of Diesel Power Plant with Gas Turbine Power Plant – Pumps – Classification of Pumps, Centrifugal Pump, Applications of Centrifugal Pump, Priming, Reciprocating Pumps, Single Acting Reciprocating Pump, Working of a Double acting Reciprocating Pump, Comparison of Reciprocating Pump with Centrifugal Pump –Hydraulic Turbine – Classification of Hydraulic Turbines, Impulse Turbine, Reaction Turbine, Difference between Impulse and Reaction Turbine.

Learning Outcomes

At the end of this unit, the student will be able to

- Outline sources of energy, compare and selection of types of power plants (L2).
- Explain working principle and compare types of diesel power plant (L2).
- Explain construction and operation of different pumps (L2).
- Classify pumps based on principle of operation (L1).
- Classify turbines based on principle of operation (L1).

UNIT – 2

I.C Engine: Heat Engine – Types of Heat Engine – External Combustion Engine, IC Engine (Internal Combustion), Classification of I.C. Engine, Two Stroke Petrol Engine, Four Stroke Engine, Valve Timing Diagram, Port Timing Diagram, Comparison of Two Stroke and Four Stroke Engines, Comparison of Petrol Engine and Diesel Engine, Fuel System of a Petrol Engine, Ignition Systems.
Boilers: Classification of Boilers – Simple Vertical Boiler – Cochran Boiler – Babcock and Wilcox Boiler – Benson Boiler – Difference between Fire Tube and Water Tube Boilers – Boiler Mountings – Boiler Accessories – Difference between Boiler Mountings and Accessories.

Learning outcomes:
After completion of this unit, students will be able to
- Understand classification and working of IC engines (L1).
- Compare 2 stroke and 4 stroke, petrol and diesel engines (L3).
- Understand classification and construction of boilers (L1).
- Compare boiler mountings and accessories (L3).

UNIT – 3

Refrigeration and Air Conditioning: Introduction – Terminology of Refrigeration and Air Conditioning – Properties of Refrigerants – List of Commonly used Refrigerants – Types of Refrigerating System – Vapour Compression Refrigeration System – Vapour Absorption Refrigerator – Domestic Refrigerator – Air Conditioning – Application of Air Conditioning – Psychrometry – Window Air Conditioning.

Learning outcomes:

After completion of this unit, students will be able to
1. Analyze the basics cycles of Refrigeration and Air Conditioning Systems (L4).
2. Outline the operation of refrigerators (L2).
3. Identify different refrigerants and applications (L1).

Text Books:

1. Basic Civil and Mechanical Engineering, by Prof.V.Vijayan, Prof.M.Prabhakaran and Er.R.Viashnavi, S.Chand Publication.
2. Elements of Mechanical Engineering Fourth Edition S Trymbaka Murthy, University Press.

Course Outcomes:

At the end of this course, the student will be able to
- Outline sources of energy, power plant economics, and environmental aspects (L2).
- Describe working components of a steam power plant (L2).
- Illustrate the working mechanism of Diesel and Gas turbine power plants (L2).
- Explain different types of pumps and their application (L2).
- Explain working of IC engines with combustion process (L2).
- Possess the knowledge of system components of refrigeration and air conditioning (L3)

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT) – II Sem

L	T	P/D	C
1	0	0/2	2

(20A03101T) ENGINEERING DRAWING

(Common to All Branches of Engineering)

Course Objectives:

- Bring awareness that Engineering Drawing is the Language of Engineers.
- Familiarize how industry communicates technical information.
- Teach the practices for accuracy and clarity in presenting the technical information.
- Develop the engineering imagination essential for successful design.

Unit: I

Introduction to Engineering Drawing: Principles of Engineering Drawing and its significance- Conventions in drawing-lettering - BIS conventions.

a) Conic sections including the rectangular hyperbola- general method only,
b) Cycloid, epicycloids and hypocycloid c) Involutes

Learning Outcomes:

At the end of this unit the student will be able to

- Understand the significance of engineering drawing
- Know the conventions used in the engineering drawing
- Identify the curves obtained in different conic sections
- Draw different curves such as cycloid, involute and hyperbola

Unit: II

Projection of points, lines and planes: Projection of points in any quadrant, lines inclined to one or both planes, finding true lengths, angle made by line. Projections of regular plane surfaces.

Learning Outcomes:

At the end of this unit the student will be able to

- Understand the meaning of projection
- Know how to draw the projections of points, lines
- Differentiate between projected length and true length
- Find the true length of the lines

Unit: III

Projections of solids: Projections of regular solids inclined to one or both planes by rotational or auxiliary views method.

Learning Outcomes:

At the end of this unit the student will be able to

- Understand the procedure to draw projection of solids
- Differentiate between rotational method and auxillary view method.
- Draw the projection of solid inclined to one plain
- Draw the projection of solids inclined to both the plains

Unit: IV

Sections of solids: Section planes and sectional view of right regular solids- prism, cylinder, pyramid and cone. True shapes of the sections.

Learning Outcomes:

At the end of this unit the student will be able to

- Understand different sectional views of regular solids
- Obtain the true shapes of the sections of prism
- Draw the sectional views of prism, cylinder, pyramid and cone

Unit: V

Development of surfaces: Development of surfaces of right regular solids-prism, cylinder, pyramid, cone and their sectional parts.

Learning Outcomes:

At the end of this unit the student will be able to

- Understand the meaning of development of surfaces
- Draw the development of regular solids such as prism, cylinder, pyramid and cone
- Obtain the development of sectional parts of regular shapes

Text Books:

1. K.L.Narayana & P.Kannaiah, Engineering Drawing, 3/e, Scitech Publishers, Chennai, 2012.
2. N.D.Bhatt, Engineering Drawing, 53/e, Charotar Publishers, 2016.

Reference Books:

1. Dhanajay A Jolhe, Engineering Drawing, Tata McGraw-Hill, Copy Right, 2009
2. Venugopal, Engineering Drawing and Graphics, 3/e, New Age Publishers, 2000
3. Shah and Rana, Engineering Drawing, 2/e, Pearson Education, 2009
4. K.C.John, Engineering Graphics, 2/e, PHI, 2013
5. Basant Agarwal & C.M.Agarwal, Engineering Drawing, Tata McGraw-Hill, Copy Right, 2008.

Course Outcomes:

After completing the course, the student will be able to

- Draw various curves applied in engineering. (l2)
- Show projections of solids and sections graphically. (l2)
- Draw the development of surfaces of solids. (l3)

Additional Sources

Youtube: http-sewor,Carleton.cag,kardos/88403/drawings.html conic sections-online, red woods.edu

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT) – I Sem

L	T	P	C
0	0	2	1

(20A03101P) ENGINEERING GRAPHICS LAB

(Common to All Branches of Engineering)

Course Objectives:

- Instruct the utility of drafting & modeling packages in orthographic and isometric drawings.
- Train the usage of 2D and 3D modeling.
- Instruct graphical representation of machine components.

Computer Aided Drafting:

Introduction to AutoCAD: Basic drawing and editing commands: line, circle, rectangle, erase, view, undo, redo, snap, object editing, moving, copying, rotating, scaling, mirroring, layers, templates, polylines, trimming, extending, stretching, fillets, arrays, dimensions.

Dimensioning principles and conventional representations.

Orthographic Projections: Systems of projections, conventions and application to orthographic projections - simple objects.

Isometric Projections: Principles of isometric projection- Isometric scale; Isometric views: lines, planes, simple solids.

Text Books:

1. K. Venugopal, V.Prabhu Raja, Engineering Drawing + Auto Cad, New Age International Publishers.
2. Kulkarni D.M, AP Rastogi and AK Sarkar, Engineering Graphics with Auto Cad, PHI Learning, Eastern Economy editions.

Reference Books:

1. T. Jayapoovan, Engineering Graphics using Auto Cad, Vikas Publishing House
2. K.L.Narayana & P.Kannaiah, Engineering Drawing, 3/e, Scitech Publishers, Chennai, 2012.
3. Linkan Sagar, BPB Publications, Auto Cad 2018 Training Guide.
4. K.C.John, Engineering Graphics, 2/e, PHI, 2013
5. Basant Agarwal & C.M.Agarwal, Engineering Drawing, Tata McGraw-Hill, Copy Right, 2008.

Course Outcomes:

After completing the course, the student will be able to

- Use computers as a drafting tool. (L2)
- Draw isometric and orthographic drawings using CAD packages. (L3)

Additional Sources

1. Youtube: http-sewor,Carleton.cag, kardos/88403/drawings.html conic sections-online, red woods.edu

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– II Sem

L	T	P	C
0	0	3	1.5

(20A52101P) COMMUNICATIVE ENGLISH LAB

(Common to All Branches of Engineering)

Course Objectives

- students will be exposed to a variety of self instructional, learner friendly modes of language learning
- students will learn better pronunciation through stress, intonation and rhythm
- students will be trained to use language effectively to face interviews, group discussions, public speaking
- students will be initiated into greater use of the computer in resume preparation, report writing, format making etc

List of Topics

1. Phonetics
2. Reading comprehension
3. Describing objects/places/persons
4. Role Play or Conversational Practice
5. JAM
6. Etiquettes of Telephonic Communication
7. Information Transfer
8. Note Making and Note Taking
9. E-mail Writing
10. Group Discussions-1
11. Resume Writing
12. Debates
13. Oral Presentations
14. Poster Presentation
15. Interviews Skills-1

Suggested Software

Orel, Walden Infotech, Young India Films

Reference Books

1. Bailey, Stephen. Academic writing: A handbook for international students. Routledge, 2014.
2. Chase, Becky Tarver. Pathways: Listening, Speaking and Critical Thinking. Heinley ELT; 2nd Edition, 2018.
3. Skillful Level 2 Reading & Writing Student's Book Pack (B1) Macmillan Educational.
4. Hewings, Martin. Cambridge Academic English (B2). CUP, 2012.
5. A Textbook of English Phonetics for Indian Students by T.Balasubramanyam

Web Links

www.esl-lab.com
www.englishmedialab.com
www.englishinteractive.net

Course Outcomes

After completing the course, the student will be able to

- Listening and repeating the sounds of English Language
- Understand the different aspects of the English language
- proficiency with emphasis on LSRW skills
- Apply communication skills through various language learning activities
- Analyze the English speech sounds, stress, rhythm, intonation and syllable
- Division for better listening and speaking comprehension.
- Evaluate and exhibit acceptable etiquette essential in social and professional settings
- Create awareness on mother tongue influence and neutralize it in order to
- Improve fluency in spoken English.

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– II Sem

L	T	P	C
0	0	3	1.5

(20A56101P) ENGINEERING PHYSICS LAB

(Common to Civil, Mechanical and Food Technology)

Course Objectives:

- Understand the role of Optical fiber parameters in engineering applications.
- Recognize the significance of laser by studying its characteristics and its application in finding the particle size.
- Illustrates the magnetic and dielectric materials applications.
- Identifies the various sensor applications.

List of Topics

1. Determine the thickness of the wire using wedge shape method
2. Determination of the radius of curvature of the lens by Newton's ring method
3. Determination of wavelength by plane diffraction grating method
4. Determination of dispersive power of prism.
5. Determination of wavelength of LASER light using diffraction grating.
6. Determination of particle size using LASER.
7. To determine the numerical aperture of a given optical fiber and hence to find its acceptance angle
8. Determination of dielectric constant by charging and discharging method.
9. Magnetic field along the axis of a circular coil carrying current –Stewart Gee's method.
10. Measurement of magnetic susceptibility by Gouy's method
11. Study the variation of B versus H by magnetizing the magnetic material (B-H curve)
12. Determination of ultrasonic velocity in liquid (Acoustic grating)
13. Rigidity modulus of material of a wire-dynamic method (Torsional pendulum)
14. Sonometer: Verification of the three laws of stretched strings
15. Determination of spring constant of springs using Coupled Oscillator

References:

1. S. Balasubramanian, M.N. Srinivasan "A Text book of Practical Physics"- S Chand Publishers, 2017.
2. http://vlab.amrita.edu/index.php -Virtual Labs, Amrita University

Course Outcomes:

After completing the course, the student will be able to

- Operate various optical instruments (L2)
- estimate wavelength of laser and particles size using laser(L2)
- evaluate the acceptance angle of an optical fiber and numerical aperture (L3)
- estimate the susceptibility and related magnetic parameters of magnetic materials (L2)
- plot the intensity of the magnetic field of circular coil carrying current with distance (L3)
- determine magnetic susceptibility of the material and its losses by B-H curve (L3)
- apply the concepts of ultrasonics by acoustic grating (L2)

Note Out of 15 experiments any 12 experiments (minimum 10) must be performed in a semester.

AWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– II Sem

L	T	P	C
3	0	0	3

(20A01101P) BASIC CIVIL & MECHANICAL ENGINEERING LAB

Part A: Civil Engineering

Laboratory Experiments:

1. Bending test on (Steel/Wood) Cantilever beam.
2. Bending test on (Steel/Wood) simply supported beam.
3. Use of electrical resistance strain gauges.
4. Compression test on Bricks
5. Water absorption test on Bricks
6. Torsion test.
7. Tests on closed coiled and open coiled helical springs

Part B: Mechanical Engineering

Course Objectives:

- Understand the functioning and performance of I.C. Engines
- To find heat losses in various engines

List of Experiments:

1. Load test on four stroke Diesel Engine with mechanical loading.
2. Load test on four stroke Diesel Engine with DC Generator loading.
3. Heat balance test on Four Stroke Diesel Engine.
4. Load test on two stroke petrol engine.
5. A) Study of Valve & Port diagram.
   B) Study of boilers.
6. Performance test on vapour compression refrigeration system.
7. Performance test on vapour absorption refrigeration system.

Course Outcomes:

Upon the successful completion of course, students will be able to

- Explain different working cycles of engine.
- Illustrate the working of refrigeration systems
- Evaluate heat balance sheet of IC engine.

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– II-I Sem

L	T	P	C
3	0	0	3

20A54402Numerical Methods & Probability theory

(Food Technology)

Course Objectives:

This course aims at providing the student with the knowledge on

- Various numerical methods for solving equations, interpolating the polynomials, evaluation of integral equations and solution of differential equations.
- The theory of probability and random variables.

Course Outcomes (CO): Student will be able to

- Apply numerical methods to solve algebraic and transcendental equations
- Derive interpolating polynomials using interpolation formulae
- Solve differential and integral equations numerically
- Apply probability theory to find the chances of happening of events.
- Understand various probability distributions and calculate their statistical constants.

UNIT - I **Solution of Algebraic & Transcendental Equations:** 8 Hrs

Introduction-Bisection method-Iterative method-Regula falsi method-Newton Raphson method

System of Algebraic equations: Gauss Jordan method-Gauss Siedal method.

UNIT - II **Interpolation** 8 Hrs

Finite differences-Newton's forward and backward interpolation formulae – Lagrange's formulae. Gauss forward and backward formula, Stirling's formula, Bessel's formula.

UNIT - III **Numerical Integration & Solution of Initial value problems to Ordinary differential equations** 9 Hrs

Numerical Integration: Trapezoidal rule – Simpson's 1/3 Rule – Simpson's 3/8 Rule

Numerical solution of Ordinary Differential equations: Solution by Taylor's series-Picard's Method of successive Approximations-Modified Euler's Method-Runge-Kutta Methods.

UNIT - IV **Probability theory:** 9 Hrs

Probability, probability axioms, addition law and multiplicative law of probability, conditional probability, Baye's theorem, random variables (discrete and continuous), probability density functions, properties, mathematical expectation.

UNIT - V **Random variables & Distributions:** 9 Hrs

Probability distribution - Binomial, Poisson approximation to the binomial distribution and normal distribution-their properties-Uniform distribution-exponential distribution

Textbooks:

1. Higher Engineering Mathematics, B.S.Grewal, Khanna publishers.
2. Probability and Statistics for Engineers and Scientists, Ronald E. Walpole,PNIE.
3. Advanced Engineering Mathematics, by Erwin Kreyszig, Wiley India

Reference Books:

1. Higher Engineering Mathematics, by B.V.Ramana, Mc Graw Hill publishers.
2. Advanced Engineering Mathematics, by Alan Jeffrey, Elsevier.

Online Learning Resources:

1. https://onlinecourses.nptel.ac.in/noc17_ma14/preview
2. nptel.ac.in/courses/117101056/17
3. http://nptel.ac.in/courses/111105090

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– II-I Sem

L	T	P	C
3	0	0	3

20A27301FOOD CHEMISTRY

Course Objectives:

- To impart knowledge to the students on the Techniques in food analysis
- To read them with the Analytical techniques in Quality control laboratory.

Course Outcomes (CO):

- Understand the concepts of Techniques in food analysis,
- Analyse the proximate analysis of foods
- Summarize the biochemical methods and approaches used in Food analysis.

UNIT - I **8 Hrs**

Sampling and sampling techniques. Proximate analysis- Moisture, ash, crude fat, crude fibre, crude protein and carbohydrates by difference. Principles and methods of food analysis.

UNIT - II **12 Hrs**

Basic principles: Refractometry, polarimetry, densitometry, HPLC, GLC, spectrophotometry, electrophoresis, automatic amino acid analyzer.

UNIT - III **8 Hrs**

Determination of starch. Test for unsaturation of fats, rancidity of fats. Quantitative analysis of protein by Biuret method, Ninhydrin method, Lowry's method and Dye-binding method Bioassays for protein quality of grains.

UNIT - IV **10 Hrs**

Chemical, microbiological, flurometric and colorimetric methods of analysis of fat soluble and water soluble vitamins.

UNIT - V **8 Hrs**

Principles and methods for estimation of minerals: Atomic absorption spectroscopy, colorimetric, titrimetric and gravimetric methods Methods for determining physical and rheological properties of food.

Textbooks:

1. Suzanne **Nielsen**, "Food Analysis", Springer Publishers, 5th Edition, 2017.
2. Y. Pomeranz and C.E. Meloan, "Food Analysis", A.V.I Publishing Company, INC West Port, Connecticut, U.S.A.

Reference Books:

1. Plummer, D.T. "An Introduction to Practical Biochemistry", Tata Mc Graw-Hill Publishing Co., New Delhi.2079.
2. Sadasivam, S. and Manickam, A. "Biochemical methods for Agricultural Sciences", New Age International Publisher, New Delhi,2096.
3. ManoRanjanKalia "Food Analysis and Quality Control", 1st Edition, Kalyani Publishers, New Delhi, 2002.
4. Jayaraman, J. "Laboratory Manual in Biochemistry", Wiley Eastern Publishers, New Delhi,2080.

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– II-I Sem

L	T	P	C
3	0	0	3

20A27302T PROCESSING OF CEREALS, PULSES & OILSEEDS

Course Objectives:

- To learn about the processing of major cereals and pulses.
- To gain knowledge about grain storage structure and handling devices.

Course Outcomes (CO):

- Students will get information about the classification of various grains
- Students also exposed to various processing methods and machinery used
- Students will learn value added products from all grains

UNIT - I **8 Hrs**

Importance of Cereals Pulses and Oilseeds, Composition, Structure and processing characteristics of Cereal grains, Legumes and Oilseeds, Post-harvest technology, Post processing practices for safe storage. Rice: Structure, types, composition, quality characteristics and physicochemical properties of Rice. Milling and parboiling of paddy, Curing and ageing of paddy and rice. Criteria and assessment of milling, cooking, nutritional and storage qualities of raw & parboiled rice. Processed rice products (flaked, expanded and puffed rice), By-products.

UNIT - II **12 Hrs**

Wheat-Structure, Composition, Types, quality characteristics for milling into flour and Semolina. Flour milling, Turbo grinding and air classification, Blending of flours, Flour grades and their suitability for baking purposes, Milling equipment and milled products (Dalia, Atta, Semolina and flour). Assessment of flour quality and characteristics, Macaroni products. Dough rheology- influence of flour constituents in dough rheology.

Baked products-Ingredients Technology and quality parameters: Bread, Biscuits, Cakes and Crackers.

UNIT - III **8 Hrs**

Other Cereals: Corn- Structure, types and composition. Dry and wet milling of Corn. Starch and conversion products. Processed corn products (popped corn, corn flakes etc.) Structure and composition of Barley, Malting of barley, Bajra, Jowar and other cereal grains and millets. Pearling of millets. Parched and snack products. Breakfast cereals – types and manufacturing methods.

UNIT - IV **10 Hrs**

Pulses: Pulses production, types, chemical composition, anti-nutritional factors, milling of pulses, milling equipment, factors affecting quality, secondary processing of pulses, processed products, fermented products, traditional products, Value addition; effect of processing on nutritive value.

UNIT - V **8 Hrs**

Processing of oil seeds for direct use and consumption, Oil extraction methods- mechanical (Ghani and Expellers) and chemical methods (solvent extraction), Processing of extracted oil: Refining, Hydrogenation, Interesterification. Processing of deoiled cake into protein concentrates and isolates, Texturized vegetable protein, Functional protein preparations. Peanut butter, Margarine and Spread.

Textbooks:

- K. Kulp and J. G. Ponte. Jr., "Hand Book of Cereal Science and Technology", 2nd Edition, CRC, 2000.
- G. Owens, "Cereals Processing Technology", 2nd Edition, Wood head Publishing, 2001.

Reference Books:

1. D.A.V. Dendy and B.J. Dobraszczyk, "Cereals and Cereal products: Chemistry and Technology", Vol. 4, Springer, 1st Edition, 2001.
2. B.O.Juliano, "Rice: Chemistry and Technology", 2nd Edition, AACC,1985.
3. Y.Pomeranz, "Wheat: Chemistry and Technology", 3rd Edition, AACC,1988.

4. A. Karleskind, “Oils and Fats manual”, 1st Edition, Lavoisier Publisher, Paris,2096.
5. R.H. Mathews, Marcel Dekker, “Legumes: Chemistry, Technology and Human Nutrition”, 1st Edition,2089.
6. D. Swer, “Bailey's Industrial Oil & Fat Products”, 5th Edition, John Wiley & Sons, 2005.

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– II-I Sem

L	T	P	C
3	0	0	3

20A27303T FLUID FLOW IN FOOD PROCESSING

Course Objectives:

- The basic concepts of fluid types and fluid-flow phenomena
- To enable the students to understand the concept and importance of friction factor by using
- To understand the application of friction losses through pipes
- To classify and select the pumps depending on suitability and acquire knowledge on power requirements in pumps

Course Outcomes (CO):

By the end of the course the students will be able to

- Gain knowledge on various types of fluids available and their classification with examples
- Acquires knowledge on different types of flow regimes that fluid can flow
- Know the applications and usage of Bernoulli's theory, Buckingham's Pi theorem, Hagen-Poiseuilli and Rabinowitsch-Mooney equation
- Gain the knowledge on significance of friction factor and their calculations
- Understand frictional losses through pipes and pipe fittings
- Have knowledge on selection of pumps and their performance evaluation

UNIT - I **8 Hrs**

Types of Fluids: Newtonian & Non-Newtonian Fluids-dilantant, pseudoplastic, bingham plastic, bingham pseudoplastic; classification of fluids based on time dependance: Thixotropic and rheopectic classification of fluids based on density Compressible and In compressible fluids.

UNIT - II **12 Hrs**

Fluid Flow: Laminar and turbulent flows, Reynolds Number; Equation of Continuity, Bernoulli's equation, applications of Bernoulli's equation, Cavitation, laminar and turbulent flow in pipes (Concept of Boundary Layer & Entrance Length)

UNIT - III **8 Hrs**

Friction Factor: Definition of Friction Factor; relationship between Friction factor and Reynolds Number by using Dimensionless analysis, Friction Factor: Derivation of friction factor for Laminar Flow by using Hagen-Poiseuille equation; Friction Factor: Turbulent Flow, Moody Chart, Rabinowitsch-Mooney equation: Non- Newtonian Fluids (Power Law Fluids); Generalized Reynolds Number; Friction Chart.

UNIT - IV **10 Hrs**

PressureLosses in Pipes & Flow Measurement: Energy equation for steady flow of fluids: Pressure, Kinetic & Potential Energy. Major Losses: Frictional Losses; Minor losses: Energy Losses due to sudden expansion, contraction & energy losses due to pipe fittings; Measurement of Flow in Pipes: Venturimeter, Pitot tube, Rotameter and others.

UNIT - V **8 Hrs**

Pumps, Pipes & Fittings: Classification of Pumps: Centrifugal pumps, Reciprocating pumps, Rotary Pumps; Pressure Head, Suction Head, Discharge Head, Net Positive Suction Head; Power requirement of Pump; Selection of Pumps & Performance Evaluation. Pipe & Pipe Fittings & their selection.

Textbooks:

1. D. G. Rao, Fundamentals of Food Engineering, Prentice-Hall of India, New Delhi, 2010
2. P.G. Smith, Introduction to Food Process Engineering, 2nd Edition, Lincoln, UK, 2010.

Reference Books:

1. Christie John Geankoplis. 2003. Transport Processes and Separation Process Principles (Includes Unit Operations), 4th Ed. Prentice-Hall, NY, USA.
2. R. Paul Singh and Dennis R. Heldman, Introduction to Food Engineering, 4th Edition, Academic Press, 2009.
3. Z. Berk, Food Process Engineering and Technology, Food Science and Technology, 1st Edition, International Series, Elsevier, 2009.

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– II-I Sem

L	T	P	C
3	0	0	3

20A27304 PRINCIPLES OF FOOD ENGINEERING

Course Objectives:

- To familiarize the importance and usage of units.
- To interpret the fundamental laws and principles and its application

Course Outcomes (CO):

- Students will learn the importance of units.
- Students will understand the basic laws and principles and its application in food engineering.

UNIT - I **8 Hrs**

Introduction to Food Engineering: Definition of terms, System of measurements, The S.I System, Conversion of Units. Steam Generation & Utilization: Concept of normal boiling point, Properties of Steam, Forms of Steam. Pressure-Enthalpy diagram, Problems; Boilers: Classification, Types, Criteria for selection, Maintenance & Applications.

UNIT - II **12 Hrs**

Basic principles of Physics & Chemistry: Ideal Gas law, Vander Waal's equation, Amagat's law, Dalton's law, Problems; Kinetic Theory of gases. Thermodynamics: Basic concepts, First law of thermodynamics, Second law of thermodynamics, Zero law of thermodynamics Refrigeration: Basic concepts, Joule-Thomson effect, Refrigerants, Problems, Refrigeration types (VCC, VAC), Applications.

UNIT - III **8 Hrs**

Humidity: Humidity & Relative Humidity, Saturation Humidity, Percentage Humidity, Psychometric chart – Utilization, problems; Humidifiers & Dehumidifiers; Applications.

Material balance and Energy balance in various unit operations – Problems, significance in food processing.

UNIT - IV **10 Hrs**

Dimensional Analysis, Fundamental -derived units. Conversion of Dimensional equations – Uses, Methods (Rayleigh's & Buckingham's) Examples: Nusselts Number, Reynolds number, Prandtl's number, Froude's number. Engineering properties of Food Materials: Mass- volume- area related properties of foods, rheological properties of solid foods, thermal properties of frozen & unfrozen foods, electrical conductivity of foods, dielectric properties of foods.

UNIT - V **8 Hrs**

Measurement & Control of Process Parameters: Various Process Parameters, On-line & Off-line parameters, Critical & non-critical parameters, Measurement of various parameters, controlling methods (Manual, Automatic & Computer control)

Textbooks:

1. R. Paul Singh and Dennis R. Heldman, "Introduction to Food Engineering". Academic Press, 4th Edition, 2009.
2. P.G. Smith, "Introduction to Food Process Engineering". Springer, 2nd Edition, 2011.

Reference Books:

1. J.M. Smith, H.C. Van Ness and M.M. Abbott "Introduction to Chemical Engineering Thermodynamics", 7th Edition, McGraw-Hill, Inc., NY, USA. 2005.
2. Z. Berk, "Food Process Engineering and Technology, Food Science and Technology", 1st Edition, International Series, Elsevier, 2009.
3. D. G. Rao, "Fundamentals of food engineering", Prentice-Hall of India, New Delhi, 2010.
4. R.K. Rajput. "Engineering Thermodynamics", 3rd Edition, Laxmi Publications (P) Ltd., Bangalore, 2007.
5. Warren L. McCabe, "Unit Operations of Chemical Engineering", 7th Edition, Julian Smith, Peter Harriott, McGraw-Hill, Inc., NY, USA, 2004.
6. Christie John Geankoplis "Transport Processes and Separation Process Principles" (Includes Unit Operations), 4th Edition, Prentice-Hall, NY, USA. 2003.

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– II-I Sem

L	T	P	C
0	0	3	1.5

20A27305FOOD ANALYSIS LAB

Course Objectives:

- To expertise the students to analyze the proximate composition and other important constituents present in the food.

Course Outcomes (CO):

By the end of the practical exercises, the students will be able to

- Adapt suitable method for food analysis
- Apply the knowledge of Techniques in Food Analysis,
- Differentiate between Qualitative identification and Quantitative estimations

List of Experiments:

1. Sampling plan; Sampling requirements, Sample collection and preparation for analysis procedures and methods
2. Determination of pH
3. Determination of moisture content of foods by oven drying and distillation methods
4. Determination of Total and Acid insoluble ash content in foods
5. Determination of crude fat content by solvent extraction methods in foods
6. Determination of crude Protein by Kjeldhal Lowry method & other methods
7. Determination of reducing and total sugar content in foods
8. Determination of crude fibre content in foods
9. Determination of specific mineral contents in foods such as Calcium, Iron, Phosphorus, Chloride etc.
10. Determination of specific vitamin content of food such as ascorbic acid, carotenes etc.
11. Determination of specific Natural and/ or added Colouring Matters in foods
12. Determination of specific added food Preservatives in foods.

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– II-I Sem

L	T	P	C
0	0	3	1.5

20A27302P PROCESSING OF CEREALS, PULSES AND OIL SEEDS LAB

Course Objectives:

- Determination of parameters by qualitative and quantitative methods
- Study on some important unit operations used for some grains
- Preparation of standard food products.

Course Outcomes (CO):

- Students are exposed to learn various parameters determination and quantification
- Students will able to prepare and understand the technology involved in foods from grains
- Students will acquire more knowledge by visiting industries.

List of Experiments:

1. Determination of physical properties (Bulk Density, Porosity, Sphericity, Angle of repose, Test weight, Particle size, Sieve analysis) of different grains.
2. Estimation of Gluten content, sedimentation value, alcoholic acidity, water absorption capacity and Polenske value of wheat flour.
3. Determination of adulterant ($NaHCO_3$) in wheat flour/ Maida.
4. Determination of alkali score and gelatinization temperature of rice.
5. Traditional and improved pre-treatments and their effect on dehusking of some legumes.
6. Removal of anti-nutritional compounds from selected pulses and oilseeds.
7. Study of cooking quality of Dhal.
8. Pearling of millets.
9. Determination of yeast activity.
10. Estimation of different quality parameters of oils.
11. Determination of efficiency of oil extraction techniques (mechanical expelling and solvent extraction).
12. Preparation of Bread.
13. Preparation of Biscuits.
14. Preparation of Cookies.
15. Preparation of Cake.
16. Preparation of Rusk.
17. Preparation of Crackers.
18. Visit to a Bakery, Confectionery Unit
19. Visit to a working modern roller flour mill and FCI godowns.
20. Visit to working rice mill.

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– II-I Sem

L	T	P	C
0	0	3	1.5

20A27303P FLUID FLOW IN FOOD PROCESSING LAB

Course Objectives:

- To impart knowledge on coefficient of discharge, friction factor, pressure drop on different fluids.
- Importance of pipe fittings and application of various pumps in food industry.

Course Outcomes (CO):

By the end of the course the students will be able to

- Know the measurement of fluid pressure, measurement of discharge and measurement of time
- Know how to determine the Coefficient of discharge from the pitot tube experiment
- How to measure the water level from 'U' tube manometer.

List of Experiments:

1. To determine the coefficient of discharge of an orifice (or a mouth piece) of a given shape.
2. To calibrate an orifice meter and study the variation of the coefficient of discharge with the Reynolds number.
3. To study the transition from laminar to turbulent flow and to determine the lower critical Reynolds number.
4. To study the velocity distribution in a pipe and also to compute the discharge by integrating the velocity profile.
5. To study the variation of friction factor, 'f' for turbulent flow in smooth and rough commercial pipes.
6. To determine the loss coefficients for the pipe fittings.
7. To verify Bernoulli's equation experimentally.
8. To determine the flow rate and coefficient of discharge using Venturimeter.
9. Determination of discharge through Rotameter.
10. To determine the Reynolds number and types of flow (Laminar or Turbulent), the flow rate and coefficient of discharge using Orifice meter.
11. To determine losses due to pipe fitting, sudden enlargement and contraction.
12. Measurement of viscosity and surface tension of liquids.
13. To determine the characteristics of centrifugal pump and to find out total head, pump efficiency and overall efficiency of pump.
14. Study of various types of pipes and pipe fittings.
15. Study of different types of valves.
16. Study of reciprocating pump.
17. Determination of frictional coefficient of given pipe.

Online Learning Resources/Virtual Labs:

http://ce-iitb.vlabs.ac.in/exp7/Aim.html?domain=%20Chemical%20Engineering&lab=Chemical%20Engineering

https://eerc03-iiith.vlabs.ac.in/exp/reynolds/

https://eerc03-iiith.vlabs.ac.in/exp/bernoullis/

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– II-I Sem

L	T	P	C
1	0	2	2

20A27306 PRINCIPLES OF FOOD PRESERVATION

Course Objectives:

- Emphasis on importance of food technology into reduce the spoilage and improve the quality
- To explore the various preservation methods.

Course Outcomes (CO):

Upon completion of this course students should be able to understand

- The changes occurring during various food processing techniques
- Technologies involved in storage and preservation
- The effect of enzymes on spoilage reactions of foods.

UNIT - I **8 Hrs**

Definition and scope of Food Science and Technology, Historical development of food processing and preservation, general principles of food preservation. Degree of perishability of unmodified foods, Causes of quality deterioration and spoilage of perishable foods, intermediate moisture foods, wastage of foods.

UNIT - II **12 Hrs**

Preservation of foods by low temperatures: (A) Chilling temperatures: Consideration relating to storage of foods at chilling temperatures, Chilling injury, Applications and procedures, Controlled and Modified atmospheric storage of foods, Post storage Handling of foods.

(B) Freezing temperatures: Freezing process, Slow and quick freezing of foods; effect on foods, other occurrences associated with freezing of foods. Technological aspects of pre freezing, Actual freezing, Frozen storage and thawing of foods, Individual Quick Freezing.

UNIT - III **8 Hrs**

Preservation of foods by high temperatures: Basic concepts in thermal destruction of microorganisms D, Z and F values. Heat resistance and thermophilic microorganisms. Cooking, blanching, pasteurization and sterilization of foods. Extrusion, baking, roasting, frying, dielectric heating, ohmic, microwave and infrared heating. Assessing efficacy of thermal processing of foods, General process of canning of foods.

UNIT - IV **10 Hrs**

Preservation by water removal: (a) Principles, Technological aspects and application of evaporative concentration process; Freeze concentration and membrane process for food concentrations. (b) Principles, Technological aspects and application of drying and dehydration of foods, Cabinet, tunnel, belt, bin, drum, spray, vacuum, foam mat, fluidized-bed and freeze drying of foods.

UNIT - V **8 Hrs**

Chemical & Natural Preservatives: Classification, Principles, Radiations: Sources of radiations, units and dosages, effect on microorganisms and different nutrients; dose requirements for radiation preservation of foods., safe limits, irradiation mechanism and survival curve, technological aspects; applications of sugar and salt, antimicrobial agents, biological agents, Hurdle technology. Effects of various food processing operations on the nutritive value of foods.

Textbooks:

1. Norman N. Potter and J.H. Hotchkiss, Chapman and Hall, "Food Science", 5th Edition,2098.
2. P. J. Fellows, "Food processing technology: Principles and Practice", 3rd Edition, Taylor and Francis, 2009.

Reference Books:

1. M. Karel, O.R. Fennema and D.B. Lund, "Principles of Food Science-Part-II: Physical Method of Food Preservation", 2nd Edition, Marcel Dekkar Inc., 2001.
2. V. Kyzlink, "Principles of Food Preservation", 2nd Edition, Elsevier Press, 2003.

3. J. M. Jay, D. Van Nostrand, "Modern Food Microbiology", 7th Edition, 2005.

EXPERIMENTS:

1. Demonstration of various perishable food items and degree of spoilage
2. Preservation of food by high concentration of sugar
3. Preservation of food by using salt
4. Blanching of selected food items
5. Preservation of food by heat treatment- pasteurization
6. Demonstration of preserving foods under cold vs. freezing process
7. To study IQF processing of fruits/ vegetable
8. Drying of fruit slices pineapple slices, apple slices in cabinet drier
9. Effect of irradiation on sprouting of potatoes and onions
10. Preservation of food by using acidulants i.e. pickling by acid, vinegar or acetic acid
11. Preservation of food by using chemical preservatives
12. Preservation of bread, cake using mold inhibitors
13. Processing of foods using fermentation technique, i.e. preparation of sauerkraut
14. Study on ohmic heating system
15. Study on effect of high pressure on microbe
16. Visit to food processing industry

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– II-I Sem

L	T	P	C
3	0	0	3

(20A52201) UNIVERSAL HUMAN VALUES

(Common to all branches)

Course Objective:

The objective of the course is four fold:

- Development of a holistic perspective based on self-exploration about themselves (human being), family, society and nature/existence.
- Understanding (or developing clarity) of the harmony in the human being, family, society and nature/existence
- Strengthening of self-reflection.
- Development of commitment and courage to act.

COURSE TOPICS:

The course has 28 lectures and 14 practice sessions in 5 modules:

Unit 1:

Course Introduction - Need, Basic Guidelines, Content and Process for Value Education

- Purpose and motivation for the course, recapitulation from Universal Human Values-I
- Self-Exploration–what is it? - Its content and process; 'Natural Acceptance' and Experiential Validation- as the process for self-exploration
- Continuous Happiness and Prosperity- A look at basic Human Aspirations
- Right understanding, Relationship and Physical Facility- the basic requirements for fulfilment of aspirations of every human being with their correct priority
- Understanding Happiness and Prosperity correctly- A critical appraisal of the current scenario
- Method to fulfil the above human aspirations: understanding and living in harmony at various levels.

Include practice sessions to discuss natural acceptance in human being as the innate acceptance for living with responsibility (living in relationship, harmony and co-existence) rather than as arbitrariness in choice based on liking-disliking

Unit 2:

Understanding Harmony in the Human Being - Harmony in Myself!

- Understanding human being as a co-existence of the sentient 'I' and the material 'Body'
- Understanding the needs of Self ('I') and 'Body' - happiness and physical facility
- Understanding the Body as an instrument of 'I' (I being the doer, seer and enjoyer)
- Understanding the characteristics and activities of 'I' and harmony in 'I'
- Understanding the harmony of I with the Body: Sanyam and Health; correct appraisal of Physical needs, meaning of Prosperity in detail

- Programs to ensure Sanyam and Health.

Include practice sessions to discuss the role others have played in making material goods available to me. Identifying from one's own life. Differentiate between prosperity and accumulation. Discuss program for ensuring health vs dealing with disease

Unit 3:

Understanding Harmony in the Family and Society- Harmony in Human- Human Relationship

- Understanding values in human-human relationship; meaning of Justice (nine universal values in relationships) and program for its fulfilment to ensure mutual happiness; Trust and Respect as the foundational values of relationship
- Understanding the meaning of Trust; Difference between intention and competence
- Understanding the meaning of Respect, Difference between respect and differentiation; the other salient values in relationship
- Understanding the harmony in the society (society being an extension of family): Resolution, Prosperity, fearlessness (trust) and co-existence as comprehensive Human Goals
- Visualizing a universal harmonious order in society- Undivided Society, Universal Order- from family to world family.

Include practice sessions to reflect on relationships in family, hostel and institute as extended family, real life examples, teacher-student relationship, goal of education etc. Gratitude as a universal value in relationships. Discuss with scenarios. Elicit examples from students' lives

Unit 4:

Understanding Harmony in the Nature and Existence - Whole existence as Coexistence

- Understanding the harmony in the Nature
- Interconnectedness and mutual fulfilment among the four orders of nature- recyclability and self-regulation in nature
- Understanding Existence as Co-existence of mutually interacting units in all- pervasive space
- Holistic perception of harmony at all levels of existence.

Include practice sessions to discuss human being as cause of imbalance in nature (film "Home" can be used), pollution, depletion of resources and role of technology etc.

Unit 5:

Implications of the above Holistic Understanding of Harmony on Professional Ethics

- Natural acceptance of human values
- Definitiveness of Ethical Human Conduct
- Basis for Humanistic Education, Humanistic Constitution and Humanistic Universal Order

- Competence in professional ethics: a. Ability to utilize the professional competence for augmenting universal human order b. Ability to identify the scope and characteristics of people friendly and eco-friendly production systems, c. Ability to identify and develop appropriate technologies and management patterns for above production systems.
- Case studies of typical holistic technologies, management models and production systems
- Strategy for transition from the present state to Universal Human Order: a. At the level of individual: as socially and ecologically responsible engineers, technologists and managers b. At the level of society: as mutually enriching institutions and organizations
- Sum up.

Include practice Exercises and Case Studies will be taken up in Practice (tutorial) Sessions eg. To discuss the conduct as an engineer or scientist etc.

Text Book

1. R R Gaur, R Asthana, G P Bagaria, "A Foundation Course in Human Values and Professional Ethics", 2nd Revised Edition, Excel Books, New Delhi, 2019. ISBN 978-93-87034-47-1
2. R R Gaur, R Asthana, G P Bagaria, "Teachers' Manual for A Foundation Course in Human Values and Professional Ethics", 2nd Revised Edition, Excel Books, New Delhi, 2019. ISBN 978-93-87034-53-2

Reference Books

1. Jeevan Vidya: Ek Parichaya, A Nagaraj, Jeevan Vidya Prakashan, Amar kantak, 1999.
2. A. N. Tripathi, "Human Values", New Age Intl. Publishers, New Delhi, 2004.
3. The Story of Stuff (Book).
4. Mohandas Karamchand Gandhi "The Story of My Experiments with Truth"
5. E. FSchumacher. "Small is Beautiful"
6. Slow is Beautiful –Cecile Andrews
7. J C Kumarappa "Economy of Permanence"
8. Pandit Sunderlal "Bharat Mein Angreji Raj"
9. Dharampal, "Rediscovering India"
10. Mohandas K. Gandhi, "Hind Swaraj or Indian Home Rule"
11. India Wins Freedom - Maulana Abdul Kalam Azad
12. Vivekananda - Romain Rolland(English)
13. Gandhi - Romain Rolland (English)

MOE OF CONDUCT (L-T-P-C 2-1-0-2)

Lecture hours are to be used for interactive discussion, placing the proposals about the topics at hand and motivating students to reflect, explore and verify them. Tutorial hours are to be used for practice sessions.

While analyzing and discussing the topic, the faculty mentor's role is in pointing to essential elements to help in sorting them out from the surface elements. In other words, help the students explore the important or critical elements.

In the discussions, particularly during practice sessions (tutorials), the mentor encourages the student to connect with one's own self and do self-observation, self-reflection and self-exploration.

Scenarios may be used to initiate discussion. The student is encouraged to take up "ordinary" situations rather than" extra-ordinary" situations. Such observations and their analyses are shared and discussed with other students and faculty mentor, in a group sitting.

Tutorials (experiments or practical) are important for the course. The difference is that the laboratory is everyday life, and practicals are how you behave and work in real life. Depending on the nature of topics, worksheets, home assignments and/or activities are included. The practice sessions (tutorials) would also provide support to a student in performing actions commensurate to his/her beliefs. It is intended that this would lead to development of commitment, namely behaving and working based on basic human values.

OUTCOME OF THECOURSE:

By the end of the course,

- Students are expected to become more aware of themselves, and their surroundings (family, society, nature)
- They would become more responsible in life, and in handling problems with sustainable solutions, while keeping human relationships and human nature in mind.
- They would have better critical ability.
- They would also become sensitive to their commitment towards what they have understood (human values, human relationship and human society).
- It is hoped that they would be able to apply what they have learnt to their own self in different day-to-day settings in real life, at least a beginning would be made in this direction.

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– II-II Sem

L	T	P	C
3	0	0	3

20A27401 FOOD BIOCHEMISTRY & NUTRITION

Course Objectives:

- At the end of this course, the student will have an idea about the various constituents of foods, sources, energy and nutritional requirements and their functions.

Course Outcomes (CO):

- Students will able to learn the usefulness of cells and organisms
- Students will understand the metabolic pathways
- Students will get information on types and importance of nutrients

UNIT - I **8 Hrs**

Concepts of food and nutrition: Definition of terms – nutrition, malnutrition (undernutrition, overweight, obesity), health and nutritional status, functions of food, basic food groups – energy yielding, body building and protective, nutrients supplied by food, nutritional needs – requirements and recommended allowances of foods under normal conditions for all age groups. Nutrients: Sources, functions, digestion, absorption, assimilation and transport of carbohydrates, proteins and fats in human beings.

UNIT - II **12 Hrs**

Mechanism of enzyme action Introduction to enzymes, coenzymes, regulation of enzymatic activity, enzyme kinetics, inhibition effects of pH, allosteric enzymes, derivation of Michaelis-Menten Equation. Nucleic acids Definition and composition of RNA and DNA, structure of various components, viz, bases and sugars, hydrolysis of nucleic acids, structure of RNA and double helical structure of DNA

UNIT - III **8 Hrs**

Metabolism of carbohydrates Biological role of carbohydrates, glycolysis and respiration (TCA cycle), production of ATP- a brief description of electron transport chain, oxidative and substrate phosphorylation. Metabolism of lipids Biological role of lipids, breakdown of triglycerides and phospholipids, β-oxidation of long chain fatty acids, ketosis, biosynthesis of fatty acids, triglycerides and phospholipids.

UNIT - IV **10 Hrs**

Metabolism of proteins Breakdown of proteins, transamination, deamination, decarboxylation, nitrogen fixation, urea cycle. Minerals Functions, sources, factors affecting absorption of minerals, absorption promoters – Vit C for Fe, absorption inhibitors – phytates, tannins, oxalates, effect of deficiency – Calcium, phosphorus, iron, zinc, iodine, fluorine and copper.

UNIT - V **8 Hrs**

Vitamins and hormones Classification, functions, sources, effects of deficiency, fat soluble vit (A,D,E,K), water soluble vitamin (thiamine, riboflavin, niacin, cyanocobalamin, folic acid, and ascorbic acid), relationship between vitamins and hormones in terms of their biological role. Physico chemical and nutritional changes during processing Changes during food processing treatment – drying and dehydration, irradiation, freezing, fermentation, canning, restoration, enrichment, fortification and supplementation of foods.

Textbooks:

David L. Nelson and Michael M. Cox. 2012. Lehninger Principles of Biochemisry, 6th Ed. Macmillan Learning, NY, USA.

2. Donald Voet and Judith G. Voet. 2011. Biochemistry, 4th Ed. John Wiley and Sons, Inc., NY, USA.

Reference Books:

1. Carolyn D. Berdanier, Elaine B. Feldman and Johanna Dwyer. 2008. Handbook of Nutrition and Food, 2nd Ed. CRC Press, Boca Raton, FL, USA.

2. Bob B. Buchanan, Wilhelm Gruissem and Russell L. Jones. 2002. Biochemistry & Molecular Biology of Plants. John Wiley and Sons, Inc., NY, USA.

3. Jeremy M. Berg, John L. Tymoczko, LubertStryer and Gregory J. Gatto, Jr. 2002. Biochemisry, 7th Ed. W.H. Freeman and Company, NY, USA.
4. Gaile Moe, Danita Kelley, Jacqueline Berning and Carol Byrd-Bredbenner. 2013. Wardlaw's Perspectives in Nutrition: A Functional Approach. McGraw-Hill, Inc., NY, USA.

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– II-II Sem

L	T	P	C
3	0	0	3

20A05406T INTRODUCTION TO PYTHON PROGRAMMING

Course Objectives:

This course aims at providing the student with the knowledge on

- To learn the fundamentals of Python
- To elucidate problem-solving using a Python programming language
- To introduce a function-oriented programming paradigm through python
- To get training in the development of solutions using modular concepts
- To introduce the programming constructs of python

Course Outcomes (CO):

At the end of the course, student will be able to

- Apply the features of Python language in various real applications.
- Select appropriate data structure of Python for solving a problem.
- Design object oriented programs using Python for solving real-world problems.
- Apply modularity to programs.

UNIT - I

Introduction: What is a program, Running python, Arithmetic operators, Value and Types. Variables, Assignments and Statements: Assignment statements, Script mode, Order of operations, string operations, comments.

Functions: Function calls, Math functions, Composition, Adding new Functions, Definitions and Uses, Flow of Execution, Parameters and Arguments, Variables and Parameters are local, Stack diagrams, Fruitful Functions and Void Functions, Why Functions.

UNIT - II

Case study: The turtle module, Simple Repetition, Encapsulation, Generalization, Interface design, Refactoring, docstring.

Conditionals and Recursion: floor division and modulus, Boolean expressions, Logical operators, Conditional execution, Alternative execution, Chained conditionals, Nested conditionals, Recursion, Infinite Recursion, Keyboard input.

Fruitful Functions: Return values, Incremental development, Composition, Boolean functions, More recursion, Leap of Faith, Checking types,

UNIT - III

Iteration: Reassignment, Updating variables, The while statement, Break, Square roots, Algorithms.

Strings: A string is a sequence, len, Traversal with a for loop, String slices, Strings are immutable, Searching, Looping and Counting, String methods, The in operator, String comparison.

Case Study: Reading word lists, Search, Looping with indices.

Lists: List is a sequence, Lists are mutable, Traversing a list, List operations, List slices, List methods, Map filter and reduce, Deleting elements, Lists and Strings, Objects and values, Aliasing, List arguments.

UNIT - IV

Dictionaries: A dictionary is a mapping, Dictionary as a collection of counters, Looping and dictionaries, Reverse Lookup, Dictionaries and lists, Memos, Global Variables.

Tuples: Tuples are immutable, Tuple Assignment, Tuple as Return values, Variable-length argument tuples, Lists and tuples, Dictionaries and tuples, Sequences of sequences.

Files: Persistence, Reading and writing, Format operator, Filename and paths, Catching exceptions, Databases, Pickling, Pipes, Writing modules.

Classes and Objects: Programmer-defined types, Attributes, Instances as Return values, Objects are mutable, Copying.

Classes and Functions:

UNIT - V

Classes and Functions: Time, Pure functions, Modifiers, Prototyping versus Planning

Classes and Methods: Object oriented features, Printing objects, The init method, The strmethod, Operator overloading, Type-based Dispatch, Polymorphism, Interface and Implementation

Inheritance: Card objects, Class attributes, Comparing cards, decks, Printing the Deck, Add Remove shuffle and sort, Inheritance, Class diagrams, Data encapsulation.
The Goodies: Conditional expressions, List comprehensions, Generator expressions, any and all, Sets, Counters, defaultdict, Named tuples, Gathering keyword Args,

Textbooks:

1. Allen B. Downey, "Think Python", 2nd edition, SPD/O'Reilly, 2016.

Reference Books:

1. Martin C.Brown, "The Complete Reference: Python", McGraw-Hill,2018.
2. Kenneth A. Lambert, B.L. Juneja, "Fundamentals of Python", CENGAGE,2015.
3. R. Nageswara Rao, "Core Python Programming", 2nd edition, Dreamtech Press,2019

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– II-II Sem

L	T	P	C
3	0	0	3

20A27402T PROCESSING OF FRUIT AND VEGETABLES, SPICES AND PLANTATION CROPS

Course Objectives:

At the end of this course the students get an outline about

- Various methods intended for preserving fruits and vegetables.
- Different operations inferred in processing fruits and vegetables
- Technology behind intermediate moisture and minimally processed fruit and vegetable.

Course Outcomes (CO):

By the end of the course, the students will be able to

- Train the students in the field of Fruit and Vegetable Processing and enable the students learn different preservation techniques to curb post-harvest losses inthe field of agriculture.
- Learn processing of fruits & vegetables - different preservation techniques to improve theshelf life of seasonal fruits.
- Know history of spices, uses of spices, classification of processed spices according to marketing standards, packaging and different grades
- Learn about flavor development during processing, classification of spices according to economic importance, post-harvest technology and treatments, specifications for marketed products.

UNIT - I **8 Hrs**

Fruit and Vegetables Processing: Postharvest field operations including methods to reduce the post-harvest losses, Precooling, In-house packing, cold storage etc., General methods of preservation of fruits and vegetables. Canning of fruits and vegetables: Canning unit operations and machinery - Blanching: Method and its Importance. Precautions in canning, Spoilage of canned foods. Preservation by hurdle technology.

UNIT - II **12 Hrs**

Fruit and Vegetables Products: Jams, Jellies, Marmalades, Fruit beverages, Fruit Bars, Fruit Powders, Candies, Preserves, Crystallized fruit, Pickles, etc. Products from Jamun, Tamarind, Jack fruit, Wood apple, Tomato, Potato and Mushroom. Fruit juice concentrates: Methods of concentration, aroma recovery.

UNIT - III **8 Hrs**

Plantation crops: Primary and secondary processing of Coffee, Tea, Cocoa, Cashew nut, Areca nut & Vanilla, Value added products.

UNIT - IV **10 Hrs**

Spices: Classification of Spices, Primary and secondary processing of spices like Pepper, Ginger, Turmeric, Cardamom, Chilies, Cinnamon Coriander, Saffron etc. Value added products: Spice powders, Curry powders, Sterilized spices, Enriched Spices, Encapsulation, aqueous flavourants. Spice Oils & Oleoresins: Flavor extraction from spices by different methods. Estimation of principle constituents in spices & spice products, residual solvent in spice oleoresins.

UNIT - V **8 Hrs**

Herbs: Classification of herbs, Processing of Coriander, Curry leaves, Rosemary, Sage, Mint, Dill Spearmint, Basil, Borage, Thyme, etc and their health benefits. **Natural Colors:** Extraction techniques and color estimation from plant materials like Red beet, Safflower, blue grapes, Red chilies, Turmeric, Annatto etc. Food application and Stability studies of flavourant& colorants.

Textbooks:

1. A.K. Thompson., Fruit and Vegetables: Harvesting, Handling and Storage, Blackwell publishing, 2003.
2. Dauthy, M. E., Fruit and Vegetable Processing. FAO Agricultural Service Bulletin, 1st

Edition, International Book Distributing Co. Lucknow, India, 1997.
3. J. S. Pruthi, Spices & Condiments National Book Trust, 5th Edition, New Delhi, 2001.
4. R.P. Srivastava&Sanjeev Kumar., Fruit and Vegetable Preservation, 3rd revised & enlarged edition, IBDC, 2010.

Reference Books:

1. D.K. Salunkhe& S.S. Kadam., Handbook of Fruit Science and Technology: Production, Composition, Storage and Processing, 1st Edition, CRC Press, 2013.
2. J. W. Parry.,Spices: Morphology, History, Chemistry, Volume II, 2nd Edition, Chemical Publishing Co., New York 1969.
3. VijayaKhader, Preservation of Fruits and vegetables, 2nd Edition, Kalyani Publications, 2000.
4. W.V. Cruess, Commercial Fruit and Vegetable Products, 3rd Edition, AGROBIOS, India, 2011.

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– II-II Sem

L	T	P	C
3	0	0	3

20A27403T HEAT AND MASS TRANSFER

Course Objectives:

- To impart knowledge to students on different modes of heat transfer through extended surfaces, study of heat exchanges and evaporators. Basic concepts of mass transfer and mechanism of mass transfer operations like distillation, extraction, leaching, crystallization and drying.

Course Outcomes (CO):

- Students acquire knowledge from different modes of heat transfer, extended surfaces, boiling and condensation process and principles of heat exchangers which are very essential in dairy and food industries.
- Students are exposed to mass transfer laws and concerning unit operations and their principles, equipment used.

UNIT - I **8 Hrs**

Introduction to heat transfer and general concepts of heat transfer by conduction, convection and radiation. Conduction:through plane walls, cylindrical and spherical surfaces, composite layers, etc. steady state and unsteady state heat transfer.Insulation materials, critical and optimum insulation thickness. Extended surfaces, fins and their practical applications. Convection: Fundamentals of convection, Basic concepts and definitions, natural and forced convection.

UNIT - II **12 Hrs**

Radiation: Basic laws of heat transfer by radiation, black body and gray body concepts, view factors, Kirchoff's law, solar radiations, combined heat transfer coefficients by convection and radiation. Heat Transfer Equipment: Classification, principles and design criteria, types of exchangers, viz., double pipe, shell and tube, plate type, extended surface, Furnaces and their classification and application.

UNIT - III **8 Hrs**

Evaporation: Elementary principles, parts of evaporator, types of evaporators. Single and multiple effect evaporators and their area calculations, boiling point elevation, selection, types of energy use, thermo vapour recompression, mechanical vapor recompression. Fouling prevention, cleaning and hygiene. Applications in food processing.Mass Transfer Laws: Introduction, Fick's law, diffusion coefficients in gas, liquid and solid, numerical solution of steady state diffusion, Fick's 2nd law and unsteady state operation, mass transfer coefficients, interphase mass transfer, diffusion of gases in porous solids and capillaries. fugacity & water activity.

UNIT - IV **10 Hrs**

Drying: types of drying, constant and falling rate, equilibrium moisture content, drying curve and drying time, types of dryers. Solid-liquid extraction: Countercurrent, co-current, multistage continuous contact operations. Liquid-liquid extraction: Ternary liquid–liquid equilibrium and tie line data, choice of solvents, extraction equipment. Leaching principle and equipment.Gas Absorption: Equilibrium solubility of gases in liquids, ideal and non-ideal solutions. Equipment. Concept of NTU, HTU and HEPT. Ideal stage and stage efficiency.

UNIT - V **8 Hrs**

Distillation: Vapour liquid equlibria, boiling point diagram, relative volatility, enthalpy concentration diagram, flash vapourization, differential distillation, steam distillation, azeotropic distillation and extractive distillation for binary system. Continuous rectification, McCabe Thiele method, bubble cap distillation column. Crystallization-rate of crystallization, crystallization equilibrium. Super saturation – Crystallizers type – batch and continuous. Adsorption and Ion Exchange: Types of Adsorption, nature of adsorbents, adsorption equilibrium, adsorption of a single component from a gas mixture/liquid solution. Principle of ion exchange, equilibria and rate of ion-exchange.

Textbooks:

1. Coulson, J.M. & Richardson, J.F. “Chemical Engineering: Vol-1”, 6th ed. Butterworth-Heinemann (1999)
2. Holman, J.P.: “Heat Transfer” 9 th ed. McGraw Hill (1989).

Reference Books:

1. McAdams W.H. “Heat Transmission”, 3rd ed., McGraw-Hill, (1954)
2. Kern D.Q. “Process Heat Transfer” McGraw Hill Book (1950)
3. Badger W.L. &Bancharo J.T.,” Introduction to chemical engineering” Tata McGraw Hill

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– II-II Sem

L	T	P	C
3	0	0	3

20A52301 MANAGERIAL ECONOMICS AND FINANCIAL ANALYSIS

(Common to All branches of Engineering)

Course Objectives:

- To inculcate the basic knowledge of micro economics and financial accounting
- To make the students learn how demand is estimated for different products, input-output relationship for optimizing production and cost
- To Know the Various types of market structure and pricing methods and strategy
- To give an overview on investment appraisal methods to promote the students to learn how to plan long-term investment decisions.
- To provide fundamental skills on accounting and to explain the process of preparing financial statements

Course Outcomes (CO):

- Define the concepts related to Managerial Economics, financial accounting and management.
- Understand the fundamentals of Economics viz., Demand, Production, cost, revenue and markets
- Apply the Concept of Production cost and revenues for effective Business decision
- Analyze how to invest their capital and maximize returns
- Evaluate the capital budgeting techniques
- Develop the accounting statements and evaluate the financial performance of business entity.

UNIT - I **Managerial Economics**

Introduction – Nature, meaning, significance, functions and advantages. Demand-Concept, Function, Law of Demand - Demand Elasticity- Types – Measurement. Demand Forecasting- Factors governing Forecasting, Methods. Managerial Economics and Financial Accounting and Management.

UNIT - II **Production and Cost Analysis**

Introduction – Nature, meaning, significance, functions and advantages. Production Function– Least-cost combination– Short run and Long run Production Function- Isoquants and Isocosts, MRTS - Cobb-Douglas Production Function - Laws of Returns - Internal and External Economies of scale. Cost&Break Even Analysis - Cost concepts and Cost behavior- Break-Even Analysis (BEA) - Determination of Break-Even Point (Simple Problems)-Managerial significance and limitations of Break-Even Analysis.

UNIT - III **Business Organizations and Markets**

Introduction – Nature, meaning, significance, functions and advantages. Forms of Business Organizations- Sole Proprietary - Partnership - Joint Stock Companies - Public Sector Enterprises. Types of Markets - Perfect and Imperfect Competition - Features of Perfect Competition Monopoly-Monopolistic Competition–Oligopoly-Price-Output Determination - Pricing Methods and Strategies

UNIT - IV **Capital Budgeting**

Introduction – Nature, meaning, significance, functions and advantages. Types of Working Capital, Components, Sources of Short-term and Long-term Capital, Estimating Working capital requirements. Capital Budgeting– Features, Proposals, Methods and Evaluation. Projects – Pay Back Method, Accounting Rate of Return (ARR) Net Present Value (NPV) Internal Rate Return (IRR) Method (sample problems)

UNIT - V **Financial Accounting and Analysis**

Introduction – Nature, meaning, significance, functions and advantages. Concepts and Conventions-Double-Entry Book Keeping, Journal, Ledger, Trial Balance- Final Accounts (Trading Account, Profit and Loss Account and Balance Sheet with simple adjustments). ***Financial Analysis*** **-** Analysis and Interpretation of Liquidity Ratios, Activity Ratios, and Capital structure Ratios and Profitability.

Textbooks:

1. Varshney&Maheswari: Managerial Economics, Sultan Chand, 2013.
2. Aryasri: Business Economics and Financial Analysis, 4/e, MGH, 2019

Reference Books:

1. Ahuja Hl Managerial economics Schand,3/e,2013
2. S.A. Siddiqui and A.S. Siddiqui: Managerial Economics and Financial Analysis, New Age International, 2013.
3. Joseph G. Nellis and David Parker: Principles of Business Economics, Pearson, 2/e, New Delhi.
4. Domnick Salvatore: Managerial Economics in a Global Economy, Cengage, 2013.

Online Learning Resources:

https://www.slideshare.net/123ps/managerial-economics-ppt

https://www.slideshare.net/rossanz/production-and-cost-45827016

https://www.slideshare.net/darkyla/business-organizations-19917607

https://www.slideshare.net/balarajbl/market-and-classification-of-market

https://www.slideshare.net/ruchi101/capital-budgeting-ppt-59565396

https://www.slideshare.net/ashu1983/financial-accounting

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– II-II Sem

L	T	P	C
3	0	0	3

(20A52302) ORGANISATIONAL BEHAVIOUR
(Humanities Elective-I)

Course Objectives:

- To enable student's comprehension of organizational behavior
- To offer knowledge to students on self-motivation, leadership and management
- To facilitate them to become powerful leaders
- To Impart knowledge about group dynamics
- To make them understand the importance of change and development

Course Outcomes :

- Define the Organizational Behaviour, its nature and scope.
- Understand the nature and concept of Organizational behaviour
- Apply theories of motivation to analyse the performance problems
- Analyse the different theories of leadership
- Evaluate group dynamics
- Develop as powerful leader

UNIT I Introduction to Organizational Behavior

Meaning, definition, nature, scope and functions - Organizing Process – Making organizing effective -Understanding Individual Behaviour –Attitude -Perception - Learning – Personality.

UNIT II Motivation and Leading

Theories of Motivation- Maslow's Hierarchy of Needs - Hertzberg's Two Factor Theory - Vroom's theory of expectancy – Mc Cleland's theory of needs–Mc Gregor's theory X and theory Y– Adam's equity theory – Locke's goal setting theory– Alderfer's ERG theory .

UNIT III Organizational Culture

Introduction – Meaning, scope, definition, Nature - Organizational Climate - Leadership - Traits Theory–Managerial Grid - Transactional Vs Transformational Leadership - Qualities of good Leader - Conflict Management -Evaluating Leader- Women and Corporate leadership.

UNIT IV Group Dynamics

Introduction – Meaning, scope, definition, Nature- Types of groups - Determinants of group behavior - Group process – Group Development - Group norms - Group cohesiveness - Small Groups - Group decision making - Team building - Conflict in the organization– Conflict resolution

UNIT V Organizational Change and Development

Introduction –Nature, Meaning, scope, definition and functions- Organizational Culture - Changing the Culture – Change Management – Work Stress Management - Organizational management – Managerial implications of organization's change and development

Textbooks:

1. Luthans, Fred, Organisational Behaviour, McGraw-Hill, 12 Th edition 2011
2. P Subba Ran, Organisational Behaviour, Himalya Publishing House 2017

Reference Books:

1. McShane, Organizational Behaviour, TMH 2009
2. Nelson, Organisational Behaviour, Thomson, 2009.
3. Robbins, P. Stephen, Timothy A. Judge, Organisational Behaviour, Pearson 2009.
4. Aswathappa, Organisational Behaviour, Himalaya, 2009

Online Learning Resources:

httphttps://www.slideshare.net/Knight1040/organizational-culture-9608857s://www.slideshare.net/AbhayRajpoot3/motivation-165556714
https://www.slideshare.net/harshrastogi1/group-dynamics-159412405
https://www.slideshare.net/vanyasingla1/organizational-change-development-26565951

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– II-II Sem

L	T	P	C
3	0	0	3

20A52303Business Environment

(Common to All branches of Engineering)

Course Objectives:

- To make the student to understand about the business environment
- To enable them in knowing the importance of fiscal and monitory policy
- To facilitate them in understanding the export policy of the country
- To Impart knowledge about the functioning and role of WTO
- To Encourage the student in knowing the structure of stock markets

Course Outcomes (CO):

- Define Business Environment and its Importance.
- Understand various types of business environment.
- Apply the knowledge of Money markets in future investment
- Analyse India's Trade Policy
- Evaluate fiscal and monitory policy
- Develop a personal synthesis and approach for identifying business opportunities

UNIT - I **Overview of Business Environment**

Introduction – meaning Nature, Scope, significance, functions and advantages. Types-Internal &External, Micro and Macro. Competitive structure of industries -Environmental analysis-advantages & limitations of environmental analysis& Characteristics of business.

UNIT - II **Fiscal & Monetary Policy**

Introduction – Nature, meaning, significance, functions and advantages. Public Revenues - Public Expenditure - Evaluation of recent fiscal policy of GOI. Highlights of Budget- Monetary Policy - Demand and Supply of Money –RBI -Objectives of monetary and credit policy - Recent trends- Role of Finance Commission.

UNIT - III **India's Trade Policy**

Introduction – Nature, meaning, significance, functions and advantages. Magnitude and direction of Indian International Trade - Bilateral and Multilateral Trade Agreements - EXIM policy and role of EXIM bank -Balance of Payments– Structure & Major components - Causes for Disequilibrium in Balance of Payments - Correction measures.

UNIT - IV **World Trade Organization**

Introduction – Nature, significance, functions and advantages. Organization and Structure - Role and functions of WTO in promoting world trade - GATT -Agreements in the Uruguay Round –TRIPS, TRIMS - Disputes Settlement Mechanism - Dumping and Anti-dumping Measures.

UNIT - V **Money Markets and Capital Markets**

Introduction – Nature, meaning, significance, functions and advantages. Features and components of Indian financial systems - Objectives, features and structure of money markets and capital markets - Reforms and recent development – SEBI – Stock Exchanges - Investor protection and role of SEBI, Introduction to international finance.

Textbooks:

1. Francis Cherunilam (2009), International Business: Text and Cases, Prentice Hall of India.
2. K. Aswathappa, Essentials of Business Environment: Texts and Cases & Exercises 13th Revised Edition.HPH2016

Reference Books:

1.K. V. Sivayya, V. B. M Das (2009), Indian Industrial Economy, Sultan Chand Publishers, New Delhi, India.
2. Sundaram, Black (2009), International Business Environment Text and Cases, Prentice Hall of India, New Delhi, India.
3. Chari. S. N (2009), International Business, Wiley India.
4.E. Bhattacharya (2009), International Business, Excel Publications, New Delhi.

Online Learning Resources:

https://www.slideshare.net/ShompaDhali/business-environment-53111245

https://www.slideshare.net/rbalsells/fiscal-policy-ppt

https://www.slideshare.net/aguness/monetary-policy-presentationppt

https://www.slideshare.net/DaudRizwan/monetary-policy-of-india-69561982

https://www.slideshare.net/ShikhaGupta31/indias-trade-policyppt

https://www.slideshare.net/viking2690/wto-ppt-60260883

https://www.slideshare.net/prateeknepal3/ppt-mo

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– II-II Sem

L	T	P	C
0	0	3	1.5

20A05406P PYTHON PROGRAMMING LABORATORY

Course Objectives:

- To train the students in solving computational problems
- To elucidate solving mathematical problems using Python programming language
- To understand the fundamentals of Python programming concepts and its applications.
- To understand the object-oriented concepts using Python in problem solving.

Course Outcomes (CO):

By the end of the course the students will be able to

- Design solutions to mathematical problems.
- Organize the data for solving the problem.
- Develop Python programs for numerical and text based problems.
- Select appropriate programming construct for solving the problem.
- Illustrate object oriented concepts.

List of Experiments:

1. Install Python Interpreter and use it to perform different Mathematical Computations. Try to do all the operations present in a Scientific Calculator
2. Write a function that draws a grid like the following:

```
+ - - - - + - - - +
|       |       |
|       |       |
|       |       |
|       |       |
+ - - - - + - - - +
|       |       |
|       |       |
|       |       |
|       |       |
+ - - - - + - - - +
```

3. Write a function that draws a Pyramid with # symbols

```
          #
        # # #
      # # # # #
    # # # # # # #
          .
          .
          .
```

Up to 15 hashes at the bottom

4. Using turtles concept draw a wheel of your choice
5. Write a program that draws Archimedean Spiral
6. The letters of the alphabet can be constructed from a moderate number of basic elements,

like vertical and horizontal lines and a few curves. Design an alphabet that can be drawn with a minimal number of basic elements and then write functions that draw the letters. The alphabet can belong to any Natural language excluding English. You should consider at least Ten letters of the alphabet.

7. The time module provides a function, also named time that returns the current Greenwich Mean Time in "the epoch", which is an arbitrary time used as a reference point. On UNIX systems, the epoch is 1 January 1970.

```
>>> import time
>>> time.time()
1437746094.5735958
```

Write a script that reads the current time and converts it to a time of day in hours, minutes, and seconds, plus the number of days since the epoch.

8. Given $n+r+1 <= 2^r$. n is the input and r is to be determined. Write a program which computes minimum value of r that satisfies the above.
9. Write a program that evaluates Ackermann function
10. The mathematician Srinivasa Ramanujan found an infinite series that can be used to generate a numerical approximation of $1/\pi$:
    Write a function called estimate_pi that uses this formula to compute and return an estimate of π.

$$\frac{1}{\pi} = \frac{2\sqrt{2}}{9801} \sum_{k=0}^{\infty} \frac{(4k)!(1103 + 26390k)}{(k!)^4 396^{4k}}$$

It should use a while loop to compute terms of the summation until the last term is smaller than 1e-15 (which is Python notation for 10^{-15}). You can check the result by comparing it to math.pi.

11. Choose any five built-in string functions of C language. Implement them on your own in Python. You should not use string related Python built-in functions.
12. Given a text of characters, Write a program which counts number of vowels, consonants and special characters.
13. Given a word which is a string of characters. Given an integer say 'n', Rotate each character by 'n' positions and print it. Note that 'n' can be positive or negative.
14. Given rows of text, write it in the form of columns.
15. Given a page of text. Count the number of occurrences of each latter (Assume case insensitivity and don't consider special characters). Draw a histogram to represent the same
16. Write program which performs the following operations on list's. Don't use built-in functions
    a) Updating elements of a list
    b) Concatenation of list's
    c) Check for member in the list

d) Insert into the list
e) Sum the elements of the list
f) Push and pop element of list
g) Sorting of list
h) Finding biggest and smallest elements in the list
i) Finding common elements in the list

18. Write a program that reads a file, breaks each line into words, strips whitespace and punctuation from the words, and converts them to lowercase.
19. Go to Project Gutenberg (http://gutenberg.org) and download your favorite out-of-copyright book in plain text format. Read the book you downloaded, skip over the header information at the beginning of the file, and process the rest of the words as before. Then modify the program to count the total number of words in the book, and the number of times each word is used. Print the number of different words used in the book. Compare different books by different authors, written in different eras.
20. Go to Project Gutenberg (http://gutenberg.org) and download your favorite out-of-copyright book in plain text format. Write a program that allows you to replace words, insert words and delete words from the file.
21. Consider all the files on your PC. Write a program which checks for duplicate files in your PC and displays their location. Hint: If two files have the same checksum, they probably have the same contents.
22. Consider turtle object. Write functions to draw triangle, rectangle, polygon, circle and sphere. Use object oriented approach.
23. Write a program illustrating the object oriented features supported by Python.
24. Design a Python script using the Turtle graphics library to construct a turtle bar chart representing the grades obtained by N students read from a file categorising them into distinction, first class, second class, third class and failed.
25. Design a Python script to determine the difference in date for given two dates in YYYY:MM:DD format(0 <= YYYY <= 9999, 1 <= MM <= 12, 1 <= DD <= 31) following the leap year rules.
26. Design a Python Script to determine the time difference between two given times in HH:MM:SS format.(0 <= HH <= 23, 0 <= MM <= 59, 0 <= SS <= 59)

Reference Books:

1. Peter Wentworth, Jeffrey Elkner, Allen B. Downey and Chris Meyers, "How to Think Like a Computer Scientist: Learning with Python 3", 3rd edition, Available at http://www.ict.ru.ac.za/Resources/cspw/thinkcspy3/thinkcspy3.pdf
2. Paul Barry, "Head First Python a Brain Friendly Guide" 2nd Edition, O'Reilly, 2016
3. Dainel Y.Chen "Pandas for Everyone Python Data Analysis" Pearson Education, 2019

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– II-II Sem

L	T	P	C
0	0	3	1.5

20A27402P PROCESSING OF FRUIT AND VEGETABLES, SPICES AND PLANTATION CROPS LAB

Course Objectives:

- Estimation of preservatives like benzoic acid and SO_2, different processed products from fruit and vegetables and each operation importance.

Course Outcomes (CO):

By the end of the course the students will be able to

- Know how to find out heat transfer coefficient, emissivity, conductivity, heat flux etc.
- Know how to find out steam economy in evaporators
- Students will understand the separation techniques, significance of water activity, working principle of various mass transfer equipment.

List of Experiments:

1. Estimation of benzoic acid & SO_2
2. Pectin determination in fruits and vegetable products.
3. Preparation fruit juices e.g. carambola, orange, pineapple, mango etc.
4. Canning of fruits and vegetables
5. Extraction of Pectin (identification pectin rich foods, chemistry and interaction of pectin with other components)
6. Preparation of jams and jellies, marmalade, crystallized & glazed fruit, preserves and candies (knowledge on selection of fruits)
7. Preparation of Syrup, Squash, Crush
8. Preparation of tutti-frutti
9. Preparation of pickles, chutneys
10. Preparation of tomato products
11. Extraction of Papain
12. Drying of fruit and vegetables (Soup powders, dried products)
13. Visit to a Canning Plant
14. Visit to Fruits and Vegetable processing industries; processing of Mushrooms.

Online Learning Resources/Virtual Labs:

1. http://vmt-iitg.vlabs.ac.in/Binary_vapour_liquid_equilibrum(theory).html
2. http://vmt-iitg.vlabs.ac.in/Rotary_dryer(theory).html
3. http://vmt-iitg.vlabs.ac.in/Forced_draft_tray_dryer(theory).html
4. http://ce-iitb.vlabs.ac.in/exp8/Aim.html?domain=Chemical%20Engineering&lab=Chemical%20Engineering%20Lab
5. https://vlab.amrita.edu/?sub=1&brch=194&sim=802&cnt=1

https://vlab.amrita.edu/?sub=1&brch=194&sim=354&cnt=1

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– II-II Sem

L	T	P	C
0	0	3	1.5

20A27403P HEAT AND MASS TRANSFER LAB

Course Objectives:

- This course enables the students to under the heat transfer operations that takes place in food industry in better way. It also helps to study the mass transfer operations and their principles in more realistic approach.

Course Outcomes (CO):

By the end of the course the students will be able to

- Know how to find out heat transfer coefficient, emissivity, conductivity, heat flux etc.
- Know how to find out steam economy in evaporators
- Students will understand the separation techniques, significance of water activity, working principle of various mass transfer equipment.

List of Experiments:

1. To find the thermal conductivity of metallic rod at different temperature and draw the temperature profile for steady and unsteady state conduction.
2. To find out the thermal conductivity of insulating powder.
3. To find the emissivity of grey plate with respect to black plate
4. To find the heat transfer coefficient for parallel and counter current flow condition for a Double pipe heat exchanger
5. To study the shell & Tube heat exchanger and find the heat duty and over all heat transfer coefficient for parallel flow condition.
6. To study the shell & Tube heat exchanger and find the heat duty and over all heat transfer coefficient for counter flow condition.
7. Psychrometric chart and psychrometers.
8. Determination of depression of freezing point
9. Determination of Boiling point elevation and solute concentration
10. Determination of overall mass transfer coefficient based on continuous and dispersed phase
11. Studies on steam distillation
12. Separation factors of the experiments with liquid – liquid extraction.
13. Separation factors of the experiments with solid –liquid extraction.
14. Separation factors of the experiments with ion exchange.
15. Studies on Bubble cap/ tray/ fractional column

Online Learning Resources/Virtual Labs:

1. Binary vapor liquid equilibriumhttp://vmt-iitg.vlabs.ac.in/Binary_vapour_liquid_equilibrum(theory).html
2. Rotary Dryerhttp://vmt-iitg.vlabs.ac.in/Rotary_dryer(theory).html
3. Forced draft tray dryerhttp://vmt-iitg.vlabs.ac.in/Forced_draft_tray_dryer(theory).html
4. Heat transfer in a double pipe heat exchangerhttp://ce-iitb.vlabs.ac.in/exp8/Aim.html?domain=Chemical%20Engineering&lab=Chemical%20Engineering%20Lab
5. Heat Transfer by Radiationhttps://vlab.amrita.edu/?sub=1&brch=194&sim=802&cnt=1
6. Newton's Law of Coolinghttps://vlab.amrita.edu/?sub=1&brch=194&sim=354&cnt=1

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– II-II Sem

L	T	P	C
1	0	2	2

20A27404 BASIC MICROBIOLOGY

Course Objectives:

- To learn the basic microbiological classification and microbial techniques.
- To enable students to gain knowledge on various microbial cultures and their growth factors.

Course Outcomes (CO):

By the end of the course, students will learn

- Significance and importance of microbiology
- Morphology of various microorganisms
- Methods used for Control of microorganisms and preservation of pure cultures

UNIT - I **8 Hrs**

Evolution and scope of microbiology; History of microbiology; Classification of microorganisms, Applied areas of microbiology; Microscopy – Optical & Electron- Optical: Bright field, dark field, ultraviolet, phase contrast, fluorescent; Electron- Scanning electron microscopy, Transmission electron microscopy; Morphology, general characteristics & Reproduction of algae; Morphology general characteristics and reproduction of fungi and molds.

UNIT - II **12 Hrs**

Morphology general, characteristics, structure, classification, identification, reproduction, nutrition and growth of bacteria, bacteria genetics; bacteria recombination; Bacterial conjugation, transduction; Bacterial transformation.

UNIT - III **8 Hrs**

Mutations: Types of mutations, mutagenesis; Mutation rate, repair of mutations; Phenotypes of bacterial mutants; Designation of bacterial mutants.

UNIT - IV **10 Hrs**

Viruses – Structure, shape classification based on nucleic acid; replication and multiplication; food borne viruses.

UNIT - V **8 Hrs**

Factors affecting growth of microorganism, Intrinsic factors and Extrinsic factors; Identification of bacteria-bacteria straining, estimating members cell counts, viable , plate counts; Pure culture: Definition, methods of isolation, preservation techniques; control of microorganisms by physical, chemical, antibiotic and other chemotherapeutic agents.

Textbooks:

1. M.J., Pelczar, E.C.S. Chan and N.R. Krieg. “Microbiology”. McGraw-Hill New York 1993.
2. W.C Frazier,. and D.C Westhoff,. “Food Microbiology”. 4th Edition. Tata McGraw Hill Publishing Co. Ltd., New Delhi 2008.

Reference Books:

1. RY Stainier, JL ML Ingraham, Wheelis&PR.Painter “General Microbiology”. MacMillan, 2003.
2. George J Banwart, “Basic Food Microbiology”. 2nd Edition, International Thomson Publishing, 1989.
3. S S Purohit “Microbiology Fundamentals and Applications”. 7th Edition, Agro Botanical Publishers, 1998.
4. M R Adams & M O Moss “Food Microbiology”. 2nd Edition, Athenaeum Press Ltd, 2006.

5. James M Jay "Modern Food Microbiology". 4th Edition, CBS Publishers and Distributors, 2005.

BASIC MICROBIOLOGY LAB:

1. Methods of Sterilization
2. Media Preparation-Broth, deep, slant and plate
3. Pure Culture techniques- introduction and Streaking (Continuous and quadrant)
4. Cultural Characteristics in broth and solid media
5. Microscopy- introduction
6. Motility determination-soft agar deeps and Hanging drop method
7. Staining techniques- Simple staining
8. Negative Staining
9. Gram staining
10. Endospore Staining

Online Learning Resources/Virtual Labs:

https://vlab.amrita.edu/?sub=3&brch=73&sim=213&cnt=1

https://vlab.amrita.edu/?sub=3&brch=73&sim=697&cnt=1

https://vlab.amrita.edu/?sub=3&brch=73&sim=1338&cnt=1

https://vlab.amrita.edu/?sub=3&brch=73&sim=208&cnt=1

https://vlab.amrita.edu/?sub=3&brch=73&sim=1105&cnt=1

https://vlab.amrita.edu/?sub=3&brch=73&sim=1338&cnt=1

https://vlab.amrita.edu/?sub=3&brch=73&sim=212&cnt=1

https://vlab.amrita.edu/?sub=3&brch=76&sim=1109&cnt=1

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– II-II Sem

L	T	P	C
2	1	0	0

20A99401Design Thinking for Innovation
(Common to All branches of Engineering)

Course Objectives:

The objective of this course is to familiarize students with design thinking process as a tool for breakthrough innovation. It aims to equip students with design thinking skills and ignite the minds to create innovative ideas, develop solutions for real-time problems.

Course Outcomes (CO):

- Define the concepts related to design thinking.
- Explain the fundamentals of Design Thinking and innovation
- Apply the design thinking techniques for solving problems in various sectors.
- Analyse to work in a multidisciplinary environment
- Evaluate the value of creativity
- Formulate specific problem statements of real time issues

UNIT - I Introduction to Design Thinking 10 Hrs

Introduction to elements and principles of Design, basics of design-dot, line, shape, form as fundamental design components. Principles of design. Introduction to design thinking, history of Design Thinking, New materials in Industry.

UNIT - II Design Thinking Process 10 Hrs

Design thinking process (empathize, analyze, idea & prototype), implementing the process in driving inventions, design thinking in social innovations. Tools of design thinking - person, costumer, journey map, brain storming, product development

Activity: Every student presents their idea in three minutes, Every student can present design process in the form of flow diagram or flow chart etc. Every student should explain about product development.

UNIT - III Innovation 8 Hrs

Art of innovation, Difference between innovation and creativity, role of creativity and innovation in organizations. Creativity to Innovation. Teams for innovation, Measuring the impact and value of creativity.

Activity: Debate on innovation and creativity, Flow and planning from idea to innovation, Debate on value-based innovation.

UNIT - IV Product Design 8 Hrs

Problem formation, introduction to product design, Product strategies, Product value, Product planning, product specifications. Innovation towards product design Case studies.

Activity: Importance of modelling, how to set specifications, Explaining their own product design.

UNIT - V Design Thinking in Business Processes 10 Hrs

Design Thinking applied in Business & Strategic Innovation, Design Thinking principles that redefine business – Business challenges: Growth, Predictability, Change, Maintaining Relevance, Extreme competition, Standardization. Design thinking to meet corporate needs. Design thinking for Startups. Defining and testing Business Models and Business Cases. Developing & testing prototypes.

Activity: How to market our own product, About maintenance, Reliability and plan for startup.

Textbooks:

1. Change by design, Tim Brown, Harper Bollins (2009)
2. Design Thinking for Strategic Innovation, Idris Mootee, 2013, John Wiley & Sons.

Reference Books:

1. Design Thinking in the Classroom by David Lee, Ulysses press
2. Design the Future, by Shrrutin N Shetty, Norton Press
3. Universal principles of design- William lidwell, kritinaholden, Jill butter.
4. The era of open innovation – chesbrough.H

Online Learning Resources:

https://nptel.ac.in/courses/110/106/110106124/
https://nptel.ac.in/courses/109/104/109104109/
https://swayam.gov.in/nd1_noc19_mg60/preview

COMMUNITY SERVICE PROJECT

……Experiential learning through community engagement

Introduction

- Community Service Project is an experiential learning strategy that integrates meaningful community service with instruction, participation, learning and community development
- Community Service Project involves students in community development and service activities and applies the experience to personal and academic development.
- Community Service Project is meant to link the community with the college for mutual benefit. The community will be benefited with the focused contribution of the college students for the village/ local development. The college finds an opportunity to develop social sensibility and responsibility among students and also emerge as a socially responsible institution.

Objective

Community Service Project should be an integral part of the curriculum, as an alternative to the 2 months of Summer Internships / Apprenticeships / On the Job Training, whenever there is an exigency when students cannot pursue their summer internships. The specific objectives are;

- To sensitize the students to the living conditions of the people who are around them,
- To help students to realize the stark realities of the society.
- To bring about an attitudinal change in the students and help them to develop societal consciousness, sensibility, responsibility and accountability
- To make students aware of their inner strength and help them to find new /out of box solutions to the social problems.
- To make students socially responsible citizens who are sensitive to the needs of the disadvantaged sections.
- To help students to initiate developmental activities in the community in coordination with public and government authorities.
- To develop a holistic life perspective among the students by making them study culture, traditions, habits, lifestyles, resource utilization, wastages and its management, social problems, public administration system and the roles and responsibilities of different persons across different social systems.

Implementation of Community Service Project

- Every student should put in a 6 weeksfor the Community Service Project during the summer vacation.
- Each class/section should be assigned with a mentor.
- Specific Departments could concentrate on their major areas of concern. For example, Dept. of Computer Science can take up activities related to Computer Literacy to different sections of people like - youth, women, house-wives, etc
- A log book has to be maintained by each of the student, where the activities undertaken/involved to be recorded.
- The logbook has to be countersigned by the concerned mentor/faculty incharge.
- Evaluation to be done based on the active participation of the student and grade could be awarded by the mentor/faculty member.
- The final evaluation to be reflected in the grade memo of the student.
- The Community Service Project should be different from the regular programmes of NSS/NCC/Green Corps/Red Ribbon Club, etc.
- Minor project report should be submitted by each student. An internal Viva shall also be conducted by a committee constituted by the principal of the college.
- Award of marks shall be made as per the guidelines of Internship/apprentice/ on the job training

Procedure

- A group of students or even a single student could be assigned for a particular habitation or village or municipal ward, as far as possible, in the near vicinity of their place of stay, so as to enable them to commute from their residence and return back by evening or so.
- The Community Service Project is a twofold one –
    - First, the student/s could conduct a survey of the habitation, if necessary, in terms of their own domain or subject area. Or it can even be a general survey, incorporating all the different areas. A common survey format could be designed. This should not be viewed as a duplication of work by the Village or Ward volunteers, rather, it could be another primary source of data.
    - Secondly, the student/s could take up a social activity, concerning their domain or subject area. The different areas, could be like –
        - Agriculture
        - Health
        - Marketing and Cooperation
        - Animal Husbandry
        - Horticulture
        - Fisheries
        - Sericulture
        - Revenue and Survey
        - Natural Disaster Management
        - Irrigation
        - Law & Order
        - Excise and Prohibition
        - Mines and Geology
        - Energy
        - Internet
        - Free Electricity
        - Drinking Water

EXPECTED OUTCOMES

BENEFITS OF COMMUNITY SERVICE PROJECT TO STUDENTS

Learning Outcomes

- Positive impact on students' academic learning
- Improves students' ability to apply what they have learned in "the real world"
- Positive impact on academic outcomes such as demonstrated complexity of understanding, problem analysis, problem-solving, critical thinking, and cognitive development
- Improved ability to understand complexity and ambiguity

Personal Outcomes

- Greater sense of personal efficacy, personal identity, spiritual growth, and moral development
- Greater interpersonal development, particularly the ability to work well with others, and build leadership and communication skills

Social Outcomes

- Reduced stereotypes and greater inter-cultural understanding
- Improved social responsibility and citizenship skills
- Greater involvement in community service after graduation

Career Development

- Connections with professionals and community members for learning and career opportunities
- Greater academic learning, leadership skills, and personal efficacy can lead to greater opportunity

Relationship with the Institution

- Stronger relationships with faculty
- Greater satisfaction with college
- Improved graduation rates

BENEFITS OF COMMUNITY SERVICE PROJECT TO FACULTY MEMBERS

- Satisfaction with the quality of student learning
- New avenues for research and publication via new relationships between faculty and community
- Providing networking opportunities with engaged faculty in other disciplines or institutions
- A stronger commitment to one's research

BENEFITS OF COMMUNITY SERVICE PROJECT TO COLLEGES AND UNIVERSITIES

- Improved institutional commitment
- Improved student retention
- Enhanced community relations

BENEFITS OF COMMUNITY SERVICE PROJECT TO COMMUNITY

- Satisfaction with student participation
- Valuable human resources needed to achieve community goals
- New energy, enthusiasm and perspectives applied to community work
- Enhanced community-university relations.

SUGGESTIVE LIST OF PROGRAMMES UNDER COMMUNITY SERVICE PROJECT

The following the recommended list of projects for Engineering students. The lists are not exhaustive and open for additions, deletions and modifications. Colleges are expected to focus on specific local issues for this kind of projects. The students are expected to carry out these projects with involvement, commitment, responsibility and accountability. The mentors of a group of students should take the responsibility of motivating, facilitating, and guiding the students. They have to interact with local leadership and people and appraise the objectives and benefits of this kind of projects. The project reports shall be placed in the college website for reference. Systematic, Factual, methodical and honest reporting shall be ensured.

For Engineering Students

1. **Water facilities and drinking water availability**
2. **Health and hygiene**
3. **Stress levels and coping mechanisms**
4. **Health intervention programmes**
5. **Horticulture**
6. **Herbal plants**
7. **Botanical survey**
8. **Zoological survey**
9. **Marine products**
10. **Aqua culture**
11. **Inland fisheries**
12. **Animals and species**
13. **Nutrition**

14. **Traditional health care methods**
15. **Food habits**
16. **Air pollution**
17. **Water pollution**
18. **Plantation**
19. **Soil protection**
20. **Renewable energy**
21. **Plant diseases**
22. **Yoga awareness and practice**
23. **Health care awareness programmes and their impact**
24. **Use of chemicals on fruits and vegetables**
25. **Organic farming**
26. **Crop rotation**
27. **Floury culture**
28. **Access to safe drinking water**
29. **Geographical survey**
30. **Geological survey**
31. **Sericulture**
32. **Study of species**
33. **Food adulteration**
34. **Incidence of Diabetes and other chronic diseases**
35. **Human genetics**
36. **Blood groups and blood levels**
37. **Internet Usage in Villages**
38. **Android Phone usage by different people**
39. **Utilisation of free electricity to farmers and related issues**
40. **Gender ration in schooling lvel- observation.**

Complimenting the community service project the students may be involved to take up some awareness campaigns on social issues/special groups. The suggested list of programmesare;

Programmes for School Children

1. Reading Skill Programme (Reading Competition)
2. Preparation of Study Materials for the next class.
3. Personality / Leadership Development
4. Career Guidance for X class students
5. Screening Documentary and other educational films
6. Awareness Programme on Good Touch and Bad Touch (Sexual abuse)
7. Awareness Programme on Socially relevant themes.

Programmes for Women Empowerment

1. Government Guidelines and Policy Guidelines
2. Womens' Rights
3. Domestic Violence
4. Prevention and Control of Cancer
5. Promotion of Social Entrepreneurship

General Camps

1. General Medical camps
2. Eye Camps
3. Dental Camps

4. Importance of protected drinking water
5. ODF awareness camp
6. Swatch Bharath
7. AIDS awareness camp
8. Anti Plastic Awareness
9. Programmes on Environment
10. Health and Hygiene
11. Hand wash programmes
12. Commemoration and Celebration of important days

Programmes for Youth Empowerment

1. Leadership
2. Anti-alcoholism and Drug addiction
3. Anti-tobacco
4. Awareness on Competitive Examinations
5. Personality Development

Common Programmes

1. Awareness on RTI
2. Health intervention programmes
3. Yoga
4. Tree plantation
5. Programmes in consonance with the Govt. Departments like –
    i. Agriculture
    ii. Health
    iii. Marketing and Cooperation
    iv. Animal Husbandry
    v. Horticulture
    vi. Fisheries
    vii. Sericulture
    viii. Revenue and Survey
    ix. Natural Disaster Management
    x. Irrigation
    xi. Law & Order
    xii. Excise and Prohibition
    xiii. Mines and Geology
    xiv. Energy

Role of Students:

- Students may not have the expertise to conduct all the programmes on their own. The students then can play a facilitator role.
- For conducting special camps like Health related, they will be coordinating with the Governmental agencies.
- As and when required the College faculty themselves act as Resource Persons.
- Students can work in close association with Non-Governmental Organizations like Lions Club, Rotary Club, etc or with any NGO actively working in that habitation.
- And also with the Governmental Departments. If the programme is rolled out, the District Administration could be roped in for the successful deployment of the programme.
- An in-house training and induction programme could be arranged for the faculty and participating students, to expose them to the methodology of Service Learning.

Timeline for the Community Service Project Activity

Duration: 8 weeks

1. **Preliminary Survey (One Week)**
   - A preliminary survey including the socio-economic conditions of the allotted habitation to be conducted.
   - A survey form based on the type of habitation to be prepared before visiting the habitation with the help of social sciences faculty. (However, a template could be designed for different habitations, rural/urban.
   - The Governmental agencies, like revenue administration, corporation and municipal authorities and village secreteriats could be aligned for the survey.

2. **Community Awareness Campaigns (One Week)**
   - Based on the survey and the specific requirements of the habitation, different awareness campaigns and programmes to be conducted, spread over two weeks of time. The list of activities suggested could be taken into consideration.

3. **Community Immersion Programme (Three Weeks)**

   Along with the Community Awareness Programmes, the student batch can also work with any one of the below listed governmental agencies and work in tandem with them. This community involvement programme will involve the students in exposing themselves to the experiential learning about the community and its dynamics. Programmes could be in consonance with the Govt. Departments.

4. **Community Exit Report (One Week)**
   - During the last week of the Community Service Project, a detailed report of the outcome of the 8 weeks work to be drafted and a copy shall be submitted to the local administration. This report will be a basis for the next batch of students visiting that particular habitation. The same report submitted to the teacher-mentor will be evaluated by the mentor and suitable marks are awarded for onward submission to the University.

     Throughout the Community Service Project, a daily log-book need to be maintained by the students batch, which should be countersigned by the governmental agency representative and the teacher-mentor, who is required to periodically visit the students and guide them.

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– III-I Sem **L T P C**

3 0 0 3

(20A27501T) MILK AND MILK PRODUCTSPROCESSING

Course Objectives:

- To impart knowledge to the students on milk and milk products processing, manufacturing of indigenous milk products, packaging and storage of milk and milk products.

Course Outcomes

By the end of the course, the students will be able to

- Know about milk, its constituents, nutritive value, collection and its hygienic handling practices
- Study about Pasteurization, Homogenization and Sterilization of milk.
- Learn about manufacture of cream, butter, ghee, yoghurt, cheese, ice-cream, indigenous milk products and milk confectionery

UNIT I

Fluid Milk: Composition of milk and factors affecting it. Physico-chemical characteristics of milk and milk constituents. Production and collection, cooling and transportation of milk. Tests for milk quality and Adulteration. Pasteurization and Sterilization: Process and equipment for milk pasteurization, direct and indirect sterilization; Ultra - High - Temperature (UHT) sterilization. Fouling of pasteurizers and sterilizers. Aseptic packaging, dairy plant sanitization.

UNIT II

Homogenizers: principle of operation, design calculation for laminar and turbulent regimes, technology of homogenized milk production. Technology and standards of commercial liquid milk products: Toned, Double Toned Products, Reconstituted, Recombined, Standardized and Fermented Milks etc, FSSAI Specifications. Dairy Chemistry & Microbiology: Roles of lipids, proteins, carbohydrates, minerals, vitamins and enzymes, importance of psychophilic, mesophilic and thermophilic spoilage organisms in storage.

UNIT III

Dairy Products Manufacturing: Process Technology and standards of manufacturing of Fermented Products like dahi, shrikhand; lassi; mattha/Chhas and Other Milk Products (Casein, Whey Proteins, Lactose Etc.). Manufacturing of Indigenous dairy products like milk based puddings/ desserts- kheer; payasam; rabri, rasagulla, paneer, Channa, Khoa, Kalakhand, FSSAI Specifications.

UNIT IV

Definition, Classification, Composition and physico-chemical properties of Cream. Production processes and quality control. Butter: Definition, Classification, Composition and methods of manufacture, Packaging and storage. Butter oil/Ghee. Ice cream: History, Definition, Classification and Composition, Constituents and their role. Preparation of mixes and freezing of Ice cream, Overrun, Judging, Grading, and defects of Ice cream, FSSAI Specifications.

UNIT V

Evaporated and Condensed milk: Method of manufacture, Packaging and storage. Defects, Causes and prevention. Roller and Spray Drying of milk solids. Instantization. Flowability, Dustiness, Reconstituability, Dispersability, Wettability, Sinkability and appearance of milk powders. Manufacture of Casein, Whey protein, Lactose from milk or use in formulated foods, FSSAI Specifications.

Textbooks:

1. Outlines of dairy technology, Sukumar De. Oxford University Press. New Delhi.
2. P. Walstra, J.T.M.Wouters and T.J. Geurts, "Dairy Science Technology", CRC press, 2nd Edition, 2006.

References:

1. E. Spreer, "Milk and Dairy Product Technology", 2nd Edition, Marcel Dekker, 1998.
2. R.K. Robinson, "Modern Dairy Technology, Vol. 1: Advances in Milk Processing", 2nd Edition, Aspen Publishers, 1999.

3. R. K. Robinson, "Modern Dairy Technology, Vol. 2: Advances in Milk Products", , 2nd Edition, Aspen Publishers1996.
4. Sukumar De, "Outlines of Dairy Technology", 3rd Edition, Oxford University Press, 2006.
5. C. Eckles, W. Combs, and H. Macy, "Milk and Milk Products", 3rd Edition, Tata McGraw Hill,2003.
6. E. H. Marth and J. L. Eteele, "Applied Dairy Microbiology", 2nd Edition, Marcel Dekker, 2001.
7. P. Walstra, T.J. Geurts, A.Noomen, and J.S. Van Boekel, "Dairy Technology: Principles of Milk Properties and Processing", Marcel Dekker, Illustrated Edition, 1999

AWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– III-I Sem

L	T	P	C
3	0	0	3

(20A27502) BAKERY & CONFECTIONARY PRODUCTS PROCESSING

Course Objectives

- To impart knowledge to the students on majour/ minor ingredients, functions of proteins, carbohydrates, lipids, enzymes.
- To understand the students on bread making process, bread spoilage factors, Gums and Jellies, and Cocoa bean Processing.

Course Outcomes

By the end of the course, the students will be able to

- Know about majour/ minor ingredients, functions of proteins, carbohydrates, lipids, enzymes.
- Study about bread, gums and jellies, and cocoa bean making process, and bread spoilage factors, Processing.
- Learn about Bread, biscuits, chewing gum stypes, quality assessment and formulations

UNIT1

Majoringredientsandminoringredients:wheatflour,componentsandfunctions; proteins, carbohydrates, lipids, enzymes, sweeteners and shortenings, functions, sources, types and mechanisms.Yeastfunctions,typesandfactorsinfluencingthefermentation.Yeastfoods, enzymaticsupplements,oxidizingagents,salt,anddairyandeggproductsmoldinhibitors, dough strengtheners/ softeners and enrichment. Miscellaneous flours (rye).Bread types, quality assessment and formulations.

UNIT II

Bread making process: straightd ough, rapid processing ,mechanical dough development. Mixing and dough processing; functions of mixing, mixer types, fermentation, dough transfer system, doughmakeup; dividing rounding and pre- moulding, first proving, moulding, panning and proving. Process developments. Baking process, stages, baking reaction sand bread cooling, thermal reactions keeping properties of bread and related products. Bread spoilage and staling, factors and control measures.

UNITIII

Biscuits; biscuits, cookie, crackers, granulation, chemical leaveners. Baking powder, function, composition,andreactiverates,neutralizingvalue.Preparationofbiscuitsdough'smixingobjectives,mixertypes,fermentationofshapeddoughpieces.Biscuitbaking,heattransfer mechanism, changes during baking, cooling, and packaging.

UNIT IV

GumsandJellies:TechnologyandChemistryofHydrocolloids,Hydrocolloidpretreatmentprocesses,Liquorpreparation,Production(Shaping, Drying),Finishing treatments, Faults, CausesandCures.ChewinggumTechnology:Ingredients,Chewingproperties,Formulation, Processing methods. Countline Products: Ingredients, Formulation, Processing methods.

UNITV

Cocoa beanProcessing:Harvesting,Fermentation,Drying,Roasting.Cocoamass,Cocoa butter and Cocoa powder. Chocolate Manufacture: Raw materials used, Particle size reduction, Counching, Tempering, Enrobing, Moulding, Cooling, Panning and Packaging.

Textbooks:

1. Khetarpaul, N. (2005). Bakery Science and Cereal Technology. Daya Books.
2. Kent, N. L. (1966). Technology of Cereals, with special reference to wheat.
3. Scott J.H. 1951. Flour Milling Process. Chapman & Hall.
4. Hui, Y. H., Corke, H., De Leyn, I., Nip, W. K., & Cross, N. A. (Eds.). (2008). Bakery Products: Science and Technology. John Wiley & Sons.

References:

1. Faridi, H., &Faubion, J. M. (2012). Dough Rheology and Baked Product Texture. Springer Science & Business Media.
2. Cauvain, S. P., & Young, L. S. (2008). Baked Products: Science, Technology and Practice. John Wiley & Sons.

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– III-I Sem

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(20A27503T) FOOD PACKAGING

Course Objectives:

- Need for packaging of foods
- Different packaging materials, packaging machinery
- Recent advances in food packaging and packaging regulations

Course Outcomes: By the end of the course, the students will be able to know

- About the importance of food packaging
- About different types of packaging materials such as paper, glass, metal & plastics
- About advanced packaging techniques and packaging machinery

UNIT I

Introduction: Importance and functions of food packaging, history of food packaging, forms of packaging-rigid, semi-rigid, and flexible, levels of packaging – primary, secondary, tertiary and quaternary, tests on packaging materials-mechanical strength (tensile, elongation at break, notchand tear), gas and water vapor transmission rates.

UNIT II

Paper: Types of paper and paperboards, paper production (pulping, beating, refining, converting), properties and applications in food packaging.

Glass: composition, properties, manufacturing and applications in food packaging.

Metal: Tinplate, tin-free steel, and aluminum containers - manufacturing, corrosion, protective coatings and applications in food packaging.

UNIT III

Plastic packaging: Thermoplastics &thermosetting plastics, merits & demerits of plastics, polyethylene terephthalate, polyolefines (polyethylene, polypropylene), polyvinyl chloride, polystyrene, polycarbonate, Nylon – structure, mechanical, sealing, barrier properties, recycling symbols, oriented, co-extruded, laminated, metalized films and applications in food packaging.

UNIT IV

Packaging machinery: Vacuum packaging, shrink, stretch packaging, form-fill & sealing machine.

Selection of packaging material for different foods: cereals, bakery products, fruits, vegetables, spices, Oils and Fruit &Carbonated Beverages.

UNIT V

Advances in Food Packaging: Active packaging- absorbers, emitters, antimicrobial, antioxidant systems. Intelligent Packaging – Time-temperature indicators, freshness indicators, radio frequency identification tags (RFIDs).

Biodegradable packaging, edible packaging,packaging and labeling regulations (FSSAI).

Packaging waste management: hierarchy of waste management, composting and biodegradation.

Textbooks:

1. G. L. Robertson,Food Packaging “Principles and Practices” 3rdEdition, CRC Press, 2013.
2. J.H. Han, “Innovation in Food Packaging.”, 1st Edition, Elsevier Publications, 2005.

References:

1. R. Coles, D. McDowell and M. J. Kirwan, “Food Packaging Technology”. 1stEdition CRC Press, 2003.
2. R. Ahvenainen, “Novel Food Packaging Techniques”. 1stEditionnWoodhead Publishing, 2003.
3. D.S. Lee, K. L. Yam, and L. Piergiovanni, “Food Packaging Science and Technology”. 1st Edition, CRC Press, 2008.

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B.Tech (FT)– III-I Sem

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(20A27504a) FOOD NANOTECHNOLOGY
(PROFESSIONAL ELECTIVE-I)

Course Objectives:

- To understand nanotechnology, synthesis and characterization of nanomaterials, nanoscale delivery systems and regulatory aspects in foods.

Course Outcomes: By the end of this course students will attain

- Understand nanotechnology, natural and engineered nanoparticles in food
- Knowledge about synthesis and characterization ofnanomaterials.
- Knowledge ofnanoscale delivery systems and risk assessment-regulatory approaches to nanotechnology in food.

UNIT I

Introduction: Definition of nanotechnology, a brief history of nanotechnology, potential applicationsto food, natural nanostructures in food, use of engineered nanoparticles in food.

UNIT II

Synthesis of Nanomaterials: Top-down and bottom-up approaches – Mechanical, Chemical and Biological methods- Characterization of Nano materials: Powder X-ray diffraction, Scanning electron microscopy, Transmission electron microscopy, Dynamic light scattering- Infra-red spectroscopy

UNIT III

Nanoscale delivery systems: Nanoencapsulation- Need for nanoencapsulation- techniques for Nanoencapsulation:Liposome, Nanoemulsion, solid lipid nanoparticles- preparation, stability and applications in the food industry

UNIT IV

Nanotechnology for food quality and safety:nanomaterials as antimicrobial agents, nanosensors for the detection of food contaminants,food spoilage, and pathogenidentification.

UNIT V

Regulatory aspects of Nanotechnology in foods: European Union(EU) &non- EU regulation, regulatory aspect related to nanoscale food ingredients, food additives and food contactmaterials (FCM's).

Textbooks:

1. Padua G. W., Wang Q., "Nanotechnology Research Methods for Foods and Bioproducts", Wiley-Blackwell 2012.
2. Fulekar M.H., "Nanotechnology - Importance and Applications", Wiley Publications 2019.

References:

1. Q. Huang, "Nanotechnology in Food, Beverage and Nutraceutical Industries", Woodhead publishing 2012.

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B.Tech (FT)– III-I Sem

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(20A27504b) FOOD SAFETY MANAGEMENT SYSYTEM
(PROFESSIONAL ELECTIVE-I)

Course Objectives:

- To understand the general aspects of food safety management system.
- To study the importance of implementing Food safety management systems in industries

Course Outcomes: At the end of the course student will gain

- Knowledge on various food safety and regulatory aspects, Food standards regulatory bodies etc.
- Understand Indian and Food Regulatory Regime (Existing and old), FSSAI, PFA Act and Rules
- AcquireCustoms Act and Import Control Regulations, Other Voluntary and mandatory product specific regulations.
- Know the necessity of Concept and Implementation of HACCP in a food premises.

UNIT I

Introduction, concept of food safety and Food Security. Indian and Food Regulatory Regime (Existing and old), FSSAI, PFA Act and Rules, Food Licensing and Registration System, Food Import Clearance System. Food hazards and contaminations - biological (bacteria, viruses and parasites), chemical (toxic constituents / hazardous materials) pesticides residues / environmental pollution / chemicals) and physical factors. Preventive food safety systems - monitoring of safety, wholesomeness and nutritional quality of food. Prevention and control of microbiological and chemical hazards.

UNIT II

Food Safety and Standards Act, 2006, Food Safety Standards Regulation, Essential Commodities Act, 1955, Global Scenario, Codex Alimentarius, WHO/FAO Expert Bodies (JECFA/JEMRA/JMPR). Food safety inspection services (FSIS) and their utilization. Legal Metrology act, Weight and Measures act.

UNIT III

Introduction to OIE and IPPC, Other International Food Standards (e.g. European Commission, USFDA etc). WTO: Introduction to WTO Agreements: SPS and TBT Agreement, Export and Import Laws and Regulations, Export (Quality Control and Inspection) Act, 1963. Customs Act and Import Control Regulations, Other Voluntary and mandatory product specific regulations, Other Voluntary National Food Standards: BIS Other product specific standards; AGMARK. Nutritional Labeling, Health claims.

UNIT IV

Risk assessment studies: Risk management, risk characterization and communication, risk assessment tools and techniques. Concept and Implementation of HACCP in a food premises.

UNIT V

Voluntary Quality Standards and Certification. GMP, GHP, GAP, Good Animal Husbandry Practices, ISO 9000, ISO 22000, ISO 14000, ISO 17025, PAS 22000, FSSC 22000, BRC, BRCIOP, IFS, SQF 1000, SQF 2000. Role of NABL, CFLS. Halal & Kosher Standard.

Textbooks:

1. Singal R.S., “Handbook of Indices of Food Quality and Authenticity”. Woodhead Publ. Cambridge, UK.
2. Shapton D.A., “Principles and Practices of Safe Processing of Foods”. Butterworth Publication, London.

References:

1. Jacob M.B., “The Chemical Analysis of Foods and Food Products”. CBS Publications. New Delhi.
2. Pomeranze Y, “Food Analysis - Theory and Practice”. CBS Publications, New Delhi.
3. FSSAI website: www.fssai.gov.in
4. Winton AL, “Techniques of Food Analysis”. Allied Science Publications New Delhi

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B.Tech (FT) – III-I Sem

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(20A27504c) ENERGY AUDIT AND CONSERVATION (PROFESSIONAL ELECTIVE-I)

Course Objectives:

- To know different sources of energy
- To understand the technologies used for energy conservation
- To acquire knowledge on energy saving and their utility

Course Outcomes: By the end of course

- Students will gain knowledge on engineering behind energy conservation, technologies used for energy conservation and energy from various wastes and saving of energy.

UNIT I

Fundamentals of Engineering Analysis and Management: Fundamentals of Heat Transfer, Fluid Mechanics, and Thermodynamics in Food Processing, Fundamentals of Energy Auditing, Sustainability in the Food Industry

UNIT II

Energy Conservation Technologies Applied to Food Processing Facilities: Energy Conservation in Steam Generation and Consumption System, in Compressed Air System, in Power and Electrical Systems, in Heat Exchangers, Waste-Heat Recovery and Thermal Energy Storage in Food Processing Facilities, novel Thermodynamic Cycles Applied to the Food Industry for Improved Energy Efficiency

UNIT III

Energy Saving Opportunities in Existing Food Processing Facilities: Energy Consumption pattern, Energy Conservation in Grains and Oilseeds Milling Facilities, in Sugar and Confectionary Processing Facilities, in Fruit and Vegetable Processing Facilities, in Dairy Processing Facilities, in Meat Processing Facilities, in Bakery Processing Facilities

UNIT IV

Energy Conservation in Emerging Food Processing Systems: Membrane Processing of Foods, Energy Efficiency and Conservation in Food Irradiation, in Pulsed Electric Fields Treatment, in High-Pressure Food Processing, in Microwave Heating, in Supercritical Fluid Processing

UNIT V

Conversion of Food Processing Wastes into Energy: Food Processing Waste Utilization, Anaerobic Digestion of Food Processing Wastes, Fermentation of Food Processing Wastes into Transportation Alcohols, Bio-diesel Production from Waste Oils and Fats, Thermo-chemical Conversion of Food Processing Wastes for Energy Utilization

Textbooks:

1. Lijun Wang, "Energy Efficiency and Management in Food Processing Facilities". CRC Press, 1st Edition, 2009.
2. R.P. Singh, "Energy in Food Processing". 1st Edition, Elsevier Publishing Co. Amsterdam, 1986.

References:

1. Berit Mattsson and Ulf Sonesson, "Environmentally Friendly Food Processing", 1st Edition, CRC Press, 2003

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B.Tech (FT)– III-I Sem

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(20A27501P) MILK AND MILK PRODUCTS PROCESSING LAB

Course Objectives:

- To conduct various quality tests for milk and products prepared from milk.

Course Outcomes:

Students will be able to learn

- Different quality tests for milk
- Various process technologies for preservation and quality of milk
- Processing of value added products from milk

LABORATORY EXPERIMENTS

1. Sampling of milk and milk products
2. Platform tests of raw milk like clot on boiling (COB) test, alcohol test etc.
3. Determination of physical properties of milk
4. Determination of proximate composition and biochemical properties of milk
5. Determination of microbiological load in milk.
6. Detection of adulterants in milk
7. Identification and demonstration of liquid milk processing equipment, pipes and fittings
8. Preparing standardized milk as per requirement
9. Estimation of milk fat Gerber centrifuge.
10. Pasteurization and homogenization of milk
11. Packaging of liquid milk
12. Preparation of sterilized flavored milk
13. Preparation of reconstituted milk/rehydrated milk
14. Preparation of cream
15. Preparation of buttermilk
16. Preparation of curd and yogurt
17. Preparation of lassi

Note: Visit to chilling center and Visit to a dairy plant.

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(20A27503P) FOOD PACKAGING LAB

Course Objectives:

- To study the various properties of packaging materials and to measurements various packaging properties.

Course Outcomes: Students will be able to understand

- Measurements of various properties for different packaging materials
- Determination of quality tests for different packaging materials
- Packaging practices followed for packing fruits and vegetables
- Shelf-life calculations for food products

LABORATORY EXPERIMENTS

1. Classification of various packages based on material and rigidity
2. Measurement of thickness of paper, paper boards
3. Measurement of basic weight and grammage of paper and paperboards
4. Measurement of water absorption of paper, paper boards
5. Measurement of bursting strength of paper, paper boards
6. Measurement of tear resistance of papers
7. Measurement of puncture resistance of paper, paperboard and corrugated fiberboard (CFB)
8. Measurement of tensile strength of paper, paper boards
9. Measurement of grease resistance of papers
10. Determination of gas and water transmission rate of package films
11. Determination of laquer integrity test; Drop test, Box compression test
12. Identification of plastic films; Determination of seal integrity, ink adhesion
13. Packaging practices followed for packing fruits and vegetables
14. Head space analysis of packaged food
15. Study of vacuum packaging machine, bottle filling machine and form-fill-seal machine.
16. Thermal shock test for glass containers

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B.Tech (FT)– III-I Sem

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(20A52401) SOFT SKILLS
(Skill Oriented Course – II)

Course Objectives:

- To encourage all round development of the students by focusing on soft skills
- To make the students aware of critical thinking and problem-solving skills
- To develop leadership skills and organizational skills through group activities
- To function effectively with heterogeneous teams

Course Outcomes : By the end of the program students should be able to

- Memorize various elements of effective communicative skills
- Interpret people at the emotional level through emotional intelligence
- apply critical thinking skills in problem solving
- analyse the needs of an organization for team building
- Judge the situation and take necessary decisions as a leader
- Develop social and work-life skills as well as personal and emotional well-being

UNIT I

Soft Skills & Communication Skills

Introduction, meaning, significance of soft skills – definition, significance, types of communication skills - Intrapersonal & Inter-personal skills - Verbal and Non-verbal Communication

Activities:

Intrapersonal Skills- Narration about self- strengths and weaknesses- clarity of thought – self- expression – articulating with felicity

(The facilitator can guide the participants before the activity citing examples from the lives of the great, anecdotes and literary sources)

Interpersonal Skills- Group Discussion – Debate – Team Tasks - Book and film Reviews by groups - Group leader presenting views (non- controversial and secular) on contemporary issues or on a given topic.

Verbal Communication- Oral Presentations- Extempore- brief addresses and speeches- convincing- negotiating- agreeing and disagreeing with professional grace.

Non-verbal communication – Public speaking – Mock interviews – presentations with an objective to identify non- verbal clues and remedy the lapses on observation

UNIT II

Critical Thinking

Active Listening – Observation – Curiosity – Introspection – Analytical Thinking – Open-mindedness – Creative Thinking

Activities:

Gathering information and statistics on a topic - sequencing – assorting – reasoning – critiquing issues –placing the problem – finding the root cause - seeking viable solution – judging with rationale – evaluating the views of others - Case Study, Story Analysis

UNITIII

Problem Solving & Decision Making

Meaning & features of Problem Solving – Managing Conflict – Conflict resolution –

Methods of decision making – Effective decision making in teams – Methods & Styles

Activities:

Placing a problem which involves conflict of interests, choice and views – formulating the problem – exploring solutions by proper reasoning – Discussion on important professional, career and organizational decisions and initiate debate on the appropriateness of the decision. Case Study & Group Discussion

UNIT IV

Emotional Intelligence & Stress Management

Managing Emotions – Thinking before Reacting – Empathy for Others – Self-awareness – Self-Regulation – Stress factors – Controlling Stress – Tips

Activities:
Providing situations for the participants to express emotions such as happiness, enthusiasm, gratitude, sympathy, and confidence, compassion in the form of written or oral presentations.
Providing opportunities for the participants to narrate certain crisis and stress –ridden situations caused by failure, anger, jealousy, resentment and frustration in the form of written and oral presentation, Organizing Debates

UNIT V
Leadership Skills
Team-Building – Decision-Making – Accountability – Planning – Public Speaking – Motivation – Risk-Taking - Team Building - Time Management
Activities:
Forming group with a consensus among the participants- choosing a leader- encouraging the group members to express views on leadership- democratic attitude- sense of sacrifice – sense of adjustment – vision – accommodating nature- eliciting views on successes and failures of leadership using the past knowledge and experience of the participants, Public Speaking, Activities on Time Management, Motivation, Decision Making, Group discussion etc.

NOTE-:
1. The facilitator can guide the participants before the activity citing examples from the lives of the great, anecdotes, epics, scriptures, autobiographies and literary sources which bear true relevance to the prescribed skill.
2. Case studies may be given wherever feasible for example for Decision Making- The decision of King Lear or for good Leadership – Mahendar Singh Dhoni etc.

Textbooks:
1. Personality Development and Soft Skills (English, Paperback, Mitra BarunK.)Publisher: Oxford University Press; Pap/Cdr edition (July 22, 2012)
2. Personality Development and Soft Skills: Preparing for Tomorrow, Dr Shikha KapoorPublisher : I K International Publishing House; 0 edition (February 28, 2018)

Reference Books:
1. Soft skills: personality development for life success by Prashant Sharma, BPB publications 2018.
2. Soft Skills By Alex K. Published by S.Chand
3. Soft Skills: An Integrated Approach to Maximise Personality Gajendra Singh Chauhan, Sangeetha Sharma Published by Wiley.
4. Communication Skills and Soft Skills (Hardcover, A. Sharma) Publisher: Yking books
5. SOFT SKILLS for a BIG IMPACT (English, Paperback, RenuShorey) Publisher: Notion Press
6. Life Skills Paperback English Dr. Rajiv Kumar Jain, Dr. Usha Jain Publisher: Vayu Education of India

Online Learning Resources:

1. https://youtu.be/DUlsNJtg2L8?list=PLLy_2iUCG87CQhELCytvXh0E_y-bOO1_q
2. https://youtu.be/xBaLgJZ0t6A?list=PLzf4HHlsQFwJZel_j2PUy0pwjVUgj7KlJ
3. https://youtu.be/-Y-R9hDl7lU
4. https://youtu.be/gkLsn4ddmTs
5. https://youtu.be/2bf9K2rRWwo
6. https://youtu.be/FchfE3c2jzc

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B.Tech(FT)– III-I Sem

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(20A99201) ENVIRONMENTAL SCIENCE

(Common to All Branches of Engineering)

Course Objectives:

- To make the students to get awareness on environment
- To understand the importance of protecting natural resources, ecosystems for future generations and pollution causes due to the day to day activities of human life
- To save earth from the inventions by the engineers.

UNIT – I

Multidisciplinary Nature Of Environmental Studies: – Definition, Scope and Importance – Need for Public Awareness.

Natural Resources : Renewable and non-renewable resources – Natural resources and associated problems – Forest resources – Use and over – exploitation, deforestation, case studies – Timber extraction – Mining, dams and other effects on forest and tribal people – Water resources – Use and over utilization of surface and ground water – Floods, drought, conflicts over water, dams – benefits and problems – Mineral resources: Use and exploitation, environmental effects of extracting and using mineral resources, case studies – Food resources: World food problems, changes caused by agriculture and overgrazing, effects of modern agriculture, fertilizer-pesticide problems, water logging, salinity, case studies. – Energy resources:

Learning outcomes:

At the end of this unit, the students will be able to

- To know the importance of public awareness
- To know about the various resources

UNIT – II

Ecosystems: Concept of an ecosystem. – Structure and function of an ecosystem – Producers, consumers and decomposers – Energy flow in the ecosystem – Ecological succession – Food chains, food webs and ecological pyramids – Introduction, types, characteristic features, structure and function of the following ecosystem:

a. Forest ecosystem.
b. Grassland ecosystem
c. Desert ecosystem
d. Aquatic ecosystems (ponds, streams, lakes, rivers, oceans, estuaries)

Biodiversity And Its Conservation : Introduction 0 Definition: genetic, species and ecosystem diversity – Bio-geographical classification of India – Value of biodiversity: consumptive use, Productive use, social, ethical, aesthetic and option values – Biodiversity at global, National and local levels – India as a mega-diversity nation – Hot-sports of biodiversity – Threats to biodiversity: habitat loss, poaching of wildlife, man-wildlife conflicts – Endangered and endemic species of India – Conservation of biodiversity: In-situ and Ex-situ conservation of biodiversity.

Learning outcomes:

At the end of this unit, the students will be able to

- To know about various echo systems and their characteristics
- To know about the biodiversity and its conservation

UNIT – III

Environmental Pollution: Definition, Cause, effects and control measures of :

a. Air Pollution.
b. Water pollution
c. Soil pollution
d. Marine pollution
e. Noise pollution
f. Thermal pollution
g. Nuclear hazards

Solid Waste Management: Causes**,** effects and control measures of urban and industrial wastes – Role of an individual in prevention of pollution – Pollution case studies – Disaster management: floods, earthquake, cyclone and landslides.

Learning outcomes:

At the end of this unit, the students will be able to

- To know about the various sources of pollution.
- To know about the various sources of solid waste and preventive measures.
- To know about the different types of disasters and their managerial measures**.**

UNIT – IV

Social Issues andthe Environment: From Unsustainable to Sustainable development – Urban problems related to energy – Water conservation, rain water harvesting, watershed management – Resettlement and rehabilitation of people; its problems and concerns. Case studies – Environmental ethics: Issues and possible solutions – Climate change, global warming, acid rain, ozone layer depletion, nuclear accidents and holocaust. Case Studies – Wasteland reclamation. – Consumerism and waste products. – Environment Protection Act. – Air (Prevention and Control of Pollution) Act. – Water (Prevention and control of Pollution) Act – Wildlife Protection Act – Forest Conservation Act – Issues involved in enforcement of environmental legislation – Public awareness.

Learning outcomes:

At the end of this unit, the students will be able to

- To know about the social issues related to environment and their protection acts.
- To know about the various sources of conservation of natural resources.
- To know about the wild life protection and forest conservation acts.

UNIT – V

Human Population And The Environment: Population growth, variation among nations. Population explosion – Family Welfare Programmes. – Environment and human health – Human

Rights – Value Education – HIV/AIDS – Women and Child Welfare – Role of information Technology in Environment and human health – Case studies.

Field Work: Visit to a local area to document environmental assets River/forest grassland/hill/mountain – Visit to a local polluted site-Urban/Rural/Industrial/Agricultural Study of common plants, insects, and birds – river, hill slopes, etc..

Learning outcomes:

At the end of this unit, the students will be able to

- To know about the population explosion and family welfare programmes.
- To identify the natural assets and related case studies.

TEXT BOOKS:

1. Text book of Environmental Studies for Undergraduate Courses Erach Bharucha for University Grants Commission, Universities Press.
2. Palaniswamy,"Environmental Studies", Pearson education
3. S.AzeemUnnisa, "Environmental Studies" Academic Publishing Company
4. K.Raghavan Nambiar, "Text book of Environmental Studies for Undergraduate Courses as per UGC model syllabus", Scitech Publications (India), Pvt. Ltd.

REFERENCES:

1. Deeksha Dave and E.Sai Baba Reddy,"Textbook of Environmental Science", Cengage Publications.
2. M.Anji Reddy, "Text book of Environmental Sciences and Technology", BS Publication.
3. J.P.Sharma,Comprehensive Environmental studies, Laxmi publications.
4. J. Glynn Henry and Gary W. Heinke, "Environmental Sciences and Engineering", Prentice hall of India Private limited
5. G.R.Chatwal, "A Text Book of Environmental Studies" Himalaya Publishing House
6. Gilbert M. Masters and Wendell P. Ela, "Introduction to Environmental Engineering and Science, Prentice hall of India Private limited.

Course Outcomes:

At the end of the course, the student will be able to

- Grasp multidisciplinary nature of environmental studies and various renewable and nonrenewable resources.
- Understand flow and bio-geo- chemical cycles and ecological pyramids.
- Understand various causes of pollution and solid waste management and related preventive measures.
- About the rainwater harvesting, watershed management, ozone layer depletion and waste land reclamation.
- Casus of population explosion, value education and welfare programmes.

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– III-II Sem **L T P C**

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(20A27601T) FOOD MICROBIOLOGY

Course Objectives:

- To understand the role of beneficial micro-organisms in food processing and preservation.
- To list the major food spoilage microorganisms.
- To analyze methods used to control or destroy micro-organism commonly found in food.
- Fermentation technology and its application in Food industry
- Industrially important Microorganisms and their application in food industry

Course Outcomes:

- The studentswill become familiar with identification of microorganisms and its activityin various foods.
- The students would understand the spoilage of foods due to harmful microorganisms.
- The students also get to know the various methods to eliminate/inactivate the growth of microorganisms in different foods
- Know about different Industrially important micro-organisms
- Know about Industrial fermentation technique
- Know about different growth regulators (Hormones).
- Know about different products produced by Industrial fermentation process

UNIT I

Historical development, Fundamentals of Microbiology, Microscopy (Optical& Electron Microscopy anditypes),ClassificationofMicroorganisms,Microorganismsassociatedwith foods (Yeast, molds, bacteria andfungi)– Morphology characteristics, reproduction.

UNIT II

Factors affecting growth of microorganisms(Yeast, molds, bacteria and fungi):-Intrinsic factors and Extrinsic factors. Estimating the number of microorganisms:-Sampling;Serial dilution; Totalcellcounts; Viable cell count; Platecounters, Indicatororganisms, detection of specificmicrobes and toxins (rapid and alternatemethods)

UNIT III

Microbial spoilage in Foods: Types of micro-organisms. Microorganisms associated with meat, poultry, sea foods, vegetables, dairy products, fruits and vegetables. Assessing microbial population with the meat, poultry, sea foods, vegetables, dairy products, fruits and vegetables- microbial spoilage of meat, poultry, sea foods, vegetables, dairy products, fruits and vegetables.

UNIT IV

Food bornediseases (Organism, occurrence, foods involved incubation period, symptomsand prevention).Foodpoisoning(Botulism,Staphylococcus).Foodinfections(SalmonellaClostridium,Bacilluscereus, Ecoli, Yersinea,Shigella, Vibrio parahaemolyticus, Listeria, Campylobacter.)Foodborneviruses(HepatitisA&B,Gastroenteritis,Poliovirus, Spongiform encephalopathy)
BeneficialMicroorganisms in Food processing: Fermented foods, Beverages, Production of enzymes ,Singlecell protein

UNIT V

Water:Sources,uses,classificationofwater. Microbialquality:Sanitaryqualityofwater, Qualityofwaterforfoodprocessing,WaterPollution,Waterrelateddiseases,Purification and Treatment ofwater,waterqualitycriteriaand standards as perWHO, BIS, FSSA.

Textbooks:

1. Pelczar,M.J., E.C.S. Chan and N.R. Krieg "Microbiology".. McGraw-Hill New York 1993.
2. Frazier, W.C. and Westhoff, D.C. "Food Microbiology". 4th Edition. Tata McGraw Hill Publishing Co. Ltd., New Delhi 2008.

References:

1. Banwart, G.J, "Basic Food Microbiology" Van No Strand Reinhold Publishers, New York 1989.
2. Jay, J.M., "Modern Food Microbiology". CBS Publishers & Distributors, New Delhi 2000.

3. S.C. Prescott and C.G. Dunn, "Industrial MicrobiologyAgrobios (India)", 1st Edition, 2007.
4. A. H. Patel, "Industrial Microbiology", 2nd Edition, McMillan India Ltd., 2009.
5. Katoh and Fumitake Yoshida, "Biochemical Engineering Fundamentals". 1stEdition,Wiley VCH, 2009., J. E. Bailey, F. 2nd Edition, Oilis, Tata Mc Graw Hill, 2010.
6. M. L. Shuller, F. Kargi, "Bioprocess Engineering- Basic Concepts", 2nd Edition, PHI, 2002
7. P.F. Stanbary, A. Whitaker, Hall, "Principles of Fermentation Technology", 2nd Edition, Aditya Books vt. Ltd., 2008

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– III-II Sem

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(20A27602T) UNIT OPERATIONS IN FOOD PROCESSING

Course Objectives

- To impart knowledge to the students on principles, operation and maintenance of various food processing equipment namely mixing, forming, size reduction, cutting and grinding equipment. centrifugation, filtration material handling equipment like belt, screw and pneumatic conveyors, bucket elevator.

Course Outcomes: By the end of the course, the students will be able to

- Understand different food processing equipment that are being used in food industries, Study about the principles, operation and maintenance of food processing equipment viz., material handling, cleaning, grading, mixing, forming, size reduction, cutting, grinding, centrifugation, filtration, evaporation and drying

UNIT I

Geometrical, physical and mechanical properties of foods. Cleaning, sorting and grading of foods. Peeling, decortications, deseeding of fruits, dehulling of grains, blanching of vegetables. Size Reduction: Principles and types of size reduction equipment, Crushers, Grinders, mills, disintegration of fibrous materials. Energy and power requirement, Mechanical expression of edible oil.

UNIT II

Sedimentation: Theory and principles of sedimentation, minimum area for continuous sedimentation, applications in food industry. Filtration: Principle of Constant pressure and constant rate filtration and types of filtration equipment, Settling classifiers and Flotation Screening, types of screen. Centrifugation: Principle of settling and centrifugation, devices for centrifugal separation. Membrane separation processes: Reverse osmosis, microfiltration, ultra-filtration, Nano-filtration dialysis and pervaporation.

UNIT III

Mixing: Mixing of liquids and solids (powder), mixing equipment, mixing index and mixing time, Agitation and blending, types of agitators, power consumption in mixing. Scope and importance of material handling devices; Study of different material handling systems: Classification, principles of operation, conveyor system selection/design; Separation/Grading: Theory and principles: Types of separators – Disk, Indent cylinder, spiral and specific gravity, stone, inclined belt, pneumatic and aspirator separators- separation based on fluidization techniques – magnetic, cyclone and color separator.

UNIT IV

Belt conveyor: Principle, characteristics, design, relationship between belt speed and width, capacity, inclined belt conveyors, idler spacing, belt tension, drive tension, belt tripper; Chain conveyor: Principle of operation, advantages, disadvantages, capacity and speed, conveying chain; Screw conveyor: Principle of operation, capacity, power, troughs, loading and discharge, inclined and vertical screw conveyors;

UNIT V

Bucket elevator: Principle, classification, operation, advantages, disadvantages, capacity, speed, bucket pickup, bucket discharge, relationship between belt speed, pickup and bucket discharge, buckets types; Pneumatic conveying system: Capacity and power requirement, types, air/product separators; Gravity conveyor design considerations, capacity and power requirement. Storage: Methods of storage, silos and bins, hoppers.

Textbooks:

1. R.L Earle. “Unit operations in Food Engineering”.
2. K.M Sahay and Singh “Unit operations of Agricultural Processing”. K.K. Vikas Publishing House Pvt. Ltd. New Delhi.

References:

1. Mc. Cabe, J.C Smith and P. Harriot. “Unit Operations of Chemical Engineering”. McGraw Hill Publishers. New Delhi.
2. N. N. Mohesinin “Physical Properties of Plant and Animal Materials”.

3. A. Chakraverty, Pulses and Oilseeds. “Post-Harvest Technology of Cereals”, Oxford & IBH Publishers. New Delhi.
4. P.J.Fellows “Food Processing Technology, Principles and Practice”, Wood Head Publishing Ltd., Cambridge, England.
5. R. P Singh and D.R. Heldman. “Introduction to Food Engineering”, 3rd Edition.
6. P.G Smith “Introduction to Food Process Engineering”.

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B.Tech (FT)– III-II Sem **L T P C**

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(20A27603T) MEAT, POULTRY, FISH AND MARINE PRODUCTS PROCESSING

Course Objectives:

- To enable the students to learn about national and international prospects of Meat industry along with processing and preservation technology of Meat, Egg and Poultry Products.
- To impart knowledge on fisheries and other marine foods, their nutritional composition and processing technologies

Course Outcomes: At the end the course students will acquire

- knowledge on composition and structure of Meat, Egg, Poultry & effective preservation techniques along with concepts of value addition & quality assessment of Meat and sanitary measures in meat industry
- Know the importance and status of meat and poultry in India and world
- Understand the characteristics and structure of meat and poultry muscle.
- Explain the various preservation techniques of meat
- Gain knowledge in the areas of fish and other marine food preservation and processing technology

UNIT I

Sources and importance of meat, and poultry; Status of Meat and poultry industry in India; World production of meat and poultry, characteristics and structure of meat and poultry muscle. Abattoir design and layout. Pre-slaughter and slaughtering operations for animals; stunning, methods of stunning –bleeding-skinning of animals. Ante-mortem inspection, Evaluation of animal carcasses.

UNIT II

Biochemical changes in meat-rigor mortis – Factors affecting post-mortem changes, properties and shelf life of meat; meat tenderization-artificial tenderization-muscle stretching-mechanical disruption by artificial enzymes. Mechanical deboning, grading, and aging; Preservation of meat by chilling, freezing, pickling, curing, cooking and smoking, dehydration, radiation, chemical and biological preservatives; Meat emulsions; Eating and cooking quality of meat.

Meat cutting and handling; Preparation, preservation of smoked meat, meat sausages, dehydrated meat products, comminuted meat products: ham, bacon, meat analogues and their quality evaluation; effect of processing on nutritive value; hygiene in meat processing.

Meat plant sanitation and safety; By-products of meat and their utilization; Safety standards in meat industry: HACCP/ISO/FSSAI/Kosher/Halal.

UNIT III

Poultry: Classification, differences between broilers and layers, anti-mortem and postmortem inspection, Pre-slaughter care and consideration; Poultry processing, tenderness and shelf-life of poultry meat, grading of poultry meat and products made from poultry meat, Operations in preparation of dressed poultry, its storage and marketing, processing of poultry. Egg: structure, composition, nutritive value, egg products, dehydrated egg powder. Effect of processing on nutritive value; additives used in poultry products.

UNIT IV

Fish: Types, Classification, composition, characteristics and quality assessment, spoilage of fish-microbiological, physiological, biochemical; Relationship between chilling and storage life.

Methods of Preservation of fish: Drying, Salting, Smoking and Curing. freezing, changes in quality during chilled and frozen storage; Principles of canning, effect of heat processing on fish, storage of canned fish.

Fish products: Fish muscle proteins, surimi process, fish sauce and pastes.

Fish by products - production of fish meal, fish protein extracts, fish protein hydrolysates, fish protein concentrate, fish liver oil.

UNIT V

Marine products: Prawns, crabs, lobsters, shrimps, shell fishes and Oysters – Processing and byproducts.

Textbooks:

1. B.D. Sharma and Kinshuki Sharma. “Outlines of Meat Science and Technology”. Jaypee Brothers Medical Publishers Pvt. Ltd., New Delhi. 2011.
2. B.D. Sharma. “Modern Abattoir Practices and Animal Byproducts Technology”. Jaypee Brothers Medical Publishers Pvt. Ltd., New Delhi. 2003.
3. D.P. Sen. “Advances in Fish Processing Technology”. 2005. Allied Publishers Pvt. Ltd., Delhi.

4. "Preservation of Fish and Meat". Brigitte Maas-van Berkel, Brigiet van den Boogaard and CorlienHeijnen. 2004. Agromisa Foundation, Wageningen.

References:

1. Alan H. Varnam and Jane P. Sutherland. "Meat and Meat Products: Technology, Chemistry and Microbiology". Chapman & Hall, London. 1995.
2. William J. Stadelman and Owen J. Cotterill. "Egg Science and Technology". 4th Edition. Food Products Press, NY, USA. 1995.
3. R.A. Lawrie. "Meat Science" 4th Ed. Pergamon Press, Oxford, UK. 1985.
4. Vikas Nanda. "Meat, Egg and Poultry Science & Technology". I.K. International Publishing House Pvt. Ltd., New Delhi. 2014.
5. George Borstorm. "Fish as Food - Vol. I, II, III and IV", Academic Press, New York. 1961.
6. K. Gopakumar. "Textbook of Fish Processing Technology", ICAR, New Delhi.
7. Y Charles L. Cutting. Processing and Preservation of Fish. Agro Bios, New Delhi.
8. G.M. Hall. "Fish Processing Technology", 2nd Edition, Chapman & Hall, London, UK, 1997

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B.Tech (FT) – III-II Sem

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(20A27604a) FOOD PROCESSING EQUIPMENT DESIGN
(PROFESSIONAL ELECTIVE -II)

Course Objectives:

- To know materials for fabrication, Design of pressure and storage vessels, and operating conditions.
- To understand the different food processing equipment design
- To acquire knowledge on design concepts of various equipments

Course Outcomes: By the end of course

- Students will gain knowledge on Design of pressure and storage vessels , shell and its component, heat exchangers, evaporators, dryers extruders utilized in Food Processing

UNITI

Materials and properties: Materials for fabrication: Characteristics of construction material :Stainless steel, Aluminum, Nickel and Monel, Plastic Materials, etc., Design of pressure and storage vessels: Operating conditions, design conditions and stress

UNITII

Design of shell and its component, mountings and accessories, Design of heat exchangers: Design of shell and tube heat exchanger, plate heat exchanger, scraped surface heat exchanger, Sterilizer and retort.

UNITIII

Design of evaporators: Design of single effect and multiple effect evaporators and its components, Design of rising film and falling film evaporators and feeding arrangements for evaporators, Design of centrifuge separator.

UNIT IV

Design of dryers: Design of tray dryer, tunnel dryer, fluidized dryer, spray dryer, vacuum dryer, freeze dryer and microwave dryer.

UNIT V

Design of extruders: Cold and hot extruder design, design of screw and barrel, design of twin screw extruder, Safety measures in equipment design, pressure relief devices.

Textbooks:

1. Sarvacos G and AthanaciosEK , Handbook of Food Processing Equipment , 2nd Edition, Springer 2016
2. Mahajani and Umarji , Process Equipment Design, Macmillan Publisher India Ltd. 1996

References:

1. R. Paul Singh and Heldman DR, Introduction to Food Engineering, 5th Ed. Elsevier, Amsterdam, The Netherlands. 2014
2. Kenneth JV, Enrique R and RP Singh, Handbook of Food Engineering Practice, CRC Press, Boca Raton, FL, USA. 1997

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B.Tech (FT) – III-II Sem **L T P C**

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(20A27604b) FOOD CHEMISTRY OF MACRO AND MICRO NUTRIENTS (PROFESSIONAL ELECTIVE-II)

Course Objectives:

- To know concepts of food chemistry, functional properties of role of water
- To understand the importance of macro and micro nutrients
- To acquire knowledge on Food toxicology

Course Outcomes: By the end of course

- Will understand the chemical composition of various food components
- Students will gain knowledge on macro, micro nutrients and food toxicology.

UNITI

Introduction: Nature Scope and development of food chemistry, role of food chemist. Moisture in foods: Role and type of water in foods; Functional properties of water; role of water in food spoilage; Water activity and sorption isotherm; Molecular mobility and foods stability. Dispersed systems of foods: Physicochemical aspects of food dispersion system (sol, gel, foam, emulsions, etc); Rheology of diphase systems

UNITII

Carbohydrates: Changes of carbohydrates on cooking, modification of carbohydrates, dietary fibres and carbohydrates digestibility; Enzymatic and chemical reactions of carbohydrates; Proteins in foods: Processing induced, physical, chemical and nutritional changes in protein, chemical and enzymatic modification of proteins. Lipids in foods: Role and use of lipids/fat, crystallization and consistency, chemical aspects of lipids, lipolysis, auto-oxidation, and thermal rancidity , thermal decomposition

UNITIII

Pigments in animal and plants kingdoms: Haeme pigments, chlorophyll, carotenoids, phenolic and flavonoids, betalins, effect of processing on pigment behaviour; Technology for retention of natural colours of food stuffs. Enzymic Browning and Non-enzymic browning reactions, Enzyme Inhibitors. Food colorants; Regulatory use of regulatory dyes; Colour losses during thermal processing;

UNITIV

Vitamins and minerals: Requirements, allowances, enrichment, restorations, fortifications, losses of vitamins and minerals, optimization and retention of vitamins and minerals; Chemistry of anti-nutritional factors.

UNITV

Food toxicology: Inherent toxicants – antinutritional factors their occurrence, effects and methods of elimination or inactivation- protease inhibitions, lectins, lathyrogens, phytates and flatulence factors; Terms in toxicology; Safety evaluation using traditional and modern approach; Food Contaminants; Pesticidal residues – permitted limits; Toxicology and public health

Textbooks:

1. Meyer L.H, Food Chemistry , CBS Publishers & Distributors, New Delhi (India) 2004
2. H.-D. Belitz, W. Grosch and P. Schieberle, Food Chemistry , 4th Ed. Springer-Verlag Berlin Heidelberg. 2009
3. DeMan JM, Principles of Food Chemistry , AVI Publishing Co Inc., 1976

References:

1. Swaminathan. M, Essentials of Food and Nutrition , Vol. II, Ganesh & Co., 1974
2. Eskin NAM, Henderson HM and TownsedRJ ,Biochemistry of Foods, Academic Press, New York 1971 .
3. Fennema, Owen R. "Food Chemistry, Marcel Dekker." Inc, New York ,1996.

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B.Tech (FT) – III-II Sem **L T P C**

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(20A27604c) NUTRACEUTICALS AND FUNCTIONAL FOODS (PROFESSIONAL ELECTIVE-II)

Course Objectives:

- To develop comprehensive understanding of different nutraceuticals and functional foods
- To understand the potential of various functional foods in promoting human health.

Course Outcomes:

By the end of completion of the course

- Students will gain knowledge on the functional food concept as related to ingredient efficacy and safety.
- Familiarizes students the potential of various functional foods in promoting human.

UNITI

Background, status of nutraceuticals and functional food market, definitions, difference between nutraceuticals and functional foods, types of nutraceutical compounds and their health benefits, current scenario

UNITII

Types of nutraceutical compounds – Phytochemicals, phytosterols and other bioactive compounds, peptides and proteins, carbohydrates (dietary fibers, oligosaccharides and resistant starch), prebiotics, probiotics and synbiotics, lipids (Conjugated Linoleic Acid, omega-3 fatty acids, fat replacers), vitamins and minerals; their sources and role in promoting human health.

UNITIII

Cereal and cereal products, Milk and milk products, egg, oils, meat and meat products, sea foods, nuts and oilseeds, functional fruits and vegetables, herbs and spices, beverages (tea, wine etc), Fermented foods – their health benefits and role in conditions like cardiovascular diseases, hypertension, diabetes etc.

UNITIV

Future prospects of functional foods and nutraceuticals and their potential for use in improving health. Development in processing of functional foods. Formulation and fabrication of functional foods, Customized foods.

UNITV

Stability of Nutraceuticals. Safety, Consumer acceptance and assessment of health claims, labeling, marketing and regulatory issues related to Nutraceuticals and functional foods.

Textbooks:

1. Wildman REC, Handbook of Nutraceutical and Functional Foods, CRC Press 2001
2. Ghosh D et al, Innovations in Healthy and Functional Foods, CRC Press 2012

Reference Books:

1. Pathak YV, Handbook of nutraceuticals Volume 2, CRC Press 2011
2. Various journals of food technology, food science and allied subjects.
3. Saarela M., Functional Foods: Concept to Product. 2nd edition. Oxford, Cambridge. Wood

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B.Tech (FT)– III-II Sem

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(20A27601P) FOOD MICROBIOLOGY LAB

Course Objectives:

- This lab gives an idea about counting microorganisms by various techniques in selected foods and identification of specific microorganisms in different foods

Course Outcomes:

- Students will learn the different techniques for useful for microorganismsgrowth, media and colony counting
- Students will able to identify the specific microorganism present in food by specific procedure.

LABORATORY EXPERIMENTS

1. Different types of growth media and preparation of media.
2. Streaking techniques and dilutions
3. Methylene blue reduction test.
4. Identification of fungi from ground nuts and bread.
5. Identification of Gram-positive and Gram- negative bacteria.
6. Microbial examination of milk and milk products: Identification, isolation, and confirmation
7. Direct total, viable, and non-viable count of microorganisms in milk.
8. Determination of Standard Plate Count (SPC) in natural and/or processed foods.
9. Microbiological examination of potable water: Total and coliform count.
10. Enumeration of coliform organism in poultry
11. Isolation and screening of citric acid/ amylase/ protease /antibiotic producing microbes
12. Starter activity of Baker's yeast in mushroom production.

Laboratory Manuals

1. McLandsborough, L. (2004). Food microbiology laboratory. CRC press.
2. Harrigan, W. F. (1998). Laboratory methods in food microbiology. Gulf professional publishing.
3. Garg, N., Garg, K. L., & Mukerji, K. G. (2010). Laboratory manual of food microbiology. IK International Pvt Ltd.

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B.Tech (FT)– III-II Sem

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0	0	3	1.5

(20A27602P) UNIT OPERATIONS IN FOOD PROCESSING LAB

Course Objectives

- To impart practical orientation of usage of different mills, concept of terminal and settling velocity.
- Calculation of filter cake resistances.

Course Outcomes

By the end of the course, the students will be able to

- Find out screen efficiency, grading efficiency & separation efficiency
- Find out particle size distribution
- Find out grinding index
- How to find out resistances in filtration

LABORATORY EXPERIMENTS

1. Particle size distribution using sieve shaker.
2. To find out the screen effectiveness of a given sample by vibratory screen
3. To find out the grading efficiency of a given sample by destoner
4. To find out the grading efficiency of a given sample in specific gravity separator
5. To find out the grading efficiency of a given sample in spiral separator
6. Estimation of work index of material in grinding
7. Verification of crushing laws with the actual power ratio using hammer mill
8. Verification of the communition laws and the critical speed of a ball mill
9. Mixing experimentation and determination of mixing index.
10. Determination of power consumption in mixing/agitation.
11. Determination of equivalent and specific cake resistance in filtration.
12. Determine the efficiency of Cyclone separator.
13. Settling velocity of a particle by sedimentation.
14. Determination of separation efficiency of suspension by using tubular bowl/nozzle centrifuge.
15. Determination of specific cake resistance and medium resistance of a leaf filter
16. Determination of drying characteristics and drying coefficient of a wet solid in a tray

Note: Visit to the local Industries for observing the unit operations.

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B.Tech (FT)– III-II Sem **L T P C**

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(20A27603P) MEAT, POULTRY, FISH AND MARINE PRODUCTSPROCESSING LAB

Course Objectives:

- To learn the different preservation methods for meat, poultry and fish and preparation of value added products.

Course Outcomes:

By the end of the course, the students will

- Learn different methods of slaughter, Postmortem changes, preservation techniques and methods of value addition to meat

Develop practical skills in preservation and processing technology of fish and marine products

LABORATORY EXPERIMENTS

1. Study of post-mortem changes;
2. Meat cutting and handling
3. Determination of meat pH
4. Preservation of meat by curing and pickling
5. Value added meat products
6. Preparation and evaluation of meat sausages
7. Tenderization of meat
8. Evaluation of quality of eggs by candling.
9. Grading of eggs by FSSAI Standards
10. Preparation of value added poultry meat products
11. Value added egg products
12. Preparation and evaluation of meat/ chicken patties
13. Study of anatomy and dressing of fish
14. Preparation of value added sea products: Cutlets, bullets, wafers

Note: Visit to Abattoir

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(20A27606) EXTRUSION TECHNOLOGY
(Skill Oriented Course - IV)

Course Objectives:

- To learn the different extrusion principles, uses of extruders, hot extrusion process and Cold Extrusions.

Course Outcomes:

By the end of the course, the students will

- Learn different methods of extruders in the food industry, factors affecting extrusion process.
- Develop practical skills in Flour properties for extrusion, counter rotating and co-rotating twin screw extruder.

UNIT I

Extrusion: definition, introduction to extruders, principles and types, Uses of extruders in the food industry, Single screw extruder: principle of working, net flow, factors affecting extrusion process, Twin screw extruder: counter rotating and co-rotating twin screw extruder, Process characteristics of the twin screw extruder

UNIT II

Hot Extrusion:Pre-conditioning of raw materials used in extrusion process, Chemical and nutritional changes in food during extrusion, Classification of Breakfast cereals, Texturized vegetable protein: Definition, processing techniques of preparation. Expanded products

Cold Extrusion: Flour properties for extrusion Pre-conditioning of raw materials, process and quality testing of vermicelli, spaghetti, pasta and macaroni products,

PRACTICALS

1. Physical properties of extruded foods (expansion, density, water absorption index, etc)
2. Physicochemical properties of proteins
3. Preparation of noodles/ vermicelli
4. Preparation of spaghetti
5. Preparation of weaning foods
6. Studies on properties of texturized vegetable protein
7. Determination of oil absorption capacity of extruded products
8. Determination of water absorption capacity of noodles
9. Cooking quality of TVP
10. Studies on Textural Profile Analysis of extruded products
11. Effect of extrusion cooking on antinutritional factors.

Note: Visit to extrusion industry

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(20A99601) INTELLECTUAL PROPERTY RIGHTS AND PATENTS
(Mandatory Non-Credit Course)

Course Objectives:

This course introduces the student to the basics of Intellectual Property Rights, Copy Right Laws, Cyber Laws, Trade Marks and Issues related to Patents. The overall idea of the course is to help and encourage the student for startups and innovations

Course Outcomes:

- Understand IPR law & Cyber law
- Discuss registration process, maintenance and litigations associated with trademarks
- Illustrate the copy right law
- Enumerate the trade secret law.

UNIT I

Introduction to Intellectual Property Law – Evolutionary past – Intellectual Property Law Basics – Types of Intellectual Property – Innovations and Inventions of Trade related Intellectual Property Rights – Agencies Responsible for Intellectual Property Registration – Infringement – Regulatory – Overuse or Misuse of Intellectual Property Rights – Compliance and Liability Issues.

UNIT II

Introduction to Copyrights – Principles of Copyright – Subject Matters of Copyright – Rights Afforded by Copyright Law –Copyright Ownership – Transfer and Duration – Right to Prepare Derivative Works –Rights of Distribution – Rights of performers – Copyright Formalities and Registration – Limitations – Infringement of Copyright – International Copyright Law-Semiconductor Chip Protection Act.

UNIT III

Introduction to Patent Law – Rights and Limitations – Rights under Patent Law – Patent Requirements – Ownership and Transfer – Patent Application Process and Granting of Patent – Patent Infringement and Litigation – International Patent Law – Double Patenting – Patent Searching – Patent Cooperation Treaty – New developments in Patent Law- Invention Developers and Promoters.

UNIT IV

Introduction to Trade Mark – Trade Mark Registration Process – Post registration procedures – Trade Mark maintenance – Transfer of rights – Inter parties Proceedings – Infringement – Dilution of Ownership of Trade Mark – Likelihood of confusion – Trade Mark claims – Trade Marks Litigation – International Trade Mark Law.

UNIT V

Introduction to Trade Secrets – Maintaining Trade Secret – Physical Security – Employee Access Limitation – Employee Confidentiality Agreement – Trade Secret Law – Unfair Competition – Trade Secret Litigation – Breach of Contract – Applying State Law. Introduction to Cyber Law – Information Technology Act – Cyber Crime and E-commerce – Data Security – Confidentiality – Privacy – International aspects of Computer and Online Crime.

Textbooks:

1. Deborah E.Bouchoux: “Intellectual Property”. Cengage learning, New Delhi
2. Kompal Bansal &Parishit Bansal “Fundamentals of IPR for Engineers”, BS Publications (Press)
3. Cyber Law. Texts & Cases, South-Western’s Special Topics Collections

References:

1. Prabhuddha Ganguli: ‘ Intellectual Property Rights” Tata Mc-Graw – Hill, New Delhi
2. Richard Stim: “Intellectual Property”, Cengage Learning, New Delhi.
3. R. Radha Krishnan, S. Balasubramanian: “Intellectual Property Rights”, Excel Books. New Delhi.
4. M. Ashok Kumar and Mohd. Iqbal Ali: “Intellectual Property Right” Serials Pub.

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B.Tech (FT)– IV-I Sem **L T P C**

3 0 0 3

(20A27701a) FOOD ENGINEERING
(PROFESSIONAL ELECTIVE-III)

Course Objectives

- To know the Physical and mechanical properties of biological materials
- To understand the moisture content, moisture content representation, determination methods of food materials.
- To learn Food Freezing, Blanching, evaporation, dehulling and dehusking methods.

Course Outcomes By the end of course

- Student will gain knowledge on the Physical and mechanical properties of biological materials,the moisture content, moisture content representation, determination methods of food materials
- Equilibrium moisture content and psychometry
- Food Freezing, Blanching, evaporation, dehulling and dehusking methods.

UNIT I

Physical properties of biological materials: Size, Shape, Sphericity, Radius of curvature, Roundness, Aspect ratio, Bulk density, True density, Porosity, Specific gravity, Angle ofrepose, Frictional properties, Angle of internal friction, Coefficient of internal friction, oiling friction or resistance, optical properties (Colour); Thermal properties of biological materials: Specific heat, Enthalpy, Thermal conductivity, Thermal diffusivity, heat of respiration, transpiration

UNIT II

Rheology: Bio-materials and mechanical properties, Deformation of the materials, Stress, Strain, Modulus of elasticity, Viscoelastic behaviour, Stress relaxation behavior, Creep behaviour; Flow of material – Newton's Law of Viscosity, Viscous fluids - Newtonian and non-Newtonian, Time Dependency, Classical Ideal materials, Ideal elastic behavior, Ideal plastic behaviour, Ideal viscous behaviour, Rheological models, electrical equivalents of Rheological models, and Rheological equations.Food Texture: Measurement, Fundamental tests, Empirical tests, Imitative tests, Texture Analyzer, Probes of Texture analyzer and type of actions, Texture profile analysis (TPA). Electrical and dielectric properties of biological materials.

UNIT III

Moisture content, moisture content representation, determination methods, direct and indirect methods, Equilibrium moisture content (EMC), EMC determination methods, EMC or isotherm models, Hysteresis, reasons for hysteresis, water activity, relationship between water content and water activity, relationship between water content and food stability, psychometry, psychometry terms, construction and use of psychometric charts.

UNIT IV

Food Freezing: Theory of freezing, Ice crystal formation, Time-temperature characteristic curve for freezing process, Solute concentration; Food thawing, Freezing time, Plank's equation, Pham's method, Freezing equipment, Indirect contact systems, Direct-Contact Systems, Design considerations for freezing equipment, Quality changes during Freezing, Freeze Drying: Theory, Heat and mass transfer during freeze drying and drying time, Rat of heat transfer, Rate of mass transfer, Partial pressure of water at the sublimation front, Freeze drying time, Equipment for freeze drying.

Blanching: Methods of Blanching, Equipment, Steam blanchers, Individual Quick Blanching (IQB), Hot water blanchers, Reel hot water blancher, Pipe blancher, Fluidized bed blancher, Effect of blanching on foods.

UNIT V

Evaporation: Evaporation vs dehydration, Evaporators: Single effect evaporators and Multiple effect evaporators, heat and mass balance in single effect and multiple effect evaporator, Boiling point Elevation, Types of evaporators, Design of single effect evaporator, Design of multiple effect evaporator, Methods of Improving Evaporator Efficiency.

Dehulling and dehusking: Hulling: Dehulling methods, Wet milling method, Dry milling method, Dehulling with and without splitting, Equipment for dehulling and deshusking: Under-runner disk huller, Engle berg huller, Rubber roll sheller, Abrasion Debranner, Dehulling or dehusking efficiency.

Textbooks:

1. Chakraverty A & De DS. 1999. Post-harvest Technology of Cereals, Pulses and Oil seeds. Oxford & IBH
2. Hall CW.. Drying ofFarmCrops. Lyall Book Depot. 1970
3. Van Arsdel, Wallace B., Michael J. Copley, and A. I. Morgan."Food dehydration, Vol. 1."*Westport: Principles, AVI* (1973).
4. Fellows, Peter J. Food Processing Technology: Principles and Practice. Elsevier, 2009

Reference books:

1. **Sreenivasula, RB.** 2021. Text Book of Food Engineering.Published by the Directorate of Knowledge Management in Agriculture (DKMA),IndianCouncil of Agricultural Research (ICAR), New Delhi.ISBN: 978-81-7164-199-4.
2. Kudra, Tadeusz, and Arun S. Mujumdar.AdvancedDrying Technologies. CRC press, 2009. Earle, Richard Laurence. Unit Operations in Food Processing.Elsevier, 2013.
3. Sahay KM and Singh KK. 1994. Unit Operations of Agricultural Processing. Vikas Publishing House.

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B.Tech (FT)– IV-I Sem **L T P C**

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(20A27701b) FOOD TOXICOLOGY
(PROFESSIONAL ELECTIVE-III)

Course Objectives:

- To know the various toxins and their evaluation.
- To understand their tolerance and control measures.

Course Outcomes: By the end of course

- Student will gain knowledge on principles of toxicity and characteristics of toxins and their classification.
- Examination and prevention of toxins in foods etc.

UNIT I

Principles of Toxicology: classification of toxic agents; characteristics of exposure; spectrum of undesirable effects; interaction and tolerance; biotransformation and mechanisms of toxicity. Evaluation of toxicity: risk vs. benefit: experimental design and evaluation: prospective and retrospective studies: Controls :Statistics (descriptive, inferential): animal models as predictors of human toxicity: Legal requirements and specific screening methods: LD50 and TD50: in vitro and in vivo studies; clinical trials. Cell lines used for human toxicity studies.

UNIT II

Natural toxins in food: natural toxins of importance in food- toxins of plant and animal origin; microbial toxins (e.g., bacterial toxins, fungal toxins and Algal toxins), natural occurrence, toxicity and significance, prevention and management of toxicants in foods.

UNIT III

Food allergies and sensitivities: natural sources and chemistry of food allergens; true/untrue food allergies; handling of food allergies; food sensitivities (anaphylactoid reactions, metabolic food disorders and idiosyncratic reactions); Safety of genetically modified food: potential toxicity and allergenicity of GM foods.

UNIT IV

Environmental contaminants and drug residues in food: fungicide and pesticide residues in foods; heavy metal and their health impacts; use of veterinary drugs, other contaminants in food, radioactive contamination of food, Food adulteration and potential toxicity of food adulterants.

UNIT V

Food additives and toxicants added or formed during food processing: safety of food additives; food processing generated toxicants: nitroso-compounds, heterocyclic amines, dietary Supplements and toxicity related to dose: common dietary supplements; relevance of the dose; possible toxic effects.

Textbooks:

1. Helferich, W., and Winter, C.K "Food Toxicology",. CRC Press, LLC. Boca Raton, FL. 2007.
2. Shibamoto, T., and Bjeldanes, L. "Introduction to Food Toxicology", 2009, 2nd Edition. Elsevier Inc., Burlington, MA.
3. Watson, D.H. "Natural Toxicants in Food", CRC Press, LLC. Boca Raton, FL1998.

References:

1. Duffus, J.H., and Worth, H.G. J. "Fundamental Toxicology", The Royal Society of Chemistry. 2006.
2. Stine, K.E., and Brown, T.M. "Principles of Toxicology", 2nd Edition. CRC Press. 2006.
3. Tönu, P. "Principles of Food Toxicology". CRC Press, LLC. Boca Raton, FL. 2007

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– IV-I Sem **L T P C**

3 0 0 3

(20A27701c) NOVEL TECHNOLOGIES FOR FOOD PROCESSING
(PROFESSIONAL ELECTIVE-III)

Course Objectives:

- To know the high pressure processing concepts, mechanism of microbial inactivations and applications.
- To understand Pulsed ElectricField processing, Microwave and, Oscillating Magnetic Fields and Infrared technologiesforFood Processing

Course Outcomes: By the end of course

- Student will gain knowledge on high pressure processing concepts, mechanism of microbial inactivation and applications.
- Principles of Pulsed ElectricFields, Radio Frequency, Oscillating Magnetic Fields and Infrared technologiesforFood Processing.

UNITI

High Pressure Processing–Concept, Equipmentfor High-Pressure Processing treatment. Mechanism of Microbial inactivation and its applications in Food Processing. High Hydrostatic Pressure: Introduction, Engineering Principles, Biological Effects.

UNITII

Pulsed ElectricField (PEF) for Food Processing: Principles, System Components, Applications of pulsed electricfields technology, Factors effecting outcome of Pulse Electric Field Treatment (Technological Factors, Biological effects, Media Factors).

UNITIII

Radio Frequency ElectricFields(RFEF)as athermalProcess: RFEF treatment System, Biological effectsMechanisms of Action, Treatment Chamber Design. High Intensity Pulsed Light Technology: Introduction, Principles, Equipment and Applications in Food Processing. Ultrasonic Processing: Introduction, Principles, Equipment, Process parameters, Applications in Food Industry.

UNITIV

UseofOscillatingMagneticFieldsinFoodProcessing:Equipment,Applications.Non-Thermal Plasma as Novel Food Processing Technology: Methods toGeneratePlasma, Classification of Plasma,Mechanism ofMicrobialInactivationbyColdPlasma,ApplicationsofNon-ThermalPlasma TechniqueinFoodProcessing.

UNIT V

Infrared technologies: Working principle, Applications in food preservation. Gamma irradiation and application in food processing. New Chemical and Biochemical Hurdles: Introduction, Organic Acids, Plant derived, antimicrobials, Chitin, Nisin, Lactoferin, Ozone treatment, Electrolyzed water, Chlorine Dioxide gas.Membrane technologies in food processing.Supercriticalfluid extraction and ultrasonication. Microencapsulation of bioactive and Technology of oil powder.

Textbooks:

1. Food Chemistry, Revised and Expanded Edition by Owen R Fennema.
2. Modern Food Microbiology by James M Jay.
3. Mechanism of Action of Food Preservation Procedures by G W Gould.

References:

1. Principles of Food Science (Part II): Physical Principles of Food Preservation by
2. M Karel Owen R Fennema and D B Lund.
3. Food Processing Technologies Principles and Practices by P J Fellows.
4. Food Processing Principles and Application by Stephanie Clark and others.
5. Food Processing and Preservation Techniques by Peter Zeuthen and Leif Bagh,
6. Non Thermal Preservation of Foods by Gustavo V Barbosa and others.
7. Food Product and Process Innovations (2 volumes) by Hari Niwas Mishra.

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– IV-I **L T P C**

3 0 0 3

(20A27702a) BREWING TECHNOLOGY
(PROFESSIONAL ELECTIVE – IV)

Coues Objectives:

- To understand the Beer manufacturing, ingredients and their roles.
- To understand overall view of a brewing industry

Course Outcomes: By the end of this course, students will attain the:

- Knowledge of beer making, chemistry of ingredients used for brewing,
- Knowledge on brewing industry, Unit operations and equipment involved

UNIT I

Introduction of brewing, history of brewing; Raw materials: barley, hops, water, yeast; Adjuncts for beer production: Maize, rice, millet, wheat, sugar etc. Malt production, role of enzymes for malting; Barley storage, steeping, germination, kilning, cooling, storage.

UNIT II

Malt from other cereals, caramel malt, roasted malt, smoked malt, malt extract; Malt quality evaluation, Wort production, malt milling, Mashing, Mashing vessels; Wort boiling, clarification, cooling and aeration Enzyme properties, starch degradation, b-glucan degradation; Conversion of fatty matter, Biological acidification

UNIT III

Beer production methods, fermentation technology, changes during fermentation; Filtration procedure and equipment, beer stabilization conditions and durations, beer carbonation process; Packaging equipment and packaging materials, storage conditions and distribution process

UNIT IV

Brewing Equipment. Grain mill, kettles, siphons, carboys, fermentation equipment, wort chillers, pumps beer bottles, cans, labels, bottle caps, sanitation equipments, ling phenomenon of beer, possible measures against staling reactions, oxidation.

UNIT V

Recent advances: Immobilized Cell Technology in Beer Production, immobilized yeast cell technology Energy management in the brewery and smelting's; waste water treatment Automation and plant planning, Regulatory aspects of Brewing industry.

Textbooks:

1. Brewing: "Science and Practice, Brookes and Roger Stevens", Dennis E. Briggs, Chris A. Boulton, Peter A. 2004, Woodhead publishing limited.
2. Die Deutsche "Bibliothek Technology: "Brewing and Malting", Wolfgang Kunze. 2010, Bibliographic information published

References:

1. "Handbook of Brewing": Process, Technology, Markets, Hans Michael Eblinger. 2009, Wiley-VCH Verlag GmbH & Co.
2. Brewing: "New Technologies", Charles W. Bamforth. 2006, Woodhead Pub

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– IV-I Sem **L T P C**

3 0 0 3

(20A27702b)FOOD ADDITIVES
(PROFESSIONAL ELECTIVE –IV)

Coues Objectives

- To provide theoretical knowledge on the definition of food additives, and their role in the food industry in the context of current food regulations; current national and international regulations on food additives;
- Understanding of functional classification and safety assessment of food additives.
- To develop the scientific approach and critical thinking and communication skills required for the assessment of the impacts of food additive applications on health, food safety, and quality, and the current issues related to food additives.

Course Outcomes: By the end of this course, students will attain the:

- Knowledge on the definition, classification and specifications of permitted food additives and their conditions of use in the context of current regulations.
- Knowledge on current national and international food regulations.
- Knowledge on safety assessment of food additives
- Ability to assess the impacts of food additive applications on health, food safety and quality.
- Ability to critically assess news and information on current issues related to food additives on different media channels

.

UNIT I

Introduction: Introduction to Food Additives; Scope of food additives; Functions and uses of Food Additives; Classification- Intentional & Unintentional Food additives; Types of food additives Toxicology and Safety Evaluation of Food Additives: Effects of Food Additives; Food Additives generally recognized as safe (GRAS); Tolerance levels & Toxic levels in Foods; Legal safeguard; Risks of food additives

UNIT II

Naturally occurring food additives: Classification; Health Implications; Role in Foods Acidulants: Introduction; Different acidulants; Role in food processing Food colorants: Introduction; Natural & Synthetic food colorants; Classification of Food colorants; Chemical nature; Impact on health. Pigments: Importance; Classification: Utilization as food color

UNIT III

Food Preservatives: Introduction; Classification- Natural & chemical preservatives; Mode of action; Role in Food processing. Antioxidants & chelating agents: Introduction; Role in foods; Types of antioxidants -natural & synthetic; Mode of action of antioxidants in foods; Chelating agents- Naturally & synthetic; Mode of action of chelating agents; Applications of antioxidants and chelating agents

UNIT IV

Stabilizers, thickeners and Emulsifiers: Introduction; Types; Applications in food processing; Sweeteners: Introduction; Classification- Artificial sweeteners & Non-nutritive sweeteners; Health implications; Role in food processing. Bleaching & maturing agents: Introduction; Different bleaching & maturing agents; Role in food processing

UNIT V

Taste and Flavoring agents: Introduction; Classification of flavors- natural & synthetic; Flavor enhancer/ Potentatior; Importance of taste and flavours; Role of flavoring agents in food processing. Anti-caking agents and Humectants: Introduction; Different Anti-caking agents and Humectants; Role in food processing Starch modifiers: Introduction; Chemical nature; Role in food processing. Antimicrobial agents, Clarifying agents, antifoaming agents, Fat mimetics and replacers: Introductions; Role in food processing;

Textbooks:

1. Branen, A. L., Davidson, P. M., Salminen, S., &Thorngate, J. (Eds.). (2001). Food additives. CRC Press.
2. Lewis, R. J. (1989). Food additives handbook. Springer Science & Business Media.

3. Mahindru, S. N. (2008). Food additives: characteristics, detection and estimation (pp. 4435-36). New Delhi-India:: APH Publishing Corporation.

References:

1. Fennema, O. R. (1996). Food chemistry (Vol. 76). CRC Press.
2. Belitz, H. D., Grosch, W., &Schieberle, P. (2008). Food chemistry. Springer Science & Business Media.

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– IV-I Sem

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(20A27702c) THERMAL PROCESSING OF FOODS
(PROFESSIONAL ELECTIVE-IV)

Coues Objectives

- To understand different types of Pasteurization techniques and kinetics of microbial reactions.
- To understand various types of heat exchangers for food process engineering.
- Importance and applications of hot extrusion processing, changes of properties and functional components of extruded foods

Course Outcomes: By the end of this course, students will attain the:

- Determine the extent of nutrient retention and enzyme inactivation during a thermal process.
- Apply basic kinetic equations to various thermal processes
- Knowledge of aseptic processing related equipment design and environment.
- Knowledge on Microwave and radio frequency heating, drying principles and de-humidifiers.

UNIT I

Blanching, different types of Pasteurization, ultra-pasteurization, hot fill and UHT. Thermal processing equipment, canning operations.Temperature distribution and heat penetration, Kinetics of microbial reactions, Z-value, F value, and process requirements.

UNIT II

Quality considerations and process optimization.Fundamentals of aseptic processing, Aseptic processing equipment design, Aseptic process design. Aseptic process environment.

UNIT III

Microwave and radio frequency heating: Principles, interaction of electrical fields. Ohmic heating: Principles, inactivation mechanism, equipment. Frying, vacuum frying, deep frying. Baking: Principles and equipment.

UNIT IV

Drying- Principles, different types of dryers- Solar dryer, Vacuum dryer, Fluidized bed dryer, tunnel dryer, drum drying, spray dryer. Freeze dryer. Drying curves. Hybrid drying technologies. Single stage and multi stage drying. De-humidifier.

UNIT V

Various types of heat exchangers for food process engineering. Importance and applications of hot extrusion processing, Changes of properties and functional components of extruded foods.

Textbooks:

1. Holdsworth S D, Thermal Processing of Packaged Foods, 3rd Edition, Springer
2. Gary Tucker, Susan Featherstone, Essentials of Thermal Processing, Willey

References:

1. Nelson, P.E. (Editor). 2010. Principles of Aseptic Processing and Packaging. 3rd edition. Purdue University Press.
2. Sun, D. (Editor). 2005. Emerging Technologies for Food Processing. Elsevier Academic Press.
3. Metaxas, A.C., Meridith, R.J. 1993. Industrial Microwave Heating. Peter Pergrinus Ltd., London.

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– IV-I Sem **L T P C**

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(20A27703a)EXTRUSION TECHNOLOGY
(PROFESSIONAL ELECTIVE –V)

Course Objectives:

- To impart knowledge to the students about extrusion technology, principle of working, classification of extruders according to process and construction, extruded products and their processing.

Course Outcomes: By the end of the course, the students will be able to

- Learn about use of extrusion technology in food industry
- Study about Extrusion cooking, preconditioning of raw material, types of extruders and operating parameters

UNIT I

Extrusion definition, introduction to extruders and their principles, types of extruders. Extruders in the food industry: History and uses of extruders in the food industry. Single screw extruder: principle of working, net flow, factors affecting extrusion process, co-kneaders.

UNIT II

Twin screw extruder: counter rotating and co-rotating twin screw extruder. Process characteristics of the twin screw extruder: feeding, screw design, screw speed, screw configurations, die design. Barrel temperature and heat transfer, adiabatic operation, heat transfer operations and energy balances. Problems associated with twin screw extruder.

UNIT III

Pre-conditioning of raw materials used in extrusion process, Pre-conditioning operations and benefits of pre-conditioning and devolatilization. Interpreted-flight expanders - extruders, dry extruders. Chemical and nutritional changes in food during extrusion. Practical considerations in extrusion processing: pre-extrusion processes, cooker extruder Profiling.

UNIT IV

Practical considerations in extrusion processing: Addition and subtraction of materials, shaping and forming at the die, post extrusion processes. Breakfast cereals: introduction, type of cooking - High shear cooking process, steam cookers, low shear, low pressure cookers and continuous steam pre-cooking, available brands. Cold extrusion processing. Principles and products like sphagetti, noodles, pasta, and macaroni.

UNIT V

Breakfast cereal processes: traditional and extrusion methods, classification of breakfast cereals - flaked cereals, oven puffed cereals, gun puffed cereals, shredded products. Texturized vegetable protein: Definition, processing techniques, and foods. Snack food extrusion: Direct expanded (DX) and third generation (3G) Snacks: types, available brands, co- extruded snacks and indirect-expanded products.

Textbooks:

1. "Extrusion Cooking, Technologies and Applications". Guy R Wood Head Publishing Limited, Abington, Cambridge.
2. Frame N.D. "The Technology of Extrusion Cooking". Blackie Academic & Professional, New York. 1994,

References:

1. Harper. "Extrusion of Foods. Vol. 1 & 2". J.M. CRC Press, Inc; Boca Raton, Florida1991,.
2. O'Connor C. "Extrusion Technology for the Food Industry". Elsevier Applied Science, New York.
3. Fast R.B. and Caldwell E.F. "Breakfast Cereals" and how they are made. 2000, American Association of Cereal Chemists., St. Paul, Minnesota. 1987,
4. Richardson P. "Thermal Technologies in Food Processing". Wood Head Publishers, Cambridge

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– IV-I Sem **L T P C**

3 0 0 3

(20A27703b) FOOD SAFETY AND STANDARD ACT & REGULATIONS IN INDIA

(PROFESSIONAL ELECTIVE –V)

Course Objectives:

- To study theSalient features of food safety and standards Act.
- To get knowledge on Food safety standards of licensing and registration of food Business regulations.
- To know about Food safety standards of packaging and labeling regulations.
- To learn about Food safety standards of food product standards and food additives regulations.
- To understand Food safety standards of prohibition and restriction sales regulations.

Course Outcomes: By end of the course students are exposed to know about

- To study theSalient features of food safety and standards Act,

UNIT I

Food Safety and Standards Act: Salient features of food safety and standards Act, 2006, administration at central and state level, functions, duties and responsibilities of food safety regulators, implementation of food regulation –FSS act, 2006 including licensing and registration, inspection and reports, improvement notices and prohibition Orders.

UNIT II

Food safety standards of licensing and registration of food Business regulations: short title, commencement, definitions, licensing and registration of food business, schedule I, II, III, IV. general requirements of hygienic and sanitary practices to be followed by all food business operators applying license, specific hygienic and sanitary practices to be followed by food business operator engaged in manufacturing, processing, storage and selling of milk and milk products, meat and meat products, specific hygienic and sanitary practices to be followed by food business operators engaged in catering/ food service management.

UNIT III

Food safety standards of packaging and labeling regulations-Short title and commencement, definition, registration. Packaging - general requirements, product specific requirements. labeling - manner of declaration, specific requirements and restriction on manner of labeling, restriction on advertisement, exemption from labeling requirement, notice of addition, admixture or deficiency in food.

UNITIV

Food safety standards of food product standards and food additives regulations-Short title, commencement, definition and regulation of dairy products and analogues, fats, oils and fat emulsions ,fruits and vegetable products, nuts and raisins, cereal and cereal products, bakery products, meat and meat products, fish and fish products, sweet and confectionery, sweetening agents, salt , spices , condiments and related products, common salt, beverages- alcoholic and non-alcoholic, irradiation of foods, food additives and other food products.

UNIT V

Food safety standards of prohibition and restriction sales regulations - title, commencement, definitions, prohibition and restriction of sales – sale of certain admixtures prohibited, restriction on the use of certain ingredients, prohibition and restriction on sale of certain products.Food safety and standards of contaminants, toxins and residues regulation -short title, commencement and definition of metal contaminants, crop contaminates and naturally occurring toxic substances, residues, antibiotic another pharmacologically active substances. Food safety standards of laboratory and sample analysis, - short title, commencement and definition of notified laboratories to import, referral laboratories, procedure for sampling.

Textbooks:

1. Gazette of Food Safety and Standards Act, (2006) Food Safety regulations and food safety management. Food Safety and Standards Authority of India. New Delhi.

References:

1. The training manual for Food Safety Regulators. Vol.III, Food Safety regulations and food safety management. Food Safety and Standards Authority of India. New Delhi.

2. To get knowledge on licensing and registration of food Business regulations & packaging and labeling regulations
3. To learn about Food product standards and food additives regulations & prohibition and restriction sales regulations

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– IV-I Sem **L T P C**

3 0 0 3

(20A27703c) FOOD PLANT SANITATION AND HYGIENE (PROFESSIONAL ELECTIVE-V)

Course Objectives

- To explore the knowledge on types of sanitizers and methods to eradicate the pests and good hygienic practices by individual and organization.

Course Outcomes

- Students are exposed to different sanitizers for cleaning the equipment and methods of hygienic practices in food industry.

UNIT I

Sanitation and food industry Sanitation, importance of sanitation in food plants, sanitation laws and guidelines, establishment of sanitary practices. Food contamination sources, Sources of contamination, contamination of foods, protection against contamination.

UNIT II

Cleaning compounds and sanitizers: Classification, selection of cleaning compounds, handling and storage, precautions, sanitizing methods: thermal, steam, hot water, radiation, HHP, Vacuum/Steam/Vacuum, chemical sanitizers: chlorine, iodine, bromine, quaternary ammonium compounds, acid sanitizers, detergent formulations, iodophores. In plant quality control, design of a clean-in-place(CIP) unit, use of detergents, sterilants, and quality system needed for different size factories (small, medium, national, and international level of business).

UNIT III

Pest and Rodent Control Insect infestation, cockroaches, rodents, birds, use of pesticides, integrated pest management. Sanitary design and construction for food processing plant. Site selection, site preparation, building construction considerations, pest control design, construction materials.

UNIT IV

Water quality and treatment Characteristics of drinking water – physical (temperature, colour, turbidity, taste and odour), chemical (pH, hardness, alkalinity), microbiological (total plate count, E.coli, Streptococcus faecalis), waste disposal – industrial waste, influent, effluent, biological oxygen demand, chemical oxygen demand, tolerance limits for industrial effluent discharged into surface water, water treatment – primary (screening, sedimentation, floatation), secondary (trickling filters, activated sludge method, lagoons), tertiary (chemical coagulation and flocculation process), utilization of waste from food processing industry.

UNIT V

Personal hygiene and sanitary food handling Personal hygiene, employee hygiene, sanitary food handling, role of employee supervision, employee responsibility. Role of GAP, GHP, HACCP in sanitation HACCP, HACCP development, interface with GMP and SSOPs, HACCP principles, organization, implementation and maintenance.

Textbooks:

1. S. Roday, "Food Hygiene and Sanitation". Tata McGraw Hill, 1st Edition, 1998.
2. N. G. Marriott, "Principles of Food Sanitation. Springer", 5th Edition, 2006.
3. Jim Mclauchlin and Christine Little (Eds), "Hobbs Food Poisoning and Food Hygiene". 7th Edition, 2007.

References:

1. Bernard L Bruinsma, "Food Plant Sanitation", Marcell Dekker Inc J Richard Gorham
2. John Troller, "Sanitation in Food Processing", 2nd Edition. Academic Press, 1993

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– IV-I Sem **L T P C**

3 0 0 3

20A52701a) ENTREPRENEURSHIP & INCUBATION (HUMANITIES ELECTIVE II)

Course Objectives:

- To make the student understand about Entrepreneurship
- To enable the student in knowing various sources of generating new ideas in setting up of New enterprise
- To facilitate the student in knowing various sources of finance in starting up of a business
- To impart knowledge about various government sources which provide financial assistance to entrepreneurs/ women entrepreneurs
- To encourage the student in creating and designing business plans

Course Outcomes:

- Understand the concept of Entrepreneurship and challenges in the world of competition.
- Apply the Knowledge in generating ideas for New Ventures.
- Analyze various sources of finance and subsidies to entrepreneur/women Entrepreneurs.
- Evaluate the role of central government and state government in promoting Entrepreneurship.
- Create and design business plan structure through incubations.

UNIT I

Entrepreneurship - Concept, knowledge and skills requirement - Characteristics of successful entrepreneurs - Entrepreneurship process - Factors impacting emergence of entrepreneurship - Differences between Entrepreneur and Intrapreneur - Understanding individual entrepreneurial mindset and personality - Recent trends in Entrepreneurship.

UNIT II

Starting the New Venture - Generating business idea – Sources of new ideas & methods of generating ideas - Opportunity recognition - Feasibility study - Market feasibility, technical/operational feasibility - Financial feasibility - Drawing business plan - Preparing project report - Presenting business plan to investors.

UNIT III

Sources of finance - Various sources of Finance available - Long term sources - Short term sources - Institutional Finance – Commercial Banks, SFC's in India - NBFC's in India - their way of financing in India for small and medium business - Entrepreneurship development programs in India - The entrepreneurial journey- Institutions in aid of entrepreneurship development

UNIT IV

Women Entrepreneurship - Entrepreneurship Development and Government - Role of Central Government and State Government in promoting women Entrepreneurship - Introduction to various incentives, subsidies and grants – Export- oriented Units - Fiscal and Tax concessions available - Women entrepreneurship - Role and importance - Growth of women entrepreneurship in India - Issues & Challenges - Entrepreneurial motivations.

UNIT V

Fundamentals of Business Incubation - Principles and good practices of business incubation- Process of business incubation and the business incubator and how they operate and influence the Type/benefits of incubators - Corporate/educational / institutional incubators - Broader business incubation environment - Pre-Incubation and Post - Incubation process - Idea lab, Business plan structure - Value proposition

Textbooks:

1. D F Kuratko and T V Rao, "Entrepreneurship**"** - A South-Asian Perspective – Cengage Learning, 2012. (For PPT, Case Solutions Faculty may visit : login.cengage.com)
2. Nandan H, " Fundamentals of Entrepreneurship", PHI, 2013

References:

1. Vasant Desai, "Small Scale Industries and Entrepreneurship", Himalaya Publishing 2012.
2. Rajeev Roy "Entrepreneurship", 2nd Edition, Oxford, 2012.
3. B.JanakiramandM.Rizwana‖ "Entrepreneurship Development: Text & Cases", Excel Books, 2011.
4. Stuart Read, Effectual "Entrepreneurship", Routledge, 2013.

E-Resources

1. Entrepreneurship-Through-the-Lens-of-enture Capital
2. http://www.onlinevideolecture.com/?course=mba-programs&subject=entrepreneurship
3. http://nptel.ac.in/courses/122106032/Pdf/7_4.pd
4. http://freevideolectures.com/Course/3514/Economics-/-Management-/-Entrepreneurhip/50

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– III-II Sem **L T P C**

3 0 0 3

(20A52701b) MANAGEMENT SCIENCE
(HUMANITIES ELECTIVE-II)

Course Objectives:

- To provide fundamental knowledge on Management, Administration, Organization & its concepts.
- To make the students understand the role of management in Production
- To impart the concept of HRM in order to have an idea on Recruitment, Selection,Training& Development, job evaluation and Merit rating concepts
- To create awareness on identify Strategic Management areas & the PERT/CPM for better Project Management
- To make the students aware of the contemporary issues in management

Course Outcomes:

- Understand the concepts & principles of management and designs of organization in a practical world
- Apply the knowledge of Work-study principles & Quality Control techniques in industry
- Analyze the concepts of HRM in Recruitment, Selection and Training & Development.
- Evaluate PERT/CPM Techniques for projects of an enterprise and estimate time & cost of project & to analyze the business through SWOT.
- Create Modern technology in management science.

UNITI INTRODUCTION TO MANAGEMENT

Management - Concept and meaning - Nature-Functions - Management as a Science and Art and both. Schools of Management Thought - Taylor's Scientific Theory-Henry Fayol's principles - Eltan Mayo's Human relations - Systems Theory - **Organisational Designs** - Line organization - Line & Staff Organization - Functional Organization - Matrix Organization - Project Organization - Committee form of Organization - Social responsibilities of Management.

UNIT II OPERATIONS MANAGEMENT

Principles and Types of Plant Layout - Methods of Production (Job, batch and Mass Production), Work Study - Statistical Quality Control- Deming's contribution to Quality. **Material Management -** Objectives - Inventory-Functions - Types, Inventory Techniques - EOQ-ABC Analysis - Purchase Procedure and Stores Management - **Marketing Management -** Concept - Meaning - Nature-Functions of Marketing - Marketing Mix - Channels of Distribution - Advertisement and Sales Promotion - Marketing Strategies based on Product Life Cycle.

UNIT III HUMAN RESOURCES MANAGEMENT (HRM)

HRM - Definition and Meaning – Nature - Managerial and Operative functions - Evolution of HRM - Job Analysis - Human Resource Planning(HRP) - Employee Recruitment-Sources of Recruitment - Employee Selection - Process and Tests in Employee Selection - Employee Training and Development - On-the- job & Off-the-job training methods - Performance Appraisal Concept - Methods of Performance Appraisal – Placement - Employee Induction - Wage and Salary Administration

UNIT IV STRATEGIC & PROJECT MANAGEMENT

Definition& Meaning - Setting of Vision - Mission - Goals - Corporate Planning Process - Environmental Scanning - Steps in Strategy Formulation and Implementation - SWOT Analysis - **Project Management -** Network Analysis - Programme Evaluation and Review Technique (PERT) - Critical Path Method (CPM) Identifying Critical Path - Probability of Completing the project within given time - Project Cost- Analysis - Project Crashing (Simple problems).

UNIT V CONTEMPORARY ISSUES IN MANAGEMENT

The concept of Management Information System(MIS) - Materials Requirement Planning (MRP) - Customer Relations Management(CRM) - Total Quality Management (TQM) - Six Sigma Concept - Supply Chain Management(SCM) - Enterprise Resource Planning (ERP) - Performance Management - Business Process Outsourcing (BPO) - Business Process Re-engineering and Bench Marking - Balanced Score Card - Knowledge Management.

Textbooks:

1. A.R Aryasri, “Management Science”, TMH, 2013
2. Stoner, Freeman, Gilbert, Management, Pearson Education, New Delhi, 2012.

References:

1. Koontz &Weihrich, “Essentials of Management”, 6th edition, TMH, 2005.
2. Thomas N.Duening& John M.Ivancevich, “Management Principles and Guidelines”, Biztantra.
3. Kanishka Bedi, “Production and Operations Management”, Oxford University Press, 2004.
4. Samuel C.Certo, “Modern Management”, 9th edition, PHI, 2005

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– III-II Sem

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(20A52701c) ENTERPRISE RESOURCE PLANNING (HUMANITIES ELECTIVE-II)

Course Objectives:

- To provide a contemporary and forward-looking on the theory and practice of Enterprise Resource Planning
- To enable the students in knowing the Advantages of ERP
- To train the students to develop the basic understanding of how ERP enriches the
- Business organizations in achieving a multidimensional growth.
- Impart knowledge about the historical background of BPR
- To aim at preparing the students, technologically competitive and make them ready to self-upgrade with the higher technical skills.

Course Outcomes:

- Understand the basic use of ERP Package and its role in integrating business functions.
- Explain the challenges of ERP system in the organization
- Apply the knowledge in implementing ERP system for business
- Evaluate the role of IT in taking decisions with MIS
- Create reengineered business processes with process redesign

UNITI

Introduction to ERP: Enterprise – An Overview Integrated Management Information, Business Modeling, Integrated Data Model Business Processing Reengineering(BPR), Data Warehousing, Data Mining, On-line Analytical Processing(OLAP), Supply Chain Management (SCM), Customer Relationship Management(CRM),

UNITII

Benefits of ERP: Reduction of Lead-Time, On-time Shipment, Reduction in Cycle Time, Improved Resource Utilization, Better Customer Satisfaction, Improved Supplier Performance, Increased Flexibility, Reduced Quality Costs, Improved Information Accuracy and Design-making Capability

UNITIII

ERP Implementation Lifecycle: Pre-evaluation Screening, Package Evaluation, Project Planning Phase, Gap Analysis, Reengineering, Configuration, Implementation Team Training, Testing, Going Live, End-user Training, Post-implementation (Maintenance mode)

UNITIV

BPR: Historical background: Nature, significance and rationale of business process reengineering (BPR), Fundamentals of BPR. Major issues in process redesign: Business vision and process objectives, Processes to be redesigned, Measuring existing processes,

UNITV

IT in ERP: Role of information technology (IT) and identifying IT levers. Designing and building a prototype of the new process: BPR phases, Relationship between BPR phases. MIS - Management Information System, DSS - Decision Support System, EIS - Executive Information System.

Textbooks:

1. Pankaj Sharma. “Enterprise Resource Planning”. Aph Publishing Corporation, New Delhi, 2004.
2. Alexis Leon, “Enterprise Resource Planning”, IV Edition, Mc.Graw Hill, 2019

References:

1. Marianne Bradford “Modern ERP”, 3rd edition.
2. “ERP making it happen Thomas f. Wallace and Michael
3. Directing the ERP Implementation Michael w pelphrey

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– IV-I Sem

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1	0	2	2

(20A27706) BAKERY PRODUCTS
(Skill Oriented Course-V)

Course Objectives:

- To impart knowledge on bakery products, to manufacture those products

Course Outcomes:

By the end of the course, the students will be able

- Acquire knowledge on practical aspects of producing bakery products.

UNIT I

Bakery products, role of bakery ingredients (major and minor), from hard wheat: bread processes of bread making using straight and sponge, dough methods role of each ingredient, quality control Testing of raw material testing of final product.Quality control evaluation of bakery products, some texture properties and some sensory quality

UNIT II

Baked Products from soft wheat:cookies, crackers, biscuits, cakes: types, ingredients, process. Other bakery products: using hard wheat, pizza, pastry and its types.

PRACTICALS

1. Preparation of bread
2. Preparation of biscuit
3. Evaluation of physical properties of cookies
4. Preparation of sponge cake
5. Preparation of flour-based confectionery
6. Preparation of pizza base
7. Preparation of fruit biscuits
8. Preparation of fruit bread
9. Preparation of buns
10. Preparation of puffs
11. Preparation of cookies
12. Preparation of burger base
13. Preparation of flat bread

Note: Visit to wheat milling industry, visit to bakery unit

OPEN ELECTIVES

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech III-I Sem **L T P C**

3 0 0 3

(20A01505) BUILDING TECHNOLOGY

(Open Elective-I)

Course Objectives:

- To know different types of buildings, principles and planning of the buildings.
- To identify the termite control measure in buildings, and importance of grouping circulation, lighting and ventilation aspects in buildings.
- To know the different modes of vertical transportation in buildings.
- To know the utilization of prefabricated structural elements in buildings.
- To know the importance of acoustics in planning and designing of buildings.

Course Outcomes (CO):

- Understand the principles in planning and design the buildings
- To get different types of buildings, principles and planning of the buildings
- To know the different methods of termite proofing in buildings.
- Know the different methods of vertical transportation in buildings.
- Know the implementation of prefabricated units in buildings and effect of earthquake on buildings.
- Know the importance of acoustics in planning and designing of buildings.

UNIT I

Overview of the course, basic definitions, buildings-types-components-economy and design-principles of planning of buildings and their importance. Definitions and importance of grouping and circulation-lighting and ventilation-consideration of the above aspects during planning of building.

UNIT II

Termite proofing: Inspection-control measures and precautions-lighting protectionof buildings-general principles of design of openings-various types of fire protection measures to be considered while panning a building.

UNIT III

Vertical transportation in a building: Types of vertical transportation-stairs-different forms of stairs-planning of stairs-other modes of vertical transportation –lifts-ramps-escalators.

UNIT IV

Prefabrication systems in residential buildings-walls-openings-cupboards-shelves etc., planning and modules and sizes of components in prefabrication. Planning and designing of residential buildings against the earthquake forces, principles, seismic forces and their effect on buildings.

UNIT V

Acoustics –effect of noise –properties of noise and its measurements, principles of acoustics of building. Sound insulation-importance and measures.

Textbooks:

1. Building construction by Varghese, PHI Learning Private Limited 2nd Edition 2015
2. Building construction by Punmia.B.C, Jain.A.K and Jain.A.K Laxmi Publications 11th edition 2016

Reference Books:

1. National Building Code of India, Bureau of Indian Standards
2. Building construction-Technical teachers training institute, Madras, Tata McGraw Hill.
3. Building construction by S.P.Arora and S.P.BrndraDhanpat Rai and Sons Publications, New Delh 2014 edition

https://nptel.ac.in/courses/105102206
https://nptel.ac.in/courses/105103206

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech III-I Sem

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(20A02505) ELECTRIC VEHICLES

(Open Elective-I)

Course Objectives:

- To get exposed to new technologies of battery electric vehicles, fuel cell electric vehicles
- To get exposed to EV system configuration and parameters
- To know about electro mobility and environmental issues of EVs
- To understand about basic EV propulsion and dynamics
- To understand about fuel cell technologies for EV and HVEs
- To know about basic battery charging and control strategies used in electric vehicles

Course Outcomes:

- Understand and differentiate between conventional and latest trends in Electric Vehicles
- Analyze various EV resources, EV dynamics and Battery charging
- Apply basic concepts of EV to design complete EV system
- Design EV system with various fundamental concepts

UNIT I INTRODUCTION TO EV SYSTEMS AND PARAMETERS

Past, Present and Future EV, EV Concept, EV Technology, State-of-the Art EVs, EV configuration, EV system, Fixed and Variable gearing, single and multiple motor drive, in-wheel drives, EV parameters: Weight, size, force and energy, performance parameters.

UNIT II EV AND ENERGY SOURCES

Electro mobility and the environment, history of Electric power trains, carbon emissions from fuels, green houses and pollutants, comparison of conventional, battery, hybrid and fuel cell electric systems

UNIT III EV PROPULSION AND DYNAMICS

Choice of electric propulsion system, block diagram, concept of EV Motors, single and multi motor configurations, fixed and variable geared transmission, In-wheel motor configuration, classification, Electric motors used in current vehicle applications, Recent EV Motors, Vehicle load factors, vehicle acceleration.

UNIT IV FUEL CELLS

Introduction of fuel cells, basic operation, model, voltage, power and efficiency, power plant system – characteristics, sizing, Example of fuel cell electric vehicle.

Introduction to HEV, brake specific fuel consumption, comparison of series, series-parallel hybrid systems, examples

UNIT V BATTERY CHARGING AND CONTROL

Battery charging: Basic requirements, charger architecture, charger functions, wireless charging, power factor correction.

Control: Introduction, modelling of electromechanical system, feedback controller design approach, PI controllers designing, torque-loop, speed control loop compensation, acceleration of battery electric vehicle

Textbooks:

1. C.C Chan, K.T Chau: Modern Electric Vehicle Technology, Oxford University Press Inc., New York 2001.
2. James Larminie, John Lowry, Electric Vehicle Technology Explained, Wiley, 2003.

Reference Books:

1. Electric and Hybrid Vehicles Design Fundamentals, Iqbal Husain, CRC Press 2005.
2. Ali Emadi, Advanced Electric Drive Vehicles, CRC Press, 2015.

Online Learning Resources: 1. https://onlinecourses.nptel.ac.in/noc22_ee53/preview

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech III-I Sem

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(20A03505) 3D PRINTING TECHNOLOGY
(Open Elective-I)

Course Objectives:

- Familiarize techniques for processing of CAD models for rapid prototyping.
- Explain fundamentals of rapid prototyping techniques.
- Demonstrate appropriate tooling for rapid prototyping process.
- Focus Rapid prototyping techniques for reverse engineering.
- Train Various Pre – Processing, Processing and Post Processing errors in RP Processes.

Course Outcomes:

- Use techniques for processing of CAD models for rapid prototyping.

- Understand and apply fundamentals of rapid prototyping techniques.
- Use appropriate tooling for rapid prototyping process.
- Use rapid prototyping techniques for reverse engineering.
- Identify Various Pre – Processing, Processing and Post Processing errors in RP processes.

UNIT I Introduction to 3D Printing

Introduction to Prototyping, Traditional Prototyping Vs. Rapid Prototyping (RP), Need for time compression in product development, Usage of RP parts, Generic RP process, Distinction between RP and CNC, other related technologies, Classification of RP.

UNIT II Solid and Liquid Based RP Systems

Working Principle, Materials, Advantages, Limitations and Applicationsof Fusion Deposition Modelling (FDM), Laminated Object Manufacturing (LOM), Stereo lithography (SLA), Direct Light Projection System (DLP) and Solid Ground Curing (SGC).

UNIT III Powder Based & Other RP Systems

Powder Based RP Systems: Working Principle,Materials, Advantages, Limitations and Applications of Selective Laser Sintering (SLS), Direct Metal Laser Sintering (DMLS), Laser Engineered Net Shaping (LENS) and Electron Beam Melting (EBM).

Other RP Systems: Working Principle,Materials, Advantages, Limitations and Applications of Three Dimensional Printing (3DP), Ballastic Particle Manufacturing (BPM) and Shape Deposition Manufacturing (SDM).

UNIT IV Rapid Tooling & Reverse Engineering

Rapid Tooling: Conventional Tooling Vs. Rapid Tooling, Classification of Rapid Tooling, Direct and Indirect Tooling Methods, Soft and Hard Tooling methods.

Reverse Engineering (RE): Meaning, Use, RE – The Generic Process, Phases of RE Scanning, Contact Scanners and Noncontact Scanners, Point Processing, Application Geometric Model, Development.

UNIT V Errors in 3D Printing and Applications:

Pre-processing, processing and post-processing errors, Part building errors in SLA, SLS, etc.

Software: Need for software, MIMICS, Magics, SurgiGuide, 3-matic, 3D-Doctor, Simplant, Velocity2, VoXim, Solid View, 3DView, etc., software, Preparation of CAD models, Problems with STL files, STL file manipulation, RP data formats: SLC, CLI, RPI, LEAF, IGES, HP/GL, CT, STEP.

Applications: Design, Engineering Analysis and planning applications, Rapid Tooling, Reverse Engineering, Medical Applications of RP.

Textbooks:

1. Chee Kai Chua and Kah Fai Leong, "3D Printing and Additive Manufacturing Principles and Applications" 5/e, World Scientific Publications, 2017.
2. Ian Gibson, David W Rosen, Brent Stucker, "Additive Manufacturing Technologies: 3D Printing, Rapid Prototyping, and Direct Digital Manufacturing", Springer, 2/e, 2010.

Reference Books:

1. Frank W.Liou, "Rapid Prototyping & Engineering Applications", CRC Press, Taylor & Francis Group, 2011.
2. Rafiq Noorani, **"**Rapid Prototyping: Principles and Applications in Manufacturing", John Wiley&Sons, 2006.

Online Learning Resources:

- NPTEL Course on Rapid Manufacturing.
- https://nptel.ac.in/courses/112/104/112104265/
- https://www.hubs.com/knowledge-base/introduction-fdm-3d-printing/
- https://slideplayer.com/slide/6927137/

- https://www.mdpi.com/2073-4360/12/6/1334
- https://www.centropiaggio.unipi.it/sites/default/files/course/material/2013-11-29%20-%20FDM.pdf
- https://lecturenotes.in/subject/197
- https://www.cet.edu.in/noticefiles/258_Lecture%20Notes%20on%20RP-ilovepdf-compressed.pdf
- https://www.vssut.ac.in/lecture_notes/lecture1517967201.pdf
- https://www.youtube.com/watch?v=NkC8TNts4B4

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech III-I Sem

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(20A04505) DIGITAL ELECTRONICS
(Open Elective Course- I)

Course Objectives:

- To provide the fundamental concepts associated with the digital logic and circuit design.
- To introduce the basic concepts and laws involved in the Boolean algebra and logic families and digital circuits.
- To familiarize with the different number systems, logic gates, and combinational and sequential circuits, memory elements utilized in the different digital circuits and systems.
- To introduce different digital logic families

Course Outcomes:

- Become familiar with the Boolean algebra, logic gates, logical variables, the truth table, number systems, codes, and their conversion from to others
- Learn the minimization techniques to simply the hardware requirements of digital circuits, implement it, design and apply for real time digital systems
- Understand the working mechanism and design guidelines of different combinational, sequential circuits, memory elements and their role in the digital system design.
- Understand different logic families and use the best combination of ICs during the design of a digital system

UNIT 1

DIGITAL FUNDAMENTALS: Number Systems - Decimal, binary, octal, Hexadecimal,1's and 2's complements,Codes - Binary, BCD, Excess 3, Gray, Alphanumeric codes, Booleantheorems. Logic gates: Universal gates, Sum of products and product of sums, Minterms and Maxterms, Karnaugh map Minimization.

UNIT II

COMBINATIONAL CIRCUITS: Half and Full Adders, Half and FullSubtractors, Binary Parallel Adder Carry look ahead Adder, BCD 'Adder, Multiplexer,Demultiplexer, MagniudeComparator, Decoder, Encoder, Priority Encoder.

UNIT III

SYNCHRONOUS SEQUENTIAL CIRCUITS: Flip flops - SR, JK, T, D, Master/Slave FF- operation and excitation tables, Triggering of FF, conversion of FF. Counters- Ripple Counters, Ring Counters, Shift registers, Universal Shift Register.

UNIT IV

MEMORY DEVICES: Basic memory structure - ROM, PROM, EPROM, EEPROM, EAPROM, RAM, Static and dynamic RAM.Programmable Logic Devices: Programmable Logic Array (PLA), Programmable Array Logic (PAL), Field Programmable Gate Arrays (FPGA).

UNIT V

Digital Logic Families: Logic levels,propagation delay, power dissipation, fan-out and fan-in, noise margin, RTL, TTL, ECL, CMOS.

Textbooks:

1. Modern Digital Electronics(Edition III) : R. P. Jarn; TMH
2. Digital Fundamentals: Thomas I. Floyd
3. Digital circuits and design: S. Salivahanan, and S. Anvzzhagan

References:

1. Digital Integrated Electronics: Taub & Schilling; MGH
2. Digital Design: Morris Mano; PHI.Course

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech III-I Sem **L T P C**

3 0 0 3

(20A05505a) JAVA PROGRAMMING

(Open Elective Course – I)

Course Objectives:

- To understand object-oriented concepts and problem-solving techniques
- To obtain knowledge about the principles of inheritance and polymorphism
- To implement the concept of packages, interfaces, exception handling and concurrency mechanism.
- To design the GUIs using applets and swing controls.
- To understand the Java Database Connectivity Architecture

Course Outcomes:

- Solve real-world problems using OOP techniques.
- Apply code reusability through inheritance, packages and interfaces
- Solve problems using java collection framework and I/O classes.
- Develop applications by using parallel streams for better performance and develop applets for web applications.
- Build GUIs and handle events generated by user interactions and Use the JDBC API to access the database.

UNIT I Introduction

Introduction to Object Oriented Programming, The History and Evolution of Java, Introduction to Classes, Objects, Methods, Constructors, this keyword, Garbage Collection, Data Types, Variables, Type Conversion and Casting, Arrays, Operators, Control Statements, Method Overloading, Constructor Overloading, Parameter Passing, Recursion, String Class and String handling methods

UNIT II Inheritance, Packages, Interfaces

Inheritance: Basics, Using Super, Creating Multilevel hierarchy, Method overriding, Dynamic Method Dispatch, Using Abstract classes, Using final with inheritance, Object class,

Packages: Basics, Finding packages and CLASSPATH, Access Protection, Importing packages.

Interfaces: Definition, Implementing Interfaces, Extending Interfaces, Nested Interfaces, Applying Interfaces, Variables in Interfaces.

UNIT III Exception handling, Stream based I/O

Exception handling - Fundamentals, Exception types, Uncaught exceptions, using try and catch, multiple catch clauses, nested try statements, throw, throws and finally, built-in exceptions, creating own exception subclasses.

Stream based I/O (java.io) – The Stream Classes-Byte streams and Character streams, Reading console Input and Writing Console Output, File class, Reading and Writing Files, Random access file operations, The Console class, Serialization, Enumerations, Autoboxing, Generics.

UNIT IV Multithreading, The Collections Framework

Multithreading: The Java thread model, creating threads, Thread priorities, Synchronizing threads, Interthread communication.

The Collections Framework (java.util): Collections overview, Collection Interfaces, The Collectionclasses-Array List, Linked List, Hash Set, Tree Set, Priority Queue, Array Deque. Hashtable, Properties, Stack, Vector, String Tokenizer, Bit Set, Date, Calendar, Random, Formatter, Scanner.

UNIT V Applet, GUI Programming with Swings, Accessing Databases with JDBC

Applet: Basics, Architecture, Applet Skeleton, requesting repainting, using the status window, passing parameters to applets

GUI Programming with Swings – The origin and design philosophy of swing, components and containers, layout managers, event handling, using a push button, jtextfield, jlabel and image icon, the swing buttons, jtext field, jscrollpane, jlist, jcombobox, trees, jtable, An overview of jmenubar, jmenu and jmenuitem,

creating a main menu, show message dialog, show confirmdialog, show input dialog, show option dialog, jdialog, create a modeless dialog.
Accessing Databases with JDBC:
Types of Drivers, JDBC Architecture, JDBC classes and Interfaces, Basic steps in developing JDBC applications, Creating a new database and table with JDBC.

Textbooks:

1. Java The complete reference, 9th edition, Herbert Schildt, McGraw Hill Education (India) Pvt. Ltd.
2. Java How to Program, 10th Edition, Paul Dietel, Harvey Dietel, Pearson Education.

Reference Books:

1. Understanding Object-Oriented Programming with Java, updated edition, T. Budd, Pearson Education.
2. Core Java Volume – 1 Fundamentals, Cay S. Horstmann, Pearson Education.
3. Java Programming for core and advanced learners, Sagayaraj, Dennis, Karthik andGajalakshmi, University Press
4. Introduction to Java programming, Y. Daniel Liang, Pearson Education.
5. Object Oriented Programming through Java, P. Radha Krishna, University Press.
6. Programming in Java, S. Malhotra, S. Chaudhary, 2nd edition, Oxford Univ. Press.
7. Java Programming and Object-oriented Application Development, R.A. Johnson, Cengage Learning.

Online Learning Resources:

https://www.w3schools.com/java/java_oop.asp
http://peterindia.net/JavaFiles.html

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech III-I Sem

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(20A05502T) ARTIFICIAL INTELLIGENCE
Open Elective Course - I

Course Objectives:

This course is designed to:

- Introduce Artificial Intelligence
- Teach about the machine learning environment
- Present the searching Technique for Problem Solving
- Introduce Natural Language Processing and Robotics

Course Outcomes:

After completion of the course, students will be able to

- Apply searching techniques for solving a problem
- Design Intelligent Agents
- Develop Natural Language Interface for Machines
- Design mini robots
- Summarize past, present and future of Artificial Intelligence

UNIT I **Introduction** Lecture 9Hrs

Introduction: What is AI, Foundations of AI, History of AI, The State of Art.

Intelligent Agents: Agents and Environments, Good Behaviour: The Concept of Rationality, The Nature of Environments, The Structure of Agents.

UNIT II **Solving Problems by searching** Lecture 9 Hrs

Problem Solving Agents, Example problems, Searching for Solutions, Uninformed Search Strategies, Informed search strategies, Heuristic Functions, Beyond Classical Search: Local Search Algorithms and Optimization Problems, Local Search in Continues Spaces, Searching with Nondeterministic Actions, Searching with partial observations, online search agents and unknown environments.

UNIT III **Reinforcement Learning & Natural Language Processing** Lecture 8Hrs

Reinforcement Learning: Introduction, Passive Reinforcement Learning, Active Reinforcement Learning, Generalization in Reinforcement Learning, Policy Search, applications of RL

Natural Language Processing: Language Models, Text Classification, Information Retrieval, Information Extraction.

UNIT IV **Natural Language for Communication** Lecture 8 Hrs

Natural Language for Communication: Phrase structure grammars, Syntactic Analysis, Augmented Grammars and semantic Interpretation, Machine Translation, Speech Recognition

Perception: Image Formation, Early Image Processing Operations, Object Recognition by appearance, Reconstructing the 3D World, Object Recognition from Structural information, Using Vision.

UNIT V **Robotics** Lecture 10Hrs

Robotics: Introduction, Robot Hardware, Robotic Perception, planning to move, planning uncertain movements, Moving, Robotic software architectures, application domains

Philosophical foundations: Weak AI, Strong AI, Ethics and Risks of AI, Agent Components, Agent Architectures, Are we going in the right direction, What if AI does succeed.

Textbooks:

1. Stuart J.Russell, Peter Norvig, "Artificial Intelligence A Modern Approach", 3rd Edition, Pearson Education, 2019.

Reference Books:

1. Nilsson, Nils J., and Nils Johan Nilsson. Artificial intelligence: a new synthesis. Morgan Kaufmann, 1998.
2. Johnson, Benny G., Fred Phillips, and Linda G. Chase. "An intelligent tutoring system for the accounting cycle: Enhancing textbook homework with artificial intelligence." Journal of Accounting Education 27.1 (2009): 30-39.

Online Learning Resources:

http://peterindia.net/AILinks.html
http://nptel.ac.in/courses/106106139/
https://nptel.ac.in/courses/106/105/106105152/

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech III-I Sem **L T P C**
3 0 0 3

(20A12502) MOBILE APPLICATION DEVELOPMENT USINGANDROID
(Open Elective-I)

Course Objectives:

- Facilitate students to understand android SDK.
- Help students to gain a basic understanding of Android application development.
- Inculcate working knowledge of Android Studio development tool.

Course Outcomes:

- Identify various concepts of mobile programming that make it unique from programming for other platforms.
- Evaluate mobile applications on their design pros and cons.
- Utilize rapid prototyping techniques to design and develop sophisticated mobile interfaces.
- Develop mobile applications for the Android operating system that use basic and advanced phone features.
- Demonstrate the deployment of applications to the Android marketplace for distribution.

UNIT I **Introduction and Mobile User Interface Design**

Introduction to Android: The Android Platform, Android SDK, Android Studio Installation, Android Installation, building you First Android application, Understanding Anatomy of Android Application, Android Manifest file.

UNIT II **Activities, Intents and Android User Interface**

Android Application Design Essentials: Anatomy of an Android applications, Android terminologies, Application Context, Activities, Services, Intents, Receiving and Broadcasting Intents, Android Manifest File and its common settings, Using Intent Filter, Permissions

UNIT III **Advanced User Interface and Data Persistence**

Android User Interface Design Essentials: User Interface Screen elements, Designing User Interfaces with Layouts, Drawing and Working with Animation.

UNIT IV **Android Services, Publishing Android Applications**

Testing Android applications, Publishing Android application, Using Android preferences, Managing Application resources in a hierarchy, working with different types of resources.

UNIT V **Android Databases**

Using Common Android APIs: Using Android Data and Storage APIs, managing data using SQLite, Sharing Data between Applications with Content Providers, Using Android Networking APIs, Using Android Web APIs, Using Android Telephony APIs, Deploying Android Application to the World.

Textbooks:

1. Lauren Darcey and Shane Conder, “Android Wireless Application Development”, Pearson Education, 2nd ed. (2011).
2. Jeff McWherter and Scott Gowell, "Professional Mobile Application Development," Wiley India, FirstEdition,2012.

Reference Books:

1. Reto Meier, “Professional Android 2 Application Development”, Wiley India Pvt Ltd
2. Mark L Murphy, “Beginning Android”, Wiley India Pvt Ltd
3. Android Application Development All in one for Dummies by Barry Burd, Edition: I

Online Learning Resources:

1. https://developer.android.com/

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech III-I Sem

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(20A05505a) JAVA PROGRAMMING

(Open Elective Course – I)

Course Objectives:

- To understand object-oriented concepts and problem-solving techniques
- To obtain knowledge about the principles of inheritance and polymorphism
- To implement the concept of packages, interfaces, exception handling and concurrency mechanism.
- To design the GUIs using applets and swing controls.
- To understand the Java Database Connectivity Architecture

Course Outcomes:

- Solve real-world problems using OOP techniques.
- Apply code reusability through inheritance, packages and interfaces
- Solve problems using java collection framework and I/O classes.
- Develop applications by using parallel streams for better performance and develop applets for web applications.
- Build GUIs and handle events generated by user interactions and Use the JDBC API to access the database.

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Online Learning Resources:

https://www.w3schools.com/java/java_oop.asp

http://peterindia.net/JavaFiles.html

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech III-I Sem

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(20A05602T)ARTIFICIAL INTELLIGENCE
Open Elective Course - I

Course Objectives:

This course is designed to:

- Introduce Artificial Intelligence
- Teach about the machine learning environment
- Present the searching Technique for Problem Solving
- Introduce Natural Language Processing and Robotics

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- Design mini robots
- Summarize past, present and future of Artificial Intelligence

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Robotics: Introduction, Robot Hardware, Robotic Perception, planning to move, planning uncertain movements, Moving, Robotic software architectures, application domains

Philosophical foundations: Weak AI, Strong AI, Ethics and Risks of AI, Agent Components, Agent Architectures, Are we going in the right direction, What if AI does succeed.

Textbooks:

2. Stuart J.Russell, Peter Norvig, "Artificial Intelligence A Modern Approach", 3rd Edition, Pearson Education, 2019.

Reference Books:

3. Nilsson, Nils J., and Nils Johan Nilsson. Artificial intelligence: a new synthesis. Morgan Kaufmann, 1998.

4. Johnson, Benny G., Fred Phillips, and Linda G. Chase. "An intelligent tutoring system for the accounting cycle: Enhancing textbook homework with artificial intelligence." Journal of Accounting Education 27.1 (2009): 30-39.

Online Learning Resources:

http://peterindia.net/AILinks.html

http://nptel.ac.in/courses/106106139/

https://nptel.ac.in/courses/106/105/106105152/

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech III-I Sem **L T P C**

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(20A12502) MOBILE APPLICATION DEVELOPMENT USINGANDROID

(Open Elective-I)

Course Objectives:

- Facilitate students to understand android SDK.
- Help students to gain a basic understanding of Android application development.
- Inculcate working knowledge of Android Studio development tool.

Course Outcomes:

- Identify various concepts of mobile programming that make it unique from programming for other platforms.
- Evaluate mobile applications on their design pros and cons.
- Utilize rapid prototyping techniques to design and develop sophisticated mobile interfaces.
- Develop mobile applications for the Android operating system that use basic and advanced phone features.
- Demonstrate the deployment of applications to the Android marketplace for distribution.

UNIT I **Introduction and Mobile User Interface Design**

Introduction to Android: The Android Platform, Android SDK, Android Studio Installation, Android Installation, building you First Android application, Understanding Anatomy of Android Application, Android Manifest file.

UNIT II **Activities, Intents and Android User Interface**

Android Application Design Essentials: Anatomy of an Android applications, Android terminologies, Application Context, Activities, Services, Intents, Receiving and Broadcasting Intents, Android Manifest File and its common settings, Using Intent Filter, Permissions

UNIT III **Advanced User Interface and Data Persistence**

Android User Interface Design Essentials: User Interface Screen elements, Designing User Interfaces with Layouts, Drawing and Working with Animation.

UNIT IV **Android Services, Publishing Android Applications**

Testing Android applications, Publishing Android application, Using Android preferences, Managing Application resources in a hierarchy, working with different types of resources.

UNIT V **Android Databases**

Using Common Android APIs: Using Android Data and Storage APIs, managing data using SQLite, Sharing Data between Applications with Content Providers, Using Android Networking APIs, Using Android Web APIs, Using Android Telephony APIs, Deploying Android Application to the World.

Textbooks:

3. Lauren Darcey and Shane Conder, “Android Wireless Application Development”, Pearson Education, 2nd ed. (2011).
4. Jeff McWherter and Scott Gowell, "Professional Mobile Application Development," Wiley India, FirstEdition,2012.

Reference Books:

4. Reto Meier, “Professional Android 2 Application Development”, Wiley India Pvt Ltd
5. Mark L Murphy, “Beginning Android”, Wiley India Pvt Ltd
6. Android Application Development All in one for Dummies by Barry Burd, Edition: I

Online Learning Resources:

2. https://developer.android.com/

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech III-I Sem

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(20A54501) OPTIMIZATION TECHNIQUES

(Open Elective- I)

Course Objectives:

This course enables the students to classify and formulate real-life problem for modeling as optimization problem, solving and applying for decision making.

Course Outcomes: Student will be able to

- formulate a linear programming problem and solve it by various methods.
- give an optimal solution in assignment jobs, give transportation of items from sources to destinations.
- identify strategies in a game for optimal profit.
- implement project planning.

UNIT I

Introduction to operational research-Linear programming problems (LPP)-Graphical method-Simplex method-Big M Method-Dual simplex method.

UNIT II

Transportation problems- assignment problems-Game theory.

UNIT III

CPM and PERT –Network diagram-Events and activities-Project Planning-Reducing critical events and activities-Critical path calculations.

UNIT IV

Sequencing Problems-Replacement problems-Capital equipment- Discounting costs- Group replacement.

UNIT V

Inventory models-various costs- Deterministic inventory models-Economic lot size-Stochastic inventory models- Single period inventory models with shortage cost.

Textbooks:

1. Operations Research , S.D. Sharma.
2. Operations Research, An Introduction, Hamdy A. Taha, Pearson publishers.
3. Operations Research, Nita H Shah, Ravi M Gor, Hardik Soni, PHI publishers

Reference Books:

1. Problems on Operations Research, Er. Prem kumargupta, Dr.D.S. Hira, Chand publishers
2. Operations Research, CB Gupta, PK Dwivedi, Sunil kumaryadav

Online Learning Resources:

https://nptel.ac.in/content/storage2/courses/105108127/pdf/Module_1/M1L2slides.pdf

https://slideplayer.com/slide/7790901/

https://www.ime.unicamp.br/~andreani/MS515/capitulo12.pdf

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech III-I Sem

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(20A56501) MATERIALS CHARACTERIZATION TECHNIQUES
(Open Elective- I)

Course Objectives:

- To provide an exposure to different characterization techniques.
- To enlighten the basic principles and analysis of different spectroscopic techniques.
- To explain the basic principle of Scanning electron microscope along with its limitations and applications.
- To identify the Resolving power and Magnification of Transmission electron microscope and its applications.
- To educate the uses of advanced electric and magnetic instruments for characterization.

Course Outcomes: At the end of the course the student will be able

- To explain the structural analysis by X-ray diffraction.
- To understand the morphology of different materials using SEM and TEM.
- To recognize basic principles of various spectroscopic techniques.
- To study the electric and magnetic properties of the materials.
- To make out which technique can be used to analyse a material

UNIT I

Structure analysis by Powder X-Ray Diffraction: Introduction, Bragg's law of diffraction, Intensity of Diffracted beams, Factors affecting Diffraction, Intensities, Structure of polycrystalline Aggregates, Determination of crystal structure, Crystallite size by Scherrer and Williamson-Hall (W-H) Methods, Small angle X-ray scattering (SAXS) (in brief).

UNIT II

Microscopy technique -1 –Scanning Electron Microscopy (SEM)

Introduction, Principle, Construction and working principle of Scanning Electron Microscopy, Specimen preparation, Different types of modes used (Secondary Electron and Backscatter Electron), Advantages, limitations and applications of SEM.

UNIT III

Microscopy Technique -2 - Transmission Electron Microscopy (TEM): Construction and Working principle, Resolving power and Magnification, Bright and dark fields, Diffraction and image formation, Specimen preparation, Selected Area Diffraction, Applications of Transmission Electron Microscopy, Difference between SEM and TEM, Advantage and Limitations of Transmission Electron Microscopy.

UNIT IV

Spectroscopy techniques – Principle, Experimental arrangement, Analysis and advantages of the spectroscopic techniques – (i) UV-Visible spectroscopy (ii) Raman Spectroscopy, (iii) Fourier Transform infrared (FTIR) spectroscopy, (iv) X-ray photoelectron spectroscopy (XPS).

UNIT V

Electrical & Magnetic Characterization techniques: Electrical Properties analysis techniques (DC conductivity, AC conductivity) Activation Energy, Effect of Magnetic field on the electrical properties (Hall Effect). Magnetization measurement by induction method, Vibrating sample Magnetometer (VSM) and SQUID.

Textbooks:

1. Material Characterization: Introduction to Microscopic and Spectroscopic Methods –Yang Leng – John Wiley & Sons (Asia) Pvt. Ltd. 2008

2. Handbook of Materials Characterization -by Sharma S. K. - Springer

References:1. Fundamentals of Molecular Spectroscopy – IV Ed. – Colin Neville Banwell and Elaine M. McCash, Tata McGraw-Hill, 2008.

2. Elements of X-ray diffraction – Bernard Dennis Cullity& Stuart R Stocks, Prentice Hall, 2001

3. Materials Characterization: Introduction to Microscopic and Spectroscopic Methods-Yang Leng- John Wiley & Sons4. Characterization of Materials 2nd Edition, 3 Volumes-Kaufmann E N -John Wiley (Bp)

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech III-I Sem

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(20A51501) CHEMISTRY OF ENERGY MATERIALS
(Open Elective- I)

Course Objectives:

- To make the student understand basic electrochemical principles such as standard electrode potentials, emf and applications of electrochemical principles in the design of batteries.
- To understand the basic concepts of processing and limitations of fossil fuels and Fuel cells & their applications.
- To impart knowledge to the students about fundamental concepts of hydrogen storage in different materials and liquification method
- Necessasity of harnessing alternate energy resources such as solar energy and its basic concepts.
- To understand and apply the basics of calculations related to material and energy flow in the processes.

Course Outcomes:

- Ability to perform simultaneous material and energy balances.
- Student learn about various electrochemical and energy systems
- Knowledge of solid, liquid and gaseous fuels
- To know the energy demand of world, nation and available resources to fulfill the demand
- To know about the conventional energy resources and their effective utilization
- To acquire the knowledge of modern energy conversion technologies
- To be able to understand and perform the various characterization techniques of fuels
- To be able to identify available nonconventional (renewable) energy resources and techniques to utilize them effectively

UNIT I: Electrochemical Systems: Galvanic cell, standard electrode potential, application of EMF, electrical double layer, dipole moments, polarization, Batteries-Lead-acid and Lithium ion batterie**s.**

UNIT II: Fuel Cells: Fuel cell working principle, Classification of fuel cells, Polymer electrolyte membrane (PEM) fuel cells, Solid-oxide fuel cells (SOFC), Fuel cell efficiency, Basic design of fuel cell,.

UNIT III: Hydrogen Storage: Hydrogen Storage, Chemical and Physical methods of hydrogen storage, Hydrogen Storage in metal hydrides, metal organic frame works (MOF), Carbon structures, metal oxide porous structures, hydrogel storage by high pressure methods. Liquifaction method.

UNIT IV:Solar Energy: Solar energy introduction and prospects, photo voltaic (PV) technology, concentrated solar power (CSP), Solar Fuels, Solar cells.

UNIT V: Photo and Photo electrochemical Conversions: Photochemical cells and applications of photochemical reactions, specificity of photo electrochemical cell, advantage of photoelectron catalytic conversions.

References:

1. Physical chemistry by Ira N. Levine
2. Essentials of Physical Chemistry, Bahl and Bahl and Tuli.
3. Inorganic Chemistry, Silver and Atkins
4. Fuel Cell Hand Book 7th Edition, by US Department of Energy (EG&G technical services and corporation)
5. Hand book of solar energy and applications by Arvind Tiwari and Shyam.
6. Solar energy fundamental, technology and systems by Klaus Jagar et.al.
7. Hydrogen storage by Levine Klebonoff

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech IV-I Sem

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(20A01605) ENVIRONMENTAL ECONOMICS

(Open Elective Course - II)

Course Objectives:

- To impart knowledge on sustainable development and economics of energy
- To teach regarding environmental degradation and economic analysis of degradation
- To inculcate the knowledge of economics of pollution and their management
- To demonstrate the understanding of cost benefit analysis of environmental resources
- To make the students to understand principles of economics of biodiversity

Course Outcomes :

After the completion of the course, the students will be able to know

- The information on sustainable development and economics of energy
- The information regarding environmental degradation and economic analysis of degradation
- The identification of economics of pollution and their management
- The cost benefit analysis of environmental resources
- The principles of economics of biodiversity

UNIT I

Sustainable Development: Introduction to sustainable development - Economy-Environment inter-linkages - Meaning of sustainable development - Limits to growth and the environmental Kuznets curve – The sustainability debate - Issues of energy and the economics of energy – Nonrenewable energy, scarcity, optimal resources, backstop technology, property research, externalities, and the conversion of uncertainty.

UNIT II

Environmental Degradation: Economic significance and causes of environmental degradation - The concepts of policy failure, externality and market failure - Economic analysis of environmental degradation – Equi –marginal principle.

UNIT - III

Economics of Pollution: Economics of Pollution - Economics of optimal pollution, regulation, monitoring and enforcement - Managing pollution using existing markets: Bargaining solutions – Managing pollution through market intervention: Taxes, subsidies and permits.

UNIT IV

Cost – Benefit Analysis: Economic value of environmental resources and environmental damage - Concept of Total Economic Value - Alternative approaches to valuation – Cost-benefit analysis and discounting.

UNIT V

Economics of biodiversity: Economics of biodiversity conservation - Valuing individual species and diversity of species -Policy responses at national and international levels. Economics of Climate Change – stern Report

Textbooks:

1. An Introduction to Environmental Economics by N. Hanley, J. Shogren and B. White Oxford University Press.(2001)

2. Blueprint for a Green Economy by D.W. Pearce, A. Markandya and E.B. Barbier Earthscan, London.(1989)

Reference Books:

1. Environmental Economics: An Elementary Introduction by R.K. Turner, D.W. Pearce and I. Bateman Harvester Wheatsheaft, London. (1994),

2. Economics of Natural Resources and the Environment by D.W. Pearce and R.K. Turner Harvester Wheat sheaf, London. (1990),

3. Environmental and Resource Economics: An Introduction by Michael S. Common and Michael Stuart 2nd Edition, Harlow: Longman.(1996),

4. Natural Resource and Environmental Economics by Roger Perman, Michael Common, Yue Ma and James Mc Gilvray 3rd Edition, Pearson Education.(2003),

Online Learning Resources:

https://nptel.ac.in/courses/109107171

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech III-II Sem

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(20A02605) SMART ELECTRIC GRID
(Open Elective Course-II)

Course Objectives:

- Understand recent trends in grids, smart grid architecture and technologies
- Analyze smart substations
- Apply the concepts to design smart transmission systems
- Apply the concepts to design smart distribution systems

Course Outcomes:

- Understand trends in Smart grids, needs and roles of Smart substations
- Design and Analyze Smart Transmission systems
- Design and Analyze Smart Distribution systems
- Analyze SCADA and DSCADA systems in practical working environment

UNIT I INTRODUCTION TO SMART GRID

Working definitions of Smart Grid and Associated Concepts – Smart Grid Functions – Traditional Power Grid and Smart Grid – New Technologies for Smart Grid – Advantages – Indian Smart Grid – Key Challenges for Smart Grid

UNIT II SMART GRID TECHNOLOGIES

Characteristics of Smart grid, Micro grids, Definitions, Drives, benefits, types of Micro grid, building blocks, Renewable energy resources, needs in smart grid, integration impact, integration standards, Load frequency control, reactive power control, case studies and test beds

UNIT III SMART SUBSTATIONS

Protection, Monitoring and control devices, sensors, SCADA, Master stations, Remote terminal unit, interoperability and IEC 61850, Process level, Bay level, Station level, Benefits, role of substations in smart grid, Volt/VAR control equipment inside substation

UNIT IV SMART TRANSMISSION SYSTEMS

Energy Management systems, History, current technology, EMS for the smart grid, Synchro Phasor Measurement Units (PMUs), Wide Area Monitoring Systems (WAMS), protection & Control (WAMPC), needs in smart grid, Role of WAMPC smart grid, Drivers and benefits, Role of transmission systems in smart grid

UNIT V SMART DISTRIBUTION SYSTEMS

DMS, DSCADA, trends in DSCADA and control, current and advanced DMSs, Voltage fluctuations, effect of voltage on customer load, Drivers, objectives and benefits, voltage-VAR control, VAR control equipment on distribution feeders, implementation and optimization, FDIR - Fault Detection

Isolation and Service restoration (FDIR),faults, objectives and benefits, equipment, implementation

Textbooks:

1. Stuart Borlase, Smart Grids - Infrastructure, Technology and Solutions, CRC Press, 1e, 2013
2. Gil Masters, Renewable and Efficient Electric Power System, Wiley–IEEE Press, 2e, 2013.

Reference Books:

1. A.G. Phadke and J.S. Thorp, Synchronized Phasor Measurements and their Applications, Springer Edition, 2e, 2017.
2. T. Ackermann, Wind Power in Power Systems, Hoboken, NJ, USA, John Wiley, 2e, 2012.

Online Learning Resources:

1. https://onlinecourses.nptel.ac.in/noc22_ee82/preview

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech IV-I Sem

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(20A03605c) INTRODCUTION TO ROBOTICS
(Open Elective-II)

Course Objectives:

- Learn the fundamental concepts of industrial robotic technology.
- Apply the basic mathematics to calculate kinematic and dynamic forces in robot manipulator.
- Understand the robot controlling and programming methods.
- Describe concept of robot vision system

Course Outcomes:

After completing the course, the student will be able to,

- Explain fundamentals of Robots
- Apply kinematics and differential motions and velocities
- Demonstrate control of manipulators
- Understand robot vision
- Develop robot cell design and programming

UNIT I Fundamentals of Robots

Introduction, definition, classification and history of robotics, robot characteristics and precision of motion, advantages, disadvantages and applications of robots. Introduction to matrix representation of a point in a space a vector in space, a frame in space, Homogeneous transformation matrices, representation of a pure translation, pure rotation about an axis.

UNIT II Kinematics, Differential motions and velocities of robot

Kinematics of robot: Forward and inverse kinematics of robots- forward and inverse kinematic equations for position and orientation, Denavit-Hartenberg(D-H) representation of forward kinematic equations of robots, the inverse kinematic of robots, degeneracy and dexterity, simple problems with D-H representation.

Differential motions and Velocities: Introduction, differential relationship, Jacobian, differential motions of a frame-translations, rotation, rotating about a general axis, differential transformations of a frame. Differential changes between frames, differential motions of a robot and its hand frame, calculation of Jacobian, relation between Jacobian and the differential operator, Inverse Jacobian.

UNIT III Control of Manipulators

Open- and close-loop control, the manipulator control problem, linear control schemes, characteristics of second-order linear systems, linear second-order SISO model of a manipulator joint, joint actuators, partitioned PD control scheme, PID control Scheme, computer Torque control, force control of robotic manipulators, description of force-control tasks, force control strategies, hybrid position/force control, impedance force/torque control.

UNIT IV Robot Vision

Introduction, architecture of robotic vision system, image processing, image acquisition camera, image enhancement, image segmentation, imaging transformation, Camera transformation and calibrations, industrial applications of robot vision.

UNIT V Robot Cell Design and Programming

Robot cell layouts-Robot centred cell, In-line robot cell, considerations in work cell design, work cell control, interlocks, error detection, work cell controller. methods of robot programming, WAIT, SIGNAL, and DELAY commands, Robotic languages, VAL system.

Textbooks:

1. Mikell P. Groover and Mitchell Weiss, Roger N. Nagel,Nicholas G.Odrey , Industrial Robotics — Mc Graw Hill, 1986.
2. R K Mittal and I J Nagrath, Robotics and control, Illustrated Edition, Tata McGraw Hill India 2003.

References:

1. Saeed B. Niku, Introduction to Robotics – Analysis, System, Applications, 2nd Edition, John Wiley & Sons, 2010.
2. H. Asada and J.J.E. Slotine, Robot Analysis and Control, 1st Edition Wiley- Interscience, 1986.
3. Robert J. Schillin, Fundamentals of Robotics: Analysis and control, Prentice-Hall Of India Pvt. Limited, 1996.

Online Learning Resources:

https://nptel.ac.in/courses/108105088
https://nptel.ac.in/courses/108105063
https://nptel.ac.in/courses/108105062
https://nptel.ac.in/courses/112104288

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech IV-I Sem

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(20A04605) SIGNAL PROCESSING
(Open Elective Course –II)

Course objectives:

- Understand, represent and classify continuous time and discrete time signals and systems, together with the representation of LTI systems.
- Ability to represent continuous time signals (both periodic and non-periodic) in the time domain, sdomain and the frequency domain
- Understand the properties of analog filters, and have the ability to design Butterworth filters
- Understand and apply sampling theorem and convert a signal from continuous time to discrete time or from discrete time to continuous time (without loss of information)
- Able to represent the discrete time signal in the frequency domain
- Able to design FIR and IIR filters to meet given specifications

Course Outcomes:

- Understand and explain continuous time and discrete time signals and systems, in time and frequency domain
- Apply the concepts of signals and systems to obtain the desired parameter/ representation
- Analyse the given system and classify the system/arrive at a suitable conclusion
- Design analog/digital filters to meet given specifications
- Design and implement the analog filter using components/ suitable simulation tools
- Design and implement the digital filter using suitable simulation tools, and record the input and output of the filter for the given audio signal

UNIT I

Signal Definition, Signal Classification, System definition, System classification, for both continuous time and discrete time. Definition of LTI systems

UNIT II

Introduction to Fourier Transform, Fourier Series, Relating the Laplace Transform to Fourier Transform, Frequency response of continuous time systems

UNIT III

Frequency response of ideal analog filters, Salient features of Butterworth filters Design and implementation of Analog Butterworth filters to meet given specifications

UNIT IV

Sampling Theorem- Statement and proof, converting the analog signal to a digital signal. Practical sampling. The Discrete Fourier Transform, Properties of DFT. Comparing the frequency response of analog and digital systems.

UNIT V

Definition of FIR and IIR filters. Frequency response of ideal digital filters

Transforming the Analog Butterworth filter to the Digital IIR Filter using suitable mapping techniques, to meet given specifications. Design of FIR Filters using the Window technique, and the frequency sampling technique to meet given specifications Comparing the designed filter with the desired filter frequency response

Textbooks:

1. ‘Signals and Systems’, by Simon Haykin and Barry Van Veen, Wiley.

References:

1. 'Theory and Application of Digital Signal Processing', Rabiner and Gold
2. ‘Signals and Systems’, Schaum’s Outline series
3. ‘Digital Signal Processing’, Schaum’s Outline series

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech III-II Sem **L T P C**

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(20A04701b) INTRODUCTION TO INTERNET OF THINGS

(Open Elective Course-II)

Course Objectives:

Students will understand the concepts of Internet of Things and can able to build IoT applications.

Course Outcomes:

- Understand the concepts of Internet of Things
- Identify hardware and software components of Internet of Things
- Analyze basic communication protocols
- Design IoT applications in different domain and be able to analyze their performance

UNIT 1

Introduction to IoT: Architectural overview, Design principles and needed capabilities, IoT Applications, Sensing, Actuation, Basics of Networking, M2M and IoT Technology Fundamentals-Devices and gateways, Data management, Business processes in IoT, Role of cloud in IoT

UNIT II

Elements of IoT: Hardware components – computing (Arduino, Raspberry Pi), communication, Sensing, Actuation, I/O interfaces Software Components- Programming APIs (Using python/Arduino) for communication protocols-MQTT, Zigbee, Bluetooth, CoAP, UDP, TCP

UNIT III

Sensing and Actuation: Definition of Sensor, Sensor features, Resolution, Classes, Different types of sensors, Actuator, Different types of Actuators, purpose of Sensors and Actuators in IoT

UNIT IV

IoT Application Development: Solution frame work for IoT Applications-Implementation of Device integration, Data acquisition and Integration, Device data storage on cloud/local server, Authentication, authorization of Devices

UNIT V

IoT Case Studies: IoT Case studies and mini projects based on industrial Automation, Transportation, Agriculture, Healthcare, Home Automation.

Textbooks:

1. Vijay Madisetti, ArshdeepBahga, “Internet of Things a Hands-On- Approach”,2014.

References:

1. Dr SRN Reddy, RachitThukral and Manasi Mishra ,” Introduction to Internet of Things”: A practical Approach” ETI Labs
2. Raj Kamal , “ Internet of Things: Architecture and Design”, McGraw Hill
3. Adrian McEwen, “Designing the Internet of Things”, Wiley Publishers, 2013

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech III-II Sem

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(20A05605a) PRINCIPLES OF OPERATING SYSTEMS

(Open Elective Course – II)

Course Objectives:

- Understand basic concepts and functions of operating systems
- Understand the processes, threads and scheduling algorithms.
- Expose the students with different techniques of handling deadlocks
- Provide good insight on various memory management techniques
- Explore the concept of file-system and its implementation issues

Course Outcomes:

- Demonstrate and understand of computer systems and operating systems functions
- Distinguish between process and thread and classify scheduling algorithms
- Solve synchronization and deadlock problems
- Compare various memory management schemes
- Explain file systems concepts and i/o management

UNIT I Introduction to Computer and Operating system

Computer Types, Functional Units, Basic Operational Concepts, Number Representation and Arithmetic Operations, Character Representation, Performance, Historical Perspective, Memory Locations and Addresses, Memory operations, Instructions and Instruction Sequencing, Addressing modes

Architecture Operating System Structure, Operations Process, Memory, Storage Management, Protection and Security Computing Environments Operating System Services User Operating System Interface System Calls Types System Programs OS Structure OS Generation System Boot.

UNIT II Process, Threads and Scheduling

Process Concept Scheduling Operations on Processes Cooperating Processes Inter-Process Communication Threads - Multithreading Models -Thread Libraries- Threading Issues – Scheduling Criteria Scheduling Algorithms Algorithm Evaluation.

UNIT III Process Synchronization and Deadlocks

The Critical-Section Problem Synchronization Hardware Mutex Locks -Semaphores Classic Problems of Synchronization Critical Regions Monitors Deadlocks System Model Deadlock Characterization Methods for Handling Deadlocks Deadlock Prevention Deadlock Avoidance Deadlock Detection Recovery from Deadlock.

UNIT IV Memory Management

Introduction - Swapping Contiguous Memory Allocation Paging Segmentation- Structure of the Page Table - Virtual Memory- Background Demand Paging Copy on Write Page Replacement Allocation of Frames Thrashing.

UNIT V Input/ Output and Files

Overview of Mass Storage Structure - Disk Structure - Disk Scheduling and Management-File System Interface File Concept - Access Methods -Directory and Disk Structure- Directory Implementation - Allocation Methods- I/O Systems I/O Hardware- Application I/O Interface - Kernel I/O Subsystem.

Textbooks:

1. Carl Hamacher, ZvonkoVranesic, SafwatZaky and NaraigManjikian, Computer Organization and Embedded Systems, Sixth Edition, Tata McGraw Hill, 2012.
2. Abraham Silberschatz, Peter B. Galvin and Greg Gagne, Operating Systems Concepts, Ninth Edition, Wiley,2012.

Reference Books:

1. William Stallings, Operating Systems: Internals and Design Principles, Ninth Edition, Prentice-Hall, 2018.
2. Andrew Tanenbaum, Modern Operating Systems, Third Edition, Prentice Hall, 2009.

Online Learning Resources:

https://nptel.ac.in/courses/106/106/106106144/

http://peterindia.net/OperatingSystems.html

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech III-II Sem

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(20A05605b) FOUNDATIONS OF MACHINE LEARNING

Open Elective Course– II

Course Objectives:

- Acquire theoretical knowledge on setting hypothesis for pattern recognition.
- Apply suitable machine learning techniques for data handling and to gain knowledge from it.
- Evaluate the performance of algorithms and to provide solution for various real-world applications.

Course Outcomes (CO):

After completion of the course, students will be able to

1. Understand the characteristics of machine learning strategies.
2. Apply various supervised learning methods to appropriate problems.
3. Identify and integrate more than one technique to enhance the performance of learning.
4. Create probabilistic and unsupervised learning models for handling unknown pattern.
5. Analyse the co-occurrence of data to find interesting frequent patterns.
6. Pre-process the data before applying to any real-world problem and can evaluate its performance

UNIT - I **Introduction to Machine Learning** Lecture 8Hrs

What is machine learning, learning associations, classification, regression, unsupervised learning, reinforcement learning

Supervised Learning: learning a class from examples, learning multiple classes, model selection and generalization

UNIT - II **Parametric, Non-Parametric methods** Lecture 9Hrs

Parametric Methods: Introduction, maximum likelihood estimation, evaluating an estimator, parametric classification, regression, model selection procedures

Nonparametric Methods: Introduction, nonparametric density estimation: histogram estimator, kernel estimator, k-nearest neighbour estimator

UNIT - III **Multivariate Methods** Lecture 9Hrs

Multivariate Methods: Multivariate data, parameter estimation, estimation of missing values, multivariate normal distribution, multi variate classification

UNIT - IV **Dimensionality Reduction, Clustering** Lecture 8Hrs

Dimensionality Reduction: Introduction, subset selection, principal component analysis, singular value decomposition and matrix factorization

Clustering: Mixture densities, k-means clustering, expectation-maximization algorithm, mixtures of latent variables

UNIT - V **Deep Learning** Lecture 8Hrs

Deep Learning: Introduction, train multiple hidden layers, improving training convergence, regularization, convolution layers, tuning the network structure, learning sequences.

Textbooks:

1. EthemAlpaydin, Introduction to Machine Learning, Fourth Edition, MIT Press, Fourth Edition, 2020
2. MehryarMohri, Afshin Rostamizadeh, Ameet Talwalkar "Foundations of Machine Learning", MIT Press, 2012

Reference Books:

1. Marc Peter Deisenroth, A. Aldo Faisal, Cheng Soon Ong, "Mathematics for Machine Learning", Cambridge University Press, 2019.
2. Stephen Marsland, "Machine Learning – An Algorithmic Perspective", 2nd Edition, CRC Press, 2015.
3. Charu C. Aggarwal, "Data Classification Algorithms and Applications", CRC Press, 2014.

Online Learning Resources:

1. https://bloomberg.github.io/foml/
2. https://d1rkab7tlqy5f1.cloudfront.net/EWI/Over%20de%20faculteit/Afdelingen/Intelligent%20Systems/Pattern%20Recognition%20Laboratory/PR/Reading%20Group/Foundations_of_Machine_Learning.pdf

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (IT)– III-II Sem

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(20A05605c) DATA ANALYTICS USING R

(Open Elective-II)

Course Objectives:

- Facilitate students to understand R programming
- Help students to gain a basic understanding of Data Analytics
- Inculcate working knowledge of plotting

Course Outcomes:

- Identify and execute basic syntax and programs in R
- Perform the Matrix operations using R built in functions
- Apply nonnumeric values in vectors
- Create the list and data frames
- Exploit the graph using ggplot2.

UNIT I Introduction to R Programming

History and Overview of R- Basic Features of R-Design of the R System- Installation of R- Console and Editor Panes- Comments- Installing and Loading R Packages- Help Files and Function Documentation-Saving Work and Exiting R- Conventions- R for Basic Math- Arithmetic- Logarithms and Exponentials - E-Notation - Assigning Objects – Vectors - Creating a Vector-Sequences, Repetition, Sorting and Lengths – Subsetting and Element Extraction -Vector – Oriented Behavior.

UNIT II Matrices and Arrays

Defining a Matrix – Defining a Matrix- Filling Direction- Row and Column Bindings- Matrix Dimensions-Subsetting- Row, Column, and Diagonal Extractions- Omitting and Overwriting- Matrix Operations and Algebra- Matrix Transpose- Identity Matrix- Matrix Addition and Subtraction- Matrix Multiplication-Matrix Inversion-Multidimensional Arrays-Subsets, Extractions and Replacements.

UNIT III Non-Numeric values

Logical Values- Relational Operators- Characters- Creating a String- Concatenation- Escape Sequences-Substrings and Matching- Factors- Identifying Categories- Defining and Ordering Levels-Combining and Cutting.

UNIT IV Lists and Data frames

List of Objects - Component Access – Naming – Nesting - Data Frames - Adding Data Columns and Combining Data Frames – Logical Record Subsets – Some Special Values – Infinity – NaN – NA - NULL – Attributes – Object - Class-Is-Dot Object-Checking Functions-As-Dot Coercion Functions

UNIT V Basic Plotting

Using plot with Coordinate Vectors-Graphical Parameters-Automatic Plot Types-Title and Axis Labels-Color-Line and Point Appearances-Plotting Region Limits-Adding Points, Lines, and Text to an ExistingPlot-ggplot2 Package-Quick Plot with qplot-Setting Appearance Constants with Geoms—Reading and Writing Files- R-Ready Data Sets- Contributed Data Sets- Reading in External Data Files- Writing Out Data Files and Plots-AdHoc Object Read/Write Operations

Textbooks:

1. Tilman M. Davies, "The Book of R-A First Programming, Statistics" Library of Congress Cataloging-in-Publication Data, 2016.

Reference Books:

1. Hadley Wickham, Garrett Grolemund,"R for Data Science",Oreilly Publication,2017.

2. Roger D. Peng, "R Programming for Data Science" Lean Publishing, 2016.

3. Steven Keller, "R ProgrammingforBeginners",CreateSpaceIndependentPublishingPlatform2016.

Online Learning Resources:

1. https://www.coursera.org/learn/data-analysis-r
2. https://www.careers360.com/courses-certifications/data-analysis-with-r-courses-brpg

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech III-II Sem **L T P C**

3 0 0 3

(20A54701) WAVELET TRANSFORMS AND ITS APPLICATIONS

(Open Elective-II)

Course Objectives:

This course provides the students to understand Wavelet transforms and its applications.

Course Outcomes:

- Understand wavelets and wavelet expansion systems.
- Illustrate the multi resolution analysis ad scaling functions.
- Form fine scale to coarse scale analysis.
- Find the lattices and lifting.
- Perform numerical complexity of discrete wavelet transforms.
- Find the frames and tight frames using fourier series.

UNIT I Wavelets

Wavelets and Wavelet Expansion Systems - Wavelet Expansion- Wavelet Transform- Wavelet System- More Specific Characteristics of Wavelet Systems -Haar Scaling Functions and Wavelets - effectiveness of Wavelet Analysis -The Discrete Wavelet Transform the Discrete-Time and Continuous Wavelet Transforms.

UNIT II A Multiresolution Formulation of Wavelet Systems

Signal Spaces -The Scaling Function -Multiresolution Analysis - The Wavelet Functions - The Discrete Wavelet Transform- A Parseval's Theorem - Display of the Discrete Wavelet Transform and the Wavelet Expansion.

UNIT III Filter Banks and the Discrete Wavelet Transform

Analysis - From Fine Scale to Coarse Scale- Filtering and Down-Sampling or Decimating -Synthesis - From Coarse Scale to Fine Scale -Filtering and Up-Sampling or Stretching - Input Coefficients - Lattices and Lifting - -Different Points of View.

UNIT IV Time-Frequency and Complexity

Multiresolution versus Time-Frequency Analysis- Periodic versus Nonperiodic Discrete Wavelet Transforms -The Discrete Wavelet Transform versus the Discrete-Time Wavelet Transform- Numerical Complexity of the Discrete Wavelet Transform.

UNIT V Bases and Matrix Examples

Bases, Orthogonal Bases, and Biorthogonal Bases -Matrix Examples - Fourier Series Example - Sine Expansion Example - Frames and Tight Frames - Matrix Examples -Sine Expansion as a Tight

Frame Example.

Textbooks:

1. C. Sidney Burrus, Ramesh A. Gopinath, "Introduction to Wavelets and Wavelets Transforms",Prentice Hall, (1997).
2. James S. Walker, "A Primer on Wavelets and their Scientific Applications", CRC Press, (1999).

Reference Books:

1. Raghuveer Rao, "Wavelet Transforms", Pearson Education, Asia.

Online Learning Resources:

https://www.slideshare.net/RajEndiran1/introduction-to-wavelet-transform-51504915

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech III-II Sem **L T P C**

3 0 0 3

(20A56701) PHYSICS OF ELECTRONIC MATERIALS AND DEVICES
(Open Elective-II)

Course Objectives:

- To impart the fundamental knowledge on various materials, their properties and applications.
- To provide insight into various semiconducting materials, and their properties.
- To enlighten the characteristic behavior of various semiconductor devices.
- To provide the basics of dielectric and piezoelectric materials and their properties.
- To explain different categories of magnetic materials, mechanism and their advanced applications.

Course Outcome: At the end of the course the student will be able

- To understand the fundamentals of various materials.
- To exploit the physics of semiconducting materials
- To familiarize with the working principles of semiconductor-based devices.
- To understand the behaviour of dielectric and piezoelectric materials.
- To identify the magnetic materials and their advanced applications.

UNIT I Fundamentals of Materials Science

Introduction, Phase rule, Phase Diagram, Elementary idea of Nucleation and Growth, Methods of crystal growth. Basic idea of point, line and planar defects. Concept of thin films, preparation of thin films, Deposition of thin film using sputtering methods (RT and glow discharge).

UNIT II Semiconductors

Introduction, charge carriers in semiconductors, effective mass, Diffusion and drift, Diffusion and recombination, Diffusion length. The Fermi level & Fermi-Dirac distribution, Electron and Hole in quantum well, Change of electron-hole concentration- Qualitative analysis, Temperature dependency of carrier concentration, Conductivity and mobility, Effects of temperature and doping on mobility, High field effects.

UNIT III Physics of Semiconductor devices

Introduction, Band structure, PN junctions and their typical characteristics under equilibrium and under bias, Construction and working principles of: Light emitting diodes, Heterojunctions, Transistors, FET and MOSFETs.

UNIT IV Dielectric Materials and their applications:

Introduction, Dielectric properties, Electronic polarizability and susceptibility, Dielectric constant and frequency dependence of polarization, Dielectric strength and dielectric loss, Piezoelectric properties.

UNIT V Magnetic Materials and their applications

Introduction, Magnetism & various contributions to para and dia magnetism, Ferro and Ferri magnetism and ferrites, Concepts of Spin waves and Magnons, Anti-ferromagnetism, Domains and domain walls, Coercive force, Hysteresis, Nano-magnetism, Super-paramagnetism – Properties and applications.

Textbooks

1. Principles of Electronic Materials and Devices- S.O. Kasap, McGraw-Hill Education (India) Pvt. Ltd., 3rd edition, 2007.
2. Electronic Components and Materials- Grover and Jamwal, Dhanpat Rai and Co.

Reference Books:

1. Solid State Electronic Devices -B.G. Streetman and S. Banerjee, PHI Learning, 6th edition
2. Electronic Materials Science- Eugene A. Irene, , Wiley, 2005
3. An Introduction to Electronic Materials for Engineers-Wei Gao, Zhengwei Li, Nigel Sammes, World Scientific Publishing Co. Pvt. Ltd., , 2nd Edition,2011
4. A First Course In Material Science- by Raghvan, McGraw Hill Pub.
5. The Science and Engineering of materials- Donald R.Askeland, Chapman& Hall Pub.

NPTEL courses links:https://nptel.ac.in/courses/113/106/113106062/
https://onlinecourses.nptel.ac.in/noc20_mm02/preview, https://nptel.ac.in/noc/courses/noc17/SEM1/noc17-mm07

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech III-II Sem **L T P C**

3 0 0 3

(20A51701) CHEMISTRY OF POLYMERS AND ITS APPLICATIONS

Course Objectives:

- To understand the basic principles of polymers
- To synthesize the different polymeric materials and their characterization by various instrumental methods.
- To impart knowledge to the students about fundamental concepts of Hydro gels of polymer networks, surface phenomenon by micelles
- To enumerate the applications of polymers in engineering

Course Outcome

- At the end of the course, the student will be able to:
- Understand the state of art synthesis of Polymeric materials
- Understand the hydro gels preparation, properties and applications in drug delivery system.
- Characterize polymers materials using IR, NMR, XRD.
- Analyze surface phenomenon fo micelles and characterise using photoelectron spectroscopy, ESCA and Auger spectroscopy

UNIT I : Polymers-Basics and Characterization

Basic concepts: monomers, repeat units, degree of polymerization, linear, branched and network polymers, classification of polymers, Polymerization: condensation, addition, radical chain, ionic and coordination and copolymerization. Average molecular weight concepts: number, weight and viscosity average molecular weights, polydispersity and molecular weight distribution Measurement of molecular weight: end group, viscosity, light scattering, osmotic and ultracentrifugation methods, analysis and testing of polymers.

Unit II : Synthetic Polymers Addition and condensation polymerization processes – Bulk, Solution, Suspension and Emulsion polymerization.

Preparation and significance, classification of polymers based on physical properties, Thermoplastics, Thermosetting plastics, Fibers and elastomers, General Applications.

Preparation of Polymers based on different types of monomers, Olefin polymers, Diene polymers, nylons, Urea - formaldehyde, phenol - formaldehyde and melamine Epoxy and Ion exchange resins. Characterization of polymers by IR, NMR, XRD.

UNIT III : Natural Polymers & Modified cellulosics

Natural Polymers: Chemical & Physical structure, properties, source, important chemical modifications, applications of polymers such as cellulose, lignin, starch, rosin, shellac, latexes, vegetable oils and gums, proteins.

Modified cellulosics: Cellulose esters and ethers such as Ethyl cellulose, CMC, HPMC, cellulose acetals, Liquid crystalline polymers; specialty plastics- PES, PAES, PEEK, PEAK.

Learning Outcomes:

UNIT IV: Hydrogels of Polymer networks and Drug delivery

Definitions of Hydrogel, polymer networks, Types of polymer networks, Methods involved in hydrogel preparation, Classification, Properties of hydrogels, Applications of hydrogels in drug delivery.

Introduction to drug systems including, drug development, regulation, absorption and disposition, routes of administration and dosage forms. Advanced drug delivery systems and controlled release.

UNIT V : Surface phenomena

Surface tension, adsorption on solids, electrical phenomena at interfaces including electrokinetics, micelles, reverse micelles, solubilization. Application of photoelectron spectroscopy, ESCA and Auger spectroscopy to the study of surfaces.

References :

1. A Text book of Polymer science, Billmayer

2. Organic polymer Chemistry, K.J.Saunders, Chapman and Hall
3. Advanced Organic Chemistry, B.Miller, Prentice Hall
4. Polymer Chemistry – G.S.Mishra
5. Polymer Chemistry – Gowarikar
6. Physical Chemistry –Galston
7. Drug Delivery- Ashim K. Misra

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech IV-I Sem **L T P C**

3 0 0 3

(20A01704) COST EFFECTIVE HOUSING TECHNIQUES

(Open Elective Course - III)

Course Objectives:

- To understand the requirements of structural safety for future construction.
- To know about the housing scenario, housing financial systems land use and physical
- planning for housing and housing the urban poor
- To know the traditional practices of rural housing
- To know the different innovative cost effective construction techniques
- To know the alternative building materials for low cost housing.

Course Outcomes :

- To know the repair and restore action of earthquake damaged non engineered buildings and ability to understand the requirements of structural safety for future construction
- To know about the housing scenario, housing financial systems land use and physical planning for housing and housing the urban poor
- Apply the traditional practices of rural housing
- Understand the different innovative cost effective construction techniques
- Suggest the alternative building materials for low cost housing

UNIT I

a) **Housing Scenario :**Introducing - Status of urban housing - Status of Rural Housing
b) **Housing Finance**: Introducing - Existing finance system in India - Government role as facilitator - Status at Rural Housing Finance - Impedimently in housing finance and related issues
c) **Land use and physical planning for housing :**Introduction - Planning of urban land - Urban land ceiling and regulation act - Efficiency of building bye lass - Residential Densities
d) **Housing the urban poor :**Introduction - Living conditions in slums - Approaches and strategies for housing urban poor

UNIT II

Development and adoption of low cost housing technology

Introduction - Adoption of innovative cost effective construction techniques - Adoption of precast elements in partial prefatroices - Adopting of total prefactcation of mass housing in India- General remarks on pre cast rooting/flooring systems -Economical wall system - Single Brick thick loading bearing wall - 19cm thick load bearing masonry walls - Half brick thick load bearing wall – Fly-ash gypsum thick for masonry - Stone Block masonry - Adoption of precast R.C. plank and join system for roof/floor in the building

UNIT III

Alternative building materials for low cost housing

Introduction - Substitute for scarce materials – Ferro-cement - Gypsum boards - Timber substitutions

- Industrial wastes - Agricultural wastes - alternative building maintenance

Low cost Infrastructure services:

Introduce - Present status - Technological options - Low cost sanitation - Domestic wall - Water supply, energy

UNIT IV

Rural Housing: Introduction traditional practice of rural housing continuous - Mud Housing technology Mud roofs - Characteristics of mud - Fire treatment for thatch roof - Soil stabilization - Rural Housing programs

UNIT V

Housing in Disaster prone areas:

Introduction – Earthquake - Damages to houses - Traditional prone areas - Type of Damages and Railways of non-engineered buildings - Repair and restore action of earthquake Damaged non-engineered buildings recommendations for future constructions. Requirement's of structural safety of thin precast roofing units against Earthquake forces Status of R& D in earthquake strengthening measures - Floods, cyclone, future safety

Textbooks:

1. Building materials for low – income houses – International council for building research studies and documentation.
2. Hand book of low cost housing by A.K.Lal – Newage international publishers.
3. Low cost Housing – G.C. Mathur by South Asia Books

Reference Books:

1. Properties of concrete – Neville A.m. Pitman Publishing Limited, London.
2. Light weight concrete, Academic Kiado, Rudhai.G – Publishing home of Hungarian Academy of Sciences 1963.
3. Modern trends in housing in developing countries – A.G. Madhava Rao, D.S. Rama chandra Murthy &G.Annamalai. E. & F. N. Spon Publishers

Online Learning Resources:

https://nptel.ac.in/courses/124107001

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech IV-I Sem

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(20A02704) IoT APPLICATIONS IN ELECTRICAL ENGINEERING

(Open Elective Course – III)

Course Objectives:

- Understand basics of Internet of Things and Micro Electro Mechanical Systems (MEMS) fundamentals in design and fabrication process
- Analyze motion less and motion detectors in IoT applications
- Understand about Analyze applications of IoT in smart grid
- Apply the concept of Internet of Energy for various applications

Course Outcomes:

- Understand the concept of IoT in Electrical Engineering
- Analyze various types of motionless sensors and various types of motion detectors
- Apply various applications of IoT in smart grid
- Design future working environment with Energy internet

UNIT I SENSORS

Definitions, Terminology, Classification, Temperature sensors, Thermoresistive, Resistance, temperature detectors, Silicon resistive thermistors, Semiconductor, Piezoelectric, Humidity and moisture sensors. Capacitive, Electrical conductivity, Thermal conductivity, time domain reflectometer, Pressure and Force sensors: Piezoresistive, Capacitive, force, strain and tactile sensors, Strain gauge, Piezoelectric

UNIT II OCCUPANCY AND MOTION DETECTORS

Capacitive occupancy, Inductive and magnetic, potentiometric - Position, displacement and level sensors, Potentiometric, Capacitive, Inductive, magnetic velocity and acceleration sensors, Capacitive, Piezoresistive, piezoelectric cables, Flow sensors, Electromagnetic, Acoustic sensors - Resistive microphones, Piezoelectric, Photo resistors

UNIT III MEMS

Basic concepts of MEMS design, Beam/diaphragm mechanics, electrostatic actuation and fabrication, Process design of MEMS based sensors and actuators, Touch sensor, Pressure sensor, RF MEMS switches, Electric and Magnetic field sensors

UNIT IV IoT FOR SMART GRID

Driving factors, Generation level, Transmission level, Distribution level, Applications, Metering and monitoring applications, Standardization and interoperability, Smart home

UNIT V INTERNET of ENERGY (IoE)

Concept of Internet of Energy, Evaluation of IoE concept, Vision and motivation of IoE, Architecture, Energy routines, information sensing and processing issues, Energy internet as smart grid

Textbooks:

1. Jon S. Wilson, Sensor Technology Hand book, Newnes Publisher, 2004
2. Tai Ran Hsu, MEMS and Microsystems: Design and manufacture, 1st Edition, Mc Grawhill Education, 2017
3. Ersan Kabalci and Yasin Kabalci, From Smart grid to Internet of Energy, 1st Edition, Academic Press, 2019

Reference Books:

1. Raj Kumar Buyya and Amir Vahid Dastjerdi, Internet of Things: Principles and Paradigms, Kindle Edition, Morgan Kaufmann Publisher, 2016
2. Yen Kheng Tan and Mark Wong, Energy Harvesting Systems for IoT Applications: Generation, Storage and Power Management, 1st Edition, CRC Press, 2019
3. RMD Sundaram Shriram, K. Vasudevan and Abhishek S. Nagarajan, Internet of Things, Wiley, 2019

Online Learning Resources:

1.https://onlinecourses.nptel.ac.in/noc22_cs96/preview

2. https://nptel.ac.in/courses/108108123

3. https://nptel.ac.in/courses/108108179

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech IV-I Sem

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(20A03704) PRODUCT DESIGN AND DEVELOPMENT
(Open Elective-III)

Course Objectives:

- To Design products creatively while applying engineering design principles.
- To Apply principles of human factors, ethics and environmental factorsin product design.
- To Work in groups or individually in their pursuit of innovative product design.
- To implement value design for optimum product cost.

Course Outcomes: After successful completion of the course, the student will be able to

- Apply knowledge of basic science and engineering fundamentals
- Undertake problem identification, formulation and solution
- Understanding of the principles of sustainable design and development
- Understanding of professional and ethical responsibilities and commitment to them

UNIT I Product Development Process

General problem-solving process - Flow of Work during the process of designing - Activity Planning Timing and scheduling, Planning Project and Product Costs - Effective Organization Structures - Interdisciplinary Cooperation, Leadership and Team behaviour.

UNIT II Task Clarification

Importance of Task Clarification - Setting up a requirements list - Contents, Format, Identifying the requirements, refining and extending the requirements, Compiling the requirements list, Examples. Using requirements lists - Updating, Partial requirements lists, Further uses - Practical applications of requirements lists.

UNIT III Conceptual Design

Steps in Conceptual Design. Abstracting to identify the essential problems - Aim of Abstraction, Broadening the problem. Formulation, Identifying the essential problems from the requirements list, establishing functions structures, Overall function, Breaking a function down into sub-functions. Developing working structures - Searching for working principles, Combining Working Principles, Selecting Working Structures, Practical Application of working structures. Developing Concepts - Firming up into principle solution variants, Evaluating principle solution variants, Practical Applications of working structures. Examples of Conceptual Design - One Handed Household Water Mixing Tap, Impulse - Loading Test Rig.

UNIT IV Embodiment Design

Steps of Embodiment Design, Checklist for Embodiment Design Basic rules of Embodiment Design Principles of Embodiment Design - Principles of Force Transformations, Principles of Division of Tasks, Principles of Self-Help, Principles of Stability and Bi-Stability, Principles of Fault-Free Design Guide for Embodiment Design - General Considerations, Design to allow for expansion, Design to allow for creep and relaxation, Design against Corrosion, Design to minimize wear, Design to Ergonomics, Design for Aesthetics, Design for Production, Design for Assembly, Design for Maintenance, Design for Recycling, Design for Minimum risk, Design to standards. Evaluation of Embodiment Designs.

UNIT V Mechanical Connections, Mechatronics And Adaptronics:

Mechanical Connections - General functions and General Behaviour, Material connections, From Connections, Force connections, Applications. Mechatronics - General Architecture and Terminology, Goals and Limitations, Development of Mechatronic Solution, Examples. Adaptronics - Fundamentals and Terminology, Goals and Limitations, Development of Adaptronics Solutions, Examples.

Textbooks:

1. G.Paul; W. Beitzetal, Engineering Design, Springer International Education, 2010.
2. Kevin Otto: K. Wood, Product Design And Development, Pearson Education, 2013.

References:

1. Kenith B. Kahu, Product Planning Essentials, Yes dee Publishing, 2011.
2. K.T. Ulrich, Product Design and Development, TMH Publishers, 2011.

Online Learning Resources:

- https://nptel.ac.in/courses/112107217
- https://nptel.ac.in/courses/112104230
- https://www.youtube.com/watch?v=mvaqZAFdL6U
- https://nptel.ac.in/courses/107103082
- https://quizxp.com/nptel-product-design-and-manufacturing-assignment-5/

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech IV-I Sem

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(20A04704) ELECTRONIC SENSORS
(Open Elective Course –III)

Course Objectives:

- Learn the characterization of sensors.
- Known the working of Electromechanical, Thermal, Magnetic and radiation sensors
- Understand the concepts of Electro analytic and smart sensors
- Able to use sensors in different applications

Course Outcomes:

- Learn about sensor Principle, Classification and Characterization.
- Explore the working of Electromechanical, Thermal, Magnetic, radiation and Electro analytic sensors
- Understand the basic concepts of Smart Sensors
- Design a system with sensors

UNIT I

Sensors / Transducers: Principles, Classification, Parameters, Characteristics, Environmental Parameters (EP), Characterization

Electromechanical Sensors: Introduction, Resistive Potentiometer, Strain Gauge, Resistance Strain Gauge, Semiconductor Strain Gauges -Inductive Sensors: Sensitivity and Linearity of the Sensor – Types-Capacitive Sensors: Electrostatic Transducer, Force/Stress Sensors Using Quartz Resonators, Ultrasonic Sensors

UNIT II

Thermal Sensors: Introduction, Gas thermometric Sensors, Thermal Expansion Type Thermometric Sensors, Acoustic Temperature Sensor ,Dielectric Constant and Refractive Index thermo sensors, Helium Low Temperature Thermometer ,Nuclear Thermometer ,Magnetic Thermometer ,Resistance Change Type Thermometric Sensors, Thermo emf Sensors, Junction Semiconductor Types, Thermal Radiation Sensors, Quartz Crystal Thermoelectric Sensors, NQR Thermometry, Spectroscopic Thermometry, Noise Thermometry, Heat Flux Sensors

UNIT III

Magnetic sensors: Introduction, Sensors and the Principles Behind, Magneto-resistive Sensors, Anisotropic Magneto resistive Sensing, Semiconductor Magneto resistors, Hall Effect and Sensors, Inductance and Eddy Current Sensors, Angular/Rotary Movement Transducers, Synchros.

UNIT IV

Radiation Sensors: Introduction, Basic Characteristics, Types of Photo resistors/ Photo detectors, Xray and Nuclear Radiation Sensors, Fibre Optic Sensors

Electro analytical Sensors: The Electrochemical Cell, The Cell Potential - Standard Hydrogen Electrode (SHE), Liquid Junction and Other Potentials, Polarization, Concentration Polarization, Reference Electrodes, Sensor Electrodes, Electro ceramics in Gas Media.

UNIT V

Smart Sensors: Introduction, Primary Sensors, Excitation, Amplification, Filters, Converters, Compensation, Information Coding/Processing - Data Communication, Standards for Smart Sensor Interface, the Automation Sensors –Applications: Introduction, On-board Automobile Sensors (Automotive Sensors), Home Appliance Sensors, Aerospace Sensors, Sensors for Manufacturing –Sensors for environmental Monitoring

Textbooks:

1. "Sensors and Transducers - D. Patranabis" –PHI Learning Private Limited., 2003.
2. Introduction to sensors- John veteline, aravindraghu, CRC press, 2011

References:

1. Sensors and Actuators, D. Patranabis, 2nd Ed., PHI, 2013.
2. Make sensors: Terokarvinen, kemo, karvinen and villeyvaltokari, 1st edition, maker media,2014.
3. Sensors handbook- Sabriesoloman, 2nd Ed. TMH, 2009

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech IV-I Sem

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(20A05704a) WEB TECHNOLOGIES
(Open Elective-III)

Course Objectives:

The course is designed to Introduce the key technologies that have been developed as part of the birth and maturation of the World Wide Web.

Course Outcomes:

- Understand the Web essentials.
- Develop web pages using XHTML
- Apply style to web pages using CSS
- Write scripts for client side
- Develop and transform XML documents.

UNIT I Web Essentials: Clients, Servers, and Communication

The Internet, Basic Internet protocols, WWW, HTTP request message, HTTP response message, Web clients, Web Servers, Case study.

UNIT II Markup Languages: XHTML 1.0

An introduction to HTML, Basic XHTML syntax and semantics, fundamental HTML elements, Relative URLs, Lists, Tables, Frames, Forms, Defining XHTML's abstract syntax, Creating HTML documents.

UNIT III Cascading Style Sheets

Introduction, features, core syntax, style sheets and HTML, style rule cascading and inheritance, text properties, Box model, normal flow box layout, beyond the normal flow, lists, tables, cursor styles.

UNIT IV Client-side programming: JavaScript

Basic syntax, variables and data types, statements, operators, literals, functions, objects, Arrays, built-in objects, JavaScript debuggers.

UNIT V Representing Web Data: XML

Documents and vocabularies, Versions and declaration, Namespaces, Ajax, DOM and SAX parsers, transforming XML documents, XPath, XSLT, Displaying XML documents in Web browsers.

Textbooks:

1. J.C. Jackson, Web technologies: A computer science perspective, Pearson.

Reference Books:

1. Sebesta, Programming world wide web, Pearson.
2. Dietel and Nieto , Internet and World Wide Web – How to program, Pearson Education
3. Chris Bates , Web Programming, building internet applications, 2nd edition, WILEY, Dreamtech

Online Learning Resources:

http://getbootstrap.com/

https://www.w3schools.com/whatis/

https://nptel.ac.in/courses/106105084

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech IV-I Sem **L T P C**
3 0 0 3

(20A05704b) VR & AR FOR ENGINEERS
(Open Elective Course – III)

Course Objectives:
- Introduce to the design of visualization tools
- Demonstrate Virtual reality
- Learn Virtual reality animation and 3D Art optimization
- Understand the foundational principles describing how hardware, computer vision algorithms function
- Explore the history of spatial computing and design interactions

Course Outcomes:
- Apply VR/MR/AR in various fields in industry
- Design Data visualization tools
- Design audio and video interaction paradigms
- Apply technical and creative approaches to make successful applications and experiences.
- Explain how the humans interact with computers

UNIT I

Computer generated worlds: what is augmented reality? what is virtual reality?
Understanding virtual space: defining visual space and content, defining position and orientation in three dimensions, navigation
The Mechanics of Sight: the visual path way, spatial vision, and Depth Cues.
Component Technologies of Head mounted Displays: Display fundamentals, related terminology and concepts, optical Architectures.

UNIT II

Augmented Displays: Binocular augmenting displays, Monocular augmenting displays.
Fully immersive Displays: PC-Console driven displays, smartphone based displays, CAVES and Walls, Hemispheres and Domes.
The Mechanics of hearing: Defining sound, the auditory pathway, sound cues and localization, the vestibular system.
Audio displays: Conventional audio

UNIT III

The Mechanics of Feeling: The Science of feeling, Anatomy and Composition of the skin.
Tactile and force feedback Devices: Haptic illusions, tactile feedback devices, Force feedback devices.
Sensors for tracking Position, and orientation and motion: introduction to sensor technologies, optical trackers, beacon trackers,electromagnetic trackers, inertial sensors, acoustic sensors.
Devices to enable navigation and interaction: 2D vs 3D interaction and navigation, the importance of a manual interface, hand and gesture tracking, whole body tracking, gaming and entertainment interfaces, navigating with your mind.

UNIT IV

Gaming and Entertainment: Virtual reality and the arts, gaming, immersive video/ cinematic virtual reality.
Architecture and Construction: Artificial spaces, architectural design: Manage group architectures, Construction management, real estate sales applications, architectural acoustics.
Science and engineering: Simulate and innovate, naval architecture and marine engineering, automotive engineering, aerospace engineering, nuclear engineering and manufacturing.

Health and medicine: advancing the field of medicine, training applications, treatment applications.

UNIT V

Aerospace and Defence: Flight simulation and training, mission planning and rehearsal, dismounted soldier situational awareness, advanced cockpit avionics, space operations.

Education: Tangible skills education, theory, knowledge acquisition and concept formation.

Information control and big data visualization: What is big data?, big data analytics and human vision.

Telerobotics and Telepresence: Defining Telerobotics and Telepresence, space applications and robonaut, undersea applications, Terrestrial and airborne applications.

Textbooks:

1. Steve Aukstakalnis, "Practical Augmented Reality", Pearson Education, 2017.

Reference Books:

1. Erin Pangilinan, Steve lukas, and Vasanth Mohan, "Creating Augmented& Virtual Realities", O'REILLY

Online Learning Resources:

1. https://www.coursera.org/learn/intro-augmented-virtual-mixed-extended-reality-technologies-applications-issues
2. https://www.coursera.org/learn/ar

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech IV-I Sem **L T P C**
3 0 0 3

(20A05704c) SOFTWARE ENGINEERING
(Open Elective Course – III)

Course Objectives:

- To learn the basic concepts of software engineering and life cycle models
- To explore the issues in software requirements specification and enable to write SRS documents for software development problems
- To elucidate the basic concepts of software design and enable to carry out procedural and object oriented design of software development problems
- To understand the basic concepts of black box and white box software testing and enable to design test cases for unit, integration, and system testing
- To reveal the basic concepts in software project management

Course Outcomes (CO):

After completion of the course, students will be able to

- Obtain basic software life cycle activity skills.
- Design software requirements specifications for given problems.
- Implement structure, object oriented analysis and design for given problems.
- Design test cases for given problems.
- Apply quality management concepts at the application level.

UNIT – I **Basic concepts in software engineering and software project management** Lecture 8Hrs

Basic concepts: abstraction versus decomposition, evolution of software engineering techniques, Software development life cycle (SDLC) models: Iterative waterfall model, Prototype model, Evolutionary model, Spiral model, RAD model, Agile models, software project management: project planning, project estimation, COCOMO, Halstead's Software Science, project scheduling, staffing, Organization and team structure, risk management, configuration management.

UNIT – II **Requirements analysis and specification** Lecture 8Hrs

The nature of software, The Unique nature of Webapps, Software Myths, Requirements gathering and analysis, software requirements specification, Traceability, Characteristics of a Good SRS Document, IEEE 830 guidelines, representing complex requirements using decision tables and decision trees, overview of formal system development techniques, axiomatic specification, algebraic specification.

UNIT - III **Software Design** Lecture 9Hrs

Good Software Design, Cohesion and coupling, Control Hierarchy: Layering, Control Abstraction, Depth and width, Fan-out, Fan-in, Software design approaches, object oriented vs. function oriented design. Overview of SA/SD methodology, structured analysis, Data flow diagram, Extending DFD technique to real life systems, Basic Object oriented concepts, UML Diagrams, Structured design, Detailed design, Design review, Characteristics of a good user interface, User Guidance and Online Help, Mode-based vs Mode-less Interface, Types of user interfaces, Component-based GUI development, User interface design methodology: GUI design methodology.

UNIT – IV **Coding and Testing** Lecture 9Hrs

Coding standards and guidelines, code review, software documentation, Testing, Black Box Testing, White Box Testing, debugging, integration testing, Program Analysis Tools, system testing, performance testing, regression testing, Testing Object Oriented Programs.

UNIT – V **Software quality, reliability, and other issues** Lecture 9Hrs

Software reliability, Statistical testing, Software quality and management, ISO 9000, SEI capability maturity model (CMM), Personal software process (PSP), Six sigma, Software quality metrics, CASE and its scope, CASE environment, CASE support in software life cycle, Characteristics of software maintenance, Software reverse engineering, Software maintenance processes model, Estimation maintenance cost. Basic issues in any reuse program, Reuse approach, Reuse at organization level.

Textbooks:

1. Rajib Mall, “Fundamentals of Software Engineering”, 5th Edition, PHI, 2018.
2. Pressman R, “Software Engineering- Practioner Approach”, McGraw Hill.

Reference Books:

1. Somerville, “Software Engineering”, Pearson 2.
2. Richard Fairley, “Software Engineering Concepts”, Tata McGraw Hill.
3. JalotePankaj, “An integrated approach to Software Engineering”, Narosa

Online Learning Resources:

https://nptel.ac.in/courses/106/105/106105182/

http://peterindia.net/SoftwareDevelopment.html

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech IV-I Sem

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(20A54702) NUMERICAL METHODS FOR ENGINEERS

(OPEN ELECTIVE-III)

Course Objectives:

This course aims at providing the student with the knowledge on various numerical methods for solving equations, interpolating the polynomials, evaluation of integral equations and solution of differential equations.

Course Outcomes:

- Apply numerical methods to solve algebraic and transcendental equations.
- Understand fitting of several kinds of curves.
- Derive interpolating polynomials using interpolation formulae.
- Solve differential and integral equations numerically.

UNIT I Solution of Algebraic & Transcendental Equations

Introduction-Bisection Method-Iterative method-Regula falsi method-Newton Raphson method. System of Algebraic equations: Gauss Jordan method-Gauss Siedal method.

UNIT II Curve Fitting

Principle of Least squares- Fitting of curves- Fitting of linear, quadratic and exponential curves.

UNIT III Interpolation

Finite differences-Newton's forward and backward interpolation formulae – Lagrange's formulae Gauss forward and backward formula, Stirling's formula, Bessel's formula

UNIT IV Numerical Integration

Numerical Integration: Trapezoidal rule – Simpson's 1/3 Rule – Simpson's 3/8 Rule

UNIT V Solution of Initial value problems to Ordinary differential equations

Numerical solution of Ordinary Differential equations: Solution by Taylor's series-Picard's Method of successive Approximations-Modified Euler's Method-Runge-Kutta Methods.

Textbooks:

4. Higher Engineering Mathematics, B.S.Grewal, Khanna publishers.
5. Probability and Statistics for Engineers and Scientists, Ronald E. Walpole,PNIE.
6. Advanced Engineering Mathematics, by Erwin Kreyszig, Wiley India

Reference Books:

3. Higher Engineering Mathematics, by B.V.Ramana, Mc Graw Hill publishers.
4. Advanced Engineering Mathematics, by Alan Jeffrey, Elsevier.

Online Learning Resources:

https://slideplayer.com/slide/8588078/

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech IV-I Sem **L T P C**

3 0 0 3

(20A56702) SENSORS AND ACTUATORS FOR ENGINEERING APPLICATIONS (OPEN ELECTIVE-III)

Course Objectives:

- To provide exposure to various kinds of sensors and actuators and their engineering applications.
- To impart knowledge on the basic laws and phenomenon behind the working of sensors and actuators
- To enlighten the operating principles of various sensors and actuators
- To educate the fabrication of sensors
- To identify the required sensor and actuator for interdisciplinary application

Course Outcomes:

- To recognize the need of sensors and actuators
- To understand working principles of various sensors and actuators
- To identify different type of sensors and actuators used in real life applications
- To exploit basics in common methods for converting a physical parameter into an electrical quantity
- To make use of sensors and actuators for different applications

UNIT I Introduction to Sensors and Actuators

Sensors: Types of sensors: temperature, pressure, strain, active and passive sensors, General characteristics of sensors (Principles only), Materials used and their fabrication process: Deposition: Chemical Vapor Deposition, Pattern: photolithography and Etching: Dry and Wet Etching.

Actuators: Functional diagram of actuators, Types of actuators and their basic principle of working: Hydraulic, Pneumatic, Mechanical, Electrical, Magnetic, Electromagnetic, piezo-electric and piezo-resistive actuators, Simple applications of Actuators.

UNIT II Temperature and Mechanical Sensors

Temperature Sensors: Types of temperature sensors and their basic principle of working: Thermo-resistive sensors: Thermistors, Resistance temperature sensors, Silicon resistive sensors, Thermo-electric sensors: Thermocouples, PN junction temperature sensors

Mechanical Sensors: Types of Mechanical sensors and their basic principle of working: Force sensors: strain gauges, tactile sensors, Pressure sensors: semiconductor, piezoresistive, capacitive, VRP.

UNIT III Optical and Acoustic Sensors

Optical Sensors: Basic principle and working of: Photodiodes, Phototransistors and Photo-resistors based sensors, Photomultipliers, Infrared sensors: thermal, PIR, thermopiles

Acoustic Sensors: Principle and working of Ultrasonic sensors, Piezo-electric resonators, Microphones.

UNIT IV Magnetic, Electromagnetic Sensors and Actuators

Motors as actuators (linear, rotational, stepping motors), magnetic valves, inductive sensors (LVDT, RVDT, and Proximity), Hall Effect sensors, Magneto-resistive sensors, Magneto-strictive sensors and actuators, Voice coil actuators (speakers and speaker-like actuators).

UNIT V Chemical and Radiation Sensors

Chemical Sensors: Principle and working of Electro-chemical, Thermo-chemical, Gas, pH, Humidity and moisture sensors.

Radiation Sensors: Principle and working of Ionization detectors, Scintillation detectors, Geiger-Mueller counters, Semiconductor radiation detectors and Microwave sensors (resonant, reflection, transmission)

Textbooks:

1. Sensors and Actuators – Clarence W. de Silva, CRC Press, 2nd Edition, 2015
2. Sensors and Actuators, D.A.Hall and C.E.Millar, CRC Press, 1999

Reference Books:

1. Sensors and Transducers- D.Patranabhis, Prentice Hall of India (Pvt) Ltd. 2003
2. Measurement, Instrumentation, and Sensors Handbook-John G.Webster, CRC press 1999
3. Sensors – A Comprehensive Sensors- Henry Bolte, John Wiley.
4. Handbook of modern sensors, Springer, Stefan Johann Rupitsch.
5. Principles of Industrial Instrumentation By D. Patranabhis

NPTEL courses links

https://onlinecourses.nptel.ac.in/noc21_ee32/preview

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech IV-I Sem **L T P C**

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(20A51702) CHEMISTRY OF NANOMATERIALS AND APPLICATIONS
(OPEN ELECTIVE-III)

Course Objectives:

- To understand synthetic principles of Nanomaterials by various methods
- To characterize the synthetic nanomaterials by various instrumental methods
- To enumerate the applications of nanomaterials in engineering

Course Outcomes:

- Understand the state of art synthesis of nano materials
- Characterize nano materials using ion beam, scanning probe methodologies, position sensitive atom probe and spectroscopic ellipsometry.
- Analyze nanoscale structure in metals, polymers and ceramics
- Analyze structure-property relationship in coarser scale structures
- Understand structures of carbon nano tubes

UNIT I

Introduction: Scope of nanoscience and nanotecnology, nanoscience in nature, classification of nanostructured materials, importance of nano materials.

Synthetic Methods**:** Bottom-Up approach**:** Sol-gel synthesis, microemulsions or reverse micelles, co-precipitation method, solvothermal synthesis, hydrothermal synthesis, microwave heating synthesis and sonochemical synthesis.

UNIT II

Top-Down approach: Inert gas condensation, arc discharge method, aerosol synthesis, plasma arc technique, ion sputtering, laser ablation, laser pyrolysis, and chemical vapour deposition method, electrodeposition method, high energy ball milling.

UNIT III

Techniques for characterization: Diffraction technique, spectroscopy techniques, electron microscopy techniques for the characterization of nanomaterials, BET method for surface area analysis, dynamic light scattering for particle size determination.

UNIT IV

Studies of Nano-structured Materials: Synthesis, properties and applications of the following nanomaterials, fullerenes, carbon nanotubes, core-shell nanoparticles, nanoshells, self- assembled monolayers, and monolayer protected metal nanoparticles, nanocrystalline materials, magnetic nanoparticles and important properties in relation to nanomagnetic materials, thermoelectric materials, non-linear optical materials, liquid crystals.

UNIT V

Engineering Applications of Nanomaterials

Textbooks:

1. NANO: The Essentials: T Pradeep, MaGraw-Hill, 2007.
2. Textbook of Nanoscience and nanotechnology: B S Murty, P Shankar, BaldevRai, BB Rath and James Murday, Univ. Press, 2012.

References:

1. Concepts of Nanochemistry; Ludovico Cademrtiri and Geoffrey A. Ozin& Geoffrey A. Ozin, Wiley-VCH, 2011.
2. Nanostructures & Nanomaterials; Synthesis, Properties & Applications: Guozhong Cao, Imperial College Press, 2007.
3. Nanomaterials Chemistry, C. N. R. Rao, Achim Muller, K.Cheetham, Wiley-VCH, 2007.

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech IV-I Sem

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(20A01705) HEALTH, SAFETY AND ENVIRONMENTAL MANAGEMENT PRACTICES

(Open Elective Course-IV)

Course Objectives:

- To understand safety, health and environmental management.
- To be familiar with hazard classification and assessment, hazard evaluation and hazard . control, environmental issues and management
- To get exposed to accidents modeling, accident investigation and reporting, concepts of. HAZOP and PHA
- To be familiar with safety measures in design and process operations.
- To get exposed to risk assessment and management, principles and methods

Course Outcomes:

- To understand safety, health and environmental management.
- To be familiar with hazard classification and assessment, hazard evaluation and hazard.
- To get exposed to accidents modelling, accident investigation and reporting control, environmental issues and management
- To get concepts of HAZOP and PHA.
- To be familiar with safety measures in design and process operations.

UNIT I

Introduction to safety, health and environmental management - Basic terms and their definitions - Importance of safety - Safety assurance and assessment - Safety in design and operation - Organizing for safety.

UNIT II

Hazard classification and assessment - Hazard evaluation and hazard control.

Environmental issues and Management - Atmospheric pollution - Flaring and fugitive release - Water pollution - Environmental monitoring - Environmental management.

UNIT III

Accidents modelling - Release modelling - Fire and explosion modelling - Toxic release and dispersion Modelling

UNIT IV

Accident investigation and reporting - concepts of HAZOP and PHA.

Safety measures in design and process operations - Inserting, explosion, fire prevention, sprinkler systems.

UNIT V

Risk assessment and management - Risk picture - Definition and characteristics - Risk acceptance criteria - Quantified risk assessment - Hazard assessment - Fatality risk assessment - Risk

management principles and methods.

Textbooks:

1. Process Safety Analysis, by Skelton. B, Gulf Publishing Company, Houston, 210pp., 1997.
2. Risk Management with Applications from Offshore Petroleum Industry, by TerjeAven and Jan Erik Vinnem, Springer, 200pp., 2007.

Reference Books:

1. Introduction to Safety and Reliability of Structures, by Jorg Schneider
2. Structural Engineering Documents Vol. 5, International Association for Bridge and Structural Engineering (IABSE), 138pp., 1997.
3. Safety and Health for Engineers, by Roger L. Brauer, John Wiley and Sons Inc. pp. 645-663, 2006.
4. Health, Safety and Environmental Management in Offshore and Petroleum Engineering, Srinivasan Chandrasekaran, John Wiley and Sons, 2016.

Online Learning Resources:https://nptel.ac.in/courses/114106017

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech IV-I Sem **L T P C**

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(20A02705) RENEWABLE ENERGY SYSTEMS

(Open Elective Course – IV)

Course Objectives:

- Understand various sources of Energy and the need of Renewable Energy Systems.
- Understand the concepts of Solar Radiation, Wind energy and its applications.
- Analyze solar thermal and solar PV systems
- Understand the concept of geothermal energy and its applications, biomass energy, the concept of Ocean energy and fuel cells.

Course Outcomes:

- Understand various alternate sources of energy for different suitable application requirements
- Understand the concepts of solar energy generation strategies and wind energy system
- Analyze Solar and Wind energy systems
- Understand the basics of Geothermal Energy Systems, various diversified energy scenarios of ocean, biomass and fuel cells

UNIT I SOLAR ENERGY

Solar radiation - beam and diffuse radiation, solar constant, earth sun angles, attenuation and measurement of solar radiation, local solar time, derived solar angles, sunrise, sunset and day length. flat plate collectors, concentrating collectors, storage of solar energy-thermal storage.

UNIT II PV ENERGY SYSTEMS

Introduction, The PV effect in crystalline silicon basic principles, the film PV, Other PV technologies, Electrical characteristics of silicon PV cells and modules, PV systems for remote power, Grid connected PV systems.

UNIT III WIND ENERGY

Principle of wind energy conversion; Basic components of wind energy conversion systems; windmill components, various types and their constructional features; design considerations of horizontal and vertical axis wind machines: analysis of aerodynamic forces acting on wind mill blades and estimation of power output; wind data and site selection considerations.

UNIT IV GEOTHERMAL ENERGY

Estimation and nature of geothermal energy, geothermal sources and resources like hydrothermal, geo-pressured hot dry rock, magma. Advantages, disadvantages and application of geothermal energy, prospects of geothermal energy in India.

UNIT V MISCELLANEOUS ENERGY TECHNOLOGIES

Ocean Energy: Tidal Energy-Principle of working, performance and limitations. Wave Energy-Principle of working, performance and limitations.

Bio mass Energy: Biomass conversion technologies, Biogas generation plants, Classification, advantages and disadvantages, constructional details, site selection, digester design consideration

Fuel cell: Principle of working of various types of fuel cells and their working, performance and limitations.

Textbooks:

1. Stephen Peake, "Renewable Energy Power for a Sustainable Future", Oxford International Edition, 2018.
2. G. D. Rai, "Non-Conventional Energy Sources", 4th Edition, Khanna Publishers, 2000.

Reference Books:

1. S. P. Sukhatme, "Solar Energy",3rd Edition, Tata Mc Graw Hill Education Pvt. Ltd, 2008.
2. B H Khan , " Non-Conventional Energy Resources", 2nd Edition, Tata Mc Graw Hill Education Pvt Ltd, 2011.
3. S. Hasan Saeed and D.K.Sharma,"Non-Conventional Energy Resources",3rd Edition, S.K.Kataria& Sons, 2012.
4. G. N. Tiwari and M.K.Ghosal, "Renewable Energy Resource: Basic Principles and Applications", Narosa Publishing House, 2004.

Online Learning Resources:

1. https://nptel.ac.in/courses/103103206

2. https://nptel.ac.in/courses/108108078

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech IV-I Sem

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(20A03705) INTRODUCTION TO COMPOSITE MATERIALS
(Open Elective-IV)

Course Objectives:

- Introduce composite materials and their applications.
- Build proper background for stress analysis in the design of composite structures.
- Familiarize various properties of composite materials.
- Focus on biodegradable composites.

Course Outcomes:

- Identify the practical applications of composites. (L3)
- Identify the polymer matrix composites. (L3)
- Classify of bio- degradable composites. (L2)
- Outline the various types of ceramic matrix materials. (L2)

UNIT I Introduction to composites

Fundamentals of composites – Definition – classification– based on Matrix – based on structure – Advantages and applications of composites - Reinforcement – whiskers – glass fiber – carbon fiber - Aramid fiber – ceramic fiber – Properties and applications.

UNIT II Polymer matrix composites

Polymers - Polymer matrix materials – PMC processes - hand layup processes – spray up processes – resin transfer moulding – Pultrusion – Filament winding – Auto clave based methods - Injection moulding – sheet moulding compound – properties and applications of PMCs.

UNIT III Metal matrix composites

Metals - types of metal matrix composites – Metallic Matrices. Processing of MMC – Liquid state processes – solid state processes – In-situ processes. Properties and applications of MMCs.

UNIT IV Ceramic matrix composites

Ceramic matrix materials – properties – processing of CMCs –Sintering - Hot pressing – Infiltration – Lanxide process – Insitu chemical reaction techniques – solgel polymer pyrolsis –SHS - Cold isostatic pressing (CIPing) – Hot isostatic pressing (HIPing). Properties and Applications of CCMs.

UNIT V Advances & Applications of composites

Advantages of carbon matrix – limitations of carbon matrix carbon fibre – chemical vapour deposition of carbon on carbonfibre perform. Properties and applications of Carbon-carbon composites. Composites for aerospace applications.Bio degradability, introduction of bio composites, classification, processing of bio composites, applications of bio composites - Mechanical, Biomedical, automobile Engineering.

Textbooks:

1. Chawla K.K, Composite materials, 2/e, Springer – Verlag, 1998.
2. Mathews F.L. and Rawlings R.D., Chapman and Hall, Composite Materials: Engineering and Science, 1/e, England, 1994.

Reference Books:

1. H K Shivanand, B V Babu Kiran, Composite Materials, ASIAN BOOKS, 2011.
2. A.B. Strong , Fundamentals of Composite Manufacturing, SME Publications, 1989.
3. S.C. Sharma, Composite materials, Narosa Publications, 2000.
4. Maureen Mitton, Hand Book of Bio plastics & Bio composites for Engineering applications, John Wiley publications, 2011.

Online Learning Resources:

- https://nptel.ac.in/courses/112104229
- https://nptel.ac.in/courses/112104168
- https://nptel.ac.in/courses/101104010
- https://nptel.ac.in/courses/105108124
- https://nptel.ac.in/courses/112104221

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech IV-I Sem

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(20A04705) MICROCONTROLLERS & APPLICATIONS
(Open Elective Course –IV)

Course Objectives:

- Describe the Architecture of 8051 Microcontroller and Interfacing of 8051 to external memory.
- Write 8051 Assembly level programs using 8051 instruction set.
- Describe the Interrupt system, operation of Timers/Counters and Serial port of 8051.
- Interface simple switches, simple LEDs, ADC 0804, LCD and Stepper Motor to 8051.

Course Outcomes:

- Understand the importance of Microcontroller and Acquire the knowledge of Architecture of 8051 Microcontroller.
- Apply and Interface simple switches, simple LEDs, ADC 0804, LCD and Stepper Motor to using 8051 I/O ports.
- Develop the 8051 Assembly level programs using 8051 Instruction set
- Design the Interrupt system, operation of Timers/Counters and Serial port of 8051

UNIT 1 8051 Microcontroller:
Microprocessor Vs Microcontroller, Embedded Systems, Embedded Microcontrollers, 8051 Architecture-Registers, Pin diagram, I/O ports functions, Internal Memory organization. External Memory (ROM & RAM) interfacing.

UNIT II
Addressing Modes, Data Transfer instructions, Arithmetic instructions, Logical instructions, Branch instructions, Bit manipulation instructions. Simple Assembly language program examples to use these instructions.

UNIT III
8051 Stack, Stack and Subroutine instructions. Simple Assembly language program examples to use subroutine instructions.8051 Timers and Counters – Operation and Assembly language programming to generate a pulse using Mode-1 and a square wave using Mode- 2 on a port pin.

UNIT IV
8051 Serial Communication- Basics of Serial Data Communication, RS- 232 standard, 9 pin RS232 signals, Simple Serial Port programming in Assembly and C to transmit a message and to receive data serially.8051 Interrupts. 8051 Assembly language programming to generate an external interrupt using a switch.

UNIT V
8051 C programming to generate a square waveform on a port pin using a Timer interrupt. Interfacing 8051 to ADC-0804, DAC, LCD and Interfacing with relays and opto isolators, Stepper Motor Interfacing, DC motor interfacing, PWM generation using 8051.

Textbooks:

1. Muhammad Ali Mazidi and Janice Gillespie Mazidi and Rollin D. McKinlay; “The 8051 Microcontroller and Embedded Systems – using assembly and C”, PHI, 2006 / Pearson, 2006.
2. Kenneth J. Ayala, “The 8051 Microcontroller”, 3rd Edition, Thomson/Cengage Learning.

References:

1. Manish K Patel, “The 8051 Microcontroller Based Embedded Systems”, McGraw Hill, 2014, ISBN: 978-93-329-0125-4.
2. Raj Kamal, “Microcontrollers: Architecture, Programming, Interfacing and System Design”, Pearson Education, 2005.

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech IV-I Sem

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(20A05705a) CYBER SECURITY
(Open Elective-IV)

Course Objectives:

The course is designed to provide awareness on different cyber crimes, cyber offenses, tools and methods used in cybercrime.

Course Outcomes:

- Classify the cybercrimes and understand theIndian ITA 2000
- Analyse the vulnerabilities in any computing system and find the solutions
- Predict the security threats of the future
- Investigate the protection mechanisms
- Design security solutions for organizations

UNIT I Introduction to Cybercrime

Introduction, Cybercrime, and Information Security, Who are Cybercriminals, Classifications of Cybercrimes, And Cybercrime: The legal Perspectives and Indian Perspective, Cybercrime and the Indian ITA 2000, A Global Perspective on Cybercrimes.

UNIT II Cyber Offenses: How Criminals Plan Them

Introduction, How Criminals plan the Attacks, Social Engineering, Cyber stalking, Cyber Cafe and Cybercrimes, Botnets: The Fuel for Cybercrime, Attack Vector, Cloud Computing

UNIT III Cybercrime: Mobile and Wireless Devices

Introduction, Proliferation of Mobile and Wireless Devices, Trends in Mobility, Credit card Frauds in Mobile and Wireless Computing Era, Security Challenges Posed by Mobile Devices, Registry Settings for Mobile Devices, Authentication service Security, Attacks on Mobile/Cell Phones, Mobile Devices: Security Implications for Organizations, Organizational Measures for Handling Mobile, Organizational Security Policies an Measures in Mobile Computing Era, Laptops.

UNIT IV Tools and Methods Used in Cybercrime

Introduction, Proxy Servers and Anonymizers, Phishing, Password Cracking, Keyloggers and Spywares, Virus and Worms, Trojan Horse and Backdoors, Steganography, DoS and DDoS attacks, SQL Injection, Buffer Overflow.

UNIT V Cyber Security: Organizational Implications

Introduction, Cost of Cybercrimes and IPR issues, Web threats for Organizations, Security and Privacy Implications, Social media marketing: Security Risks and Perils for Organizations, Social Computing and the associated challenges for Organizations.

Textbooks:

1. Cyber Security: Understanding Cyber Crimes, Computer Forensics and Legal Perspectives, Nina Godbole and Sunil Belapure, Wiley INDIA.

Reference Books:

1. Cyber Security Essentials, James Graham, Richard Howard and Ryan Otson, CRC Press.
2. Introduction to Cyber Security, Chwan-Hwa(john) Wu,J.David Irwin. CRC Press T&F Group

Online Learning Resources:

http://nptel.ac.in/courses/106105031/40

http://nptel.ac.in/courses/106105031/39

http://nptel.ac.in/courses/106105031/38

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech IV-I Sem **L T P C**

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(20A05705b)INTRODUCTION TO FULL STACK DEVELOPMENT

(Open Elective Course – IV)

Course Objectives:

- To build foundation on HTML this will help developer to use HTML concepts for building responsive web application.
- To Develop HTML based Single application for Browsers.
- To Understand OOPs concepts and its applications by building competency in object –oriented Programming.
- To implement frontend and backend scenarios using Web Sockets.
- To become proficient in Bootstrap concepts.

Course Outcomes:

- Able to how to program a browser like using JavaScript, jQuery, Angular, or Vue.
- Distinguishing trends in multi-device implementation.
- Create webpages that function using external data.
- Disambiguate the different structures that a no SQL database may represent.
- Derive information from data and implement data into applications.

UNIT I

e The Modern Web: Rise of the Web, Mobile Web, The State of HTML, Applications vs Web Sites, Keeping Up.

Planning Your Work: Identifying Requirements, Defining the Work, Tracking the Work Continuous Improvement, Prioritization &Estimation, Managing Bugs, Continuous Delivery

User Experience: Information Architecture, Getting the User Experience Right, Polishing the User Experience, Implementing the User Experience.

UNIT II

Designing Systems: System Architectures, Identifying Concepts, Identifying User Interactions, Handling Commonalities, Working with Legacy and External Dependencies, Component Interactions, Applications vs. Modules, Cross-Functional Requirements, Caching, Designing for Failure, Designing Modules, Refactoring, Tools, Changing Your Architecture.

Ethics: Privacy, Cognitive Load, Energy Usage, Trust.

Front End: HTML, From Server to Browser, Styling, Components, Responsive Design, Progressive Enhancement to Progressively Enhance, or Not? Mobile First, Feature Detection, Progressive Enhancement of Style, When Not Using Progressive Enhancement, Search Engine Optimization, Build Tools.

UNIT III

Testing: Test-Driven Development, Test Pyramid, Behaviour-Driven Development, Three Amigos, Manual Testing, Visual Testing, Cross-Functional Testing,

JavaScript: Asynchronicity, JavaScript in the Browser, Offline-First Development, Document Object Model, Server-Side JavaScript, Table of Contents viii JavaScript Modules, Structuring Your JavaScript, JavaScript Types, Object-Oriented Programming, Functional Programming, Communicating Between Components, Connecting Components Together, Testing, Build Tools.

Accessibility: Accessible from the Start, Working with Assistive Technologies, Dealing with

Interactive UI, Testing for Accessibility, Avoiding Common Mistakes.

UNIT IV

APIs: API Responsibilities, designing a REST API, Securing Your API, Event-Based APIs, Discovering APIs, Using APIs

Storing Data: Types of Databases, To SQL, or NoSQL?,Where to Store Your Data, Accessing Data from Your App, Managing Your Data, Protecting Your Data.

Security: Trust, Responding to Incidents, The Golden Rule, Threats, Security Checklists, Passwords, Indirect Attacks.

UNIT V

Deployment: Twelve Factor Apps, Developer Machines, Production Environments, Moving Code into Production, Configuring Your Box, Infrastructure, Immutable Infrastructure, Continuous Delivery & Continuous Deployment.

In Production: Fire Drills, Run Books, Monitoring, Responding to Incidents

Constant Learning: Collecting, Experiments, Analysing Results, Hypothesis-Driven.

Textbook:

1. Chris Northwood, The full Stack Developer, Apress, 2018.

Reference Books:

1. Modern Full-Stack Development: Using TypeScript, React, Node.js, Webpack, and Docker, Frank Zammetti.
2. Full Stack Web Development for Beginners, Riaz Ahmed.

Online Learning Resources:

1. Learn Full Stack Web Development with 40+ Projects and Exercises | Udemy

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech IV-I Sem **L T P C**

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(20A05705c) INDUSTRIAL IOT

(Open Elective-IV)

Course Objectives:

- Acquire theoretical knowledge on Industrial Internet of Things.
- Apply suitable machine learning techniques for data handling and to gain knowledge from it.
- Evaluate the performance of algorithms for sensors and data transmission.

Course Outcomes:

- Understand the characteristics of Internet of Things and its industry strategies.
- Apply various Internet of Things models to appropriate problems.
- Identify and integrate more than one technology to enhance the performance.
- Understand the sensors and data transmission used in Internet of Things.
- Analyse the co-occurrence of data to find interesting frequent patterns.
- Pre-process the data before applying to any real-world problem and can evaluate its performance.

UNIT I Overview of Internet of Things

Introduction, IOT Architecture, Application –based IOT protocols, Cloud Computing, Fog Computing, Sensor Cloud, Big Data.

Overview of Industry 4.0 and Industrial Internet of Things: IIoT- Prerequisites of IIOT, Basics of CPS, CPS and IIOT, Applications of IIoT.

UNIT II Industrial Internet of Things

Introduction, Industrial Internet Systems, Industrial sensing, Industrial sensing, Industrial Processes.

Business Models and Reference Architecture of IIoT: Definition of a business model, Business models of IOT, Business models of IIOT.

UNIT III Key and On-site Technologies

Key Technologies: Off-site Technologies- Introduction, Cloud Computing- Necessity, Cloud Computing and IIot, Industrial Cloud Platform Providers, SLA, Requirements of Industry 4.0, Fog Computing.

On-site Technologies- Introduction, Augmented Reality- History, Categorization, Applications, Virtual Reality- History, Categorization, Applications.

UNIT IV Sensors and Data Transmission

Sensors: Introduction to Sensors, Characteristics-Sensor calibration, Sensor profile, Operating voltage, Sensor Categories. Actuators:Introduction, Thermal Actuators, Hydraulic Actuators, Pneumatic Actuators, Electromechanical Actuators.

Industrial Data Transmission:Foundation fieldbus, Profibus, HART, Interbus, Bitbus.

UNIT V Machine learning and Data science, applications in healthcare

Machine Learning and Data Science in Industries:Introduction, Machine Learning, Categorization on ML, Applications and Data Science of ML in industries, Deep Learning, Applications of Deep

Learning in industries.

Applications of Healthcare in Industries: Smart Devices, Advanced Technologies using in Healthcare, Open Research Issues to be Addressed.

Textbooks:

1. S. Misra, C. Roy, and A. Mukherjee, 2020. Introduction to Industrial Internet of Things and Industry 4.0. CRC Press.

Reference Books:

1. Industrial IoT. Available online: https://medium.com/iotforall/whatproduct-managers-need-to-know-about-industrial-iot-8c92eec1d9d2
2. IIoT Cloud Platforms. Available online: https://fr.farnell.com/willthere-be-a-dominant-iiot-cloud-platform.
3. Kajima, T. and Kawamura, Y., 1995. Development of a high-speed solenoid valve: Investigation of solenoids. IEEE Transactions on industrial electronics, 42(1), pp.1-8.

Online Learning Resources:

1. https://www.coursera.org/learn/industrial-internet-of-things
2. https://www.coursera.org/specializations/developing-industrial-iot

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech IV-I Sem

L	T	P	C
3	0	0	3

(20A54703) NUMBER THEORY AND ITS APPLICATIONS

(OPEN ELECTIVE-IV)

Course Objectives:

This course enables the students to learn the concepts of number theory and its applications to

information security.

Course Outcomes:

- Understand number theory and its properties.
- Understand principles on congruences
- Develop the knowledge to apply various applications
- Develop various encryption methods and its applications.

UNIT I Integers, Greatest common divisors and prime Factorization

The well-ordering property-Divisibility-Representation of integers-Computer operations with integers-Prime numbers-Greatest common divisors-The Euclidean algorithm -The fundamental theorem of arithmetic-Factorization of integers and the Fermat numbers-Linear Diophantine equations

UNIT II Congruences

Introduction to congruences -Linear congruences-The Chinese remainder theorem-Systems of linear congruences

UNIT III Applications of Congruences

Divisibility tests-The perpetual calendar-Round-robin tournaments-Computer file storage and hashing functions. Wilson's theorem and Fermat's little theorem- Pseudo primes- Euler's theorem-Euler's p hi-function- The sum and number of divisors- Perfect numbers and Mersenne primes.

UNIT IV Finite fields & Primality, factoring

Finite fields- quadratic residues and reciprocity-Pseudo primes-rho method-fermat factorization and factor bases.

UNIT V Cryptology

Basic terminology-complexity theorem-Character ciphers-Block ciphers-Exponentiation ciphers-Public-key cryptography-Discrete logarithm-Knapsack ciphers- RSA algorithm-Some applications to computer science.

Textbooks:

1. Elementary number theory and its applications, Kenneth H Rosen, AT & T Information systems & Bell laboratories.
2. A course in Number theory & Cryptography, Neal Koblitz, Springer.

Reference Books:

1. An Introduction To The Theory Of Numbers, Herbert S. Zuckerman, Hugh L. Montgomery, Ivan Niven, wiley publishers
2. Introduction to Analytic number theory-Tom M Apostol, springer
3. Elementary number theory, VK Krishnan, Universities press

Online Learning Resources:

https://www.slideshare.net/ItishreeDash3/a-study-on-number-theory-and-its-applications

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech IV-I Sem

L	T	P	C
3	0	0	3

(20A56703) SMART MATERIALS AND DEVICES
(OPEN ELECTIVE-IV)

Course Objectives:

- To provide exposure to smart materials and their engineering applications.
- To impart knowledge on the basics and phenomenon behind the working of smart materials
- To enlighten the properties exhibited by smart materials
- To educate various techniques used to synthesize and characterize smart materials
- To identify the required smart material for distinct applications/devices

Course Outcomes:

- to recognize the need of smart materials
- to understand the working principles of smart materials
- to know different techniques used to synthesize and characterize smart materials
- to exploit the properties of smart materials
- to make use of smart materials for different applications

UNIT I

Introduction: Historical account of the discovery and development of smart materials, Two phases: Austenite and Martensite, Temperature induced phase changes, Shape memory effect, Pseudoelasticity, One-way shape memory effect, Two-way shape memory effect.

UNIT II: Properties of Smart Materials: Physical principles of optical, Electrical, Dielectric, Piezoelectric, Ferroelectric, Pyroelectric and Magnetic properties of smart materials

UNIT III: Synthesis of smart materials: Solid state reaction technique, Chemical route: Chemical vapour deposition, Sol-gel technique, Hydrothermal method, Co-precipitaiton. Green synthesis, Mechanical alloying and Thin film deposition techniques: Chemical etching, Sol-gel, spray pyrolysis.

UNIT IV: Characterization techniques: X-ray diffraction, Raman spectroscopy (RS), Fourier-transform infrared reflection (FTIR), UV-Visible spectroscopy, Scanning electron microscopy (SEM), Transmission electron microscopy, Atomic force microscopy (AFM) and Differential Scanning Calorimetry (DSC).

UNIT V: Materials and Devices: Characteristics of shape memory alloys, Magnetostrictive, Optoelectronic, Piezoelectric, Metamaterials, Electro-rheological and Magneto-rheological materials and Composite materials. Devices based on smart materials: Sensors & Actuators, MEMS and intelligent devices, Future scope of the smart materials.

Textbooks:

1. Encyclopaedia of Smart Materials- Mel Schwartz, John Wiley & Sons, Inc.2002
2. Smart Materials and Structures - M. V. Gandhi and B.S. Thompson, Champman and Hall, 1992

References:

1. Smart Materials and Technologies- M. Addington and D. L. Schodek, , Elsevier, 2005.
2. Characterization and Application of smart Materials -R. Rai, Synthesis, , Nova Science, 2011.
3. Electroceramics: Materials, Properties, Applications -A.J. Moulson and J.M. Herbert, 2nd Edn., John Wiley & Sons, 2003.
4. Piezoelectric Sensorics: Force, Strain, Pressure, Acceleration and Acoustic 1. Emission Sensors, Materials and Amplifiers, G. Gautschi, Springer, 2002.
5. Optical Metamaterials: Fundamentals and Applications -W. Cai and V. Shalaev, springer,2010.
6. Smart Materials and Structures - P. L Reece, New Research, Nova Science, 2007

NPTEL courses links

https://nptel.ac.in/courses/112/104/112104173/
https://nptel.ac.in/courses/112/104/112104251/
https://nptel.ac.in/content/storage2/courses/112104173/Mod_1_smart_mat_lec

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech IV-I Sem **L T P C**

3 0 0 3

(20A51703) GREEN CHEMISTRY AND CATALYSIS FOR SUSTAINABLE ENVIRONMENT (OPEN ELECTIVE-IV)

Course Objectives:

- Learn an interdisciplinary approach to the scientific and societal issues arising from industrial chemical production, including the facets of chemistry and environmental health sciences that can be integrated to promote green chemistry and the redesign of chemicals, industrial processes and products.
- Understand the use of alternatives assessments that combine chemical, environmental health, regulatory, and business considerations to develop safer products.

Course Outcomes:

- Recognize and acquire green chemistry concepts and apply these ideas to develop respect for the inter connectedness of our world and an ethic of environmental care and sustainability.

UNIT I: PRINCIPLES AND CONCEPTS OF GREEN CHEMISTRY

Introduction, Green chemistry Principles, sustainable development and green chemistry, atom economy, atom economic: Rearrangement and addition reactions and un-economic reactions: Substitution, elimination and Wittig reactions, Reducing Toxicity. Waste - problems and Prevention: Design for degradation, Polymer recycling.

UNIT II: CATALYSIS AND GREEN CHEMISTRY

Introduction to catalysis, Heterogeneous catalysts: Basics of Heterogeneous Catalysis, Zeolites and the Bulk Chemical Industry, Heterogeneous Catalysis in the Fine Chemical and Pharmaceutical Industries, Catalytic Converters, Homogeneous catalysis: Transition Metal Catalysts with Phosphine Ligands, Greener Lewis Acids, Asymmetric Catalysis, Heterogenising the Homogenous catalysts, Phase transfer catalysis: Hazard Reduction, C–C Bond Formation, Oxidation Using Hydrogen Peroxide, Bio-catalysis and photo-catalysis with examples.

UNIT III: ORGANIC SOLVENTS: ENVIRONMENTALLY BENIGN SOLUTIONS

Organic solvents and volatile organic compounds, solvent free systems, supercritical fluids: Super critical carbondioxide, super critical water and water as a reaction solvent: water-based coatings, Ionic liquids as catalyst and solvent

UNIT IV: EMERGING GREENER TECHNOLOGIES AND ALTERNATIVE ENERGY SOURCES

Biomass as renewable resource, Energy: Fossil Fuels, Energy from Biomass, Solar Power, Other Forms of Renewable Energy, Fuel Cells, Chemicals from Renewable feedstocks: Chemicals from Renewable Feedstocks: Chemicals from Fatty Acids, Polymers from Renewable Resources, Some Other Chemicals from Natural Resources, Alternative Economies: The Syngas Economy, The Biorefinery, Design for energy efficiency: Photochemical Reactions: Advantages of and Challenges Faced by Photochemical Processes, Examples of Photochemical Reactions, Chemistry Using Microwaves: Microwave Heating, Microwave-assisted Reactions, Sonochemistry: Sonochemistry and Green Chemistry, Electrochemical Synthesis: Examples of Electrochemical Synthesis. Industrial applications of alternative environmentally benign catalytic systems for carrying out the important reactions such as selective oxidation, reduction and C-C bond formations (specific reactions).

UNIT V: GREEN PROCESSES FOR GREEN NANOSCIENCE

Introduction and traditional methods in the nanomaterials synthesis, Translating green chemistry principles for practicing Green Nanoscience. Green Synthesis of Nanophase Inorganic Materials and Metal Oxide Nanoparticles: Hydrothermal Synthesis, Reflux Synthesis, Microwave-Assisted Synthesis, Other methods for Green synthesis of metal and metal oxide nanoparticles, Green chemistry applications of Inorganic nanomaterials

Textbooks:

1. M. Lancaster, Green Chemistry an introductory text, Royal Society of Chemistry, 2002.
2. Paul T. Anastas and John C. Warner, Green Chemistry Theory and Practice, 4th Edition, Oxford University Press, USA

References:

1. Green Chemistry for Environmental Sustainability, First Edition, Sanjay K. Sharma and AckmezMudhoo, CRC Press, 2010.
2. Edited by AlvisePerosa and Maurizio Selva , Hand Book of Green chemistry Volume 8:Green Nanoscience, wiley-VCH, 2013.

HONOURS

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT) **L T P C**

3 1 0 4

(20A27H01) TECHNOLOGY OF OILS AND FATS
(Honours)

Course Objectives:

- To familiarize production of oils & oil seeds in India &world;distinction between oils &fats
- To understand Principles of refining of oils and process types.
- To understand handling and storage of oil seeds, hydrogenation of oil/fats–types of oils used for hydrogenation.

Course Outcomes (CO):

- Students will learn the production of oils & oil seeds in India &world;distinction between oils &fats
- Students will understand Principles of refining of oils, handlingand storage of oil seeds; hydrogenation of oil/fats

UNITI

Production of oils & oil seeds in India & world. Definition, structure, composition, of oils &fats, Distinction between oils &fats. Glycerides:-Definition, types–simple, mixed triglycerides, mono & diglycerides, random,-distribution of fatty–acids in glyceride molecule. Fatty acids:-definition types with examples saturated, unsaturated, fatty acids with keto-acids, artificially produced fattyacids. Nonglyceride components of oils and fats, constituents present in Crude &Refined oils– Eg:- phosphatides, sterols, pigments, tocopherols, antioxidants vitamin A, D &E.

UNITII

Classification of oils &fats with examples and detailed glyceride composition with important characteristic of oils. Physico-chemical properties of oils &fats:- solubility, specificgravity, refractive index, color, viscosity, smoke flash &fire points, melting points, anisidine value, saponification value etc. Importance of oils &fats in human Diet & nutrition. Chemical reactions of oils &fats in relation to triglycerides, carboxylgroups&fattyacids.

UNITIII

Handling and storage of oil seeds- Mechanical pretreatment principles and process types- preparation of animal matter, preparation of oilseeds -Cleaning, dehulling & separation of hulls, Reduction in size of oilseeds. Heat treatment of oil bearing material principles and process types- Animal origin Dry rendering, wet rendering, digestive rendering. Plant origin: Cooking, Hydraulic pressing, continuous pressing. Mechanical expression of oil seed principles and process typesBatch process-Open type, closed type. Continuous Pressing, Low pressure presses. Solvent extraction of oil principles and process types- Solvent used for oil extraction, type of Extractors-Batch, continuous.

UNITIV

Refining of oils –principles and process types- Alkalirefining using caustic soda, batchrefining by dry method, Batch refining by wet method continuous caustic refining Liquid, liquid refining, steam refining, micelle refining. Bleaching–principles and process types Adsorbents-batch bleaching, continuous process, recovery of oil from spentclay, chemical bleaching. Deodorization:- batch process, Continuous process. Filtration of oils–principlestypesand process.

UNITV

Hydrogenation of oil/fats–types of oils used for hydrogenation, process of hydrogenation, Products based on Hydrogenation-shortenings, margarine, salad dressings, mayonnaise, Low calorie spreads. Winterizations of oils e.g.:- salad oils Fortification of oils &fats with nutrients processing of non-edible oils and animal fats. Fractionation, inter estificationand esterification of oils.

Textbooks:

1. EIRI Board, Technology of Oilseeds Processing, Oils& Fats and Refining, Engineers India Research Institute
2. Richard D. O'Brien, Fats and Oils: Formulating and Processing for Applications, Second Edition, CRC Press.
3. NIIR Board ,Modern Technology of Oils, Fats &Its Derivatives (2nd Revised Edition) ASIA Pacific Business Press.
4. M.M. Chakravarthy, Chemistry, Technology of oils and fats, Allied Publishers Pvt. Ltd

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT) **L T P C**

3 1 0 4

(20A27H02) FOOD STORAGE ENGINEERING
(Honours)

Course Objectives:

- To familiarize production and storage of grains, physical, chemical, and bio-chemical changes occurring during storage.
- To understand cold Chain management, nutritional aspects of freezing, Glass transition temperature and stability of frozen foods.
- To understand controlled atmospheric storage, hypobaric Storage and warehousing

Course Outcomes (CO):

- Students will learn the physical, chemical, and bio-chemical changes occurring during storage
- Students will understand cold Chain management, nutritional aspects of freezing, Glass transition temperature and stability of frozen foods and controlled atmospheric storage, hypobaric Storage and warehousing

UNIT I

Introduction: production and storage of grains, principles of storage, grain storage. Structures: traditional, improved, modern storage. Structure: godown- bag storage, bulk storage (Silos storage). Design of structures, location, stacking arrangements, specifications, advantages and disadvantages. Changes occurring in grain on storage, physical, chemical, and bio-chemical changes. Economics of storage, causes of losses in storage, stored food. Weight loss, food loss, and quality loss, monetary loss. Loss of goodwill, seed, seed loss, post harvest processing (harvesting, shelling, drying, cooling, aeration, cleaning, milling, conveying).

UNIT II

Cold Chain management: Refrigerated storage, cold rooms, walk-in-coolers, Different types of freezers. Frozen Storage Quality loses in frozen foods- Physical changes, Chemical changes in food components, Nutritional aspects of freezing, Glass transition temperature and stability of frozen foods, Temperature requirements during frozen storage, Modeling loss of quality in frozen foods, Time-Temperature integrators.

UNIT III

Controlled Atmospheric StorageBiochemical considerations of CAS, Gas exchange mechanisms, Mass balance principles, Gas generators, Equipment for producing and regulating controlled atmosphere, Design of controlled atmosphere storage chambers.

UNIT IV

Hypobaric Storage: History of hypobaric storage, Experimental errors in hypobaric storage setups, Gas and vapor mass transfer at low pressure, requirements for installation. Measurement devices (Relative humidity, Pressure, Air-change rate, Oxygen, Carbon dioxide, Ethyl alcohol, Acetaldehyde, hypobaric acid vapor), Flow control, Humidity control, Effects on food, Effects on microbes.

UNIT V

Warehousing: Principles, types of warehouses, utility of warehouses. Warehouse management. Cocoon storage.Benefits from warehouses: Regular production, Time utility, Storage of surplus goods, Price stabilization, Minimization of risk, Packing and grading, Financing

Textbooks:

1. Hypobaric storage in food industry- Advances in technology and theory- Stanley.P.Berg
2. Frozen food science and Technology- Judith.A.Evans
3. Engineering for storage of fruits and vegetables- Chandra Gopala Rao

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT) **L T P C**

3 1 0 4

(20A27H03) TQM IN FOOD INDUSTRY

(Honours)

Course Objectives:

- To familiarize quality management, quality management and quality management tools
- To understand Quality management certifications and regulations for food industry.
- To understand the Environmental management system and Eco-friendly food processing system

Course Outcomes (CO):

- Students will learn the quality management, quality management tools. Adulterant identification techniques for milk, honey, oils, spices, etc.,
- Students will understand the and regulations for food industry, Environmental management system and Eco-friendly food processing system

UNIT I

Introduction to quality management - Definition, Scope, Significance and Objectives of Qualitymanagement; Dimensions of quality in foods, Food quality evaluation techniques, Qualitycontrol Vs Quality assurance.

UNIT II

Adulteration - Types of adulterants, Adulterant identification techniques for milk, honey, oils, spices, sugar, pulses, tea powder, coffee,etc as per the FSSAI manual. Quality assurance forraw materials, work in process and finished goods, Safe handling of food product, equipmentand machineries; personal hygiene- MPL for adulterants

UNIT III

Quality Management Tools- Seven old and new Quality management tools, Statistical process control – Mean & range chart,P chart and C chart, Seven deadly wastages, PDCA cycle, Quality circle, Quality audit, Internalaudit, Continuous improvement of productivity- proficiency testing for product quality- Six Sigma Concept.

UNIT IV

Quality management certifications and regulations for food industry, Implementation procedure for HACCP (ISO 22000), QMS, ISO 9001, BIS, APEDA and Sixsigma certifications; AGMARK and Codex Alimentary Commission regulations; Packaging andlabeling regulations for food products; Regulations for food products export and imports.

UNIT V

Environmental management system (EMS) -ISO 14001, Effluent treatment plant location andmaintenance- Eco-friendly food processing system, green plant, challengesinEMS.

Textbooks:

1. Poornimacharantimath, Total quality management, Dorling Kindersley, Publishers SouthAsia Ltd., 2009.
2. Sohrab, 2001 Integrated ISO 9001 HACCP for food processing industries, Allied Publishers Ltd, Mumbai

References:

1. Krammer, A. and Twigg, B.A. 2006. Quality control for the food industry, Volume 2
2. .Applications. The AVI Publishing Company. Inc., Westport, Connecticut.
3. Ranganna, S. 1994. Handbook of analysis and Quality control for fruits and Vegetable Products. Tata McGraw hill. New Delhi.

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT) **L T P C**

3 1 0 4

(20A27H04) ENTREPRENEURSHIP DEVELOPMENT
(Honours)

Course Objectives:

- To familiarize Entrepreneur, entrepreneurial flair, Trade license, trademarks registration and registration marks
- To understand the role of agencies for promotion of food processing industries.
- To understand the Preparation of detailed project report and Project economics

Course Outcomes (CO):

- Students will learn the small, medium and large scale manufacturing industries.
- Students will understand the trade license, trademarks registration, FSSAI registration, DPR and Project economics

UNIT I

Entrepreneur and entrepreneurial flair; Classification of small, medium and large scale manufacturing industries; Opportunities of food processing industries.

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UNIT II

Trade license, trademarks registration and registration marks; Sources of finance; Selection of land and factory sheds.

UNIT III

Agencies for promotion of food processing industries; Source of machine and equipment. FSSAI registration and licensing. Exports and imports policies and licensing, EXIM Bank procedures, IPR and patent registration process.

UNIT IV

Preparation of detailed project report (DPR); Market feasibility reports; Techno-economic feasibility report on fruits and vegetable processing, bakery and confectionery, mushroom manufacture and soybean processing

UNIT V

Project economics- Cost of operations, Fixed and variable costs- plant and machinery, pre operative cost, post operative cost, working capital.

Textbooks/ References:

1. Entrepreneurial Development by Sarwate (Everest Publication).
2. Entrepreneurship Development by Abha Mathur, Taxmann Publications, 1st Edition 2021.
3. Entrepreneurship, by Robert D. Hisrich, Michael P. Peters, and Dean A. Shepherd, Mc Graw Hills, 11th Edition.