



**JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR,
ANANTHAPURAMU
COURSE STRUCTURE AND SYLLABUS FOR
M.Sc (Food Technology)
w.e.f. Academic year 2020-21**

I YEAR

Semester – I

S. No	Course code	Subject	L	T	P	C
1.	20G13101	Food Chemistry	4	-	-	4
2.	20G13102	Instrumental Methods in Food Analysis	4	-	-	4
3.	20G13103	Food Microbiology	4	-	-	4
4.	20G13104	Research Methodology and Biostatistics	4	-	-	4
5.	20G13105	Food Chemistry Lab	-	-	3	1.5
6.	20G13106	Instrumental Methods In Analysis Lab			3	1.5
7.	20G13107	Food Microbiology Lab	-	-	3	1.5
8.	20G13108	Computer Lab	-	-	3	1.5
Total			16	-	12	22

Semester – II

S. No	Course code	Subject	L	T	P	C
1.	20G13201	Nutritional Biochemistry	4	-	-	4
2.	20G13202	Technology of Milk and Animal Based Foods	4	-	-	4
3.	20G13203	Food Processing Engineering and Packaging Technology	4	-	-	4
4.	20G13204	Spices, Condiments And Confectionary Foods	4	-	-	4
5.	20G13205	Nutritional Biochemistry Lab	-	-	3	1.5
6.	20G13206	Dairy Products Lab	-	-	3	1.5
7.	20G13207	Food Processing Engineering And Packaging Technology Lab	-	-	3	1.5
8.	20G13208	Spices, Condiments and Confectionary Foods Lab	-	-	3	1.5
Total			16	-	12	22

Note: Student shall go for internship for 4 weeks and it will be evaluated in third semester

II YEAR

Semester – III

S. No	Course Code	Subject	L	T	P	C
1.	20G13301	Cereals, Legumes and Oil Seed Technology	4	-	-	4
2.	20G13302	Technology of Fruits & Vegetables	4	-	-	4
3.	20G13303	Food Laws and Regulations	4	-	-	4
4.	20G13304	Elective I Management of Food Processing Industries		-	-	
	20G13305	Entrepreneurship and Business Management	4			4
	20G13306	Food Product Development and Commercialization				
5.	20G13307	Universal Human Values	3	-	-	3
6	20G13308	Cereals and Legumes Processing Lab	-	-	3	1.5
7	20G13309	Oil Seed Technology Lab	-	-	3	1.5
8.	20G13310	Technology of Fruits And Vegetables Lab	-	-	3	1.5
9	20G13311	Food Quality Analysis Lab	-	-	3	1.5
10.	20G13312	Industrial Training				4
Total			19	-	12	29

Semester – IV

S. No	Course Code	Subject	L	T	P	C
1.	20G13401	Research work	12	-	-	12
2.	20G13402	Elective II Open Elective Institutional Food Service and Management	4	-	-	4
	20G13403	Supply Chain Management				
	20G13404	Food Industrial Waste Management				
3	20G13405	Internship				4
Total			20	-	-	20

L = Lecture T=Tutorial P= Practical C= Credits

Total Credits: 22 + 22+ 29 + 20 = 93

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

M.Sc (FT) – I Sem

L	T	P	C
4	0	0	4

(20G13101) FOOD CHEMISTRY

COURSE OBJECTIVES:

This course aims

- To study about the major and minor components of food and their properties and to know the classification, structure and chemistry of the various food components.
- To provide an optimum environment and opportunity for students to gain an understanding of the chemical bases of food component reactivity, functionality of food.
- To understand the experimenting with food systems to enhance their critical thinking skills through structured problem solving.

UNIT I

CARBOHYDRATES

Introduction, Classification and structure, functional properties of carbohydrates, Determination of the configuration of the monosaccharide. Ring structure of the monosaccharide. Glucose and fructose. Disaccharides: Structure and synthesis of Sucrose. Trisaccharides. Polysaccharides. Glycosides. Properties of Starch – gelatinisation, gel formation, syneresis, starch degradation, dextrinisation, retrogradation and Dietary Fiber – Definition, Sources and Functions.

UNIT II

AMINO-ACIDS AND PROTEINS

Nomenclature, sources, structure, functions, classification - essential and nonessential amino acids, Physical and chemical properties of proteins and amino acids, functional properties - denaturation, hydrolysis, changes in proteins during processing. Polypeptides. Peptide bonds.

UNIT III

OILS, FATS, WAXES

Introduction – Occurrence – Glycerides – Chemical composition of Fats – General Physical and Chemical properties – Hydrolysis – Hydrogenation – Hydrogenolysis – Trans esterification – Auto oxidation – Rancidification – Acid Value – Saponification value – Iodine value – Reichert. Meissl value – Uses of Oils/fats – Fixed and volatile oils – Mineral Oils – Drying Oils Waxes.

UNIT VI

VITAMINS AND MINERALS

Introduction, Classification of vitamins, structure of vitamins, Functions of vitamins and minerals, Dietary Sources, Deficiencies and Excess, Recommended Dietary Allowances.

UNIT V

FOOD ENZYMES

Definition, importance, classification and properties; Enzymatic browning in foods, non-enzymatic browning and industrial applications of enzymes. Food pigments, sweetening agents and food additives.

Water: Water in foods, Types of water in foods: Water activity-Definition, measurement of water activity, role and importance of water activity in foods

Learning Outcomes

After completion of the course, the student should be able to

- To provide the basic understanding of the chemistry of carbohydrates in food
- Describe the general chemical structures of the major components of foods (proteins, carbohydrates, and lipids).
- Ability to use terminology, appropriate to the field of food chemistry, correctly and contextually and will. Learn the physical properties and reactivity of major food components.
- Will predict how processing conditions are likely to change the reactivity of food components.
- Through critical evaluation, it helps to determine approaches that may be used to control the reactivity of those food components which impact the overall quality of finished products.

TEXT BOOKS:

1. Krishna Prakashan, Organic Natural Products, Media (p) Ltd, vol 2, 2015.
2. Manay, N.S. Shadaksharaswamy, M. "Foods- Facts and Principles", New age international Publishers, New Delhi,2004.

REFERENCES

1. Meyer, L.H. "Food Chemistry". CBS publishers and Distributors, New Delhi,2002.
2. O.P.AGARWAL, Organic natural products, Goel publishing house, volume 1 &2 , 2015 .
3. Rama Rao, A.V.S.S.L.K. Book of Biochemistry, S. Publishers 5th edition, 1986.
4. Damodaran,S., Kirk L. Parkin, Fennema O R."Fennema's Food Chemistry"- CRC press, New York,4th edition,2007.

(20G13102) INSTRUMENTAL METHODS IN FOOD ANALYSIS

COURSE OBJECTIVES:

This course aims to provide the student to

- Acquire basic principles of simple instrumental methods for estimation of organic/inorganic species.
- Gain basic knowledge of limitations of analytical methods.
- Characterize the Materials synthesized by chemical industry.
- Understand the chromatographic techniques for the separation of impurities in the industrially synthesized compounds.

UNIT I

INTRODUCTION TO ANALYTICAL CHEMISTRY

Role of analytical chemistry in food technology –Volumetric and Gravimetric analysis. Preparation of standards, working standards and solutions of known concentration (percent, molar, molal, normal, ppm and ppb) and their dilution.

Classical analytical techniques: Gravimetry, Titrimetry, Refractometry and Polarimetry: Principle, Instrumentation and applications of each technique in food analysis.

UNIT II

CHROMATOGRAPHIC TECHNIQUES

Fundamentals of chromatographic separations and their classification. The plate theory, capacity factor and resolution factor, Chromatographic efficiency, Partition coefficient etc. Principle and applications of paper (Ascending, Descending, Radial, Two dimensional) Partition, Thin layer chromatography, HPTLC, size exclusion and ion exchange chromatography, Gas Chromatography Applications in food analysis.

High performance Liquid Chromatography (HPLC): Basics of liquid chromatography, HPLC columns and Stationary phase, mobile phases, isocratic and gradient elution, Detectors.

UNIT III

SPECTROSCOPY

Introduction of spectroscopy. Basic components of a spectrometer. UV- Visible spectrometry; Beer and Lamberts law, Absorbance, Transmittance, Molar absorptivity. Components and functioning of an UV-vis spectrophotometer. Single beam and Double beam. Calibration curve and applications in food analysis. Introduction-origin of IR spectra-instrumentation, group frequencies, applications of IR spectra analysis spectral data of alcohols-aldehydes and ketones –carboxylic acids –amines –amino acids –proteins.

UNIT IV

ATOMIC ABSORPTION, ATOMIC EMISSION SPECTROSCOPY & ICP-MS

Principles- Atomization process, atomic line widths and radiation sources for AAS, temperature gradients, cells detectors, interferences. Atomic Emission spectroscopy: Atomic

spectra, sources, Merits, demerits and applications. Basic principles and instrumentation of ICP-MS. Application of ICP-MS for analysis of metallic contaminants in food.

UNIT-V

HYPHENATED TECHNIQUES & BIOLOGICAL TECHNIQUES

Introduction to Mass spectrometry and chromatography coupling. GC-MS/MS, LC-MS/MS. DNA/Protein based: Fundamental principles and instrumentation of the systems. Measurement techniques and result interpretations of Polymerase chain Reaction (PCR) technique.

Learning Outcomes:

After completion of the course student shall be able to

- Analyse the statistical data for the analysis in analytical chemistry.
- Acquire enough knowledge on industrial processes and Identification of Products using different analytical and instrumental techniques.
- Learn the basic principles of spectrophotometry like UV-Vis and IR.
- Gain the knowledge on HPLC and GC
- Learn the basic principles of GC-MS/MS and LC-MS/MS

TEXT BOOKS:

1. Douglas A. Skoog, Donald M. West and F. James Holler, Analytical Chemistry and Introduction, Saunders college publishing, New York, 1990.
2. J. Bassett, R.C Denny, G. Jeffery and J. Mendham. Vogel's Text book of Inorganic Quantitative Analysis, 4th edition, Longman group Ltd, Harlow, 1985.
3. Sharma BK, Analytical chemistry, Krishan prakashan publication, vol 1, 2014
4. Gurudeep R, Chatwal and sham k, Anand, Instrumental Methods of Chemical Analysis, Himalyan publication house, vol 1, 2012.

REFERNECES:

1. Pietrzyk and Frank. Analytical Chemistry, 1990.
2. Omachonu V.K. and Ross J.E. Principles of Total Quality, S.Chand & Co.Ltd., New Delhi, 1997.
3. Werner Funk, Vera Damman, Gerhild Donnervert. Quality Assurance in Analytical Chemistry VCH Publishers, New York, NY (USA), 1997.
4. Y. Anjaneyulu, Quality Assurance and GLP- IGNOU Publications, New Delhi-99.

(20G13103) FOOD MICROBIOLOGY

COURSE OBJECTIVES:

This course aims

- To provide the knowledge of microorganisms (probiotic, pathogens and spoilage) Associated with foods and their origin and role.
- To familiarize the factors that determine the presence, growth and survival of Microorganisms in food.
- To train the students on general principles of food microbiology.
- To acquire the knowledge on various fermentation processes

UNIT I

Introduction to Biology-branches of biology-diversity among living organisms-classification system-(Two kingdoms, three kingdoms, five kingdoms) metabolism, catabolism, and anabolism. Origin of microbiology-definition, History, Scope of microbiology-Branches of microbiology. Microscopic Study of bacteria yeast molds, viruses, with respect to morphology, reproduction growth, and nutritional requirements. Growth curve and reproduction.

UNIT II

Culturing of microorganisms –methods of sterilization, disinfection and sanitation (Maintenance of aseptic conditions) Isolation, preservation and maintenance of pure culture. General and selective media for different types of microorganisms. Rapid methods of microbial analysis

UNIT III

Food microbiology - Microbes in manufacturing of important food ingredients. Factors affecting spoilage of foods; Micro flora associated with various food groups their spoilage potential & control. Microbiological spoilage problems associated with typical food products. Microorganisms in food fermentation.

UNIT IV

Harmful /deleterious effects –food borne infections, food poisoning, Microbial toxins, newer pathogens. Detection methods for *E. coli*, *Staphylococci*, *Yersinia*, *campylobacter*, *Cereus*, *Cl.botulinum* & *Salmonella* from food samples.

UNIT V

Industrial productions – fermentations, machines, fermentation types, chemo stat. Industrial production of alcoholic, distilled beverages, citric acid, lactic acid bread enzymes (amylase), acetic acid. Microbial food products, mushrooms, single cell proteins, dairy products-yogurt, cheese, flavored milk.

Learning Outcomes

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

- Explain the interactions between microorganisms and the food environment, and Factors influencing their growth and survival.
- Explain the significance and activities of microorganisms in food
- Describe the characteristics of foodborne, waterborne and spoilage microorganisms, and methods for their isolation, detection and identification.
- Explain why microbiological quality control programs are necessary in food production
- Explain the effects of fermentation in food production and how it influences the microbiological quality and status of the food product.

TEXT BOOKS

1. V. Ramesh, Food microbiology, MJP publishing, 2007.
2. W.C. Frazier, Food microbiology, Mc graw Hill Pub. Co. New York,5th Edition, 2013;
3. J.M. Jay Modern Food Microbiology, CBS publisher, 2nd edition, 2005.

REFERENCES:

1. Atlas R.M, Basic and practical Microbiology, MacMillan Publication Company, New York,1934.
2. Cruger J.G. Black J.G. and Davison V.E. Microbiology principles and applications Prentice Hall of India Pvt. Ltd., 1990:
3. Hary W.S. Paul J and Van Denmark Microbes in action – a laboratory manual of Microbiology. Tarporwalsd. B. & sons, & Co., Ltd., Bombay. 1972:
4. Brock & Brock Basic Microbiology, CBS Publishers & Distributors, Prentice – Hall (India) Ltd., New Delhi. 1996.

(20G13104) RESEARCH METHODOLOGY AND BIOSTATISTICS

COURSE OBJECTIVE:

This course aims

- To develop a research orientation among the students and acquaint them with fundamentals of research methods
- To have a knowledge about research and how research is conducted.
- To understand the data collection methods the sampling methods and the data analysis method.
- To create awareness about the importance of research in all fields.

UNIT I

RESEARCH METHODOLOGY

Meaning, objectives and types of research. Research approaches, Significance of research, Research and scientific methods, Research process and Criteria of good research. Definition and Identification of a Research Problem – Selection of Research problem, Justification, Theory, Hypothesis, Basic assumptions, Limitations and delimitations of the problem.

UNIT II

RESEARCH DESIGN AND MEASUREMENT

Explain the various types of quantitative sampling techniques and conditions use. Describe the various steps involved in coding qualitative data. Apply the various statistical tools to test the hypothesis & drawing inferences. Obtain knowledge on writing different types of report. Develop independent thinking for critically analyzing research reports.

UNIT III

SAMPLING AND DATA COLLECTION

Sampling Techniques–Probability and Non–probability sampling methods–Data Collection Types of data–Primary and Secondary data–Methods of primary data collection–Observation, Interview, Questionnaire and schedule– Construction of questionnaire– pilot study–case study.

UNIT IV

DATA PREPARATION, ANALYSIS AND STATISTICS

Data Preparation – editing – Coding –Data entry–Test of significance – Assumptions about Parametric and nonparametric tests. Parametric tests-Introduction ANOVA- Application of Statistical software for data analysis. Introduction to Descriptive Statistics–Hypothesis Testing–T-test–Analysis of Variance–Linear Regression.

UNIT V

REPORT DESIGN AND WRITING

Introduction-Research Report-Research Proposal –Different types –Contents of report– Important Parts – Title, Table of Contents – Synopsis, bibliography- Introductory Section –Research Design- Result– Sampling Techniques–Probability and Non probability sampling methods-Data Collection– Types of data– Primary and Secondary data Methods of primary data collection–Observation, Interview, Questionnaire and Schedule– Construction of questionnaire– pilot study–case study.

Learning Outcomes:

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

- Obtain knowledge on various kinds of research questions and research design
- Describe qualitative, quantitative and mixed methods research.
- Design a good quantitative purpose statement and hypotheses.
- Explain the various types of quantitative sampling techniques and conditions use.
- Describe the various steps involved in coding qualitative data.
- Apply the various statistical tools to test the hypothesis , drawing inferences and obtain knowledge on writing different types of report.

TEXTBOOKS:

1. Kothari, C.R., “Research Methodology”,Methods and Techniques, New Age International, 6th Edition, 2010.

REFERENCES:

1. Panneerselvam,R., “Research Methodology”, Prentice-Hall of India, New Delhi,7th Edition, 2004.
2. Donald R.Cooper, PamelaS. Schindle and JKSharma, Business Research Methods,11th Edition, Tata McGraw Hill, New Delhi, 2012.

(20G13105) FOOD CHEMISTRY LAB

COURSE OBJECTIVES:

This course aims

- To demonstrate equipment's and procedures required for food chemistry lab.
- To provide knowledge on food analysis.

List of experiments

1. Determination of Moisture by hot air oven method and vacuum oven method.
2. Estimation of protein by kjeldhal method
3. Estimation of fat by soxhlet method
4. Estimation of ash by muffle furnace method.
5. Determination of carbohydrate and Energy value by calculation method
6. Determination of acidity and pH in foods.
7. Estimation of Vitamin C in foods
8. Determination of Reducing and non-reducing sugars
9. Estimation of Crude Fiber.
10. Estimation of free radical scavenging activity in foods by DPPH method.

Learning Outcomes:

After completion of the course, the student should be able to

- Gain knowledge and understand how food analysis fits into the food industry.
- Gain experience with proximate analysis of foods.
- Able to learn qualitative analysis of carbohydrates, amino acids, protein and lipids.
- Familiar with precision and accuracy through experiences with components of analysis
And reporting results.
- Demonstrate oral and written communication skills to effectively communicate scientific
Ideas related to food analysis

REFERENCES:

- Srinivasan Damodaran, Kirk L. Parkin, Owen R. Fennema. Fennema's. Food Chemistry, CRC Press, Taylor and Francis group, USA, – 4th Edition 2007.

(20G13106) INSTRUMENTAL METHODS IN FOOD ANALYSIS LAB

COURSE OBJECTIVES:

This course aims to provide the student to

- The experiment is intend to know the conductance and potentiality of metals
- TLC method is able to separate the amino acids and sugars.
- Isolation methods are used to analyse the various organic compounds.

List of experiments

1. Conductometric titrations.
2. Potentiometric titrations.
3. Separation of amino acids and Sugars by TLC.
4. Isolation of plant pigments by column chromatography
5. Verification of Beer's law and determination of molar extinction coefficient using p-nitro phenol.
6. Isolation and spectrophotometric characterization of plant pigments.
7. Isolation of amino acids by Paper chromatography.
8. Measurement of refractive index of oil sample.
9. Demonstration of different parts of HPLC equipment
10. Demonstration of different parts of GC equipment

Learning Outcomes:

After completion of the course student shall be able to

- Student will be able to measure conductance and potentiality of various essential metals.
- Separation of amino acids and sugars by TLC method will be known to the student.
- Student will be able to analyze various organic compounds by isolation and spectrophotometric method.

REFERENCES:

1. Analytical Chemistry: Theory and Practice by Verma R.M 3rd edition ,2007.
2. Ms. Pooja R.Popat Practical book of Analytical Chemistry First Edition,2012.

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M.Sc (FT) – I Sem **L T P C**
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(20G13107) FOOD MICROBIOLOGY LAB

COURSE OBJECTIVES:

This course aims to provide the student to

- Acquire knowledge about microbiologically based laboratory equipment.
- Cultivate and enumerate microorganisms from various food samples.

LIST OF EXPERIMENTS:

1. Demonstration of laboratory equipment – autoclave, pressure cooker, Hot-air oven, Incubator, refrigerator, inoculating hood, Seitz filter. Study of different parts of a compound microscope including Oil immersion.
2. Microscopic observation of typical microbial cells – Bacteria, protozoa, Algae, fungi and Yeast's.
3. Preparation of media, sterilization, inoculation, demonstration of different methods of isolation, pure culture techniques, serial dilution and plating.
4. Preparation of media for culturing autotrophic and heterotrophic microorganisms (agar medium, nutrient medium, Mcconkey agar and Blood agar).
5. Microscopic observation of lactic acid bacteria.
6. Estimation of alcohol during fermentation.
7. Isolation of microorganisms from spoiled fruits and vegetables.
8. Enumeration and identification of coli forms in food and water samples.

LEARNING OUTCOMES

At the end of each unit of learning, students will be able to

- Illustrate the role of microorganisms in food safety.
- Identify the microorganisms found in food.
- Experiment the techniques in control of food spoilage.
- Practice the methods for microbial examination for food.
- Able to detect microbial spoilage in foods.

REFERENCES:

1. Ahmed E. Yousuf, Carolyn Carlstrom, Food microbiology: A laboratory Manual, Wiley –inter science. edition 1,2003.
2. Karl. Mathews, Kalmia E.Kniel, Thomas J. Montville, Food Microbiology, ASM press; Edition 4,2017.

(20G13108) COMPUTER LAB

COURSE OBJECTIVES:

This course provides an introduction to

- A variety of statistical methods of use in describing and analyzing biological data.
- It includes a laboratory component in which biological data are analyzed using statistical software.

LIST OF EXPERIMENTS:

1. Selection of random sample, using tippets random number tables.
2. Preparation of questionnaire
3. Preparation of research proposal
4. Tabulation of data
 - i) Calculation of averages-arithmetic mean, mode of median
 - ii) Calculation of standard deviation.
5. Calculation of ‘t’ test to give inference for small sample and large sample
6. Calculating X^2 test to find the significance of association.
7. Analysis of one way Anova and two way Anova
8. Basics of SAP(System Applications and Products)

Learning Outcomes:

At the end of each unit of learning, students will be able to...

- Recall the basic components of computer.
- Explain how computer is used in various phases of research.
- Summarize the advantages and disadvantages of use of computers in research.
- Can calculate the mean, mode of median.
- Able to perform ‘t’ test and X^2 test.

REFERENCES:

Sharma S.R “statistical methods in educational research”, Anmol publications p(ltd), New-Delhi,1994.

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M.Sc (FT) – II Sem **L T P C**
4 0 0 4
(20G13201) NUTRITIONAL BIO-CHEMISTRY

COURSE OBJECTIVES

This course provides an introduction to

- The students will learn how nutrients effect biochemical process and nutritionally related diseases.
- To review the biological system of energy metabolism and the chemical/biochemical properties and metabolic pathways of carbohydrates, lipids, and proteins. ---
- To examine the regulatory mechanisms of macronutrient metabolism and associated signaling pathways.

UNIT I

Introduction to biochemistry, sub cellular components and functions

Enzymes - General Properties, Classification, Co-enzymes and co-factors, Kinetics and Mechanisms of action Michelias Menten reactions, factors responsible for catalytic efficiency of enzymes, examples inhibitors and activators.

UNIT II

Carbohydrate metabolism: Digestion, absorption and biochemical functions of carbohydrates, glycolysis, TCA cycle, oxidative phosphorylation and elements of bioenergetics.

Lipid Metabolism: Digestion, absorption and functions of lipids, Oxidation of fatty acids, Biosynthesis of fatty acids.

UNIT III

Protein metabolism: - Digestion, Absorption and functions. End products of protein metabolism. Biochemistry of Hormones.

Mineral Metabolism:- Biochemical functions of minerals. Active transport and ion absorption. Calcium, Phosphorous and Iron metabolism.

UNIT IV

Functions of Food, energy value of Food. Nutritive value of Foods nutritional significance of Carbohydrate, Proteins, Fats, vitamins and minerals. Deficiency diseases. Fortification of foods.

Nutritional requirements – Balanced diets – Food tables. Nutrition of weaned infants, preschool children and infant foods. Nutrition, feeding of adults, expectant and nursing, mothers and industrial workers.

UNIT V

Supplementary and special dietetic foods. Effect of cooking and processing on the nutritive value of Foods. Causes and prevention of malnutrition. Social psychology and Philosophy of Food habits. Theoretical aspects of techniques in nutrition research. Activities of international Organizations in the field of nutrition.

Learning Outcomes:

After completion of the course, the student should be able to

- Capable of describing biochemical pathways relevant in nutrient metabolism.
- To understand biochemical techniques that are relevant for the investigation of the nutrient metabolism.
- Able to define the types and biosynthesis and the digestion, absorption and transports in blood circulation of nutrients.
- Able to understand nutrition deficiency disorders and helps in its prevention and able to define the nutrition and healthy diet planning.

TEXT BOOKS

1. Vioet and Vioet, Principles of Biochemistry. John Willey & Sons, 5th edition, 2018.
2. Swami Nathan. Essentials of Food and Nutrition by .The Bangalore Printing and Publishing Company,vo 1,1991.
3. U.Satyanarayana and U.Chakrapani.Text book of Biochemistry by, generic, 5th edition, 2019.
4. Harper's Illustrated Biochemistry by Murray, Bender, Botham, Kennelly, Rodwell, and Well. McGraw Hill Publishers, 29th edition, 2019.

REFERENCES

1. Martin etal.Principles of Biochemistry .CBS Publishers, vol 2, 1990
2. Rama Rao, A.V.S.S.L.K. S.Text Book of Biochemistry Publishers 5th edition, 1986
3. Wilson, K. and Goulding, K.H. Abiologists Guide to principles and Techniques of Practical Biochemistry, 3rd Edition, 1986.
4. M. Zubay, Maxwell. Text Book of Biochemistry, MacMillan.2ndedition, 1989.
5. Passmore, R and East Wood, M.A. Davidson's. Text Book of Biochemistry , Nutrition and Dietetics , M.A. Longman publications,8th edition,1986.

(20G13202) TECHNOLOGY OF MILK AND ANIMAL BASED FOODS

COURSE OBJECTIVES:

This course provides an introduction to

- To understand of the chemistry of milk constituents and animal based foods.
- To learn the milk and various dairy products and meat, sea food their chemical, physical and biological changes that occur during processing of dairy products and animal based foods.
- To understand the post mortem changes in animal based foods.

UNIT I

Introduction to milk – Milk composition and nutritive value, – physical and chemical properties of milk, processing of Milk – Receiving of milk, platform tests, filtration, clarification, Homogenization. Definitions – standardization of milk (calculations for different types of milk), single toned, double toned flavored milk. Microbiology of milk, pasteurization.

UNIT – II

Cream – Cream separation– Factors governing richness of cream and fat percentage.

Butter – Introduction, composition – Process involved, cream neutralization, addition of starter, cream ripening, churning, working of butter,– Factors influencing churning, over run in butter, butter defects, their causes and prevention.

Cheese: Introduction-History-Definition-Classification, composition, Nutritive value, Manufacture of processed cheese, Swiss cheese, cottage cheese & Cheddar Cheese, their defects and control.

UNIT III

Condensed Milk: History-Composition-Types of condensed milk. Methods of manufacture, vacuum, pan, condensing, defects in condensed milk,

Dry Milk (Milk Powder): History- Types of dry milk, composition of each dry milk - Methods of manufacture - Drum drying , Spray drying, Freeze drying, proportion of dry milk bulk density, solubility, solubility index, wettability, dispensability – defects in dry milk.

Ice Cream: History- Definition- Classification- Composition- Ingredients used- Sweeteners, Stabilizers- Flavors etc. - Preparation of Ice cream, Pasteurization of milk, homogenization, ageing, freezing. Defects and over run in ice cream.

UNIT IV

Introduction on meat and poultry industry. Glossary of market terms for meat animals and birds. Effect of feed, breed and environment on production of meat and its quality. Anti mortem examination of Meat Animals. Slaughter of meat animal and dressing carcasses. Modern abattoir practices. Post-mortem examination of meat, retail and whole sale cuts, grading, factors influencing quality of fresh and cured most.

Egg and Egg products: Preservation and measures of Egg quality. Dehydrated egg powder, frozen egg, poultry processing's. Meat hygiene, quality control of meat production, processing, specification of meat products

UNIT – V

Meat preservation by refrigeration and freezing, thermal processing, dehydration, irradiation, Chemicals and Antibiotics. Meat by products.

Cold Storage and Freezing, canning, Smoking, curing and pickling of marine products – Fish pastes, Sauces, Oils, Protein concentrates, meal and other products. Preservation and processing of Shrimp, Lobsters.

Learning Outcomes:

After completion of the course, the student should be able to

- Describe the composition of milk, identify the approximate content of individual types present, and describe physicochemical characteristics of the main components.
- Explain how dairy products such as fluid milk, yogurt, butter, powder, cheese) are made and the key functions of the processing steps involved.
- Describe the changes that occur during the post mortem and rigor mortis of meat.
- Describe the methods of preservation of animal based foods.
- Explain the hygiene and quality standards of milk and animal based foods.

TEXT BOOKS:

1. Pauline C. Paul and Helen H. Palmer 'Food Theory and Applications'. John Wiley and Sons, New York, 5th edition, 1972.
2. Vijaya Khader Text Book of Food Science and Technology, ICAA, New Delhi .vol (2).2001.
3. Sukumar De, Outlines of Dairy Technology, Mc grath Oxford;1st edition,2001.

REFERENCES

1. Walstra, J. T. M. Wouters and T. J Geurts. Taylor &Francis. Dairy Science and Technology, Second Edition 2006.
2. Shahidi F and Botta JR, Seafoods: Chemistry, Processing, Technology and Quality, Blackie Academic & Professional, London, 1994.
3. M.K.Srivastava. Hand book analysis on Milk .CBS publication & distributors, 1nd Edition, 2015.
4. Fidel toldra .Dry cured meat Products. Wiley-Blackwell, 1st edition, 2005.

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M.Sc (FT) – II Sem

L	T	P	C
4	0	0	4

(20G13203) FOOD PROCESS ENGINEERING AND PACKAGING TECHNOLOGY

COURSE OBJECTIVES:

This course aims to provide the student to

- To apply engineering principles to design process in food process engineering
- To emphasize the various unit operations, processing technologies and material handling equipment used in food processing industries.

UNIT I

FLUID FLOW

Types of flow, Reynolds number, Viscosity, Concept of boundary layer, basic equations of fluid flow, valves, flow meters, manometers and measurement of flow and pressure. Material handling systems; Liquid handling: Classification of pumps, Gas handling: Classification of fans, blowers and compressors, Solid handling: Bins, Bunkers, Conveyors,

HEAT TRANSFER

Sources of heat, Heat transfer by conduction, convection and radiation, with examples, steady state and unsteady state heat conduction individual and overall heat transfer co-efficient. Heat exchange equipment's, types, relative merits and demerits.

UNIT II

EVAPORATION AND DRYING

Types of evaporators, single effect and multiple effect evaporators. Freezing and Thawing principles, applications and equipment. Moisture content and mechanism of drying, equilibrium moisture content, rate of drying and time of drying calculations. Classification and types of dryers. Dryers used in food industries and special drying methods.

SIZE REDUCTION and MIXING

Definition, objectives of size reduction, factors affecting size reduction, laws governing energy and power requirements of mill, types of mills including ball mill, hammer mill, fluid energy mill etc. Properties of particulate solids, screening and industrial screening equipment-sieves and screens, magnetic separators, electrostatic separators, froth flotation. Sink and Float Method. Theory of mixing, mixing time, power used in agitated vessels, powers consumption of mixing, rate of mixing viscous materials and pastes. Solid-solid, solid-liquid and liquid-liquid mixing equipment's

UNIT III

FILTRATION, CENTRIFUGATION AND CRYSTALLIZATION

Theory of filtration, filter aids, filter media, industrial filters including filter press, rotary filter, edge filter, etc. Factors affecting filtration.

Introduction, Principles of sedimentation and centrifugation, equations for centrifugal force, equations for rate of settling in centrifuge, industrial centrifugal filters- tubular, disc bowl filters, gas-solid cyclone separators and centrifugal sedimenters.

Characteristics of crystals like, purity, size, shape, geometry, habit, forms size and factors affecting it. Super saturation theory and its limitations. Nucleation mechanisms, Crystal growth. Classification of crystallizers.

UNIT IV:

Introduction to packaging – Definition used for packaging – Factors involved in the creation of food package, designing successful packaging – Packaging materials and forms – Testing of packaging materials, paper, paper board, plastics, glass containers, metal packaging. Packaging of fresh and chilled foods: Meat, Shell fish and dairy products and the package requirements – vacuum and modified atmosphere packaging. Packaging of frozen foods, package requirements for frozen fish and dairy products.

UNIT V:

Packaging of fresh fruits and vegetables. Details of packaging of Fruits & Vegetables products packaging Materials, packaging methods, problems related in packaging & Quality control, testing of packaging materials and importance of packaging in Food & Vegetables Packaging of whole grain products: milled grain produced prepared mixes, paste, biscuits, bread and baked foods. Packaging styles, wrapping materials and methods. Packaging Machinery, Production and packaging line requirements – Bottling, layout of bottling line and details of individual steps on the automatic line – canning, details of individual steps in canning process – wrapping operations – form, fill and seal machines and labeling machines.

Learning outcomes:

After completion of the course, the student should be able to

- Demonstrate the concept of heat and mass transfer in food processing and its integration to actual process design.
- Able to understand different unit operations and equipment needed for it in food industry.
- Analyze the complexity of fluid flow problems associated with food operations.
- Design and estimate the performance of food processing equipment.
- Interpret the properties of materials used for food processing equipment and corrosion control.

TEXT BOOKS:

1. D.G Rao, “Fundamentals of Food Engineering” PHI Learning Private Limited, New Delhi. 2010.
2. J.S. Subrahmanyam, J.Timmasetty et al. Pharmaceutical Engineering Unit operations, Delhi vallabah prakashan, Delhi.second edition. 2011.
3. Warren, L. McCabe, J.C. Smith and Harriot, ”Unit Operations of Chemical Engineering McGraw Hill International Edition, Singapore, ISBN-007-424740-6, 2005.

REFERENCES:

- 1 Earle, R.L, “Unit Operations in Food Processing”. Pergamon.2nd edition, UK,2003.
- 2 Coles, R., Dowell, D.M., Kirwan, J, Food Packaging Technology, Black Well Publishing Ltd., 2009.

(20G13204) SPICES, CONDIMENTS AND CONFECTIONERY FOODS

COURSE OBJECTIVES:

This course aims to provide the student to

- The objective of this course is to make students aware of various techniques involved in processing of spices, condiments, confectionery foods and their value addition.
- Analyze chemical composition of spices and condiments.
- To provide knowledge of confectionery raw materials.

UNIT I

Flavoring materials of natural origin: Natural flavors and flavorings, sources of natural flavoring materials – Herbs and spices, standards of purity and sensory assessment of herbs and spices, classification of herbs and spices, Culinary Herbs, Spice processing; milling, Microbiology of spices, gas sterilization of spices, gamma irradiation, Heat treatment, Distillation or Extraction. Distillation of volatile oils, Spice essential oils, Application of spice essential oils, Essential oil content of spices. Oleoresins; Extraction, Quality and, Application of oleoresins.

UNIT II

Plants as source of essential oils Citrus Fruits-Citrus essential oils, Composition of Citrus oils, processed citrus oils, methods of deterpenization, Citrus leaf and Flower oils. The Mints: Peppermint - Cultivation and Distillation, Rectification. Corn mint- Cultivation and Distillation, Demethylation. Spearmint-Blended Peppermint, Composition of Mint oils. Other Commercially Important Sources-Fruit, Fruit Juices and Concentrates. Vanilla –Introduction, Curing Process, Classification, Flavor, The Chemistry of Vanilla flavor, Precursors and the Development of Flavor, Beverage flavors – Cacao, Chocolate, Coffee, Tea, and Aromatic vegetables.

UNIT III

Introduction to sugar confectionery. Types of sugar and their manufacturing process. Ingredients of confectionery- sugars, starch, Glucose syrups and starch hydrolysates, –fats; modification of oils and fats. Color and flavor- colors for the sugar confectioner, Flavorings flavor strength, functions of carrier solvents and powders, factors affecting stability of flavoring compounds, refined glucose syrups, Gums, gelling agents and thickenings – properties and its applications.

UNIT IV

Manufacture of high-boiled sweets, ingredients, prevention of recrystallization and stickiness, manufacturing methods for high boiled sweets, product types. Caramel, toffee and fudge, ingredients, structure of toffee, formulation, processing, toffee stability, fudge. Cocoa, chocolate and related products: Cocoa beans, cocoa fruit, pulp, fermentation, drying Sequence of processes chocolate receipts, cocoa powder, mixing,

refining, conching and tempering of chocolate. Aerated confectionery; methods of aeration, marshmallow, Nougat.

UNIT –V

Bakery Raw Materials; General Ingredients-Wheat Flour-Manufacturing and Characteristics of wheat flour for Bakery industry. Sugar and its uses, Shortenings, Milk, yeast-Uses and specifications-Salt and its uses-Egg and Egg Products-Chemical Leavening Agents, Cocoa Chocolate, Flavors, Emulsifiers, lecithin, Bread improvers, Enriching agents, Water and miscellaneous Ingredients, Bread making process. Biscuits; Classification, dough consistency, baking techniques and Packaging.

Cookies and Crackers; ingredients, formulation aspects, baking, decoration, production aspect of different cookies-sugar, coconut, anise cookies and sugar wafers.

Learning outcomes:

After completion of the course, the student should be able to

- Understand scope, processing and production of spices
- Suggest a technology for extraction of essential oils from different spices
- Can develop value added confectionery foods.
- Able to explain chocolate manufacturing process and can develop candies.
- Able to explain different processing techniques in confectionery preparation.

TEXT BOOKS:

1. Vijaya Khader, Text Book of Food Science and Technology. ICAA, New Delhi.2001
2. Spices: Morphology, History, Chemistry, J W Parry, Chemical Publishing Co., New York
3. Shanmugavelu K G. Spices and PlantationCrops. Oxford& IBH Publishing Co., New Delhi
4. Manufacturing of snacks food, namkeen, pappad and potato products- EIRI Publications, Delhi. 9th edition, 2001.

REFERENCES:

1. EE.B. Jackson, Sugar Confectionery Manufacture, Blackie Academic and Professional Glasgow, 2nd Edition, 1996.
2. R.Loess .Sugar Confectionery and Chocolate Manufacture, Leonard Hill Books, International Text Book Company Limited 2nd edition, 1973.
3. R.Gordan Booth separation- Snack food .A scientific approach-Meera Rao Patankar , Anmol Publications New Delhi.4 th edition,2004.
4. The chemistry and technology of cereal food and feed-Samuel, CBS publications,4th edition.2001.
5. Biscuit, cracker and cookies recipes for the food industry, Duncan Manley, Wood head Publishes, Cambridge, England, 5th edition.1990.

COURSE OBJECTIVES:

This course aims to provide the student to

- To gain knowledge of practices for proper literature reviews and evaluation of appropriate methods for food analysis.
- To interpret various methodologies for analysis of components in foods.

List of Experiments.

1. Qualitative analysis of carbohydrates, amino acid, proteins and lipids.
2. Preparations: Albumin from egg. Casein from milk, starch from potato.
3. Estimation of protein by biuret method.
4. Estimation of amino acids by Ninhydrin method.
5. Estimation of sugar by Dinitrosalysilate / Nelsonsomogyi method.
6. Determination of saponification value of fat.
7. Estimation of Ascorbic acid in Biological method (dye method).
8. Estimation of Iron in foods.

Course Outcomes:

Learners who successfully complete this course will be able to:

- Demonstrate the presence of protein, lipid, and carbohydrate in food using chemical methods.
- Aware of how analytical techniques used to determine food composition and quality
- Able to carry out qualitative analysis of carbohydrates, proteins, lipids.
- Apply their knowledge in food biochemistry and nutrition in designing new range of products with improved nutritional characteristics
- Able to isolate and quantify proteins.

REFERENCES

- ArunbBahl and B. S. Bahl: Advanced Organic Chemistry, Vol (2), S. Chand publications, 2019.

(20G13206) DAIRY PRODUCTS LAB

COURSE OBJECTIVE:

This course aims to provide the student to

- To explain the basic processing of dairy products.
- To familiarize the students with rheological instruments and their use in relation to dairy and food products.

List of Experiments

1. Estimation of moisture content of milk products.
2. Milk pasteurization and sterilization.
3. Quality evaluation of milk products.
4. Preservation of milk sweets including canning.
5. Estimation of fat content in milk and milk products.
6. Estimation of ash and calcium content in milk and milk products.
7. Standardization of different milk types(Calculations for different types of milks)
8. Visit to milk chilling and processing center.

Course Outcomes:

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

- Able to test proximate analysis in milk and milk products
- Will perform the quality check for milk and dairy products by adulteration tests.
- Able to explain processing methods for dairy products preparation.
- Able to perform qualitative testing for milk and dairy products.
- Will be able to develop value added dairy products.

REFERENCES

1. Smit G. Dairy Processing – Improving Quality. Vol 2, CRC-Wood head Publ, 2003.
2. NDRI scientists. Sensory Evaluation and Rheology of Milk and Milk Products. 13, Dairy Technology Division, NDRI, Karnal.1996.

**(20G13207) FOOD PROCESS ENGINEERING & PACKAGING TECHNOLOGY
LAB**

COURSE OBJECTIVES:

This course aims to provide the student to

- To know the various types of equipment's used in the food industry.
- To learn the operation and utilization of equipment's involved.
- To choose suitable techniques for the food processing operation.
- To identify the factors that will affect the design of equipment's

LIST OF EXPERIMENTS

Food Process Engineering

1. Evaluation of filter media, determination of rate of filtration and study of factors affecting filtration including filter aids.
2. Determination of Humidity – use of dry bulb and wet bulb thermometers and psychometric charts.
3. Determination of rate of drying, free moisture content and bound moisture content.
4. Experiments to illustrate the influence of various parameters on the time of drying.
5. Estimation of heat coefficient by natural convection
6. Estimation of heat coefficient by forced convection
7. Studies in separation by sink and float method
8. Estimation of average particle size using any crushers/ball mill
9. Demonstration of centrifugal pump
10. Visit to food industry and draw layout

Packaging Technology

11. Identification of packaging material by qualitative testing.
12. Measurement of thickness, basic weight of paper, paperboards.
13. Measurement of bursting strength and tear resistance of paper/paperboard.
14. Determination of Water vapour transmission rate(WVTR) of packaging material.
15. Determination of Impact breakage for glass material
16. Determination of thermal shock resistance for glass material
17. Determination of continuity of tin coating and quantitatively estimation of extracted iron from tin
18. Determination of porosity of tin cans
19. Determination of grease resistance test for paper/paper board.
20. Performance evaluation of transport packages.

Note: Minimum Eight experiments have to performed with minimum four from each subject

Learning Outcomes:

After completion of the course, the student should be able to

- To select the critical variables for the design of equipment's.
- To compute the moisture content and drying characteristics of food materials.
- To describe and demonstrate the humidity and psychometric charts.
- To find out filtration rate and efficiency and factors affecting it.

REFERENCES:

1. Paul Singh R, and Dennis R.Heldman "Introduction to Food Engineering". Academic Press – ElsevierIndia Private Ltd. New Delhi," 4th Edition 2008.
2. EIRI Board of Consultants and Engineers, New Delhi; Modern Packaging Technology
3. Coles, R., Dowell, D.M., Kirwan, J, Food Packaging Technology, Black Well Publishing Ltd., 2009.

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR
M.Sc (FT) – II Sem

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(20G13208) SPICES, CONDIMENTS & CONFECTIONERY FOODS LAB

COURSE OBJECTIVES:

This course aims

- To develop an awareness of various processing procedure for major spices & minor spices.
- To provide knowledge how on the machinery and process involved in the baking and confectionery process.
- To understand the various types of sugar and its grades.

LIST OF EXPERIMENTS

1. Proximate analysis for different variety of spices
2. Detection of adulterants in spices
3. Preparation of condiments (ketchups and sauces)
4. Preparation of different spice powders
5. Packaging study of spices
6. Visit to spice processing industry
7. Analysis of Confectionery products.
8. Visit to Confectionary manufacturing Industry.
9. Preparation of Bread, Biscuits, Cookies and cakes.
10. Preparation of RTS beverages

Learning Outcomes:

At the end of this course, students will be

- Able to develop value added products from plantation products and spices.
- To demonstrate appropriate technique for the extraction of spice oil and oleoresin with able to identify adulterants in spices.
- Capable to carry out proximate analysis for bakery and confectionery foods.
- To evaluate the steps involved in the process and improve existing technologies.
- To design and create newer process and products that are better economically, nutritionally like gluten free foods.

REFERENCES:

1. Handbook on Spices, National Institute of Industrial Research (NIIR) Board, Asia Pacific Business Press Inc., New Delhi 2004
2. Stanley Cauvain and Linda S. Young, "Technology of Bread making", Springer, ISBN: 038785657,9780387385655, 2007.
3. Gupta S. Hand Book of Spices and Packaging with Formulae. Engineers India Research Institute, New Delhi. 2016.

(20G13301) CEREALS, LEGUMES AND OIL-SEED TECHNOLOGY

COURSE OBJECTIVES:

This course aims to provide the student to

- To develop good expertise on the technical aspects of dhal milling, oil milling and various legumes and oil seeds.
- To prepare cereals, legumes and oil seed-based products and preservation.

UNIT I

Rice: Chemical composition and structure. Methods of quality assessment, Methods of parboiling, milling operations, changes during ageing, cooking quality, methods for accelerated ageing rice, drying of rice. Wheat: Nature of Grain, Chemical constituents and processing quality. Milling of wheat, Operations and fractionation, and utilization of products of milling. Dough rheology. Millets and millet based products.

UNIT II

Processing Legumes and pulses. Cereal and Legume based foods: raw materials, preparation of wheat products, dalia Karah parathas and maize fried products: golgappas-popcorn-bhelpuri-expanded and extruded snacks-papads, vadia, besan laddoos, chikki, sevian. Storage, handling and transportation of rice and wheat.

UNIT III

Sources and classification of Oils and Fats Glyceride - Structure and composition of oils and fats Definition, distinction between oils and fats – Simple and mixed triglycerides, mono-and di-glycerides Non-glyceride components of oils and fats: - Phosphatides, sterols, carotenoid pigments Tocopherols and other antioxidants – Vitamin A, D and E.

UNIT IV

Post harvesting technology of oil seeds. Storage and pretreatment of oilseeds, position of oilseeds and oils in India. Oil seed milling, Mechanical expression of oil, Solvent extraction. Milling of pulses, wet milling and dry milling, commercial milling of pulses, traditional milling methods. Dhall milling equipment and effect on quality, principal products. Oil extraction: traditional methods, Ghani, power ghani, Hydraulic press, expellers. Solvent extraction process, pretreatments, breaking, creaking, flaking, factors effecting extraction process

UNIT V

Refining and Bleaching: - Degumming, alkali refining, (Batch process), Miscella refining, refining losses – Bleaching by Absorption – Continuous bleaching.
Hydrogenation: - Mechanism – Selectivity – continuous process – preparation of Raney Nickel catalyst. Fat splitting (Twitch ell and Autoclave methods) Distillation of fatty acid.

Learning outcomes:

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

- Understand the basic composition and structural parts, importance of physio-chemical properties of food grains.
- Understand the basics of milling operations and to identify the problems associated with milling of food grains and their solutions.
- To know about different pulses processing aspects and preparation of products with pulses
- To learn about different oil seeds, oil milling by expellers, solvent extraction of oils, refining of oils and utilization of oil seed meals for different food uses.
- To learn processing food grains into value added products.

TEXT BOOKS

1. Bailey's Industrial Oils and Fats products, by Ed. D. Sworn, Wiley-Inter Science Publications, N.Y., John Wiley & Sons (1982).
2. Post-harvest technology of Cereals, Pulses and Oilseeds by Chakravarti A. Oxford & IBH Publishing Co. Ltd., Calcutta.
3. Shukla B D Srivastava P K and Gupta R K. Oilseed Processing Technology. Central Institute of Agricultural Engineering, Bhopal.

REFERENCES:

1. Watson SA; Ramstad PE. Corn: Chemistry and Technology, AACC, 1988.
2. K.M. Singh and K.K. Sahay Unit Operations of Agricultural Processing, Vikas publishing house ltd, 2004.
3. Manuals on Rice and its processing by CFTRI Mysore and IIT Kharagpur.
4. Potter NN Cereal Technology, AVI Publication.
5. Neelam Khatarpaul, Rajbala Grewal & Sudesh Jood, Bakery Science & Cereal Technology, Daya publishing house, 2012.
6. Matz SA, Bakery Technology and Engineering, CBS Publication, 2008.

(20G13302) TECHNOLOGY OF FRUITS & VEGETABLES

COURSE OBJECTIVES:

This course aims to provide the student to

- To acquaint with the proper handling technologies of fruits and vegetables to reduce post-harvest losses and acquaint with principles.
- To provide better understanding with methods of preservation of fruits and vegetables into various products.

UNIT – I

Introduction of Fruits and vegetables Definition structure, origin, classification Fruits, General properties of Fruit & Vegetables chemical composition, Nutritive value its importance their stability in processing. Physiology and biochemistry of fruits and vegetables – Introduction of Fruit ripening , ripening agents & their effects, ripening changes, enzymatic action, deterioration Factors & their control. Desirable characteristics of Fruits & vegetables for processing, Quality changes in Fruits and Vegetables.

UNIT –II

Preservation by Drying & Dehydration of Fruits & Vegetables – changes in drying & Dehydration. Humidity & temperature control problem in drying process of Fruits & Vegetables. Preservation by Freezing, Refrigeration of Fruits & Vegetables, and Metabolic function of Refrigeration, principles of Freezing, Methods of Freezing. Technology of cold storage, equipment for Freezing & Refrigeration. Freezing techniques & problems encountered in Freezing of Food & Vegetables.

UNIT – III

Preservation by Heat & canning of Fruits & Vegetables – Introduction method of Heat preservation. Fruits & Vegetable canning introduction – principles in canning, preparation of Materials, preparation of syrups & brines Method of canning, problems in canning, Nutritive changes in canning. Chemical preservation-Preservatives used for storage of Fruits & Vegetables and its products by chemical ,additives acids, salt, sugar, SO₂, benzoic etc. Preservation by Fermentation – Types, importance special preservation methods – control atmosphere storage, modified atmospheric storage, pickling, irradiation, combined preservation methods.

UNIT – IV

Fruits & Vegetable juices, syrups, squashes, cordials & nectars, fruit concentrates, jams & jellies, marmalades, preserves, butter & candied fruit preparation & manufacturing. pickles and chutneys – introduction, types, pickling process of Fruit & Vegetables and its methods, quality control and its related problems. Vinegar – General properties, types, preparation, industrial method of manufacturing, various uses of Vinegar.

UNIT –V

Details of Plant & Machineries used in Fruits & Vegetables processing – Design of plant & its economy.

Quality control / quality assurance of Food & Vegetables, FPO, PFA specification, Hygienic requirements. Merits& demerits of genetically modified foods.

Learning outcomes:

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

- The students acquire knowledge of the different physical, chemical and nutritional properties of fruits and vegetable based products.
- The students acquire insight in the various chemical and biochemical changes which can occur during processing and which can influence the functional properties of the possible end properties.
- The students know how fruits and vegetables are industrially processed. They learn various ways of designing and monitoring processing chains with the emphasis on how quality, safety, authenticity, etc. of raw materials, processes and products are preserved.

TEXT BOOKS

1. Cruess, Commercial Fruit & Vegetable products processing, Agro bios publications, 2012.
2. R.P.Srivastava, Fruit& Vegetables preservation principles & practices 3rd revised Edition 2002.

REFERENCES

1. Fruits & Vegetables processing Hand book – Engineers India Research Institute.
2. R.B.H.Wills, Post-harvest – An Introduction to physiology & Handling of Food & Vegetables – UNSW press, 5th edition, 2007.
3. Food processing Industries –small Industry research institute.
4. Processing, dehydration, canning preservation of Fruit & Vegetables, NIIR Board.
5. Modern technology on food preservation – NIIR BOARD.
6. Victoriano Valpuesta Fruits & Vegetables biotechnology, Woodhead Publishing, 2002.

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR
M.Sc (FT) – III Sem

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(20G13303) FOOD LAWS AND REGULATIONS

COURSE OBJECTIVES:

This course aims to provide the student to

- To study importance of Food Safety
- To understand the regulating authorities for food safety world over

Unit I

Introduction to concepts of food quality, food safety, food quality assurance and food quality management; objectives, importance and functions of quality control

Unit II

Role of national and international regulatory agencies, Bureau of Indian Standards (BIS), AGMARK, Food Safety and Standards Authority of India (FSSAI), Introduction to WTO agreements: SPS and TBT agreements, Codex alimentarius commission, USFDA, International organization for standards (ISO) and its standards for food quality and safety (ISO 9000 series, ISO 22000, ISO 15161, ISO 14000)

Unit III

Quality assurance, Total Quality Management; GMP&GHP; GLP, GAP; Sanitary practices; HACCP; Quality manuals, documentation and audits; Export import policy, export documentation; Laboratory quality procedures and assessment of laboratory performance; Applications in different food industries; IPR and Patents.

Unit IV

Food Standards and Laws: International and national food laws.
Food adulteration: Definition, common adulteration in different foods, contamination, and methods of detection. Prevention of Food Adulteration Act.

UNIT V

Food labelling – Safety issues – Labelling of GM foods – Approach of US and EU – HACCP and Food safety – Effluent treatment and laws governing the same.

Learning Outcomes:

After completion of the course, the student should be able to

- To understand the regulations followed in various food industries.
- To define the food labeling patterns.
- To analyze the safety operations involved in food system
- To prepare HACCP standards for food industries.
- To learn CIP, Hygiene practices in plant.

TEXT BOOKS

1. A Hand Book of Food packaging by EIRI publications, vol (6), 2001.
2. Coles, R., Dowell, D.M., Kirwan, J, Food Packaging Technology, Black Well Publishing Ltd., 2009.

REFERENCES

1. Stanley Sacharow and Roger C. Griffin .Principles of Food packaging, AVI Publishing Company, Estport, 2nd Edition.1994.
2. M.Mathlouthi (Edited) Food Packaging and Preservation., Blackte Academic Professional, Chapman &Hall, 1994.
3. Jung H. Han, Innovations in Food Packaging, Academic Press, 2014.
4. Scott A. Morris, Food and Package Engineering, Wiley-Blackwell Publishing, 2011.

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M.Sc (FT) – III Sem

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4	0	0	4

(20G13304) MANAGEMENT OF FOOD PROCESSING INDUSTRIES
ELECTIVE I

COURSE OBJECTIVES:

This course aims to provide the student to

- To Introduce Management Concepts and Functions
- To Learn about various Functional areas of Management.
- To understand the selection of plant location.
- To get familiarize with basics of accountancy
- To study various methods of optimization applicable in business.

UNIT I

MANAGEMENT INTRODUCTION

Types of business - Proprietorship, Partnership, Public Limited, Private Limited.
Management – Definition –Principles - Functions – Planning – Organizing – Coordinating – Directing – Controlling. – Organization Structures – types - advantages and disadvantages of each type.

UNIT II

FUNCTIONAL MANAGEMENT SYSTEMS AND DEMAND & SUPPLY

Brief description of Functional Management systems - Financial Management, Human Resource Management, Production Management and Marketing Management. Labour welfare and safety measures – Forecasting the demand for the product and demand analysis – Supply and demand relationships.

UNIT III

PLANT LOCATION AND LAYOUT

Selection of project – Selection of Location – Economics of Site Location – Urban Vs Suburban Location – Plant layout – Types of Lay out – Flow lines – Material handling Equipment – Selection of Handling Equipment for Food Processing Industries – Introduction to production systems.

UNIT IV

BASICS OF ACCOUNTING

Introduction to Accounting – Stages of Accounting – types of Accounts - Journal & Ledger postings – Discussion on Trial Balance – Trading & Profit and Loss accounts – Balance sheet – Branches of Accounting: Financial Accounting, Management Accounting & Cost accounting – Types of Cost Accounting Methods - Methods of preparing cost sheet for the product manufactured.

UNIT V

OPERATIONS RESEARCH

Introduction to Operations Research – Model building – Brief description with simple examples of Linear Programming – Resource allocation model – Transportation model – Assignment model – Inventory Management – EOQ model – ABC, JIT, FIFO, FILO, VED and FSN analysis .

Learning outcomes:

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

- Understand various types of business, managerial concepts, principles and functions of management.
- Understand roles and responsibilities of various functional areas of Management
- To decide Plant Location and Layouts for the Organization.
- Prepare Financial Statements for a typical business entity.
- Understand various methods of optimization of resources.

TEXT BOOK

- 1 O.P. Khanna, Industrial Engineering and Management – Dhanpat Rai publications, 2018

REFERENCE

1. V .K .Kapoor, Operations Research, Sultan Chand and sons, 2012
2. Ambrish Gupta Financial Accounting for Management – Pearson Education, 6th edition, 2018.
3. Kishore R.M, Cost & Management Accounting – Taxmann publications pvt ltd, 4th edition, 2006.
4. L.M. Prasad.Principles of Management, Sultan Chand and sons, 8th edition, 2013.

(20G13305) ENTREPRENEURSHIP AND BUSINESS MANAGEMENT
ELECTIVE 1

COURSE OBJECTIVES:

This course aims to provide the student to

- To develop an understanding of entrepreneurship and small business management by studying entrepreneurial strategies, the identification.
- Pursuit of new venture opportunities,
- The development of business plans.
- Students will also study the FSM macro environment and how it directly or indirectly influences entrepreneurship and the establishment and growth of small businesses in the FSM
- To make students understand the nature of entrepreneurship, and its importance to business.

UNIT I

Nature and Forms of Entrepreneurship:

Features - Entrepreneur's competencies, attitude, qualities, functions. Entrepreneurial scenario in India and Abroad. Small Business, Importance in Indian Economy, Types of ownership, sole trading, partnership, Important features of various types of businesses - corporate entrepreneurship, intrapreneurship - Role of Government in the promotion of Entrepreneur.

UNIT II

Aspects of Promotion and Financial Aspects of the Entrepreneurship:

Idea generation – opportunities - SWOT Analysis - patents and trademarks, Intellectual Property Rights. Source of Capital, Debt capital, seed capital, venture capital - Informal Agencies In financing entrepreneurs, Government Grants and Subsidies, Types of Investors and Private Offerings.

UNIT III

Project Planning and Feasibility Studies:

The Concept of Project, Project Life Cycle - Project Planning, Feasibility – Project proposal & report preparation.

UNIT IV

Entrepreneurial Strategy:

Generation of new entry opportunity, Decisions under Uncertainty, entry strategy, new entry exploitation, environmental instability and First-Mover disadvantages, Risk Reduction strategies, Market scope strategy, Imitation strategies and Managing Newness.

UNIT V

Women and Rural Entrepreneurship and EDPs:

Scope of entrepreneurship among women, promotional efforts supporting women entrepreneurs in India - Successful cases of women entrepreneurs.-Need, Rural Industrialization – Role of NGO's – Organising EDPs – Need, Objectives, Evaluation of Entrepreneurship Development Programmes

Learning Outcomes:

The student will be able to:

- Demonstrate an understanding of basic concepts in organizational behavior
- Demonstrate an understanding of the intricacies of marketing planning and overall marketing
- Demonstrate an understanding of the concepts underlying corporate financial decision making
- Demonstrate an understanding of the role of entrepreneurship and small business in the FSM economy
- Demonstrate basic knowledge of international business
- Demonstrate an understanding of economic development issues
- Demonstrate an understanding of statistical methods of sampling and estimating population statistics

References:

1. S.S. Khanka, Entrepreneurial Development, S. Chand and Company Limited, revised edition, 2007.
2. H. Nandan Fundamentals of Entrepreneurship, PHI, 2007
3. Robert D Hisrich, Michael P Peters, Dean A Shepherd Entrepreneurship 8e, McGraw Hill Education, 8th edition, 2013.
4. Vasanth Desai The Dynamics of Entrepreneurial Development and Management ,Himalaya publishing house, 6th edition, 2011.
5. Bholanath Dutta Entrepreneurship Management – text and cases, Excel Books, 2009.
6. Holt Entrepreneurship – New venture Creation, PHI, 1991.
7. Barringer, Ireland, Entrepreneurship- Successfully Launching New Ventures, Pearson, 2nd edition, 2008.
8. Roy R, Entrepreneurship, Oxford university press, 2nd edition, 2011.

(20G13306) FOOD PRODUCT DEVELOPMENT AND COMMERCIALIZATION
ELECTIVE 1

COURSE OBJECTIVES

This course aims to provide the student to

- This course is intended to familiarize students with the product food product development including preliminary product description, prototype development, product testing phases.
- Students will learn the importance of teamwork, product specification, food formulation, food ingredient technology, ingredient interaction and how to conduct and terminate a project in an orderly manner.

Unit I

New food product requirements

Market survey and its importance in; designing a questionnaire to find consumer needs for a product or a concept. Developing a Product to Meet the Requirements. Product life cycle. Creating brand value for the Product. The SWOT analysis. Ethics and Intellectual property/ Patents in food product development.

Unit II

New product design and standardization

New Food Product Development (NPD) process and activities, The Stage-Gate model NPD success factors, new product design, food innovation case studies, market-oriented NPD methodologies, organization for successful NPD; Recipe Development; use of traditional recipe and modification; involvement of consumers, selection of materials/ingredients for specific purposes; modifications for production on large scale, cost effectiveness and return on investment, nutritional needs or uniqueness; use of novel food ingredients and novel processing technologies.

Statistical designs for new product optimization and standardization- Response surface methodology, and other statistical tools. Process design, equipment needed; establishing process parameters for optimum quality; Sensory Evaluation;

Unit III

Specialty food products

Health foods, Medical foods, Therapeutic foods, Herbal foods, Fortified foods. Infant foods, Geriatric foods, Sports drink. Functional foods, Designer foods and Nutraceuticals. Prebiotics, Probiotics and Synbiotics.

Unit IV

Quality evaluation and regulatory requirements:

Product Stability; evaluation of shelf life; changes in sensory attributes and effects of environmental conditions; accelerated shelf-life determination, real time shelf life testing;

developing packaging systems for maximum stability and cost effectiveness; interaction of package with food; Regulatory Aspects; whether standard product and conformation to standards; Approval for Proprietary Product.

Unit V

Product commercialization:

Outcomes and activities in product commercialization, Pre-launch trial, Steps in product launch, Evaluation of the Launch, product performance testing, developing test market strategies, Case Studies of some successes and failures, food choice models and new product trends.

Learning Outcomes:

After completion of the course, the student should be able to

- Critically analyse the role of food product development in food industry management and identify the reasons for its success or failure.
- Understand and critically analyze methods of organizing for food product development, including the relationship between different industry specialists (specifically NPD technologists, marketing and production) and how to manage them.
- Evaluate the usefulness of new product development models for the food industry and understand the role of accurate product costing.
- Computer aided ingredient analysis and designing, labeling and formulation.
- Review the process of food product development for both retail and food service food products

TEXT BOOKS

1. Fuller, G.W. New food product development: from concept to market place .CRC Press, New York, vol (3), 1994.
2. Man, C.M.D. and jomes A.A. Shelf life evaluation of foods. Blackie academic and professional, London, 1994.
3. Howard R. Moskowitz, I. Sam Saguy& Tim Straus, An Integrated Approach to New Food Product Development. Taylor and Francis Group, LLC.USA, 2009.

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1. Shapton, D.A. and shapton, N.F. Principles and practices for the safe processing of foods, Butterworth Heinemann Ltd, oxford.1991.
2. Graf, E. and saguy, I.S. , Food product development: from concept to the market Place, van no strand Reinhold new York.1991.
3. Oickle, J.G.New product development and value added. Food development division agriculture, Canada.1990.
4. Maroulis Z.B. and Saravacos G.D. “Food Process Design”, Marcel Dekker Inc. ISBN-0824742003, 2004.

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR
M.Sc (FT) – III Sem

L	T	P	C
3	0	0	3

(20G13307) UNIVERSAL HUMAN VALUES

COURSE OBJECTIVES:

This course aims to provide the student to

- To enable students, appreciate the essential complementarity between VALUES & SKILLS.
- To ensure sustained happiness and prosperity which are the core aspirations of all human beings.
- To facilitate the development of a Holistic perspective among students towards life, profession and happiness, based on a correct understanding of the Human reality and the rest of existence. Such a holistic perspective forms the basis of Value based living in a natural way.
- To highlight plausible implications of the above Holistic understanding in terms of ethical human conduct, trustful and mutually satisfying human behaviour and mutually enriching interaction with Nature

UNIT I

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

Understanding the need, basic guidelines, content and process for Value Education

Self-Exploration–what is it? - Its content and process; ‘Natural Acceptance’ and Experiential Validation- as the mechanism for self-exploration

Continuous Happiness and Prosperity- A look at basic Human Aspirations

Right understanding, Relationship and Physical Facilities- the basic requirements for fulfillment of aspirations of every human being with their correct priority

Understanding Happiness and Prosperity correctly- A critical appraisal of the current scenario. Method to fulfill the above human aspirations: understanding and living in harmony at various levels

UNIT II

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’ - Sukh and Suvidha
- 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 Swasthya; correct appraisal of Physical needs, meaning of Prosperity in detail
- Programs to ensure Sanyam and Swasthya

UNIT III

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

- Understanding harmony in the Family- the basic unit of human interaction
- Understanding values in human-human relationship; meaning of *Nyaya* and program for its fulfillment to ensure *Ubhay-tripti*; Trust (*Vishwas*) and Respect (*Samman*) as the foundational values of relationship
- Understanding the meaning of *Vishwas*; Difference between intention and competence
- Understanding the meaning of *Samman*, Difference between respect and differentiation; the other salient values in relationship
- Understanding the harmony in the society (society being an extension of family): *Samadhan*, *Samridhi*, *Abhay*, and *Sah-astitva* as comprehensive Human Goals Visualizing a universal harmonious order in society- Undivided Society (*AkhandSamaj*), Universal Order (*SarvabhaumVyawastha*) - from family to world family!

UNIT IV

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

- Understanding the harmony in the Nature Interconnectedness and mutual fulfillment among the four orders of nature- recyclability and self-regulation in nature
- Understanding Existence as Co-existence (*Sah-astitva*) of mutually interacting units in all-pervasive space Holistic perception of harmony at all levels of existence

UNIT V

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, technologies and management models
 - 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

Course Outcomes:

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

- The students identify the importance of human values and skills for sustained happiness.
- The students strike a balance between profession and personal happiness/ goals.
- The students realize/ explain the significance of trust, mutually satisfying human behavior and enriching interaction with nature.
- The students develop/ propose appropriate technologies and management patterns

TEXT BOOKS:

- R R Gaur, R Sangal, G P Bagaria, A Foundation Course in Human Values and Professional Ethics. 2009,
- R. S. Naagarazan.A Textbook on Professional Ethics and Human Values (Old Edition) Paperback – 1 December 2007

REFERENCES:

1. Ivan Illich, Energy & Equity, The Trinity Press, Worcester, and Harper Collins, USA1974,
2. E.F. Schumacher, Small is Beautiful: a study of economics as if people mattered, Blon & Briggs, Britain. 1973,
3. Sussan George, How the Other Half Dies, Penguin Press. Reprinted 1986
4. Donella H. Meadows, Dennis L. Meadows, Jorgen Randers, William W. Behrens III, Limits to Growth – Club of Rome’s report, Universe Books. 1972

(20G13308) CEREALS AND LEGUMES PROCESSING LAB

COURSE OBJECTIVES:

This course aims to provide the student to

- To study the physico-chemical properties of food grains
- Preparation of malt.
- To Determine gluten content in wheat flour
- Processing of value-added products from cereals and pulses

LIST OF EXPERIMENTS

1. Determination of moisture content of legumes and oil-seeds
2. Study of mini-dhal mill and pre-treatments
3. Cereals and millets processing- effects of different processing methods –soaking, malting, germination.
4. Pulses processing - effects of different processing methods –soaking, malting, germination
5. Preparation of breakfast cereals, evaluation of readily available cooked products (ready to eat foods) in the market.
6. Determination of gluten in the flour
7. Determination of Acid Value of the oil.
8. Determination of Saponification Value
9. Determination of Free Fatty Acids.
10. Determination of Iodine Value
11. Determination of peroxide value
12. Determine the purity of groundnut oil by bellier turbidity test(BTT)

Learning Outcomes:

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

- Understand the basic composition and structural parts of food grains.
- Aware the importance of physico-chemical properties of food grains
- Understand the basics of milling operations for food grains
- Identify the problems associated with milling of grains and their solution.
- Know processing food grains into value added products

REFERENCE:

- Karel Kulp and Joseph P Pante:Hand Book Of Cereal Science and TechnologyMercel Dekkar, 1st edition, 1991.
- Sahay K M, and Singh K K. Unit operations of Agricultural Processing. Vikas Publishing House, Pvt Ltd, 2nd edition, 2004.

(20G13309) OIL-SEED TECHNOLOGY LAB

COURSE OBJECTIVES:

This course aims to provide the student to

- To study the physico-chemical properties of oil seeds.
- To determine proximate composition, processing of value-added products from oil seeds.

LIST OF EXPERIMENTS

1. Determination of moisture content in oil seeds.
2. Determination of crude fat in oil seeds by soxhlet method.
3. Determination of ash content in oil seeds
4. Determination of Specific gravity and refractive index for oils.
5. Determination of Free fatty acid value and Acid Value of the oil.
6. Determination of Saponification Value
7. Determination of Iodine Value
8. Determination of peroxide value
9. Determine the purity of groundnut oil by bellier turbidity test(BTT)
10. Test to detect adulteration of mustard oil.

LEARNING OUTCOMES:

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

- To understand physical and chemical characteristics of oil.
- To check the quality of oil and oil seeds
- To understand the difference between used and fresh oil.
- To find the adulterants in the oils
- It provides knowledge to develop designer and blended oils.

REFERENCE:

- Gunstone F.D., “Oils and Fats in Food Industry”, Blackwell Publishing, United Kingdom, ISBN – 13: 9781405171212, 2008.

(20G13310) TECHNOLOGY OF FRUITS AND VEGETABLES LAB

COURSE OBJECTIVES:

This course aims to provide the student to

:

- To provide knowledge on processing of fruits and vegetables

LIST OF EXPERIMENTS

1. Determination of TSS and Acidity in fruit and fruit products
2. Preparation of fruit juices.
3. Preparation of fruit juice concentrates and powder.
4. Preparation of fruit squashes.
5. Preparation of jams, jellies, marmalades, preserves and candied fruits.
6. Preparation of pickles, chutneys, sauces.
7. Dehydration of fruits and vegetables.
8. Visit to factories and local cold storage and markets.

Learning Outcomes:

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

- To develop proficiency skill in producing different types of processed fruits & vegetables products
- . Operating & maintenance the modern processing equipments & machineries
- Explain how to preserve the color, flavor, texture, and nutrition while prolonging the shelf life of perishable fruits and vegetables
- To make different processed fruit & vegetable based products with quality assurance and safety.
- To learn Process of packaging, storing & marketing

REFERENCES:

1. Ranganna S “Handbook of analysis and quality control for fruits and vegetables”,Mc Grath Hill p(ltd), 2nd edition, 2017.
2. Srivastava R.P. and Sanjeev Kumar.Fruit and Vegetable Preservation Principles and Practices, CBS Publishers and Distributors Pvt ltd, 3rd edition, 2017.

(20G13311) FOOD QUALITY ANALYSIS LAB

COURSE OBJECTIVES:

This course aims to provide the student to

- To learn about quality management in food production chain and understand the significance of safe processing of foods
- To train the student to analyze food components and to about physical and chemical contaminants in foods

LIST OF EXPERIMENTS

1. Examination of cereals & pulses from one of go-downs and market shops in relation to FPO and BIS specifications.
2. Detection of adulteration and examination of ghee for various standards of AGMARK & BIS standards.
3. Detection of adulteration and examination of spices for AGMARK and BIS standards,
4. Detection of adulteration and examination of milk and milk products for BIS standards,
5. Detection of adulteration and examination of fruit products such as jams, jellies, marmalades for FPO specification
6. Study of registration process and licensing procedure under FSSAI.
7. Study of sampling techniques from food processing establishments.
8. Visit to food processing laboratory and study of records and reports maintained by food processing laboratory.

Learning Outcomes:

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

- To understand the principles and framework of food safety.
- To understand food laws and regulations governing the quality of foods.
- To identify the wide variety of parameters affecting food quality.
- To learn about the standards and specifications of FSSAI and its limits in all food commodities.
- To understand harmful effects of adulterants and toxicity of foods.

REFERENCES

1. Early ,R. Text book of Guide to Quality Management Systems for Food Industries .Blackie Academic publications.1995.
2. Krammer A & Twigg BA. Text book of Quality Control in Food Industry. Vol. I, II. AVI Publications,1973.
3. Vasconcellos , J. Andres. “Quality Assurance for the Food Industry: A Practical Approach”,CRC Press.2003.

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR
M.Sc (FT) – IV Sem

L	T	P	C
4	0	0	4

(20G13402) INSTITUTIONAL FOOD SERVICE MANAGEMENT
ELECTIVE-II

COURSE OBJECTIVES:

This course aims to provide the student to

- Understand units of food service
- Understand infrastructure requirements of food service units
- Understand legal and safety requirements of maintaining food service unit
- Understand testing facilities at units
- Understand basic managerial activities of service unit.

UNIT: I

Introduction to food service industry, management and types of food service establishments.

- Principles and functions of food service management.
- Need and importance
- Tools of management.
- Management of resources.
- Types: hotels and restaurants –hotels/motels , restaurants, cafes, clubs public houses ,wine bars, specialty restaurants, fast foods, take away, street foods etc.,
- Welfare and industrial- residential establishments- school, colleges, hostels, old people house, hospitals, nursing homes, industrial canteens, temple feeding & marriage feeding. Transport –railway , airlines and sea.

UNIT –II

Infrastructure And Equipment

- Building plans, outlays of work places- kitchen spaces, storage spaces and service areas.
- Equipment – classification of equipment, selection of equipment, design, installation, operation and maintenance.
- Food service, operation and types of food services- systems of service -mechanics of waiter service, self-service, vending and mobile catering.
- Computers in service- introduction, catering controls.
- Food services systems-introduction, standards of hygiene.
 - Cook –chill system and benefits.
 - Cook – freeze system and benefits.
 - Sous- vide.

UNIT-III

Food Safety In Public Catering.

- Health and hygiene of personnel.
- Laws governing food service in public catering.
- Sanitation of food service establishments.

- Food safety in hotels, restaurants, street foods, industry and canteens, hospitals, hostels, airlines, railways, temple and mass feeding programmes.

UNIT IV

- Laboratory support services in food safety.
- Food borne diseases and importance of surveillance
- Food safety awareness programmes to food handlers and consumers.
- Role of media in food safety education.

UNIT: V

Financial And Human Resource Management

- Definition and scope of financial management.
- Cost concept, cost control and pricing.
- Book keeping and accounting.
- Personal management- recruitment, selection and induction, job analysis, description- monitoring work employee facilities and benefits, ins ervice training, skills required to operate and manage food service system.

Learning Outcomes:

After completion of the course, the student should be able to

- Classify food service units vis-à-vis location
- Design layouts and identifying equipment required
- Develop safe and hygiene food service unit
- Prepare basic accounting statements, HR documents.

TEXT BOOKS:

- Kinton, R., Cessarani, V and Foskett, D, The Theory of Catering, Hodder and Stoughton,2000.
- Tripathi, P.C. Personnel Management and Industrial Relations, Sultan Chand and Sons, 2000.

REFERENCES:

- Kaufman, R. Mega planning- Practical tools for Organizational Success, Sage Publications Inc, 1999.
- Shring Y, P. Effective Food Service Management, Anmol publications Pvt Ltd, New Delhi, 2001.
- Stephen, B, Williams, S, R, “Bill Jardine, and Richard, J, N, Introduction to Catering, Ingredients for Success, Delmar- Thomson learning, 2001.
- Yadav, C, P. Management of Hotel and Catering Industry, Anmol publications Pvt Ltd and Institute of sustainable development, Luck now, New Delhi, 2014.

(20G13403) SUPPLY CHAIN MANAGEMENT
ELECTIVE-II

COURSE OBJECTIVES:

This course aims to provide the student to

- Know various global market forces on global logistics
- Understand risk Management, sources of risk, particularly, at global levels and ways to manage global risk.
- Study international supply chain management and issue and comparison of supply chain management regional products with international.
- Know the Performance Expectation and Evaluation of logistics in various aspects viz., regional, cultural and geographical
- Understand global strategy implementation and requirements for Global Strategy – Global Strategy implementation and human resources role and importance

UNIT I

Global Logistics

Introduction – Global Logistics Meaning and Definition – Global market forces–Factors Influencing Global Market Forces–Factors Influencing Technological Forces— Global Cost Forces – Political and Economic Forces

UNIT II

Risk Management

Introduction–Risk Management–Meaning and Definition–Many Sources of Risks–Managing the Unknown Factors –Introduction to Global Risks-Global Risks– Managing Global Risks.

UNIT III

International Supply Chain Management

Introduction to International Supply chain–Issues in International Supply Chain Management International versus Regional Products.

UNIT IV

Performance Expectation And Evaluation

Regional differences in Logistics – Cultural differences in different places – Geographic information Systems-Infrastructure – Performance Expectation and Evaluation.

UNIT V

Global Strategy Implementation

Requirements for Global Strategy –Global Strategy implementation –Miscellaneous Dangers Information system Availability–Human Resources– role– significance.

Learning Outcomes:

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

- State the various factors influencing global market forces.
- Identify global risk, sources of risk and manage global risk
- List the issues in international supply chain management.
- Clarify the regional and cultural differences in logistics.
- Elaborate the requirements of global strategy.
- Explain the global strategy implementation.
- State the role of human resource in global strategy.

TEXT BOOKS:

1. Pierre David, International Logistics: The Management of International Trade Operations Paperback –Import, 1 Dec2013.
2. John Mangan, Chandra Lalwani,“Global Logistics and Supply Chain Management”, Tim Butcher John Wiley & Sons, 2nd Edition, 2011.

REFERENCES:

1. David Simchi, Levi, Philip Kaminsky, Ravi Shankar,“Designing & Managing the Supply Chain”, Tata McGrawHill, 14th Edition, 2010.
2. Ross.D.F, “Competing through Supply Chain Management”, Chapman & Hall, 6thEdition, 2009.
3. Woods.D,A.Barone,P.Murphy,D.Wardlow,“Internationallogistics”,Chapman & Hall, 1998.

(20G13404) FOOD INDUSTRIAL WASTE MANAGEMENT
ELECTIVE-II

COURSE OBJECTIVES:

This course aims to provide the student to

- Understanding of problems of food waste, biomedical waste, hazardous waste, industrial waste etc.
- Knowledge of legal, institutional and financial aspects of management of food wastes.
- Become aware of Environment and health impacts food waste mismanagement.
- Understand engineering, financial and technical options for waste management.

Unit- I:

Types and formation of by-products; Magnitude of waste generation in different food processing industries; Uses of different agricultural by-products from rice mill, sugarcane industry, oil, mill etc.,

Unit-II:

Concept, scope and maintenance of waste management and effluent treatment, Temperature, pH, Oxygen 20 20% demands (BOD, COD), fat, oil and grease content, metal content, forms of phosphorous and Sulphur in waste waters, microbiology of waste, other ingredients like insecticide, pesticides and fungicides residues

Unit-III:

Waste utilization in various industries, furnace sand boilers run on agricultural wastes and by products, briquetting of biomass as fuel, production of charcoal briquette, generation of electricity using surplus biomass, producer gas generation and utilization,

Unit-IV:

Waste treatment and disposal, design, construction, operation and management of institutional community and family size biogas plants, concept of vermin-composting, Pre-treatment of waste: sedimentation, coagulation, flocculation and floatation, Secondary treatments: Biological and chemical oxygen demand for different food plant waste– trickling filters, oxidation ditches, activated sludge process, rotating biological contractors, lagoons,

Unit-V:

Tertiary treatments: Advanced waste water treatment process-sand, coal and activated carbon filters, phosphorous, Sulphur, nitrogen and heavy metals removal, Assessment, treatment and

disposal of solid waste; and biogas generation, Effluent treatment plants, Environmental performance of food industry to comply with ISO-14001 standards.

Course Outcomes:

After completion of the course student shall be able to

- After completion of the course students should be able to-do sampling and characterization of food waste;
- Analysis of hazardous waste constituents including QA/QC issues;
- Understand health and environmental issues related to food waste management;
- Apply steps in food waste management-waste reduction at source, collection techniques, materials and resource recovery/recycling, transport, optimization of food waste transport, techniques;
- Innovative food products development by industrial food waste and innovate ideas and techniques to convert food waste to industrial use.

TEXT BOOKS:

1. Abbas Kazmi, Peter Shuttleworth. "The Economic Utilization of Food Co Products", Royal Society of Chemistry Publishing. 2013.
2. A.M. Martin. "Bioconversion of Waste Materials to Industrial Products", Springer Science & Business Media Publishing.2012.
3. Marcos von Sperling. "Basic Principles of Wastewater Treatment", IWA Publishing ,2007.

REFERENCE:

1. Kreit F & Goswami DY, Energy Management and Conservation Handbook. CRC Press, 2nd edition, 2016
2. Murphy WR &Mc kay G, Energy Management. Butterworth- Heinemann ltd,1981
3. Patrick DR., Fardo SW, Richardson RE & Steven, Energy Conservation Guidebook. The Fairmont Press, 3rd edition, 2015
4. Wulfinghoff DR. Energy Efficiency Manual, Energy Institute Press, 1999