

I Year Ist Semester B.Tech. (Dairy Technology)

Course No	Title	Credit
DC/FC-111 (Opt.)NC	Organic Chemistry	2+1
DC- 112	Bio-Chemistry	2+1
DC- 113	Physical Chemistry of Milk	2+1
DE- 111	Engineering Drawing	0+1
DE-112	Workshop Practice	0+2
DE-113	Fluid Mechanics and Hydraulics	2+1
DM/FM- 111	Fundamentals of Microbiology	2+1
DBM/FBM- 111	Economic Analysis	2+0
DBM-112	Milk Production Mgt. & Dairy Development	2+1

DC/FC 111 (Opt)

Organic Chemistry

3 (2+1) NCSem. I

Unit-I

Hydrogen bonding: Concepts of hydrogen bonding inter and intra molecular hydrogen bonding in alcohol, carboxylic acids and other molecule. Hydrophobic interactions: Elementary idea of hydrophobicity and its importance in the structure of proteins. Alcohols: Important properties of mono, di and trihydric alcohols (Glycol and Glycerol)

Unit-II

Aldehydes and Ketone: Reactions of aldehydes and ketones. Importance of carbonyl compounds in food flavors. Carboxylic acids: Ionization constant and strength of carboxylic acids. Important reactions of carboxylic acid, Derivatives: Esters, Amides, Lactones their preparation and reactions. Amines: Basic character of amines, important reactions.

Unit-III

Phenols: Acidic character of phenols and effect of nuclear substituents on it. Reactions in phenols. Substituted carboxylic acid: important reactions of halogen substituted, Keto and Hydroxy acids. Zwitter-ion forms, its properties viz. melting point and volatility. Amino Acids and Peptides: Synthetic and natural amino acids General properties of amino acids. Definition and classification of proteins. Primary, secondary, tertiary and quaternary structure of Proteins.

Unit-IV

Carbohydrates: Definition, Classification and isomerism. Derivation of structure of Glucose, open chain and ring structure, evidences for ring structure stereochemistry and stability of anomers. Reactions of monosaccharides. Fatty acids and Lipids: Definition and classification. Important reaction of fatty acids (saturated and unsaturated) Structure and properties of Neutral lipids, phospholipids and cholesterol.

Practical:

1. Systematic identification of Organic Compounds: Aliphatic and Aromatic character, Instauration.
2. Detection of elements (Nitrogen, Sulphur and Halogens).
3. Detection of functional groups (Alcoholic, Phenolic, Carboxylic, Carbonyl, Aldehyde, Ketonic esters, Amino, Amide, Nitro etc.).
4. Preparation of derivatives: Dinitrophenylhydrazone, Oxime and Osazone.
5. Qualitative test for Amino Acids and Proteins: Biuret test, Million's test, Nitroprusside Test, Ninhydrin test, Xanthoproteic test, Hopkin'scole reaction.
6. Detection of Carbohydrates (reducing & non reducing sugars) by: Molisch / Orcinol/ Resoreinol/ Silver mirror test.
7. Detection of lipids and phospholipids

Unit-I

Enzymes Ribozymes, isozymes, allosteric enzymes, zymogens, regulatory, Classification and mechanism of enzyme action, Factors affecting rate of enzyme catalyzed reaction, enzyme inhibition, Enzymes coenzymes and co-factors immobilization of enzymes,

Unit-II

Nucleic acids and Bioenergetics: Structure and function, definition and composition. Structure of RNA & DNA.

Unit-III

Anabolism and Catabolism of carbohydrates, lipids and proteins.

Unit-IV

Vitamins and Hormones: Structure & functions, general description. Relationship between vitamins and hormones in terms of their biological role. Elementary knowledge of milk synthesis in mammary gland.

Practical:

1. Estimation of alkaline phosphatase and the effect of temperature and pH on its activity.
Estimation of catalases and the effect of temperature and pH on its activity.
Determination of the Michealis constant of an enzyme.
2. Estimation of RNA by colorimetric method Estimation of DNA by colorimetric method.
Measurement of proteolysis. Lipolysis, Amylase activity.
3. Estimation of vitamin 'A; in ghee.
4. Estimation of ascorbic acid in milk.
5. Estimation of vitamin D in milk.
6. Estimation of proteins by Lowry's method. Buret method.
7. Estimation of Lipids and Lipids analysis by TLC.
8. Estimations of cholesterol in milk.
9. Estimation of denaturation of proteins in heated milk by dye binding method.
10. Estimation of HMF content in food

Unit-I

Constituents and gross composition of milk of different species and breeds of milch animals, Colloidal State: Distinction between true and colloidal solution, lyophilic & lyophobic solution, properties of colloidal system. Properties of colloidal systems, Gels-their formation and properties. Milk as a colloidal system and its stability. Elementary idea about emulsion. Density: Density and specific gravity, pycnometer method, hydrometer lactometer. Density and specific gravity of milk, effect of various processing variables on the density and specific gravity of milk. Liquid State: Surface tension, surface energy interfacial tension. Surface tension of mixtures. Surface tension of milk and the factors affecting it.

Unit-II

Viscosity- Definition of viscosity, Newtonian and Non-Newtonian liquids, Stokes Law, influence of temperature and concentration of solute on viscosity. Viscosity of milk, evaporated milk and condensed milk. Refractive index. Colligative Properties of Dilute Solution : Vapour pressure, Raoult's Law, Depression of freezing point, Elevation of boiling point. Freezing point and boiling point of milk. Osmosis and Osmotic pressure. Inter-relation of colligative properties.

Unit-III

Aqueous solution of Electrolytes: Electrolytes ; non-electrolytes, ionic mobility, electrical conductance, Ostwald Dilution Law, Kohlrausch Law, Electrical conductance of milk. Ionic Equilibria : Dissociation of water, ionic product of water, concept of pH and pOH and their scale. Acids and bases : Bronsted Lewis concepts of acids and bases, dissociation constants of acids and bases. Salt-their hydrolysis. Buffer solutions. Derivation of Henderson – Hasselbach equation and its application, buffer capacity and buffer index, milk as a buffer system.

Unit-IV

Equilibrium of electrolytes. pH indicators. Oxidation- Reduction: Redox potential, Nernst equation, electrochemical cells. Hydrogen, glass and calomel electrodes. Redox system of milk. Nuclear Chemistry : The nature of isotopes, radio isotopes. Half life period of radio isotopes. Some of the important radio isotopes. Occurrence of radio nuclide in milk & milk products. Molecular Spectroscopy : The spectrum of electro magnetic radiation, the laws of Lambert and Beer, visible, and ultra-violet Spectroscopy. Mention of mass, NMR spectroscopy.

Practical:

1. Determination of density and specific gravity of milk using pycnometer, hydrometer and lactometer.
2. Determination of viscosity of milk using Ostwald viscometer.
3. Determination of surface tension of milk using Stalagmometer. Interfacial tension between water-oil phase.
4. Determination of freezing point of milk. Preparation of a buffer solution.
5. Determination pH of buffer solution and milk electrometrically.
6. Determination of acidity of milk electrometrically.
7. Determination of electrical conductance of milk.
8. Determination of redox potential of milk.
9. Coagulation of milk using electrolytes.
10. Determination of refractive index of skim milk and whey.
11. Titration of amino acid in the presence and absence of formaldehyde.
12. Determination of PK_{a1} PK_{a2} and PL. Verification of Lambert Beer Law.

DE/FE 111**Engineering Drawing 1(0+1) Sem. I**

Drawing of lines, lettering and dimensioning types of lines, types, types of lettering, types of dimensioning. Drawing of scales, Plain scale, diagonal scale, comparative scale and Vernierscale. Drawing of projections; Orthographic projections, methods of projections. Drawing of screw threads; Types of threads and terminologies used in lit. Screw fastening: Types of nuts, types of bolts, stud, locking arrangements for nuts and Foundation bolt. Drawing of rivets and riveted joints forms of rivetheads, types of riveted; joints, failure of riveted joints. Drawing of welded joints: Forms of welds, location and dimensions of welds. Drawing of keys, cotter joint, pin joints types of keys, types of cotter joints, pin joints. Drawing of shaft couplings: gid couplings, loose couplings, flexible couplings universal coupling. Drawing of shaft bearings. Journal bearings, pivot bearings, collar bearings.

DE/FE112

Workshop Practice 2(0+2)

Sem. I

Introduction to workshop practice, safety, care and precautions in workshop. Wood working tools and their use, Carpentry and pattern making. Mould material and their applications. Heat treatment processes: hardening, tempering, annealing, normalizing etc.

Metal cutting. Soldering & Brazing, Electric arc welding, Gas welding. Smithy and forging operations, tools and equipment. The bench : Flat surface filing, Chipping, Scraping Marking out, Drilling and Screwing. Use of jigs and fixtures in production. Introduction to following machine tools: (a) Lathe (b) Milling machine (c) Shaper and planer (d) Drilling and boring machines (e) Grinder (f) CNC machines. Simple exercises in Filing and Fitting, Chipping and Hack sawing, Chiseling, Tapping and Smithy practice, Simple exercises in Arc, Gas, & Argon welding. Simple exercises in Soldering, Brazing, Basic joints in carpentry

DE/FE113

Fluid Mechanics and Hydraulics3(2+1)

Sem. I

Unit –I

Units and dimensions, Properties of fluids. Static pressure of liquids: Hydraulic pressure, absolute and gauge pressure, pressure head of a liquid. Pressure on vertical rectangular surfaces. Compressible and non compressible fluids. Surface tension, capillarity. Pressure measuring devices, simple, differential, micro, inclined manometer, mechanical gages, Piezometer.

Unit II

Floating bodies: Archimedes principle, stability of floating bodies. Equilibrium of floating bodies. Metacentric height. Fluid flow: Classification, steady uniform and non-uniform flow, Laminar and turbulent, continuity equation, Bernoulli's theorem and its applications. Flow through pipes: Loss of head, determination of pipe diameter. Determination of discharge, friction factor, critical velocity. Flow through orifices, mouthpieces, notches and weirs, Vena contracta, hydraulic coefficients, discharge losses, Time for emptying a tank. Loss of head due to contraction, enlargement at entrance and exit of pipe.

Unit III

External and internal mouthpieces, types of notches, rectangular and triangular notches, rectangular weirs. Venturimeters, pitot tube, Rota meter. Water level point gauge, hook gauge.

Unit IV

Dimensional analysis: Buckingham's theorem application to fluid flow phenomena. Froude Number, Reynolds number. Weber number and hydraulic similitude. Pumps : Classification, reciprocating, centrifugal pump. Pressure variation, work efficiency. Types of chambers, selection and sizing.

Practicals:

Study of different tools and fittings. Plotting flow rate versus pressure drop with U-tube manometer. Verification of Bernoulli's theorem. Determination of discharge coefficient for Orifice, V-Notch. Verification of emptying time formula for a tank. Determination of critical Reynold's number by Reynold's apparatus. Study of reciprocating, centrifugal and gear pump. Calibration of Rota meter. Study of different types of valves. Problems on following topics: Pressure, capillarity and surface tension. Floating bodies, Liquid flow, venturimeter, orifice, weir, flow through pipes, pumps.

DM/FM 111

Fundamentals of Microbiology 3(2+1)

Sem. I

Unit -I

Microbiology history and scope; contributions of Leeuwenhock, Pasteur and Koch. Principle of microbiology: Light Microscopy (Bright field, dark field, phase contrast, fluorescence); preparation and staining of specimens; electron microscopy.

UNIT –II

Microbial taxonomy: principles; numerical taxonomy; major characteristics used in taxonomy; classification according to Bergey's manual of systematic bacteriology. Structure and functions of prokaryotic cells; difference between prokaryotes and eukaryotes.

UNIT-III

Microbial growth and nutrition: the growth curve; factors affecting growth of microorganisms, estimation of bacterial growth; bacteriostatic and bactericidal agents; the common nutrient requirements and nutritional types of microorganisms.

UNIT-IV

Bacterial genetics; DNA as the genetic material; structure of DNA; bacterial mutations (spontaneous and induced); genetic recombination- (transformation, transduction, conjugation). Micro flora of air, soil and water: methods for controlling microorganisms in air; water as carrier of pathogens.

Practical: General instruction for microbiological laboratory. Microscope- simple and compound; Microbiological equipments; autoclave, hot air oven, incubator, centrifuge, colorimeter, laminar airflow, membrane filter. Simple staining- methylene blue; crystal violet; negative staining. Differential staining (Gram, spore, acid fast). Mortality of microorganisms; hanging drop technique. Measurement of microorganisms by micrometry. Preparation of commonly used growth media liquid and solid: simple and differential media. Isolation technique for microorganisms- Streak & pour plate Enumeration of microorganisms in air and soil. Enumeration of microorganisms in water: total viable count, coliform (MPN).

DBM/FBM 111

Economic Analysis 2(2+0)

Sem. I

UNIT 1

Basic concepts-wants, goods, wealth, utility, consumption, demand and supply, Consumer behaviour-law of diminishing marginal utility and equi-marginal utility, cardinal and ordinal utility approach for consumer's behaviors.

UNIT2

Theory of demand-law of demand, demand schedule, demand function, determinates of demand, individual consumer demand and market demand, demand forecasting, elasticity of demand, price elasticity, income elasticity and cross elasticity, Consumer's surplus.

UNIT3

Theory of production- concepts of firm and industry, basic factors of production and their role, production function for a single product, nature of production function, laws of returns. Concepts of costs-fixed and variable costs, short run and long run costs, average and marginal costs, economics and diseconomies of scale.

UNIT4

Concept of market- types of market, pricing and output under different market situations, market price and normal price, price determination under perfect Competition, monopoly, oligopoly and monopolistic competition. National income – GDP, GNP, NNP, disposable personal Income, per capita income, inflation. Economic features and characteristics of dairy sector in India. Dairy development strategy with special emphasis in post- independence era and Operation Flood Programme

DBM 112 Milk Production Management & Dairy Development 3(2+1) Sem. I

UNIT 1

Introduction to Animal Husbandry. Distinguishing characteristics of Indian and exotic breeds of dairy animals and their performance. Systems of breeding and methods of selection of dairy animals. General dairy farm practices- identification, dehorning, castration, exercising, grooming, weighing. Care of animals at calving and management of neonates. Management of lactating and dry cows and buffaloes. Methods of milking, milking procedure and practices for quality milk production. Dairy farm records and their maintenance.

UNIT II

Systems of housing dairy animals and maintenance of hygiene and sanitation at dairy farm premises. Common disease problems in dairy animals, their prevention and control. Feed nutrients required by animal body. Feed resources for milk production and their nutritive values. Introduction to biotechniques in dairy animal production. Socio-economic and geographical features of Indian dairying. Traditional Systems of cattle keeping, estimates of milk production, utilization and sale; cattle & buffalo population and its distribution;

UNIT III

Trends in population growth, annual milk production and per capita availability; productivity profile of indigenous dairy stock, industrial by-products of livestock industry. Five year plans and dairy development; resource inadequacy, post partition pressure; catalytic action of international aid; major aided dairy projects; public sector milk supply schemes; co-operative dairy organizations, Anand pattern and perspectives; milk products manufacture in private sector, import substitutions in dairy products. Strategy of cattle improvement; pioneering role military dairy farm; key village scheme and its limitations, intensive cattle development programme concept, approach and achievements.

UNIT IV

Public sector dairy schemes, Economic burden performance analysis, National Dairy Development Board-aim and objectives, policy orientation in dairy development. Operation Flood-I,II,III : programmes & Outlay, implementation, success, achievements, integrated infrastructure of milk production, improvements of dairy co-operative organization, Dairy development Corporations, Co-operative Dairy Federations, Self-reliance in dairy development, income & employment potential. Conversion of milk into products, utilization pattern indigenous & western products. Dairy problems and policies.

Practical : Handling and restraining of dairy animals. External body parts and judging of cows and buffaloes. Feeding and management practices of calves. Identification of common feeds and fodders. Preparation of rations for adult animals. Milking of dairy animals and cleaning and sanitation of milking equipments

I Year II Semester B.Tech. (Dairy Technology)

Course No.	Title	Credit
DC-121	Chemistry of Milk	3(2+1)
DC-122	Human Nutrition	2(2+0)
DE/FE-121	Heat & Mass Transfer	3(2+1)
DE/FE-122	Principle of General Engineering	2(1+1)
DE/FE-123	Thermodynamics	2(1+1)
DM-121	Introductory Dairy Microbiology	3(2+1)
DT-121	Market Milk	4(3+1)
DT-122	Traditional Dairy Products	3(2+1)

DC-121

Chemistry of Milk 3(2+1)

Sem.II

Unit-I

Definition and structure of milk, factors affecting composition of milk. Milk Salts: Mineral in milk (a) major mineral (b) Trace elements, physical equilibria among the milk salts and Milk contact surfaces and metallic contamination.

Unit-II

Nomenclature and classification of milk proteins, Casein: Isolation, fractionation and chemical composition, physico-chemical properties of casein, Whey proteins: Preparation of total whey proteins: α -Lactalbumin and β -Lactoglobuline. Properties of α -Lactalbumin and β -lactoglobulin, Immunoglobulin and other minor milk proteins and non proteins nitrogen constituents of milk, Hydrolysis and denaturation of milk proteins under different physical and chemical environments, Estimation of milk proteins using different physical and chemical methods, Importance of genetic polymorphism of milk proteins.

Unit-III

Milk enzymes with special reference to lipases, Xanthine Oxidase, phosphates, proteases and lactoperoxidase, Milk carbohydrates their status and importance. Physical and chemical properties of lactose, Sugar amine condensation, amadori re arrangement, production of hydroxyl methyl furfural (HMF), Processing related degradation of lactose.

Unit-IV

Definition, general composition and classification of milk lipids. Nomenclature and general structure of glycerides, factors affecting the fatty acid composition. Milk phospholipids and their role in milk products, Unsaponifiable matter and fat soluble vitamins.

Practical:

1. Sampling techniques of chemical examination of milk.
2. Determination of pH and titratable acidity of milk.
3. Determination of fat in milk by different methods.
4. Determination of total solids and solids not fat in milk.
5. Determination of total milk proteins by Kjeldahal method.
6. Determination of casein, whey proteins and NPN in milk.
7. Estimation of alkaline phosphatase and lipase in milk.
8. Determination of lactose in milk.
9. Determination of ash in milk.
10. Determination of phosphorus and calcium in milk.
11. Determination of chloride in milk.
12. Determination of temporary and permanent hardness of water.
13. Estimation of available chlorine from bleaching powder

DC-122

Human Nutrition 2(2+0)

Sem.II

Unit-I

Human Nutrition: Theory and definition, Concepts and content of nutrition: Nutrition agencies, Nutrition of community, Nutritional policies and their implementation, Scope of Nutrition: Functions of the various nutrients in body. Digestion, absorption and assimilation of nutrients.

Unit-II

Comparative requirements and nutritional requirement of different age groups.(WHO and ICMR standard). Methods of evaluation of nutritive value of foods Nutritional value of cow, buffalo and human milk. Milk intolerance: lactose deficiency and protein hyper sensitivity.

Unit-III

Safety aspects of food additives, toxic elements, radionuclide's, pesticides and antibiotic residues in milk and milk products. Institutional feeding of workers. Planning and implementation of national food and nutrition policies and programme. Regulatory aspects of nutrition, IDF code on nutrition, nutrition facts under NLEA, Nutrient descriptors, serving size and nutritional claims.

Unit-IV

Malnutrition; Type of Malnutrition, Multi-factorial causes, Epidemiology of under nutrition and over nutrition, Nutrition infection and immunity, Nutrition education. Assessment of nutritional status; Diet surveys, Anthropometry, Clinical examination, Biochemical assessment, Additional medical information.

DE/FE-121 Heat & Mass Transfer

3(2+1)

Unit I

Basic heat transfer process, thermal conductivity, convective film co-efficient and Stefan Boltzmann's constant and equivalent radiation co-efficient, Overall heat transfer co-efficient, physical properties related to heat transfer. Working principles and application of various instruments for measuring temperature. One-dimensional steady state conduction: Theory of heat conduction, Fourier's law, Derivation of Fourier's equation in Cartesian co-ordinates, linear heat flow through slab, cylinder and sphere. Heat flow through slab, cylinder and sphere with non-uniform thermal conductivity. Concept of electrical analogy and its application for thermal circuits, Heat transfer through composite walls and insulated pipelines.

Unit II

One dimensional steady state heat conduction with heat generation: Heat flow through slab, hollow sphere and cylinder with uniform heat generation, Development of equations of temperature distribution with different boundary conditions. Steady-state heat conduction with heat dissipation to environment: Introduction to extended surfaces (FINS) of uniform area of cross-section. Equation of temperature distribution with different boundary conditions. Effectiveness and efficiency of the FINS.

Unit III

Introduction to unsteady state heat conduction. Convection: Forced and free convection, use of dimensional analysis for correlating variables affecting convection heat transfer, Concept of Nusselt number. Prandtl number, Reynolds number, Grashoff number, Some important empirical relations used for determination of heat transfer coefficient.

Unit IV

Heat Exchangers: General discussion, fouling factors, jacketed kettles, LMTD, parallel and counter flow heat exchangers, Shell and tube and plate heat exchangers, Heat exchanger design. Application of different types of heat exchangers in dairy and food industry. Fick's Law of diffusion, steady state diffusion of gases and liquids through solids. Equimolar diffusion. Mass transfer co-efficient and problems on mass transfer.

Practical :

Determination of thermal conductivity: milk, solid dairy & food products. Determination of overall heat transfer co-efficient of: Shell and tube, plate heat exchangers and Jacketed kettle used in Dairy & Food Industry. Studies on heat transfer through extended surfaces. Studies on temperature distribution and heat transfer in HTST 14pasteurizer. Design problems on heat exchangers. Study of various types of heat exchangers. Design problems on Mass Transfer

DE/FE-122 Principles of General Engineering 2(1+1)

Unit I

Alternating current fundamentals: Electromagnetic induction magnitude of induced E.M.F. Alternating current, R.M.S. value and average value of an alternating current. Phase relations and vector representation. A.C. series and parallel circuits, Concept of resonance, polyphase alternating current circuits, three-phase concept, Star and delta connections, star delta transformation, Energy measurement.

Unit II

Transformers: Fundamental of transformer, Theory, vector diagram without load and with load, Losses, voltage regulation and efficiency of transformer, auto-transformer. Alternators: Elementary Principles, Construction and different types of alternators, E.M.F. in alternators, circuit breakers.

Unit III

Induction motors : Fundamental principles, production of rotating fields, construction, Rotor winding-squirrel cage and phase wound rotors, Analysis of current and torque, starting of induction motors, Motor housing, selection of motor and its controls.

D.C. Machines: Construction and operation of D.C. generator, Types of generators, various characteristics of generator, D.C. motors, torque-speed characteristics of D.C. motors, Starting and speed control of D.C. motors.

Unit IV

Electric Power Economics: Maximum demand charge, Load factor and power factor correction. Measuring Instruments: Classification of instruments, Elements of a generalized measurement system, static and dynamic characteristics.

Practical:

Study of voltage resonance in L.C.R. circuits at constant frequency; (a) Star connection-study of voltage and current relation (b) Delta connection-study of voltage and current relation. Measurement of power in 3-phase circuit; (a) For balanced loads (b) For unbalanced loads, by wattmeter and energy meters. Polarity test, no-load test, efficiency and regulation test of single phase. Voltage and current relation in a 3-phase transformer of various kinds of primary and secondary connection systems. Starting of induction motor by the following starters: (i) D.O.L. (ii) Manual star- delta (iii) Automatic star-delta (iv) Manual auto-transformer. Starting of slip-ring induction motor by normal and automatic rotor starters. Test on 3-phase induction motor, determination of efficiency, line current, speed, slip, power factor at various outputs. Determination relation between the induced armature voltage and speed of separately excited D.C. generator. Magnetization characteristic of D.C. generator. Study the starter connection and starting reversing and adjusting speed of a D.C. motor. Study of various measuring instruments.

DE/FE-123 Thermodynamics 2(1+1)

Unit I

Basic concepts: systems, processes, cycles, energy, The Zeroth Law of Thermodynamics. Ideal gases: Equation of state, Compression and expansion of gases. The first Law of Thermodynamics: Internal energy, enthalpy.

Unit II

The second Law of Thermodynamics: Thermodynamic temperature scale, Carnot cycle, entropy, reversibility, availability. Air Cycles: Otto, Diesel, dual efficiencies, Plotting the cycles on various thermodynamic planes viz., p-V, T-S, p-h diagram; etc.

Unit III

IC Engines: Two stroke and four stroke cycles, construction, injection and ignition of fuel, Performance of IC engines. Fuels: Chemical properties, air for combustion, Calorific value and its determination, Burners, firing of fuels. Renewable energy sources.

Unit IV

Properties of steam: Wet, dry saturated, superheated steam, Use of steam tables and Molier charts. Steam generators: Fire tube boilers, Water tube boilers. Boiler mountings and Boiler accessories. Draught: Natural, forced, fan, jet, Measurement of Height of chimney. Condensers. Layout of pipe-line and expansion joints. Boiler trial: Codes, Indian Boiler Regulation acts. Air Compressors: Reciprocating, Single and two stage air compressors.

Practical:

Application of thermodynamics in engineering problems. Study of 2-stroke engine and 4-strokes engines. Performance tests on I.C. engines. Determination of dryness fraction of steam. To study the boiler installed in Model Plant, Water softening plant, Lancashire boiler, Locomotive boiler, Babcock & Wilcox boiler, Electrode boiler, Boiler mounting and steam-line layout and steam traps. Visit to sugar mill/rice mill or plant with steam utilization. Study of Solar water heater and biogas plants and appliances.

DM-121 Introductory Dairy Microbiology 3(2+1)

Sem.II

UNIT-I

Hygienic milk production system; microbial quality of milk produced under organized v/s unorganized milk sector in India and comparison with developed countries; microbial and non microbial contaminants, their sources and entry points in milk during various stages of production; Good Hygiene Practices (GHP) during milk production operations, Microorganisms associated with raw milk; morphological and biochemical characteristics of important groups and their classification.

UNIT-II

Significance of different groups of bacteria i.e. psychrotrophs, mesophiles, thermophilic, and thermophiles in milk. Microbiological changes in bulk refrigerated raw milk; Impact of various stages like milking, chilling, storage and transportation on microbial quality of milk with special reference to psychotropic organisms.

UNIT-III

Role of microorganisms in spoilage of milk; souring, curdling, bitter cream, proteolysis, lipolysis; abnormal flavors and discoloration. Mastitis milk: Processing and public health significance, organisms causing mastitis, somatic cells secreted in milk; detection of somatic cell count (SCC) and organisms causing mastitis in milk.

UNIT-IV

Direct and indirect rapid technique for assessment of microbial quality of milk. Milk as a vehicle of pathogens; Food infection, intoxication and toxic infection caused by milk borne pathogens like *E. coli*, *Salmonella typhi*, *Staph aureus*, *Bacillus cereus* etc. Antimicrobial substances in milk: immunoglobulin, lactoferrin, lysozymes, LP systems etc.

Practical: Morphological examination of common dairy organism (size and shape, arrangement and sporulation). Enumeration of psychrotrophic, thermophilic, thermophilic and spore forming bacteria in milk. Detection of sources of contamination: air, water, utensils, equipment and personnel line testing. Spoilage of milk caused by microorganisms souring, sweet curdling, gassiness, lipolysis, ropiness, proteolysis and discoloration. Detection of mastitis milks, pH, SLST, somatic cell count, chloride content, Hotis test, CAMP test. Detection and estimation of coliforms; presumptive test, rapid coliform count, IMVIC test. Detection of important pathogens using selective media; *E. coli*, *Staphylococcus aureus*, *Salmonella* and *Bacillus cereus*. Estimation of microbial load in milk by SPC and Dye reduction tests-(MBRT, RRT). Detection of antibiotic residues using qualitative test

UNIT1

Market milk industry in India and abroad: Distinctive features of tropical dairying as compared to those of the tropical climate of developed countries. Collection and transportation of milk; a) Organization of milk collection routes b) Practices for collection of milk, preservation at farm, refrigeration, natural microbial inhibitors, lactoperoxidase system. C) Microbial quality of milk produced on farm. Effect of pooling and storing on microbial quality of refrigerated milk. Role of psychrotrophs, Role of tropical climate on spoilage of milk. d) Chemical tests for grading raw milk. E) Microbio- logical tests for grading raw milk.

UNIT2

Reception and treatment (pre-processing steps) of milk in the dairy plant: a) Reception, chilling, clarification and storage: General practices. B) Homogenisation: Definition, pretreatments, theories, synchronization of homogenizer with operation of pasteurizer (HTST) c) Effect of homogenization on physical properties of milk. D) Bactofugation: Theory and microbiology. Thermal processing of milk: a) Principles of thermal processing: kinetics of microbial destruction, thermal death curve, arrhenius equation, D value, Z value, F0 value, Q10 value. B) Factors affecting thermal destruction of micro-organisms.

UNIT3

C) Definition and description of processes: Pasteurization, thermisation, sterilization, UHT Processing. D) Microbiology of pasteurised milk, thermized, sterilized & UHT milk. E) Product control in market milk plant. F) Defects in market milk. G) Manufacture of special milks: toned, doubled toned, reconstituted, recombined, flavoured, homogenized vitaminised and sweet acidophilus milk. H) Manufacture of sterilized milk. I) Distribution systems for market milk. Quality and safety aspects in dairy food chain, good manufacturing practices (GMP) in dairy processing.

UNIT4

UHT processing of milk : a) Relevance of UHT processing in the tropical climate b) UHT plants: Description. Direct, Indirect, with upstream and downstream homogenization, third generation UHT plants. C) Aseptic packaging, types and systems of packaging, sterilizing packages, filling systems. D) Technical control in the UHT plant. Training of personnel. Plant hygiene. E) Shelf life of UHT milk and tests for UHT milk. Nutritive value of milk. Effect of heat processing on nutritive value. Efficiency of plant operation: product accounting, setting up norms for operational and processing losses for quantity, fat and SNF, monitoring efficiency. Maintaining plant hygiene & HACCP.

Practical : Familiarization with equipments for reception of milk in plant; Pretreatments: Chilling, clarification, filtration. Standardization and numericals relating to it. Cream separation: parts of separator and the process. Operation of LTLT, HTST pasteurizer, laboratory steriliser. Sampling and chemical examination of pasteurized, sterilized and UHT processed milk. Sampling and routine microbiological examination of microbiological examination of pasteurized and sterilized milk. Preparation of special milks; toned, double toned, standardised, flavoured, sterilised. Cleaning of storage tanks, cream separators, HTST plants; manual cleaning

and CIP. Detection of adulterants and preservatives in milk. Assessment of homogenisation efficiency in milk. Strength of common detergents and sanitizers used in market milk plant.

DT-122

Traditional Dairy Products

3(2+1)Sem.II

UNIT1

Status and significance of traditional milk products in India. Khoa: Classification of types, standards methods of manufacture and preservation factors affecting yield of khoa. Physico-chemical changes during manufacture and storage of khoa. Mechanization in manufacture of khoa. Confectioneries made from Khoa-Burfi, peda, Milkcake, Kalakhand, Gulabjaman and their compositional profile and manufacture practices.

UNIT2

Rabri and Basundhi: Product identification, process description, factors affecting yield physico-chemical changes during manufacture. Channa: Product description, Standards method of manufacture, packaging and preservation. Chhana-based sweets, Rasogolla, Sandesh, Ras-malai. Mechanization of manufacturing process. Paneer: Product description standards method of manufacture packaging and preservation. Physico-chemical changes during manufacture and storage. Mechanization of paneer manufacturing/packaging process. Srikhand: Chakka-product description, standards method of manufacture, small scale and industrial, packaging and preservation aspects.

UNIT3

Shrikhand-sav as chakka. Physico-chemical changes and quality assurance during manufacture and storage. Sandesh: Product description method of manufacture and packaging process. Mistidahi : Product description method of manufacture and packaging process.

UNIT4

Kheer and Payasam: Product description methods of manufacture, innovations in manufacturing and packaging processes. Microbiology of indigenous milk products, predominance of spoilage & pathogenic organisms in Khoa, Chhana, Paneer, Shrikhand, their spoilages, control measures & legal specifications. Biopreservative principles in enhancing the self-life of indigenous milk products including active packaging.

Practical: Preparation of khoa from cow, buffalo and concentrated milk. Analysis of khoa, chhana and paneer for total solids, moisture, fat and acidity. Preparation of kheer. Preparation of chhana from cow and buffalo milk and mixed milk. Preparation of paneer from cow and buffalo milk and mixed milk. Preparation of mistidahi, chhaka and srikhand. Preparation of khoa and chhana based sweets. Microbiological examinations of traditional dairy products: Khoa, paneer, spore counts, coliform counts yeast, molds counts etc. Field trip

II Year Ist Semester B.Tech. (Dairy Technology)

Course No.	Title	Credit
DE/FE-211	Refrigeration & Air Conditioning	2+1
DE-212	Dairy Engineering	2+1
DM-211	Starter Culture & Fermented Milk Products	2+1
DT-211	Ice-Cream & Frozen Dessert	2+2
DT-212	Cheese Technology	3+2
DT-213	By Products Technology	2+1
DT-214	Fat Rich Dairy Products	3+1

DE/FE-211

Refrigeration & Air Conditioning 3(2+1)

Sem.III

Unit I

Basic refrigeration cycles and concepts: Standard rating refrigerating machines, Elementary vapour compression refrigeration cycle with reciprocating, rotary and centrifugal compressors. Theoretical vapour compression cycle, Departure from theoretical vapour compression cycle, representation on T- and p-h diagrams, Mathematical analysis of vapour compression refrigeration system.

Unit II

Refrigerants: Primary and secondary refrigerants, common refrigerants (Ammonia, Freon), Brine, their properties and comparison. Multiple evaporator and compressor systems: Applications, One compressor systems: dual compression, comparison of system, Control of multiple evaporator system, Working and mathematical analysis of above systems. Refrigeration equipments: Compressor, Condenser, evaporator, Cooling tower, spray pond, Basic elements of design, Construction, operation and maintenance, balancing of different components of the system.

Unit III

Refrigeration Controls: Low side and high side float valves, capillary tube, thermostatic expansion valve, automatic expansion valve, solenoid valve, High pressure and low pressure cutouts, thermostat, overload protector, common defects and remedies. Refrigeration Piping: Purpose, materials, joint and fittings, water and brine pipe size selection. Absorption Refrigeration Systems: Simple vapour absorption refrigeration systems, Practical absorption system, Refrigerant absorbent combinations Absorption cycle analysis.

Unit IV

Psychrometry: definition, properties of air-vapour mixtures, Psychrometric charts, Processes involving air vapor mixtures, Dehumidification, humidifiers, Humidity measurements, humidity control. Wet bulb, dry bulb temperature dew point temperature. Cooling load calculations: Types of loads, design conditions for air cooling, air conditioning loads. Cold storage: Types of cold storage, Types of loads in cold storage, Construction of cold storage. Insulating materials and vapour barriers.

Practical: Study of tools used in installation of a refrigeration plant including charging and detection of leaks. To study different parts and learn operation of bulk milk cooler. Study of different parts and learn the operation of a refrigeration plant/ice plant using ammonia refrigerant. Study of different parts and learn the operation of a vapor absorption refrigeration plant. Dismantling and assemble an open compressor and a sealed unit. Study different parts and refrigeration controls of the following (a) Refrigerator (b) Water cooler (c) Deep Freezer (d) Compare their cooling coils and other systems. To find out the rating (cooling rate) at different suction temperatures (temperature differences) and air handling capacity of the air cooling unit. Plotting the practical refrigeration cycle on a pressure enthalpy diagram and to compare it with a theoretical refrigeration cycle. Study different parts and operation of a (a) Air washer, (b) Room cooler, (a) Air conditioner, (d) Chemical dehumidifiers, (e) Cooling. Plotting of psychometrics process: Sensible heating & cooling. Dehumidification & cooling and heating & humidification. Study of different humidity indicating, recording and controlling devices. Problems on cold storage. Visit to cold storage.

DE-212

Dairy Engineering 3(2+1)

Sem.III

Unit I

Sanitization: Materials and sanitary features of the dairy equipment. Sanitary pipes and fittings, standard glass piping, plastic tubing, fittings and gaskets, installation, care and maintenance of pipes & fittings. Description, working and maintenance of can washers, bottle washers. Factors affecting washing operations, power requirements of can the bottle washers, CIP cleaning and designing of system.

Unit II

Mechanical Separation: Fundamentals involved in separation. Sedimentation, Principles involved in filtration, Types, rates of filtration, pressure drop calculations. Gravity setting, principles of centrifugal separation, different types of centrifuges. Application in Dairy Industry, clarifiers, tri processors, cream separator, self-desludging centrifuge, Bacto-fuge, care and maintenance of separators and clarifiers. Homogenization: Classification, single stage and two stage homogenizer pumps, power requirement, care and maintenance of homogenizers, aseptic homogenizers.

Unit III

Pasteurization: Batch, flash and continuous (HTST) pasteurizers, Flow diversion valve, Pasteurizer control, Care and maintenance of pasteurizers. Different type of sterilizers, in bottle sterilizers, autoclaves, continuous sterilization plant, UHT sterilization, Aseptic packaging and equipment. Care and maintenance of Sterilizers. Filling Operation: Principles and working of different types of bottle filters and capping machine, pouch filling machine (Pre-pack and aseptic filling bulk handling system, care and maintenance.

Unit IV

Mixing and agitation : Theory and purpose of mixing. Equipments used for mixing solids, liquids and gases. Different types of stirrers, paddles and agitators. Power consumption of mixer-impeller, selection of mixing equipment in dairy industry, mixing pumps.

Practicals:

To study: S.S.Pipes and fitting, gasket materials and S.S.milk pumps: Milk tanker and milk storage tanks: Can washer and bottles washer: C.I.P. Cleaning equipment: Homogenizers: Batch and Continuous pasteurizers: Different controls on pasteurizer: Different sterilizers: Pouch filling machine: Different types of agitators: Bottle filling and Capping machine: Determination of the rate of filtration and settling: Visit to a dairy plant.

DM-211 Starter Culture and Fermented Products 3(2+1) Sem. I

UNIT-1

Introduction of starter cultures & their importance in dairy industry, classification of Lactic Acid Bacteria; Metabolism of Lactic Acid Bacteria and diacetyl production, production of antibacterial substances by lactic starter cultures. Mixed and defined strain starter culture, Propagation of starter cultures; factors affecting their propagation

UNIT-2

Starter concentrates- direct bulk and direct vat starter cultures; starter distillates. Quality and activity of starter cultures; defects in starters and their control; starter failures; antibiotic residues, sanitizers and bacteriophages. Preservation of starter cultures: freezing and freeze-drying; factors affecting the survival of cultures during preservation.

UNIT-3

Role of starter cultures in the preparation of various fermented milks; classification of fermented milks Microbiology of dahi and yoghurt; different types of dahi and yoghurt; preparation; defects and their control. Microbiology of milk products; their nutritional and therapeutic significance. Kefir and Kumiss: origin and characteristics: microbiology of Kefir grains.

UNIT-4

Microbiology of other fermented milks such as Bugarian milk, cultured buttermilk, Leben and Yakult; their significance. Concept of probiotic starters and their application in probiotic dairy food.

Practical: Testing for purity of starter cultures; gram's staining, catalase test; creatine test. Starter activity tests: dye reduction tests, Horrall-Elliker test, Whitehead and Cox test. Preparation of single and mixed starter cultures: homofermentation and hetrofermentation separately and also in combinations. Maintenance and preservation of starter cultures- Freeze drying techniques demonstration. Preparation of concentrated starter – freeze dried and frozen types. Effect of physical factors on dairy starter: temperature, pH, salt, sugar. Testing milk for the presence of inhibitory substance using *B. stearothermophilus* and *S. thermophilus* as indicator organisms. Effect of antibiotic residues in milk on starter activity. Associative growth of microorganisms in milk and cream. Detection of bacteriophages in cheese whey by plaque assay. Preparation and evaluation of quality and grading of Dahi, Yoghurt, cultured butter milks,

acidophilus milk and Kumiss. Microbiological analysis of processed cheese- Total spore count & Anaerobic spore count. Microbiological analysis at different stages of manufacture of (storage and ripening) hard varieties of cheese- such as Cheddar cheese.

DT-211

Ice-Cream & Frozen Dessert 4(2+2) Sem.I

UNIT I

History, development and status of ice cream industry, History, development and status of ice cream industry, Definition, classification and composition of ice cream and other frozen desserts, Stabilizers and emulsifiers-their classification, properties and role in quality of ice-cream,

UNIT II

Technological aspects of ice cream manufacture, Thermodynamics of freezing and calculation of refrigeration loads, Types of freezers, refrigeration control / instrumentation, Types of freezers, refrigeration control / instrumentation, Hygiene, cleaning and sanitation of ice cream plant, Effect of process treatments on the physico-chemical properties of ice-cream mixes and ice cream,

UNIT III

Processing and freezing of ice-cream mix and control of over run, Packaging, hardening, storage and shipping of ice-cream, Defects in ice cream, their causes and prevention, Physico-chemical properties of ice-cream and compositional standards.,

UNIT IV

Microenvironment in ice cream, microbiological quality of ingredients, critical process factors & their impact on entry of pathogen in ice cream, their survival during storage, food poisoning outbreaks, food safety & legal standards, Recent advances in ice-cream industry and plant management, Technology for preparation of dried ice-cream milk mix. And Nutritive value of ice-cream.

Practical: Calculation of standardization of ice-cream mixes. Manufacture of plain and fruit flavoured ice-cream. Manufacture of chocolate, fruit and nut ice cream. Preparation of sherbets/ices. Preparation of soft served and filled ice-cream. Manufacture of kulfi. Study of continuous and batch type freezers. Manufacture of ice-cream by continuous process. Compositional analysis of ice-cream. Microbiological examination of ice-cream and other frozen desserts; SPC, coliform, staphylococci & Salmonella. Field trips.

UNIT I

Origin and history of development of cheese manufacture, status and scope in India and abroad. Definition, standards and classification of cheese. Milk quality in relation to cheese making. Treatment of milk; Physical and chemical.

UNIT II

Cheese additives and preservatives. Role of starter culture in relation to cheese quality. Rennet preparation and properties, rennet substitutes. Action of rennet on milk in relation to cheese making.

UNIT III

Manufacture of different varieties of cheese: Cheddar, Gouda, Swiss, Mozzarella, Cottage. Microbiological changes during preparation ripening in cheese. Role of milk constituents and changes during manufacture and ripening in cheese. Factors affecting yield of cheese. Packing, storage and distribution of cheese.

UNIT IV

Accelerated ripening of cheese. Microbiological defects in cheese; their cause and prevention. Manufacture of processed cheese, cheese spread and processed cheese foods. Mechanization and automation in cheese processing. Microbiological critical control of cheese cold store.

Practicals: Familiarization with equipments, accessories and standardization numericals. Study of factors affecting rennet action. Manufacture of Cheddar cheese. Manufacture of Gouda cheese. Manufacture of Mozzarella cheese. Manufacture of Swiss cheese. Manufacture of Cottage cheese. Manufacture of Processed cheese. Manufacture of Processed cheese spread. Manufacture of processed cheese food. Analysis of cheese; proximate composition. Determination of ripening index

UNIT I

Present status, availability and utilization of food by products in India & abroad. Associated economic and pollution problems. Management of agriculture wastes and agro based industrial wastes.

UNIT II

Utilization of by products from food: fruits & vegetables processing industry, cereals and oil seeds. Utilization of byproducts of agro based industries in various sectors. Fermentation of by products from sugar and bakery industry.

UNIT III

Utilization of Dairy by products such as whey, Butter milk and ghee resident.

UNIT IV

Utilization of byproducts of meat, poultry and fish processing industry.

Practical: Extraction of banana fiber, Use of crop residue for production of cellulose, Use of mango kernels for manufacture of starch, Production of protein from organic waste, Extraction of volatile oil from organic waste, Utilization of butter milk powder in bakery, Utilization of ghee residues

UNIT I

Status of fat-rich dairy products in India and abroad. Cream: a) Definition & Legal standards, Efficiency of cream separation and factors affecting it; control of fat concentration in cream. B) Planning and operating a cream production unit) neutralization, standardization, pasteurization and cooling of cream. C) Preparation and properties of different types of cream; table cream, sterilized cream, whipped cream, plastic cream, frozen cream and chip-dips (cultured cream), UHT processing of cream. D) Bacteriology of cream including defects, factors affecting quality of cream; ripening of cream e) Packaging storage and distribution, defects (non-microbial) in cream and their prevention.

UNIT II

Butter: a) Introduction to the butter making process; theory of churning, Legal standards. B) Technology of Butter manufacture, Batch and continuous methods. Over-run in butter; control of fat losses in butter-milk; packaging and storage; transportation; defects in butter; rheology of butter; uses of butter. Microenvironment in cream and butter, impact of critical process factors on entry of spoilage and pathogenic organisms in cream & butter, their spoilages & control

measures. Legal microbiological specifications of cream & butter. Butter making equipment: Construction, operation, care and maintenance of cream separators, coolers and vacuators, factory butterchurn and continuous butter making machine.

UNIT III

Special butters and related products: a) Manufacture, packaging, storage and properties of whey butter, flavoured butter, whipped butter, renovated butter / fractionated and polyunsaturated milk fat products, vegetable oil-blended products and low-fat spreads. B) Manufacture, packaging, storage and characteristics of margarine of different types.

UNIT IV

Ghee and butter oil: a) Methods of ghee making-batch and industrial processes, innovations in ghee production, procedure, packaging and preservation of ghee; utilization of substandard milk. B) Ghee: Composition and changes during manufacture fat constants.

Practical: Standardization, neutralization, pasteurization and cooling of cream. Preparation of sterilized cream. Study of construction and cooperation of the power operated butter churn and butter packaging machine. Preparation of cooking butter by the hand-operated churn. Preparation of desi butter. Manufacture of table butter using the power-driven churn. Preparation of ghee from cream and butter. Study and operation of continuous ghee plant. Sampling, determination of melting/slip point, moisture by gravimetric method, B.R. Index and Baudouin Test. Acidity, Helphen Test for the presence of cotton-seed oil. R.M. value and Polenske value. Saponification value. Iodine value. Peroxide value. Detection of animal body fats and vegetable oils. Examination of the quality of sodium chloride for butter making

II Year II Semester B.Tech. (Dairy Technology)

Course No.	Title	Credit
DE-221	Dairy Processing Engineering	2+1
DT/FT-221	Packaging Technology	2+1
DT-222	Condensed & Dried Milk	3+1
DT/FT- 223	Plant Mgt. & Pollution Control	2+1
DT/FT-224	Environmental Studies	2+1
DBM- 221	Operation Research	2+0

DE-221

Dairy Processing Engineering 3(2+1)

Sem. II

Unit I

Evaporation : Basic principles of evaporators, construction and operation, Different types of evaporators used in dairy industry, Calculation of heat transfer area and water requirement of condensers, Basic concepts of multiple effect evaporators, Operations and various feeding systems, Economy of operation, Thermo processor and MVR system, Care and maintenance of evaporators.

Unit II

Drying : Introduction to principle of drying, Equilibrium moisture constant, bound and unbound moisture, Rate of drying- constant and falling rate, Effect of Shrinkage, Classification of dryers- spray and drum dryers, spray drying, etc., air heating systems, Atomization and feeding systems. Factors affecting bulk density of powder, spray dryer controls, Theory of solid gas separation, cyclone separators, Bag Filters, Care and Maintenance of drum and spray dryers.

Unit III

Fluidization: Mechanisms of fluidization characteristics of gas-fluidization systems, Minimum Porosity, Bed Weight, Pressure drop in fluidized bed, Application of fluidization in drying, Batch fluidization, Fluidized bed dryers. Mechanization and equipment used in manufacture of indigenous dairy products, Butter and Ghee making machine, Ice-cream and Cheese making equipments.

Unit IV

Membrane Processing: Ultra filtration, Reverse Osmosis and electro dialysis, Materials for membrane construction, Ultra filtration of milk, Effect of milk constituents on operation, membranes for electro-dialysis.

Practical:

Study of construction and operation of: Vacuum pan: Double effect evaporator: Spray dryer: Vacuum and atmospheric drum dryers. Study and operation of Butter, Ghee, Ice-cream and cheese making equipments, Study the Reverse Osmosis and Ultra filtration system: Design problems on double effect evaporator and Vacuum pan. Visit to a milk product plant.

DT/FT-221 Packaging Technology 3(2+1)

Sem.II

UNIT I

Introduction: Importance of packaging, History of Package development & package material. Current status of Packaging industry in India & Abroad.

UNIT II

Characteristics of Packaging materials-Paper (Paper board, corrugated paper, Fiber board), Glass, metal, Plastic foils & Laminates, retort pouches, Packaging forms. Natural material like straws, waxes. Store ware, textile & wood.

UNIT III

Legal requirements of packaging materials and product information. Packaging forms and adhesives used in packaging. Packaging of milk and milk products. Packaging of fruits & vegetables, meat & fish products.

UNIT IV

Modern Packaging techniques- Aseptic packaging, modified atmosphere packaging (MAP), Eco-friendly packaging, Principles and methods of packaging, Sterilization, coding and Labeling of food packages, Micro processor controlled systems employed for A.P., Packaging conditions and quality assurance aspect of AP Packaging equipments like wrapping, cartooning form fill seal & shrink wrapping. Development in new packaging materials including biodegradable films and edible package. Disposal of waste packaging materials

Practical:

Identification of packaging material and foil, Flame hot wire test, Testing of paper and paper boards- Percentage moisture, Grease resistance, water absorptiveness, Gram mage, Tearing resistance, Bursting strength and tensile strength

Tensile of glass bottles resistance to thermal shock, Testing of plastic and laminates: thickness, water vapor, transmission rate, bursting strength, oxygen transmission rate, tensile strength and tearing resistance, Per pack of food, Packaging of fruits & vegetables, meat & fish products, Shelf life determination of packed food., Packaging of different dairy products, Field visit to factories manufacturing packaging materials & food products.

DT-222

Condensed & Dried Milk 5(3+2)

Sem.II

UNIT I

History, status and scope in India and abroad, Definition and legal standards: Condensed milk, sweetened condensed milk and evaporated milk., Manufacturing techniques;a) Manufacture of evaporated milk including pilot sterilization test b) Manufacture of sweetened condensed milk c) Recombined sweetened condensed milk.

UNIT II

Grading and quality of raw milk for condensed and evaporated milk, Physico-chemical changes taking place during manufacture of condensed milk, Heat stability of milk and condensed milk, Physico-chemical properties of condensed milk and role of stabilizers in the stability of condensed milk,

UNIT III

Chemical defects in condensed milk, their causes and prevention., Microbiological qualities of condensed milks, preservative used in evaporated, condensed & dried milks, a) Type of microorganisms occurring in condensed milks b) Survival and growth of microorganisms during manufacture and storage.c) Microbiological standards, d) Type of spoilage and their prevention. Recent advances with reference to freeze concentration and membrane concentration, Dried Milks: History and status in India and abroad, Grading and quality of raw milk for dried milks, Manufacture of skim milk powder (SMP), whole milk powders and heat classified powders, Physico-chemical changes taking place during manufacture of dried milks,

UNIT IV

Physical properties of dried milks, Defects in dried milk during manufacture and storage, their causes and prevention, PFA, BIS and International Standards for dried milk, Manufacture of infant foods, malted milk foods and other formulated dried products, Microbiological quality of various dried milks including infant foods and Management of condensed and dried milk industry.

Practical : Manufacture of plain skim concentrated milk. Chemicals and microbiological examination of concentrated and dried milks for (a) Moisture, T.S., Fat, lactose, sucrose, bulk density, solubility index, and (b) SPC, coliforms, yeasts and molds, toxins etc. Manufacture of SCM.Manufacture of EM.Concentration of milk by membrane processing.Manufacturing of SMP by spray drying/roller drying. Manufacture of instant milk powder.

DT/FT-223 Plant Management & Pollution Control 2 (2+0)Sem.IV

UNIT I

Production Management. Definition, Function and structure of Production Management, Production planning & Control, Work study and measurement motion and time study, Plant Operations. Efficiency factors losses, Financial and Managerial efficiency Provision for Industrial Legislation in India, Particularly in dairy industry,

UNIT II

Personal Management. Manpower planning, recruitment, training, transfer, promotions policies, Job specifications, Job evaluation, Job enhancement, Job enrichment, MBO, working conditions.

UNIT III

Safety hazards, hazards prevention security for plant machinery and the employees, Plant Maintenance. Prevention & Break-down maintenance Spare parts inventory, tools & lubricants etc.

UNIT IV

Food hygiene, personnel hygiene, plant hygiene, water quality etc. Cleaning and Sanitation – different type of cleaning and sanitizing agents, Effluent treatment: Type, degree and treatment of waste.

Practical: Flow process charts of different milk products. Identification of steps of material losses on Dairy plants. Identification of hazardous processes and equipments, safety and precautions. Identification and uses of common lubricants. Waste Utilisation processes. Various treatments in waste disposal. Analysis of cleaning agents and sanitizers. Reports and records maintenance of dairy plant. Operational precautions. CIP cleaning

UNIT I

The Multidisciplinary nature of environment 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 their effects on forest and tribal people. Water resources: Use over utilization of surface and ground water, floods, drought, conflicts over water, dams-benefits and problems. Mineral resources: Use and exploitation, environmental effects of existing 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: Growing energy needs, renewable and non renewable energy sources, use of alternate energy sources, case studies. Land resources: Land as a resources, land degradation, man landslides, soil erosion and desertification. Role an individual in conservation of natural resources.Equitable use of resources for sustainable lifestyle.

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, characteristics features, structure and function of the following ecosystem- forest ecosystem, grassland ecosystem, desert ecosystem, aduatic ecosystems (ponds, streams, lakes, rivers, oceans, and estuaries).

Biodiversity and its conservation: Introduction- definition: genetic, species and ecosystem diversity. Biogeographically 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 spots 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.

UNIT III

Environmental Pollution: definition, causes, effects and control measures of- Air pollution, Water pollution, Soil pollution, Marine pollution, Noise pollution, Thermal pollution, Nuclear hazards. Solid waste management : causes, effects and control measures of urban and industrial wastes. Role of an individual in prevention of pollution. Role of an individual in prevention of pollution. Pollution case studies. Disaster management: floods, earth quake, cyclone and landslides. Social issue and the 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

UNIT IV

Environment ethics: issues and possible solutions. Climate change, global warning, acid rain, ozone layer depletion, nuclear accidents and holocaust, case studies. Wasteland reclamation. Consumerism and waste products. Environment protection act. Air act. Water act, wildlife protection act, forest conservation act, issues involved in enforcement of environmental legislation. Public awareness.

Human population and the environment: population growth, variation among nations, population explosion-family welfare programme, 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.

Practical : Visit to a local area to document environmental assets- river/forest/grassland/hill/mountain, Visit to local polluted site- Urban/Rural/Industrial/Agricultural, Study of common plants, insects, birds, Study of simple ecosystems-pond, river, hill slopes etc, Case studies under different units.

DBM-221

Operation Research 2(2+0)

Sem.II

UNIT I

Introduction – Elementary concepts, objectives of operations research, Applications of OR in decision-making. Modeling in Operation Research. Linear Programming: Introduction, mathematical formulation of the problem, Graphical solution, Simplex technique for solving simple LP problems

UNIT II

Inventory Control – Introduction and general notations, Economic lot size models with known demand. Replacement :Introduction and general notion ,replacement of items whose efficiency deteriorate with time and that fail completely, individual and group replacement policy.

UNIT III

Quening:introduction and general notion,classification of ques and their problems, probabality distribution of ques ,various models in quening system.Transportation model:defination and application of transportation problems and their solutions

UNIT IV

Assignment model :routing and travelling salesman problems,transportation models.Frame work of PERT and CPM:activites, events and network,PERT and activity time estimates,probablity of project completion,critical path analysis:PERT /COST,application of PERT and CPM in project management

III Year Ist Semester B.Tech. (Dairy Technology)

Course No.	Title	Credit
DC-311	Chemical Quality Assurance	2+1
DE/FE-311	Instrumentation & Process Control	2+1
DM-311	Food & Dairy Biotechnology	2+1
DT/FT-311	Sensory Evaluation	2+1
DT-312	Food Technology-I	3+1
DBM-311	Financial Management & Cost Accounting	3+1
DBM/FBM-312	Computer Programming	1+1

DC-311 Chemical Quality Assurance 3(2+1) Sem.I

Unit-I

Importance of chemical quality control in dairy industry; setting up quality control laboratories and testing facilities: mobile testing laboratories. Sampling procedures; labeling of samples for analysis : choice of analytical tests for milk and milk products for chemical analysis; instrumental methods of analysis.

Unit-II

Calibration of dairy glassware including butyrometer, pipettes, burettes, hydrometers, lactometers and freezing point thermometer. Preparation and standardization of reagents required in the analysis of milk and milk products.

Unit-III

Application of PFA, AGMARK, BIS and codex related to dairy products for the quality control of milk and milk products. Preservatives, neutralizers and adulterants in milk and milk products and their detection. Accreditation of analytical laboratories. Soft and hard water, temporary and permanent hardness, softening of hard water.

Unit-IV

Hazard analysis and critical control points (HACCP). Prediction of shelf life behavior of milk and milk products. Milk contact surfaces, metallic contamination, environmental contaminants such as pesticides, antibiotics, heavy metals in dairy products: methods of estimation.

Practical :

1. Calibration of dairy glassware such as pipette, burette, volumetric flasks, hydrometer, butyrometers.
2. Preparation and standardization of dairy reagents such as acids, alkalies, sodium thiosulfate, silver nitrate, Fehlings. EDTA solutions etc.
3. Detection of adulterants, preservatives, and neutralizers in milk and milk products.
4. Chemical analysis of permissible additives used in milk and milk products.
5. Chemical analysis of detergents and sanitizers.
6. Preparation and testing of Gerber sulfuric acid used in fat determination.
7. Testing the amyl alcohol used for fat determination.
8. Analysis of market samples of milk and milk products.

DE/FE-311 Instrumentation & Process Control 3(2+1)

Sem.I

Unit I

Absolute and secondary instruments, Types of secondary instruments, Essentials of indicating instruments, Constructional details of indicating instruments. Principle of induction type instruments- shaded pole method and two pole methods, compensation for frequency and temperature errors. Induction type voltmeter, Ammeter, advantage and disadvantages, induction type single phase watt hour meter , their errors and remedies, Numerical, wattmeter, power fractometer, etc.

Unit II

Characteristics of Instruments and Measuring Systems: Elements of generalized measuring system, static calibration, accuracy, sensitivity, reproducibility, static errors, dead zone, drift in measuring instruments. Analog and digital representation of signals.

Unit III

Factors influencing the choice of Transducers. Mechanical Input Transducers: Level, Pressure, Flow, Velocity and Humidity- Resistive, Capacitive and Inductive, Dielectric system for humidity measurements. Temperature

Unit IV

Transducers: Resistive, inductive, capacitive and thermoelectric transducer. Magnetic Transducers: Systems based on induction and magnetic effects on moving charges, Transducers based on permeability variation.

Practical: Preparation and calibration of thermocouple; study the construction and working of Bourden pressure gauge. Study the mechanism of pH meter and its electrodes. Study a pressure transducer. Study a Proximity sensor. Study of the different parts and working of Rotameter. Study the different parts and working of pressure switch. Study the different parts of an indicating instrument. Study the different parts and their working of single phase induction type watt-hour meter. Visit to a microprocessor controlled dairy plant.

DM/FM-311

Food and Dairy Bio-Technology 3(2+1) Sem.I

UNIT -1

Definition, scope and historical development of biotechnology, achievement and future application: structure of DNA and RNA;

UNIT –II

DNA replication, protein synthesis, genetic code, mutations: Vectors, cloning strategies in bacteria and animals, DNA technology.

UNIT- III

Protoplast fusion & Tissue culture in dairy cultures. Application of biotechnology in food and dairy industry, dairy effluents.

UNIT- IV

Genetic manipulation of dairy starters for improved attributes of commercial value. Dairy enzymes and whole cell immobilization. Ethical issues related to use of genetically modified foods.

Practical :

Visit to bio technology lab , Mutant isolation by replica plating technique, .Mutant isolation by gradient technique, Isolation of plasmid and genomic DNA from bacteria , Preparation of competent cell, Transformation by conjugation in E.coli, PCR technique demonstration ,Testing the anti microbial activity of the culture & culture filtrate

DT/FT-311**Sensory Evaluation 3(2+1)****Sem.I****UNIT I**

Introduction:Introduction to sensory evaluation and rheological measurements of food & food products. Definition and importance of sensory evaluation in relation: to consumer acceptability and economic aspects. Role of primary sensor in sensory evaluation of food. Factors affecting food acceptance and Terminology related to sensory evaluation.

UNIT II

Requirements of sensory evaluation . Basic principles: Senses and sensory perception, Mouth food characteristics of the food product. Physiology of sensory organs, Classification of tastes and odours, threshold value factors and affecting senses, visual, auditory, tactile and other responses. Methodology of flavour evaluation, physical,chemical and sensory methods.

UNIT III

Fundamental rules for scoring and grading of food and food products. Procedure of quality: Panel selection,screening and training of judge.Factors influencing sensory measurements. Sensory tests- Types of tests paired comparison, due-trio and triangle test, ranking, scoring and Hedonic scale and descriptive tests.

UNIT IV

Sensory evaluation of meat & poultry product, fish & fish product, processed foods, bakery& confectionary product, fruit & vegetable products, milk & milk products. Packaging for better preservation of sensory quality of processed food.Tristimulus colour measurement in foods. National & international standards for sensory evaluation.Setting up of a quality evaluation lab.

Practical: Determination of threshold value for basic tastes, Determination of threshold value for various odours , Sensory evaluation of flavoured foods, Selection of judging panel, Training of judges, Judging & grading of canned food products , Judging & grading of juices,squash& concentrate, Judging & grading of pickles & marmalade,.Judging & grading of meat & meat products,Judging& grading of milk & milk products i.e. Butter,Ghee,Cheese& icecream

DT- 311

Food Technology-I 4(3+1)

Sem.I

UNIT –I

Status of food processing industries in India and abroad, magnitude and inter- dependence of dairy and food industry, prospects for future growth in India. Harvesting, transportation and storage of fruits and vegetables. Post harvest processing of fruits and vegetables. Peeling, sizing, blanching, Canning of fruits and vegetables, Drying and freezing of fruits and vegetables.

UNIT –II

Juice processing- General steps in juice processing, role of enzymes in fruit .Juice extraction, equipments and methods of fruit juice extraction, preservation of fruit juices, fruit juice clarification, concentration of fruit juices, fruit juice powders. Fruit juice processing ; Orange and tangerine, Lemon and lime juice ,Apple juice, Grape juice, Nectars, pulpy juices, tropical blends, Vegetable juices.

UNIT –III

Jam, Jelly, Marmalade, Pectin: Chemistry & technology. Fruits and vegetable preserves, Glazed, Crystallized fruits. Tomato base products: Juice, puree, paste, sauce, ketchup. Pickles: Principle of pickling, technology of pickles. Beverages – Classification, scope, carbonated non-alcoholic beverages and its manufacture. Fruit beverages and drinks, additives for fruit based beverages. Coffee: Production practices, structure of coffee/cherry, Coffee processing including roasting, grinding, brewing extraction, dehydration, aromatization, instant coffee. Tea-Tea leaf processing, green, red, yellow, instant tea.

UNIT-IV

Technology of confectionery foods- Candies, Chewing gums and bubble gums, Toffees, Caramels, Standards of confectionery products. Chocolate products: Cocoa bean processing, chocolate liquor, Standards of confectionery products. Functional foods: Introduction, Phytochemicals, Milk **ingredients as nutraceuticals, fiber-rich food products etc.**

Practicals: Manufacture of toffees and caramels, Testing the efficacy of blanching process, Drying of fruits and vegetables, Preparation of fruit based drinks and beverages: Ready-to-serve drink, Nectar, Squash, Whey-fruit based beverages. Manufacture of fruit jam. Manufacture of fruit jelly. Manufacture of chocolate confections. Manufacture of tomato ketchup/tomato sauce. Manufacture of soups. Manufacture of fruit preserve. Manufacture of candied fruits. Manufacture of fruit bar. Manufacture of pickles

DBM-311

Financial Management & Cost Accounting 4(3+1)

Sem.I

UNIT-I

Introduction: Definition, scope and objectives of financial management. Different Systems of Accounting: Financial Accounting, Cost accounting, Management Accounting. Double entry system of Book-Keeping. Preparation of Accounting Records: Journal, Purchases and Sales

Book and Posting in Ledger, Cash Book. Preparation of Final Accounts and adjustments at the end of trading period. Preparation of Trial Balance Banking Transactions and Bank reconciliation statements.

UNIT-II

Statements of Financial Information: Accounting system: A source of financial statements, Classification of capital and revenue expenditure, Balance Sheet, Profit and Loss Account, Statement of changes in the financial position, funds flow statements, cash flow statement, uses of funds flow and cash flow statements in financial decision making. Financial Analysis : Nature and uses of financial analysis, Liquidity ratios, Leverage ratios, Activity ratios, Profitability ratios, Utility of Ratio analysis.

UNIT-III

Cost Volume – Profit analysis and operating leverage, Break-even analysis, Profit analysis and operating analysis, Utility of CVP analysis. Capital Structure: C.S Planning, risk return trade off, financial leverage. Cost of capital: Management of cost of capital, cost of debt, debentures, preference share capital, equity share capital & retained earning, overall cost of capital. Investment decision : Time value of money, Net present value, Investment evaluation criteria, NPV method, Internal rate of return method, Profitability index method, Payback period method, Accounting rate of return method. Capital budgeting: Complex Investment Decisions: Investment timing & duration Investment decisions under inflation, Investment decisions under capital rationing. Project Report; Feasibility Report Valuation.

UNIT-IV

Working capital management- Concept & determinants of working capital, Estimating working capital needs. Depreciation – Concept and method. Introduction, Definition, Objectives, Common terms. Costing : Essentials of sound costing system. Different methods of costing, elements of cost : Labour- recording of time, idle time, methods of remunerating labour, Premium & Bonus Plans, Materials, Overheads. Cost classification : Direct and Indirect expenses, fixed and variable costs. Various methods of apportioning indirect expenses. Inventory Management: Planning, control and costing. Stores & storekeeping, scope & importance, purchase procedure, types of purchase, location of stores & materials, procedure for the movement of stores, different methods of pricing materials, store records. Cost Sheets- Different methods, Statement of cost and statement of profit estimates, Tenders or Quotations. Contract or Terminal costing. Process Costing: Process losses and inter-process profits, joint products and by products costing. Ascertainment of cost of milk production. Preparation of Cost Account Information for managerial decisions.

Practical: Preparation of Profit and Loss account. Preparation of Balance Sheet. Preparation of Cash flow statements. Preparation of Funds flow statements. Problems on Ratio analysis. Problems on Break-Even Analysis. Problems on Profit analysis. Problems on Operating Analysis. Problems on Financial leverage. Problems on Cost of Capital. Problems on Investment decisions. Problems on Capital budgeting

UNIT-I

Problem solving with computers, flowchart and algorithm development,

UNIT-II

Data types variables, constants, arithmetic and logical expressions,

UNIT-III

Input/output statements, conditional statements, control structures,

UNIT-IV

Arrays, functions, structures, unions.

Practical : Understand different Components of Computer System. Write a C program to calculate volume of a prism having trapezoidal base. Write a program, which can input a positive integer (≤ 10000000) and print it in reverse order. For example 9875674 to 4765789. Write a program to calculate sum of squares of all odd integers between 17 to 335. Exclude integers divisible by 7. Ohm's law is $I=V/R$, Write a program to calculate I from given n sets of V and R. Write a program to generate the Cartesian coordinates of points (x,y for the values of ranging from 0,5,10,15 ----- 90. title and label the output. Write a program to calculate the resultant focal length f, when f1 and f2 are placed in contact. Used formula is $f= (f1+f2)/(f1xf2)$. Compute for following pairs of focal lengths. F1= 10,-8,-6,-1 +8, +10; f2= 0.5,-0.4, +0.4, +0.5 Write a program to sort an array of N elements in ascending order. Write a program to evaluate following series to calculate $\cos x$
 $\cos x= 1x^2/2+x^4/4+x^6/6+ \dots$ Compare the calculated value with the one by using library function. Write a program which reads in indefinite number of Name, Marks1, Marks2, Marks3 from keyboard and store them in a file along with total marks, Percentage marks and Grade in a file.

III Year II Semester B.Tech. (Dairy Technology)

Course No.	Title	Credit
DC-321	Food Chemistry	2+1

DE/FE-321	Principles of Dairy and Food Machine Design	2+1
DE/FE-322	Food & Dairy Plant Design & Layout	2+2
DE-323	Food Engineering	3+1
DM-321	Food & Industrial Microbiology	2+1
DBM/FBM-321	Business Management & International Trade	2+0
DBM/FBM-322	Entrepreneurship Development & Communication Skill	1+1
DBM/FBM-323	IT Application in Dairy & Food Industry	1+1
Seminar-321	Seminar	0+1

DC-321

Food Chemistry 3(2+1)

Sem.II

Unit-I

Water: Water binding and chemical reactions mediated by water. Food Proteins: Classification, physico-chemical properties, Reaction involved in processing, Reactions with alkali, Enzyme catalysed reactions involving hydrolysis and proteolysis, Theories of formation of texturised proteins. Lipid: Reactions involved during deep frying of food viz., autoxidation of saturated acyl lipids and polymerization. Lipoprotein and membrane; definition, classification and involvement in the formation of biological membranes. Unsaponifiable matter contents in various fats and oils. Edible fats and oils, classification and chemical composition.

Unit-II

Carbohydrates: Legumes, jellies polysaccharide viz. linear, branched and modified. Properties and utilization of common polysaccharides, viz. cellulose, glycogen, hemicellulose and pectin. Enzymatic degradation of polysaccharides, viz. agar, alginate. Carrangeenan, gums and

starch. Production of dextrans and malto dextran. Food Enzymes: Hydrolases and lipases, utilization in food industry, effect of inhibitors, pH and temperature. Minerals in foods: Main Elements, trace elements in eggs, cereal and cereal products, vegetables and fruits.

Unit-III

Aroma compounds in foods: Threshold value, off flavours. Food additives: Vitamins, amino acids, minerals. Aroma substance flavour enhancers-monosodium glutamate, nucleotides. Sugar substitutes, sorbitol. Sweeteners-saccharin, cyclamate. Food colours. Anti-nutritional factors and Food contaminant : Toxic-trace elements, radio nuclides.

Unit-IV

Cereals and cereal products: Individual constituents like proteins, lipids, carbohydrates and vitamins in cereals flour and their relationship in dough making. Type of flours, bread making and non-bread making: chemical composition, influence of additives/minor ingredients on baking properties. Physical, chemical changes during baking. Legumes: Classification composition and physico-chemical properties. Vegetables and fruits: Classification, general composition, chemical changes during ripening and storage. Jams, jellies and pickles: Classification, composition and preservation. Beverages: Classification, Coffee, Tea and Cocoa-gradation, composition, chemical changes during processing, volatile compounds. Preservation of Foods: General principles of food preservation, chemical preservation, preservation through irradiation.

Practical:

1. Determination of moisture, acidity and gluten content in flour.
2. Determination of total ash and acid insoluble ash in flour.
3. Determination of starch in flour.
4. Determination of total nitrogen in cereal products.
5. Determination of acidity and vitamin C in citrus fruits.
6. Analysis of tomato ketchup for total solids, acidity, ash and salt.
7. Determination of total sugar in tomato ketchup.
8. Determination of total ash and alkalinity of soluble ash in tea.

9. Determination of water extractive in tea leaves.
10. Determination of presence of Chicory in coffee powder.
11. Determination of reducing sugars in Jam.
12. Determination of iron in infant foods.

DE/FE- 321 Principles of Dairy and Food Machine Design 3(2+1) Sem.II

Unit I

Basic concepts in Statics and Dynamics. Force Systems. Equilibrium condition, friction, Law of friction, Second moments of inertia, Parallel axis theorem .Dynamics : Equation of motion. Translation and rotation of a Rigid body, work and mechanics of materials : Stress-Axial Load classification Strain-Hooke's law, stress-strain diagram, Poisson's Ratio : Shearing Stresses. Torsion, Torsion formula, Angle to Twist of circular members.Power transmission shear force and bending moments, Shear in Beams, Bending Moment in beams.

Unit II

Pure bending of beams, Flexural stress shearing stresses in beams relations between centre, Torsional and flexural loads. Machine Design : Procedures, Specification, strength, design factor, factor of safety selection of factor of safety.

Unit III

Materials and properties.Static strength, ductility, hardness, fatigue, designing for fatigue conditions. Theories of failure, Stresses in elementary machine parts, Design of a drive system. Design of length and thickness of belt.Bearing : Journal and Anti-friction bearings. Selection of ball, tapered roller and thrust bearing. Springs, helical and leaf springs. Energy stored in springs. Design and selection of springs.

Unit IV

Strength of material – engineering materials, material science, use of various metals, including plastic glass, etc. in food industry, selection and specification – material design, concepts and manufacturing of various equipments and machineries for food processing plant – characteristics

properties and uses of common building materials i.e. stone, brick, lime, cement, paints and varnishes etc.

Practical: Engineering Statics & Dynamics. Work and Energy. Linear and Angular Momentum. Stress-strain diagram evaluation of elastic constants. Power transmission. Shear force and bending moment diagrams. Flexural stresses. Shearing stresses in Beams. Fits and tolerances. Design stresses in elementary machine parts. Design of shafts, axles keys Springs, Couplings, Bearing. Studies of building material, property and characterization. Studies on engineering materials. Construction and properties. studies of machine design of food processing plant.

DE/FE-322

Food & Dairy Plant Design and Layout4(2+2)

Sem. II

Unit I

Introduction of Dairy & Food Plant design and layout. Type of products, perishable nature of milk, reception flexibility. Classification of dairy & food plants, Location of plant, location problems, selection of site.

Unit II

Dairy building planning, Process schedule, basis of dairy layout, importance of planning, principles of dairy layout. Space requirements for dairy & food plants, estimation of service requirements including peak load consideration. General points of considerations for designing dairy & food plant, floor plant types of layouts, service accommodation, single or multilevel design. Arrangement of different sections in dairy & food plants, sitting the process sections, utility/service sections, offices and workshop.

Unit III

Arrangement of equipment, milk piping, material handling in plants, Common problems, office layouts-flexibility. Development and presentation of layout, model planning, use of planning table in developing plot plan and detailed layout.

Unit IV

Choice of building construction materials, floors, general requirement of dairy floor finishes, floors for different section of dairy & food plant. Foundations, walls doors and windows, Drains

and drain layout for small and large dairies. Ventilation, fly control, mold prevention, illumination in dairy & food plants.

Practical: Building symbols and convention layouts for small, medium and large size dairy & food plants. Design and layout of: Milk collection/chilling centre; Fluid milk plant (small, medium and large); Single product dairy (i) Cheese, (ii) ice-cream, (iii) butter and (iv) ghee. Composite dairy & food plant. Vegetable processing plant, fruits processing plant, multi product food plant.

DE-323

Food Engineering 4(3+1)

Sem. II

Unit I

Rheology of processed food, properties of fluid foods, Rheological method, Measurement of rheological parameters, properties of granular food and powders, Properties of solids foods, Visco-elastic models. Measurement of food texture.

Unit II

Food Freezing : Thermal properties of frozen foods. Prediction of freezing rates. Plank's equation, Neumann problem and Tao solution. Design of food freezing equipment, Air blast freezers, Plate freezers and immersion freezers, storage of frozen foods.

Unit III

Food dehydration : Estimation of drying time for food products, constant rate period and falling rate period dehydration. Diffusion controlled falling rate period. Use of heat and mass balanced in analysis of continuous dryers, fixed tray dehydration, cabinet drying, tunnel drying. Freeze Dehydration : Heat and mass transfer,

Unit IV

Calculation of drying times, Industrial freeze drying. Equipment for pulping, Fruit juice extraction, Blanching, Dehulling, Size reduction and distillation.

Practical:

Study of rheological properties of foods. Study of freezers and freeze dryers. Design problems on batch freezers. Design problems for continuous freezers. Design problems on dryer. Visit to cold storage. Visit to food processing plant.

DM-321

Food and Industrial Microbiology 3(2+1)

Sem.II

UNIT- I

Food Microbiology: Basic aspects and scope of food microbiology. Intrinsic and extrinsic factors that affect microbial growth in foods.

UNIT-II

Microbial spoilage of fruits, fruit juices, vegetables, cereals, meat, poultry, sea foods, carbonated soft drinks, canned foods; control of spoilage. Food preservation : physical methods; chemical preservatives and natural antimicrobial compounds, biology based preservation system.

UNIT-III

Industrial Microbiology: Fermentation processes: the range, components and types (submerged, surface and solid state fermentation): criteria for selection of industrially important microorganisms; media for industrial and inoculum development; down stream processing of fermented products. Fermenters: types, functions, design and control; chemostat and turbidostat.

UNIT-IV

Microorganism and processes involved in the production of industrial alcohol, organic acids (citric lactic), enzymes (protease, lipase and rennet), vitamin (B-12), antibiotic (nisin) and microbiology of effluent treatment in food industry.

Practical: Microbiological examination of: fresh and canned fruits/ vegetables/ juices; flour and bread, eggs and meat. Design and control of a tabletop and 10 liter lab fermenter (Demonstration). Isolation of psychrophile, salt and sugar tolerant microorganisms from foods. Isolation of industrially important microorganisms from environment. Production and assaying of microbial enzymes (protease/ lipase). Production of lactic acid from whey. Production of nisin and assaying the antimicrobial activity of the culture. Production of ethyl alcohol from molasses and whey by yeasts. Production of fermented whey beverages. Educational tour to food processing/ fermentation industries.

DBM/FBM-321 Business Management & International Trade 2(2+0) Sem.II

UNIT –I

Concept of marketing; Functions of marketing; concepts of marketing management; scope of marketing management; marketing management.Process; concepts of marketing- mix, elements of marketing- mix. Market Structure and Consumer Buying Behaviour: Concept of market structure, marketing environment, micro and macro environments. Consumers buying behaviour, consumerism.

UNIT –II

Marketing Opportunities Analysis: Marketing research and marketing information systems; Market measurement- present and future demand ; Market forecasting; market segmentation, targeting and positioning. Allocation and marketing resources.Marketing Planning Process.

UNIT-III

Product policy and planning : Product-mix; product line; product life cycle. New product development process. Product brand, packaging, services decisions. Marketing channel decisions.Retailing, wholesaling and distribution.Pricing Decisions.Price determination and pricing policy of milk products in organized and unorganized sectors of dairy industry.Promotion-mix decisions.

UNIT-IV

Advertising; How advertising works; Deciding advertising objectives, advertising budget and advertising message; Media Planning; Personal Selling, Publicity; Sales Promotion. Food and Dairy Products Marketing.International Marketing and International Trade. Salient features of International Marketing. Composition & direction of Indian exports; International marketing environment; Deciding which & how to enter international market; Exports- Direct exports, indirect exports, Licensing, Joint Ventures, Direct investment & internationalization process, Deciding marketing Programme; Product, Promotion, Price, Distribution Channels. Deciding the Market Organization; World Trade Organization (WTO)

DBM/FBM-322Entrepreneurship Dev. & Communication Skill 2(1+1) Sem.II

UNIT-I

Communication Skills: Structural and functional grammar; meaning and process of communication, verbal and non-verbal communication; listening and note taking, writing skills, oral presentation skills; field diary and lab record; indexing, footnote and bibliographic procedures.

UNIT-II

Reading and comprehension of general and technical articles, précis writing, summarizing, abstracting; individual and group presentations, impromptu presentation, public speaking; Group discussion. Organizing seminars and conferences.

UNIT-III

Entrepreneurship Development: Assessing overall business environment in the Indian economy. Overview of Indian social, political and economic systems and their implications for decision making by individual entrepreneurs. Globalisation and the emerging business / entrepreneurial environment. Concept of entrepreneurship; entrepreneurial and managerial characteristics; managing an enterprise; motivation and entrepreneurship development; importance of planning, monitoring, evaluation and follow up; managing competition; entrepreneurship development programs; SWOT analysis, Generation, incubation and commercialization of ideas and innovations.

UNIT –IV

Government schemes and incentives for promotion of entrepreneurship. Government policy on Small and Medium Enterprises (SMEs) / SSIs. Export and Import Policies relevant to horticulture sector. Venture capital. Contract farming and joint ventures, public-private partnerships. Overview of horti inputs industry. Characteristics of Indian horticultural processing and export industry. Social Responsibility of Business.

Practical: Listening and note taking, writing skills, oral presentation skills; field diary and lab record; indexing, footnote and bibliographic procedures. Reading and comprehension of general and technical articles, précis writing, summarizing, abstracting; individual and group presentations.

DBM/FBM-323 IT Application in Dairy & Food Industry 2(1+1)

Sem.II

UNIT-I

Importance of Computerization and IT in dairy industries. Computers,

UNIT-II

Operating Environments and Information Systems for various types of dairy Industries, Principles of communication. Role of Computer in Optimization; Introduction to Operation. Research. A Computer Oriented Algorithmic approach: Queuing systems and waiting models, PERT CPS and CPM.

UNIT-III

Dairy Process Modeling and Simulation. Introduction to SCADA & INTELLUTION. CAD and CAM in Dairy Industries: Instrumentation, Process control,

UNIT-IV

Inventory control, Automation, Robotics, Expert Systems and Artificial Intelligence, Instrumentation

Practical: Applications of MS Excel to solve the problems of dairy technology: Statistical quality control, Sensory evaluation of food. Chemical kinetics in dairy processing. Use of word

processing software for creating reports and presentation. Familiarization with the application of computer in dairy industries: Milk plant, Dairy units, Fruit & Vegetable processing unit. Familiarization with software related to dairy industry. Visit to Industry and knowledge of computer application in the same

Seminar-321

Seminar

1(0+1)

IV Yr. I Semester B.Tech.(DT)

	Experiential Learning and Hands on Training	5+20
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IV Yr. II Semester B.Tech.(DT)

	In Plant Training	5+25
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