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*GEN-101	Communication Skills	Generic	Theory	20	80	-		
*GEN-102	Fundamentals of Information Technology	Generic	Theory		80			
FPQM-103	Introduction to bakery and confectionary	Skill	Theory& Practical		40	10	40	6
FPQM-104	Dairy technology	Skill	Theory& Practical		40	10	40	6
FPQM-105	Food Quality control	Skill	Theory & Practical		40	10	40	6

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*GEN-201	Soft Skills and Personality	Generic	Theory	20	80	-		

Syllabus

Sl. No.	Course Name	Brief description
1	Introduction to bakery and confectionary	Responsible for manufacture of bakery and confectionary products and their quality control
2	Dairy Technology	



1. Frasier.1987. Food Microbiology.Tata McGraw-Hill Education.
2. Adams M.R and Moss M.O, 2004 "Food Microbiology", Panima Publishing corporation, New Delhi, 2nd Edition
3. Bread: A baker's book of techniques and recipes by Jeffrey Hamelman
4. Ornamental Confectionary and the Art of Baking in all its Branches by Herman Hueg
5. . Bakery-I, Student handbook and practical manual, published by CBSE.
6. A professional Text to bakery and confectionary by John Kingslee

1. Preparation of White Bread.
2. . To determine moisture in bread and biscuits.
3. Studying the effect of temperature on process of biscuit making.
4. Determination of ash content in bread and biscuits.
5. Principle and preparation of Fruit cake
6. To do icing on the cake
7. . Determination of gluten

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- To develop knowledge among students about various aspects of dairy industry.
- To study quality standards and production of various types of milk and milk products.
 - To study the role of dairy farming in Indian economy

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The syllabus of this paper has been divided into four units.

Examiner will set a total of nine questions comprising two questions from each unit, and one compulsory question of short answer type covering the whole syllabus.

The students are required to attempt one question from each All questions carry equal marks.

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Definition, composition, physicochemical properties of milk and its constituents, nutritional value, overview of processes used in milk and milk products- pasteurization, homogenization and standardization, dye detection test, platform tests, milk borne diseases. Microbiology of milk,types of spoilage and its preventions.

Types of market milk: Toned milk, Double Toned milk, Standardized Milk, Recombined milk, reconstituted milk, fortified milk,.Effluent treatment of dairy plant disposal.

Butter, cream, butteroil, cheese, yoghurt, paneer, chhana, ice-cream

Process, equipments and defects during manufacturing and storage of dairy products and by products (paneer, dahi, milk powder-skimmed milk and whole milk powder, casein, whey concentrate, lactose, ghee residue).

- Present status, future prospective and its role in Indian economy. Important government initiative. Role of dairy development organizations (NDRI, Amul) in dairy development

1. Fluid milk industry, J.S Handerson, A.V.I Publishing Company, USA1
2. Indian Dairy products, K.T. Acharya Publication
3. Milk Hygiene in milk production processing and distribution, F.A.O Publication.
4. Sukumar.1983.Outlines of Dairy Technology.De,Oxford University Press.

1. Sampling of milk and milk products for microbiological analysis
2. Platform test for milk analysis.
3. To determine fat in milk by gerber method
4. To determine specific gravity of given sample of milk by lactometer
5. Visit and study a nearby milk union/ dairy and prepare a checklist of problems in procurement and milk distribution
6. Detection of various adulterants in milk
7. Preparation of sterilized flavored milk
8. To prepare pasteurized milk
9. Methylene blue reduction test in milk

- To understand the different principles and functions of food quality control department.
- To understand various food laws and regulations

The syllabus of this paper has been divided into four units.

Examiner will set a total of nine questions comprising two questions from each unit, and one compulsory question of short answer type covering the whole syllabus.

The students are required to attempt one question from each All questions carry equal marks.

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Objectives, functions and principles of quality control .Difference between food quality control and quality assurance, assessment of raw materials and finished products (quality control)of baking industry.

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Total quality management (TQM) – Principles of quality management, good manufacturing practices, good hygienic practices, good lab practices, general awareness and role of management practices in quality control.

Quality Attributes: Size, shape, colour, aroma and texture. Microbial quality control: an overview

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1. IntezAlli (2003). Food Quality Assurance Principles and Practices.CRC Press.
2. J Andres Vasconcellos (2003) Quality Assurance for the Food Industry. A Practical Approach.CRC Press

B

The objective of this paper is to familiarize the students with the importance of ethics in business and understanding of issues related to corporate social responsibility and corporate governance.

Introduction

The syllabus of this paper has been divided into FOUR units.

Examiner will set a total of _____ questions comprising Two questions from each unit, including Question No. 1 (compulsory) of short answer type covering the whole syllabus.

The students are required to attempt one question from each unit and the entire Compulsory Question No. 1.

All questions carry equal marks.

Unit 1

Business Ethics: Meaning and Concept, Principles of Business Ethics, Characteristics of Ethical Organisations, Theories of Business Ethics.

Unit 2

Globalization and Business Ethics, Stakeholder's Protection, Corporate Governance and Business Ethics.Ethical Issues in Indian Business.

Unit 3

Professional Values:Objectives, Morals, Values, Ethics, Integrity, Work ethics, Service learning, Virtues, Respect for others, Living peacefully, Caring, Sharing, Honesty, Courage, Valuing time, Cooperation, Commitment, Empathy, Self-confidence, Challenges in the work place, spirituality

Unit 4

Corporate Social Responsibility Social Responsibility of business with respect to different

stakeholders, Arguments for and against social responsibility of business, Social Audit, Corporate Social Responsibility and Corporate Governance.

References

1. J.P. Sharma, *Corporate Social Responsibility*, Anand Books Pvt. Ltd., New Delhi.
2. Andrew Crane, Dirk Matten, *Business Ethics*, Oxford University Press, New Delhi.
3. Daniel Albuquerque, *Business Ethics: A Practical Approach*, Oxford University Press, New Delhi
4. Fr. Floriano C. Roa, *Business Ethics: A Practical Approach*, Rexestore.
O. C. Ferrell, John Fraedrich, Linda Ferrell, *Business Ethics: A Practical Approach*, Cengage Learning.
Michael Blowfield, Alan Murray, *Corporate Social Responsibility: A Practical Approach*, Oxford University Press, New Delhi.

Appendix A

Objectives

- To enable the students to understand about packaging and packaging materials, compatibility of various food items with packaging materials

Notes on the syllabus

The syllabus of this paper has been divided into four units.

Examiner will set a total of nine questions comprising two questions from each unit, and one compulsory question of short answer type covering the whole syllabus.

The students are required to attempt one question from each All questions carry equal



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Introduction of the basic setup of a food processing industry

To make them conversant with the machinery and equipments used in different types of food industry

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The syllabus of this paper has been divided into four units.

Examiner will set a total of nine questions comprising two questions from each unit, and one compulsory question of short answer type covering the whole syllabus.

The students are required to attempt one question from each All questions carry equal marks.

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Industrial plant design concepts and general design considerations for location of food plants. Application of HACCP concept, ISO, FPO & MPO requirements in food plant layout and design.

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Importance of plant layout selection of site .Selection of building material.Selection and planning of manufacturing process and service facilities Basic understanding of equipment layout and ventilation in food processing plants .Process flow charts for material movement and utility consumption in food plants.

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