



PANJAB UNIVERSITY, CHANDIGARH-160014 (INDIA)

OUTLINES OF TESTS SYLLABI AND COURSES OF READING

FOR

Bachelor of Vocation (Food Processing and Quality Management)

Session 2017-18

(1st to 4th Semester)

SCHEME OF B.Voc. (Food Processing and Quality Management)

***Refer to Generic Components Common to all B.Voc. Courses**

B.Voc. (Food processing and quality Management)

Semester : ----I

Paper Title: INTRODUCTION TO BAKERY AND CONFECTIONERY

Paper Code: FPQM-103 Credits: 6

Bread Spoilage op n F ors r spons or n pr n s Defects and
Remedies B s r sons n s r s Br C n B s s

Suggested Resources for Reading:

Fr s r Foo ro o o GW E on
A s n oss Foo ro o o n n orpor

UNIT IV

Dairy development in India: r s n s s r prosp n s ro n n n ono por n
o m n n o o r op n or n ons D A n r op n

Suggested Resources for Reading:

F n s r n rson A n Co p n A
n n D r pro s A r on
n n pro on pro ss n n s r on FA on
n s o D r no o D or n rs r ss

PRACTICAL BASED ON FPQM 104

Time: 3 hours

p n o n pro s or ro o o n s s
or s or n s s
o r n n r r o
o r n sp r o ns p o o r
s n s n r on. r n pr p r s o pro s n pro r n n
s r on
D on o r o s r n s n
r p r on o s r or
o pr p r p s
n r on s n

nsor on nro on hos p n s r n n s on hos nsor n
ns n n s s n on ro

Foo r on n o r on ho so on o oo r n s n o ons n s o
r pro s

Practical based on FPQM- 105

↓ hn q s o q ss ss n o r n n r n pro ss oo s
Do n on o so n n r ns pro ss n n pro s s n n n s r
on o n pro s
nsor ho s or s n oo q ss ss n o r s s n pro ss r
pro s
ns n ho s or s n oo q ss ss n o r s s n pro ss r
pro s
o n n n s n rs s n pr n pos op r pro ss s n r n s r
s n o on ro n s n on n n m on s

Suggested Resources for Reading

n A Foo Ass r n r n p s n r s C C r ss
An r s s on os Ass r n or Foo n s r A r Appro C C
r ss

F n An n p r ons For r p s o s C os n n s n o r p s
on n rs F n n s n o F p s on n rs

As p p n r n p n s p n n o osp r p n
pr n p s pp ons

Es on o n s s o s or r n r s or

Suggested Resources for Reading:

Co s D D n Foo n no o B n B
X

Bo r Foo n no o n oo on ns o n sr s r D

r n r G n A B r s n r s or Foo C G Gr n

Practical based on FPQM- 203

o r n n s s o p p r n p p r o r

o n r n p s o p n r s

D ons r on o n o r ons ns ons s p r or n on s n r s

D ons r on o n o ns ons o o ns n r ps

D ons r on o s n pro ss n oo n sr

D ons r on o n pro ss

Paper Title: Industrial Safety, Hazards & Prevention

Paper Code: FPQM 204

Credits: 6

Job Role:

to... also... n... s... n... n...
s r spons or on or n n ss ss n r q s n ns s... ons n op n s... s o
ss... or rs s

Objectives:

to... r n ss... r so n... sr... s... n s
to... h... r... o... n... sr... h... n... n... s

Instructions for Examiner:

to... s... so... h... s... p... h... s... n... n... o... F... n... s...
E... n... s... o... o... E... s... ons... o... pr... s... n... w... o... q... s... ons... ro... h... m... n... h... n...
s... on... o... o... p... s... or... o... or... n... r... p... o... r... n... h... w... h... o... s... s... s...

Practical based on FPQM- 204

h o s o s r on n pr p r on o

Gr s n n

o orp o o o r s n n

h o s o h n q s or r

En r on n so on o r n ro r. n on n oo

D ons r on o r n s sp s n n n n o r s s o n

oo n s r

Suggested Resources for Reading

Cr D A An o r A G ro ss En n s. h App ons r n
ons ons s n n h . h G

n s r s n r por n

Text Books/ References.

App n n r n n n n. ons

n n n n n

Paper Title: Technology of fruit and Vegetable processing

Paper Code: FPQM 303

Credits: 6

Job Role:

Food processing and quality management or food processing and quality management

Objectives:

- To understand the various types of food processing and quality management
- To understand the various types of food processing and quality management

Instructions for Examiner:

The questions should be set in such a way that the candidates should be able to demonstrate their knowledge and understanding of the subject. The questions should be set in such a way that the candidates should be able to demonstrate their knowledge and understanding of the subject. The questions should be set in such a way that the candidates should be able to demonstrate their knowledge and understanding of the subject.

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Paper Title: Egg, Poultry, Meat & Fish Processing

Paper Code: FPQM 304

Credits: 6

Job Role:

↓ o W or n n o r W J o s F or s n pro ss n p n s A pro ssor
s n o W J J pro on o n p q r pro s

Objectives:

↓ o n J s n s o m rs n J r q s sp so n J pro s n J r
pr p r on
↓ o n n on pro ss n o n J

Instructions for Examiner:

J s s o J s p p J s n n o F m s
E n W s o o E q s ons o pr s n J o q s ons ro J m n J n
s on o o p s or o or n r p o r n J W J o s J s
J s n s r r q r o p on q s on ro J m n

For proposals and information
on transportation
in the
region

Paper Title: Principles of food processing and preservation

Paper Code: FPQM 305

Credits: 6

Job Role:

... or n on r n h o s o p r o s s n o r n o o s n h r p r s r on h n q s

Objectives:

↓ o n r s n h s p r n p s o s o o o p r o s s n
↓ o s r n n s o o o p r s r on n h r s i s q n on

Instructions for Examiner:

h s s o h s p p h s n n o F n s
E n s o o E q i s o n s o p r s n o q i s o n s r o h n n n
s o n o o p i s o r o p o r n r p o r n h o s
h s n s r r q i r o p o n q i s o n r o h n n h n r C o p i s o r s o n
o
A q i s o n s r r q i r s

n r o n s o r o p n s o o p r s r on r n p s o o p r s r on n s o o o
p r s r on F o o p o n o s s s r o p s o r h

r s r on h r s s n o r o o r n s s h r h r n s n h r
s o n o o B o n s n r p r s s r n h n p s r on h n n s p p n n s
n on n r p s s p o o n n o o s h p n r on n n s

r s r on h p r r r r r o n s o r r q i r n s o r r r r s o r h n s o
o o s n r s o r s

Suggested Resources for Reading:

Foo n o r CB rs D
Foo ro o Fr r. C. s o DC D rs D
no o oo pr s r on D sros r n D sros r
F s Foo ro ss n no o r n p s r sⁿ E on, oo
C r

Practicals:

o n n pro ss n s
D r on o oo s
r s r on o oo pro s p r
s o s n pr s r on o oo
oo n o oo
C n on o nn oo s
s o oo n s r

Paper Title: Technology of oils and fats processing

Paper Code: FPQM 403

Credits: 6

Job Role:

in processing in responsible or in in quality control systems in
production of refined oils

Objectives:

to understand the properties of oils
to understand the refining process of oils

Instructions for Examiner:

The syllabus is as per the syllabus of the course.
Examiners should refer to the syllabus of the course for
the questions to be asked. The questions should be asked
in the form of short answer questions.

B.Voc. (Food processing and quality Management)

Semester: IV

Paper Title: Technology of Spices & Flavours

Practicals:

Paper Title: Seminars

Paper Code: FPQM -405

Credits: 6

Job Role:

To provide an opportunity for students to present their seminar reports.

Objectives:

To provide an opportunity for students to present their seminar reports on the topics related to food processing and quality management.