



PANJAB UNIVERSITY, CHANDIGARH-160014 (INDIA)

OUTLINES OF TESTS SYLLABI AND COURSES OF READING

FOR

Bachelor of Vocation (Food Processing and Quality Management)

Session 2018-19

(1st to 6th Semester)

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

(SEMESTER SYSTEM)

Semester I								
Paper Code	Title	Generic/Skill Component	Theory/Practical	Internal (Theory)	External (Theory)	Internal (Practical)	External (Practical)	Credit

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

**** Summer Industrial Training of 4-6 weeks in a relevant Industry after 2nd Semester Examinations during summer break. Training report by the student to be submitted within in one week of start of 3rd Semester. Viva-Voce examination to be held within 3-weeks of the start of 3rd semester.**

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

Semester V

Paper Code	Title	Generic/Skill Component	Theory/ Practical	Internal (Theory)	External (Theory)	Internal (Practical)	External (Practical)	Credit
*GE	Cr. n n n E n r s s	G n r	Th or				-	6
GC	n ro on o s r o o o n por r n	G n r	Th or			-	-	6
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Paper Title: Dairy Technology

Paper Code: FPQM-104

Credits: 6

Job Role: Dairy Technologist: To assist in the production and processing of dairy products.

Objectives:

- To understand the importance of dairy products in human nutrition.
- To understand the various types of dairy products and their processing.
- To understand the quality control and safety aspects of dairy products.

Instructions for Examiner:

- The questions are to be attempted in English.
- The questions are to be attempted in any one of the languages mentioned in the question paper.
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UNIT I

Milk: Definition, composition, properties, processing, preservation, and quality control.

Processing of Milk: Sterilization, pasteurization, and other processing methods.

UNIT II

Technology underlying manufacture of Milk products: Butter, cheese, and other dairy products.

UNIT III

Composition, standards, manufacturing: Quality control and safety aspects of dairy products.

UNIT IV

Dairy development in India: reasons, prospects, strategies, role of government, Dairy Development, Dairy operations

Suggested Resources for Reading:

Farm to Fork: A Report on the State of the Indian Dairy Industry
National Dairy Research Institute, Coimbatore
National Dairy Development Board, Gandhinagar, New Delhi
National Dairy Research Institute, Karnal
National Dairy Research Institute, Shimoga
National Dairy Research Institute, Solapur
National Dairy Research Institute, Thiruvananthapuram
National Dairy Research Institute, Varanasi
National Dairy Research Institute, Warrangal
National Dairy Research Institute, Yamunanagar

PRACTICAL BASED ON FPQM 104

Time: 3 hours

Practicals on Dairy Development in India
1. Visit to a Dairy Farm
2. Visit to a Dairy Processing Plant
3. Visit to a Dairy Cooperative Society
4. Visit to a Dairy Research Institute
5. Visit to a Dairy Training Centre
6. Visit to a Dairy Extension Centre
7. Visit to a Dairy Health Centre
8. Visit to a Dairy Veterinary Centre
9. Visit to a Dairy Feed Centre
10. Visit to a Dairy Milk Processing Plant
11. Visit to a Dairy Milk Processing Plant
12. Visit to a Dairy Milk Processing Plant
13. Visit to a Dairy Milk Processing Plant
14. Visit to a Dairy Milk Processing Plant
15. Visit to a Dairy Milk Processing Plant
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20. Visit to a Dairy Milk Processing Plant

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Practical based on FPQM- 105

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Suggested Resources for Reading

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B.Voc. (Food processing and quality Management)

Semester: II

Paper Title: Food Packaging

Paper Code: FPQM 203

Credits: 6

Job Role:

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Suggested Resources for Reading:

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Practical based on FPQM- 204

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Suggested Resources for Reading

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Paper Title: FOOD PLANT LAYOUT AND WASTE DISPOSAL

Paper Code: FPQM 205

Credits: 6

Job Role:

Food Plant layout officer: n n n p n oo p n o spr sn sspo s n
s s n r s

Objectives:

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Instructions for Examiner:

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Text Books/ References.

App n n r n n' n. ons

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Paper Title: Egg, Poultry, Meat & Fish Processing

Paper Code: FPQM 304

Credits: 6

Job Role:

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Objectives:

For the purpose of this course, the following definitions are given:
1. A person who is engaged in a business or profession is called a professional.
2. A person who is engaged in a business or profession and is also a member of a professional body is called a registered professional.
3. A person who is engaged in a business or profession and is also a member of a professional body and is also a member of a professional body is called a registered professional.

Text Books/References:

Accounting for Professionals

General Accounting for Professionals

Practical Accounting for Professionals

Financial Accounting for Professionals

Cost Accounting for Professionals

Income Tax for Professionals

Practicals on FPQM-304:

1. Journalizing and Posting

2. Trial Balance

3. Profit and Loss Statement

4. Balance Sheet

5. Depreciation

Suggested Resources for Reading:

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Practicals:

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Practicals:

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B.Voc. (Food processing and quality Management)

Semester: IV

Paper Title: Seminars

Paper Code: FPQM -405

Credits: 6

Job Role:

Food processing and quality Management

Job role- An Assistant Foo r o s r n h s o oo ss ss n h q h y o
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Objectives:

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Instructions for Examiner:

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Job role- Foo ro o o s ↓ o n r o o s roor n s s sso W h oo n o n s h
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Objectives:

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Instructions for Examiner:

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