

LESSON PLAN

Department of Vocational Education

B Voc Food Processing , Syllabus & Class Distribution

Total number of papers = 20 nos

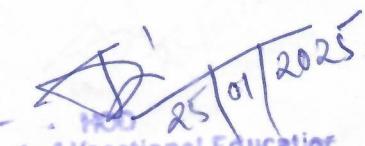
Structure, of papers (Major):

| Year | Semester | Papers | Marks (Sessional 30+ Final 45+Practical 25) | Total |
|-----------------|-------------------------------------|--|--|----------|
| 1 st | 1 st | Food plant sanitation and hygiene management | 30+45+25 | 100 |
| | | Food Processing – 1 | 30+45+25 | 100 |
| | | Bioresources in Food Processing | 30+45+25 | 100 |
| | 2 nd | Food Quality and Regulation -1 | 30+45+25 | 100 |
| 2 nd | 3 rd | Food Processing -2 | 30+45+25 | 100 |
| | | Food Plant Layout and Utilities | 30+45+25 | 100 |
| | | Food Quality and Regulation -2 | 30+45+25 | 100 |
| | 4 th | Food Chemistry-1 | 30+45+25 | 100 |
| 3 rd | | Food Microbiology-1 | 30+45+25 | 100 |
| 5 th | Food Quality and Regulation -3 | 30+45+25 | 100 | |
| | Food Chemistry-2 | 30+45+25 | 100 | |
| | Food Microbiology-2 | 30+45+25 | 100 | |
| | 3 rd | | Food Analysis: Tools and Techniques | 30+45+25 |
| 6 th | Food Preservation Technology | 30+45+25 | 100 | |
| | Fermentation Technology | 30+45+25 | 100 | |
| | Technology of Plant Products | 30+45+25 | 100 | |
| | 3 rd | | Food production and operation management | 30+45+25 |
| 6 th | Bakery and confectionary technology | 30+45+25 | 100 | |
| | Technology of Animal products | 30+45+25 | 100 | |
| | Food packaging Technology | 30+45+25 | 100 | |
| | 3 rd | | Internship | 100 |

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Madison College

Second semester

| Paper | Semester | Sl. No. | Topic/ Unit | Mark | Teacher | Allocated class | Class test/ Unit test/ Class seminar/ group discussion | Total Mark/ Remark |
|---------------------------------|----------|---------|---|------|---------|-----------------|--|--------------------|
| Food Quality and Regulation-I | 2nd | i | Basics of Food Quality | 20 | T. Devi | 8 | 1 class for Unit test | 100 (30+45 +25) |
| | | ii | Basics of Food Safety | 10 | T. Devi | 8 | 1 class for Unit test | |
| | | iii | Pre-requisite Program | 15 | T. Devi | 8 | 1 class for Unit test | |
| | | iv | HACCP and its principles | 10 | T. Devi | 8 | 1 class for Unit test | |
| | | v | General Principles for food safety regulation at regional /National level | 10 | T. Devi | 8 | 1 class for Unit test | |
| | | | Practical | 25 | T. Devi | 5 | | |
| Food Processing-II | 2nd | i | Unit operation in Food processing | 20 | T. Devi | 8 | 1 class for Unit test | 100 (30+45 +25) |
| | | ii | Pre and primary processing -some basic concepts | 15 | T. Devi | 8 | 1 class for Unit test | |
| | | iii | Low temperature processing | 10 | T. Devi | 12 | 1 class for Unit test | |
| | | iv | Heat processing | 10 | T. Devi | 12 | 1 class for Unit test | |
| | | v | Food concentration | 10 | T. Devi | 4 | 1 class for Unit test | |
| | | vi | Food product development | 10 | T. Devi | 8 | 1 class for Unit test | |
| | | | Practical | 25 | T. Devi | 8 | | |
| Food plant layout and utilities | 2nd | i | Plant layout | 20 | T. Devi | 8 | 1 class for Unit test | 100 (30+45 +25) |
| | | ii | Types of plant layout | 10 | T. Devi | 8 | 1 class for Unit test | |
| | | iii | Location selection criteria | 15 | T. Devi | 8 | 1 class for Unit test | |
| | | iv | Flow diagrams and symbols | 10 | T. Devi | 8 | 1 class for Unit test | |
| | | v | Food plant sanitation | 10 | T. Devi | 3 | 1 class for Unit test | |
| | | vi | Food Plant Utilities | 10 | T. Devi | 8 | 1 class for Unit test | |
| | | | Practical | 25 | T. Devi | 6 | | |


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