

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
		Bioreources in Food Processing	30+45+25	100
	2 nd	Food Quality and Regulation -1	30+45+25	100
		Food Processing -2	30+45+25	100
		Food Plant Layout and Utilities	30+45+25	100
2 nd	3 rd	Food Quality and Regulation -2	30+45+25	100
		Food Chemistry-1	30+45+25	100
		Food Microbiology-1	30+45+25	100
	4 th	Food Quality and Regulation -3	30+45+25	100
		Food Chemistry-2	30+45+25	100
		Food Microbiology-2	30+45+25	100
		Food Analysis: Tools and Techniques	30+45+25	100
3 rd	5 th	Food Preservation Technology	30+45+25	100
		Fermentation Technology	30+45+25	100
		Technology of Plant Products	30+45+25	100
		Food production and operation management	30+45+25	100
	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
		Internship	100	100

[Signature]
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Second semester

Paper	Seme ster	Sl. No.	Topic/ Unit	Mark	Teacher	Allo tted class	Class test/ Unit test/ Class seminar/ group discussion	Total Mark/ Remar k
Food Quality and Regulatio n-I	2 nd	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 Processin g –II		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		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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