

Sant Gadge Baba University Amravati
Syllabus Prescribed under Choice based Credit System 2022-23
Faculty: Humanity
Programme: UG (B.A. Food Technology)

Part A

PSOs

- After successfully completion of course student will be able to :-
 - Apply Management process in Family management
 - Analyze the decision-making steps, while using it in daily practice
- PSO3. Acquire skills for employment and self-employment /
- Obtain certain experiences which are helpful for preparation of professional Home-economics employment and self-employment.

Employability potential of the program

Food technologists are employed by a range of companies and organizations within the food industry across both the public and private sectors. Job roles and titles vary widely and there is considerable crossover between the sectors. Typical types of organization and associated job roles in the main industry sectors include:

- Central government bodies: policy, administration and research
- Teaching in Preschool, Primary school, schools, colleges and universities, being involved in teaching, training and research
- Food manufacturing companies: production, quality assurance and product development
- Food processing and equipment manufacturing organizations: developing new equipment and production methods.

Part-B
Syllabus prescribed for 2022-23 for UG program
Program- BA
Course/ Subject: FOOD TECHNOLOGY
Semester-I

Code of the Course/ Subject	Title of the Course/ Subject	Total number of Periods
1118	FOOD TECHONOLOGY	75 periods

Objectives:

This course will be fulfilling the following Objectives: -

- To Understand the Basic Concept of Food Science & Food Technology.
- To give Knowledge about micro and micro-nutrients.
- To acquire skills and techniques of Food Preservation

COs

After successfully completion of course student should be able to-

- Explain about Function of Food.
- Define Protecting & Regulating Nutrients.
- Communicate the function and sources of Plant & Animals Food.
- Apply Principals of Food Preservation while handling Methods.

Unit	Content
Unit I	(12 periods)
Introduction to Food Science	1.1 Meaning and Introduction of Food Science 1.2 Definition Of Food Science, Food, Nutrients 1.3 Function of Food 1.4 1.4 Introduction of Nutrients
Unit II	(12 periods)
Energy Giving & Body Building Nutrients	2.1 Proteins - Function, Sources, Requirements, Deficiency and Symptom 2.2 Carbohydrates - Classification 2.3. Carbohydrates - Function, Sources, Requirements, Deficiency and Symptom 2.4 Fats - Function, Sources, Requirements, Deficiency and Symptom

Unit III Protecting & Regulating Nutrients	(12 periods)
	3.1 Fat Soluble vitamins- Function, Sources, Requirements, Deficiency and Symptom 3.2 Water soluble vitamins- Function, Sources, Requirements, Deficiency and Symptom 3.3 Minerals Function, Sources, Requirements, Deficiency and Symptom 3.4 Water Function, Sources, Requirement, Deficiency and Symptoms
Unit IV Plant Food & Animals Food	(12 periods)
	4.1 Cereals, Pulses and Oil Seeds 4.2 Structure of Wheat Germs 4.3 Fruits and Dry Fruits 4.4 Animal Food –Meat, Fish, Egg ,Milk And Milk Product & Nutritional Importance and Sources
Unit V Food Preservation	(12 Periods)
	5.1 Introduction Meaning and Definition Of Food Preservation 5.2 Importance of Food Preservation 5.3 Traditional Methods of Food Preservation 5.4 Methods of Food Preservation Used In Bakery Industries (Canning, Freezing and Drying)

SEM (Module)	(15 Periods)
Objectives: This Module will enable the students-	
<ol style="list-style-type: none"> 1. To acquire the basic concept of Food Preservation 2. To design a Packing Material for carrying out easily and skillfully. 3. To develop skills is a source of employment and self-employment 	
Cos All the end of the Course the Students will be able to: <ul style="list-style-type: none"> • Contribute to achieve quality Preservative Food. • Developed skill in Making Tomato souse and Ketchup. • Develop Packaging Skill. • Develop marketing Skill. 	
Activities (15 Periods)	Preparing Tomato Souse
	Preparing Tomato Ketchup
	Packaging
	Marketing of Souse and Ketchup
	Visit to Food Industry (Group activity)- Report
	Visit to Food Industry (Group activity)- Report
Assessment- Preparation and visit and classwork	(20 Marks)

Course material/ learning resources

Reference Books:

1. Essential Objectives of Food Technology, (An Exclusive Tough Competitive Guide For ICAR - Food Aspirant), Shaik Jakeer Basha, Butti Prabhakar, Pande Shilpa & Shweta Acharya, Sept 7, 2021, New Delhi Publisher, ISBN No9789391012076 2)
2. Food Science News MAGAZINE, Issue 01 , Jan-April 2022, Rai Muhammad Amir, May 27, 2022 National Food Solutions , www.foodsciencenews.com
3. New Trends in Food Technology & Design, B. Chitongo & N. Sakutoro
4. Food and Beverage Services , Francis Alvin E. Rosalda, Anjali Marie L. Vizconde, 31 Aug 2021

Part-B
Syllabus prescribed for 2022-23 for UG program
Program- BA
(Laboratory/Practical/practicum/hands- on/Activity)
Course/ Subject: HOME ECONOMICS

Semester-I

Code of the Course/ Subject	Title of the Course/ Subject	Total number of Periods
1118	FOOD TECHNOLOGY	(2 periods/Week)

COs-

After successfully completion of practical course student will be able to-

- Communicate Practical Knowledge about Making Souse
- Classify Knowledge regarding Nutritional Classification of Food.
- Apply the function rich Nutrients Dish knowledge in day-to-day practice.
- Analyze Knowledge of Weight & Measurement

List of practical		15 periods		
Sr.No	Practical course/ activities			
1	Weight and Measures			
2	Demonstration of Preservative Squash, Juice, Souse			
3	One Dish of Rich Nutrients (Protein, Calcium, Iron)			
4	Visit to Cottage Industry and submit the report			
Practical Marks Distribution				
Practical work		Marks	Evaluation Mode	Total Marks
Soups /Juice (Any One)		07	External	10
Viva -Voc		03		
Class work report		06	Internal	10
Record Book		04		

Part-B
Syllabus prescribed for 2022-23 for UG program
Program- BA
Course/ Subject: FOOD TECHNOLOGY
Semester-II

Code of the Course/ Subject	Title of the Course/ Subject	Total number of Periods
1118	FOOD TECHONOLOGY	75 periods

Objectives:

- To Understand the Basic Concept of Baking
- Gain Knowledge on Basic Bakery Technology.
- Gain Knowledge on Basic Confectionary Technology

COs

- After successfully completion of course student can be able to-
- Identify and differentiate the small and large equipment in bakery.
- Understand the role of ingredients in bakery quality
- Increase Knowledge on the complete process of baking and presentation of BreadCO4.
Improved knowledge about Characteristic of good bread
- Develop entrepreneurship skills in Baking ProductsGain
Knowledge to setup a bakery unit

Unit	Content
Unit I Introduction to Baking	(12 Periods) 1.1 Definition of Baking 1.2 History of Baking 1.3 Principals of Baking 1.4 Classification of Baked Food
Unit II Basic Bakery Technology	(12 Periods) 2.1 Introduction to big Equipment used in Bakery Unit and their uses 2.2 Utensils and Small Equipment Used in Bakery Unit and Their uses. 2.3 Functional Properties of bread 2.4.Raw Materials Required for Bread Making A) Essential Ingredients: Flour, Yeast, Water, Salt B) Optional Ingredient: Sugar, Color, Flavor, Fat, Milk, Milk Powder
Unit III Bread Making Methods	(12 Periods) 3.1 Stages in Processing of Bread 3.2 Bread Making Methods Straight Dough Method. 3.3 Salt Delayed Method, Sponge and dough. 3.4 Advantages and Disadvantages of Bread Making Methods

Unit IV Characteristic ,Faults and Remedies of Bread	4.1 Internal Characteristic of good Bread 4.2 External Characteristic of good Bread 4.3 Internal & External Faults in Bread 4.4 Faults, Causes and Remedies of Bread	(12 Periods)
Unit V Bread Improvers	5.1 Bread Improvers 5.2 Enriching Agents 5.3 Yeast 5.1 Yeast Food	(12 Periods)

SEM (Module)	(15 Periods)	
Objectives:		
<ul style="list-style-type: none"> To describe the basic concept of Interior Decoration To design art draft skillfully. To inspire the students to choose their carrier in this field To apply the knowledge in their carrier advancement 		
Cos		
All the end of the Course the Students will be able to:		
<ul style="list-style-type: none"> Contribute to achieve quality Bakery Products Develop skill in the yeast fermented products. Prepare the flavored breads. 		
Activities	1. Bread making Methods- Basic steps involved in mixing ingredients – Kneading, Stirring, Whipping, Creaming etc. 2. Making Simple Yeast fermented products Bread Sticks, Bread Rolls, Hard and Soft Rolls, Sour Dough etc. 3. Making Flavored Breads Basic Buns, Fruit Buns, Hot Cross Buns	
Assessment	1. Visit to Bakery (Group activity) and submission of report 2. Visit to small scale industry. (Group activity)	
(Total Marks 20)		

Course material/ learning resources

Reference Books:

- Essential Objectives of Food Technology, (An Exclusive Tough Competitive Guide For ICAR - Food Aspirant), Shaik Jakeer Basha, Butti Prabhakar, Pande Shilpa & Shweta Acharya, Sept 7, 2021, New Delhi Publisher, ISBN No9789391012076 2)
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(Laboratory/Practical/practicum/hands- on/Activity)
Course/ Subject: HOME ECONOMICS

Semester-II

Code of the Course/ Subject	Title of the Course/ Subject	Total number of Periods
1118	FOOD TECHNOLOGY	(2 periods/Week)

Cos

After successfully completion of practical course student will be able to-

- Define the Weight & Measurement
- Operate practical Knowledge about Making Bread
- Explain Knowledge regarding Healthy Bread
- Describe the process of Bread.

List of practical

Sr.No	Practical course/ activities
1	1Weight And Measures
2	Introduction of Utensils and Small Equipment Used in Bakery Unit and Their uses
3	Introduction to big Equipment used in Bakery Unit and their uses
5	Visit to Bakery industry
6	Preparation of Various Type of Bread

Practical Marks Distribution

Practical work	Marks	Evaluation Mode	Total Marks
Bread type (Any One)	07	External	10
Viva-Voce	03		
Class work report	06	Internal	10