



**Shiv Chhatrapati Shikshan Sanstha's
Rajarshi Shahu Mahavidyalaya, Latur**

(Autonomous)

Department of Food Processing Technology

Structured Work Plan for Teaching


Academic Year 2021-22 (Term-I)


1. Details of Classes to be taught

Sr. No.	Class	Name of Asist. Prof.	Subject	Paper	Total Lectures
1	B. Voc. FPT II Yr	Ms. Swati G. Swami	Food Processing Technology	Course Title: Intro. to Cereal and Legume Processing. Course Code: U-ICL-422	60 (4 Credits)

2. Summary of Lesson Plan

Sr. No.	Unit and Chapter to be covered	Expected no. of Lectures	Date	Academic activities to be organizer	No. of Test / Assignment
1	Unit I: Intro. To Cereal and Morphology of Wheat	16	05/ 07/2021 To 15/08/2021	Guest Lecture	Unit Test I
2	Unit II: Quality characteristics of flour	14	16/08/2021 To 20/09/2021	World Food Day celebration	Unit Test II
3	Unit III: Oilseeds and Milling of Legume	13	21/09/2021 To 18/10/2021		
4	Unit IV: Cooking quality of legumes	17	19/10/2021 To 02/11/2021		


Course Teacher


Head
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Sr. No.	Class	Name of Asist. Prof.	Subject	Paper	Total Lectures
1	B. Voc. FPT I Yr	Ms. Swati G. Swami	Food Processing Technology	Course Title: Dairy Technology I Course Code: U-DAT-213	60 (4 Credits)

2. Summary of Lesson Plan

Sr. No.	Unit and Chapter to be covered	Expected no. of Lectures	Date	Academic activities to be organizer	No. of Test / Assignment
1.	Unit II: Chemistry of milk Lactose	16	01-12-2021 to 15-12-2021	Career Guidance	Unit Test I
2.	Unit III: Market milk industry and milk products:	14	16-12-2021 to 30-01-2022	Guest Lecture	
3.	Unit IV: Instrumentation in milk processing	15	01-01-2022 to 17-01-2022	World Food Day celebration	Unit Test II


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1. Details of Classes to be taught

Sr. No.	Class	Name of Asist. Prof.	Subject	Paper	Total Lectures
1	B. Voc FPT III Yr	Ms. Swati G. Swami	Food Processing Technology	Course Title: Food and beverage processing. Course Code: U-FBP-654	60 (4 Credits)

2. Summary of Lesson Plan

Sr. No.	Unit and Chapter to be covered	Expected no. of Lectures	Date	Academic activities to be organizer	No. of Test / Assignment
1	Unit 1: Introduction and Types of beverages.	15	01/ 08/2021 To 02/09/2021	Career Guidance	Unit Test I
2	Unit II: Manufacturing process of beverages	15	03/09/2021 To 28/09/2021	Guest Lecture	Unit Test II
3	Unit III: Alcoholic beverages	15	29/09/2021 To 20/10/2021		
4	Unit IV: Packaged drinking water	15	21/10/2021 To 02/11/2021		


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1. Details of Classes to be taught

Sr. No.	Class	Name of Asist. Prof.	Subject	Paper	Total Lectures
1	B. Sc BT I Yr.	Ms. Swati G. Swami	Biotechnology	Course Title: Chemistry For Biologist. Course code: U- CBF- 190	45 (4 Credits)

2. Summary of Lesson Plan

Sr. No.	Unit and Chapter to be covered	Expected no. of Lectures	Date	Academic activities to be organizer	No. of Test / Assignment
1	Unit 1: Basic concepts of Chemistry	15	15-11-2021 To 30-11-2021	Career Guidance	Unit Test I
2	Unit II: General Organic Chemistry	15	01-12-2021 To 15-12-2021	Guest Lecture	Unit Test II
3	Unit III: Reaction Kinetics & Thermodynamics	15	16-12-2021 To 30-01-2022		
4	Unit IV: Stereochemistry & Spectroscopic methods	15	01-01-2021 To 17-01-2022		


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Structured Work Plan for Teaching
Academic Year 2021-22 (Term-II)


1. Details of Classes to be taught

Sr. No.	Class	Name of Asist. Prof.	Subject	Paper	Total Lectures
1	B. Voc FPT II Yr	Ms. Swati G. Swami	Food Processing Technology	Course Title: Fruits and Vegetable Processing Course Code: U-FVP-522	60 (4 Credits)

2. Summary of Lesson Plan

Sr. No.	Unit and Chapter to be covered	Expected no. of Lectures	Date	Academic activities to be organizer	No. of Test / Assignment
1	Unit 1: Introduction to Fruits and Vegetables	15	17/ 12/2021 To 06/01/2022	Career Guidance	Unit Test I
2	Unit II: Fruit Beverages and Jam, Jelly & Marmalade.	15	07/01/2022 To 26/02/2022	Guest Lecture	Unit Test II
3	Unit III: Dehydration of fruits & vegetables	15	27/02/2022 To 16/03/2022		
4	Unit IV: Pickling and Canning of fruits and vegetables.	15	17/03/2022 To 16/04/2022		


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1. Details of Classes to be taught

Sr. No.	Class	Name of Asist. Prof.	Subject	Paper	Total Lectures
1	BSc BT I Yr	Ms. Swati G. Swami	Biotechnology	Course Title: Fundamentals of Biological Chemistry Course Code: U-FUB-289	45 (4 Credits)

2. Summary of Lesson Plan

Sr. No.	Unit and Chapter to be covered	Expected no. of Lectures	Date	Academic activities to be organizer	No. of Test / Assignment
1	Unit 1: Atoms, Carbohydrates	12	02/ 02/2022 To 12/03/2022	Career Guidance	Unit Test I
2	Unit II: Lipids and Nucleic acids.	12	14/03/2022 To 13/04/2022	Guest Lecture	Unit Test II
3	Unit III: Amino acids and Proteins.	10	15/04/2022 To 14/05/2022		
4	Unit IV: Enzymes	11	18/05/2022 To 27/05/2022		

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