

Department of Food Processing & Technology

Structured Work Plan for Teaching Academic Year 2022-23 (Term-I)

1. Details of Classes to be taught

Sr.No.	Class	Name of Teacher	Subject	Paper	Total Lectures
1.	B.Voc. II SEM III	Mr. S. M. Bansode	Food Processing Technology	U-FFN-424 Fundamentals of food & nutrition	60 (4 Credit)

2. Summary of Lesson

Sr.No.	Unit and chapter to be covered	Expected No. of Lectures	Date	Academic activities to be organized	No.of test/Assignment with topic and date
1.	Unit I: Introduction to Nutrition	15	20.06.2022 to 04.07.2022	Career Guidance	
2.	Unit II: Macro nutrients	15	05.07.2022 to 18.08.2022	Guest Lecture	Unit Test-I
3.	Unit III: Micro nutrients	15	19.08.2022 to 08.09.2022		
4.	Unit IV: Water	15	09.09.2022 to 28.09.2022		Unit Test II

Date- 20.06.2022

Course Teacher

Head
Department of Biotechonlogy
Rajarshi Shahu Mahavidyalav
(Autonomous) Latur-413 50

Rajarshi Shahu Mahavidyalaya,Latur (Autonomous)



Department of Food Processing & Technology

Structured Work Plan for Teaching Academic Year 2022-23 (Term-I)

1. Details of Classes to be taught

Sr.No.	Class	Name of Teacher	Subject	Paper	Total Lectures
1.	B.Voc. III SEM V	Mr. S. M. Bansode	Food Processing Technology	U-SPT-652 Sugar processing technology	60(4 Credit)

2. Summary of Lesson

Sr.No.	Unit and chapter to be covered	Expected No. of Lectures	Date	Academic activities to be organized	No. of test/Assignment with topic and date
1.	Unit I: Sugar Production	15	20.06.2022 to 06.07.2022	Career Guidance	
2.	Unit II: Sugar Production Operations	15	07.07.2022 to 22.07.2022	Guest Lecture	Unit Test-I
3.	Unit III: Equipment for Sugar Production	12	25.08.2022 to 07.09.2022		,
4.	Unit IV: Technology of Chocolate manufacturing	18	08.09.2022 to 28.09.2022		Unit Test II

Date- 20.06.2022

Course Teacher

Department of Biotechonlogy Rajarshi Shahu Mahavidyala (Autonomous) Latur-413 5.

Rajarshi Shahu Mahavidyalaya, Latur (Autonomous)



Department of Biotechnology

Structured Work Plan for Teaching Academic Year 2022-23 (Term-I)

1. Details of Classes to be taught

Sr.No.	Class	Name of Teacher	Subject	Paper	Total Lectures
1.	M.Sc. I SEM I	Mr. S. M. Bansode	Biotechnology	P-BIO-135 Biochemistry	60 (4 Credit)

2. Summary of Lesson

Sr.No.	Unit and	Expected No.	Date	Academic	No. of
	chapter to be covered	of Lectures	(10)-21	activities to be organized	test/Assignment with topic and date
1.	Unit I: Bioenergetics and Nucleic acids	16	22.08.2022 to 09.09.2022	Career Guidance	
2.	Unit II: Carbohydrates	13	12.09.2022 to 28.09.2022	Guest Lecture	Unit Test-I
3.	Unit III: Lipids and Vitamins	15	30.09.2022 to 18.10.2022		
4.	Unit IV: Amino acids and Proteins	16	19.10.2022 to 20.12.2022		Unit Test II

Date- 22.08.2022

Course Teacher

Department of Biotechonlog Rajarshi Shahu Mahavidyalay (Autonomous) Latur-413 53

Rajarshi Shahu Mahavidyalaya, Latur (Autonomous)



Department of Food Processing & Technology

Structured Work Plan for Teaching Academic Year 2022-23 (Term-II)

1. Details of Classes to be taught

Sr.No.		Name of Teacher	Subject	Paper	Total Lectures
1.	B.Voc. II SEM IV	Mr. S. M. Bansode	Food Processing Technology	U-FSC-518 Food Spoilage & control	60 (4 Credit)

2. Summary of Lesson

Sr. No.	Unit and chapter to be covered	Expected No. of Lectures	Date	Academic activities to be organized	No. of test/Assignment with topic and date
1.	Unit I: food microbiology	15	09.12.2022 to 31.12.2022	Career Guidance	
2.	Unit II: Food Preservation & Quality Control	15	02.01.2022 to 28.01.2023	Guest Lecture	Unit Test-I
3.	Unit III: Food borne diseases	15	30.01.2023 to 14.02.2023	R. A.	
4.	Unit IV: Applications of Food Microbiology	15	15.02.2023 to 02.03.2023	Field visit and industrial visit	Unit Test II

Date-09.12.2022

Course Teacher

Department of Biotechonlogy Rajarshi Shahu Mahavidyalay (Autonomous) Latur-413 53 PRINCIPAL Rajarshi Shahu Mahavidyalaya,Latur (Autonomous)

Shiv Chhatrapati Shikshan Sanstha's



Rajarshi Shahu Mahavidyalaya, Latur (Autonomous)

Department of Food Processing & Technology

Structured Work Plan for Teaching Academic Year 2022-23 (Term-II)

1. Details of Classes to be taught

Sr.No.	Class	Name of Teacher	Subject	Paper	Total Lectures
1.	B.Voc. II SEM IV	Mr. S. M. Bansode	Food Processing Technology	U-FVP-520 Fruits and Vegetable Processing	60(4 Credit)

2. Summary of Lesson

Sr. No.	Unit and chapter to be covered	Expected No. of Lectures	Date	Academic activities to be organized	No. of test/Assignment with topic and date
1.	Unit I: Introduction to Fruits and Vegetables	15	09.12.2022 to 31.12.2022	Career Guidance	
2.	Unit II: Fruit Beverages	15	02.01.2022 to 28.01.2023	Guest Lecture	Unit Test-I
3.	Unit III: Dehydration of fruits & vegetables	15	30.01.2023 to 14.02.2023	Booture	* .
4.	Unit IV: Pickling and Canning	15	15.02.2023 to 02.03.2023	Field visit and industrial visit	Unit Test II

Date- 09.12.2022

Course Teacher

Department of Biotechonlog Rajarshi Shahu Mahavidyalav (Autonomous) Latur-413 50

Rajarshi Shahu Mahavidyalaya,Latur (Autonomous)

Principal



Department of Food Processing & Technology

Structured Work Plan for Teaching Academic Year 2022-23 (Term-II)

1. Details of Classes to be taught

Sr.No.	Class	Name of Teacher	Subject	Paper	Total Lectures
1.	B.Voc. III SEM VI	Mr. S. M. Bansode	Food Processing Technology	U-FVP-754 Food Hygiene and Sanitation	60 (4 Credit)

2. Summary of Lesson

Sr.No.	Unit and chapter to be covered	Expected No. of Lectures	Date	Academic activities to be organized	No. of test/Assignment with topic and date
1.	Unit I: Food Hygiene	15	09.12.2022 to 31.12.2022	Career Guidance	
2.	Unit II: Types of Soil and its properties	12	02.01.2022 to 28.01.2023	Guest Lecture	Unit Test-I
3.	Unit III: Sanitizers	18	30.01.2023 to 14.02.2023		
4.	Unit IV: Hygiene and sanitation	15	15.02.2023 to 02.03.2023	Field visit and industrial visit	Unit Test II

Date-09.12.2022

Course Teacher

HoD Head

Department of Biotechon

Department of Biotechonlog Rajarshi Shahu Mahavidyalay (Autonomous) Latur-413 53 PRINCIPAL
Rajarshi Shahu Mahavidyalaya,Latur
(Autonomous)



Department of Biotechnology

Structured Work Plan for Teaching Academic Year 2022-23 (Term-II)

1. Details of Classes to be taught

Sr.No.	Class	Name of Teacher	Subject	Paper	Total Lectures
1.	B.Sc. III SEM VI	Mr. S. M. Bansode	Food Processing Technology	U-ADC-434-A Algal Cultivation Technology	30 (2 Credit)

2. Summary of Lesson

Sr. No.	Unit and chapter to be covered	Expected No. of Lectures	Date	Academic activities to be organized	No. of test/Assignment with topic and date
1.	Unit I: Introduction to Algae	08	09.12.2022 to 31.12.2022	Career Guidance	
2.	Unit II: Cultivation Techniques of Algae	08	02.01.2022 to 28.01.2023	Guest Lecture	Unit Test-I
3.	Unit III: Algal Biotechnology	07	30.01.2023 to 14.02.2023		B 1
4.	Unit IV: Business economics for algal cultivation	07	15.02.2023 to 02.03.2023	Field visit and industrial visit	Unit Test II

Date- 09.12.2022

Course Teacher

Head
Department of Biotechonlogy
Rajarshi Shahu Mahavidyalav
(Autonomous) Latur-413 50

Rajarshi Shahu Mahavidyalaya,Latur (Autonomous)

Principal