



Shiv Chhatrapati Shikshan Sanstha's
Rajarshi Shahu Mahavidyalaya, Latur
(Autonomous)

Department of Food Processing Technology
Structured Work Plan for Teaching
Academic Year 2023-24 (Term-I)


1.Details of Classes to be taught


Class	Name of Teacher	Subject	Course Title and Code	Total Lectures
B.voc.FPT. III yr. (V Sem.)	Miss.S.G. Hundekar	Food Processing Technology	Food Industry Waste Management U-FWM653	60L (04-Credits)

2.Summary of Lesson Plan

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 Food Industrial Waste	18	11.07.2023 to 08.08.2023	Quiz	Online MCQ Test
2	Unit II: Liquid waste and Management	10	09.08.2023 to 25.08.2023	Workshop	Activity based Unit Test-I Home Assignment
3	Unit III: Solid waste Treatment	17	26.08.2023 to 20.09.2023	Visit	Surprise Test
4	Unit IV: Storage and disposal of liquid and gaseous waste	15	21.09.2023 to 14.10.2023	Guest Lecture	Unit Test II (MCQ)

Date:


Course Teacher


HoD
Head
Department of Biotechnology
Rajarshi Shahu Mahavidyalaya
(Autonomous) Latur-413 531


Principal
PRINCIPAL
Rajarshi Shahu Mahavidyalaya, Latur
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Shiv Chhatrapati Shikshan sanstha's
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Department of Biotechnology
Structured Work Plan for Teaching
Academic Year 2023-24 (Term-II)


1.Details of Classes to be taught


Class	Name of Teacher	Subject	Course Title and Code	Lab Course and Code	Total Lectures
B.Voc FPT III (VI Sem.)	Ms.S.G. Hundekar	Food Processing Technology	Bakery and Confectionary U-BEC-756	Lab Course XVII U-LAC-757	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 organized	No of Test/ Assignment with topic and date
1	Unit-I: Introduction to bakery and confectionery	15	13.12.2023 to 06.01.2024	Career Guidance	Online Test
2	Unit II: Flour types and By-products	15	08.01.2024 to 31.01.2024	Visit	Unit Test-I
3	Unit III: Cake,Biscuits and cookies	15	01.02.2024 to 27.02.2024	Guest Lecture	Surprise Test
4	Unit IV: Confectionery products	15	28.02.2024 to 29.03.2024	Quiz competition	Unit Test -II


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