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| Netaji Shikshan Sanstha's |
| **Subhash Baburao Kul Arts, Commerce & Science College** |
| Kedgaon, Tal: Daund, Dist: Pune-412203**B.Voc (Food Processing)** |
|  **SYLLABUS COMPLETION REPORT**To, The Principal,S.B.Kul Arts, Commerce & Science College,Kedgaon.412203.Subject: Syllabus Completion Report For The Academic Year 2021-22.Respected Sir,I am Mr. Avachat.O.S mention that I have been given the following subject for teaching .I assures that I have completed the syllabus as per teaching plan of theory & practical subject satisfactorily. The syllabus completion details are as follows :Date:29/04/2022 |
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| **Class** | **Sem.** | **Subject Code** | **Name of Subject** | **Unit / Chapter** | **No. Of Lecture allotted per Week** | **No of Lecture taken to complete** | **Syllabus Completed (Month)** |
| F.Y. | I | VFP1G01TB | Bakery and confectionery Technology  | Manufacture of Sugar |  | 10 | July |
| Classification of confectionery | 10 | July |
| Properties of wheat | 10 | August |
| Principles of baking and Bread manufacturing | 8 | Sept |
| Cake and Biscuit manufacturing | 7 | Oct |
| VFP1G02TB | Principles of food preservation | Food Spoilage | 6 | July |
| Preservation by using Preservatives | 10 | July |
| Preservation by use of high temperature | 10 | August |
| Preservation by use of Low Temperature | 10 | Sept |
| Preservation by Removal of Moisture | 10 | Oct |
| VFP1S01PB | Bakery & Confectionery (P) | 1.Preparation of ghee biscuits | 10 | July |
| 2.Preparation of sweet and salt biscuits | 30 | July |
| 3. Preparation of bread | 15 | August |
| 4. Preparation of jamnut cookies5. Preparation of vanilla cake | 20 | Sept |
| 6. Preparation of cake. | 15 | Oct |
| 7. Visit to production unit of a bakery | 15 |
| II | VFP2G05TB | Dairy Technology  | 1.Introduction- Milk | 12 | Dec |
| 2.Processing of market milk | 15 | Jan |
| 3.Special milks | 13 | Feb |
| 4. Indigenous and Fermented milk products | 10 | Mar |
| 5. In-Plant cleaning system | 10 | Apr |
| VFP2S04B | Dairy Technology(P)  | 1. Milk Testing- Platform Tests
2. Determination of Activity (Titrable Acidity) of Milk
 | 20 | Dec |
| 3.Determination of fat and SNF content in milk.4. Clot on boiling test for milk | 22 | Jan |
| 5. Determination of specific gravity of milk.6. Preparation of Lassi | 20 | Feb |
| 7. Preparation of khoa8. Preparation of Basundi | 15 | Mar |
| 9.Preparation of chakka and shrikand | 13 | April |
|  | III | VFP3G08TB | Technology of fish, meat & egg processing | 1.Compositional and Nutritional aspect of Animal foods |  | 15 | July |
| 2.Fish Processing | 08 | July |
| 3.Meat processing | 15 | August |
| 4.Products from fish, meat and egg | 10 | Sept |
| 5.Products from fish, meat and egg | 12 | Oct |
| VFP3G10TB | Food Microbiology | 1. Introduction to food microbiology | 9 | July |
| 2. Characteristics of microorganisms | 11 | July |
| 3.Food preservation | 10 | August |
| 4. Spoilage in different food groups | 16 | Sept |
| 5. Beneficial uses of microorganisms | 14 | Oct |
| 1. Demonstrations of process of essential oil extraction and oleoresin of different spice.2. Detection of papaya seeds in black pepper | 20 | Jul |
| 3. Preparation of fermented foods | 10 | Aug |
| 4. Introduction to the Basic Microbiology Laboratory Practices and Equipments5. Functioning & use of compound microscope | 20 | Sept |
| 6. Cleaning and sterilization of glassware7. Preparation of slant, stab and plates using nutrient agar. | 20 | Oct |
| 8. Standard Plate Count Method.9. Visit to oil refining industry | 20 | Nov |
| S.Y. | IV | VFP4G11TB | Technology of Cereals, pulses & oilseeds | 1. Paddy Processing |  | 10 | Jan |
| 2. Rice Milling | 15 | Jan |
| 3. Wheat milling | 10 | Feb |
| 4. Milling of Pulses | 10 | Mar |
| 5.Oil seed processing | 15 | April |
| VFP4S10PB | Technology of Cereals, Pulses and Oilseeds (Practical) | 1. Physical characteristics of Wheat2. Estimation of Gluten Content of flour. | 20 | Jan |
| 3. Estimation of Potassium Bromate in flour.4. Physical Characteristics of Rice and paddy | 20 | Feb |
| 5. Cooking characteristics of rice. | 15 |  Mar |
| 6. Visit to rice mill station | 15 | Mar |
| 7. Visit to beverage unit. | 20 | April |

 Thanking You,

 Yours Faithfully,

 Prof. Avachat. O. S