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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 cookies  5. 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 khoa  8. 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 Equipments  5. Functioning & use of compound microscope | 20 | Sept | |
| 6. Cleaning and sterilization of glassware  7. 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 Wheat  2. 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