Netaji Shikshan Sanstha’s

Subhash Baburao Kul Arts, Commerce & Science College Kedgaon,

Tal- Daund, Dist- Pune.

**Food Processing Department**

Workload Chart 2021-2022

Name of teacher- Prof. Avachat Onkar Subhash

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| Sr.no | Class | Name of subject | Subject code |
| 1 | F.Y (Food Processing) | Bakery and confectionery technology | VFP1G01TB |
| 2 | F.Y (Food Processing) | Principles of food preservation | VFP1G02TB |
| 3 | F.Y (Food Processing) | Food chemistry | VFP1G03TB |
| 4 | F.Y (Food Processing) | Food science and nutrition-1 | VFP1G04TB |
| 5 | F.Y (Food Processing) | Bakery and confectionery technology(P) | VFP1S01PB |
| 6 | F.Y (Food Processing) | Food chemistry(P) | VFP1S03PB |
| 7 | F.Y (Food Processing) | Dairy Technology | VFP2G05TB |
| 8 | F.Y (Food Processing) | Sanitization & Hygiene | VFP2G06TB |
| 9 | F.Y (Food Processing) | Food Science & Nutrition -2 | VFP2G07TB |
| 10 | F.Y (Food Processing) | Dairy Technology (P) | VFP2S04PB |
| 11 | S.Y (Food Processing) | Technology of fish, meat ang egg processing | VFP3G08TB |
| 12 | S.Y (Food Processing) | Food microbiology | VFP3G10TB |
| 13 | S.Y (Food Processing) | Chemical & microbial analysis of foods (P) | VFP3S07PB |
| 14 | S.Y (Food Processing) | Technology of fish, meat ang egg processing(P) | VFP3S09PB |
| 15 | S.Y (Food Processing) | Tech of cereals, pulses & oilseeds tech | VFP4G11TB |
| 16 | S.Y (Food Processing) | Tech of Beverages | VFP4G12TB |
| 17 | S.Y (Food Processing) | Food product design & development | VFP4G13TB |
| 18 | S.Y (Food Processing) | Tech of cereals, pulses & oilseeds tech (P) | VFP4S10PB |
| 19 | T.Y (Food Processing) | Processing of Fruits and Vegetables | VFP5G14TB |
| 20 | T.Y (Food Processing) | Engineering Properties of Foods | VFP5G15TB |
| 21 | T.Y (Food Processing) | Sensory Evaluation of foods | VFP5G16TB |
| 22 | T.Y (Food Processing) | Processing of Fruits and Vegetables  | VFP5S13PB |
| 23 | T.Y (Food Processing) | Food Processing Equipments | VFP5S14PB |
| 24 | T.Y (Food Processing) | Unit Operations in Food Industry | VFP6G17TB |
| 25 | T.Y (Food Processing) | Food Quality Assurance | VFP6G18TB |
| 26 | T.Y (Food Processing) | Emerging Technologies in Food Industry | VFP6G19TB |
| 27 | T.Y (Food Processing) | Food Service Management | VFP6S16PB |
| 28 | T.Y (Food Processing) | Industrial Experience | VFP6S18PB |

Name of teacher- Prof. Divekar Vishal Krushna

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| Sr.no | Class | Name of subject | Subject code |
| 1 | S.Y (Food Processing) | Technology of spices and plantation crops | VFP3G09TB |
| 2 | S.Y (Food Processing) | By-product utilization & waste management (P) | VFP4S11PB |

Name of teacher- Prof. Gaikwad Omkar

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| Sr.no | Class | Name of subject | Subject code |
| 1 | F.Y (Food Processing) | Communication skills in English(P) | VFP1S02PB |
| 2 | F.Y (Food Processing) | Critical Thinking & academic writing (p) | VFP2S05PB |
| 3 | T.Y (Food Processing) | Personality Development | VFP6S17PB |

Name of teacher- Prof. Jagtap Shraddha Tushar

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| Sr.no | Class | Name of subject | Subject code |
| 1 | F.Y (Food Processing) | Business Communication (P) | VFP2S06PB |
| 2 | S.Y (Food Processing) | Business management(P) | VFP3S08PB |
| 3 | S.Y (Food Processing) | Marketing management (P) | VFP4S12PB |

Name of teacher- Prof. Nawale Bapu

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| Sr.no | Class | Name of subject | Subject code |
| 1 | T.Y (Food Processing) | Computer Applications (P) | VFP5S15PB |