

NATIONALLY HARMONISED B.Sc. CHEMICAL ENGINEERING PROGRAM				
Course Code	ChEg5242			
Course Name	Food Process Technology II			
Degree Program	B.Sc. in Chemical Engineering			
Module Name	Elective (Food Engineering)			
Module Coordinator	N.N.			
Lecturer	N.N.			
ECTS Credits	5CP			
Contact Hours (per week)	Lecture	Tutorial	Laboratory or Practice	Home study
	3	0	0	5
Student load per semester	48	0	0	80
Mode of delivery	Semester wise			
Course Objectives & Competences to be Acquired	<p>This course is intended to provide student with the basic knowledge of current food processing methods in food industry. Upon the completion of the course students are expected to</p> <ul style="list-style-type: none"> • Develop an awareness of current processing methods in the food industry. • Develop ability of calculating process calculation at different stages • Explain types of food processing machines and related unit operations • Basic idea of design 			

Course Description/Course Contents	<ul style="list-style-type: none"> • Water in beverage and food processing • Water quality • Steam generation • Blanching • Pasteurization • Drying rates • Humidification and Dehumidification • Roasting • Freeze drying • Solar drying • Tray driers • Drum driers • Spray drying • Microwave cooking • Canning • Extrusion of food
Pre-requisites	None
Semester	Year V, Semester II
Status of Course	Elective
Teaching & Learning Methods	Lectures and assignments
Assessment/Evaluation	Continuous Assessment.....50% <ul style="list-style-type: none"> • Assignment.....(2x20)20% • quiz.....(3x10)30% Final exam.....50%
Course Policy	<p>Attendance: As per nationally harmonized academic policy</p> <p>Assessments: students are supposed to handle all assessments on time.</p> <p>Cheating/plagiarism: it is strictly forbidden and any misconduct is accountable per the students' code of conduct.</p>
Literature	Text Book/Reference Books <ul style="list-style-type: none"> • Anita full, food technology • Mohini, sethi, Erams S. Rao food science
Approval section	Course chair