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(2014) with CGPA-3.16**

Revised Syllabus For

B.F.T.M. Part-III

(Sem. – V and VI)

Syllabus to be implemented from June 2015-16 onwards.

COURSE STRUCTURE
BFTM –III (SEMESTER – V)

SR. NO.	SUBJECTS	TOTAL MARKS			WORKLOAD/TOTAL PERIODS PER WEEK	
		Theory		Pr.	Theory	Practical
		Ext.	Int.			
1.	Therapeutic Nutrition – I	40	10	-	4	4
2.	Bakery and Confectionery – I	40	10	-	4	4
3.	Animal Product Technology – I	40	10	-	4	-
4.	Processing and Preservation of Fruits and Vegetables – I	40	10	-	4	4
5.	Food Quality, Safety and Waste Management – I	40	10	-	4	-
6.	Community Nutrition- I	40	10	-	4	-
7.	Industrial and Business Management – I	40	10	-	4	-
8.	Market Survey (Functional Foods)	-	50	-	-	4
9.	Project	-	-	-		4
	Total Marks	280	120			
	Total Workload				28	20
	Grand Total	400			48	

COURSE STRUCTURE
BFTM – III (SEMESTER – VI)

SR. NO.	SUBJECTS	TOTAL MARKS			WORKLOAD/TOTAL PERIODS PER WEEK	
		Theory		Pr.	Theory	Practical
		Ext.	Int.			
1.	Therapeutic Nutrition – II	40	10	50	4	4
2.	Bakery and Confectionery – II	40	10	50	4	4
3.	Animal Product Technology – II	40	10	-	4	-
4.	Processing and Preservation of Fruits and Vegetables – II	40	10	50	4	4
5.	Food Quality, Safety and Waste Management – II	40	10	-	4	-
6.	Community Nutrition – II	40	10	-	4	-
7.	Industrial and Business Management – II	40	10	-	4	-
8.	Seminar and Inplant Training Report	-	100	-	-	4
9.	Project	-	-	100		4
	Total Marks	280	170	250		
	Total Workload				28	20
	Grand Total		700			48

**BACHELOR OF FOOD TECHNOLOGY AND MANAGEMENT
THIRD YEAR (SEMESTER- V)
SUBJECT: Therapeutic Nutrition I**

Unit 1- Introduction to Therapeutic Diets

- Definitions
- Factors affecting therapeutic diet
- Routine Hospital Diets
- Special Feeding Methods

Unit 2- Diet in Fevers

- Causes
- Types
- Typhoid
- Influenza
- Malaria
- Tuberculosis

Unit 3- Diet in Obesity and Underweight

- Obesity
- Causes
- Treatment
- Complications
- Underweight
- Causes
- Nutritional and Food Requirement

Unit 4- Diet in Gastrointestinal Diseases

- Indigestion
- Peptic Ulcer
- Constipation
- Diarrhea and Steatorrhoea
- Lactose Intolerance
- Celiac Disease
- Irritable Bowel Disease
- Inflammatory Bowel Disease
- Intestinal Gas and Flatulence
- Diverticular Disease

References:

- 1) B. Srilakshmi (2007) Dietetics, Seventh Edition, New Age International Publishers
- 2) Dr. M. Swaminathan (2006) Advanced Text book on Food and Nutrition, Volume 1 and 2, Second Edition, BAPPCO Publication.
- 3) Jim Mann and A. Stewart Truswell (2010) Essentials of Human Nutrition, Third Edition, Oxford Publication.
- 4) Michael J. Gibney, Hester H. Vorster and Frans J. Kok (2002) Introduction to Human Nutrition, First Indian Reprint, Blackwell Publishing.

BACHELOR OF FOOD TECHNOLOGY AND MANAGEMENT**THIRD YEAR****SUBJECT: Therapeutic Nutrition****Practicals**

- 1) Planning of clear and full liquid diet.
- 2) Planning of soft diet.
- 3) Planning of diet for typhoid.
- 4) Planning of diet for tuberculosis.
- 5) Planning of diet for obesity.
- 6) Planning of diet for underweight.
- 7) Planning of diet for peptic ulcer
- 8) Planning of diet for Lactose intolerance.

**BACHELOR OF FOOD TECHNOLOGY AND MANAGEMENT
THIRD YEAR (SEMESTER- V)
SUBJECT: Bakery and Confectionery – I**

Unit 1:- Introduction to Bakery Ingredients

- Varieties and Types
- Qualities and Grades
- Chemical constituents
- Physiological and Rheological properties
- Role and functions of bakery products

Unit 2: Manufacturing and Technology of Bakery Products

- Baking reactions
- Baking operations
- Manufacturing of bread, cake, biscuits, cookies, pastry, buns, crackers and quick bread.

Unit 3:- Introduction to confectionery

- Traditional confectionery goods
- Types of confectionary and classification
- Manufacturing of invert sugar, glucose syrup and liquid sweeteners
- Manufacturing of starch and its properties

Unit 4:- Manufacturing and Technology of Confectionery

- Manufacturing of raw, refined and White sugar
- Manufacturing of Indian Confectionery- Khoa based, Channa Based and Flour and Fat based confectionery

References:

- 1) Matz S. A. (1996): Bakery technology and engineering, 1st edition, Arya book depot New delhi.
- 2) Practical Baking Cooking, 1st edition, Queen street house, U.K.
- 3) Kamel B. S. and Stauffer C. E. (1993): Advances in baking technology, 1st edition, Blackie academic and professional.
- 4) Aylwaed F. (2001): Food Technology Processing and Quality control \, 1st edition, Agrobios (India)
- 5) Harry W., Loesecke (2001): Outlines of food technology, 2nd edition, Agribios (India)
- 6) Khetarpaul N, Grewal R. B. and Jood S. (2005): Bakery Science and Cereal Technology, 1st edition, Daya publishing house, Delhi.
- 7) Manay S.N. and Shadaksharaswamy M. (2001); Food facts and principles, 2nd edn, New Age International (P) limited publishers.
- 8) Minife B.W. (1997): Chocolate, cocoa and confectionery science and technology, 3rd edition, CBS Publishers and Distributors, New Delhi.

**BACHELOR OF FOOD TECHNOLOGY AND MANAGEMENT
THIRD YEAR (SEMESTER V)**

SUBJECT: Bakery and Confectionery

Practicals

- 1) Quality testing of flour and yeast
- 2) Preparation of simple cake (with egg and eggless)
- 3) Preparation of Chocolate Muffins
- 4) Preparation of Marie Biscuits
- 5) Preparation of White bread
- 6) Preparation of Buns
- 7) Preparation of Simple cookies
- 8) Preparation of Drop cookies
- 9) Formulation of Khoa Burfi
- 10) Preparation of Kalakand

**BACHELOR OF FOOD TECHNOLOGY AND MANAGEMENT
THIRD YEAR (SEMESTER- V)
SUBJECT: Animal Product Technology – I**

Unit 1:- Introduction of meat & Slaughtering of animals

- Pre-slaughter transport and care and antimortem inspection
- Slaughtering of animals, post-mortem inspection and grading of meat
- Pre and post slaughter operations, Classification
- Structure and composition of meat
- Nutritive value of meat

Unit 2:- Processing and preservation of meat

- Manufacture of meat products and packaging.
- Recent concepts in animal product processing
- Aging or chilling, freezing, pickling, curing, cooking and smoking of meat,
- Meat tenderization, gelation preparation
- Preservation with antibiotics, radiations,

Unit 3:- Structure, Composition and quality of egg

- Structure, composition of egg
- Nutritive value of egg,
- Evaluation of quality and grading of eggs

Unit 4:- Processing and Preservation of eggs

- Egg processing – freezing, drying and canning
- Preservation of shell eggs
- Effect of heat on egg protein.
- Egg foams and factors influencing.
- Preparation of protein concentrate

References:

- 1) Manay S.N. and Shadaksharaswamy M. (2001); Food facts and principles, 2nd edn, New Age International (P) limited publishers.
- 2) Potter N. N. and Hotchkiss J.H. (1966); Food Science, 5th edn., CBS Publishers and distributors.
- 3) Shrilakshmi B. (2003); Food Science, 3rd edn., New Age International (P) limited publishers.
- 4) NIIR Board; Preservation of Meat and Poultry Products, 1st, Asia Pacific Business Press

**BACHELOR OF FOOD TECHNOLOGY AND MANAGEMENT
THIRD YEAR (SEMESTER V)**

SUBJECT: Processing and Preservation of Fruits and Vegetables - I

Unit 1 – Introduction to fruits

- Current status of production and processing of fruits
- Morphology of fruits
- Classification of fruits
- Composition of fruits
- Nutritive value of fruits
- Biochemical changes in fruits

Unit 2 – Introduction to vegetables

- Current status of production and processing of vegetables
- Morphology of vegetables
- Classification of vegetables
- Composition of vegetables
- Nutritive value of vegetables
- Biochemical changes in vegetables

Unit 3 – Techniques of preservation of fruits and vegetables

- Preservatives : Class I and class II preservatives
- Dehydration of fruits and vegetables: Sun drying & Mechanical dehydration, Osmotic dehydration

Unit 4 – Canning and bottling of fruits and vegetables

- Definition, Principle, Process of canning
- Storage containers used in packaging
- Lacquering of cans,
- Spoilage in canned foods

References

- 1) Fruit and vegetable preservation. Principles and practices R P Shrivastav & sanjeev Kumar
- 2) Preservation of fruits and vegetables Girdhari Lal & T D Tandon
- 3) S.Saraswathy , T.L.preethi , S.Balsubramanyan , J.suresh ,N. Revanthy and S.naarajan (2008) : Post harvest Management of Horticulture Crops , Dr, Updesh Purohit for Agrobios (India) Jodhpur
- 4) Salunkhe D.K, Kadam S.S(2005) ,Handbook of fruit science and technology ,Marcel dekker, Inc.
- 5) Bhatiya Vijaya (2004),Preservation of fruit and vegetables , 2nd edition ,Kalyani publishers
- 6) Fruits : Tropical & Subtropical, T K Bose, S K Mitra, D Sanyal.
- 7) Handbook of food processing, packaging & labelling, Jerry D' Souza & Jatin pradhan
- 8) Commercial fruits & vegetable products, W V Cruess.

Practicals

1. Study of equipments for fruit and vegetable processing
2. Canning of fruits and vegetables
3. Preparation of Jam
4. Preparation of Jelly
5. Preparation of Marmalade
6. Preparation of RTS
7. Preparation of Squash
8. Preparation of Syrup
9. Preparation of Nectar
10. Preparation of cordial

**BACHELOR OF FOOD TECHNOLOGY AND MANAGEMENT
THIRD YEAR(SEMESTER- V)
SUBJECT: Food Quality, Safety and Waste Management - I**

Unit 1:- Introduction to Food quality

Definition of Food quality, Quality control
Quality assurance, Quality attributes of food,
Objectives of quality control, Role and responsibilities of quality control
Relation of Quality control with other departments of food industry

Unit 2:- Evaluation of food quality

Sensory characters of food
Sensory tests
Colour, flavour and texture evaluation

Unit: 3 Effect of Processing and storage on quality of food

Effect of processing on quality of food
Effect of processing techniques on quality of food
Effect of storage on quality of food

Unit 4:- Food safety and standards act 2006

Objectives, Salient features, functions of food safety and standards authority of India,
General provisions as to article of food, provisions related to import, enforcement of act,
Offences and penalties, regulations for labelling and packaging.

References

1. Food Science – Norman N. Potter, Joseph H. Hotchkiss
2. Food Science-Sumati R Mudambi, Shalini Rao & M.V. Rajagopal.
3. Food facts and principles – Shakuntala Manay
4. Quality Control for Food Industry - Krammer & Twigg
- 5 Food Science –B Srilaxmi

**BACHELOR OF FOOD TECHNOLOGY AND MANAGEMENT
THIRD YEAR(SEMESTER- V)
SUBJECT: Community Nutrition- I**

Unit 1- Community Nutrition

- Concept
- Scope
- Future projections
- Health care
- Role of nutritionists in health care delivery

Unit 2 – Protein Energy Malnutrition

- Classification
- Causes
- Consequences
- Treatment
- Prevention

Unit 3 – Nutritional problems in India

- Vitamin A Deficiency (VAD)
- Iron Deficiency Anemia (IDA)
- Iodine Deficiency Disorder (IDD)
- Vitamin B complex Deficiency
- Vitamin C Deficiency
- Rickets and Osteomalacia

Unit 4 – Assessment of Nutritional Status

- Population sampling
- Anthropometry
- Clinical assessment
- Biochemical assessment

REFERENCES:

- 1) Beaton GH and Bengoa JM. Nutrition in Preventive Medicine. WHO (1976).
- 2) FAO/WHO. Preparation and use of food based dietary guidelines. Report of a joint FAO/WHO consultation: Nicosia, Cyprus. Nutrition Programme, WHO, Geneva (1996).
- 3) Michael J. Gibney, Barrie M. Margetts, John M. Kearney, Lenore Arab. Public Health Nutrition. Blackwell Publishing Company (2004).
- 4) National Nutrition Policy. Department of Women and child Development, Ministry of Human Resource Development, New Delhi, Government of India, 1993.
- 5) Park K. and Bhanot B. Preventive and Social Medicine. 16th Edition (2000).

**BACHELOR OF FOOD TECHNOLOGY AND MANAGEMENT
THIRD YEAR(SEMESTER- V)**

SUBJECT: Industrial and Business Management - I

Unit 1:- Introduction to Industry

Types of Industry, small scale industry, procedure to start small scale industry, Business meaning, it's objectives & importance, social responsibilities of business.

Unit 2:- Forms of business organization

Sole trader, Partnership firm, co-operative firm , joint stock company, state enterprise- public sector organization – it's nature characterization ,merits & limitation of each form.

Unit 3:- Introduction to management

Nature, characterization of management, levels of management, functional areas of management, and principles of functional management.

Unit 4:- Management functions

Planning –definition ,nature & importance ,it's type & stage of planning, organizing- definition ,importance & types, staffing –procedure ,recruitment selection ,direction –principles

References:

1. Peter drucker “ The practice of management ” allied publishers Pvt.Bombay
2. Harold krontz & Heinz weihirich –essentials of management Tata Mcqrewhill ,new delhi
3. Pandey I.M. Financial management ,Vikas publishing house pvt.ltd .New delhi
4. James A.F.stone ,R.edward forman & David R.gilbert, ‘Management’
5. Saxena S.C. Business administration & Management ,Sahitya bhavan ,Agra
6. Sarma – Industrial Management
7. Prasad L.M. ‘Principles & practice of management, Sultan chand & sons, New delhi.
8. T. Ramasamy , Principles of Management ,Himalaya publishing house ,Mumbai 2007
9. Kotlar Philip –Marketing Management Practice hall of India Pvt. Ltd. New delhi.of directing theory ‘X’ & ‘Y’ ,controlling –definition ,basic – control process ,types of controlling ,techniques & controlling

**BACHELOR OF FOOD TECHNOLOGY AND MANAGEMENT
THIRD YEAR (SEMESTER- VI)
SUBJECT: Therapeutic Nutrition II**

Unit 1- Diet in Diseases of Liver and Pancreas

- Functions of liver
- Infective hepatitis
- Cirrhosis of liver
- Hepatic coma
- Cholecystitis and Cholelithiasis
- Pancreatitis

Unit 2- Diet in Diabetes Mellitus

- Definition
- Classification
- Causes
- Symptoms
- Diagnosis
- Treatment
- Complications

Unit 3- Diet in Diseases of Kidney

- Functions of kidney
- Nephrotic syndrome
- Acute renal failure
- Chronic renal failure
- Dialysis
- Urolithiasis

Unit 4- Diet in Diseases of Cardiovascular System

- Introduction
- Role of fat in the development of Atherosclerosis
- Clinical effects
- Risk factors
- Dietary management
- Hypertension
- Hypercholesterolemia

References:

- 1) B. Srilakshmi (2014) Dietetics, Seventh Edition, New Age International Publishers
- 2) Dr. M. Swaminathan (2006) Advanced Text book on Food and Nutrition, Volume 1 and 2, Second Edition, BAPPCO Publication.
- 3) Jim Mann and A. Stewart Truswell (2010) Essentials of Human Nutrition, Third Edition, Oxford Publication.
- 4) Michael J. Gibney, Hester H. Vorster and Frans J. Kok (2002) Introduction to Human Nutrition, First Indian Reprint, Blackwell Publishing.

**BACHELOR OF FOOD TECHNOLOGY AND MANAGEMENT
THIRD YEAR (SEMESTER- VI)****SUBJECT: Therapeutic Nutrition II**

1. Planning of diet for Hepatitis.
2. Planning of diet for Cirrhosis of Liver.
3. Planning of diet for Hepatic coma
4. Planning of diet for Diabetes Mellitus.
5. Planning of diet for Acute Renal Failure.
6. Planning of diet for Chronic Renal Failure.
7. Planning of diet for Hypertension.
8. Planning of diet for Hypercholesterolemia.

**BACHELOR OF FOOD TECHNOLOGY AND MANAGEMENT
THIRD YEAR (SEMESTER- VI)
SUBJECT: BAKERY AND CONFECTIONERY
PAPER-II**

Unit 1:- Breakfast cereals and Snack foods

- Introduction and present status
- Manufacturing of traditional breakfast cereals
- Ready –to –eat breakfast cereals
- Sugar coated cereal products
- Popped and puffed snacks
- Convenience cereal foods
- Factors affecting processing of breakfast cereals

Unit 2:- Extrusion Technology

- Introduction to extrusion technology
- Types of extruder
- Manufacturing of different extruded products

Unit 3:- Cocoa Processing and its products

- History and development
- cocoa processing
- cocoa powder and butter
- Chocolate manufacturing
- emulsifiers used in chocolate confectionery

Unit 4:- Manufacturing of Amorphous and Crystalline Confectionery

- Introduction and Composition
- Manufacturing of Caramel
- Manufacturing of Toffees
- Manufacturing of Candy
- Manufacturing of Fondant and Fudge

References:

- 1) Matz S. A. (1996): Bakery technology and engineering, 1st edition, Arya book depot New delhi.
- 2) Practical Baking Cooking, 1st edition, Queen street house, U.K.
- 3) Kamel B. S. and Stauffer C. E. (1993): Advances in baking technology, 1st edition, Blackie academic and professional.
- 4) Aylwaed F. (2001): Food Technology Processing and Quality control, 1st edition, Agrobios (India)
- 5) Harry W., Loesecke (2001): Outlines of food technology, 2nd edition, Agribios (India)
- 6) Khetarpaul N, Grewal R. B. and Jood S. (2005): Bakery Science and Cereal Technology, 1st edition, Daya publishing house, Delhi.
- 7) Manay S.N. and Shadaksharaswamy M. (2001); Food facts and principles, 2nd edn, New Age International (P) limited publishers.
- 8) Minife B.W. (1997): Chocolate, cocoa and confectionery science and technology, 3rd edition, CBS Publishers and Distributors, New Delhi.

Practical:

- 1) Preparation of Fondant
- 2) Preparation of Fudge
- 3) Preparation of Toffee
- 4) Preparation of Candy
- 5) Preparation of Plain and Center filled Chocolates
- 6) Preparation of Ragi Biscuits
- 7) Preparation of Pan Cakes
- 8) Preparation of Multigrain Bread
- 9) Preparation of Pastry
- 10) Preparation of Mysorepak

**BACHELOR OF FOOD TECHNOLOGY AND MANAGEMENT
THIRD YEAR (SEMESTER- VI)**

SUBJECT: Animal Product Technology – II

Unit 1:- Slaughtering of poultry, structure & composition of poultry birds

- Pre-slaughter transport and care and antimortem inspection
- Slaughtering of poultry, post-mortem inspection and grading of poultry meat
- Structure and composition of poultry meat
- Nutritive value of poultry meat

Unit 2:- Processing and preservation of poultry meat

- Manufacture of poultry products
- Preservation of poultry meat
- Sources and developments of meat and poultry industries and importance in national economy
- By-products utilization of abattoir

Unit 3:- Structure and composition of fish

- Types and Classification of Fish
- Structure of fish
- Composition and Nutritive value of fish
- Post mortem changes

Unit 4:- Processing and preservation of fish

- Spoilage of fish
- Processing of fish meal, fish flour, fish – oil.
- Canning and freezing of fish
- Fish cookery
- Commercial fish handling, preservation & transport
- Preparation of various fish products

References:

- 1) Manay S.N. and Shadaksharaswamy M. (2001); Food facts and principles, 2nd edn, New Age International (P) limited publishers.
- 2) Potter N. N. and Hotchkiss J.H. (1966); Food Science, 5th edn., CBS Publishers and distributors.
- 3) Shrilakshmi B. (2003); Food Science, 3rd edn., New Age International (P) limited publishers.
- 4) NIIR Board; Preservation of Meat and Poultry Products, 1st, Asia Pacific Business Press Inc.

BACHELOR OF FOOD TECHNOLOGY AND MANAGEMENT

THIRD YEAR (SEMESTER VI)

SUBJECT: Processing and Preservation of Fruits and Vegetables - II

Unit 1 – Technology of fruit products

- Jams, Jellies, Marmalades
- Fruit preserve, Fruit candy, crystallized fruit
- Fruit cheese, fruit butter

Unit 2 – Technology of vegetable products

- Chutneys
- Pickles
- Tomato products: Puree, Paste, Ketchup, Sauce

Unit 3 – Technology of non-fermented beverages

- Non-fermented beverages: Fruit juices, Squash, Syrups, Cordial, Nectars, Concentrates, Ready-to-serve, Carbonated beverages

Unit 4 – Packaging of fruits and vegetables

- Modified atmosphere packaging
- Controlled atmosphere packaging
- Cellar storage
- Vacuum packaging
- Aseptic packaging
- Development of edible coatings for high-moisture foods
 - Specific requirement for edible coatings
 - Properties of edible coatings
 - Types of edible coatings
- Packaging of dried fruits

References

Subbulakshi G ,Udapi shobha A, (2001) ,food processing and preservation , New age international (P) limited , publisher

Srivastava R.P, Kumar Sanjeev (1994) ,Fruits and vegetable preservation , first edition ,International book distributing co.

S.Rangna (1977) ,Handbook of Analysis and quality control for fruit and vegetable products (second edition) ,Tata Mcgraw –hill publishing co. limited

Loesecke H.W.V. (2005), Drying and dehydration of foods, Updesh purohit for agrobios (India) jodhpur.

Practicals-

1. Preparation of Fruit candy
2. Preparation of Muramba
3. Preparation of potato wafers
4. Preparation of Tomato products
5. Preparation of Pickles
6. Preparation of Saurkraut
7. Preparation of chutneys
8. Preparation of fruit or vegetable leather
9. Drying and dehydration of fruits and vegetables
10. Utilization of dried fruit & vegetables

BACHELOR OF FOOD TECHNOLOGY AND MANAGEMENT
THIRD YEAR(SEMESTER- VI)
SUBJECT: Food Quality, Safety and Waste Management - II

Unit 1:-Various Organizations in the area of Food standardization and quality

Food and Agriculture organization
World Health organization
Export inspection agency
Global gap
United states Department of Agriculture
Food and Drug Administration

Unit 2:- Food safety & Management system

Introduction, principles of food safety
Factors affecting Food Safety
Physical Hazards
Chemical hazards
Biological Hazards
HACCP,ISO:22000,Codex Alimentarius

Unit 3:-HACCP

Food safety assurance system
Pre-requisite programmes
Basic principles of HACCP
Conditions required for successful implementation of HACCP
Methods used to study effectiveness of HACCP
Case study

Unit 4:- Industrial byproducts and waste utilization

Potential & prospects of byproduct & waste utilization from the food
Industries in India Byproduct & waste with special reference to cereal & cereal product, fruits and vegetable, meat,Poultry and fish, milk & milk products

REFERENCE BOOKS

1. Food Science – Norman N. Potter, Joseph H. Hotchkiss
CBS Publishers and distributors, New Delhi, 1997 5th edition.
2. Cereal technology – Matz.
3. Food facts and principles – Shakuntala Manay
- 4 Quality Control for Food Industry Vol I and II Crammer & Twig
- 5 Quality Control in Food Industry S.N. Herschdogrfer
- 6 Food Science-B Srilaxmi
- 7 Tannenbaum, S.R. Ed. 1979. “Nutritional and Safety Aspects of Food Processing”, marcel

**BACHELOR OF FOOD TECHNOLOGY AND MANAGEMENT
THIRD YEAR(SEMESTER- VI)
SUBJECT: Community Nutrition- II**

Unit 1 – Diet Surveys

- Definition
- Importance
- Methods of Diet Surveys

Unit 2 – Nutrition Education

- Definition
- Importance
- Channels of nutrition education
- Nutrition education methods
- Objectives of Nutrition and Health Education
- Role of International Agencies in promoting nutrition education

Unit 3 – Food Faddism and Faulty Food Habits

- Introduction
- Types of food fads and faulty food habits

Unit 4 – National Nutrition Programmes:

- Integrated Child Development Services (ICDS) Programme
- Nutrient Deficiency Control Programme
- Supplementary Feeding Programme
- Food Security Programme

REFERENCES:

- 1) Beaton GH and Bengoa JM. Nutrition in Preventive Medicine. WHO (1976).
- 2) FAO/WHO. Preparation and use of food based dietary guidelines. Report of a joint FAO/WHO consultation: Nicosia, Cyprus. Nutrition Programme, WHO, Geneva (1996).
- 3) Michael J. Gibney, Barrie M. Margetts, John M. Kearney, Lenore Arab. Public Health Nutrition. Blackwell Publishing Company (2004).
- 4) National Nutrition Policy. Department of Women and child Development, Ministry of Human Resource Development, New Delhi, Government of India, 1993.
- 5) Park K. and Bhanot B. Preventive and Social Medicine. 16th Edition (2000).

**BACHELOR OF FOOD TECHNOLOGY AND MANAGEMENT
THIRD YEAR(SEMESTER- VI)
SUBJECT: Industrial and Business Management - II**

Unit 1:- Production management

Selection of site, plant layout –it's type ,production –planning –control ,material management ,methods of purchasing inventory control, inspection & quality control ,six sigma.

Unit 2:- Financial management

Scope & importance –working capital management – sources of funds- elements of cost –break –even –analysis

Unit 3:- Marketing management –

Marketing & selling concepts – channels of distribution, advertising –importance – types of advertising, market research .E-marketing –B to B, B to C

Unit 4:- Important provision of Indian factory act , employment condition ,health aspects, work plan ,environment industrial safety.

References:

1. Peter drucker “ The practice of management ” allied publishers Pvt.Bombay
2. Harold krontz & Heinz weihirich –essentials of management Tata Mcqrewhill ,new delhi
3. Pandey I.M. Financial management ,Vikas publishing house pvt.ltd .New delhi
4. James A.F.stone ,R.edward forman & David R.gilbert, ‘Management’
5. Saxena S.C. Business administration & Management ,Sahitya bhavan ,Agra
6. Sarma – Industrial Management
7. Prasad L.M. ‘Principles & practice of management, Sultan chand & sons, New delhi.
8. T. Ramasamy , Principles of Management ,Himalaya publishing house ,Mumbai
9. Kotlar Philip –Marketing Management Practice hall of India Pvt. Ltd. New delhi.

Nature of Question papers (Theory)

COMMON NATURE OF QUESTION FOR THEORY PAPER MENTIONED SPERATELY:

Equivalence for B.F.T.M. course
B.F.T.M. Third Year (Sem-V)

Sr. No.	Old Course	Sr. No.	New Course
1.	Clinical & Community Nutrition – I	1.	Therapeutic Nutrition – I
2.	Processing and Preservation of Fruits and Vegetables- I	2.	Processing and Preservation of Fruits and Vegetables - I
3	Animal Product Technology- I	3	Animal Product Technology – I
4.	Dairy Technology- I	.	Deleted and so student should be given 2 additional chances to clear the subject
5.	Technology of Bakery & Confectionery –I	4	Bakery and Confectionery - I
6.	Food Quality ,Safety& waste Management – I	5	Food Quality ,Safety & waste Management - I
7.	Agri-business Management- I		Deleted and so student should be given 2 additional chances to clear the subject
8.	Industrial & Business Management –I	6	Industrial and Business Management - I
	-	7	Community Nutrition – I (Newly introduced)
		8	Market Survey
		9	Project

Equivalence for B.F.T.M. course
B.F.T.M. Third Year (Sem-VI)

Sr. No.	Old Course	Sr. No.	New Course
1.	Clinical & Community Nutrition – II	1.	Therapeutic Nutrition – II
2.	Processing and Preservation of Fruits and Vegetables- II	2.	Processing and Preservation of Fruits and Vegetables - II
3	Animal Product Technology- II	3	Animal Product Technology – II
4.	Dairy Technology- II		Deleted and so student should be given 2 additional chances to clear the subject
5.	Technology of Bakery & Confectionery -II	4.	Bakery and Confectionery - II
6.	Food Quality ,Safety& waste Management – II	5	Food Quality ,Safety & waste Management - II
7.	Agri-business Management- II		Deleted and so student should be given 2 additional chances to clear the subject
8.	Industrial & Business Management –II	6	Industrial and Business Management - II
	-	7.	Community Nutrition – II (Newly introduced)
	-	8	Seminar and Inplant Training Report
9	Project	9	Project

