

## Department of Agricultural Process Engineering

<b>Semester</b>	VII
<b>Credits</b>	10(0+10)
<b>Course no.</b>	GAE 475-1
<b>Title</b>	Processing of cereals, pulses and oil seeds
<b>Nodal Department</b>	Department of Agricultural Process Engineering

### Objectives:

1. To acquaint the students in the field of cereal, pulses and oil seed processing.
2. To acquaint the students for different unit operations, processing of cereal, pulses and oil seed its marketing.
3. To estimate the cost economics of different products,

### Layout of work

Duration (weeks)	Work
0-1	Orientation to processing of cereals, pulses and oil seeds, present status and future prospectus of processing and value addition Introduction of machineries used in cereals, pulses and oil seed processing
2	Procurement of raw material Primary processing of cereals, receiving, cleaning, grading and drying
3	Processing of cereals-preparations of products wheat flour, Sevai, noodles
4-5	Processing of pulses: Pigeon pea Packaging and marketing
6-7	Processing of pulses: Green gram & Black gram Packaging and marketing
8-9	Processing of pulses: Bengal gram Packaging and marketing
10	Processing of Soybean: soy-dal, fortified Atta, soy milk, soy paneer, packaging and marketing

<b>Semester</b>	VII
<b>Credits</b>	10(0+10)
<b>Course no.</b>	GAE 475- 3
<b>Title</b>	Cashew Nut Processing
<b>Nodal Department</b>	Department of Agricultural Process Engineering

### Objectives:

1. To acquaint the students in the field of Cashew Processing.
2. To acquaint the students for different unit operations, processing of Cashew and its marketing.

- To estimate the cost economics of different cashew Processing machineries.

**Layout of work**

<b>Duration (weeks)</b>	<b>Work</b>
0-1	Registration and Orientation to Cashew Processing Unit. Introduction of machineries used in Cashew Processing unit.
2	Repair and Maintenance of Cashew processing machineries, its working and energy estimation.
3 – 4	Processing and Preparation of different value added products of cashew nut. Survey of Cashew Processing Units in Ratnagiri.
5 – 7	Packaging labeling and marketing of different Cashew products.
8 -9	Cost economics of different Cashew nut processing products its by products. Preparation of Cashew Processing project reports.
10	Compilation of Report of Experiential Learning Unit of Cashew nut processing. Report writing and Oral presentation.

**Semester**  
**Credits**  
**Course no.**  
**Title**  
**Nodal Department**

VII  
10(0+10)  
GAE 475- 2  
Bakery Products.  
Department of Agricultural Process Engineering

**Objectives:**

- To acquaint the students in the field of Bakery Processing.
- To acquaint the students for different unit operations, processing of grains for bakery and its marketing.
- To estimate the cost economics of different bakery products,

**Layout of work**

<b>Duration (weeks)</b>	<b>Work</b>

0-1	Registration and Orientation to Bakery Processing Unit. Introduction of machineries used in bakery unit.
2	Repair and Maintenance of Bakery machineries, its working and energy estimation.
3 – 4	Processing and Preparation of different bakery products.
5 – 7	Packaging labeling and marketing of different bakery products.
8 -9	Cost economics of different bakery products. Preparation of bakery project reports.
10	Compilation of Report of Experiential Learning Unit of Bakery Unit. Report writing and Oral presentation.

Semester : VII  
Credits : 10(0+10)  
Course No : GAE-PFE-475-4  
Title : Fruits and Vegetables Processing  
Nodal Department : Agricultural Process Engineering

Duration (Week)	Work
0-1	Registration and orientation of fruits and vegetables processing, present status and future prospects of food processing and value addition, Introduction of machineries used in food processing
2	Maturity indices, grading, sorting, cleaning, washing, pre-cooling, waxing, packaging, storage etc of fruits and vegetables, cold chain management, minimal processing
3-4	Processing and value addition of different fruits i.e. candy, pulp, supari, murrabba, chunda, pickles, chavanprash etc. and their marketing
5-7	Preparation of RTS from different fruits and their marketing
8-9	Preparation of jam, jelly, syrup, squash from fruits and dehydration of fruits and their marketing
10	Compilation of the Report of experiential learning programme Report writing

	Oral presentation
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