

Lesson plan of 2025-2026

(6th SEMESTER FOOD TECHNOLOGY)

DISCIPLINE: FT	SEMESTER: 6th	NAME OF THE TEACHING FACULTY: Miss. SRIYA SUMAN PATRA
SUBJECT: PLANT SAFETY MANAGEMENT	NO. OF DAYS/ PER WEEK CLASS ALLOTTED: 4	SEMESTER FROM DATE: 22.12.2025 TO 18.04.2026 NO. OF WEEKS: 15
WEEK	CLASS DAY	THEORY/PRACTICAL TOPICS
1 ST	1ST 2ND 3RD 4TH	Chapter 1.0 INTRODUCTION TO INDUSTRIAL SAFETY MANAGEMENT 1.1 Fundamental of safety 1.2 Unsafe act and unsafe condition 1.3 Integration of Safety, Health and Environment
2 ND	1ST 2ND 3RD 4TH	1.4 Objective and principle of Safety Management 1.5 Terms and definition used in safety management 1.6 Classification of accidents.
3 RD	1ST 2ND 3RD 4TH	Chapter 2.0 SAFE WORKING PRACTICE 2.1 Good Housekeeping practice 2.2 Work place safety 2.3 Safe working environment
4 TH	1ST 2ND 3RD 4TH	2.4 Spot a hazard to stop an accident 2.4 Precaution in use of ladder 2.5 Safety instruction during maintenance 2.6 Safety measures during handling of compressed system, cylinders and painting Equipments
5 TH	1ST 2ND 3RD 4TH	2.7 Permit to work system Chapter 3.0 PERSONAL PROTECTIVE EQUIPMENTS (PPE) 3.1 Requirement of personal protective equipment 3.2 Classification of Hazards
6 TH	1ST 2ND 3RD 4TH	3.3 Personal protective equipments for different parts of body 3.4 Guideline to use personal protective equipment

7TH	1ST 2ND 3RD 4TH	Chapter 4.0 FIRE PREVENTION AND FIRE FIGHTING 4.1 Fundamentals of fire, elements of fire. 4.2 Terms and definition in fire Management. 4.3 Classification of fire and fire extinguishing techniques
8TH	1ST 2ND 3RD 4TH	4.4 Causes of fire and its prevention 4.5 Different types of fire extinguisher and their application 4.6 Precaution for prevention of fire
9TH	1ST 2ND 3RD 4TH	Chapter 5.0 CHEMICAL HAZARDS 5.1 Classification of Chemical Hazards 5.2 Factors influencing effects of toxic chemicals
10TH	1ST 2ND 3RD 4TH	5.3 Terms related to concentration level as per industrial hygiene norm 5.4 Control measure for Chemical hazards
11TH	1ST 2ND 3RD 4TH	Chapter 6.0 ELECTRICAL SAFETY, ELECTRICAL SHOCK AND THEIR PREVENTION 6.1 Introduction to electrical safety 6.2 Precaution and safety in use of electricity
12TH	1ST 2ND 3RD 4TH	6.3 Electrical hazards in Industrial system 6.4 Safety provision to prevent electrical hazards
13TH	1ST 2ND 3RD 4TH	Chapter 7.0 MECHANICAL HAZARDS 7.1 Sources of mechanical hazards 7.2 Machine Guard and Safety devices
14TH	1ST 2ND 3RD 4TH	7.3 Pressure hazards and pressure vessel
15TH	1ST 2ND 3RD 4TH	7.4 Safety measures in use of gas cylinders 7.5 Types of maintenance (example- Breakdown, preventive)

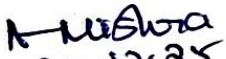
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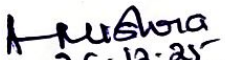
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FOOD TECHNOLOGY)

DISCIPLINE:FT	SEMESTER:6th	NAME OF THE TEACHING FACULTY: MS. Anima Mishra
SUBJECT:MEAT AND POULTRY TECHNOLOGY	NO. OF DAYS/ PER WEEK CLASS ALLOTTED:4	SEMESTER FROM DATE: 22.12.2025 TO 18.04.2026 NO.OFWEEKS:15
WEEK	CLASSDAY	THEORY/PRACTICAL TOPICS
1ST	1ST 2ND 3RD 4TH	CHAPTER- 1 Introduction 1.1 Study the development of meat and poultry industries in india 1.2 Study their role in national economy
2ND	1ST 2ND 3RD 4TH	
3RD	1ST 2ND 3RD 4TH	CHAPTER-2 Plant layout and slaughtering 2.1 location, layout and structure of a slaughter house and poultry processing plant 2.2 Pre-slaughter care, anti and post mortem inspection and kinds of animal/poultry slaughter
4TH	1ST 2ND 3RD 4TH	2.3 Slaughtering and dressing of animal/poultry meats 2.4 Classify meat (wholesale, retail, special cuts)
5TH	1ST 2ND 3RD 4TH	CHAPTER-3 Quality of fresh meat 3.1 Factors affecting quality 3.2 Criteria to assess quality 3.3 Food value and chemical composition of meat
6TH	1ST 2ND 3RD 4TH	3.4 Bio-chemical changes in meat after slaughter leading to rigor mortis, aging, and tenderization of meat 3.5 Meat additives and adulterants 3.6 Meat Product
7TH	1ST 2ND 3RD 4TH	CHAPTER- 4 Egg 4.1 Structure and composition 4.2 Egg quality.
8TH	1ST 2ND 3RD 4TH	4.3 Egg Processing 4.4 Effect of heat on egg proteins 4.5 Egg foams 4.6 Egg Products
9TH	1ST 2ND 3RD 4TH	

10TH	1ST 2ND 3RD 4TH	CHAPTER-5 Poultry 5.1 Classification 5.2 Poultry Processing
11TH	1ST 2ND 3RD 4TH	5.3 Composition and nutritive value 5.4 Poultry cooking
12TH	1ST 2ND 3RD 4TH	
13TH	1ST 2ND 3RD 4TH	CHAPTER -6 Spoilage and preservation 6.1 Contamination, spoilage in general
14TH	1ST 2ND 3RD 4TH	6.2 Method of preservation of meat and poultry products (low temp, high temp, curing, smoking, antibiotics, radiation etc)
15TH	1ST 2ND 3RD 4TH	


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**(6th SEMESTER
FOOD TECHNOLOGY)**

DISCIPLINE: FT	SEMESTER: 6th	NAME OF THE TEACHING FACULTY: MS. SRIYA SUMAN PATRA
SUBJECT: CEREAL TECHNOLOGY	NO. OF DAYS/ PER WEEK CLASS ALLOTTED: 4	SEMESTER FROM DATE: 22.12.2025 TO 18.04.2026 NO. OF WEEKS: 15
WEEK	CLASS DAY	THEORY/PRACTICAL TOPICS
1ST	1ST 2ND 3RD 4TH	11.0 Introduction 1.1 Major cereals in India 1.2 Nutritive value of cereals
2ND	1ST 2ND 3RD 4TH	2.0 Structure 2.1 Study of structure, varieties and classification of cereal grain such as rice, wheat, sorghum, ragi, corn, barley, bajra etc
3RD	1ST 2ND 3RD 4TH	
4TH	1ST 2ND 3RD 4TH	
5TH	1ST 2ND 3RD 4TH	3.0 Milling of cereal grains 3.1 Milling process such as cleaning, dehulling, polishing, grading, glazing, rice parboiling of rice milling 3.2 Wheat milling 3.3 Dry milling of corn into grits, coarse mill & flour
6TH	1ST 2ND 3RD 4TH	3.4 Wet milling of corn into starch, gluten, germ oil, cake, corn steep liquor, yellow & white dextrin, corn syrup, dextrose powder and high fructose corn syrup. 3.5 Milling of barley, malting, production of syrup, alcohol, beer etc.
7TH	1ST 2ND 3RD 4TH	4.0 Technology of bakery products 4.1 Function of different ingredients for production of bread, cake, biscuits 4.2 Mixing, dough development, sheeting, rounding, proofing, fermentation, baking of bread
8TH	1ST 2ND 3RD 4TH	
9TH	1ST 2ND 3RD 4TH	

10TH	1ST 2ND 3RD 4TH	5.0 Technology of confectionery products 5.1 Production of confectionery products
11TH	1ST 2ND 3RD 4TH	6.0 Snacks food processing 6.1 Recent trends in snack food processing 6.2 Production of extruded cereal foods
12TH	1ST 2ND 3RD 4TH	
13TH	1ST 2ND 3RD 4TH	6.3 Production of breakfast cereal foods 6.4 Production of cereal based baby foods
14TH	1ST 2ND 3RD 4TH	
15TH	1ST 2ND 3RD 4TH	6.5 processed foods, convenience foods

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**(6th SEMESTER
FOOD TECHNOLOGY)**

DISCIPLINE: FT	SEMESTER: 6 th	NAME OF THE TEACHING FACULTY: MS. ANIMA MISHRA
SUBJECT: FOOD SAFETY, HYGIENE, SANITATION	NO. OF DAYS/ PER WEEK CLASS ALLOTTED: 4	SEMESTER FROM DATE: 22.12.2025 TO 18.04.2026 NO. OF WEEKS: 15
WEEK	CLASS DAY	THEORY/PRACTICAL TOPICS
1ST	1ST 2ND 3RD 4TH	Chapter-1 Introduction 1.1 Importance of Food Hygiene. 1.2 Importance of Food Sanitation. 1.3 Importance of food safety.
2ND	1ST 2ND 3RD 4TH	
3RD	1ST 2ND 3RD 4TH	Chapter-2 General principles of food hygiene 2.1 Aseptic processing packaging and storage 2.2 Evaluate personal hygiene
4TH	1ST 2ND 3RD 4TH	
5TH	1ST 2ND 3RD 4TH	2.3 Health checkups, cleanliness measures and their implementation. 2.4 Food handling habits
6TH	1ST 2ND 3RD 4TH	
7TH	1ST 2ND 3RD 4TH	Chapter-3 Sanitation 3.1 Sanitation and terminology related to sanitation viz. sanitary processes, sanitary food etc.
8TH	1ST 2ND 3RD 4TH	
9TH	1ST 2ND 3RD 4TH	3.2 Sanitary aspect of water supply, source and quality of water in use for industry. 3.3 Purification and disinfections of water. 3.4 Preventing

10TH	1ST 2ND 3RD 4TH	Contamination of portable water supply.
11TH	1ST 2ND 3RD 4TH	Chapter-4 Plant sanitation 4.1 Importance of cleaning, physical, chemical factors in cleaning, washing sanitation. 4.2 Sanitizers commonly used and their properties.
12TH	1ST 2ND 3RD 4TH	
13TH	1ST 2ND 3RD 4TH	4.3 Sanitization of equipments. 4.4 Steam sanitization for closed system.
14TH	1ST 2ND 3RD 4TH	
15TH	1ST 2ND 3RD 4TH	

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DISCIPLINE: FT	SEMESTER: 6 th	NAME OF THE TEACHING FACULTY: MS. ANIMA MISHRA <i>Sriya Suman Pedra</i>
SUBJECT: Pr1. PLANT SAFETY MANAGEMENT LABORATORY	NO. OF DAYS/ PER WEEK CLASS ALLOTTED: 4	SEMESTER FROM DATE: 22.12.2025 TO 18.04.2026 NO. OF WEEKS: 15
WEEK	CLASS DAY	THEORY/PRACTICAL TOPICS
1ST	1ST 2ND 3RD 4TH	Demonstration of Personal Protective Equipment such as Nose Mask, various types of Safety goggles
2ND	1ST 2ND 3RD 4TH	
3RD	1ST 2ND 3RD 4TH	
4TH	1ST 2ND 3RD 4TH	
<i>20/12/25</i> 5TH	1ST 2ND 3RD 4TH	Use of Fire extinguisher
6TH	1ST 2ND 3RD 4TH	
7TH	1ST 2ND 3RD 4TH	Hazop and Hazon Study
8TH	1ST 2ND 3RD 4TH	
9TH	1ST 2ND 3RD 4TH	Analysis of cases of Industrial disaster

10TH	1ST 2ND 3RD 4TH	
11TH	1ST 2ND 3RD 4TH	Study on latest advances in PPE
12TH	1ST 2ND 3RD 4TH	
13TH	1ST 2ND 3RD 4TH	
14TH	1ST 2ND 3RD 4TH	First Aid Training
15TH	1ST 2ND 3RD 4TH	

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DISCIPLINE: FT	SEMESTER: 6 th	NAME OF THE TEACHING FACULTY: MS. ANIMA MISHRA <i>Sriyabumam Petra</i>
SUBJECT: Pr3. CEREAL TECHNOLOGY LAB	NO. OF DAYS/ PER WEEK CLASS ALLOTTED: 4	SEMESTER FROM DATE: 22.12.2025 TO 18.04.2026 NO. OF WEEKS: 15
WEEK	CLASS DAY	THEORY/PRACTICAL TOPICS
1ST	1ST 2ND 3RD 4TH	Determination of physical properties of different cereal grains.
2ND	1ST 2ND 3RD 4TH	Determine moisture content of different grains.
3RD	1ST 2ND 3RD 4TH	Determination of sedimentation value of the Maida.
4TH	1ST 2ND 3RD 4TH	Determination of alcoholic acidity of the sample of the wheat flour/Maida.
5TH	1ST 2ND 3RD 4TH	To determine the water absorption capacity of the Maida.
6TH <i>28.12.25</i>	1ST 2ND 3RD 4TH	Determination of adulterant (NaHCO ₃) in wheat flour/Maida <i>28.12.25</i>
7TH	1ST 2ND 3RD 4TH	Estimation of Protein content of different Cereals and Legumes
8TH	1ST 2ND 3RD 4TH	Assessment of market samples of wheat, rice, and pulses for conforming to some PFA specifications


9TH	1ST 2ND 3RD 4TH	Storage studies of cereal and legume grains having different moisture levels.
10TH	1ST 2ND 3RD 4TH	Determination of Gluten content in wheat flour samples
11TH	1ST 2ND 3RD 4TH	Determination Polenske value of wheat flours.
12TH	1ST 2ND 3RD 4TH	Visit to wheat flour mill and rice mill
13TH	1ST 2ND 3RD 4TH	Visit to baking industries and corn processing plant
14TH	1ST 2ND 3RD 4TH	Preparation of expanded & puffed rice from raw and parboiled materials and assessment of quality of products including expansion in volume
15TH	1ST 2ND 3RD 4TH	Preparation of Bread, cake, biscuits & cereal based baby & infant foods


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DISCIPLINE:FT	SEMESTER:6 th	NAME OF THE TEACHING FACULTY: MS. ANIMA MISHRA
SUBJECT: Pr.2. MEAT AND POULTRY TECHNOLOGY PRACTICAL	NO. OF DAYS/ PER WEEK CLASS ALLOTTED:4	SEMESTER FROM DATE: 22.12.2025 TO 18.04.2026 NO.OFWEEKS: 15
WEEK	CLASS DAY	THEORY/PRACTICAL TOPICS
1ST	1ST 2ND 3RD 4TH	Visit city slaughterhouse and city market. Slaughtering and dressing of meat poultry bud. Identify the parts of meat / poultry
2ND	1ST 2ND 3RD 4TH	
3RD	1ST 2ND 3RD 4TH	
4TH	1ST 2ND 3RD 4TH	
5TH	1ST 2ND 3RD 4TH	Study of processing of meat (curing) Prepare sausage and ham
6TH	1ST 2ND 3RD 4TH	
7TH	1ST 2ND 3RD 4TH	
8TH	1ST 2ND 3RD 4TH	Microbial Examination and chemical composition of meat.
9TH	1ST 2ND 3RD 4TH	

10TH	1ST 2ND 3RD 4TH	
11TH	1ST 2ND 3RD 4TH	
12TH	1ST 2ND 3RD 4TH	
13TH	1ST 2ND 3RD 4TH	Accesses egg quality Prepare meat products
14TH	1ST 2ND 3RD 4TH	
15TH	1ST 2ND 3RD 4TH	


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