		Study Plan	
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Mentor	Mahima Ma'am	Mahima Chaudhary Ma'am	Mahima Chaudhary Ma'am
Lecture Time	12 PM - 1 PM	5 PM - 6 PM	2 PM - 3 PM
		Title   Unit	
Day & Date		BAKING TECHNOLOGY	FOOD SAFETY, HYGIENE AND QUALITY TESTING
Friday, Dec 26, 2025	Orientation	Baking Industry and its scope	
Monday, Dec 29, 2025		Wheat Grain Technology lecture 1	
Tuesday, Dec 30, 2025		Wheat Grain Technology lecture 2	
Friday, Jan 2, 2026		Wheat Grain Technology lecture 3	
Monday, Jan 5, 2026		Cake Technology lecture 1	
Tuesday, Jan 6, 2026		Cake Technology lecture 2	
Wednesday, Jan 7, 2026		Cake Technology lecture 3	
Thursday, Jan 8, 2026		Cake Technology lecture 4	
Friday, Jan 9, 2026		Cake Technology Tecture 5	
Monday, Jan 12, 2026		Pastry Technology lecture 1	
Tuesday, Jan 13, 2026		Pastry Technology lecture 2	
Wednesday, Jan 14, 2026		Pastry Technology lecture 3	
Thursday, Jan 15, 2026		Bread Technology lecture 1	
Friday, Jan 16, 2026		Bread Technology lecture 2	
Monday, Jan 19, 2026		Biscuit and Cookies Technology	Food Quality Management lecture 1
Tuesday, Jan 20, 2026			Food Quality Management lecture 2
Wednesday, Jan 21, 2026			Food Quality Management lecture 3
Thursday, Jan 22, 2026			Food Safety and Hygiene lecture 1
Friday, Jan 23, 2026			Food Safety and Hygiene lecture 2
Tuesday, Jan 27, 2026			Hygiene and Sanitation in Food Service Institutions lecture 1
Wednesday, Jan 28, 2026			Hygiene and Sanitation in Food Service Institutions lecture 2
Thursday, Jan 29, 2026			Sensory Methods of Food Quality Testing lecture 1
Friday, Jan 30, 2026			Sensory Methods of Food Quality Testing lecture 2
Monday, Feb 2, 2026			Sensory Methods of Food Quality Testing lecture 3
Tuesday, Feb 3, 2026			Objective Methods of Food Quality Testing lecture 1
Wednesday, Feb 4, 2026			Objective Methods of Food Quality Testing lecture 2
Thursday, Feb 5, 2026			Objective Methods of Food Quality Testing lecture 3
Friday, Feb 6, 2026			Objective Methods of Food Quality Testing lecture 4
Monday, Feb 9, 2026			Objective Methods of Food Quality Testing lecture 4
Tuesday, Feb 10, 2026			Food Laws and Regulations - recordings
Wednesday, Feb 11, 2026			International standards, regulatory agencies. Consumer protection act

Tentative Study Plan  ADVANCED FRUIT AND VEGETABLE PRESERVATION					
TECHNOLOGY	INTRODUCTION TO FOOD SAFETY AND PRESERVATION	FOOD PACKAGING			
Mahima Chaudhary Ma'am	Mahima Chaudhary Ma'am	Mahima Chaudhary Ma'am			
Dehydration and Concentration lecture 1	Objectives of preservation and processing	Nutritional labelling			
Dehydration and Concentration lecture 2	Post-harvest Changes and Spoilage.	Marketing and Cost Control lecture			
	Physical, chemical and microbiological changes in				
Dehydration and Concentration lecture 3	fruits and vegetables.	Marketing and Cost Control lecture			
Dehydration and Concentration lecture 4	Factors affecting growth of microorganisms and the control measures	Marketing and Cost Control lecture			
Refrigeration and Freezing lecture 1		Marketing and Cost Control lecture			
Refrigeration and Freezing lecture 2					
Refrigeration and Freezing lecture 3					
Refrigeration and Freezing lecture 4					
Refrigeration and Freezing lecture 5					
Canning lecture 1					
Canning lecture 2					
Canning lecture 3					
Introduction to New Food Product Development					
Fruit and Vegetable Processing lecture 1					
Fruit and Vegetable Processing lecture 2					
Fruit and Vegetable Processing lecture 3					
Fruit and Vegetable Processing lecture 4					
Fruit and Vegetable Processing lecture 5					
Fruit and Vegetable Processing lecture 6					
Fruit and Vegetable Processing lecture 7					
Fruit and Vegetable Processing lecture 8					
Fruit and Vegetable Processing lecture 9					
Fruit and Vegetable Processing lecture 10					