



STUDY PLAN				
Date	Days	Food Preservation, Processing and Packaging (Sandeep Sir)	Food Chemistry and their role in Human Nutrition (Varsha Mam)	Food Microbiology & Food Hygiene (Heena Mam)
		Time Slot: 01:00 PM- 02:00 PM	Time Slot: 10:00 AM- 11:00 AM	Time Slot: 9:00 AM - 10:00 AM
14-Jun-22	Tue	INTRODUCTION	INTRODUCTION	General principles of food microbiologyPart -1
15-Jun-22	Wed	Food Processing Operations Part 1	STRUCTURE AND FUNCTIONS OF MACRONUTRIENTS (CARBOHYDRATES)	PART-2
16-Jun-22	Thu	Food Processing Operations Part 2	STRUCTURE & FUNCTIONS OF MACRONUTRIENTS (PROTEINS)	PART-3
17-Jun-22	Fri	Food Processing Operations Part 3	STRUCTURE & FUNCTIONS OF MACRONUTRIENTS (LIPIDS)	part-4
18-Jun-22	Sat			
19-Jun-22	Sun			
20-Jun-22	Mon	Food Processing Operations Part 4	STRUCTURE & FUNCTIONS OF MICRONUTRIENTS (VITAMINS)	Food borne pathogen
21-Jun-22	Tue	Food Processing Operations Part 5	STRUCTURE & FUNCTIONS OF MICRONUTRIENTS (MINERALS)	Food borne pathogen
22-Jun-22	Wed	Good Manufacturing Practices Part 1	Role of macro and micronutrients in human nutrition(PART 1)	food borne pathogen part-2
23-Jun-22	Thu	Good Manufacturing Practices Part 2	Role of macro and micronutrients in human nutrition(PART 2)	food borne pathogen part-3
24-Jun-22	Fri	Good Manufacturing Practices Part 3	food additives & their technological functions (part 1)	food borne pathogen part -4
25-Jun-22	Sat			Multiple choice questions
26-Jun-	Sun			

22				
27-Jun-22	Mon	food preservation methods Part 1	food additives & their technological functions (PART 2)	source of microorganism in water
28-Jun-22	Tue	food preservation methods Part 2	anti-nutritional factors and their removal from foods (PART 1)	part-2
29-Jun-22	Wed	food preservation methods Part 3	anti-nutritional factors and their removal from foods (PART 2)	source of microorganism in raw material
30-Jun-22	Thu	food preservation methods Part 4	enzymes as food processing aids(PART 1)	part-2
1-Jul-22	Fri	food preservation methods Part 5	enzymes as food processing aids(PART 2)	source of pathogen in equipment
2-Jul-22	Sat			part-2
3-Jul-22	Sun			
4-Jul-22	Mon	food packaging methods Part 1	nutraceuticals	Source of pathogen in air
5-Jul-22	Tue	food packaging methods Part 2	functions foods	part-2
6-Jul-22	Wed	food packaging methods Part 3	food contaminants and adulterants and their effects on human health(PART 1)	MCQ
7-Jul-22	Thu	food packaging methods Part 4	food contaminants and adulterants and their effects on human health(PART 2)	MIcrobiologicalquality of food
8-Jul-22	Fri	food packaging methods Part 5	Food allergens and allergenicity (PART 1)	part-2
9-Jul-22	Sat			part-3
10-Jul-22	Sun			
11-Jul-22	Mon		Food allergens and allergenicity(PART 2)	General principles and techniques of microbiologocal examination
12-Jul-22	Tue		Importance of diet in alleviating health risks, especially non-communicable diseases (PART 1)	part-2
13-Jul-22	Wed		Importance of diet in alleviating health risks, especially non-communicable diseases (PART 2)	part-3

14-Jul-22	Thu		LAST DISCUSSION	part-4
-----------	-----	--	-----------------	--------

