

GUJARAT TECHNOLOGICAL UNIVERSITY
FOOD PROCESSING & TECHNOLOGY (14)
ENTREPRENEURSHIP AND FOOD PLANT MANAGEMENT
SUBJECT CODE: 2151407
B.E. 5th SEMESTER

Type of course: Food Processing Technology

Prerequisite: Nil

Rationale: To learn inside of entrepreneurship in the area of food processing and management of foodplant.

Teaching and Examination Scheme:

Teaching Scheme			Credits C	Examination Marks						Total Marks
L	T	P		Theory Marks			Practical Marks			
				ESE (E)	PA (M)		ESE (V)		PA (I)	
				PA	ALA	ESE	OEP			
2	0	0	2	70	20	10	0	0	0	100

Content:

Sr. No.	Content	Total Hrs	% Weightage
1	Entrepreneurship: Who is an entrepreneur/Soft skill for entrepreneurs, profile of the food processing sector in India, planning a small scale Industry-whom to approach for what business opportunity identification	4	15
2	Techno-Economic Viability of project: Break Even Analysis, Costing of the product	4	15
3	Food Plant Management : Introduction to Operations Management (OM), Systems Concepts in OM, Objectives in OM, Operations Management decisions, Types of production systems, Concept of systems life cycle, scientific management in OM.	8	30
4	Inventory Management: Purchasing process, procedures & precautions, Economic Order Quantity (EOQ), Inventory control models, ABC analysis, Just in Time (JIT) system	6	25
5	Maintenance: Maintenance, Maintenance decisions, Method of economic analysis, Replacement economy, Depreciation accounting	4	15

Suggested Specification table with Marks (Theory):

Distribution of Theory Marks					
R Level	U Level	A Level	N Level	E Level	C Level
21	19	19	20	21	-

Legends: R: Remembrance; U: Understanding; A: Application, N: Analyze and E: Evaluate C: Create and above Levels (Revised Bloom's Taxonomy)

Note: This specification table shall be treated as a general guideline for students and teachers. The actual distribution of marks in the question paper may vary slightly from above table.

Reference Books:

1. Elementary Economics by Dewettl and Verma S Chand & company
2. Production (operations) Management by L.C. Jhamb
3. Entrepreneurship and Management inputs for entrepreneurs in food processing sector by Dinesh Awasthi and Rama Jaggi
4. Principles of Management by Ramaswamy (Himalaya Publication)
5. Industrial Engineering and Production Management by M. Telsang
6. Production and Operation Management by R. Panneerselvam (Prentice- Hall of India Pvt. Ltd.)

Course Outcome:

After learning the course the students should be able to:

1. Students will able to manage human, raw material and machine required for food processing plant
2. Student can plan costing of the product and project reports
3. Students will be in position to submit the proposals to different agencies for funding

List of Open Source Software/learning website

<http://www.ediindia.org>

ACTIVE LEARNING ASSIGNMENTS: Preparation of power-point slides, which include videos, animations, pictures, graphics for better understanding theory and practical work – The faculty will allocate chapters/ parts of chapters to groups of students so that the entire syllabus to be covered. The power-point slides should be put up on the web-site of the College/ Institute, along with the names of the students of the group, the name of the faculty, Department and College on the first slide. The best three works should submit to GTU.