



SADAKATHULLAH APPA COLLEGE (AUTONOMOUS)

Rahmath Nagar, Tirunelveli - 627 011

Lesson Plan

Academic Year 2018-2019[Odd Semester]

Department: NUTRITION AND DIETETICS

Class	:	II B.Sc Nutrition and Dietetics
Semester	:	III Semester
Name of the Faculty	:	Mrs.R.Swarnalakshmi
Title of the Course	:	Introduction to Textiles
Subject Code	:	15UNDA31
Text books	:	Fiber to fabric by Bernard P.Corbman
Reference books	:	Introduction to textile fibres by H.V Sreenivasa Murthy, Textbook of Fabric science by Seema Sekhri

Sl. No	Actual Date	Order	Unit	Topics Planned	Date-Topics Covered on
1.	21.6.18	D	I	Introduction to Textiles	21.6.18
2.	21.6.18	D	I	General Introduction to fiber	21.6.18
3.	22.6.18	F	I	Classification of fiber	21.6.18
4.	22.6.18	F	I	Natural Fiber - Cotton, Processing of cotton fiber	22.6.18
5.	25.6.18	F	I	Characteristics, Use and care of Cotton	22.6.18
6.	25.6.18	F	I	Identification methods of cotton fiber	22.6.18
7.	2.7.18	D	I	Natural Fiber - Silk, Processing of Silk	25.6.18
8.	2.7.18	D	I	Characteristics, Use and care of Silk	25.6.18
9.	3.7.18	F	I	Identification methods of Silk fiber	2.7.18

10.	3-7-18	E	I	Natural Fiber - Wool, Processing of Wool	2-7-18
11.	4-7-18	F	I	Characteristics, Use and care of Wool	2-7-18
12.	4-7-18	F	I	Identification methods of Wool Fiber	3-7-18
13.	16-7-18	D	I	Man made fibers - Rayon	2-7-18
14.	10-7-18	D	I	Characteristics, Identification, Use and care of Rayon	4-7-18
15.	11-7-18	E	I	Man made fibers - Nylon	4-7-18
16.	11-7-18	E	I	Characteristics, Identification, Use and care of Nylon	10-7-18
17.	12-7-18	F	I	Man made fibers - Polyester	10-7-18
18.	12-7-18	F	I	Characteristics, Identification, Use and care of Polyester	10-7-18
19.	18-7-18	D	II	Yarn - Introduction and Definition	11-7-18
20.	18-7-18	D	II	Forms of Yarn	11-7-18
21.	19-7-18	E	II	Yarn Twist	12-7-18
22.	19-7-18	E	II	Types of Yarn	18-7-18
23.	20-7-18	F	II	Spun yarn	18-7-18
24.	20-7-18	F	II	Filament Yarn	19-7-18
25.	26-7-18	D	II	Textured Yarn	19-7-18
26.	26-7-18	D	II	Textured yarn and Novelty Yarn	20-7-18
27.	30-7-18	E	II	Novelty Yarn	20-7-18

28.	30.7.18	E	II	Introduction to weaving - Definition	26.7.18
29.	31.7.18	F	II	Warp and Weft yarns - Definition and Comparison	26.7.18
30.	31.7.18	F	II	Basic Weaving operation	30.7.18
31.	6.8.18	D	II	Steps involved in weaving	30.7.18
32.	6.8.18	D	II	Looming operation	30.7.18
33.	7.8.18	E	II	Different types of loom involved in weaving	31.7.18
34.	7.8.18	E	II	Types of weaves - Plain weave	31.7.18
35.	8.8.18	F	II	Twill weave and its types	6.8.18
36.	8.8.18	F	II	Satin weave	6.8.18
37.	14.8.18	D	III	Introduction to Fabric finishes	7.8.18
38.	14.8.18	D	III	Definition and its types	7.8.18
39.	16.8.18	E	III	Classification of finishes according to function	8.8.18
40.	16.8.18	E	III	Classification of finishes according to quality	8.8.18
41.	17.8.18	F	III	Classification of finishes according to the machineries	14.8.18
42.	17.8.18	F	III	Sizing process	14.8.18
43.	29.8.18	D	III	Calendering and its types	16.8.18
44.	29.8.18	D	III	Mercerization and its types	16.8.18
45.	30.8.18	E	III	Introduction to Printing - Definition	17.8.18

46.	30.8.18	E	III	Styles of Printing	14.8.18
47.	31.8.18	F	III	Steps in Printing process	29.8.18
48.	31.8.18	F	III	Methods of Printing - Block Printing	29.8.18
49.	6.9.18	D	III	Roller Printing - process	30.8.18
50.	6.9.18	D	III	Screen Printing - process	30.8.18
51.	7.9.18	E	III	Types of Screen printing	31.8.18
52.	7.9.18	E	III	Tie and Dye method	6-9.18
53.	8.9.18	F	III	Batik printing	6-9.18
54.	8.9.18	F	III	Stencil printing	7.9.18
55.	17.9.18	D	IV	Introduction to hand stitches	7.9.18
56.	17.9.18	D	IV	Principles and classification of hand stitches	8.9.18
57.	18.9.18	E	IV	Temporary hand stitches - Even and Uneven basting	8.9.18
58.	18.9.18	E	IV	Temporary hand stitches - Diagonal and slip basting	17.9.18
59.	19.9.18	F	IV	Permanent hand stitches - Running and Back stitch	17.9.18
60.	19.9.18	F	IV	Permanent hand stitches - Overcasting and Over hand stitch	18.9.18
61.	26.9.18	D	IV	Permanent hand stitches - Whip stitch	18.9.18
62.	26.9.18	D	IV	Decorative stitches - Introduction	19.9.18
63.	27.9.18	F	IV	Chain stitch	19.9.18

64.	27.9.18	E	IV	Lazy daisy stitch	26.9.18
65.	28.9.18	F	IV	Stem stitch	26.9.18
66.	28.9.18	F	IV	Back stitch	26.9.18
67.	4.10.18	D	IV	Button hole stitch	27.9.18
68.	4.10.18	D	IV	Herring bone stitch	27.9.18
69.	5.10.18	E	IV	Feather stitch	28.9.18
70.	5.10.18	E	IV	French knot stitch	28.9.18
71.	6.10.18	F	IV	Satin stitch	4.10.18
72.	6.10.18	F	IV	Application of decorative stitches	4.10.18
73.	12.10.18	D	V	Introduction to seams - Definition	5.10.18
74.	12.10.18	D	V	Seam allowance and seam finishes	5.10.18
75.	15.10.18	E	V	Applications of seam	8.10.18
76.	15.10.18	E	V	Types of seam - Plain, lapped, French seam	8.10.18
77.	16.10.18	F	V	Types of seam - Flat felled, Bound, Slot and counter seam	12.10.18
78.	16.10.18	F	V	Types of seam finishes	12.10.18
79.	24.10.18	D	V	Types of seam finishes	15.10.18
80.	24.10.18	D	V	Types of seam finishes	15.10.18
81.	25.10.18	E	V	Neckline finishes, Bias	16.10.18
82.	25.10.18	E	V	Facing and Binding	16.10.18

83.	26.10.18	F	V	Tools for clothing construction	24.10.18
84	26.10.18	F	V	Measuring tools	24.10.18
85.	31.10.18	D	V	Embroidery tools	25.10.18
86.	31.10.18	D	V	Cutting tools	26.10.18
87.	1.11.18	F	V	Marking tools	26.10.18
88.	1.11.18	E	V	Drafting tools	31.10.18
89.	2.11.18	F	V	Pressing tools	1.11.18
90.	2.11.18	F	V	Question paper discussion	1.11.18

V. Arul

Signature of the Faculty

for

V. Arul

Signature of the HOD

for

SADAKATHULLAH APPA COLLEGE (AUTONOMOUS)

LESSON PLAN RECORD OF CLASSES ENGAGED

Course: B.Sc. Nutrition and Dietetics
Semester: V
Subject code :15UNDC53

Class: 3rd year Academic Year:2018 – 2019
Title of the paper : Food Packaging
Theory / Practical :Theory

Name of the Teacher : Mrs. V.Angel Mary

Sl. NO	ORDER	DATE	UNIT	TOPIC PLANNED	COVERED ON
1.	B	19.06.2018	I	Introduction to Labelling	19.06.18
2.	D	21.06.2018	I	Types of Labelling	21.06.18
3.	D	21.06.2018	I	Methods of Labelling	21.06.18
4.	D	21.06.2018	I	Use of Labelling	21.06.18
5.	F	25.06.2018	I	Prepacked Labelling	25.06.18
6.	B	28.06.2018	I	Introduction to packaging	25.06.18
7.	D	02.07.2018	I	Types of Packing	28.06.18
8.	D	02.07.2018	I	Purpose of [Packaging	02.07.18
9.	D	02.07.2018	I	Advantages of packaging	02.07.18
10.	F	04.07.2018	I	Disadvantages of Packaging	02.07.18
11.	B	06.07.2018	I	Introduction to Marketing Process	04.07.18
12.	D	10.07.2018	I	Purpose of Marketing Process	04.07.18
13.	D	10.07.2018	I	Functions of Marketing Process	06.07.18
14.	D	10.07.2018	I	Objective of Marketing Process	10.07.18
15.	F	12.07.2018	I	Uses of Marketing Process	10.07.18
16.	B	16.07.2018	II	Flexible Packaging Materials	12.07.18
17.	D	18.07.2018	II	Paper	16.07.18
18.	D	18.07.2018	II	Types & Uses of Paper	18.07.18
19.	D	18.07.2018	II	Films	18.07.18
20.	F	20.07.2018	II	Types & Uses of Films	20.07.18
21.	B	24.07.2018	II	Aluminium Foils	20.07.18
22.	D	26.07.2018	II	Uses of Aluminium Foils	24.07.18
23.	D	26.07.2018	II	Lminations	26.07.18
24.	D	26.07.2018	II	Uses of Flexible Packaging Materials	26.07.18
25.	F	31.07.2018	II	Wrapper	31.07.18
26.	B	02.08.2018	II	Benefits of Wrapper	31.07.18
27.	D	06.08.2018	II	Pouches	02.08.18
28.	D	06.08.2018	II	Types & Uses of Pouches	06.08.18
29.	D	06.08.2018	II	Sacks	06.08.18
30.	F	08.08.2018	II	Types & Uses of Sacks	06.08.18

31.	B	10.08.2018	III	Semi Rigid Packaging Materials	08.08.18
32.	D	14.08.2018	III	Types of Semi Rigid Packaging Materials	10.08.18
33.	D	14.08.2018	III	Aluminium Containers	14.08.18
34.	D	14.08.2018	III	Set up Paper Board Cartons	14.08.18
35.	F	17.08.2018	III	Folding Paper Board Cartons	14.08.18
36.	B	27.08.2018	III	Moulded Pulp	17.08.18
37.	D	29.08.2018	III	Plastic Containers	27.08.18
38.	D	29.08.2018	III	Rigid Packaging Materials	29.08.18
39.	D	29.08.2018	III	Types of Rigid Packaging Materials	29.08.18
40.	F	31.08.2018	III	Glass Containers	29.08.18
41.	B	04.09.2018	III	Composite Containers	29.08.18
42.	D	06.09.2018	III	Cans	31.08.18
43.	D	06.09.2018	III	Aerosol Containers	31.08.18
44.	D	06.09.2018	III	Solid	04.09.18
45.	F	08.09.2018	III	Corrugated Fibre Board	04.09.18
46.	B	11.09.2018	IV	What is Wooden Boxes	06.09.18
47.	D	17.09.2018	IV	Types of Wooden Boxes	06.09.18
48.	D	17.09.2018	IV	Advantage & Disadvantages of Wooden Boxes	08.09.18
49.	D	17.09.2018	IV	Meaning of Creates	11.09.18
50.	F	19.09.2018	IV	Types of Creates	17.09.18
51.	B	24.09.2018	IV	Advantage & Disadvantages of Creates Shipping Containers	19.09.18
52.	D	26.09.2018	IV	Shipping Containers	24.09.18
53.	D	26.09.2018	IV	Types of Shipping Containers	24.09.18
54.	D	26.09.2018	IV	Uses of Shipping Containers	26.09.18
55.	F	28.09.2018	IV	Fruits & Vegetable Packaging	26.09.18
56.	B	01.10.2018	IV	Requirements of Fruits & Vegetable Packaging	26.09.18
57.	D	04.10.2018	IV	Advantage & Disadvantages of Fruits & Vegetable Packaging	28.09.18
58.	D	04.10.2018	IV	Packaging Materials	01.10.18
59.	D	04.10.2018	IV	Types of Packaging Materials	01.10.18
60.	F	08.10.2018	IV	Uses of Packaging Materials	04.10.18
61.	B	10.10.2018	V	Packaging Requirements	04.10.18
62.	D	12.10.2018	V	Packaging Requirements & Materials for Chocolates	04.10.18
63.	D	12.10.2018	V	Packaging Requirements & Materials for Confectionaries	10.10.18
64.	D	12.10.2018	V	Packaging Requirements & Materials for Jam	12.10.18
65.	F	16.10.2018	V	Packaging Requirements & Materials for	12.10.18

				Jelly	16.10.18
66.	B	22.10.2018	V	Snack foods chips	22.10.18
67.	D	24.10.2018	V	Special Packaging Methods	24.10.18
68.	D	24.10.2018	V	Vaccum Packaging	24.10.18
69.	D	24.10.2018	V	Gas & Shrink Packaging	26.10.18
70.	F	26.10.2018	V	Problems in Packaging	26.10.18
71.	B	29.10.2018	V	Product – Package Compatability	29.10.18
72.	D	31.10.2018	V	Toxicity	31.10.18
73.	D	31.10.2018	V	Training & Corrosion	31.10.18
74.	D	31.10.2018	V	Disposal of food Packaging	31.10.18
75.	F	02.11.2018	V	General Methods of Disposing Food Packaging Materials	02.11.18

TEXT BOOKS

- 1.
- 2.

REFERENCE BOOKS

- 1.
- 2.

Activity	Total Number	Topic I	Topic II	Topic III	Planned Date	Actual Date
Assignment						
Internal Test		I st Test Portions	II nd Test Portions	III rd Test Portions		

Teacher's Sign

HOD Sign

SADAKATHULLAH APPA COLLEGE (AUTONOMOUS)

LESSON PLAN RECORD OF CLASSES ENGAGED

Course: B.Sc. Nutrition and Dietetics

Class: 3rd year Academic Year: 2018 – 2019

Semester: VI

Title of the paper : Food Safety & Quality Control

Subject code : 15UNDE6PA

Theory / Practical : Practical

Mrs. V. Angel Mary

Sl. NO	ORDER	DATE	UNIT	TOPIC PLANNED	COVERED ON
1.	A	10.12.2018		Determining Adulterants in Various Foods	10.12.2018
2.	A	18.12.2018		Coffee - Adulterants in Various Foods	18.12.2018
3.	A	28.12.2018		Turmeric - Adulterants in Various Foods	28.12.2018
4.	A	07.01.2019		Sugar - Adulterants in Various Foods	07.01.2019
5.	A	22.01.2019		Chilli Powder - Adulterants in Various Foods	22.01.2019
6.	A	30.01.2019		Tea Leaf - Adulterants in Various Foods	30.01.2019
7.	A	07.02.2019		Pepper - Adulterants in Various Foods	07.02.2019
8.	A	14.02.2019		Preparation of Score Card	14.02.2019
9.	A	22.02.2019		Different Quality Assessment of Food – Taste	22.02.2019
10.	A	02.03.2019		Texture - Quality Assessment of Food	02.03.2019
11.	A	09.03.2019		Color - Quality Assessment of Food	09.03.2019
12.	A	18.03.2019		Appearance - Quality Assessment of Food	18.03.2019
13.	A	27.03.2019		Flavour - Quality Assessment of Food	27.03.2019
14.	A	03.04.2019		Egg Quality Test	03.04.2019
15.	A	11.04.2019		Flour Quality Test – Density Test	11.04.2019

TEXT BOOKS

REFERENCE BOOKS:

1.

1.

2.

2.

Activity	Total Number	Topic I	Topic II	Topic III	Planned Date	Actual Date
Assignment						
Internal Test		I st Test Portions	II nd Test Portions	III rd Test Portions		

Teacher's Signature

Signature of H.O.D.



SADAKATHULLAH APPA COLLEGE (AUTONOMOUS)

Rahmath Nagar, Tirunelveli - 627 011

Online-Class Lesson Plan

Academic Year 2018-2019 [Odd Semester]

Department: NUTRITION & DIETETICS

Class	:	III B.SC
Semester	:	V
Name of the Faculty	:	Ms.S.Aariba
Title of the Course	:	CLINICAL BIOCHEMISTRY
Subject Code	:	15UNDC52
Reference books	:	Ambika Shanmugam- Fundamentals of Biochemistry for Medical Students

Sl. No	Actual Date	Order	Unit	Topics Planned	Date-Topics Covered on
1.	18.6.18	A	I	Introduction to Clinical Biochemistry	18.6.18
2.	18.6.18	A	I	Clinical Biochemistry - Meaning, Importance	18.6.18
3.	20.6.18	C	I	What are Body Fluids? Different test done in Laboratory	20.6.18
4.	22.6.18	E	I	Basic Equipments used in Clinical Biochemistry Laboratory. Blood Sugar - Meaning and Level	22.6.18
5.	25.6.18	F	I	Glucose in normal conditions and maintenance of blood glucose level	25.6.18
6.	26.6.18	A	I	Factors regulating blood glucose level	26.6.18
7.	26.6.18	A	I	Ketosis, Ketones, ketoacidosis - meaning, Keto Diet and its health Benefits	26.6.18
8.	29.6.18	C	I	Ketosis - Foods to be included and avoided. Diabetic Ketoacidosis-Meaning, Symptoms	29.6.18

9.	3-7-18	E	I	Ketosis vs ketoacidosis, How to check ketones?	3-7-18
10.	4-7-18	F	I	Diabetic Coma- Meaning, Causes, Symptoms and Risk factors	3-7-18
11.	5-7-18	A	I	Inborn Errors of Carbohydrate Metabolism - Essential Pentosuria (Causes, inheritance pattern, frequency, other names)	4-7-18
12.	5-7-18	A	I	Galactosuria- Meaning Galactosemia- meaning, Causes, symptoms, diagnosis, Prevention	5-7-18
13.	9-7-18	C	I	Glycosuria- meaning Glycogen Storage Diseases- Meaning, Types	9-7-18
14.	11-7-18	E	I	Glycogen Storage Diseases-Causes, Symptoms, Diagnosis, Treatment	11-7-18
15.	12-7-18	F	II	Blood Lipids - Meaning, Functions, levels	12-7-18
16.	13-7-18	A	II	Blood Lipids - Types, Lipid Panel	12-7-18
17.	13-7-18	A	II	Meaning of serum cholesterol, Determination of serum Cholesterol	17-7-18
18.	14-7-18	C	II	Causes of high cholesterol and its risk factors	19-7-18
19.	19-7-18	E	II	Hyper lipidemia- meaning, causes, risks, treatment	20-7-18
20.	20-7-18	F	II	Hypo lipidemia- meaning, causes, risks, treatment	23-7-18
21.	23-7-18	A	III	Plasma protein- elements, Normal Value, Functions,	25-7-18
22.	23-7-18	A	III	Types of Plasma protein, Determination of Plasma Protein	25-7-18
23.	25-7-18	C	III	Total plasma protein test- normal level, Test risks, Results, Symptoms of abnormal plasma protein	30-7-18
24.	30-7-18	E	III	Inborn errors of amino acid Metabolism- causes, common inborn errors	30-7-18
25.	31-7-18	F	III	Phenyl Ketonuria- causes, symptoms, diagnosis, treatment	31-7-18

26.	1.8.18	A	III	Albinism-Types, Causes, Symptoms, diagnosis, treatment	1.8.18
27.	1-8.18	A		CIA I	1.8.18
28.	3.8.18	C	III	Alkaptonuria - causes, Symptoms, diagnosis & treatment	3.8.18
29.	7.8.18	E	III	Maple Syrup Disease- Other Names, Frequency, Types	3.8.18
30.	8.8.18	F	III	Maple Syrup Disease- causes, symptoms, diagnosis, prevention	7.8.18
31.	9.8.18	A	IV	Gastric Disorders - Meaning, Common Gastritis, Celiac Disease, Constipation	7-8.18
32.	9.8.18	A	IV	Gastric Disorders-Crohn's Disease, Diarrhoea, Vomiting	8-8.18
33.	13.8.18	C	IV	Gastric Disorders -Gastroesophageal Reflux Disease (GERD), Irritable Bowel Syndrome (IBW), Lactose intolerance	9.8.18
34.	16.8.18	F	IV	Gastric Disorders - Peptic Ulcer Disease (PUD), Colorectal cancer, Ulcerative colitis	13.8.18
35.	17.8.18	F	IV	Bile Salt Functions, Formation of bile salts, bile acids, bile pigment	16.8.18
36.	18.8.18	A	IV	Bile pigment-types, clinical relevance	17.8.18
37.	18.8.18	A	IV	Functions of liver, Types of liver function tests	18.8.18
38.	28.8.18	C	IV	Liver Function Tests -Alkaline Phosphatase Test (ALP), Alanine Transaminase (ALT)	28.8.18
39.	30.8.18	F	IV	Liver Function Tests - Albumin, Bilirubin, Prothrombin (PTT) test	30.8.18
40.	31.8.18	F	IV	Liver Function Tests - Gamma Glutamyl Transpeptidase test (GGT), Lactic dehydrogenase Test (LDH)	30.8.18
41.	3.9.18	A	V	Urine - colour of urine in Health and Disease	31.8.18
42.	3.9.18	A	V	Urinary Tract & Urinary Tract Infections	31.8.18

43.	5.9	C	V	Urinalysis, Preparation & Procedure, Alternative Names	3.9.18
44.	7.9	E	V	Common Kidney Function Tests, Symptoms of Kidney Problem	5.9.18
45.	8.9	F	V	24 hour urine sample, Blood sample	5.9.18
46.	10.9	A	V	Creatinine clearance Test- Normal range, preparation, calculation	8.9.18
47.	10.9	A	V	Blood Urea Nitrogen (BUN) Test- purpose, Test Done, Treatment	8.9.18
48.	12.9	C	V	Inulin clearance-Meaning normal range, procedure,	10.9.18
49.	18.9	E	V	Dye test or IVP test- Procedure, Purpose and risks	10.9.18
50.	19.9	F	V	Concentration & Dilution Test - procedure and Results	12.9.18
51.	20.9	A	I	Qualitative analysis of Urine for Sugar	18.9.18
52.	20.9	A	I	Qualitative analysis of Urine for Sugar	20.9.18
53.	25.9	C	II	Qualitative analysis of Urine for Proteins	20.9.18
54.	27.9	E	II	Qualitative analysis of Urine for Proteins	25.9.18
55.	28.9	F	III	Estimation of Serum Cholesterol	27.9.18
56.	29.9	A	III	Estimation of Serum Cholesterol	28.9.18
57.	29.9	A	IV	Estimation of Blood Glucose	29.9.18
58.	3.10	C	IV	Estimation of Blood Glucose	29.9.18
59.	5.10	E	V	Estimation of Blood Urea	3.10.18

60.	8.10.18	F	V	Estimation of Blood Urea	5-10-18
61.	9.10.18	A	VI	A report on blood analysis techniques	8.10.18
62.	9.10.18	A	VI	A report on blood analysis techniques	8.10.18
63.	11.10.18	C	VI	A report on blood analysis techniques	9.10.18
64.	15.10.18	E	VI	A report on blood analysis techniques	9.10.18
65.	16.10.18	F	V	Video-Urine Analysis, Urine Infection	11.10.18
66.	17.10.18	A	V	Video - Urine Analysis Dipstick	11.10.18
67.	17.10.18	A	I	Video-Diabetic Sugar level chart	15.10.18
68.	23.10.18	C	II	Video - Myths about cholesterol	15.10.18
69.	25.10.18	E	II	Video-Cholesterol test	17.10.18
70.	26.10.18	F	V	Video - Good Foods for Kidney	17.10.18
71.	27.10.18	A	V	Video - Uric Acid Formation	28.10.18
72.	27.10.18	A	IV	Video- Peptic Ulcer	25.10.18
73.	30.10.18	C	IV	Video- Peptic Ulcer Treatment	26.10.18
74.	1.11.18	F	I	Video- Diabetes, Glucometer	30.10.18
75.	2.11.18	F	I	Video- Diabetic sugar level chart	1.11.18

Signature of the Faculty

Signature of the HOD



SADAKATHULLAH APPA COLLEGE (AUTONOMOUS)

Rahmath Nagar, Tirunelveli - 627 011

Lesson Plan

Academic Year 2018-2019[Odd Semester]

Department: NUTRITION AND DIETETICS

Class	:	II B.Sc Nutrition and Dietetics
Semester	:	III Semester
Name of the Faculty	:	Mrs.M.Vadivel Devi
Title of the Course	:	Bakery
Subject Code	:	15UNDE5A
Reference books	:	Textbook of food science and Technology by Vijaya Khader

Sl. No	Actual Date	Order	Unit	Topics Planned	Date-Topics Covered on
1.	16.6.18	A	I	Introduction to Baking	16.6.18
2.	19.6.18	B	I	Principles of Baking	16.6.18
3.	20.6.18	C	I	Basic Ingredients used in baking	19.6.18
4.	21.6.18	D	I	Introduction to wheat flour	20.6.18
5.	30.6.18	A	I	Types of wheat flour	21.6.18
6.	1.7.18	B	I	Types of wheat flour	21.6.18
7.	3.7.18	C	I	Role of wheat flour in baking	30.6.18
8.	4.7.18	D	I	Baking quality of wheat flour	30.6.18
9.	8.7.18	A	I	Role of water in baking	1.7.18
10.	10.7.18	B	I	Role of water in baking	1.7.18

11.	11.7.18	C	I	Role of salt in baking	3.7.18
12.	12.7.18	D	I	Role of salt in baking	7.7.18
13.	15.7.18	A	II	Introduction to leavening agent - Definition	8.7.18
14.	17.7.18	B	II	Types of leavening agent	8.7.18
15.	18.7.18	C	II	Physical leavening agent	10.7.18
16.	19.7.18	D	II	Chemical leavening agent	11.7.18
17.	24.7.18	A	II	Biological leavening agent	12.7.18
18.	25.7.18	B	II	Role of leavening agents in baking	12.7.18
19.	26.7.18	C	II	Introduction to sugar - Definition	15.7.18
20.	27.7.18	D	II	Types of sugar - Granulated, Caster, Confectionery sugar	17.7.18
21.	31.7.18	A	II	Types of sugar - Pearl, Sanding, Brown sugar	18.7.18
22.	1.8.18	B	II	Types of sugar - Demerara, Turbinado, Muscovado sugar	19.7.18
23.	2.8.18	C	II	Types of sugar - Molasses, Honey, Maple syrup	24.7.18
24.	3.8.18	D	II	Role of sugar in baking	25.7.18
25.	8.8.18	A	III	Introduction to Fats	26.7.18
26.	9.8.18	B	III	Types of fats used in baking	27.7.18
27.	10.8.18	C	III	Role of fat in baking	31.7.18
28.	11.8.18	D	III	Role of fat in baking	1.8.18

29.	18.8.18	A	III	Introduction to milk products	2.8.18
30.	19.8.18	B	III	Types of milk products used in baking	3.8.18
31.	21.8.18	C	III	Types of milk products used in baking	5.8.18
32.	22.8.18	D	III	Role of milk and milk products in baking	9.8.18
33.	28.8.18	A	III	Introduction to eggs	10.8.18
34.	29.8.18	B	III	Role of egg white in baking	11.8.18
35.	30.8.18	C	III	Role of egg yolk in baking	18.8.18
36.	4.9.18	D	III	Functions of egg in baking	19.8.18
37.	7.9.18	A	IV	General Introduction to dried fruits and nuts	21.8.18
38.	8.9.18	B	IV	Common dried fruits used in baking	22.8.18
39.	9.9.18	C	IV	Role of dried fruits in baking	28.8.18
40.	11.9.18	D	IV	Common nuts used in baking	29.8.18
41.	14.9.18	A	IV	Role of nuts in baking	30.8.18
42.	15.9.18	B	IV	Colouring agent - Introduction	4.9.18
43.	18.9.18	C	IV	Different forms of food colours used in baking	7.9.18
44.	19.9.18	D	IV	Role of food colours in baking	8.9.18
45.	22.9.18	A	IV	Flavouring agent - Introduction	9.9.18
46.	25.9.18	B	IV	Different forms of flavouring agents used in baking	11.9.18

47.	26.9.18	C	IV	Role of flavouring agents in baking	14.9.18
48.	27.9.18	D	IV	Role of enzymes in baking	15.9.18
49.	4.10.18	A	V	Major equipments needed for bakery unit	18.9.18
50.	5.10.18	B	V	Major equipments needed for bakery unit	19.9.18
51.	6.10.18	C	V	Minor equipments needed for bakery unit	22.9.18
52.	9.10.18	D	V	Minor equipments needed for bakery unit	25.9.18
53.	12.10.18	A	V	Plan to run a bakery unit	26.9.18
54.	13.10.18	B	V	Intoduction to hygiene and sanitation - Definition	24.9.18
55.	16.10.18	C	V	Hygienic practices of employees	6.8.18
56.	20.10.18	D	V	Hygienic awareness	13.10.18
57.	24.10.18	A	V	Method of cleaning equipments	16.10.18
58.	25.10.18	B	V	Hygienic practices in storage area	20.10.18
59.	26.10.18	C	V	Sanitary measures in bakery unit	24.10.18
60.	27.10.18	D	V	Revision	25.10.18

Signature of the Faculty

Teacher's Sign

Signature of the HOD

HOD Sign