

Name of Faculty: NEERU RANI		
Discipline: FOOD TECHNOLOGY		
Semester: 3rd		
Subject: Technology of Cereals and Pulses		
Lesson Plan Duration: 15 Weeks (July 2018-Nov. 2018)		
1 week (in hours): Theory: 03, Practical: 04		
Week	Lecture day	Theory
1st	1	Introduction to Syllabus and Evaluation Scheme.
	2	Status, production and major growing areas of cereals in India and world.
	3	Status, production and major growing areas of pulses in India and world.
	4	Introduction to Laboratory and its equipments. (Practical)
	5	Determination of physical characteristics of grains((Practical)
2nd	6	Status, production and major growing areas of oilseeds in India and world.
	7	Structure and chemical composition of cereals.
	8	Structure and chemical composition of pulses.
	9	Determinations of moisture content of given flour sample. (Practical)
	10	Determination of gluten content in given flour samples. (Practical)
3rd	11	Structure and chemical composition of oil seeds, anti nutritional factors.
	12	Revision for unit 1 st .
	13	Introduction to cereals and millets.
	14	Estimation of ash content (Practical)
	15	Determination of water absorption capacity of given flour sample (written). (Practical)
4th	16	Wheat: types of wheat.
	17	Conditioning and tempering.
	18	Types of wheat milling technology.
	19	Determination of maltose value (Practical).
	20	Determination of SDS- sedimentation volume test (written).
5th	21	Pasta.
	22	Other extruded products.
	23	Revision of wheat (2.1).
	24	Estimation of Pelshenke Value (Practical)
	25	Parboiling and milling of rice (Practical)
6th	26	Rice: Varieties of rice.
	27	Classification of rice based on various physical parameters.
	28	Parboiling.
	29	Pre-treatment and milling of pulses. (Practical)

	30	To study oil extraction and refining of oil. (Practical)
7 th	31	Milling of rice.
	32	Factors affecting quality of rice products.
	33	Revision of rice (2.2).
	34	Preparation of Pasta products – Noodles. (Practical)
	35	Preparation of Pasta products – Macroni. (Practical)
8 th	36	Maize: Classification of maize.
	37	Dry milling of corn.
	38	Wet milling of corn.
	39	Preparation of Pasta products – Vermicelli (Sevian). (Practical)
	40	To study Milling of wheat. (Practical)
9 th	41	Preparation of corn flakes.
	42	Revision of corn (2.3).
	43	Barley and sorghum: Grain characteristics.
	44	Preparation of ready-to-eat (RTE) food products (Practical)
	45	Determination of fat content of oilseeds (written). (Practical)
10 th	46	Technology of malt production.
	47	Milling.
	48	Malting and popping of sorghum.
	49	Determine dough raising capacity. (Practical)
	50	Estimation of fat by soxhlet extraction method. (Practical)
11 th	51	Different millets and their chemical composition.
	52	Processing and utilization.
	53	Revision of unit 2.
	54	Determinations of moisture content of given flour sample. (Practical)
	55	Determination of gluten content in given flour samples. (Practical)
12 th	56	Introduction to pulses.
	57	Pre-treatment of pulses for milling.
	58	Milling of major pulses.
	59	To study physical characteristics of pulses (written). (Practical)
	60	Preparation of Pasta products – Noodles. (Practical)
13 th	61	Milling of major pulses.
	62	Milling of major pulses.
	63	Revision of unit3.
	64	Determination of maltose value (Practical).
	65	Determination of SDS- sedimentation volume test (written).
	66	Definition of by-product utilization.
	67	By-product utilization of wheat milling industries.

14 th	68	By-product utilization of Rice milling industries.
	69	Preparation of Pasta products – Vermicelli (Sevian). (Practical)
	70	To study milling of pulses (written). (Practical)
15 th	71	By-product utilization of milling industries.
	72	By-product utilization of corn milling industries.
	73	By-product utilization of pulses milling industries.
	74	Preparation of ready-to-eat (RTE) food products (Practical)
	75	Internal examination of students. (Practical)