

Name of Faculty: **Bansi Lal**
 Discipline: **FOOD TECHNOLOGY**
 Semester: **5th**
 Subject: **Technology of oils and fats**
 Lesson Plan Duration: **8 Weeks (July 2018-Sept. 2018)**

Work load (Theory/Practical) per week (in hours): Theory: 05, Practical: 03

Week	Lecture day	Theory
1 st	1. 2. 3. 4. 5. 6.	Introduction to syllabus and evaluation scheme. Introduction to Oils and Fats. Definition of oils and fats. Sources of oils and fats. Composition of oils and fats. Introduction to laboratory and its equipments. (Practical)
2 nd	7. 8. 9. 10. 11. 12.	Physical properties. Physical properties. Chemical properties. Chemical properties. Revision of unit 1 st . Determination of moisture content and fat content of given oil sample. (Practical)
3 rd	13. 14. 15. 16. 17. 18.	Nutritional importance of oils and fats. Nutritional importance of oils and fats. Functions of oils and fats in food. Tenderness, Texture. Flavour, Emulsion. Determination of acid value and melting point of oils and fats. (Practical)
4 th	19. 20. 21. 22. 23. 24.	Revision for unit 2 nd and 3 rd . Processing of oil and fats. Pre-treatment and extraction method. Rendering and pressing. Solvent extraction and refining. Determination of peroxidise value of given sample. (Practical)
5 th	25. 26. 27. 28. 29. 30.	Bleaching and Hydrogenation. Winterization and Degumming. Fractionation and Deodorizing. Plasticizing and Packaging. Revision for unit 4 th . Determination of HCl test and kries test of given oil sample. (Practical)
6 th	31. 32, 33. 34, 35. 36.	Production and processing of animal fats. Margarine. Lard. Test for presence of olive oil and refined winterize salad oil cold test.

		(Practical)
07th	37, 38. 39. 40. 41. 42.	Fish oil. Production and processing of vegetable oils -Soya bean oil. Mustard oil. Groundnut oil. Determination of cloud point in palmalin oil. (Practical)
8th	43. 44. 45. 46. 47. 48.	Sunflower oil, Olive oil. Palm oil, coconut oil. Blending of oils. Nutritional enrichment of oils. Revision of unit 6 th and 7 th . Determination of smoke point, flash point, fire point of given oil sample. (Practical)