

Name of Faculty:- Bansi Lal  
 Discipline: - FoodTechnology  
 Institute: Govt. Polytechnic, Mandi Adampur  
 Semester:- 3<sup>rd</sup>  
 Subject: - Technology of Non-alcoholic Beverages (Theory and Practical)  
 Lesson Plan Duration: - 16 weeks (Aug 2025 to Nov-2025)  
 Workload (Theory/Practical) per week (in hours): Theory- 02, Practical- 04

Week	Lecture Day	Topic
1 <sup>st</sup>	1. 2. 3. 4.	Introduction- Definition <b>Preparation of flavoured milk (Practical)</b> <b>Preparation of flavoured milk (Practical)</b>
2 <sup>nd</sup>	5. 6. 7. 8.	Scope and status of beverage industry in India Water: Sources of water <b>Determination of water quality parameters: hardness (Practical)</b> <b>Determination of water quality parameters: hardness (Practical)</b>
3 <sup>rd</sup>	9. 10. 11. 12.	Water quality, Water treatment Ingredients of food beverages: Sweeteners <b>Determination of water quality parameters: Turbidity (Practical)</b> <b>Determination of water quality parameters: Turbidity (Practical)</b>
4 <sup>th</sup>	13. 14. 15. 16.	Emulsifiers , Coloring agents Flavoring agents, Stabilizers <b>Determination of water quality parameters: pH (Practical)</b> <b>Determination of water quality parameters: pH (Practical)</b>
5 <sup>th</sup>	17. 18. 19. 20.	Water and their quality Mineral water and its specifications and standards <b>Determination of water quality parameter: E-coli Test (Practical)</b> <b>Determination of water quality parameter: E-coli Test (Practical)</b>
6 <sup>th</sup>	21. 22. 23. 24.	Mineral water and its specifications and standards Mineral water and its specifications and standards <b>Determination of water quality parameter: DO (Practical)</b> <b>Determination of water quality parameter: DO (Practical)</b>
7 <sup>th</sup>	25. 26. 27. 28.	SESSIONAL-I Carbonated Beverages- <b>Determination of water quality parameter: BOD (Practical)</b> <b>Determination of water quality parameter: BOD (Practical)</b>
8 <sup>th</sup>	29. 30. 31. 32.	Equipment and machinery for carbonated beverages, Water treatment, Syrup preparation, <b>Determination of water quality parameter: COD (Practical)</b> <b>Determination of water quality parameter: COD (Practical)</b>
9 <sup>th</sup>	33. 34. 35. 36.	Containers and closures ,Cleaning, carbonation, Filling , Inspection and quality control <b>Preparation carbonated beverages and their evaluation (Practical)</b> <b>Preparation carbonated beverages and their evaluation (Practical)</b>

<b>10<sup>th</sup></b>	37. 38. 39. 40.	Non-carbonated beverages- Technology, specification of non carbonated beverages <b>Preparation of Ready To Serve beverages (RTS beverages) (Practical)</b> <b>Preparation of Ready To Serve beverages (RTS beverages) (Practical)</b>
<b>11<sup>th</sup></b>	41. 42. 43. 44.	SESSIONAL-II Tea Processing <b>Preparation of tea</b> <b>Preparation of tea</b>
<b>12<sup>th</sup></b>	45. 46. 47. 48.	Tea Processing Equipment and machinery for Tea processing <b>Determination of CO<sub>2</sub> level carbonated beverages</b> <b>Determination of CO<sub>2</sub> level carbonated beverages</b>
<b>13<sup>th</sup></b>	49. 50. 51. 52.	Coffee Processing Equipment and machinery for coffee processing <b>Preparation of instant coffee</b> <b>Preparation of instant coffee</b>
<b>14<sup>th</sup></b>	53. 54. 55. 56.	Coffee Processing fruit juice-based beverages <b>Visit to carbonated and non-carbonated beverage industry</b> <b>Visit to carbonated and non-carbonated beverage industry</b>
<b>15<sup>th</sup></b>	57. 58. 59. 60.	fruit juice-based beverages Synthetic beverages <b>Preparation of squash.</b> <b>Preparation of squash.</b>
<b>16<sup>th</sup></b>	61. 62. 63. 64.	SESSIONAL-III Synthetic beverages <b>Analysis of a spurious liquor sample</b> <b>Analysis of a spurious liquor sample</b>