**Maulana Abul Kalam Azad University of Technology, West Bengal**
*(Formerly West Bengal University of Technology)*
**Syllabus for B. Tech in Food Technology**
(Applicable from the academic session 2018-2019)

| Name of the Course: Project | |
|---|---|
| **Course Code: PW-FT 881** | **Semester: VIII** |
| **Duration: 6 months** | **Maximum Marks: 100** |

| Teaching Scheme | Examination Scheme |
|---|---|
| Theory: Nil | Maximum marks: 100 Marks |
| Tutorial: Nil | |
| Practical: | |
| Credit Points: 12 | |

**Course Outcomes:**

| | |
|---|---|
| 1 | To have overall grasp on engineering principles in the area of food science, technology, and allied areas. |
| 2 | To have knowledge and skills to apply these principles in practical problem-solving in food technology and relevant fields. |
| 3 | Ability to verbally communicate with professional organizations and scientific community with reasonable clarity on topics within food science, engineering, technology, and allied areas |
| 4 | The incumbents will be well-versed with legislative aspects in India for application of problem-solving skills and knowledge acquired in the program. |
| 5 | Ability to correlate the skills and knowledge acquired over the degree program with a particular job function as a professional. |
| 6 | Ability to handle exposure to professional responsibilities with appropriate level of accountability |

## Project Scheme

Each student shall undertake project work assigned to him/her related to design/R&D /industrial problem solving in the area of food science and technology under the supervision of a faculty member or a group of faculty member(s) and/or industrial supervisor(s). In principle, the design/development of the research work has to be carried out by a group of student(s)/an individual taking advice/guidance from respective supervisor(s) to address the specific problem identified. The work will be allotted at the beginning of the eighth semester specifying the different aspects to be carried out by the student. The project work shall yield outcome based meaningful results, Scientific publication/ patents. Each student shall submit a typed, hard-bound Final Project Report for the work and its findings. Evaluation shall include an oral presentation followed by a brief viva-voce. Project Defense should be carried out in presence of respective supervisor(s) and faculty members and in presence of external examiner(s).

## Brief Project Outline

1. Brief introduction, objectives & probable outcomes of the projects

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2. Literature survey/secondary search/market survey

3. Manufacturing/prototyping/designing process/products, optimization of processes and characterization through analytical techniques

4. Collection and analysis of data through statistical tools.

5. Conclusion of the project and report preparation

6. Project defense and viva-voce