



EXCEL ENGINEERING COLLEGE

(Autonomous)

Approved by AICTE, New Delhi & Affiliated to Anna University, Chennai
Accredited by NBA, NAAC with "A+" and Recognised by UGC (2f & 12B)
KOMARAPALAYAM – 637303

DEPARTMENT OF FOOD TECHNOLOGY

Criteria II

2.3.2 Teachers use ICT-enabled tools including online resources for effective teaching

1. Website Link
2. Smart Class Room
3. Video Lecturing (May be Youtube)
4. Digital Library
5. Google Classrooms
6. CAMU – Teaching Plan, Worksheet and Feedback

Head of the Department
Department of Food Technology,
Excel Engineering College,
Namakkal District - 638 183.

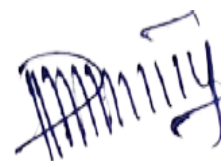


EXCEL ENGINEERING COLLEGE
KOMARAPALAYAM -637 303
DEPARTMENT OF AERONAUTICAL ENGINEERING

UG B.Tech Food Technology
List of Faculty Members Using ICT for Teaching

S.No	Name/ Designation	Name of the Subject	ICT Tools Used
1	Dr.P.Muthusamy /Professor	Food process equipment design	<ul style="list-style-type: none">• PPT• Video lecturing• Role play• http://www.nptelvideos.in/2012/12/operations-and-supply-chain-management.html
2	Dr.M.P. Murugesan/Associate Professor	Unit Operations in Food Technology	<ul style="list-style-type: none">• PPT• NPTEL Videos• OHP• http://www.nptelvideos.in/2012/11/flight-dynamics-ii-stability_27.html
3	Mrs.U.Rammiya/Assistant Professor	Food Processing and Preservation	<ul style="list-style-type: none">• PPT• NPTEL Videos• Video lecturing• https://www.youtube.com/watch?v=Hza127tIHME&list=PL7gQ0ht5fZjumcE5Xyf34ZAnhxi8FOUuZ
4	Mr.V.Ramesh/Assistant Professor	Food Additives	<ul style="list-style-type: none">• PPT• NPTEL Videos• http://www.nptelvideos.in/2012/12/finite-element-method.html
5	Mr.M.Vijay / Assistant Professor	Food Process Engineering and Economics	<ul style="list-style-type: none">• PPT• NPTEL Videos• Demonstration in Laboratory• https://youtu.be/BDPMaSLwyLY
6	Ms.E.Nivetha / Assistant Professor	Baking and Confectionary Technology	<ul style="list-style-type: none">• Practical Demonstration in Laboratory• Video lecturing• https://www.youtube.com/watch?v=X8PhhtA4xxE&list=PLOby6NKZ6AbjFdZYwUM_3IEWPCbrFcynG&index=3
7	Mr.M.Raja / Assistant Professor	Fruits and Vegetable Processing Technology	<ul style="list-style-type: none">• Animation videos• Video presentation• Video lecturing• http://www.nptelvideos.in/2012/12/finite-element-method.html
8	Mr.N.V. Arun Prasath /Assistant Professor	Fundamentals of Fluid	<ul style="list-style-type: none">• PPT• NPTEL Videos• Demonstration in Laboratory

		Mechanics	http://www.nptelvideos.in/2012/12/manufacturing-systems-management.html
9	Dr.M.Indumathi / Assistant Professor	Food Toxicology and Allergy	<ul style="list-style-type: none"> NPTEL Videos http://www.nptelvideos.in/2012/11/aero-elasticity_27.html
10	S.P.Rajesh / Assistant Professor	Fundamentals of Heat and Mass Transfer	<ul style="list-style-type: none"> PPT NPTEL Videos http://www.nptelvideos.in/2012/11/jet-aircraft-propulsion.html
11	Mrs.M.Nithya / Assistant Professor	Food Process Equipment Design	<ul style="list-style-type: none"> PPT NPTEL Videos Video lecturing http://www.nptelvideos.in/2012/12/rocket-propulsion.html
12	Mrs.K.Priyadharsini/Assistant Professor	Meat, Fish and Poultry Processing Technology	<ul style="list-style-type: none"> PPT NPTEL Videos Video presentation https://youtu.be/C8JISiR_jM?t=5



HOD / FT





SI NO	NAME OF THE FACULTY	WESITE LINK USED FOR THE SUBJECT	TOTAL NO OF STUDENTS ATTENDED
1	Dr.M.Indumathi / Assistant Professor	Food Toxicology and Allergy	30
2	Dr.M.P. Murugesan/Associate Professor	Unit Operations in Food Technology	32


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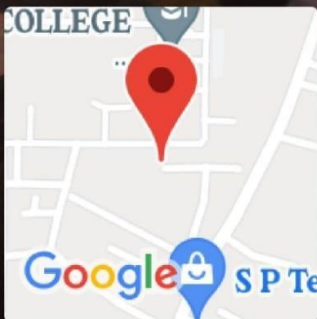
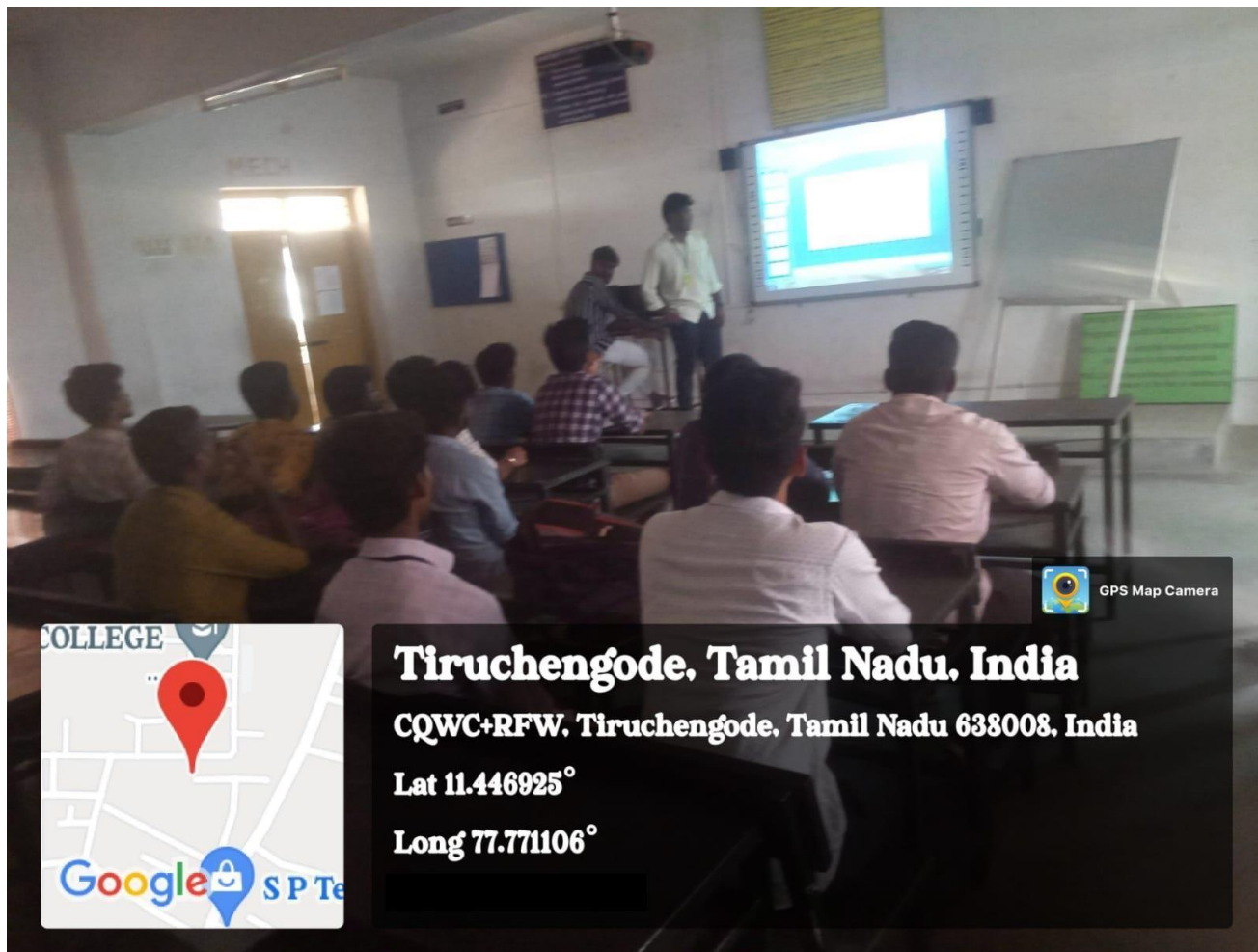


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KOMARAPALAYAM - 637303

Department of Food Technology

Smart Classroom



Tiruchengode, Tamil Nadu, India

CQWC+RFW, Tiruchengode, Tamil Nadu 638008, India

Lat 11.446925°

Long 77.771106°

Hod/FT



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Department of Food Technology

Third year Students

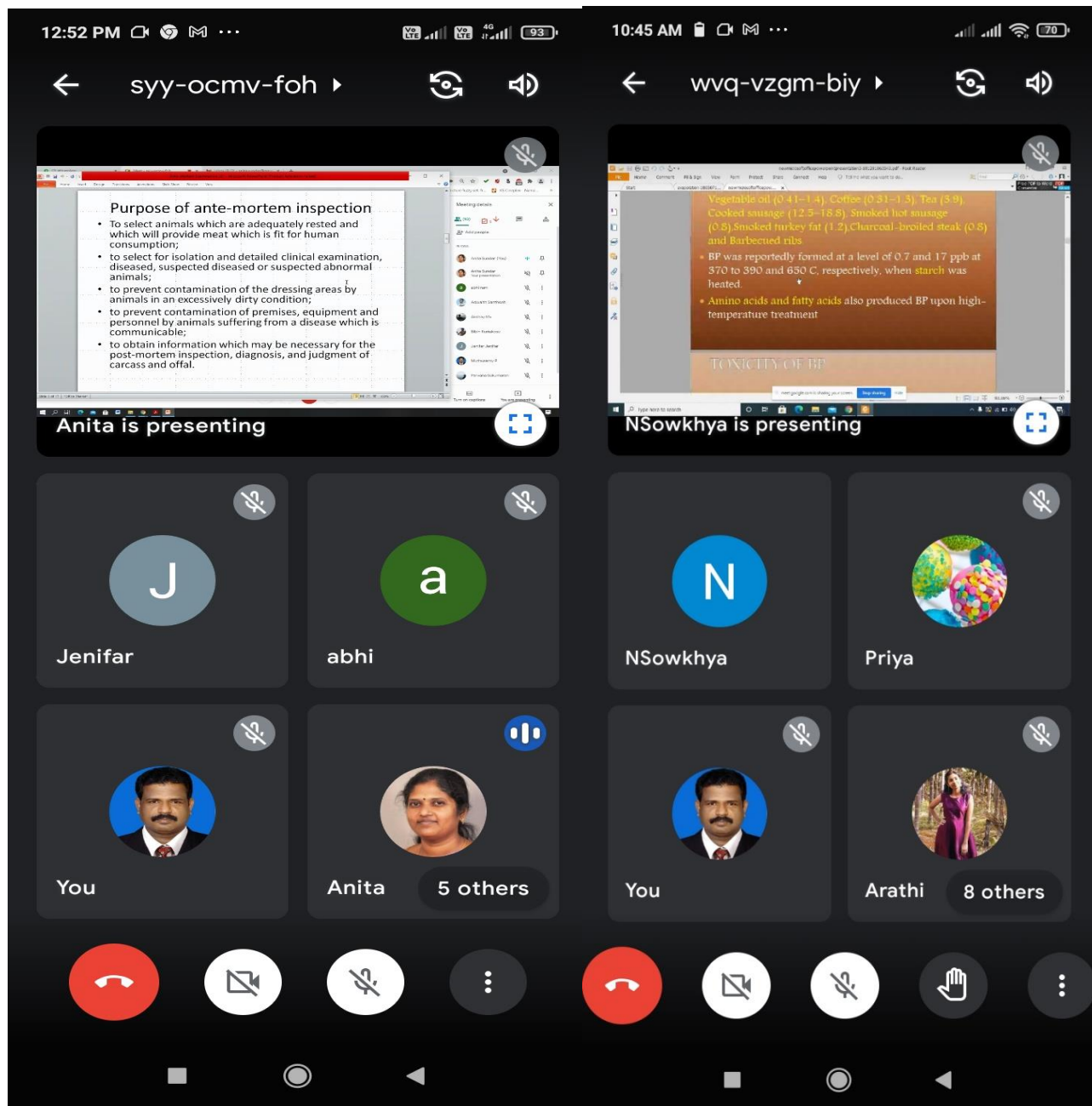
Sub Name: Meat, Fish and Poultry processing Technology

S.No	Date	Topics	No of students present	No of student absent	Percentage
1	4.9.21	Introduction, Types & sources	5	10	33
2	7.9.21	Meat structure ,inspection	8	7	53.33
3	15.9.21	Pre slaughter and antimorton	8	7	53.33
4	17.9.21	Mechanical deboning	8	7	53.3
5	20.9.21	Post mortem change Self-life of meat, Meat tenderization QC in meat Modern abattoir	7	8	46.6
6	21.9.21	Factors effect post – mortem, properties, and modern abattoiries.	13	2	86.66
7	22.9.21	Preservation of meat, sasuage	5	10	33.33
8	23.9.21	Fish processing, factors spoilage fish, Types of fish ,Transportation	13	2	86.66
9	24.9.21	Radiation processing ,advanced in fishery by product technology	3	12	20.00
10	25.9.21	Poultry, types, properties calculation of nutritive product	12	3	80.00
11	26.9.21	Unit operation involved in Poultry	7	8	46.66
12	2.10.21	Final chapter (5) Egg Processing, composition, properties, factor effect the egg, preservation of eggs.	7	8	46.66

S. P. fjh .

Class Advisor

HoD





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Department of Food Technology

Digital Library



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Department of Food Technology

Google classrooms

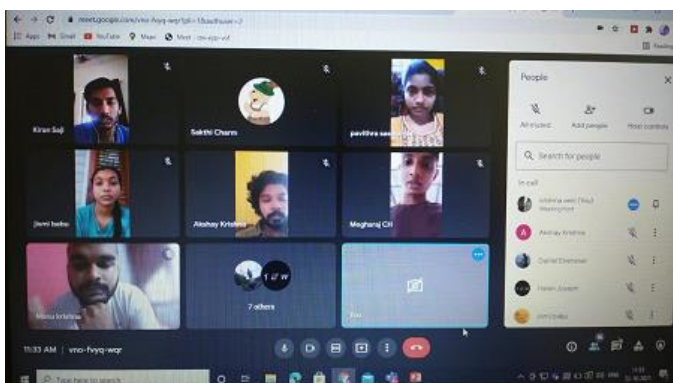
<u>Department of Food Technology</u>	
<u>Class Monitory Report - 1</u>	
Name of the Subject	FD8501 - Food Additives
Name of the Faculty	Ms. Krishnaveni
Year & Semester	III & V
Name of the Topic	Definition and role of food additives
Class Time	11.30 – 12.20
Date	11 – 10 – 2021
Attendance	27/ 30



<u>Department of Food Technology</u>	
<u>Class Monitory Report – 2</u>	
Name of the Subject	FD8501 - Food Additives
Name of the Faculty	Ms. Krishnaveni
Year & Semester	III & V
Name of the Topic	Dual role of food additives
Class Time	12.00 – 12.50
Date	18 – 10 – 2021
Attendance	20 / 30



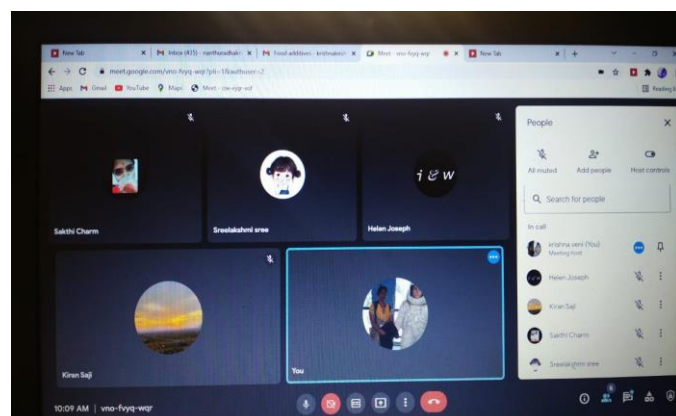
<u>Department of Food Technology</u>	
<u>Class Monitory Report – 3</u>	
Name of the Subject	FD8501 - Food Additives
Name of the Faculty	Ms. Krishnaveni
Year & Semester	III & V
Name of the Topic	INS to acceptable daily intake
Class Time	10.30 – 11.20
Date	22 – 10 – 2021
Attendance	22/ 30



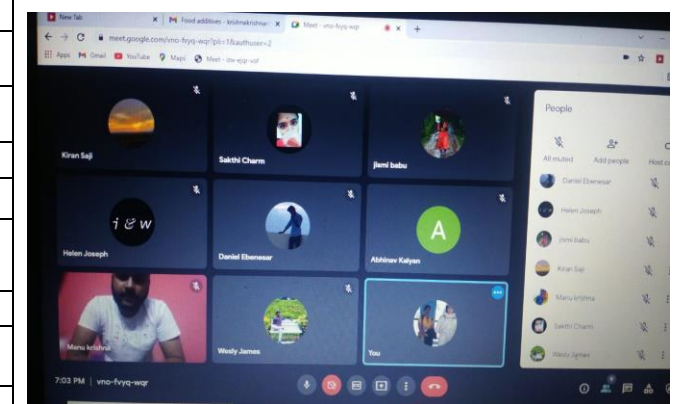
Department of Food Technology	
Class Monitory Report – 4	
Name of the Subject	FD8501 - Food Additives
Name of the Faculty	Ms. Krishnaveni
Year & Semester	III & V
Name of the Topic	JECFA, FCC & Indian laws
Class Time	11.30 – 12.20
Date	25– 10 – 2021
Attendance	24 / 30



Department of Food Technology	
Class Monitory Report – 5	
Name of the Subject	FD8501 - Food Additives
Name of the Faculty	Ms. Krishnaveni
Year & Semester	III & V
Name of the Topic	unit 2 acidity regulator definition to level of usage
Class Time	09.15 – 10.20
Date	31– 10 – 2021
Attendance	26 / 30



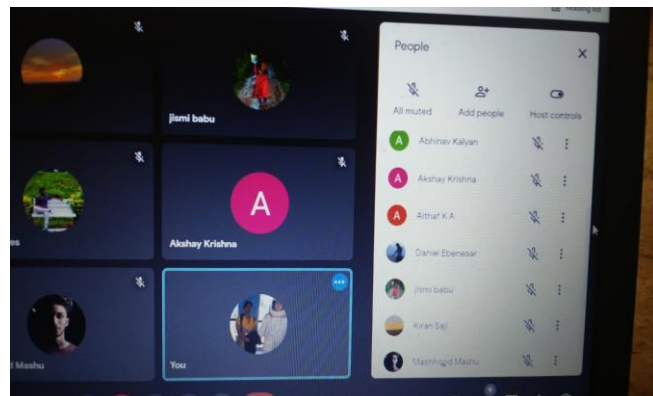
Department of Food Technology	
Class Monitory Report – 6	
Name of the Subject	FD8501 - Food Additives
Name of the Faculty	Ms. Krishnaveni
Year & Semester	III & V
Name of the Topic	food preservatives and microbial origin
Class Time	06.15 – 07.15
Date	01– 11 – 2021
Attendance	25 / 30



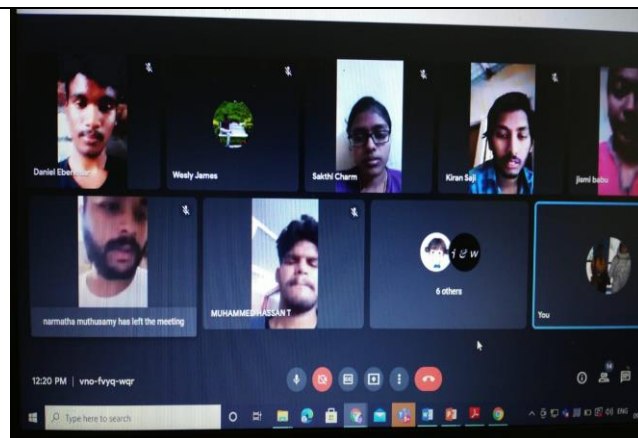
Department of Food Technology	
Class Monitory Report – 7	
Name of the Subject	FD8501 - Food Additives
Name of the Faculty	Ms. Krishnaveni
Year & Semester	III & V
Name of the Topic	food preservatives performance affecting factor and ADI level
Class Time	12.45 – 01.45
Date	03– 11 – 2021
Attendance	24 / 30



<u>Department of Food Technology</u>	
<u>Class Monitory Report – 8</u>	
Name of the Subject	FD8501 - Food Additives
Name of the Faculty	Ms. Krishnaveni
Year & Semester	III & V
Name of the Topic	unit 3 - Emulsion to role of Emulsion
Class Time	12.25 – 01.30
Date	06– 11– 2021
Attendance	26 / 30



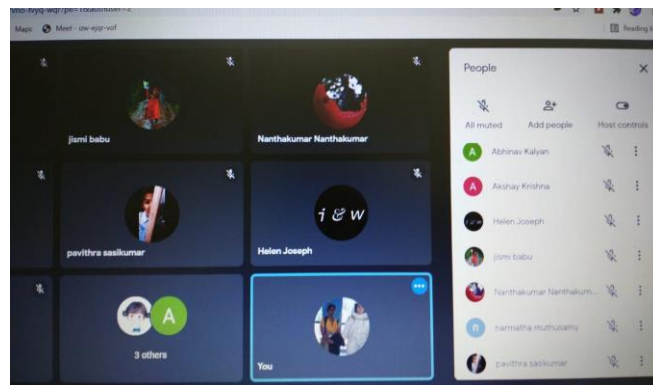
<u>Department of Food Technology</u>	
<u>Class Monitory Report – 9</u>	
Name of the Subject	FD8501 - Food Additives
Name of the Faculty	Ms. Krishnaveni
Year & Semester	III & V
Name of the Topic	Classification of emulsion and their chemical structure.
Class Time	11.25 – 12.30
Date	09– 11– 2021
Attendance	26/ 30



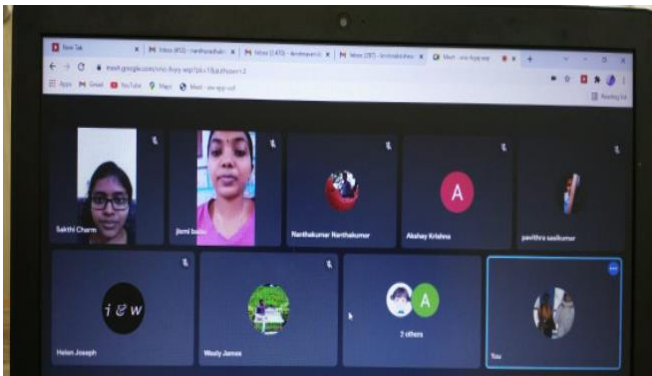
<u>Department of Food Technology</u>	
<u>Class Monitory Report – 10</u>	
Name of the Subject	FD8501 - Food Additives
Name of the Faculty	Ms. Krishnaveni
Year & Semester	III & V
Name of the Topic	Emulsion stability, preparation of emulsion and thickeners
Class Time	1.30 – 2.30
Date	10– 11– 2021
Attendance	26 / 30




<u>Department of Food Technology</u>	
<u>Class Monitory Report – 11</u>	
Name of the Subject	FD8501 - Food Additives
Name of the Faculty	Ms. Krishnaveni
Year & Semester	III & V
Name of the Topic	chemistry of oxidative deterioration
Class Time	10.50 – 11.40
Date	12– 11– 2021
Attendance	25 / 30




<u>Department of Food Technology</u>	
<u>Class Monitory Report – 12</u>	
Name of the Subject	FD8501 - Food Additives
Name of the Faculty	Ms. Krishnaveni
Year & Semester	III & V
Name of the Topic	Effect of food quality
Class Time	1.30 – 2.30
Date	12– 11– 2021
Attendance	22 / 30



<u>Department of Food Technology</u>	
<u>Class Monitory Report – 13</u>	
Name of the Subject	FD8501 - Food Additives
Name of the Faculty	Ms. Krishnaveni
Year & Semester	III & V
Name of the Topic	Water soluble anti-oxidant to anti-foaming and anti-caking agent
Class Time	12.30 – 1.40
Date	17– 11– 2021
Attendance	24 / 30



<u>Department of Food Technology</u>	
<u>Class Monitory Report – 14& 15</u>	
Name of the Subject	FD8501 - Food Additives
Name of the Faculty	Ms. Krishnaveni
Year & Semester	III & V
Name of the Topic	Mode of action, permitted level and food application
Class Time	2.30 – 4.30
Date	17– 11– 2021
Attendance	26 / 30

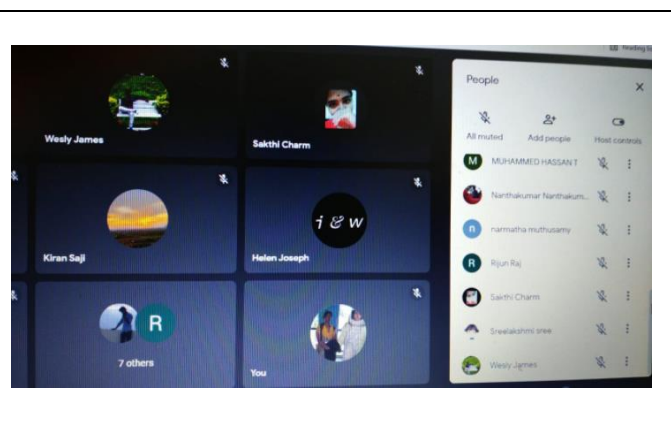


<u>Department of Food Technology</u>		
<u>Class Monitory Report – 16</u>		
Name of the Subject	FD8501 - Food Additives	
Name of the Faculty	Ms. Krishnaveni	
Year & Semester	III & V	
Name of the Topic	coloring agent Introduction	

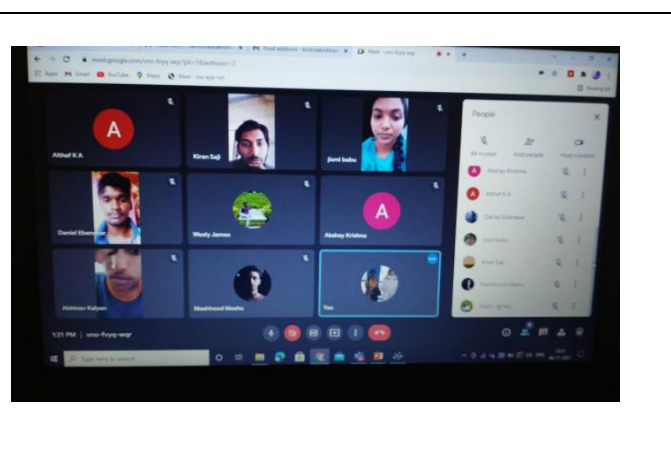
Class Time	10.30 – 11.50
Date	28– 11– 2021
Attendance	25 / 30



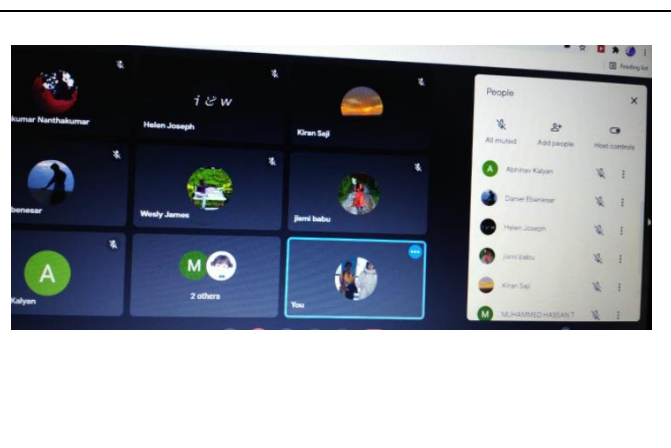
<u>Department of Food Technology</u>	
<u>Class Monitory Report – 17</u>	
Name of the Subject	FD8501 - Food Additives
Name of the Faculty	Ms. Krishnaveni
Year & Semester	III & V
Name of the Topic	coloring agent 1
Class Time	6.00 – 7.00
Date	29– 11– 2021
Attendance	20 / 30



<u>Department of Food Technology</u>	
<u>Class Monitory Report – 18</u>	
Name of the Subject	FD8501 - Food Additives
Name of the Faculty	Ms. Krishnaveni
Year & Semester	III & V
Name of the Topic	coloring agent 2
Class Time	6.00 – 7.00
Date	30– 11– 2021
Attendance	22 / 30

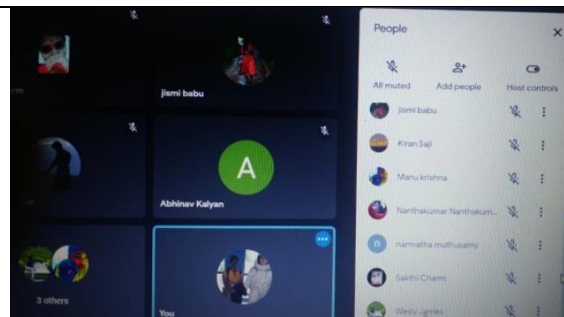


<u>Department of Food Technology</u>	
<u>Class Monitory Report – 19</u>	
Name of the Subject	FD8501 - Food Additives
Name of the Faculty	Ms. Krishnaveni
Year & Semester	III & V
Name of the Topic	coloring agent 3
Class Time	5.30 – 6.30
Date	02– 12– 2021
Attendance	26 / 30



<u>Department of Food Technology</u>	
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Class Monitory Report – 20	
Name of the Subject	FD8501 - Food Additives
Name of the Faculty	Ms. Krishnaveni
Year & Semester	III & V
Name of the Topic	Emulsion stability, preparation of emulsion and thickeners
Class Time	10.30 – 11.40
Date	13– 12– 2021
Attendance	27 / 30




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Excel Engineering College (AUTONOMOUS)

Teaching Plan Status Summary

2020-21 | Under Graduate | Food Technology | SEM-6 | A

Staff name : Muthusamy P

Subject Code : FD8008

Subject Name: Food Process Equipment design

Unit -V DESIGN OF PROCESS EQUIPMENTS

SUB TOPICS	PLANNED DATES	CURRENT STATUS	DATE OF LAST UPDATE	REMARKS	LAST STATUS UPDATED BY
Design of double pipe heat exchanger	13-May-2021	Completed	07-Jul-2021	completed	Muthusamy P
Design of Shell and Tube heat exchanger	17-May-2021	Completed	07-Jul-2021	completed	Muthusamy P
Design of single effect Evaporator	19-May-2021	Completed	07-Jul-2021	completed	Muthusamy P
Agitation Vessels	20-May-2021	Completed	07-Jul-2021	completed	Muthusamy P
Design pressure	21-May-2021	Completed	07-Jul-2021	completed	Muthusamy P
centrifugal separator.	24-May-2021	Completed	07-Jul-2021	completed	Muthusamy P
Design of Rotary dryer	26-May-2021	Completed	07-Jul-2021	completed	Muthusamy P
solving design problems	31-May-2021	Completed	07-Jul-2021	completed	Muthusamy P
revision	28-May-2021	Completed	07-Jul-2021	completed	Muthusamy P

HOD/FT

Unit -IV Design supports					
SUB TOPICS	PLANNED DATES	CURRENT STATUS	DATE OF LAST UPDATE	REMARKS	LAST STATUS UPDATED BY
desgin of flange connection	26-Apr-2021	Completed	07-Jul-2021	completed	Muthusamy P
design of threaded fasteners	28-Apr-2021	Completed	07-Jul-2021	completed	Muthusamy P
Design of supports;	29-Apr-2021	Completed	07-Jul-2021	completed	Muthusamy P
Bracket or Lug supports	30-Apr-2021	Completed	07-Jul-2021	completed	Muthusamy P
Leg Supports	03-May-2021	Completed	07-Jul-2021	completed	Muthusamy P
design of Skirt Supports	05-May-2021	Completed	07-Jul-2021	completed	Muthusamy P
solving design problems	06-May-2021	Completed	07-Jul-2021	completed	Muthusamy P
comparision of lug support and leg suppor	07-May-2021	Completed	07-Jul-2021	completed	Muthusamy P
revision	10-May-2021	Completed	07-Jul-2021	completed	Muthusamy P



HOD/FT

unit -III DESIGN OF PIPES AND PRESSURE VESSELS

SUB TOPICS	PLANNED DATES	CURRENT STATUS	DATE OF LAST UPDATE	REMARKS	LAST STATUS UPDATED BY
design of pipe and tube	12-Apr-2021	Completed	07-Jul-2021	completed	Muthusamy P
pipe fittings and Accessary	15-Apr-2021	Completed	07-Jul-2021	completed	Muthusamy P
Process vessels under internal pressure	16-Apr-2021	Completed	07-Jul-2021	completed	Muthusamy P
Process vessels -external pressure	19-Apr-2021	Completed	07-Jul-2021	completed	Muthusamy P
Design of attachments	21-Apr-2021	Completed	07-Jul-2021	completed	Muthusamy P
pressure vessel closure	22-Apr-2021	Completed	07-Jul-2021	completed	Muthusamy P



HOD/FT

unit-II CONSTRUCTION REQUIREMENTS					
SUB TOPICS	PLANNED DATES	CURRENT STATUS	DATE OF LAST UPDATE	REMARKS	LAST STATUS UPDATED BY
Design basis	29-Mar-2021	Completed	07-Jul-2021	completed	Muthusamy P
Design code	31-Mar-2021	Completed	07-Jul-2021	completed	Muthusamy P
stress & factor of safety	01-Apr-2021	Completed	07-Jul-2021	completed	Muthusamy P
corrosion allowance factor	05-Apr-2021	Completed	07-Jul-2021	completed	Muthusamy P
Weld joint efficiency	07-Apr-2021	Completed	07-Jul-2021	completed	Muthusamy P
Design loadings	08-Apr-2021	Completed	07-Jul-2021	completed	Muthusamy P
criteria of failure	09-Apr-2021	Completed	07-Jul-2021	completed	Muthusamy P



HOD/FT

Unit-1 Introduction

SUB TOPICS	PLANNED DATES	CURRENT STATUS	DATE OF LAST UPDATE	REMARKS	LAST STATUS UPDATED BY
Material of construction	15-Mar-2021	Completed	07-Jul-2021	completed	Muthusamy P
Introduction to material selection	17-Mar-2021	Completed	07-Jul-2021	completed	Muthusamy P
Material properties	18-Mar-2021	Completed	07-Jul-2021	completed	Muthusamy P
Environmental effects on material selection	22-Mar-2021	Completed	07-Jul-2021	completed	Muthusamy P
Mechanical properties	24-Mar-2021	Completed	07-Jul-2021	completed	Muthusamy P
strength of materials.	25-Mar-2021	Completed	07-Jul-2021	completed	Muthusamy P
process plant lay out	26-Mar-2021	Completed	07-Jul-2021	completed	Muthusamy P



HOD/FT



Excel Engineering College (AUTONOMOUS)

Subject Wise Feedback Report

Under Graduate | BTECH-FOOD | 2021-22 | Food Technology |
SEM-4 | A

No.	Section	20MC401	20MA403	20FT401	20FT402	20FT403	20FT404	20FT405
1	A	3.5	3.8	-	3.0	3.8	-	3.6
2	A	3.8	3.5	-	3.9	4.2	3.6	3.0
3	A	2.5	1.6	2.3	1.9	2.0	1.1	2.1
4	A	2.5	3.5	3.4	2.4	2.9	3.4	2.9
5	A	2.7	2.6	2.6	2.6	3.5	3.5	3.6
6	A	4.5	3.4	4.2	4.5	4.4	-	4.3
7	A	3.4	3.7	3.9	4.0	4.1	3.8	2.9
8	A	3.6	3.8	3.1	2.3	4.2	4.0	3.7
9	A	3.2	3.0	3.5	3.9	3.0	3.4	3.1
10	A	3.4	3.3	3.7	3.5	3.9	2.8	3.0
11	A	1.6	-	-	-	-	-	-
12	A	5.0	1.9	2.4	3.3	3.6	4.8	1.1
13	A	-	5.0	-	-	-	-	-
14	A	-	1.0	1.0	1.0	-	-	-
15	A	-	1.0	1.0	1.0	1.0	-	-
Total		39.7	41.1	31.1	37.3	40.6	30.4	33.3
Average		3.3	2.9	2.8	2.9	3.4	3.4	3.0
Percentage		66.0%	58.0%	56.0%	58.0%	68.0%	68.0%	60.0%
SIGNATURE								

FT SKILLS-20MC401, Probability and Statistical Methods-20MA403, Fundamentals of Fluid Mechanics-20FT401,
Food Processing and Preservation-20FT402, Food Additives-20FT403, Food Operations in Food Technology-20FT404,
Food Refrigeration and Cold Chain Management-20FT405

Staff name	Subject (Section)
Raja M	20MC401(A)
Rajesh S.P	20FT405(A)
Rumathi M	20FT403(A)
Rurugesan M P	20FT402(A)
REPA R	20MA403(A)

oD

DEAN

Principal

nted By oviyaraju37@gmail.com

Printed On 26-07-2022