



EXCEL ENGINEERING COLLEGE
(Autonomous)

Approved by AICTE, New Delhi & Affiliated to Anna University, Chennai

Accredited by NBA (AERO, CSE, MECH, ECE), NAAC with "A+" and

Recognised by UGC (2f & 12B)

KOMARAPALAYAM - 637303

DEPARTMENT OF FOOD TECHNOLOGY

2.3.4 Preparation and Adherence to academic calendar and teaching plans by the institution

- Department calendar(ODD and EVEN semester 2022-2023)
- Teaching Plans




HOD/FT



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DEPARTMENT OF FOOD TECHNOLOGY


2.3.4 DEPARTMENT CALENDER

Academic Calendar (2022 - 2023) - ODD Semester

| DAY | Date | Semester Schedule | DAY | Date | Semester Schedule |
|-----|-------------|---|-----|-------------|--|
| Mon | 1/Aug/2022 | Commencement of class - III & IV Year | Sun | 16/Oct/2022 | Holiday |
| Tue | 2/Aug/2022 | | Mon | 17/Oct/2022 | |
| Wed | 3/Aug/2022 | Adi 18 - Holiday | Tue | 18/Oct/2022 | Department Meeting-04 |
| Thu | 4/Aug/2022 | | Wed | 19/Oct/2022 | |
| Fri | 5/Aug/2022 | PAC Meeting | Thu | 20/Oct/2022 | |
| Sat | 6/Aug/2022 | Activity -Guest Lecture / Seminar | Fri | 21/Oct/2022 | Portion Cover Details submission -4 |
| Sun | 7/Aug/2022 | Holiday | Sat | 22/Oct/2022 | Activity -Industrial Seminar |
| Mon | 8/Aug/2022 | | Sun | 23/Oct/2022 | Holiday |
| Tue | 9/Aug/2022 | Muharram- Holiday | Mon | 24/Oct/2022 | Diwali - Holiday |
| Wed | 10/Aug/2022 | Class Committee Meeting - 1(III & IV Year) | Tue | 25/Oct/2022 | |
| Thu | 11/Aug/2022 | | Wed | 26/Oct/2022 | |
| Fri | 12/Aug/2022 | Commencement of class - II Year/UG&PG | Thu | 27/Oct/2022 | |
| Sat | 13/Aug/2022 | Association Inaguration | Fri | 28/Oct/2022 | |
| Sun | 14/Aug/2022 | Holiday | Sat | 29/Oct/2022 | Holiday For Students |
| Mon | 15/Aug/2022 | INDIPENDENCE DAY | Sun | 30/Oct/2022 | Holiday |
| Tue | 16/Aug/2022 | Department Meeting-01 | Mon | 31/Oct/2022 | Class Committee Meeting - 3 (II & III Year) |
| Wed | 17/Aug/2022 | | Tue | 1/Nov/2022 | |
| Thu | 18/Aug/2022 | | Wed | 2/Nov/2022 | |
| Fri | 19/Aug/2022 | Krishna Jayanthi | Thu | 3/Nov/2022 | |
| Sat | 20/Aug/2022 | Holiday | Fri | 4/Nov/2022 | Portion Cover Details submission -5 |
| Sun | 21/Aug/2022 | Holiday | Sat | 5/Nov/2022 | Last Working Day For Theory Classes- II & III Year, Activity |

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|-----|-------------|---|-----|-------------|--|
| Mon | 22/Aug/2022 | | Sun | 6/Nov/2022 | Holiday |
| Tue | 23/Aug/2022 | Portion Cover Details submission -1 | Mon | 7/Nov/2022 | IAE 3(III & IV Year) |
| Wed | 24/Aug/2022 | IAE 1(III & IV Year) | Tue | 8/Nov/2022 | IAE 3(III & IV Year) |
| Thu | 25/Aug/2022 | IAE 1(III & IV Year) | Wed | 9/Nov/2022 | IAE 3(III & IV Year) |
| Fri | 26/Aug/2022 | IAE 1(III & IV Year) | Thu | 10/Nov/2022 | |
| Sat | 27/Aug/2022 | Activity -Workshop | Fri | 11/Nov/2022 | Answer booklet Submission - IAE 3 |
| Sun | 28/Aug/2022 | Holiday | Sat | 12/Nov/2022 | Holiday For Students,Deadline for submission of Result Analysis- IAE 3 |
| Mon | 29/Aug/2022 | Answer booklet Submission - IAE 1 | Sun | 13/Nov/2022 | Holiday |
| Tue | 30/Aug/2022 | Deadline for submission of Result Analysis- IAE 1 | Mon | 14/Nov/2022 | IAE 3 Result Analysis Meeting, End Semester Practical Examination |
| Wed | 31/Aug/2022 | Vinayagar sathurthi | Tue | 15/Nov/2022 | |
| Thu | 1/Sep/2022 | IAE 1 Result Analysis Meeting | Wed | 16/Nov/2022 | |
| Fri | 2/Sep/2022 | IAE 1- II Year | Thu | 17/Nov/2022 | IAE 3 IIYear-UG&PG |
| Sat | 3/Sep/2022 | Activity -Association Inauguration | Fri | 18/Nov/2022 | |
| Sun | 4/Sep/2022 | Holiday | Sat | 19/Nov/2022 | Department Meeting-05 |
| Mon | 5/Sep/2022 | | Sun | 20/Nov/2022 | Holiday |
| Tue | 6/Sep/2022 | Department Meeting-02 | Mon | 21/Nov/2022 | End Semester Theory Exam |
| Wed | 7/Sep/2022 | | Tue | 22/Nov/2022 | |
| Thu | 8/Sep/2022 | | Wed | 23/Nov/2022 | |
| Fri | 9/Sep/2022 | Parents Meeting - II & III Year | Thu | 24/Nov/2022 | |
| Sat | 10/Sep/2022 | Holiday For Students | Fri | 25/Nov/2022 | |
| Sun | 11/Sep/2022 | Holiday | Sat | 26/Nov/2022 | Holiday For Students |
| Mon | 12/Sep/2022 | DAAC Meeting,Portion Cover Details submission -2 | Sun | 27/Nov/2022 | Holiday |
| Tue | 13/Sep/2022 | | Mon | 28/Nov/2022 | |
| Wed | 14/Sep/2022 | | Tue | 29/Nov/2022 | |
| Thu | 15/Sep/2022 | | Wed | 30/Nov/2022 | |
| Fri | 16/Sep/2022 | | Thu | 1/Dec/2022 | |
| Sat | 17/Sep/2022 | Workshop on flavored milk | Fri | 2/Dec/2022 | |
| Sun | 18/Sep/2022 | Holiday | Sat | 3/Dec/2022 | |
| Mon | 19/Sep/2022 | | Sun | 4/Dec/2022 | Holiday |
| Tue | 20/Sep/2022 | | Mon | 5/Dec/2022 | |
| Wed | 21/Sep/2022 | | Tue | 6/Dec/2022 | |
| Thu | 22/Sep/2022 | | Wed | 7/Dec/2022 | |
| Fri | 23/Sep/2022 | Class Committee Meeting - 2(II & III Year) | Thu | 8/Dec/2022 | |
| Sat | 24/Sep/2022 | Holiday For Students | Fri | 9/Dec/2022 | Activity -NSS/NCC Program |
| Sun | 25/Sep/2022 | Holiday | Sat | 10/Dec/2022 | |

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|-----|-------------|---|-----|-------------|---------|
| Mon | 26/Sep/2022 | | Sun | 11/Dec/2022 | Holiday |
| Tue | 27/Sep/2022 | Portion Cover Details submission -3 | Mon | 12/Dec/2022 | |
| Wed | 28/Sep/2022 | IAE 2(III & IV Year) | Tue | 13/Dec/2022 | |
| Thu | 29/Sep/2022 | IAE 2(III & IV Year) | Wed | 14/Dec/2022 | |
| Fri | 30/Sep/2022 | IAE 2(III & IV Year) | Thu | 15/Dec/2022 | |
| Sat | 1/Oct/2022 | Activity - Seminar | Fri | 16/Dec/2022 | |
| Sun | 2/Oct/2022 | Holiday, Gandhi Jayanthi | Sat | 17/Dec/2022 | |
| Mon | 3/Oct/2022 | Answer booklet Submission - IAE 2, submission of Result Analysis- IAE 2 | Sun | 18/Dec/2022 | Holiday |
| Tue | 4/Oct/2022 | Ayutha Pooja - Holiday | Mon | 19/Dec/2022 | |
| Wed | 5/Oct/2022 | Vijaya Dashami -Holiday | Tue | 20/Dec/2022 | |
| Thu | 6/Oct/2022 | IAE 2 Result Analysis Meeting | Wed | 21/Dec/2022 | |
| Fri | 7/Oct/2022 | | Thu | 22/Dec/2022 | |
| Sat | 8/Oct/2022 | | Fri | 23/Dec/2022 | |
| Sun | 9/Oct/2022 | Holiday | Sat | 24/Dec/2022 | |
| Mon | 10/Oct/2022 | | Sun | 25/Dec/2022 | Holiday |
| Tue | 11/Oct/2022 | | Mon | 26/Dec/2022 | |
| Wed | 12/Oct/2022 | IAE 2 II Year-UG&PG | Tue | 27/Dec/2022 | |
| Thu | 13/Oct/2022 | Department Meeting-03 | Wed | 28/Dec/2022 | |
| Fri | 14/Oct/2022 | | Thu | 29/Dec/2022 | |
| Sat | 15/Oct/2022 | Holiday For Students | Fri | 30/Dec/2022 | |


Academic coordinator





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DEPARTMENT OF FOOD TECHNOLOGY- ACADEMIC CALENDAR

Academic Calendar (2022 - 2023) - EVEN Semester


| Day | Date | SCHEDULE | Day | Date | SCHEDULE |
|-----|------------|---|-----|------------|---|
| Sun | 01.01.2023 | New Year 2023 / HOLIDAY | Sat | 01.04.2023 | Academic guest lecture on food packaging design |
| Mon | 02.01.2023 | Commencement of Classes for III and IV Year | Sun | 02.04.2023 | HOLIDAY |
| Tue | 03.01.2023 | | Mon | 03.04.2023 | |
| Wed | 04.01.2023 | | Tue | 04.04.2023 | Mahavir Jeyanthi |
| Thu | 05.01.2023 | Department Meeting | Wed | 05.04.2023 | |
| Fri | 06.01.2023 | | Thu | 06.04.2023 | Department Meeting |
| Sat | 07.01.2023 | Industrial guest lecture on innovation in gelatin manufacturing | Fri | 07.04.2023 | Good Friday |
| Sun | 08.01.2023 | | Sat | 08.04.2023 | |
| Mon | 09.01.2023 | | Sun | 09.04.2023 | HOLIDAY |
| Tue | 10.01.2023 | | Mon | 10.04.2023 | IAE III |
| Wed | 11.01.2023 | | Tue | 11.04.2023 | IAE III |
| Thu | 12.01.2023 | Department Meeting | Wed | 12.04.2023 | IAE III |
| Fri | 13.01.2023 | | Thu | 13.04.2023 | IAE III |
| Sat | 14.01.2023 | Shankaranthi | Fri | 14.04.2023 | Tamil New Year |
| Sun | 15.01.2023 | Pongal / HOLIDAY | Sat | 15.04.2023 | |

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|-----|------------|-------------------------------------|-----|------------|---------------------------------------|
| Mon | 16.01.2023 | Maattu Pongal | Sun | 16.04.2023 | HOLIDAY |
| Tue | 17.01.2023 | UzhavarThirunal | Mon | 17.04.2023 | End Semester Practical Exam |
| Wed | 18.01.2023 | Department Meeting | Tue | 18.04.2023 | |
| Thu | 19.01.2023 | Commencement of classes for II Year | Wed | 19.04.2023 | |
| Fri | 20.01.2023 | | Thu | 20.04.2023 | Department Meeting |
| Sat | 21.01.2023 | | Fri | 21.04.2023 | |
| Sun | 22.01.2023 | HOLIDAY | Sat | 22.04.2023 | |
| Mon | 23.01.2023 | Nethaji subash Chandra bosh jeyathi | Sun | 23.04.2023 | HOLIDAY |
| Tue | 24.01.2023 | | Mon | 24.04.2023 | End Semester Theory Exam |
| Wed | 25.01.2023 | National Voter's day | Tue | 25.04.2023 | |
| Thu | 26.01.2023 | Republic Day | Wed | 26.04.2023 | |
| Fri | 27.01.2023 | | Thu | 27.04.2023 | IAE III / II Year |
| Sat | 28.01.2023 | | Fri | 28.04.2023 | IAE III / II Year |
| Sun | 29.01.2023 | HOLIDAY | Sat | 29.04.2023 | IAE III / II Year |
| Mon | 30.01.2023 | IAE I | Sun | 30.04.2023 | HOLIDAY |
| Tue | 31.01.2023 | IAE I | Mon | 01.05.2023 | May Day |
| Wed | 01.02.2023 | IAE I | Tue | 02.05.2023 | |
| Thu | 02.02.2023 | IAE I | Wed | 03.05.2023 | Department Result Analysis Meeting |
| Fri | 03.02.2023 | | Thu | 04.05.2023 | Department Meeting |
| Sat | 04.02.2023 | Academic guest lecture | Fri | 05.05.2023 | End Semester Practical Exam - II Year |
| Sun | 05.02.2023 | Thai Pusam / HOLIDAY | Sat | 06.05.2023 | |

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| Mon | 06.02.2023 | Department Result Analysis Meeting | Sun | 07.05.2023 | HOLIDAY |
| Tue | 07.02.2023 | | Mon | 08.05.2023 | |
| Wed | 08.02.2023 | | Tue | 09.05.2023 | |
| Thu | 09.02.2023 | Department Meeting | Wed | 10.05.2023 | |
| Fri | 10.02.2023 | | Thu | 11.05.2023 | Department Meeting |
| Sat | 11.02.2023 | | Fri | 12.05.2023 | |
| Sun | 12.02.2023 | HOLIDAY | Sat | 13.05.2023 | |
| Mon | 13.02.2023 | IAE I / II Year | Sun | 14.05.2023 | HOLIDAY |
| Tue | 14.02.2023 | IAE I / II Year | Mon | 15.05.2023 | End Semester Theory Exam - II Year |
| Wed | 15.02.2023 | IAE I / II Year | Tue | 16.05.2023 | |
| Thu | 16.02.2023 | IAE I / II Year | Wed | 17.05.2023 | |
| Fri | 17.02.2023 | | Thu | 18.05.2023 | |
| Sat | 18.02.2023 | | Fri | 19.05.2023 | |
| Sun | 19.02.2023 | HOLIDAY | Sat | 20.05.2023 | |
| Mon | 20.02.2023 | Department Result Analysis Meeting | Sun | 21.05.2023 | HOLIDAY |
| Tue | 21.02.2023 | | Mon | 22.05.2023 | |
| Wed | 22.02.2023 | | Tue | 23.05.2023 | |
| Thu | 23.02.2023 | Department Meeting | Wed | 24.05.2023 | |
| Fri | 24.02.2023 | | Thu | 25.05.2023 | Department Meeting |
| Sat | 25.02.2023 | | Fri | 26.05.2023 | |
| Sun | 26.02.2023 | HOLIDAY | Sat | 27.05.2023 | |

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|-----|------------|------------------------------------|-----|------------|--------------------|
| Mon | 27.02.2023 | Industrial guest lecture | Sun | 28.05.2023 | HOLIDAY |
| Tue | 28.02.2023 | | Mon | 29.05.2023 | |
| Wed | 01.03.2023 | Academic guest lecture | Tue | 30.05.2023 | |
| Thu | 02.03.2023 | Department Meeting | Wed | 31.05.2023 | |
| Fri | 03.03.2023 | | Thu | 01.06.2023 | Department Meeting |
| Sat | 04.03.2023 | | Fri | 02.06.2023 | |
| Sun | 05.03.2023 | HOLIDAY | Sat | 03.06.2023 | |
| Mon | 06.03.2023 | IAE II | Sun | 04.06.2023 | HOLIDAY |
| Tue | 07.03.2023 | IAE II | Mon | 05.06.2023 | |
| Wed | 08.03.2023 | IAE II | Tue | 06.06.2023 | |
| Thu | 09.03.2023 | IAE II | Wed | 07.06.2023 | World safety day |
| Fri | 10.03.2023 | | Thu | 08.06.2023 | Department Meeting |
| Sat | 11.03.2023 | | Fri | 09.06.2023 | |
| Sun | 12.03.2023 | HOLIDAY | Sat | 10.06.2023 | |
| Mon | 13.03.2023 | Department Result Analysis Meeting | Sun | 11.06.2023 | HOLIDAY |
| Tue | 14.03.2023 | | Mon | 12.06.2023 | |
| Wed | 15.03.2023 | | Tue | 13.06.2023 | |
| Thu | 16.03.2023 | | Wed | 14.06.2023 | |
| Fri | 17.03.2023 | | Thu | 15.06.2023 | Department Meeting |
| Sat | 18.03.2023 | Industrial guest lecture | Fri | 16.06.2023 | |
| Sun | 19.03.2023 | HOLIDAY | Sat | 17.06.2023 | |

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|-----|------------|------------------------------------|-----|------------|--------------------|
| Mon | 20.03.2023 | IAE II / II Year | Sun | 18.06.2023 | HOLIDAY |
| Tue | 21.03.2023 | IAE II / II Year | Mon | 19.06.2023 | |
| Wed | 22.03.2023 | Telugu New Year | Tue | 20.06.2023 | |
| Thu | 23.03.2023 | IAE II / II Year | Wed | 21.06.2023 | |
| Fri | 24.03.2023 | IAE II / II Year | Thu | 22.06.2023 | Department Meeting |
| Sat | 25.03.2023 | | Fri | 24.06.2023 | |
| Sun | 26.03.2023 | HOLIDAY | Sat | 25.06.2023 | |
| Mon | 27.03.2023 | Department Result Analysis Meeting | Sun | 26.06.2023 | HOLIDAY |
| Tue | 28.03.2023 | | Mon | 27.06.2023 | |
| Wed | 29.03.2023 | | Tue | 28.06.2023 | |
| Thu | 30.03.2023 | World Idly day | Wed | 29.06.2023 | |
| Fri | 31.03.2023 | | Thu | 30.06.2023 | |

| Semester | Staff Name | Subject Name | Subject Code | Topic | SubTopics | Planned Date | Date of Completion | Deviation Status | Remarks | Attachments |
|----------|------------|--|--------------|------------|---|--------------|--------------------|------------------|----------------------|-------------|
| SEM-3 | Rajesh S.P | Applied thermodynamics for Food Technology | 20FT302 | Unit – V | Thermodynamics of microbial growth | 08-12-2022 | 08-12-2022 | No | Completed | No |
| SEM-3 | Rajesh S.P | Applied thermodynamics for Food Technology | 20FT302 | Unit – V | stoichiometry | 16-12-2022 | 08-12-2022 | No | Completed | No |
| SEM-3 | Rajesh S.P | Applied thermodynamics for Food Technology | 20FT302 | Unit – V | stoichiometry thermodynamics of maintenance | 18-12-2022 | 18-12-2022 | No | Completed | No |
| SEM-3 | Rajesh S.P | Applied thermodynamics for Food Technology | 20FT302 | Unit – V | Calculation of the operational stoichiometry of a growth process at different growth rates. | 19-12-2022 | 19-12-2022 | No | Completed | No |
| SEM-3 | Rajesh S.P | Applied thermodynamics for Food Technology | 20FT302 | Unit – V | Calculation of the operational stoichiometry of a growth process at different growth rates | 20-12-2022 | 20-12-2022 | No | Completed | No |
| SEM-3 | Rajesh S.P | Applied thermodynamics for Food Technology | 20FT302 | Unit – V | Heat | 21-12-2022 | 21-12-2022 | No | Completed | No |
| SEM-3 | Rajesh S.P | Applied thermodynamics for Food Technology | 20FT302 | Unit – V | Heat using the Herbert –Pirt Relation for Electron Donor. | 22-12-2022 | 22-12-2022 | No | Completed | No |
| SEM-3 | Rajesh S.P | Applied thermodynamics for Food Technology | 20FT302 | Unit – V | Problem solved | 24-12-2022 | 24-12-2022 | No | Completed | No |
| SEM-3 | Rajesh S.P | Applied thermodynamics for Food Technology | 20FT302 | Unit – V | Problem solved-1 | 25-12-2022 | 25-12-2022 | No | Completed | No |
| SEM-3 | Rajesh S.P | Applied thermodynamics for Food Technology | 20FT302 | Unit – IV | Equilibrium criteria for homogeneous chemical reactions | 04-11-2022 | 04-11-2022 | No | Completed | No |
| SEM-3 | Rajesh S.P | Applied thermodynamics for Food Technology | 20FT302 | Unit – IV | Evaluation of equilibrium constant | 07-11-2022 | 07-11-2022 | No | Completed | No |
| SEM-3 | Rajesh S.P | Applied thermodynamics for Food Technology | 20FT302 | Unit – IV | Effect of temperature on equilibrium constant | 11-11-2022 | 11-11-2022 | No | Completed | No |
| SEM-3 | Rajesh S.P | Applied thermodynamics for Food Technology | 20FT302 | Unit – IV | Effect of pressure on equilibrium constant | 15-11-2022 | 17-11-2022 | yes | Completed | No |
| SEM-3 | Rajesh S.P | Applied thermodynamics for Food Technology | 20FT302 | Unit – IV | calculation of equilibrium conversion | 05-12-2022 | 05-12-2022 | No | Completed | No |
| SEM-3 | Rajesh S.P | Applied thermodynamics for Food Technology | 20FT302 | Unit – IV | yields for single reactions. | 21-11-2022 | 21-11-2022 | No | Completed | No |
| SEM-3 | Rajesh S.P | Applied thermodynamics for Food Technology | 20FT302 | Unit – IV | yields for multiple reactions. | 25-11-2022 | 25-11-2022 | No | Completed | No |
| SEM-3 | Rajesh S.P | Applied thermodynamics for Food Technology | 20FT302 | Unit – IV | Problem solving-1 | 29-11-2022 | 29-11-2022 | No | Completed | No |
| SEM-3 | Rajesh S.P | Applied thermodynamics for Food Technology | 20FT302 | Unit – IV | Problem solving-2 | 02-12-2022 | 02-12-2022 | No | Completed | No |
| SEM-3 | Rajesh S.P | Applied thermodynamics for Food Technology | 20FT302 | Unit – III | Introduction | 20-10-2022 | 24-10-2022 | Yes | Completed in altered | No |
| SEM-3 | Rajesh S.P | Applied thermodynamics for Food Technology | 20FT302 | Unit – III | Criteria for phase equilibria | 08-11-2022 | 08-11-2022 | No | Completed | No |
| SEM-3 | Rajesh S.P | Applied thermodynamics for Food Technology | 20FT302 | Unit – III | VLE calculations for binary | 07-10-2022 | 07-10-2022 | No | Completed | No |
| SEM-3 | Rajesh S.P | Applied thermodynamics for Food Technology | 20FT302 | Unit – III | VLE calculations for multi component systems | 14-10-2022 | 14-10-2022 | No | Completed | No |
| SEM-3 | Rajesh S.P | Applied thermodynamics for Food Technology | 20FT302 | Unit – III | liquid-liquid equilibria | 21-10-2022 | 21-10-2022 | No | Completed | No |
| SEM-3 | Rajesh S.P | Applied thermodynamics for Food Technology | 20FT302 | Unit – III | solid-solid equilibria | 27-10-2022 | 27-10-2022 | No | Completed | No |
| SEM-3 | Rajesh S.P | Applied thermodynamics for Food Technology | 20FT302 | Unit – III | Problem solving-1 | 28-10-2022 | 28-10-2022 | No | Completed | No |

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|-------|------------|--|---------|------------|---|------------|------------|-----|--|----|
| SEM-3 | Rajesh S.P | Applied thermodynamics for Food Technology | 20FT302 | Unit - III | Problem solving-2 | 31-10-2022 | 31-10-2022 | No | Completed | No |
| SEM-3 | Rajesh S.P | Applied thermodynamics for Food Technology | 20FT302 | Unit - III | Problem solving-3 | 01-11-2022 | 01-11-2022 | No | Completed | No |
| SEM-3 | Rajesh S.P | Applied thermodynamics for Food Technology | 20FT302 | Unit - II | Partial molar properties | 22-09-2022 | 27-09-2022 | Yes | conducted guest lecture so, completed in | No |
| SEM-3 | Rajesh S.P | Applied thermodynamics for Food Technology | 20FT302 | Unit - II | Concepts of chemical potential | 23-09-2022 | 23-09-2022 | No | Completed | No |
| SEM-3 | Rajesh S.P | Applied thermodynamics for Food Technology | 20FT302 | Unit - II | Fugacity | 26-09-2022 | 26-09-2022 | No | Completed | No |
| SEM-3 | Rajesh S.P | Applied thermodynamics for Food Technology | 20FT302 | Unit - II | Ideal and non-ideal solutions | 27-09-2022 | 27-09-2022 | No | Completed | No |
| SEM-3 | Rajesh S.P | Applied thermodynamics for Food Technology | 20FT302 | Unit - II | concepts and applications of excess properties of mixtures | 30-09-2022 | 30-09-2022 | No | Completed | No |
| SEM-3 | Rajesh S.P | Applied thermodynamics for Food Technology | 20FT302 | Unit - II | Activity coefficient | 10-10-2022 | 10-10-2022 | No | Completed | No |
| SEM-3 | Rajesh S.P | Applied thermodynamics for Food Technology | 20FT302 | Unit - II | composition models | 11-10-2022 | 11-10-2022 | No | Completed | No |
| SEM-3 | Rajesh S.P | Applied thermodynamics for Food Technology | 20FT302 | Unit - II | Gibbs Duhem equation. | 17-10-2022 | 17-10-2022 | No | Completed | No |
| SEM-3 | Rajesh S.P | Applied thermodynamics for Food Technology | 20FT302 | Unit - II | Problem solving | 20-10-2022 | 20-10-2022 | No | Completed | No |
| SEM-3 | Rajesh S.P | Applied thermodynamics for Food Technology | 20FT302 | Unit - I | First Law of thermodynamics | 01-09-2022 | 01-09-2022 | No | Completed | No |
| SEM-3 | Rajesh S.P | Applied thermodynamics for Food Technology | 20FT302 | Unit - I | Generalized balance equation | 02-09-2022 | 02-09-2022 | No | Completed | No |
| SEM-3 | Rajesh S.P | Applied thermodynamics for Food Technology | 20FT302 | Unit - I | Volumetric properties of fluids exhibiting non ideal behavior | 05-09-2022 | 05-09-2022 | No | Completed | No |
| SEM-3 | Rajesh S.P | Applied thermodynamics for Food Technology | 20FT302 | Unit - I | Residual properties | 06-09-2022 | 06-09-2022 | No | Completed | No |
| SEM-3 | Rajesh S.P | Applied thermodynamics for Food Technology | 20FT302 | Unit - I | Estimation of thermodynamic properties using equations of state | 12-09-2022 | 12-09-2022 | No | Completed | No |
| SEM-3 | Rajesh S.P | Applied thermodynamics for Food Technology | 20FT302 | Unit - I | Calculations involving actual property exchanges | 13-09-2022 | 13-09-2022 | No | Completed | No |
| SEM-3 | Rajesh S.P | Applied thermodynamics for Food Technology | 20FT302 | Unit - I | Maxwell's relations | 15-09-2022 | 15-09-2022 | No | Completed | No |
| SEM-3 | Rajesh S.P | Applied thermodynamics for Food Technology | 20FT302 | Unit - I | Applications Of Maxwell's relation | 16-09-2022 | 16-09-2022 | No | Completed | No |
| SEM-3 | Rajesh S.P | Applied thermodynamics for Food Technology | 20FT302 | Unit - I | Problem solving | 20-09-2022 | 20-09-2022 | No | Completed | No |

| Semester | Staff Name | Subject Name | Subject Code | Topic | SubTopics | Planned Date | Date of Completion | Deviation Status | Remarks | Attachments |
|----------|------------|--|--------------|---|---|--------------|--------------------|------------------|---|-------------|
| SEM-4 | Rajesh S.P | Food Refrigeration and Cold Chain Management | 20FT405 | Unit – V Cold Chain | introduction | 14-04-2023 | 14-04-2023 | No | Completed | No |
| SEM-4 | Rajesh S.P | Food Refrigeration and Cold Chain Management | 20FT405 | Unit – V Cold Chain | Components of cold chain | 17-04-2023 | 17-04-2023 | No | Completed | No |
| SEM-4 | Rajesh S.P | Food Refrigeration and Cold Chain Management | 20FT405 | Unit – V Cold Chain | Refrigerated distribution and transport systems, Cold chain in retail, Traceability- Application of | 19-04-2023 | 19-04-2023 | No | Completed | No |
| SEM-4 | Rajesh S.P | Food Refrigeration and Cold Chain Management | 20FT405 | Unit – V Cold Chain | Role of refrigeration in food production | 20-04-2023 | 20-04-2023 | No | Completed | No |
| SEM-4 | Rajesh S.P | Food Refrigeration and Cold Chain Management | 20FT405 | Unit – V Cold Chain | sandy manufacture | 21-04-2023 | 24-04-2023 | Yes | Completed, casual leave | No |
| SEM-4 | Rajesh S.P | Food Refrigeration and Cold Chain Management | 20FT405 | Unit – V Cold Chain | Beverage processing | 24-04-2023 | 24-04-2023 | No | Completed | No |
| SEM-4 | Rajesh S.P | Food Refrigeration and Cold Chain Management | 20FT405 | Unit – V Cold Chain | bakery products, meat products | 27-04-2023 | 27-04-2023 | No | Completed | No |
| SEM-4 | Rajesh S.P | Food Refrigeration and Cold Chain Management | 20FT405 | Unit – V Cold Chain | Poultry products, fishery products | 28-04-2023 | 28-04-2023 | No | Completed | No |
| SEM-4 | Rajesh S.P | Food Refrigeration and Cold Chain Management | 20FT405 | Unit – V Cold Chain | Fruit /vegetables and dairy products | 28-04-2023 | 28-04-2023 | No | Completed | No |
| SEM-4 | Rajesh S.P | Food Refrigeration and Cold Chain Management | 20FT405 | Unit – IV Low Temperature Storage Systems | Pre-cooling systems | 27-03-2023 | 27-03-2023 | No | Completed | No |
| SEM-4 | Rajesh S.P | Food Refrigeration and Cold Chain Management | 20FT405 | Unit – IV Low Temperature Storage Systems | Cold storage- construction | 29-03-2023 | 29-03-2023 | No | Completed | No |
| SEM-4 | Rajesh S.P | Food Refrigeration and Cold Chain Management | 20FT405 | Unit – IV Low Temperature Storage Systems | Insulation and operation | 30-03-2023 | 30-03-2023 | No | Completed | No |
| SEM-4 | Rajesh S.P | Food Refrigeration and Cold Chain Management | 20FT405 | Unit – IV Low Temperature Storage Systems | Design of cold storage unit | 05-04-2023 | 6/4/2023 | yes | conducted guest lecture so, Completed in altered hour | No |
| SEM-4 | Rajesh S.P | Food Refrigeration and Cold Chain Management | 20FT405 | Unit – IV Low Temperature Storage Systems | Calculation of refrigeration load in cold store | 06-04-2023 | 06-04-2023 | No | Completed | No |
| SEM-4 | Rajesh S.P | Food Refrigeration and Cold Chain Management | 20FT405 | Unit – IV Low Temperature Storage Systems | Prefabricated systems, walk-in-coolers | 31-03-2023 | 31-03-2023 | No | Completed | No |
| SEM-4 | Rajesh S.P | Food Refrigeration and Cold Chain Management | 20FT405 | Unit – IV Low Temperature Storage Systems | Frozen storage, Cryogenics | 10-04-2023 | 10-04-2023 | No | Completed | No |
| SEM-4 | Rajesh S.P | Food Refrigeration and Cold Chain Management | 20FT405 | Unit – IV Low Temperature Storage Systems | Linde and Claude system for liquefaction of air, freezing in air | 13-04-2023 | 13-04-2023 | No | Completed | No |
| SEM-4 | Rajesh S.P | Food Refrigeration and Cold Chain Management | 20FT405 | Unit – IV Low Temperature Storage Systems | Modified Planck's law for calculation of freezing time | 14-04-2023 | 14-04-2023 | No | Completed | No |
| SEM-4 | Rajesh S.P | Food Refrigeration and Cold Chain Management | 20FT405 | Unit – III Components of A Refrigeration System | Evaporator | 27-02-2023 | 27-02-2023 | No | Completed | Yes |
| SEM-4 | Rajesh S.P | Food Refrigeration and Cold Chain Management | 20FT405 | Unit – III Components of A Refrigeration System | Dry and flooded type evaporator | 02-03-2023 | 02-03-2023 | No | Completed | Yes |
| SEM-4 | Rajesh S.P | Food Refrigeration and Cold Chain Management | 20FT405 | Unit – III Components of A Refrigeration System | liquid cooling evaporator | 03-03-2023 | 03-03-2023 | No | Completed | Yes |
| SEM-4 | Rajesh S.P | Food Refrigeration and Cold Chain Management | 20FT405 | Unit – III Components of A Refrigeration System | Condenser | 09-03-2023 | 09-03-2023 | No | Completed | Yes |
| SEM-4 | Rajesh S.P | Food Refrigeration and Cold Chain Management | 20FT405 | Unit – III Components of A Refrigeration System | water cooled, air cooled and evaporative condenser | 10-03-2023 | 10-03-2023 | No | Completed | Yes |
| SEM-4 | Rajesh S.P | Food Refrigeration and Cold Chain Management | 20FT405 | Unit – III Components of A Refrigeration System | Compressor | 15-03-2023 | 15-03-2023 | No | Completed | Yes |

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|-------|------------|--|---------|--|--|------------|------------|-----|---|-----|
| SEM-4 | Rajesh S.P | Food Refrigeration and Cold Chain Management | 20FT405 | Unit - III Components of A Refrigeration System | Reciprocating type compressors | 17-03-2023 | 17-03-2023 | No | Completed | Yes |
| SEM-4 | Rajesh S.P | Food Refrigeration and Cold Chain Management | 20FT405 | Unit - III Components of A Refrigeration System | Expansion valve | 20-03-2023 | 20-03-2023 | No | Completed | Yes |
| SEM-4 | Rajesh S.P | Food Refrigeration and Cold Chain Management | 20FT405 | Unit - III Components of A Refrigeration System | Thermostatic expansion valve | 24-03-2023 | 24-03-2023 | No | Completed | Yes |
| SEM-4 | Rajesh S.P | Food Refrigeration and Cold Chain Management | 20FT405 | Unit - II Refrigeration Systems | Refrigeration cycle | 13-02-2023 | 13-02-2023 | No | Completed | Yes |
| SEM-4 | Rajesh S.P | Food Refrigeration and Cold Chain Management | 20FT405 | Unit - II Refrigeration Systems | Simple vapor compression cycle | 15-02-2023 | 15-02-2023 | No | Completed | Yes |
| SEM-4 | Rajesh S.P | Food Refrigeration and Cold Chain Management | 20FT405 | Unit - II Refrigeration Systems | Vapor absorption cycle | 16-02-2023 | 16-02-2023 | No | Completed | Yes |
| SEM-4 | Rajesh S.P | Food Refrigeration and Cold Chain Management | 20FT405 | Unit - II Refrigeration Systems | P-H and T-S diagrams | 17-02-2023 | 17-02-2023 | No | Completed | Yes |
| SEM-4 | Rajesh S.P | Food Refrigeration and Cold Chain Management | 20FT405 | Unit - II Refrigeration Systems | COP | 17-02-2023 | 17-02-2023 | No | Completed | Yes |
| SEM-4 | Rajesh S.P | Food Refrigeration and Cold Chain Management | 20FT405 | Unit - II Refrigeration Systems | Energy ratios and Power consumption of a refrigerating machine | 20-02-2023 | 20-02-2023 | No | Completed | Yes |
| SEM-4 | Rajesh S.P | Food Refrigeration and Cold Chain Management | 20FT405 | Unit - II Refrigeration Systems | Standard rating cycle and effect of operating conditions. | 22-02-2023 | 23-02-2023 | Yes | casual leave completed in altered class | Yes |
| SEM-4 | Rajesh S.P | Food Refrigeration and Cold Chain Management | 20FT405 | Unit - II Refrigeration Systems | Air refrigeration system - reversed Braydon cycle | 23-02-2023 | 23-02-2023 | No | Completed | Yes |
| SEM-4 | Rajesh S.P | Food Refrigeration and Cold Chain Management | 20FT405 | Unit - II Refrigeration Systems | Effect of super heating and sub cooling on vapor compression cycle, Temperature sensors. . | 24-02-2023 | 24-02-2023 | No | Completed | Yes |
| SEM-4 | Rajesh S.P | Food Refrigeration and Cold Chain Management | 20FT405 | Unit - I Introduction | Introduction to refrigeration | 20-01-2023 | 20-01-2023 | No | Completed | Yes |
| SEM-4 | Rajesh S.P | Food Refrigeration and Cold Chain Management | 20FT405 | Unit - I Introduction | Refrigeration capacity | 09-02-2023 | 09-02-2023 | No | Completed | Yes |
| SEM-4 | Rajesh S.P | Food Refrigeration and Cold Chain Management | 20FT405 | Unit - I Introduction | Review of Second law of thermodynamics | 10-02-2023 | 10-02-2023 | No | Completed | Yes |
| SEM-4 | Rajesh S.P | Food Refrigeration and Cold Chain Management | 20FT405 | Unit - I Introduction | Second law of thermodynamics interpretation | 27-01-2023 | 27-01-2023 | No | Completed | Yes |
| SEM-4 | Rajesh S.P | Food Refrigeration and Cold Chain Management | 20FT405 | Unit - I Introduction | Production of low temperatures | 10-02-2023 | 10-02-2023 | No | Completed | Yes |
| SEM-4 | Rajesh S.P | Food Refrigeration and Cold Chain Management | 20FT405 | Unit - I Introduction | Refrigerants - classification | 01-02-2023 | 01-02-2023 | No | Completed | Yes |
| SEM-4 | Rajesh S.P | Food Refrigeration and Cold Chain Management | 20FT405 | Unit - I Introduction | Thermodynamic properties | 02-02-2023 | 02-02-2023 | No | Completed | Yes |
| SEM-4 | Rajesh S.P | Food Refrigeration and Cold Chain Management | 20FT405 | Unit - I Introduction | Ozone depletion potential | 03-02-2023 | 03-02-2023 | No | Completed | Yes |
| SEM-4 | Rajesh S.P | Food Refrigeration and Cold Chain Management | 20FT405 | Unit - I Introduction | Reversed Carnot cycle | 08-02-2023 | 08-02-2023 | No | Completed | Yes |
| SEM-4 | Rajesh S.P | Food Refrigeration and Cold Chain Management | 20FT405 | Unit - I Introduction | Limitations of reversed Carnot systems. | 06-02-2023 | 06-02-2023 | No | Completed | Yes |

| Semester | Staff Name | Subject Name | Subject Code | Topic | SubTopics | Planned Date | Date of Completion | Deviation Status | Remarks |
|----------|------------|-------------------------------------|--------------|---|---|--------------|--------------------|------------------|---|
| SEM-6 | Raja M | Baking and Confectionary Technology | 20FT601 | Unit-5 Machineries and quality control of bakery and confectionery products | Machineries required for bakery and confectionery | 13-03-2023 | 13-03-2023 | No | completed |
| SEM-6 | Raja M | Baking and Confectionary Technology | 20FT601 | Unit-5 Machineries and quality control of bakery and confectionery products | Packaging requirements | 15-03-2023 | 15-03-2023 | No | completed |
| SEM-6 | Raja M | Baking and Confectionary Technology | 20FT601 | Unit-5 Machineries and quality control of bakery and confectionery products | Standards, regulations | 20-03-2023 | 20-03-2023 | No | Completed |
| SEM-6 | Raja M | Baking and Confectionary Technology | 20FT601 | Unit-5 Machineries and quality control of bakery and confectionery products | quality control for bakery and confectionery products | 06-04-2023 | 06-04-2023 | No | Completed |
| SEM-6 | Raja M | Baking and Confectionary Technology | 20FT601 | Unit-5 Machineries and quality control of bakery and confectionery products | Floor plan lay out for a small scale bakery | 06-04-2023 | 06-04-2023 | No | Completed |
| SEM-6 | Raja M | Baking and Confectionary Technology | 20FT601 | Unit-5 Machineries and quality control of bakery and confectionery products | confectionery unit | 13-04-2023 | 13-04-2023 | No | completed |
| SEM-6 | Raja M | Baking and Confectionary Technology | 20FT601 | Unit-5 Machineries and quality control of bakery and confectionery products | Cost economic of the bakery and confectionery products | 10-04-2023 | 10-04-2023 | No | completed |
| SEM-6 | Raja M | Baking and Confectionary Technology | 20FT601 | Unit-4 Processing of chocolate and sugar confectionery | Importance of sugar confectionery | 21-03-2023 | 21-04-2023 | No | Completed |
| SEM-6 | Raja M | Baking and Confectionary Technology | 20FT601 | Unit-4 Processing of chocolate and sugar confectionery | General technical aspects of industrial sugar confectionery manufacture | 23-03-2023 | 23/03/2023 | No | Completed |
| SEM-6 | Raja M | Baking and Confectionary Technology | 20FT601 | Unit-4 Processing of chocolate and sugar confectionery | compositional effects | 24-03-2023 | 24-03-2023 | No | Completed |
| SEM-6 | Raja M | Baking and Confectionary Technology | 20FT601 | Unit-4 Processing of chocolate and sugar confectionery | Sugar cookery - stages and factors affecting sugar cookery | 27-03-2023 | 27-03-2023 | No | Completed |
| SEM-6 | Raja M | Baking and Confectionary Technology | 20FT601 | Unit-4 Processing of chocolate and sugar confectionery | Fondant and fudge - characteristics | 28-03-2023 | 28-03-2023 | No | Completed |
| SEM-6 | Raja M | Baking and Confectionary Technology | 20FT601 | Unit-4 Processing of chocolate and sugar confectionery | Soft candy - principle, methods and uses | 29-03-2023 | 29-03-2023 | No | Completed |
| SEM-6 | Raja M | Baking and Confectionary Technology | 20FT601 | Unit-4 Processing of chocolate and sugar confectionery | Hard candy - principle, methods and uses. Caramel and its applications in food industry | 30-03-2023 | 30-03-2023 | No | Completed |
| SEM-6 | Raja M | Baking and Confectionary Technology | 20FT601 | Unit-4 Processing of chocolate and sugar confectionery | Decoration of confectionery goods | 31-03-2023 | 06-04-2023 | Yes | Completed ,casual leave |
| SEM-6 | Raja M | Baking and Confectionary Technology | 20FT601 | Unit-4 Processing of chocolate and sugar confectionery | Commercial manufacture of cocoa and sugar confectionery products | 03-04-2023 | 3/4/2023 | No | Completed |
| SEM-6 | Raja M | Baking and Confectionary Technology | 20FT601 | Unit-4 Processing of chocolate and sugar confectionery | Aerated confectionery- Methods of aeration- Manufacturing process | 04-04-2023 | 4/4/2023 | No | Completed |
| SEM-6 | Raja M | Baking and Confectionary Technology | 20FT601 | Unit-4 Processing of chocolate and sugar confectionery | Methods of manufacture—Types—Center—filled, lollipops, coextruded products | 05-04-2023 | 5/4/2023 | No | Completed |
| SEM-6 | Raja M | Baking and Confectionary Technology | 20FT601 | Unit-4 Processing of chocolate and sugar confectionery | Manufacture of gums and jellies—Quality aspects, Spoilage of confectionery products | 05-04-2023 | 5/4/2023 | No | Completed |
| SEM-6 | Raja M | Baking and Confectionary Technology | 20FT601 | Unit-3 Confectionery | Confectionery - introduction - development | 23-02-2023 | 23-02-2023 | No | completed |
| SEM-6 | Raja M | Baking and Confectionary Technology | 20FT601 | Unit-3 Confectionery | ingredients used in confectionery - sugars - types and role | 23-02-2023 | 23-02-2023 | No | Completed in After hour for Kavya Madam |
| SEM-6 | Raja M | Baking and Confectionary Technology | 20FT601 | Unit-3 Confectionery | thickening, gelling agents | 24-02-2023 | 24-02-2023 | No | completed |
| SEM-6 | Raja M | Baking and Confectionary Technology | 20FT601 | Unit-3 Confectionery | binding agents and its application in confectionery | 24-02-2023 | 24-02-2023 | No | completed |
| SEM-6 | Raja M | Baking and Confectionary Technology | 20FT601 | Unit-3 Confectionery | role of chemical additives in confectionery | 27-02-2023 | 27-02-2023 | No | completed |

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|-------|--------|-------------------------------------|---------|--|---|------------|------------|-----|-----------|
| SEM-6 | Raja M | Baking and Confectionary Technology | 20FT601 | Unit-3 Confectionery | Cocoa products and its uses in confectionery | 27-02-2023 | 27-02-2023 | No | completed |
| SEM-6 | Raja M | Baking and Confectionary Technology | 20FT601 | Unit-3 Confectionery | Chemistry of Hydrocolloids | 28-02-2023 | 28-02-2023 | No | completed |
| SEM-6 | Raja M | Baking and Confectionary Technology | 20FT601 | Unit-3 Confectionery | Hydrocolloid pretreatment Processes | 01-03-2023 | 01-03-2023 | No | completed |
| SEM-6 | Raja M | Baking and Confectionary Technology | 20FT601 | Unit-3 Confectionery | product quality parameters | 02-03-2023 | 02-03-2023 | No | completed |
| SEM-6 | Raja M | Baking and Confectionary Technology | 20FT601 | Unit-3 Confectionery | faults and corrective measures | 03-03-2023 | 03-03-2023 | No | completed |
| SEM-6 | Raja M | Baking and Confectionary Technology | 20FT601 | Unit-2 Processing of Bakery products | Biscuits and cookies - role of ingredients - various types of biscuits - basic procedure in | 20-01-2023 | 20-01-2023 | No | completed |
| SEM-6 | Raja M | Baking and Confectionary Technology | 20FT601 | Unit-2 Processing of Bakery products | Sponge goods - role of ingredients - types of cakes - methods of preparation | 02-02-2023 | 23-01-2023 | No | completed |
| SEM-6 | Raja M | Baking and Confectionary Technology | 20FT601 | Unit-2 Processing of Bakery products | fancy cakes and techniques - quality - cake faults and remedies | 06-02-2023 | 06-02-2023 | No | completed |
| SEM-6 | Raja M | Baking and Confectionary Technology | 20FT601 | Unit-2 Processing of Bakery products | Bakery decorations - classification - basic preparation techniques - tools and equipment | 08-02-2023 | 08-02-2023 | No | completed |
| SEM-6 | Raja M | Baking and Confectionary Technology | 20FT601 | Unit-2 Processing of Bakery products | Production process for Wafers - type of flour | 10-02-2023 | 10-02-2023 | No | completed |
| SEM-6 | Raja M | Baking and Confectionary Technology | 20FT601 | Unit-2 Processing of Bakery products | raising agents and maturing | 22-02-2023 | 22-02-2023 | No | completed |
| SEM-6 | Raja M | Baking and Confectionary Technology | 20FT601 | Unit-2 Processing of Bakery products | Pastry - basic formulation - different types - flaky, puff and danish pastry | 20-02-2023 | 13-02-2023 | No | completed |
| SEM-6 | Raja M | Baking and Confectionary Technology | 20FT601 | Unit-2 Processing of Bakery products | Pie - types and methods. Commercial manufacture of bakery items | 21-02-2023 | 22-02-2023 | Yes | completed |
| SEM-6 | Raja M | Baking and Confectionary Technology | 20FT601 | Unit-1 Introduction to baking and its products | Bakery - introduction | 02-01-2023 | 02-01-2023 | No | completed |
| SEM-6 | Raja M | Baking and Confectionary Technology | 20FT601 | Unit-1 Introduction to baking and its products | baking principles - classification - role of ingredients in bakery products - chemistry and | 03-01-2023 | 03-01-2023 | No | completed |
| SEM-6 | Raja M | Baking and Confectionary Technology | 20FT601 | Unit-1 Introduction to baking and its products | Dough rheology - Farinograph, Amylograph | 03-01-2023 | 03-01-2023 | No | completed |
| SEM-6 | Raja M | Baking and Confectionary Technology | 20FT601 | Unit-1 Introduction to baking and its products | Alveograph and Extensigraph - equipments used for quality evaluation | 05-01-2023 | 05-01-2023 | No | completed |
| SEM-6 | Raja M | Baking and Confectionary Technology | 20FT601 | Unit-1 Introduction to baking and its products | Bread - ingredients - additives and improvers | 06-01-2023 | 06-01-2023 | No | completed |
| SEM-6 | Raja M | Baking and Confectionary Technology | 20FT601 | Unit-1 Introduction to baking and its products | different types of bread | 09-01-2023 | 09-01-2023 | No | completed |
| SEM-6 | Raja M | Baking and Confectionary Technology | 20FT601 | Unit-1 Introduction to baking and its products | methods of bread preparation | 10-01-2023 | 10-01-2023 | No | completed |
| SEM-6 | Raja M | Baking and Confectionary Technology | 20FT601 | Unit-1 Introduction to baking and its products | bread spoilage and remedies - quality aspects of bread and standards | 18-01-2023 | 11-01-2023 | No | completed |