

## **CIRCULAR**

### **In-house training and Industrial training**

Due to the present Covid-19 situation, maximum number of students are at their respective home places. As per course requirement, the students must complete their respective In-House training, Industrial training and Project work, which is the mandatory course requirement in order to get Diploma, Degree and M. Tech. For this, the department has planned certain topics in the areas of Food Science, Technology, Engineering and topics related to present Covid-19 scenario. The students have to write report in the prescribed format. The report in the document and pdf format has to be submitted to their respective guides in a time bound manner as per notified institute academic calendar available on institute website. The list of the respective guides is also attached herewith.

#### ***Important Note:***

It is hereby mentioned that the topics listed in subsequent pages prescribed for all the respective level of classes. Despite of this, the student may also select any other topic of his/her choice with the consultation of his/her guide/counselor. The guide of the student will inform the about the new topic to the coordinator, Training and Placement, Department of Food Engineering and Technology. Thereafter the newly selected topic by the students, if any will be notified by the Head of the Department in the separate order.

The topic at Sr. No. 2 is mandatory in the Inhouse or industrial report. The student can select any one topic from Sr. No. 1 under various sub-headings. Finally, a student must submit the project report comprising of two topics i.e. any one topic from subheadings of Sr. No. 1 and Sr. No. 2, which is mandatory.

<b>General Guidelines for Writing the Report</b>	
<b>Front page</b>	Project Name, Course Code, Course Title, Student Name, Registration No., Institute Logo, Department Name, Institute Name and Address
<b>Second Page</b>	Certificate
<b>Third Page</b>	Acknowledgement, Table of Contents, Chapters of Report as suggested above, Each chapter to start with new page
<b>In the End</b>	References and Appendix (if Required).
<b>Format</b>	Font 12 Point, Times New Roman, 1.5 line spacing, Hard copy submission printed on both the sides, Main heading 14 Bold, Sub heading 12 Bold.

Project Report in lieu of In-House Training of ICD First Year	
Batch	ICD-CFP-DFT-2K19
Semester	III A (ICD)
Subject Code	TP-201
Subject Title	Two Weeks Practical Training during summer vacations

**Important Note:** The topic at Sr. No. 2 is mandatory in the project report. The student can select any one topic from Sr. No. 1 under various sub-headings. So finally, a student must submit the project report with two topics i.e. any one topic from subheadings of Sr. No. 1 and Sr. No. 2, which is mandatory.

Sr. No.	Topics	Chapters of Project Report
1 A	Draw the diagrams of various types of glassware used in laboratories of Food Engineering and Technology Department. What are the experiments in which that selected glassware can be used?	1. Introduction 2. Materials and Methods/ Methodology 3. Theoretical Considerations (if working on certain calculations, design etc.) 4. Summary and Conclusion 5. References
1 B	List the name of equipments and explain the equipments used in carrying out experiments in Quality Control Laboratory of Food Engineering and Technology Department? Write the operating instructions of equipments with labelled diagrams? What are the experiments in which they can be used?	
1 C	How the sanitation and cleanliness can be maintained while working in various laboratories of Food Engineering and Technology Department? What are various measures which can be taken to ensure cleanliness inside the laboratories? Write precautions to be taken while working inside the laboratories?	
2	Give your suggestions and ideas in maintaining physical distance in a triple seated hostel rooms. Identify touch points in rooms, corridor, mess, common places like TV room, reading room, sports room, main gate of Hostel etc. Suggest methods to minimize the touch in all these places and preventive measures, which could be taken to prevent the spread of infection. Recommend the means to sanitize these touch points on daily basis.	

**Project Report in lieu of In-House Training of Degree First Year**

Batch	GFT-2K19
Semester	II B
Subject Code	TPFT-421
Subject Title	Practical Training During Summer Vacations (In-house) 02 weeks

**Important Note:** The topic at Sr. No. 2 is mandatory in the project report. The student can select any one topic from Sr. No. 1 under various sub-headings. So finally, a student has to submit the project report with two topics i.e. any one topic from subheadings of Sr. No. 1 and Sr. No. 2, which is mandatory.

Sr. No.	Topics	Chapters of Project Report
1 A	How the sanitizers can be made in the departmental laboratory for effective sanitization of hands? Prepare a detailed report about the possible sources of contamination in our day to day life and what are various ways to reduce the contamination in our daily life?	<ol style="list-style-type: none"> <li>1. Introduction</li> <li>2. Review of Literature</li> <li>3. Materials and Methods/ Methodology</li> <li>4. Theoretical Considerations (if working on certain calculations, design etc.)</li> <li>5. Expected Outcome</li> <li>6. Summary and Conclusion</li> <li>7. References</li> </ol>
1 B	How virus differs from bacteria and fungus? Explain the morphological and other characteristics of virus? Why it is difficult to find the treatment of viral diseases?	
1 C	What are the difficulties the scientists and research workers are facing while preparing the vaccine and treatments of COVID 19? What is your approach towards finding possible treatments of COVID 19?	
1 D	List the name of equipments and explain all the equipments, which are used in carrying out experimental work in both Unit Operation Lab and Food Engineering Lab of Food Engineering and Technology Department? Write the operating instructions of all the equipments with diagrams and necessary precautions to be taken while handling these equipments?	
2	Give your suggestions and ideas in maintaining physical distance in a triple seated hostel rooms. Identify touch points in room, corridor, mess, common places like TV room, reading room, sports room, main gate of hostel etc. Suggest methods to minimize the touch in all these places and preventive measures, which could be taken to prevent the spread of infection. Recommend the means to sanitize these touch points on daily basis.	

Project Report in lieu of Industrial Training of Diploma Second Year	
Batch	ICD-CFP-DFT-2K18
Semester	V A (ICD)
Subject Code	TP-301
Subject Title	Four Weeks Industrial Training during summer vacations

**Imp Note:** The topic at Sr. No. 2 is mandatory in the project report. The student can select any one topic from Sr. No. 1 under various sub-headings. So finally, a student must submit the project report with two topics i.e. any one topic from subheadings of Sr. No. 1 and Sr. No. 2, which is mandatory.

Sr. No.	Topics	Chapters of Project Report
1 A	How you will set up Quality Control and Food Analytical Laboratory for <b>Tomato Processing Plant</b> making tomato ketchup and tomato puree? Prepare a detailed report?	1. Introduction 2. Review of Literature 3. Materials and Methods/ Methodology 4. Theoretical Considerations (if working on certain calculations, design etc.) 5. Summary and Conclusion 6. References
1 B	How you can set up a <b>Milk Processing Plant</b> facility for the production of i) Liquid milk ii) Flavoured milk iii) Butter iv) Paneer v) Ghee vi) Skim milk powder The daily capacity of incoming raw milk is one lac litres. Draw the plant layout and design the milk processing plant accordingly along with economic considerations. Prepare a detailed report?	
1 C	List the name of equipments and explain the all the equipments, which can be used in carrying out work in <b>Pilot Plant</b> of Food Engineering and Technology Department? Write the operating instructions of all the equipments? How Pilot Plant can be used for processed food production facilities, which can cater to the needs of local residents of SLIET, Longowal campus?	
2	Give your suggestions and ideas in maintaining physical distance in a triple seated hostel rooms. Identify touch points in room, corridor, mess, common places like TV room, reading room, sports room, main gate of hostel etc. Suggest methods to minimize the touch in all these places and preventive measures, which could be taken to prevent the spread of infection. Recommend the means to sanitize these touch points on daily basis.	

Project Report in lieu of Industrial Training of Degree Second Year	
Batch	GFT-2K18
Semester	IV B
Subject Code	TPFT-521
Subject Title	Industrial Training 02 weeks

**Imp Note:** The topic at Sr. No. 2 is mandatory in the project report. The student can select any one topic from Sr. No. 1 under various sub-headings. So finally, a student has to submit the project report with two topics i.e. any one topic from subheadings of Sr. No. 1 and Sr. No. 2, which is mandatory.

Sr. No.	Topics	Chapters of Project Report
1 A	How you will set up <b>Quality Control and Food Analytical Laboratory</b> for <b>Vegetable Processing Plant</b> making ginger paste and garlic paste? Prepare a detailed report?	<ol style="list-style-type: none"> <li>1. Introduction</li> <li>2. Review of Literature</li> <li>3. Materials and Methods/ Methodology</li> <li>4. Theoretical Considerations (if working on certain calculations, design etc.)</li> <li>5. Summary and Conclusion</li> <li>6. References</li> </ol>
1 B	How you will set up a <b>Bakery Plant</b> facility for the production of <ol style="list-style-type: none"> <li>i) Biscuits</li> <li>ii) Rusks</li> <li>iii) Bread</li> <li>iv) Buns</li> </ol> Draw the plant layout and design the <b>Bakery Plant</b> accordingly with economic considerations. Prepare a detailed techno-economic feasibility report?	
1 C	Discuss any one <b>agro based business idea for start-up</b> , which you think will be highly profitable when implemented. Prepare a detailed techno-economic feasibility project report on it.	
1 D	List the name of equipments and explain the all the equipments, which can be used in carrying out experimental work in <b>Packaging and Storage Laboratory</b> of Food Engineering and Technology Department? Write the operating instructions of all the equipments along with diagram?	
2	Give your suggestions and ideas in maintaining physical distance in the <b>Lecture rooms and Departmental laboratories</b> . Identify touch points in Lecture rooms, corridors, railings of stairs, common places like water coolers, washrooms etc. Suggest methods to minimize the touch in all these places and preventive measures, which could be taken to prevent the spread of infection. Recommend the means to sanitize these touch points on daily basis after the end of classes.	

Project Report in lieu of Industrial Training of Degree Third Year	
Batch	GFT-2K17
Semester	VI B
Subject Code	TP-701
Subject Title	Industrial Training during summer vacations (6 weeks)

**Important Note:** The topic at Sr. No. 2 is mandatory in the project report. The student can select any one topic from Sr. No. 1 under various sub-headings. So finally, a student must submit the project report with two topics i.e. any one topic from subheadings of Sr. No. 1 and Sr. No. 2, which is mandatory.

Sr. No.	Topics	Chapters of Project Report
1 A	How you will set up Quality Control and Food Analytical Laboratory particularly for <b>Microbiological Tests in a Milk Processing Plant</b> ? How one can minimize the risks of pathogens like bacteria and particularly virus during handling and processing operations? Prepare a detailed report.	1. Introduction 2. Review of Literature 3. Materials and Methods/ Methodology 4. Theoretical Considerations (This chapter only if working on certain calculations, design etc.) 5. Summary and Conclusion 6. References
1 B	How you will set up a <b>Potato Chips making Plant</b> facility. Draw the plant layout and design the plant accordingly. Prepare a detailed techno-economic feasibility report.	
1 C	Which according to you is the most profitable food processing project in your region? Prepare a detailed techno-economic feasibility report of the project.	
1 D	Engineering aspects of food processing covered with the unit operations involved in any kind of selected industrial applications	
2	Give your suggestions and ideas in maintaining physical distance in the <b>Lecture rooms and Departmental laboratories</b> . Identify touch points in Lecture rooms, corridors, railings of stairs, common places like water coolers, washrooms etc. Suggest methods to minimize the touch in all these places and preventive measures, which could be taken to prevent the spread of infection. Recommend the means to sanitize these touch points on daily basis after the end of classes.	