

Effective from Session: 2022	2-23						
Course Code	AE441	Title of the Course	10- weeks Industrial Attachment /Internship (Student READY)	L	Т	Р	С
Year	IV	Semester	VII	-	-	10	10
Course Objectives	 To ex To fa their a To m proble To m depar Expose 	pose the students miliarize the stud- applications along ake the students u ems and practices ake the students u tments of an organ sure to various as	to industrial environment. ents with various Materials, Machines, Proc with relevant aspects of shop management. inderstand the psychology of the workers an followed in industries. inderstand the scope, functions and job responization. pects of entrepreneurship during the program	esses d app onsib	, Pro proacl ility i eriod	ducts n towa n vari	and ards ious

	Course Outcomes
CO1	Students will have the knowledge of working environment in the different departments in the industry
CO2	Students will be able to know various Materials, Machines, Processes, Products and their applications along with relevant aspects of shop management.
CO3	Students will have the ability to understand the psychology of the workers and approach towards problems and practices followed in industries.
CO4	Students will be able to know scope, functions and job responsibility in various departments of an organization.
CO5	Students will be able to know various aspects of entrepreneurship.

								Co	ırse Art	iculation	Matrix:	(Mapping	g of COs	with POs	and PSC)s)					
PO- PSO CO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PO13	PO14	PSO1	PSO2	PSO3	PSO4	PSO5	PSO6	PSO 7
CO1	2	1	1	2	2	1	1	2	2	2	2	1	2	2	2	1	2	1	3	2	1
CO2	3	3	3	2	1	1	2	2	2	1	1	3	1	2	2	1	3	2	2	1	2
CO3	2	1	2	2	1	2	2	3	1	2	1	3	2	3	2	2	1	2	1	3	2
CO4	1	2	2	3	1	2	2	3	1	2	1	2	1	3	3	3	2	3	2	2	3
CO5	2	1	1	2	2	1	1	2	2	3	2	2	1	2	1	2	3	1	1	2	1



Effective from Session: 2022	2-23						
Course Code	AE442	Title of the Course	10- weeks Experiential Learning On campus (Student READY)	L	Т	Р	С
Year	IV	Semester	VII	-	-	10	10
Course Objectives	 To tra To m farm To m soil le To m integr practi To pr 	in the students for ake the students mechanization. ake the students us ass agriculture pra- ake the students us ation of integrate- ces.	r self-employment and entrepreneurship deve understand farm machinery technologies av inderstand value addition technologies availa ctices. inderstand value addition technologies availa d farming, food safety, agriculture market an al skills and knowledge through hands on exp	elopn vailal able 1 able 1 nd go erier	nent. ole to locally locally bod ag	pron y thro y thro gricul	iote ugh ugh ture

	Course Outcomes
CO1	Students will have the ability to develop the self-employment and entrepreneurship.
CO2	Students will be able to know various farm machinery and their management.
CO3	Students can have the ability to understand the soil less agriculture practices.
CO4	Students will be able to know value addition technologies as food safety, agriculture market and good agriculture
	practices.
CO5	Students will have professional skills and knowledge through hands on experience.

			Course Articulation Matrix: (Mapping of COs with POs and PSOs)																		
PO- PSO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PO13	PO14	PSO1	PSO2	PSO3	PSO4	PSO5	PSO6	PSO 7
tu																					
CO1	2	3	2	1	2	1	1	2	1	1	1	2	1	2	2	1	1	2	2	2	2
CO2	3	3	3	2	1	1	2	2	2	1	1	3	1	2	3	3	1	3	2	2	3
CO3	2	3	2	1	2	1	1	2	1	1	1	3	1	1	2	2	2	1	2	3	1
CO4	2	3	3	2	1	1	1	2	2	1	1	3	1	2	3	2	2	2	2	2	2
CO5	2	1	2	1	2	1	1	2	1	3	2	2	1	2	1	2	3	3	2	2	3



Effective from Session: 2022	2-23						
Course Code	AE443	Title of the Course	Skill Development Training-II (Student READY)	L	Т	Р	С
Year	IV	Semester	VII	-	-	5	5
Course Objectives	 To pr of agr To de To en To ma To bu 	ovide students the icultural engineer velop technical sk hance ability to in ake the students un ild the strength, te	e opportunity to test their interest in a partic ing. tills in the application of theory to practical tr nprove students creativity, skills and sharing nderstand skills of report writing of training. eam work and self-confidence in students card	ular ainir ideas eer.	specia Ig.	alizat	ion

	Course Outcomes
CO1	Students will have the ability to choose the specialization of their interest.
CO2	Students will be able to know the technical skills.
CO3	Students will be creative and able to share their ideas.
CO4	Students will be able to write a report on skill development training.
CO5	Students will be able to work in a team with confidence.

			Course Articulation Matrix: (Mapping of COs with POs and PSOs)																		
PO- PSO CO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PO13	PO14	PSO1	PSO2	PSO3	PSO4	PSO5	PSO6	PSO 7
CO1	1	2	2	1	2	1	1	2	1	1	1	2	1	1	1	2	1	2	1	2	2
CO2	2	2	3	2	1	1	2	1	2	1	1	3	1	2	3	1	2	3	2	2	3
CO3	1	3	2	1	2	2	1	2	1	1	1	3	1	1	2	1	2	1	2	3	1
CO4	2	2	3	2	1	1	1	2	2	1	1	3	1	2	3	2	2	2	1	2	2
CO5	2	1	2	1	2	2	1	2	2	2	2	2	1	1	1	2	3	3	2	2	3



Effective from Session: 2022	2-23						
Course Code	AE444	Title of the Course	Educational Tour (Registration only)	L	Т	Р	С
Year	IV	Semester	VII	-	-	2	2
Course Objectives	 To en and ki To pi differ To en To de to inte To ab 	able students to ac nowledge centers rovide knowledge ent institution and hance ability of le velop the commu- eract with the Scie ility to build the s	equire knowledge about different industries, not agricultural engineering concerns. e about organizational structure and mode industries. arning by seeing. nication skills, confidence and competence and notice staff of organization. trength, work in a group.	resea e of .mon	oper g the	ation stude	of nts

	Course Outcomes
CO1	Students will have knowledge about different industries, research institution and knowledge centers of agricultural
	engineering concerns.
CO2	Students will be able to know about organizational structure and mode of operation of different institution and
	industries.
CO3	Students will be able to learn after seeing.
CO4	Students will have improved communication skills and good confidence.
CO5	Students will be able to build the strength and working in a group.

			Course Articulation Matrix: (Mapping of COs with POs and PSOs)																		
PO- PSO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PO13	PO14	PSO1	PSO2	PSO3	PSO4	PSO5	PSO6	PSO 7
CO																					
CO1	1	1	2	1	2	1	1	2	1	1	1	3	1	1	2	1	3	3	1	3	1
CO2	2	2	3	2	1	1	2	1	2	1	1	3	1	2	1	3	1	1	2	1	1
CO3	1	3	2	1	2	2	1	2	1	1	1	3	1	1	2	3	1	2	1	2	2
CO4	1	1	3	2	1	1	1	2	2	1	1	3	1	2	1	1	1	3	1	3	1
CO5	2	1	2	1	2	2	1	2	1	2	1	2	1	1	2	2	1	1	2	1	2



Effective from Session: 2021	Effective from Session: 2021-22													
Course Code	AE458	Title of the Course	Mechanics of Tillage and Traction	L	Т	Р	С							
Year	IV	Semester	VIII	2		1	3							
Course Objectives	1. To 2. To 3. To 4. To 5. To	understand the Importar get knowledge about de learn about the soil dyna know about the test rela understand about the co	nce of mechanics of tillage tools. sign of tillage tools. amics and traction prediction equation. ted to tillage and traction ncept and application of GIS in soil dynamics.											

	Course Outcomes
CO1	To Study of the Importance of mechanics of tillage tools.
CO2	Understand about the concept design of tillage tools.
CO3	Study about the soil dynamics and traction prediction equation.
CO4	Understand about the test related to tillage and traction
CO5	Understand about the concept and application of GIS in soil dynamics.

Unit No.	Title of the Unit	Content of Unit	Contact Hrs.	Mapped CO							
1	Unit I	Introduction to mechanics of tillage tools, engineering properties of soil, principles and concepts, stress strain relationship, design of tillage tools principles of soil cutting	6	1							
2	Unit II	Design equation, force analysis, application of dimensional analysis in soil dynamics and traction prediction equation. Introduction to traction and mechanics, off road traction and mobility.	6	2 & 3							
3	5	4 & 5									
Practi	Practical										
Measur puddlin wet soi tractor conditi	rement of static as ng and floatation, d il conditions and lo loading including p ons, and soil compa	nd dynamic soil parameters related to tillage, soil parameters related to raft for passive rotary and oscillating tools, slip and sinkage under dry and ad and fuel consumption for different farm operations; Weight transfer and placement and traction aids; Studies on tyres, tracks and treads under different action and number of operations.	32	1, 2, 3 4 & 5							
Referen	ce Books:										
Vander	nberg and Gill. Tilla	age and Traction.									
Liljeda	hl JB and others. The	ractor and Power Units.									
Daniel	Hill. Fundamentals	of Soil Physics.									
Terzag	Terzaghi K & Peck Ralph B. Soil Mechanics in Engineering Practices.										
e-Lear	e-Learning Source:										
"https:/	"https://ecourses.icar.gov.in/"										

										Cou	ırse Artic	ulation M	latrix: (M	(apping of	f COs with	h POs and	l PSOs)				
PO- PSO CO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PO13	PO14	PSO1	PSO2	PSO3	PSO4	PSO5	PSO6	PSO7
CO1	3	3	3	1	2	1	1	3	1	1	3	2	1	3	2	2	3	3	2	3	2
CO2	3	2	3	2	1	1	1	3	1	1	2	3	2	2	3	2	3	3	3	2	3
CO3	3	3	2	1	1	2	1	3	1	1	3	3	1	3	3	2	3	2	3	2	3
CO4	2	3	3	1	2	1	1	3	2	2	2	3	1	3	3	2	3	2	3	1	2
CO5	3	3	3	2	3	2	3	3	2	2	3	1	3	2	2	2	2	3	2	3	2



Effective from Session: 2021-22													
Course Code	AE464	Title of the Course	Food Quality and Control	L	Т	Р	С						
Year	IV	Semester	VIII	2		1	3						
Course Objectives	 To understar To get know To learn abo To know abo To understar Commission), T 	d the basic concepts of foc ledge about sampling, sam- ut the Instrumental method ut the hazards and HACCI id about the food grades an fraceability and Quality As	d science and importance. pling techniques, procedures, statistical quality control and sensory for testing quality of food adulteration and food safety. P, sanitation in food industry (SSOP), Food Laws and Regulations is d standards BIS, AGMARK, PFA, FPO, ISO 9000, 22000 Series. surance system in a process plant. Bio safety and Bioterrorism	evaluat n India CAC ((tion met , and FS Codex A	hods. SAI. limantar	ious						

	Course Outcomes
CO1	To Study of the basic concepts of food science and importance
CO2	Understand about the sampling, sampling techniques, procedures, statistical quality control and sensory evaluation methods.
CO3	Study about the Instrumental method for testing quality of food adulteration and food safety
CO4	Understand about the hazards and HACCP, sanitation in food industry (SSOP), Food Laws and Regulations in India, and FSSAI
CO5	Understand about the concept of food grades and standards BIS, AGMARK, PFA, FPO, ISO 9000, 22000 Series. CAC (Codex Alimantarious
	Commission), Traceability and Quality Assurance system in a process plant, Bio safety and Bioterrorism.

Unit No.	Title of the Unit	Content of Unit	Contact Hrs.	Mapped CO						
1	Unit I	Basics of Food Science and Food Analysis, Concept, objectives and need of food quality. Measurement of colour, flavour, consistency, viscosity, texture and their relationship with food quality and composition.	7	1						
2	Unit II	Sampling; purpose, sampling techniques, sampling procedures for liquid, powdered and granular materials, Quality control, Quality control tools, Statistical quality control, Sensory evaluation methods, panel selection methods,	7	2						
3	Unit III	Interpretation of sensory results. Instrumental method for testing quality. Food adulteration and food safety. TQM and TQC, consumer preferences and acceptance, Food Safety Management Systems GAP, GHP, GMP, Hazards and HACCP (Hazard analysis and critical control point), Sanitation in food industry (SSOP),	8	3 & 4						
4	Unit IV	Food Laws and Regulations in India, FSSAI, Food grades and standards BIS, AGMARK, PFA, FPO, ISO 9000, 22000 Series. CAC (Codex Alimantarious Commission), Traceability and Quality Assurance system in a process plant, Bio safety and Bioterrorism.	8	5						
Practical	l									
Examinat and exam AGMAR adulterati study of s sampling food proc	tion of cereals & pulses from nination of ghee for vario K and BIS standards, De on and examination of frui- statistical process control i techniques from food proc- tessing laboratory.	m one of go-downs and market shops in relation to FPO and BIS specifications, Detection of adulteration us standards of AGMARK & BIS standards, Detection of adulteration and examination of spices for tection of adulteration and examination of milk and milk products for BIS standards, Detection of t products such as jams, jellys, marmalades for FPO specification, Visit to quality control laboratory, Case n food processing industry, Study of registration process and licensing procedure under FSSAI, Study of tessing establishments, Visit to food processing laboratory and study of records and reports maintained by	30	1, 2, 3,4 & 5						
Reference	e Books:									
Ranganna	a S. Hand book of Analysis	and Quality Control for Fruit and Vegetable Products.								
Srilakshn	ni B, Food Science.									
Sharma A	Avanthi. A text book of Foo	d Science and Technology.								
Mudambi	i Sumati R, Rao Shalini M	and Rajagopal M.V. Food Science.								
Potter NN	N and Hotchkiss JH, Food S	Science.								
Dev Raj,	Rakesh Sharma and Joshi	V.K, Quality for Value Addition in Food Processing.								
The Food Safety and Standards Act along with Rules & Regulations. Commercial Law Publishers (India) Pvt. Ltd.										
e-Lear	ning Source:									
"https://e	courses.icar.gov.in/"									

					Course Articulation Matrix: (Mapping of COs with POs and PSOs)																
PO- PSO CO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PO13	PO14	PSO1	PSO2	PSO3	PSO4	PSO5	PSO6	PSO7
CO1	3	3	3	1	1	1	1	3	1	1	3	2	1	2	3	2	2	3	3	3	1
CO2	3	3	3	1	1	1	1	3	1	1	2	3	1	3	3	2	3	3	3	2	3
CO3	3	3	2	1	1	1	1	3	1	1	2	3	1	3	3	2	3	1	3	2	3
CO4	3	3	3	1	1	1	1	3	2	2	3	3	1	3	3	3	3	2	3	3	2
CO5	2	3	3	1	3	1	3	3	2	3	3	1	3	2	2	3	2	3	3	3	2



Effective from Session: 2021-22	Effective from Session: 2021-22													
Course Code	AE470	Title of the Course	Waste and By-Products Utilization	L	Т	Р	С							
Year	IV	Semester	VIII	2		1	3							
Course Objectives	1. Tot 2. Tog 3. Tol 4. Tol 5. Tot	inderstand the Importance get knowledge about Conce earn about the Waste utiliz know about the biomass an inderstand about the conce	of by-products from agriculture and its importance. ppt, scope and maintenance of waste management and effluent treatmation in various industries. d its utilization and importance. pt of advanced waste water treatment	nent.										

	Course Outcomes
CO1	To Study of the Importance of by-products from agriculture and its importance
CO2	Understand about the concept about Concept, scope and maintenance of waste management and effluent treatment
CO3	Study about the Waste utilization in various industries
CO4	Understand about the biomass and its utilization and importance
CO5	Understand about the concept of advanced waste water treatment.

Unit No.	Title of the Unit	Content of Unit	Contact Hrs.	Mapped CO							
1	Unit I	Types and formation of by-products and waste; Magnitude of waste generation in different food processing industries; Uses of different agricultural by-products from rice mill, sugarcane industry, oil mill etc., Concept, scope and maintenance of waste management and effluent treatment	5	1							
2	Unit II	Temperature, pH, Oxygen demands (BOD, COD), fat, oil and grease content, metal content, forms of phosphorous and sulphur in waste waters, microbiology of waste, other ingredients like insecticide, pesticides and fungicides residues, Waste utilization in various industries, furnaces and boilers run on agricultural wastes and byproducts,	6	2							
3	Unit III	Briquetting of biomass as fuel, production of charcoal briquette, generation of electricity using surplus biomass, producer gas generation and utilization, Waste treatment and disposal, design, construction, operation and management of institutional community and family size biogas plants, concept of vermin-composting	7	3							
4	Unit IV	Pre-treatment of waste: sedimentation, coagulation, flocculation and floatation, Secondary treatments: Biological and chemical oxygen demand for different food plant waste- trickling filters, oxidation ditches, activated sludge process, rotating biological contractors, lagoons	6	4							
5	Unit V	Tertiary treatments: Advanced waste water treatment process-sand, coal and activated carbon filters, phosphorous, sulphur, nitrogen and heavy metals removal, Assessment, treatment and disposal of solid waste; and biogas generation, Effluent treatment plants, Environmental performance of food industry to comply with ISO-14001 standards	6	5							
Practical	l										
Determin and deter briquettes products	ation of temperature, pH, t mination of un-burnt carbo s, Study of extraction of oi of cereals, Visit to various	urbidity solids content, BOD and COD of waste water, Determination of ash content of agricultural wastes in in ash, Study about briquetting of agricultural residues, Estimation of excess air for better combustion of 1 from rice bran, Study on bioconversion of agricultural wastes, Recovery of germ and germ oil from by- industries using waste and food by-products.	32	1, 2, 3, 4 & 5							
Reference	e Books:										
Markel, I	.A. 1981. Managing Livest	ock Waste, AVI Publishing Co.									
Pantastic S.E. 1992	o, ECB. 1975. Post Harves 2. Post-Harvest Handling –	t Physiology, Handling and utilization of Tropical and Sub-tropical fruits and vegetables, AVI Pub. Co. y Sh A Systems approach, Academic Press Inc.	ewfelt, R.L. a	nd Prussi,							
USDA. 1 Dekker V	992. Agricultural Waste M Verlag.	anagement Field Hand book. USDA, Washington DC. y Weichmann J. 1987. Post Harvest Physiology of ve	getables, Mar	cel and							
V.K. Joshi & S.K. Sharma. Food Processing Waste Management: Treatment & Utilization. New India Publishing Agency.											
e-Learning Source:											
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"https://ecourses.icar.gov.in/"

										Сог	rse Artic	ulation M	latrix: (M	lapping of	f COs wit	h POs and	l PSOs)				
PO- PSO CO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PO13	PO14	PSO1	PSO2	PSO3	PSO4	PSO5	PSO6	PSO7
CO1	3	3	3	1	2	2	2	3	2	2	3	3	2	2	3	3	3	2	3	3	1
CO2	2	3	3	2	1	2	1	2	2	1	2	3	2	2	3	2	3	3	2	2	3
CO3	3	3	2	1	1	3	2	3	1	2	3	2	2	2	2	3	3	2	3	2	2
CO4	3	2	3	1	2	1	1	2	3	3	2	3	1	3	2	3	2	3	3	1	3
CO5	3	2	3	2	3	3	3	2	2	2	3	3	2	3	3	2	2	3	3	3	3