

### BHARATH INSTITUTE OF HIGHER EDUCATION AND RESEARCH

Date: 01-06-2017

#### SCHOOL OF BIOENGINEERING

#### **CIRCULAR**

### Notification for Value added courses offered by the School of Bioengineering

The Department of Industrial Biotechnology, School of Bioengineering, is scheduled to offer a Value added Course on Instant Foods from 07/07/2017 for a period of 3 weeks. Interested students can approach Dr. S. Selvakumar, Associate Professor and Course Coordinator, Department of Industrial Biotechnology for registration and for further details on or before 20<sup>th</sup>June 2017.

Eligibility-II, III and IV B-Tech IBT, GE and BME

Course Coordinator

Copy to:

Vice Chancellor

Pro Vice Chancellor

Additional Registrar

Deans

CoE

Heads of Departments

HOD



## BHARATH INSTITUTE OF HIGHER EDUCATION AND RESEARCH SCHOOL OF BIO-ENGINEERING

#### DEPARTMENT OF INDUSTRIAL BIOTECHNOLOGY

#### INSTANT FOODS

#### 2017-2018

#### COURSE CO-ORDINATOR DETAILS

Faculty Name: Dr.S.Selvakumar, AssociateProfessor, Department of Industrial Biotechnology

Email ID: selvakumarmss@gmail.com

Mobile number: 9840917984

# BHARATH INSTITUTE OF HIGHER EDUCATION AND RESEARCH SCHOOL OF BIO-ENGINEERING DEPARTMENT OF INDUSTRIAL BIOTECHNOLOGY VALUE ADDED COURSE SYLLABUS 2017-2018

#### **INSTANT FOODS**

#### Module 1

Introduction to food packaging, Importance, definition and function of food packaging, Form-Fill-Seal packaging machines, types of packaging materials, Glass (construction of jars and bottles, optical, thermal and mechanical properties of glass), Metal (types of base metal sheets, construction of metal cans, lacquering), Plastics- substituted olefins, tetrafluoro ethylene, PET, polyamides, polyesters.

#### Module 2

Environmental factors and food stability: Effect of oxygen and light, Light Protection characteristics of packages, permeability to gases and vapors, methods of measuring permeability, permeability to fixed gases, permeability to humidified gases, flow through pin holes, cracks and imperfect seals, permeability of multilayer materials. Packaging tests: tensile strength, compression, bursting, tear and impact test for packages. Integrity testing of packages, cushioning effect on packaged foods.

#### Module 3

Deterioration of packaged foods, shelf life calculation for packaged foods. Aseptic packaging techniques, aseptic systems Tetrapack, Bag-in-Box), integrity testing of aseptic packages

# SCHOOL OF BIO-ENGINEERING DEPARTMENT OF INDUSTRIAL BIOTECHNOLOGY VALUE ADDED COURSE INSTANT FOODS (2017-2018)

		TOODS (201)		Resource person
Session	Topic	Date Date	Duration (Hr)	Resource Serson
Session I	Introduction to food packaging	07.07.2017	3	Dr.L.Jeyanthi Rebecca
Session II	Plastics- substituted olefins, tetrafluoro ethylene, PET, polyamides, polyesters.	08.07.2017	3	Dr.S.selvakumar
Session III	Types of packaging materials	08.07.2017	4	Dr.S.Sharmila
Session IV	Environmental factors and food stability	14.07.2017	3	Dr.S.Anbuselvi
Session V	Packaging tests	15.07.2017	3	Ms.Merina paul Das
Session VI	Integrity testing of packages	15.07.2017	4	Dr.Ram Krishna Rao
Session VII	Deterioration of packaged foods	21.07.2017	3	Ms.D.Sharmila
Session VIII	Shelf life calculation for packaged foods	22.07.2017	3	Ms. R.Kamalambigeswari
Session IX	Aseptic packaging techniques	22.07.2017	4	Ms.E.Kowsalya

# BHARATH INSTITUTE OF HIGHER EDUCATION AND RESEARCH SCHOOL OF BIO-ENGINEERING DEPARTMENT OF INDUSTRIAL BIOTECHNOLOGY VALUE ADDED COURSE INSTANT FOODS (2017-2018)

Students Name List

S.NO	REG.NO	NAME OF THE STUDENT	
1	U14BT007	BARNALI SARKAR	
2	U14BT008	DARPAN BARIK	
3	U14BT014	KAJAL KUMARI	
4	U14BT022	RAHILA PARVEEN.S	
5	U14BT023	RENUKA.M	
6	U14BT024	SAMPAD SHIL	
7	U14BT025	SANDEEP KUMAR SIRDAR	
8	U14BT031	MADHAN KUMAR.U	
9	U14BT032	JUPAKA SINDHUJA	
10	U14BT033	B.SAI KIRAN	
11	U14BT034	M.DINESH	
12	U14BT035	B.SHRIVATSAN	
13	U14BT036	SHAIK SADIK	
14	U15BT008	MURALIRAM T	
15	U15BT009	PRITAM SASMAL	
16	U15BT011	SELVA JANANI S	
17	U15BT013	VAIRAMOORTHY M	
18	U15BT014	VIJAYA LAKSHMI N	
19	U16BT003	SANKAR SINGH.T	
20	U16BT004	BALAJI	
21	U16BT005	KADAR JASSIM MMS	
22	U16BT013	VULLI KEERTHANA	
23	U16BT014	PUVIYARASI S	
24	U16BR013	GAYATHRI DEVI A	
25	U16BR014	GETCYAL DEVAKIRUBAI M	
26	U16BR015	PRAVEEN SUNDAR C S	
27	U16BR016	MUTHUMEENAKSHI B	
28	U16BR017	GOWTHAM S P	
29	U16BR018	B REDDY RAGHAVA DEEPAK	
30	U15BR004	GANGA N	
31	U15BR005	GOPINATHKUMAR R S	
32	U15BR006	I SUNETHA	
33	U14BR017	RAHUL P	
34	U14BR018	RAMKI S	
35	U14BR019	RENJU R K	

36	U14BR020	RUDRA MISHRA A	
37	U14BR021	SATHIK SHAJAHAN I	
38	U14BR025	SUGITHA E	
39	U14BR028	VASUNDRA H P	
40	U14BR030	SYED MOHAMED KHALEEL	
41	U16BM057	UPPUTHOLLA ROHITH	
42	U16BM058	ARIDEEP SIDDHANTA	
43	U16BM059	NAGA JAGADESH REDDY	
44	U16BM060	DIVI DIVYA SREE	
45	U16BM062	DIVYA KERKETTA	
46	U15BM032	MONISRI V	
47	U15BM033	MUCHAKAYALA HARSHA VARDHAN	
48	U15BM034	MURUGANANDHAM S	
49	U15BM035	N NIVETHA	
50	U15BM036	NANDHINI T	
51	U15BM037	NANDYLA SRIGIRI AMANI	
52	U14BM018	KETHINENI DIVYA	
53	U14BM020	MAHENDIRAN.A	
54	U14BM021	MAHENDRAN.S	
55	U14BM022	MAHFOOZ AAMIL D.S	
56	U14BM023	MALGARI SHANTHI SWAROOP	
57	U14BM052	VANDHANA.M	
58	U14BM059	NINU.P.S.	
59	U14BM060	SIVA	
60	U14BM701	KATHIRESAN	

### VALUE ADDED COURSE INSTANT FOODS





# INSTITUTE OF HIGHER EDUCATION AND RESEARCH (Declared as Deemed - to - be - University under section 3 of UGC Act 1956)



### SCHOOL OF BIO-ENGINEERING VALUE ADDED COURSE ON

Certificate of Participation

This is to certify that Mr /Ms <u>BARNALI SARKAR (U14BT007)</u> has attended three weeks value added course on "Instant Foods" conducted by Department of Industrial Biotechnology at Bharath Institute of Higher Education and Research, Chennai (TN), India from 07-07-2017 to 28-07-2017

Coordinator

hyanth 82 HOD 29/7/17