



Maharashtra Institute of Technology

Chhatrapati Sambhajnagar

**An Autonomous Institute Affiliated to
Dr. Babasaheb Ambedkar Marathwada University,
Chhatrapati Sambhajnagar, Maharashtra (India)**

Third Year B. Voc. Syllabus (Food Processing)

Under Choice Based Credit System (CBCS)

Under Faculty of Science and Technology

(Effective from 2022-23 and onwards)

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Curriculum for B. Voc Food Processing

NSQF Level -5										Semester -I
Sr. No.	Course Code	Course Title	Credit	Contact Hr per Week		Evaluation Scheme				ESE Hour
				L	P	MSE	TA	ESE	Total	
Theory										
1.	VFP101	Food Quality Analysis	3	3	-	10	15	25	50	1.5
2.	VFP102	Food Refrigeration and Supply Chain	3	3	-	10	15	25	50	1.5
3.	VFP103	Food Plant Sanitation	3	3	-	10	15	25	50	1.5
4.	VFP104	Food Plant Equipment	3	3	-	10	15	25	50	1.5
Lab/Practical										
5.	VFP121	Food Quality Analysis Laboratory	1.5	-	2	-	25	25	50	-
6.	VFP122	Food Refrigeration and Supply Chain Laboratory	1.5	-	2	-	25	25	50	-
On Job Training (OJT)/Qualification Packs*										
7.	VFP131	Assistant Lab Technician FIC/Q7601	15	-	7-8 weeks	-	50	150	200	-
	VFP132	Cold Storage Technician FIC/Q7004								
	VFP133	Plant Biscuit Production Specialist FIC/Q5003								
Total			30	12	4+	40	160	300	500	

*Any one On-Job-Training as per guidelines of AICTE & SSC for the given skill sets for 150 Marks External Assessment by NSDC/SSC

NSQF Level -5										Semester -II
Sr. No.	Course Code	Course Title	Credit	Contact Hr per Week		Evaluation Scheme				ESE Hour
				L	P	MSE	TA	ESE	Total	
Theory										
1.	VFP151	Entrepreneurship Development	3	3	-	10	15	25	50	1.5
2.	VFP152	Bakery, Confectionery and Snack Products	3	3	-	10	15	25	50	1.5
3.	VFP153	Food Packaging Technology	3	3	-	10	15	25	50	1.5
4.	VFP154	Processing of Meat and Poultry Products	3	3	-	10	15	25	50	1.5
Lab/Practical										
5.	VFP171	Bakery, Confectionery and Snack Products Laboratory	1.5	-	2	-	25	25	50	-
6.	VFP172	Food Packaging Technology Laboratory	1.5	-	2	-	25	25	50	-
On Job Training (OJT)/Qualification Packs*										
7.	VFP181	Baking Technician FIC/Q5005	15	-	7-8 weeks	-	50	150	200	-
	VFP182	Packing Machine Worker FIC/Q7002								
	VFP183	Food Products Packaging Technician FIC/Q7001								
Total			30	12	4+	40	160	300	500	

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Curriculum for B. Voc Food Processing

NSQF Level -6						Semester -I				
Sr. No.	Course Code	Course Title	Credit	Contact Hr per Week		Evaluation Scheme				ESE Hour
				L	P	MSE	TA	ESE	Total	
Theory										
1.	VFP201	Food Process Technology-III	3	3	-	10	15	25	50	1.5
2.	VFP202	Energy Conservation and Management	3	3	-	10	15	25	50	1.5
3.	VFP203	Sensory Evaluation of Food	3	3	-	10	15	25	50	1.5
4.	VFP204	Food Plant Layout	3	3	-	10	15	25	50	1.5
Lab/Practical										
5.	VFP221	Food Processing Technology and Sensory Evaluation – Lab	1.5	-	2	-	25	25	50	-
6.	VFP222	Food Plant Layout- Lab	1.5	-	2	-	25	25	50	-
On Job Training (OJT)/Qualification Packs*										
7.	VFP231	Fruits and Vegetable Canning Technician FIC/Q0107	15	-	7-8 weeks	-	50	150	200	-
	VFP232	Fruit Pulp Processing Technician FIC/Q 0106								
	VFP233	Fruits and Vegetable Drying/Dehydration FIC/Q0105								
Total			30	12	4+	40	160	300	500	

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NSQF Level -6						Semester -II				
Sr. No.	Course Code	Course Title	Credit	Contact Hr per Week		Evaluation Scheme				ESE Hour
				L	P	MSE	TA	ESE	Total	
Theory										
1.	VFP251	Fish and Poultry Processing	3	3	-	10	15	25	50	1.5
2.	VFP252	By Product Utilization	3	3	-	10	15	25	50	1.5
3.	VFP253	Marketing Management and Trade	3	3	-	10	15	25	50	1.5
4.	VFP254	Instrumentation and Process Control	3	3	-	10	15	25	50	1.5
Lab/Practical										
5.	VFP271	Fish and Poultry Processing – Lab	1.5	-	2	-	25	25	50	-
6.	VFP272	By product Utilization-Lab	1.5	-	2	-	25	25	50	-
On Job Training (OJT)/Qualification Packs*										
7.	VFP281	Fish and Sea Food Processing Technician FIC/Q4001	15	-	7-8 weeks	-	50	150	200	-
	VFP282	Purchase Assistant Food and Agriculture FIC/Q7005								
Total			30	12	4+	40	160	300	500	

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NSQF Level -7						Semester -I				
Sr. No.	Course Code	Course Title	Credit	Contact Hr per Week		Evaluation Scheme				ESE Hour
				L	P	MSE	TA	ESE	Total	
Theory										
1.	VFP301	Ice cream and Frozen Desserts	3	3	-	10	15	25	50	1.5
2.	VFP302	Traditional Indian Dairy Products	3	3	-	10	15	25	50	1.5
3.	VFP303	Food Quality, Safety and Certification	3	3	-	10	15	25	50	1.5
4.	VFP304	Financial Management and Cost Accounting	3	3	-	10	15	25	50	1.5
Lab/Practical										
5.	VFP321	Ice cream and Frozen Desserts –Lab	1.5	-	2	-	25	25	50	-
6.	VFP322	Traditional Indian Dairy Products–Lab	1.5	-	2	-	25	25	50	-
On Job Training (OJT)/Qualification Packs*										
7.	VFP331	Ice Cream Technician FIC/Q2004	15	-	7-8 weeks	-	50	150	200	-
	VFP332	Traditional Snack and Savoury Maker FIC/Q8501								
	VFP333	Butter and Ghee Processing Operator FIC Q/2003								
Total			30	12	4+	40	160	300	500	

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NSQF Level -7						Semester -II				
Sr. No.	Course Code	Course Title	Credit	Contact Hr per Week		Evaluation Scheme				ESE Hour
				L	P	MSE	TA	ESE	Total	
Theory										
1.	VFP351	Project Preparation and Management	3	3	-	10	15	25	50	1.5
2.	VFP352	Industrial Management	3	3	-	10	15	25	50	1.5
Lab/Practical										
3.	VFP371	Project	9	-	4	-	100	100	200	-
On Job Training (OJT)/Qualification Packs*										
4.	VFP381	Production Manager FIC/Q9003	15	-	7-8 weeks	-	50	150	200	-
	VFP382	Processed Food Entrepreneur FIC/Q9001								
	VFP383	Multi Skill Technician FIC/Q9007								
Total			30	6	4+	20	180	300	500	

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Semester-V **(NSQF Level 7, Semester-I)** **Detail Course Curriculum**

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Syllabus for Third Year B. Voc. (Food Processing)

NSQF Level-7		VFP301: Ice Cream and Frozen Desserts		Semester-I	
Teaching Scheme		Examination Scheme			
Lectures	03 hrs/Week	MSE	10 Marks		
Practical	-	TA	15 Marks		
Credits	03	ESE	25 Marks		
		Duration of ESE	1.5 hours		
Course Outcomes (CO)					
Students will be able to					
1.	They understand process of ice cream preparation				
2.	The student will gain an understanding of preparation and storage of ice cream & desserts				
Unit	Course Content				Hours
Unit 1	History, development and status of ice cream industry, History, development and status of ice cream industry, Definition, classification and composition and standards of ice cream and other frozen desserts.				(08)
Unit 2	Stabilizers and emulsifiers-their classification, properties and role in quality of ice cream Technological aspects of ice cream manufacture, Thermodynamics of freezing and calculation of refrigeration loads.				(07)
Unit 3	Types of freezers, refrigeration control / instrumentation, Types of freezers, refrigeration control / instrumentation Hygiene, cleaning and sanitation of ice cream plant.				(07)
Unit 4	Effect of process treatments on the physico-chemical properties of ice-cream mixes and ice cream, Processing and freezing of ice-cream mix and control of over run, Packaging, hardening, storage and shipping of ice-cream.				(07)
Unit 5	Defects in ice cream, their causes and prevention, Recent advances in ice-cream industry (flavorings', colorings, fat replacers, bulking agents) and plant management, Nutritive value of ice-cream.				(07)
Text/Reference Books					
Sr. No.	Book	Author		Publisher	
1.	Ice cream	H.Digulas Golf, Richard W. Hartel		Springer	

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NSQF Level-7	VFP302: Traditional Indian Dairy Products		Semester-I	
Teaching Scheme		Examination Scheme		
Lectures	03 hrs/Week	MSE	10 Marks	
Practical	-	TA	15 Marks	
Credits	03	ESE	25 Marks	
		Duration of ESE	1.5 hours	
Course Outcomes (CO)				
Students will be able to				
1.	They understand process of preparation of traditional dairy products			
2.	The student will gain an understanding of preparation and storage of Dairy Products			
Unit	Course Content			Hours
Unit 1	Status and significance of traditional Indian milk products in India. Khoa: Classification of types, standards methods of manufacture and preservation, factors affecting yield of khoa. Mechanization in manufacture of khoa. Khoa based sweets: Burfi , Pedra, Milkcake , Kalakhand, Gulabjaman and their compositional profile and manufacture practices			(08)
Unit 2	Rabri and Basundi: Product identification, process description, factors affecting yield, physico-chemical changes during manufacture. Channa: Product description, standards method of manufacture, packaging and preservation .Chhana-based sweets: Rasogolla, Sandesh, Rasomalai			(07)
Unit 3	Mechanization of manufacturing process, advances in preservation and packaging. Paneer: Product description, standards, method of manufacture, packaging and preservation. Mechanization of Paneer manufacturing/packaging process.			(07)
Unit 4	Chakka/Maska and Shrikhand: Product description, standards, method of manufacture ,small scale and industrial process of production, packaging and preservation aspects. MistiDahi: Product description method of manufacture and packaging process.			(07)
Unit 5	Kheer and Payasam: Product description methods of manufacture, innovations in manufacturing and packaging processes. Bio preservative principles in enhancing the self-life of indigenous milk products including active packaging			(07)

Text/Reference Books			
Sr. No.	Book	Author	Publisher
1.	Dairy Products	P. Shrivastava	-----
2.	Advances in Dairy Products	Francesco Conto	John Wiley & Sons Ltd

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NSQF Level-7		VFP303: Food Quality, Safety and Certification		Semester-I	
Teaching Scheme		Examination Scheme			
Lectures	03 hrs/Week	MSE	10 Marks		
Practical	--	TA	15 Marks		
Credits	03	ESE	25 Marks		
		Duration of ESE	1.5 hours		
Course Outcomes (CO)					
Students will be able to					
1.	They understand process of maintain food quality				
2.	The student will gain an understanding learn food safety and quality parameters				
Unit	Course Content				Hours
Unit 1	Food quality: Definition and its role in food industry; Quality attributes, classification; Color and gloss: Definition, different colors, color measurement by spectrophotometer, Muncell color system and Lovibondtintometer; role in food qualities. Role of viscosity and consistency in food quality; Physical properties: Size and shape, weight, volume, weight volume ratio, length, width, diameter, symmetry, curvature, area; Defects, classification				(07)
Unit 2	Genetic-physiological defects: Structural, off color, character; Entomological defects: Holes, scars, lesions, off coloring, curled aves, pathological defects; Mechanical defects, extraneous or foreign material defects; Measurement of defects: Improving visibility by dilution, white background, color differences ,standardization of conditions, reference standards, counts and measures, isolation of defects by floatation, elution, electronic sorting and internal defects				(08)
Unit 3	Flavor : Definition and its role in food quality; Taste: Classification, taste qualities, relative intensity, reaction time, effect of disease, temperature, and taste medium on taste, basic tastes, interaction of tastes; Odour: Definition, classification, neutral-mechanisms, olfactory abnormalities, odor testing, techniques ,thresholds, odor intensities, olfaction; Visual, auditory tactile and other senses, vision, audition, oral perception other than taste.				(07)
Unit 4	Factors influencing sensory measurements: Attitudinal factors, motivation psychological errors in judgment, relation between stimulus and perception adaptation; Correlation of sensory and instrumental analysis.				(07)
Unit 5	Laboratory quality measurement: Types of tests ,panel selection and testing environment, serving procedures, instruction to judges, difference tests, directional difference tests, classification of difference tests, two-sample tests, three sample tests, multisampling tests, comparison of procedures, ranking, scoring, hedonic scaling, dilution procedures, descriptive sensory analysis, contour method, other procedures				(07)
Reference Book					
Sr. No.	Book	Author	Publisher		
1	Food Quality and Safety Standards A Practitioners	Margret will	GTZ Publication		

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NSQF Level-7	VFP304: Financial Management and Cost Accounting		Semester-I
Teaching Scheme		Examination Scheme	
Lectures	03 hrs/Week	MSE	10 Marks
Practical	--	TA	15 Marks
Credits	03	ESE	25 Marks
		Duration of ESE	1.5 hours
Course Outcomes (CO) – Students will be able to			
1.	They understand financial management		
2.	The student will gain an financial and cost accounting process		
Unit	Course Content		Hours
Unit 1	Introduction: Definition, scope and objectives of financial management. Different System of Accounting: Financial Accounting, Cost accounting, Management Accounting. Doubles entry system of Book-Keeping. Preparation of Accounting Records: Journal, Purchases and Sales Book and Posting in Ledger, Cash Book. Preparation of Final Accounts and adjustments at the end of trading period. Preparation of Trial Balance Banking Transactions and Bank reconciliation statements. Statements of Financial Information: Accounting system: A source of financial statements, Classification of capital and revenue expenditure.		(08)
Unit 2	Financial Analysis: Nature and uses of financial analysis, Liquidity ratios, Leverage ratios, Activity ratios, Profitability ratios, Utility of Ratio analysis. Cost Volume – Profit analysis and operating leverage, Break-even analysis, Profit analysis and operating analysis, Utility of CVP analysis. Capital Structure: C.S Planning, risk return trade off, financial leverage. Cost of capital: Management of cost of capital, cost of debt, debentures, preference share capital, equity share capital & retained earnings, overall cost of capital.		(07)
Unit 3	Investment Decision: Time value of money, Net present value, Investment evaluation criteria, NPV method, Internal rate of return method, Profitability index method, Payback period method, Accounting rate of return method. Capital budgeting: Complex Investment Decisions: Investment timing & duration Investment decisions under inflation, Investment decisions under capital rationing. Project Report; Feasibility Report Valuation. Working capital management-Concept & determinants of working capital, Estimating working capital needs. Depreciation-Concept and method.		(07)
Unit 4	Introduction, Definition, Objectives, Common terms. Costing: Essentials of sound costing system. Different methods of costing, elements of cost: Labor-recording of time, idle time, methods of remunerating labor, Premium & Bonus Plans, Materials, Overheads. Cost classification: Direct and Indirect expenses, fixed and variable costs. Various methods of apportioning indirect expenses. Inventory Mgmt.: Planning, control and costing. Stores & storekeeping, scope & importance, purchase procedure, types of purchase, location of stores & materials.		(07)



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Unit 5	Cost Sheets- Different methods, Statement of cost and statement of profit estimates, Tenders or Quotations. Contract or Terminal costing. Process Costing: Process losses and inter process profits, joint products and by products costing. Ascertainment of cost of milk production. Preparation of Cost Account Information for managerial decisions.	(07)
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Reference Book

Sr. No.	Book	Author	Publisher
1	Management accounting	Sanjay Patankar	Nirali Prakashan Pune
2.	Management accounting and financial analysis	Kishor R.M.	Taxxman Allied Services


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NSQF Level-7	VFP321: Ice Cream and Frozen Desserts Lab	Semester-I	
Teaching Scheme		Examination Scheme	
Practical	2 Hours/week	TA	25 Marks
Credits	1.5	ESE/PE	25 Marks
Sr. No.	List of Experiments		
1	Calculation of standardization of ice-cream mixes.		
2	Manufacture of plain and fruit flavor ice-cream		
3	Manufacture of chocolate, fruit and nut ice cream		
4	Preparation of sherbets/ices		
5	Preparation of soft served and filled ice-cream.		
6	Manufacture of kulfi.		
7	Study of continuous and batch type freezers		
8	Manufacture of ice-cream by continuous process		
9	Determination of over run in ice cream		
10	Factory visit.		


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NSQF Level-7	VFP322: Traditional Indian Dairy Products Lab	Semester-I	
Teaching Scheme		Examination Scheme	
Practical	2 Hours/week	TA	25 Marks
Credits	1.5	ESE/PE	25 Marks
Sr. No.	List of Experiments		
1	Preparation of Khoa from cow, buffalo and concentrated milk.		
2	Preparation of Burfi, Peda, Kalakand, Milkcake.		
3	Preparation of Paneer from cow, buffalo and mixed milk.		
4	Preparation of Chhana from cow and buffalo milk and mixed milk.		
5	Preparation of Sandesh and Rasogolla.		
6	Preparation of kheer.		
7	Preparation of Rabri, MistiDahi.		
8	Preparation of Chhaka and Shrikhand.		
9	Preparation of Gulabjamun.		
10	Visit to industry.		

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NSQF Level -7	On Job Training/Qualification Packs*		Semester-I
Teaching Scheme		Examination Scheme	
Practical	7-8 weeks	TA	50 Marks
Credits	15	ESE/PE	150 Marks
VFP331	Ice Cream Technician FIC/Q2002		
VFP332	Traditional Snack and Savoury Maker FIC/Q8501		
VFP333	Butter and Ghee Processing Operator FIC /Q2003		
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Semester-VI
(NSQF Level 7, Semester-II)
Detail Course Curriculum

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NSQF Level-7		VFP351: Project Preparation and Management		Semester-II	
Teaching Scheme		Examination Scheme			
Lectures	03 hrs/Week	MSE	10 Marks		
Practical	-	TA	15 Marks		
Credits	03	ESE	25 Marks		
		Duration of ESE	1.5 hours		
Course Outcomes (CO) – Students will be able to					
1.	Understand project work				
2.	Gain an management of project at different level				
Unit	Course Content				Hours
Unit 1	Overview of project management: Functions and viewpoints of management, evolution of project management, forms and environment of project management; Project life cycle; Project selection: Project identification and screening, project appraisal, project charter, project proposal ,project scope, statement of work;				(08)
Unit 2	Project planning and scheduling: Work breakdown structure ,planning and scheduling of activity networks, network scheduling, precedence diagrams, critical path method, program evaluation and review technique, assumptions in PERT modelling, decision CPM, GERT				(07)
Unit 3	Project cost estimating: Types of estimates and estimating methods, dynamic project planning and scheduling, time-cost trade-offs, resource considerations in projects, resource profiles and levelling , limited resource allocation				(07)
Unit 4	Project implementation, monitoring and control: Project management process and role of project manager, team building and leadership in projects, organizational and behavioural issues in project management, project monitoring and control, PERT/cost method, earned value analysis				(07)
Unit 5	Project completion and future directions: Project completion and review; Project management: Recent trends and future directions; Computers in project management.				(07)
Reference Book					
Sr. No.	Book	Author	Publisher		
1	Project Management: A Systems Approach to Planning, Scheduling, and Controlling	Harold Kerzner	----		
2.	Project Management JumpStart	Kim Heldman			

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NSQF Level-7		VFP352: Industrial Management		Semester-II	
Teaching Scheme		Examination Scheme			
Lectures	03 hrs/Week	MSE	10 Marks		
Practical	--	TA	15 Marks		
Credits	03	ESE	25 Marks		
		Duration of ESE	1.5 hours		
Course Outcomes (CO)					
Students will be able to					
1.	They understand entrepreneurship work				
2.	The student will gain knowledge about entrepreneurship management different level				
Unit	Course Content				Hours
Unit 1	Management: Introduction -Meaning -nature and characteristics of Management, Scope and functional areas of Management -Management as a Science, Art or Profession Management & Administration -Roles of Management, Levels of Management, Development of Management Thought-Early Management Approaches-Modern Management Approaches				(08)
Unit 2	Planning: Nature, importance and purpose of planning process -Objectives -Types of plans (Meaning only) -Decision making -Importance of planning -steps in planning & planning premises -Hierarchy of plans.				(07)
Unit 3	Organizing and Staffing: Nature and purpose of organization -Principles of organization Types of organization -Departmentation- Committees - Centralization Vs Decentralization of authority and responsibility -Span of control -MBO and MBE (Meaning only) Nature and importance of Staffing Process of Selection & Recruitment				(07)
Unit 4	Directing & Controlling: Meaning and nature of directing -Leadership styles, Motivation Theories, Communication -Meaning and importance - Coordination, meaning and importance and Techniques of Co -ordination. Meaning and steps in controlling -Essentials of a sound control system Methods of establishing control				(07)
Unit 5	Entrepreneur: Meaning of Entrepreneur; Evolution of the Concept, Functions of an Entrepreneur, Types of Entrepreneur, and Entrepreneur -an emerging Class. Concept of Entrepreneurship -Evolution of Entrepreneurship, Development of Entrepreneurship; Stages in entrepreneurial process; Role of entrepreneurs in Economic Development; Entrepreneurship in India; Entrepreneurship - its Barriers				(07)
Reference Book					
Sr. No.	Book	Author	Publisher		
1	Management Fundamentals -Concepts, Application, Skill Development	Robert Lusier	Thomson		
2.	Entrepreneurship Development	S S Khanka	S Chand & Co		

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NSQF Level-7		VFP: Project		Semester-II	
Teaching Scheme				Examination Scheme	
Practical	4 Hours/wk			TA	100 Marks
Credits	9			ESE/PE	100 Marks

On the basis of learning in the B. Voc. Programme, i.e. Level 5 to Level 7, a project to be taken up by the student strengthening his/ her vocational skills and prepare a report in following format:

Formatting:

- The font for chapter number should be in Calibri 16 and chapter title should be in upper case with Bold Calibri 20. Use after paragraph spacing should be 6 pts.
- The font for sub-title like (1.1) should be in Bold Calibri 14 and chapter title should be in upper case with Calibri 20. Use text font as Calibri 12 for a text with 1.5 line spacing. The text should be aligned with justify setting.

Report:

- Student has to submit a detailed report in two copies which shall be used for evaluation.

Evaluation:

Teachers Assessment will be based on the presentation of project in periodic reviews (like Review 1 and Review 2) during the semester.


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Maharashtra Institute of Technology

Chhatrapati Sambhajanagar
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Syllabus for Third Year B. Voc. (Food Processing)

NSQF Level -7	On Job Training/Qualification Packs*		Semester-II	
Teaching Scheme			Examination Scheme	
Practical	7-8 weeks		TA	50 Marks
Credits	15		ESE/PE	150 Marks
VFP381	Production Manager FIC/ Q9003			
VFP382	Processed Food Entrepreneur FIC/Q9001			
VFP383	Multi Skill Technician FIC/Q9007			
*Any one On-Job-Training as per guidelines of AICTE & SSC for the given skill sets for 150 Marks External Assessment by NSDC/SSC				


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Dr. Anurag D. D. D.

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