

EDUCATIONAL MULTIMEDIA RESEARCH CENTRE : EMRC, MYSORE

Subject allotted as per NME-ICT Project : Food Technology

SL.NO.	YEAR/ SEMESTER	NAME OF THE COURSE/PAPER	NO. OF MODULES	PRODUCER
1		CORE COURSE 5 : FOOD AND NUTRITION		
2		CORE COURSE 6: TECHNOLOGY OF FRUITS, VEGETABLES & PLANTATION CROPS		
3		CORE COURSE 7: TECHNOLOGY OF DAIRY & SEAFOOD		
4		CORE COURSE:08 TECHNOLOGY OF CEREALS, PULSES & OILSEEDS		
5		CORE COURSE-09-FOOD MICROBIOLOGY		
6		CORE COURSE 10: TECHNOLOGY OF MEAT, POULTRY & EGG		

7		CORE COURSE-11: FOOD ENGINEERING		
8		CORE COURSE-12-FOOD CHEMISTRY-I		
9		CORE COURSE-13-FOOD CHEMISTRY-II		
10		CORE COURSE: 14- FOOD QUALITY & SENSORY EVALUATION		

Core Course 5 : FOOD AND NUTRITION

Sl.No.	Year/Semester	Paper No & Name	E-content Module No.	E-Content Lecture Title	Video Programme Title (for VYAS Channel)	Tape/PD No.	Subject Expert	Producer	Remarks (if any)
1	III	C o r e C o u r s e 5	1	Cooking Methods	Cooking Methods		Prof. Ramteke		
2	III		2	Sources of fats and oil	Sources of fats and oil		Dr. Puttalingamma		
3	III		3	Genetically Modified Foods	Genetically Modified Foods		Dr. Sreenivasa		
4	III		4	Aloe Vera	Aloe Vera		Dr. Puttalingamma		
5	III		5	Issues in GM foods	Issues in GM foods	EMYS/FDTECH2/P05/005/P/0/NME0001002/005	Dr. Sreenivasa		
6	III		6	Food Adulteration Contaminants & Detection	Food Adulteration Contaminants & Detection	EMYS/FDTECH2/P5/06/P/0/0/NME0000901/006	Dr. Puttalingamma		36
7	III		7	Food Additives and its application	Food Additives and its application		Dr. Puttalingamma		
8	III		8	Food Safety Tools	Food Safety Tools		Dr. Raghavendra		
9	III		9	HACCP and ISO Concepts for Food Industries	HACCP and ISO Concepts for Food Industries	EMYS/FDTECH2/P05/009/P/0/NME0000986/009	Dr. Sreenivasa		

10	III	: F O O D A N D N U T R I T I O N	10	Good Manufacturing Practices (GMP) and Good Laboratory Practices (GLP)	Good Manufacturing Practices (GMP) and Good Laboratory Practices (GLP)	EMYS/FDTECH2/P05/010/P/0/NME0000951/010	Dr. Chandra Naik		
11	III		11	Balance Diet	Balance Diet	EMYS/FDTECH2/P5/011/P/0/NME0000883/011	Namratha Pai K		19
12	III		12	Introduction to Food & Nutrition	Introduction to Food & Nutrition		Chandan		
13	III		13	Nutrients -Lipids and Fats-PART 2	Nutrients -Lipids and Fats-PART 2	EMYS/FDTECH2/P05/013/P/0/NME0000991/013	Devaki		
14	III		14	Nutrients-Protien	Nutrients-Protien	EMYS/FDTECH2/P5/014/P/0/NME0000879/014	Seema		15
15	III		15	Nutrients	Nutrients	EMYS/FDTECH2/P5/015/P/0/NME0000882/015	Seema		24
16	III		16	Dietary Minerals	Dietary Minerals	EMYS/FDTECH2/P5/016/P/0/NME0000900/016	Dr.Ramtakra		50
17	III		17	Nutrients - Minerals Part -1	Nutrients - Minerals Part -1	EMYS/FDTECH2/P5/017/P/0/NME0000991/017	Devaki		
18	III		18	Food & Nutrition: Minerals (Part-2)	Food & Nutrition: Minerals (Part-2)	EMYS/FDTECH2/P5/018/P/0/NME0000983/018	Devaki		
19	III		19	Nutritional Labelling (Part-1)	Nutritional Labelling (Part-1)	EMYS/FDTECH2/P5/019/P/0/NME0000906/019	Premavalli		19
20	III		20	Nutritional Labelling & Food laws	Nutritional Labelling & Food laws	EMYS/FDTECH2/P5/020/P/0/NME0000877/020	Dr. Sushma		40

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Access No.(CEC)EMYS/FDTECH2/P5/020/P/0/NME0000877/020

CORE COURSE: TECHNOLOGY OF FRUITS, VEGETABLES & PLANTATION CROPS

Sl.No.	Year/Semester	Paper No & Name	E-content Module No.	E-Content Lecture Title	Video Programme Title (for VYAS Channel)	Tape/PD No.	Subject Expert	Producer	Remarks (if any)
21	III	C O R E V E G E T A B L E S : T E A & P L A N T A T I O N C R O P S	21	Pectin	Pectin		Dr. Sadashiva M P		
22	III		22	Jam & Jellies & Marmalades	Jam & Jellies & Marmalades	EMYS/FDTECH2/P6/022/P/0/NME0000903/022	DR. RAMTEKE		31
23	III		23	Post harvest losses of fruits,vegetables and Preservation	Post harvest losses of fruits,vegetables and Preservation		Dr. Puttalingamma		
24	III		24	Phytochemicals & Health Benefits	Phytochemicals & Health Benefits	EMYS/FDTECH2/P6/024/P/0/NME0000901/024	Dr. Puttalingamma		
25	III		25	Major & Minor spices of India	Major & Minor spices of India	EMYS/FDTECH2/P6/025/P/0/NME0000906/025	Dr. Ramtake		25
26	III		26	Chillies and Nutmeg	Chillies and Nutmeg		Dr. Puttalingamma		
27	III		27	Ginger & Turmeric (Golden Herbs)	Ginger & Turmeric (Golden Herbs)	EMYS/FDTECH2/P6/027/P/0/NME0000901/027	Dr. Puttalingamma		38
28	III		28	Coffee bean and coco beans Processing	Coffee bean and coco beans Processing		Dr. Sadashiva M p		
29	III		29	Tea Leaf Processing	Tea Leaf Processing		Dr. Sadashiva M p		
30	III		30	Preservation by Salt and Sugar	Preservation by Salt and Sugar	EMYS/FDTECH2/P6/030/P/0/NME0000905/030	Dr. Puttalingamma		32
31	III		31	Tomato Products	Tomato Products		Dr. Sadashiva M P		
32	III		32	Dehydration of frutis and vegetables	Dehydration of frutis and vegetables		Dr. Ramteke		

33	III	Y I O N F C R O P S I T S ,	33	Fruits-Classification composition	Fruits-Classification composition		Dr. Ramteke		
34	III		34	Fruit Juice Concentration	Fruit Juice Concentration		Dr. Ramteke		
35	III		35	Fruits & Vegetable products	Fruits & Vegetable products	EMYS/FDTECH2/P06/035/P/0/NME0000902/035	Dr. Sadashiva M P		
36	III		36	Squashes and Cordials	Squashes Cordials		Ms. Chaitra		
37	III		37	Processing of cashew nuts	Processing of cashew nuts	EMYS/FDTECH2/P6/037/P/0/NME0000905/037	Dr. Sadashiva M P		35
38	III		38	Bottling of Food Products	Bottling of Food Products		Dr. Sadashiva M P		
39	III		39	Biopreservation & Chemical preservation	Biopreservation & Chemical preservation		Dr. Puttalingamma		

CORE COURSE: TECHNOLOGY OF DAIRY & SEAFOOD

Sl.No.	Year/Semester	Paper No & Name	E-content Module No.	E-Content Lecture Title	Video Programme Title (for VYAS Channel)	Tape/PD No.	Subject Expert	Producer	Remarks (if any)
40	III	C O R E C O U R S E : T E C H N O L O G Y O F	40	Milk Fat Part - 2	Milk Fat Part - 2	EMYS/FDTECH2/P7/040/P/0 /NME0000896/040	Dr. Balasubramanya		40
41	III		41	Aquaculture	Aquaculture		Dr. Puttalingamma		
42	III		42	Technology of milk	Technology of milk	EMYS/FDTECH2/P7/042/P/0 /NME0000899/042	Dr. Balasubramanya		38
43	III		43	Physical and Chemical Properties of Milk	Physical and Chemical Properties of Milk		Ms. Chaitra		
44	III		44	Milk Fat Part - 1	Milk Fat Part - 1	EMYS/FDTECH2/P7/044/P/0 /NME0000900/044	Dr. Sushma/ Dr. Balasubramanya		51
45	III		45	Dairy Product	Dairy Product		Ms. Chaitra		
46	III		46	Cheese	Cheese		Dr. Sreenivasa M Y		
47	III		47	Butter Milk	Butter Milk		Dr. Sreenivasa M Y		
48	III		48	Yoghurt	Yoghurt		Dr. Sreenivasa M Y		
49	III		49	Milk Production	Milk Production		Ms. Chaitra		
50	III		50	Protien & Enzymes	Protien & Enzymes	EMYS/FDTECH2/P07/050/P/0/NME0000984/050	Dr. Sushma/ Dr. Balasubramanya		

51	III	D A I R Y & S E A F O O D	51	Processing of the Market Milk Part - 1	Processing of the Market Milk Part -1	EMYS/FDTECH2/P7/051/P/0/NME0000906/051	Dr.Balasubramanya		70
52	III		52	Canning of Fish	Canning of Fish	EMYS/FDTECH2/P7/052/P/0/NME0000904/052	Dr. Sudhakara		52
53	III		53	Fish curing & Smoking	Fish curing & Smoking	EMYS/FDTECH2/P7/053/P/0/NME0000897/053	Dr. Sudhakara		53
54	III		54	Technology of milk products	Technology of milk products	EMYS/FDTECH2/P07/054/P/0/NME0000989/054	Dr. Balasubramanyan		
55	III		55	Chilling & Freezing of Fish	Chilling & Freezing of Fish	EMYS/FDTECH2/P7/055/P/0/NME0000896/055	Sudhakara		55
56	III		56	Fishery By-Products	Fishery By-Products	EMYS/FDTECH2/P7/056/P/0/NME0000897/056	Sudhakara		56
57	III		57	Fermented fish products	Fermented fish products	EMYS/FDTECH2/P07/057/P/0/NME0000950/057	Sudhakara		

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CORE COURSE:08 TECHNOLOGY OF CEREALS, PULSES & OILSEEDS

Sl.No.	Year/Semester	Paper No & Name	E-content Module No.	E-Content Lecture Title	Video Programme Title (for VYAS Channel)	Tape/PD No.	Subject Expert	Producer	Remarks (if any)
58	IV	CORE COURSE:08 TECHNOLOGY OF CEREALS, PULSES & OILSEEDS	58	Spices and Health Benefits	Spices and Health Benefits		Dr. Puttalingamma		
59	IV		59	Extraction of oil from rice bran	Extraction of oil from rice bran		Dr. Puttalingamma		
60	IV		60	Distilled Spirits (Whisky,Rum,Gin,Vodka and	Distilled Spirits (Whisky,Rum,Gin,Vodka and		Dr. Sreenivasa		
61	IV		61	Economically important crops	Economically important crops		Dr. Puttalingamma		
62	IV		62	Breakfast cereals	Breakfast cereals	EMYS/FDTECH2/P8/062/P/0 /NME0000900/062	Dr. Puttalingamma		52
63	IV		63	Pasta	Pasta		Dr. Puttalingamma		
64	IV		64	Technology of cereals, pulses & oilseeds	Technology of cereals, pulses & oilseeds	EMYS/FDTECH2/P8/064/P/0 /NME0000879/064	Devaki		15
65	IV		65	Technology of cereals-Wheat (Part-2)	Technology of cereals-Wheat (Part-2)	EMYS/FDTECH2/P8/065/P/0 /NME0000899/065	Dr./Sushma/Dr.Vasudev		36
66	IV		66	Technology of Cereals & Millets	Technology of Cereals & Millets	EMYS/FDTECH2/P8/066/P/0 /NME0000896/066	Devaki		66
67	IV		67	Technology of Rice (Part-1)	Technology of Rice (Part-1)	EMYS/FDTECH2/P8/067/P/0 /NME0000984/067	Dr. Vasudev		
68	IV		68	Technology of Oilseeds	Technology of Oilseeds	EMYS/FDTECH2/P8/068/P/0 /NME0000951/068	Sushma		

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CORE COURSE-09-FOOD MICROBIOLOGY

Sl.No.	Year/Semester	Paper No & Name	E-content Module No.	E-Content Lecture Title	Video Programme Title (for VYAS Channel)	Tape/PD No.	Subject Expert	Producer	Remarks (if any)
69	IV		69	Poisonous Mushrooms And Their Toxins	Poisonous Mushrooms And Their Toxins				
70	IV		70	Current production of eggs, meat, fish and poultry	Current production of eggs, meat, fish and poultry		Ms. Chaitra		
71	IV		71	Microbial Spoilage of Fish, Meat, Poultry and Egg	Microbial Spoilage of Fish, Meat, Poultry and Egg	EMYS/FDTECH2/P09/071/P/0/NME0000990/071	Dr. Srinivas M Y		
72	IV		72	Mycotoxins in poultry	Mycotoxins in poultry		Dr. Srinivas M Y		
73	IV		73	Single Cell Protein	Single Cell Protein		Dr. Srinivas M Y		
74	IV		74	Probiotics & Prebiotics	Probiotics & Prebiotics		Dr. Srinivas M Y		
75	IV		75	Food Laws and Regulations	Food Laws and Regulations		Dr. Srinivas M Y		
76	IV		76	Acidophilus milk	Acidophilus milk		Dr. Srinivas M Y		
77	IV		77	Fermented Dairy Products	Fermented Dairy Products		Dr. Puttalingamma		
78	IV		78	Yeast Fermentation and its Products	Yeast Fermentation and its Products		Dr. Srinivas M Y		
79	IV		79	Downstream processing of fermented Foods/Products	Downstream processing of fermented Foods/Products	EMYS/FDTECH2/P9/079/P/0/NME0000692/079	Dr. Srinivas M Y		9

80	IV
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91	IV
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80	Traditional Fermented Foods	Traditional Fermented Foods		Dr. Srinivas M Y		
81	Vinegar	Vinegar		Dr. Srinivas M Y		
82	Wine	Wine		Dr. Srinivas M Y		
83	Beer	Beer	EMYS/FDTECH2/P9/083/P/0/NM E0000691/083	Dr. Srinivas M Y		10
84	Poisonous Seeds	Poisonous Seeds		Dr. Puttalingamma		
85	Poisonous plants & Fruits	Poisonous plants & Fruits	EMYS/FDTECH2/P9/085/P/0/NM E0000691/085	Dr. Puttalingamma		85
86	Food Spoilage by Micro-organisms	Food Spoilage by Micro-organisms		Dr. Puttalingamma		
87	Edible mushroom	Edible mushroom		Dr. Puttalingamma		
88	Food borne Diseases	Food borne Diseases		Dr. Puttalingamma		
89	Food poisoning	Food poisoning	EMYS/FDTECH2/P09/089/P/0/N ME0000907/089	Dr. Sreenivasa M Y		89
90	Basic Principle of Food Preservation	Basic Principle of Food Preservation		Dr. Puttalingamma		
91	Fermentors, Design, types & media for fermentators	Fermentors, Design, types & media for fermentators		Dr. Sreenivasa M Y		
92	Food Fermentation	Food Fermentation	EMYS/FDTECH2/P9/092/P/0/NM E0000875/092	Vijay		5
93	Microbial Growth in food	Microbial Growth in food	EMYS/FDTECH2/P9/093/P/0/NM E0000878/093	Vijay		2

94	IV	G Y	94	Characteristics of microorganisms in food	Characteristics of microorganisms in food	EMYS/FDTECH2/P9/094/P/0/NME000878/094	Vijay		
95	IV		95	Introduction to food microbiology	Introduction to food microbiology	EMYS/FDTECH2/P09/095/P/0/NME0000987/095	Dr. Thiyan General		
96	IV		96	Cultivation of Microorganisms (Part-1)	Cultivation of Microorganisms (Part-1)	EMYS/FDTECH2/P9/096/P/0/NME0000986/096	Dr. Sushma Appaiah		
97	IV		97	Control of Microorganisms in Food (Part-1)	Control of Microorganisms in Food (Part-1)	EMYS/FDTECH2/P9/097/P/0/NME0000898/097	Dr. Anu Appaiah		40
98	IV		98	Introduction to food spoilage microorganisms	Introduction to food spoilage microorganisms	EMYS/FDTECH2/P9/098/P/0/NME0001024/098	Dr. Anu Appaiah		
99	IV		99	Cultivation of Microorganisms (Part-2)	Cultivation of Microorganisms (Part-2)	EMYS/FDTECH2/P09/099/P/0/NME0000950/099	Dr. Sushma/Dr. Thiyan General		
100	IV		100	Trends in food Microbiology	Trends in food Microbiology	EMYS/FDTECH2/P9/0100/P/0/NME0000898/100	Dr.Sushma		100
101	IV		101	Modern Technologies in food preservation (Part-2)	Modern Technologies in food preservation (Part-2)	EMYS/FDTECH2/P09/0101/P/0/NME0001002/101	Dr. Anu Appaiah		
102	IV		102	methods and Food Protection and Preservation	methods and Food Protection and Preservation	EMYS/FDTECH2/P09/0102/P/0/NME0001002/102	Dr. Anu Appaiah		
103	IV		103	Food Born Diseases	Food Born Diseases	EMYS/FDTECH2/P09/0103/P/0/NME0000950/103	Dr. Srinivas		
104	IV		104	Microorganisms in food	Microorganisms in food	EMYS/FDTECH2/P09/0104/P/0/NME0000987/104	Dr. Srinivas		
105	IV		105	History & Development and scope of food microbiology	History & Development and scope of food microbiology	EMYS/FDTECH2/P09/0105/P/0/NME0000987/105	Dr. Srinivas		
106	IV		106	Food as substrate for microbes	Food as substrate for microbes	EMYS/FDTECH2/P09/0106/P/0/NME0000951/106	Dr. Srinivas		

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CORE COURSE 10: TECHNOLOGY OF MEAT, POULTRY & EGG

Sl.No .	Year/ Seme ster	Paper No & Name	E-content Module No.	E-Content Lecture Title	Video Programme Title (for VYAS Channel)	Tape/PD No.	Subject Expert
107	IV	C O R E C O U R S E P O U L T R Y & O E G G	107	Poultry	Poultry		Dr. Sreenivasa M Y
108	IV		108	Meat and Ante-mortem examination of meat	Meat and Ante-mortem examination of meat		Ms. Chaitra
109	IV		109	Packing of Beef, Mutton, Pork	Packing of Beef, Mutton, Pork		Ms. Chaitra
110	IV		110	Frozen & canned meat products	Frozen & canned meat products		Ms. Chaitra
111	IV		111	Meat Quality	Meat Quality	0692/111	Mahendrakar
112	IV		112	Slaughter Process	Slaughter Process	EMYS/FDTECH2/P10/0112/P/0/NME0000 875/112	Mahendrakar
113	IV		113	Slaughter of sheep, pigs and poultry	Slaughter of sheep, pigs and poultry		Dr. Brunda
114	IV		114	Egg: Productions, Quality & Preservation	Egg: Productions, Quality &	EMYS/FDTECH2/P10/0114/P/0/NME0000 881/114	Mahendrakar
115	IV		115	Animal by products	Animal by products		Mahendrakar
116	IV		116	Meat & Poultry Products	Meat & Poultry Products	EMYS/FDTECH2/P10/0116/P/0/NME0000 691/116	Mahendrakar
117	IV		117	Preservation of Meat chilling & freezing	Preservation of Meat chilling & freezing	EMYS/FDTECH2/P10/0117/P/0/NME0000 876/117	Mahendrakar

118	IV	O F M E A T ,	118	Meat and Poultry Industry in India	Meat and Poultry Industry in India	EMYS/FDTECH2/P10/0118/P/0/NME0000 902/118	Mahendrakar
119	IV		119	Preservation of meat thermal processing	Preservation of meat thermal processing	EMYS/FDTECH2/P10/0119/P/0/NME0000 878/119	
120	IV		120	Preservation of meat irradiation	Preservation of meat irradiation	EMYS/FDTECH2/P10/0120/P/0/NME0000 877/120	
121	IV		121	Refrigeration and Freezing(part-1)	Refrigeration and Freezing(part-1)	EMYS/FDTECH2/P10/0121/P/0/NME0000 988/121	Dr. Saxena

Producer	Remarks (if any)
Chandrakumar PH	7
Chandrakumar PH	6
Chandrakumar PH	28
Chandrakumar PH	
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CORE COURSE-11: FOOD ENGINEERING

Sl.No.	Year/Semester	Paper No & Name	E-content Module No.	E-Content Lecture Title	Video Programme Title (for VYAS Channel)	Tape/PD No.	Subject Expert	Producer	Remarks (if any)
122	V	C O R E C O U R S E - 1 1 : F O O D	122	Freezing of products	Freezing of products		Ms. Chaitra		
123	V		123	Design of Activated Sludge Process	Design of Activated Sludge Process		Dr. Raghavenra		
124	V		124	Identification of Hazards	Identification of Hazards		Dr. Puttlingamma		
125	V		125	Atomic Absorption Spectoscopy	Atomic Absorption Spectoscopy		Dr. chandra Naik		
126	V		126	Sanitation and Sanitizer (Disinfectants),	Sanitation and Sanitizer (Disinfectants),		Dr. Puttlingamma		
127	V		127	Laminar Air Flow Cabinet	Laminar Air Flow Cabinet	EMYS/FDTECH2/P11/0127/P/0/NME0000986/127	Dr. Sreenivasa M		
128	V		128	Sterilizing Equipments	Sterilizing Equipments	EMYS/FDTECH2/P11/0128/P/0/NME0000990/128	Dr. Sreenivasa M		
129	V		129	Introduction Heat and Mass Transfer	Introduction Heat and Mass Transfer		M.V.R.K. Sarma		22
130	V		130	Conductive and Convective Heat Trasfer	Conductive and Convective Heat Trasfer	EMYS/FDTECH2/P11/0130/P/0/NME0000881/130	M.V.R.K. Sarma		26
131	V		131	Heat & Mass transfer - Diffusion process	Heat & Mass transfer - Diffusion process		M.V.R.K. Sarma		21
132	V		132	Fluid flow in food Processing-(Part-1)	Fluid flow in food Processing-(Part-1)	EMYS/FDTECH2/P11/0132/P/0/NME0000692/132	M.V.R.K. Sarma		8

133	V	E N G I N E E R I N G	133	Fluid flow in food Processing- (Part-2)	Fluid flow in food Processing- (Part-2)		M.V.R.K. Sarma		
134	V		134	Food Engineering	Food Engineering		M.V.R.K. Sarma		
135	V		135	Grinding & Mixing	Grinding & Mixing	EMYS/FDTECH2/P11/0135/P/ O/NME0000880/135	Dr. Raghav Rao		23
136	V		136	Design of Food plants	Design of Food plants	EMYS/FDTECH2/P11/0136/P/ O/NME0000904/136	Venkatesh		136
137	V		137	Steam, Evaporation & Dehydration	Steam, Evaporation & Dehydration		Raghav Rao		
138	V		138	Psychrometrics	Psychrometrics	EMYS/FDTECH2/P11/0138/P/ O/NME0000907/138	Sushma/Dr.Sa xena		35
139	V		139	Refrigeration and Freezing Part-2	Refrigeration and Freezing Part-2	EMYS/FDTECH2/P11/0139/P/ O/NME0000988/139	Dr. C. Saxena		

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CORE COURSE-12-FOOD CHEMISTRY-I

Sl.No.	Year/Semester	Paper No & Name	E-content Module No.	E-Content Lecture Title	Video Programme Title (for VYAS Channel)	Tape/PD No.	Subject Expert	Producer	Remarks (if any)
140	V	C O R E C O U R S E - 1 2	140	Introudction to Food Chemistry	Introudction to Food Chemistry	EMYS/FDTECH2/P12/0140/P/0/NME0000882/140	Chandan Vinay.S		25
141	V		141	Importance of fats and oils in food	Importance of fats and oils in food		Dr. Puttalingamma		
142	V		142	Water	Water		Dr. Puttalingamma		
143	V		143	Colorimeter	Colorimeter		Dr. Sadashiva		
144	V		144	Chromatography	Chromatography		Dr. Chandra Naik		
145	V		145	Electrophoresis	Electrophoresis		Dr. Chandra Naik		
146	V		146	Spectrophotometer	Spectrophotometer		Dr. Sadashiva		
147	V		147	Spectroscopy	Spectroscopy	EMYS/FDTECH2/P12/0147/P/0/NME0000989/147	Dr. Chandra Naik		
148	V		148	Carbohydrates Part-1	Carbohydrates Part-1	EMYS/FDTECH2/P12/0148/P/0/NME0000883/148	Chandan Vinay.S		20
149	V		149	Lipids and fats Part - 1	Lipids and fats Part - 1	EMYS/FDTECH2/P12/0149/P/0/NME0000902/149	Devaki		
150	V		150	Carbohydrates-Part-2	Carbohydrates-Part-2	EMYS/FDTECH2/P12/0150/P/0/NME0001001/150	Chandan Vinay.S		

151	V	- F O O D C H E M I S T R Y - I	151	Protiens-Structure & Classification of Protiens	Protiens-Structure & Classification of Protiens	EMYS/FDTECH2/P12/0151/P/0/NME0000876/151	Seema		17
152	V		152	Lipids Part-1	Lipids Part-1	EMYS/FDTECH2/P12/0152/P/0/NME0000881/152	Devaki		
153	V		153	Lipids Part-2	Lipids Part-2	EMYS/FDTECH2/P12/0153/P/0/NME0000985/153	Devaki		
154	V		154	Lipids Part-3	Lipids Part-3	EMYS/FDTECH2/P12/0154/P/0/NME0000877/154	Devaki		154
155	V		155	Functional properties of proteins	Functional properties of proteins	EMYS/FDTECH2/P12/0155/P/0/NME0000879/155	Seema		18
156	V		156	Water soluable Vitamins	Water soluable Vitamins	EMYS/FDTECH2/P12/0156/P/0/NME0001001/156	Devaki		
157	V		157	Flavour	Flavour	EMYS/FDTECH2/P12/0157/P/0/NME0000882/157	Chandan Vinay.S		27
158	V		158	Water	Water	EMYS/FDTECH2/P12/0158/P/0/NME0000899/158	Chandan Vinay.S		37
159	V		159	Fat Soluable Vitamins	Fat Soluable Vitamins	EMYS/FDTECH2/P12/0159/P/0/NME0000985/159	Sushma Appaiah		
160	V		160	Carbohydrates	Carbohydrates	EMYS/FDTECH2/P12/0160/P/0/NME0000875/160	Sushma Appaiah		4
161	V		161	Water soluable Vitamins-Structure function & stability	Water soluable Vitamins-Structure function & stability	EMYS/FDTECH2/P12/0161/P/0/NME0001001/161	Namrutha Pia K		
162	V		162	Food Chemistry - Fat Soluble Vitamins	Food Chemistry - Fat Soluble Vitamins	EMYS/FDTECH2/P12/0162/P/0/NME0001001/162	Namrutha Pia K		

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Access No.(CEC)EMYS/FDTECH2/P12/0158/P/0/NME0000899/158

Access No.(CEC)EMYS/FDTECH2/P12/0160/P/0/NME0000875/160

CORE COURSE-13-FOOD CHEMISTRY-II

Sl.N o.	Year/ Sem	Paper No & Name	E-content Module No.	E-Content Lecture Title	Video Programme Title (for VYAS Channel)	Tape/PD No.	Subject Expert	Producer	Remarks (if any)
163	VI	C O R E C O U R S E - 1 3 - F O O D	163	Enzymes in Fruit Processing Liquification	Enzymes in Fruit Processing Liquification		Prof. Ramteke		
164	VI		164	Pigments & Flavours	Pigments & Flavours		Dr. Sadashiva M P		
165	VI		165	Treatment Method-Liquid Waste	Treatment Method-Liquid Waste		Dr. Raghavendra		
166	VI		166	Trickling Filters	Trickling Filters		Dr. Raghavendra		
167	VI		167	Value addition to Fruits and Vegetables through Processing	Value addition to Fruits and Vegetables through Processing		Dr. Ramya/Dr. Raghavendra		
168	VI		168	Treatment Methods-Solid Waste	Treatment Methods-Solid Waste		Dr. Raghavendra		
169	VI		169	Biological Composting	Biological Composting		Dr. Raghavendra		
170	VI		170	Drying and incineration	Drying and incineration		Dr. Raghavendra		

171	VI	C H E M I S T R Y - I I	171	Vermicomposting	Vermicomposting		Dr. Raghavendra		
172	VI		172	Browning reactions in food Part I	Browning reactions in food Part I	EMYS/FDTECH2/P13/0172/P/0/NME0000905/172	Namratha Pai K		21
173	VI		173	Browning reactions in food Part II	Browning reactions in food Part II	EMYS/FDTECH2/P13/0173/P/0/NME0000883/173	Namratha Pai K		22
174	VI		174	Food pigments	Food pigments	EMYS/FDTECH2/P13/0174/P/0/NME0000903/174	Namratha Pai K		30
175	VI		175	Enzymes Part-1	Enzymes Part-2	EMYS/FDTECH2/P13/0175/P/0/NME0000983/175	Dr. Amit Kumar		
176	VI		176	New product development	New product development	EMYS/FDTECH2/P13/0176/P/0/NME0000879/176	Chandan Vinay		13

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CORE COURSE: 14- FOOD QUALITY & SENSORY EVALUATION

Sl.No.	Year/Semester	Paper No & Name	E-content Module No.	E-Content Lecture Title	Video Programme Title (for VYAS Channel)	Tape/PD No.	Subject Expert	Producer	Remarks (if any)
177	VI	C O R E & C O U R S E : 1 4 - E V A L U A T I O N F O O D Q U A L	177	Gustation - Basic tastes & taste sensation	Gustation - Basic tastes & taste sensation	EMYS/FDTECH2/P14/0177 /P/O/NME0000898/177	Dr. Sushma		177
178	VI		178	Olfaction in Human System	Olfaction in Human System	EMYS/FDTECH2/P14/0178 /P/O/NME0000907/178	Dr. Sushma		
179	VI		179	Taste quality, Modification, Thresholds and Measurements	Taste quality, Modification, Thresholds and Measurements	EMYS/FDTECH2/P14/0179 /P/O/NME0000985/179			
180	VI		180	Olfaction Odour measurement techniques	Olfaction Odour measurement techniques	EMYS/FDTECH2/P14/0180 /P/O/NME0000984/180	Premavalli		
181	VI		181	Introduction to quality attributes of food	Introduction to quality attributes of food	EMYS/FDTECH2/P14/0181 /P/O/NME0000904/181	Dr. Wadekar		181
182	VI		182	Texture	Texture	EMYS/FDTECH2/P14/0182 /P/O/NME0000988/182	Dr. Maya		
183	VI		183	Gustation in human system	Gustation in human system	EMYS/FDTECH2/P14/0183 /P/O/NME0000903/183	Dr. Maya		

184	VI	U I T Y	184	Colour	Colour	EMYS/FDTECH2/P14/0184 /P/0/NME0000897/184	Dr. Maya		
185	VI		185	Food Contamination	Food Contamination				
186	VI		186	Post Harvest Losses of Fruits , Vegetables and its Safety	Post Harvest Losses of Fruits , Vegetables and its Safety				

