## BHAI GURDAS INSTITUTE OF ENGINEERING AND TECHNOLOGY SANGRUR Department of Food Technology

## LESSON PLAN

## Name: Er. Usman Ahmed Branch/ Semester: 4<sup>th</sup> Sem.

Subject name: Heat & Mass Transfer Subject code: BTFT 227-19

Sr. No.	Lecture no.	Topics to be covered	Date /week	Teaching aids	Remarks
1.	L-1	<b>Unit I</b> : Heat transfer in food processing operations	1 <sup>st</sup> week	Black board , PPT	
2.	L-2	mean temperature difference		Black board , PPT	
3.	L-3	Fourier's law of heat conduction,		Black board	
4.	L-4	one dimensional steady state heat conduction equation for flat plate, hollow cylinder, hollow sphere	2 <sup>nd</sup> week	Black board	
5.	L-5	Thermal conductivity measurement	3 <sup>rd</sup> week	Black board , PPT	
6.	L-6	effect of temperature on thermal conductivity		Black board	
7.	L-7	conduction through liquids		Black board	
8.	L-8	<b>Unit II:</b> concept of heat transfer by convection		Black board	
9.	L-9	natural and forced convection	4 <sup>th</sup> week	Black board	
10.	L-10	transition and turbulent conditions		Black board	
11.	L-11	equations for natural convection		Black board , PPT	
12.	L-12	Concept of thermal Radiations and related laws	5 <sup>th</sup> week	Black board , PPT	
13.	L-13	radiation between surfaces.		Black board , PPT	
14.	L-14	Unit: 3 Heat Exchangers & classifications	6 <sup>th</sup> week	Black board , PPT	

15.	L-15	Diffusion and mass transfer coefficients		Black board , PPT
16.	L-16	molecular and eddy diffusion in gases and liquids	4 <sup>th</sup> week	Black board
17.	L-17	diffusion in solids, concept of mass transfer coefficients.	7 <sup>th</sup> week	Black board
18.	L-18	<b>Unit IV:</b> Absorption and Distillation	8 <sup>th</sup> week	Black board , PPT
19.	L-19	Methods of distillation		Black board , PPT
20.	L-20	Extraction and leaching	9 <sup>th</sup> week	Black board
21.	L-21	Differential contact extraction equipment		Black board
22.	L-22	Leaching equipments & its types	10 <sup>th</sup> week	Black board

(Course Incharge)