## BHAI GURDAS INSTITUTE OF ENGINEERING AND TECHNOLOGY **SANGRUR**

## **Department of Food Technology**

## **LESSON PLAN**

Name: Ms. Amandeep Kaur Branch/ Semester: 6<sup>th</sup> Sem. Subject name: Technology of Beverages Subject code: BTFT 325.2-19

Sr. No.	Lecture no.	Topics to be covered	Date /week	Teaching aids	Remarks
1.	L-1	Unit I: Beverages- classification and scope of beverage industries in India and world	1 <sup>st</sup> Week	Black board & PPT	
2.	L-2	Water for beverage industry		Black board & PPT	
3.	L-3	Technology of alcoholic and non-alcoholic beverages and their manufacturing	2 <sup>nd</sup> Week	Black board	
4.	L-4	Important aspects of unit operations		Black board	
5.	L-5	Changes during malting, brewing, hopping, fermentation, ageing, maturation & packaging	3 <sup>rd</sup> Week	Black board & PPT	
6.	L-6	Unit II: Technology of alcoholic beverages; wine and its classification		Black board	
7.	L-7	processing of grape wine, perry, cider,.	4 <sup>th</sup> Week	Black board	
8.	L-8	toddy. Distilled alcoholic beverages,		Black board	
9.	L-9	whisky, rum, vodka etc.	5 <sup>th</sup> Week	Black board & PPT	
10.	L-10	Unit III: Fruit beverages and soft drinks; Various ingredients and additives		Black board	
11.	L-11	Technology of fruit beverages like fruit juice		Black board	
12.	L-12	squash, cordial, crush, syrup, nectar	6 <sup>th</sup> Week	Black board & PPT	
13.	L-13	carbonated beverages, RTS (Ready to serve)		Black board	
14.	L-14	mocktails and cocktails.	7 <sup>th</sup> Week	Black board & PPT	
15.	L-15	Unit IV : Coffee: production practices and structure of		Black board & PPT	

		coffee/cherry		
16.	L-16	Coffee processing- roasting, grinding, brewing extraction, dehydration	8 <sup>th</sup> Week	Black
17.	L-17	Instant coffee; Tea: tea leaf processing, black, green, red, yellow, oolong, instant tea;		Black board & PPT
18.	L-18	rabri, kulfi, srikhand, mawa, channa, paneer, ghee	9 <sup>th</sup> Week	Black board
19.	L-19	Effective applications of quality controls- sanitation and hygiene in beverage industry		Black board
20.	L-20	Technology of cocoa beverage	10 <sup>th</sup> Week	Black board
21.	L-21	Technology of dairy beverages; whey, flavored milk		Black board

(Course Incharge)