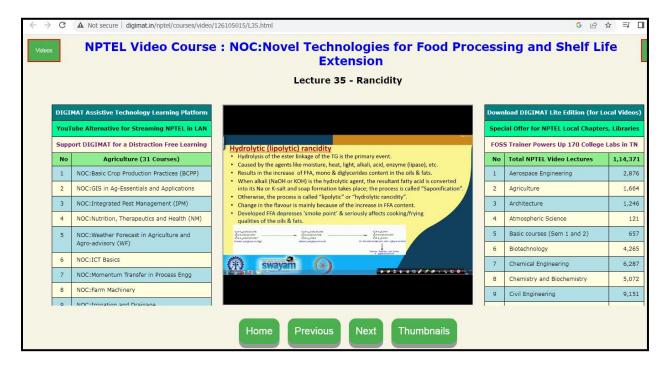
Er. Usman Ahmed

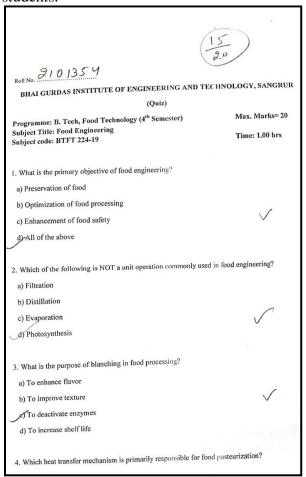
Pedagogical innovation: open source NPTEL Lectures

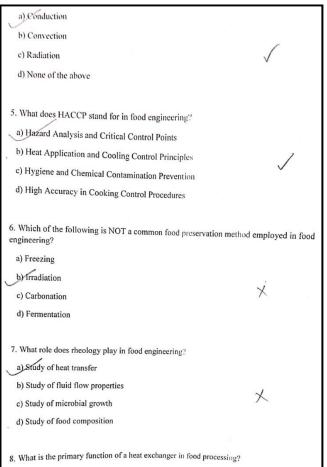
Pedagogical innovation through open-source NPTEL lectures provides students with free access to high-quality educational content from renowned institutions. This initiative fosters self-paced learning, enhances academic flexibility, and promotes knowledge sharing. It democratizes education, allowing learners worldwide to access expert-driven resources and deepen their understanding of various subjects.

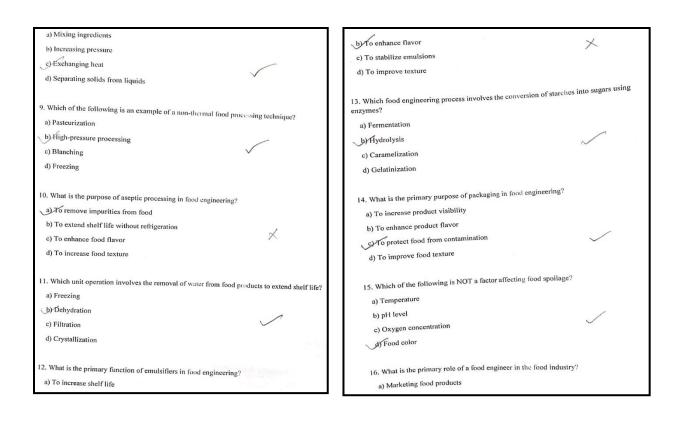


Assessment Innovation: Quiz Test

Assessment innovation through quiz tests promotes active learning and immediate feedback. Quizzes assess students' understanding in a fun, engaging way, reinforcing key concepts. They encourage retention, help identify knowledge gaps, and can be easily adapted for various learning environments, making assessments more interactive, efficient, and accessible for all students.







	b) Designing food packaging	
,	e) Ensuring food safety and quality	
	d) Conducting sensory evaluations	
	17. Which type of reactor is commonly used in food engineering for	microbial fermentation?
	a) Plug-flow reactor	
	b) Batch reactor	
	e) Stirred-tank reactor	
	d) Packed-bed reactor	
	18. What is the primary purpose of food fortification?	
	a) To improve food texture	
	b) To enhance food flavor	
	e) To increase nutritional value	
	d) To extend shelf life	
	19. Which food engineering process involves the removal of unw	anted particles from liquids?
	a) Homogenization	
	b) Sedimentation	1
	c) Distillation	
	(d) Clarification	
	20. What is the primary objective of food process engineering?	
	a) To develop new food products	
	b) No optimize food manufacturing processes	