Jawaharlal Nehru Technological University Anantapur

(Established by Govt. of A.P., Act. No. 30 of 2008)

Ananthapuramu–515 002 (A.P) India

III & IV Year B.Tech

Course Structures and Syllabi under R19 Regulations

JNTUA Curriculum

FOOD TECHNOLOGY B. Tech Course Structure

III & IV Years Course Structure and Syllabus

Semester - 5 (Theory - 6, Lab - 3)					
S.No	Course No	Course Name	Category	L-T-P	Credits
1.	19A27501T	Heat Transfer	PC	2-1-0	3
2.	19A27502T	Processing of Milk of Milk Products	PC	3-0-0	3
3.	19A52601T	English Language Skills	HS	3-0-0	3
4.	19A27503	Food Biochemistry & Nutrition	PCC	2-0-0	2
5.	 19A27504a 19A27504b 19A27504c 19A27504d 19A27504e	Professional Elective-II Food Nano Technology Food Refrigeration and Cold Chain Food Safety Management System Marketing Management & International Trade Energy Audit & Conservation	PEC	3-0-0	3
6.	 19A01506a 19A01506b 19A02506a 19A03506a 19A03506b 19A04506a 19A04506b 19A05506a 19A05506b 19A27506a 19A27506b 19A54506a 19A52506a	Open Elective-I Experimental stress analysis. Building Technology Electrical Engineering Materials Introduction to Hybrid and Electric Vehicles Rapid Prototyping Analog Electronics Digital Electronics Free and Open Sources Systems Computer Graphics and Multimedia Animation Brewing Technology Computer Applications in Food Technology Optimization Techniques Technical Communication and Presentation Skills	OEC	3-0-0	3
7.	19A27501P	Heat Transfer Lab	PCC	0-0-3	1.5
8.	19A27502P	Processing of Milk of Milk Products Lab	PCC	0-0-1	1.0
9.	19A52601P	English Language Skills Lab	HS	0-0-3	1.5
10.	19A27505	Socially Relevant Project	PR	------	0.5
11.	19A99601	Mandatory Course: Research Methodology	MC	3-0-0	0
			Total		21.5

Semester - 6 (Theory - 6, Lab - 2)					
S.No	**Course No**	**Course Name**	**Category**	**L-T-P**	**Credits**
1.	19A27601T	Food and Industrial Microbiology	PCC	3-0-0	3
2.	19A27602	Plant Design & Process Economics	PCC	2-1-0	3
3.	19A27603T	Processing of Meat and Poultry Products	HSMC	3-0-0	3
4.	19A27605a 19A27605b 19A27605c 19A27605d 19A27605e	Professional Elective-II Frozen Food Technology Thermal Operations in Food Processing Sensory Evaluation & Quality Control Business Analytics in Food Industry Byproduct Utilization	PE	3-0-0	3
5.	19A01604a 19A01604b 19A02604a 19A02604b 19A03604a 19A03604b 19A04604a 19A04604b 19A05604a 19A05604b 19A27604a 19A27604b 19A54604a 19A52604a	Open Elective-II Industrial waste and waste water management. Building Services & Maintenance Industrial Automation System Reliability Concepts Introduction to Mechatronics Optimization techniques through MATLAB Basics of VLSI Principles of Communication Systems Fundamentals of VR/AR/MR Data Science Food Toxicology Food Plant Equipment Design Wavelet Transforms & its applications Soft Skills	OE	3-0-0	3
6.	19A52602a 19A52602b 19A52602c 19A52602d 19A52602e	Humanities Elective-I Entrepreneurship & Incubation Managerial Economics And Financial Analysis Business Ethics And Corporate Governance Enterprise Resource Planning Supply Chain Management	HE	3-0-0	3
7.	19A27601T	Food and Industrial Microbiology Lab	PCC	0-0-3	1.5
8.	19A27603P	Processing of Meat and Poultry Products	HSMC	0-0-3	1.5
9.	19A27606	Socially Relevant Project	PR	------	0.5
10.	19A99501	Mandatory course: Constitution of India	MC	3-0-0	0
				Total	**21.5**

Semester – 7 (Theory - 5, Labs -2 & Project – 1)					
S.No	**Course No**	**Course Name**	**Category**	**L-T-P**	**Credits**
1.	19A27701T	Mass Transfer	PCC	2-1-0	3
2.	19A27702T	Food Packaging	PCC	3-0-0	3
3.	19A27703a 19A27703b 19A27703c 19A27703d 19A27703e	Professional Elective-III Extrusion Technology Instrumentation and Process Controls in Food Industry Emerging Technologies in Food Safety and Quality Financial Management Waste and Effluent Management	PE	3-0-0	3
4.	19A01704a 19A01704b 19A02704a 19A02704b 19A03704a 19A03704b 19A04704a 19A04704b 19A05704a 19A05704b 19A27704a 19A27704b 19A54704a	Open Elective-III Air pollution and control. Basics of civil Engineering Renewable Energy Systems Electric Vehicle Engineering Finite element methods Product Marketing Introduction to Microcontrollers & Applications Principles of Digital Signal Processing Fundamentals of Game Development Cyber Security Corporate Governance in Food Industries Process Technology for Convenience & RTE Foods Numerical Methods for Engineers (ECE , CSE, IT &CE)	OE	3-0-0	3
5.	19A52701a 19A52701b 19A52701c 19A52701d 19A52701e	Humanities Elective-II Organizational Behavior Management Science Business Environment Strategic Management E-Business	HS	3-0-0	3
6.	19A27701P	Mass Transfer Lab	PCC	0-0-3	1.5
7.	19A27702P	Food Packaging Lab	PCC	0-0-3	1.5
8.	19A27705	Project*	PR	------	2
9.	19A99701	Industrial Training/Skill Development/Research Project*	PR	------	1.5
				Total	**21.5**

Semester – 8 (Theory - 2, Project – 1)					
S.No	**Course No**	**Course Name**	**Category**	**L-T-P**	**Credits**
1.	19A27801a 19A27801b 19A27801c 19A27801d 19A27801e	Professional Elective-IV Confectionery Technology Non Thermal Technologies in Food Processing Food Safety and Standards Act & Regulations in India Food Supply chain management Food Plant Sanitation and Hygiene	PE	3-0-0	3
2.	19A01802a 19A01802b 19A02802a 19A02802b 19A03802a 19A03802b 19A04802a 19A04802b 19A04802c 19A04802d 19A05802a 19A05802b 19A27802a 19A27802b 19A54802a	Open Elective-IV Disaster Management. Global Warming and climate changes IoT Applications in Electrical Engineering Smart Electric Grid Energy conservation and management Non destructive testing Introduction to Image Processing Principles of Cellular and Mobile Communications Industrial Electronics Electronic Instrumentation Block Chain Technology and Applications MEAN Stack Technology Food Plants Utilities & Services Nutraceuticals & Functional Foods Mathematical Modeling & Simulation	OE	3-0-0	3
3.	19A01803	Project	PR	------	7
				Total	**13**

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– III-I Sem

L	T	P	C
2	1	0	3

(19A27501T) HEAT TRANSFER

PREAMBLE

This subject deals with fundamentals of heat transfer mechanisms, emphasis on heat transfer equipment like heat exchangers and evaporators and their selection and applications in food industry.

OBJECTIVES

- To impart knowledge to students on different modes of heat transfer through extended surfaces, study of heat exchanges and evaporators.

UNIT – I

Introduction to heat transfer and general concepts of heat transfer by conduction, convection and radiation. Conduction: Basic concepts of conduction in solids, liquids and gases, steady state temperature fields and one dimensional conduction without heat generation, e.g., through plane walls, cylindrical and spherical surfaces, composite layers, etc. Insulation materials, critical and optimum insulation thickness. Extended surfaces, fins and their practical applications. Introduction to unsteady state heat transfer.

Learning Outcomes:

At the end of unit, students will be able to

- Have basic knowledge on modes of heat transfer
- Understand the concepts of conduction in solids, liquids and gases
- Explain the steady state temp fields and one dimensional conduction without heat generation in plane walls and cylindrical surfaces etc.
- Know the role of insulation and materials used, thickness parameters
- Have idea on practical applications.
- Study the introduction of unsteady state heat transfer

UNIT – II

Convection: Fundamentals of convection, Basic concepts and definitions, natural and forced convection, hydrodynamic and thermal boundary layers, laminar and turbulent heat transfer inside and outside tubes, Dimensional analysis, determination of individual and overall heat transfer coefficients and their temperature dependence, heat transfer in molten metals.

Learning Outcomes:

At the end of unit, students will be able to

- Understand the fundamentals of convection and terminology involved and its types
- Get knowledge on boundary layers and its significance
- Know the laminar and turbulent heat transfer inside and outside tubes
- Have idea on dimensional analysis and role of various numbers in heat transfer
- Determine the individual and overall heat transfer coefficient and their temp dependence

UNIT – III

Radiation: Basic laws of heat transfer by radiation, black body and gray body concepts, view factors, Kirchoff's law, solar radiations, combined heat transfer coefficients by convection and radiation.

Learning Outcomes:

At the end of unit, students will be able to

- Understand the concepts of radiation
- Know the various bodies and its significance
- Get knowledge on solar radiation and its applications
- Study the combined heat transfer coefficient by convection and radiation

UNIT – IV

Heat Transfer with Phase Change: Condensation of pure and mixed vapors, film wise and drop wise condensation, loading in condensers and basic calculation on condensers, heat transfer in boiling liquids, boiling heat transfer coefficients. Heat Transfer Equipment: Classification, principles and design criteria, types of exchangers, viz., double pipe, shell and tube, plate type, extended surface, Furnaces and their classification and application.

Learning Outcomes:

At the end of unit, students will be able to

- Describe the phase changes like condensation and its types, calculation on condensers
- Know the heat transfer in boiling liquids, heat transfer coefficient by boiling
- Understand the heat transfer equipment classification, types and design criteria
- Get knowledge on various applications in food processing

UNIT – V

Evaporation: Elementary principles, parts of evaporator, types of evaporators. Single and multiple effect evaporators and their area calculations, boiling point elevation, selection, types of energy use, thermovapour recompression, mechanical vapor recompression. Fouling prevention, cleaning and hygiene. Applications in food processing.

Learning Outcomes:

At the end of unit, students will be able to

- Know the basic principles of evaporation, parts and types of evaporators.
- Understand the selection criteria and area calculations, boiling point elevation
- Get knowledge on use of energy and various methods
- Explain the occurrence of fouling and its prevention
- Know the cleaning and hygiene
- Have idea on applications of evaporators in food processing

Course Outcomes:

- Students acquire knowledge from different modes of heat transfer, extended surfaces, boiling and condensation process and principles of heat exchangers which are very essential in dairy and food industries

TEXT BOOKS

1. Coulson, J.M. & Richardson, J.F. Butterworth, "Chemical Engineering: Vol-1", 6th Edition. Heinemann(1999)
2. Holman, J.P. "Heat Transfer" 9th Edition.: McGraw Hill (1989).

REFERENCES

1. McAdams W.H. "Heat Transmission", 3rd edition. McGraw-Hill, (1954)
2. Kern D.Q. "Process Heat Transfer" . McGraw Hill Book (1950)
3. Badger W.L. & Bancharo J.T., "Introduction to chemical engineering" Tata McGraw Hill

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B.Tech (FT)– III-I Sem

L	T	P	C
3	0	0	3

(19A27502T) PROCESSING OF MILK AND MILK PRODUCTS

PREAMBLE

This text focuses on physico-chemical properties of milk, equipment used in processing of milk and milk products. Study of different milk products processing and its storage.

OBJECTIVES

- To impart knowledge to the students on milk and milk products processing, manufacturing of indigenous milk products, packaging and storage of milk and milk products

UNIT – I

Fluid Milk: Composition of milk and factors affecting it. Physico-chemical characteristics of milk and milk constituents. Production and collection, cooling and transportation of milk. Tests for milk quality and Adulteration. Pasteurization and Sterilization: Process and equipment for milk pasteurization, direct and indirect sterilization; Ultra - High - Temperature (UHT) sterilization. Fouling of pasteurizers and sterilizers. Aseptic packaging.

Learning Outcomes:

At the end of unit, students will be able to

- Gain knowledge on composition and physicochemical characteristics of milk and its constituents
- Know the importance of quality tests of milk
- Acquires understanding of pasteurization and sterilization, equipment used.

UNIT – II

Homogenizers: principle of operation, design calculation for laminar and turbulent regimes, technology of homogenized milk production. Technology and standards of commercial liquid milk products: Toned, Double Toned Products, Reconstituted, Recombined, Standardized and Fermented Milks etc, FSSAI Specifications. Dairy Chemistry & Microbiology: Roles of lipids, proteins, carbohydrates, minerals, vitamins and enzymes, importance of psychrophilic, mesophilic and thermophilic spoilage organisms in storage.

Learning Outcomes:

At the end of unit, students will be able to

- Understand the importance of homogenizers and equipment design

- Expose various commercial liquid milk products and its standards
- Know the importance of dairy chemistry and microbiology

UNIT – III

Dairy Products Manufacturing: Process Technology and standards of manufacturing of Fermented Products like dahi, shrikhand; lassi; mattha/Chhas and Other Milk Products (Casein, Whey Proteins, Lactose Etc.). Manufacturing of Indigenous dairy products like milk based puddings/ desserts- kheer; payasam; gajar-ka-halwa, FSSAI Specifications.

Learning Outcomes:

At the end of unit, students will be able to

- Illustrate the process technology and standards for manufacturing of different fermented products like dahi, shrikhand, lassi and mattha
- Describe the manufacturing of indigenous dairy products like milk based puddings/desserts – kheer and gajar-ka-halwa
- Know the significance of FSSAI Specifications

UNIT – IV

Definition, Classification, Composition and physico-chemical properties of Cream. Production processes and quality control. Butter: Definition, Classification, Composition and methods of manufacture, Packaging and storage. Butter oil/Ghee. Ice cream: Definition, Classification and Composition, Constituents and their role. Preparation of mixes and freezing of Ice cream, Overrun, Judging, Grading, and defects of Ice cream, FSSAI Specifications.

Learning Outcomes:

At the end of unit, students will be able to

- Gain knowledge on processing of various value added products from milk
- Know the FSSAI Specifications given to milk products

UNIT – V

Evaporated and Condensed milk: Method of manufacture, Packaging and storage. Defects, Causes and prevention. Roller and Spray Drying of milk solids. Instantization. Flow ability, Dustiness, Reconstituability, Dispersability, Wettability, Sinkability and appearance of milk powders. Manufacture of Casein, Whey protein, Lactose from milk or use in formulated foods, FSSAI Specifications.

Learning Outcomes:

At the end of unit, students will be able to

- Understand the process technology of evaporated and condensed milk
- Know the properties of dried milk
- Have knowledge on drying technologies used for milk

Course Outcomes

By the end of the course, the students will be able to

- Know about milk, its constituents, nutritive value, collection and its hygienic handling practices
- Study about Pasteurization, Homogenization and Sterilization of milk
- Learn about manufacture of cream, butter, ghee, yoghurt, cheese, ice-cream, indigenous milk products and milk confectionery

TEXT BOOKS

1. Outlines of dairy technology, Sukumar De. Oxford University Press. New Delhi.
2. P. Walstra, J.T.M.Wouters and T.J. Geurts, "Dairy Science Technology", CRC press, 2nd Edition, 2006.

REFERENCES

1. E. Spreer, "Milk and Dairy Product Technology", 2nd Edition, Marcel Dekker, 1998.
2. R.K. Robinson, "Modern Dairy Technology, Vol. 1: Advances in Milk Processing", 2nd Edition, Aspen Publishers, 1999.
3. R. K. Robinson, "Modern Dairy Technology, Vol. 2: Advances in Milk Products", , 2nd Edition, Aspen Publishers1996.
4. Sukumar De, "Outlines of Dairy Technology", 3rd Edition, Oxford University Press, 2006.
5. C. Eckles, W. Combs, and H. Macy, "Milk and Milk Products", 3rd Edition, Tata McGraw Hill, 2003.
6. E. H. Marth and J. L. Eteele, "Applied Dairy Microbiology", 2nd Edition, Marcel Dekker, 2001.
7. P. Walstra, T.J. Geurts, A. Noomen, and J.S. Van Boekel, "Dairy Technology: Principles of Milk Properties and Processing", Marcel Dekker, Illustrated Edition, 1999.

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech – III-I Sem **L T P C**

3 0 0 3

(19A52601T) ENGLISH LANGUAGE SKILLS

Introduction

The course is designed to train students in receptive (listening and reading) as well as productive and interactive (speaking and writing) skills by incorporating a comprehensive, coherent and integrated approach that improves the learners' ability to effectively use English language skills in academic/ workplace contexts. The shift is from *learning about the language* to *using the language*. They shouldbe able to express themselves clearly in speech and competently handle the writing tasks and verbal ability component of campus placement tests. Activity based teaching-learning methods would be adopted to ensure that learners would engage in actual use of language both in the classroom and laboratory sessions.

Course Objectives

- Facilitate active listening to enable inferential learning through expert lectures and talks
- Impart critical reading strategies for comprehension of complex texts
- Provide training and opportunities to develop fluency in English through participation in formal group discussions and presentations using audio-visual aids
- Demonstrate good writing skills for effective paraphrasing, argumentative essays and formal correspondence
- Encourage use of a wide range of grammatical structures and vocabulary in speech and writing

UNIT -I

Text:

1. **Lines Composed a Few Miles above Tintern Abbey - William Wordsworth**
2. **The Lotos-Eaters - Alfred Tennyson**

Listening: Listening to famous speeches for structure and style

Speaking: Oral presentations on general topics of interest.

Reading: Reading for meaning and pleasure – reading between the lines.

Writing: Appreciating and analyzing a poem –Paraphrasing, note-taking.

Grammar and Vocabulary: Tenses (Advanced Level) Correcting errors in punctuation -Word roots and affixes.

Learning Outcomes

At the end of the module, the learners will be able to

- Understand the purpose of rhythm and rhyme and the use of figures of speech in making the presentation lively and attractive
- Apply the knowledge of structure and style in a presentation, identify the audience and make note of key points
- Make formal structured presentations on general topics using grammatical understanding
- Prioritize information from reading texts after selecting relevant and useful points
- Paraphrase short academic texts using suitable strategies and conventions

UNIT -II

Text: The Model Millionaire – Oscar Wilde

Listening: Following the development of theme; answering questions on key concepts after listening to stories online.
Speaking: Narrating personal experiences and opinions.
Reading: Reading for summarizing and paraphrasing; recognizing the difference between facts and opinions.
Writing: Summarizing, précis writing, letter and note-making
Grammar and Vocabulary: Subject-verb agreement, noun-pronoun agreement, collocations.

Learning Outcomes

At the end of the module, the learners will be able to

- Comprehend academic lectures, take notes and answer questions
- Make formal structured presentations on academic topics
- Distinguish facts from opinions while reading
- Summarize and make a précis of reports
- Use correct english avoiding common errors in formal speech and writing

Unit – III

Text: Speech at IIM Calcutta – AzimPremji
Listening: Identifying views and opinions expressed by different speakers while listening to speeches.
Speaking: Small talks on general topics; agreeing and disagreeing, using claims and examples/ evidences for presenting views, opinions and position.
Reading: Identifying claims, evidences, views, opinions and stance/position.
Writing: Writing structured persuasive/argumentative essays on topics of general interest using suitable claims, examples and evidences.
Grammar and Vocabulary: The use of Active and passive Voice, vocabulary for academic texts

Learning Outcomes

At the end of the module, the learners will be able to

- Critically follow and participate in a discussion
- participate in group discussions using appropriate conventions and language strategies
- comprehend complex texts and identify the author's purpose
- produce logically coherent argumentative essays
- use appropriate vocabulary to express ideas and opinions

UNIT – IV

Text: A Biography of Steve Jobs

Listening: Listening to identify important moments - Understanding inferences; processing of information using specific context clues from the audio.
Speaking: Group discussion; reaching consensus in group work (academic context).
Reading: Reading for inferential comprehension.
Writing: Applying for internship/ job - Writing one's CV/Resume and cover letter.
Grammar and Vocabulary: Phrasal verbs, phrasal prepositions and technical vocabulary.

Learning Outcomes

At the end of the module, the learners will be able to

- Draw inferences and conclusions using prior knowledge and verbal cues
- Express thoughts and ideas with acceptable accuracy and fluency
- Develop advanced reading skills for deeper understanding of texts
- Prepare a cv and write a cover letter to seek internship/ job
- Understand the use of technical vocabulary in academic writing

UNIT –V

Text: How I Became a Public Speaker - George Bernard Shaw

Listening: Understanding inferences - processing of explicit information presented in the text and implicit information inferable from the text or from previous/background knowledge.
Speaking: Formal team presentations on academic/ general topics.
Reading: Intensive and extensive reading.
Writing: Structure and contents of a Report – Abstract – Project report features.
Grammar and Vocabulary: Correcting common errors, improving vocabulary and avoiding clichés and jargons.

Learning Outcomes

At the end of the module, the learners will be able to

- Develop advanced listening skills for in-depth understanding of academic texts
- Collaborate with a partner to make effective presentations
- Understand and apply the structure of project reports
- Demonstrate ability to use grammatically correct structures and a wide range of vocabulary

Course Outcomes

At the end of the course, the learners will be able to

- Understand the context, topic, and pieces of specific information from social or transactional dialogues spoken by native speakers of English
- Apply grammatical structures to formulate sentences and correct word forms
- Analyze discourse markers to speak clearly on a specific topic in informal discussions
- Evaluate reading/listening texts and to write summaries based on global comprehension of these texts.
- Create a coherent paragraph interpreting a figure/graph/chart/table

Text Book

- "Forging Ahead": A Course Book for B.Tech Students. Orient BlackSwan, 2020.

Reference Books

1) Bailey, Stephen. "Academic writing: A handbook for international students". Routledge, 2014.
2) Chase, Becky Tarver. Pathways: Listening, "Speaking and Critical Thinking". Heinley ELT; 2nd Edition, 2018.
3) Skillful Level 2 Reading & Writing Student's Book Pack (B1) Macmillan Educational.
4) Hewings, Martin. "Cambridge Academic English" (B2). CUP, 2012. (Student Book, Teacher Resource Book, CD & DVD)

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT) – III-I **L T P C**

2 0 0 2

(19A27503) FOOD BIOCHEMISTRY & NUTRITION

PREAMBLE

This is an introductory course which gives the necessary details and information to get acquainted with the biochemistry of foods and classification of nutrients as well as nutritional importance.

Course Objectives:

- At the end of this course, the student will have an idea about the various constituents of foods, sources, energy and nutritional requirements and their functions.

UNIT – I

Concepts of food and nutrition: Definition of terms – nutrition, malnutrition (undernutrition, overweight, obesity), health and nutritional status, functions of food, basic food groups – energy yielding, body building and protective, nutrients supplied by food, nutritional needs – requirements and recommended allowances of foods under normal conditions for all age groups. Nutrients: Sources, functions, digestion, absorption, assimilation and transport of carbohydrates, proteins and fats in human beings.

Learning Outcomes:

At the end of unit, students will be able to

- Know basic terminology on nutrition
- Classification of food groups
- Information on RDA of foods
- Role of nutrients in human nutrition

UNIT – II

Mechanism of enzyme action Introduction to enzymes, coenzymes, regulation of enzymatic activity, enzyme kinetics, inhibition effects of pH, allosteric enzymes, derivation of Michaelis-Menten Equation. Nucleic acids Definition and composition of RNA and DNA, structure of various components, viz, bases and sugars, hydrolysis of nucleic acids, structure of RNA and double helical structure of DNA

Learning Outcomes:

At the end of unit, students will be able to

- Explain the enzymes and its types, action mechanism
- Importance of Michaelis-Menten Equation
- Knowledge on Nucleic acids, structure of RNA & DNA

UNIT – III

Metabolism of carbohydrates Biological role of carbohydrates, glycolysis and respiration (TCA cycle), production of ATP- a brief description of electron transport chain, oxidative and substrate phosphorylation. Metabolism of lipids Biological role of lipids, breakdown of triglycerides and phospholipids, β-oxidation of long chain fatty acids, ketosis, biosynthesis of fatty acids, triglycerides and phospholipids.

Learning Outcomes:

At the end of unit, students will be able to

- Acquire knowledge on TCA Cycle and other processes in metabolism of carbohydrates
- Importance of electron transport chain
- Explain the metabolism of lipids

UNIT – IV

Metabolism of proteins Breakdown of proteins, transamination, deamination, decarboxylation, nitrogen fixation, urea cycle. Minerals Functions, sources, factors affecting absorption of minerals, absorption promoters – Vit C for Fe, absorption inhibitors – phytates, tannins, oxalates, effect of deficiency – Calcium, phosphorus, iron, zinc, iodine, fluorine and copper.

Learning Outcomes:

At the end of unit, students will be able to

- Basic concepts of metabolic process related to proteins
- Detailed idea on minerals and its functions

UNIT – V

Vitamins and hormones Classification, functions, sources, effects of deficiency, fat soluble vit (A,D,E,K), water soluble vitamin (thiamine, riboflavin, niacin, cyanocobalamin, folic acid, and ascorbic acid), relationship between vitamins and hormones in terms of their biological role. Physico chemical and nutritional changes during processing Changes during food processing treatment – drying and dehydration, irradiation, freezing, fermentation, canning, restoration, enrichment, fortification and supplementation of foods

Learning Outcomes:

At the end of unit, students will be able to

1. Importance of vitamins and harmones in human nutrition
2. Physic chemical and nutritional changes during processing
3. Changes during processing of foods

Course Outcomes

- Students will able to learn the usefulness of cells and organisms
- Students will understand the metabolic pathways
- Students will get information on types and importance of nutrients

TEXT BOOKS

1. Gaile Moe, Danita Kelley, Jacqueline Berning and Carol Byrd "Perspectives in Nutrition: A Functional Approach", Bredbenner. Wardlaw's McGraw-Hill, Inc., NY, USA. 2013.
2. David L. Nelson and Michael M. Cox. "Principles of Biochemisry", Lehninger 6th Edition. Macmillan Learning, NY, USA. 2012.

REFERENCES

1. Carolyn D. Berdanier, Elaine B. Feldman and Johanna Dwyer."Handbook of Nutrition and Food", 2nd Edition. CRC Press, Boca Raton, FL, USA. 2008.
2. Bob B. Buchanan, Wilhelm Gruissem and Russell L. Jones. "Biochemistry & Molecular Biology of Plants",. John Wiley and Sons, Inc., NY, USA. 2002.
3. Jeremy M. Berg, John L. Tymoczko, Lubert Stryer and Gregory J. Gatto, Jr. "Biochemistry", 7th Edition. W.H. Freeman and Company, NY, USA. 2002.
4. Donald Voet and Judith G. Voet. "Biochemistry", 4th Edition. John Wiley and Sons, Inc., NY, USA. 2011.,

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– III-I Sem **L T P C**

3 0 0 3

(19A27504a) FOOD NANO TECHNOLOGY
PROFESSIONAL ELECTIVE I

PREAMBLE

This text focuses on usefulness of nanotechnology in food processing and application of nano materials in food industry.

OBJECTIVES

- To understand functional materials in food nanotechnology, Nano-nutraceuticals and Nano functional foods.

UNIT – I

Introduction: Definition of nanotechnology, potential applications related to food, functional materials in food nanotechnology, nano-nutraceuticals and nano functional foods, nanotechnology and risk assessment-regulatory approaches to nanotechnology in food industries.

Learning Outcomes:

At the end of unit, students will be able to

- Know the definition of nanotechnology, potential applications related to food
- Understand functional materials in food nanotechnology, nano-nutraceuticals and nano functional foods
- Get knowledge on nanotechnology and risk assessment-regulatory approaches to nanotechnology in food industries

UNIT – II

Nanomaterials and manufacture: Nanomaterials technology- nano powder production-nano particles manufacture nanotechnology devices- analytical methods for nanotechnology

Learning Outcomes:

At the end of unit, students will be able to

- Acquire knowledge on Nano materials technology, manufacture of nano powder, nano particles
- Explain the manufacture of nanotechnology devices
- Understand the need of analytical methods for nanotechnology

UNIT – III

Nanoparticles: Nanofilters, nanotubes, nanoclay, nanofilms, nanomembranes, nanoemulsions, nanocomposite, nano laminates, nanoscale food additives – nanolycopene

Learning Outcomes:

At the end of unit, students will be able to

- Know about Nanofilters, nanotubes, nanoclay, nanofilms, nanomembranes, nanoemulsions
- Get knowledge on nanocomposite, nano laminates, nanoscale food additives – nanolycopene

UNIT – IV

Nanoscale delivery systems for food functionalization: Liposom**es-** nano cochleates- hydrogels based nanoparticles- dendrimers- lipid nanoparticles- polymeric nano particles- anno crystalline particles – delivery systems – mode of action.

Learning Outcomes:

At the end of unit, students will be able to

- Understand the nanoscale delivery systems for food functionalization like Liposomes- nano cochleates
- Study the hydrogels based nanoparticles- dendrimers- lipid nanoparticles- polymeric nano particles- anno crystalline particles – delivery systems and their mode of action

UNIT – V

Nanotech for food industries: Nanotechnology in food industry- Food quality monitoring- nanosensors nanotechnology in food microbiology-bacterial identification- antimicrobial packaging-improved food storage- green packaging-tracking-tracing and brand products- nanotechnology research in food industry.

Learning Outcomes:

At the end of unit, students will be able to

- Get knowledge Nanotechnology in food industry & Food quality monitoring
- Narrate the nanosensors nanotechnology in food microbiology
- Discuss about the nanotechnology research in food industry

Course Outcomes

- By the end of this course student will attain knowledge on nanotechnology and risk assessment-regulatory approaches to nanotechnology in food industries

TEXT BOOKS

1. Pandua W., “Nanotech Research Methods for Foods and Bioproducts”, Wiley publications 2012.
2. Fulekar M.H., “Nanotechnology - Implications and Applications”, International Publishing House (P) ltd 2010.

REFERENCES

1. Lestie prey, “Nanotech in Food Products”, Wiley publications 2010.

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– III-I Sem **L T P C**

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(19A27504b) FOOD REFRIGERATION AND COLD CHAIN
PROFESSIONAL ELECTIVE I

PREAMBLE

This subject emphasis on principles of refrigeration, role of equipment in refrigeration system, cycles, refrigeration load calculations and commercial applications in food industry.

Course Objectives:

- To know the equipment available to store perishable items for a long time
- To understand to increase the storage life of food items

UNIT – I

Principles of refrigeration: Definition, background with second law of thermodynamics, unit of refrigerating capacity, coefficient of performance; Production of low temperatures: Expansion of a liquid with flashing, reversible/ irreversible adiabatic expansion of a gas/ real gas, thermoelectric cooling, adiabatic demagnetization; Air refrigerators working on reverse Carnot cycle: Carnot cycle, reversed Carnot cycle, selection of operating temperatures;

Learning Outcomes:

At the end of unit, students will be able to

- Study about definition, terms and principles of refrigeration, background with second law of thermodynamics
- Understand the Production of low temperatures: Expansion of a liquid with flashing, reversible/ irreversible adiabatic expansion of a gas/ real gas
- Know the necessity of Carnot cycle, reversed Carnot cycle, selection of operating temperatures

UNIT – II

Air refrigerators working on Bell Coleman cycle: Reversed Brayton or Joule or Bell Coleman cycle, analysis of gas cycle, polytropic and multistage compression; Vapour refrigeration: Vapor as a refrigerant in reversed Carnot cycle with p-V and T-s diagrams, limitations of reversed Carnot cycle; Vapour compression system: Modifications in reverse Carnot cycle with vapour as a refrigerant (dry vs wet compression, throttling vs isentropic expansion), representation of vapor compression cycle on pressure- enthalpy diagram, super heating, sub cooling;

Learning Outcomes:

At the end of unit, students will be able to

- Get knowledge on Reversed Brayton or Joule or Bell Coleman cycle, analysis of gas cycle, polytropic and multistage compression
- Study the importance of reversed Carnot cycle with p-V and T-s diagrams, limitations
- Explain the Vapour compression system: Modifications (dry vs wet compression, throttling vs isentropic expansion)
- Make the representation of vapor compression cycle on pressure- enthalpy diagram, super heating, sub cooling

UNIT – III

Liquid-vapour regenerative heat exchanger for vapour compression system, effect of suction vapour super heat and liquid sub cooling, actual vapour compression cycle; Vapour-absorption refrigeration system: Process, calculations, maximum coefficient of performance of a heat operated refrigerating machine, Common refrigerants and their properties: classification, nomenclature, desirable properties of refrigerants- physical, chemical, safety, thermodynamic and economical; Azeotropes; Components of vapour compression refrigeration system, evaporator, compressor, condenser and expansion valve;

Learning Outcomes:

At the end of unit, students will be able to

- Understand the Liquid-vapour regenerative heat exchanger for vapour compression system
- Explain Vapour-absorption refrigeration system: Process, calculations, Common refrigerants and their properties
- Classify and its nomenclature, desirable properties of refrigerants
- Describe the Azeotropes; Components of vapour compression refrigeration system

UNIT – IV

Ice manufacture, principles and systems of ice production, Treatment of water for making ice, brines, freezing tanks, ice cans, air agitation, quality of ice; Cold storage: Cold store, design of cold storage for different categories of food resources, size and shape, construction and material, insulation, vapour barriers, floors, frost-heave, interior finish and fitting, evaporators, automated cold stores, security of operations; Refrigerated transport: Handling and distribution, cold chain, refrigerated product handling, order picking, refrigerated vans, refrigerated display;

Learning Outcomes:

At the end of unit, students will be able to

- Understand the Ice manufacture, principles and systems of ice production, Treatment of water for making ice, ice cans
- Get know about Cold store, design of cold storage for different categories of food resources, size and shape, construction and material and etc.
- Acquire knowledge on cold chain, refrigerated product handling, order picking, refrigerated vans and etc.

UNIT – V

Air-conditioning: Meaning, factors affecting comfort air-conditioning, classification, sensible heat factor, industrial air-conditioning, problems on sensible heat factor; Winter/summer/year round air-conditioning, unitary air-conditioning systems, central air-conditioning, physiological principles in air-conditioning, air distribution and duct design methods; design of complete air-conditioning systems; humidifiers and dehumidifiers; Cooling load calculations: Load sources, product cooling, conducted heat, convected heat, internal heat sources, heat of respiration, peak load; etc.

Learning Outcomes:

At the end of unit, students will be able to

- Know the Meaning, factors affecting comfort air-conditioning, classification, sensible heat factor and its problems, industrial air-conditioning
- Understand physiological principles in air-conditioning and various methods of air-conditioning
- Study the design of complete air-conditioning systems, humidifiers and dehumidifiers; Cooling load calculations

Course Outcomes

By the end of the course, the students will

- Understand the different equipment useful to store the food items for a long period.
- Understand to increase the storage life of food items

TEXT BOOKS

1. Arora, C. P. “Refrigeration and Air Conditioning”. Tata MC Graw Hill Publishing Co.Ltd., New Delhi. 1993.

REFERENCES

1. Adithan, M. and Laroiya, S. C. “Practical Refrigeration and Air Conditioning”. Wiley Estern Ltd., New Delhi 1991.

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– III-I Sem

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(19A27504c) FOOD SAFETY MANAGEMENT SYSYTEM
PROFESSIONAL ELECTIVE I

PREAMBLE

This text focuses on coverage in food safety and regulations in various countries and their implementation.

Course Objectives:

- To understand the general aspects of food safety management system.
- To study the importance of implementing Food safety managements systems in industries

UNIT – I

Introduction, concept of food safety and Food Security. Indian and Food Regulatory Regime (Existing and old), FSSAI, PFA Act and Rules, Food Licensing and Registration System, Food Import Clearance System. Food hazards and contaminations - biological (bacteria, viruses and parasites), chemical (toxic constituents / hazardous materials) pesticides residues / environmental pollution / chemicals) and physical factors. Preventive food safety systems - monitoring of safety, wholesomeness and nutritional quality of food. Prevention and control of microbiological and chemical hazards.

Learning Outcomes:

At the end of unit, students will be able to understand following

- Introduction, concept of food safety and Food Security
- Indian and Food Regulatory Regime (Existing and old), FSSAI, PFA Act and Rules
- Food Licensing and Registration System, Food Import Clearance System. Food hazards and contaminations
- Preventive food safety systems, Prevention and control of microbiological and chemical hazards.

UNIT – II

Food Safety and Standards Act, 2006, Food Safety Standards Regulation, Essential Commodities Act, 1955, Global Scenario, Codex Alimentarius, WHO/FAO Expert Bodies (JECFA/JEMRA/JMPR). Food safety inspection services (FSIS) and their utilization. Legal Metrology act, Weight and Measurement act.

Learning Outcomes:

At the end of unit, students will be able to understand the need of studying following

- Food Safety and Standards Act, 2006 & Regulations
- Essential Commodities Act, 1955, Global Scenario, Codex Alimentarius, WHO/FAO Expert Bodies (JECFA/JEMRA/JMPR)
- Food safety inspection services (FSIS) and their utilization.
- Legal Metrology act, Weight and Measurement act.

UNIT – III

Introduction to OIE and IPPC, Other International Food Standards (e.g. European Commission, USFDA etc). WTO: Introduction to WTO Agreements: SPS and TBT Agreement, Export and Import Laws and Regulations, Export (Quality Control and Inspection) Act, 1963. Customs Act and Import Control Regulations, Other Voluntary and mandatory product specific regulations, Other Voluntary National Food Standards: BIS Other product specific standards; AGMARK. Nutritional Labeling, Health claims.

Learning Outcomes:

At the end of unit, students will be able to understand the follwoing

- Introduction to OIE and IPPC, Other International Food Standards (e.g. European Commission, USFDA etc).
- WTO: Introduction to WTO Agreements: SPS and TBT Agreement, Export and Import Laws and Regulations
- Customs Act and Import Control Regulations, Other Voluntary and mandatory product specific regulations
- Other Voluntary National Food Standards: BIS Other product specific standards; AGMARK
- Nutritional Labeling, Health claims

UNIT – IV

Risk assessment studies: Risk management, risk characterization and communication. Concept and Implementation of HACCP in a food premises.

Learning Outcomes:

At the end of unit, students will be able to

- Understand the Risk management, risk characterization and communication
- Know the necessity of Concept and Implementation of HACCP in a food premises.

UNIT – V

Voluntary Quality Standards and Certification. GMP, GHP, GAP, Good Animal Husbandry Practices, ISO 9000, ISO 22000, ISO 14000, ISO 17025, PAS 22000, FSSC 22000, BRC, BRCIOP, IFS, SQF 1000, SQF 2000. Role of NABL, CFLS. Halal & Kosher Standard.

Learning Outcomes:

At the end of unit, students will be able to understand the following

- Voluntary Quality Standards and Certification like GMP, GHP, GAP
- ISO 9000, ISO 22000, ISO 14000, ISO 17025 and etc.
- Role of NABL, CFLS. Halal & Kosher Standard

Course Outcomes:

- At the end of the course student will gain knowledge on various food safety and regulatory aspects, Food standards regulatory bodies etc.

TEXT BOOKS

1. Singal RS, "Handbook of Indices of Food Quality and Authenticity". Woodhead Publ. Cambridge, UK.
2. Shapton DA, "Principles and Practices of Safe Processing of Foods". Butterworth Publication, London.

REFERENCES

1. Jacob MB, "The Chemical Analysis of Foods and Food Products". CBS Publications. New Delhi.
2. Pomeranze Y, "Food Analysis - Theory and Practice". CBS Publications, New Delhi.
3. FSSAI website: www.fssai.gov.in
4. Winton AL, "Techniques of Food Analysis". Allied Science Publications New Delhi.

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT) – III-I Sem **L T P C**

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(19A27504d) MARKETING MANAGEMENT & INTERNATIONAL TRADE PROFESSIONAL ELECTIVE I

PREAMBLE

This text focuses on marketing and their strategies and reaching consumer with new marketing methods.

Course Objectives

- To understand advantage of advertising and other sources.
- To know the consumer behavior.

UNIT – I

Concept of marketing, functions of marketing, Concepts of marketing management, scope of marketing management, Marketing management process, Concepts of marketing- mix, elements of marketing- mix. Concept of market structure, Marketing environment -Micro and macro environments

Learning Outcomes:

At the end of unit, students will be able to

- Get knowledge on concept and functions of marketing
- Explain the scope and process involved in marketing management
- Understand the Concepts of marketing- mix, elements of marketing- mix
- Know the Concept of market structure, Marketing environment - Micro and macro environments

UNIT – II

Consumers buying behaviour, consumerism, Marketing opportunities analysis: marketing research and marketing information systems. Market measurement- present and future demand, market forecasting, Market segmentation, targeting and positioning, Allocation and marketing resources

Learning Outcomes:

At the end of unit, students will be able to

- Discuss the Consumers buying behaviour, consumerism
- Understand the Marketing opportunities analysis: marketing research and marketing information systems
- Know the Market measurement- present and future demand, market forecasting
- Explain the Market segmentation, targeting and positioning, Allocation and marketing resources

UNIT – III

Marketing planning process, Product policy and planning: product-mix, product line, product life cycle, new product development process, Product brand, packaging, services decisions, Marketing channel decisions. Retailing, wholesaling and distribution. Pricing decisions, Price determination and pricing policy of milk products in organized and unorganized sectors of dairy industry. Promotion-mix decisions.

Learning Outcomes:

At the end of unit, students will be able to

- Understand the Marketing planning process like product-mix, product line, product life cycle, New product development process
- Get knowledge on Product brand, packaging, services decisions, Marketing channel decisions
- Know the Pricing decisions, Price determination and pricing policy of milk products in organized and unorganized sectors of dairy industry

UNIT – IV

Advertising, how advertising works, deciding advertising objectives, Advertising budget Advertising message, media planning, personal selling, publicity, sales promotion World consumption of food: Patterns and types of food consumption across the globe. International marketing and international trade, salient features of international marketing. Composition & direction of Indian exports, international marketing environment. Deciding which & how to enter international market

Learning Outcomes:

At the end of unit, students will be able to

- Know the need of Advertising, how advertising works, deciding advertising objectives
- Get knowledge on Advertising budget Advertising message, media planning, personal selling, publicity, sales promotion World consumption of food

- Understand the International marketing and international trade, salient features of international marketing.
- Study of Composition & direction of Indian exports, international marketing environment.

UNIT – V

Exports- direct exports, indirect exports, Licensing, Joint ventures, Direct investment. Export trends and prospects of food products in India Government institutions related to international food trade: APEDA, Tea Board, Spice Board, MOFPI, etc. WTO and world trade agreements related to food business.

Learning Outcomes:

At the end of unit, students will be able to

- Know the Exports- direct exports, indirect exports, Licensing, Joint ventures, Direct investment
- Get knowledge on Export trends and prospects of food products in India Government institutions related to international food trade: APEDA, Tea Board, Spice Board, MOFPI, etc.
- Understand the WTO and world trade agreements related to food business.

Course Outcomes:

By the end of the course

- Students will gain knowledge on concept of marketing and various environments
- Students will acquire knowledge on Exports and different bodies working in India related to exports

TEXT BOOKS

1. Philip Kotler, Kevin Lane Keller, Abraham Koshy, Mithileshwar Jha. 2013.
2. A South Asian Perspective, "Marketing Management", 14th Edition. Pearson Education.

REFERENCES

1. C.N. Sontakki. "Marketing Management". Kalyani Publishers, New Delhi.
2. John Daniels, Lee Radebaugh, Brigham, Daniel Sullivan., "International Business". 15th Edition., Pearson Education.
3. Aswathappa. "International Business". Tata McGraw-Hill Education, New Delhi.
4. Willium J. Stanton. "Fundamentals of Marketing". Tata McGraw-Hill Publication, New Delhi. 1984.
5. Fransis Cherunilam. "International Business: Text and Cases". 5th Edition. PHI Learning, New Delhi.

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT) – III-I Sem **L T P C**

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(19A27504e) ENERGY AUDIT AND CONSERVATION
PROFESSIONAL ELECTIVE I

PREAMBLE

This text focuses on energy conservation and engineering behind conservation, energy saving by various ways and their utilization.

Course Objectives:

- To know different sources of energy
- To understand the no. of technologies used for energy conservation
- To acquire knowledge on energy saving and their utility

UNIT – I

Fundamentals of Engineering Analysis and Management: Fundamentals of Heat Transfer, Fluid Mechanics, and Thermodynamics in Food Processing, Fundamentals of Energy Auditing, Sustainability in the Food Industry

Learning Outcomes:

At the end of unit, students will be able to understand the following

- Fundamentals of Heat Transfer, Fluid Mechanics, and Thermodynamics in Food Processing
- Fundamentals of Energy Auditing, Sustainability in the Food Industry

UNIT – II

Energy Conservation Technologies Applied to Food Processing Facilities: Energy Conservation in Steam Generation and Consumption System, in Compressed Air System, in Power and Electrical Systems, in Heat Exchangers, Waste-Heat Recovery and Thermal Energy Storage in Food Processing Facilities, novel Thermodynamic Cycles Applied to the Food Industry for Improved Energy Efficiency

Learning Outcomes:

At the end of unit, students will be able to understand the following

- Energy Conservation in Steam Generation and Consumption System, in Compressed Air System, in Power and Electrical Systems, in Heat Exchangers
- Waste-Heat Recovery and Thermal Energy Storage in Food Processing Facilities, novel Thermodynamic Cycles Applied to the Food Industry for Improved Energy Efficiency

UNIT – III

Energy Saving Opportunities in Existing Food Processing Facilities: Energy Consumption pattern, Energy Conservation in Grains and Oilseeds Milling Facilities, in Sugar and Confectionary Processing Facilities, in Fruit and Vegetable Processing Facilities, in Dairy Processing Facilities, in Meat Processing Facilities, in Bakery Processing Facilities

Learning Outcomes:

At the end of unit, students will be able to understand the following

- Energy Consumption pattern, Energy Conservation in Grains and Oilseeds Milling Facilities, in Sugar and Confectionery.
- Energy Conservation in Fruit and Vegetable Processing Facilities, in Dairy Processing Facilities, in Meat Processing Facilities, in Bakery Processing.

UNIT – IV

Energy Conservation in Emerging Food Processing Systems: Membrane Processing of Foods, Energy Efficiency and Conservation in Food Irradiation, in Pulsed Electric Fields Treatment, in High-Pressure Food Processing, in Microwave Heating, in Supercritical Fluid Processing

Learning Outcomes:

At the end of unit, students will be able to understand the following

- Energy Conservation in Membrane Processing of Foods, Energy Efficiency and Conservation in Food Irradiation,
- Energy Conservation in Pulsed Electric Fields Treatment, in High-Pressure Food Processing, in Microwave Heating, in Supercritical Fluid Processing

UNIT – V

Conversion of Food Processing Wastes into Energy: Food Processing Wastes and Utilizations, Anaerobic Digestion of Food Processing Wastes, Fermentation of Food Processing Wastes into Transportation Alcohols, Bio-diesel Production from Waste Oils and Fats, Thermo-chemical Conversion of Food Processing Wastes for Energy Utilization

Learning Outcomes:

At the end of unit, students will be able to understand the following

- Food Processing Wastes and Utilizations, Anaerobic Digestion of Food Processing Wastes
- Fermentation of Food Processing Wastes into Transportation Alcohols, Bio-diesel Production from Waste Oils and Fats
- Thermo-chemical Conversion of Food Processing Wastes for Energy Utilization

Course Outcomes:

By the end of course

- Students will gain knowledge on engineering behind conservation, technologies used for energy conservation and energy from various wastes and saving of energy.

TEXT BOOKS

1. Lijun Wang, "Energy Efficiency and Management in Food Processing Facilities". CRC Press, 1st Edition, 2009.
2. R.P. Singh, "Energy in Food Processing". 1st Edition, Elsevier Publishing Co. Amsterdam, 1986.

REFERENCES

1. Berit Mattsson and Ulf Sonesson, "Environmentally Friendly Food Processing", 1st Edition, CRC Press, 2003.

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)–III-I

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(19A01506a) EXPERIMENTAL STRESS ANALYSIS

OPEN ELECTIVE-I

Course Objective:

To bring awareness on experimental method of finding the response of the structure to different types of load.

- Demonstrates principles of experimental approach.
- Teaches regarding the working principles of various strain gauges.
- Throws knowledge on strain rosettes and principles of non destructive testing of concrete.
- Gives an insight into the principles of photo elasticity.

UNIT-I

PRINCIPLES OF EXPERIMENTAL APPROACH: - Merits of Experimental Analysis Introduction, uses of experimental stress analysis advantages of experimental stress analysis, Different methods –Simplification of problems.

Learning outcomes:

At the end of the unit, students will be able to:

- Demonstrate the merits and principles of experimental approach
- Give an insight into the uses and advantages of experimental stress analysis

UNIT-II

STRAIN MEASUREMENT USING STRAIN GAUGES: - Definition of strain and its relation of experimental Determinations Properties of Strain Gauge Systems-Types of Strain Gauges – Mechanical, Acoustic and Optical Strain Gauges. Introduction to Electrical strain gauges - Inductance strain gauges – LVDT – Resistance strain gauges – various types –Gauge factor – Materials of adhesion base.

Learning outcomes:

At the end of the unit, students will be able to:

- Introduce various strain gauge systems and their properties
- Give information regarding the gauge factor and materials of adhesion bases

UNIT-III

STRAIN ROSSETTES AND NON – DESTRUCTIVE TESTING OF CONCRETE:- Introduction – the three elements Rectangular Rosette – The Delta Rosette Corrections for

Transverse Strain Gauge. Ultrasonic Pulse Velocity method –Application to Concrete. Hammer Test – Application to Concrete.

Learning outcomes:

At the end of the unit, students will be able to:

- Introduces various strain rosettes and corrections for strain gauges
- Gives an insight into the destructive and non destructive testing of concrete

UNIT-IV

THEORY OF PHOTOELASTICITY: - Introduction –Temporary Double refraction – The stress Optic Law –Effects of stressed model in a polariscope for various arrangements – Fringe Sharpening. Brewster‟s Stress Optic law.

Learning outcomes:

At the end of the unit, students will be able to:

- Introduces stress optic laws.
- Gives the arrangements and working principles of polariscope.

UNIT-V

TWO DIMENSIONAL PHOTOELASTICITY: - Introduction – Iso-chromatic Fringe patterns-Isoclinic Fringe patterns passage of light through plane Polariscope and Circular polariscope Isoclinic Fringe patterns – Compensation techniques – Calibration methods – Separation methods – Scaling Model to prototype Stresses – Materials for photo – Elasticity Properties of Photoelastic Materials.

Learning outcomes:

At the end of the unit, students will be able to:

- Introduces the understanding of different fringe patterns.
- Introduces model analysis and properties of photo elastic materials.

Course Outcomes:

After completion of the course

- The student will be able to understand different methods of experimental stress analysis
- The student will be able to understand the use of strain gauges for measurement of strain
- The student will be exposed to different Non destructive methods of concrete
- The student will be able to understand the theory of photo elasticity and its applications in analysis of structures

TEXT BOOKS:-

1. J.W.Dally and W.F.Riley, “Experimental stress analysis College House Enterprises”
2. Dr.Sadhu Singh, “Experimental stress analysis”, khanna Publishers

REFERENCE BOOKS:

1. U.C.Jindal, “Experimental Stress analysis”, Pearson Publications.
2. L.S.Srinath, “Experimental Stress Analysis”, MC.Graw Hill Company Publishers.

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT) –III-I

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(19A01506b) BUILDING TECHNOLOGY

OPEN ELECTIVE-I

Course Objectives:

- To impart to know different types of buildings, principles and planning of the buildings.
- To identify the termite control measure in buildings, and importance of grouping circulation, lighting and ventilation aspects in buildings.
- To know the different modes of vertical transportation in buildings.
- To know the utilization of prefabricated structural elements in buildings.
- To know the importance of acoustics in planning and designing of buildings.

UNIT-I

Overview of the course, basic definitions, buildings-types-components- economy and design-principles of planning of buildings and their importance. Definitions and importance of grouping and circulation-lighting and ventilation-consideration of the above aspects during planning of building.

Learning outcomes:

At the end of the unit, students will be able to:

- To be able to plan the building with economy and according to functional requirement**.**

UNIT-II

Termite proofing: Inspection-control measures and precautions- lighting protection of buildings-general principles of design of openings-various types of fire protection measures to be considered while panning a building.

Learning outcomes:

At the end of the unit, students will be able to:

- Able to know the termite proofing technique to the building and protection form lightening effects.
- To be able to know the fire protection measure that are to be adopted while planning a building.

UNIT-III

Vertical transportation in a building: Types of vertical transportation-stairs-different forms of stairs- planning of stairs- other modes of vertical transportation – lifts-ramps-escalators.

Learning outcomes:
At the end of the unit, students will be able to:

- To be able to know the different modes of vertical transportation and their suitability

UNIT-IV

Prefabrication systems in residential buildings- walls-openings-cupboards-shelves etc., planning and modules and sizes of components in prefabrication. Planning and designing of residential buildings against the earthquake forces, principles, seismic forces and their effect on buildings.

Learning outcomes:
At the end of the unit, students will be able to:

- Identify the adoption of prefabricated elements in the building.
- Know the effect of seismic forces on buildings

UNIT-V

Acoustics – effect of noise – properties of noise and its measurements, principles of acoustics of building. Sound insulation- importance and measures.

Learning outcomes:
At the end of the unit, students will be able to:

- To know the effect of noise, its measurement and its insulation in planning the buildings

Course Outcomes:
After completion of the course the student will be able to

- Understand the principles in planning and design the buildings.
- Know the different methods of termite proofing in buildings.
- Know the different methods of vertical transportation in buildings.
- Know the implementation of prefabricated units in buildings and effect of earthquake on buildings.
- Know the importance of acoustics in planning and designing of buildings.

TEXT BOOKS :

1. Varghese, “Building construction”, PHI Learning Private Limited.
2. Punmia.B.C, “Building construction”, Jain.A.K and Jain.A.K Laxmi Publications.
3. S.P.Arora and S.P.Brndra “Building construction”, Dhanpat Rai and Sons Publications, New Delhi
4. “Building construction-Technical teachers training institute”, Madras, Tata McGraw Hill.

REFERENCE BOOKS:

1. National Building Code of India, Bureau of Indian Standards

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT) –III-I **L T P C**

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(19A02506a) ELECTRICAL ENGINEERING MATERIALS (OPEN ELECTIVE-I)

Course Objectives:

To make the students learn about

- Classification of materials.
- Properties of materials and its applications.
- Domestic wiring and earthing

UNIT-I Conducting Materials

Introduction – classification of materials – Metals and Non metals, physical, thermal, mechanical and electrical properties of materials – classification of electrical materials – concept of atom – electron configuration of atom, conductors, general properties of conductors, factors effecting resistivity of electrical materials –electrical/mechanical/thermal properties of copper, aluminum, iron, steel, lead, tin and their alloys – applications.

Learning outcomes:

At the end of the unit, students will be able to:

- Uunderstand the classification of conducting materials.
- Analyze the properties of different conducting materials
- Apply the materials where it is applicable
- Know about electron configuration of atom

UNIT-II Dielectric and High Resistivity Materials

Introduction – solid, liquid and gaseous dielectrics, leakage current, permittivity, dielectric constant, dielectric loss – loss angle – loss constant, Breakdown voltage and dielectric strength of – solid, liquid and gaseous dielectrics, effect of break down– electrical and thermal effects, Polarization – electric, ionic and dipolar polarization. Effect of temperature and Frequency on dielectric constant of polar dielectrics. High Resistivity materials – electrical / thermal / mechanical properties of Manganin, Constantan, Nichrome, Tungsten, Carbon and Graphite and their applications in electrical equipment.

Learning outcomes:

At the end of the unit, students will be able to:

- Understand the classification of dielectric and high resistivity materials.
- Analyze the properties of dielectric and high resistivity materials
- Understand about concept of polarization and dipolar polarization
- Apply the materials where it is applicable

UNIT-III Solid Insulating Materials

Introduction – characteristics of a good electrical insulating materials – classification of insulating materials – electrical, thermal, chemical and mechanical properties of solid insulating materials - Asbestos, Bakelite, rubber, plastics, thermo plastics. Resins, polystyrene, PVC, porcelain, glass, cotton and paper.

Learning outcomes:
At the end of the unit, students will be able to:

- Understand about various characteristics of solid insulating materials
- Understand the classification of solid insulating materials.
- Analyze the properties of solid insulating materials
- Apply the materials where it is applicable

UNIT-IV Liquid & Gas Insulating Materials

Liquid insulating materials – Mineral oils, synthetic liquids, fluorinated liquids – Electrical, thermal and chemical properties – transformer oil – properties – effect of moisture on insulation properties Gaseous insulators – classification based on dielectric strength – dielectric loss, chemical stability properties and their applications.

Learning Outcomes:

At the end of the unit, the student will be able to

- Understand the classification of liquid insulating materials.
- Analyze the properties of liquid insulating materials
- Apply the materials where it is applicable
- Understand about properties and classification of gaseous insulators

UNIT-V Domestic Wiring

Wiring materials and accessories – Types of wiring – Types of Switches - Specification of Wiring – Stair case wiring - Fluorescent lamp wiring- Godown wiring – Basics of Earthing – single phase wiring layout for a residential building.

Learning Outcomes:
At the end of the unit, the student will be able to

- Understand about wiring materials and accessories
- Understand about earthing and wiring layout of domestic buildings
- Design and develop Residential wiring
- Know about godown wiring

Course Outcomes:

After completing the course, the student should be able to:

- Understand the classification of materials, domestic wiring materials and earthing.
- Analyze the properties of different electrical materials
- Apply where the materials are applicable based on properties of materials
- Design and develop Residential wiring, godown wiring and earthing.

Text Books:

1. G.K. Mithal, "Electrical Engineering Materials", Khanna publishers, 2nd edition, 1991.
2. R.K. Rajput, A course in "Electrical Engineering Materials", Laxmi publications, 2009.

Reference Books:

1. C.S. Indulkar and S. Thiruvengadam, "An Introduction to Electrical Engineering Materials" S Chand & Company, 2008.
2. Technical Teachers Training Institute, "Electrical engineering Materials", 1st Edition, Madras, McGraw Hill Education, 2004.
3. by S.P. Seth, "A course in Electrical Engineering Materials Physics Properties & Applications", Dhanapat Rai & Sons Publications, 2018.

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– III-I

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(19A03506a) INTRODUCTION TO HYBRID AND ELECTRIC VEHICLES

OPEN ELECTIVE-I

Course Objectives:

- Provide good foundation on hybrid and electrical vehicles.
- To address the underlying concepts and methods behind power transmission in hybrid and electrical vehicles.
- Familiarize energy storage systems for electrical and hybrid transportation.
- To design and develop basic schemes of electric vehicles and hybrid electric vehicles.

UNIT I: Electric Vehicle Propulsion and Energy Sources

Introduction to electric vehicles, vehicle mechanics - kinetics and dynamics, roadway fundamentals propulsion system design - force velocity characteristics, calculation of tractive power and energy required, electric vehicle power source - battery capacity, state of charge and discharge, specific energy, specific power, Ragone plot. battery modeling - run time battery model, first principle model, battery management system- soc measurement, battery cell balancing. Traction batteries - nickel metal hydride battery, Li-Ion, Lipolymer battery.

Learning Outcomes:

After successful completion of this unit, the students will be able to

- Summaries the concepts of electrical vehicle propulsion and energy sources. (l2)
- Identify the types of power sources for electrical vehicles.(l3)
- Demonstrate the design considerations for propulsion system. (l2)
- Solve the problems on tractive power and energy required. (l3)

UNIT II: Electric Vehicle Power Plant And Drives

Introduction electric vehicle power plants. Induction machines, permanent magnet machines, switch reluctance machines. Power electronic converters-DC/DC converters - buck boost converter, isolated DC/DC converter. Two quadrant chopper and switching modes. AC drives-PWM, current control method. Switch reluctance machine drives - voltage control, current control.

Learning Outcomes:

After successful completion of this unit, the students will be able to

- Choose a suitable drive scheme for developing an electric vehicles depending on resources.(l1)

- List the various power electronic converters. (l1)
- Describe the working principle dc/dc converters and buck boost convertor. (l2)
- Explain about ac drives. (l2)

UNIT III: Hybrid And Electric Drive Trains

Introduction hybrid electric vehicles, history and social importance, impact of modern drive trains in energy supplies. Hybrid traction and electric traction. Hybrid and electric drive train topologies. Power flow control and energy efficiency analysis, configuration and control of DC motor drives and induction motor drives, permanent magnet motor drives, switch reluctance motor drives, drive system efficiency.

Learning Outcomes:

After successful completion of this unit, the students will be able to

- Identify the social importance of hybrid vehicles. (l3)
- Discus impact of modern drive trains in energy supplies. (l6)
- Compare hybrid and electric drive trains.(l2)
- Analyze the power flow control and energy efficiency. (l6)

UNIT IV: Electric and Hybrid Vehicles - Case Studies

Parallel hybrid, series hybrid -charge sustaining, charge depleting. Hybrid vehicle case study – Toyota Prius, Honda Insight, Chevrolet Volt. 42 V system for traction applications. Lightly hybridized vehicles and low voltage systems. Electric vehicle case study - GM EV1, Nissan Leaf, Mitsubishi Miev. Hybrid electric heavy duty vehicles, fuel cell heavy duty vehicles.

Learning Outcomes:

After successful completion of this unit, the students will be able to

- List the various electric and hybrid vehicles in the present market. (l1)
- Discus lightly hybridized vehicle and low voltage systems.(l6)
- Explain about hybrid electric heavy duty vehicles and fuel cell heavy duty vehicles. (l2)

UNIT V: Electric And Hybrid Vehicle Design :

Introduction to hybrid vehicle design. Matching the electric machine and the internal combustion engine. Sizing of propulsion motor, power electronics, drive system. Selection of energy storage technology, communications, supporting subsystem. Energy management strategies in hybrid and electric vehicles - energy management strategies- classification, comparison, implementation.

Learning Outcomes:

After successful completion of this unit, the students will be able to

- Illustrate matching the electric machine and the internal combustion engine. (l2)
- Select the energy storage technology. (l3)
- Select the size of propulsion motor. (l3)
- Design and develop basic schemes of electric and hybrid electric vehicles. (l3)

Course outcomes:

After learning the course the students will be able to:

- Explain the working of hybrid and electric vehicles. (l2)
- Choose a suitable drive scheme for developing an hybrid and electric vehicles depending on resources. (l3)
- Develop the electric propulsion unit and its control for application of electric vehicles.(l3)
- Choose proper energy storage systems for vehicle applications. (l3)
- Design and develop basic schemes of electric vehicles and hybrid electric vehicles.(l3)

Text Books :

1. Iqbal Hussein, "Electric and Hybrid Vehicles: Design Fundamentals", 2nd edition, CRC Press, 2003.
2. Amir Khajepour, M. Saber Fallah, Avesta Goodarzi, "Electric and Hybrid Vehicles: Technologies, Modeling and Control - A Mechatronic Approach", illustrated edition, John Wiley & Sons, 2014.
3. Mehrdad Ehsani, YimiGao, Sebastian E. Gay, Ali Emadi, "Modern Electric, Hybrid Electric and Fuel Cell Vehicles: Fundamentals, Theory and Design", CRC Press, 2004.

References:

1. James Larminie, John Lowry, "Electric Vehicle Technology", Explained, Wiley, 2003.
2. John G. Hayes, G. Abas Goodarzi, "Electric Powertrain: Energy Systems, Power Electronics and Drives for Hybrid, Electric and Fuel Cell Vehicles", 1st edition, Wiley-Blackwell, 2018.

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT) – III-I

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(19A03506b) RAPID PROTOTYPING
OPEN ELECTIVE-I

Course Objectives:

- Familiarize techniques for processing of CAD models for rapid prototyping.
- Explain fundamentals of rapid prototyping techniques.
- Demonstrate appropriate tooling for rapid prototyping process.
- Focus Rapid prototyping techniques for reverse engineering.
- Train Various Pre – Processing, Processing and Post Processing errors in RP Processes.

UNIT – I **10 Hours**

Introduction: Introduction to Prototyping, Traditional Prototyping Vs. Rapid Prototyping (RP), Need for time compression in product development, Usage of RP parts, Generic RP process, Distinction between RP and CNC, other related technologies, Classification of RP.
RP Software: Need for RP software, MIMICS, Magics, SurgiGuide, 3-matic, 3D-Doctor, Simplant, Velocity2, VoXim, SolidView, 3DView, etc., software, Preparation of CAD models, Problems with STL files, STL file manipulation, RP data formats: SLC, CLI, RPI, LEAF, IGES, HP/GL, CT, STEP.

Learning Outcomes:

At the end of the unit, the student will be able to

- Explain prototyping process. (l2)
- Classify different rapid prototyping processes. (l2)
- Summarize rp software's and represent a 3d model in stl format, other rp data formats. (l2)

UNIT – II **8 Hours**

Solid and Liquid Based RP Systems: Stereolithography (SLA): Principle, Process, Materials, Advantages, Limitations and Applications. Solid Ground Curing (SGC): Principle, Process, Materials, Advantages, Limitations, Applications.

Fusion Deposition Modeling (FDM): Principle, Process, Materials, Advantages, Limitations, Applications. **Laminated Object Manufacturing (LOM):** Principle, Process, Materials, Advantages, Limitations, Applications.

Learning Outcomes:

At the end of the unit, the student will be able to

- Explain the principles, advantages, limitations and applications of Solid and Liquid based AM systems. (L2)
- Identify the materials for Solid and Liquid based AM systems. (L2)

UNIT – III **8 Hours**

Powder Based RP Systems: Principle and Process of Selective Laser Sintering (SLS), Advantages, Limitations and Applications of SLS, Principle and Process of Laser Engineered Net Shaping (LENS), Advantages, Limitations and Applications of LENS, Principle and Process of Electron Beam Melting (EBM), Advantages, Limitations and Applications of EBM.
Other RP Systems: Three Dimensional Printing (3DP): Principle, Process, Advantages, Limitations and Applications. Ballastic Particle Manufacturing (BPM): Principle, Process, Advantages, Limitations, Applications. Shape Deposition Manufacturing (SDM): Principle, Process, Advantages, Limitations, Applications.

Learning Outcomes:

At the end of the unit, the student will be able to
- Explain the principles, advantages, limitations and applications of powder based AM systems. (L2)
- Understand the principles, advantages, limitations and applications of other Additive Manufacturing Systems such as 3D Printing, Ballistic Particle Manufacturing and Shape Deposition Modeling. (L2)

UNIT – IV **8 Hours**

Rapid Tooling: Conventional Tooling Vs. Rapid Tooling, Classification of Rapid Tooling, Direct and Indirect Tooling Methods, Soft and Hard Tooling methods.
Reverse Engineering (RE): Meaning, Use, RE – The Generic Process, Phases of RE Scanning, Contact Scanners and Noncontact Scanners, Point Processing, Application Geometric Model, Development.

Learning Outcomes:

At the end of the unit, the student will be able to
- Classify Rapid Tooling methods. (L2)
- Explain the concepts of reverse engineering and scanning tools. (L2)

UNIT – V **8 Hours**

Errors in RP Processes: Pre-processing, processing, post-processing errors, Part building errors in SLA, SLS, etc.
RP Applications: Design, Engineering Analysis and planning applications, Rapid Tooling, Reverse Engineering, Medical Applications of RP.

Learning Outcomes:

At the end of the unit, the student will be able to

- Identify various Pre – Processing, Processing and Post – Processing errors in RP processes. (L2)
- Apply of RP in engineering design analysis and medical applications. (L3)

Course Outcomes:

At the end of the course, the student will be able to

- Use techniques for processing of CAD models for rapid prototyping. (L3)
- Understand and apply fundamentals of rapid prototyping techniques. ((L3)
- Use appropriate tooling for rapid prototyping process. (L3)
- Use rapid prototyping techniques for reverse engineering. (L3)
- Identify Various Pre – Processing, Processing and Post Processing errors in RP processes. (L3)

Text Books:

1. Chua C.K., Leong K.F. and Lim C.S., "Rapid Prototyping: Principles and Applications", 2nd edition, World Scientific Publishers, 2003.
2. Ian Gibson, David W. Rosen, Brent Stucker, "Additive Manufacturing Technologies: Rapid Prototyping to Direct Digital Manufacturing", 1st Edition, Springer, 2010.
3. Rafiq Noorani, "Rapid Prototyping: Principles and Applications in Manufacturing", John Wiley & Sons, 2006.

Reference Books:

1. Liou W. Liou, Frank W., Liou, "Rapid Prototyping and Engineering Applications: A Tool Box for Prototype Development", CRC Press, 2007.
2. Pham D.T. and Dimov S.S., "Rapid Manufacturing; The Technologies and Application of RPT and Rapid tooling", Springer, London 2001.
3. Gebhardt A., "Rapid prototyping", Hanser Gardener Publications, 2003.
4. Hilton P.D. and Jacobs P.F., "Rapid Tooling: Technologies and Industrial Applications", CRC Press, 2005.

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– III-I

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(19A04506a) ANALOG ELECTRONICS

OPEN ELECTIVE-I

Course Objectives:

- To understand the characteristics of various types of electronic devices and circuits (L1).
- To apply various principles of electronic devices and circuits to solve complex Engineering problems (L2).
- To analyze the functions of various types of electronic devices and circuits (L3).
- To evaluate the functions of various types of electronic devices and circuits in real time applications (L3).
- To design various types of electronic circuits for use in real time applications (L4).

UNIT-I:

Diodesand Applications

Properties of intrinsic and extrinsic semiconductor materials. Characteristics of PN junction diode and Zener diode. Applications of PNdiode as a switch, rectifier and Zener diode as regulator. Special purpose diodes: Schottky diode, Tunnel diode, Varactor diode, photodiode and LED.

Learning Outcomes:

At the end of the unit, the student should be able to

- Understand the characteristics of various types of diodes (L1).
- Apply the principles of diodes to solve complex Engineering problems (L2).
- Analyze the functions of diodes in forward and reverse bias conditions (L3).
- Evaluate the functions of diodes in real time applications (L3).
- Design rectifiers and switches using diodes (L4).

UNIT-II:

BJT and its Applications

Construction, Operation, and Characteristics in CE, CB and CC configurations. Fixed-Bias and Voltage Divider-Bias. Applications as switch and amplifier.

Learning Outcomes:

At the end of the unit, the student should be able to

- Understand the characteristics and biasing of BJT (L1).
- Apply the principles of BJT to solve complex Engineering problems (L2).
- Analyse the functions of BJT in various configurations (L3).
- Evaluate the functions of BJT in real time applications (L3).
- Design amplifiers and switches using BJT (L4).

UNIT-III:

FETs and Applications

JFETs: Construction, Operation, and Characteristics in CS configurations. Fixed-Bias and Voltage Divider -Bias. Applications as switch and amplifier.
MOSFETs: Construction, Operation, and Characteristics of Enhancement and Depletion modes in CS configurations. Biasing in Enhancement and Depletion modes. Applications as switch.

Learning Outcomes:

At the end of the unit, the student should be able to

- Understand the characteristics and biasing of FETs (L1).
- Apply the principles of FETsto solve complex Engineering problems (L2).
- Analyze the functions of FETs in CSconfiguration (L3).
- Evaluate the functions of FETs in real time applications (L3).
- Design amplifiers and switches using FETs (L4).

UNIT-IV:
Feedback Amplifiers and Oscillators
Feedback Amplifiers: Concept of feedback, General characteristics of negative feedback amplifiers, Voltage-series, Current-series, Voltage-shunt, and Current-shunt feedback amplifiers.
Oscillators: Conditions for oscillations, Hartley and Colpitts oscillators, RC phase-shift and Wien-bridge oscillators.

Learning Outcomes:

At the end of the unit, the student should be able to

- Understand the concept of negative & positive feedback and characteristics feedback amplifiers (L1).
- Apply the principles of feedback amplifiers and oscillators to solve complex Engineering problems (L2).
- Analyze the functions of feedback amplifiers and oscillators (L3).
- Evaluate the functions of feedback amplifiers and oscillators in real time applications (L3).

- Design feedback amplifiers and oscillators for specific applications (L4).

UNIT-V:
Wave-Shaping & Multivibrator Circuits and Linear Integrated Circuits

Wave-Shaping & Multivibrator Circuits: Introduction, Waveform Shaping Circuits –RC and RL Circuits. Clippers, Comparator and Clampers. Bistable, Schmitt Trigger, Monostable and Astable Multivibrators.

Linear Integrated Circuits: Operational Amplifier: Introduction, Block diagram, Basic applications – Inverting, Non-inverting, Summing amplifier, Subtractor, Voltage Follower. IC 555 Timer and IC 7805 Regulator.

Learning Outcomes:

At the end of the unit, the student should be able to

- Understand the operation of Wave-Shaping & Multivibrator Circuits and Linear Integrated Circuits (L1).
- Apply the principles of Wave-Shaping & Multivibrator Circuits and Linear Integrated Circuits to complex Engineering solve problems (L2).
- Analyse the functions of Wave-Shaping & Multivibrator Circuits and Linear Integrated Circuits (L3).
- Evaluate the functions of Wave-Shaping & Multivibrator Circuits and Linear Integrated Circuits in real time applications (L3).
- Design Wave-Shaping & Multivibrator Circuits and Linear Integrated Circuits for specific applications (L4).

Note: In all the units, only qualitative treatment is required.

Course Outcomes:

At the end of the course, the student should be able to

- Understand the characteristics of various types of electronic devices and circuits
- Apply various principles of electronic devices and circuits to solve complex
- Engineering problems
- Analyse the functions of various types of electronic devices and circuits, Evaluate the functions of various types of electronic devices and circuits in real time applications
- Design various types of electronic circuits for use in real time applications.

TEXT BOOKS:

1. S. Salivahanan and N. Suresh Kumar, "Electronic Devices and Circuits", 4th Edition, McGraw Hill Education (India) Pvt Ltd., 2017.

REFERENCES:

1. J. Milliman, Christos C Halkias, and Satyabrata Jit, "Electronics Devices and Circuits", 4th Edition, McGraw Hill Education (India) Pvt Ltd., 2015.
2. David A. Bell "Electronics Devices and Circuits", 5th Edition, Oxford University Press, 2008.

Blooms' learning levels:

L1: Remembering and Understanding
L2: Applying
L3: Analyzing/Derive
L4: Evaluating/Design
L5: Creating

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B.Tech (FT)– III-I

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(19A04506b) DIGITAL ELECTRONICS

OPEN ELECTIVE-I

Course Objectives:

- To introduce different methods for simplifying Boolean expressions
- To analyze logic processes and implement logical operations using combinational logic circuits
- To understand characteristics of memory and their classification.
- To understand concepts of sequential circuits and to analyze sequential systems in terms of state machines
- To understand concept of Programmable Devices

UNIT- I

Minimization Techniques and Logic Gates Minimization Techniques**:** Boolean postulates and laws – De-Morgan's Theorem - Principle of Duality - Boolean expression - Minimization of Boolean expressions — Minterm – Maxterm - Sum of Products (SOP) – Product of Sums (POS) – Karnaugh map Minimization – Don't care conditions – Quine - McCluskey method of minimization. Logic Gates: AND, OR, NOT, NAND, NOR, Exclusive–OR and Exclusive–NOR Implementations of Logic Functions using gates, NAND– NOR implementations – Multi level gate implementations- Multi output gate implementations. TTL and CMOS Logic and their characteristics – Tristate gates.

Learning Outcomes:

At the end of the unit, the student should be able to:

- Learn Boolean algebra and logical operations in Boolean algebra. (L1)
- Apply different logic gates to functions and simplify them. (L2)
- Analyze the redundant terms and minimize the expression using Kmaps and tabulation methods (L3)

UNIT- II

Combinational Circuits -Design procedure – Half adder – Full Adder – Half subtractor – Full subtractor – Parallel binary adder, parallel binary Subtractor – Fast Adder - Carry Look Ahead adder – Serial Adder/Subtractor - BCD adder – Binary Multiplier – Binary Divider - Multiplexer/ Demultiplexer – decoder - encoder – parity checker – parity generators – code converters - Magnitude Comparator.

Learning Outcomes:

At the end of the unit, the student should be able to:

- Apply the logic gates and design of combinational circuits(L2)
- Design of different combinational logic circuits(L4)

UNIT -III

Sequential Circuits-Latches, Flip-flops - SR, JK, D, T, and Master-Slave – Characteristic table and equation –Application table – Edge triggering – Level Triggering – Realization of one flip flop using other flip flops – serial adder/subtractor- Asynchronous Ripple or serial counter – Asynchronous Up/Down counter - Synchronous counters – Synchronous Up/Down counters – Programmable counters – Design of Synchronous counters: state diagram- State table –State minimization –State assignment - Excitation table and maps-Circuit implementation - Modulo–n counter, Registers – shift registers - Universal shift registers – Shift register counters – Ring counter – Shift counters - Sequence generators.

Learning Outcomes:

At the end of the unit, the student should be able to:

- Understand the clock dependent circuits (L1)
- Identify the differences between clocked and clock less circuits, apply clock dependent circuits(L2)
- Design clock dependent circuits(L4)

UNIT -IV

Memory Devices Classification of memories – ROM - ROM organization - PROM – EPROM – EEPROM –EAPROM, RAM – RAM organization – Write operation – Read operation – Memory cycle - Timing wave forms – Memory decoding – memory expansion – Static RAM Cell- Bipolar RAM cell – MOSFET RAM cell – Dynamic RAM cell –Programmable Logic Devices – Programmable Logic Array (PLA) - Programmable Array Logic (PAL) – Field Programmable Gate Arrays (FPGA) - Implementation of combinational logic circuits using ROM, PLA, PAL

Learning Outcomes:

At the end of the unit, the student should be able to:

- Understand the principle of operation of basic memory devices, and programmable logic devices. (L1)
- Implement combinational logic circuits using memory and programmable logic devices (L2)

UNIT -V

Synchronous and Asynchronous Sequential Circuits Synchronous Sequential Circuits: General Model – Classification – Design – Use of Algorithmic State Machine – Analysis of Synchronous Sequential Circuits Asynchronous Sequential Circuits: Design of fundamental mode and pulse mode circuits – Incompletely specified State Machines – Problems in Asynchronous Circuits – Design of Hazard Free Switching circuits.

Learning Outcomes:

At the end of the unit, the student should be able to:

- Understand how synchronous and asynchronous sequential circuit works (L1)
- Understand the FSM and its design principles. (L1)
- Analyze the procedure to reduce the internal states in sequential circuits (L3)
- Illustrate minimization of complete and incomplete state machines and to write a minimal cover table(L2)

Course Outcomes:

- Explain switching algebra theorems and apply them for logic functions, discuss about digital logic gates and their properties, Identify the importance of SOP and POS canonical forms in the minimization of digital circuits.
- Evaluate functions using various types of minimizing algorithms like Boolean algebra, Karnaugh map or tabulation method.
- Analyze the design procedures of Combinational & sequential logic circuits.
- Design of different combinational logic circuits, and compare different semiconductor memories.

Text Books:

1. M. Morris Mano, “Digital Design”, 4th Edition, Prentice Hall of India Pvt. Ltd., 2008 / Pearson Education (Singapore) Pvt. Ltd., New Delhi, 2003.
2. Zvi Kohavi, “Switching and Finite Automata Theory”, 3rd Edition, South Asian Edition, 2010,

References:

1. John F.Wakerly, “Digital Design”, Fourth Edition, Pearson/PHI, 2008
2. John.M Yarbrough, “Digital Logic Applications and Design”, Thomson Learning, 2006.
3. Charles H.Roth. “Fundamentals of Logic Design”, 6th Edition, Thomson Learning, 2013.
4. Donald P.Leach and Albert Paul Malvino, “Digital Principles and Applications”, 6th Edition, TMH, 2006.
5. Thomas L. Floyd, “Digital Fundamentals”, 10th Edition, Pearson Education Inc, 2011
6. Donald D.Givone, “Digital Principles and Design”, TMH, 2003.

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B.Tech (FT)– III-I	**L**	**T**	**P**	**C**
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(19A05506a) FREE AND OPEN SOURCES SYSTEMS
(Open Elective –I)
(Common to CSE & IT)

Course Objectives:

This course is designed to:

- Understand the context and operation of free and open source software (FOSS) communities and associated software projects.
- Motivate the students to contribute in FOSS projects
- Familiarize with programming languages like Python, Perl, Ruby
- Elucidate the important FOSS tools and techniques

UNIT I PHILOSOPHY

Notion of Community--Guidelines for effectively working with FOSS community--, Benefits of Community based Software Development --Requirements for being open, free software, open source software –Four degrees of freedom - FOSS Licensing Models - FOSS Licenses – GPL-AGPL-LGPL - FDL - Implications – FOSS examples.

Learning outcomes:

At the end of the unit, students will be able to:

- Analyze the benefits of Community based Software Development. (L4)
- Explain the degrees of Freedom. (L2)

UNIT II LINUX

Linux Installation and Hardware Configuration – Boot Process-The Linux Loader (LILO) - The Grand Unified Bootloader (GRUB) - Dual-Booting Linux and other Operating System - Boot-Time Kernel Options- X Windows System Configuration-System Administration – Backup and Restore Procedures- Strategies for keeping a Secure Server.

Learning outcomes:

At the end of the unit, students will be able to:

- Demonstrate Linux Installation and hardware configuration. (L2)
- Compare Linux and Windows System Configurations. (L4)

UNIT III PROGRAMMING LANGUAGES

Programming using languages like Python, Perl, Ruby

Learning outcomes:

At the end of the unit, students will be able to:

- Explain the syntax of programming Languages Python, Perl and Ruby. (L2)
- Develop applications in the Open source programming Languages. (L6)

UNIT IV PROGRAMMING TOOLS AND TECHNIQUES

Usage of design Tools like Argo UML or equivalent, Version Control Systems like Git or equivalent, – Bug Tracking Systems- Package Management Systems

Learning outcomes:

At the end of the unit, students will be able to:

- List various programming tools and explain their uses (L1)
- Make use of the various tools while building applications (L3)

UNIT V FOSS CASE STUDIES

Open Source Software Development - Case Study – Libre office -Samba

Learning outcomes:

At the end of the unit, students will be able to:

- Elaborate the open Source Software Development(L6)
- Compare Libre office with its proprietary equivalent (L5)

Course Outcomes:

Upon completion of the course, the students should be able to:

- Demonstrate Installation and running of open-source operating systems.(L2)
- Justify the importance of Free and Open Source Software projects. (L5)
- Build and adapt one or more Free and Open Source Software packages. (L6)
- Utilize a version control system. (L3)
- Develop software to and interact with Free and Open Source Software development projects.(L3)

TEXT BOOK:

Ellen Siever, Stephen Figgins, Robert Love, Arnold Robbins, “Linux in a Nutshell”, Sixth Edition, OReilly Media, 2009.

REFERENCES:

1. Philosophy of GNU URL: http://www.gnu.org/philosophy/.
2. Linux Administration URL: http://www.tldp.org/LDP/lame/LAME/linux-admin-made-easy/.
3. The Python Tutorial available at http://docs.python.org/2/tutorial/.
4. Perl Programming book at http://www.perl.org/books/beginning-perl/.
5. Ruby programming book at http://ruby-doc.com/docs/ProgrammingRuby/.
6. Version control system URL: http://git-scm.com/.
7. Samba: URL : http://www.samba.org/.
8. Libre office: http://www.libreoffice.org/.

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B.Tech (FT)– III-I **L T P C**

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(19A05506b) COMPUTER GRAPHICS and MULTIMEDIA ANIMATION
(Open Elective –I)
(Common to CSE & IT)

Course Objectives:

This course is designed to:

- Introduce the use of the components of a graphics system and become familiar with the building approach of graphics system components and related algorithms.
- Understand the basic principles of 3- 3-dimensional computer graphics.
- Provide insites on how to scan, convert the basic geometrical primitives, how to transform the shapes to fit them as per the picture definition.
- Provide an understanding of mapping from world coordinates to device coordinates, clipping, and projections.
- Discuss the application of computer graphics concepts in the development of computer games, information visualization, and business applications.

UNIT I OVERVIEW OF COMPUTER GRAPHICS SYSTEM

OverView of Computer Graphics System – Video display devices – Raster Scan and random scan system – Input devices – Hard copy devices.

Learning outcomes:

At the end of the unit, students will be able to:

- Explain the overview of computer graphics with visualization. (L2)
- Classify the Input devices. (L2)
- Distinguish raster scan and random scan systems. (L4)

UNIT II OUTPUT PRIMITIVES AND ATTRIBUTES

Drawing line, circle and ellipse generating algorithms – Scan line algorithm – Character Generation – attributes of lines, curves and characters – Antialiasing.

Learning outcomes:

At the end of the unit, students will be able to:

- Analyse output primitives and attributes. (L4)
- Design algorithms based on output. (L6)

UNIT III TWO DIMENSIONAL GRAPHICS TRANSFORMATIONS AND VIEWING:

Two-dimensional Geometric Transformations – Windowing and Clipping – Clipping of lines and clipping of polygons.

Learning outcomes:

At the end of the unit, students will be able to:

- Create two-dimensional graphics. (L6)
- Examine the clipping of polygon. (L4)
- Compare different forms of variations. (L2)

UNIT IV THREE DIMENSIONAL GRAPHICS AND VIEWING

Three-dimensional concepts – Object representations- Polygon table, Quadric surfaces, Splines, Bezier curves and surfaces – Geometric and Modelling transformations – Viewing - Parallel and perspective projections.

Learning outcomes:

At the end of the unit, students will be able to:

- Create three-dimensional graphics. (L6)
- Explain the Quadric surfaces and polygon table. (L2)
- Define modelling transformations. (L1)

UNIT V REMOVAL OF HIDDEN SURFACES

Visible Surface Detection Methods – Computer Animation.

Learning outcomes:

At the end of the unit, students will be able to:

- List the different types of detection methods. (L1)
- Compare various computer animations. (L2)

Course outcomes:

Upon completion of the course, the students should be able to:

- Explain the basic concepts used in computer graphics. (L2)
- Inspect various algorithms to scan, convert the basic geometrical primitives, transformations, Area filling, clipping. (L4)
- Assess the importance of viewing and projections. (L5)
- Define the fundamentals of animation, virtual reality and its related technologies. (L3)
- Analyze the typical graphics pipeline (L4)

TEXTBOOK

1. Hearn, D. and Pauline Baker,M., Computer Graphics (C-Version), 2nd Edition, Pearson Education, 2002.

REFERENCES

1. Neuman, W.M., and Sproull, R.F., Principles of Interactive Computer Graphics, Mc Graw Hill Book Co., 1979.
2. Roger, D.F., Procedural elements for Computer Graphics, Mc Graw Hill Book Co., 1985.
3. Asthana, R.G.S and Sinha, N.K., Computer Graphics, New Age Int. Pub. (P) Ltd., 1996.
4. Floey, J.D., Van Dam, A, Feiner, S.K. and Hughes, J.F, Computer Graphics, Pearson Education, 2001.

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– III-I **L T P C**

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(19A27506a) BREWING TECHNOLOGY

OPEN ELECTIVE - I

PREAMBLE

This course covers the origin of brewing and ingredients used, methods and equipment used and innovations in this field.

Coues Objectives

- To understand the Beer manufacturing, ingredients and their roles.
- To understand overall view of a brewing industry

UNIT – I

Introduction of brewing, history of brewing; Raw materials: barley, hops, water, yeast; Adjuncts for beer production: Maize, rice, millet, wheat, sugar etc. Malt production, role of enzymes for malting; Barley storage, steeping, germination, kilning, cooling, storage;

Learning Outcomes:

At the end of the unit, the student should be able to:

- Introduction of brewing, history of brewing
- Raw materials like barley, hops, water, yeast
- Adjuncts for beer production: Maize, rice, millet, wheat, sugar etc
- Malt production, role of enzymes for malting
- Barley storage, steeping, germination, kilning, cooling, storage

UNIT – II

Malt from other cereals, caramel malt, roasted malt, smoked malt, malt extract; Malt quality evaluation, Wort production, malt milling, Mashing, Mashing vessels; Wort boiling, clarification, cooling and aeration Enzyme properties, starch degradation, b-glucan degradation; Conversion of fatty matter, Biological acidification

Learning Outcomes:

At the end of the unit, the student should be able to:

- Malt from other cereals, caramel malt, roasted malt, smoked malt, malt extract
- Malt quality evaluation, Wort production, malt milling, Mashing, Mashing vessels
- Wort boiling, clarification, cooling and aeration Enzyme properties, starch degradation, b-glucan degradation
- Conversion of fatty matter, Biological acidification

UNIT – III

Beer production methods, fermentation technology, changes during fermentation; Filtration procedure and equipment, beer stabilization conditions and durations, beer carbonation process; Packaging equipment and packaging materials, storage conditions and distribution process

Learning Outcomes:

At the end of the unit, the student should be able to:

- Beer production methods, fermentation technology, changes during fermentation
- Filtration procedure and equipment, beer stabilization conditions and durations, beer carbonation process
- Packaging equipment and packaging materials, storage conditions and distribution process

UNIT – IV

Brewing Equipment. Grain mill, kettles, siphons, carboys, fermentation equipment, wort chillers, pumps beer bottles, cans, labels, bottle caps, sanitation equipments Preventive Production of beer against technology, ling phenomenon of beer, possible measures against staling reactions, oxidation

Learning Outcomes:

At the end of the unit, the student should be able to:

- Brewing Equipments like Grain mill, kettles, siphons, carboys, fermentation equipment, wort chillers
- pumps beer bottles, cans, labels, bottle caps, sanitation equipments
- Preventive Production of beer against technology, ling phenomenon of beer, possible measures against staling reactions, oxidation

UNIT – V

Recent advances: Immobilized Cell Technology in Beer Production, immobilized yeast cell technology Energy management in the brewery and maltings; waste water treatment Automation and plant planning

Learning Outcomes:

At the end of the unit, the student should be able to:

- Immobilized Cell Technology in Beer Production, immobilized yeast cell technology
- Energy management in the brewery and maltings
- waste water treatment Automation and plant planning

Course Outcomes:

By the end of this course, students will attain the:

- Knowledge of beer making, chemistry of ingredients used for brewing,
- Knowledge on brewing industry, Unit operations and equipments involved.

TEXT BOOKS

1. Brewing: "Science and Practice, Brookes and Roger Stevens", Dennis E. Briggs, Chris A. Boulton, Peter A. 2004, Woodhead publishing limited.
2. Die Deutsche "Bibliothek Technology: "Brewing and Malting", Wolfgang Kunze. 2010, Bibliographic information published

REFERENCES

1. "Handbook of Brewing": Process, Technology, Markets, Hans Michael Eblinger. 2009, Wiley-VCH Verlag GmbH & Co.
2. Brewing: "New Technologies", Charles W. Bamforth. 2006, Woodhead Pub.

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– III-I **L T P C**

3 0 0 3

(19A27506b) COMPUTER APPLICATIONS IN FOOD INDUSTRY (OPEN ELECTIVE – I)

PREAMBLE

This course covers all facets of computerization and various software's used and their usage.

Course Objectives

- Able to know about "The necessity of Software & their applications in Food Industries"
- Able to Implement the Programs in 'C' to perform various operations that are related to Food Industries.

UNIT – I

Computerization, Importance of Computerization in food industry and IT applications in food industries. Computer operating environments and information system for various types of food industries. Introduction to Bar charts and Pie charts & the procedure to develop bar charts and pie charts on given Data.

Learning Outcomes:

At the end of unit, students will be able to understand the following

- Computerization, Importance of Computerization in food industry and IT applications in food industries.
- Computer operating environments and information system for various types of food industries.
- Introduction to Barcharts and Piecharts & the procedure to develop barcharts and piecharts on given Data.

UNIT – II

Introduction to Software & Programming Languages, Properties, Differences of an Algorithm and Flowcharts, Advantages and disadvantages of Flowcharts & Algorithms. Introduction, Fundamentals & advantages of 'C'. Steps in learning 'C' (Character set, Identifiers, Keywords) Steps in learning 'C' (Data types, Constants, Variables, Escape sequences).

Learning Outcomes:

At the end of unit, students will be able to understand the following

- Introduction to Software & Programming Languages, Properties, Differences of an Algorithm and Flowcharts
- Advantages and disadvantages of Flowcharts & Algorithms. Introduction, Fundamentals & advantages of 'C'.
- Steps in learning 'C' (Character set, Identifiers, Keywords)
- Steps in learning 'C' (Data types, Constants, Variables, Escape sequences).

UNIT – III

Steps in learning 'C' (Operators, Statements) Steps in learning 'C' (Header Files, Input & Output functions: Formatted I/O functions, Unformatted I/O functions). Basic Structure of a simple 'C' program. Decision Making/Control Statements. Branching, Concept of Looping & Looping statements.

Learning Outcomes:

At the end of unit, students will be able to understand the following

- Steps in learning 'C' (Operators, Statements)
- Steps in learning 'C' (Header Files, Input & Output functions: Formatted I/O functions, Unformatted I/O functions).
- Basic Structure of a simple 'C' program. Decision Making/Control Statements.
- Branching, Concept of Looping & Looping statements.

UNIT – IV

Concept of Functions (Defining a function & Function Prototypes, Types of functions: Library functions & User defined functions. Concept of various types of User Defined Functions (i.e., About 4 types). Concept of Arrays & Types of Arrays (Single, Double and Multi-Dimensional Arrays). Concept of a String Library Functions.

Learning Outcomes:

At the end of unit, students will be able to understand the following

- Concept of Functions (Defining a function & Function Prototypes, Types of functions: Library functions & User defined functions.
- Concept of various types of User Defined Functions (i.e., About 4 types).
- Concept of Arrays & Types of Arrays (Single, Double and Multi-Dimensional Arrays).
- Concept of a String Library Functions.

UNIT – V

Concept of Pointers, Structures & Unions. Introduction to Data Structures, Types of Data Structures (Primary & Secondary Data Structures) Concept of Linked Lists, Types of Linked Lists & Basic operations on linked Lists. Concept of Stacks & Operations on Stacks (PUSH & POP Operations) Concept of Queues and types of Queues Operations on a Queue (ENQUEUE & DEQUEUE Operations)

Learning Outcomes:

At the end of unit, students will be able to understand the following

1. Concept of Pointers, Structures & Unions. Introduction to Data Structures, Types of Data Structures (Primary & Secondary Data Structures)
2. Concept of Linked Lists, Types of Linked Lists & Basic operations on linked Lists.
3. Concept of Stacks & Operations on Stacks (PUSH & POP Operations)
4. Concept of Queues and types of Queues Operations on a Queue (ENQUEUE & Dequeue Operations)

Course Outcomes

By the end of the course, the students will be able to

- know about the various steps which are related to computer and Software and their application in Food Industries
- know about the various steps which are necessary to implement the programs in 'C'

TEXT BOOKS

1. Yeswanth Kanethkar, Let us 'C'
2. Balaguruswamy E., "Computer Programming in 'C'"
3. Mark Allen Waise , "Data Structures"

REFERENCES

1. M. S Excel 2000, Microsoft Corporation
2. M. S. Office – Microsoft Corporation
3. Verton M.V. "Computer concepts for Agri Business", AVI Pub. Corp., West Port, USA.

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT) –III-I **L T P C**

3 0 0 3

(19A54506a) OPTIMIZATION TECHNIQUES
(OPEN ELECTIVE-I)

Course Objectives:

The student will be able to learn:

- The basic concepts of Optimization
- The emphasis of this course is on different classical Optimization techniques linear programming and simplex algorithms.
- About optimality of balanced transportation Problems
- About Constrained and unconstrained nonlinear programming.
- About principle of optimality and dynamic programming

UNIT – I Introduction and Classical Optimization Techniques:

Statement of an Optimization problem – design vector – design constraints – constraint surface – objective function – objective function surfaces – classification of Optimization problems. Classical Optimization Techniques: Single variable Optimization – multi variable Optimization without constraints – necessary and sufficient conditions for minimum/maximum – multivariable Optimization with equality constraints. Solution by method of Lagrange multipliers – multivariable Optimization with inequality constraints – Kuhn – Tucker conditions – Numerical examples.

Learning Outcomes:

At the end of unit, students will be able to understand the following

- To know how to formulate statement of optimization problem with or without constraints
- To know about classification of single and multivariable optimization problems
- To know about necessary and sufficient conditions in defining the optimization problems
- To understand how to formulate Kuhn-Tucker conditions and to solve numerical problems

UNIT – II Linear Programming

Standard form of a linear programming problem – geometry of linear programming problems – definitions and theorems – solution of a system of linear simultaneous equations – pivotal reduction of a general system of equations – motivation to the simplex method – simplex algorithm – Numerical examples.

Learning Outcomes:

At the end of unit, students will be able to understand the following

- To know about formulation of LPP
- To know about formulations of GPP
- To understand various theorems in solving simultaneous equations
- To understand about necessity of Simplex method and to solve numerical problems

UNIT – III Nonlinear Programming – One Dimensional Minimization methods

Introduction, Unimodal function, Elimination methods- Unrestricted Search, Exhaustive Search, Dichotomous Search, Fibonacci Method, Golden Section Method and their comparison; Interpolation methods - Quadratic Interpolation Method, Cubic Interpolation Method and Direct Root Methods – Numerical examples.

Learning Outcomes:

At the end of unit, students will be able to understand the following

- To know about NLP in one dimensional optimization problems
- To understand about various search methods
- To learn about various interpolation methods
- To distinguish and compare the various elimination methods with numerical examples

UNIT – IV Unconstrained & Constrained Nonlinear Programming

Unconstrained Optimization Techniques: Introduction- Classification of Unconstrained Minimization Methods, General Approach, Rate of Convergence, Scaling of Design Variables; Direct Search methods- Random Search Methods, Grid Search Method, Pattern Directions, Powell's Method and Simplex Method

Constrained Optimization Techniques: Introduction, Characteristics of a Constrained Problem, Direct Search Methods - Random Search Methods, Basic Approach in the Methods of Feasible Directions, Rosen's Gradient Projection Method, Generalized Reduced Gradient Method and Sequential Quadratic Programming.

Learning Outcomes:

At the end of unit, students will be able to understand the following

- To distinguish between unconstrained and constrained optimization problems
- To learn about direct search methods in unconstrained NLP problems and comparison
- To understand about direct search methods in constrained NLP problems and comparison
- To do exercises for solving numerical examples of various methods

UNIT – V Dynamic Programming

Dynamic programming multistage decision processes – types – concept of sub optimization and the principle of optimality – computational procedure in dynamic programming – examples illustrating the calculus method of solution - examples illustrating the tabular method of solution – Numerical examples.

Learning Outcomes:

At the end of unit, students will be able to understand the following

- To know what is DP problem?
- To know about computational procedure in solving DPP
- To know Calculus and Tabular methods of solving with numerical examples of various methods

Course Outcomes:

The student gets thorough knowledge on:

- Basic methods, principles in optimization
- Formulation of optimization models, solution methods in optimization
- Finding initial basic feasible solutions.
- Methods of linear and non-linear (constrained and unconstrained) programming.
- Applications to engineering problems.

TEXT BOOKS:

1. S. S. Rao, "Engineering optimization": Theory and practice 3rd edition, New Age International (P) Limited, 1998.
2. H.S. Kasana & K.D. Kumar, "Introductory Operations Research Springer (India)", 2004.

REFERENCES:

1. R Fletcher, "Practical Methods of Optimization" , 2nd Edition, Wiley Publishers, 2000.
2. Jorge Nocedal and Wright S, "Numerical Optimization Springer", 1st Edition, 1999.
3. by K.V. Mital and C. Mohan, "Optimization Methods in Operations Research and systems Analysis" 3rd Edition, New Age International (P) Limited, 1996.
4. by S.D. Sharma, "Operations Research", Kedar Nath, 2012.
5. by H.A. Taha, "Operations Research", 9th Edition, An Introduction Pearson, 2010.
6. G. Hadley, "Linear Programming", Narosa, 2002.

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT) – III-I

L	T	P	C
3	0	0	3

(19A52506a) TECHNICAL COMMUNICATION AND PRESENTATION SKILLS (OPEN ELECTIVE)

Course Objectives:

- To develop awareness in students of the relevance and importance of technical communication and presentation skills.
- To prepare the students for placements
- To sensitize the students to the appropriate use of non-verbal communication
- To train students to use language appropriately for presentations and interviews
- To enhance the documentation skills of the students with emphasis on formal and informal writing

SYLLABUS

UNIT -1:

Basics of Technical Communication – Introduction – Objectives & Characteristics of Technical Communication – Importance and need for Technical communication - LSRW Skills – Barriers to effective communication

Learning Outcomes:

At the end of the module, the learners will be able to

- Understand the importance of LSRW skills
- Identify and overcome the barriers to effective communication
- Realize the need and importance of technical communication

UNIT -II

Informal and Formal Conversation - Verbal and Non-verbal communication –Kinesics, Proxemics, Chronemics, Haptics, Paralanguage

Learning Outcomes:

At the end of the module, the learners will be able to

- State the difference between formal and informal conversation.
- Apply the knowledge of the difference between the verbal and non-verbal communication
- Evaluate the different aspects of non-verbal communication.

UNIT -III

Written communication – Differences between spoken and written communication – Features of effective writing –Advantages and disadvantages of spoken and written communication- Art of condensation- summarizing and paraphrasing

Learning Outcomes:

At the end of the module, the learners will be able to

- Know the difference between written and spoken communication
- Apply the awareness of features of effective writing.
- Implement the understanding of summarizing and paraphrasing.

UNIT -IV

Presentation Skills – Nature and importance of oral presentation – Defining the purpose – Analyzing the audience - Planning and preparing the presentation, organizing and rehearsing the presentation –Individual and group presentations - Handling stage fright

Learning Outcomes:

At the end of the module, the learners will be able to

- State the importance of presentation skills in corporate climate.
- Analyze the demography of the audience.
- Plan, prepare and present individual and group presentations.

UNIT -V

Interview Skills – The Interview process –Characteristics of the job interview – Pre-interview preparation techniques – Projecting the positive image – Answering Strategies

Learning Outcomes:

At the end of the module, the learners will be able to

- Identify the characteristics of the job interview.
- Understand the process of Interviews.
- Develop a positive image using strategies in answering FAQs in interviews

Course Outcomes

- Understand the importance of effective technical communication
- Apply the knowledge of basic skills to become good orators
- Analyze non-verbal language suitable to different situations in professional life
- Evaluate different kinds of methods used for effective presentations
- Create trust among people and develop employability skills

TEXT BOOKS:

1. Ashrif Rizvi, "Effective Technical Communication"**,** TataMcGrahill, 2011
2. Meenakshi Raman &Sangeeta Sharma, "Technical Communication", 3rd Edition, O U Press 2015

REFERENCES:

1. Pushpalatha & Sanjay Kumar, "Communication Skills", Oxford Univsesity Press
2. Barron's/Books on TOEFL/GRE/GMAT/CAT/IELTS DELTA/Cambridge University Press.2012.
3. Butterfield Jeff, "Soft Skills for Everyone", Cengage Publications, 2011.
4. Universities Press (India) Pvt Ltd., "Management Shapers Series", Himayatnagar, Hyderabad 2008.
5. John Hughes & Andrew Mallett, "Successful Presentations" Oxford.
6. Edgar Thorpe and Showick Thorpe, "Winning at Interviews" Pearson
7. Munish Bhargava, "Winning Resumes and Successful Interviews", McGraw Hill

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– III-I Sem

L	T	P	C
0	0	3	1.5

19A27501 HEAT TRANSFER LAB

OBJECTIVES

- To determine the thermal conductivity of different materials and heat transfer coefficient of heat exchangers.

LABORATORY EXPERIMENTS

1. To find the thermal conductivity of metallic rod at different temperature and draw the temperature profile for steady and unsteady state conduction.
2. To find out the thermal conductivity of insulating powder.
3. To find the thermal conductivity of liquid / gases.
4. To find the emissivity of grey plate with respect to black plate
5. To study the critical heat flux behavior of a liquid
6. To find the heat transfer coefficient for parallel and counter current flow condition for a Double pipe heat exchanger
7. To study the shell & Tube heat exchanger and find the heat duty and Over all heat transfer coefficient for parallel flow condition.
8. To study the shell & Tube heat exchanger and find the heat duty and Over all heat transfer coefficient for counter flow condition.
9. Compare the heat duty for parallel &Counter flow and find the energy saving.
10. To study the Plate heat exchanger and find the Overall heat transfer coefficient
11. To study the performance of heat pipe.
12. To find the heat transfer coefficient for open pan evaporator for steady and unsteady state condition.
13. To study Single/Double/Tripple effect Evaporator and find its Steam economy.

Course Outcomes:

By the end of the course the students will be able to

- Know how to find out heat transfer coefficient
- Know how to find out emissivity, conductivity, heat flux etc.
- Know how to find out steam economy in evaporators

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– III-I Sem

L	T	P	C
0	0	2	1

(19A27502P) PROCESSING OF MILK AND MILK PRODUCTS LAB

OBJECTIVES

- To conduct various quality tests for milk and different products prepared from milk.

LABORATORY EXPERIMENTS

1. Sampling of milk and milk products
2. Platform tests of raw milk (clot on boiling (COB) test, alcohol test
3. Determination of physical properties of milk
4. Determination of proximate composition and biochemical properties of milk
5. Determination of microbiological properties of milk
6. Detection of adulterants in milk
7. Identification and demonstration of liquid milk processing equipment, pipes and fittings
8. Preparing standardized milk as per requirement
9. Separation of fat from milk
10. Pasteurization and homogenization of milk
11. Packaging of liquid milk
12. Preparation of sterilized flavored milk
13. Preparation of reconstituted milk/rehydrated milk
14. Preparation of cream
15. Preparation of buttermilk
16. Preparation of curd and yogurt
17. Preparation of Lassi
18. Visit to chilling center and dairy plant

Course Outcomes:

Students will be able to learn

- Different quality tests for milk
- Various process technologies for preservation and quality of milk
- Processing of value added products from milk

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– III-I Sem

L	T	P	C
0	0	3	1.5

(19A52601P) ENGLISH LANGUAGE SKILLS LAB

Course Objectives

- students will be exposed to a variety of self instructional, learner friendly modes of language learning
- students will cultivate the habit of reading passages from the computer monitor. Thus providing them with the required facility to face computer based competitive exams like GRE, TOEFL, and GMAT etc.
- students will learn better pronunciation through stress, intonation and rhythm
- students will be trained to use language effectively to face interviews, group discussions, public speaking
- students will be initiated into greater use of the computer in resume preparation, report writing, format making etc

Unit 1

1. Phonetics for listening comprehension of various accents - 2
2. Formal Presentations using PPT slides without Graphic Elements
3. Paraphrasing

Learning Outcomes

At the end of the module, the learners will be able to

- Understand different accents spoken by native speakers of English
- Make formal structured presentations on general topics using PPT slides without graphical elements
- Paraphrase short academic texts using suitable strategies and conventions

Unit 2

1. Debate – 2 (Following Argument)
2. Listening to short speeches/ short stories for note-making and summarizing
3. E-mail Writing

Learning Outcomes

At the end of the module, the learners will be able to

- Participate in formal discussions and speak clearly on a specific topic using suitable discourse markers

- Make formal structured presentations on academic topics using ppt slides with relevant graphical elements
- Write formal emails in the standard format

Unit 3

1. Listening for Discussions
2. Group Discussions
3. Writing Persuasive/argumentative essays on general topics

Learning Outcomes

At the end of the module, the learners will be able to

- Follow a discussion to identify the salient points
- Participate in group discussions using appropriate conventions and language strategies
- Produce logically coherent persuasive/argumentative essays

Unit4

1. Reviewing film/ book
2. Group Discussions – reaching consensus in Group Work
3. Resume Writing – Cover Letter – Applying for Internship

Learning Outcomes

At the end of the module, the learners will be able to

- Judge a film or book
- Express thoughts and ideas with acceptable accuracy and fluency with a view to reach consensus in group discussions
- Prepare a CV and write a cover letter to seek internship/ job

Unit 5

1. Writing Project Reports
2. Editing Short Texts
3. Answering FAQs in Interviews

Learning Outcomes

At the end of the module, the learners will be able to

- Collaborate with a partner to make effective presentations
- Understand the structure and produce an effective project report.
- Edit short texts according to different needs of the work place.

Course Outcomes

- Remember and understand the different aspects of the English language proficiency with emphasis on LSRW skills
- Apply communication skills through various language learning activities
- Analyze the English speech sounds, stress, rhythm, intonation and syllable division for better listening and speaking comprehension.
- Evaluate and exhibit acceptable etiquette essential in social and professional settings
- Create awareness on mother tongue influence and neutralize it in order to improve fluency in spoken English.

SUGGESTED SOFTWARE:

1. Walden Infotech English Language Communication Skills.
2. iTell- Orell Digital Language Lab
3. Digital Teacher
4. LES(Learn English Select) by British council
5. TOEFL & GRE (KAPLAN, AARCO & BARRONS, USA, Cracking GRE by CLIFFS)
6. DELTA's key to the Next Generation TOEFL Test: Advanced Skills Practice.
7. Lingua TOEFL CBT Insider, by Dreamtech
8. English Pronunciation in Use (Elementary, Intermediate, Advanced) CUP
9. Cambridge Advanced Learners' English Dictionary with CD.

REFERENCE BOOKS:

The software consisting of the prescribed topics elaborated above should be procured and used.

1. Meenakshi Raman &Sangeeta Sharma, "Technical Communication**"** O U Press 2009.
2. Barron's Books on TOEFL/GRE/GMAT/CAT/IELTS /DELTA/Cambridge University Press.2012.
3. Butterfield Jeff, "Soft Skills for Everyone"**,** Cengage Publications, 2011.
4. "Practice Psychometric Tests": How to familiarize yourself with genuine recruitment tests, 2012.
5. David A McMurrey& Joanne Buckely **"**Handbook for Technical Writing**"** CENGAGE Learning 2008.
6. "A Textbook of English Phonetics for Indian Students", 2nd Edition, T.Balasubramanyam. (Macmillan), 2012.
7. "A Handbook for English Laboratories", E. Suresh Kumar, P. Sreehari, Foundation Books, 2011

Note: Links provided by APSHE on LSRW, grammar and vocabulary

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– III-I Sem

L	T	P	C
0	0	0.5	0.5

(19A27505) SOCIALLY RELEVANT PROJECT

1. **Nutrition**
   Survey on nutrition
   Assessment of malnutrition status in school children
   Nutritive value of assessment locally available Fruit & Vegetables
2. **Waste reduction**
   Minimization of post harvest losses
   Minimization of processed food losses
3. **Hygiene & Safety**
   Improving RO Plant Quality
   Improving Hygiene of Street foods
   Assessment of quality standards of purified water & public supplied water
   Improvement of hygienic conditions of overhead tanks
   Drinking water quality standards & demonstration of water purifying techniques
   Improvement of hygiene & sanitation in rural areas
   Improvement of hygiene & sanitation in urban slums
4. **Labelling**
   Awareness on food labelling
   Comparison of food labels of organized and unorganized sectors
5. **Adulteration of foods**

The above themes are examples. However, the department can explore more.

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT) – III-I Sem **L T P C**

3 0 0 0

(19A99601) MANDATORY COURSE: RESEARCH METHODOLOGY

Course Objectives :

The objective of this course is

- To understand the basic concepts of research and research problem
- To make the students learn about various types of data collection and sampling design
- To enable them to know the method of statistical evaluation
- To make the students understand various testing tools in research
- To make the student learn how to write a research report
- To create awareness on ethical issues n research

Syllabus

UNIT I

Meaning of Research – Objectives of Research – Types of Research – Research Approaches – Guidelines for Selecting and Defining a Research Problem – Research Design – Concepts related to Research Design – Basic Principles of Experimental Design.

Learning Outcomes:-

After completion of this unit student will

- Understand the concept of research and its process
- Explain various types of research
- Know the steps involved in research design
- Understand the different research approaches

UNIT II

Sampling Design – steps in Sampling Design –Characteristics of a Good Sample Design – Random Sampling Design. Measurement and Scaling Techniques-Errors in Measurement – Tests of Sound Measurement – Scaling and Scale Construction Techniques – Time Series Analysis – Interpolation and Extrapolation. Data Collection Methods – Primary Data – Secondary data – Questionnaire Survey and Interviews.

Learning Outcomes:-

After completion of this unit student will

- Understand the concept of sampling and sampling design
- Explain various techniques in measurement and scaling
- Learn various methods of data collection
- Design survey questionnaires for different kinds of research
- Analyze the questionnaires

UNIT III

Correlation and Regression Analysis – Method of Least Squares – Regression vs Correlation – Correlation vs Determination – Types of Correlations and Their Applications

Learning Outcomes:-

After completion of this unit student will

- Know the association of two variables
- Understand the importance of correlation and regression
- Compare and contrast correlation and regression
- Learn various types of correlation
- Apply the knowledge of C&R Analysis to get the results

UNIT IV

Statistical Inference: Tests of Hypothesis – Parametric vs Non-parametric Tests – Hypothesis Testing Procedure – Sampling Theory – Sampling Distribution – Chi-square Test – Analysis of variance and Co-variance – Multivariate Analysis

Learning Outcomes:-

After completion of this unit student will

- Know the statistical inference
- Understand the hypothesis testing procedure
- Compare and contrast Parametric and Non-parametric Tests
- Understand the use of chi-square test in investigating the distribution of categorical variables
- Analyze the significance of variance and covariance

UNIT V

Report Writing and Professional Ethics: Interpretation of Data – Report Writing – Layout of a Research Paper – Techniques of Interpretation- Making Scientific Presentations in Conferences and Seminars – Professional Ethics in Research.

Learning Outcomes:-

After completion of this unit student will

- Learn about report writing
- Understand how to write research paper
- Explain various techniques of interpretation
- Understand the importance of professional ethics in research
- Design a scientific paper to present in the conferences/seminars

Course Outcomes:

At the end of the course, students will be able to

- Understand basic concepts and its methodologies
- Demonstrate the knowledge of research processes
- Read. comprehend and explain research articles in their academic discipline
- Analyze various types of testing tools used in research
- Design a research paper without any ethical issues

Text books:

1. C.R.Kothari, "Research Methodology:Methods and Techniques",2nd edition, New Age International Publishers.
2. A Step by Step Guide for Beginners, "Research Methodology": Ranjit Kumar, Sage Publications

REFERENCES:

1. P.Narayana Reddy and G.V.R.K.Acharyulu, "Research Methodology and Statistical Tools", 1st Edition, Excel Books,New Delhi.
2. Donald R. "Business Research Methods", Cooper & Pamela S Schindler, 9th edition.
3. S C Gupta, "Fundamentals of Statistics", 7th edition Himalaya Publications

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– III-II Sem

L	T	P	C
3	0	0	3

(19A27601T) FOOD AND INDUSTRIAL MICROBIOLOGY

PREAMBLE

To make the student to understand the causes of food spoilage and predict the micro-organism that can spoil a given food, when prepared, processed and stored under given condition and take corrective measures to control the spoilage and pathogenic micro-organism in food. To help the students to understand the machines and their components so as to enable them manage the machineries in the food industries. And also concepts of bio processing, fermentation technology, kinetics of microbial growth, up and downstream processing and production of useful enzymes.

Course Objectives:

- To understand the role of beneficial micro-organisms in food processing and preservation.
- To list the major food spoilage microorganisms.
- To analyze methods used to control or destroy micro-organism commonly found in food.
- Fermentation technology and its application in Food industry
- Industrially important Microorganisms and their application in food industry

UNIT – I

Importance and significance of microbes in food science, Sources of microorganisms in foods and their effective control. Shelf life: Calculation of shelf life, Shelf life requirements, deteriorative reactions, accelerated testing; Simulations of product: Package environment interaction, shelf life simulation for moisture, oxygen, and light sensitive products

Learning Outcomes:

At the end of unit, students will be able to

- Understand the significance of microorganisms in foods
- Know various sources of microorganisms in foods
- Calculate shelf life and its requirements and other parameters

UNIT – II

Microbial spoilage in Foods: Types of micro-organisms in food via meat, poultry, sea foods, vegetables, dairy products, fruits and vegetables. Assessing microbial population in food- meat, poultry, fish and dairy products- microbial spoilage of fruits, vegetables, cereal and bakery products, meat products and egg.

Learning Outcomes:

At the end of unit, students will be able to

- Explain the microbial spoilage in various foods like meat, poultry and sea foods
- Enumerate the microbial population in different foods

UNIT – III

Harmful Micro-organism and Beneficial Micro-organism: Food borne diseases – food infection and food intoxication, Food borne viruses: types of food involved, noroviruses, Rota viruses, prion diseases, toxicity and symptoms. Microbial toxins: Bacterial toxins, fungal toxins, algal toxins and mushroom toxins – symptoms, causes and control measures. Micro-organisms as food- Single Cell Protein Fermented food- pickles, sauerkraut- vinegar and lactic acid.

Learning Outcomes:

At the end of unit, students will be able to

- Understand the difference in harmful and beneficial microorganisms
- Know various food borne diseases
- Explain use of microorganism as a food

UNIT – IV

Basic concepts: Historical development of bioprocess technology, Kinetics of microbial growth and product formation. Phases of cell growth in batch cultures, Simple unstructured kinetic models for microbial growth, Monod model, Growth of filamentous organisms. Growth associated (primary) and non-growth associated (secondary) product formation kinetics. Fermentation process: Basic design and construction of fermenter and ancillaries, main parameters to be monitored and controlled in fermentation processes. Types of fermentation and fermenters and its applications.

Learning Outcomes:

At the end of unit, students will be able to

- Know the developments in bioprocess technology
- Explain the process of fermentation, types and equipment used
- Gain knowledge on fermentation applications

UNIT – V

Downstream processing operations; Immobilized enzyme technology: enzyme immobilization, industrial processes, utilization and regeneration of cofactors. Immobilized enzyme kinetics. Industrial production of important products; Production of pectic Enzymes, Industrial production of Glucose transforming enzymes; Organisms involved, production, purification and immobilization of Glucose isomerase and Oxidase. Industrial scale production of Bakers' yeast and Brewer's yeast; Microbial oil production and Bio pesticides.

Learning Outcomes:

At the end of unit, students will be able to

- Understand the description of downstream processing operations
- Know the immobilization technology for enzymes
- Acquire knowledge on industrial applications of various enzymes

Course Outcomes:

- The students become familiar with identification and its activity of microorganisms in various foods.
- The students would understand the spoilage of foods due to harmful microorganisms.
- The students also get to know the various methods to eliminate/inactivate the growth of microorganisms in different foods
- Know about Industrial fermentation techniques
- Know about different Industrially important micro organisms
- Know about different growth regulators (Hormones)
- Know about different products produced by Industrial fermentation process

TEXT BOOKS

1. Pelczar,M.J., E.C.S. Chan and N.R. Krieg "Microbiology".. McGraw-Hill New York 1993.
2. Frazier, W.C. and Westhoff, D.C. "Food Microbiology". 4th Edition. Tata McGraw Hill Publishing Co. Ltd., New Delhi 2008.

REFERENCES

1. Banwart, G.J, "Basic Food Microbiology" Van No Strand Reinhold Publishers, New York 1989.
2. Jay, J.M., "Modern Food Microbiology". CBS Publishers & Distributors, New Delhi 2000.
3. S.C. Prescott and C.G. Dunn, "Industrial MicrobiologyAgrobios (India)", 1st Edition, 2007.
4. A. H. Patel, "Industrial Microbiology", 2nd Edition, McMillan India Ltd., 2009.
5. Katoh and Fumitake Yoshida, "Biochemical Engineering Fundamentals". 1st Edition,Wiley VCH, 2009., J. E. Bailey, F. 2nd Edition, Oilis, Tata Mc Graw Hill, 2010.
6. M. L. Shuller, F. Kargi, "Bioprocess Engineering- Basic Concepts", 2nd Edition, PHI, 2002.
7. P.F. Stanbary, A. Whitaker, Hall, "Principles of Fermentation Technology", 2nd Edition, Aditya Books Pvt. Ltd., 2008.

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– III-II Sem

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(19A27602) PLANT DESIGN AND PROCESS ECONOMICS

PREAMBLE

This subject broadly covers the principles and types of plant layout and design, peculiarities of food plant layouts, sale up and pilot plant studies.

Course Objectives:

- To impart knowledge on food plant layout and design of food industries and it's considering factors, cost economics and etc.

UNIT – I

Introduction to Plant Design, Peculiarities of food processing industries, Process Development, Process selection, Flow sheet preparation, sketching techniques, Equipment numbering, Stream designation, Material and energy balances.

Plant Design basis, Selection of equipment, specification and design of equipment's, Optimisation of different process equipment, materials of construction, Plant location, Plant layout and installation, Safety, Start up, Shutdown and Operating guidelines.

Learning Outcomes:

At the end of unit, students will be able to

- Acquire knowledge on Introduction to Plant Design, Peculiarities of food processing industries
- Know the necessity of Process Development, Process selection, Flow sheet preparation and Material and energy balances
- Understand the Selection of equipment, specification and design of equipment's
- Explain the Plant location, Plant layout and installation, Safety, Start up, Shutdown and Operating guidelines

UNIT – II

Development and presentation of the layout, selection of site and Location of plant, General points of consideration for designing food plant, floor plant types of layouts, Food building planning, preparation of machinery layout for fruit, vegetables and meat-size reduction machinery layout.

Learning Outcomes:

At the end of unit, students will be able to

- Understand the Development and presentation of the layout, selection of site and Location of plant
- Know the General points of consideration for designing food plant, floor plant types of layouts
- Explain the Food building planning, preparation of machinery layout for fruit, vegetables and meat-size reduction machinery layout.

UNIT – III

Evaporation plant layout-single, multiple, vacuum and film evaporators-types and concepts, drying plant layout, drying process, dryer types, selection of dryers. Baking oven and frying plant-types, concepts and layout. Filling closing and labelling of plant layout. Organization and trends in plant layout - sample layout, installation procedure for food processing plant.

Learning Outcomes:

At the end of unit, students will be able to

- Understand the Evaporation plant layout-single, multiple, vacuum and film evaporators-types and concepts
- Know about the drying plant layout, drying process, dryer types, selection of dryers
- Have knowledge on Baking oven and frying plant-types, concepts and layout
- Explain the Organization and trends in plant layout - sample layout, installation procedure for food processing plant.

UNIT – IV

Cost Engineering Time value of money and equivalence, Interest, cost comparisons by present worth, Annual equivalent cost and capitalised cost methods, Uniform gradient and series. Depreciation, Taxes and Insurances, Nature of depreciation, Methods of determining depreciation, depreciation rates in current Indian situation, Types of taxes and insurances, Procedure for cost comparison after taxes.

Learning Outcomes:

At the end of unit, students will be able to

- Get knowledge on Cost Engineering Time value of money and equivalence, Interest, cost comparisons by present worth

- Know the Annual equivalent cost and capitalised cost methods, Uniform gradient and series
- Understand the Depreciation, Taxes and Insurances, Nature of depreciation, Methods of determining depreciation
- Explain the depreciation rates in current Indian situation, Types of taxes and insurances, Procedure for cost comparison after taxes

UNIT – V

Cost Estimation- Types of cost estimation, capital investment cost, fixed capital cost, working capital cost, start-up costs, process equipment cost estimation, cost index, Equipment costs due to inflation, Battery limit investments, estimation of plant cost, Estimation of total product cost, Manufacturing cost, General expenses. Profitability Criteria of profitability, Payout period, Return on investment, Present value, Cash flow analysis, Alternative investment analysis, Sensitive analysis in project profitability. Preparation of techno-economic feasibility report.

Learning Outcomes:

At the end of unit, students will be able to

- Describe the Types of cost estimation, capital investment cost, fixed capital cost, working capital cost, start-up costs
- Understand the Equipment costs due to inflation, Battery limit investments, estimation of plant cost
- Know the Estimation of total product cost, Manufacturing cost, General expenses
- Explain the Profitability Criteria of profitability, Payout period, Return on investment, Present value
- Get knowledge on Cash flow analysis, Alternative investment analysis, Sensitive analysis in project profitability
- Prepare techno-economic feasibility report.

Course Outcomes:

By the end of the course, the students will

- Acquire knowledge on theoretical aspects to be considered for site selection, layout selection and design considerations for a food plant.

TEXT BOOKS

1. Antonio Lopez-Gomez, Gustavo V. Barbosa-Canovas, “Food Plant Design”. CRC Press 2005.
2. George D. Saravacos and Zacharias B. Maroulis. “Food Plant Economics”. CRC Press 2007.

REFERENCES

1. Peters M., Timmerhaus K. & Ronald W., “Plant Design & Economics for Chemical Engineers”,. McGraw Hill
2. James R Couper, “Process Engg. Economics (Chemical Industries)”. CRC Press 3. Aries & Newton, Chemical Engg. Cost Estimation, McGraw Hill.

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– III-II Sem **L T P C**

3 0 0 3

(19A27603T) PROCESSING OF MEAT AND POULTRY PRODUCTS

PREAMBLE

This subject covers the scope and importance of meat and poultry processing, and their value added products, various preservation methods, equipment used.

Course Objectives:

- To enable the students to learn about national and international prospects of Meat industry along with processing and preservation technology of Meat, Egg and Poultry Products.

UNIT – I

Sources and importance of meat and poultry; Status of Meat and poultry industry in India; World production of meat and poultry, consumption pattern and nutritive value; characteristics and structure of meat and poultry muscle. Abattoir design and layout. Preslaughter operations and slaughtering operations for animals; stunning, methods of stunning –bleeding-skinning of animals. Ante-mortem inspection, Evaluation of animal carcasses.

Learning Outcomes:

At the end of unit, students will be able to

- Know the importance and status of meat and poultry in India and world
- Understand the characteristics and structure of meat and poultry muscle
- Describe the abattoir design and layout
- Acquire knowledge on preslaughter and slaughtering operations for animals and other processing operations

UNIT – II

Post slaughter care-post mortem and Biochemical changes in meat-rigour mortis – Factors affecting post-mortem changes, properties and shelf life of meat; meat tenderization-artificial tenderization-muscle stretching-mechanical disruption by artificial enzymes. Mechanical deboning, grading and aging; Preservation of meat by chilling, freezing, pickling, curing, cooking and smoking, dehydration, radiation, chemical and biological preservatives; Meat emulsions; Eating and cooking quality of meat.

Learning Outcomes:

At the end of unit, students will be able to

- Understand the post slaughter care and changes occurs during post mortem
- Know the factors affecting post mortem changes and shelf life of meat
- Get knowledge on meat tenderization
- Explain the various preservation techniques of meat

UNIT – III

Meat cutting and handling; Preparation, preservation and equipment for manufacture of smoked meat and its quality evaluation; Preparation, packaging and equipment for manufacture of dehydrated meat products and their quality evaluation; Preparation, preservation and equipment for manufacture of meat sausages and their quality evaluation;, comminuted meat products: ham, bacon, meat analogues; effect of processing on nutritive value; hygiene in meat processing, spoilage of meat, contaminants and naturally occurring toxicants

Learning Outcomes:

At the end of unit, students will be able to

- Describe the scope of meat cutting and different cuts
- Get knowledge on equipment used for various meat products
- Know the various comminuted meat products
- Have overview on effect of processing on nutrition, hygiene & spoilage of meat processing

UNIT – IV

Poultry: Pre-slaughter care and consideration; Operations in preparation of dressed poultry, its storage and marketing, processing of poultry. Egg: structure, composition, nutritive value, egg products, dehydrated egg powder. Effect of processing on nutritive value; additives used in poultry products

Learning Outcomes:

At the end of unit, students will be able to

- Know the poultry pre slaughtering operations
- Get awareness on storage methods and marketing of processed poultry meat
- Understand the structure, composition, nutritional value of egg
- Explain the various egg value added products and their processing on nutritional value, role of additives in value addition of poultry processing

UNIT – V

Meat plant sanitation and safety; By-products of meat, poultry and eggs and their utilization; Safety standards in meat industry: HACCP/ISO/FSSAI/Kosher/Halal.

Learning Outcomes:

At the end of unit, students will be able to

- Know the importance of sanitation and safety measures used in meat industry
- Have an idea on utilization of meat by products from meat, poultry and egg.
- Acquire knowledge on food safety standards like HACCP, ISO,FSSAI, Kosher and Halal used in meat industry

Course Outcomes:

- At the end the course students will acquire knowledge on composition and structure of Meat, Egg, Poultry & effective preservation techniques along with concepts of value addition & quality assessment of Meat and sanitary measures in meat industry.

TEXT BOOKS

1. B.D. Sharma and Kinshuki Sharma. "Outlines of Meat Science and Technology". Jaypee Brothers Medical Publishers Pvt. Ltd., New Delhi. 2011.
2. B.D. Sharma. "Modern Abattoir Practices and Animal Byproducts Technology". Jaypee Brothers Medical Publishers Pvt. Ltd., New Delhi. 2003.

REFERENCES

1. B.D. Sharma. "Meat and Meat Products Technology Including Poultry Products Technology". Jaypee Brothers Medical Publishers Pvt. Ltd, New Delhi. 1999.
2. Alan H. Varnam and Jane P. Sutherland. "Meat and Meat Products: Technology, Chemistry and Microbiology". Chapman & Hall, London. 1995.
3. William J. Stadelman and Owen J. Cotterill. "Egg Science and Technology". 4th Edition. Food Products Press, NY, USA. 1995.
4. R.A. Lawrie. "Meat Science" 4th Ed. Pergamon Press, Oxford, UK. 1985.
5. Vikas Nanda. "Meat, Egg and Poultry Science & Technology". I.K. International Publishing House Pvt. Ltd., New Delhi. 2014.
6. Howard J. Swatland. "Meat Cuts and Muscle Foods". 2nd Ed. Nottingham Univ. Press, Nottingham. 2004.

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– III-II Sem **L T P C**

3 0 0 3

(19A27605a) FROZEN FOOD TECHNOLOGY
PROFESSIONAL ELECTIVE II

PREAMBLE

This subject emphasis on fundamentals of freezing, methods and types of freezers, packaging and latest technologies.

Course Objectives:

- The principle involved in freezing, properties of frozen foods, calculation of freezing time, selection of freezer and emerging technologies for frozen foods.

UNIT – I

Fundamentals of Freezing: Physical chemical principles in freezing, glass transition in frozen food systems, refrigeration cycles, microbiology of frozen foods, thermo physical properties of frozen foods, mathematical modeling of freezing process

Learning Outcomes:

At the end of unit, students will be able to understand the following

- Physical chemical principles in freezing, glass transition in frozen food systems, refrigeration cycles
- Microbiology of frozen foods, thermo physical properties of frozen foods
- Mathematical modeling of freezing process

UNIT – II

Facilities for the cold chain: Freezing methods and equipment, cold store design and maintenance, transportation of frozen foods, retail display equipment and management, monitoring and control of cold chain.

Learning Outcomes:

At the end of unit, students will be able to understand the following

- Freezing methods and equipment, cold store design and maintenance
- Transportation of frozen foods, retail display equipment and management
- Monitoring and control of cold chain

UNIT – III

Freezing Technology: The freezing process, freezing capacity, mechanical refrigeration, cryogenic refrigeration systems, freezing time calculations, freezer selection, economics of freezing, freezing equipment, belt freezers, fluidized bed freezers, contact freezers, cryogenic freezers, liquid carbon dioxide freezers, IQF freezing, form freezing, physical storage and distribution of frozen foods, frozen food supply chain.

Learning Outcomes:

At the end of unit, students will be able to understand the following

- Freezing process, freezing capacity, mechanical refrigeration, cryogenic refrigeration systems
- Freezing time calculations, freezer selection, economics of freezing
- Freezing equipment like belt freezers, fluidized bed freezers, contact freezers, cryogenic freezers, liquid carbon dioxide freezers
- IQF freezing & form freezing, physical storage and distribution of frozen foods, frozen food supply chain

UNIT – IV

Emerging technologies of food freezing: Ultra sound accelerated freezing, high pressure shift freezing, electro static field assisted food freezing, antifreeze proteins.

Learning Outcomes:

At the end of unit, students will be able to understand the following

- Emerging technologies of food freezing are like Ultra sound accelerated freezing, high pressure shift freezing, electro static field assisted food freezing, antifreeze proteins.

UNIT – V

Packaging of frozen foods: Introduction to frozen food packaging, plastic packaging of frozen foods, packaging of frozen foods with other materials, active and intelligent packaging, vacuum packaging, edible coatings and films and their applications on frozen foods.

Learning Outcomes:

At the end of unit, students will be able to understand the following

- Introduction to frozen food packaging, plastic packaging of frozen foods
- Packaging of frozen foods with other materials
- Active and intelligent packaging, vacuum packaging, edible coatings and films and their applications on frozen foods.

Course Outcomes:

Students will get knowledge on

- Basics in freezing, different freezing methods, advantages and disadvantages
- New technologies and their scope
- Packaging for frozen foods
- Mathematical modelling

TEXT BOOKS

1. De wan sun, "Handbook of Frozen food processing and packaging", 2nd Edition. CRC Press, 2012.
2. Judith A. Evans, "Frozen Food Science and Technology". Blackwell publishing ltd, 2008.

REFERENCES

1. Mallett. C. P., "Frozen Food Technology", Blackie Academic and Professional, 1993.
2. Pruthi. J. S., "Quick Freezing Preservation of Foods", Volume II, ISBN, 1999.

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– III-II Sem **L T P C**

3 0 0 3

(19A27605b) THERMAL OPERATIONS IN FOOD PROCESSING
PROFESSIONAL ELECTIVE II

PREAMBLE

This subject covers all the aspects of thermal properties and pasteurization, sterilization and UHT processing, newer technologies like ohmic, radio frequency and etc.

Course Objectives:

- To impart the knowledge on thermal operations and advances in thermal processing.

UNIT – I

Thermal properties of food constituents and foods. Overview of thermal operations carried out in dairy and food processing.

Learning Outcomes:

At the end of unit, students will be able to understand the following

- Thermal properties of food constituents and foods.
- Overview of thermal operations carried out in dairy and food processing.

UNIT – II

Pasteurization and Sterilization: microbial destruction in batch and continuous sterilization; kinetics of loss of nutrients in sterilization; batch and continuous pasteurization, Indirect and direct methods of UHT processing; aseptic packaging; Steam generation and culinary steam production.

Learning Outcomes:

At the end of unit, students will be able to understand the following

- Microbial destruction in batch and continuous sterilization; kinetics of loss of nutrients in sterilization
- Batch and continuous pasteurization,
- Indirect and direct methods of UHT processing
- Aseptic packaging; Steam generation and culinary steam production

UNIT – III

Innovations in Thermal Food Processes: Ohmic heating in Food processes, radio frequency dielectric heating, infrared heating, and pressure assisted thermal processing, pH assisted thermal processing, time-temperature integrators for thermal process evaluation, and laser based packaging sterilization in aseptic processing.

Learning Outcomes:

At the end of unit, students will be able to understand the following

- Innovations in Thermal Food Processes are like Ohmic heating in Food processes, radio frequency dielectric heating, infrared heating and pressure assisted thermal processing
- pH assisted thermal processing, time-temperature integrators for thermal process evaluation, and laser based packaging sterilization in aseptic processing.

UNIT – IV

Modelling and Simulation: Direct calculation of survival ratio and iso thermal time equivalent in heat preservation processes, computational fluid dynamics in thermal processing. Optimization, Control of Thermal processes for Shelf-Stable Products: Regulatory considerations, Critical factors related to the design of thermal treatments for the products packaged prior to treatment, Critical factors related to the design of thermal treatments for the products packaged prior to aseptic packaging, Qualification of heat stabilization equipment, Design and validation of thermal treatments, Heat destruction parameters and sterilization value.

Learning Outcomes:

At the end of unit, students will be able to understand the following

- Direct calculation of survival ratio and iso thermal time equivalent in heat preservation processes, computational fluid dynamics in thermal processing
- Regulatory considerations, Critical factors related to the design of thermal treatments for the products packaged prior to treatment
- Critical factors related to the design of thermal treatments for the products packaged prior to aseptic packaging
- Qualification of heat stabilization equipment, Design and validation of thermal treatments, Heat destruction parameters and sterilization value

UNIT – V

Measurement and validation of thermal processes: Setting the target process value, Validation methods: Objectives and Principles, Temperature measurement approaches, Process establishment methods, Process calculation methods. Online control and automation:Online control and strategies- batch processing, plant automation for automatic batch retort systems.

Learning Outcomes:

At the end of unit, students will be able to understand the following

- Setting the target process value, Validation methods: Objectives and Principles, Temperature measurement approaches,
- Process establishment methods, Process calculation methods.
- Online control and strategies- batch processing, plant automation for automatic batch retort systems.

Course Outcomes:

- Students are explored to novel technologies in thermal processing and principles, equipment used, advantages and disadvantages.

TEXT BOOKS

1. Holman, J. P., "Heat Transfer (in SI Units)". 9th Edition Tata McGraw Hill, (Special Indian Edition), 2008.
2. F. P. Incropera, and P. W.David, "Fundamentals of Heat and Mass Transfer". 3rd Edition, Wiley, 1990.

REFERENCES

1. R.C. Sachdeva, "Fundamentals of Heat and Mass Transfer", 3rd Edition, Wiley Eastern Limited, 2001.
2. R.T. Toledo, "Fundamental of Food Process Engineering", 3rd Edition, CBS publishers, 1980.
3. C.P. Gupta and R. Prakash Nemchand and Brothers, "Engineering Heat Transfer", 4th Edition,1994.

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– III-II Sem **L T P C**

3 0 0 3

(19A27605c) SENSORY EVALUATION & QUALITY CONTROL
PROFESSIONAL ELECTIVE II

PREAMBLE

The text prescribed for detailed study focuses on food quality and its functions, principles, statistical approach, standards and sensory evaluation tests and instrumental measurements.

Course Objectives:

- To enhance the knowledge on quality of foods and safety concerns in all stages of food distribution system, evaluation of sensory attributes by different qualitative and quantitative tests.

UNIT – I

Quality and Assurance: Definition, scope, importance and difference, Total quality control and (TQC) Total quality management (TQM), Statistical quality control. Definition, importance, scope and difference between food quality and food safety. Food quality and quality attributes - Classification of quality attributes and their role in food quality, objectives, importance and functions of quality control, principles of quality assurance.

Learning Outcomes:

At the end of unit, students will be able to understand the following

- Definition of Quality and Assurance, scope, importance, difference between Total quality control and (TQC) Total quality management (TQM), Statistical quality control.
- Definition, importance, scope and difference between food quality and food safety.
- Food quality and quality attributes - Classification of quality attributes and their role in food quality
- objectives, importance and functions of quality control, principles of quality assurance

UNIT – II

Raw materials & Finished product quality: Quality parameters and evaluation procedures: Appearance, Color, Texture, Viscosity, Consistency, Flavour etc. International standards, food additives, introduction and importance, classification of preservatives, colouring agents,

emulsifying and stabilizing agents, antioxidants. Various methods/ techniques for the assessment of quality of different foods, instrumental analysis of quality control.

Learning Outcomes:

At the end of unit, students will be able to understand the following

- Quality parameters and evaluation procedures for raw materials and finished product quality: Appearance, Color, Texture, Viscosity, Consistency, Flavour etc.
- International standards, food additives, introduction and importance, classification of preservatives, colouring agents, emulsifying and stabilizing agents, antioxidants.
- Various methods/ techniques for the assessment of quality of different foods, instrumental analysis of quality control

UNIT – III

Different ways of testing texture of different foods, grading and marking standards and specification for finished products, food adulteration- introduction and various ways of adulteration, consumer studies and different types of consumer studies, introduction to HACCP, implementation in food industry. Food safety and quality control Food grade standards for different processed products

Learning Outcomes:

At the end of unit, students will be able to understand the following

- Different ways of testing texture of different foods, grading and marking standards and specification for finished products
- food adulteration- introduction and various ways of adulteration
- consumer studies and different types of consumer studies
- introduction to HACCP, implementation in food industry
- Food safety and quality control Food grade standards for different processed products

UNIT – IV

Introduction to sensory analysis, Factors influencing sensory measurements, Sensory quality parameters –Size, shape, texture, aroma, taste, color and gloss, threshold and dilution tests, different tests for sensory evaluation– discrimination, descriptive, affective, flavour profile and tests, ranking tests.

Laboratory quality measurements; Types of tests, panel selection and testing environment, serving procedures, instruction to judges, difference tests, directional difference tests, classification of difference tests, two sample and three sample tests, multisampling tests, ranking, scoring, hedonic scaling, dilution procedures, descriptive sensory analysis, contour method.

Learning Outcomes:

At the end of unit, students will be able to understand the following

- Introduction to sensory analysis, Factors influencing sensory measurements, Sensory quality parameters like size, shape and etc.
- Different tests for sensory evaluation like discrimination and etc.
- Laboratory quality measurements; Types of tests, panel selection
- Classification of difference tests, two sample test and etc.

UNIT – V

Instrumental measurements of sensory attribute of foods, sensory characteristics of foods, types of tests, methods of sensory evaluation of their food products, Electronic noses and tongues: Sensors for food flavour and freshness, electronic noses, tongues and testers; Introduction to flavour assessment, modelling the human nose, electronic nose, electronic tongue. Texture profile analysis. Correlation between instrumental and Sensory analysis of food quality attributes. Computer-aided sensory evaluation of food and beverage, statistical analysis of sensory and objective analysis data.

Learning Outcomes:

At the end of unit, students will be able to understand the following

- Instrumental measurements of sensory attribute of foods, characteristics of foods, types of tests, methods of sensory evaluation.
- Sensors for food flavour and freshness, electronic noses, tongues and testers;
- Introduction to flavour assessment, modelling the human nose, electronic nose, electronic tongue. Texture profile analysis.
- Correlation between instrumental and Sensory analysis of food quality attributes.
- Computer-aided sensory evaluation of food and beverage, statistical analysis of sensory and objective analysis data.

Course Outcomes:

- Student explored on need of quality and safety in food products, maintenance of quality product to consumer with increasing sensory parameters of food.

TEXT BOOKS

1. Imteaz Ali. “Food Quality Assurance – Principles and Practices”. CHIPS, Texas.
2. Multon. J.L. CHIPS, “Quality Control for Food and Agricultural Products”. Texas.

REFERENCES

1. Pattee. “Evaluation of Food quality of fruits and vegetables”. AVI publishers, Westport.
2. Ranganna.S. “Handbook of Analysis and Quality Control – Fruits and Vegetable Products”. Tata Mc Graw Hill, New Delhi
3. BIS standards on Sensory Evaluation
4. Amerine, Pangborn. M.A. and Roseiur. “Principles of Sensory Evaluation of Food”.
5. Birk, G.G. Berman and Parker.K.J, “Sensory Properties of Food. Applied Science”. London

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– III-II Sem **L T P C**

3 0 0 3

(19A27605d) BUSINESS ANALYTICS IN FOOD INDUSTRY PROFESSIONAL ELECTIVE II

PREAMBLE

This course deals with various terminologies related to business analytics, models and their performances.

Course Objectives:

- To understand the terms used in business analytics
- To know the models and their interpretation

UNIT – I

Spline Based Prediction- Piecewise Polynomials and Splines, Filtering and Feature Extraction, Smoothing Splines, Selection of smoothing parameters, Case on smoothing Spline (with PROACT Data set) Support Vector.

Learning Outcomes:

At the end of unit, students will be able to

- Spline Based Prediction- Piecewise Polynomials and Splines, Filtering and Feature Extraction, Smoothing Splines
- Selection of smoothing parameters, Case on smoothing Spline (with PROACT Data set) Support Vector.

UNIT – II

Machines and Model Performance Evaluation -Computing the SVM for Classification, The SVM as a Penalization Method, Function Estimation and Reproducing Kernels, SVMs and the Curse of Dimensionality, Support Vector Machines for Regression, Hands-on Exercises on SVM with R, Measure of Performance, Confusion Matrix, Risk Charts ROC Charts Other Charts, Scoring, Hands-on with Data sets Case study with data set - IMDB data from 2006 to 2016

Learning Outcomes:

At the end of unit, students will be able to

- Machines and Model Performance Evaluation - Computing the SVM for Classification,

- The SVM as a Penalization Method, Function Estimation and Reproducing Kernels, SVMs and the Curse of Dimensionality,
- Support Vector Machines for Regression, Hands-on Exercises on SVM with R, Measure of Performance, Confusion Matrix,
- Risk Charts ROC Charts Other Charts, Scoring, Hands-on With Data sets Case study with data set - IMDB data from 2006 to 2016

UNIT – III

Boosting- Forward Stage wise Additive Modeling, Exponential Loss and Ada Boost, Loss Functions and Robustness, Off-the-Shelf Procedures for Data Mining, Boosting Trees, Regularization and Interpretation, Hands on R Exercises on Boosting Case with data set- Human Resources Analytics [Why are our best and most experienced employees leaving prematurely?]

Learning Outcomes:

At the end of unit, students will be able to

- Boosting- Forward Stage wise Additive Modeling, Exponential Loss and Ada Boost,
- Loss Functions and Robustness, Off-the-Shelf Procedures for Data Mining, Boosting Trees, Regularization and Interpretation,
- Hands on R Exercises on Boosting Case with data set- Human Resources Analytics [Why are our best and most experienced employees leaving prematurely?]

UNIT – IV

Case with data set- Default of Credit Card [Clients Dataset Default Payments of Credit Card Clients in Taiwan from 2005] Case with data set- Bitcoin Historical Data [Bitcoin data at 1-min intervals from select exchanges, Jan 2012 to May 2017] Penalized Regression- Ridge Regression

Learning Outcomes:

At the end of unit, students will be able to

- Case with data set- Default of Credit Card [Clients Dataset Default Payments of Credit Card Clients in Taiwan from 2005]
- Case with data set- Bitcoin Historical Data [Bitcoin data at 1-min intervals from select exchanges, Jan 2012 to May 2017]
- Penalized Regression- Ridge Regression

UNIT – V

LASSO, Feature Engineering Introduction to Ensembles Case on LASSO with data set- House Prices Advanced Regression Techniques[Kaggle]Strategic uses of Business Analytics in

Decision Making Case on Strategic uses of Business Analytics- Armacord Incorporated- Combatting Money-laundering Using Data Analytics, Davit Khachatryan, Harvard Business School Case, Product

Learning Outcomes:

At the end of unit, students will be able to

- LASSO, Feature Engineering Introduction to Ensembles Case on LASSO with data set- House Prices Advanced Regression Techniques[Kaggle]
- Strategic uses of Business Analytics in Decision Making
- Case on Strategic uses of Business Analytics- Armacord, Incorporated- Combatting
- Money-laundering Using Data Analytics, Davit Khachatryan, Harvard Business School Case, Product.

Course Outcomes:

By the end of course

- Students will gain knowledge on importance of business analytics and its practicability related to food industry

TEXT BOOKS

1. Couger. C, "Creativity and Innovation" (IPP, 1999),
2. . Nina Jacob, "Creativity in Organizations" (Wheeler, 1998)

REFERENCES

1. "Understanding Enterprise: Entrepreneurship and Small Business". Bridge S et al (Palgrave, 2003)
2. "Entrepreneurship: New Venture Creation". Holt (Prentice-Hall) 1998.
3. Jonne & Ceserani. "Innovation & Creativity" (Crest) 2001.

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– III-II Sem **L T P C**

3 0 0 3

(19A27605e) BY PRODUCT UTILIZATION
PROFESSIONAL ELECTIVE II

PREAMBLE

This text focus on utilization of industrial wastes and their usage.

Course Objectives:

- To know facts about waste production from different industries in India and World
- To acquire knowledge on by products from various sources and their utilization

UNIT – I

Introduction to Industrial by - products and waste –facts and figures in India and world- Potentials and prospects of developing by-products Industry in India. Agricultural wastes and agro based industries - Types of By-products in agro - based industries - commercial compounds obtained from by-products.

Learning Outcomes:

At the end of unit, students will be able to understand the following

- Introduction to Industrial by - products and waste –facts and figures in India and world
- Potentials and prospects of developing by-products Industry in India
- Agricultural wastes and agro based industries - Types of By-products in agro - based industries
- Commercial compounds obtained from by-products

UNIT – II

By-products of Cereals - by-products of cereals processing - Rice and corn milling byproducts, Husk Utilization. By-product utilization of Legume seeds. By-products of oilseed Industry - Oil seed cake utilization.

Learning Outcomes:

At the end of unit, students will be able to understand the following

- By-products of Cereals - Rice and corn milling byproducts, Husk Utilization.
- By-product utilization of Legume seeds.

- By-products of oilseed Industry - Oil seed cake utilization.

UNIT – III

By- products of vegetable and fruit processing Industry - various wastes obtained in different fruit processing industries - pectin extraction from apple pomace - tartaric acid extraction, oxalic acid. Fruit pits- kernel oil production, Citrus oil production, Value added products from culled fruit, peels and rinds.

Learning Outcomes:

At the end of unit, students will be able to understand the following

- By- products of vegetable and fruit processing Industry - various wastes obtained in different fruit processing industries - pectin extraction from apple pomace - tartaric acid extraction, oxalic acid.
- Fruit pits- kernel oil production, Citrus oil production, Value added products from culled fruit, peels and rinds.

UNIT – IV

By-products of fruit and vegetable fermentation - wine and vinegar. By-products of meat, poultry and egg processing Industry - Abattoir By-products. By-products of meat, poultry and egg processing Industry - By-products of fish processing units.

Learning Outcomes:

At the end of unit, students will be able to understand the following

- By-products of fruit and vegetable fermentation - wine and vinegar.
- By-products of meat, poultry and egg processing Industry - Abattoir By-products.
- By-products of fish processing units.

UNIT – V

By-products of spices and plantation crops. By-products of Alcoholic Fermentation Industries. By-products of Sugar Industry. By-products of Bakery Industry. By-products of dairy industry, Classification, Principle and method of utilization - Whey utilization - demineralization of whey - Lactose preparation, Casein preparation - Utilization of Ghee residue - protein hydrolysates.

Learning Outcomes:

At the end of unit, students will be able to understand the following

- By-products of spices and plantation crops. By-products of Alcoholic Fermentation Industries.
- By-products of Sugar Industry. By-products of Bakery Industry. By-products of dairy industry,
- Classification, Principle and method of utilization - Whey utilization - demineralization of whey - Lactose preparation, Casein preparation - Utilization of Ghee residue - protein hydrolysates.

Course Outcomes:

By the end of course

- Students will learn classification of industrial wastes and their usefulness as a value added product either food product or nonfood product

TEXT BOOKS

1. A Chakraverty, "Post-Harvest Technology of Cereals, Pulses and Oil Seeds". Oxford and IBH Publishing Co. Ltd., Calcutta
2. Giridharlal, Siddappa and GL Tandon, "Preservation of fruits and vegetables". ICAR., New Delhi.

REFERENCES

1. Sukumar De, "Outlines of Dairy Technology". Oxford University Press. New Delhi.
2. Food from Wastes. Ervan.
3. by Products Technology. Sharma, B.D. Jaypee Brothers "Modern Abattoir Practices and Animal Medical" Publishers Pvt. Ltd, New Delhi
4. "Food Protein sources"- Fire Energy from Solid Waste P. Chereminost.
5. B.H. Webb and E.O. Whittier, "Products from Milk", AVI Publishers Co. West port, Connecticut, USA.
6. Sudheer Gupta (Compiled), "Fruits & Vegetables Processing Hand Book". EIRI, Delhi.
7. R.P. Srivastava, Sanjeev Kumar, "Fruit and vegetable preservation", 3rd Edition, International Publishers, Delhi.
8. "Food Science". Norman N. Potter.

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT) – III-II **L T P C**

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(19A01604a) INDUSTRIAL WASTE AND WASTE WATER MANAGEMENT
OPEN ELECTIVE-II

Course Objectives:

- To teach Health and Environment Concerns in waste water management
- To teach material balance and design aspects of the reactors used in waste water treatment.
- To impart knowledge on selection of treatment methods for industrial waste water
- To teach common methods of treatment in different industries
- To provide knowledge on operational problems of common effluent treatment plant

UNIT –I

Industrial water Quantity and Quality requirements:
Boiler and cooling waters–Process water for Textiles, Food processing, Brewery Industries, power plants, fertilizers, sugar mills Selection of source based on quality, quantity and economics. Use of Municipal wastewater in Industries – Adsorption, Reverse Osmosis, Ion Exchange, Ultra filtration, Freezing, Elutriation, Removal of Colour, Odour and Taste.

Learning Outcomes:

At the end of the unit, students will be able to:

- Learn the procedures for assessment of quality of Industrial water
- Suggest different processes of handling waste water

UNIT –II

Basic theories of Industrial Wastewater Management: Industrial waste survey - Measurement of industrial wastewater Flow-generation rates – Industrial wastewater sampling and preservation of samples for analysis -Wastewater characterization-Toxicity of industrial effluents-Treatment of wastewater-unit operations and processes-Volume and Strength reduction – Neutralization and Equalization, Segregation and proportioning- recycling, reuse and resources recovery

Learning Outcomes:

At the end of the unit, students will be able to:

- Measure industrial waste water flow
- Characterize waste water
- Suggest techniques for treatment of waste water.

UNIT –III

Industrial wastewater disposal management: Discharges into Streams, Lakes and oceans and associated problems, Land treatment - Common Effluent Treatment Plants: advantages and suitability, Limitations and challenges- Recirculation of Industrial Wastes- Effluent Disposal Method

Learning Outcomes:

At the end of the unit, students will be able to:

- Understand options for waste water disposal.
- Explain functioning of common effluent treatment plants

UNIT – IV

Process and Treatment of specific Industries-1: Manufacturing Process and origin, characteristics, effects and treatment methods of liquid waste from Steel plants, Fertilizers, Textiles, Paper and Pulp industries, Oil Refineries, Coal and Gas based Power Plants

Learning Outcomes:

At the end of the unit, students will be able to:

- Understand the character of waste water from Steel plants and refineries
- Suggest suitable waste water treatment techniques

UNIT – V

Process and Treatment of specific Industries-2: Manufacturing Process and origin, characteristics, effects and treatment methods of liquid waste from Tanneries, Sugar Mills, Distillers, Dairy and Food Processing industries, Pharmaceutical Plants

Learning Outcomes:

At the end of the unit, students will be able to:

- Understand the character of waste water from tanneries and distilleries
- Suggest suitable waste water treatment techniques

Course Outcomes:

Upon the successful completion of this course, the students will be able to:

- Design treatment methods for any industrial wastewater.
- Examine the manufacturing process of various industries.
- Assess need for common effluent treatment plant for an industry
- Test and analyze BOD, COD, TSS and MPN in waste water.

TEXT BOOK

1. M. N. Rao and A. K. Dutta, "Wastewater Treatment", Oxford & IBH, New Delhi.
2. K.V. S. G. Murali Krishna, "Industrial Water and Wastewater Management".

REFERENCES

1. A. D. Patwardhan, "Industrial Wastewater treatment", PHI Learning, Delhi
2.Metcalf and Eddy Inc., "Wastewater Engineering", Tata McGraw Hill co., New Delhi.
3.G. L. Karia & R.A. "Christian Wastewater Treatment- Concepts and Design Approach", Prentice Hall of India.

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– III-II

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(19A01604b) BUILDING SERVICES AND MAINTAINANCE

OPEN ELECTIVE-II

Course Objectives:

- To impart knowledge in concepts of building maintenance
- To insists the student to observe various practices of good building maintenance
- To teach the importance safety in buildings
- To demonstrate the use of ventilation in buildings.
- To give the list of different types of machineries in buildings

UNIT – I

PLUMBING SERVICES: Water supply system- fixing of pipes in buildings – maintenance of buildings- water meters-sanitary fittings-design of building drainage- gas supply systems

Learning Outcomes:

At the end of the unit, students will be able to:

- Understand water supply system
- Understand the building drainage system.

UNIT – II

VENTILATION: Necessity of ventilation – functional requirements – systems of ventilation-natural ventilation-artificial ventilation-air conditioning-systems of air conditioning-essentials of air conditioning-protection against fire caused by air conditioning systems.

Learning Outcomes:

At the end of the unit, students will be able to:

- Understand concepts of ventilation
- Understand concepts of air conditioning

UNIT – III

THERMAL INSULATION: Heat transfer system-thermal insulating materials-methods of thermal insulation-economics of thermal insulation-thermal insulation of exposed walls, doors,windows and roofs.

Learning Outcomes:

At the end of the unit, students will be able to:

- Understand methods of insulation
- Understand materials of insulation

UNIT – IV

FIRE SAFETY: Causes of fire in buildings-fire safety regulations-charecteristics of fire resisting materials- fire resistant construction-heat and smoke detecters-fire alarms-fire fighting pump and water storage.

Learning Outcomes:

At the end of the unit, students will be able to:

- Understand safety regulations of fire system
- Know about the implementation and usage of various fire resistant materials in building construction

UNIT – V

MACHINERIES IN BUILDINGS: Lifts-essential requirements-design considerations-escalators-essential requirements-electrical installations in buildings-lighting in buildings-methods of electrical wiring-earthing

Learning Outcomes:

At the end of the unit, students will be able to:

- Understanding of different machineries of buildings
- Understanding of electrical installation of buildings

Course Outcomes:

Student will be able to understand

- Concepts of plumbing, drainage system and gas supply system
- Concepts of ventilation and air conditioning
- Concepts of thermal insulation and economics of thermal insulation
- Concepts of fire safety in buildings and fire resistant construction
- Concepts of different machineries of buildings

TEXT BOOKS:

1. B.C.Punmia, Er. Ashok K jain, Arun K Jain "Building construction", Laxmi publications pvt.ltd. New Delhi.
2. Janardhan Jah, S.K Sinha, "Building construction", Khanna publishers
3. Rangwala, "Building construction", Charothar publishing house.

REFERENCE BOOKS:

1. David V Chaddrton, "Building services engineering", Outledge
2. P.C Varghees "Building construction", Printice hall india

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– III-II Sem

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(19A02604a) INDUSTRIAL AUTOMATION
OPEN ELECTIVE-II

Course Objectives:

- To understand the basic concepts of Automation
- To understand the concepts of automation cycle and hardware components
- To gain knowledge about pneumatic and hydraulic devices
- To understand the concepts of sensors and actuators
- To know the use of Robotics used in industries automation

UNIT -I:

Introduction to Automation

Definition and fundamentals of automation, reasons for Automating, basic elements of an automated system: Power, Program and control system, safety, maintenance & repair diagnosis, error detection and recovery, Automation principles and strategies: USA principle, strategies of automation and production system, automation migration strategy

Learning Outcomes:

At the end of the unit, students will be able to:

- To understand the fundamental concepts of automation and its basic elements
- To understand system safety requirements
- To understand about maintenance and repair strategies
- To know about production system automation

UNIT- II:

Mechanization and Automation

Basic principles of Mechanization and automation, product cycle, hard Vs flexible automation, Capital- intensive Vs low cost automation. Types of systems-mechanical, electrical, hydraulic, pneumatic and hybrid systems, Automation using CAMS, Geneva mechanisms, gears etc. Assembly line Automation: automated assembly systems, transfer systems, vibratory bowl feeders, non-vibratory feeders, part orienting, feed track, part placing & part escapement systems. Introduction to Material storage/ handling and transport systems, and its automation using AS/RS, AGVS and conveyors etc.

Learning Outcomes:

At the end of the unit, students will be able to:

- To know about how to analyse the various automation methods
- To know about assembling and placing of various parts
- To distinguish between mechanization and automation of systems
- To know about material storage, handling and automation using various approaches

UNIT -III:

Pneumatics and hydraulics

Hydraulic and pneumatic devices-Different types of valves, Actuators and auxiliary elements in Pneumatics & hydraulics , their applications and use of their ISO symbols. Synthesis and design of circuits (up to 3 cylinders)–pneumatic, electro pneumatics and hydraulics. Design of Electro-Pneumatic Circuits using single solenoid and double solenoid valves; with and without grouping.

Learning Outcomes:

At the end of the unit, students will be able to:

- To know design of various pneumatic and hydraulic components
- To understand about synthesis and design of Pneumatic circuits
- To understand about electro pneumatic circuits
- To design using various solenoid valves with and without grouping

UNIT -IV:

Sensors & Actuators Sensors

Selection of sensors (Displacement, temperature, acceleration, force /pressure) based on static and dynamic characteristics. Interfacing: Concept of interfacing, bit accuracy and sampling speed, amplifying electronics, and microcontroller. Actuators: Principle and selection of electro mechanical actuators (1) DC motors (2) Stepper Motors (3) Solenoid Actuators (4) Servo Motors (5) BLDC

Learning Outcomes:

At the end of the unit, students will be able to:

- To know about selection of sensors and actuators based on dynamic characteristics
- To understand about necessity of interfacing sensors with Microcontroller
- To understand principle and selection of actuators
- To apply various electro mechanical actuators to certain machines

UNIT- V:

Robots and their applications

Introduction to robots, Types, Classifications, Selection of robots, Robot Degrees of freedom, Robot configuration, Accuracy and repeatability, Specification of a robot, Robot feedback controls: Point to point control and Continuous path control, Control system for robot joint, Adaptive control, Drives and transmission systems, End effectors, Industrial robot applications of robots

Learning Outcomes:

At the end of the unit, students will be able to:

- To know about Robots, classification, selection and specifications
- To understand the use of robotics in industrial applications
- To know about various feedback controls of Robot
- To understand how adaptive control strategies can be used in Robots

Course Outcomes:

1. Understand the basic concepts of Industrial automation
2. Design and analysis of automation methods, placing and assembling of various parts
3. Design of various processing and control circuits using pneumatic and hydraulic elements
4. Selection of sensors based on the industrial application
5. Role of robotics in industrial applications

TEXT BOOKS:

1. Stamatios Manesis and George Nikolakopoulos, “Introduction to Industrial Automation”, CRC Press, 2018.
2. Frank Lamb, “Industrial Automation”, Hands on, Mc Graw Hill Education, 2013.

REFERENCES:

1. Richerd L. Shell and Ernest L. Hall, “Hand Book of Industrial Automation”, CRC Press, 2000.

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– III-II Sem

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(19A02604b) SYSTEM RELIABILITY CONCEPTS
(OPEN ELECTIVE-II)

Course Objectives:

To make the students learn about:

- The Basic concepts, rules for combining probabilities of events, failure density and distribution functions.
- Evaluation of network Reliability / Unreliability and types of redundancies.
- Evaluation of network Reliability / Unreliability using conditional probability method.
- Expected value and standard deviation of Exponential distribution and Measures of reliability.
- Evaluation of Limiting State Probabilities of one, two component repairable models.

UNIT-I:

Basic Probability Theory

Basic concepts – Rules for combining Probabilities of events – Failure Density and Distribution functions – Bernoulli's trials – Binomial distribution – Expected value and standard deviation for binomial distribution – Examples

Learning Outcomes:

At the end of the unit, students will be able to:

- To know about basic rules for probabilities of events
- To distinguish between pdf and cdf
- Get detailed information about Probability of failure density and distribution functions
- Obtain the expected value and standard deviation for binomial distribution.

UNIT-II:

Network Modeling and Reliability Evaluation

Basic concepts – Evaluation of network Reliability / Unreliability – Series systems, Parallel systems, Series - Parallel systems, partially redundant systems – Types of redundancies - Evaluation of network Reliability / Unreliability using conditional probability method – Paths based and Cutset based approach – complete event tree and reduced event tree methods - Examples.

Learning Outcomes:

At the end of the unit, students will be able to:

- How to find the Probability of success and failures of network using different approaches for series-parallel configurations.
- Classification of redundancies.
- To find reliability / unreliability of complex systems using different methods
- Comparison of approaches to solve probability index of SISO system

UNIT-III:

Time Dependent Probability

Basic concepts – Reliability functions f(t), Q(t), R(t), h(t) – Relationship between these functions – Bath tub curve – Exponential failure density and distribution functions - Expected value and standard deviation of Exponential distribution – Measures of reliability – MTTF, MTTR, MTBF – Evaluation of network reliability / Unreliability of simple Series, Parallel, Series-Parallel systems - Partially redundant systems - Evaluation of reliability measure – MTTF for series and parallel systems – Examples.

Learning Outcomes:

At the end of the unit, the student will be able to

- Understand the concepts of time domain functions and relationship between them.
- Obtain the expected value and standard deviation for exponential distribution.
- Obtain the values of probabilistic measures for series and parallel configurations.
- To obtain probabilistic measures for fully redundant and partially redundant configurations

UNIT-IV:

Discrete Markov Chains & Continuous Markov Processes

Markov Chains: Basic concepts – Stochastic transitional Probability matrix – time dependent probability evaluation – Limiting State Probability evaluation – Absorbing states.
Markov Processes: Modeling concepts – State space diagrams – time dependent reliability evaluation of single component repairable model – Evaluation of Limiting State Probabilities of one, two component repairable models – Frequency and duration concepts – Frequency balance approach - Examples.

Learning Outcomes:
At the end of the unit, the student will be able to

- Understand the concepts of Stochastic Transitional Probability Matrix, Limiting State Probability
- To know about evaluation for one and two component repairable models.
- Understand the concept of Frequency balance approach.
- To distinguish between Markov chains and Markov processes

UNIT-V:

Multi Component & Approximate System Reliability Evaluation

Recursive relation for evaluation of equivalent transitional rates– cumulative probability and cumulative frequency and 'n' component repairable model – Series systems, Parallel systems, Basic probability indices – Series, Parallel systems – Complex Systems– Cutset approach – Examples.

Learning Outcomes:

At the end of the unit, the student will be able to

- Understand the concepts of recursive relation for evaluation of equivalent transitional rates.
- Obtain the cumulative probability and cumulative frequency for different systems
- To know about computation of basic probability indices for series, parallel configurations
- To know how to evaluate basic probability indices using cut set approach

Course Outcomes:

After completing the course, the student should be able to do the following:

- Understand the concepts for combining Probabilities of events, Bernoulli's trial, and Binomial distribution.
- Network Reliability/Unreliability using conditional probability, path and cutset based approach, complete event tree and reduced event tree methods.
- Understanding Reliability functions and to develop relationship between these functions, expected value and standard deviation of Exponential distribution and measures of reliabilities.
- Analyze the time dependent reliability evaluation of single component repairable model, frequency and duration concepts, Frequency balance approach.
- Recursive relation for evaluation of equivalent transitional rates, cumulative probability and cumulative frequency and 'n' component repairable model.

Text Books:

1. Roy Billinton and Ronald N. Allan, “Reliability Evaluation of Engineering Systems”, Reprinted in India B. S. Publications, 2007.
2. E. Balagurusamy, “Reliability Engineering”, Tata McGraw Hill, 2003.

Reference Books:

1. E. E. Lewis , “Introduction to Reliability Engineering” Wiley Publications.
2. Charles E. Ebeling, “Reliability and Maintainability Engineering”, Tata McGraw Hill, 2000.
3. by Ajit Kumar Verma, Srividya Ajit and Durga Rao Karanki, Springer, “Reliability and Safety Engineering” 2nd edition, 2016.
4. Rausand and Arnljot Hoyland, “System Reliability Theory Marvin”, Wiley Publictions.

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– III-II Sem

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(19A03604a) INTRODUCTION TO MECHATRONICS

OPEN ELECTIVE

Course Objectives:

- Familiarize the technologies behind modern mechatronic systems.
- Explain fundamentals for the development of fully automated system.
- Develop a robotic or automated systems focusing on the hardware and software integration.
- Demonstrate the development and design of mechatronic system and MEMS.

UNIT – I

Introduction: Definition of Mechatronics, Need for Mechatronics in Industry, Objectives of mechatronics, mechatronics design process, Mechatronics key elements, mechatronics applications – Computer numerical control (CNC) machines, Tool monitoring systems, Flexible manufacturing system (FMS), Industrial Robots, Automatic packaging systems, Automatic inspection systems.

Learning Outcomes:

At the end of the unit, the student will be able to

- Explain the role of mechatronics in industry.(l2)
- Identify the application of mechatronics in automation industry.(l3)

UNIT – II

Sensors: Static characteristics of sensors, Displacement, Position and Proximity sensors, Force and torque sensors, Pressure sensors, Flow sensors, Temperature sensors, Acceleration sensors, Level sensors, Light sensors, Smart material sensors, Micro and Nano sensors, Selection criteria for sensors.

Learning Outcomes:

At the end of the unit, the student will be able to

- Classify various types of sensors. (l2)
- Choose sensors for particular application. (l3)
- Measure different quantity’s using sensors. (l4)

UNIT – III

Actuators: Mechanical, Electrical, Hydraulic and Pneumatic Actuation systems, Characteristics

and their limitations, Design of Hydraulic and Pneumatic circuits, Piezoelectric actuators, Shape memory alloys, Selection criteria for actuators.

Learning Outcomes:

At the end of the unit, the student will be able to

- Classify various actuation systems. (l2)
- Choose the criterion for different actuators. (l1)

UNIT – IV

Microprocessors, Microcontrollers and Programmable Logic Controllers: Architecture of of Microprocessor, Microcontroller and Programmable Logic Controller, PLC Programming using ladder diagrams, logics, latching, sequencing, timers relays and counters, data handling, Analog input/output, selection of controllers.

Learning Outcomes:

At the end of the unit, the student will be able to

- Understand the architecture of microprocessors, microcontrollers and PLC. (L2)
- Formulate various programs using PLC. (L6)

UNIT – V

Design of mechotronics systems**,** Mechotronics design elements, Traditional mechatronics systems, Embedded systems, Procedure for designing a mechotronic systems.

Learning Outcomes:

At the end of the unit, the student will be able to

- Understanding design of mechotronics . (L2)
- Various Mechotronics systems. (L4)
- Design Aspects of Mechotronic systems. (L2)

Course Outcomes

Upon successful completion of this unit, the student will be able to:

- Explain mechatronics systems in industry. (l2)
- Identify mechatronic systems encountered in practice. (l3)
- Examine the components of a typical mechatronic system. (l4)
- Compare the various techniques used for development of mems. (l4)
- Develop programs using plc. (l6)

Text books:

1. Er R. Rajput, " A Text book of Mechatronics", S.Chand,2nd edition-2016.
2. James J Allen, "Micro Electro Mechanical Systems Design", CRC Press Taylor & Francis group, 2005.

Reference Text books:

1. WBolton, "Mechatronics Electronics Control Systems in Mechanical and Electrical Engineering", 3rd edition, Pearson Education Press, 2005.
2. Devadas Shetty and Richard A Kolk, "Mechatronic System Design", 2nd edition, Cengage learning, 2010.
3. Clarence W. de Silva, "Mechatronics an Integrated Approach", CRC Press, 2004.
4. Ganesh S Hedge, "Mechatronics", Jones & Bartlett Learning, 2010.

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– III-II Sem

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(19A03604b) OPTIMIZATION TECHNIQUES THROUGH MATLAB

OPEN ELECTIVE-II

Course Objectives

- Introduce basics of MATLAB
- Familiarize the fundamentals of optimization
- Explain single variable optimization using various methods
- Implement multi variable optimization using various methods
- Train various evolutionary algorithms.

UNIT -I

Introduction to MAT LAB: Overview, MATLAB Preliminaries, Basics of MATLAB, Beyond the Basics of MATLAB, Popular Functions and Commands, Plotting using MATLAB, Optimization with MATLAB.

Learning Outcomes:

After completion of this unit, students will be able to

- Write simple codes in MATLAB. (L3)
- Plot the data using MATLAB. (L3)
- Implement optimization models in MATLAB. (L3)

UNIT -II

Introduction to Optimization: Statement of an optimization problem, Classifications of optimization Problems: Single variable optimization, Multi variable optimization with no constraints, Multi variable optimization with equality constraints, Multi variable optimization with inequality constraints, Convex and Concave programming.

Learning Outcomes:

After completion of this unit, students will be able to

- Build optimization problem. (l1)
- Solve various optimization problems(l3)
- Compare convex and concave programming (l4)

UNIT -III

Single Variable Optimization: Finite difference method, Central difference method, Runge-Kutta method, interval halving method, golden section method with MATLAB code.

Learning Outcomes:

After completion of this unit, students will be able to

- Understand various methods involving single variable optimization. (l2)
- Develop codes in matlab for different methods. (l3)
- Identify methods for solving a single variable optimization problem. (l3)

UNIT- IV

Multi Variable Optimization: Conjugate gradient method, Newton's method, Powell's method, Flectcher- Reeves method, Hook and Jeeves method, interior penalty function with MATLAB code.

Learning Outcomes:

After completion of this unit, students will be able to

- Apply various methods involving multi variable optimization. (l2)
- Develop codes in matlab for solving various multi variable optimization problems. (l3)
- Choose methods for solving a multi variable optimization problem. (l3)

UNIT -V

Evolutionary Algorithms: Overview, Genetic Algorithms: Basics of Genetic Algorithms, Options in MATLAB, Multi Objective Optimization using Genetic Algorithms, Ant Colony Optimization, Simulated Annealing, Particle Swarm Optimization.

Learning Outcomes:

After completion of this unit, students will be able to

- Apply different types of genetic algorithms. (l3)
- Model optimization problems using genetic algorithms in matlab. (l3)
- Compare different genetic algorithms for performance. (l5)

Course Outcomes:

After completion of this course the student can be able to

- Use optimization terminology and concepts, and understand how to classify an optimization problem.(l4)
- Apply optimization methods to engineering problems.(l3)
- Implement optimization algorithms.(l3)
- Compare different genetic algorithms. (l5)
- Solve multivariable optimization problems. (l4)

TEXT BOOKS:

1. Rao V.Dukkipati, MATLAB: “An Introduction with Applications”, Anshan, 2010.
2. Achille Messac, “Optimization in practice with MATLAB”, Cambridge University Press, 2015.
3. Jasbir S Arora, “Introduction to optimum design”, 2nd edition. Elsevier, 2004.

REFERENCES:

1. Cesar Perez Lopez, “MATLAB Optimization Techniques”, Academic press, Springer publications, 2014.
2. Steven C.Chapra, “Applied Numerical Methods with MATLAB for Engineers and scientists”: 4th edition, McGraw-Hill Education, 2018.

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– III-II Sem

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(19A04604a) BASICS OF VLSI

OPEN ELECTIVE-II

Course Objectives:

The objectives of the course are to

- Learn and Understand IC Fabrication process steps required for various MOS circuits
- Understand and Experience VLSI Design Flow
- Learn Transistor-Level CMOS Logic Design
- Understand VLSI Fabrication and Experience CMOS Physical Design
- Learn to Analyze Gate Function and Timing Characteristics

UNIT – I

Introduction: Introduction to MOS Technology – MOS, PMOS, NMOS, CMOS and BiCMOStechnologies, fabrication fundamentals: Oxidation, Lithography, Diffusion, Ionimplantation, Metallization and Encapsulation.

Basic Electrical Properties: Basic Electrical Properties of MOS,CMOS and BiCMOS Circuits, I_{DS}-V_{DS}relationships, MOS transistor threshold Voltage, g_m, g_{ds}, figure of merit ωo, Passtransistor, NMOS inverter, Various pull - ups, Determination of pull-up to pulldown ratio (Z_{pu} / Z_{pd}) , CMOS Inverter analysis and design, BiCMOS inverters,Latch-up in CMOS circuits.

Learning Outcomes:

After completion of this unit, students will be able to

- Demonstrate a clear understanding of CMOS fabrication flow and technology scaling (L2)
- Analyze the electrical properties of MOS and BiCMOS circuits (L3)
- Design MOSFET based logic circuit (L4)

UNIT – II

VLSI Circuit Design Processes:VLSI Design Flow, MOS Layers, Stick Diagrams, Design Rules and Layouts,Lambda based design rules, Contact cuts , CMOS Lambda based design rules,Layout Diagrams for logic gates, Transistor structures, wires and vias, Scaling ofMOS circuits- Scaling models, scaling factors, scaling factors for device parameters, Limitations of Scaling.

Learning Outcomes:

After completion of this unit, students will be able to

- Understand the design rules and layout diagram for logic gates, limitations of scaling (L1)
- Draw the Layout of simple MOS circuit using Lambda based design rules (L2)

UNIT – III

Gate Level Design and Layout: Architectural issues, Switch logic networks: Gate logic, Alternate gate circuit:Pseudo-NMOS Dynamic CMOS logic. Basic circuit concepts, Sheet ResistanceR$_S$ and its concept to MOS, Area Capacitance Units, Calculations, The delay unitT, Inverter Delays, Driving large Capacitive Loads, Wiring Capacitances, Fan-inand fan-out, Choice of layers

Learning Outcomes:

After completion of this unit, students will be able to

- Apply basic circuit concepts to MOS circuits. (L2)
- Estimate the propagation delays in CMOS circuits (L3).

UNIT – IV

Subsystem Design: Subsystem Design, Shifters, Adders, ALUs, Multipliers: Array multiplier, SerialParallel multiplier, Parity generator, Comparators, Zero/One Detectors, Up/DownCounter, Memory elements: SRAM, DRAM, ROM, Serial Access Memories.

Learning Outcomes:

After completion of this unit, students will be able to

- Apply the Lambda based design rules for subsystem design (L2)
- Design of Adders, Multipliers and memories etc(L4)
- Design digital systems using MOS circuits(L4)

UNIT – V

Semiconductor Integrated Circuit Design:PLDs, FPGAs, CPLDs, Standard Cells, Programmable Array Logic,Programmable Logic Array Design Approach.

Learning Outcomes:

After completion of this unit, students will be able to

- Analyze various architectures and device technologies of PLDs(L3)

- Design simple logic circuit using PLA, PAL, FPGA and CPLD.(L4)

Course Outcomes:

- Learn the basic fabrication process of MOS transistors, study CMOS inverter circuits, basic circuit concepts such as Sheet Resistance, Area Capacitance and Delay calculation, Field programmable gate arrays and realization techniques, CPLDs and FPGAs for implementing the various logic functions.

- Apply CMOS technology-specific layout rules in the placement and routing of transistors and interconnect, and to verify the functionality.

- Analyze the performance of CMOS Inverter circuits

- Compare various Scaling models and understand the effect of scaling on device parameters

TEXT BOOKS:

1. Kamran Eshraghian, "Essentials of VLSI circuits and systems", EshraghianDouglesand A. Pucknell, PHI, 2005 Edition
2. Wayne Wolf, "Modern VLSI Design", 3rd Edition, Pearson Education, 1997.

REFERENCE BOOKS:

1. John .P. Uyemura, "CMOS logic circuit Design", Springer, 2007.
2. Neil H. E Weste, "CMOS VLSI Design – A Circuits and Systems Perspective", 3rd edition, DavidHarris, Ayan Banerjee, Pearson, 2009.

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– III-II Sem

L	T	P	C
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(19A04604b) PRINCIPLES OF COMMUNICATION SYSTEMS

OPEN ELECTIVE-II

Course Objectives:

- To understand the concept of various modulation schemes and multiplexing.
- To apply the concept of various modulation schemes to solve engineering problems.
- To analyse various modulation schemes.
- To evaluate various modulation scheme in real time applications.

UNIT-I:

Amplitude Modulation

Introduction to Noise and Fourier Transform. An overview of Electronic Communication Systems. Need for Frequency Translation, Amplitude Modulation: DSB-FC, DSB-SC, SSB-SC and VSB. Frequency Division Multiplexing. Radio Transmitter and Receiver.

Learning Outcomes:

At the end of the unit, the student should be able to

- Understand the concept of noise, Fourier transform, career modulation and frequency division multiplexing (L1).
- Apply the concept of amplitude modulationto solve engineering problems (L2).
- Analyse various amplitude modulation schemes (L3).
- Evaluate various amplitude modulation schemes in real time applications (L3).

UNIT-II:

Angle Modulation

Angle Modulation, Tone modulated FM Signal, Arbitrary Modulated FM Signal, FM Modulation and Demodulation. Stereophonic FM Broadcasting.

Learning Outcomes:

At the end of the unit, the student should be able to

- Understand the concept of angle modulation and its components (L1).

- Apply the concept of frequency modulation to solve engineering problems (L2).
- Analyse angle modulation schemes (L3).
- Evaluate frequency modulation scheme in real time applications (L3).

UNIT-III:

Pulse Modulation

Sampling Theorem: Low pass and Band pass Signals. Pulse Amplitude Modulation and Concept of Time Division Multiplexing. Pulse Width Modulation. Digital Representation of Analog Signals.

Learning Outcomes:

At the end of the unit, the student should be able to

- Understand the concept of various pulse modulation schemes and time division multiplexing (L1).
- Analyse various pulse modulation schemes (L3).

UNIT-IV:

Digital Modulation

Binary Amplitude Shift Keying, Binary Phase Shift Keying and QuadraturePhase Shift Keying, Binary Frequency Shift Keying. Regenerative Repeater.

Learning Outcomes:

At the end of the unit, the student should be able to

- Understand the concept of various digital modulation schemes (L1).
- Analyze various digital modulation schemes (L3).

UNIT-V:

Communication Systems
Satellite, RADAR, Optical, Mobile and Computer Communication (Block diagram approach only).

Learning Outcomes:

At the end of the unit, the student should be able to

- Understand the concept of various communication systems (L1).

Note: The main emphasis is on qualitative treatment. Complex mathematical treatment may be avoided.

Course Outcomes:

- Understand the concept of various modulation schemes and multiplexing (L1).
- Apply the concept of various modulation schemes to solve engineering problems (L2).
- Analyse various modulation schemes, and evaluate various modulation scheme in real time applications (L3).

TEXT BOOKS:

1. Herbert Taub, Donald L Schilling and Goutam Saha, "Principles of Communication Systems", 3rd Edition, Tata McGraw-Hill Publishing Company Ltd., 2008.

REFERENCES:

1. B. P. Lathi, Zhi Ding and Hari M. Gupta, "Modern Digital and Analog Communication Systems", 4th Edition, Oxford University Press, 2017.
2. K. Sam Shanmugam "Digital and Analog Communication Systems", Wiley India Edition, 2008.

Blooms' Learning levels:

L1: Remembering and Understanding
L2: Applying
L3: Analyzing, Evaluating

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– III-II Sem

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(19A05604a) FUNDAMENTALS OF VR/AR/MR
Open Elective-II
(Common to CSE & IT)

Course Objectives:

This course is designed to:

- Explore the history of spatial computing and design interactions
- Understand the foundational principles describing how hardware, computer vision algorithms function
- Learn Virtual reality animation and 3D Art optimization
- Demonstrate Virtual reality
- Introduce to the design of visualization tools

UNIT-I

How Humans interact with Computers: Common term definition, introduction, modalities through the ages (pre- 20th century, through world war-II, post world war-II, the rise of personal computing, computer miniaturization), why did we just go over all of this?, types of common HCI modalities, new modalities, the current state of modalities for spatial computing devices, current controllers for immersive computing systems, a note on hand tracking and hand pose recognition.

Designing for our Senses, Not our Devices: Envisioning a future, sensory technology explained, who are we building this future for?, sensory design, five sensory principles, Adobe's AR story.

Learning Outcomes:

At the end of the unit, students will be able to:

- Explain common modalities and their pros and cons.(L2)
- Demonstrate Mapping modalities to current industry inputs(L2)
- Explore the importance of design with spatial computing(L5)

UNIT-II

Virtual Reality for Art: A more natural way of making 3D art, VR for animation.

3D art optimization: Introduction, draw calls, using VR tools for creating 3D art, acquiring 3D models vs making them from scratch.

How the computer vision that makes augmented reality possible works: Who are we?, a brief history of AR, how and why to select an AR platform, mapping, platforms, other development considerations, the AR cloud.

Learning Outcomes:

At the end of the unit, students will be able to:

- Utilize VR tools for creating 3D Animations(L3)
- Analyze how and why to Select an AR Platform(L4)

UNIT-III

Virtual reality and augmented reality: cross platform theory: Why cross platform? The role of game engines, understanding 3D graphics, portabiltity lessons from video game design, simplifying the controller input.

Virtual reality toolkit: open source framework for the community: What is VRTK and why people use it?, the history of VRTK, welcome to the steam VR unity toolkit, VRTK v4, the future of VRTK, success of VRTK.

Three virtual reality and augmented reality development practices: Developing for virtual reality and augmented reality, handling locomotion, effective use of audio, common interaction paradigms.

Learning Outcomes:

At the end of the unit, students will be able to:

- Explain why the design approach should be considered at a holistic high level based on the goal of the experience(L2)
- Build VR solutions using Virtual reality toolkit(L6)
- Interpret the development practices in three Virtual reality and Augmented reality development(L2)

UNIT-IV

Data and machine learning visualization design and development in spatial computing: Introduction, understanding data visualization, principles for data and machine learning visualization design and development in spatial computing, why data and machine learning visualization works in spatial computing, 2D data visualization vs 3D data visualization in spatial computing, interactivity in data visualizations and in spatial computing, animation, failures in data visualization, good data visualization design optimize 3D spaces, data representations, info graphics, and interactions, defining distinctions in data visualization and big data for machine, how to create data visualization: data visualization creation pipeline, webXR, data visualization challenges in XR, data visualization industry use case examples of data visualization, 3D reconstruction and direct manipulation of real world data, data visualization is for everyone, hands on tutorials, how to create data visualization, resources.

Learning Outcomes:

At the end of the unit, students will be able to:

- Understand, define, and set data and machine visualization design and development principles in embodied reality(L1)
- Demonstrate best practices, and practical tools to create beautiful and functional data visualizations.(L2)

UNIT-V

Character AI and Behaviors: Introduction, behaviors, current practice: Reactive AI, more intelligence in the system, Deliberative AI, machine learning.

The virtual and augmented reality health technology ecosystem: VR/AR health technology application design, standard UX isn't intuitive, tutorial: insight Parkinson's experiment, companies, case studies from leading Academic institutions.

Learning Outcomes:

At the end of the unit, students will be able to:

- Design a behavioral AI system for a video game(L6)
- Identify issues related to design of virtual reality (VR) and augmented reality (AR) experiences deployed in a health-care context(L3)
- Explain the use of motion data from controllers to reduce the visible tremor of a Parkinson's patient in a virtual environment(L2)

Course outcomes

Upon completion of the course, the students should be able to:

- Explain how the humans interact with computers (L2)
- Apply technical and creative approaches to make successful applications and experiences. (L3)
- Design audio and video interaction paradigms (L6)
- Design Data visualization tools (L6)
- Apply VR/MR/AR in various fields in industry (L3)

Text book

1. Erin Pangilinan, Steve lukas, and Vasanth Mohan, "Creating Augmented & Virtual Realities", 1st edition, O'REILLY, 2019.

References

1. Steve Aukstakalnis, "Practical Augmented Reality", Pearson Education, 2017.

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B.Tech (FT)– III-II Sem

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(19A05604b) DATA SCIENCE
Open Elective-II
(Common to CSE & IT)

Course Objectives

This course is designed to:

- Understand the approaches for handling data related problems
- Explore the mathematical concepts required for Data science
- Explain the basic concepts of data science.
- Elucidate various Machine Learning algorithms.
- Introduce Natural Language Processing and Recommender Systems

UNIT- I

Introduction to Data Science, A Crash Course in Python, Visualising Data.

Learning Outcomes:

At the end of the unit, students will be able to:

- Describe the importance of data analysis (L1).
- Identify the key connectors of Data Science (L4).
- Interpret and Visualize the data using bar charts, line charts and scatter plots (L3).

UNIT-II

Linear Algebra, Statistics, Probability, Hypothesis and Inference, Gradient Descent.

Learning Outcomes:

At the end of the unit, students will be able to:

- Identify the Correlation between two vectors (L4).
- Test a given hypothesis (L3).
- Compute mean, median and mode for the given data (L3).

UNIT-III

Getting Data, Working with Data, Machine Leaning, k-Nearest Neighbors, Naïve Bayes.

Learning Outcomes:

At the end of the unit, students will be able to:

- Compute dimensionality reduction using PCA (L3).
- Differentiate supervised and unsupervised learning methods (L4).
- Describe overfitting, under fitting, bias, variance and goodness of learning (L1).
- Solve classification problem using k-nearest neighbour classifier (L3).
- Apply Naïve Bayes classifier to solve decision making problem (L3).

UNIT-IV

Simple Linear Regression, Multiple Regression, Logistic Regression, Decision Trees, Neural Networks.

Learning Outcomes:

At the end of the unit, students will be able to:

- Describe gradient descent approach, maximum likelihood estimation and method of least squares (L1).
- Apply SVM to determine a hyperplane with maximum margin (L3).
- Determine decision tree for given data (L5).
- Describe Perceptron and Back Propagation (L3).

UNIT-V

Clustering, Natural Language Processing, Network Analysis, Recommender Systems.

Database and SQL, MapReduce

Learning Outcomes:

At the end of the unit, students will be able to:

- Determine Clusters in data using k-means and Hierarchical Clustering methods (L5).
- Apply basic SQL Operations using NotQuiteABase (L3).
- Compare User-Based and Item-Based Collaborative Filtering (L2).
- Describe Grammer and MapReduce (L1).

Course Outcomes:

After completion of this course the student would be able to

- Visualize the data using bar charts, line charts and scatter plots (L4).
- Analyse Correlation between two data objects (L4).
- Demonstrate feature selection and dimensionality reduction.(L2)
- Solve decision making problems using k-NN, Naïve Bayes, SVM and Decision. Trees (L3).

- Determine Clusters in data using k-means and Hierarchical Clustering methods (L3).
- Design basic SQL Operations using NotQuiteABase (L6)
- Demonstrate the way to use machine learning algorithms using python. (L2)

Text Books:

1. Data Science from Scratch, First Principles with Python - Joel Grus, O'Reilly, First Edition.

Reference Books:

1. The Data Science Handbook, Field Cady, WILEY.
2. An Introduction to Data Science, Jeffrey M. Stanton, Jeffrey Stanton, 2012

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B.Tech (FT)– III-II Sem **L T P C**

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(19A27604a) FOOD TOXICOLOGY
OPEN ELECTIVE II

PREAMBLE

This text covers about toxins and their relation in food. Examination, identification and prevention of toxins.

Course Objectives

- To know the various toxins and their evaluation.
- To understand their tolerance and control measures.

UNIT – I

Principles of Toxicology: classification of toxic agents; characteristics of exposure; spectrum of undesirable effects; interaction and tolerance; biotransformation and mechanisms of toxicity. Evaluation of toxicity: risk vs. benefit: experimental design and evaluation: prospective and retrospective studies: Controls :Statistics (descriptive, inferential): animal models as predictors of human toxicity: Legal requirements and specific screening methods: LD50 and TD50: in vitro and in vitvo studies; clinical trials.

Learning Outcomes:

At the end of unit, students will be able to understand the following

- Classification of toxic agents; characteristics of exposure;
- Spectrum of undesirable effects; interaction and tolerance; biotransformation and mechanisms of toxicity.
- Evaluation of toxicity: risk vs. benefit: experimental design and evaluation:
- Prospective and retrospective studies: Controls: Statistics (descriptive, inferential): animal models as predictors of human toxicity:
- Legal requirements and specific screening methods: LD50 and TD50: in vitro and in vitvo studies; clinical trials.

UNIT – II

Natural toxins in food: natural toxins of importance in food- toxins of plant and animal origin; microbial toxins (e.g., bacterial toxins, fungal toxins and Algal toxins), natural occurrence, toxicity and significance, determination of toxicants in foods and their management.

Learning Outcomes:

At the end of unit, students will be able to understand the following

- Natural toxins in food: natural toxins of importance in food- toxins of plant and animal origin
- Microbial toxins (e.g., bacterial toxins, fungal toxins and algal toxins), natural occurrence, toxicity and significance
- Determination of toxicants in foods and their management

UNIT – III

Food allergies and sensitivities: natural sources and chemistry of food allergens; true/untrue food allergies; handling of food allergies; food sensitivities (anaphylactoid reactions, metabolic food disorders and idiosyncratic reactions); Safety of genetically modified food: potential toxicity and allergenisity of GM foods. Safety of children consumables.

Learning outcomes:

At the end of unit, students will be able to understand the following

- Natural sources and chemistry of food allergens; true/untrue food allergies; handling of food allergies
- Food sensitivities (anaphylactoid reactions, metabolic food disorders and idiosyncratic reactions)
- Potential toxicity and allergenisity of gm foods. Safety of children consumables.

UNIT – IV

Environmental contaminants and drug residues in food: fungicide and pesticide residues in foods; heavy metal and their health impacts; use of veterinary drugs (e.g. Malachite green in fish and β- agonists in pork); other contaminants in food, radioactive contamination of food, Food adulteration and potential toxicity of food adulterants.

Learning Outcomes:

At the end of unit, students will be able to understand the following

- Fungicide and pesticide residues in foods; heavy metal and their health impacts
- Use of veterinary drugs (e.g. Malachite green in fish and β- agonists in pork); other contaminants in food, radioactive contamination of food
- Food adulteration and potential toxicity of food adulterants.

UNIT – V

Food additives and toxicants added or formed during food processing: safety of food additives; toxicological evaluation of food additives; food processing generated toxicants: nitroso-compounds, heterocyclic amines, dietary Supplements and toxicity related to dose: common dietary supplements; relevance of the dose; possible toxic effects.

Learning Outcomes:

At the end of unit, students will be able to understand the following

- Safety of food additives; toxicological evaluation of food additives;
- Nitroso-compounds, heterocyclic amines, dietary supplements and toxicity related to dose
- Common dietary supplements; relevance of the dose; possible toxic effects.

Course Outcomes

By the end of course

- Student will gain knowledge on principles of toxicity and characteristics of toxins and their classification. Examination and prevention of toxins in foods and etc.

TEXT BOOKS

1. Helferich, W., and Winter, C.K "Food Toxicology",. CRC Press, LLC. Boca Raton, FL. 2007.
2. Shibamoto, T., and Bjeldanes, L. "Introduction to Food Toxicology", 2009, 2nd Edition. Elsevier Inc., Burlington, MA.
3. Watson, D.H. "Natural Toxicants in Food", CRC Press, LLC. Boca Raton, FL1998.

REFERENCES

1. Duffus, J.H., and Worth, H.G. J. "Fundamental Toxicology", The Royal Society of Chemistry. 2006.
2. Stine, K.E., and Brown, T.M. "Principles of Toxicology", 2nd Edition. CRC Press. 2006.
3. Tönu, P. "Principles of Food Toxicology". CRC Press, LLC. Boca Raton, FL. 2007.

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– III-II Sem **L T P C**

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(19A27604b) FOOD PLANT EQUIPMENT DESIGN
OPEN ELECTIVE - II

PREAMBLE

This text focuses on materials used for food plant equipment and factors considered for design of various equipment.

Course Objectives:

- To understand the material properties and codes used.
- To know the design considerations.
- To study the design of evaporators, dryers, crystallizers and etc.

UNIT – I

Materials and properties: Materials for fabrication, mechanical properties, ductility, hardness, corrosion, protective coatings, corrosion prevention linings equipment, choice of materials, material codes. Design considerations: Stresses created due to static and dynamic loads, combined stresses, design stresses and theories of failure, safety factor, temperature effects, radiation effects, effects of fabrication method, economic considerations

Learning Outcomes:

At the end of unit, students will be able to understand the following

- Materials for fabrication, mechanical properties, ductility, hardness, corrosion, protective coatings
- Corrosion prevention linings equipment, choice of materials, material codes
- Stresses created due to static and dynamic loads, combined stresses, design stresses and theories of failure, safety factor
- Temperature effects, radiation effects, effects of fabrication method, economic considerations

UNIT – II

Design of pressure and storage vessels: Operating conditions, design conditions and stress; Design of shell and its component, stresses from local load and thermal gradient, mountings and accessories. Design of heat exchangers: Design of shell and tube heat exchanger, plate heat exchanger, scraped surface heat exchanger, sterilizer and retort

Learning Outcomes:

At the end of unit, students will be able to understand the following

- Design of pressure and storage vessels includes operating conditions, design conditions and stress
- Design of shell and its component, stresses from local load and thermal gradient, mountings and accessories
- Design of heat exchangers like shell and tube heat exchanger, plate heat exchanger, scraped surface heat exchanger, sterilizer and retort

UNIT – III

Design of evaporators and crystallizers: Design of single effect and multiple effect evaporators and its components; Design of rising film and falling film evaporators and feeding arrangements for evaporators; Design of crystallizer and entrainment separator

Learning Outcomes:

At the end of unit, students will be able to understand the following

- Design of evaporators like single effect and multiple effect evaporators and its components; rising film and falling film evaporators and feeding arrangements for evaporators;
- Design of crystallizer and entrainment separator

UNIT – IV

Design of agitators and separators: Design of agitators and baffles; Design of agitation system components and drive for agitation. Design of centrifuge separator; Design of equipment components, design of shafts, pulleys, bearings, belts, springs, drives, speed reduction systems. Design of freezing equipment: Design of ice-ream freezers and refrigerated display system

Learning Outcomes:

At the end of unit, students will be able to understand the following

- Design of agitators and baffles like Design of agitation system components and drive for agitation.
- Design of centrifuge separator like equipment components, design of shafts, pulleys, bearings, belts, springs, drives, speed reduction systems.
- Design of freezing equipment like ice-ream freezers and refrigerated display system

UNIT – V

Design of dryers: Design of tray dryer, tunnel dryer, fluidized dryer, spray dryer, vacuum dryer, freeze dryer and microwave dryer. Design of extruders: Cold and hot extruder design, design of screw and barrel, design of twin screw extruder. Design of fermenters: Design of fermenter vessel, design problems

Learning Outcomes:

At the end of unit, students will be able to understand the following

- Design of dryers like tray dryer, tunnel dryer, fluidized dryer, spray dryer, vacuum dryer, freeze dryer and microwave dryer
- Design of extruders like Cold and hot extruder design, design of screw and barrel, design of twin screw extruder.
- Design of fermenter vessel, design problems

Course Outcomes

By the end of the course, the students will

- acquires knowledge on theoretical aspects to be design considerations for a food plant equipment and designing of evaporators, separators, storage vessels and etc.

TEXT BOOKS

1. Antonio Lopez-Gomez, Gustavo V. Barbosa-Canovas, “Food plant design”, CRC press 2005.
2. George D. Saravacos and Zacharias B. Maroulis, “Food Plant Economics”, CRC Press 2007.

REFERENCES

1. Peters M., Timmerhaus K. & Ronald W., “Plant Design & Economics for Chemical Engineers”, McGraw Hill.
2. James R Couper, “Process Engg. Economics (Chemical Industries) CRC Press 3. Aries & Newton, Chemical Engg. Cost Estimation”, McGraw Hill.

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B.Tech (FT)– III-II Sem **L T P C**

3 0 0 3

(19A54604a) WAVELET TRANSFORMS AND ITS APPLICATIONS

OPEN ELECTIVE-II

Course Objective:

This course provides the students to understand Wavelet transforms and its applications.

UNIT-I-

Wavelets

Wavelets and Wavelet Expansion Systems - Wavelet Expansion- Wavelet Transform- Wavelet System- More Specific Characteristics of Wavelet Systems -Haar Scaling Functions and Wavelets -effectiveness of Wavelet Analysis -The Discrete Wavelet Transform The Discrete-Time and Continuous Wavelet Transforms.

Learning Outcomes:

Students will be able to

- Understand wavelets and wavelet expansion systems.
- Find wavelet transforms in continuous as well as discrete domains.

UNIT-II-

A Multiresolution Formulation of Wavelet Systems

Signal Spaces -The Scaling Function -Multiresolution Analysis - The Wavelet Functions - The Discrete Wavelet Transform- A Parseval's Theorem - Display of the Discrete Wavelet Transform and the Wavelet Expansion.

Learning Outcomes:

Students will be able to

- Illustrate the multi resolution analysis, scaling function.
- Implement parseval theorem.

UNIT-III-

Filter Banks and the Discrete Wavelet Transform : Analysis - From Fine Scale to Coarse Scale- Filtering and Down-Sampling or Decimating -Synthesis - From Coarse Scale to Fine Scale -Filtering and Up-Sampling or Stretching - Input Coefficients - Lattices and Lifting - - Different Points of View.

Learning Outcomes:

Students will be able to

- Form fine scale to coarse scale analysis.
- Perform decimating synthesis.
- Find the lattices and lifting.

UNIT-IV

Multiresolution versus Time-Frequency Analysis- Periodic versus Nonperiodic Discrete Wavelet Transforms -The Discrete Wavelet Transform versus the Discrete-Time Wavelet Transform-Numerical Complexity of the Discrete Wavelet Transform.

Learning Outcomes:

Students will be able to

- Perform multi resolution versus time frequency analysis.
- Perform numerical complexity of discrete wavelet transforms.

UNIT-V

Bases, Orthogonal Bases, and Biorthogonal Bases -Matrix Examples - Fourier Series Example - Sine Expansion Example - Frames and Tight Frames - Matrix Examples -Sine Expansion as a Tight Frame Example.

Learning Outcomes:

Students will be able to

- Understand the orthogonal bases and Biorthogonal Bases.
- Find the Frames and Tight Frames using Fourier series.

Course Outcomes:

After the completion of course, students will be able to

- Understand wavelets and wavelet expansion systems.
- Illustrate the multi resolution analysis ad scaling functions.
- Form fine scale to coarse scale analysis.
- Find the lattices and lifting.
- Perform numerical complexity of discrete wavelet transforms.
- Find the frames and tight frames using fourier series.

TEXT BOOKS:

1. C. Sidney Burrus, Ramesh A. Gopinath, “Introduction to Wavelets and Wavelets Transforms”,Prentice Hall, (1997).
2. James S. Walker, “A Primer on Wavelets and their Scientific Applications”, CRC Press, (1999).

REFERENCE BOOKS:

1. Raghuveer Rao, “Wavelet Transforms”, Pearson Education, Asia.

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– III-II Sem **L T P C**

3 0 0 3

(19A52604a) SOFT SKILLS
(OPEN ELECTIVE-II)

Course Objectives

- To develop awareness in students of the relevance and importance of soft skills
- To provide students with interactive practice sessions to make them internalize soft skills
- To develop Time management, Positive thinking & Decision making skills
- To enable to manage stress effectively
- To enable them to develop employability skills

SYLLABUS

UNIT – I

INTRODUCTION

Definition – Scope – Importance- – Methods of improving soft skills – Limits- Analysis – Interpersonal and intrapersonal skills - Verbal and Non-verbal skills.

Learning Outcomes:

At the end of the module, the learners will be able to

- Understand the importance of soft skills
- Identify the methods of improving soft skills
- Analyze various soft skills in different situations
- Distinguish various soft skills
- Apply various soft skills in day to day life and in workplace

UNIT – II INTRAPERSONAL SKILLS

Knowing self/temperaments/traits - Johari windows – quotient skills(IQ, EQ, SQ), creativity, decision-making-Attitude – Confidence Building - Positive Thinking –Time Management – Goal setting.

Learning Outcomes:

At the end of the module, the learners will be able to

- Understand self and its temperament.
- Apply various techniques to know the self.
- Develop positive thinking
- Develop creative thinking and decision-making skills
- Apply self-knowing tools in day to day and professional life.

UNIT – III

INTERPERSONAL SKILLS

Leadership Skills – Negotiation skills –- Team-building – Crisis Management – Event Management –Ethics and Etiquettes.

Learning Outcomes:

At the end of the module, the learners will be able to

- Understand the importance of interpersonal skills
- Analyze various tactics in negotiation skills.
- Develop team building spirit.
- Develop crisis management
- Apply interpersonal skills through etiquettes.

UNIT – IV

VERBAL SKILLS

Importance of verbal skills in corporate climate, Listening skills –Mother Tongue Influence (MTI) - Speaking skills – Public speaking - Oral presentations - Writing skills –E-mail etiquettes – Memos - Indianism

Learning Outcomes:

At the end of the module, the learners will be able to

- Understand the importance of verbal skills in corporate climate.
- Explain the need of listening skills.
- Explore MTI and suggest remedies to avoid it.
- Interpret various contexts of speaking.
- Apply verbal skills in personal and professional life.

UNIT – V NON-VERBAL SKILLS

Importance of body language in corporate culture – body language-Facial expressions – eye contact – posture – gestures – Proxemics – Haptics – Dress Code – Paralanguage –Tone, pitch, pause& selection of words

Learning Outcomes:

At the end of the module, the learners will be able to

- Comprehend the importance of non-verbal communication.
- Expound the need of facial expressions, postures and gestures.
- Analyze proxemics,haptics etc.
- Understand the importance of dress code.
- Apply various techniques to use para language

Course Outcomes

- Recognize the importance of verbal and non verbal skills
- Develop the interpersonal and intrapersonal skills
- Apply the knowledge in setting the SMART goals and achieve the set goals
- Analyze difficult situations and solve the problems in stress-free environment
- Create trust among people and develop employability skills

Text Books

1. Meenakshi Raman &ShaliniUpadhyay " Soft Skills",Cengage Learning, 2018.
2. S. Balasubramaniam, "Soft Skills for Interpersonal Communication", Orient Black Swan, 2017.

References

1. Barun K. Mitra, "Personality Development and Soft Skills**",** –OXFORD Higher Education 2018.
2. AlkaWadkar, "Life Skills for Success ", Sage Publications 2016.
3. Robert M Sheffield, "Developing Soft Skills", Pearson, 2010.
4. DianaBooher, "Communicate With Confidence",Tata McGrawhill, 2012.

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)–III-II

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HUMANITIES ELECTIVE-I

(19A52602a) ENTREPRENEURSHIP & INCUBATION

COURSE OBJECTIVES :

The objective of this course is

- To make the student understand about Entrepreneurship
- To enable the student in knowing various sources of generating new ideas in setting up of New enterprise
- To facilitate the student in knowing various sources of finance in starting up of a business
- To impart knowledge about various government sources which provide financial assistance to entrepreneurs/ women entrepreneurs
- To encourage the student in creating and designing business plans

Syllabus

UNIT-I

Entrepreneurship - Concept, knowledge and skills requirement - Characteristics of successful entrepreneurs - Entrepreneurship process - Factors impacting emergence of entrepreneurship - Differences between Entrepreneur and Intrapreneur - Understanding individual entrepreneurial mindset and personality - Recent trends in Entrepreneurship.

Learning Outcomes:

At the end if the Unit, the learners will be able to

- Understand the concept of Entrepreneur and Entrepreneurship in India
- Know Entrepreneurship process and emergence of Entrepreneurship
- Analyze the differences between Entrepreneur and Intrapreneur
- Develop a creative mind set and personality
- Understand recent trends in Entrepreneurship across the globe

UNIT-II

Starting the New Venture - Generating business idea – Sources of new ideas & methods of generating ideas - Opportunity recognition - Feasibility study - Market feasibility, technical/operational feasibility - Financial feasibility - Drawing business plan - Preparing project report - Presenting business plan to investors.

Learning Outcomes:

At the end if the Unit, the learners will be able to

- Know the process of starting a new venture
- Analyze the sources of new methods in generating business idea
- Evaluate market feasibility, financial feasibility and technical feasibility
- Design and draw business plans in project preparation and prepare project reports

UNIT-III

Sources of finance - Various sources of Finance available - Long term sources - Short term sources - Institutional Finance – Commercial Banks, SFC's in India - NBFC's in India - their way of financing in India for small and medium business - Entrepreneurship development programs in India - The entrepreneurial journey- Institutions in aid of entrepreneurship development

Learning Outcomes:

At the end of the Unit, the learners will be able to

- Know the various sources of finance to start a new venture
- Contrast & compare between Long term & Short term finance sources
- Analyze the role of banks and other financial institutions in promoting entrepreneurship in India
- Evaluate the need and importance of MSMEs in the growth of country

UNIT-IV

Women Entrepreneurship - Entrepreneurship Development and Government - Role of Central Government and State Government in promoting women Entrepreneurship - Introduction to various incentives, subsidies and grants – Export- oriented Units - Fiscal and Tax concessions available - Women entrepreneurship - Role and importance - Growth of women entrepreneurship in India - Issues & Challenges - Entrepreneurial motivations.

Learning Outcomes:

At the end of the Unit, the learners will be able to

- Understand the role of government in promoting women entrepreneurship
- Know various incentives, subsidies and grants available to women entrepreneurs
- Analyze the role of export-oriented units
- Know about the tax concessions available for Women entrepreneurs
- Prepare to face the issues and challenges.

UNIT-V

Fundamentals of Business Incubation - Principles and good practices of business incubation- Process of business incubation and the business incubator and how they operate and influence the Type/benefits of incubators - Corporate/educational / institutional incubators - Broader business incubation environment - Pre-Incubation and Post - Incubation process - Idea lab, Business plan structure - Value proposition

Learning Outcomes:

At the end of the Unit, the learners will be able to:

- Understand the importance of business incubation
- Apply brilliant ideas in the process of business incubation
- Analyze the process of business incubation/incubators.
- Contrast & Compare between business incubation and business incubators.
- Design their own business incubation/incubators as viable-business unit.

Course Outcomes:

At the end of the course, students will be able to

- Understand the concept of Entrepreneurship and challenges in the world of competition.
- Apply the Knowledge in generating ideas for New Ventures.
- Analyze various sources of finance and subsidies to entrepreneur/women Entrepreneurs.
- Evaluate the role of central government and state government in promoting Entrepreneurship.
- Create and design business plan structure through incubations.

TEXT BOOKS

1. D F Kuratko and T V Rao, "Entrepreneurship**"** - A South-Asian Perspective – Cengage Learning, 2012. (For PPT, Case Solutions Faculty may visit : login.cengage.com)

2 . Nandan H, " Fundamentals of Entrepreneurship", PHI, 2013

REFERENCES

1. Vasant Desai, "Small Scale Industries and Entrepreneurship", Himalaya Publishing 2012.
2. Rajeev Roy "Entrepreneurship", 2nd Edition, Oxford, 2012.
3. B.Janakiramand M.Rizwana‖ "Entrepreneurship Development: Text & Cases", Excel Books, 2011.
4. Stuart Read, Effectual "Entrepreneurship", Routledge, 2013.

E-RESOURCES

1. Entrepreneurship-Through-the-Lens-of-enture Capital

2. http://www.onlinevideolecture.com/?course=mba-programs&subject=entrepreneurship

3. http://nptel.ac.in/courses/122106032/Pdf/7_4.pd

4. http://freevideolectures.com/Course/3514/Economics-/-Management-/-Entrepreneurhip/50

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– III-II **L T P C**

3 0 0 3

(19A52602b) MANAGERIAL ECONOMICS AND FINANCIAL ANALYSIS

Course Objectives :

The objective of this course is

- To inculcate the basic knowledge of micro economics and financial accounting
- To make the students learn how demand is estimated for different products, input-output relationship for optimizing production and cost
- To know the various types of Market Structures & pricing methods and its strategies
- To give an overview on investment appraisal methods to promote the students to learn how to plan long-term investment decisions.
- To provide fundamental skills on Accounting and to explain the process of preparing Financial statements

Syllabus

UNIT I -

INTRODUCTION TO MANAGERIAL ECONOMICS DEMAND

Managerial Economics – Definition – Nature & Scope - Contemporary importance of Managerial Economics - Demand Analysis - Concept of Demand - Demand Function - Law of Demand - Elasticity of Demand - Significance - Types of Elasticity - Measurement of Elasticity of Demand - Demand Forecasting - Factors governing Demand Forecasting - Methods of Demand Forecasting - Relationship of Managerial Economics with Financial Accounting and Management.

Learning Outcomes:

At the end of the Unit, the learners will be able to

- Know the nature and scope of Managerial Economics and its importance
- Understand the concept of demand and its determinants
- Analyze the Elasticity and degree of elasticity
- Evaluate Demand forecasting methods
- Design the process of demand estimation for different types of demand

UNIT -II

THEORY OF PRODUCTION AND COST ANALYSIS

Production Function – Least-cost combination - Short-run and Long-run Production Function - Isoquants and Isocosts, MRTS - Cobb-Douglas Production Function - Laws of Returns - Internal and External Economies of scale – **Cost & Break Even Analysis** - Cost concepts and Cost behavior - Break-Even Analysis (BEA) - Determination of Break-Even Point (Simple Problems) - Managerial significance and limitations of Break-Even Analysis.

Learning Outcomes:

At the end of the Unit, the learners will be able to

- Know the production function, Input-Output relationship and different cost concepts
- Apply the least-cost combination of inputs
- Analyze the behavior of various cost concepts
- Evaluate BEA for real time business decisions
- Develop profit appropriation for different levels of business activity

UNIT –III

INTRODUCTION TO FORMS OF BUSINESS ORGANIZATIONS AND MARKETS

Market structures - Forms of Business Organizations - Sole Proprietorship - Partnership - Joint Stock Companies - Public Sector Enterprises-Types of Markets - Perfect and Imperfect Competition - Features of Perfect Competition – Monopoly - Monopolistic Competition – Oligopoly - Price-Output Determination - Pricing Methods and Strategies.

Learning Outcomes:

At the end of the Unit, the learners will be able to

- Know the structure of markets, features of different markets and forms of business organizations
- Apply the price output relationship in different markets
- Analyze the optimum output levels to maximize profit in different markets
- Evaluate price-output relationship to optimize cost, revenue and profit
- Interpret Pricing Methods and Strategies

UNIT -IV

CAPITAL AND CAPITAL BUDGETING Concept of Capital - Significance - Types of Capital - Components of Working Capital - Sources of Short-term and Long-term Capital - Estimating Working capital requirements – Cash Budget - **Capital Budgeting** – Features of Capital Budgeting Proposals – Methods and Evaluation of Capital Budgeting Projects – Pay

Back Method – Accounting Rate of Return (ARR) – Net Present Value (NPV) – Internal Rate Return (IRR) Method (simple problems)

Learning Outcomes:

At the end of the Unit, the learners will be able to

- Know the concept of capital budgeting and its importance in business
- Contrast and compare different investment appraisal methods
- Analyze the process of selection of investment alternatives using different appraisal methods
- Evaluate methods of capital budgeting for investment decision making and for maximizing returns
- Design different investment appraisals and make wise investments

UNIT –V

INTRODUCTION TO FINANCIAL ACCOUNTING AND ANALYSIS

Accounting Concepts and Conventions - Introduction Double-Entry Book Keeping, Journal, Ledger, Trial Balance - Final Accounts (Trading Account, Profit and Loss Account and Balance Sheet with simple adjustments).***Financial Analysis*** **-** Analysis and Interpretation of Liquidity Ratios, Activity Ratios, and Capital structure Ratios and Profitability.

Learning Outcomes:

At the end of the Unit, the learners will be able to

- Know the concept, convention and significance of accounting
- Apply the fundamental knowledge of accounting while posting the journal entries
- Analyze the process and preparation of final accounts and financial ratios
- Evaluate the financial performance of an enterprise by using financial statements

Data Books Required:

Present Value Factors table

Course Outcomes:

At the end of the course, students will be able to

- Understand the fundamentals of Economics viz., Demand, Production, cost, revenue and markets
- Apply concepts of production , cost and revenues for effective business decisions
- Students can analyze how to invest their capital and maximize returns
- Evaluate the capital budgeting techniques
- Prepare the accounting statements and evaluate the financial performance of business entity.

TEXT BOOKS:

1. Varshney & Maheswari: "Managerial Economics", Sultan Chand, 2013.
2. Aryasri: "Business Economics and Financial Analysis", 4th edition, MGH, 2019

REFERENCES:

1. Ahuja Hl "Managerial economics" 3rd edition, Schand, ,2013
2. S.A. Siddiqui and A.S. Siddiqui: "Managerial Economics and Financial Analysis", New Age International,. 2013.
3. Joseph G. Nellis and David Parker: "Principles of Business Economics", 2nd edition, Pearson, New Delhi.
4. Domnick Salvatore: "Managerial Economics in a Global Economy", Cengage, 2013.

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– III-II **L T P C**

3 0 0 3

(19A52602c) BUSINESS ETHICS AND CORPORATE GOVERNANCE

Course Objectives :

The objectives of this course are

- To make the student understand the principles of business ethics
- To enable them in knowing the ethics in management
- To facilitate the student role in corporate culture
- Impart knowledge about the fair trade practices
- Encourage the student in knowing them about the corporate governance

Syllabus

BUSINESS ETHICS AND CORPORATE GOVERNANCE

UNIT -I

Introduction – Meaning - Nature and Scope – Loyalty and Ethical Behaviour, Values across Cultures; Business Ethics – Ethical Practices inManagement. Types of Ethics – Characteristics – Factors influencing , Business Ethics – Importance of Business Ethics - Arguments for and against business ethicsBasics of business ethics Corporate Social Responsibi lity – Issues of Management – Crisis Management

Learning Outcomes:

After completion of this unit student will

- Understand the meaning of loyalty and ethical Behavior
- Explain various types of Ethics
- Know about the factors influencing business ethics
- Understand the corporate social responsibility of management

UNIT –II

ETHICS IN MANAGEMENT

Introduction – Ethics in HRM – Marketing Ethics – Ethical aspects of Financial Management- Technology Ethics and Professional ethics. The Ethical Value System – Universalism, Utilitarianism, Distributive Justice, Social Contracts, Individual Freedom of Choice, Professional Codes; Culture and Ethics – Ethical Values in different Cultures, Culture and Individual Ethics.

Learning Outcomes:

After completion of this unit student will

- Understand the meaning of Marketing Ethics
- Analyze Differentiate between Technical ethics and professional ethics
- Know about the ethical value system
- Understand the Code and culture

UNIT-III

ROLE OF CORPORATE CULTURE IN BUSINESS

Meaning – Functions – Impact of corporate culture – cross cultural issues in ethics,Emotional Honesty – Virtue of humility – Promote happiness – karma yoga – proactive – flexibility and purity of mind. The Ethical Value System – Universalism, Utilitarianism, Distributive Justice, Social Contracts, Individual Freedom of Choice, Professional Codes; Culture and Ethics – Ethical Values in different Cultures, Culture and Individua Ethics.

Learning Outcomes:

After completion of this unit student will

- Understand the corporate culture in business
- Analyze Ethical Value System Know about the ethical value system
- Know Universalism, Utilitarianism, Distributive Justice
- Differentiate Ethical Values in different Cultures

UNIT- IV

Law and Ethics – Relationship between Law and Ethics, Other Bodies in enforcing Ethical Business Behavior, Social Responsibilities of Business – Environmental Protection, Fair Trade Practices, Fulfilling all Nation Safeguarding Health and wellbeing of Customers.

Learning Outcomes:

After completion of this unit student will

- Understand Law and Ethics
- Analyze Social Responsibilities of Business
- Know Environmental Protection and Fair Trade Practices
- Implementing National Safeguarding Health and wellbeing of Customers

UNIT –V

CORPORATE GOVERNANCE

Meaning – scope - Issues, need, corporate governance code, transparency & disclosure, role of auditors, board of directors and shareholders; Global issues of governance, accounting and regulatory frame work, corporate scams, committees in India and abroad, corporate social responsibility composition of BODs - Cadbury Committee - various committees - reports on corporate governance - Benefits and Limitations
of Corporate Governance with living examples.

Learning Outcomes:

After completion of this unit student will

- Understand corporate governance code
- Analyze role of auditors, board of directors and shareholders
- Know accounting and regulatory frame work
- Implementing corporate social responsibility

Course Outcomes:

At the end of the course, students will be able to

- Understand business ethics and ethical practices in management.
- Understand the role of ethics in management
- Apply the knowledge in cross cultural ethics
- Analyze law and ethics
- Evaluate corporate governance

TEXT BOOKS:

1. Murthy CSV: "Business Ethics and Corporate Governance", HPH
2. Bholananth Dutta, S.K. Podder – "Corporation Governance", VBH.

REFERENCE BOOKS:

1. Dr. K. Nirmala, KarunakaraReaddy : "Business Ethics and Corporate Governance", HPH
2. H.R.Machiraju: "Corporate Governance"
3. K. Venkataramana, "Corporate Governance", SHBP.
4. N.M.Khandelwal : "Indian Ethos and Values for Managers"

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– III-II

L	T	P	C
3	0	0	3

(19A52602d) ENTERPRISE RESOURCE PLANNING

Course Objectives :

The objectives of this course are

- To provide a contemporary and forward-looking on the theory and practice of
- Enterprise Resource Planning
- To enable the students in knowing the Advantages of ERP
- To train the students to develop the basic understanding of how ERP enriches the
- Business organizations in achieving a multidimensional growth.
- Impart knowledge about the historical background of BPR
- To aim at preparing the students, technologically competitive and make them ready to self-upgrade with the higher technical skills.

Syllabus

UNIT-I

Introduction to ERP: Enterprise – An Overview Integrated Management Information, Business Modeling, Integrated Data Model Business Processing Reengineering(BPR), Data Warehousing, Data Mining, On-line Analytical Processing(OLAP), Supply Chain Management (SCM), Customer Relationship Management(CRM),

Learning Outcomes:

After completion of this unit student will

- Understand the concept of ERP
- Explain various Business modeling
- Know the contemporary technology like SCM, CRM
- Understand the OLAP

UNIT-II

Benefits of ERP: Reduction of Lead-Time, On-time Shipment, Reduction in Cycle Time, Improved Resource Utilization, Better Customer Satisfaction, Improved Supplier Performance, Increased Flexibility, Reduced Quality Costs, Improved Information Accuracy and Design-making Capability

Learning Outcomes:

After completion of this unit student will

- Understand the Advantages of ERP
- Explain the challenges associated with ERP System
- Analyze better customer satisfaction
- Differentiate Improved Information Accuracy and Design-making Capability

UNIT-III

ERP Implementation Lifecycle: Pre-evaluation Screening, Package Evaluation, Project Planning Phase, Gap Analysis, Reengineering, Configuration, Implementation Team Training, Testing, Going Live, End-user Training, Post-implementation (Maintenance mode)

Learning Outcomes:

After completion of this unit student will

- Understand the implementation of ERP life cycle
- Explain the challenges associated with implementing ERP system
- Analyze the need of re-engineering
- Know the recent trends in team training testing and go-live

UNIT-IV

BPR: Historical background: Nature, significance and rationale of business process reengineering (BPR), Fundamentals of BPR. Major issues in process redesign: Business vision and process objectives, Processes to be redesigned, Measuring existing processes,

Learning Outcomes:

After completion of this unit student will

- Understand the business process reengineering
- Explain the challenges associated with BPR
- Analyze the need of process redesign
- Differentiate between process to be redesign and measuring existing process

UNIT-V

IT in ERP: Role of information technology (IT) and identifying IT levers. Designing and building a prototype of the new process: BPR phases, Relationship between BPR phases. MIS - Management Information System, DSS - Decision Support System, EIS - Executive Information System.

Learning Outcomes:

After completion of this unit student will

- Understand the role of IT
- Explain the challenges in Designing and building a prototype of the new process
- Analyze the need of MIS
- Differentiate between DSS and EIS

Course outcomes:

At the end of the course, students will be able to

- Understand the basic use of ERP Package and its role in integrating business functions.
- Explain the challenges of ERP system in the organization
- Apply the knowledge in implementing ERP system for business
- Evaluate the role of IT in taking decisions with MIS
- Create reengineered business processes with process redesign

TEXT BOOKS:

1. Pankaj Sharma. "Enterprise Resource Planning". Aph Publishing Corporation, New Delhi, 2004.
2. Alexis Leon, "Enterprise Resource Planning", IV Edition, Mc.Graw Hill, 2019

REFERENCE BOOKS:

1. Marianne Bradford "Modern ERP", 3rd edition.
2. "ERP making it happen Thomas f. Wallace and Michael
3. Directing the ERP Implementation Michael w pelphrey

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– III-II

L	T	P	C
3	0	0	3

(19A52602e) SUPPLY CHAIN MANAGEMENT

Course Objectives :

The objectives of this course are

- To provide Knowledge on logistics and supply chain management
- To enable them in designing the distribution network
- To train the students in knowing the supply chain Analysis
- Impart knowledge on Dimensions of logistic
- To know the recent trends in supply chain management

Syllabus

UNIT-1

Introduction to Supply Chain Management

Supply chain - objectives - importance - decision phases - process view -competitive and supply chain strategies - achieving strategic fit – supply chain drivers - obstacles – framework - facilities -inventory-transportation-information-sourcing-pricing.

Learing Outcomes:-

After completion of this unit student will

- Understand the meaning and objectives of supply chain management
- Explain supply chain drivers
- Know the steps involved in SCM frame work
- Understand transportation information and pricing

UNIT-2

Designing the distribution network

Role of distribution - factors influencing distribution - design options - e-business and its impact – distribution networks in practice –network design in the supply chain - role of network -factors affecting the network design decisions modeling for supply chain. Role of transportation - modes and their performance – transportation infrastructure and policies - design options and their trade-offs tailored transportation.

Learning Outcomes:-

After completion of this unit student will

- Understand the different distribution network
- Explain the factors influencing network design in the supply chain
- Know the Role of transportation
- Analyze design options and their trade-offs

UNIT-3

Supply Chain Analysis.

Sourcing - In-house or Outsource - 3rd and 4th PLs - supplier scoring and assessment, selection - design collaboration - Procurement process - Sourcing planning and analysis. Pricing and revenue management for multiple customers, perishable products, seasonal demand, bulk and spot contracts.

Learning Outcomes:-

After completion of this unit student will

- Understand the concept of supply chain Analysis
- Explain design collaboration
- Know procurement process -sourcing planning and analysis
- Understand seasonal demand, bulk and spot contracts

UNIT-4

Dimensions of Logistics

A macro and micro dimension - logistics interfaces with other areas - approach to analyzing logistics systems - logistics and systems analysis - techniques of logistics system analysis - factors affecting the cost and importance of logistics. Demand Management and Customer Service Outbound to customer logistics systems - Demand Management –Traditional Forecasting - CPFRP - customer service - expected cost of stock outs - channels of distribution.

Learning Outcomes:-

After completion of this unit student will

- Understand dimensions of logistics
- Explain logistics interfaces with other areas
- Know techniques of logistics system analysis
- Understand Demand Management

UNIT-5

Recent Trends in Supply Chain Management-Introduction, New Developments in Supply Chain Management, Outsourcing Supply Chain Operations, Co-Maker ship, The Role of E-Commerce in Supply Chain Management, Green Supply Chain Management, Distribution Resource Planning, World Class Supply Chain Management

Learning Outcomes:-

After completion of this unit student will

- Understand the recent trend in supply chain management
- Explain The Role of E-Commerce in Supply Management
- Know Green Supply Chain Management
- Understand Distribution Resource Planning

Course Outcomes:

At the end of the course, students will be able to

- Understand the strategic role of logistic and supply chain management in the cost reduction and offering best service to the customer
- Understand Advantages of SCM in business
- Apply the knowledge of supply chain Analysis
- Analyze reengineered business processes for successful SCM implementation
- Evaluate Recent trend in supply chain management

TEXT BOOKS:

1. Sunil Chopra and Peter Meindl, Supply Chain Management – "Strategy, Planning and Operation", 3rd Edition, Pearson/PHI, 2007.
2. Supply Chain Management by Janat Shah Pearson Publication 2008.

REFERENCE BOOKS:

1. A Logistic approach to Supply Chain Management – Coyle, Bardi, Longley, Cengage Learning, 1/e
2. Donald J Bowersox, Dand J Closs, M Bixby Coluper, "Supply Chain Logistics Management", 2nd edition, TMH, 2008.
3. Wisner, Keong Leong and Keah-Choon Tan, "Principles of Supply Chain Management A Balanced Approach", Cengage Learning, 1/e
4. David Simchi-Levi et al, "Designing and Managing the Supply Chain" – Concepts

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– III-II Sem

L	T	P	C
0	0	3	1.5

(19A27601P) FOOD AND INDUSTRIAL MICROBIOLOGY LAB

OBJECTIVES

- This lab gives idea about counting microorganisms by various techniques in selected foods and identification of specific microorganisms in different foods

LABORATORY EXPERIMENTS

1. Direct total, viable, and non-viable count of microorganisms in milk.
2. Determination of Standard Plate Count (SPC) in natural and/or processed foods like cereal and cereal products, vegetable and fruits, meat and meat products, fish and other sea foods, Eggs and poultry, milk and milk products; sugar, salts and spices.
3. Microbiological examination of some selected natural and processed foods like cereal and cereal products, vegetable and fruits, meat and meat products, fish and other sea foods, Eggs and poultry, milk and milk products; sugar, salts and spices.
4. Microbiological examination of potable water: Total and coliform count.
5. Enumeration of coliform organism in some selected processed foods like cereal and cereal products, vegetable and fruits, meat and meat products, fish and other sea foods, Eggs and poultry, milk and milk products; sugar, salts and spices.
6. Isolation and screening of citric acid/ amylase/ protease /antibiotic producing microbes
7. Production, purification and estimation of citric acid/Lactic acid/ Acetic acid
8. Isolation, identification of cultures producing bio-colours
9. Production, purification and estimation of beer/ ethanol
10. Starter activity of Baker’s yeast Mushroom production

OUTCOMES

- Students will learn the different techniques for growth of microorganisms and colony counting
- Students will able to identify the specific microorganism present in food by specific procedure.

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– III-II Sem

L	T	P	C
0	0	3	1.5

(19A27603P) PROCESSING OF MEAT & POULTRY PRODUCTS LAB

OBJECTIVES

- To learn the different preservation methods for meat, poultry and fish and preparation of value added products.

LABORATORY EXPERIMENTS

1. Study of post-mortem changes; Meat cutting and handling
2. Preservation of meat by curing and pickling
3. Value added meat products
4. Evaluation of quality and grading of eggs
5. Preservation of shell eggs
6. Preparation of value added poultry meat products
7. Value added egg products
8. Preparation of value added sea products: Cutlets, bullets, wafers
9. Preparation and evaluation of meat sausages
10. Preparation and evaluation of meat/ chicken patties
11. Visit to Abattoir

OUTCOMES

By the end of the course, the students will

- Learn different methods of slaughter, Postmortem changes, preservation techniques and methods of value addition to meat
- Develop practical skills in preservation and processing technology of fish and marine products

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– III-II Sem

L	T	P	C
0	0	0.5	0.5

(19A27606) SOCIALLY RELEVANT PROJECT

1. **Nutrition**
   Survey on nutrition
   Assessment of malnutrition status in school children
   Nutritive value of assessment locally available Fruit & Vegetables
2. **Waste reduction**
   Minimization of post harvest losses
   Minimization of processed food losses
3. **Hygiene & Safety**
   Improving RO Plant Quality
   Improving Hygiene of Street foods
   Assessment of quality standards of purified water & public supplied water
   Improvement of hygienic conditions of overhead tanks
   Drinking water quality standards & demonstration of water purifying techniques
   Improvement of hygiene & sanitation in rural areas
   Improvement of hygiene & sanitation in urban slums
4. **Labelling**
   Awareness on food labelling
   Comparison of food labels of organized and unorganized sectors
5. **Adulteration of foods**

The above themes are examples. However, the department can explore more.

JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY ANANTAPUR

B.Tech (FT)– III-I Sem

L	T	P	C
3	0	0	0

(19A99501) MANDATORY COURSE: CONSTITUTION OF INDIA

COURSE OBJECTIVES :

The objective of this course is

- To Enable the student to understand the importance of constitution
- To understand the structure of executive, legislature and judiciary
- To understand philosophy of fundamental rights and duties
- To understand the autonomous nature of constitutional bodies like Supreme Court and high court controller and auditor general of India and Election Commission of India.
- To understand the central-state relation in financial and administrative control

Syllabus

UNIT-I

Introduction to Indian Constitution – Constitution -Meaning of the term - Indian Constitution-Sources and constitutional history - Features– Citizenship – Preamble - Fundamental Rights and Duties - Directive Principles of State Policy.

Learning Outcomes:-

After completion of this unit student will

- Understand the concept of Indian constitution
- Apply the knowledge on directive principle of state policy
- Analyze the History and features of Indian constitution
- Learn about Preamble, Fundamental Rights and Duties

UNIT-II

Union Government and its Administration Structure of the Indian Union - Federalism - Centre-State relationship – President's Role, power and position - PM and Council of ministers - Cabinet and Central Secretariat –Lok Sabha - Rajya Sabha - The Supreme Court and High Court - Powers and Functions

Learning Outcomes:-

After completion of this unit student will

- Understand the structure of Indian government
- Differentiate between the state and central government
- Explain the role of President and Prime Minister
- Know the Structure of supreme court and High court

UNIT-III

State Government and its Administration - Governor - Role and Position -CM and Council of ministers - State Secretariat-Organization Structure and Functions

Learning Outcomes:-

After completion of this unit student will

- Understand the structure of state government
- Analyze the role of Governor and Chief Minister
- Explain the role of State Secretariat
- Differentiate between structure and functions of state secretariat

UNIT-IV

Local Administration - District's Administration Head - Role and Importance - Municipalities - Mayor and role of Elected Representatives -CEO of Municipal Corporation Pachayati Raj - Functions– PRI –Zilla Parishath - Elected officials and their roles – CEO,Zilla Parishath - Block level Organizational Hierarchy - (Different departments) - Village level - Role of Elected and Appointed officials - Importance of grass root democracy

Learning Outcomes:-

After completion of this unit student will

- Understand the local Administration
- Compare and contrast district administration's role and importance
- Analyze the role of Mayor and elected representatives of Municipalities
- Learn about the role ofZillaParishath block level organization

UNIT-V

Election Commission - Election Commission- Role of Chief Election Commissioner and Election Commissionerate - State Election Commission -Functions of Commissions for the welfare of SC/ST/OBC and Women

Learning Outcomes:-

After completion of this unit student will

- Know the role of Election Commission
- Contrast and compare the role of Chief Election commissioner and Commissionerate
- Analyze the role of state election commission
- Evaluate various commissions viz SC/ST/OBC and women

Course Outcomes:

At the end of the course, students will be able to

- Understand historical background of the constitution making and its importance for building a democratic India.
- Understand the functioning of three wings of the government ie., executive, legislative and judiciary.
- Understand the value of the fundamental rights and duties for becoming good citizen of India.
- Analyze the decentralization of power between central, state and local self-government
- Apply the knowledge in strengthening of the constitutional institutions like CAG, Election Commission and UPSC for sustaining democracy.

TEXT BOOKS

1. Durga Das Basu, "Introduction to the Constitution of India", Prentice – Hall of India Pvt. Ltd.. New Delhi

2. Subash Kashyap, "Indian Constitution", National Book Trust

REFERENCES:

1. J.A. Siwach, "Dynamics of Indian Government & Politics".
2. H.M.Sreevai, " Constitutional Law of India", 4th edition in 3 volumes (Universal Law Publication)
3. .J.C. Johari, " Indian Government and Politics", Hans India
4. M.V. Pylee, "Indian Constitution", Durga Das Basu, Human Rights in Constitutional Law, Prentice – Hall of India Pvt. Ltd.. New Delhi

E-RESOURCES:

1.nptel.ac.in/courses/109104074/8 2.nptel.ac.in/courses/109104045/
3.nptel.ac.in/courses/101104065/
4.www.hss.iitb.ac.in/en/lecture-details
5.www.iitb.ac.in/en/event/2nd-lecture-institute-lecture-series-indian-constitution