



GUJARAT TECHNOLOGICAL UNIVERSITY

BACHELOR OF ENGINEERING SYLLABUS

Subject Code: 3155101

Subject: Food Plant Management and Entrepreneurship

WEF Academic Year:	2023-24
Semester:	5
Category of the Course:	Humanities and Social Science

Prerequisite: Nil

Rationale: To learn inside of entrepreneurship in the area of food processing and management of food plant.

Teaching and Examination Scheme:

Teaching Scheme			Credits C	Examination Marks				Total Marks
L	T	P		Theory Marks		Practical Marks		
			ESE (E)	PA (M)	ESE (V)	PA (I)		
3	0	0	3	70	30	0	0	100

Content:

Sr. No.	Course Content	No. of Hours	% of Weightage
1	Food Plant Management : Introduction to Operations Management (OM), Systems Concepts in OM, Objectives in OM, Operations Management decisions, Types of production systems, Concept of systems life cycle, scientific management in OM.	12	30
2	Inventory Management: Purchasing process, procedures & precautions, Economic Order Quantity (EOQ), Inventory control models, ABC analysis, Just in Time (JIT) system	6	25
3	Entrepreneurship: Who is an entrepreneur/Soft skill for entrepreneurs, profile of the food processing sector in India, planning a small scale Industry-whom to approach for what business opportunity identification	6	15
4	Techno-Economic Viability of project: Break Even Analysis, Costing of the product	6	15
5	Maintenance: Maintenance, Maintenance decisions, Method of economic analysis, Replacement economy, Depreciation accounting	7	15



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Suggested Specification table with Marks (Theory):

Distribution of Theory Marks					
R Level	U Level	A Level	N Level	E Level	C Level
21	19	19	20	21	-

Legends: R: Remembrance; U: Understanding; A: Application, N: Analyze and E: Evaluate C: Create and above Levels (Revised Bloom's Taxonomy)

Note: This specification table shall be treated as a general guideline for students and teachers. The actual distribution of marks in the question paper may vary slightly from above table.

Reference Books:

1. Elementary Economics by Dewetl and Verma S Chand & company
2. Production (operations) Management by L.C. Jhamb
3. Entrepreneurship and Management inputs for entrepreneurs in food processing sector by Dinesh Awasthi and Rama Jaggi
4. Principles of Management by Ramaswamy (Himalaya Publication)
5. Industrial Engineering and Production Management by M. Telsang
6. Production and Operation Management by R. Panneerselvam (Prentice- Hall of India Pvt. Ltd.)

Course Outcome:

After learning the course the students should be able to:

1. Students will able to manage human, raw material and machine required for food processing plant
2. Student can plan costing of the product and project reports
3. Students will be in position to submit the proposals to different agencies for funding

List of Practical: Not Applicable

List of Open Source Software/learning website

<http://www.ediindia.org>