



# GUJARAT TECHNOLOGICAL UNIVERSITY

**Bachelor of Engineering**  
**Subject Code: 3181401**  
**Semester – VIII**  
**Subject Name: Internship/Project**

**Type of course: Professional Core Course**

**Prerequisite: NIL**

**Rationale:** The technical knowledge gained through the basic science, technology and engineering subject will be practically applied by students during the hands on experience in the industry. Additionally the management principles learned from theoretical subject can also be applied in the various sections of food industry. The industrial project will enhance skills sets needed in a student to be ready for employment or to be entrepreneurs.

### 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)		
0	0	24	12	0	0	100	100	200

### Content:

- The Industrial Project for B.E. (Food Processing Technology) branch students is offered during 8<sup>th</sup> semester having a weightage of **27 credits**.
- The course involves deputation of students in different industries or research institutes for a period of **96 working days (excluding holidays)**.
- The parent institute will approach different industries and research institutes in advance for taking their consent for project work.
- The industries/institutes can be anywhere in country as well as outside the country. The students will be individually asked for their area of interest. Each industry/institute will be allotted maximum two students at one place for the industrial project unless otherwise industry has more than one plant.



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- They are also supposed to undertake research work assigned to them by the industry / institute during this period. Such research work will be guided by one qualified mentor from industry and one faculty member.
- During this period the progress of research work will be regularly submitted by student through mail, as well as their attendance will be monitored by the institute coordinator by means of regular feedback from the industry. The institute mentors are also supposed to visit in person to the industry during this period.
- In case any particular industry do not permit for the period of 96 days the student can complete this period in more than one industries with multiple research topics in same field.
- At the end of period the students are supposed to submit formal project report including the details of research work carried out and overall learning during this period.
- In addition they are supposed to present their work in front of examiners panel including external and internal examiner as a part of final evaluation.

### Course Outcomes:

Sr. No.	CO statement	Marks % weightage
CO-1	Hands on experience about overall operations and management of food industry	40%
CO-2	Get acquainted with the manufacturing process in industry	30%
CO-3	Understand the product quality parameters (specifications) and evaluation protocols	10%
CO-4	Know various food processing equipment and their functioning	10%
CO-5	Providing technical inputs to improve the functions of an organization through research project	10%



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**Suggested Specification table with Marks:**

<b>Distribution of Theory Marks</b>					
R Level	U Level	A Level	N Level	E Level	C Level
20	30	15	20	15	--

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

References:

1. AICTE internship policy
2. AICTE model curriculum