



GUJARAT TECHNOLOGICAL UNIVERSITY

Program Name: Bachelor of Vocation

Level: Under Graduate

Branch: Food Processing and Quality Control

Subject Code: BV05009071

Subject Name: Food Technologist

w. e. f. Academic Year:	2026-27
Semester:	5
Category of the Course:	On Job Training

Prerequisite:	NA
Rationale:	This course prepares students to function effectively as Food Technologists by developing competencies in food processing operations, quality assurance, food safety management, documentation, and basic production planning. Emphasis is placed on practical exposure to industrial practices, regulatory compliance, and hygienic manufacturing systems used in the food processing industry.

Course Outcome:

After Completion of the Course, Student will able to:

No	Course Outcomes	RBT Level
01	Prepare and maintain hygienic work areas, equipment, and processing facilities as per GMP requirements	Remember
02	Apply principles of food processing and preservation for manufacturing value-added food products	Understand
03	Monitor and control critical process parameters to ensure consistent product quality	Apply
04	Implement food safety systems such as GMP, GHP, and HACCP in food processing operations	Analyze

Teaching and Examination Scheme:

Teaching Scheme (in Hours)			Total Credits L+T+ (PR/2)	Assessment Pattern and Marks				Total Marks
L	T	PR	C	Theory		Tutorial / Practical		
				ESE (E)	PA / CA (M)	PA/CA (I)	ESE (V)	
0	0	12	6	0	0	100	100	200



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Course Content:

Unit No.	Content	No. of Hours	% of Weightage
1.	<ul style="list-style-type: none">• Work Area and Equipment Management• Workplace safety and hygiene in food processing units• Cleaning, sanitation, and maintenance of food processing equipment• Identification and rectification of minor equipment faults	20	10
2.	<ul style="list-style-type: none">• Production Planning and Preparation• Understanding production orders and specifications• Raw material, packaging material, and manpower planning• Production sequencing and workflow management	40	20
3.	<ul style="list-style-type: none">• Food Processing Operations• Receiving and quality evaluation of raw materials• Processing operations such as washing, grading, cutting, pulping, heating, cooling, and packaging• Control of processing parameters affecting food quality	40	30
4.	<ul style="list-style-type: none">• Documentation and Record Keeping• Batch processing records and material balance sheets• Quality control and inspection records• Use of ERP or digital tools for traceability	40	20
5.	<ul style="list-style-type: none">• Food Safety, Hygiene, and Sanitation• Implementation of GMP, GHP, and HACCP systems• Allergen management and contamination control• Safe storage, labeling, and regulatory compliance	40	20
	Total	180	100



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Suggested Specification Table with Marks (OJT):

Distribution of OJT Marks (%)					
R Level	U Level	A Level	N Level	E Level	C Level
30	30	30	10	-	-

Where R: Remember; U: Understanding; A: Application, N: Analyze and E: Evaluate C: Create (as per Revised Bloom's Taxonomy)

References/Suggested Learning Resources:

QP_THC-Q2801_Food_Technologist

Open-source software and website:

1. **FSSAI (Food Safety and Standards Authority of India)** - <https://www.fssai.gov.in/> Provides guidelines on food safety practices, documentation, and maintenance in the dairy industry.
2. **FSSAI Guidelines:** Food safety and standards for processing fruits and vegetables.
3. **Open-Source ERP Tools:** Documentation and tracking for production processes.
4. **Food and Agriculture Organization (FAO)** - <http://www.fao.org/home/en/> Offers international best practices on food safety, sanitation, and dairy processing.
5. **HACCP (Hazard Analysis Critical Control Point)** <https://www.haccp-international.com/>

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