



FACULTY OF ENGINEERING & TECHNOLOGY

Effective from Academic Batch: 2022-23

Programme: Bachelor of Technology (Food Processing Technology)

Semester: VII

Course Code: 202000701

Course Title: Summer Training

Course Group: Training

Course Objectives: The main objective of summer training is to explore career alternatives prior to graduation. During their training, students can integrate theory and practice, as well as they can assess interests and abilities in their field of study. They can also develop work habits, attitudes necessary for job success, communication, interpersonal and other critical skills in the job interview process. Summer training can also help to build a record of work experience and acquire employment contacts leading directly to a full-time job following graduation from college.

Teaching & Examination Scheme:

Contact hours per week			Course Credits	Examination Marks (Maximum / Passing)				
Lecture	Tutorial	Practical		Theory		J/V/P*		Total
				Internal	External	Internal	External	
0	0	0	2	-	-	50/18	50/17	100/35

* J: Jury; V: Viva; P: Practical

Detailed Syllabus:

Sr.	Contents
1	The duration of summer training will be of minimum two weeks. It will be after completion of 6 th semester and before the commencement of 7 th semester.
2	Any one of the following options can be opted by the individual student with prior approval from the respective department: <ol style="list-style-type: none">Offline Training in industry/R & D organizations/other academic institutions subject to permissions/guidelines along with written consent of the student and parents. Student is supposed to produce joining letter and certificate of completion once the training is over.Online Training in organizations/institutions which are approved/supported/recommended by University/AICTE/other competent bodies.Field Survey/Case Study report on systems used in the respective branch of the student. The work should include the study of catalogues, price list specifications, properties, usage notes and other technical details and drawings, etc. Work shall be carried out under the guidance of faculty mentor. A detailed report shall be submitted once the study is over.A Minor Project on suitable recent topic related to respective branch. It can be small prototype/ experimental results/simulations/application development etc. depending on the branch of the student.



Evaluation Guidelines:

1. Student has to submit detailed report duly signed by faculty/industry mentor and head of the department.
2. Internal Examination will be conducted immediately after training i.e. at the beginning of the Semester and External examination will be conducted at the end of the semester.
3. Students will be evaluated based on presentation, report and viva voce.

Pedagogy:

- Continuous assessment
- Interactive methods
- Seminar/Poster Presentation
- Industrial/ Field visits
- Course Projects

Suggested Specification table with Marks (Theory) (Revised Bloom's Taxonomy):

Distribution of Theory Marks in %						R: Remembering; U: Understanding; A: Applying; N: Analyzing; E: Evaluating; C: Creating
R	U	A	N	E	C	
5%	10%	30%	25%	15%	15%	

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.

Course Outcomes (CO):

Sr.	Course Outcome Statements	%weightage
CO-1	To demonstrate the application of knowledge and skill sets acquired from the institute.	25
CO-2	To communicate and collaborate effectively and appropriately with different professionals in the work environment.	25
CO-3	To exhibit critical thinking and problem solving skills by analyzing underlying issues to challenges.	25
CO-4	To demonstrate the ability to harness resources by analyzing challenges and considering opportunities.	25

Curriculum Revision:

Version:	2
Drafted on (Month-Year):	June-2022
Last Reviewed on (Month-Year):	
Next Review on (Month-Year):	June-2025