



## FACULTY OF ENGINEERING & TECHNOLOGY

Effective from Academic Batch: 2022-23

**Programme:** Bachelor of Technology (Food Processing Technology)

**Semester:** VIII

**Course Code:** 202070804

**Course Title:** Entrepreneurship and Food Plant Management

**Course Group:** Professional Elective Course- VI

**Course Objectives:** Food processing is sun rising industry in India. It has ample opportunities for start up. The course will deliberate on required entrepreneurship skills and managing various resources, raw materials, inventories and financial part.

### 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	
3	0	2	4	50/18	50/17	25/9	25/9	150/53

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

### Detailed Syllabus:

Sr.	Contents	Hours
1	<b>Entrepreneurship:</b> Food Processing Sector scenario in India, Challenges and opportunities in food processing sector, Who is an entrepreneur/Soft skill for entrepreneurs, Food Business opportunity identification, planning a small scale Industry, Support Agencies (Government and other organizations) for food industries	09
2	<b>Techno-Economic Analysis:</b> Fixed cost, Variable cost, Total cost, Break Even Analysis, Current Asset, Working Capital, Budget and Budgeting control, Equipment /Machinery Depreciation calculations, Product cost, Product Life cycle	08
3	<b>Food Plant Management:</b> Introduction to Operations Management (OM), Systems Concepts in OM, Objectives and components of OM, Product and Process Data, Operations Management decisions, Types of production systems and selection of appropriate production system, scientific management in OM, Productivity and its types	12



# CVM UNIVERSITY

Aegis: Charutar Vidya Mandal (Estd.1945)

4	<b>Inventory Management:</b> Purchasing process, Functions of Stores, procedures & precautions in purchasing, Economic Order/Batch Quantity (EOQ/EBQ), Inventory control models, ABC analysis, VED Analysis, HML Analysis Just in Time (JIT) system in food processing.	05
5	<b>Just in Time (JIT) Concept:</b> Introduction to Total Quality Management and relation to supplier integration, Principles and Analogy of JIT, Techniques of JIT	05
6	<b>Maintenance:</b> Maintenance, Maintenance decisions, Method of economic analysis, Replacement economy, Depreciation accounting.	03

### List of Practicals / Tutorials:

1	Pricing of processed food products
2	Calculation of transport costing
3	Calculation of machinery depreciation by straight line method
4	Calculation of machinery depreciation by fixed rate and variable rate method
5	Calculation for machinery fixed cost
6	Breakeven point analysis for food industry
7	Calculations for food product costing
8	Comparative calculations for supply chain/transport cost
9	Inventories categorization using ABC Analysis
10	Inventories categorization using HML & VED Analysis
11	Calculation of Economic batch quantity (EBQ)

### Reference Books:

1	Production and Operation Management by R. Panneerselvam. Publisher Prentice Hall of India
2	A Manual For Entrepreneurs: Food Processing Industry By Awasthi D. N., Raman J., Padmanand V. Publisher Tata Mc-Graw Hill
3	Production (operations) Management by L.C. Jhamb. Publisher Everest Publishing House
4	A Manual on Business Opportunity Identification and Selection by Patel, J B; Modi, S S Publisher Entrepreneurship Development Institute of India
5	Industrial Engineering and Production Management by Telsang M.T. Publisher S. Chand publishing

### Supplementary learning Material:

1	<a href="https://edepot.wur.nl/121537">https://edepot.wur.nl/121537</a>
2	An Activity Based Costing Model for a Food Processing Industry by Chakraborty S. and Dwivedi R. Int. J. of Innovative Research & Development Vol. 3 (12) 2014.
3	<a href="https://www.manage.gov.in/ftf-itt/prgReports/iifpt.pdf">https://www.manage.gov.in/ftf-itt/prgReports/iifpt.pdf</a>
4	Entrepreneurship through EDP and Licensing of Post-Harvest Technology: An Impact Assessment by Dixit A.K. et al. 2016. Indian Journal of Economics & Development Vol. 12(4):679-686

### Pedagogy:

- Direct classroom teaching



- Audio Visual presentations/demonstrations
- Assignments/Quiz
- Continuous assessment
- Interactive methods
- Industrial/ Field visits
- Course Projects

### Internal Evaluation:

The internal evaluation comprised of written exam (40% weightage) along with combination of various components such as Certification courses, Assignments, Mini Project, Simulation, Model making, Case study, Group activity, Seminar, Poster Presentation, Unit test, Quiz, Class Participation, Attendance, Achievements etc. where individual component weightage should not exceed 20%.

### 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	
20%	40%	10%	10%	15%	5%	

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	Understand thrust areas and opportunities in food processing sector along with requirements for entrepreneurship	20
CO-2	Comprehend of the techno - economical viability project, supporting agencies, preparation of project report and financial component of an organization	25
CO-3	Conceptualize operation management concept along with functions of operation management	30
CO-4	Comprehend inventory management with models and maintenance functions involved in food processing	25

### Curriculum Revision:

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