

NATIONALLY HARMONISED B.Sc. CHEMICAL ENGINEERING PROGRAM				
Course Code	ChEg5243			
Course Name	Food process technology lab			
Degree Program	B.Sc. in Chemical Engineering			
Module Name	Elective(Food Engineering)			
Module Coordinator	N.N.			
Lecturer	TBA			
ECTS Credits	3CP			
Contact Hours (per week)	Lecture	Tutorial	Laboratory or Practice	Home study
	-	-	3	3
Students load per semester	-	-	48	48
	Parallel (semester wise)			
Course Objectives & Competences to be Acquired	<ul style="list-style-type: none"> This is a laboratory course designed to give practical laboratory practices in the area of food engineering. It is designed for students interested to peruse a food engineering profession. 			
Course Description/Course Contents	<ul style="list-style-type: none"> Analysis and investigation of the drying characteristics of food materials and agricultural products Analysis and investigation of engineering properties of food materials; <ul style="list-style-type: none"> Density Viscosity Thermal conductivity flow properties 			
Pre-requisites	ChEg 5242, food process technology II			
Semester	Year V, Semester I			
Status of Course	Elective			

Teaching & Learning Methods	Lab practice
Assessment/Evaluation	Continuous Assessment.....50% • report.....50% End term exam.....50%
Attendance Requirements	100%
Course Policy	<p>Attendance: As per nationally harmonized academic policy</p> <p>Assessments: students are supposed to handle all assessments on time.</p> <p>Cheating/plagiarism: it is strictly forbidden and any misconduct is accountable per the students' code of conduct.</p>
Literature	<input checked="" type="checkbox"/> 3 4 1 6 6 2 1 3 4 5 1 3 10 4 5 1 3 10 <input checked="" type="checkbox"/> 3 4 5 1 3 10 6 6 2 1
Approval section	6 1 9 10 3 3 4 5 1 3 10