7.	Solar Cell Device Physics by Stephen Fonash. Academic Press
8.	Solar Energy Handbook, J F Kreider and Frank Kreith, McGraw Hill

FOOD ENGINEERING & BIOTECHNOLOGY

Details of course:-

Course Title	Course Structure			Pre-Requisite
	L	T	P	
Food Engineering & Biotechnology (BT425)	3	1	0	

Course Objective:

To impart broad understanding of food technology, industrial food production and product regulations.

Course Outcome (CO):

1. To understand food biotechnology, scope of food biotechnology and its tools for trade.
2. To master recombinant proteins and their biological roles.
3. To elucidate the application of plant biotechnology in food.
4. To understand cell culture and Food (Brewing, dairy biotechnology, food additives), in Diagnostic Systems.
5. To apprehend biotechnological approach for the exploitation of food and industrially important microorganism, Bio Gas Plant.
6. Explain downstream processing Ethics and safety of
7. food biotechnology products Regulations of food biotechnology.

S.No.	Content	Contact Hours
1.	Scope of Food Biotechnology (What is the difference between food technology and food biotechnology?) Tools of the Trade (How biotechnology techniques relate to food?)	8
2.	Recombinant Proteins (Production and applications in food), Biological Role of DNA in cell metabolism, Cell and tissue culture, Secondary metabolites synthesis.	8