

FST 401 Food Process Plant and Machine Design (3 Units)

Plant lay-out in the food industry. Economics of process design and optimization techniques. Optimum design of food processing plants. The principles of methods of process design. The factors determining optimum operating conditions for different processes. Methods of preparing design project report. Sanitation in design. Students to design and fabricate food processing machine.

Practical: Design and fabrication of basic processing equipment using locally available materials such as evaporators, distiller, crystallizer, spray dryers, mixing equipment Heat jacketed vessel, liquid fillers, thermocouple device, heat exchanger, etc.