Name of the Faculty : DAVENDER KUMAR

Semester & Discipline : 5<sup>th</sup> (AGRICULTURE ENGINEERING)

Subject : Agro Process Engineering

Lesson plan duration : 16 weeks (from September, 2020 to December, 2020)

Work load (lecture/practical) per week (in hours): lectures-05, practical- 03

| Week            | Theory                               |   |                      | Practical   |  |
|-----------------|--------------------------------------|---|----------------------|---|--|
|                 | Lecture<br>day                       | Topics (Including assignment/test)                            | Prac<br>tical<br>day | Topic   |  |
| 1 <sup>st</sup> | 1 <sup>st</sup>                      | Introduction of Agro Process Engg.                            | 1 <sup>st</sup>      | Study of different materials handling   |  |
|                 | 2 <sup>nd</sup>                      | Introduction and principles of seed processing                |                      |   |  |
|                 | 3 <sup>rd</sup>                      | Steps in processing and flow diagram                          |                      | equipment   |  |
|                 |                                      | showing various steps/operations in processing.               |                      |   |  |
|                 | 4 <sup>th</sup>                      | Machine used in processing of seeds of cereals, pulses and    |                      |   |  |
|                 |                                      | cotton e.g. elevators   |                      |   |  |
|                 | 5 <sup>th</sup>                      | Conveyors and types   |                      |   |  |
| 2 <sup>nd</sup> | 6 <sup>st</sup>                      | Revision  | 2 <sup>nd</sup>      | . Study of operation<br>and adjustments of<br>air screen cleaner-<br>cum-grader                         |  |
|                 | 7 <sup>nd</sup>                      | Different types of cleaners and graders viz. air screen       |                      |   |  |
|                 |                                      | cleaner-cum-grader  |                      |   |  |
|                 | 8 <sup>rd</sup>                      | Disc separators, Indented cylinders                           |                      |   |  |
|                 | 9 <sup>th</sup>                      | Spiral separators, Specific gravity separators,               |                      |   |  |
|                 | 10 <sup>th</sup>                     | Pneumatic separators, Magnetic separator                      | - nd                 |   |  |
|                 | 11 <sup>th</sup>                     | Inclined draper and Belt type electrostatic Separators        | 3 <sup>rd</sup>      | Study of operation<br>and adjustment of<br>specific gravity   |  |
|                 | 12 <sup>th</sup>                     | Revision  |                      |   |  |
| 3 <sup>rd</sup> | 13 <sup>th</sup>                     | Process of mechanical delinting of cotton seeds               |                      |   |  |
|                 | 14 <sup>th</sup>                     | Acid delinting of cotton seeds                                |                      | separator   |  |
|                 | 15 <sup>th</sup>                     | Layout and plan of seed processing plant                      |                      | - · ·   |  |
|                 | 16 <sup>th</sup>                     | Different types of Seed treaters                              | 4                    | Revision  |  |
| 4 <sup>th</sup> | 17 <sup>th</sup>                     | Calibration of seed treaters                                  | _                    |   |  |
|                 | 18 <sup>th</sup>                     | Revision  | _                    |   |  |
|                 | 19 <sup>th</sup>                     | Paddy grain structure   | _                    |   |  |
|                 | 20 <sup>th</sup><br>21 <sup>th</sup> | Paddy cleaning, pre milling treatment                         |                      | C. 1 C.1°CC   |  |
|                 |                                      | Parboiling; basic concept and principles                      | 4 <sup>th</sup>      | Study of different<br>types of dryers.<br>Study of operation<br>and adjustment of<br>indented cylinder. |  |
| 541             | 22th                                 | Method of parboiling; traditional method                      |                      |   |  |
| 5th             | 23th<br>24 <sup>th</sup>             | Single boiling, double boiling method                         |                      |   |  |
|                 | 25 <sup>th</sup>                     | RPEC and sodium chromate method.                              |                      |   |  |
|                 | 25<br>26 <sup>th</sup>               | Revision Rice milling process: flow chart of modern rice mill |                      | •   |  |
|                 | 27 <sup>th</sup>                     | 6.1   | -                    | Revision  |  |
|                 | 21                                   | Deshelling operations of paddy. Under runner disc sheller     |                      |   |  |
| 6 <sup>th</sup> | 28 <sup>th</sup>                     | Rubber roller sheller and hullers                             | =                    |   |  |
|                 | 29 <sup>th</sup>                     | Whitening, polishing and grading.                             | 4                    |   |  |
|                 | 30 <sup>th</sup>                     | Revision  | +                    |   |  |
|                 | 31th                                 | Construction and operation of rubber roll sheller             | 5 <sup>th</sup>      | Visit to a seed   |  |
|                 | 32 <sup>nd</sup>                     | Vertical cone rice whitener                                   |                      | processing plant.   |  |
| 7 <sup>th</sup> | 33 <sup>rd</sup>                     | Horizontal rice whitener                                      | 1                    | Processing plant.   |  |
|                 | 34 <sup>th</sup>                     | Utilization of the by-products of rice mill                   |                      |   |  |
|                 | 35 <sup>th</sup>                     | Revision  | 1                    |   |  |
|                 | 36 <sup>th</sup>                     | Important unit operations of pulse milling: cleaning,         | 6 <sup>th</sup>      | Visit to rice milling   |  |
| 8 <sup>th</sup> | 37 <sup>th</sup>                     | Conditioning, Polishing and Grading                           | -<br>-               | industry for the study of parboiling  |  |
|                 | 38 <sup>th</sup>                     | Pulse milling process: domestic level process,                |                      |   |  |
|                 | 50                                   | i uise mining process, domestic level process,                |                      | and of parconning   |  |

|                  | 39 <sup>th</sup>        | Commercial level process.  |                  | and rice milling  |
|------------------|-------------------------|--|------------------|---|
| -                | 40 <sup>th</sup>        | Revision   | 1                | equipment   |
|                  | 41 <sup>st</sup>        | Pulse milling method : Wet milling Process   |                  | Revision  |
| -                | 42 <sup>nd</sup>        | Dry milling Process  |                  |   |
| 41.              | 43 <sup>rd</sup>        | Factors affecting pulse milling out turn : Grain parameters                            | 1                |   |
| 9 <sup>th</sup>  | 44 <sup>th</sup>        | Machine parameters   | 1                |   |
|                  | 45 <sup>th</sup>        | Revision   | 1                |   |
|                  | 46 <sup>th</sup>        | Introduction to flour milling  | 7 <sup>th</sup>  | Visit to a Dall mill  |
|                  | 47 <sup>th</sup>        | Steps in wheat milling, receiving ,drying and storage.                                 |                  | and study the   |
| 10 <sup>th</sup> | 48 <sup>th</sup>        | Cleaning, conditioning, milling into flour and by product,                             |                  | operations.   |
|                  | 49 <sup>th</sup>        | Packaging and Blending   | 1                |   |
|                  | 50 <sup>th</sup>        | Revision   |                  |   |
| 11 <sup>th</sup> | 51 <sup>st</sup>        | Introduction to Processes of oil milling   |                  | Revision  |
|                  | 52nd                    | Unit operations in oil mills   |                  |   |
|                  | 53rd                    | Oil expression and extraction  |                  |   |
|                  | 54th                    | Mechanical expression devices such as Ghani  | -                |   |
|                  | 55 <sup>th</sup>        | Revision   |                  |   |
|                  | 56 <sup>th</sup>        | Principal of operation of Hydraulic press.   | 8 <sup>th</sup>  | Visit to flour mill<br>and study of<br>machinery and<br>processes used in |
|                  | 57 <sup>th</sup>        | Principal of operation of Screw press  |                  |   |
| 12th             | 58 <sup>th</sup>        | Principle and concepts of solvent extraction.  | †                |   |
| -                | 59 <sup>th</sup>        | Revision   | 1                | flour milling.  |
| -                | 60 <sup>th</sup>        | Introduction to various animal feeds   | 1                | nour mining.  |
|                  | 61 <sup>st</sup>        | Sources of raw material of animal feed   | 9 <sup>th</sup>  | Visit to oil-mill and   |
| •                | 62 <sup>nd</sup>        | Machines used for grinding of animal feed  |                  | solvent extraction  |
| 13 <sup>th</sup> | 63 <sup>rd</sup>        | Blending, mixing   | 1                | Solvent extraction  |
| -                | 64 <sup>th</sup>        | Revision   |                  | plant.  |
|                  | 65 <sup>th</sup>        | Evaluation of assignment   | 1                |   |
|                  | 66th                    | Pelleting of feed ingredients  | 10 <sup>th</sup> | Visit to animal feed  |
| -                | 67th                    | Lay out of animal Feed plant.  |                  | plant and study of  |
| 14th             | 68 <sup>th</sup>        | Plan of animal feed plant.   | 1                | machines used in feed mill  |
|                  | 69 <sup>th</sup>        | Evaluation of assignment   | 1                | leed iiiiii   |
|                  | 70th                    | Revision of different conveyors and elevators  | =                |   |
|                  | <b>71</b> <sup>st</sup> | Revision of different cleaners and Graders   |                  | Revision  |
| 15 <sup>th</sup> | 72 <sup>nd</sup>        | Revision of modern parboiling methods  |                  |   |
|                  | 73 <sup>rd</sup>        | Revision of traditional parboiling methods   | 1                |   |
|                  | 74th                    | Revision of Pulse milling methods  |                  |   |
|                  | 75th                    | Revision of Oil expression and Extraction and equipment's used                         |                  |   |
|                  | 76th                    | Revision of Different types of cleaners and graders viz. air screen cleaner-cum-grader |                  |   |
|                  | 77th                    | Revision of Important unit operations of pulse milling                                 | =                | Revision  |
| 16th             | 78th                    | Revision of Steps in wheat milling   |                  |   |
|                  | 79th                    | Revision of Unit operations in oil mills   | -                |   |
|                  | 80th                    | Revision of Machines used animal feed processing                                       | †                |   |