

XE-A (Compulsory section)

Engineering Mathematics

Section 1: Linear Algebra

Algebra of matrices; Inverse and rank of a matrix; System of linear equations; Symmetric, skew-symmetric and orthogonal matrices; Determinants; Eigenvalues and eigenvectors; Diagonalisation of matrices; Cayley-Hamilton Theorem.

Section 2: Calculus

Functions of single variable: Limit, continuity and differentiability; Mean value theorems; Indeterminate forms and L'Hospital's rule; Maxima and minima; Taylor's theorem; Fundamental theorem and mean value-theorems of integral calculus; Evaluation of definite and improper integrals; Applications of definite integrals to evaluate areas and volumes. Functions of two variables: Limit, continuity and partial derivatives; Directional derivative; Total derivative; Tangent plane and normal line; Maxima, minima and saddle points; Method of Lagrange multipliers; Double and triple integrals, and their applications. Sequence and series: Convergence of sequence and series; Tests for convergence; Power series; Taylor's series; Fourier Series; Half range sine and cosine series. Section 3: Vector Calculus Gradient, divergence and curl; Line and surface integrals; Green's theorem, Stokes theorem and Gauss divergence theorem (without proofs).

Section 3: Complex variables

Analytic functions; Cauchy-Riemann equations; Line integral, Cauchy's integral theorem and integral formula (without proof); Taylor's series and Laurent series; Residue theorem (without proof) and its applications.

Section 4: Ordinary Differential Equations

First order equations (linear and nonlinear); Higher order linear differential equations with constant coefficients; Second order linear differential equations with variable coefficients; Method of variation of parameters; Cauchy-Euler equation; Power series solutions; Legendre polynomials, Bessel functions of the first kind and their properties.

Section 5: Partial Differential Equations

Classification of second order linear partial differential equations; Method of separation of variables; Laplace equation; Solutions of one dimensional heat and wave equations.

Section 6: Probability and Statistics

Axioms of probability; Conditional probability; Bayes' Theorem; Discrete and continuous random variables: Binomial, Poisson and normal distributions; Correlation and linear regression.

XL - M Food Technology

Section 1: Food Chemistry and Nutrition

Carbohydrates: structure and functional properties of mono-, oligo-, & polysaccharides including starch, cellulose, pectic substances and dietary fibre, gelatinization and retrogradation of starch. Proteins: classification and structure of proteins in food, biochemical changes in post mortem and tenderization of muscles. Lipids: classification and structure of lipids, rancidity, polymerization and polymorphism. Pigments: carotenoids, chlorophylls, anthocyanins, tannins and myoglobin. Food flavours: terpenes, esters, aldehydes, ketones and quinines. Enzymes: specificity, simple and inhibition kinetics, coenzymes, enzymatic and nonenzymatic browning. Nutrition: balanced diet, essential amino acids and essential fatty acids, protein efficiency ratio, water soluble and fat soluble vitamins, role of minerals in nutrition, co-factors, anti-nutrients, nutraceuticals, nutrient deficiency diseases. Chemical and biochemical changes: changes occur in foods during different processing.

Section 2: Food Microbiology

Characteristics of microorganisms: morphology of bacteria, yeast, mold and actinomycetes, spores and vegetative cells, gram-staining. Microbial growth: growth and death kinetics, serial dilution technique. Food spoilage: spoilage microorganisms in different food products including milk, fish, meat, egg, cereals and their products. Toxins from microbes: pathogens and non-pathogens including Staphylococcus, Salmonella, Shigella, Escherichia, Bacillus, Clostridium, and Aspergillus genera. Fermented foods and beverages: curd, yoghurt, cheese, pickles, soya-sauce, sauerkraut, idli, dosa, vinegar, alcoholic beverages and sausage.

Section 3: Food Products Technology

Processing principles: thermal processing, chilling, freezing, dehydration, addition of preservatives and food additives, irradiation, fermentation, hurdle technology, intermediate moisture foods. Food packaging and storage: packaging materials, aseptic packaging, controlled and modified atmosphere storage. Cereal processing and products: milling of rice, wheat, and maize, parboiling of paddy, bread, biscuits, extruded products and ready to eat breakfast cereals. Oil processing: expelling, solvent extraction, refining and hydrogenation. Fruits and vegetables processing: extraction, clarification, concentration and packaging of fruit juice, jam, jelly, marmalade, squash, candies, tomato sauce, ketchup, and puree, potato chips, pickles. Plantation crops processing and products: tea, coffee, cocoa, spice, extraction of essential oils and oleoresins from spices. Milk and milk products processing: pasteurization and sterilization, cream, butter, ghee, icecream, cheese and milk powder. Processing of animal products: drying, canning, and freezing of fish and meat; production of egg powder. Waste utilization: pectin from fruit wastes, uses of by-products from rice milling. Food standards and quality maintenance: FPO, PFA, Agmark, ISI, HACCP, food plant sanitation and cleaning in place (CIP).

Section 4: Food Engineering

Mass and energy balance; Momentum transfer: Flow rate and pressure drop relationships for Newtonian fluids flowing through pipe, Reynolds number. Heat transfer: heat transfer by conduction, convection, radiation, heat exchangers. Mass transfer: molecular diffusion and Fick's law, conduction and convective mass transfer, permeability through single and multilayer films. Mechanical operations: size reduction of solids, high pressure homogenization, filtration, centrifugation, settling, sieving, mixing & agitation of liquid. Thermal operations: thermal sterilization, evaporation of liquid foods, hot air drying of solids, spray and freeze-drying, freezing and crystallization. Mass transfer operations: psychrometry, humidification and dehumidification operations.