

AGRICULTURAL PROCESS ENGINEERING			
Course Code	BAG403	CIE Marks	50
Teaching Hours/Week (L:T:P: S)	(4:0:0:0)	SEE Marks	50
Total Hours of Pedagogy	40 hours Theory + 8-10 Lab slots	Total Marks	100
Credits	04	Exam Hours	03
Examination nature (SEE)	Theory		
Course Objectives: <ul style="list-style-type: none">To train the students on unit operations of agricultural process engineeringTo acquaint with the engineering properties of agricultural materialsEnable the students to understand the concepts of cleaning of cereals, size reduction and rice milling			
Teaching-Learning Process (General Instructions) <p>These are sample Strategies, which teachers can use to accelerate the attainment of the various course outcomes.</p> <ol style="list-style-type: none">Adopt different types of teaching methods to develop the outcomes through PowerPoint presentations and Video demonstrations or Simulations.Chalk and Talk method for Problem Solving.Arrange visits to show the live working models other than laboratory topics.Adopt collaborative (Group Learning) Learning in the class.Adopt Problem Based Learning (PBL), which fosters students Analytical skills and develops thinking skills such as evaluating, generalizing, and analyzing information.Conduct Laboratory Demonstrations and Practical Experiments to enhance experiential skills.			
Module-1		8 HOURS	
Physical characteristics of different food grains: fruits and vegetables – importance, Shape and size – criteria for describing shape and size, Roundness and sphericity – Volume and density – Specific gravity – Bulk density Porosity – surface area. Rheology – basic concepts, ASTM standard definition of terms, Rheological Properties – Force deformation behavior, stress and strain behavior, Visco elasticity – time effects, Rheological models - Kelvin and Maxwell models, electrical equivalence of mechanical models.			
Module-2		8 HOURS	
Frictional Properties: Friction in agricultural materials – measurement – rolling resistance – angle of internal friction and angle of repose, Aerodynamics of agricultural products – drag coefficient and terminal velocity. Electrical properties – Di electrical properties, Thermal Properties – specific heat – thermal conductivity-thermal diffusivity. <u>Application of engineering properties in handling and processing equipment.</u>			
Module-3		8 HOURS	
Theory of separation: Types of separators, Cyclone separators, Size of screens applications, Separator based on length, width and shape of the grains, specific gravity, density, Air-screen grain cleaner principle and types, Design considerations of air screen grain cleaners, Sieve analysis-particle size determination, Ideal screen and actual screen– effectiveness of separation and related problems, Pneumatic separator, Cleaning and separation equipment's.			
Module-4		8 HOURS	
Scope and importance of crop processing: Principles and methods of food processing- cleaning and grading of cereals, Size reduction –principle of comminution/ size reduction, mechanisms of comminution of food, particle shape, average particle size, Characteristics of comminuted products, crushing efficiency, Determination and designation of the fineness of ground material, screen analysis, Empirical relationships (Rittinger_s, Kick_s and Bond_s equations), Work index, energy utilization, Size reduction equipment – Principal types, crushers (jaw crushers, gyratory, smooth roll), Hammer mills, Attrition mills, Burr mill, Tumbling mills, Action in tumbling mills, Size reduction equipment –Ultra fine grinders (classification hammer mills, colloid mill), Cutting machines.			
Module-5		8 HOURS	
Milling - Rice milling: Principles and equipments, Paddy parboiling methods and equipment, Wheat milling, Milling of Pulses, wet millig, dry milling and milling efficiency. Theory of filtration, Rate of filtration, Applications, Constant rate filtration and Constant–pressure filtration derivation of equation, Filtration equipment, Plate and frame filter press, Rotary filters and tubular filters.			

PRACTICAL COMPONENT OF IPCC (May cover all / major modules)

Sl.NO	Experiments
1	Preparation of flow charts and layout of a food processing plant
2	Mixing index and study of mixers
3	Determination of fineness modulus and uniformity index
4	Determination of mixing index of a feed mixer
5	Determination of the efficiency of cyclone separator
6	Tutorial on use of psychometric chart
7	Tutorial on power requirement in size reduction of grain using Ratzinger's law, Kicks law and Bond's law
8	Performance evaluation of hammer mill and attrition mill.
9	Separation behaviour in pneumatic separation

Course outcomes (Course Skill Set):

At the end of the course the student will be able to:

- Be proficient in the scope of the process engineering and the use of processing machinery
- Understand the physical properties, rheological properties and frictional properties of agricultural materials
- Summarising the thermal properties, electrical properties and the terms related to the machine design aspects
- Some of the basic concepts related to cleaning and size reduction equipments
- To acquaint the students with the milling of rice, parboiling technologies and milling of pulses and oil seeds
- Understand the filtration equipments

Assessment Details (both CIE and SEE)

The weightage of Continuous Internal Evaluation (CIE) is 50% and for Semester End Exam (SEE) is 50%. The minimum passing mark for the CIE is 40% of the maximum marks (20 marks out of 50) and for the SEE minimum passing mark is 35% of the maximum marks (18 out of 50 marks). A student shall be deemed to have satisfied the academic requirements and earned the credits allotted to each subject/course if the student secures a minimum of 40% (40 marks out of 100) in the sum total of the CIE (Continuous Internal Evaluation) and SEE (Semester End Examination) taken together.

CIE for the theory component of the IPCC (maximum marks 50)

- IPCC means practical portion integrated with the theory of the course.
- CIE marks for the theory component are **25 marks** and that for the practical component is **25 marks**.
- 25 marks for the theory component are split into **15 marks** for two Internal Assessment Tests (Two Tests, each of 15 Marks with 01-hour duration, are to be conducted) and **10 marks** for other assessment methods mentioned in 22OB4.2. The first test at the end of 40-50% coverage of the syllabus and the second test after covering 85-90% of the syllabus.
- Scaled-down marks of the sum of two tests and other assessment methods will be CIE marks for the theory component of IPCC (that is for **25 marks**).
- The student has to secure 40% of 25 marks to qualify in the CIE of the theory component of IPCC.

CIE for the practical component of the IPCC

- **15 marks** for the conduction of the experiment and preparation of laboratory record, and **10 marks** for the test to be conducted after the completion of all the laboratory sessions.
- On completion of every experiment/program in the laboratory, the students shall be evaluated including viva-voce and marks shall be awarded on the same day.
- The CIE marks awarded in the case of the Practical component shall be based on the continuous

evaluation of the laboratory report. Each experiment report can be evaluated for 10 marks. Marks of all experiments' write-ups are added and scaled down to **15 marks**.

- The laboratory test (**duration 02/03 hours**) after completion of all the experiments shall be conducted for 50 marks and scaled down to **10 marks**.
- Scaled-down marks of write-up evaluations and tests added will be CIE marks for the laboratory component of IPCC for **25 marks**.
- The student has to secure 40% of 25 marks to qualify in the CIE of the practical component of the IPCC.

SEE for IPCC

Theory SEE will be conducted by University as per the scheduled timetable, with common question papers for the course (**duration 03 hours**)

1. The question paper will have ten questions. Each question is set for 20 marks.
2. There will be 2 questions from each module. Each of the two questions under a module (with a maximum of 3 sub-questions), **should have a mix of topics** under that module.
3. The students have to answer 5 full questions, selecting one full question from each module.
4. Marks scored by the student shall be proportionally scaled down to 50 Marks

- **The theory portion of the IPCC shall be for both CIE and SEE, whereas the practical portion will have a CIE component only. Questions mentioned in the SEE paper may include questions from the practical component.**
- The minimum marks to be secured in CIE to appear for SEE shall be the 12 (40% of maximum marks-30) in the theory component and 08 (40% of maximum marks -20) in the practical component. The laboratory component of the IPCC shall be for CIE only. However, in SEE, the questions from the laboratory component shall be included. The maximum of 04/05 questions to be set from the practical component of IPCC, the total marks of all questions should not be more than the 20 marks.
- SEE will be conducted for 100 marks and students shall secure 35% of the maximum marks to qualify in the SEE. Marks secured will be scaled down to 50.

Suggested Learning Resources:

Books

1. Unit Operations of Agricultural Processing, Sahay KM and Singh KK 1994, Vikas Publishing House Pvt. Ltd., New Delhi.
2. Post Harvest Technology of Cereals, Pulses and oil seeds, Chakraverty A 1988. Oxford and IBH Publishing Co. Ltd., Calcutta.
3. Unit Operations of Chemical Engineering, McCabe WL, Smith JC and Harriott P 2017 McGraw-Hill Book Co., Boston.
4. Transport Processes and separation Process Principle, Geankoplis C J 2015 Prentice-Hall Inc., New Jersey.
5. Unit operations in Food processing, Earle R L 1983. Pergamon Press, New York
6. file:///C:/Users/DELL/Downloads/AlabmanualonAgriculturalProcessingandStructures.pdf
7. Post Harvest Technology of Cereals, Pulses and oil seeds, Chakraverty A 1988. Oxford and IBH Publishing Co. Ltd., Calcutta.

Web links and Video Lectures (e-Resources):

Activity Based Learning (Suggested Activities in Class)/ Practical Based learning

- Quizzes
- Assignments
- Seminars


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