| SAMRAT ASHOK TECHNOLOGICAL INSTITUTE | | | | | | | | | | | | | |
|---|--|---------|-------------|--------|-------------------|-----------------|-------------|----------|-----------------|------------|----------|-----|----------|
| (Engineering College), VIDISHA M.P. | | | | | | | | | |) . | | | |
| Sale and | all and a second se | | | (An | Autonom | างนะ | s Institute | A | ffiliated to RG | PV Bho | pal) | | |
| VIDISHA M.P. | 4 | | | A | GRIC | JL | TURA | L | ENGINEE | RING | j | | |
| Semester/Y | 'ear | VII/ | ΊV | | Prog | ram | 1 | | | B.Tec | h | | |
| Subject | DE- | Subj | | | 6-1881 | | Subject | | Processing T | | | Frι | lits and |
| Category | VII | Coc | | | (A) arks Alloi | | Name: | <u> </u> | | Vegetal | | | |
| | Theor | | | | | | ctical | | | Conta | ict Houi | s | Total |
| End Sem | Mid-S | em | | Jiz | End Se | m | Lab-Wor | k | Total Marks | L | Т | Ρ | Credits |
| 70 | 20 | | 1 | 0 | | | | | 100 | 3 | - | - | 3 |
| Droroquioit | Prerequisites: | | | | | | | | | | | | |
| Frerequisit | 65. | | | | | | | | | | | | |
| Course Ob | jective: | | | | | | | | | | | | |
| At the end | of this co | | | | | | | | ous methods | | essing, | | |
| | | orage | of fru | its an | d vegeta | ble | s using lat | tes | st technologie: | 3. | | | |
| Course Ou After comp | | the co | | thas | tudent w | , : 11 1 | he able to | • | | | | | |
| _ | | | | | | | | | | | | | |
| | 1. To understand the basics of Post Harvest Technology of fruits and vegetables through their | | | | | | | | | | | | |
| structure and composition2. To study the different methods of processing and preservation of fruits and vegetables | | | | | | | | | | | | | |
| including drying and dehydration | | | | | | | | | | | | | |
| 3. To learn the latest methods of storage of fruits and vegetables | | | | | | | | | | | | | |
| UNITs | UNITs Descriptions Hrs. CO's | | | | | | | | | | CO's | | |
| | STRU | CTU | RE, | C | OMPO | SIT | FION, | F | RIPENING | ANI |) | | |
| | SPOII | LAGE | E In | nport | ance o | f | post ha | rv | est technol | ogy o | f | | |
| | horticu | ıltural | crop | os – p | ost harv | /est | t losses – | - fa | actors causin | g losse | s | | |
| I | - struc | cture, | cell | ular | compor | nen | ts, comp | 00 | sition and r | nutritiv | e 7 | | CO1 |
| | value o | of hoi | rticul | tural | crops - | - fı | ruit ripen | in | g – mechani | ism and | b | | |
| | equipn | nent - | spoi | ilage | of peris | sha | ble com | mo | odities – mee | chanisn | n | | |
| | and fac | ctors c | causi | ng sp | oilage. | | | | | | | | |
| | CLEA | NIN | G, G | RAD | ING AI | ND | ON-FA | RI | M PROCES | SING | | | |
| | Harves | sting a | and v | vashi | ng of fr | uits | s and veg | get | ables – clear | ing and | t | | |
| II | grading | g – | fruit | s an | d veget | tab | les -peel | lir | ng - equipn | nents - | - 8 | | CO2 |
| | constru | uction | and | work | king – p | re-o | cooling – | - iı | mportance, n | nethods | , | | |
| | pretrea | tment | ts and | d adv | antages. | • | | | | | | | |
| | PRES | ERVA | ATI(|)N () | F FRU | ITS | S AND V | Έ | GETABLE | 5 | | | |
| | Therm | al and | d no | n-the | rmal teo | chn | iques of | p | reservation of | of fruit | s | | |
| | and v | regeta | bles | and | their | pr | oducts | -n | nethods - 1 | ninima | 1 | | |
| | - | 0 | | | | | | | ruits and veg | | · · · · | | |
| III | | 0 | - | | | | | | commercial | | | | CO2 |
| | | | - | | | | - | | ble commo | | | | |
| | - | - | | | | | • | | nembrane sej | | | | |
| | - | | appl | icatic | on - huro | ile | technolo | gу | of preservat | tion and | t | | |
| | technic | • | | | | | | | | | - | | |
| IV | DRYING AND DEHYDRATION 8 CO2 | | | | | | | | | | | | |

| Dehydration of fruits and vegetables – types of dryers, construction and working - methods -fluidized bed dryer, freeze drying, osmotic dehydration and foam mat drying – principles, construction, operation and applications - quality parameters and advantages. V STORAGE Storage of fruits and vegetables – storage under ambient conditions, low temperature storage, evaporative cooling – cold storage of horticultural commodities – estimation of cooling load -controlled atmosphere storage – concept and methods – modified atmosphere packaging – gas composition, quality of storage – waxing of fruits – types of wax, equipment and advantages. 8 CO3 Guest Lectures (if any) 40 Suggestive list of experiments: 40 Reference Books- 1. U.D. Chavan and J.V. Patil. 2013. Industrial Processing of Fruits and Vegetables. Astral International Pvt. Ltd., New Delhi. 8 S. Rajarathnam and R.S. Ramteke. 2011. Advances in Preservation and Processing Technologies of Fruits and Vegetables. New India Publishing Agency, New Delhi. 3. Y.H. Hui. 2006. Handbook of Fruits and Fruit Processing. Blackwell Publishing Ltd., Oxford, UK. 4 9 4. W.V. Cruess. 2004. Commercial Fruit and Vegetable Products. Agrobios India, Jodhpur. 5. Y. H. Hui, Sue Chazala, Dee M. Graham, K.D. Murrell and Wai-Kit Nip. 2004. Handbook of Vegetable Preservation and Processing. Marcel Dekker, Inc., NY, USA. Modes of Evaluation and Rubric 0 8 0 Quiz, Assignment, Mid-term exam, End term exam and Practical Viva. 8 <td< th=""><th></th><th></th><th></th><th></th><th></th></td<> | | | | | | | | | | | |
|--|--------------------------|--|--------------------------|---------|------|--|--|--|--|--|--|
| freeze drying, osmotic dehydration and foam mat drying – principles, construction, operation and applications - quality parameters and advantages. Image: Construction of the second | | | • • | | | | | | | | |
| principles, construction, operation and applications - quality Image: Construction operation and applications - quality parameters and advantages. STORAGE Storage of fruits and vegetables - storage under ambient conditions, low temperature storage, evaporative cooling - cold storage of horticultural commodities - estimation of cooling nodified atmosphere packaging - gas composition, quality of storage - waxing of fruits - types of wax, equipment and advantages. 8 CO3 Guest Lectures (if any) 40 1 Total Hours 40 1 Suggestive list of experiments: 40 1 Text Book- 1 1 1 Reference Books- 1 1 1 1. U.D. Chavan and J.V. Patil. 2013. Industrial Processing of Fruits and Vegetables. Astral International Pvt. Ltd., New Delhi. 2 1 2. S. Rajarathnam and R.S. Ramteke. 2011. Advances in Preservation and Processing Technologies of Fruits and Vegetables. New India Publishing Agency, New Delhi. 3 Y.H. Hui. 2006. Handbook of Fruits and Fruit Processing. Blackwell Publishing Ltd., Oxford,UK. 4 4 4. W.V. Cruess. 2004. Commercial Fruit and Vegetable Products. Agrobios India, Jodhpur. 5 Y. H. Hui, Sue Chazala, Dee M. Graham, K.D. Murrell and Wai-Kit Nip. 2004. Handbook of Vegetable Preservation and Processing. Marcel Dekker, Inc., NY, USA. 4 4 Modes of Eva | | | - | | | | | | | | |
| parameters and advantages. Image: Construct of the storage of the | | | | | | | | | | | |
| STORAGE Storage of fruits and vegetables – storage under ambient conditions, low temperature storage, evaporative cooling – cold storage of horticultural commodities – estimation of cooling load -controlled atmosphere storage – concept and methods – modified atmosphere packaging – gas composition, quality of storage – waxing of fruits – types of wax, equipment and advantages. 8 CO3 Guest Lectures (if any) 40 Total Hours 40 Suggestive list of experiments: 40 Reference Books- 1. U.D. Chavan and J.V. Patil. 2013. Industrial Processing of Fruits and Vegetables. Astral International Pvt. Ltd., New Delhi. 8 2. S. Rajarathnam and R.S. Ramteke. 2011. Advances in Preservation and Processing Technologies of Fruits and Vegetables. New India Publishing Agency, New Delhi. 9 3. Y.H. Hui. 2006. Handbook of Fruits and Fruit Processing. Blackwell Publishing Ltd., Oxford,UK. 4 9 4. W.V. Cruess. 2004. Commercial Fruit and Vegetable Products. Agrobios India, Jodhpur. 5 Y. H. Hui, Sue Chazala, Dee M. Graham, K.D. Murrell and Wai-Kit Nip. 2004. Handbook of Vegetable Preservation and Processing. Marcel Dekker, Inc., NY, USA. Modes of Evaluation and Rubric 10 Quiz, Assignment, Mid-term exam, End term exam and Practical Viva. Rubric: End term exam. Practical: 50% Quiz and 50% Viva. 11 List/Links of e-learning resource 08.06.2023 08.06.2023 Recommendation by Board of studies on | | | applications - quality | | | | | | | | |
| V Storage of fruits and vegetables – storage under ambient conditions, low temperature storage, evaporative cooling – cold storage of horticultural commodities – estimation of cooling – controlled atmosphere packaging – gas composition, quality of storage – waxing of fruits – types of wax, equipment and advantages. 8 CO3 Guest Lectures (if any) 40 Suggestive list of experiments: 40 Reference Books- 40 1. U.D. Chavan and J.V. Patil. 2013. Industrial Processing of Fruits and Vegetables. Astral International Pvt. Ltd., New Delhi. 40 2. S. Rajarathnam and R.S. Ramteke. 2011. Advances in Preservation and Processing Technologies of Fruits and Vegetables. New India Publishing Agency, New Delhi. 9 3. Y.H. Hui. 2006. Handbook of Fruits and Fruit Processing. Blackwell Publishing Ltd., Oxford, UK. 40 4. W.V. Cruess. 2004. Commercial Fruit and Vegetable Products. Agrobios India, Jodhpur. 5 5. Y. H. Hui, Sue Chazala, Dee M. Graham, K.D. Murrell and Wai-Kit Nip. 2004. Handbook of Vegetable Preservation and Processing. Marcel Dekker, Inc., NY, USA. Modes of Evaluation and Rubric 20 Quiz, Assignment, Mid-term exam, End term exam and Practical Viva. 40 Rubric: End term exam. Practical: 50% Quiz and 50% Viva. 204. Handbook June List/Links of e-learning resource 204. Anothok June Recomm | | | | | | | | | | | |
| V conditions, low temperature storage, evaporative cooling – cold storage of horticultural commodities – estimation of cooling load -controlled atmosphere storage – concept and methods – modified atmosphere packaging – gas composition, quality of storage – waxing of fruits – types of wax, equipment and advantages. 8 CO3 Guest Lectures (if any) 40 Total Hours 40 Suggestive list of experiments: 40 Text Book- 8 Reference Books- 40 1. U.D. Chavan and J.V. Patil. 2013. Industrial Processing of Fruits and Vegetables. Astral International Pvt. Ltd., New Delhi. 2. S. Rajarathnam and R.S. Ramteke. 2011. Advances in Preservation and Processing Technologies of Fruits and Vegetables. New India Publishing Agency, New Delhi. 3. Y.H. Hui. 2006. Handbook of Fruits and Fruit Processing. Blackwell Publishing Ltd., Oxford,UK. 4. W.V. Cruess. 2004. Commercial Fruit and Vegetable Products. Agrobios India, Jodhpur. 5. Y. H. Hui, Sue Chazala, Dee M. Graham, K.D. Murrell and Wai-Kit Nip. 2004. Handbook of Vegetable Preservation and Processing. Marcel Dekker, Inc., NY, USA. Modes of Evaluation and Rubric Quiz, Assignment, Mid-term exam, End term exam and Practical Viva. Rubric: End term exam. Practical: 50% Quiz and 50% Viva. List/Links of e-learning resource 1 Recommendation by Board of studies on 08.06.2023 | | | | | | | | | | | |
| V storage of horticultural commodities – estimation of cooling load -controlled atmosphere storage – concept and methods – modified atmosphere packaging – gas composition, quality of storage – waxing of fruits – types of wax, equipment and advantages. 8 CO3 Guest Lectures (if any) 40 40 Suggestive list of experiments: 40 Text Book- Reference Books- 40 1. U.D. Chavan and J.V. Patil. 2013. Industrial Processing of Fruits and Vegetables. Astral International Pvt. Ltd., New Delhi. 8 Vegetables. 2. S. Rajarathnam and R.S. Ramteke. 2011. Advances in Preservation and Processing Technologies of Fruits and Vegetables. New India Publishing Agency, New Delhi. 9 3. Y.H. Hui. 2006. Handbook of Fruits and Vegetable Products. Agrobios India, Jodhpur. 9 9 5. Y. H. Hui, Sue Chazala, Dee M. Graham, K.D. Murrell and Wai-Kit Nip. 2004. Handbook of Vegetable Preservation and Processing. Marcel Dekker, Inc., NY, USA. 9 Modes of Evaluation and Rubric Quiz, Assignment, Mid-term exam, End term exam and Practical Viva. Rubric: End term exam. Practical: 50% Quiz and 50% Viva. 1 List/Links of e-learning resource 1 1 Recommendation by Board of studies on 08.06.2023 08.06.2023 Approval by Academic council on 08.06.2023 1 | | • | | | | | | | | | |
| V load -controlled atmosphere storage – concept and methods – modified atmosphere packaging – gas composition, quality of storage – waxing of fruits – types of wax, equipment and advantages. 8 COS Guest Lectures (if any) 40 Suggestive list of experiments: 40 Suggestive list of experiments: 40 Reference Books- 40 1. U.D. Chavan and J.V. Patil. 2013. Industrial Processing of Fruits and Vegetables. Astral International Pvt. Ltd., New Delhi. 8 2. S. Rajarathnam and R.S. Ramteke. 2011. Advances in Preservation and Processing Technologies of Fruits and Vegetables. New India Publishing Agency, New Delhi. 9 3. Y.H. Hui. 2006. Handbook of Fruits and Fruit Processing. Blackwell Publishing Ltd., Oxford,UK. 4 4 4. W.V. Cruess. 2004. Commercial Fruit and Vegetable Products. Agrobios India, Jodhpur. 5. Y. H. Hui, Sue Chazala, Dee M. Graham, K.D. Murrell and Wai-Kit Nip. 2004. Handbook of Vegetable Preservation and Processing. Marcel Dekker, Inc., NY, USA. Modes of Evaluation and Rubric 2 Quiz, Assignment, Mid-term exam, End term exam and Practical Viva. Rubric: End term exam. Practical: 50% Quiz and 50% Viva. 1 List/Links of e-learning resource 2 2 Recommendation by Board of studies on 08.06.2023 4 Approval by Academic council on 08.06.2023 4 <td></td> <td></td> <td></td> <td></td> <td></td> | | | | | | | | | | | |
| modified atmosphere packaging – gas composition, quality of storage – waxing of fruits – types of wax, equipment and advantages. Image: Composition of the storage of the | V | 8 | 6 | 8 | CO3 | | | | | | |
| storage – waxing of fruits – types of wax, equipment and advantages. Image: Constraint of the storage of the s | | | - | | | | | | | | |
| advantages. advantages. Guest Lectures (if any) 40 Total Hours 40 Suggestive list of experiments: | | | | | | | | | | | |
| Guest Lectures (if any) 40 Total Hours 40 Suggestive list of experiments: | | | i wax, equipment and | | | | | | | | |
| Total Hours 40 Suggestive list of experiments: Image: Second | | | | | | | | | | | |
| Suggestive list of experiments: Text Book- Reference Books- 1. U.D. Chavan and J.V. Patil. 2013. Industrial Processing of Fruits and Vegetables. Astral International Pvt. Ltd., New Delhi. 2. S. Rajarathnam and R.S. Ramteke. 2011. Advances in Preservation and Processing Technologies of Fruits and Vegetables. New India Publishing Agency, New Delhi. 3. Y.H. Hui. 2006. Handbook of Fruits and Fruit Processing. Blackwell Publishing Ltd., Oxford,UK. 4. W.V. Cruess. 2004. Commercial Fruit and Vegetable Products. Agrobios India, Jodhpur. 5. Y. H. Hui, Sue Chazala, Dee M. Graham, K.D. Murrell and Wai-Kit Nip. 2004. Handbook of Vegetable Preservation and Processing. Marcel Dekker, Inc., NY, USA. Modes of Evaluation and Rubric Quiz, Assignment, Mid-term exam, End term exam and Practical Viva. Rubric: End term exam. Practical: 50% Quiz and 50% Viva. List/Links of e-learning resource Recommendation by Board of studies on 08.06.2023 Approval by Academic council on 08.06.2023 | | | | | | | | | | | |
| Text Book- Reference Books- 1. U.D. Chavan and J.V. Patil. 2013. Industrial Processing of Fruits and Vegetables. Astral International Pvt. Ltd., New Delhi. 2. S. Rajarathnam and R.S. Ramteke. 2011. Advances in Preservation and Processing Technologies of Fruits and Vegetables. New India Publishing Agency, New Delhi. 3. Y.H. Hui. 2006. Handbook of Fruits and Fruit Processing. Blackwell Publishing Ltd., Oxford,UK. 4. W.V. Cruess. 2004. Commercial Fruit and Vegetable Products. Agrobios India, Jodhpur. 5. Y. H. Hui, Sue Chazala, Dee M. Graham, K.D. Murrell and Wai-Kit Nip. 2004. Handbook of Vegetable Preservation and Processing. Marcel Dekker, Inc., NY, USA. Modes of Evaluation and Rubric Quiz, Assignment, Mid-term exam, End term exam and Practical Viva. Rubric: End term exam. Practical: 50% Quiz and 50% Viva. List/Links of e-learning resource Recommendation by Board of studies on 08.06.2023 Approval by Academic council on 08.06.2023 | | | | | | | | | | | |
| Reference Books- 1. U.D. Chavan and J.V. Patil. 2013. Industrial Processing of Fruits and Vegetables. Astral International Pvt. Ltd., New Delhi. 2. S. Rajarathnam and R.S. Ramteke. 2011. Advances in Preservation and Processing Technologies of Fruits and Vegetables. New India Publishing Agency, New Delhi. 3. Y.H. Hui. 2006. Handbook of Fruits and Fruit Processing. Blackwell Publishing Ltd., Oxford,UK. 4. W.V. Cruess. 2004. Commercial Fruit and Vegetable Products. Agrobios India, Jodhpur. 5. Y. H. Hui, Sue Chazala, Dee M. Graham, K.D. Murrell and Wai-Kit Nip. 2004. Handbook of Vegetable Preservation and Processing. Marcel Dekker, Inc., NY, USA. Modes of Evaluation and Rubric Quiz, Assignment, Mid-term exam, End term exam and Practical Viva. Rubric: End term exam. Practical: 50% Quiz and 50% Viva. List/Links of e-learning resource Recommendation by Board of studies on 08.06.2023 Approval by Academic council on 08.06.2023 | | | | | | | | | | | |
| U.D. Chavan and J.V. Patil. 2013. Industrial Processing of Fruits and Vegetables. Astral International Pvt. Ltd., New Delhi. S. Rajarathnam and R.S. Ramteke. 2011. Advances in Preservation and Processing Technologies of Fruits and Vegetables. New India Publishing Agency, New Delhi. Y.H. Hui. 2006. Handbook of Fruits and Fruit Processing. Blackwell Publishing Ltd., Oxford,UK. W.V. Cruess. 2004. Commercial Fruit and Vegetable Products. Agrobios India, Jodhpur. Y. H. Hui, Sue Chazala, Dee M. Graham, K.D. Murrell and Wai-Kit Nip. 2004. Handbook of Vegetable Preservation and Processing. Marcel Dekker, Inc., NY, USA. Modes of Evaluation and Rubric Quiz, Assignment, Mid-term exam, End term exam and Practical Viva. Rubric: End term exam. Practical: 50% Quiz and 50% Viva. List/Links of e-learning resource | | | | | | | | | | | |
| Astral International Pvt. Ltd., New Delhi. 2. S. Rajarathnam and R.S. Ramteke. 2011. Advances in Preservation and Processing Technologies of Fruits and Vegetables. New India Publishing Agency, New Delhi. 3. Y.H. Hui. 2006. Handbook of Fruits and Fruit Processing. Blackwell Publishing Ltd., Oxford,UK. 4. W.V. Cruess. 2004. Commercial Fruit and Vegetable Products. Agrobios India, Jodhpur. 5. Y. H. Hui, Sue Chazala, Dee M. Graham, K.D. Murrell and Wai-Kit Nip. 2004. Handbook of Vegetable Preservation and Processing. Marcel Dekker, Inc., NY, USA. Modes of Evaluation and Rubric Quiz, Assignment, Mid-term exam, End term exam and Practical Viva. Rubric: End term exam. Practical: 50% Quiz and 50% Viva. | | | | | | | | | | | |
| S. Rajarathnam and R.S. Ramteke. 2011. Advances in Preservation and Processing Technologies of Fruits and Vegetables. New India Publishing Agency, New Delhi. Y.H. Hui. 2006. Handbook of Fruits and Fruit Processing. Blackwell Publishing Ltd., Oxford,UK. W.V. Cruess. 2004. Commercial Fruit and Vegetable Products. Agrobios India, Jodhpur. Y. H. Hui, Sue Chazala, Dee M. Graham, K.D. Murrell and Wai-Kit Nip. 2004. Handbook of Vegetable Preservation and Processing. Marcel Dekker, Inc., NY, USA. Modes of Evaluation and Rubric Quiz, Assignment, Mid-term exam, End term exam and Practical Viva. Rubric: End term exam. Practical: 50% Quiz and 50% Viva. | | | | | | | | | | | |
| 3. Y.H. Hui. 2006. Handbook of Fruits and Fruit Processing. Blackwell Publishing Ltd., Oxford,UK. 4. W.V. Cruess. 2004. Commercial Fruit and Vegetable Products. Agrobios India, Jodhpur. 5. Y. H. Hui, Sue Chazala, Dee M. Graham, K.D. Murrell and Wai-Kit Nip. 2004. Handbook of Vegetable Preservation and Processing. Marcel Dekker, Inc., NY, USA. Modes of Evaluation and Rubric Quiz, Assignment, Mid-term exam, End term exam and Practical Viva. Rubric: End term exam. Practical: 50% Quiz and 50% Viva. List/Links of e-learning resource Recommendation by Board of studies on 08.06.2023 Approval by Academic council on | | | | | | | | | | | |
| Ltd., Oxford,UK. 4. W.V. Cruess. 2004. Commercial Fruit and Vegetable Products. Agrobios India, Jodhpur. 5. Y. H. Hui, Sue Chazala, Dee M. Graham, K.D. Murrell and Wai-Kit Nip. 2004. Handbook of Vegetable Preservation and Processing. Marcel Dekker, Inc., NY, USA. Modes of Evaluation and Rubric Quiz, Assignment, Mid-term exam, End term exam and Practical Viva. Rubric: End term exam. Practical: 50% Quiz and 50% Viva. List/Links of e-learning resource Recommendation by Board of studies on 08.06.2023 Approval by Academic council on | ° ° | | | | | | | | | | |
| 4. W.V. Cruess. 2004. Commercial Fruit and Vegetable Products. Agrobios India, Jodhpur. 5. Y. H. Hui, Sue Chazala, Dee M. Graham, K.D. Murrell and Wai-Kit Nip. 2004. Handbook of Vegetable Preservation and Processing. Marcel Dekker, Inc., NY, USA. Modes of Evaluation and Rubric Quiz, Assignment, Mid-term exam, End term exam and Practical Viva. Rubric: End term exam. Practical: 50% Quiz and 50% Viva. List/Links of e-learning resource Recommendation by Board of studies on 08.06.2023 Approval by Academic council on | | | | | | | | | | | |
| Jodhpur. 5. Y. H. Hui, Sue Chazala, Dee M. Graham, K.D. Murrell and Wai-Kit Nip. 2004. Handbook of Vegetable Preservation and Processing. Marcel Dekker, Inc., NY, USA. Modes of Evaluation and Rubric Quiz, Assignment, Mid-term exam, End term exam and Practical Viva. Rubric: End term exam. Practical: 50% Quiz and 50% Viva. List/Links of e-learning resource Recommendation by Board of studies on Approval by Academic council on | | | | | | | | | | | |
| 5. Y. H. Hui, Sue Chazala, Dee M. Graham, K.D. Murrell and Wai-Kit Nip. 2004. Handbook of Vegetable Preservation and Processing. Marcel Dekker, Inc., NY, USA. Modes of Evaluation and Rubric Quiz, Assignment, Mid-term exam, End term exam and Practical Viva. Rubric: End term exam. Practical: 50% Quiz and 50% Viva. List/Links of e-learning resource Recommendation by Board of studies on 08.06.2023 | 4. | | egetable Products. Agrob | oios In | dia, | | | | | | |
| Handbook of Vegetable Preservation and Processing. Marcel Dekker, Inc., NY, USA. Modes of Evaluation and Rubric Quiz, Assignment, Mid-term exam, End term exam and Practical Viva. Rubric: End term exam. Practical: 50% Quiz and 50% Viva. List/Links of e-learning resource Recommendation by Board of studies on 08.06.2023 | _ | 1 | | | | | | | | | |
| USA. Modes of Evaluation and Rubric Quiz, Assignment, Mid-term exam, End term exam and Practical Viva. Rubric: End term exam. Practical: 50% Quiz and 50% Viva. List/Links of e-learning resource Recommendation by Board of studies on 08.06.2023 Approval by Academic council on | 5. | | | | | | | | | | |
| Modes of Evaluation and Rubric Quiz, Assignment, Mid-term exam, End term exam and Practical Viva. Rubric: End term exam. Practical: 50% Quiz and 50% Viva. List/Links of e-learning resource Recommendation by Board of studies on 08.06.2023 Approval by Academic council on | | | ocessing. Marcel Dekker, | Inc., | NY, | | | | | | |
| Quiz, Assignment, Mid-term exam, End term exam and Practical Viva. Rubric: End term exam. Practical: 50% Quiz and 50% Viva. List/Links of e-learning resource Recommendation by Board of studies on 08.06.2023 Approval by Academic council on | Madaa | | | | | | | | | | |
| Rubric: End term exam. Practical: 50% Quiz and 50% Viva. List/Links of e-learning resource Recommendation by Board of studies on 08.06.2023 Approval by Academic council on | | | Practical Viva | | | | | | | | |
| List/Links of e-learning resource Recommendation by Board of studies on 08.06.2023 Approval by Academic council on | | | | | | | | | | | |
| Recommendation by Board of studies on 08.06.2023 Approval by Academic council on | | | | | | | | | | | |
| Recommendation by Board of studies on 08.06.2023 Approval by Academic council on | liot/lin | ke of a loarning recourse | | | | | | | | | |
| Approval by Academic council on | LISU/LIN | ks of e-learning resource | | | | | | | | | |
| Approval by Academic council on | | | | | | | | | | | |
| Approval by Academic council on | | | | | | | | | | | |
| Approval by Academic council on | | | | | | | | | | | |
| Approval by Academic council on | Recom | mendation by Board of studies on 08.06.2 | 2023 | | | | | | | | |
| Compiled and designed by | | | | | | | | | | | |
| | Compiled and designed by | | | | | | | | | | |
| Subject handled by department | | | | | | | | | | | |

| SAMRAT ASHOK TECHNOLOGICAL INSTITUTE | | | | | | | | | | |
|--------------------------------------|---|--------|----------|-----------|----------------------|------------------|------------------|----------------------|--------|--------------|
| (Engineering College), VIDISHA M.P. | | | | | | | | | | |
| San Che | and | | | | - | ious Institute | | | | |
| VIDISHA M.P. | 4 | - | | A | GRICI | JLTURAL | . ENGIN | IEERING | | |
| Semester/Y | | | /111 | | Prog | | | B.Tec | า | |
| Subject Category | DE- VIII | | oject | AG- | -1881(B) | Subject Name: | Spe | cial Farm I | Equipm | ent |
| Calegory | Maximum Marks Allotted | | | | | | | | | |
| | Theo | | | | F | | Total Credits | | | |
| End Sem 70 | Mid-S 20 | | | uiz I0 | End Se | m Lab-Work | Total Ma | 3 | T P | 3 |
| | | | | | | | | | | |
| Prerequisit | es: | | | | | | | | | |
| | | | | | | | | | | |
| Course Ob | | | achin | amiaa | used for | | annliaatia | | | |
| Course Ou | | | acmin | enes | used for | agricultural | applicatio | ons | | |
| | | ut the | e farm | n mac | chineries | used in agri | cultural pr | oduction | | |
| | | | | | | on of differen | - | | | |
| | | | | | · • | ters and perf | | | nes | |
| UNITs | | | | | ~ 1 | criptions | | | Hrs. | CO's |
| | MOW | ERS | ANI |) WI | EEDING | EQUIPMI | ENT | | | |
| | Weedi | ng a | ind in | nterci | ultural e | equipment. | Junior ho | e, guntaka | | |
| | | | | | • | ers for up | | | 8 | CO1 |
| • | | | | | | ures and a | - | | | 001 |
| | | | coir | pith | applica | tors, Mowe | er mechar | nism, lawr | | |
| | mower | | | | GTEDG | | | | | |
| | | | | | STERS | boom sprayer | precentio | n coverage | | |
| | | | | | | g disc spraye | | | | CO1, |
| II | | | | | | c sprayers, Ai | | | | CO2, CO3 |
| | | | | | | ers - types - 1 | | 0 | | 003 |
| | | | | | | re and mainte | enance. | | | |
| | | | | | RVEST | | | | | |
| | | | | | • | ts - registra | | - | | CO1, |
| 111 | | | | - | - | binders ar | - | | I X | CO2, |
| | | | | | | ut and oth | | | | CO3 |
| | | | | | pickers e harvest | - corn ha | rvesters - | fruit crop | | |
| | | | <u> </u> | | | R MACHIN | FDIFS | | | |
| | | | | | | working of | | on thresher | | CO1 |
| IV | | | | | | tters, tree c | | | | CO1, CO2, |
| | | | | | | flail mowers | | | | CO3 |
| | pruner | 00 | | | , | | , | - ··· - ·· , · · · · | | |
| | 1 | | | FAI | RM EQI | UIPMENT | | | 1 | CO1, |
| V | | | | | | | d ploughs | s, reversible | 8 | CO2, |
| | Pneumatic planters, air seeders, improved ploughs, reversible ploughs, suction traps, seed and fertilizer broadcasting devices, | | | | | | | | | CO3 |

| 1 1 1 1 1 1 | |] | | | | | | | | | |
|---|---------|------------|--|--|--|--|--|--|--|--|--|
| manure spreaders, sweep weeders, direct paddy seeders, direct | | | | | | | | | | | |
| paddy cum daincha seeder, coconut tree climbing devices, | | | | | | | | | | | |
| tractor operated hoist, tractor operated rhizome planter, | | | | | | | | | | | |
| Guest Lectures (if any) | | | | | | | | | | | |
| Total Hours | 40 | | | | | | | | | | |
| Suggestive list of experiments: | | | | | | | | | | | |
| 1. Study of sprayers and dusters, measurement of nozzle discharge, field capacity etc. | | | | | | | | | | | |
| 2. Familiarization with various Farm machines related to harvesting, threshing, root harvesting, combine etc. | | | | | | | | | | | |
| | | | | | | | | | | | |
| 3. Study of various types of mowers, constructional details, materials and working. | | | | | | | | | | | |
| 4. Study of various types of reaper and reaper binder, constructional de and working & performance. | tans, i | naterials | | | | | | | | | |
| 5. Study of various types of threshers, constructional details, materials a | nd w | orking & | | | | | | | | | |
| | inu wu | Ji Kilig & | | | | | | | | | |
| performance. | | | | | | | | | | | |
| 6. Study of various types of harvester tools, constructional details, materials and working. | | | | | | | | | | | |
| e | | | | | | | | | | | |
| 7. Study of various types of combine harvester, constructional details, materials and working. | | | | | | | | | | | |
| Text Book- | | | | | | | | | | | |
| 1. Jagdishwar Sahay. 2010. Elements of Agricultural Engineering. Standard | | | | | | | | | | | |
| Publishers Distributors, Delhi | | | | | | | | | | | |
| 2. Michael and Ojha. 2005. Principles of Agricultural Engineering. Jain brothers, New | | | | | | | | | | | |
| Delhi. | | | | | | | | | | | |
| Reference Books- | | | | | | | | | | | |
| 1. Kepner, R.A., et al. 1997. Principles of farm machinery. CBS Publishers and | d Distr | ibuters, | | | | | | | | | |
| Delhi. | | | | | | | | | | | |
| 2. Harris Pearson Smith et al. 1996. Farm machinery and equipments. Tata Mc | Graw- | Hill | | | | | | | | | |
| pub., New Delhi. | | | | | | | | | | | |
| 3. Srivastava, A.C. 1990. Elements of Farm Machinery. Oxford and IBH Pub. | Co., N | ew Delhi | | | | | | | | | |
| Modes of Evaluation and Rubric | | | | | | | | | | | |
| Quiz, Assignment, Mid-term exam, End term exam and Practical Viva. | | | | | | | | | | | |
| Rubric: End term exam. Practical: 50% Quiz and 50% Viva. | | | | | | | | | | | |
| | | | | | | | | | | | |
| List/Links of e-learning resource | | | | | | | | | | | |
| | | | | | | | | | | | |
| | | | | | | | | | | | |
| | | | | | | | | | | | |
| Recommendation by Board of studies on | | | | | | | | | | | |
| Approval by Academic council on | | | | | | | | | | | |
| Compiled and designed by | | | | | | | | | | | |
| | | | | | | | | | | | |
| Subject handled by department | | | | | | | | | | | |

| SHOK TECHNOLOGICH | SAMRAT ASHOK TECHNOLOGICAL INSTITUTE | | | | | | | | | | | | |
|---|--|---------|--------------|--------------|--------------------|---------------|------------|------|------------------|----------|----------|-------------|---------|
| GTA | | | | (E | Engine | əri | na Colle | ed | e), VIDISH | A M.F | . | | |
| and a set | and the second second | | | • | - | | - | - | ffiliated to RGI | | | | |
| VIDISHA M.P. | 1 | - | | A | GRICI | JL | TURA | | ENGINEE | RING |) | | |
| Semester/Y | 'ear | VII | I/IV | | Prog | | | | | B.Teo | | | |
| Subject | DE- | Sub | oject | AC | G-1881 | | Subject | | Mechanics | | | nd Tr | action |
| Category | VII | | de: Maxim | | (C) larks Allot | Hor | Name: | | moonamoo | | gou | | |
| | Theo | | νιαλιτι | | | | ctical | | | Conta | act H | Hours Total | |
| End Sem | Mid-S | | | uiz | End Se | | Lab-Wor | k | Total Marks | L | Т | Р | Credits |
| 70 | 20 | | 1 | 0 | <u> </u> | | | | 100 | 3 | - | - | 3 |
| | | | | | | | | | | | | | |
| Prerequisit | es: | | | | | | | | | | | | |
| Course Ob | iective: | | | | | | | | | | | | |
| | | ne fun | Idame | ental k | nowledg | e c | of mechani | cs | and dynamics | s in var | ious | tillage | Э |
| | plements | | | | | | | | - | | | • | |
| | | e tyre | s, trac | tion a | and its ap | opli | cations | | | | | | |
| Course Ou After comp | | f the c | ourse | the | student w | , i 11 | he able to | | | | | | |
| - | | | | | | | | | | | | | |
| 1. After completion of the course, the students will be able to understand the concepts of | | | | | | | | | | | | | |
| mechanics, dynamics and traction of implements and their applications. UNITs Descriptions Hrs. CO's | | | | | | | | | | | | | |
| UNITS | UNITS Descriptions Hrs. CO's MECHANICS OF TILLAGE | | | | | | | | | | | | |
| | | | | | | | | | | | | | |
| I | Introduction to mechanics of tillage tools, engineering 7 | | | | | | | | | | | | |
| | properties of soil, principles and concepts, stress strain ' relationship, | | | | | | | | | | | | |
| | | 1 | - | | LAGE | | | | | | | | |
| | | - | | | - | | inlas of | ~ | | desia | | | |
| П | | | | | | | | | oil cutting, | | | 8 | |
| | | | | | | | | | nensional ana | uysis i | n | | |
| | | | - | riorii | nance of | uı | lage tools | 5 | | | | | |
| | TRAC | | | , , . | 1 | | 1 . | | CC 1 4 4 | • | 1 | | |
| | | | | | | | | | ff road tract | | | 9 | |
| | mobili | | traction | on i | model, | tra | action 11 | mp | provement, | tractio | n | | |
| | predic | | | | | | | | | | | | |
| IV | TYRE | | | | | | | | | | | 8 | |
| | | | | | ometry a | nd | their effe | ect | s, tyre testing | 5 | | | |
| | APPL | | | | _ | | | | _ | | | | |
| V | | - | | | | | | 111 | ty and geo st | atistics | 5, | 8 | |
| | | | | S in | soil dyna | am | ics. | | | | | | |
| Guest Lectures (if any) | | | | | | | | | | | | | |
| | Total Hours 40 | | | | | | | | | | | | |
| Suggestive list of experiments: | | | | | | | | | | | | | |
| | | | | | | | | | | | | | |
| Text Book | | D | т | Б | | . 1 | (1005) | | A | 1. ' | | | 1 D.1 |
| 1. Kl | enın, N.I | ∠.; Po | pov, I | .F. an | .a v.A. S | akı | um, (1985) |). 1 | Agricultural m | achine | s. Ar | nerin | a Pub. |

Co. NewYork

- 2. J. B. Liljedahl, P. K. Turnquist, D. W. Smith, & M. Hoki , 1996. Tractors and their power units. Fourth ed. American Society of Agricultural Engineers, ASAE
- 3. Kepner, R. A., Roy Bainer and E. L. Barger. 1978. Principles of farm machinery. Third edition; AVI Publishing Company Inc: Westport, Connecticut

Reference Books-

- 1. Ralph Alcock.1986. Tractor Implements System. AVI Publ.
- 2. S. C. Jain, Farm Machinery- An Approach

Modes of Evaluation and Rubric

Quiz, Assignment, Mid-term exam, End term exam and Practical Viva. Rubric: End term exam. Practical: 50% Quiz and 50% Viva.

List/Links of e-learning resource

| Recommendation by Board of studies on | |
|---------------------------------------|--|
| Approval by Academic council on | |
| Compiled and designed by | |
| Subject handled by department | |

| SHON TECHNOLOGICAL | SAMRAT ASHOK TECHNOLOGICAL INSTITUTE | | | | | | | | | | | | |
|--|--------------------------------------|------------------------|--------|---------|--------------------------------------|------|-------------|-----|-----------------|--------|---------|-------|----------|
| GTA | | | | (E | Ingine | erii | na Colle | q | e), VIDISH | A M.I | P. | | |
| W Cornello | and the second second | | | | - | | - | _ | filiated to RGI | | | | |
| VIDISHA M.P. | 4 | - | | • | | | | | ENGINEE | | • • | | |
| Semester/Year VIII/IV Program B.Tech | | | | | | | | | | | | | |
| | | | | | | | | | Remot | | | g Ar | nd |
| Subject | OC-V | Sub | oject | AG- | 1882(A) | | Subject | | Geograp | | | - | |
| Category | 00-0 | Co | de: | 70- | 1002(A) | | Name: | | | Syst | em | | |
| | | Maximum Marks Allotted | | | | | | | | | | | |
| | Theor | | viaxim | ium ivi | 1 | | ctical | | | Cont | act H | ours | Total |
| End Sem | Mid-S | | Q | uiz | End Se | | Lab-Work | < | Total Marks | L | Т | Р | Credits |
| 70 | 20 | | 1 | 0 | | | | | 100 | 3 | - | - | 3 |
| | | | | | | | | | | | | | |
| Prerequisite | es: | | | | | | | | | | | | |
| Course Ob | ective: | | | | | | | | | | | | |
| | | e the | princi | ples a | nd basic | со | ncepts of | Re | emote Sensin | g and | GIS | | |
| 2. To | introduc | e the | remot | ie sen | sing syst | tem | ns, data pr | od | lucts and anal | ysis | | | |
| | | | | | | | | | presentation te | | | | |
| To study the applications of Remote Sensing and GIS in agriculture, soil and water resources | | | | | | | | | | | | | |
| Course Outcomes: | | | | | | | | | | | | | |
| After completion of the course, the student will be able to: | | | | | | | | | | | | | |
| The students will understand the remote sensing principles, remote sensing systems | | | | | | | | | | | | | |
| satellite data processing and available data products. | | | | | | | | | | | | | |
| | | | | | | | | | ss using DBM | IS and | utiliza | ation | of these |
| | anced te | echni | ques i | n add | • | | real world | р | roblems. | | | | |
| UNITs | ~~~~ | | | | | | otions | | | | | Irs. | CO's |
| | | | | | | | | | ND SATELI | | | | |
| | | | | | - | | | | nponents of | | | | |
| | | _ | U | • | , | | U | | spectrum, ra | | | | |
| | | - | | | | | | | and passive | | | | |
| | - | - | | | - | | | | on remote se | - | | | |
| I | | | | | | | | | re - Data acq | - | on | 7 | |
| | | | | - | | - | | | water, so | | | | |
| | vegeta | tion | - Sat | ellite | s - Ty | pes | s - Sun | S | synchronous | - Ge | eo | | |
| | | | | | | | | | ANDSAT,S | | | | |
| IRS - Resolution - Spectral, spatial, radiometric and Temporal | | | | | | | | | | | | | |
| | resolut | ion - | Recei | nt sat | ellites w | ith | its applic | cat | tions | | | | |
| | DATA | PR | ODU | CTS | AND IN | ſΑ | GE ANA | ١ | LYSIS | | | | |
| | Data p | orodu | cts – | based | d on lev | vel | of proce | es | sing- o/p – | scale | - | | |
| | area/co | overa | ge – | data | availab | ilit | y —data o | ore | dering- data | price | - | 0 | |
| II | Image | inte | erpret | ation | – Vi | sua | al interp | re | tation elem | ents | - | 8 | |
| | interpr | etatio | on k | æy. | ey. Digital image processing – Image | | | | | | | | |
| | enhanc | emer | nt – | im | age cla | ass | ification | | - Supervise | ed ar | nd | | |

| | unsupervised – Vegetation Indices. | | | | | | | |
|---|--|---------|-----------|--|--|--|--|--|
| | CONCEPTS OF GIS | | | | | | | |
| | Definition – Map and their influences – Characteristics of Maps – Elements – Map scale, Projection, Coordinate systems – Sources of spatial data – History and development of GIS – Definition – Components – Hardware and Software. | 9 | | | | | | |
| | DATA INPUT AND ANALYSIS | | | | | | | |
| Data – Spatial, Non-Spatial – Database models – Hierarchical network, Relational and Object Oriented Data Models – Raster and Vector – Methods of Data input – Data Editing – Files and formats – Data structure – Data compression. Introduction to 8 analysis – Measurements – Queries – Reclassification – Simple spatial analysis – Buffering – Neighboring functions – Map overlay – Vector and raster – Spatial interpolation – Modelling in GIS – Digital Elevation Modelling – Expert systems | | | | | | | | |
| V | APPLICATION OF RS AND GIS Crop Acreage estimation - Estimation of Crop Water Requirement - Crop condition - Soil mapping- classification of soil with digital numbers - soil erosion mapping- reservoir sedimentation using image processing - Inventory of water resources - water quality assessment - Application of Remote Sensing and GIS in Precision Agriculture - Monitor Crop Health - Management Decision Support Systems | | | | | | | |
| Guest | Lectures (if any) | | | | | | | |
| Total | | 40 | | | | | | |
| Sugge | stive list of experiments: | | • | | | | | |
| 2. | • | | | | | | | |
| Text B | Book- | | | | | | | |
| 1. | Anji Reddy. M, Remote Sensing and Geographical Information Systems, B Hyderbad, 2001 | S Publ | ications, | | | | | |
| 2. | Lillesand, T. M., and Kiefer, R.W., Remote Sensing and Image Interpretation and Sons, New York, 2000. | on, Joh | n Wiley | | | | | |
| Refere | nce Books- | | | | | | | |
| 1. | Bettinger, P., and Michael, G.W., "Geographical Information System in Forestry and Natural Resources Management," Tata McGraw–Hill H | | ications | | | | | |
| | Education, New Delhi, 2003 | C | | | | | | |
| | Ian Heywood., "An Introduction to GIS", Pearson Education, New D | | | | | | | |
| 3. | Jeffery Star and John Estes, "Geographical Information System – An Prentice Hall India Pvt. Ltd., New Delhi, 1998. | Introc | luction," | | | | | |
| Patel A.N & Surendra Singh, "Remote sensing principles & applications", Scientific | | | | | | | | |
| | Publishers, Jodhpur 1992 | | | | | | | |
| Modes | of Evaluation and Rubric | | | | | | | |

| Quiz, Assignment, Mid-term exam, End term exam and Practical Viva. Rubric: End term exam. Practical: 50% Quiz and 50% Viva. | | | | | | | | |
|--|--|--|--|--|--|--|--|--|
| List/Links of e-learning resource | | | | | | | | |
| | | | | | | | | |
| | | | | | | | | |
| Recommendation by Board of studies on | | | | | | | | |
| Approval by Academic council on | | | | | | | | |
| Compiled and designed by | | | | | | | | |
| Subject handled by department | | | | | | | | |

| SAMRAT ASHOK TECHNOLOGICAL INSTITUTE | | | | | | | | | | | | | |
|---|--|--|---------------|-------|------------|---------------|------------|-----------|----------------|-----------|----------|------|------------------|
| A GAD | | | | (E | Ingine | ering | Colle | ge | e), VIDISH | A M.F |). | | |
| and the | and the second s | | | (An | Autonom | ious In | nstitute / | Aff | iliated to RGI | PV Bhoj | oal) | | |
| VIDISHA M.P. | 4 | - | | A | GRICI | JLTI | JRAL | . E | ENGINEE | RING |) | | |
| Semester/Y | Year VIII/IV Program B.Tech | | | | | | | | | | h | | |
| Subject | | Sub | iect | AG | G-1882 | Sub | oject | | Gully An | | | | trol |
| Category | OC-V | Co | | | (C) | | me: | | S | Structu | ires | 5 | |
| | | N | <i>A</i> axim | um M | arks Allot | ted | | | | _ | | | |
| | Theo | | | | | Practica | al | | Total Marks | Conta | ct H | ours | Total Credits |
| End Sem | Mid-S | em | Qu | | End Se | m La | ab-Work | (| | L | Т | Р | |
| 70 | 20 | | 1 | 0 | | | | | 100 | 3 | - | - | 3 |
| Prerequisit | es: | | | | | | | | | | | | |
| | | | | | | | | | | | | | |
| Course Ob | jective: | | | | | | | | | | | | |
| Course Ou | teomos: | | | | | | | | | | | | |
| After comp | | the c | ourse | the s | tudent w | ill he a | able to: | | | | | | |
| 7 mer comp | | the c | ourse, | the s | itudent w | III 00 0 | uore to. | | | | | | |
| UNITs | | | | | Doc | orintia | 200 | | | | L | Ire | CO'e |
| UNITS | Introdu | Descriptions Hrs. CO's | | | | | | | | | | | |
| I | | Introduction; floods - causes of occurrence, flood classification - probable maximum flood, standard project flood. | | | | | | | | | | | |
| | Design flood, flood estimation - methods of estimation; | | | | | | | | | | | | |
| П | - | | | | | | | | | | | 8 | |
| | | estimation of flood peak – Rational method, empirical methods, 8 Unit hydrograph method. | | | | | | | | | | | |
| | | | - | | | freque | ency m | net | hods - Log | normal | | | |
| 111 | | | | | | | | | pe-III distr | | | 9 | |
| | | | | | nalysis. | 20510 | cuison | <i>cy</i> | pe in disu | ioution | , | | |
| | - | | | | | $n\sigma - c$ | hannel | l ro | outing, Mus | kinoun | 1 | | |
| | | | | | | | | | s method | | | | |
| IV | | · · | | | 0, | | | | and non-st | · | | 8 | |
| | | | • | | rol meas | | sti acta | 141 | unu non se | i aotai a | | | |
| | | | | | | | vees o | cha | annel impro- | vement | | | |
| | 0 | | | | | , | , | | nd sediment | | · | | |
| V | - | | | | | | | | of flood | | | 8 | |
| | | | | | nomics. | , | 1 | U | | | | | |
| Guest Lec | Guest Lectures (if any) | | | | | | | | | | | | |
| Total Ho | Total Hours40 | | | | | | | | | | | | |
| Suggestiv | Suggestive list of experiments: | | | | | | | | | | | | |
| 1. | | | | | | | | | | | | | |
| Text Book | | | ** | 1 | | | ~ | | | | . | •~ | |
| 1. Dhruvanarayana, V. V. (1993). Soil and Water Conservation Research in India. ICAR, | | | | | | | | | | | | | |
| New Delhi. | | | | | | | | | | | | | |
| | Goldman, S. J, Jackson K. and Bursztynsky, T. A. (1986). Erosion and Sediment Control Handbook. McGraw- Hill Book Company. | | | | | | | | | | | | |

3. Murthy, V.V.N. (1998). Land and Water Management. Kalyani Publishing, New Delhi. Reference Books-

- 1. Suresh, R. (1997). Soil and water Conservation Engineering. Standard Publishers and Distributors.
- 2. USBR. (1978). Design of Small Canal Structures. U S Bureau of Reclamation.
- 3. USBR. (1987). Design of Small Dams. US Bureau of Reclamation.

Modes of Evaluation and Rubric

Quiz, Assignment, Mid-term exam, End term exam and Practical Viva. Rubric: End term exam. Practical: 50% Quiz and 50% Viva.

List/Links of e-learning resource

| Recommendation by Board of studies on | |
|---------------------------------------|--|
| Approval by Academic council on | |
| Compiled and designed by | |
| Subject handled by department | |