



Kongu Engineering College, Perundurai- 638 060
Department of Food Technology



Two Credit Course on
"Mushroom Processing Technology"
22.04.22 to 06.06.22 (Timings :6.00 pm – 7.00 pm)

Course Details

Duration

: 30 Hours

Resource Persons

: Ms. Kavivarshini K, Assistant Professor, Food Technology

Ms. Sri Mohana Priya K K, Assistant Professor, Food Technology

Evaluation Procedure

Maximum Marks

: 100 (Internal Assessment Only)

No. of Assessments

: 2 (Assessment Test – 50*2 marks)

Passing Requirements

: Minimum 50 marks

Eligibility

: IInd and IIIrd B. Tech Food Technology

Course Outcomes

After completing the course the student will be able to:

- Exemplify the Classification, Morphology and Nutrient profile of Mushrooms
- Implement the mushroom cultivation techniques
- Carryout mushroom production and post-harvest management
- Develop and formulate new mushroom-based product

Google meet link

Registered students can join through the below link

<https://meet.google.com/jyo-oucc-xcq>

Cavish
18/04/2022



KONGU ENGINEERING COLLEGE, PERUNDURAI, ERODE - 638 060

CDC-5-A Rev D, 01.04.2021

(AUTONOMOUS)

BOARD OF FOOD TECHNOLOGY

Approval for Value Added Course (One / Two Credits) - (Consolidated)



Date: 18.04.2022

List of Value Added Course (One / Two credit) in the academic Year 2021-2022 Even Semester

Sl. No	Regulations	Course Name with credits	Course code (for Repeated Course) / New Course	Name of the Co-ordinators (Max:2)	Experts details from Industry (If any)	Whether Expert(s) Is/are Alumni/ Alumnae (yes/no)	Lecture Hours	Practical Hours	Total Hours	Specify Fee/Per Batch / Fee/ Per Student	Fee Amount (Fee/Batch or Fee/Student)	Course Duration		Offered to (Year/Sem/ Branch of the student)
												From	To	
1	2018	Biosensors and Its Application in Food Industries	New course	Dr.V.Chitra Devi Ms.C.S.Maurikaa	NA	NA	40		40	NA	NA	25.04.2022	08.06.2022	III year/ VI sem/FT
2	2020	Biosensors and its Application In Food Industries	New course	Dr.V.Chitra Devi Ms.C.S.Maurikaa	NA	NA	40		40	NA	NA	25.04.2022	08.06.2022	II Year / IV sem/FT
3	2018	Mushroom Processing Technology	New course	Ms.K.Kavivarshini Ms.Sri Mohana Priya K K	NA	NA	40		40	NA	NA	22.04.2022	6.06.2022	III year/ VI sem/FT
4	2020	Mushroom Processing Technology	New course	Ms.K.Kavivarshini Ms.Sri Mohana Priya K K	NA	NA	40		40	NA	NA	22.04.2022	6.06.2022	II Year / IV sem/FT
5	2018	New Product Development and Shelf life studies	18VAC04	Mr.J.Jony Blessing Manoj Mrs.A.Sangeetha	NA	NA	40		40	NA	NA	25.04.2022	28.05.2022	III year /VI sem/FT

These courses shall be approved/ratified in the BOS meeting.

Sri Mohana Priya K K
Faculty In-charge
29/4/2022

Chitra Devi
HOD

CCO/Academic
11/5/2022

Principal
4-5-22

Encl.:

1. Minutes of Internal BOS for approval of the above courses
2. Details of each course mentioned above as per the given format.
3. Copy of the Syllabus of the courses



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INTERNAL QUALITY ASSURANCE CELL

CDC-04B, Rev.0, 01.04.2021



CERT No.:99-100-20788
ISO 9001 : 2015

Approval for Value Added Course (One / Two Credits)

Academic Year: 2021-22 EVEN Semester

DEPARTMENT OF FOOD TECHNOLOGY

Date: 18.04.2022

1.	Academic Year	:	2021-22				Semester: EVEN	
2.	Course Title	:	Mushroom Processing Technology				Credit(s): Two	
3.	Type of Course	:	New Course					
	• If "Already offered course"	:	Course Code:				Version:	
4.	Course Coordinator(s)	:	1. Kavivarshini. K 2. Sri Mohana Priya K K					
5.	Course offered by	:	Internal faculty					
6.	Name and designation of external resource persons	:						
7.	Details about external organization	:	NA					
8.	Course fee for external experts		Max. number of students/Batch		Course fee / student			
	1500		50					
9.	No. of days	Period		No. of hours			Venue/ Meet ID	
		From	To	Lecture	Practical	Total		
	40	22.04.2022	06.06.2022	40	-	40	Physical mode / https://meet.google.com/tdv-obbf-qma/	
10.	Pre-requisites for offering the course	:						
11.	Course offered to	:	Programme		Branch		Year/Semester	
		:	B.Tech		Food Technology		III Year/VI Sem (R 2018) II year/IV Sem (R 2020)	
12.	Course Main Contents	:	Day 1	History and classification of Indian Mushrooms-				
		:	Day 2	Edible and Poisonous Mushroom				
		:	Day 3	Mushroom Classification-Based on occurrence				
		:	Day 4	Morphology- Edibility and poisonous properties.				
		:	Day 5	Morphological identification of mushrooms				
		:	Day 6	Microscopical identification of mushrooms				
		:	Day 7	Nutrient Profile of Mushroom- Protein				
		:	Day 8	Amino acids Calorific values				
		:	Day 9	Carbohydrates, Fats				
		:	Day 10	Vitamins & minerals				
		:	Day 11	Structure and construction of Mushroom House				
		:	Day 12	Layout of traditional and green house method				

		Day 13	Methods of Mushroom cultivation: Bed Method												
		Day 14	Polythene Bag Method												
		Day 15	Breeding conditions of mushroom strains: temperate conditions,												
		Day 16	Isolation of spawn, growth media- Principles of composting,												
		Day 17	Machinery required for compost making												
		Day 18	Materials for compost preparation,												
		Day 19	Methods of Composting- Long method of composting (LMC)												
		Day 20	Short method of composting (SMC),												
		Day 21	Cultivation of Oyster-Paddy mushroom												
		Day 22	Button Mushroom												
		Day 23	Preparation of Pure Culture												
		Day 24	Spawn cultivation methods												
		Day 25	Harvesting												
		Day 26	Post harvest technology: Storage-												
		Day 27	Freezing- dry Freezing												
		Day 28	Drying- Canning												
		Day 29	Quality assurance and entrepreneurship												
		Day 30	GMP/GHP/HACCP in mushrooms												
		Day 31	Processed mushroom products												
		Day 32	Mushroom pickle, sauce or ketch-up												
		Day 33	Mushroom preserve, Candy												
		Day 34	Chips, Jam												
		Day 35	Mushroom nuggets, Papad , Mushroom bhujia, Soup mix												
		Day 36	Chutney powder, Ready to serve curry												
		Day 37	Novel value added products: Mushroom fortified corn extrudates												
		Day 38	Ready to cook frozen mushroom tikki,												
		Day 39	Sausages, Instant noodles												
		Day 40	Oyster mushroom spread, snack bar.												
		Assignment / Project /													
		Case Study/Others: None													
13.	Course Outcomes	:	After completing the course, the student will be able to: • Exemplify the Classification, Morphology and Nutrient profile of Mushrooms • Implement the mushroom cultivation techniques • Carryout mushroom production and post-harvest management • Develop and formulate new mushroom-based product												
14.	Course Assessment (Min. 2)	:	<table><tr><th>S. No.</th><th>Type</th><th>Max. Marks</th></tr><tr><td>1</td><td>Objective</td><td>50</td></tr><tr><td>2</td><td>Objective</td><td>50</td></tr><tr><td colspan="2">Total</td><td>100 Marks</td></tr></table>	S. No.	Type	Max. Marks	1	Objective	50	2	Objective	50	Total		100 Marks
S. No.	Type	Max. Marks													
1	Objective	50													
2	Objective	50													
Total		100 Marks													
15.	Verified that the content of this course is not offered to students partially/fully in regular curriculum of respective programme of the student. Certify that the course content, credits and grade are approved in the BOS meeting or approved by internal BOS members and will be ratified in the next BOS meeting		Signature of the HoD (after verification)												
16.	Any other details	:	None												

The above proposal may kindly be approved.

The above proposal may kindly be approved.

Course co-ordinator(s)

Kavivarshini K

Sri Mohana Priya K K

HOD

Chief Coordinator/Academic

Encl:

1. Copy of the syllabus of the course
2. Financial proposal from the external organization (if any)



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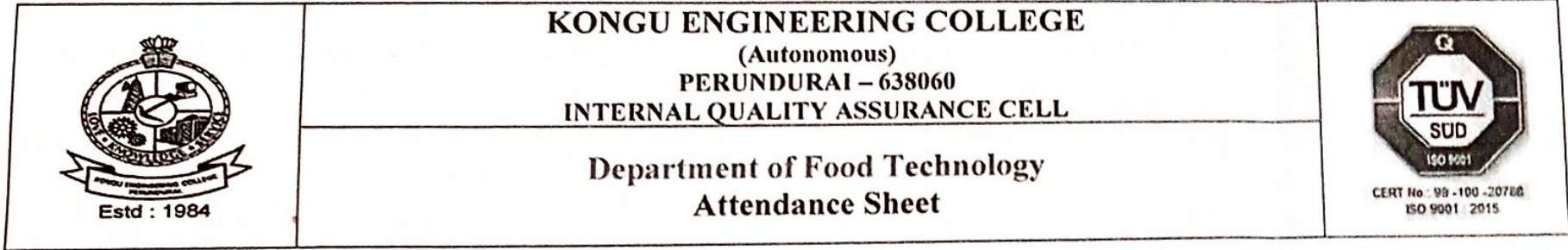
CERT No: 98-100-20768
ISO 9001:2015

Department of Food Technology
Attendance Sheet

Title of the Course: (18VAC99 & 20VC040) Mushroom Processing Technology
Date: From 22.04.2022 to 11.05.2022

Sl.No.	Name of the participants	Date / Sign																			
		22.04.2022	23.04.2022	24.04.2022	25.04.2022	26.04.2022	27.04.2022	28.04.2022	29.04.2022	30.04.2022	1.05.2022	2.05.2022	3.05.2022	4.05.2022	5.05.2022	6.05.2022	7.05.2022	8.05.2022	9.05.2022	10.05.2022	11.05.2022
1.	Akilesh M	P	P	A	P	P	P	P	P	P	P	A	P	P	P	P	P	P	A	P	P
2.	Anupriya S	P	P	P	P	P	A	P	P	P	P	P	P	P	P	P	P	P	P	P	P
3.	Dhanushree S K	P	P	P	P	A	P	P	P	P	P	P	P	P	A	P	P	P	P	P	P
4.	Farhana Amreen A	P	P	P	P	P	P	P	P	P	P	P	P	A	P	P	P	P	P	P	P
5.	Gokulnath R	P	P	P	P	P	P	P	P	A	P	P	P	P	P	P	P	P	P	P	P
6.	Jeevabharathi.C	P	P	A	A	P	P	P	P	P	P	P	P	P	P	P	P	A	P	P	P

7	Jothiramy Y	P	A	P	P	P	P	P	P	P	P	P	A	P	P	P	P	P	A	P	P
8	S Kavya Dharshini	P	P	P	P	P	P	A	P	P	P	P	P	P	P	P	P	P	P	P	P
9	Mohammed Aneez M	A	P	A	P	P	P	P	P	A	P	P	P	P	P	P	P	P	P	P	A
10	Pradeep Raj M	P	P	P	P	P	P	P	P	A	P	P	P	P	P	P	P	A	P	P	A
11	Sathya K.V	P	P	P	P	P	P	P	P	P	A	P	P	P	P	P	A	P	P	P	P
12	Varnith S	P	P	P	P	P	P	A	P	P	P	A	A	P	P	A	P	P	P	P	P
13	Varshini V	P	P	A	P	P	A	P	P	P	P	P	P	P	P	P	P	P	A	P	P
14	Praveen Raj A.S	P	P	P	P	P	A	P	P	P	P	P	P	P	P	P	P	P	P	P	P
15	T.Arvind Arunchalam	P	P	P	P	A	P	P	P	P	P	P	P	P	A	P	P	P	P	A	P
16	B.H.Barath	P	P	P	P	P	P	P	A	P	P	P	P	P	P	P	P	A	P	P	P
17	Dhivya R	P	P	P	P	P	P	P	P	A	P	A	P	P	P	A	P	P	P	P	P
18	P.Govarthani	P	P	P	A	A	P	P	P	P	P	P	P	P	P	P	A	P	P	P	P
19	Guna Sekaran G.P	P	P	P	A	P	P	P	P	P	P	P	P	A	P	P	P	P	P	A	P
20	Hareshva S R	P	P	P	P	P	P	P	P	P	P	A	P	P	A	P	P	P	P	A	P



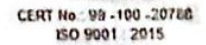
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PERUNDURAI – 638060

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Department of Food Technology

Attendance Sheet



Title of the Course: (18VAC99 & 20VC040) Mushroom Processing Technology

Date: From 12.05.2022 **to** 31.05.2022

[illegible]

[illegible]

19.	Guna Sekaran G.P	P	P	A	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
20.	Hareshva S R	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	A	P	
21.	Jaisri E	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	A	P	P	P	
22.	Juneswar M	P	P	P	P	P	P	A	P	P	P	P	P	P	P	P	P		P	P	P	
23.	Naveen Kumar K	P	A	P	P	P	P	P	P	P	P	P	A	P	P	P	P	P	A	P	P	
24.	Pavithra V	P	P	P	P	P	P	A	P	P	P	P	P	P	P	P	P	P	P	P	P	
25.	Priyadarshini K	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	A	A	
26.	Snowlin Soris G	P	P	P	A	P	P	P	P	A	P	P	P	P	P	P	P	P	P	P	P	
27.	Suvetha S	P	P	P	P	P	P	P	P	P	P	P	P	P	P	A	P	P	P	P		
28.	R Swetha	P	P	P	P	P	P	A	P	P	P	A	A	P	P	A	P	P	P	P	P	
29.	Tirunavukarasu V.S	P	P	P	P	P	P	P	P	A	P	P	P	P	P	P	P	P	A	P		
30.	Veeramani C	P	P	A	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	
31.	Yogeshwari A	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	A	P		

K. K. V. S. K.
 Sri M. Thana Rajan
 Course Faculty

09/07/20

KONGU ENGINEERING COLLEGE, PERUNDURAI, ERODE-638 060
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DEPARTMENT OF FOOD TECHNOLOGY

VALUE ADDED COURSE/ TWO CREDIT COURSE 2021-2022(EVEN)

Consolidated

ASSESSMENT TEST MARKS

20VC040- MUSHROOM PROCESSING TECHNOLOGY

S.NO	ROLL NUMBER	NAME	ASSESSMENT – TEST I MARKS OUT OF 50	ASSESSMENT – TEST II MARKS OUT OF 50	TOTAL MARKS OUT OF 100
1.	20FTR002	AKILESH M			
2.	20FTR003	ANUPRIYA S	44	47	91
3.	20FTR006	DHANUSHREE S K	43	50	93
4.	20FTR009	FARHANA AMREEN A	43	47	90
5.	20FTR011	GOKULNATH R	44	49	93
6.	20FTR014	JEEVABHARATHI C	41	47	88
7.	20FTR015	JOTHIRAMYA Y	39	48	87
8.	20FTR017	S KAVYA DHARSHINI	42	49	91
9.	20FTR022	MOHAMMED ANEEZ M	43	43	86
10.	20FTR026	PRADEEP RAJ M	42	42	84
11.	20FTR035	SATHYA K.V	48	44	92
12.	20FTR042	VARNITH S	45	48	93
13.	20FTR043	VARSHINI V	47	41	88
14.	20FTL051	PRAVEEN RAJ A.S	43	41	84
			40	47	87

18VAC99- MUSHROOM PROCESSING TECHNOLOGY

S.NO	ROLL NUMBER	NAME	ASSESMENT – I MARKS OUT OF 50	ASSESMENT – II MARKS OUT OF 50	TOTAL MARKS OUT OF 100
1.	19FTR009	T.ARVID ARUNCHALAM	42	45	87
2.	19FTR011	B.H.BARATH	43	44	87
3.	19FTR013	DHIVYA R	39	47	86
4.	19FTR014	P.GOVARTHANI	42	48	90
5.	19FTR015	GUNA SEKARAN G.P	40	45	85
6.	19FTR016	HARESHVA S R	44	44	88
7.	19FTR021	JAISRI E	45	47	92

8.	19FTR023	JUNESWAR M	44	44	88
9.	19FTR031	NAVEEN KUMAR K	46	49	95
10.	19FTR034	PAVITHRA V	42	48	90
11.	19FTR036	PRIYADARSHINI K	43	37	80
12.	19FTR045	SNOWLIN SORIS G	43	47	90
13.	19FTR046	SUVETHA S	44	47	91
14.	19FTR047	R SWETHA	47	47	94
15.	19FTR049	TIRUNAVUKARASU V.S	45	48	93
16.	19FTR051	VEERAMANI C	45	49	94
17.	19FTR054	YOGESHWARI A	37	47	84

Course coordinators

K. Kavivarshini

Ms. K. Kavivarshini

(Assistant Professor/Food Technology)

Sri M. Mohana Priya K K

Ms. Sri Mohana Priya K K

(Assistant Professor/Food Technology)

24/07/2022