



THERMAL OPERATIONS IN FOOD PROCESS ENGINEERING: THEORY AND APPLICATIONS

PROF. TRIDIB KUMAR GOSWAMI

Department of Agricultural and Food Engineering.
IIT Kharagpur

INTENDED AUDIENCE : Any Engineering Students/ Faculty

INDUSTRIES APPLICABLE TO : Any Processing Industry such as ITC, Hindustan Lever, Britannia etc.

COURSE OUTLINE :

This course will cover basics of processing and preservation technologies required in any processing industries. The basic knowledge on thermal processing is intermingled with most of the unit operations at some or other stage of processing. Since, these basic aspects of thermal operations is not taught in most of the engineering institutions elaborately, a comprehension of these aspects of thermal processing will enrich the knowledge base of the students in general.

ABOUT INSTRUCTOR :

Prof. Tridib Kumar Goswami, a NAAS, ISAE, IE, AABS Fellow, did his B.Sc. in Chemistry (Hons) from University of Calcutta, B.Tech. in Food Technology and Biochemical Engineering from Jadavpur University, Ph.D. from IIT Kharagpur. After serving Kwality Ice Cream, Bombay for 1 years, he joined IIT Kharagpur in 1989 and is still continuing as a Professor. He has earned 5 Indian Patents, published 104 papers in peer reviewed reputed journals, 55 conference proceedings. He has written 4 books and 14 book chapters published by International publishers. He has travelled around the world for presenting papers and was specially invited by Jeonbuk National University, Korea with full sponsorship in 2009. He has guided 14 Ph.D., out of which 3 theses have been awarded the prestigious Jawaharlal Nehru Award offered by ICAR. One of his papers was awarded the prestigious N.N. Mohan Memorial Award for 2009 conferred by AIFPA, New Delhi for Best Paper of the year. He has also received several National and International awards. He has completed several sponsored research & consultancy projects as PI and co-PI. He is the first faculty from Agricultural Engineering discipline in India to contribute to the National program on technology enhanced learning.

COURSE PLAN :

- Week 1:** Fundamentals of food processing and preservation
- Week 2:** One dimensional conduction heat transfer in Cartesian coordinate
- Week 3:** One dimensional conduction heat transfer in cylindrical coordinate
- Week 4:** Transient heat transfer by conduction
- Week 5:** Drying technology
- Week 6:** Preservation by high temperature processing
- Week 7:** Multiple effect evaporators
- Week 8:** Process time calculations
- Week 9:** Boiling and condensation
- Week 10:** Heat Exchangers
- Week 11:** Convective heat transfer
- Week 12:** Distillation used in food process industries