

Lesson Plan: SEC 2nd Semester Class B.A 1st Year 2nd Sem.

Name of Assistant Professor: Dr. Amit

Paper: Food Waste and By-Product Utilization (SEC 2nd Semester)

Week	Topics
Week 1 (Feb 1-7)	Introduction to Food Waste: Definition and types of food waste; Environmental impacts.
Week 2 (Feb 8-14)	Economic and social impacts of food waste; Food waste throughout supply chain.
Week 3 (Feb 15-21)	Factors contributing to food waste; Post-harvest losses and storage challenges.
Week 4 (Feb 22-28)	Retail and consumer-related food waste; Food waste in restaurants.
Week 5 (Mar 1-7)	Food waste management: Source reduction strategies.
Week 6 (Mar 8-14)	Food donation and redistribution programs.
Week 7 (Mar 15-21)	Composting and anaerobic digestion; Innovative technologies.
Week 8 (Mar 22-28)	Overview of by-product utilization; Extraction of bioactive compounds.
Week 9 (Mar 29-Apr 4)	Biofuel production; Recovery of value-added materials.
Week 10 (Apr 5-10)	Applications of food waste by-products; Packaging concepts; Policy frameworks.
Week 11 (Apr 11-20)	Revision of complete syllabus.
Week 12 (Apr 21-25)	Class test and final revision.