3rd Semester	18MBA304F	Livelihood and Management	Development	L-T-P 3-0-0	3 Credits	35 hrs

Objective: It is aimed at providing a closer understanding of various livelihood models and approaches, and their applications and experiences at national and international level, and the issues and challenges confronted in building sustainable livelihoods.

Module-I :

NGO Management, Agri-based, livestock-based and natural resource-based livelihood options in rural areas. Development Programs in various sectors (Health, Education, WASH, Food Security and Nutrition), policies, institutional mechanisms.

Module-II:

Decentralized planning and governance, Disaster Management, Relief and Rehabilitation and Development Training.

Module- III:
Processing and preservation of foods.
Scope of food processing; historical developments; principles of food processing and reservation. Processing and preservation by heat: blanching, pasteurization, sterilization and UHT processing, canning, extrusion cooking, dielectric heating, microwave heating, baking, roasting and frying, etc.
Processing and preservation by low-temperature- refrigeration, freezing, CA, MA, and dehydro-freezing.Processing and preservation by drying, concentration and evaporation-types of dryers and their suitability for different food products; ultra- filtration, reverse osmosis.
Processing and preservation by non-thermal methods, irradiation, high pressure, pulsed electric field, hurdle technology. Use and application of enzymes and microorganisms in processing and preservation of foods; food fermentations, pickling, smoking etc; Food additives: definition, types and functions, permissible limits and safety aspects.
Books:

- Rural Development and Livelihoods in India, NiranjanSahoo

- Food Processing and Preservation, S Sivasankar, PH