

Semester IV

Post Harvest Technology-II

Objectives

The course will enable Students to:

- 1) Know methods of purchasing and storing materials.
- 2) Understand post harvest techniques for Foods.
- 3) Learn packaging of the final product.
- 4) Be aware of the basic principles and the procedures in the production of milk and milk products, marine products and other animal products.

Subject	TC	Th	Pr	Int	Ext	Total
Post Harvest Technology-II	4	4	-	25	75	100

Module	Objectives	Content	Assessment
1	<p>This module will enable the student to:</p> <ul style="list-style-type: none">- Understand the processing and post harvest handling of milk and milk products	<p><u>Milk Processing:</u> Milk industry in India, Processing of milk: Cream, butter, cheese, condensed milk, dry milk Preparation of Ice creams, Preparation of Indigenous milk products: Khoa, channa, rasgulla, ghee, cottage cheese Cultured milk products</p>	<p>25 Marks</p> <p>Quiz/ Short notes/ Assignments/ Presentations</p>

2	<p>This module will enable the student to:</p> <ul style="list-style-type: none"> - Understand the processing and post harvest handling of fish and fish products 	<p><u>Fish Processing:</u> Development of sea food industry, Spoilage of fish, Handling and transportation of fish. Heat Processing of Fish canning: Cold storage and freezing of fish, Salt curing and drying, Smoking Specialized fish products: Fish paste, Fish fingers, Fish pickles, Wafers, Fish protein concentrates</p>	<p>25 Marks</p> <p>Quiz/ Short notes/ Assignments/ Presentations</p>
3	<p>This module will enable the student to:</p> <ul style="list-style-type: none"> - Understand the processing and post harvest handling of meat and meat products 	<p><u>Meat :Processing, Spoilage, Preservation:</u> Thermal, low temperature storage, preservation by lowering moisture, preservation by direct microbial inhibition (Irradiation, Antibiotics) Meat Products: Corned beef, Sausages, Frankfurters, Salami, Luncheon meat Sources and uses of Bone meat: Gelatin, Casing, Plasma and lard</p>	<p>25 Marks</p> <p>Quiz/ Short notes/ Assignments/ Presentations</p>
4	<p>This module will enable the student to:</p> <ul style="list-style-type: none"> - Understand the processing and post harvest handling of poultry products, fermented foods and convenience foods. 	<p><u>Poultry Products, Fermented Products, Convenience Foods</u> Preparation of Chicken products Egg Products: Dehydrated egg powder, frozen egg Fermentation Technology: Definition general media used for fermentation and yeast manufacture. Convenience Foods: Technology, Examples, From all the food groups</p>	<p>25 Marks</p> <p>Quiz/ Short notes/ Assignments/ Presentations</p>

REFERENCES:

- 1. Mary Chandy N.V.T, India- The Land and the people, Fishes, 639.3.**
- 2. Jane Bowers, Food Theory and application, 664, Macmillan Publishing Company, New York.**
- 3. Sukumar De, Outlines of Dairy Technology, (1994), Delhi, Oxford University Press.**