

Semester IV

Food Commodities

Objectives:

The course will enable the students to:

- 1) Understand the basic food commodities (raw and processed) used in food industries.
- 2) Develop an in depth understanding of knowledge of the properties of food commodities and products
- 3) Develop a comprehensive awareness of the parameters that will affect food nutritional value/quality and the ability to consider/apply these in purchasing and/or marketing food commodities and products.

	Subject	Total Credit	Th	Pr	Internal	External	Total
	Food Commodities	4	4	-	25	75	100

Module	Objectives	Content	Assessment
I	<p>This module will enable the student to: Develop an in depth understanding of knowledge of the properties of food commodities and products.</p>	<p>Types, Selection, Storage, cost,nutritive value and uses of</p> <ul style="list-style-type: none"> - Cereals and Millets - Breakfast Cereals - Extruded food products - Sugar and Sugar Products - Salt - Jaggery, - Honey, - Golden syrup - Fats and Oils 	<p>25 Marks</p> <p>Quiz/ Short notes/ Assignments/ Presentations</p>
II	<p>This module will enable the student to: Have a know-how on the various processed foods of milk, meat, fish, egg and plantation products</p>	<p>Types, Selection, Storage, cost,nutritive value and uses of</p> <ul style="list-style-type: none"> - Pulses and Legumes - Milk and Milk Products - Nutritional aspects of curd, buttermilk, paneer, khoa, cheese, ice-cream - Meat, Fish and Poultry - Different kind of cuts of meat and nutritional aspects Processed products - Egg and Egg Products 	<p>25 Marks</p> <p>Quiz/ Short notes/ Assignments/ Presentations</p>
III	<p>This module will enable the student to: Know the various uses of</p>	<p>Fruits and Vegetables Classification of Fruits and Vegetables and their varieties</p>	<p>25 Marks</p>

	different products and their uses of fruits and vegetables	Selection, cost, uses and nutritive value of raw and processed fruits and vegetables.	Quiz/ Short notes/ Assignments/ Presentations
IV	This module will enable the student to: Know the various uses of different food commodities, their nutritive value and cost.	Beverages Types, storage, use, cost and nutritive value tea, coffee, chocolate and cocoa. Storage, use, cost and nutritive value of carbonated beverages Food Adjuncts Classification, description, storage, use, cost and nutritive value of spices, condiments, herbs, extracts, concentrates essences and food colors. Convenience Foods Classification, role, advantages, cost and nutritive value of all convenience food.	25 Marks Quiz/ Short notes/ Assignments/ Presentations

References

1. Davis B., (1988), Food Commodities, Heinerman Ltd.
2. Khader V., (2004), Text Book on Food Storage and Preservation, Kalyani Publishers, NewDelhi.
3. Bennion M. and Hughes O, (1986), Introductory Foods, 7th ed, Macmillon, New York.
4. Manay S. U, Shadaksharaswami, (1987), Foods: Facts and principles, Wiley Eastern Ltd. Bombay.
5. Srilakshmi, Food Science, (2003), 3rd ed., New Age International Publishers.