Semester VI

Food Processing and Application

Objectives

The course enables the students to:

1. Acquire knowledge of basic principles of food processing.
2. Comprehend the role of different ingredients used in food processing
3. Develop skills in production of some food products
4. Develop a discriminating appreciation of quality and standard of commodities available

	Subject	Total Credit	Th	Pr	Int	Ext	Total
	Food Processing and Application	**4**	**-**	**4**	**25**	**75**	**100**

Module	Objective	Content	Assessment
1	**This module will enable students to:** Have necessary technical knowledge, skills and aptitudes required to successfully contribute to solving problems related to food safety during food processing	**Preparation of the following products:** Bakery Products - Cakes - Biscuits - Cookies - Bread	25 Marks Continuous assessment
2	**This module will enable students to:** Apply scientific principles in solving food processing problems and improving product quality and safety.	Various aspects of development of new food products	25 Marks Continuous assessment
3	**This module will enable students to:** 1. Understand designing	Identify a food product to be developed using Market surveys	25 Marks Continuous

	and standardization of a food product	Standardization of the food product.	assessment Report of Market Survey
4	**This module will enable students to:** Have a comprehensive understanding of the aspects required to be controlled during food processing	Sensory evaluation and shelf life study of the food product. Designing of Packaging Nutritional labeling Costing of the product	25 Marks Continuous assessmentReport writingPresentation of the report Viva

References

1. Girdharilal lal, Siddappa .G.S. and Tandon .G.L., (1986), Preservation of fruits and vegetables, ICAR publication, New Delhi.

2. Dauthy M. E., (1995), Fruit and vegetable processing, FAO, International book distribution Co. pub., Delhi.

3. Barrett D.M., Somogyi L. and Ramaswamy H., (2005), Processing Fruits- Science and technology, 2nd ed., CRC Press, New York.