

OPEN ELECTIVE

Course Name – FOOD TECHNOLOGY

Course Code –

Course Objective: To familiarize the students with the food science, technology and processing of various types of foods such as cereals, pulses, fruits, vegetables milk and milk product etc.

Learning Outcome: Students will be able to get knowledge of appropriate techniques, skills and advanced tools the development, processing, and preservation of safe, nutritious, and high-quality food products.

Unit I

Introduction to food science and technology, scope and current trends in food science and technology, Nutrients and Balanced Diet, macro and micronutrients. Composition and nutritive value of milk.

Unit II

Microbiology of milk & milk products, role of microbes in dairy industry. Microbiology of cereal and cereal products like bread, biscuits, confectionary, Food spoilage; Factors affecting growth of microorganisms in food.

Unit III

Processing technology of milk (clarification, pasteurization, homogenization, fortification, sterilization) and dairy products. processing technology of fruits, vegetables, cereals and pulses,

Unit IV

Introduction to food preservation, objectives and scope of preservation industry in India, principle and methods of food preservation.

Unit V

Key terms, factors affecting food safety, recent concerns, Food laws, standards and regulations, Food additives and contaminants, Hygiene and sanitation and Hazard Analysis Critical Control Point System (HACCP).

REFERENCES:

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5. Srilakshmi B. Food Science. Delhi: New Age International Private Limited, 2012.
6. Suri S and Malhotra A. Food Science, Nutrition and Safety, Pearson India Ltd, 2014
7. Vaclavik Vickie A and Christian Elizabeth W. Essentials of Food Science. 2nd Edition. New York: Academy Publishers, 2008