

Theory

Objectives:

- To acquire knowledge regarding principles & methods of preserving foods.
- To acquire knowledge concerning nutritive value of preserved foods.
Food adulteration, Food standards and Packaging.
- To develop ability in preparing and preserving various foods by household methods.

Paper Code: UH02CVFN13	Total Credit: 2
Title Of Paper: Food Preservation	

Unit	Description in detail	Weighting (%)
I	Introduction to food Preservation, Principles, Techniques used and its importance. Principles involved in preserving foods by different methods.	20%
II	Preparation of different products for preservation Fruit juice, Squashes Types of fruit beverages Steps involved in preparation and preservation Preservatives used Jams, Jellies and Marmalades Composition Pectic substances present in fruits Fruits rich in pectin and acid Methods of determining pectin content in fruit extract Extraction of pectin from fruit Theory of jelly formation Difficulties in jelly making Preserves & candies Steps involved in preparation & preservation	25%
III	Tomato products Different tomato products Effect of heat on tomato pigments Steps involved in preparation Chutneys & Sauces Types of sauces. Methods of preparation & preservation of chutneys & sauces. Pickling Principles involved Action of Preservatives Types of Pickles Spoilage of pickles	20%



IV	<p>Processing methods for food preservation</p> <p>Canning & bottling steps involved, Principle of processing acid & non acid food Types of containers used, Types of lacquers, Spoilage of canned foods.</p> <p>Preservation by use of low temperature, Principles involved, Types of low temperature Storage, Types of freezing changes during freezing & thawing Types of containers used</p> <p>Drying & dehydration, Principal involved methods of drying & dehydration. Different types of driers freeze drying packing & storage.</p> <p>Preservation by irradiation sources of ionizing radiation, Factors affecting radiation of foods, Effects of radiation on foods.</p>	35%
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