

SARDAR PATEL UNIVERSITY
Programme: B.Sc (Home Science)
Semester: VI
(Foods & Nutrition)
(Food Science & Quality Control-Vocational)
Syllabus with effect from: November/December-2013

Objectives:

- To acquaint students with processing of various foods.
- To acquaint the students with food additives fermented foods, role of enzymes in food processing.

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| Paper Code:UH06CFDN03 | Total Credit: 3 |
| Title Of Paper: Food Processing Technology | |

| Unit | Description in detail | Weighting (%) |
|------|---|---------------|
| I | Cereals and products- wheat, rice, maize, processing and their products (any two popular products) in detail. Dals and legumes including soybean technology, processing and their products (any two popular products) in detail. | 20% |
| II | Nuts and Oilseeds –Processing and their products (any two popular products) in detail. Milk and Milk products- Processing and their products (any two popular products) in detail. | 20% |
| III | Meat ,fish and poultry and eggs - Processing and their products (Any two popular Products) in detail. . Vegetable and fruits - Processing and their products (any two popular Products) in detail. . Vinegar preparation. | 20% |
| IV | Sugar and Jaggery- Processing and their products (any two popular Products) in detail. Beverages-classification ,Processing and their products (any two popular Products) in detail. | 20% |
| V | Food Irradiation, principles and applications. Food additives. | 20% |

Basic Text & Reference Books

- Foods science and experimental foods by M. Swaminathan(latest edition)
- Foods science by srilaxmi. (latest edition)
- Food, facts and principles by Shakuntala Manay and Shadrak Swamy. . (latest edition)
- Food science by Norman Potter. (latest edition)
- Fruit processing technology.
- Encyclopedia of food science and technology

