

**SARDAR PATEL UNIVERSITY**  
**Programme: B.Sc (Home Science)**  
**Semester: VI**  
**(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.

<b>Paper Code:UH06CFDN03</b>	<b>Total Credit: 3</b>
<b>Title Of Paper: Food Processing Technology</b>	

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

