

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

**Theory**

**Objectives:**

This course will enable students to:

- Understand the process of development of food product.
- Understand the role of research and development in food product development and food manufacture.
- Apply the knowledge gained in various situations.
- Development new food product which are nutritious, cost effective and marketable.

<b>Paper Code:UH06CVFN03</b>	<b>Total Credit: 2</b>
<b>Title Of Paper: Food Product Development</b>	

Unit	Description in detail	Weighting (%)
I	Food needs and consumer preference –needs and types of food consumption Trends, economic, psychological, anthropological and sociological dimensions of food consumption. Trends in social changes and its role in diet pattern-consumer research and the market identifying the need for new products.	25%
II	Designing new products using need based perspective and application in various situations the R and D process. Developing standards products- Types of product and logistics, primary and secondary, various food ingredients used, use of additives.	25%
III	Standardization and large scale preparation. Chemical and physical properties of foods- shelf life studies shelf predictions.	25%
IV	Storage and transportation – Types and mode of transportation optimization of Transport taking into account the types of product distance storage facilities, Equipment and space.	25%

