## **SARDAR PATEL UNIVERSITY**

## Programme: M.Sc (Home Science) Subject: Food Biotechnology Semester: III

Syllabus with Effect from: June - 2013

Paper Code: PH03CFBT04	Total Credit: 4
Title Of Paper: Food Designing & Product Development	Total Credit: 4

Unit	Description in detail	Weightage (%)
	Market Survey, Nutritional concept in food designing, food formulations for	
	various health claims such as infant, children, geriatrics, diabetes, heart	
	diseases, hypertension, menopausal women et., Speciality food- drought,	
	defence services, sports person, food for space etc., Convenience foods,	
	preparation, sensory analysis, nutrient analysis, storage stability, packaging,	
	labelling and marketing.	

## **Basic Text & Reference Books:-**

- ➤ Gupata R. K., Bansal Sangita, Mangal Manisha: Health Foods: Concept, Technology and Scope, Vol. I and II, Biotech books, New Delhi.
- ➤ Kamaliya M.K. and K. B. Kamaliya : Baking : Sciences and Industry . Volume I and II, 1<sup>st</sup> Edition, M.K. Kamaliya Publishers, Anand.

