

Vocational / Skill development

Food Processing (1-0-2)

Theory : 1 Credit = 15 Lectures

Unit	Content	Lectures
1	Definition and scope of Food processing and preservation, Sources of food, food groups, scope and benefit of industrial food processing, processed foods of different categories and related industries.	3
2	Bakery products and its importance. Preparation of yeast bread, cakes, cookies.	3
3	Importance of fruits and vegetables. Preparation of fruit squash, jam, pickle, tomato ketchup	3
4	Importance of milk and milk products. Methods of pasteurization of milk. Preparation of milk products; paneer, butter, yoghurt	3
5	Importance of cereals and pulses. Preparation of pasta, noodles, cornflakes. Dry milling of pulses.	3

Practical : 2 Credits = 60 hours

Reference Books

Food Science : B. Srilaxmi, Pub : New Age International (P) Ltd