

NIRMALAGIRI COLLEGE
DEPARTMENT OF HOME SCIENCE

SYLLABUS FOR CERTIFICATE COURSE IN FOOD PROCESSING

No of Contact Hours: 30

Aim of the Course:

The course is intended to familiarize the students with different food processing techniques.

Course Objectives:

- To know the importance and basic principles of food preservation.
- To familiarise with methods of food processing.

The outcome of the Course:

- Students get knowledge on basic principles of food preservation
- Get practical knowledge of food preservation techniques.

I. NO	MODULE	CONTENTS	HOURS
1	Module I: Food Spoilage	Definition, types of spoilage - physical, enzymatic, chemical, and biological spoilage	6
2	Module II: Food Preservation - Introduction	Definition, principles, and the importance of food preservation Food additives – definition, types, Class I and Class II preservatives	7
3	Module III: Methods of food preservation	Preservation by osmosis, dehydration, Pasteurization, Canning, blanching, freezing	7

4	Module IV: Practical- Introduction	Introduction to laboratory rules, Equipment used in cooking, and Terms used in cooking. Weights and Measures of raw and cooked food Traditional methods – Preparation of recipes – through the following techniques: a) Boiling b) Roasting c) Frying d) Steaming	5
5	Module V: Practical- Methods of food processing	Baking, Jam, Jelly, Squash, Pickle	5

References

1. Manay N.S and Shadaksharaswamy M, Foods, Facts and Principles, New Age International, New Delhi.
2. Frazier WC & Westhoff DC. 1991. *Food Microbiology*. 3 rd Ed. Tata McGraw Hill.
3. Potty VH & Mulky MJ. 1993. *Food Processing*. Oxford & IBH.
4. Srilakshmi B. 2001. *Food Science*. New Age International