BSC. (HONS.) FOOD TECHNOLOGY

Category-I

DISCIPLINE SPECIFIC CORE COURSE – 1 (DSC-FT01) Fundamentals of Food Technology

CREDIT DISTRIBUTION, ELIGIBILITY AND PRE-REQUISITES OF THE COURSE

Course title & Code	Credits	Credit distribution of the course			Eligibility criteria	Pre-requisite of the course (if any)
		Lecture	Tutorial	Practical/ Practice		
Fundamentals of Food Technology	**4**	**3**	**0**	**1**	**Class XII with PCM/PCB**	**-**

Learning Objectives

1. To understand the basic principles of food science and technology.
2. To understand the structure, composition, nutritional value, changes during processing and storage of various plant and animal foods.

Learning outcomes

1. Appreciate the principles of food science and technology.
2. Attain knowledge of the structure, composition, nutritional quality and post-harvest changes in various plant foods
3. Comprehend the structure and composition of various animal foods. 4. Understand the fundamentals of various plant and animal food processing

SYLLABUS OF DSC-1

Unit I: Introduction to Food Science and Technology (4 Hours)

The unit presents the student with an overview of the food science and technology.

Unit II: Structure, Nutritional Composition and Technological aspects of Plant foods (12 Hours)

Unit Description: Cereals, Millets and Pulses

Subtopics: Introduction to cereals, nutri-cereals (millets), pseudo cereals. ● Wheat- Structure and composition, types of wheat, Diagrammatic representation of longitudinal structure of wheat grain. ● Malting, dextrinization, gelatinization, types of browning Maillard & caramelization. ● Rice- types of rice, parboiling of rice- advantages and disadvantages. ● Pulses- Introduction to pulses and legumes. ● Naturally occurring toxic constituents in pulses, types of processing- soaking, germination, decortication, cooking and fermentation.

Unit III: Structure, Nutritional Composition and Technological aspects of Plant foods (13 Hours)

Unit Description: Edible Oils, Fruits and Vegetables

Subtopics: Fats & Oils- Classification of lipids, saturated fatty acids, unsaturated fatty acids, essential fatty acids, trans fatty acids. ● Refining of oils-different methods, hydrogenation ● Rancidity –Types- hydrolytic and oxidative rancidity and its prevention. Fruits & Vegetables- Classification of fruits and vegetables, composition, pigments, types of fibre. ● Enzymatic browning and its prevention, ● Post-harvest

changes in fruits and vegetables – Climacteric and non-climacteric, ripening, physicochemical changes-physiological and horticultural maturity, pathological changes, during the storage of fruits and vegetables.

Unit IV: Nutritional Compositional and Technological aspects of Animal foods

(16 Hours)

Unit Description: Flesh Foods - Meat, Fish, Poultry and Milk and Milk products

Subtopics: ● Meat – Definition of carcass, composition of meat, post-mortem changes in meat- rigor mortis, tenderization of meat, curing and ageing of meat. ● Fish - Classification and composition of fish, aquaculture, characteristics of fresh fish, Types of spoilage in fish- microbiological, physiological, biochemical. ● Poultry - Structure and composition of egg, egg proteins, characteristics of fresh egg, deterioration of egg quality. difference between broiler and layers. ● Milk & Milk Products- Definition of milk, composition of milk and types of market of milk, milk processing- homogenization, pasteurization.

Practical component – 30 Hours

1. To study enzymatic browning in fruits & vegetables.
2. To study different types of non-enzymatic browning.
3. To study gelatinization behavior of various starches.
4. To study the concept of gluten formation of various flours.
5. To study germination.
6. To study dextrinization in foods.
7. To perform quality inspection of egg.

Essential readings

1. Bawa. A.S., Chauhan, O.P, Raju. P.S. (2013) ed. Food Science. New India Publishing Agency
2. Potter, N. N., & Hotchkiss, J. H. (2012). Food science. Springer Science & Business Media.
3. Srilakshmi, B. (2018). Food science. New Age Publishers. 7th edition.

Suggestive reading

1. De, Sukumar. (2007). Outlines of Dairy Technology. Oxford University Press
2. Kent, N.L.(2018). Kent's Technology of Cereals: An introduction for students of food science and agriculture. Elsevier. 5th edition.
3. Meyer. (2006). Food Chemistry. CBS publishers and distributors.
4. Stewart, G.F., &Amerine, M.A.(2012). Introduction to Food Science and Technology. Elsevier, 2nd Edition.
5. Rao, E.S. (2019) Fundamentals of Food Technology and Preservation, Variety Books, New Delhi.

DISCIPLINE SPECIFIC CORE COURSE – 2 (DSC-FT02) Principles of Food Science

Credit distribution, Eligibility and Prerequisites of the Course

Course title & Code	Credits	Credit distribution of the course			Eligibility criteria	Pre-requisite of the course (if any)
		Lecture	Tutorial	Practical/ Practice		
Principles of Food Science	**4**	**3**	**0**	**1**	Class XII with **PCM/PCB**	**-**