

INDIAN SNACK INDUSTRY

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		
Indian Snack Industry	2	1	0	1	Class XII	NIL

LEARNING OBJECTIVES

With changing lifestyles and rising income levels, the processed Indian Snack industry has grown exponentially in recent years due to a massive upsurge in the demand for snack (ready to eat/ ready to cook) products in India. This course will equip our students with knowledge and skills necessary to work in the snack industry, contribute to the growth and after gaining some experience start-up their own micro/macro enterprises.

The learning objectives of the course are:

- To provide students with the basic knowledge of Indian snack industry.
- To familiarize students with different types of Indian snacks.

LEARNING OUTCOMES

After Studying this course, the student will be able to

- Describe various aspects of Indian snacks industry and regional snacks.
- Identify various types of snacks and their processing
- Prepare traditional, regional and healthy snacks.

SKILL DEVELOPMENT AND JOB OPPORTUNITIES':

Employment Opportunities:

- Apprentice in Small Catering units/ Kiosk/ Restaurant
- Start-up of micro/macro enterprises
- Able to set up home based/ small scale food catering units
- Work in Cloud Kitchen
- Food Stylist / Designer

SYLLABUS

Credits: 2

Total lectures (45): 45 Hours/ 15 weeks

Theory: 30%, Credit – 1 (Lectures – 15)

Practical/ Field work/ Hands on learning: 70%, Credit – 1 (Lectures – 30)

Theory	(6 hours)
Unit 1: Indian Snack Industry Current Scenario	
Description: This unit is an introductory unit about what is a snack food, the history and current trends of snacks industry and regional snacks of India.	
<i>Subtopics:</i>	
<ul style="list-style-type: none"> ● Definition and history of snack foods in India. ● Current scenario of Indian snack industry. ● Indian regional snacks and their salient features. 	
Unit 2: Processing of Snacks	(9 hours)
Description: This unit is about different types of Indian snacks and common packaging materials and techniques used in snack industry.	
<i>Subtopics:</i>	
<ul style="list-style-type: none"> ● Packed Snacks of India: Classification of packaged snacks, common packaging materials and techniques ● Ready to cook (RTC) snacks, Instant snacks, Freshly prepared snacks, Extruded snacks. ● Usage of oils for frying and various seasonings ● Healthy snacks preparations (innovations in snack preparation) ● FSSAI License and regulations 	
PRACTICALS	30 hours
1. Weights, Measures and Food hygiene practices	(2 hours)
2. Basic cooking terminologies and techniques of preparation	(2 hours)
3. Pakoras/ fritters: Assorted pakoras, Bondas and its variations	(2 hours)
4. Cutlets and Tikkis – Mixed Veg cutlets, Sago cutlets, Aloo tikki, Vegetable tikki,	(2 hours)
5. Dough snacks: Kachori, Samosa, Spring rolls, Mathri, Kathi rolls, Pani puri	(4 hours)
6. Vadas: Dahi vada, Masala vadas, Medu vada and accompaniments	(2 hours)
7. Dips (Accompaniments): Mint chutney, Imli chutney, coconut chutney, Salsa sauce, Hummus, Hung curd dips, Guacamole etc.	(4 hours)
8. Marinates: Curd marinates, Green marinates, Pickled marinate etc.	(2 hours)
9. Tikkas and Kababs: Paneer tikka, Soya chaaps, Seekh kabab, Hara kabab	(2 hours)

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| 10. Healthy snacks 1: Sprouts, Cheela, Roasted snacks, Bhel, Fruit chat | (2 hours) |
| 11. Healthy Snacks 2: Fermented snacks (Idli (variations), Dhokla) | (2 hours) |
| 12. Extruded snacks: Bhujia, Chakli, Fafda, Gathiya | (2 hours) |
| 13. Packaging materials and techniques of packaging snacks | (2 hours) |

ESSENTIAL READINGS:

- Raina, U., Kashyap, S., Narula, V., Thomas, S., Suvira, Vir, S., & Chopra, S. (2005). Basic Food Preparation – A Complete Manual. Delhi: Orient Longman.
- Khanna, K., Gupta, S., Seth, R., Mahana, R., & Rekhi, T. (2004). The Art and Science of Cooking. Delhi: Phoenix Publishing House Private Limited.

SUGGESTED READINGS:

- Kumar, B. (2021). Theory of Culinary Arts Delhi: Rudra Publications
- Arora, K. (2011). Theory of Cooking. New Delhi Frank Bros & Co.
- Lusas E.W., Rooney, L.W. (2002). Snack Food Processing: Delhi, CRC Press LLC.

Examination scheme and mode:

Evaluation scheme and mode will be as per the guidelines notified by the University of Delhi.

Paper and Skill Progression

The paper provides understanding of a huge untapped sector of food wastage. This waste across the globe is an environmental concern. Students will be able to gain deeper understanding of the huge market of food wastage from industries. The course is designed to provide exclusive hands-on training to students so that they can contribute the same to industries in search of food waste management.