

**SEM-3**

**VHO-301**

**Food Production – III**

<b>Introduction and Course Objectives</b>	To induce professional competence among all the professionals by imparting knowledge of food preservation and the skills required to handle the basics of bakery.
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<b>Main Concepts</b>	Learning about food preservation and bakery.
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<b>Student Learning Objectives</b>	<b>To familiarize with the basics of</b> Food preservation & Cheese, and also the fundamentals of Bakery.
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**UNIT - 1      FOOD PRESERVATION:** Methods of Food Preservation, Physical and chemical agents in food preservation, Preservation of perishable foods

**UNIT - 2      CHEESE:** Manufacturing process, Types of cheese according to texture, Uses of cheese in cookery, Famous cheese of the world

**UNIT - 3      BAKERY:** Role of Ingredients in Baking, Types of Dough-bread,

**UNIT - 4      Breads:** Names and description of Breakfast, Lunch, Snacks and International breads, Glossary of Bakery Terms

### **Practical's**

- Demonstration of Breakfast, Lunch, Snack items and International breads  
Demonstration of pancakes