

SYLLABUS :-

Fundamentals of Food Processing: Food processing equipment, its operation, maintenance, cleaning and sanitizing. Industrial Manufacture of Selected Foods and Beverages: Process and material flow diagrams and identification and control of critical operations. Product ingredients, formulation, composition and characteristics; Processing, factors affecting product characteristics and measurement of quality attributes; Packaging and quality control. Food Products: Bakery products - bread, biscuit, cakes and quick breads; Convenience foods - macaroni and pasta products, noodles and vermicelli. Breakfast and RTE cereals; Condiments and confections. Energy and health foods; Infant and baby foods; Food premixes. Structured and textured protein products. Beverages: Alcoholic- beer, wine and distilled spirits; Nonalcoholic - soft drinks, soda/mineral water and fruit beverages; Essence and flavours: tea, coffee, cocoa and energy drinks. System control in beverage industry.