

## FNP 511 POST HARVEST TECHNOLOGY

### Course outcome:

- Describe the grading and post harvest processing of seasonal fruits and vegetables.
- Write about storage pests and methods to overcome the wastage.
- Identify the importance of different packaging materials.
- List out different types of microorganisms responsible for food spoilage and steps to overcome it.

- 1) Grading of seasonal fruits and vegetables
- 2) Post harvest processing of fruit/vegetable
- 3) Study on storage pests/spoilage of selected food sample
- 4) Study on Total Soluble Solids of different fruits
- 5) Study of different post harvest spoilage microbes of fruits and vegetables
- 6) Waxing of fruits
- 7) Study of different packaging materials

## FNP 512 FUNCTIONAL FOODS

### Course outcome:

- Describe functional food and its role in treating diseases.
- Estimate the secondary metabolites produced by the plant sources using laboratory techniques.
- Identify the process of development of probiotic and prebiotic food product.
- List out the naturally occurring phytochemicals and also their quantification in food.

- 1) Anti-oxidant content in kokum
- 2) Estimation of polyphenols in different tea infusions
- 3) Development of a probiotic yoghurt
- 4) Development of a prebiotic food product
- 5) Survey of intake of functional foods by patients suffering from non-communicable disorders