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OPEN ELECTIVE

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FNE 463 - FOOD SAFETY

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39 Hr (13× 3 units)

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Unit I: Food Quality: importance and functions of quality control. Methods of quality, assessment of food materials-fruits, vegetables, cereals, dairy products, meat, poultry, egg and processed food products. Food adulteration and food safety. HACCP, Sensory evaluation-introduction, panel screening,

Unit II: Sampling and specification of raw materials and finished products, Concept of Codex Alimentarious/USFDA/ISO 9000 series, rules and regulations for waste disposals. Food laws and standard, PFA, AGMARK

Unit III: Food packaging: Definitions, objectives and functions of packaging and packaging materials. Packaging requirements and selection of packaging materials; Types of packaging materials.

REFERENCES

- Food Science & Experimental Foods- MS Swaminathan – Ganesh &Co
- Food Science – B Srilakshmi, New Age International publication
- Modern Processing, Packaging& Distribution System for Food, AP Frank, AVI Van nonstand Reinhold.co.

FNE 464 - FOOD PRESERVATION

39 Hr (13× 3 units)

Unit I: Principles of food preservation, methods of food preservation,Asepsis,removal of micro-organisms,maintenance of aseptic condition,classification of food for processing, chemicals in food preservation,food irradiation,concept of hurdle technology, Microwave heating

Unit II: Preservation of food by high temperature-Pasteurization,sterilization, Canning. Preservation by low temperature-refrigeration, freezing, freezedrying, freezer burn

Unit III: Food dehydration and concentration: methods of drying and concentration, equipments for drying/dehydration, factors affecting drying process

REFERENCES

- The Technology of Food Preservation- N W Desrosier& JN Desrosier, AVI Publication
- Food Processing- VH. Potty & BM J Mulki Oxford & IBH Publications
- Food Science & Experimental Foods- MS Swaminathan – Ganesh &Co
- Food Science – B Srilakshmi, New Age International publication
- Modern Processing, Packaging& Distribution System for Food, AP Frank, AVI Van nonstand Reinhold.co.