



MANGALORE UNIVERSITY

DEPARTMENT OF BIOSCIENCES

MSc Food Science & Nutrition

FNP 556: FOOD PRESERVATION (PRACTICAL)

Course outcome:

- Describe different food preservation techniques by using different techniques in product formulation and also analysis of the food product for its quality standards and shelf-life.
 - List down main goal of this course is to provide students with fundamental knowledge of food preservation and shelf-life studies.
 - Describe technical approach to work in food industry through practical knowledge and problem solving approach
 - Prepare different food products like jams, jelly, pickling, tomato ketchup and many more by following different preservation techniques like drying methods, preservation with sugar, salt, oil and chemicals.
1. Food preservation techniques (use of different techniques in product formulation and analysis of product for quality standards)
 2. Sun drying and dehydration-cereals, legumes, vegetable
 3. Preservation with sugar-jams, jelly, preserves, etc
 4. Preservation with salt, oil, vinegar-pickling
 5. Preservation of foods using chemicals –tomato ketchup, squash.