

FNP 509: RECENT TRENDS IN FOOD TECHNOLOGY

Course outcome:

- Write down the different methods of Evaluation of different packaging materials
- List out the application of nano particles in food industry
- Conduct thermal processing (Canning)
- Conduct shelf life study experiments on various food products.
- List out the working process of food industries.

- 1) Evaluation of different packaging materials
- 2) Applications of Nanoparticles
- 3) Thermal processing – sterilizing tomato juice in bottles
- 4) Shelf life extension experiments
- 5) Industrial visits to food processing units

FNP 510: PRINCIPLES OF FOOD PROCESSING

Course outcome:

- Describe several techniques in food processing and also the physical chemical and nutritional changes during freezing.
- List out the study process like freezing and thawing and also the changes occurring in these processes.
- Write down the effects of physical and chemical changes during processing and also the nutritional loss occurred.
- Identify the loss during processing and also the techniques to minimize the loss

- 1) Determination of physical and chemical changes during freezing
- 2) Nutritional changes of food during food processing
- 3) Determination of changes occurring at the time of thawing
- 4) Estimation of freezing point of different solids/ liquid and semi solid foods
- 5) Physical changes during the evaporation and drying