

## **SYLLABUS**

Course Code	:	SEC133
Title of the course	:	Food Preservations and Processing
Nature of the course	:	Skill Enhancement Course (SEC)
End Semester	:	80 Marks
In Semester	:	20 Marks
Total Credits	:	03

### **Course Objectives**

- To provide opportunity to the students to work with local/ regional entrepreneur in the field.
- To make the students skilled so that they can either work from home or they can establish their own small scale industry.
- To make the students competent so that they can get job opportunities provided by standard companies / factories in this area.

UNITS	CONTENTS	L	T	P
1 (15 marks)	1.1.Food preservation : Concept, importance, principles, goal 1.2.Food processing : Concept, importance, aim 1.3.Food Spoilage – Definition, causes 1.4.Food storage – Importance, changes during food storage	06	02	
2 (25 marks)	2.1. Methods of food preservation: preservation by low temperature, preservation by high temperature 2.2. Preservation by preservatives 2.3. Preservation by osmotic pressure a. High concentration of sugar b. High concentration of salt. 2.4. Preservation by dehydration 2.5. Food irradiation.	10	02	
3 (20 marks)	3.1. Preservation by preservatives (Any two) - Fruit squashes - ketchup - sauce 3.2. Preservation by high concentration of Sugar (Any three) - Jams and Jellies - Marmalade - Murabba - Sun Preserves - Mango slabs		02	10
4 (20 marks)	4.1. Preservation by high concentration of salt: - Pickle - Chutney 4.2. Food safety: - Sanitization and hygiene - Food safety rules 4.3. Laws on food and consumer protection	08	02	08
	Total	24	08	18

Where, L: Lectures T: Tutorials P: Practicals

**MODES OF IN- SEMESTER ASSESSMENT:**

(20 Marks)

- One Test = 10 Marks
- Students have to choose any one of the following suggested activities in a semester for their in-semester assessment.
  - Seminar presentation of any concept
  - Peer teaching and discussion
  - Writing report on study visits arranged by the institutes to organizations practicing these skills.

**LEARNER OUTCOMES:**

After the completion of this course, the learner will be able to:

- Become skilled entrepreneur
- Gain self competency and self confidence in the given skill

**READING LIST:**

1. Srilakshmi B. (2007), Food Science (Fourth Edition) New Age International (P) Limited, New Delhi.
2. Subhulakshmi G., Udipi A. Shobha and Ghugre S. Padmini (2021), Food Processing and Preservation (2<sup>nd</sup> Edition) New Age International Publishers, New Delhi.
3. Sankhla A., Mogra R. and Avinash P (2014) A Practical Guide to Food Preservation (1<sup>st</sup> Edition) Agrotech Publishing Academy, Udaipur.