



**FOOD PROCESSING AND QUALITY CONTROL
(GE Inter-disciplinary)**

Credits : 2
Subject Code: G23FT1T

Semester : III
No of lecture hours: 30

Objective: To impart the knowledge of processing and preservation.

Course Outcomes:

- CO1:** Create knowledge on various principle in food preservation
- CO2:** Explain about the various processing methods of fruits and vegetables
- CO3:** Explain about the various processing steps involved in chocolate manufacturing
- CO4:** Prepare the various dairy products
- CO5:** Analyze the different foods by using food laws and regulations

UNIT – I	6 Hrs
Principles of preservation: Straining, Filtration, Clarification,	1
Preservation by addition of natural preservatives: i) Salt ii) Sugars.	1
Preservation by drying.	1
Preservation by carbonation.	1
Preservation by Preservatives.	1
Preservation by other methods.	1
UNIT – II	6 Hrs
Fruit juices- Squashes and cordials – preparation and preservation	1
Fruit and vegetables-principles of preservation	1
Process operations- washing, peeling, pitting, blanching	1
Commercial canning	1
Canning of fruits and vegetables.	1
Spoilage in canned foods.	1
UNIT – III	6 Hrs
Hard-boiled sweets: Ingredients, Product types	1
Cocoa beans, cocoa fruit, pulp, Cocoa chocolate and related products	1
Sequence of processes	1
Chocolate recipes, cocoa powder	1
Mixing, refining and conching	1
Tempering of chocolates	1
UNIT- IV	6 Hrs
Milk: Definition, Source as food composition	1
Nutritive Value of Milk	1
Physical and chemical properties of Milk.	1
Types of Milk.	1
Processing of Milk: Receiving of milk, platform tests, Filtration, and clarification.	1
Dairy Products: Khoa, Ice cream, Kheer, Paneer, Dahi etc.	1



UNIT – V	6 Hrs
Hazard Analysis Critical Control Point (HACCP) and its implementation.	1
Quality Assurance: Theoretical and practical considerations,	1
Description of different systems: GAP, GMP, TQM, ISO.	1
FSSAI Standards	1
Worldwide food safety issues.	1
Label information of different food products	1

SUGGESTED READING

1. Potter, N.H. 1998. **Food Science**. New Delhi: CBS Publication.
2. Ramaswamy, H. and Marcotte, M. 2009. **Food Processing Principles and Applications**. United States: CRC Press.
3. Manay, N.S. and Shadaksharaswamy, M. 1987. **Food-Facts and Principles**. New Delhi: New Age International Pvt. Ltd.Publishers.