

SEMESTER-I

Unit I

- Concepts of food preservation
- Types of food
- Food spoilage

Unit II

- Importance of food preservation
- Principles of food preservation

Unit III

- Methods of food preservation
- Bactericidal method
- Bacteriostatic method

Unit IV

- Conventional skills of preservation - Boiling, cooling, cutting, fermentation, freezing, heating, Pickeling, Sugaring and smoking



You

31 May, 10:48

Semester IISEMESTER II

Unit I

- Food quality
- Food processing
- Chemical methods of food preservation
 - Nitrites and Nitrates
 - Sulphites

Unit II

Modern techniques of food preservation

- Pasteurization
- Vacuum packing
- Freeze drying
- Artificial food additives
- Irradiation
- Pulsed electric field electroporation
- High pressure for preservation

PRACTICAL

1. Design, prepare and evaluate a processed food
2. Detection of adulteration in foodstuffs
3. Preserve foods by chemical preservation.
4. Detection of non permitted food additives in ma
5. Review permissible limit of preservatives in In
6. Use a new technique to preserve vegetables
7. Use of a sensory analysis.
8. Evaluate milk available in Indian market .
9. Visit to a dairy industry .
10. Visit to a preservation centre

SEMESTER III

PRACTICALS

1. Use basic methods of cooking potato.
2. Preparing vegetable dishes
 - a. salad
 - b. sprouts
 - c. fried
 - d. curry
3. Fruit cookery.
4. Prepare egg and meat dishes.
5. Prepare dishes by using cereals.
6. Recipes using pulses and legumes.
7. Prepare any milk or milk product recipe.
8. Prepare any one novel nutritious recipe.
9. Garnishing savoury and sweet dishes.
10. Art of plating.

SEMESTER III

Unit I

- Cookery terms
- Basics of cookery
- Principles of cookery

Unit II

- Basic methods of cooking foods
- Importance of cookery

Unit III

- Aims and objectives of cooking food
- Vegetable and fruit cookery
- Egg and meat cookery

Unit IV

- Cereals cookery
- Pulses and legumes cookery
- Milk and Milk products cookery
- Nutritious cooking

Semester IV

SEMESTER IV

Unit II

- Bakery terms
- Bakery skills
- Baking equipment and utensils
- Fundamentals of Bakery
- Baking techniques

Unit III

- Bakery commodities - flour, shortening(fats and oils), raising agents, sugar, milk, cream & cheese
- Simple Bakery products- breads, biscuits, cakes, cookies
- Professional Bakery goods -pastries, pies, muffins, rolls and professional cakes.

PRACTICAL

1. How to bloom, knead and proof dough.
2. To acquaint with different bakery equipments.
3. To brief bakery techniques.
4. Prepare different types of bread.
5. Cake baking.
6. Baking cookies.
7. Pies and muffins baking.
8. Professional cake baking.
9. Cake decoration ideas.
10. Visit to a local bakery.