



Prof. Rajendra Singh (Rajju Bhaiya) University, Prayagraj

Vocational/ Skill Development Course

Programme/Course: **Diploma**

Course Code: **I010003T**

Subject: **Vocational Course**

Course Title- **Food Processing.**

Credits: **3 (1+2)**

Max. Marks : **40+60 (100)**

Min. Passing Marks: **40**

Unit	Topics	No. of Lectures Theory=15, Practical=60
I	Definition and scope of Food processing and preservation, Sources of food, food groups, scope and benefit of industrial food processing, processed foods of different categories and related industries.	Theory=03
II	Bakery products and its importance. Preparation of yeast bread, cakes, cookies. Importance of fruits and vegetables. Preparation of fruit squash, jam, pickle, tomato ketchup	Theory=04
III	Importance of milk and milk products. Methods of pasteurization of milk. Preparation of milk products; paneer, butter, yoghurt	Theory=04
IV	Importance of cereals and pulses. Preparation of pasta, noodles, cornflakes. Dry milling of pulses.	Theory=04

Reference books:

1. B. Srilaxmi, Food Science, Pub : New Age International (P) Ltd
2. Stephanie Clark, Stephanie Jung, Food Processing: Principles and Applications (2nd ed.)
3. Food Processing : Principles And Applications by Edited by Stephanie Clark , Edited by Stephanie Jung , Edited by Buddhi Lamsal, John Wiley & Sons Inc