AMFT02 INTRODUCTION OF FOOD TECHNOLOGY

UNIT-1 PROCESSING OF FOOD AND ITS IMPORTANCE

1.1 Source of food - plant, animal and microbial origin;
1.2 Different foods and groups of foods as raw materials for processing – cereals, pulses, grains, vegetables and fruits, milk and animal foods,
1.3 Sea weeds, algae, oil seeds & fats, sugars, tea, coffee, cocoa, spices and condiments, additives;
1.4 Need and significance of processing these foods.

UNIT-2 METHODS OF FOOD HANDLING AND STORAGE

2.1 Nature of harvested crop, plant and animal;
2.2 Storage of raw materials and products using low temperature,
2.3 Refrigerated gas storage of foods, gas packed refrigerated foods, sub atmospheric storage,
2.4 Gas atmospheric storage of meat, grains, seeds and flour, roots and tubers;
2.5 Freezing of raw and processed foods.

UNIT-3 LARGE-SCALE FOOD PROCESSING

3.1 Milling of grains and pulses; edible oil extraction;
3.2 Pasteurization of milk and yoghurt; canning and bottling of foods;
3.3 Drying – Traditional and modern methods of drying,
3.4 Dehydration of fruits, vegetables, milk, animal products etc.;
3.5 Preservation by use of acid, sugar and salt;
3.6 Pickling and curing with microorganisms, use of salt, and microbial fermentation; frying, baking, extrusion cooking, snack foods.

UNIT-4 FOOD WASTES IN VARIOUS PROCESSES

4.1 Waste disposal-solid and liquid waste;
4.2 Rodent and insect control;
4.3 Use of pesticides;
4.4 ETP;
4.5 Selecting and install

Reference Books

1 Introduction of food technology by Maynard Amerine, George F. Stewart