

ADVANCED FOOD SCIENCE - I

Sem	Subject Code	Category	Lecture		Theory	Practical		Credits
I		Core practical I	Hrs/sem	Hrs/Per week	-----	Hrs/sem	Hrs/Per week	4
			-	-		45	3	

EXPERIMENTAL FOODS PRACTICAL

- A) Sugar cookery, stages, preparation of fondant, fudge, caramel, pulled toffee and brittles. Preparation of syrup for gulab jamun, coconut burfi, brittle.
- B) Starch--microscopic examination, gelatinization of starch, preparation of idli, dosai, Appam, chapatti, paratha and poori.
- C) Pulse — effect of soaking (time and types of water), germination and malting.
- D) Smoking temperature, factors, affecting absorption of fat. Deep fat fried foods, preparation of pastries.
- E) Effect of acid and alkali. Effect of heat on pigments in vegetables and fruits.
- F) Principles involved in the preparation of tomato soup, cooking vegetables in milk, cheese, setting of curds.
- G) Meat, fish and poultry, Changes in cookery. Tenderness, different methods of cooking.
- H) Coagulation of egg white and egg yolk. Boiled egg, poached egg, custard, cake emulsion, mayonnaise. Egg quality testing.

TEACHING METHODOLOGY

- Chalk and Board teaching
- Assignments
- Group Discussions
- PPT
- Seminars
- Other Group Activity

SYLLABUS DESIGNER

- Mrs. K. GOWTHAMI, Head and Assistant Professor, Department of Foods and Nutrition.