

ADVANCED FOOD SCIENCE - II

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

EXPERIMENTAL FOODS PRACTICAL

1. Eggs – Coagulation of egg protein – factor. Egg white foam – effect of beating, sugar, acid and temperature
2. Milk cookery – coagulation of milk protein, paneer
3. Fats and oils – Comparison of smoking temperature of some fats and oils
4. Sugar and Jaggery – different stages of crystallization of sugar
5. Different recipes from fleshy food, egg, milk and milk products
6. Beverages – preparation of stimulating, nourishing and refreshing beverages.
7. Fats and oils – Preparation of shallow and deep-fried foods.
8. Sugar Cookery – Preparing recipes at different stages of sugar cookery

TEACHING METHODOLOGY

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

SYLLABUS DESIGNER:

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