

## HOME SCALE FOOD PRESERVATION

Sem	Subject Code	Category	Lecture		Theory		Practicals	Credits
III	21NNF3A	Non Major Elective-I	Hrs/sem	Hrs/Per week	Hrs/sem	Hrs/Per week	-----	2
			30	2	30	2		

### COURSE OBJECTIVES

To enable the students to

1. Understand the principles of preservation.
2. Understand the type of spoilages and the various methods of preventing spoilage.
3. Learn about the methods of preservation

### COURSE OUTCOMES

On the successful completion of the course, students will be able to

CO Number	CO Statement	Knowledge Level (K1-K4)
CO1	Introduction to Food preservation	K1,K2,K3
CO2	Preservation by temperature	K2, K3, K4
CO3	Preservation using Chemicals and osmotic pressure	K2, K3, K4
CO4	Food spoilage and Shelf life	K1,K2,K3
CO5	Food standards, Food Marketing, Packaging and Labelling	K2, K3, K4

Knowledge level: K1 – Remember, K2-Understand, K3- Apply, K4-Analyse.

### MAPPING WITH PO

COS	PO1	PO2	PO3	PO4	PO5
CO1	M	S	S	M	S
CO2	M	S	S	M	S
CO3	M	S	S	M	S
CO4	M	S	S	M	S
CO5	M	S	S	M	S

S-Strong; M-Medium, L- Low

**UNIT-I****6 Hours**

Food Preservation –Definition, History of Food preservation, Principles of food preservation, Recent trends and technologies used in Food preservation,

**UNIT-II****6 Hours**

Preservation by use of high temperature -sterilization, Canning, pasteurization., preservation by use of low temperature -Refrigeration ,freezing,

Dehydration-Principles and methods of drying.

**UNIT-III****6 Hours**

Preservation using Chemical preservatives- Squashes,Ketchup and Marmalade

Preservation by high osmotic pressure:

- a. High Concentration of Sugar-jams and Jellies
- b. High Concentration of Salt- Pickling and Curing of meat.

**UNIT-IV****6 Hours****Food spoilage and Shelf life**

Types of spoilage, Physical,Chemical and Biological Hazards in food spoilage, Prevention of food spoilage, shelf life of food products, Factors affecting shelf life.

**UNIT-V****6 Hours**

Food standards- ISO,FSSAI. Food Marketing,Packaging and Labelling.

**Distribution of Marks:** Theory –50 (univ. exam) = 50 Marks

**TEXT BOOKS:**

S.NO	AUTHORS	TITLE	PUBLISHERS	YEAR OF PUBLICATION
1	Subbulakshmi. G and Shobha. A.U	Food processing and preservation	New Age International Publishers	2014
2	B. Srilakshmi	Food Science, 6th edition	New Age International Publishers	2015

**REFERENCE BOOKS:**

S.NO	AUTHORS	TITLE	PUBLISHERS	YEAR OF PUBLICATION
1	ShakunthalaManay. N ShadaksharaSwamy.M	Foods Facts and Principles, 3rd edition,	New Age International (P) Limited Publishers,	2014
2	Lillian Hoagland Meyer,	Food chemistry,	CBS Publishers and Distributors,	2004.
3	Norman. N Potter, Joseph H. Hotchkiss,	Food Science, 5th edition,	CBS Publishers and Distributors,	1996.
4	Sivasankar. B	Food Processing and Preservation	PHI Learning Private Limited,	2011
5	Subbulakshmi. G and Shobha. A.U	Food processing and preservation	New Age International Publishers	2014
6	B. Srilakshmi	Food Science, 6th edition	New Age International Publishers	2015

**WEB SOURCES:**

**Link:**[https://www.ugc.ac.in/pdfnews/3014918\\_B.A.-Food\\_Technology.pdf](https://www.ugc.ac.in/pdfnews/3014918_B.A.-Food_Technology.pdf)

**TEACHING METHODOLOGY**

- Chalk and board teaching
- Study Assignment method
- Active learning method
- Group discussions
- PPT
- Seminars
- Other Group activity

**SYLLABUS DESIGNER:**

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