

POST HARVEST TECHNOLOGY

Sem	Subject Code	Category	Lecture		Theory		Practicals	Credits
IV	19SNF4A	Skill Based Subject-II	Hrs/sem	Hrs/Per week	Hrs/sem	Hrs/Per week	-----	2
			30	2	30	2		

COURSE OBJECTIVE:

To enable the students to

- 1.Acquire knowledge regarding principles and methods of processing
- 2.To learn the process of harvest and to control the food spoilage
- 3.To apply the post harvest technology to foods

COURSE OUTCOMES

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

CO Number	CO Statement	Knowledge Level (K1-K4)
CO1	Introduction of post harvest technology	K1, K2
CO2	To understand about the processing of cereals and pulses	K2, K3
CO3	Learning about the processing of oil seeds and beverages	K2, K3
CO4	Learn to cultivation of algae and mushroom	K2, K3, K4
CO5	To understand how to control the food spoilage	K2, K3, K4

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

MAPPING WITH PO

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

S-Strong; M-Medium, L- Low

UNIT – I**6 Hours****POST HARVEST TECHNOLOGY**

Definition, Importance and problems encountered, Importance of various factors on maintain the quality of grains.

UNIT-II**6 Hours****PROCESSING OF CEREALS AND PULSES**

Cereals Processing – Rice and wheat only. Importance of breakfast cereals, Use of by products of rice and wheat milling
Pulse processing – Traditional and modern methods.

UNIT – III**6 Hours****OIL SEED AND BEVERAGES PROCESSING**

Soyabean, peanut, sesame, steps in preparation of protein concentrate and Isolates
Processing of coffee, tea, cocoa and sugar

UNIT-IV**6 Hours****ALGAE AND MUSHROOM CULTIVATION**

Algae cultivation, Occurrence, Sources of toxicity
Mushroom cultivation, occurrence, sources of toxicity.

UNIT-V**6 Hours****FOOD SPOILAGE**

Insects attacking food grains- Types only, Insect control methods – Physical and chemical methods, Damage due to rodents.

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

TEXT BOOKS:

S.NO	AUTHORS	TITLE	PUBLISHERS	YEAR OF PUBLICATION
1	Harry	Outlines of food technology	updeshpurohut for Agrobios	2001
2	T. Richardson	Chemical changes in Food during processing	CBS Publishes and distributors.	1997

REFERENCE BOOKS:

S.NO	AUTHORS	TITLE	PUBLISHERS	YEAR OF PUBLICATION
1	Vijaya Khader	Text Book of Food Science and Technology	Indian council of Agricultural research	2001

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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