

FOOD SCIENCE

COORDINATOR: DREEMY SAMU K

DURATION: 3 MONTHS

YEAR: 2015-2016

ELIGIBILITY: PLUS TWO

MODULE 1: (10 HOURS)

Definition of food science, functions of food, role of functional foods, cereals and millets.

MODULE 2: (10 HOURS)

Milk and milk products, role of pulses in cookery, Food analysis (Fleshy foods, spices, vegetables, fruits, fats and oils), food laws and quality assurance.

MODULE 3: (10 HOURS)

Principles of fruits and vegetables technology, processed fruits and vegetables products, packaging of fresh and processed foods.