

**(3<sup>rd</sup> SEMESTER FOOD TECHNOLOGY)**

DISCIPLINE: FT	SEMESTER: 3 <sup>rd</sup>	NAME OF THE TEACHING FACULTY: MS. ANIMA MISHRA
SUBJECT: FRUITS & VEGETABLE TECHNOLOGY	NO. OF DAYS/ PER WEEK CLASS ALLOTTED: 4	SEMESTER FROM DATE: 01.10.2021 TO 31.01.2022 NO. OF WEEKS: 15
WEEK	CLASS DAY	THEORY/PRACTICAL TOPICS
1 <sup>ST</sup>	1 <sup>ST</sup> 2 <sup>ND</sup> 3 <sup>RD</sup> 4 <sup>TH</sup>	Classification & Nutritive value of fruits & vegetables
2 <sup>ND</sup>	1 <sup>ST</sup> 2 <sup>ND</sup> 3 <sup>RD</sup> 4 <sup>TH</sup>	Transpiration, respiration, ripening and their effects Harvesting & processing of fruits & vegetables
3 <sup>RD</sup>	1 <sup>ST</sup> 2 <sup>ND</sup> 3 <sup>RD</sup> 4 <sup>TH</sup>	Microbiology of fresh fruits and vegetables
4 <sup>TH</sup>	1 <sup>ST</sup> 2 <sup>ND</sup> 3 <sup>RD</sup> 4 <sup>TH</sup>	Spoilage and its control
5 <sup>TH</sup>	1 <sup>ST</sup> 2 <sup>ND</sup> 3 <sup>RD</sup> 4 <sup>TH</sup>	Principles and methods of storage-cold storage, atmosphere storage, gas storage, hypobaric storage, pre-cooling, radiation, waving etc
6 <sup>TH</sup>	1 <sup>ST</sup> 2 <sup>ND</sup> 3 <sup>RD</sup> 4 <sup>TH</sup>	Processing of vegetables: Potato chips, French fries, frozen patties, sweet potato chips, flakes, Tomato -juice, puree, sauce, ketchup, chutney. Mushroom-freeze drying, pickles, dehydration
7 <sup>TH</sup>	1 <sup>ST</sup> 2 <sup>ND</sup> 3 <sup>RD</sup> 4 <sup>TH</sup>	Processing of fruits: Jam, Jelly, squash, marmalade, pickles, vinegar
8 <sup>TH</sup>	1 <sup>ST</sup> 2 <sup>ND</sup> 3 <sup>RD</sup> 4 <sup>TH</sup>	Study the effect of processing on the nutritive value of fruits and vegetables
9 <sup>TH</sup>	1 <sup>ST</sup> 2 <sup>ND</sup> 3 <sup>RD</sup> 4 <sup>TH</sup>	Preserve fruits and vegetables by heat, chemicals, sugar, salt, fermentation, drying
10 <sup>TH</sup>	1 <sup>ST</sup> 2 <sup>ND</sup> 3 <sup>RD</sup> 4 <sup>TH</sup>	Preserve fruits and vegetables by heat, chemicals, sugar, salt, fermentation, drying
11 <sup>TH</sup>	1 <sup>ST</sup> 2 <sup>ND</sup> 3 <sup>RD</sup> 4 <sup>TH</sup>	Definition of Fermented foods

12 <sup>TH</sup>	1 <sup>ST</sup> 2 <sup>ND</sup> 3 <sup>RD</sup> 4 <sup>TH</sup>	Pickling and curing of foods
13 <sup>TH</sup>	1 <sup>ST</sup> 2 <sup>ND</sup> 3 <sup>RD</sup> 4 <sup>TH</sup>	Classification Processing of spice and condiment products
14 <sup>TH</sup>	1 <sup>ST</sup> 2 <sup>ND</sup> 3 <sup>RD</sup> 4 <sup>TH</sup>	Adulteration of spices.
15 <sup>TH</sup>	1 <sup>ST</sup> 2 <sup>ND</sup> 3 <sup>RD</sup> 4 <sup>TH</sup>	Processing tea, coffee, and cocoa and their products Processing of fruit juices.

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