

(3rd SEMESTER FOOD TECHNOLOGY)

DISCIPLINE: FT	SEMESTER: 3 rd	NAME OF THE TEACHING FACULTY: MS. SRIYA SUMAN PATRO
SUBJECT: FOOD ENGG. -1	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 ST	1 ST 2 ND 3 RD 4 TH	General introduction to food technology Principles of food preservation Methods of food preservation
2 ND	1 ST 2 ND 3 RD 4 TH	Effect of Heat on Micro-organisms Thermal Death Time (TDT) Curve Environmental factors
3 RD	1 ST 2 ND 3 RD 4 TH	Canning Pasteurization & Sterilization
4 TH	1 ST 2 ND 3 RD 4 TH	Effect of cold on micro-organism
5 TH	1 ST 2 ND 3 RD 4 TH	Types of cold preservation Study & construction of cold storage
6 TH	1 ST 2 ND 3 RD 4 TH	Advantages of drying and drying rate Changes during drying Methods of drying
7 TH	1 ST 2 ND 3 RD 4 TH	Intermediate moisture foods Methods of concentration
8 TH	1 ST 2 ND 3 RD 4 TH	Fermentation & benefits of fermentation Microbial activities in foods
9 TH	1 ST 2 ND 3 RD 4 TH	Control of fermentation in foods
10 TH	1 ST 2 ND 3 RD 4 TH	Kinds of ionising radiations
11 TH	1 ST 2 ND 3 RD 4 TH	Radiations effects. Uses of radiations

12 TH	1 ST 2 ND 3 RD 4 TH	Classification of food preservatives(class 1 and 2) Salt: Mechanism of action, food pickling and curing
13 TH	1 ST 2 ND 3 RD 4 TH	Sugar: Types, uses and mechanism of action against micro- organisms Chemical preservatives: importance and mechanism of action of benzoic acid , KMS, Sodium benzoate
14 TH	1 ST 2 ND 3 RD 4 TH	Introduction to Food packaging Importance and function of food packaging.
15 TH	1 ST 2 ND 3 RD 4 TH	Study types of rigid and flexible packaging

Sriya Suman Patra
Asst. F.T.

Amita
29.1.21
H.O.D (F.T)