



SYLLABUS FOR FOOD TECHNOLOGY

(XE: SECTION G)

(Optional Section)

Food Chemistry and Nutrition:

Carbohydrates: Structure and functional properties of mono- oligo-polysaccharides including starch, cellulose, pectic substances and dietary fibre; Proteins: Classification and structure of proteins in food; Lipids: Classification and structure of lipids, Rancidity of fats, Polymerization and polymorphism; Pigments: Carotenoids, chlorophylls, anthocyanins, tannins and myoglobin; Food flavours: Terpenes, esters, ketones and quinones; Enzymes: Specificity, Kinetics and inhibition, Coenzymes, Enzymatic and non-enzymatic browning; Nutrition: Balanced diet, Essential amino acids and fatty acids, PER, Water soluble and fat soluble vitamins, Role of minerals in nutrition, Antinutrients, Nutrition deficiency diseases.

Food Microbiology:

Characteristics of microorganisms: Morphology, structure and detection of bacteria, yeast and mold in food, Spores and vegetative cells; Microbial growth in food: Intrinsic and extrinsic factors, Growth and death kinetics, serial dilution method for quantification; Food spoilage: Contributing factors, Spoilage bacteria, Microbial spoilage of milk and milk products, meat and meat products; Foodborne disease: Toxins produced by Staphylococcus, Clostridium and Aspergillus; Bacterial pathogens: Salmonella, Bacillus, Listeria, Escherichia coli, Shigella, Campylobacter; Fermented food: Buttermilk, yoghurt, cheese, sausage, alcoholic beverage, vinegar, sauerkraut and soya sauce.

Food Products Technology:

Processing principles: Canning, chilling, freezing, dehydration, control of water activity, CA and MA storage, fermentation, hurdle technology, addition of preservatives and food additives, Food packaging, cleaning in place and food laws.; Grain products processing: Milling of rice, wheat, and maize, parboiling of paddy, production of bread, biscuits, extruded products and breakfast cereals, Solvent extraction, refining and hydrogenation of oil; Fruits, vegetables and plantation products processing: Extraction, clarification concentration and packaging of fruit juice, Production of jam, jelly, marmalade, squash, candies, and pickles, pectin from fruit waste, tea, coffee, chocolate and essential oils from spices; Milk and milk products processing: Pasteurized and sterilized milk, cream, butter, ghee, ice-cream, cheese and milk powder; Animal

products processing: Drying and canning of fish, post mortem changes, tenderization and freezing of meat, egg powder.

Food Engineering:

Mass and energy balance; Momentum transfer: Flow rate and pressure drop relationships for Newtonian fluids flowing through pipe, Characteristics of non-Newtonian fluids - generalized viscosity coefficient and Reynolds number, Flow of compressible fluid, Flow measurement, Pumps and compressors; Heat transfer: Heat transfer by conduction, convection, radiation, boiling and condensation, Unsteady state heat transfer in simple geometry, NTU- effectiveness relationship of co-current and counter current double pipe heat exchanger; Mass transfer: Molecular diffusion and Fick's Law, Steady state mass transfer, Convective mass transfer, Permeability of films and laminates; Mechanical operations: Energy requirement and rate of operations involved in size reduction of solids, high pressure homogenization, filtration, centrifugation, settling, sieving, flow through porous bed, agitation of liquid, solid-solid mixing, and single screw extrusion; Thermal operations: Energy requirement and rate of operations involved in process time evaluation in batch and continuous sterilization, evaporation of liquid foods, hot air drying of solids, spray and freeze-drying, freezing and crystallization; Mass transfer operations: Properties of air-water vapor mixture; Humidification and dehumidification operations.