

T.Y.B.A. (Home-Science) - Semester-VI
Food preservation –Theory (Core Compulsory-CC-316)

Objectives:-

1. Acquire knowledge pertaining to principles and methods of preserving foods.
2. Develop ability in preparing and preserving various foods by household methods.
3. Understand the food laws, food standards and food adult ration.

Course content: -

Unit-1

- Importance of food preservation.
- Principles of food preservation.
- Methods of Food preservation.
 - Bacteriostatic Method
 - Bactericidal Method
- Food spoilage- perishable foods, semi-perishable foods, Non perishable foods, causes of food spoilage.

Unit-2

- Equipments used in food preservation.
- Study of various preservatives used in food preservation.
- Methods of preparing squash, syrup, cordial.
- Methods of preparing Jam, Jelly and Marmalade.

Unit-3

- Methods of preparing Murabba.
- Methods of preparing Pickles, Importance of Pickles, Types of Pickles, Signs and causes for spoilage of Pickles.
- Tomato products and Chutney.

Unit-4

- Canning and bottling.
- Preservation of cereals and Pulses.
- Food laws, food standards and Food Adult ration.

References:-

1. Food Microbiology -Frazier W.C./DC westhuff M.C. Grow Hill Ltd.
2. Food preservation – Sushila I Patel Namra Prakashan , Kalol (Gujarat)
3. The Technology of Food Preservation – James N.Desrosier, Oxford University , Delhi
4. Storage of Food grains- National institute of Nutrition , ICMR by Ramesh Bhatt