

GC-FP-01T Food Preservation I

Total Marks: 100

External Marks: 70

Internal Marks: 30

Credits: 6

Pass Percentage: 40%

Unit 1 Fundamentals of Food Preservation: Concept; Importance of food preservation; Principles of food preservation; Techniques of food preservation.

Unit 2 Microorganisms in food: Introduction; Types of Microorganisms; Conditions for growth; Food spoilage & their control.

Unit 3 Preservation by preservatives: Concept and definition, Types, Natural preservatives, Synthetic preservatives.

Unit 4 Irradiation: Concept, definition, Principles of irradiation, Types, Application.

Reference:

1. Food Preservation and processing by Kalila, MnoranjanSood, Sangita.
2. Food microbiology by M.R. Adom M.O. Moss.
3. Modern Food Microbiology by James M.
4. NiirBoard : Modern Technology of Agro Processing and Agriculture Waste of India.