

Objectives: After successful completion of the course, the students will be able to:

- Analyses and explain about quality control and common food standards
- Evaluate and assess the techniques of quality assessment of different foods.

Course Outcomes:

- Exhibit skills in quality assessment of food materials.
- Evaluate techniques related to quality assessment of food products.

Practical Syllabus:

1. Sensory and instrumental methods for measuring food sensory attributes.
2. Selection and training of sensory panel.
3. Assessment of sensory evaluation of foods by Hedonic scale.
4. Quality assessment of cereals
5. Quality assessment of fruits and vegetables
6. Quality assessment of meat, poultry and other processed products.
7. Quality assessment of dairy products.
8. Quality assessment of processed food products.
9. Visit to food testing lab and writing report on quality assessment of different foods.
10. Visit to food processing industry to study the quality measures undertaken by them.

Suggested:

1. Market survey of preserved fruits and vegetable products
2. Nutrition labeling requirements and developments
3. Assessment of personal hygiene
4. Assessment of surface sanitation by swab/rinse method
5. Celebration of Important days (National and International) World Food safety day - 7th
JUNE, World Food day - 16th OCT

Reference:

1. Manay, S. and Shadaksharamasamy, Food Facts and principles, New age International. (p) publishers, New Delhi.
2. Srilakshmi, B., 2002, Food Science, 2nd edition, New Age International private limited, New Delhi.
3. Siva sankar, B. (2013) Food processing and preservation 2nd edition, Prentice Hall, Pvt, Ltd.
4. Swaminadhan, M., Food Science, Chemistry and Experimental foods, Bappco publishers, Bangalore, 2004
5. Ranganna S, Hand book of Analysis and Quality-Fruits and Vegetable products, Tata McGraw Hill, New Delhi, 1986.