

BACHELOR OF SCIENCE IN FOOD TECHNOLOGY

SEMESTER – IV

Laboratory Course-VII

Paper Code: BFT-405

FPT-405: Laboratory Course-VII

(Max. marks 80+20=100)

Fruits and Vegetables Processing Technology

1. Evaluation of pectin grade;
2. Canning of mango/guava/papaya;
3. Preparation and quality evaluation of fruit jam: apple/ mango/ guava /papaya /aonla / strawberry and fruits of regional importance; fruit jelly, sweet orange/mandarin/guava; fruit marmalade; fruit preserve and candy; fruit RTS, squash, syrup and candy;
4. Processing of tomato products;
5. Preparation of papaya /guava cheese;
6. Preparation of pickles, dried onion and garlic, preparation of banana and potato wafers, dehydrated vegetables.

Egg, Poultry, Meat and Fish Processing Technology

1. Slaughtering and dressing of meat animals; study of post-mortem changes; meat cutting and handling; evaluation of meat quality;
2. Preservation by dehydration, freezing, canning, curing, smoking and pickling of fish and meat;
shelf-life studies on processed meat products;
3. Evaluation of quality of eggs; preservation of shell eggs;
4. Estimation of meat: bone ratios;
5. Preparation of meat products- barbecued sausages, loaves, burger, fish finger; visit to meat processing plants.
