

BACHELOR OF SCIENCE IN FOOD TECHNOLOGY

SEMESTER – IV

Laboratory Course-VIII

Paper Code: BFT-406

FPT-406: Laboratory Course-VIII

(Max. marks 80+20=100)

Bakery and Confectionary Technology

1. Determination of dough relaxation constants and their interpretation;
2. Effect of mixing method on the quality of baked product;
3. Effect of mixing time on the rheological characteristics of dough;
4. Effect of mixing time on the crispness and firmness of biscuits;
5. Effect of additives on the quality and textural characteristics of bakery products;
6. Development and quality evaluation of baked products based on composite flour;
7. Preparation and quality evaluation of cakes, biscuits, croissant, doughnuts, and pizza base;
8. Effect of syrup consistency and temperature on the quality characteristics of hardboiled sweets;
9. Preparation and quality evaluation of chocolate;
10. Visit to bakery and confectionery industries.

SNACK FOODS TECHNOLOGY & BEVERAGES TECHNOLOGY

1. Preparation of various snack foods based on cereals, legumes, nuts, fruits, vegetables and extrusion cooking their quality evaluation.
2. Development of instant food premixes.
3. Determination of shelf-life and packaging requirements.
4. Visits to industries manufacturing snack foods.
5. Chemical and microbiological analysis of raw water quality.
6. Preparation of regional fruit juices.
7. Preparation of whey-based beverages.
8. Preparation of iced and flavoured tea beverage.
9. Preparation of carbonated and noncarbonated soft drinks.
10. Preparation of wine and beer.
11. Preparation of soy milk, fruit milkshakes, herbal beverages.
12. Visit to relevant processing units.
