

17FT021 TRADITIONAL AND CONVENIENCE FOOD TECHNOLOGY

Hours Per Week :

L	T	P	C
3	1	-	4

Total Hours :

L	T	P	WARA	SSH/HS	CS	SA	S	BS
45	15	-	15	30	-	5	5	-

Course Description and Objectives:

- This course deals with technologies related to processing of various grain based snacks, flour based, extruded snack based foods and fruits and vegetables based products. The objective of this course is to impart skill and knowledge required for the processing, preservation and shelf life extension of various traditional food products.

Course Outcomes:

The students will be able to:

- ✓ Understand scope, processing and production of various traditional food products.
- ✓ Know about processing methods for value addition of different regional commodities.
- ✓ Discuss various UNIT operations for a particular process and its effect on quality of the food products.

SKILLS:

- ✓ Identify and predict the processing requirement for various traditional food products.
- ✓ Suggest suitable processing and storage conditions for a particular traditional food product.
- ✓ Handle various processing equipments

UNIT - I

Technology for grain-based snacks: whole grains – roasted, toasted, puffed, popped, malted and flakes, coated grains-salted, spiced and sweetened.

UNIT - II

Flour based – batter and dough based products; savoury and farsans; formulated chips and wafers, papads, instant premixes of traditional Indian snack foods.

UNIT - III

Technology for fruit and vegetable based snacks: Chips, wafers; Technology for coated nuts – salted, spiced and sweetened; chikkis .

UNIT - IV

Extruded snack foods: Formulation and processing technology, colouring, flavouring and packaging.

UNIT - V

Equipments for frying, Baking and drying, toasting, roasting and flaking, popping, blending, Coating, chipping.

TEXTBOOKS:

1. Edmund WL. Snack Foods Processing. AVI Publ.
2. Frame ND .1994. The Technology of Extrusion Cooking. Blackie Academic.
3. Gordon BR. 1997 Snack Food. AVI Publ
4. Samuel AM. 1976. Snack Food Technology. AVI Publ.

REFERENCE BOOKS:

1. Adeniji, A O.; Potter, N. N. Properties of ogi powders made from normal, fortified and opaque - 2 com. J. Food Sci., 1978, 43, 1571-1574.
2. Adeyemi, I. A. Upgrading local technology for cereal processing. Proceedings 11th Annual Conference of the Nigerian Institute of Food Science and Technology, Port Harcourt, Oct 25-29, 1987; Aworh, O. C. Ed.; NIFST: Lagos, Nigeria, 1987, 51- 60.
3. Ahmadu, J.; Igene, J. O.; Ada- Okungbowa, C. I.; Agboola, H. A. Economics of 'kilishi' production in Nigeria. Appl. Trop. Agric., 2004, 9, 25 - 33.

ACTIVITIES:

- o Formulation of at least two processed product using cereal flour and proximate analysis of developed products.