

AP RCET 2019

SYLLABUS

SUBJECT: FOOD TECHNOLOGY

Code No. :65

PART-B will cover 90 Objective Type Questions (Multiple Choice, Matching type, True/False, Assertion – Reasoning type) carrying 90 marks of 90 minutes duration. Each question carries 1 mark.

Unit 1: Food Science

(a) Food Chemistry: Carbohydrates: structure and functional properties of mono-, oligo-, & polysaccharides including starch, cellulose, pectic substances and dietary fibre, gelatinization and retrogradation of starch. Proteins: classification and structure of proteins in food, biochemical changes in post mortem and tenderization of muscles. Lipids: classification and structure of lipids, rancidity, polymerization and polymorphism. Pigments: carotenoids, chlorophylls, anthocyanins, tannins and myoglobin. Food flavours: terpenes, esters, aldehydes, ketones and quinines. Natural antioxidant constraints in spices. Role of microorganisms in flavour development. Flavor emulsions, flavour composites, essential oils and oleoresins. Enzymes: specificity, simple and inhibition kinetics, coenzymes, enzymatic and nonenzymatic browning.

(b) Nutrition: balanced diet, essential amino acids and essential fatty acids, protein efficiency ratio, water soluble and fat soluble vitamins, role of minerals in nutrition, co-factors, anti-nutrients, nutraceuticals, nutrient deficiency diseases. Chemical and biochemical changes: changes occur in foods during different processing.

Unit 2: Food Technology

(a) Technology of Foods of Plant Origin

(i) Fruits and Vegetable Processing: Post harvest handling and storage of fresh fruits and vegetables. Preparation of fruits and vegetables for processing. Minimally processed products. Cold chain logistics. ZECC (Zero Energy Cool Chambers), CCSR (Charcoal cool storage Rooms) Thermal processing and process time evaluation for canned products, process optimization, aseptic canning, methods for canning of different fruits, and vegetables; Dehydration and associated quality changes during drying and storage of dehydrated products. Solar drying. Intermediate moisture foods. Preparation and utilization of fruits and vegetables juices in non-fermented/ fermented/ aerated beverages, health drinks. Membrane technology. Chemistry and manufacture of pectin, role in gel formation and products like jellies and marmalades. Technology of preservatives, pickles, chutney's and sauces. Nature and control of spoilage in these products. Re-structured fruits and

vegetables. Byproducts utilization of fruits and vegetable processing industry. Processing methods of frozen fruits and vegetables, IQF products, packaging, storage and thawing. Role of Pectinases. Tomato products such as juice, puree, paste, soup, sauce and ketchup. Other convenience foods from fruits and vegetables. Beverages, tea, cocoa and coffee processing. Medicinal and aromatic plants: their therapeutic values. Spice Processing viz. Cleaning, grading, drying, grinding, packaging and storage. Oleoresins and essential oils.

(ii) Food grain Processing: Structure, composition of different grains like wheat, rice, barley, oat, maize and millets. Anti-nutritional factors in food grains and oilseeds. Milling of grains. Wheat flour/semolina and its use in traditional/non-traditional foods like breads, biscuits, cakes, doughnuts, buns, pasta goods, extruded, confectionary products, breakfast and snack foods. Rheology of wheat and rice flour. Preparation of vital wheat gluten and its utilization. Instant ready mixtures. Enzymes (amylases and proteases) in milling and baking. Milling and parboiling of rice; by-products of rice milling and their utilization. Processed products from rice. Pearling, malting, brewing and preparation of malted milk feeds from barley. Significance of - glucans. Milling of oats and its processing into flakes, porridge and oatmeal. Wet and dry milling of corn, manufacture of corn flakes, corn syrup, corn starch, corn steep liquor and germ oil. Structure and composition of pulses and their importance in Indian diet. Milling and processing of pulses viz. Germination, cooking, roasting, frying, canning and fermentation. Use in traditional products, protein concentrates and isolates. Modified starches and proteins. Oilseeds: edible oilseeds, composition and importance in India. Oilseed processing. Oil extraction and its processing, by-products of oil refining. Production, packaging and storage of vanaspati, peanut butter, protein concentrates, isolates and their use in high protein foods. Export of oilseed cakes. International market and consumer preferences for quality in cakes for use in textured vegetable proteins. Millets: composition, nutritional significance, structure and processing. Dairy analogues based on plant milk.

(iii) Spices Processing: Oleoresin and essential oil extraction.

(b) Technology of Foods of Animal Origin

(i) Technology of Milk and Milk Products: Milk and Milk production in India. Importance of milk processing plants in the country. Handling and maintenance of dairy plant equipment. Dairy plant operations viz. receiving, separation, clarification, pasteurization, standardization, homogenization, sterilization, storage, transport and distribution of milk. Problems of milk supply in India. UHT, toned, humanized, fortified, reconstituted and flavoured milks. Technology of fermented milks. Milk products processing viz. cream, butter, ghee, cheese, condensed milk, evaporated milk, whole and skimmed milk powder, ice-cream, butter oil, khoa, channa, paneer and similar products. Judging and grading of milk products. Cheese spreads by spray and roller drying techniques. EMC

(Enzyme modified cheese), Enzymes in dairy processing. Insanitization viz. selection and use of dairy cleaner and sanitizer. In plant cleaning system. Scope and functioning of milk supply schemes and various national and international organizations. Specifications and standards in milk processing industry. Dairy plant sanitation and waste disposal.

(ii) Technology of Meat / Fish / Poultry Products: Scope of meat, fish and poultry processing industry in India. Chemistry and microscopic structure of meat tissue. Ante mortem inspection. Slaughter and dressing of various animals and poultry birds. Post mortem examination. Rigor mortis. Retail and wholesale cuts. Factors affecting meat quality. Curing, smoking, freezing, canning and dehydration of meat, poultry and their products. Sausage making. Microbial factors influencing keeping quality of meat. Processing and preservation of fish and its products. Handling, canning, smoking and freezing of fresh water fish and its products. Meat tenderization and role of enzymes in meat processing. Utilization of by-products. Zoonotic diseases. Structure and composition of egg and factors effecting quality. Quality measurement. Preservation of eggs using oil coating, refrigeration, thermo stabilization and antibiotics. Packing, storage and transportation of eggs. Technology of egg products viz. egg powder, albumen, flakes and calcium tablets. Industrial and food user physiological conditions and quality of fish products.

(c) Industrial Fermentation: Fermentation technology, fermented food products (animal and plant based), microbial spoilage of foods, bacterial growth curve, hurdle technology. Single cell proteins, Food contaminants viz. Aflatoxins. Food intoxication and infection. Consumer concerns about risks and values, Biotechnology and food safety. Fermented foods and beverages: curd, yoghurt, cheese, pickles, soya-sauce, sauerkraut, idli, dosa, vinegar, alcoholic beverages and sausage.

Unit 3: Food Engineering

(a) Food Engineering and advances

Unit operations of food processing viz. grading, sorting, peeling and size reduction machineries for various unit operations, energy balance in food processing. Heat transfer: heat transfer by conduction, convection, radiation, heat exchangers. Mass transfer: molecular diffusion and Fick's law, conduction and convective mass transfer, permeability through single and multilayer films. Use of non-thermal technologies (microfiltration, bacteriofugation, ultra-high voltage electric fields, pulse electric fields, high pressure processing, irradiation, thermosonication), alternative thermal technologies (ohmic heating, dielectric heating, infrared and induction heating) and biological technologies (antibacterial enzymes, bacteriocins, proteins and peptides) in food processing.

(b) Packaging and Labelling: Packaging materials viz. properties and testing procedures, packaging of fresh and processed foods. Shelf life studies. Recent trends in packaging, aseptic, modified atmosphere,

vacuum and gas packaging. Nutritional labelling requirements of foods. Requirements and functions of containers. Principles of package design. Novel Packaging Techniques.

Unit 4: Food Safety and Quality Management

Objectives, importance and functions of quality control. Quality systems and tools used for quality assurance including control charts, acceptance and auditing inspections, critical control points, reliability, safety, recall and liability. The principles and practices of food plant sanitation. Food and hygiene regulations. Environment and waste management. Total quality management, good management practices, HACCP and codex in food. International and National food laws. US- FDA/ISO-9000 and FSSAI. Food adulteration, food safety. Sensory evaluation, panel screening, selection methods. Sensory and instrumental analysis quality control. Quality control of food at all stages and for packaging materials. Non-destructive food quality evaluation methods.