

GUJARAT TECHNOLOGICAL UNIVERSITY
DIPLOMA IN HOME SCIENCE
SEMESTER: V

Subject Name: Food Preservation

Sr. No.	Course content
1.	Introduction : 1.1 Principles of food preservation. 1.2 Causes of food spoilage. 1.3 Food poisoning.
2.	Methods of Food Prservation : 2.1 Dehydration Heat treatment. 2.2 Scientific storage. 2.3 Refrigeration and cold storage. 2.4 Chemical coating or oil coating. 2.5 Radiation 2.6 Food preservation by organic acids sugar, salt, etc.
3.	Commercial Methods of Food Preservation : 3.1 Canning 3.2 Bottling 3.3 Wafers 3.4 Jam 3.5 Jellies 3.6 Pickles 3.7 Squashes 3.8 Chutneys 3.9 Ketchup
4.	Equipment for Food Prservation :
5.	Nutritive Value of Presereved Food :
6.	Indian Food Law :
7.	Food Storage at Home
8.	Cleanliness in a Kitchen

Laboratory Experiences :

1. Operation of Various Preservation Machine Used.
2. Dehydration of Various Vegetables and Fruits.
3. Preparation of Jam, Jelly, Murabbas, Squashes, Syrups.
4. Preparation of Vegetable, Pickles, Mango Pickles, Kerala Pickles, Chilly Lemon Pickles.
5. Preparing Papad Wafers, Chutneys, Ketch-Up.
6. Preparation of Instant Baby Foods and Other Instant Foods.

Note: Visit to cold storage unit and food preservation center.

Term Work:

1. Each preserved food sealed and stored during the term.
2. Journal with visit report of cold storage unit and food preservation center.

References Books:

1	Preservation of fruit and vegetables.	Girdharlal GS Siddappu & GL tandon	Publishcation & information dievision India council of Agrecultural research. New Delhi – 110012.
2	The technology of food Preservation	Narman	W. desrosier.