

PANJAB UNIVERSITY, CHANDIGARH

SYLLABI

FOR

FOOD PRESERVATION

ADD-ON-COURSE

CERTIFICATE, DIPLOMA AND ADVANCED DIPLOMA

FOR

B.A./B.Sc./B.Com.

FOR

THE EXAMINATION OF 2023-24

Subject: Add-On-Certificate Course on

"Food Preservation",

Scheme of Teaching

Examination Scheme for Year 2023-24

Paper Code	Paper	Paper Name	Lectures and Practicals per week	University Exam. marks
	Theory	Food Preservation		
	Practical	do		

Proposed Syllabus of Food Preservation (Certificate Course)

Theory:

1. Introduction

Definition of food preservation, importance of food preservation, Present status of food processing and industry, Functions of food preservatives, Importance of food additives, Sources of preservatives and their production

2. Classification of Food

Classification of food on the basis of origin, functions, nutrients, perishability

3. Food Composition and Uses

Cereals, pulses, seeds, fruits, vegetables and products, egg, meat, fish
Composition of food: moisture, carbohydrate, protein, fat, minerals, pigments
Food uses: preservation, fortification, L

Books:

S.No.	Title	Author	Edition	Publisher
	Food science	N N Potter Potch ss	th	CB
	Hand book of Analysis of Fruits and vegetables Technology of Food preservation	R ng nn N Desros er	nd	P t McGr

Subject: Add-On-Diploma Course on

"Food Preservation"

Scheme of Teaching

Examination Scheme for Year 2020-21

Paper Code	Paper	Paper Name	Lectures and Practicals per week	University Exam. marks
	Theory	Food Preservation		

Proposed Syllabus of Food Preservation (Diploma Course)

Theory:

1. Introduction

Proposed Syllabus of Food Preservation (Advanced Diploma Course)

Theory:

1. Introduction

It is the scope of food processing industry and with reference to global scenario significance of food security and government policies

2. Classification of food

