

E.M.G. YADAVA WOMENS COLLEGE, MADURAI -14.
 (An Autonomous Institution – Affiliated to Madurai Kamaraj University)
 Re –accredited (3rd cycle) with Grade A⁺ and CGPA 3.51 by NAAC

CBCS

DEPARTMENT OF NUTRITION AND DIETETICS – B.Sc

ADD ON COURSE

(w.e.f. 2021 – 2022 onwards)

Food Product Development

1. This Course is taken up by first year Nutrition & Dietetics students
2. Period of study : I Semester

COURSE STRUCTURE

Contact Hours: 30 hrs

Credit: 1

S.No.	Sem	Subject Code	Title of the Paper
1.	I	21NAOC	Theory: Food Product Development
2.	I	21NAOCP	Practical: Lab in Food Product Development

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Food Product Development

Title of the Paper : Food Product Development

Semester : I

Contact hours: 30hrs

Sub Code : 21NAOC

Objectives:

1. To Understand and know various aspects of food product development.
2. To develop knowledge in Food Science and Technology and Consumer Research.
3. To acquire skills in developing novel food product.
4. To motivate students to become food business entrepreneur.
5. To inculcate knowledge in food marketing.

Unit - I

New Products development, Factors influencing product development, Consumer oriented product development

Unit - II

How to develop a New Product and recipe.

Unit - III

Refining the screening procedure for the product Sensory Evaluation, Shelf life testing, Product integrity and conformance to standards Test Marketing; evaluating results and analyzing Packaging.

Unit - IV

Nutri Mix Powder , Nutri Balls, Rusk Ladoo Pickles , Jams , Juices , Vathal and Vadagam .

Unit - V

Bakery products – Biscuits, Cookies, Cup Cakes.

Text Books:

1. Shakuntala Manay and Shada Sharaswamy, *Food; Facts and Principles*, New Age International Pub., New Delhi, 2010.
2. Srilakshmi. B *Food Science* (6 ed.), New Age International Pub., New Delhi, 2015.

Reference Books:

1. Fuller G.W., (1994). *New Food Product Development: From Concept to Market place*, New York: CRC Press.
2. Man, C.M.D and James, A.A. (1994). *Shelf life Evaluation of Foods*. London: Blackie Academic and Professional.
3. Olickle, J.K., (1990). *New Product Development and value added*. Canada: Food Development Division, Agriculture.
4. *International Journal of Food Science and Technology*.

PRACTICALS

Title of the Paper: Lab in Food Product Development

Subject Code : 21NAOCP

List of Experiments

1. Laboratory techniques, care of equipments and utensils, measurement of ingredients, determination of edible portion.
2. Preparation of novel food product development -Nutri Mix Powder , Nutri Balls, Rusk Ladoo.
3. Preparation of novel food product development -Pickles , Jams , Juices , Vathal and Vadagam .
4. . Preparation of novel food product development -Bakery products – Biscuits, Cookies, Cup Cak

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DEPARTMENT OF NUTRITION & DIETETICS – B.Sc
VALUE ADDED COURSE

(w.e.f. 2021 – 2022 onwards)

Cake Making

1. This Course is taken up by third year Nutrition & Dietetics students
2. Period of study : V Semester

COURSE STRUCTURE

Contact Hours: 30 hrs

Credit: 1

S.No.	Sem	Subject Code	Title of the Paper
1.	V	21NVAO	Theory: Cake Making
2.	V	21NVAOP	Practical: Internship Training Programme

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Department OF NUTRITION & DIETETICS – B.Sc

VALUE ADDED COURSE

(w.e.f. 2021 – 2022 onwards)

Title of the Paper: Cake Making

Semester : V

Contact Hours : 30 Hrs

Subject Code : 21NVA0

Objectives:

- Understand the basic concepts of bakery and food preservation.
- Familiarize with baking processes and operations.
- Develop skills and techniques in food preservation.
- Preparation of various cake recipes.
- Preparation of various pastries.

Unit - I

Introduction to Pastry, Theory about bakery and confectionery.

Unit II

Combining and mixing, beating, blending, cutting, creaming, kneading, marinating, stirring, whipping, and whisking.

Unit III

Basic rules for baking, Baking equipments and maintenance, types of desserts, methods of cooking, characteristics of raw material

Unit IV

Demonstration of Varieties of cake recipes- Basic Breads-plain bread, croissant, Pizza base, burger base, plain sponge cake, chocolate mousse, Tiramisu, apple butterscotch pie, Honey cheese cake, muffins, chocolate brownie, Lemon tart, pound cake

Unit V

Demonstration of Varieties of cake recipes-Red velvet cake, carrot cake, plum cake, black forest cake, white forest cake, plum cake, birthday cake, fruit cake, donut, eggless vennila cake.

Text Books:

- Shakuntala Manay and Shada Sharaswamy, *Food; Facts and Principles*, New Age International Pub., New Delhi, 2010.
- Srilakshmi. B *Food Science* (6 ed.), New Age International Pub., New Delhi, 2015.

Reference Books:

- Fuller, G. W. (1994). *New Food Product Development : From Concept to MarketPlace*, New York: CRC Press.
- Man, C.M. D. and James, A.A. (1994). *Shelf life Evaluation of Foods*. Blackie Academic and Professional, London
- Olickle, J. K. (1990). *New Product Development and value added*. FoodDevelopment Division, Canada : Agriculture,
- Graf, E. and Saguy I.S. (1991). *Food Product Development : From concept to the Market Place*, New York : Van Nostrand Reinhold.

INTERNSHIP TRAINING PROGRAMME

Title of the Paper: Internship Training Programme

Subject Code: 21NVAOP

- a) Observation and study of organization and management of the bakery.

- b) Understanding the development of new food product and its packaging methods.
- c) Observation and study of
 - a. Purchase , storage and issue.
 - b. Production
 - c. Service.
- d) Participation in selling the food products to the consumer
- e) Submission of the project report at the end of the internship training programme.