

SKILL BASED/VALUE ADDED COURSES AT THE DEPARTMENT

SKILL BASED COURSES

Department of Food Technology presently executes two skilled based courses which are framed to increase the research and industry skills among students. The courses are designed as per the guidelines of skill enhancement programme frame work.

1. Food Nanotechnology

Nanomaterials are usually defined as materials smaller than 100 nm and have unique properties when compared with their macroscale counterparts, due to the high surface to volume ratio and novel physicochemical properties such as color, solubility, and thermodynamics. These novel properties provide opportunities to improve the sensory qualities of food such as taste, texture, and color. In addition, nanomaterials can be used to improve protection mechanisms for food. Utilizing nanosensors and nanopackaging materials enables rapid, sensitive, and reliable detection of microbial contamination, harmful chemicals, and pesticides. Nanoencapsulation systems have the potential to improve food processing by enabling the delivery of bioactive compounds for enhancing bioavailability in foods. In this review, the classification, methods of preparation, and safety issues of nanomaterials are described. The main focus of the review is on nanotechnology applications for foods and includes controlled release of flavors, targeted delivery of bioactive compounds for enhancing the bioavailability, and nanosensors for pathogens and chemical detection in foods.

2. Food formulation and product development

Food product development involves more than just creating the perfect recipe. It needs meticulous planning, hard work and research for an extended period of time in order to produce new food products. Prior to starting a new development venture, it is imperative to develop specific objectives and durable timelines that integrate the future direction to engage in new product development. The food research ventures across the globe, introduce thousands of new food products each year. The new food product development requires and follows the standard laboratory process plans that include Idea generation, Screening of raw materials, economic feasibility, regulations, technology adoptions, then

formulations, composition of ingredients, processing. This courses covers the idea of food formulation and product development to the extent of its applicability to industries.

VALUE ADDED COURSES

Department of Food Technology presently executes two value added courses which are framed to increase the research ethics and to understand the value and application of the learning from the programme. The course focuses on providing the importance and benefits of Food in daily life and provides insight about the practice of Food safety and hygiene in food product process in industry or in food business.

1. Food, Nutrition and Health

The effective management of food intake and nutrition are both key to good health. Smart nutrition and food choices can help prevent disease. Eating the right foods can help your body cope more successfully with an ongoing illness. Understanding good nutrition and paying attention to what you eat can help you maintain or improve your health. The course is designed to provide the overall importance of Food and nutrition with relevance to health and disease.

2. Food Hygiene and Culinary Science

This course represents conceptual models explain the food hygiene and food safety towards culinary student who undergo for culinary internship. Both qualitative and quantitative techniques will use as systematic tools to test and validate the model. Course will emphasis on new dimensions of knowledge, attitudes and practice effects competencies in food hygiene and safely particularly recognized as contributory factors that positively or negatively influenced the job acquirement and entrepreneurship in Food business.