

YVUCET-2020: SYLLABUS
Test No120: FOOD TECHNOLOGY

SECTION – A
(Marks 30)

Basic Food Groups – Classification of foods based on Nutritive value – Food group systems: basic 5, basic 7 and basic 9 groups. Functional classification of foods and food grouping. Nutrients : water, proteins, fats, minerals and vitamins – functions of nutrients.

SECTION – B
(Marks -30)

Fundamentals of Food science : Physico – chemical components and properties of foods :Changes on processing of cereals – pulses and legumes – milk and milk products – fruits and vegetables.

SECTION – C
(Marks – 40)

Food and Nutrient requirements during rapid growth and developments stages of the life span– pregnancy, lactation, infancy and childhood stages. Importance of Macro and Micro nutrients during growth and development. Basic concepts of food spoilage and food adulteration – simple methods of food processing and preservation.

REFERENCES:

1. Vijaya khader, Preservation of Fruits and Vegetables.2 nd edition.kalyani publishers, Ludhiana,2004
2. Viyaya khader, Food Processing and Preservation, kalyani publishers,2000.
3. Srilakshmi. B.,(a) Food science, (2nd edition)., (b) Food science & Nutrition. New age international (P) Ltd.pub.Bangalore,Chennai,Hyderabad,2001
4. Swaminathan. M. Essentials of Food and Nutrition , Vol. I & II. Ganesh pulishers & Bangalore printing publishing co.ltd, Bangalore, 1985.

