Course Title	Food Technology			Course Code		BST 21173	
Year	2	Semester	1	Credits	03	Theory (hr)	30
						Practical (hr)	30
						Independent Learning (hr)	

Aim of the Course:

To provide the knowledge and skills on safe preservation of food and food product development

Intended Learning Outcomes:

After completion of this course, the learner should be able to:
- Describe the food constituents and their role in food industry.
- Identify the appropriate technology to process and preserve different agricultural produces, meat and fish.
- Explain the fundamentals of, and factors affecting food safety and quality.
- Analyze the composition of food samples using qualitative and quantitative tests.
- Develop some selected food products.
- Evaluate the quality and consumer preferences for the developed food products.

Course Capsule:

Theory
Role of technology in food industry; Food constitutes: Carbohydrates, Proteins, lipids: Importance, Physical aspects, chemical reactions, and Role of carbohydrates in food industry; Importance of vitamins and minerals; Food deterioration, Types and causes of food deterioration; Food preservation technologies; Unit operations of food processing; Quantitative and qualitative tests of food constituents; Food constituents: Water, Water activity, Role of water in food industry; Food formulation basics and approaches; Food product development; Sensory evaluation; Fundamentals of food safety and quality control; Recent advances and emerging trends

Practical
Carbohydrate, lipids and proteins - sources and their utilization; Preparation of flour and related products; Causes for food deterioration; Food preservation methods; New product development; Sensory evaluation

Assessment:

Continuous assessment: 30%
End semester assessment: 70%