

**E.M.G. YADAVA WOMENS COLLEGE, MADURAI -14.****(An Autonomous Institution – Affiliated to Madurai Kamaraj University)****Re –accredited (3<sup>rd</sup> cycle) with Grade A<sup>+</sup> and CGPA 3.51 by NAAC****CBCS with OBE****DEPARTMENT OF NUTRITION AND DIETETICS – UG****ADD ON COURSE****Food Product Development****(w.e.f. 2022 – 2023 Batch onwards)****COURSE STRUCTURE****Contact Hours: 30 hrs****Credit: 1**

<b>S.No.</b>	<b>Semester</b>	<b>Course Code</b>	<b>Title of the Course</b>
1.	I	22NDAOC	Theory: Food Product Development
2.	I	22NDAOCP	Practical: Lab in Food Product Development

Department of N&D				Class : I N&D	
Sem	Category	Course Code	Course Title	Credits	Contact Hours
I	Add on Course	22NDAOC	Food Product Development	1	30
		22NDAOCP	Practical: Lab in Food Product Development		

**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.

**Books for Study:**

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.

**Books for Reference:**

1. Fuller G.W., (1994). New Food Product Development: From Concept to place, New York: CRC Press. Annexure -13a
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****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 Cake