

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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DEPARTMENT OF NUTRITION AND DIETETICS – B.Sc

ADD ON COURSE

(w.e.f. 2021 – 2022 onwards)

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 Cakes