

PhD Syllabus for Food Technology

Food Chemistry and Nutrition:

Carbohydrates: structure and functional properties of mono-, oligo-, & polysaccharides including starch, cellulose, pectic substances and dietary fibre, gelatinization and retrogradation. Proteins: classification and structure, biochemical changes in post mortem and tenderization of muscles. Lipids: classification and structure, rancidity, polymerization and polymorphism. Pigments: carotenoids, chlorophylls, anthocyanins, tannins and myoglobin. Food flavours: terpenes, esters, aldehydes, ketones and quinines. Enzymes: specificity, simple and inhibition kinetics, coenzymes, enzymatic and nonenzymatic browning. Nutrition: balanced diet, essential amino acids and essential fatty acids, protein efficiency ratio, water soluble and fat soluble vitamins, role of minerals in nutrition, co-factors, anti-nutrients, nutraceuticals, nutrient deficiency diseases. Chemical and biochemical changes in foods during different processing.

Food Microbiology

Characteristics of microorganisms: morphology of bacteria, yeast, mold and actinomycetes, spores and vegetative cells, gram-staining. Microbial growth and death kinetics, serial dilution technique. Food spoilage microorganisms in different food products including milk, fish, meat, egg, cereals and their products. Toxins from pathogens and non-pathogens including Staphylococcus, Salmonella, Shigella, Escherichia, Bacillus, Clostridium, and Aspergillus genera. Microbiology and processing steps of curd, yoghurt, cheese, pickles, soya-sauce, sauerkraut, idli, dosa, vinegar, alcoholic beverages and sausage.

Food Products Technology

Processing principles: thermal processing, chilling, freezing, dehydration, addition of preservatives and food additives, irradiation, fermentation, hurdle technology, intermediate moisture foods. Food packaging materials, aseptic packaging, controlled and modified atmosphere storage. Cereal processing: milling of rice, wheat, and maize, parboiling of paddy, bread, biscuits, extruded products and ready to eat breakfast cereals. Oil processing: expelling, solvent extraction, refining and hydrogenation. Fruits and vegetables processing: extraction, clarification, concentration and packaging of fruit juice, jam, jelly, marmalade, squash, candies, tomato sauce, ketchup, and puree, potato chips, pickles. Plantation crops processing: tea, coffee, cocoa, spice, extraction of essential oils and oleoresins from spices. Dairy processing: pasteurization and sterilization, cream, butter, ghee, ice-cream, cheese and milk powder. Processing of animal products: drying, canning, and freezing of fish and meat; production of egg powder. Waste utilization: pectin from fruit wastes, uses of by-products from rice milling. Food standards and quality maintenance: FPO, PFA, Agmark, ISI, HACCP, food plant sanitation and cleaning in place (CIP).

Food Engineering

Mass and energy balance; Momentum transfer: Flow rate and pressure drop relationships for Newtonian fluids flowing through pipe, Reynolds number. Heat transfer: heat transfer by conduction, convection, radiation, heat exchangers. Mass transfer: molecular diffusion and Fick's law, conduction and convective mass transfer, permeability through single and multilayer films. Mechanical operations: size reduction of solids, high pressure homogenization, filtration, centrifugation, settling, sieving, mixing & agitation of liquid. Thermal operations: thermal sterilization, evaporation of liquid foods, hot air drying of solids, spray and freeze-drying, freezing and crystallization. Mass transfer operations: psychrometry, humidification and dehumidification operations.