



MANGALORE UNIVERSITY

DEPARTMENT OF BIOSCIENCES

MSc Food Science & Nutrition

FNP 510: PRINCIPLES OF FOOD PROCESSING

Course outcome:

- Describe several techniques in food processing and also the physical chemical and nutritional changes during freezing.
 - List out the study process like freezing and thawing and also the changes occurring in these processes.
 - Write down the effects of physical and chemical changes during processing and also the nutritional loss occurred.
 - Identify the loss during processing and also the techniques to minimize the loss
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- 1) Determination of physical and chemical changes during freezing
 - 2) Nutritional changes of food during food processing
 - 3) Determination of changes occurring at the time of thawing
 - 4) Estimation of freezing point of different solids/ liquid and semi solid foods
 - 5) Physical changes during the evaporation and drying