



UNIVERSITI TEKNOLOGI MARA

FST305: FOOD PROCESSING

Course Name (English)	FOOD PROCESSING APPROVED
Course Code	FST305
MQF Credit	3
Course Description	This course will provide students with an understanding of the basic theoretical and practical aspects of food processing. This syllabus covers food processing and manufacturing of selected food commodities. Selected problems encountered in the food industry relating to processing of food will also be highlighted.
Transferable Skills	Skillful and responsible
Teaching Methodologies	Lectures, Lab Work, Project-based Learning
CLO	CLO1 Describe basic theoretical and practical aspects of food processing. CLO2 Relate food-processing technique with selected food commodities CLO3 Demonstrate entrepreneurial skills in promoting processed food product
Pre-Requisite Courses	No course recommendations
Topics	
1. Beverages 1.1) 1. Carbonated non-alcoholic beverages. 1.2) a)Types, quality of raw materials and their importance. 1.3) b) Production and carbonation 1.4) 2. Alcoholic beverages. 1.5) a)Types of alcoholic beverages. 1.6) b)Beer : quality of raw materials and its importance. 1.7) c) Production of beer. 1.8) d) Problems relating to beer during storage. 1.9) 3. Fruit juices. 1.10) a)Types of fruit juices, squashes and cordials. 1.11) b)Canning of orange juice. 1.12) c) Production of squashes and cordials 1.13) 4. Tea. 1.14) a)Types of tea. 1.15) b)Production of black tea. 1.16) c)Grading and storage of black tea	
2. Fruits and vegetables 2.1) a)Production of tomato/chilli sauce and problems relating to tomato/chilli sauce. 2.2) b)Canning of fruits & vegetables 2.3) c)Rehydration & dehydration of fruits & vegetables 2.4) d)Pickling of fruits & vegetables	
3. Meat Products 3.1) a)Types of meat products. 3.2) b)Canning of meat in sauce/curry/gravy. 3.3) c)Production of sausage	
4. Fruit preserves 4.1) a)Pectin, quality of raw materials and its importance. b)Production of jams and marmalades. c)Failures in jam setting	
5. Cereal and related products 5.1) a)Types of noodles. 5.2) b)Production of noodle : fresh and instant noodles	

6. Cocoa and cocoa products

- 6.1) a) Production of fermented and dried cocoa beans.
- 6.2) b) Production of cocoa powder.
- 6.3) c) Production of chocolate

7. Food packaging

- 7.1) a) Definition of functions of packaging.
- 7.2) b) Types of packaging materials

Assessment Breakdown	%
Continuous Assessment	70.00%
Final Assessment	30.00%

Details of Continuous Assessment	Assessment Type	Assessment Description	% of Total Mark	CLO
	Group Project	Any related topics	30%	CLO3
	Test	Online Test will cover chapter 1 until 3	20%	CLO1
	Written Report	Report assessment base on lab practical	20%	CLO2

Reading List	Reference Book Resources
	<ul style="list-style-type: none"> • Fellows, P.J 2002, <i>Food Processing Technology:Principles and Pra</i>, FB.Raton, CRC Press • Ramaswamy, H.S. 2006, <i>Food Processing : Principles and Applications</i>, Boca Raton CRC Press • Jasper, G.W. & Frank P.G. 1981, <i>Beverages: Carbobated and non-carbonated.</i>, Westport, conn: AVI Pub. Co • Jacobs, M.B. 1982, <i>Carbonated beverages</i>, Chemical Pub • Wim, J, 2002, <i>Fruits and Vegetables: Improving quality.</i>, Boca Raton: CRC Press • Desrosier, N.W. 1990, <i>Elements of Food Technology</i> , 2 Ed., AVI publisher • Gordon L. R. 2006, <i>Food packaging</i>, 2 Ed., Boca Raton CRC Press
Article/Paper List	This Course does not have any article/paper resources
Other References	This Course does not have any other resources