



UNIVERSITI TEKNOLOGI MARA

FST548: FOOD PROCESSING TECHNOLOGY

<b>Course Name (English)</b>	FOOD PROCESSING TECHNOLOGY <b>APPROVED</b>		
<b>Course Code</b>	FST548		
<b>MQF Credit</b>	3		
<b>Course Description</b>	This course will provide students with the theoretical aspects of food product manufacturing. This syllabus covers manufacturing of selected food commodities and the quality control of the finished products. Students are also required to identify, detect and solve problems related to food manufacturing processes. Knowledge transfer programme to the community, which is designed in this subject will help students to improve their soft skills.		
<b>Transferable Skills</b>	negotiation skills leadership skills communication skills		
<b>Teaching Methodologies</b>	Lectures, Blended Learning, Problem Based Learning (PBL), Discussion, Debates, Project-based Learning		
<b>CLO</b>	CLO1 apply food processing techniques for solving food science and technology related problems CLO2 work in a team to conduct a knowledge transfer program CLO3 demonstrate leadership skills through knowledge transfer program		
<b>Pre-Requisite Courses</b>	No course recommendations		
<b>Reading List</b>	<table border="1"> <thead> <tr> <th>Recommended Text</th> </tr> </thead> <tbody> <tr> <td> <ul style="list-style-type: none"> <li>• Fidel, T., &amp; Leo, M. L. N 2017, <i>Advanced Technologies for Meat Processing (2ed.)</i>, CRC Press</li> <li>• Yada, R. Y 2017, <i>Proteins in Food Processing</i>, 2nd Ed., Woodhead Publishing Series in Food Science, Technology and Nutrition</li> <li>• Fellows, P. J. 2016, <i>Food Processing Technology: Principles and Practice</i>, 4th Ed., Woodhead Publishing Series in Food Science, Technology and Nutrition</li> <li>• Hui, Y.H, <i>Handbook of Food Products Manufacturing I &amp; II</i>, Wiley, New Jersey</li> <li>• Ramaswamy, Hasahalli S 2006, <i>Food Processing: Principles and Applications</i>, Boca Raton CRC Press.</li> <li>• Richard D. O'Brien 2004, <i>Fats and Oils: Formulating &amp; Processing for Application</i>, 2nd Ed., Boca Raton CRC Press.</li> <li>• Fellows, P 2002, <i>Food Processing Technology: Principles and Practices</i>, Boca Raton CRC Press.</li> <li>• Wim Jongan 2002, <i>Fruits and Vegetables: Improving quality</i>, Boca Raton: CRC Press.</li> <li>• Ranken, MD, Kill RC and Baker C 1997, <i>Food industries Manual</i>, 24th Ed., Blackie academic and Professional London</li> <li>• Desrosier N.W 1990, <i>Elements of Food Technology</i>, 2nd Ed., AVI publisher</li> <li>• Jacobs M.B 1982, <i>Carbonated beverages</i>, Chemical Pub</li> <li>• Jasper Guy Woodroof &amp; Frank Phillips G 1981, <i>Beverages: Carbobated and non-carbonated.</i>, Westport, conn: AVI Pub. Co.</li> </ul> </td> </tr> </tbody> </table>	Recommended Text	<ul style="list-style-type: none"> <li>• Fidel, T., &amp; Leo, M. L. N 2017, <i>Advanced Technologies for Meat Processing (2ed.)</i>, CRC Press</li> <li>• Yada, R. Y 2017, <i>Proteins in Food Processing</i>, 2nd Ed., Woodhead Publishing Series in Food Science, Technology and Nutrition</li> <li>• Fellows, P. J. 2016, <i>Food Processing Technology: Principles and Practice</i>, 4th Ed., Woodhead Publishing Series in Food Science, Technology and Nutrition</li> <li>• Hui, Y.H, <i>Handbook of Food Products Manufacturing I &amp; II</i>, Wiley, New Jersey</li> <li>• Ramaswamy, Hasahalli S 2006, <i>Food Processing: Principles and Applications</i>, Boca Raton CRC Press.</li> <li>• Richard D. O'Brien 2004, <i>Fats and Oils: Formulating &amp; Processing for Application</i>, 2nd Ed., Boca Raton CRC Press.</li> <li>• Fellows, P 2002, <i>Food Processing Technology: Principles and Practices</i>, Boca Raton CRC Press.</li> <li>• Wim Jongan 2002, <i>Fruits and Vegetables: Improving quality</i>, Boca Raton: CRC Press.</li> <li>• Ranken, MD, Kill RC and Baker C 1997, <i>Food industries Manual</i>, 24th Ed., Blackie academic and Professional London</li> <li>• Desrosier N.W 1990, <i>Elements of Food Technology</i>, 2nd Ed., AVI publisher</li> <li>• Jacobs M.B 1982, <i>Carbonated beverages</i>, Chemical Pub</li> <li>• Jasper Guy Woodroof &amp; Frank Phillips G 1981, <i>Beverages: Carbobated and non-carbonated.</i>, Westport, conn: AVI Pub. Co.</li> </ul>
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<b>Article/Paper List</b>	This Course does not have any article/paper resources
<b>Other References</b>	This Course does not have any other resources