FNS 505 POST HARVEST TECHNOLOGY

39 Hr (13× 3units)

Course outcome:

At the end of this course the students will be able to-

CO 1. Describe post harvesting technology and the methods of harvesting
CO 2. Know about the post harvest handling and also various kinds of packaging.
CO 3. Identify the storage of food products and its challenges.
CO 4. Understand the control of wastage due to bad storage.
CO 5. Describe the types of food storage.

Unit I: Introduction to Post harvest technology: Definition, importance and scope of post harvest technology. Types of maturity of crop produces: Physiological maturity, horticultural maturity, harvest maturity, commercial maturity. Maturity indices and methods of determining maturity.

Unit II: Methods of harvesting and post harvest handling: Methods of harvesting. Good agricultural practices (GAP). Methods of post harvest handling: pre-cooling, washing, cleaning and trimming, sorting, grading and sizing, disinfection, post harvest treatment, curing, waxing, packaging and storage. Packaging materials.

Unit III: Storage of food products, challenges during storage and their control: Types of food storage, cold storage, controlled atmospheric storage. Storage pests: insect pests, spoilage microbes and other pests.

REFERENCES

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- McWilliams M. 1993. Food Microbiology. Tata McGraw Hill
- Potty VH & Mulky MJ. 1993. Foods - Experimental perspectives, Macmillan
- Srilakshmi B. 2001. Food processing, Oxford &IBH
- Swaminathan MS. 1993. Food Science, New Age International.
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