

COURSE TITLE: FOOD PRESERVATION

COURSE CODE: HOS 431

CREDIT: TWO HOURS

LEVEL: 300

SEMESTER: THREE

AREAS OF COVERAGE

1. Causes of Food Spoilage

Methods of storing food and food items, their prevention for spoilage and decay.

2. Examine various goals and processes of preservations, explore, - traditional methods of preservation and link up to modern methods.

3. Explore the shelf life of food commodities

4. Microbiology and food poisoning

5. Identify food items/commodities and explore the most suitable methods for preserving them.

METHODOLOGY

Lectures; Seminars ; Project

REFERENCE

- R. Kintan, V. Ceserani and D. Foskett: Theory of catering 9th Ed.

- P.M. Gaman and K.B Sherrington - The Science of Food 2nd Ed

- Internet

- Journals