

Discipline: Food Technology: Department of Food Plant Operations

Course No : SEC-112	Credit Hrs.: 2(0+2)
Course Title : Introduction to Processing of Extruded Foods	

TEACHING SCHEDULE

Exercise No.	Exercise Title
1	Introduction and market survey of extruded products
2	Introduction of food extruders components and their functions
3	Principle and operational mechanism involved in cold and hot extruder (Single and Twin-Screw Extruder)
4	Preparation of spaghetti pasta
5	Preparation of penne pasta
6	Preparation of noodles
7	Preparation of vermicelli
8	Preparation of instant noodles
9	Quality evaluation of pasta products
10	Demonstration of extrusion products (extruded snacks/ breakfast cereal/ texturized vegetable protein)
11	Preparation of traditional extruded products (sev/ chakli)
12	Evaluation of physical properties of expanded snacks
13	Evaluation of water and milk hydration properties of breakfast cereal
14	Evaluation of functional properties of expanded snacks
15	Evaluation of functional properties of texturized vegetable protein
16	Preparation of plant-based meat analogue by using extruder
17	Preparation of cereal, pulses based ready-to-eat snack food by extrusion cooking
18	Preparation of extruded confectionary product
19	Effect of feed moisture content on extrudate food product characteristic
20	Studies on development of weaning food by extrusion technology
21	Texture profile analysis of extruded product
22	Preparation of dietary fiber rich extruded product
23	Quality evaluation of commercially available extruded food products
24	Quality evaluation of commercially available extruded food products
25	Quality evaluation of different extruded products
26	Determination of techno-economic feasibility of prepared extruded product
27	Sensory evaluation of prepared extruded products
28	Labelling and FSSAI Regulations of different extruded products
29-30	Visit to Commercial Extrusion Unit