

11. Bodo Cuisine and FOOD PROCESSING Skills

BOD-Skill Enhancement Course
Marks= 50 (Theory) + 50 (Practical)=100

Paper Title: Food processing system of the Bodos: Tradition to Modernity (1st)

Course outcomes:

- Come to know about the food processing system of the Bodos from past to present

Unit I: An introduction to the food processing system: method and types	20
Unit II: Food preservation system of the Bodos: Past, present and future prospect	20
Unit III: Impact of modern foods on Bodo food habits	10

Note: Practical will be taken from prescribed topics given below:

1. Collection and documentation of materials for traditional Bodo food recipes
2. Presentation on traditional Bodo food presentation system
3. Presentation on traditional Bodo beverage

Suggested Readings:

1. Boro-KocharirSomajAruSanskriti: BhabenNarzee
 2. Principle of Food Science Part-II :Physcal Method of Food Preservation- M. Kare, O.R.
 3. Fennema and D.B. Lurd, Marcel Dekkar
 4. Principles of Food Preservation- V. Kyzlimk, Elsevier Press
 5. Modern Food Microbiology- Jemes M Jay, D. Van Nostrand
 6. Nutrition and dietics- Rose
 7. Nutrition and dietics- Joshi
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