

SEMESTER VI

BOD-SE-6014

Food processing system of the Bodos: Tradition to Modernity

Marks: 80

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: methods and types	20
Unit-II Fundamentals of food technology: Food hygiene, sanitation, optimization techniques in food technology	20
Unit-III Food preservation system of the Bodos; Past, present and Future prospect	20
Unit-IV Impact of modern food processing system on food habits of the Bodos (Impact of other indigenous food processing system, Modern food processing system and Change and continuity of Bodo food processing)	20

Suggested readings:

Boro-Kocharir Somaj Aru Sanskriti: Bhaben Narzee

Principle of Food Science Part-II : Physical Method of Food Preservation- M. Kare, O. R.

Fennema and D.B. Lurd, Marcel Dekkar

Principles of Food Preservation- V. Kyzlink, Elsevier Press

Modern Food Microbiology-Jemes M Jay, D. Van Nostrand

Nutrition and dietics- Rose

Nutrition and dietics- Joshi

BOD-RG-6016
Dissertation Writing
Marks: 80

(In this paper, students are suggested to prepare a dissertation at least of 50 pages on the topic assigned by the departmental teachers using research methodology. Examiners will examine this dissertation. Dissertation will carry 80 marks and viva-voce will carry 20 marks. Viva –voce will be held in the department in presence of at least one external).