DISCIPLINE SPECIFIC ELECTIVE COURSE

DSE FT03 A: Food Fermentation Technology

CREDIT DISTRIBUTION, ELIGIBILITY AND PRE-REQUISITE OF THE COURSE

Course title & code	Credits	Credit distribution of the course			Eligibility criteria	Pre-requisite of the course (if any)
		Theory	Tutorial	Practical/ Practice		
Food Fermentation Technology	4	2	0	2	XII Pass with PCM/PCB	Nil

Learning Objectives

- To understand the concept and significance of fermentation
- To understand the principles of food fermentation technology
- To study the types of starters used in the food industry
- To study the production of various fermented foods

Learning Outcomes

- An understanding of the basic components of Food Fermentation Technology and their principles.
- An understanding of the concept of the different fermentation processes.
- Develop insight into common types of starters used in the Food Industry.
- Apply acquired skills in the production of various fermented foods.

SYLLABUS OF DSE FT 03

THEORY
Credits: 2; Hours: 30

UNIT I: Introduction to fermentation **10 Hours**

Unit description: This unit introduces the concept of fermentation as a process ,its basic requirements and types . It also covers the types of microbes required in the process resulting

in the formation of different products along with the emphasis on the significance of fermentation

Subtopics:

- Definition of Fermentation
- Types of fermentation process: submerged/solid state, Batch/continuous fermentation
- Requirements for the fermentation process
- Role of Starter cultures and their types commonly used in fermentation
- Importance of Fermentation

UNIT II: Fermentation Technology **10 Hours**

Unit description: This unit covers Food Fermentation Technology with a focus on fermenters and their operations. Both the concept of upstream and downstream processing will be taught along with coproduct recovery

Subtopics:

- Fermenter: design and its operation
- Measurement and control of fermentation
- Upstream processing- screening and identification of microorganisms, media preparation, multiplication of microbes
- Downstream processing -Recovery of fermentation products and conversion into commercially viable products, Co-product recovery, and valorization

UNIT III: Fermented Products **10** Hours

Unit description: This unit describes the fermentation process of various products and their classification with an emphasis on the Indian traditional fermented products.

Subtopics:

- Types of fermented products and their classification
- Fermentation of milk, vegetables, cereals
- Industrial Production of selected products -Baker's yeast, Cider, Vinegar, and Cheese
- Traditional Indian Fermented products

PRACTICAL
Credit: 2, Hours: 60

1. To study the design and operation of a lab scale fermenter
2. To study the sugar utilization patterns by microorganisms
3. To determine β-galactosidase activity of microorganisms
4. To perform Solid State Fermentation using byproducts as a substrate at lab scale.
5. To produce Baker's Yeast
6. To prepare Sauerkraut
7. To prepare Curd /Yogurt
8. To develop a fermented food/drink utilizing plant products or their by- products
9. To develop a fermented food/drink utilizing animal products or their by-products

Essential Readings

- Brian, J. Wood. (1997).*Microbiology of Fermented Foods*. Volume II and I. Elsevier Applied Science Publication.

- Joshi, V.K. & Pandey. A. (2009). *Biotechnology: Food Fermentation Microbiology, Biochemistry and Technology*. Volume I and II. Asiatech Publishers Inc.
- Stanbury, P.F., Whitekar A. and Hall (2013). *Principles of Fermentation Technology*. Reed Elsevier India Pvt.Ltd.

Suggested Readings

- Adams, M. & Moss, M. (2008). Food Microbiology. 2nd Edition. RSC Publishing.
- John, Garbutt. (1997).Essentials of Food Microbiology. Arnold International Students Edition.
- Arnold L. Demain & Julian E. Davis. Industrial Microbiology & Biotechnology, ASM Press. (2004).

Note: Examination scheme and mode shall be as prescribed by the Examination Branch, University of Delhi, from time to time.