***Resource Checklist for Food Technology***

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| **Topics** | **Resources** |
| * Introduction and Scope of Food Technology | Link:Introduction and scope of food technology in Pakistan  <https://www.preparehow.com/guidance-sessions/scope-of-food-technology/>  Youtube video: Food Science(Technology)  <https://www.youtube.com/watch?v=_bJYav37-zw>  <https://www.youtube.com/watch?v=zTdsQ3f4xYQ> |
| * Composition of food and effect of processing techniques | Book: **Food Processing Principles and Applications Second Edition Edited by Stephanie Clark, Stephanie Jung, and Buddhi Lamsal**  **Chapter:1**  Word Doc: **FOOD TECHNOLOGY, PROCESSING & IMPACT ON NUTRITION** |
| * Cereal technology | Book: **FOOD SCIENCE**  Chapter:17  PPt: **Cereal technology**  Youtube Video: **Introduction to Cereal Technology**  <https://www.youtube.com/watch?v=pY-W5HLf3R4>  **Cereal structure**  <https://www.youtube.com/watch?v=pY-W5HLf3R4>  How flour is made  <https://www.youtube.com/watch?v=y8vLjPctrcU> |
| * Meat, poultry and fish technology | Book: **FOOD SCIENCE** Norman N. Potter and Joseph H. Hotchkiss, Food Science, Fifth Edition  Chapter:14  PPt:  <https://www.slideshare.net/mohitjindal/technology-of-meat-fish-and-poultry-products-149114245>  Youtube Video:  **Inside The Meat Processing Plant - Inside The Food Factory**  <https://www.youtube.com/watch?v=oXoOws_PBWE>  Modern Ultra Chicken Meat Processing Factory,  <https://www.youtube.com/watch?v=isdKEo_qMqY> |
| * Fruits & vegetable technology | Book: **FOOD SCIENCE** Norman N. Potter and Joseph H. Hotchkiss, Food Science, Fifth Edition  Chapter:18  Youtube: **food processing/ fruits and vegetables**  <https://www.youtube.com/watch?v=LZQpqQ5E-7g> |
| * Dairy technology | Book: **FOOD SCIENCE** Norman N. Potter and Joseph H. Hotchkiss, Food Science, Fifth Edition  Chapter:13  Youtube video:  **Milking and pasteurization Process**  [**https://www.youtube.com/watch?v=ad7RChNWjLo**](https://www.youtube.com/watch?v=ad7RChNWjLo)  Homogenisation and Pasteurisation  <https://www.youtube.com/watch?v=r0rCEBPgo5Q>  What is homogenization?  <https://www.youtube.com/watch?v=Ed0K5Cjbmr0>  **How Cheese is made?**  <https://www.youtube.com/watch?v=wxm8jTzU_8o> |
| * Fat and oil technology | Book: **FOOD SCIENCE** Norman N. Potter and Joseph H. Hotchkiss, Food Science, Fifth Edition  Chapter:16  Youtube Video: **PROCESSING of FATS & OILS PART 1:**  **Edible/Vegetable/Cooking Oil Degumming/Neutralization Process**  <https://www.youtube.com/watch?v=sXPfmW0i6nA>  **PROCESSING of FATS & OILS PART 2:Edible/Vegetable/Cooking Oil Deodorization Process**  <https://www.youtube.com/watch?v=NUinIKMMqck> |
| * Sugar and confectionary technology | Book: **FOOD SCIENCE** Norman N. Potter and Joseph H. Hotchkiss, Food Science, Fifth Edition  Chapter:20  Youtube Video: **Sugar Processing** <https://www.youtube.com/watch?reload=9&v=ce4ESoqtgnk>  **Sugar, How its made?**  <https://www.youtube.com/watch?v=jCKt02NGjfM> |