***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:17PPt: **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 EditionChapter:14PPt:<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 EditionChapter:18Youtube: **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 EditionChapter:13Youtube 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 EditionChapter:16Youtube 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 EditionChapter:20Youtube Video: **Sugar Processing** <https://www.youtube.com/watch?reload=9&v=ce4ESoqtgnk>**Sugar, How its made?**<https://www.youtube.com/watch?v=jCKt02NGjfM> |