Course Outline

- Preparation of gari, flour from yam and sweet potato for bread and cake and other pastries
- Performance of simple unit operations such as drying, freezing, blanching, pasteurization
- Preservation of fruits and vegetables and root and tubers for improved shelf life
- Processing of pineapple value added products: Candy, squash, wine

References

1. Ibraz, A. (2002). Unit Operations in Food Engineering. Food Preservation Technology Series. CRC Press,
2. Sahay, K. M. and Singh, K.K (2001). Unit Operations of Agricultural Processing. Second Revised Edition. Vikas Publishing House PVt. LTD., New Delhi.
3. Earle R. L. (1983). Unit operations in Food Processing. Publisher: NZIFST (Inc.), New Zealand.