

NPTEL Video Lecture Topic List - Created by LinuXpert Systems, Chennai

NPTEL Video Course - Agriculture - NOC:Food Science and Technology

Subject Co-ordinator - Prof. Hari Niwas Mishra

Co-ordinating Institute - IIT - Kharagpur

Sub-Titles - Available / Unavailable | MP3 Audio Lectures - Available / Unavailable

- Lecture 1 - Course Introduction, Food and Health
- Lecture 2 - Food Production and Processing Challenges
- Lecture 3 - Energy and Nutritional Value of Foods
- Lecture 4 - Balanced Diets
- Lecture 5 - Sustainability in Food Industry
- Lecture 6 - Food Quality Characteristics
- Lecture 7 - Physical Properties of Foods
- Lecture 8 - Textural and Rheological Properties of Foods
- Lecture 9 - Thermal Properties Relationships
- Lecture 10 - Food Structure and Quality Relationships
- Lecture 11 - Major Chemical and Biochemical Reactions in Foods
- Lecture 12 - Oxidative Reactions in Foods
- Lecture 13 - Hydrolytic Reactions in Foods
- Lecture 14 - Factors Affecting Chemical Changes in Foods
- Lecture 15 - Enzymatic processes in food
- Lecture 16 - Significance of Sensory Organs
- Lecture 17 - Anatomy and Functions of Taste and Smell
- Lecture 18 - Sensory Evaluation Methods
- Lecture 19 - Psychophysics of Sensory Perception
- Lecture 20 - Novel Techniques in Sensory Evaluation
- Lecture 21 - Water and Ice
- Lecture 22 - Sugars and Oligosaccharides
- Lecture 23 - Starch, Cellulose and Pectin
- Lecture 24 - Proteins and Polypeptides
- Lecture 25 - Triglycerides and Phospholipids
- Lecture 26 - Vitamins
- Lecture 27 - Minerals
- Lecture 28 - Phytochemicals and Bioactives
- Lecture 29 - Pigments and Colours

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- Lecture 30 - Flavouring Compounds
- Lecture 31 - Food Microorganisms
- Lecture 32 - Microbial Growth
- Lecture 33 - Microbial Spoilage of Foods
- Lecture 34 - Prevention of Food Poisoning and Spoilage
- Lecture 35 - Beneficial Microorganisms
- Lecture 36 - Chemical Food Additives
- Lecture 37 - Functional Food Additives
- Lecture 38 - Food Adulteration
- Lecture 39 - Toxins and Allergens
- Lecture 40 - International Regulations on Food Additives
- Lecture 41 - Traditional Food Preservation Technologies
- Lecture 42 - Chemical and Bio Preservation of Foods
- Lecture 43 - Non-Thermal Technologies for Food Preservation
- Lecture 44 - Alternate Thermal Technologies for Food Preservation
- Lecture 45 - Low-Temperature Preservation of Foods
- Lecture 46 - Food Process Principles and Operations
- Lecture 47 - Food Formulation and Design
- Lecture 48 - Mathematical Tools for Food Formulation
- Lecture 49 - Functional and Designer Foods
- Lecture 50 - 3D Printed foods for personalized nutrition
- Lecture 51 - Concepts in Food Manufacturing and Industry 4.0
- Lecture 52 - AI/ML Applications in Food Processing
- Lecture 53 - Advanced Instrumentation and Sensors
- Lecture 54 - Process Control and Automation
- Lecture 55 - Robotics and Future Trends in Food Manufacturing
- Lecture 56 - Concept of Circular Economy
- Lecture 57 - Grain Processing by-products and Waste Utilization
- Lecture 58 - Fruits and Vegetables Processing Industry Waste utilization
- Lecture 59 - Fish, Meat and Poultry Processing Waste Utilization
- Lecture 60 - Dairy Industry Waste Utilization and Course Summing-up