

## **Confectionery and Snack Foods 3(2-1)**

### **Theory**

Confectionery: significance, classification, industries in Pakistan. Sugar confectionery: ingredients, manufacturing - high boiled sweets, caramel, toffee, fudge, gums. Sugar free confectionery: need, ingredients, manufacture. Chewing gum technology. Chocolate confectionery. Snack foods: history, status, manufacture - potato, nuts, cereal, meat and fish based. Puffed and baked snacks. Seasonings: ingredients, formulations, applications. Quality control. Packaging.

### **Practical**

Preparation of candy, toffee, chocolates, and other sugar based confectionery. Manufacture of potato chips, fried legumes, nuts, nuggets, extruded snacks. Visit to confectionery and snack food industries.

### **Books Recommended**

1. Panda, H. 2009. The complete technology on snack foods. National Institute of Industrial Research, New Delhi, India.
2. Lusas, W and Rooney, LW. 2001. Snack food processing. Technomic Pub. Co., Lancaster, UK.
3. Edwards, WP. 2000. The science of sugar confectionery. Royal Society of Chemistry, Thomas Graham House, Science Park, Cambridge, UK.

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