

Syllabus

Programme code:	B.Sc., B.A., B.Com.,	Programme Title :	For all UG Degree Programmes	
Course Code:	20CYVAC01	Title: Value added course - Food chemistry	Batch :	2020-2023
Hrs/Week:	1		Semester	IV
			Credits:	

Course Objective:

To develop the skill to aesthetically appreciate Food Science

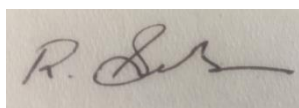
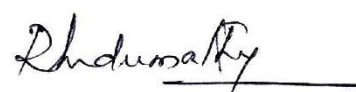
Unit	Content	Hrs
I	Food: Definition for food and nutrition. Functions of food and nutrients. Energy values of foods. Recommended dietary intake, functions and deficiency of the following: Carbohydrate, fat, proteins, vitamins, minerals.	4
II	Food Preservation: Principles and importance of food preservation. Methods of food preservation: Bacterostatic Methods: Dehydration, pickling and salting Bacterocidal Methods: Canning and cooking.	4
III	Milk Processing - Pasteurisation. Brief account of dairy products- Butter, cream, cheese, condensed milk and milk powder. Food Additives: Food preservatives, food colours, food enzymes and antioxidants.	4
IV	Food adulteration: Adulterants and their effects. Incidental and intentional adulterants, metallic contamination. Simple physical and chemical tests for detection of food adulterants. Packaging hazards. Food poisoning and food borne diseases.	4
V	Packaging hazards. Food Laws: FSSAI Food Standard: ISI standards and the Agmark standards. <i>Functions of Food Corporation of India.</i> Outlines of Preparation and bottling of Fruit squashes, fruit juices, pickles, jams and jellies.	4
	Total contact Hrs/Semester	20

Text Book

S. No.	Author(s)	Title of the Book	Publisher	Year of Publication
1	Swaminathan M	Essentials of Food and Nutrition	Ganesh Publishers, Madras	1977
2	Sumati R. Mudambi and Rajagopal M.V	Fundamentals of Foods and Nutrition	Wiley Eastern Ltd., New Delhi.	—

References

S. No.	Author(s)	Title of the Book	Publisher	Year of Publication
1	Subbulakshmi.G. and Shobha A. Udipi	Food Processing and Preservation	New Age International Publishers, New Delhi	—
2	Jayashree Ghosh	Applied Chemistry	S. Chand and company Ltd., New Delhi	2006
3	Mahindru S.N	Food Additives	Tata Mc Graw Hill Publishing Company Ltd	2000

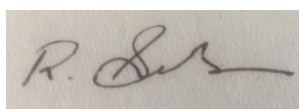
**Staff In-charge****HOD**

FOOD CHEMISTRY PRACTICAL**10Hrs****Qualitative Analysis:**

1. Qualitative analysis of Carbohydrates (Mono, Di and Poly saccharides), Amino acids, Proteins and Lipids.
2. Determination of food adulterants in the following i) Milk ii) Coffee powder, iii) Coconut oil iv) Turmeric powder
3. Preparation of jam and jellies
4. Preparation of pickle
5. Preparation of tomato sauce

Reference Book

S. No.	Authors	Title of the Book	Publishers	Year of Publication
1	Beedu Sashidhar Tao, Vijay Deshpande	Experimental Biochemistry - A student companion	I. K. International (P) Ltd	2007, 1st edn
2	David T Plummer	An Introduction to Practical Biochemistry	Tata McGraw Hill	2007, 3rd edn

**Staff In-charge****HOD**