

PRACTICALS

FNP 406 FOOD SCIENCE

Course Outcome:

At the end of this course the students will be skilled in the -

- CO 1. Application of cereal and pulse cookery in food science.
- CO 2. Detecting chemical reactions in fruits and vegetables and various methods used in preservation
- CO 3. Assessing the milk quality using various parameters.
- CO 4. Evaluation of eggs and egg cookery.

1. Cereals

Cereal cookery

Methods of cooking fine and coarse cereals

Preparation of selected Indian Cereal recipes

Pulses cookery

Cooking soaked and raw pulses

Effects of adding salt, acid and alkali on cooking

Preparation of baked products using leavening agents (bread, biscuits, cookies)

2. Fruits and Vegetables

Effect of acid and alkali

Browning reaction

Preparation of dishes with fruits and vegetables (different modes of cooking)

3. Milk

Milk adulteration test

Milk platform test, pH, sensory evaluation

Preparation of fermented and non fermented milk products. Analysis of chemical properties of milk

Specific gravity

Total solids

Acidity

Lactose content

4. Egg

Egg quality evaluation

Egg cookery

FFNP 407 PRINCIPLES OF NUTRITION

Course outcome:

At the end of this course the students will be thorough with-

- CO 1. Laboratory techniques common to basic food chemistry.
- CO 2. Analytical techniques used for food products
- CO 3. Evaluating chemical properties and estimating carbohydrates and proteins quantitatively and qualitatively.
- CO 4. Estimating quantity of lipids in various food samples by using various methods.

1. Determination of energy value of food using Parr oxygen bomb