FOOD PACKAGING

Course outcome:

At the end of this course the students will be able to-

CO 1. Understand water vapour transmission rate for different materials.
CO 2. Identify toxins, pesticides and adulteration in food.
CO 3. Handel surface sterilization and its application in food handling
CO 4. Assess food packaging effectiveness using various methods.

1. Assessment of air using Surface Impingement method.
2. Detection of efficacy of surface sterilization using swab and Rinse method.
3. Determination of water vapour transmission rate for different materials.
4. Estimation of toxins and pesticides in food.
5. Detection of adulteration in foods.

FOOD SAFETY AND QUALITY CONTROL

Course outcome:

At the end of this course the students will be able to-

CO 1. Differentiate normal and abnormal biochemical parameters by determination of moisture, ash and acidity of food sample.
CO 2. Determine water vapor transmission rate and air using Surface Impingement for different materials.
CO 3. Detect adulteration in foods.
CO 4. Analyze the safety parameters of food.

1. Determination of moisture in a given food sample
2. Determination of ash in a given food sample.
3. Estimation of acidity of given food sample/beverage
4. Determination of water vapour transmission rate for different materials.
5. Detection of adulteration in foods.
6. Assessment of air using Surface Impingement method.