

DEPARTMENT OF FOOD Sc & Q. C.

Session 2022-23

Course Outcomes

B. Sc I Year Semester-1, Paper-1 (Theory)

Course Title: Basic Nutrition, Sanitation & Hygiene Course Code: B058101T

Course outcomes: The students at completion will be able to

- understand the concepts of basic nutrition, how to use food guide , pyramid , optimum nutrition , mal nutrition , sign of good health , metabolism of carbohydrate , protein & fats .
- recognize Food borne illness, control of pest, solid & liquid waste disposal
- be aware of cleaning procedure in catering, structure & layout of food premises maintaining clean environment.
- Exhibit potential to manage the quality and safety, storage of food.

B. Sc I Year Semester-I, Paper-2 (Practical)

Course Title: Quantitative Analysis Course Code: B058102P

Course outcomes: Upon completion of this course, the students will have the knowledge and skills to:

- Understand the laboratory methods and tests related to estimation of caloric value and calculation of BMR in percentage.
- Making a diet plan for working women.
- Calculation of in BMR percentage.
- Estimation of caloric value in food samples.

B. Sc I Year Semester-II Paper-1 (Theory)

Course Title: Food Chemistry & Food Commodities Course Code: B058201T

Course outcomes: Student would be able to define, demonstrate and formulate -

- Functions of carbohydrate, proteins & fats
- Understand denaturation, Rancidity, browning reactions
- Composition and nutritive value of food
- Storage of different food commodities.

B. Sc I Year Semester-II, Paper-2 (Practical)

Course Title: Biochemical Analysis Course Code: B058202P

Course outcomes: This course will provide basic qualitative experimental knowledge of biomolecules such as carbohydrates, amino acids. Upon successful completion of this course students may get job opportunities in food, beverage and pharmaceutical industries.

B. Sc II Year Semester-III, Paper-1 (Theory)

Course Title: Food Process Technology and Food Microbiology Course Code: B058301T

Course outcomes: principle of food preservation, preservation by use of high temperature, preservation by use of low temperature, preservation of different food by using different methods, contamination & spoilage of different food products by different type of microorganism.

B. Sc II Year Semester III, Paper 2 (Practical)

Course Title: Practical Course Code: B058302P

Course Outcomes: Student will have a detailed insightful knowledge and expertise in-

- Isolation & identification of Lactic acid bacteria
- Isolation of fungi from food
- Various techniques of food preservation
- Preparation of tomato ketchup, apple chutney, lemon squash, preparation of jam

B. Sc II Year Semester-IV, Paper-1 (Theory)

Course Title: Sensory Evaluation & Post Harvest Food Technology Course Code: B058401T

Course Outcomes: This paper will give a broad outline of –

- factors affecting food acceptance,
- sensory assessment of food quality, type of panellists,
- sensory testing of food,
- processing technology of food product like milk & milk product, cereal & cereal product.

B. Sc II Year Semester IV, Paper 2 (Practical)

Course Title: Practical Course Code: B058401T

Course outcomes: Student will be able to have in hands practice on-

- Determination of pH & acidity
- Sensory Evaluation of milk products
- Evaluation of Basic Taste

- Determination of specific gravity, fats & total solids.

B. Sc III Year Semester-V Paper-1 (Theory)

Course Title: Food Analysis Course Code: B058501T

Course outcomes: Student will have an overview of-

- Food composition and factors affecting food composition,
- General physical methods of food analysis
- Total Protein Nitrogen, Non-Protein Nitrogen and Specific Protein in foods.
- Crude Fibre and Dietary Fibre, Total Carbohydrate, Starch, Gums, Monosaccharide & Disaccharide

B. Sc III Year Semester-V Paper-2 (Theory)

Course Title: Food Manufacturing and Entrepreneurship Course Code: B058502T

Course outcomes: Student will be able to study about-

- Market & consumer research, product development, Type of Product,
- Chemical & Physical of food
- Transportation
- Food Laws & Equipment Advertising & marketing
- Evaluation of Food Packaging, Packaging method & performance & specification

B. Sc III Year Semester-V Paper-3 Practical

Course Title: Qualitative Analysis Course Code: B058503P

Course outcomes: Upon completion of this course, the students will have the knowledge and skills to:

- Understand the laboratory methods and tests related to Food Analysis.
- Determination of Peroxide value.
- Estimation of Ash content
- Estimation of Moisture content

B. Sc III Year Semester-VI Paper-1 (Theory)

Course Title: Food Toxicology Course Code: B058601T

Course outcomes: this paper aims at imparting a broad picture of-

- Genetically engineered food, pests and their safety.

•Carcinogens

•Importance of Toxicology. Physical treatment of food and health hazards

•Substances intentionally added to foods. Choice of technology, plant and equipment. Creativity and innovation.

B. Sc III Year Semester-VI Paper-2 (Theory)

Course Title: Food Adulteration, Testing and Analytical Instrumentation

Course Code: B058602T

Course outcomes: Food Laws, food Adulteration, Composition & quality of food products, analytical techniques like TLC, paper Chromatography, atomic absorption, fluorimetry

B. Sc III Year Semester-VI Paper-3 (Practical)

Course Title: Practical

Course Code: B058603P

Course Outcomes: Adulteration & testing of food like milk & milk products, spices . titrable acidity, pigment separation by paper chromatography.

Deeksha

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