

FNP 460 ANALYTICAL TECHNIQUES IN FOOD SCIENCE

Course outcome:

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

- CO 1. Chromatographic and immunological techniques used to identify different compounds.
- CO 2. Estimating enzyme activity and various factors affecting it
- CO 3. Handling spectrophotometer and its application
- CO 4. Estimating and isolating organic acids and nucleic acids respectively.

1. **Factors affecting enzyme activity**
2. Chromatographic techniques - paper, TLC, Column
3. **Estimation of organic acids**
4. Verification of Beer Lambert's Law
5. Isolation of DNA /RNA
6. Immunological techniques

FNP 461 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.**

FNP 462 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.