| | calorimeter | |
|----|-------------|--|
| 2. | | Glucose estimation (reducing sugar method or Willstates method) |
| 3. | | Test for protein (qualitative analysis) |
| 4. | | Nitrogen analysis by Kjeldhal method |
| 5. | | Estimation of amino acid by Sorenson's formaldehyde titration method |
| 6. | | Protein estimation by Lowry's method |
| 7 | | Crude lipid estimation groundput agg volk sove product |

- 7. Crude lipid estimation- groundnut, egg yolk, soya product
- 8. Estimation of total lipid in egg yolk

FNP 408 HUMAN PHYSIOLOGY

Course outcome:

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

- CO 1. Identify different blood grouping,
- CO 2. Handel hemocytometer and blood cell counting.
- CO 3. Estimate hemoglobin content of blood
- CO 4. Identify other different parameters of hematology.

| 1. | Study of hemocytometer |
|----------|--------------------------|
| 2. | Blood groups |
| 3. | Estimation of hemoglobin |
| 4. | Total WBC count |
| 5. 6. | Total RBC count |
| 6. | Total platelet count |
| 7. | Packed cell volume |
| 8. | Blood indices |
| | |

FNP 409 NUTRITIONAL BIOCHEMISTRY

Course outcome:

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

- CO 1. Use techniques and instruments for biochemical analysis of different biological samples.
- CO 2. Use colorimetric techniques.
- CO 3. Analyze blood parameters.
- CO 4. Analyze the urine samples using different qualitative and quantitative methods.
- 1. Techniques used in biochemical analysis
 - Determination of pH in acids, alkalis and buffers using pH meter and indicators
 Colorimeters use of colorimeter in UV and visual range, flame photometer,
 - flourimeter (principle to be explained and demonstrated with one example foreach)
 - Separation techniques- chromatography- paper and Column. Centrifugation, electrophoresis and dialysis (one example for each may be demonstrated)
- 2. Blood analysis- enumeration of RBC & WBC. Blood glucose, serum albumin, globulin, phosphorous, calcium, cholesterol and urea.
- 3. Urine analysis- quantitative- sugar, albumin and microscopy

FNP 410 FOOD MICROBIOLOGY

Course outcome:

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

CO 1. Identify basic microbiological laboratory practice, culturing and handling of microbes.

CO 2. Isolate microorganisms from water and food sources.