

# PRACTICALS

## FNP 406 **FOOD SCIENCE**

### Course Outcome:

- Application of cereal and pulse cookery in food science.
- Identify the chemical reaction which takes place in fruits and vegetables and various methods used in preserving the same
- Study the concept in assessing the milk quality using various parameters.
- Understand the principles of egg evaluation 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
- Preservation of fruits and vegetables by various methods
- Dehydration
- Pickling
- High concentration
- Freezing
- Chemicals

### 3) Milk

- Milk adulteration test
- Milk platform test, pH, sensory evaluation
- Milk product order
- 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

