

Semester V

Quality Control in Foods

Objectives

To enable the students to

1. Develop skills in analyzing foods
2. Assess the quality food using food standards.

	Subject	Total credits	Th	Pr	Int	Ext	Total
	Quality Control in Foods	4	-	4	25	75	100

Module	Objectives	Content	Assessment
1	<p>This module will enable students to</p> <ul style="list-style-type: none"> -Analyze and evaluate the quality aspects of various milk and milk products 	<p>Quality analysis of Milk and Milk Products</p> <ul style="list-style-type: none"> - Milk - Cheese - Ice cream 	<p>25 Marks</p> <p>Quiz</p> <p>Journal</p> <p>Performing practical</p> <p>Viva</p>
2	<p>This module will enable students to</p> <ul style="list-style-type: none"> -Analyze and evaluate the quality aspects of various cereal and cereal products 	<p>Quality analysis of Cereal and Cereal Products</p> <ul style="list-style-type: none"> - Wheat Flour - Bread - Biscuits 	<p>25 Marks</p> <p>Quiz</p> <p>Journal</p> <p>Assignments</p> <p>Performing practical</p> <p>Viva</p>
3	<p>This module will enable students to</p> <ul style="list-style-type: none"> -Analyze and evaluate the quality aspects of various Fats and oils 	<p>Quality analysis of Fats and Oils</p> <ul style="list-style-type: none"> - Oil - Butter 	<p>25 Marks</p> <p>Quiz</p> <p>Journal</p> <p>Assignments</p> <p>Performing practical</p> <p>Viva</p>
4	<p>This module will enable students to</p> <ul style="list-style-type: none"> -Analyze and evaluate the quality aspects of food preserves 	<p>Quality analysis of Food Preserves</p> <ul style="list-style-type: none"> - Jam - Squash - Ketchup - Pickle 	<p>25 Marks</p> <p>Quiz</p> <p>Journal</p> <p>Assignments</p> <p>Performing practical</p>

		<ul style="list-style-type: none"> - Vinegar - Canned Fruits 	Viva
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References:

1. James C.S., (1995), Analytical chemistry of foods, Chapman and Hall.
2. Sathe A.Y., (1999), First course in food analysis, New Age International Pvt. Ltd.
3. Aylword F.,(2001), Food technology processing and laboratory control, Agrobios India.
4. Mirajkar M. and Menons, (2001), Food Science and processing technology Vol 2, Kanishka publishers, New Delhi.
5. Ranganna S. ,(1995) ,Handbook of analysis and quality control of fruits and vegetable products, 2nd ed., Tata Mc Graw Hill Publishers.
6. Jacob, (1976), Food Adulteration, Mc Millan Co., New Delhi.
7. Winton A. and Winton K., (1999), Techniques of food analysis, Allied Scientific Publishers, Bikaner.
8. Nielsen, S. (Ed.) (1994) Introduction to the chemical analysis of foods. Boston: Jones and Barlett Publishers.