Detailed Syllabus:

Module	Unit	Content	Hrs
I	**Introduction, Composition and Nutritive Value of Foods**		**18**
	1	Scope of Food Science and Technology.	2
	2	Functions of food.	1
	3	Major Nutrients: Carbohydrates, Proteins, Lipids, Water.	2
	4	Minor Nutrients : Vitamins , Minerals	2
	5	Composition and Nutritive Value of Pulses, Legumes, Nuts & Oilseeds	3
	6	Composition and Nutritive Value of Meat, Fish, Egg and Milk	3
	7	Composition of Wheat and Rice.	2
	8	Classification and Composition of Fruits, Vegetables and Spices.	3
II	**Introduction to Food Additives**		**8**
	9	INS and E .Numbering	1
	10	Preservatives, Colouring agents, Flavour and Flavour enhancer	2
	11	Anti-oxidants, Artificial sweeteners, Stabilizers.	2
	12	Thickening agents, Anticaking agents,	1
	13	Flour improvers , Leavening agents,	2
III	**Food Adulteration and detection**		**4**
	14	Food Adulteration: Definition , common adulterants found in food.	2
	15	Methods of detection of common Food Adulterants.	2
IV	**Food Processing, Food Safety and Food Quality Assessment**		**6**
	16	Various sectors in Food Processing.	2
	17	Food Safety and Standard act 2006, FSSAI	1
	18	Need for food safety , Hazards in Food - Physical, Chemical and biological.	2
	19	Food Quality Assessment - Nutritional and Sensory	1
V	**Open Ended Module: Potential of Food Technology and innovative foods**		**9**