

Course Coordinator Dr. Digna Varghese E Quality Assurance"

Irtake date: 1 August 2023





Course Code: BSC 01
Eligibility criteria:
Students in their final year
of B.Sc. program,
specializing in Chemistry.
Course duration:
30 hours



Syllabus

MODULE 1.

FOOD [6 hour]

Module II:

Food additives [4 hour]

Module III:

Modern Food habits [4 hour]

Module IV:

Adulteration [b hour]
Module V:

Methods of detection adulteration in common foods [Practical 10 hour]

## Objectives.....

- To identify and understand the major and minor constituents of various foods.
- To gain knowledge about the composition and characteristics of different food items.
- To delve into the chemistry underlying food components, exploring the function of each constituent and how they interact within foods.
- To grasp the operational roles of food additives and examine their significance in the food processing industry.

## **Contact:**

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