

**SARDAR PATEL UNIVERSITY**  
**Programme: BBA (Hospitality Management)**  
**Semester: IV**  
**Syllabus with effect from: November/December-2012**

<b>Paper Code: UM04CBBH06</b>	<b>Total Credit: 3</b>
<b>Title Of Paper: Food Science and Nutrition</b>	

Unit	Description in detail	Weighting (%)
I	<b>Food Science</b> Definition and scope of food science and its inter-relationship with food chemistry, food microbiology and food processing	25 %
II	<b>Food Processing</b> Definition Objectives Types Of Treatment Effect Of Factors Like Heat, Acid, Alkali On Food Constituents <b>Evaluation Of Food</b> Objectives Sensory Assessment Of Food Quality Methods Introduction To Proximate Analysis Of Food Constituents Rheological Aspects Of Food <b>Emulsions</b> Theory Of Emulsification Types Of Emulsions Emulsifying Agents Role Of Emulsifying Agents In Food Emulsions	25 %
III	<b>Basic Aspects</b> Definition Of The Terms Health, Nutrition And Nutrients Importance Of Food – (Physiological, Psychological And Social Function Of Food) In Maintaining Good Health. Classification Of Nutrients	25%
IV	<b>Energy</b> Definition Of Energy And Units Of Its Measurement (Kcal) B. Energy Contribution From Macronutrients (Carbohydrates, Proteins And Fat) Factors Affecting Energy Requirements Concept Of Bmr, Sda, Thermodynamic Action Of Food Dietary Sources Of Energy Concept Of Energy Balance And The Health Hazards Associated With Underweight, Overweight	25%

**Basic Text & Reference Books:**

- Food Science by Potter & Hotchkiss
- Principles of Food Science by Borgstrom and Macmillon
- Food Chemistry by Fennima
- Sensory Evaluation by Amerine (Academic Press)

