## SARDAR PATEL UNIVERSITY Programme & Subject: BBA (Honours) - Hospitality & Tourism Management Semester: I Syllabus with Effect from: June - 2015

| Paper Code: UM01CBHT04                   | T-4-1 C 14. 2   |
|--|-----------------|
| Title Of Paper: Food Science & Nutrition | Total Credit: 3 |

| Unit | Description in Detail   | Weightage (%) |
|------|---|---------------|
| I    | Basic Aspects of NutritionDefinition of the terms Health, Nutrition and NutrientsImportance of Food – (Physiological, Psychological and Social function offood) in maintaining good health.Classification of nutrients  | 25%           |
| Π    | Micro Nutrients<br>MINERALS : Definition, Classification Dieteary Sources, Functions,<br>Significance of dietary fibre (Prevention/treatment of diseases) Deficiency<br>VITAMINS: Definition, Classification, Dieteary Sources, Functions,<br>Significance of dietary fibre (Prevention/treatment of diseases), Deficiency.   | 25%           |
| III  | Macro Nutrients - I<br>CARBOHYDRATES : Definition, Classification (mono, di and<br>polysaccharides), Dieteary Sources, Functions, Significance of dietary fibre<br>(Prevention/treatment of diseases)<br>A.LIPIDS : Definition, Classification: Saturated and unsaturated fats, Dietary<br>Sources, Functions, Significance of Fatty acids (PUFAs, MUFAs, SFAs,<br>EFA) in maintaining health<br>Cholesterol – Dietary sources and the Concept of dietary and blood<br>cholesterol  | 25%           |
| IV   | <ul> <li>Macro Nutrients - II</li> <li>PROTEINS : Definition, Classification based upon amino acid, composition, Dietary sources, Functions, Methods of improving quality of protein in food (special emphasis on Soya proteins and whey proteins)</li> <li>B. FAT &amp; OILS</li> <li>Classification (based on the origin and degree of saturation)</li> <li>Autoxidation (factors and prevention measures), Flavour reversion, Refining, Hydrogenation &amp; winterization, Effect of heating on fats &amp; oils with respect to smoke point, C. Commercial uses of fats (with emphasis on shortening value of different fats)</li> </ul> | 25%           |

## Basic Text & Reference Books:-

- Clinical dietetics & nutrition F. P. Anita
- Normal and therapeutic nutrition H. Robinson
- Microbiology Anna K Joshna
- Catering Management an integrated approach Mohinseth, SurjeetMulhan
- Food facts & principles Manay&ShalaksharaSwamy
- > Nutritive value of Indian foods. Indian Council of Medical Research
- > Fundamentals of food and nutrition, Mudambi&Rajgopal 4th edition 2001
- Principles of Food Technology by P.J.Fellows
- Handbook of analysis and Quality Control for fruits and vegetables by Rangana S. (Tata Me Graw Hill)
- Sensory Evaluation by Amerine (Academic Press)

