

SARDAR PATEL UNIVERSITY
Programme: B.Sc (Home Science)
Semester: IV
(Food Science & Quality Control-Vocational)
Syllabus with effect from: November/December-2012

Practical

Paper Code:UH04CFDN03	Total Credit: 1
Title Of Paper: Foods Science	

	Description in detail	
1	<p>Carbohydrate: Preparation of starch from potatoes. Microscopic examination of starch. Effect of blending on distribution of starch granules in suspension Effect of adding sugar and other factors in gelatinization (heat, agitation etc).</p>	
2	<p>Proteins: To determine gluten from different flours. To study the different methods of storage on quality of eggs. Functional role of egg in cookery. Factors contributing to the volume and stability of egg white foam Milk protein- coagulation of milk.</p>	
3	<p>Fat: Functional role of fat. Melting point of fats and oils, smoke and flash points. Factors affecting fat absorption and emulsion, frying (role of moisture) Surface area</p>	
4	<p>Pigments: Factors affecting color, pH, time and cooking.</p>	
5	<p>Enzymes: Browning reactions- to study different types of browning reactions</p>	

