

SARDAR PATEL UNIVERSITY
Programme: B.Sc (Home Science)
Semester: II
Syllabus with effect from: November/December-2011

Theory

Objectives:

To enable students:

- To be familiar with food standards.
- To test different foods for their quality.
- To be familiar with tests used for quality.

Paper Code: UH02CVFN15	Total Credit: 2
Title Of Paper: Food Adulteration & Testing	

Unit	Description in detail	Weighting (%)
I	Food Laws Voluntary /Mandatory. Role of National & International Voluntary Agencies and legal aspects of consumer protection. Food Standards.	25%
II	Food Adulteration – Definition, types.	10%
III	Specifications for the following Milk & milk products Oil and Fats Spices & Condiments Food grains. Flours. Canned Foods Fruits and vegetable products Flesh Foods Sugar & preserves Beverages- alcoholic & non-alcoholic	50%
IV	Contaminants, residues & pollutants Conditions for Sale & License	15%

Basic Text & Reference Books

- ISI Publications on above topics
- Association of Analytical Chemists (1984), official Method of Analysis 11th Ed. Washington AOAC
- Raghuranulu, N. Mahavir ,K.N.& Kalyan Sundaram S.(eds.)(1983) A Manual of Laboratory techniques Hyderabad NIN.

