

SARDAR PATEL UNIVERSITY

Programme: B.Sc (Home Science)

Semester: II

Syllabus with effect from: November/December-2011

Objectives:

- Understanding the basic commodities both Raw & Processed used in catering & various aspects of their production & distribution.
- To discuss the Qualities & Standards of available commodities &
- their suitability for different purposes.

Nutritional & Chemical composition in brief. Variety, Selection, Storage & Use of the below listed commodities.

Paper Code: UH02CVFN17	Total Credit: 2
Title Of Paper: Food Commodities	

Unit	Description in detail	Weighting (%)
I	Cereal & Millets, Raw & Processed products Cereal (Wheat & Rice) (Bajra & Ragi) products	15%
II	Pulses & Legumes, Raw & Processed products of Pulses & Legumes	10%
III	Classification of milk, Curd, Paneer, Buttermilk, Khoa, Cheese, Ice-cream, Kulfi & Other Processed milks	15%
IV	Eggs – Grade & Quality	10%
	Meat, Fish & Poultry	10%
V	Vegetables & Fruits, Raw & Processed.	10%
VI	Fats & Oils: - Types & Sources of Fats & Oils (Vegetable & Animal)	10%
	Sugar & Sugar products	10%
VII	Beverages	05%
	Spices and condiments	05%

Basic Text & Reference Books

- Dowell, Pand Bailey A. (1980). The book of Ingredients, Dorling Kindersley Ltd. London.
- Hughes, O & Bennion M.(1970), Introductory Foods, Macmillan & Co. New York.
- Lavies, S. (1988). Food Commodities, Heinemann Ltd. London.
- Pruthi J.S. (1979). Spices & Condiments National Book Trust, New Delhi

