



(M.Sc. – Home Science) (Food Biotechnology)  
(M.Sc. - H.Sc.) (Food Biotechnology) Semester (II)

Course Code	PH02EFBT52	Title of the Course	Practical based on PH02EFBT51 (Food Processing Technology)
Total Credits of the Course	02	Hours per Week	04

Course Objectives:	1. The objective of the course is to acquaint the students with the different processed food products available in the market, their preparation at a laboratory scale, followed by sensory evaluation and physico-chemical analysis
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Course Content		
Unit	Description	Weightage (%)
1.	Market survey of different processed foods available in the market	10
2.	Preparation of paneer, green cheese, khoa and evaluation of physico-chemical parameters such as pH, Titrable acidity, moisture	20
3.	Preparation of flavored milk, and analysis of pH, Titrable acidity, moisture, total solids, lactose content	15
4.	Preparation of groundnut milk and soyabean milk, paneer and physicochemical analysis	10
5.	Analysis of ghee and butter- moisture, Free fatty acid, pH, titrable acidity	15
6.	Preparation of bread, cake and biscuits	15
7.	Preparation of jam, jelly and ketchup	15

Teaching-Learning Methodology	Classroom lectures (Blackboard), demonstration and then actual performance by students, discussion of results
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Evaluation Pattern		
Sr. No.	Details of the Evaluation	Weightage





**SARDAR PATEL UNIVERSITY**  
**Vallabh Vidyanagar, Gujarat**  
**(Reaccredited with 'A' Grade by NAAC (CGPA 3.25))**  
**Syllabus with effect from the Academic Year 2021-2022**

1.	Internal Written / Practical Examination (As per CBCS R.6.8.3)	15%
2.	Internal Continuous Assessment in the form of Practical, Viva-voce, Attendance (As per CBCS R.6.8.3)	15%
3.	University Examination	70%

Course Outcomes: Having completed this course, the learner:

1.	Will become aware of the various types of processed foods available in the market.
2.	Will be able to prepare various processed foods at a laboratory scale and conduct their sensory evaluation and physico-chemical analysis.

Suggested References:

Sr. No.	References
1.	De Sukumar (1980). Outlines of Dairy Technology. Oxford University Press.
2.	AOAC International. (2005). <i>Official methods of analysis of AOAC International</i> . AOAC International.

On-line resources to be used if available as reference material

1.	<a href="https://fssai.gov.in/cms/manuals-of-methods-of-analysis-for-various-food-products.php">https://fssai.gov.in/cms/manuals-of-methods-of-analysis-for-various-food-products.php</a>
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