

SARDAR PATEL UNIVERSITY
Programme: M.Sc (Home Science)
Subject: Food Biotechnology
Semester: III
Syllabus with Effect from: June - 2013

Paper Code: PH03CFBT09	Total Credit: 2
Title Of Paper: Practical Based on PH03CFBT04	

Unit	Description in detail	Weightage (%)
1	Market Survey : Questionnaire preparation for market survey, survey regarding product sales, consumption, composition, health benefits, New products in local market , consumer survey and their preference for food products in the market.	
2	To standardize the basic formulation of various food products : Bread, Biscuits, Cookies, Cake, Jam , Jelly, Squash, Instant mixes, pickles, yogurt, etc.	
3	Effect of cooking/ technological treatment on overall quality of food : Effect of heating, acid, alkali, salt, sugar on pigments Effect of change in basic composition on final food product	
4	Development of new food product : Development of food product on the basis of functional foods, new food product, new technology. Standardization and preparation of food product Storage studies – periodical sensory evaluation Physicochemical and microbiological (If required) analysis	
5	Report writing on the product development	

