

**SARDAR PATEL UNIVERSITY**  
**Programme: M.Sc (Home Science)**  
**Subject: Foods & Nutrition**  
**Semester: III**  
**Syllabus with Effect from: June - 2013**

<b>Paper Code: PH03CFDN06</b>	<b>Total Credit: 2</b>
<b>Title Of Paper: Practical Based on PH03CFDN02</b>	

Unit	Description in detail	Weightage (%)
	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.	
	To standardize the basic formulation of various food products : Bread, Biscuits, Cookies, Cake, Jam , Jelly, Squash, Instant mixes, pickles, yogurt, etc.	
	<b>Effect of cooking/ technological treatment on overall quality of food :</b> Effect of heating, acid, alkali, salt, sugar on pigments Effect of change in basic composition on final food product	
	<b>Development of new food product :</b> 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	
	Report writing on the product development	

