



((Master of Science –Home Science) (General Home Science)
(M.Sc.-H.Sc.) (General Home Science) Semester (II)

Course Code	PH02CGEN54	Title of the Course	Practical – Food Science
Total Credits of the Course	02	Hours per Week	04

Course Objectives:	<ol style="list-style-type: none">1. To enable the students to understand the changes that occurs during cooking and processing in various food products.2. To learn the preservation techniques for various food commodities.3. To gain knowledge regarding quality evaluation by sensory attributes.
--------------------	--

Course Content		
Unit	Description	Weightage* (%)
1.	Gelatinisation of starch and caramelisation of sugar	10
2.	Cereal based convenience food product preparation (multigrain papdi, khakhra, etc.)	10
3.	Gluten formation and bakery products preparations	15
4.	Different methods of cooking. Pulse cooking conditions affecting cooking including soaking, germination etc.	10
5.	Egg cookery	10
6.	Milk based product development: khoa, paneer, Rabri, etc.	10
7.	Vegetable and fruit processing- pigments, enzymatic browning	10
8.	Fruit and vegetables based food products using food preservation methods (jam, jelly, squash, pickle, etc.)	15
9.	Sensory evaluation of foods	10

Teaching-Learning Methodology	Classroom explanation (Blackboard), demonstration and than actual performance by students, discussion of results.
-------------------------------	---





Evaluation Pattern		
Sr. No.	Details of the Evaluation	Weightage
1.	Internal 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 will be able to	
1.	Describe different changes that occur during processing of different foods.
2.	Acquire skills to prepare preserved products from different foods.

Suggested References:	
Sr. No.	References
1.	Srilakshmi, B. (2003). Food Science. New Age International (P) Limited. <i>Publisher, New Delhi.</i>
2.	Mudambi, S.R., Rao, S.M., . Rajagopal, M. V. (2006). <i>Food Science.</i> New Age International (P) Limited, Publishers.

On-line resources to be used if available as reference material
On-line Resources
https://www.fssai.gov.in/
https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=827

