



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

P.G.Diploma in Dietetics
Semester-I

Course Code	PH1CPGDD52	Title of the Course	Practical based on PH01PGDD51 (Basic Biochemistry)
Total Credits of the Course	02	Hours per Week	04

Course Objectives	<ul style="list-style-type: none">To acquaint the students with analysis of various biomolecules.
-------------------	---

Course Content		
Unit	Description	Weightage %
1.	Basic preparation and handling of solution and reagent.	10%
2.	Qualitative tests of carbohydrates.	15%
3.	Qualitative tests of amino acids and proteins.	15%
4.	Determination of rancidity parameters: acid value, peroxide value	20%
5.	Estimation of blood glucose	10%
6.	Quantitative estimation of Cholesterol.	10%
7.	Estimation of cellular protein by Lowery method.	10%
8.	Quantitative estimation of protein by coomassie blue dye method.	10%

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

Evaluation Pattern		
Sr. No.	Details of the Evaluation	Weightage %
1.	Internal Written / Practical examination	15%
2.	Internal Continuous Assessment in the form of Practical, Viva voce, Attendance	15%
3.	University Examination	70%

Note: Students will have to score a minimum of 40 % to pass the course.

Course Outcomes	
1.	Unique property of water as a universal solvent and its importance in biological system.
2.	Determine presence of biomolecules like Carbohydrates, proteins, lipids etc. in



	known and unknown samples.
--	----------------------------

Suggested References:	
Sr. No.	References
1.	Raghuramulu, Madhavannair, Kalyansundram, A manual of laboratory techniques, NIN. Hyderabad (2003).
2.	Sawhney SK, Randhir Singh, Introductory practical biochemistry, Nasora Publishers, New Delhi (2000).

