

FNP 460 ANALYTICAL TECHNIQUES IN FOOD SCIENCE

Course outcome:

- Understand chromatographic and immunological techniques used to identify different compounds.
 - Identify the activity of enzymes considering various factors
 - Handel spectrophotometer and its application
 - Estimate and isolation of organic acids and nucleic acids respectively.
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- 1) Factors affecting enzyme activity
 - 2) Chromatographic techniques - paper, TLC, Column
 - 3) Estimation of organic acids
 - 4) Verification of Beer Lambert's Law
 - 5) Isolation of DNA / RNA
 - 6) Immunological techniques

FNP 461 FOOD PACKAGING

Course outcome:

- Understand the water vapour transmission rate for different materials.
 - Identify the toxins, pesticides and adulteraton in food.
 - Handel surface sterilization and its application in food handling
 - Assessment of food packaging effectiveness by using various methods.
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- 1) Assessment of air using Surface Impingement method.
 - 2) Detection of efficacy of surface sterilization using swab and Rinse method.
 - 3) Determination of water vapour transmission rate for different materials.
 - 4) Estimation of toxins and pesticides in food.
 - 5) Detection of adulteration in foods.