

FFNP 407 **PRINCIPLES OF NUTRITION**

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Course outcome:

- **P** Utilize the laboratory techniques common to basic food chemistry.
- Analyze the principles behind the analytical technique of food products
- **4** Evaluate the chemical properties and estimating carbohydrates and proteins quantitatively and **0** qualitatively.
- **7** Estimate the quantity of lipids in various food samples by using various methods.

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- 1) **Determination of energy value of food using Parr oxygen bomb calorimeter**
- 2) **Glucose estimation (reducing sugar method or Willstatesmethod)**
- 3) **Test for protein (qualitative analysis)**
- 4) **Nitrogen analysis by Kjeldhal method**
- 5) **Estimation of amino acid by Sorenson's formaldehyde titration method**
- 6) **Protein estimation by Lowry's method**
- 7) **Crude lipid estimation- groundnut, egg yolk, soya product** 8). **Estimation of total lipid in egg yolk**

FFNP 408 HUMAN PHYSIOLOGY

Course outcome:

- Identify different blood grouping.
- Handel hemocytometer and blood cell counting.
- Estimate hemoglobin content of blood
- Identify other different parameters of hematology.

- 1). Study of hemocytometer
- 2). Blood groups
- 3). Estimation of hemoglobin
- 4). Total WBC count
- 5). Total RBC count
- 6). Total platelet count
- 7). Packed cell volume
- 8). Blood indices

