

SYLLABUS :-

Quantitative analysis of foods for proximate composition; Determination of acidity and pH in food; Determination of vitamin (vitamin C); Determination of sugars (reducing and total); (v) Determination of crude fibers; Estimation of mineral content in foods; Enzyme activity assay; Testing of rancidity in fats and oils; Detection of adulterants in foods; Staining of microorganisms; Quantitative estimation of bacteria, yeast and molds; Product manufacture (Ghee/Butter, Ice cream, Jam/Jelly, Potato chips, Bread/Biscuits/Cake, Toffee/Chocolate)