

Name of the Faculty: **Vedpal Yadav**

Discipline: **Food Technology**

Semester: **3rd Semester**

Subject: **Food Chemistry & Nutrition**

Lesson Plan Duration: **(From July 2018 to November 2018)**

Work Load (Lecture / Practical) per week (in Hours): **Lectures-00, Practicals- 02**

Week	Practical	
	Practical Day	Topic
1.	1.	Determination of moisture in a given food sample
2.	1.	Determination of protein in a given food sample
3.	1.	Determination of carbohydrates in a given food sample
4.	1.	Determination of ash in a given food sample
5.	1.	Determination of fat in a given food sample
6.	1.	Determination of pH of a given sample
7.	1.	Determination of acidity of given food sample/beverage
8.	1.	Determination of total non-reducing and reducing sugars
9.	1.	Determination of vitamin C in given food sample
10.	1.	Determination of diastase enzyme activity
11.	1.	Identification of pigments in a given food sample
12.	1.	Effect of Baking Soda in CO ₂ production
13.	1.	Detection of Saccharine in beverages
14.	1.	Visit to hospital/slide show on various nutritional deficiency disorders
15.	1.	Visit to hospital/slide show on various nutritional deficiency disorders
16.	1.	Visit to hospital/slide show on various nutritional deficiency disorders