

Name of Faculty:- Neeru Rani  
 Discipline: - Food tech.  
 Semester: - 5th  
 Subject: - Food additives, spices and condiments  
 Lesson plan duration:- 16 weeks (Aug 2025 to Nov 2025)  
 Work load (Theory / Practical) per week (in hours): Theory-02, Practical-04

Week	Lecture Day	Topic
1st	1	Definition, classification of food additives.
	2	functions of food additives.
	3	To identify the given samples of different food additives (Monographs from Food Chemicals Codex (FCC).
	4	To identify the given samples of different food additives (Monographs from Food Chemicals Codex (FCC).
2nd	1	legal and regulatory aspects of food additives in India.
	2	Safety considerations and toxicological aspects of food additives.
	3	To prepare different spice mixes for different food products.
	4	To prepare different spice mixes for different food products.
3rd	1	Commonly used food additives and their roles in food processing and preservation.
	2	E-number/ International Numbering System for Food Additives (INS).
	3	To perform sensory evaluation of the given samples of the spices and spice blends.
	4	To perform sensory evaluation of the given samples of the spices and spice blends.
4th	1	Emulsifiers, stabilizers, and thickeners: functions, sources, and applications
	2	Emulsifiers, stabilizers, and thickeners: functions, sources, and applications
	3	To use emulsifiers and stabilizers in the processing of different food products.
	4	To use emulsifiers and stabilizers in the processing of different food products.
5th	1	Antioxidants and preservatives: mechanisms of action, types, and applications.
	2	Sweeteners: natural and artificial, properties, and usage in food products.
	3	To preserve different food products using spices.
	4	To preserve different food products using spices.
6th	1	Colourants: natural and synthetic, regulations, and effects on food quality.
	2	Generally Regarded As Safe (GRAS) additives.
	3	To find colour variation in different varieties of spices.
	4	To find colour variation in different varieties of spices.
7th	1	<b>REVISION</b>
	2	<b>SESSIONAL-I</b>
	3	To perform flavour profiling of different spices.
	4	To perform flavour profiling of different spices.
8th	1	Class-I and Class-II Preservatives.
	2	Definition, classification, and importance of spices and condiments.
	3	To perform quality control of different spices
	4	To perform quality control of different spices.
9th	1	Commonly used spices and condiments in Indian cuisine.
	2	Processing techniques for spices and condiments.
	3	To develop new products using different spices, additives and condiments.
	4	To develop new products using different spices, additives and condiments.
10th	1	Quality control and storage of spices and condiments.
	2	Principles and methods of sensory evaluation.
	3	Study of regulatory compliance of the spices and additives industry.
	4	Study of regulatory compliance of the spices and additives industry.
11th	1	<b>REVISION</b>
	2	<b>SESSIONAL-II</b>
	3	To perform quality control of different spices
	4	To perform quality control of different spices.
12th	1	Application of sensory evaluation in assessing the quality of spices and condiments.
	2	Factors affecting the sensory properties of spices and condiments.
	3	To find colour variation in different varieties of spices.
	4	To find colour variation in different varieties of spices.
13th	1	Sensory analysis techniques for spices and condiments
	2	Applications of Food Additives, Spices, and Condiments
	3	To preserve different food products using spices.
	4	To preserve different food products using spices.
14th	1	Use of food additives in various food products (e.g., bakery, dairy, beverages).
	2	Incorporation of spices and condiments in food product development
	3	To develop new products using different spices, additives and condiments.
	4	To develop new products using different spices, additives and condiments.
15th	1	Importance of flavour profiling and enhancement in food products.
	2	Emerging trends and innovations in the use of food additives, spices, and condiments.
	3	To use emulsifiers and stabilizers in the processing of different food products.
	4	To use emulsifiers and stabilizers in the processing of different food products.
16th	1	<b>REVISION</b>
	2	<b>SESSIONAL-III</b>
	3	To perform sensory evaluation of the given samples of the spices and spice blends.
	4	To perform sensory evaluation of the given samples of the spices and spice blends.