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DEPARTMENT OF CHEMISTRY
GOVT. DIGVIJAY AUTONOMOUS PG
COLLEGE, RAJNANDGAON (C.G.)
B. Sc.
Subject- Food Science & Quality
Control
Session : 2020-21

Programme Duration : 3 year

B. Sc. I yr (Certificate)

Name of the Paper : BASIC NUTRITION (Paper- I)

Examination System : Annual System

31/12/2020

PROGRAM OUTCOMES

- Students will have a basic knowledge of fundamentals and application of food science & quality control.
- Students will be able to record and analyze the results of experiments.
- Students will be skilled in problem solving, critical thinking and analytical.
- Students will become aware of the ethical behavior in issues in this field.

PROGRAM SPECIFIC OUTCOME

The purpose of the Add-on course on Food Science & Quality Control program at Govt. Digvijay PG Autonomous college is to provide the key knowledge, base and laboratory resources to prepare students for achieving their career goals as professionals in the field of chemistry, biological chemistry and related fields. They will be able to work as chemists and food analysts in different laboratories.

COURSE OUTCOMES

First Year : Certificate

PAPER – I : BASIC NUTRITION

- Students will learn about source, function of foods, nutrients, malnutrition, inter-relationship between nutrition and health, good health. food guide, etc.
- Students will understand about water, minerals, Carbohydrates.
- Students will learn about lipids and vitamins.
- Enzymes nomenclature, specificity, etc and energy will be discussed.
- Amino Acids, Peptides and Proteins





3/12/2020







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B. Sc.

**Subject: Food Science & Quality
Control**

Session : 2020-21

Programme Duration : 3 year

B. Sc. I yr (Certificate)

Name of the Paper: **FOOD MICROBIOLOGY, SANITATION &
HYGIENE (Paper- II)**

Examination System: Annual System System

PROGRAM OUTCOMES

- Students will have a basic knowledge of fundamentals and application of food science & quality control.
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PROGRAM SPECIFIC OUTCOME

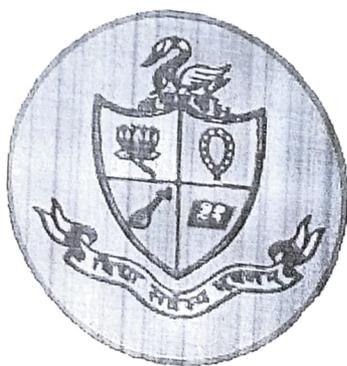
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COURSE OUTCOMES

Paper – II : FOOD MICROBIOLOGY, SANITATION & HYGIENE

- Students will learn about microbiology, morphology of micro-organisms, control of micro-organisms, effect of environmental factors, etc.
- Microbiology of different food spoilage and contamination, sources, types, effects, environmental microbiology, water, air, soil & sewage
- Microbial intoxication and infections, symptoms & methods of control, beneficial effects, microbiological standards, food safety.
- The relation of micro-organisms to sanitation, effect of micro-organisms on foods borne illness.
- Importance of personal hygiene of food handler, safety in food procurement, cleaning methods, sanitation, waste product handling, etc.





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B. Sc.

Subject : Food Science & Quality Control

Session : 2020-21

Programme Duration : 3 year

B. Sc. I (Certificate)

Name of the Paper : Practical Exam

Examination System : Annual System

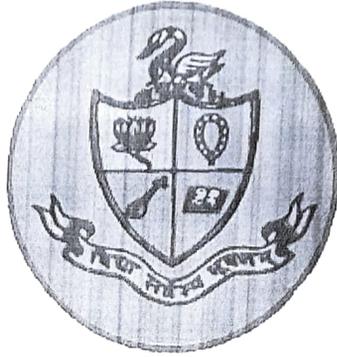
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Four handwritten signatures in blue ink, arranged horizontally from left to right. The first signature is a stylized 'P.M.', the second is a long horizontal line with a small loop at the end, the third is a simple 'P', and the fourth is 'Sul'.



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B. Sc.

Subject : CHEMISTRY

Session : 2020-21

ACFSQC-02



Programme Duration : 3 year

B. Sc. II yr (Diploma)

Name of the Paper : FOOD PRESERVATION, SENSORY
EVALUATION & FOOD PACKAGING
(Paper- I)

Examination System : Annual System

PROGRAM OUTCOMES

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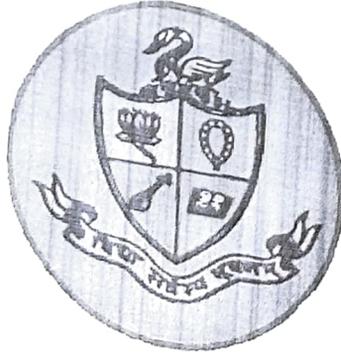
COURSE OUTCOMES

Second Year : Diploma Course

PAPER-I : FOOD PRESERVATION, SENSORY EVALUATION & FOOD PACKAGING

- Students will learn about basic concept of food preservation.
- Students will learn about Spoilage of food, nutritive value of preserved food
- Students will learn about palatability of food, measurement, sensory analysis, etc.
- Factors influencing sensory measurements, types of test, objective methods of evaluation. etc.
- Importance of packaging, various package forms, packaging materials, methods and performances, etc.





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B. Sc.

Subject : Food Science & Quality Control

Session : 2020-21



Programme Duration : 3 year

B. Sc. II yr (Diploma)

**Name of the Paper : POST HARVEST TECHNOLOGY &
ANALYTICAL INSTRUMENTATION (Paper- II)**

Examination System : Annual System

PROGRAM OUTCOMES

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COURSE OUTCOMES

PAPER-II : POST HARVEST TECHNOLOGY & ANALYTICAL

INSTRUMENTATION

- Students will learn about principles of food processing, processing technology, enrichment & fortification of food.
- Sprouting & fermentation, additives, preservatives, quality Control in food industry, etc.
- Basics of instrumentation like colorimetry, photometry, chromatography, electrophoresis.
- Principles & applications of different techniques used in food & nutrition research





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Programme Duration : 3 year



B. Sc. II yr (Diploma)

Name of the Paper : Practical Work

Examination System : Annual System

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COURSE OBJECTIVES:-

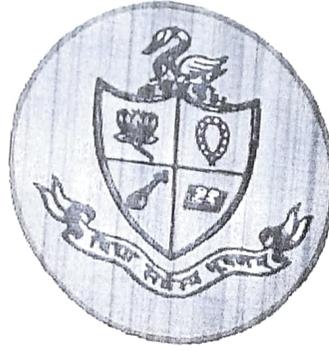
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ACFSQC-03



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B. Sc.

Subject : Food Science & Quality Control

Session : 2020-21

Programme Duration : 3 year

B. Sc. III (Advanced Diploma)

Name of the Paper : FOOD ANALYSIS AND FOOD
TOXICOLOGY(Paper-I)

Examination System : Annual System

COURSE OBJECTIVE

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Third Year : Advanced Diploma

PAPER – I : FOOD ANALYSIS AND FOOD TOXICOLOGY

- Enable students to develop new food products and entrepreneurial abilities.
- Food composition, emulsifiers, antioxidants, enzymes, etc and sampling technique.
- General chemical methods of analysis of carbohydrate, fat, protein, etc.
- Toxicology, food contamination, toxins, chemical preservatives, pesticides, etc.
- Food borne illness, microbial & parasitic food poisoning, parasites, etc.





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Subject : Food Science & Quality Control

Session : 2020-21

Programme Duration : 3 year



B. Sc. III (Advanced Diploma)

**Name of the Paper : Food Manufacturing Adulteration and
Testing**

Examination System : Annual System

COURSE OBJECTIVE

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COURSE OUTCOMES

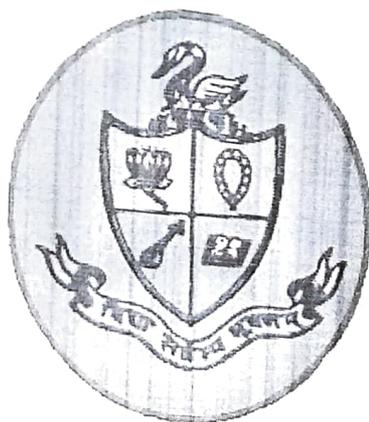
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- Students will become aware of the ethical behavior in issues in this field.

Third Year : Advanced Diploma

Paper-II : Food Manufacturing Adulteration And Testing

- Students will learn about market research, consumer research, food consumption pattern, etc.
- Trends in social change, food situation in India and outside, prospects of food processing for export . product developing, etc.
- Food laws, states and Municipal laws, food Standard.
- Food Adulteration.
- Entrepreneurship, food laws, transporting –types/mode.





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B. Sc. III (Advanced Diploma)

Name of the Paper : Practical Exam

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