



Children's University
School of Nutrition and Health
Department of Home Science
Gandhinagar

**ACADEMIC
YEAR
2020-21**

M.Sc. – FN

YEAR	I	Course Type: Core Compulsory Course No: CCFN 202 Course Title: Food Science-I	Credits	4
Semester	II		Hours/wk	4
Objectives	<ol style="list-style-type: none">1. To provides an understanding of composition of various foodstuff2. To familiarize students with changes occurring in various foodstuffs as a result of processing and cooking3. To enable students to use the theoretical knowledge in various applications and food preparations			
COURSE CONTENT / SYLLABUS - THEORY				
Unit I	Introduction to Food Science <ul style="list-style-type: none">• Definitions• Functions of Food• Food Groups• Food Relations to health• Cooking Methods• Evaluation of Food<ul style="list-style-type: none">• Sensory Evaluations• Objective Evaluation			
Unit II	Cereal and Cereal Products <ul style="list-style-type: none">• Cereal grains : Structure, composition, classification and grading• Specific Cereals• Cereal products ,Breakfast Cereals Role of Cereal in cookery, role in bakery; Batters and dough.			
Unit III	Pulses <ul style="list-style-type: none">• Nutritive value composition,• processing, Storage and infestation<ul style="list-style-type: none">• Milling or Decortications• Soaking• Germination• Fermentation• Effect of Cooking and Factors affecting cooking quality• Toxic constituents.• Role of Pulses in cookery			

Unit IV	Sugar and Related product <ul style="list-style-type: none"> • Nutritive value • Properties • SugarRelated products • Role of Sugar in Cookery • Artificial Sweeteners
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References

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2. Charley H (1982). Food Science (2nded.). John Wiley & Sons, New York.
3. Potter N and Hotchkiss JH (1996). Foods Science (5thed.). CBS Publication & Distributors, New Delhi.
4. Pomeranz Y (1991). Functional properties of food components (2nded.). Academic Press, New York.
5. Park Pauline G and Palmer H (1972). Food theory and applications. John Wiley & Sons, New York.
6. Goel RK (1979). Technology of Food Products Series No. 29. Small Business Publications, New Delhi.
7. SwaminathanM(1979).FoodScienceandExperimentalFoods.Ganeshand Co.,Madras.
8. Bowers J (1992). Food Theory and Applications (2nded.). MacMillan Publishing Co., New York.
9. Food Science and Technology Series of Monographs.
10. Annual Reports of CFTRI.
11. Journal of Food Science.
12. Journal of Food Science and Technology.
13. Indian Food Packer