

BCO 102-P NUTRITION AND FOOD BIOCHEMISTRY [P]

Practical Course Credit : 1

Contact Hours : 30

1. Estimation of vitamin C
2. Estimation of minerals such as magnesium and ions such chloride
3. Examination of foods and determination of food spoilage microorganisms
 - a. Biochemical reactions: enzymatic browning of fruits; auto-oxidation; rancidity of fats
 - b. Microbiological analysis of food product(s) as quality control measure
 - c. Microbiological analysis of drinking water by membrane filter technique

Reference Books (Composite list for theory and practicals)

1. Frazier, W. C & Westhoff, D. C., M. C. Food Microbiology. Graw-Hill Companies, Inc., New York.
2. Hayes, P. R. Food Microbiology and Hygiene. Chapman & Hall, London
3. Montrille, T. J. & Matthews, K. R, Food Microbiology., ASM Press, NW Washington, USA. Jay, J.M., Loessner, M.J., Golden, D.A., Modern Food Microbiology. Springer Science, New York.
4. Adams, M. R. & Mass, M. O. Food Microbiology. New Age International Ltd Publishers, New Delhi.
5. Mudambi .R. Sumathi & Rajagpal M.V, "Foods & Nutrition", Willey Eastern Ltd, Second Edition, New Delhi
6. Passmore R. & Eastwood M.A, "Human Nutrition and Dietetics", English language book Society/Churchill Livingstone, Eighth edition, Hong Kong
7. Ray B., & Bhunia A., Fundamental