

6th semester
SKILL ENHANCEMENT COURSE (SEC)

FT617S: QUALITY EVALUATION OF FOODS

CREDITS: THEORY: 2, PRACTICAL: 2

THEORY (2 CREDITS)

UNIT I

- Food quality-Definition. Traditional, modern and consumer concept of quality
- Food quality attributes- Qualitative and quantitative attributes.
- Food quality control- Objectives and importance. Difference between quality control and quality assurance.
- Methods of quality assessment- Subjective and objective methods.
- Quality evaluation of fruits, vegetables, cereals, meat and milk.

UNIT II

- Sampling-Types of samples, sampling errors. Preservation of sample.
- Sensory evaluation of foods; Selection of sensory panellists.
- Methods of sensory evaluation
- Food Safety and Standard Act-2006.
- Establishment of food quality control laboratory.
- Quality management in food industries-GMP, HACCP.

PRACTICALS (2 CREDITS)

1. Estimation of moisture content in foods by hot air oven method.
2. Estimation of protein content in foods.
3. Estimation of ash content in foods
4. Determination of total soluble solids in juices and syrups.
5. Estimation of fat content in milk.
6. Preparation of syrups and brines from concentrated solutions (using Pearson Square method).
7. Quality evaluation of meat and fish by sensory evaluation.
8. Platform tests in milk- Acidity, COB, Specific gravity, SNF.
9. Determination of hardness of water.
10. Sensory evaluation of different food products.
11. Common adulterants and their detection in:
 - i. Milk (sugar, starch and urea)
 - ii. Chillies (dyes, salt)
 - iii. Honey (sucrose, glucose)
 - iv. Ghee (potatoes, vanaspati)
12. Working of spectrophotometer.
13. Visit to research laboratories and industries.

REFERENCES:

- i. Food Quality Evaluation by Eram S Rao.
- ii. Food Analysis by Pomeranz.
- iii. Food Analysis by S. Suzanne Nielsen.