## PANJAB UNIVERSITY, CHANDIGARH

## **SYLLABI**

**FOR** 

## FOOD PRESERVATION

**ADD-ON-COURSE** 

# CERTIFICATE, DIPLOMA AND ADVANCED DIPLOMA

**FOR** 

B.A./B.Sc./B.Com.

**FOR** 

THE EXAMINATION OF 2021-22

4. Physi	co-chemica	l and m	icrobiol	logical	properties	of food
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**5. Preservation and Quality** 

## **Instruction for paper setter of University Examination:**

- 1) Total 8 questions are to be set homogeneously from the entire syllabus of 20 marks each and students have to attempt 5 question in total and question number 1 is compulsory
- 2) Question number 1 contains 5 parts of 4 marks each.

#### **Practical**

1. Determination of proximate composition of various foods:

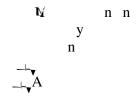
2. Determination of physico-chemical properties of various foods

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Subject: Add-On-Diploma Course on

## **Practical**

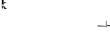
 ${\bf 1.}\ {\bf Determination}\ {\bf of}\ {\bf proximate}\ {\bf composition}\ {\bf of}\ {\bf various}\ {\bf foods:}$ 



2. Determination of physico-chemical properties of various foods:



3. Preparation of food products:



Paper Code	Paper	Paper Name	Lectures and Practicals per week	University Exam. marks
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\*Project work will be completely theoretical or survey basis depending on the individual institution where the courses are to be run and students have to prepare a project report and power point presentation. Based on that, evaluation will be done by internal faculty members.