

**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. Physico-chemical and microbiological properties of food

41 y k n y y n n

#### 5. Preservation and Quality

n n y y n n n n

### 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:

N n n  
y n  
n  
y A

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

41  
y

	$\frac{1}{2}n$ $k$ $An$ $y$ $n$	$n$ $nn$	$n$	$N$ $\frac{1}{2}$
	$n$ $y$ $\frac{1}{2}n$			

**Subject: Add-On-Diploma Course on**



**Practical**

**1. Determination of proximate composition of various foods:**

M n n  
y  
n  
A

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

A y  
A

**3. Preparation of food products:**

k

A n A n n  
 n n  
 n n

Paper Code	Paper	Paper Name	Lectures and Practicals per week	University Exam. marks
	y	n		
	k			

**\*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.**





