



**UTTARANCHAL
UNIVERSITY**

UTTARANCHALUNIVERSITY

Arcadia Grant, P.O. Chandanwari, Premnagar, Dehradun, Uttarakhand-

248007, INDIA

Detailed Course Structure & Syllabus of Pre Ph.D. (Food Science & Nutrition) Course Work

(As per CBCS system)

W.E.F Session 2022-23



Course Structure of the Pre-Ph.D (Food Science & Nutrition) Course

Work:

Applicable for Batch: 2022-23

SCHEME OF EXAMINATION

**Ph.D(Food Science & Nutrition)
(Effective from Academic Year 2022-23)**

Under Choice Based Credit System (CBCS)

Course Structure of the Pre-Ph.D (Food Science & Nutrition) Course Work:

Applicable for Batch: 2022-23

Scheme of Pre-Ph.D. Course Work

S.No	Course Code	Subject	Credits	Evaluation - Scheme							
				Period			Sessional			Examination	
				L	T	P	CT- I	CT- II	Total	ESE	Sub. Total
Courses											
1.	RM-101	Research Methodology	4	4	0	0	20	20	40	60	100
2.	RM-102	Computer & Stats Application in Research	2	2	0	0	20	20	40	60	100
3.	RPE-103	Research & Publication Ethics	2	2	0	0	20	20	40	60	100
4.	DSE-104	Discipline Specific Electives	3	3	0	0	20	20	40	60	100
5.	RS-105	Seminar Presentation	2	0	0	4	20	20	40	60	100
		Total	13	11	0	4	100	100	200	300	500

List of Electives

S. No.	Course Code	Course Name
1	AR-104	Advanced Research & Instrumentation Techniques
2	FT-104 (1)	Food Science & Nutrition
3	FT-104 (2)	Food Quality System Management and Sensory Evaluation



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SYLLABUS

of

Ph.D(Food Science & Nutrition)



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Programme Name	Pre-Ph.D. Course Work	Programme Code	23-
Course Code	RM-101	Credit	4
Year/Sem	1/1	L-T-P	4-0-0
Course Name	Research Methodology		

Objectives of the Course:

1. To Equip the Students with the Concept and Methodology of Research.
2. To provide knowledge about type of research, preparation of reports and thesis, designing of Research using Scientific Methods.

UNIT I (Total Topics- 7 and Hrs-12)

Introduction to Research: Definition, Nature and significance, Role and Objectives; Types of Research: exploratory, descriptive, experimental and diagnostic research, social and legal research and traditional, analytical, empirical & fundamental research, Doctrinal and non-doctrinal research methods; Various Research Designs; Scientific Research Process: Overview, Problem identification and formulation of research statement.

UNIT II (Total Topics- 7 and Hrs- 12)

Data Collection: sources, primary and secondary methods, significance of Primary and Secondary Data, questionnaire Vs. schedules; Data Processing: Editing, Coding Organization and Presentation; Attitude Measurement and scaling: Measurement Scales, Sources of Errors in Measurement, Techniques of Developing Measurement Tools, Classification and Testing (Reliability, Verification and Validity) Scales, Designing Questionnaires and Interviews.

UNIT- III (Total Topics- 5 and Hrs- 10)

Sampling, Sampling Methods, Sampling Plans, Sampling Error, Sampling Distributions: Theory and Design of Sample Survey, Census Vs Sample Enumerations, Objectives and Principles of Sampling, Types of Sampling, Sampling and Non-Sampling Errors, Concept of Permutation, Combination & Probability for research analysis.

UNIT-IV (Total Topics- 5 and Hrs- 10)

Interpretations and Report Writing: Meaning of Interpretation, Techniques of Interpretation, Precautions in Interpretation, Significance of Report Writing, Steps in Report Writing, Layout of Report and Precautions in Writing Research Reports. Limitations of RM: Ethics in Research, Philosophical Issues in Research.

CO1. Acquire in-depth knowledge of various fundamentals, theories and principles related to the research and apply the acquired knowledge in carrying out research studies in the area of interest.

CO2. Identify, formulate and critically investigate research problems by applying research-oriented knowledge and analyze relevant data to reach certain conclusions in the form of alternative solutions to these problems.

CO3. Apply the acquired knowledge and skills to develop minds to think out of the box while carrying out research operations to conclude something.

CO4. Apply parametric and non-parametric statistical tests to verify the developed hypothesis to suggest innovative solutions to the problem being investigated.



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Reference Books

1. William G. Zikmund, "Business Research Methods", Orlando: Dryden Press.
2. C. William Emory and Cooper R. Donald, "Business Research Methods", Boston, Irwin.
3. Fred N Kerlinger, "Foundations of Behavioural Research", New Delhi: Surjeet Publications.
4. Naresh Malhotra, Marketing Research : An Applied Orientation, Pearson publication David Nachmias and ChavaNachmias, "Research Methods in the Social Sciences", New York: St.Marlia's Press.
5. Bhattacharya, D. K. (2004) Research Methodology, New Delhi, Excel Books.



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Programme Name	Pre-Ph.D. Course Work	Programme Code	23-
Course Code	RM-102	Credit	2
Year/Sem	1/1	L-T-P	2-0-0
Course Name	Computer & Stats Application in Research		

Objectives of the Course:

1. To appraise computational skills for research application.
2. To assess statistical method for research analysis.

UNIT I

Characteristics of Computers, Evolution of computers, computer memory, computer generations, Basic computer organization; System software, Application software, introduction to operating system, single user, multi-user, multi-tasking single tasking, application of computer for business and research, MS-windows, Linux .Application of Internet in research : INFLIBNET, Use of Internet, sights (DOAJ), Use of E Journals, Use of E library, use of EBSCO HOST online database of Academic Libraries. Subject/field specific tools on www.freeware.com

UNIT II

Computer Application in Research,. Basic concept of Computer, Use of Internet for Research Purpose: E-mail, WWW, Web browsing, technical skills, drawing inferences from data, Research publishing tools-MS Word, Adobe acrobat, Graphics tool-MS Excel, Presentation tool-MS Power, Data Analysis Software and Analysis Techniques point. Creating presentation and adding effects, Introduction to Data analysis software-SPSS: Definition, objectives and features, data analysis using SPSS.

UNIT- III

Statistical methods for research application in analysis of data, Measurement in Research , data interpretation, Measures of Central Tendency, Measures of Dispersion, Measures of Asymmetry (Skewness), std deviation, Measures of Relationship, Simple Regression Analysis, Correlation and Regression, Partial Correlation.

UNIT-IV

Statistical Tools-Hypothesis and Hypothesis Testing: Parametric & Non-Parametric Tests, Important Parametric Tests ,Hypothesis Testing of Correlation Coefficients ,U Test, Chi Square Test, ,T-Test.Analysis of Variance (ANOVA) , The Basic Principle of ANOVA ,ANOVA Technique, Setting up Analysis of Variance Table, Short-cut Method for One-way ANOVA, Coding Method, Two-way ANOVA .

Course Outcomes:

- CO1.** Acquire knowledge of concept of computer with application in Research.
- CO2.** Apply acquired knowledge of computer for presentation skills.
- CO3.** Acquire knowledge of statistical methods for Research.
- CO4.** Apply acquired knowledge to describe the inductive nature of quantitative data analysis.



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Reference Books

1. C. R. Kothari, "Research Methodology: Methods and techniques", New Delhi: Vishwa Prakashan.
2. Brymann, Alan and Carmer, D. (1995) Qualitative data analysis for social scientist, New York, Routledge Publication.
3. Jain, Satish: "Introduction to Computer Science and basic Programming." BPB Publications, New Delhi, 1990. •
Rajaraman, V., "Fundamental of Computers", Prentice Hall of India, New Delhi, 1996.



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Programme Name	Pre-Ph.D. Course Work	Programme Code	23-
Course Code	RPE-103	Credit	2
Year/Sem	1/1	L-T-P	2-0-0
Course Name	Research & Publication Ethics		

Objectives of the Course:

Its objectives to provide knowledge about ethics and code of research publication with concept of plagiarism.

UNIT I (Total Topics- 2 and Hrs-8)

1. Introduction to philosophy: definition, nature and scope, concept, branches
2. Ethics: definition, moral philosophy, nature of moral judgments and reactions

UNIT II (Total Topics- 5 and Hrs- 5)

1. Ethics with respect to science and research
2. Intellectual honesty and research integrity
3. Scientific misconducts: Falsification, Fabrication, and Plagiarism (FFP)
4. Redundant publications: duplicate and overlapping publications, salami slicing
5. Selective reporting and misrepresentation of data

UNIT- III (Total Topics-7 and Hrs-7)

1. Publication ethics: definition, introduction and importance
2. Best practices/ standards setting initiatives and guidelines: COPE, WAME, etc.
3. Conflicts of interest
4. Publication misconduct: definition, concept, problems that lead to unethical behaviour and vice versa, types
5. Violation of publication ethics, authorship and contributorship
6. Identification of publication misconduct, complaints and appeals
7. Predatory publishers and journals

UNIT- IV (Total Topics-4 and Hrs-4)

Practice

Open Access Publishing

1. Open access publications and initiatives
2. SHERPA/RoMEO online resource to check publisher copyright & self-archiving policies
3. Software tool to identify predatory publications developed by SPPU
4. Journal finder/ Journal suggestion tools viz. JANE, Elsevier Journal finder, Springer Journal Suggester, etc.

CO1. Recognize the basics of philosophy of science & ethics, research integrity, publication ethics and theories of research ethics.

CO2. Familiarize with important issues in research ethics, research integrity, scientific misconduct and misinterpretation of data.

CO3. Analyze the best practices for publications, publication ethics and identify the predatory publishers & journals.

CO4. Demonstrate & use plagiarism software tools, open-source software tools, citation databases and



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research metrics.

CO5. Publish credible & scholarly publications in reputed peer-reviewed journals.

References-

Research and Publication Ethics, Dr Sumanta Dutta, Bharti Publications, 2021

Research and Publication Ethics, Dr Santosh Kumar Yadav, Anne Publications, 2020



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Programme Name	Pre-Ph.D. Course Work	Programme Code	23-
Course Code	RS- 105	Credit	2
Year/Sem	1/1	L-T-P	0-0-4
Course Name	Seminar Presentation		

Objectives of the Course:

Main objective of this course is to develop presentation skills in the scholars and knowledge about review of literature so that they can review properly for utilisation in their research work.

Seminar Presentation-Candidate/Research Scholar has to go through the review of literature in the concerned field of research. Review of literature guidelines will be given by the concerned faculty/Dean of Department/School/College. Research Scholar has to prepare presentation on review of literature in the concerned field/ topic assigned by the department (DRC) periodically during course work. There will be minimum 3 presentations of review of literature during pre-Ph.D. course work.

- First presentation will be required in DRC/FRC for review of literature with concerned Department focus on area of research. It will be evaluated and assessment sheet will be sent from Department to Dean Research & Studies office.
- Similarly second presentation will be required by research scholar with extension of first presentation and more number of references would be added.

Internal & end term examination marks will be as per scheme. Each presentation is to be assessed by the department as per instructions from Dean-Research & Studies.

Final presentation would be required at the time of end term/sem. examination on proposed synopsis. General guidelines would be issued by Dean-Research for seminar presentation.

Course outcomes

CO1. Research Scholar would be able to develop & explore the review of literature in concerned area.

CO2. Analyze review of literature critically for finding the research gap.

CO3. Apply acquired knowledge in making systematic seminar presentations.

CO4. Apply acquired knowledge for improving development of all-round research.



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Programme Name	Pre-Ph.D. Course Work	Programme Code	23-
Course Code	AR-104	Credit	3
Year/Sem	1/1	L-T-P	3-0-0
Course Name	Advanced Research & Instrumentation Techniques		

Objectives of the Course:

1. To learn & apply concept of Thermogravimetric techniques in research.
2. To provide knowledge about spectroscopic techniques for research.

UNIT I (Total Topics-12 and Hrs-12)

UV-Visible spectroscopy

Basic principle, Various electronic transitions Beer-Lambert law, effect of solvent on electronic transitions, molar extinction coefficient, concept of chromophores and auxochromes, bathochromic, hypsochromic, hyperchromic and hypochromic, UV spectra of conjugated enes and enones, ultraviolet bands for carbonyl compounds, unsaturated carbonyl compounds, dienes, conjugated polyenes. Woodward-Fiesher rules for conjugate dienes and carbonyl compounds.

Infrared spectroscopy

Infra-red spectroscopy: Basic principle, Instrumentation Selection rules, fundamental modes of vibration, overtones, combination bands, Fermi resonance, Factors affecting IR spectra. Effect of hydrogen bonding, solvent effect on IR of gaseous, solids and polymeric Interactions with molecules: absorption and scattering. Means of excitation (light sources), detection of the signal (heat differential detection), interpretation of spectrum (qualitative, mixtures, resolution), advantages of Fourier Transform (FTIR). Interpretation of IR spectra of aliphatic, aromatic hydrocarbons, amines, amides, carbonyl compounds etc

UNIT- II(Total Topics- 12 and Hrs-12)

NMR spectroscopy

Principle, Instrumentation, Factors affecting chemical shift, Uses of TMS equivalent and non-equivalent protons, chemical shifts, factors affecting chemical shifts, shielding of magnetic nuclei, deshielding, anisotropic effects in alkene, alkyne, aldehydes and aromatics, spin-spin coupling, coupling constant, chemical exchange, Simple applications, Interpretation of NMR spectra of aliphatic, aromatic hydrocarbons, carbonyl compounds etc.

Thermal methods of analysis:

Thermal methods: Principle & application of Thermogravimetric analysis; TGA, DTA & DSC , DSC : Principle instrumentation and applications.

UNIT-III (Total Topics- 12 and Hrs- 12)

Microscopic Techniques: Preparation of Thin-films, Physical vapor deposition, Evaporation Techniques-Sputtering (RF & DC), Spin Coating, Pulsed Laser deposition, Working Principle of X-ray Diffractometer, Scanning Electron Microscopy (SEM), Transmission Electron Microscopy (TEM), Scanning tunneling microscopy (STM), Introduction & application of Bio analytical techniques



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UNIT-IV (Total Topics- 12 and Hrs-12)

Physical instrumentation techniques: Physical Properties: Introduction, & applications of different physical Characteristics: Viscosity, optical activity & conductivity, Instrumentation: Viscometer, pH meter, Refractometer, Polarimeter.

CO-1: Inculcate knowledge about advanced techniques for physical parameters of materials.

CO-2: Apprise UV visible & Spectroscopic techniques.

CO-3: Learn interpretation of data used in spectroscopy analysis.

CO-4: Learn principle and method of microscopic & thermogravimetric techniques for characterisation of material for research.

Reference Books:

1. Spectroscopy of Organic Compounds, New Age International Publishers; PS Kalsi
2. Spectrometric Identification of Organic Compounds, John Wiley; Silverstein, Robert M.; Webster, Francis X.; Kiemle
3. Practical NMR Spectroscopy, ML Martin, JJ Delpach and GJ Martin, Heyden.
4. Fundamentals of Molecular Spectroscopy Colin N. Banwell and Elaine M. Mc Cash Tata McGraw Hill.
5. Introduction to NMR Spectroscopy: RJ Abraham, J Fischer and P Loftus, Wiley.
6. Spectroscopic Method in Organic Chemistry: DH Williams, I Fleming, Tata MacGraw Hill.
7. Instrumental Method of Analysis: Seventh Edition, Willard Merritt, Dean, Settle. CBS



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Programme Name	Pre-Ph.D. Course Work	Programme Code	23-
Course Code	FT-104 (1)	Credit	3
Year/Sem	1/1	L-T-P	3-0-0
Course Name	Food Science & Nutrition		

Objectives of the Course:

1. To understand the importance and principle of food science and nutrition
2. To develop specific knowledge in advance food science
3. To learn various aspects of fundamental and therapeutic nutrition.
4. To create advance knowledge for development of food product

UNIT I (Total Topics- 10 and Hrs-7)

Fundamental of Food Science

Introduction Food science and nutrition, Properties of food – physical and chemical properties, Effects of cooking and processing techniques on nutritional components and other physical parameters, Food pigments and additives.

UNIT II (Total Topics- 16 and Hrs- 12)

Food Nutrition

Food groups – balanced diet, food pyramid, macro and micro nutrition, Nutrients-role of nutrients in the body, nutrient deficiencies and requirements for Indians. Dietary guidelines and Meal planning, Basic Principles of Meal Planning, Meal Planning Through Lifecycle: Nutritional needs of pre-school children, adolescence, adult, old Age, Nutraceuticals, Classification of nutraceuticals, Health benefits of functional ingredients, Biological effects of functional foods, Prebiotics, Probiotic.

UNIT- III (Total Topics- 20 and Hrs-15)

Therapeutic and Community Nutrition

Diet therapy, Special feeding methods, Role of Dietitian, Nutrition counseling, Dietary diagnosis, Diet in infections and fevers, Diet in Allergy, Diet in deficiency diseases: Diet in Obesity, underweight, lung diseases, GI tract diseases, Diseases of the liver and gall bladder Diseases of the cardio vascular system, Diabetes, Diseases of the kidney and urinary, Public health nutrition, Community nutrition, sports nutrition, nutrition in emergencies and disasters, Nutritional assessment-methods and techniques, Nutritional intervention-national nutrition policies and programs, food and nutrition security.



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UNIT-IV (Total Topics- 15 and Hrs-12)

Food Quality, Sensory Evaluation and Instrumentation

Definition of Food quality, Role of food quality in Food Industry. Quality evaluation of foods- objectives and subjective, Quality attributes; Classification of quality attributes. Quality Measurements: Laboratory measurement: types of tests, panel selection and testing environment, serving procedures, instruction to judges, Difference tests, directional difference tests, classification of difference tests, two sample tests, three sample tests, multisampling tests, comparison of procedures, ranking, scoring, hedonic scaling, dilution procedures, descriptive sensory analysis, contour method, other procedures.

UNIT-V (Total Topics- 10 and Hrs-10)

Food Preservation

Food preservation, Basic Concepts in Food Preservation, Preservation using technology, Food Adulteration, Health hazards of food adulterants, Effect of food adulteration- food quality and nutritive value of foods, Food additives, Food Laws and standards.

Couse outcome

CO-1:Construct relationship between food Chemistry and Food Technology for application in industry

CO-2-Constructing new fundamental phenomenon with their team about anthropometric assessment associated with sources, function and deficiency of different nutrient.

CO-3:Compare acute and chronic diseases and differentiate their treatments.

CO-4:Get familiarized with the general parameters and factors affecting involved in sensory evaluation of food.

CO-5: Understanding the concept of food preservation and factors affecting the food quality.



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Reference Books

1. *Roday, S. Food Science, Oxford publication, 2011.*
2. *Meyer, Food Chemistry, New Age, 2004*
3. *B. Srilakshmi, Food science, New Age Publishers, 2002*
4. *Prescott, L.M., Harley, J.P. and Klein, D.A. Microbiology. 4th edition McGraw-Hill, New York. 1999*
5. *Frazier, W.C. Food Microbiology. 4th edition. Mc Graw Hill. New York, 2008*
6. *waminathan M. 1974. Essentials of Foods and Nutrition. Vol. II. Ganesh&Co. London.*
7. *De Sukumar., Outlines of Dairy Technology, Oxford University Press, 2007*
8. *Meilgard (1999). Sensory Evaluation Techniques, 3rd ed. CRC Press LLC, 1999*
9. *Pieterneel A, Luning, Willem J. Marcelis, Food Quality Management Technological and Managerial principles and practices, Wageningen, 2009.*



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Programme Name	Pre-Ph.D. Course Work	Programme Code	23-
Course Code	FT-104 (2)	Credit	3
Year/Sem	1/1	L-T-P	3-0-0
Course Name	Food Quality System Management and Sensory Evaluation		
Objectives of the Course:			
<ol style="list-style-type: none"> 1. To understand the quality principles, attributes and sensory evaluation with various food laws 2. To know about quality management system, sanitary and hygienic practices 3. To gain knowledge about patent methodology for research output 4. To get familiarized with all requirements in sensory analysis 5. To study the mechanism and different techniques involved in sensory perception 			
UNIT I (Total Topics- 10 and Hrs-10)			
Concept of quality: Quality attributes- physical, chemical, nutritional, microbial, and sensory; their measurement and evaluation; Sensory <i>vis-à-vis</i> instrumental methods for testing quality.			
UNIT II (Total Topics-20 and Hrs- 10)			
Concepts of quality management: Objectives, importance and functions of quality control; Quality management systems in India; Sampling procedures and plans; Food Safety and Standards Act, 2006; Domestic regulations; Global Food safety Initiative; Various organizations dealing with inspection, traceability and authentication, certification and quality assurance (PFA, FPO, MMPO, MPO, AGMARK, BIS); Labeling issues; International scenario, International food standards.			
UNIT- III (Total Topics- 22 and Hrs-10)			
Quality assurance, Total Quality Management; GMP/GHP; GLP, GAP; Sanitary and hygienic practices; HACCP; Quality manuals, documentation and audits; Indian & International quality systems and standards like ISO and Food Codex; Export import policy, export documentation; Laboratory quality procedures and assessment of laboratory performance; Applications in different food industries; Food adulteration and food safety.			
UNIT-IV (Total Topics- 12 and Hrs-10)			
IPR and Patent- Patent- Introduction, Filling of patent, agencies of patent, National and international Patents, Concept of six sigma, concept of 5S and housekeeping, importance of 5S. Concept of solid waste management, method for solid waste management and treatments, latest global trends of waste management.			
UNIT-V (Total Topics-20 and Hrs-12)			
Introduction to sensory analysis; general testing conditions, Requirements of sensory laboratory; organizing sensory evaluation programme. Selection of sensory panelists; Factors influencing sensory measurements; Sensory quality parameters -Size and shape, texture, aroma, taste, color and gloss; Detection, threshold and dilution tests. Taste measurement, Measurement of color; Munsellcolour system, CIE color system, Hunter color system, spectrophotometer and colorimetric etc. Odour measurement using different techniques –			

primitive to recent techniques. Merits and demerits of each method. Different tests for sensory evaluation– discrimination, descriptive, affective; Flavor profile and tests; Ranking tests; Methods of sensory evaluation of different food products. Computer-aided sensory evaluation of food & beverage, statistical analysis of sensory data.

Course outcome

CO-1: Get familiarized with all requirements involved in training of sensory panel during sensory analysis.

CO2. Assess different tests and methods involved used in sensory evaluation of different food products.

CO3: Understanding TQM by National and international Lab

CO 4: Understand IPR, Sigma rule and waste management

CO5 Learn to demonstrate the color estimation technique

Reference Books

1. *Raju N.V.S. (2014). Total Quality Management, first edition, Cenange Learning, first edition.*
2. *Pieterneel A, Luning, Willem J. Marcelis, (2009). Food Quality Management Technological and Managerial principles and practices, Wageningen.*
3. Rao E. S. (2013). Food Quality Evaluation, Variety Books.
4. Amerine, Pangborn&Roessler (1965). Principles of Sensory Evaluation of food, Academic Press, London.
5. Meilgard (1999). Sensory Evaluation Techniques, 3rd ed. CRC Press LLC, 1999
6. deMan J. (2007). Principles of Food Chemistry, 3rd ed., Springer.
7. Brannen and et al.,(1990)Food Additives, Marcel Dekker,New York,1990