Lesson Plan

Name of Faculty : Dr. Rajni Kamboj
Discipline : Food Technology
Semester : 3rd
Subject : Food Composition and Analysis (PC/FT/31-T)
Lesson Plan Duration: 15 Weeks (from August, 2024 to November, 2024)
Work Load (Lecture/Practical) per week (in hours): **Lectures 03 hours**

Theory			**Topic covered Date and Remarks**		
Week	**Lecture Day**	**Topic (Including Assignment/Test)**	**Date**	**HOD**	**Director-Principal**
1st	1	General classification and importance			
	2	Nutritive values of common foods			
	3	Nutritive values of common foods			
2nd	4	Water: significance, structure of water			
	5	Types of water			
	6	Role of water activity in foods			
3rd	7	Introduction to macro and micro nutrients			
	8	Introduction to macro and micro nutrients			
	9	Introduction to macro and micro nutrients			
4th	10	Introduction of other food constituents like food flavours and pigments			
	11	Introduction of other food constituents like food flavours and pigments			
	12	Introduction of other food constituents like food flavours and pigments			
5th	13	Classification, structures, general and functional properties of carbohydrates			
	14	Classification, structures, general and functional properties of carbohydrates			
	15	Classification, structures, general and functional properties of carbohydrates			
6th	16	Classification, structures, general and functional properties of carbohydrates			
	17	Classification, structures, general and functional properties of proteins			
	18	Classification, structures, general and functional properties of proteins			
7th	**1st Minor Test**				
8th	19	Classification, structures, general and functional properties of proteins			
	20	Classification, structures, general and functional properties of fats			
	21	Classification, structures, general and functional properties of fats			
9th	22	Commercial sugars and fats			
	23	Commercial sugars and fats			
	24	Introduction to enzymes and their significance in food processing			
10th	25	Introduction to enzymes and their significance in food processing			
	26	Classification, sources and functions of various fat soluble vitamins			
	27	Classification, sources and functions of various fat soluble and water-soluble vitamins			

11th	28	Classification, sources and functions of various fat soluble and water-soluble vitamins			
	29	Classification, sources and functions of various fat soluble and water-soluble vitamins			
	30	Classification, sources and functions of macro, micro and trace minerals in foods			
12th	31	Classification, sources and functions of macro, micro and trace minerals in foods			
	32	Introduction to various analytical methods: sampling, moisture.			
	33	Introduction to various analytical methods: crude fat.			
13th	34	Introduction to various analytical methods: protein.			
	35	Introduction to various analytical methods: crude fiber.			
	36	Weighing devices, pH meters			
14th	**2nd Minor Test**				
15th	37	Gravimetry, titrimetry			
	38	Spectrophotometry			
	39	Chromatography			