

Lesson Plan

Name of Faculty : Dr. Rajni Kamboj
Discipline : Food Technology
Semester : 3rd
Subject : Food Composition and Analysis Lab (PC/FT/31-P)
Lesson Plan Duration: 15 Weeks (from August, 2024 to November, 2024)
 Work Load (Lecture/Practical) per week (in hours): **Lectures 04 hours**

Theory			Topic covered Date and Remarks		
Week	Lecture Day	Topic (Including Assignment/Test)	Date	HOD	Director-Principal
1 st	1	Introduction to laboratory maintenance/safety measures and familiarization with different type of instruments/equipments in food analysis laboratory.			
2 nd	2	Introduction to laboratory maintenance/safety measures and familiarization with different type of instruments/equipments in food analysis laboratory.			
3 rd	3	Study of different sampling techniques for preparation of different food sample.			
4 th	4	Study of different sampling techniques for preparation of different food sample.			
5 th	5	Introduction to preparation of various solutions commonly used in food analysis.			
6 th	6	Determination of moisture content of a food sample.			
7 th	VIVA-VOCE-I				
8 th	7	Determination of titratable acidity and pH of given food sample.			
9 th	8	Estimation the total soluble solids (TSS) in given food sample.			
10 th	9	Qualitative determination of carbohydrates by different methods in given food samples.			
11 th	10	Determination Total solids of milk using gravimetric method and lactometer method along with its specific gravity and SNF.			
12 th	11	Determination Total solids of milk using gravimetric method and lactometer method along with its specific gravity and SNF.			
13 th	12	To determine wet and dry gluten content in given food sample.			
14 th	13	To determine wet and dry gluten content in given food sample.			
15 th	VIVA-VOCE-II				