

QUALITY ANALYSIS OF FOOD

About the Course:

Food analysis is the discipline dealing with the development, application and study of analytical procedures for characterizing the properties of foods and their constituents. Food quality refers to the characteristics of food that is desirable and acceptable to consumers. Food analysis is a prerequisite for ascertaining product quality, implementing regulatory enforcements, checking compliance with national and international food standards, contracting specifications and nutrient labelling requirements. Food-additives which include preservatives, antioxidants, sweeteners, colours etc. are primarily used to enhance the safety and quality characteristics. Food analysis is a very important branch of analytical chemistry, able to provide information about chemical composition, processing, quality control (QC) and contamination of foodstuffs, ensuring compliance with food and trade laws.

Duration: 3 Months

Objectives:

After reading this course you will be able to: -

- To understand the science involved in Quality Analysis.
- To employ the principles and techniques for Quality Analysis of Food.
- To check the food Adulteration.

Job Opportunities:

- Jobs at various Industries related to Food stuff production and quality management.

Course Outcome:

The students are able to:

- Basic Practical skills in quality analysis of food.
- Acquire skills for Entrepreneurship.
- Explain the application of food quality and food safety system.
- Identify the hazard of the food chain to ensure food safety.
- Examine the chemical and microbiological quality of food samples.
- Detect the adulteration in food samples.
- Review of legislative approaches for the management of food safety.