

Rayat Shikshan Sanstha's  
**BALWANT COLLEGE, VITA**

Department of Zoology  
**Course Name: Quality Analysis of food**

**SYLLABUS**

**Section I- Theory (Total: 14L)**

**Total -2 Credits.**

<b>Unit</b>	<b>Topics</b>	<b>Periods</b>
<b>I.</b>	Introduction.	01
	Basic concepts of food safety	02
<b>II.</b>	Preservation methods	02
	Food adulterants	02
	Principles of qualitative tests	01
<b>III.</b>	Food standards	
	Composition of milk	01
	Properties of milk	01
<b>IV</b>	Adulterants and preservatives.	01
	Microorganisms present in milk.	01
	Techniques used in Milk testing and quality control.	01
	<b>Total theory period =</b>	<b>14</b>

## Section-II Practical (Total: 16L)

Sr. No.	Practical	Periods
1	Test for detection of sesame oil in pure ghee to determine whether the ghee is adulterated with hydrogenated / Vanaspati.	(2P)
2	Test for detecting light berries in Black pepper	(2P)
3	Test for detecting light berries in Black pepper.	(2P)
4	Test for presence of metanil yellow in turmeric	(2P)
5	Test for presence of starch in milk and ice cream.	(2P)
6	Test for presence of colophenial resins in asafetida	(2P)
7	Qualitative tests for Detection of Adulterants in milk	(2P)
8	Estimation of microbes in milk by Methylene Blue Reduction Time, Resazurin reduction test and Standard plate count.	(2P)
9	Isolation of Microbes from milk.	(2P)

### References:

Majid, Husain (1 January 2014). Geography of India. McGraw-Hill Education.

Jain and Rao (1977). A Handbook of Field and Herbarium Methods. Scholarly Publications.

Jain S.K. and A. R. K. Sastry (1984). The Indian Plant Red Data Book. Botanical Survey of India

POWO (2022). Plants of the world, Kew Science. [www.plantsoftheworld.org](http://www.plantsoftheworld.org)

Simpson, M. (2019). Plant Systematics. Academic Press

Hooker J. D. (2019) Flora of British India. Alpha Editions