

FFNP 407 PRINCIPLES OF NUTRITION

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Course outcome:

- Utilize the laboratory techniques common to basic food chemistry.
- Analyze the principles behind the analytical technique of food products
- Evaluate the chemical properties and estimating carbohydrates and proteins quantitatively and qualitatively.
- Estimate the quantity of lipids in various food samples by using various methods.

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- 1) Determination of energy value of food using Parr oxygen bomb calorimeter
- 2) Glucose estimation (reducing sugar method or Willstater method)
- 3) Test for protein (qualitative analysis)
- 4) Nitrogen analysis by Kjeldhal method
- 5) Estimation of amino acid by Sorenson's formaldehyde titration method
- 6) Protein estimation by Lowry's method
- 7) Crude lipid estimation- groundnut, egg yolk, soya product 8). Estimation of total lipid in egg yolk

FFNP 408 HUMAN PHYSIOLOGY

Course outcome:

- Identify different blood grouping.
- Handle hemocytometer and blood cell counting.
- Estimate hemoglobin content of blood
- Identify other different parameters of hematology.

- 1). Study of hemocytometer
- 2). Blood groups
- 3). Estimation of hemoglobin
- 4). Total WBC count
- 5). Total RBC count
- 6). Total platelet count
- 7). Packed cell volume
- 8). Blood indices

