



Dempo Charities Trust's
DHEMPE COLLEGE OF ARTS & SCIENCE
Miramar, Panaji-Goa

Food Science and Quality control

Course Objectives

This course is designed to make students understand the current industry trends in terms of quality control.

Course Content

Theory: Food Additives, Food Colours, Food Packaging, Quality Control of Food, Sensory Evaluation, Food Safety, Convenience Foods, Food Laws and Regulations, Nutraceuticals, Essences and Flavours, Food Adulteration.

Practicals: Acidity of Milk & Beverages, DFAP Panel Assessment, Package Evaluation, Advertisement Analysis, Platform Tests for Milk, Tests for Adulteration, Convenience Food Marketing, Moisture Content of Foods, Recipe Development and Sensory Evaluation.

Course Outcomes:

The students got acquainted with various methodologies and procedures such as Sensory Evaluation and DFAP Panel Assessment followed by the food industry in order to maintain the quality of the food product. The students also understood the importance of food packaging, advertisement required for the marketing of a food product. The students were also introduced to current trends in Nutraceuticals, various Essences and Flavours used at the industry level.

Certificate course in Food Science & Quality Control

Duration: 2 months

Venue: Dhempe college of Arts and Science

Number of students: Minimum 15 and Maximum 25 (per batch)

Syllabus

Lectures

(22 Hours)

Topics:	No. Of hours
1. Food additives	2
2. Food colours	2
3. Food packaging	2
4. Quality control of foods	2
5. Food safety	2
6. Sensory evaluation	2
7. Convenience foods	2
8. Food laws and regulations	2
9. Nutraceuticals	2
10. Food adulteration	2
11. Essences and flavours	2

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Practicals

(22 Hours)

Topics:	No. Of hours
1. Acidity of milk & beverages.	2
2. Package evaluation	2
3. DFAP panel assessment	2
4. Advertisement analysis	2
5. Platform tests for milk	2
6. Tests for adulteration	2
7. Convenience food marketing campaign	2
8. Moisture content of foods	2
9. Recipe development and evaluation	2
10. Sensory evaluation	2

No. Of Theory lectures

22 hours

No. of Practical Hours

22 hours

Total no. of Hours

44 hours

Mrs. Mrunal R. Phadke

(Course Coordinator)