

			Practical Plan				
	Name of the college: Govt college of Arts Science and Commerce, Sanquelim.						
	Name of Faculty: Varsha K sail		Subject: CHEMISTRY OF FOOD AND NUTRIENTS				
	Paper code:CHC-321		Program: TY BSc			Division: Batch I	
	Academic year: 2026- 2027		Semester: V			Total Practicals/Labs: 30 hrs	
	Credits:02						
	Course Objectives. o introduce students to basic chemistry involved in analysis of different components of food. 2. To develop skill to analyze nutrients and minerals in different types of food. 3. To distinguish between the pure and adulterated food. 4. To analyse the adulterants in food.						
	Expected Course Outcome: . o introduce students to basic chemistry involved in analysis of different components of food. 2. To develop skill to analyze nutrients and minerals in different types of food. 3. To distinguish between the pure and adulterated food. 4. To analyse the adulterants in food.						
	Student Learning Outcome: .To introduce students to basic chemistry involved in analysis of different components of food. 2. To develop skill to analyze nutrients and minerals in different types of food. 3. To distinguish between the pure and adulterated food. 4. To analyse the adulterants in food.						
	Month	Practicals/Labs	No. of Practicals/Labs planned	List of Experiments		Reference books	

		Scheduled Date				
	June	19 th	27 th	1 practical session of 2 hours each	Estimation of amount of salt in butter by Mohr titration..	1. G.H. Jeffery, J. Bassett, J. Mendham, R. C. Denney, Vogel's Textbook of Quantitative Chemical Analysis, 5th Edn. ELBS 1. S. Suzanne Nielsen, Food Analysis Manual, 2nd Edition Publisher Springer, UK 2015. (FSSAI)Manual of methods of analysis of foods honey& other bee hive products New Delhi, India Manual of methods of analysis of foods food safety and standards authority of India ministry of health and family welfare government of India new Delhi 2015 7. Food Adulteration Testing Manual (14th Revised Edition) – Consumer Guidance Society of India (CGSI) Mumbai-2019
	july	29 th June	4 th July	1 practical session of 2 hours each	. Estimation of acid value of fat/ oil.	
		6 th	11 th	1 practical session of 2 hours each	Separation of amino acids by Thin Layer Chromatography.	
		13 th	18 th	2 practical session of 4 hours each	Detection of adulterants in food items. a) Turmeric powder b) Black pepper c) Sugar /dextrose from Honey	
		20 th	25 th	2 practical session of 4 hours each	Detection of adulterants in food items. a) Turmeric powder b) Black pepper c) Sugar /dextrose from Honey	
		27 th	1 st Aug	2 practical session of 4 hours each	Estimation of iodine value of fat.	
	August	3 rd	8 th	2 practical session of 4 hours each	Estimation of saponification value of fats.	
		10 th	14 th	2 practical session of 4 hours each	Extraction of leaf Extract.	

			15 Holid y			
		17 th	22 nd	2 practical session of 4 hours each	Determination of iron in leafy vegetables by redox method.	
		24 th 26 th holiday	29 th	2 practical session of 4 hours each	Determination of calcium and magnesium in leafy vegetables by EDTA titration. 6. Determination of iron in leafy vegetables by redox method.	
	Sept	31 st Aug	5 th	2 practical session of 4 hours each		
		7 th	12 th	2 practical session of 4 hours each	Estimation of Vitamin C in citrus fruits by acid base titrimetric method	
		14 th	19 th	2 practical session of 4 hours each	Holidays	
		21 st	26 th	2 practical session of 4 hours each	Quantitative estimation of proteins by Folin-Lowry method.	
	Oct	28 th	3 rd oct	2 practical session of 4 hours each	Quantitative estimation of sugars by titrimetric method	

		5 th	10 th	2 practical session of 4 hours each	Estimation of iodine in iodized common salt using iodometry			
		12 th	14 th					