SEMESTER – VI

NUTRITIONAL BIOCHEMISTRY

PRACTICAL

Programme: B.Sc. **Max. Hours: 45**
Course Code: U20/BIC/DSE/603/P **Hours per week: 3**
Course Type: DSE – 2 **Max. Marks: 50**
No. of credits: 1

Course objective:

Help the students to organize their knowledge on nutrition and nutritional aspects of various food samples.

Course Outcomes:

CO1: Understand the process of deciphering food labels.

CO2: Evaluate nutrient components like calcium, iron, riboflavin, ascorbic acid etc in various food sample

PRACTICAL SESSIONS

1. Deciphering Food Labels and calculating Percent daily value.
2. Qualitative analysis of macronutrients in Food Samples.
3. Saponification Value
4. Iodine Number.
5. Estimation of Organic Phosphorus from food samples
6. Estimation of Vitamin C by 2,6 – Dichlorophenol Indophenol Method.
7. Estimation of Thiamine and Riboflavin by Flourimetery
8. Estimation of Iron in Apple Juice
9. Estimation of Calcium in Milk
10. Estimation of Iron from Ragi
11. Detecting Food Adulterants

MODEL QUESTION PAPER

PRACTICAL

Course Code: U20/BIC/DSC/101/P **Max Time: 2 Hrs**
Credits: 1 **Max. Marks: 50**

Answer the following

1.	Write the principles for the given experiments. a) b)	2 x 5 = 10 M
2.	Estimate the calcium in the given milk sample.	10 M
3.	Decipher the given Food Label and calculate the Percent daily value	10 M
4.	Qualitatively estimate the adulterants present in the given food sample	10 M
5.	Viva	5 M
6.	Record	5 M