



ADMINISTRATIVE MANAGEMENT COLLEGE
18th KM, Bannerghatta Road, Bangalore – 560083

Food Science & Nutrition

Course Description:

Food has become a high-profit industry by reason of the scope it offers for value addition, particularly with the food processing industry getting recognized in India as a high-priority area. In order to achieve the expected returns on investment through good quality and right value addition, application of technology has become imperative, leading to an unprecedented demand for scientists, technologists and other professionals who can manage the emerging challenges of the food processing industry effectively.

Course objective:

- To train students to actively participate in every facet of the country's growing food industry.
- To gain knowledge and understanding about food systems in the production, processing and consumption of food and an appreciation of their impact on society.
- To have a knowledge and understanding about the nature of food and human nutrition and an appreciation of the importance of food to health.
- To learn skills in researching, analysing and communicating food issues, skills in experimenting with and preparing food by applying theoretical concepts and skills in designing, implementing and evaluating solutions to food situations.
- To develop entrepreneurial spirit among students for inspiring them to set up their own facilities.
- To spread awareness in the community about the Science of Technology of food processing for use in the household and cottage sector.

Course Content:

1. UNIT-I :Introduction to food science & nutrition technology:
2. UNIT-II: Composition and nutritive value of plant foods
3. UNIT-III :Composition and nutritive value of animal foods
4. UNIT-IV: Principles of cooking
5. UNIT-V: Food additives and adulteration.
6. UNIT-VI :Food packaging
7. UNIT-VII :Food safety, quality and evaluation

Course Duration:

- Lecture: 10 hours
- Practical: 15 hours
- Assessment: 5 hours

Prerequisites:

This course is valuable for the students of Hotel Management who need to take production as Specialisation & it effective implement in their career.

Hands on Practice on:

Characteristics of food its nutrition.
Components of nutrition science.
Principal of cooking.
Food additives and adulteration.
Food safety, quality and evaluation.

Methods of Evaluation:

Attendance
Assignments
Hands on Training

Course outcome

- Know the professional standards & ethics like personal hygiene, general kitchen hygiene, sanitation, HACCP & its principle
- Know the classification, characteristics & uses of Ingredients & its major nutrients.
- Explain WHO Standards- voluntary & compulsory, adulterants, detection of adulterants, additives & Mislabelling