GE 02: CHEMISTRY OF FOOD

CREDIT DISTRIBUTION, ELIGIBILITY AND PRE-REQUISITES OF THE COURSE

Course title & Code	Credits	Credit distribution of the course			Eligibility criteria	Pre-requisite of the course (if any)
		Lecture	Tutorial	Practical/ Practice		
CHEMISTRY OF FOOD	4	3	0	1	XII with PCM/PCB	NIL

Learning Objectives

The Learning Objectives of this course are as follows:

- To understand the chemistry of foods - composition of food, role of each component
- To understand the different macromolecules and micro molecules in food
- To understand how food components contribute to overall quality of foods

Learning outcomes

The Learning Outcomes of this course are as follows:

- To understand the chemistry of foods - composition of food
- To understand the role of each component, their properties and reactions in food
- To comprehend how dietary components influence total food quality

SYLLABUS OF GE 02

Unit1: Introduction to chemistry of Food (5 Hours)

Introduction to Food Chemistry

Brief composition of food (Carbohydrates, fats, proteins, vitamins, minerals and pigments)

Unit2: Chemistry of Macromolecules (20 Hours)

Water: Definition of water in food, Structure of water and ice, Types of water, Role of water activity in shelf life and packaging Carbohydrates: Introduction, Classification, and Chemical reactions of carbohydrates Protein: Introduction, classification and structure, types of food protein (meat, egg, milk and wheat)

Lipids: Introduction, classification and structure of triglycerides, types of fatty acid, deterioration of fats and oils. (Autooxidation and lipolysis)

Unit3: Chemistry of Micro molecules (10 Hours)

Vitamins: Introduction, types (water soluble and fat soluble vitamins)

Minerals: Introduction, major and minor minerals, Toxic minerals in food

Unit4: Flavors and Pigments (10 Hours)

Definition and basic tastes

Description of some common food flavors

Introduction and classification of pigments

Practical Exercises: 30 Hours

The learners are required to:

- Preparation of primary and secondary solutions
- Estimation of moisture content
- Determination of gelatinization temperature range (GTR) of different starches
- Determination of effect of additives on GTR of starches
- Estimation of total nitrogen content by Kjeldahl method
- Estimation of fat
- Estimation of total ash and acid insoluble ash
- Estimation of reducing sugar

Essential/recommended readings

- DeMan, John M. (1995). Principles of Food Chemistry. 3rd Ed., Springer.
- Fennema, Owen R. (2008). Fennema's Food Chemistry-CRC Press (2008) - 4th Edition.
- Potter,N.N.and Hotchkiss,J.H.(2007). Food Science 5th Ed. New York: Chapman & Hall.
- Richard Owusu-Apenten. (2002) Introduction to Food Chemistry. CRC press
- Hans-Dieter Belitz, Werner Grosch, Peter Schieberle. (2009) Food Chemistry. Springer link

- **Note: Learners are advised to use the latest edition of readings.**

Note: Examination scheme and mode shall be as prescribed by the Examination Branch, University of Delhi, from time to time.