

SREE BALAJI COLLEGE OF NURSING
STUDENT FEEDBACK FORM FOR VALUE ADDED COURSES
(SHORT TERM COURSE ON IMMUNE SYSTEM)
 DEPARTMENT OF FUNDAMENTALS OF NURSING

Academic year: 2019-2020

Name of the value added course offered: (Short Term Course On immune system)

Period of Batch: Two weeks


Course - Co ordinator: R.RAMANI

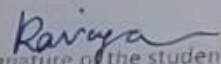
STUDENT FEEDBACK

Dear Student,

You are required to give your feedback on the following aspects. Please tick in the respective column.

S.No	Criteria	Rating				
		Excellent	Very good	Good	Fair	Satisfactory
1	Course content	✓				
2	Skill development	✓				
3	Motivation	✓				
4	Regularity and punctuality of teacher		✓			
5	Coverage of syllabus	✓				
6	Resource person interaction with students	✓				
7	Individual attention		✓			
8	Outcome		✓			
9	Competency of the course	✓				
10	Other suggestions	✓				


 Course co-ordinator


 Signature of the student



SREE BALAJI COLLEGE OF NURSING

DEPARTMENT OF COMMUNITY HEALTH NURSING

VALUE ADDED COURSE

CERTIFICATE COURSE ON

FOOD SCIENCE

NUTRITION DEPARTMENT
CERTIFICATE COURSE OF
FOOD SCIENCE

1. Requisition letter
2. Permission letter
3. Circular
4. Co -Coordinator detail
5. Syllabus
6. New lesson plan
7. Student list
8. Photo
9. Certificate
10. Feedback

REQUISITION LETTER

From

Department of Nutrition,
Sree Balaji College of nursing,
Chrompet, Chennai-600 044

To

Dr.V.Hemavathy,
The Principal,
Sree Balaji College of nursing,
Chrompet,Chennai-600044.

Respected Madam

This is for your kind perusal that we, Nutrition department are planning to conduct a value added course on Short Term Course On **Food Science and Technology** from 02/01/2020 to 20/01/2020, for a period of three Weeks. We kindly request you to grant us permission to conduct this programme and do the needful.

Thanking you.

Warm regards

Department of Nutrition



DEPARTMENT OF NUTRITION
Sree Balaji College of Nursing
No.7, C.L.C Works Road,
Chrompet, Chennai- 600 044.

Date- 20/12/2019

From

Mrs. D. Anitha

Professor and Head,

Nutrition Department,

SreeBalaji College of Nursing,

To

The Dean,

SreeBalaji College of Nursing,

Bharath Institute of Higher Education and Research,

Chennai.

Sub: Permission to conduct value-added course:Food Science and Technology

Dear Sir,

With reference to the subject mentioned above, the department proposes to conduct a value-added course titled: Food Science and Technology 02/01/2020- 20/01/2020. We solicit your kind permission for the same.

Kind Regards

Mrs. D. Anitha



DEPARTMENT OF NUTRITION
Sree Balaji-College of Nursing
No.7, C.L.C Works Road,
Chrompet, Chennai - 600 044.

Phone & Fax : 2241 6605



SREE BALAJI COLLEGE OF NURSING

(Recognised By Indian Nursing Council, New Delhi and The Tamilnadu Nurses and Midwives Council)
(Approved by Govt. of Tamil Nadu and Affiliated to Bharath Institute of Higher Education and Research)

No.7, Works Road, Chromepet, Chennai - 600 044.

Date : 20/12/2019

CIRCULAR

Notification for Value added courses offered by college of Nursing

The Department of Nutrition, college of Nursing, is scheduled to offer a Value added Course on Food Science and Technology from 02/01/2020- 20/01/2020 for a period of 3 weeks. Interested students can approach Mrs. D. Anitha, Professor, and Course Coordinator, Department of Nutrition for registration and for further details on or before 25.12.2019.

Principal

Course Coordinator

Dr. V. HERIAVATHY,
M.Sc.(N),M.A.,M.Phil.,Ph.D.(N),
PRINCIPAL

SREE BALAJI COLLEGE OF NURSING
No. 7, Works Road, Chromepet,
Chennai-600 044.

Copy to:

Vice Chancellor

Pro Vice Chancellor

Additional Registrar

Deans

COE

Principal

Heads of Departments

HOD

DEPARTMENT OF NUTRITION
Sree Balaji College of Nursing
No.7, C.L.C Works Road,
Chrompet, Chennai - 600 044,

BHARATH INSTITUTE OF HIGHER EDUCATION AND RESEARCH
SCHOOL OF NURSING
DEPARTMENT OF NUTRITION
VALUE ADDED COURSE SHORT TERM COURSE ON FOOD SCIENCE AND
TECHNOLOGY
2019-2020
COURSE CO-ORDINATOR DETAILS

Faculty Name: Mrs. D. ANITHA, Professor, Department of Nutrition

Email ID: anitaman2008@gmail.com

Mobile number: 9841720127

BHARATH INSTITUTE OF HIGHER EDUCATION AND RESEARCH
SREE BALAJI COLLEGE OF NURSING
SYLLABUS

NAME OF THE COURSE: Food Science and Technology

COURSE HOURS: 30HOURS

OBJECTIVES:

- 1.To familiarize the students about the processing and preservation techniques- of pulses, oilseeds, spices, fruits and vegetables, meat, fish, poultry, milk & milk products.
- 2.To emphasize the importance of food safety, food quality, food plant- sanitation, food laws and regulations, food engineering and packaging in food industry.
- 3.Apply statistical principles to food science applications .
- 4.Explain the basic Principles of Sensory Analysis and identify Government Regulations required for the manufacture and sale of food products.

Module I-PRINCIPLES OF FOOD SCIENCE

Food and agriculture: The politics of food from a global perspective. The chemical and physical nature of food . Food and humans: Microbiological and toxicological considerations. Food processing Technologies.

Module II -CHEMISTRY OF FOODS

Mono& disaccharides. Attributes in Foods Mono- and disaccharides. Attributes in Foods .Reaction. Lipids -Food lipids,Reactions,Crystallization .Water- Water activity,Solubilityand rheology. GelsEmulsions-Formation and stability. Emulsifiers and stabilizers.

MODULE III-FOOD SYSTEMS AND SAFETY MANAGEMENT

HACCP and diet and healthstrategies. The Future of Food systems for personal health & disease prevention. Examination of data from food flavorintensity estimations and hedonic estimates. Summary descriptive statistics. Central tendencies and dispersions. Normaldistributions.Probabilitycalculations..Traditional application of binomial statistics to discrimination testing.Chi-squared designs t-tests. One-, two-, three-, four-factorInterpretation of interaction effects in sensory data.

MODULE IV- COMPOSITION AND MOLECULAR COMPONENTS OF MILK

Physical and chemical characterization of milk and its individualcomponents .Fractionation and processing of milk components.Milk fat globules: homogenization, separation, clarification .Evaporation, membrane fractionation and drying: condensed and dried milk products. Microbiology: culturedproducts .Coagulation: cheese making principles.Fat crystallization: butter and margarine.

MODULE V-SENSORY ATTRIBUTES OF FOOD AND BEVERAGES

Appearance,flavor,tastearomatexture/mouthfeeltrigeminalsensations,Sensoryevaluation methodology, threshold measurements, difference tests scaling procedures descriptive analytical methods consumer tests, instrumental measurements, color ,texture, flavor, Correlation of sensory and instrumental measures.

MODULE VI-PRINCIPLES

MODULE VI-PRINCIPLES OF FOOD TOXICOLOGY

Food Toxicology: Classification Of Food Toxicants Food, Law And Safety. Principles of Toxicology I: Exposure, the Dose Response Absorption ,Distribution and Elimination of Toxicants Biotransformation Reactions Toxicity .Natural ToxinsFoodsofPlantOrigin. PesticidesinFoods .MarineToxins. PoisonousMushrooms. Mycotoxins.

MODULE VII- PROPERTIES AND REQUIREMENTS OF PROCESSING WATERS

Properties of Wastewaters Wastewater Treatment. HACCP As A Method To Prevent Food-Borne Illness. Chemical Hazards associated with Foods. Federal Food, Drug and Cosmetic Act ,Additional Food Laws. Legal Categories of Food

REFERENCE

1. William.C.Frazier,Dennis.C.Westhoff; Food Microbiology,MC.Graw-Publishing Company;4thedition,Page 171-310
2. Geoffrey Campbell Platt; Food Science and Technology,John Wiley and Sons,2011,Page 120-165,230-280,340-456.
- 3.Srilakshmi.B.; Food Science,New Age International;3rd edition 2003,Page 97-148,280-300,332-364.
- 4.Janet.D.Ward and Larry.D.Ward;Principles of Food Science,TheGoodheart-Willcox Company,4th edition 2015, Page 30-84,90-143,170-243,300-364,450-560.
5. Devendra, K. B. and Priyanka, T. 2006. An Introduction to Food Science and technology and Quality Management. Kalyani Publishers 81-272-2521-5.
- 6.Monoranjitham, K. and Sangita, S. 2008. Food Preservation and Processing. Kalyani Publishers 978-81-272-4262-6.

Course Curriculum/Topics with schedule (Min of 30 hours)

S.NO	DATE	TOPIC	NAME	TIME	HOURS
1.	2.1.2020	Food and agriculture: The politics of food from a global perspective. The chemical and physical nature of food .Food and humans: Microbiological and toxicological considerations. Food processing technologies.	Dr. Simmi Jain M.Sc, P.Hd Assistant Professor & Head Postgraduate Department of Food Technology and Management	9.00 A.M-1.00 P.M 2.00 P.M-3.00 P.M	5
2.	4.1.2020	Mono & disaccharides. Attributes in Foods Mono- and disaccharides. Attributes in Foods .Reaction. Lipids -Food lipids, Reactions, Crystallization .Water- Water activity, Solubility and rheology. Gels Emulsions- Formation and stability. Emulsifiers and stabilizers.	Mrs.K.Lakshmi Priya, M.sc, M. phil Assistant Professor, Food Science and Management Department , MOP Vaishnav College For Women	9.00 A.M-12.00 P.M 2.00 P.M-3.00 P.M	4
3.	6.1.2020	HACCP and diet and health strategies. The Future of Food systems for personal health & disease prevention. Examination of data from food flavor intensity estimations and hedonic estimates. Summary descriptive statistics. Central tendencies and dispersions. Normal distributions. Probability calculations. Traditional application of binomial statistics to discrimination testing. Chi-squared designs t-tests. One-, two-, three-, four-factor Interpretation of interaction effects in sensory data.	DR, Gomathy Sivaji, M.SC ,M. phil, P .hd, Professor and Head Department of Home Science, WCC College For Women	9.00 A.M-12.00 P.M	4
4.	8.1.2020	Physical and chemical characterization of milk and its individual components .Fractionation and processing of milk components. Milk fat globules: homogenization,	Mrs. Stella Sherry ,M.sc ,M. phil ,P. hd Associate Professor, Food Service Management and Dietetics, Ethiraj College for Women.	9.00 A.M-12.00 P.M 2.00 P.M-	4

		separation, clarification .Evaporation, membrane fractionation and drying: condensed and dried milk products. Microbiology: cultured products .Coagulation: cheese making principles. Fat crystallization: butter and margarine.		3.00 P.M	
5.	10.1.2020	Appearance, flavor, taste, aroma, texture/mouthfeel trigeminal sensation , Sensory evaluation methodology, threshold measurements, difference tests scaling procedures descriptive analytical methods consumer tests, instrumental measurements, color, texture, flavor, Correlation of sensory and instrumental measures.	Dr. Mrs. L. Shakila M.sc, P.hd, Assistant Professor, Zoology Department, Ethiraj College for Women	9.00 A.M-1.00 P.M	4
6.	13.1.2020	Food Toxicology: Classification Of Food Toxicants Food, Law And Safety. Principles of Toxicology I: Exposure, the Dose Response Absorption, Distribution and Elimination of Toxicants Biotransformation Reactions Toxicity .Natural Toxins Food of Plant Origin. Pesticides in Foods .Marine Toxins. Poisonous Mushrooms. Mycotoxins.	Dr. S. Periyar Selvam, M.sc, M. Phil, P.H d, Associate Professor, Department Of Food Process and Engineering, SRM College.	9.00 A.M-1.00 P.M 2.00 P.M-3.00 P.M	5
7.	20.1.2020	Properties of Wastewaters Wastewater Treatment. HACCP As A Method To Prevent Food-Borne Illness. Chemical Hazards associated with Foods. Federal Food, Drug and Cosmetic Act, Additional Food Laws. Legal Categories of Food	Dr. Kundhala, M.sc, M. Phil, P. H d, Associate Professor, Department of Clinical Nutrition SRMC	9.00 A.M-1.00 P.M	4

S.No	Reg .No	Name of the candidate
1	U19NR001	AASHIQ KUR RAHMAN .A .D
2	U19NR002	ABIN. V. K
3	U19NR003	ABINAYA . G
4	U19NR004	AKSHAYA . P. K
5	U19NR005	ANOOPA SHINU
6	U19NR006	ANSATHHAMEEM . A
7	U19NR007	ANSU SUNIL
8	U19NR008	ANUSUYA. A
9	U19NR009	ARCHANA . A
10	U19NR010	ARCHANA TOPPO
11	U19NR011	ARUN KUMAR .J. R
12	U19NR012	ASHIKA. S
13	U19NR013	ATHULYA . R. V
14	U19NR014	BHARANIDHARAN. M
15	U19NR015	CATHERINE THERESA JOY
16	U19NR016	CATHRINE Y
17	U19NR017	CHANDRU . P
18	U19NR018	CHARUMATHI. M
19	U19NR019	CHITRA . C
20	U19NR020	DEEPA . T
21	U19NR021	DEEPIKA . S
22	U19NR022	DEVIPRIYA .A. M
23	U19NR023	DIVYA SHREE . S
24	U19NR024	GAYATHRI .R
25	U19NR025	GOKUL . P
26	U19NR026	HAMAPPRIYA . V
27	U19NR027	HARITHA. S
28	U19NR028	HELEN JEBA. P
29	U19NR029	HEMALATHA . A
30	U19NR030	INDUMATHI .A
31	U19NR031	JANET. V
32	U19NR032	JAYASRI . K
33	U19NR033	JEEVA PAUL
34	U19NR034	JENITA PRINCY. A

35	U19NR035	JOSE HENRY . V
36	U19NR036	JOYLIN VICTORIA V
37	U19NR037	KAMESH R
38	U19NR038	KAVITHA M
39	U19NR039	KAVIYA T
40	U19NR040	KIRUBALAKSHMI P
41	U19NR041	KISHORE S
42	U19NR042	LAVANYA P
43	U19NR043	MOHAMMED RAIYAN M R
44	U19NR044	MOHANA PRIYA S
45	U19NR045	MOHANAPRIYA R
46	U19NR046	MONISHA R
47	U19NR047	NARESH KUMAR V
48	U19NR048	NITHISHA RAJESH
49	U19NR049	PARAMESWARI S L
50	U19NR050	POORNIMA R
51	U19NR051	PRIYA P
52	U19NR052	RAGAVENTHIRAN S
53	U19NR053	RAJESWARI L
54	U19NR054	REEBA MOL P
55	U19NR055	RITU BHATT G
56	U19NR056	SAMUKTHA V
57	U19NR057	SANDHIYA K
58	U19NR058	SANDHIYA R
59	U19NR059	SARANYA R
60	U19NR060	SATHYANARAYANAN K E
61	U19NR061	SHANE WILSON
62	U19NR062	SHERLEE CHELSIYA M
63	U19NR063	SHYAMALA KUMARI A
64	U19NR064	SNEHA PRADEEP P
65	U19NR065	SUGANTHI S
66	U19NR066	SULTHAN S
67	U19NR067	SWETHA S
68	U19NR068	THOPIYA BLESSCY R
69	U19NR069	VIDHYA E
70	U19NR070	VIJAIAMRUTULA M A
71	U19NR071	VINITHA K
72	U19NR072	NIVEDHA T
73	U16NR050	NIVETHA B

74	U16NR051	NIVETHA E
75	U16NR052	NIVETHA SHRI G
76	U16NR053	PAVITHRA K
77	U16NR054	PAVITHRA M
78	U16NR055	PRABHAVATHI S
79	U16NR056	PRATHIBA V
80	U16NR057	PRAVIENAA R

FOOD SCIENCE –PHYSICAL AND CHEMICAL NATURE OF FOOD



FOOD SAFETY AND HEALTH STRATEGIES





COLLEGE OF NURSING

VALUE ADDED COURSE ON FOOD SCIENCE AND TECHNOLOGY

Certificate of Appreciation

This Is to Certify That **Mr/Ms S.ANUSUYA. A (U19NR008)** B.Sc(N) 1stYear, has Attended Three Weeks Value Added Course On Food Science and Technology Conducted By Department Of Nutrition At Sree Balaji College Of Nursing, Chennai (TN), during 02/01/2020-20/01/2020.

COURSE COORDINATOR

D Shilpi

HOD

D Shilpi

DEPARTMENT OF NUTRITION
Sree Balaji College of Nursing
No.7, C.L.C Works Road,
Chrompet, Chennai - 600 044.

V. Hemavathy
PRINCIPAL

Dr. V. HEMAVATHY,
M.Sc.(N), M.A., M.Phil., Ph.D.(N),
PRINCIPAL
SREE BALAJI COLLEGE OF NURSING
No. 7, Works Road, Chromepet,
Chennai-600 044.

SREE BALAJI COLLEGE OF NURSING

STUDENT FEEDBACK FORM FOR VALUE ADDED COURSES

DEPARTMENT OF NUTRITION

Academic year: 2020

Name of the value added course offered: Food Science & Technology

Period of Batch: 2.1.2020 - 20.1.2020

Course - Coordinator: D. Sulli

STUDENT FEEDBACK

Dear Student,

You are required to give your feedback on the following aspects. Please tick in the respective column.

S.No	Criteria	Rating				
		Excellent	Very good	Good	Fair	Satisfactory
1	Course content	✓				
2	Skill development		✓			
3	Motivation	✓				
4	Regularity and punctuality of teacher			✓		
5	Coverage of syllabus		✓			
6	Resource person interaction with students	✓				
7	Individual attention			✓		
8	Outcome		✓			
9	Competency of the course	✓				
10	Other suggestions			✓		

Course co-coordinator

Signature of the student

D. Sulli
DEPARTMENT OF NUTRITION
Sree Balaji College of Nursing
No.7, C.L.C Works Road,
Chrompet, Chennai - 600 044.

Signature of the student