Module Specification:

Marks Distribution:

30 marks divided as following:

Reports	**6 marks**
Quizzes	**8 marks**
Performance and activity	**1 mark**
Final Exam	**15 marks**

Topics to be Covered:

1. Determination of total acidity of food

2. Estimation of reducing sugar by DNS

3. Estimation of proteins in milk and egg using Sulphosalysalic acid method

4. Estimation of inorganic phosphate in milk and soft drink

5. Determination of honey proline

6. Determination of Caffeine Content in Tea, coffee

7. Determination of total phenolic content in food

8. Estimation of benzoate in fruit juice

9. Determination of Calcium in Milk