

CURRICULUM PLAN (ODD SEMESTER 2026-27)

Teacher Name: Dr. Anjali Sehrawat

Course: BSc. (Hons), III year (Semester V)

Paper Name: (GE- Chemistry of Food Nutrients) (NEP) (2 periods per week)

Contents	Allocation of lectures	Month wise schedule to be followed	Tutorial/Assignments/ Presentations etc.
Unit 1: Carbohydrates Introduction, Functions, Classification, structure and importance of polysaccharides, mutarotation, caramelisation, non-enzymatic browning, role of carbohydrates as sweeteners in food	6	1 st week of August – 3 rd week of August	• Syllabus Overview • Reference Books • Lectures • Class discussion
Unit 2: Lipids Introduction, classification, common fatty acids, Omega-3&6 fatty acids, trans fats, chemical properties like iodine value, acid value etc., effect of frying on fats, changes in fats and oils.	8	4 th week of August–3 rd week of September	• Lectures • Problem solving • Class discussion
Unit 3: Proteins Introduction, classification, sources, structure of protein, physico-chemical and functional properties, protein denaturation.	8	4 th week of September– 3 rd week of October	• Lectures • Class test • Problem solving • Assignment • Class discussion
Unit 4: Vitamins and Minerals Introduction and classification of vitamins, Introduction and classification of macro and micro minerals, Physiological importance and effect of food processing on vitamins and minerals.	8	4 th week of October– 3 rd week of November.	• Lectures • Class discussion • Solving PYQs

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