**Module description**

**-Module title:** Biochemistry of nutrition– practical part.

**-Module code:** BCH 445

**-Year:** 1436-1437H (2016) – Second semester.

**-Module objective:**

* Analysis of different food materials.
* Understand the principles behind analytical technique.

**-Mark distribution:**

Total mark is 30:

* 8 marks for quizzes.
* 6 marks for lab report.
* 1 mark for performance and activity.
* 15 marks for final exam :
  + - 10 marks for practical final exam.
    - 5 marks for theoretical final exam.

**-Module experiments:**

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| **NO.** | **Experiment title** | **Date** |
| **1** | Preparation of laboratory food samples (theoretical). | 14-4-1437  24-jan-2016 |
| **2** | Determination of total acidity of food. | 21-4-1437  31-jan-2016 |
| **3** | Estimation of reducing sugar by dinitrosalicylic acid method. | 28-4-1437  7-feb-2016 |
| **4** | Estimation of proteins in milk and egg using Sulphosalysalic acid method. | 5-5-1437  14-feb-2016 |
| **5** | Estimation of inorganic phosphate in milk and soft drink. | 12-5-1437  21-feb-2016 |
| **6** | Determination of honey proline or carotenoids. | 19-5-1437  28-feb-2016 |
| **7** | Determination of Caffeine Content in Tea, coffee. | 26-5-1437  6-mar-2016 |
| **8** | Determination of total phenolic content in different food. | 11-6-1437  20-mar-2016 |
| **9** | Estimation of benzoate in fruit juice. | 18-6-1437  27-mar-2016 |
| **10** | Determination of Calcium in milk. | 25-6-1437  3-apr-2016 |
| **11** | Revision + Lab 10 quiz | 3-7-1437  10-apr-2016 |

**-Final exam date:**