

Shri Vaishnav Vidyapeeth Vishwavidyalaya Shri Vaishnav Institute of Science

Department of Chemistry

Generic Elective Course

Choice Based Credit System (CBCS)

COURSE CODE	CATEGORY	COURSE NAME	L	Т	P	CREDITS		CHING & THEORY	ION SCHEME PRACTICAL		
							END SEM University Exam	Two Term Exam	Teachers Assessment*	END SEM University Exam	Teachers Assessment*
GUCH102	UG	COSMETIC CHEMISTRY & FOOD TECHNOLOGY	4	0	0	4	60	20	20	0	0

Legends: L - Lecture; T - Tutorial/Teacher Guided Student Activity; P - Practical; C - Credit;

Course Objectives:

- 1. To learn the techniques of water analysis and purification
- 2. To learn the composition, classification, pigments and some reactions in vegetables and fruits.
- 3. To learn occurrence, composition and properties of fats and lipids.
- 4. To learn the chemistry involved in cosmetics.
- 5. To provide the chemistry involved in perfumes.

Course Outcomes:

By the end of the course:

- 1. The students will be able to understand the water purification techniques and significance of using pure water.
- 2. The students will be able to understand Understand the chemistry involved in vegetables, fruits, fats and lipids.
- 3. The students will be able to identify the types of cosmetics and learn about the chemistry of cosmetics and perfumes.

Syllabus:

UNIT-I: Water Analysis and Purification

Estimation of Hardness, Acidity and Alkalinity of water, Water Purification and Disinfection processes. Specifications of drinking water.

UNIT-II: Vegetables and Fruits

Definition, role in diet, chemical composition. Classification. Pigments in fruits and Vegetables: Carotenoids, Chlorophylls, Flavonoids, Anthocyanins, Tannins.

^{*}Teacher Assessment shall be based following components: Quiz/Assignment/ Project/Participation in Class, given that no component shall exceed more than 10 marks.



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UNIT-III: Fats and other Lipids

Occurrence in foods and composition, Edible fats and oils, fatty acids, identification of natural fats and oils, physical and chemical properties, Importance in diet.

Unit IV: Chemistry of Cosmetics

Introduction, classification of cosmetics, professional image of self grooming, beauty and wellness. Categories of cosmetics (cream, cleansers, sun screen, acne and anti aging creams. peeling agents, bubble baths and scrubs)

Unit V: Perfumes Chemistry

Psychological benefits, fragrance and mood, aromatic substances in perfume industries, Odours of substances from vegetable, animal and artificial origin.

Text Books:

- 1. Swaminathan M. Text Book on Food Chemistry, Printing and Publishing CO., Ltd., Bangalore. 1993.
- 2. J. Stephan Jellinick," Formulation and Functions of Cosmetics", Wiley Interscience, a Division of John Wiley & Sons., Inc.
- 3. M.S. Balsem, S.D. Genshon, M.M. Rieger, E. Sagarin, S.J. Strianase, "Cosmetics, Science and Technology, Vol. I, II and II, Wiley-Interscience, A Division of John Wiley and Sons., Inc., New York, London, Sydney, Toronto, 1972, Ed. By M.S. Balsam and M.S. Sagarin.