DR. KANAILAL BHATTACHARYYA COLLEGE

DEPARTMENT OF FOOD AND NUTRITION

LIST OF INSTRUMENTS

SL NO	INSTRUMENTS	UNITS	SEM	MODULES
1.	Fortin's Barometer	1PC	2 ND	Elementary Physics FNTG CC-1BP
2.	Hydrostatic balance	1PC	2 ND	Elementary Physics FNTG CC-1BP
3.	Chemical box	1PC	2 ND	Elementary Physics FNTG CC-1BP
3.	Mercury Thermometer	1PC	2 ND	Elementary Physics FNTG CC-1BP
4.	Porcelin base electric fuse	1PC	2 ND	Elementary Physics FNTG CC-1BP
5.	Wooden Bridge	1PC	2 ND	Elementary Physics FNTG CC-1BP
6.	Ribbon Ball	1PC	2 ND	Elementary Physics FNTG CC-1BP
8.	Kitchen weighing scale	1PC	4 TH	Basic Nutrition and Food Science FNTG CC-1 DP
			5 [™]	Community Nutrition FNTG DSE 1P
			6 ^{тн}	Clinical Nutrition FNTG DSE 3T
9.	Kitchen utensils		4 TH	Basic Nutrition and Food Science FNTG CC-1 DP
			5 th	Community Nutrition FNTG DSE 1P
			6 th	Clinical Nutrition FNTG DSE 3T
10.	pH meter	1PC	2 ND ,1 ST 4 TH	 Elementary Physics FNTG CC-1BP Elementary Chemistry FNTG CC- 1AP Basic Nutrition and Food Science FNTG CC-1 DP

11.	Brix meter	1PC	4 TH	Basic Nutrition and Food Science FNTG CC-1 DP
12.	Micro oven	1PC	4 TH	Basic Nutrition and Food Science FNTG CC-1 DP
			5 TH	Community Nutrition FNTG DSE 1P
			6 ^{тн}	Clinical Nutrition FNTG DSE 3T
13.	Induction oven	1PC	4 TH	Basic Nutrition and Food Science FNTG CC-1 DP
			5 TH	Community Nutrition FNTG DSE 1P
			6 TH	Clinical Nutrition FNTG DSE 3T
14.	Gas oven	1PC	4 ^{тн}	Basic Nutrition and Food Science FNTG CC-1 DP
			5 TH	Community Nutrition FNTG DSE 1P
			6 ^{тн}	Clinical Nutrition FNTG DSE 3T
15	Refrigerator	1PC		Cooking practical
				Storage of chemicals



Lab Facilities:

College has well equipped food & nutrition lab to provide practical knowledge of how to plan normal diet & therapeutic diet. The students are thought to plan the

menu scientifically, based on the calorie value of the food material.



