

**Minor Programme for All Branches**  
**Theme: Chemistry for Engineering Application**

<b>Course Code: CYOM1305/ CYOM1405/ CYOM1505/ CYOM1605</b>	<b>Consumer Chemistry</b>	<b>Credits:04 (L:T:P:3:1:0)</b>
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**Prerequisites: -**

**Course Outcome**

<b>COs</b>	<b>Outcomes</b>
CO1	Enabling the students to understand the role of chemistry in the process of washing.
CO2	Enabling the students to understand the relationship between chemistry and food including the chemistry involved in the processes of cooking, digestion etc.
CO3	Enabling the students to understand the role of chemistry in healthcare.
CO4	Enabling the students to understand the relationship between chemistry and agriculture.
CO5	Enabling the students to understand the relationship between chemistry and medicine.

<b>Module</b>	<b>Content</b>	<b>Lectures</b>
1.	<b>Chemistry in the laundry:</b> Soaps, domestic laundry detergents, other household cleaning agents, chemistry of washings.	5
2.	<b>Chemistry in the kitchen:</b> Butter, margarine and other fats, oils and waxes, body fat, fish oils, chocolate, cholesterol, prostaglandins, antioxidants, chemistry of cooking.	5
3.	<b>Chemistry in the boudoir:</b> Chemistry of cosmetics, lipsticks, toothpaste, deodorants, sunglasses, baby care products.	5
4.	<b>Chemistry in the garden:</b> Pesticides and alternatives, fertilizers, insect repellents, swimming pool chemistry.	5
5.	<b>Chemistry in the medicine cabinet:</b> Medicinal chemistry of drugs, drugs action, tranquillizers, anesthetic drugs.	5
6.	<b>Chemistry in the dining room:</b> Food additives, alcoholic products, caffeine, nutrition, digestion, allergies.	5

**Text Book:**

Consumer Chemistry, Sarah Bent Ransom, John Chiocca and Robert Van Reen, 2005