METHODOLOGY AND WORK PLAN

Work will be divided in the span of every half year. Total 6 half year will be utilize for this research work to be submitted.

1st – 6 months

1. Review of literature
   a) From the date of registration we will interact with the guide frequently for the discussion on varies activities.
   b) We will visit varies research laboratories in our district for finalization of carrying out research work.
   c) We will collect research papers on the same topic to get review and updating.
   d) E-Journals will be studied in libraries of college and research centre.

2nd - 6 months

2. Study on edible oils
   a) Sample will be collected for four different oils namely Sunflower, Mustard, Soybean and groundnut oils will be studied which are used in frying.
   b) Visual comparative studies will be made before frying and after frying.
   c) Sample will be store to visualize the effect.

3rd – 6 months

1. Laboratory work will be done to calculate the parameters of oils-
   a) Saponification value,
   b) Iodine value,
   c) Acid value,
   d) Peroxide value,
   e) Viscosity,
   f) Fatty acid composition,
   g) trans unsaturated fatty acids.
2. Study of parameters of oils in laboratories.
3. To study thermal degradation of oils.
4. To study long terms storage effect of oils.
5. To study effect of degraded oil on health.

4\textsuperscript{th} – 6 months

Compliance of research work done in rough and to be finalized by guide.

5\textsuperscript{th} – 6 months

Compliance of research work done in final and to be in process to submit
in University for the award of degree.

6\textsuperscript{th} – 6 months

Final thesis to be submitted for the award of degree.