

Vishnu Waman Thakur Charitable Trust's
Bhaskar Waman Thakur College of Science,
Yashvant Keshav Patil College of Commerce,
Vidhya Dayanand Patil College of Arts,
(VIVA College)



**FOOD
ADULTERANTS
(CC-FA)**



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VIVA College

(NAAC ACCREDITED-'B' Grade, CGPA 2.69)

DEPARTMENT OF CHEMISTRY

PROPOSES A

Add on Certificate course on



FOOD ADULTERANTS



STARTING FROM 10 TH FEBRUARY 2024

For details Contact

Dr.Promila Nagpal 7219547572

Deepak Pandey 8329216146

Shrutika Padhye 8888749223



CERTIFICATE COURSE FORMAT

Sr. No	Particulars	
1.	Department	Chemistry
2.	Name of the Course and Course Code	FOOD ADULTERANTS
3.	Code	CC-FA
4.	Duration	30 Hours
5.	Date of Commencement	1st February 2024
6.	Curriculum / Syllabus copy of the course	<p>UNIT-I - Analysis of Physico-Chemical Properties of Food (05hrs) Physico-chemical properties of food- boiling point, evaporation, melting point, smoke point, surface tension, osmosis, humidity, freezing point and specific gravity.</p> <p>UNIT-II - Common Foods and Adulteration: (07hrs) Common Foods subjected to Adulteration — Definition, Types; Poisonous substances, Foreign matter, cheap substitutes, Spoiled parts. Adulteration through Food Additives — Intentional and incidental. General Impact on Human Health.</p> <p>UNIT-III - Adulteration of Common Foods and Methods of Detection (Practical): (10hrs) Means of Adulteration Methods of Detection- Adulterants in the following Foods; Milk, Oil, Grain, Sugar, Spices and condiments, Processed food, Fruits and vegetables. Additives and Sweetening agents (at least three methods of detection for each food item).</p> <p>UNIT-IV - Food Laws and Procedures on Adulteration: (08hrs) Highlights of Food Safety and Standards Act 2006 (FSSA) -Food Safety and Standards Authority of</p>

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		India- Rules and Procedures of Local Authorities. Role of voluntary agencies such as, Agmark, I.S.I, Quality control laboratories of companies, Private testing laboratories, Quality control laboratories of consumer co-operatives.
7.	Committee (BoS) for framing of syllabus	1. Chairman : Prof. Ajit Ingle 2. Coordinator : Dr. Promila Nagpal 3. Member : Ms. Shrutika Padhye : Mr. Deepak Pandey : Prof. Chetan Meher
8.	Mode of Delivery of the curriculum	Hybrid Mode (online and offline)
9.	Assessment procedure	Test, Assignments etc.
10.	Outcomes of the program	1. Get basic knowledge on various adulterants present in foods. 2. Comprehend the adulteration of common foods and their adverse impact on health. 3. Understand certain skills of detecting adulteration of common foods. 4. Know the basic laws and regulations regarding food adulteration.

Name & Signature of Course Coordinator

Name & Signature of HOD/ Coordinator