



VIDYANAGAR COLLEGE

(ACCREDITED BY NAAC AND GRADED 'B+')

Vidyanagar, P.O.- Charashyamdias, South 24 Parganas

Pin - 743 503, Phone - (033) 2495 9218, West Bengal, INDIA

E-mail : vidya.college.56@gmail.com, Website : www.vidyanagarcollege.net

Ref. No. :

Date : 07.06.2023

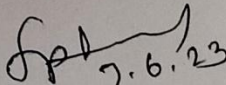
Notice

Department of Chemistry, Vidyanagar College is going to organize an **Add-on Certificate Course** of 30 hours on **"Food Adulteration & Detection"** in collaboration with IQAC Vidyanagar College. The course will be offline mode in both theoretical class room lecture on projector / slide presentation as well as practical hand-on exercises. The course will commence on 12.06.2023. The target group is students from B.Sc. Semester II, IV & VI.

Interested students may apply and register their names to the Head of the Department or Coordinator of the Course. After successful completion of the course each student will receive a Certificate of Participation.

N.Majee (Das)

07.06.2023


7.6.23

Principal

Principal
Vidyanagar College
South 24 Parganas



VIDYANAGAR COLLEGE

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FOOD ADULTERATION & DETECTION

About

1. Name of the Add on Course : **“Food Adulteration & Detection”**
2. Organizing Department : CHEMISTRY
3. Head of the Department : DR. NIYATI MAJEE (DAS)
E-mail : niyatimajee@gmail.com
Mobile : 9830086501
4. Course Coordinator : DR. PALAS DAS
E-mail : dr.palasd@gmail.com
Mobile : 9477445376
5. Duration of Course (in hours) : 30 Hours
6. Course Commencement Date : 12.06.2023
7. Course End Date : 22.06.2023
8. Evaluation Date : 22.06.2023.
9. Objective of the Certificate Course :
 - a) To aware students about basic idea on various foods and about adulteration.
 - b) To know about adulteration of common foods and their adverse impact on health
 - c) To develop the skills of detecting adulteration of common food
 - d) To be able to extend their knowledge of remedial measures for food adulteration

e) To know the laws & procedures regarding adulteration and consumer protection

10. **Target Group** : B.Sc. (Sem II, IV, VI) students

11. **Detailed syllabus of the Course**:

UNIT- I : Common Foods and Adulteration : (04 hrs)

Common Foods subjected to Adulteration - Adulteration – Definition – Types; Poisonous substances, Foreign matter, Cheap substitutes, Spoiled parts. Adulteration through Food Additives – Intentional and incidental. General Impact on Human Health.

UNIT- II : Methods of Detecting Adulterants : (05 hrs)

Means of Adulteration Methods of Detection Adulterants in the following Foods; Milk, Coffee, Oil (Ghee), Grain(pulses) , Sugar, Spices (Chili powder, turmeric, coriander) and condiments, Processed food, Fruits and vegetables.

Analysis of preservative and coloring materials, test enhancing, sweetening flavoring materials (msg).

UNIT- III : Present Laws and Procedures on Adulteration : (05 hrs)

Basic Highlights of Food Safety and Standards Act 2006 (FSSAI) – Food Safety and Standards Authority of India–Rules and Procedures of Local Authorities.

Role of voluntary agencies such as, Agmark, ISI.

Quality control laboratories of companies, Private testing laboratories, Quality control laboratories of consumer co-operatives.

Consumer education, Consumer's problems rights and responsibilities, COPRA 2019 - Offenses and Penalties – Procedures to Complain – Compensation to Victims.

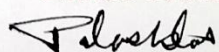
UNIT- IV : Experimental Detection of Adulterants : (16 hrs)

1. Collection of information on adulteration of some common foods from local market
2. Collection of sample of common food from local market
3. Demonstration of Adulteration detection methods of the collected foods
4. Hand on experimental detection of adulterants by the candidate
5. Assessment

12. Proposed Schedule for Course :

Sl No.	Module	Description	Instructor	Date	Duration
1		Registration & Inauguration		12.06.2023	2 h
2	Module 1	Food Nutrition, Common Foods & Adulterants	PD + ND	12.06.2023	2 h
3	Module 4	Experimental Detection of Adulterants	ND + PD + DNS	12.06.2023	2 h
4	Module 2	Food Adulteration & Method of Detection	PD + ND	14.06.2023	3 h
5	Module 4	Experimental Detection of Adulterants	ND + PD + DNS	14.06.2023	3 h
6	Module 2	Food Adulteration & Method of Detection	PD + ND	17.06.2023	2 h
7	Module 4	Experimental Detection of Adulterants	ND + PD + DNS	17.06.2023	3 h
8	Module 3	Present Laws & Procedures on Adulteration	PD + ND	19.06.2023	3 h
9	Module 4	Experimental Detection of Adulterants	ND + PD + DNS	19.06.2023	3 h
10	Module 3	Present Laws & Procedures on Adulteration	PD	21.06.2023	2 h
11	Module 4	Experimental Detection of Adulterants	ND + PD + DNS	21.06.2023	4 h
12		Assessment of the Participants	PD + ND + DNS	22.06.2023	1h

Course Coordinator



Dr. PALAS DAS

Date: 12.06.2023

N. Majee (Das)

Head of the Department

Dr. NIYATI MAJEE (DAS)

Date: 12.06.2023

VIDYANAGAR COLLEGE

Add-on Certificate Course

FOOD ADULTERATION & DETECTION

Organized by

Department of Chemistry

& IQAC, Vidyanagar College

REGISTRATION OF PARTICIPANTS

Date : 12.06.2023

Sl No.	Name	Roll No.	Mobile & E-mail	Signature
1	SUITY KHATUN	223564-12-0026	7685980969	Suity khatun
2	TINA SHAW	223564-12-0012	9051080233 shawtina57@gmail.com	Tina Shaw
3	SOMASHREE MALICK	223564-12-0017	8777249543 malickakberri@gmail.com	Somashree Malick
4	DISHA BHOWMIK	223564-12-0024	8240476831 bhowmikalisha2010@gmail.com	Disha Bhowmik
5	RASHMI KHATUN	223564-12-0018	7003649823 khatunRashmi98@gmail.com	Rashmi Khatun
6	POUSHALI GHOSH	223564-12-0023	6290560115	Poushali Ghosh
7	Debkanti Pramanick	223564-22-0036	6289712997 debkanti789@gmail.com	Debkanti Pramanick
8	ANIMESH SARDAR	223564-22-0034	6289848703 sardaranimesh492@gmail.com	Animesh Sardar
9	SAYAN SHEE	223564-22-0013	8013390170	Sayan Shee
10	DEEP KUMAR MONDAL	223564-22-0020	7489591591	Deep Kumar Mondal
11	Snehasis Halder	223564-22-0017	6290232173	Snehasis Halder

Palash 12.06.2023

Sl No.	Name	Roll No.	Mobile & E-mail id	Signature
12	Akash Mondal	213564-22-0020	8697572100 11amondal2003@gmail.com	Akash Mondal
13	PRITHWIRAJ SARDAR	213564-22-0035	6289879542 Prithwirsardar72@gmail.com	Prithwiraj Sardar
14	SWADESH CHANDRA SANTRA	213564-22-0019	6289543910 swadeshsantra575@gmail.com	Swadesh Santra
15	ARITRA ADAK	213564-22-0017	9123847088 mi.aritradaak@gmail.com	Aritra Adak
16	AVIK MAJI	213564-22-0027	9330647818 majiavik06@gmail.com	Avik Maji
17	ARNAB MONDAL	213564-22-0022	8017993701 mondalarnab316@gmail.com	Arnab Mondal
18	CHAND KAYAL	213564-22-0018	7439429465 kayalehand1@gmail.com	Chand Kayal
19	SRIJAN PATRA	213564-22-0021	7439038137 srijanpatna114@gmail.com	Srijan Patna
20	PULAK KUMAR MONDAL	213564-22-0034	832207472 pularakumarmondal91@gmail.com	Pulak Kumar Mondal
21	ANANYA DHENKI	213564-12-0028	7595922003	Ananya Dhenki
22	ARPITA SANTRA	223564-12-0004	6289228362	Arpita Santra
23	ATANU MONDAL	223564-22-0039	7003269384	Atanu Mondal
24	SNEHA SAMANTA	223564-12-0028	7439892744	Sneha Samanta
25	Riya Patna	223564-12-0011	7430872124	Riya Patna
26	SOUVIK BHONR	223564-22-0016	7980681579	Souvik Bhonr
27	BIPUL SAHA	223564-22-0038	8240661198	Bipul Saha
28	DIBYENDU BERA	223564-22-0023	7595071927	Dibyendu Bera
29	Bidisha Kar	203564-12-0009	6291363261	Bidisha Kar

BIDISHA KAR

Swadesh 12.06.2023

Title of the Value Added Course :

Food Adulteration & Detection

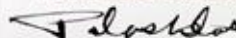
Organized by : ***Department of Chemistry***

No. of Participants : 36

Course Outcome :

The 30 hours value added course "Food Adulteration & Detection" organized by the Department of Chemistry, Vidyanagar College was started on 12.06.2023 with 36 participants from B.Sc. Sem II and Sem IV students. The course content was elaborately explained to the participants with slide projector in power point mode and the course materials in hard copy were distributed among the participants. Also students experienced practical demonstration and hand on experiments on detection of adulterants in the laboratory. They were explained about the current laws to prevent adulteration. Finally the students were evaluated on 22.06.2023 with 10 MCQ type questionnaires and all of the students found to score A Grade in the assessment. Each participant after successful completion of the course received a Certificate on the course.

Course Coordinator



Dr. PALAS DAS