Maharashtra Mahavidyalaya Nilanga

Academic Year 2022-23

Department of <u>Chemistry</u>

Add 0n /Certificate Course Syllabus

Title- <u>Certificate Course in Food Adulteration</u>

Duration : 30 Hrs   Marks : 50

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Course Objectives :
1. To make provision for the Prevention of adulteration of food.
2. To protect the public from poisonous and harmful foods.
3. To prevent the sale of sub standard foods.
4. To protect the interest of the consumers by eliminating fraudulent practices .
5. To ensure pure and wholesome food to consumers and to protect from deceptive trade practices.

Course Outcomes:
1. After the completion of the course students will be able to learn the adulteration of common foods and other adverse effects .
2. They will be able to determine the adulteration of milk ,and milk products ,oils etc.
3. Comprehand certain skills of detecting adulteration of foods.
4. They will extend their knowledge of adulteration , detection ,and remedies.
5. they will know basic laws and procedures regarding food adulteration and consumer protection.

Course content
Module : Food Processing .

Introduction , common food processing techniques, mincing , macerating, coking, baking, boiling , blanching , double steaming , frying ,roasting. Indian food industry.   15 hrs.

Module II : Food Adulteration :

Detection of common food adulterants in spices, chilly powder , grains , oils, milk and milk products , food colors , tea, coffee , turmeric powder .   10 hrs.

Module III : Adulteration Practicals.

1.Analysis of milk and milk products .

2.Experimental determination of adulterants in oil, and milk, Tea powder.   10 hrs

Module IV : Adulteration Practicals

1.To determine saponification value of different oils such hair oil , ground nut oil, palm oil .

2. To determine iodine value of different oils such hair oil , ground nut oil, palm oil .

Reference Books/Recommended books.

1.Food processing : M.K.Singh (sonali Pub.Daryaganj Delhi)

2.Hand book of Anaylysis and quality control ; S.R.Ranganna

3.Milk and Milk Products : S.Mahindra . APH Publishing . Daryganj Delhi.

4. Rapid detection of food adulterants and contaminants. Shyam Zha.

Scheme of Evaluation

Q. 1. Multiple Choice questions – 25   Credit -1 (25 points)

Q.2 Practical Test   25   Credits -1 (25 points)

Presentation/Group discussion / oral test