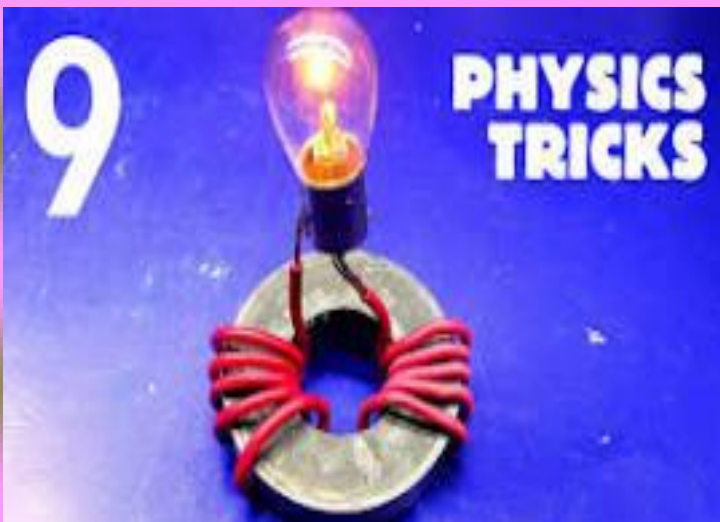




MAHARASHTRA MAHAVIDYALAYA, NILANGA.
Dist: LATUR. PIN-413521.

Department of Physics

Certificate Course in
WORKSHOP SKILLS IN PHYSICS



COURSE OUTCOMES

After the completion of the course students will be able to...

1. 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. Comprehend 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.

MODULES

Module I: **Food Processing**

Module II: **Food Adulteration**

Module III: **Adulteration Practical's**

Module IV: **Adulteration Practical's**

SCHEME OF EVALUATION

Q1. Multiple Choice Questions -25

Credit- 1 (25Points)

Q2. Presentation / Group Discussion / Oral Test

Credit-1 (25Points)

Total : (50Points)

COURSE DETAILS

No. of Lectures	30 Lectures
Duration	02 months
No. of Credits	02 Credits
Lectures per week	04

FOR MORE DETAILS

Prof. C. J. KADAM

Course Coordinator

Department of Physics, M.M.Nilanga

