



Maharashtra Mahavidyalaya, Nilanga

Dept. of Chemistry

Add-on course

Course Name: Food Adulteration and Processing



Duration: 30 Hrs

Marks: 50

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 substandard 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. 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.

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 | |

Course content

Module I: Food Processing.

8 hrs.

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

Module II: Food Adulteration:

7 hrs.

Detection of common food adulterants in spices, chilli powder, grains, oils, milk and milk products, food colours, tea, coffee, turmeric powder.

Module III: Adulteration Practical's.

7 hrs

1. Analysis of milk and milk products.
2. Experimental determination of adulterants in oil, and milk, Tea powder.

Module IV: Adulteration Practical's

8 hrs

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 Anaylsis 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.





Maharashtra Mahavidyalaya, Nilanga

Dept. of Chemistry


Add-on course

Course Name: Food Adulteration and Processing

Admission list (2023-24)

| Sr. No. | Name of students | Class | Mobile No. |
|---------|-----------------------------|------------|------------|
| 1. | Shinde Sakshi Kamalakar | B.Sc. S.Y. | 9209336065 |
| 2. | Shaikh Aisha Siddiqua Md G. | B.Sc. S.Y. | 8999841293 |
| 3. | Salghante Aditya Sudam | B.Sc. S.Y. | 9322599309 |
| 4. | Jadhav Sonali Shivaji | B.Sc. S.Y. | 7057350274 |
| 5. | Jadhav Pranav Dadarao | B.Sc. S.Y. | 8055809910 |
| 6. | Shaikh Sadiya Farukh | B.Sc. S.Y. | 7058410583 |
| 7. | Yenge Ashwini Maruti | B.Sc. S.Y. | 8088313681 |
| 8. | Katharkar Sakshi Vijaykumar | B.Sc. S.Y. | 9322561665 |
| 9. | Gaikwad Aviraj Waghambar | B.Sc. S.Y. | 8459117396 |
| 10. | Mandale Parmeshwar Ram | B.Sc. S.Y. | 9665610036 |
| 11. | Mane Samiksha Madhukar | B.Sc. S.Y. | 9665326675 |




Course Coordinator



MAHARSHTRA SHIKSHAN SAMITI, NILANGA'S
MAHARASHTRA MAHAVIDYALAYA, NILANGA

Main Road, Nilanga, Tq. Nilanga, Dist. Latur (M.S.) 413521
(ARTS, COMMERCE, SCIENCE, INFORMATION TECHNOLOGY AND B.VOC.)
Permanently Affiliated to Swami Ramanand Teerth Marathwada University, Nanded

Recognized by UGC U/s 2(f) and 12B. NAAC-Reaccredited with B+ Grade CGPA 2.62 (III Cycle) Best College Award (Rural) 2013-14
Website: www.mmnilanga.org , Email: principalmmnilanga@gmail.com Telephone: (02384) 242015 Fax: (02384) 243015

Prof. Dr. M.N. Kolpuke
M.Sc. Ph.D. (Zoology)
Principal

Date: 10/05/2024

Notice

All the students enrolled in the Add on Course entitled, "Food Adulteration and Processing" are informed that, the final examination of the course is scheduled on 15/05/2024 at 11.00am online. The link of the examination will be shared with you on your WhatsApp Group.

Kindly note the same and attend the exam.

Course Coordinator



Principal
Principal

Maharashtra Mahavidyalaya
Nilanga-413521 Dist.Latur



MAHARSHTRA SHIKSHAN SAMITI, NILANGA'S
MAHARASHTRA MAHAVIDYALAYA, NILANGA

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Prof. Dr. M.N. Kolpuke
M.Sc. Ph.D. (Zoology)
Principal

Date: 25/07/2023

Notice

All the students of B. Sc. S. Y. are informed that, an Add-on Course entitled, "Food Adulteration and Processing" is being started by the Department of Chemistry from 05/08/2023. The duration of the course will be for 32 lectures. The desiring students should contact to register their names to the course coordinator Mr. Ramesh Hiremath in the department of Chemistry on or before 01/08/2023. The students who successfully complete the course will be issued course completion certificates.

For more details visit our college website www.mmnilanga.org

Course Coordinator

Principal

Maharashtra Mahavidyalaya
Nilanga-413521 Dist. Latur



Maharashtra Mahavidyalaya, Nilanga

Department of Chemistry

2023-24

Course: "Food Adulteration and Processing"

Time Table



| Day/ Time | Monday | Tuesday | Wednesday | Thursday | Friday | Saturday |
|-----------------|--|---|---|---|--|---|
| 3:10 to 4:10 | Hall No.: 8 Teacher: Dr. D. D. Khandale | Hall No.: _____ Teacher: _____ | Hall No.: 8 Teacher: Mr. R. M. Hirwade | Hall No.: 8 Teacher: Mr. R. M. Hirwade | Hall No.: 8 Teacher: Mr. V. D. Khandale | Hall No.: _____ Teacher: _____ |

Time: 3:10 to 4:10

Course Coordinator: Mr. Ramesh N. Hirwade

Sign: _____

A handwritten signature in blue ink, appearing to be 'Ramesh N. Hirwade'.

Maharashtra Mahavidyalaya, Nilanga

2023-24

Department of Chemistry

Title of the Add-on Course: Food Adulteration & Processing

Name of the Course Coordinator: Mr. Ramesh N. Hiremath

Attendance Sheet

| Sr. No. | Name of the Student | Class | 05/08/2023 | 12/8/23 | 19/8/23 | 26/8/23 |
|---------|--|-----------|-------------------|-------------------|-------------------|-------------------|
| 1 | Mane Samiksha Madhukar | B.Sc S.Y. | <u>Samiksha</u> | <u>Samiksha</u> | <u>Samiksha</u> | <u>Samiksha</u> |
| 2 | Shaikh Aisha Aiddiqua Mohammed Gaus | B.Sc S.Y. | <u>Aisha</u> | <u>Aisha</u> | <u>Aisha</u> | <u>Aisha</u> |
| 3 | Shinde Sakhshi Kamlakar | B.Sc S.Y. | A | <u>Sakhshi</u> | <u>Sakhshi</u> | <u>Sakhshi</u> |
| 4 | Jadhav Sonali Shivaji | B.Sc S.Y. | <u>Sonali</u> | <u>Sonali</u> | <u>Sonali</u> | <u>Sonali</u> |
| 5 | Jadhav Pranav Dadarao | B.Sc S.Y. | <u>Pranav</u> | <u>Pranav</u> | <u>Pranav</u> | <u>Pranav</u> |
| 6 | Aditya Sudam Salghante | B.Sc S.Y. | <u>Aditya</u> | <u>Aditya</u> | <u>Aditya</u> | <u>Aditya</u> |
| 7 | Gaikwad Aviraj Waghambhar | B.Sc S.Y. | <u>Aviraj</u> | <u>Aviraj</u> | <u>Aviraj</u> | <u>Aviraj</u> |
| 8 | Yenge Ashwini Maruti | B.Sc S.Y. | <u>Ashwini</u> | <u>Ashwini</u> | <u>Ashwini</u> | <u>Ashwini</u> |
| 9 | Mandale Parmeshwar Ram | B.Sc S.Y. | <u>Parmeshwar</u> | <u>Parmeshwar</u> | <u>Parmeshwar</u> | <u>Parmeshwar</u> |
| 10 | Katharkar Sakshi Vijaykumar | B.Sc S.Y. | <u>Sakshi</u> | <u>Sakshi</u> | <u>Sakshi</u> | <u>Sakshi</u> |
| 11 | Shaikh Sadiya Farukh | B.Sc S.Y. | <u>Sadiya</u> | <u>Sadiya</u> | <u>Sadiya</u> | <u>Sadiya</u> |




Course Coordinator

Maharashtra Mahavidyalaya, Nilanga

2023-24

Department of Chemistry

Title of the Add-on Course: Food Adulteration & Processing

Name of the Course Coordinator: Mr. Ramesh N. Hiremath

Attendance Sheet

| Sr. No. | Name of the Student | Class | 02/9/23 | 11/9/23 | 22/9/23 | 29/9/23 |
|---------|--|-----------|---------------------|---------------------|---------------------|---------------------|
| 1 | Mane Samiksha Madhukar | B.Sc S.Y. | Samiksha | Samiksha | Samiksha | Samiksha |
| 2 | Shaikh Aisha Aiddiqua Mohammed Gaus | B.Sc S.Y. | <u>Aisha</u> | <u>Aisha</u> | <u>Aisha</u> | <u>Aisha</u> |
| 3 | Shinde Sakhshi Kamlakar | B.Sc S.Y. | <u>Sakshi</u> | A | <u>Sakshi</u> | <u>Sakshi</u> |
| 4 | Jadhav Sonali Shivaji | B.Sc S.Y. | <u>Sonali</u> | A | <u>Sonali</u> | <u>Sonali</u> |
| 5 | Jadhav Pranav Dadarao | B.Sc S.Y. | <u>Pranav</u> | <u>Pranav</u> | <u>Pranav</u> | <u>Pranav</u> |
| 6 | Aditya Sudam Salghante | B.Sc S.Y. | <u>Aditya</u> | <u>Aditya</u> | <u>Aditya</u> | <u>Aditya</u> |
| 7 | Gaikwad Aviraj Waghambhar | B.Sc S.Y. | <u>Aviraj</u> | <u>Aviraj</u> | <u>Aviraj</u> | <u>Aviraj</u> |
| 8 | Yenge Ashwini Maruti | B.Sc S.Y. | <u>Ashwini</u> | <u>Ashwini</u> | <u>Ashwini</u> | <u>Ashwini</u> |
| 9 | Mandale Parmeshwar Ram | B.Sc S.Y. | <u>Parmeshwar</u> | <u>Parmeshwar</u> | <u>Parmeshwar</u> | <u>Parmeshwar</u> |
| 10 | Katharkar Sakshi Vijaykumar | B.Sc S.Y. | <u>Sakshi</u> | <u>Sakshi</u> | <u>Sakshi</u> | <u>Sakshi</u> |
| 11 | Shaikh Sadiya Farukh | B.Sc S.Y. | <u>Sadiya</u> | <u>Sadiya</u> | <u>Sadiya</u> | <u>Sadiya</u> |




Course Coordinator

Maharashtra Mahavidyalaya, Nilanga

2023-24

Department of Chemistry

Title of the Add-on Course: Food Adulteration & Processing

Name of the Course Coordinator: Mr. Ramesh N. Hiremath

Attendance Sheet

| Sr. No. | Name of the Student | Class | 6/10/23 | 14/10/23 | 19/10/23 | 28/10/23 |
|---------|---|-----------|-------------------|-------------------|-------------------|-------------------|
| 1 | Mane Samiksha Madhukar | B.Sc S.Y. | <u>Samiksha</u> | <u>Samiksha</u> | <u>Samiksha</u> | A |
| 2 | Shaikh Aaisha Aiddiqua Mohammed Gaus | B.Sc S.Y. | <u>Aaisha</u> | <u>Aaisha</u> | <u>Aaisha</u> | <u>Aaisha</u> |
| 3 | Shinde Sakhshi Kamlakar | B.Sc S.Y. | <u>Sakhshi</u> | A | <u>Sakhshi</u> | <u>Sakhshi</u> |
| 4 | Jadhav Sonali Shivaji | B.Sc S.Y. | <u>Sonali</u> | <u>Sonali</u> | <u>Sonali</u> | A |
| 5 | Jadhav Pranav Dadarao | B.Sc S.Y. | <u>Pranav</u> | <u>Pranav</u> | <u>Pranav</u> | <u>Pranav</u> |
| 6 | Aditya Sudam Salghante | B.Sc S.Y. | <u>Aditya</u> | <u>Aditya</u> | <u>Aditya</u> | <u>Aditya</u> |
| 7 | Gaikwad Aviraj Waghambhar | B.Sc S.Y. | <u>Aviraj</u> | <u>Aviraj</u> | <u>Aviraj</u> | <u>Aviraj</u> |
| 8 | Yenge Ashwini Maruti | B.Sc S.Y. | <u>Ashwini</u> | <u>Ashwini</u> | <u>Ashwini</u> | <u>Ashwini</u> |
| 9 | Mandale Parmeshwar Ram | B.Sc S.Y. | <u>Parmeshwar</u> | <u>Parmeshwar</u> | <u>Parmeshwar</u> | <u>Parmeshwar</u> |
| 10 | Katharkar Sakshi Vijaykumar | B.Sc S.Y. | <u>Sakshi</u> | A | <u>Sakshi</u> | <u>Sakshi</u> |
| 11 | Shaikh Sadiya Farukh | B.Sc S.Y. | <u>Sadiya</u> | <u>Sadiya</u> | <u>Sadiya</u> | <u>Sadiya</u> |




Course Coordinator

Maharashtra Mahavidyalaya, Nilanga

2023-24

Department of Chemistry

Title of the Add-on Course: Food Adulteration & Processing

Name of the Course Coordinator: Mr. Ramesh N. Hiremath

Attendance Sheet

| Sr. No. | Name of the Student | Class | 04/11/23 | 16/11/23 | 24/11/23 | 30/11/23 |
|---------|--|-----------|-------------------|-------------------|-------------------|-------------------|
| 1 | Mane Samiksha Madhukar | B.Sc S.Y. | <u>Samiksha</u> | <u>Samiksha</u> | <u>Samiksha</u> | A |
| 2 | Shaikh Aisha Aiddiqua Mohammed Gaus | B.Sc S.Y. | <u>Aisha</u> | <u>Aisha</u> | <u>Aisha</u> | <u>Aisha</u> |
| 3 | Shinde Sakhshi Kamlakar | B.Sc S.Y. | A | <u>Sakhshi</u> | <u>Sakhshi</u> | <u>Sakhshi</u> |
| 4 | Jadhav Sonali Shivaji | B.Sc S.Y. | <u>Sonali</u> | <u>Sonali</u> | A | <u>Sonali</u> |
| 5 | Jadhav Pranav Dadarao | B.Sc S.Y. | <u>Pranav</u> | <u>Pranav</u> | <u>Pranav</u> | <u>Pranav</u> |
| 6 | Aditya Sudam Salghante | B.Sc S.Y. | <u>Aditya</u> | <u>Aditya</u> | <u>Aditya</u> | <u>Aditya</u> |
| 7 | Gaikwad Aviraj Waghambhar | B.Sc S.Y. | A | <u>Aviraj</u> | <u>Aviraj</u> | A |
| 8 | Yenge Ashwini Maruti | B.Sc S.Y. | <u>Ashwini</u> | <u>Ashwini</u> | <u>Ashwini</u> | <u>Ashwini</u> |
| 9 | Mandale Parmeshwar Ram | B.Sc S.Y. | <u>Parmeshwar</u> | <u>Parmeshwar</u> | <u>Parmeshwar</u> | <u>Parmeshwar</u> |
| 10 | Katharkar Sakshi Vijaykumar | B.Sc S.Y. | <u>Sakshi</u> | <u>Sakshi</u> | <u>Sakshi</u> | <u>Sakshi</u> |
| 11 | Shaikh Sadiya Farukh | B.Sc S.Y. | <u>Sadiya</u> | <u>Sadiya</u> | <u>Sadiya</u> | <u>Sadiya</u> |




Course Coordinator



Maharashtra Mahavidyalaya, Nilanga

Chemistry Add-on course exam 2023-24

Course Name: Food adulteration and Processing

1. Sourkraut is the
 - a. fermented product
 - b. dairy product
 - c. fruit juice
 - d. meat product

2. Sourkraut is the
 - a. fermented carrot
 - b. fermented cabbage
 - c. fermented spinach
 - d. fermented radish

3. Jam Should have ----- %TSS.
 - a. 65%
 - b. 60%
 - c. 68%
 - d. 70%

4. Flame peeling is done only _____.
 - a. Tomato
 - b. Potato
 - c. Garlic and Onion
 - d. None of these

5. Canning is sometime called as _____.
 - a. Appertization
 - b. Pasteurization
 - c. Sterilization
 - d. Cold storage

6. Father of Canning.
 - a. Nicolas Appert.
 - b. Peter Durand
 - c. Louis Pasteur
 - d. None of these

7. Vinegar is used as the preservation in _____.
 - a. Confectionary
 - b. Pickle
 - c. Jelly
 - d. Oil

8. TSS of Jelly _____.
 - a. 65%
 - b. 60%
 - c. 68%
 - d. 70%
9. TSS of RTS beverage should contain atleast ____%juice.
 - a. 10%
 - b. 20%
 - c. 15%
 - d. 25%
10. TSS is determined by _____.
 - a. Hand refractometer
 - b. vernier Caliper
 - c. Jelmeter
 - d. None of these
11. Pickle preserve with _____.
 - a. Vinegar
 - b. Salt
 - c. Oil
 - d. All of these
12. Marmalade is made by _____.
 - a. Apple
 - b. Citrus Fruit
 - c. Papaya
 - d. None of these
13. What is long form Of TSS?
 - a. Total solid Soluble
 - b. Total Soluble Solid
 - c. Total sugar Solids
 - d. None of these
14. Lye peeling solution contains _____.
 - a. 1%
 - b. 2%
 - c. 1.5%
 - d. 0.5%
15. Refractometer is used to determined _____.
 - a. Sugar content
 - b. Total Soluble Solid
 - c. Both a and b
 - d. pectin.
16. vegetables are canned in
 - a. syrup
 - b. lye solution

- c. brine solution
 - d. none of these
17. A solution of sugar is called as _____.
- a. Syrup
 - b. lye solution
 - c. brine solution
 - d. none of these
18. An ideal fruit for making jelly should be ____.
- a. low in pectin
 - b. rich in pectin
 - c. rich in acid
 - d. Both rich in pectin and acid
19. A perfect jelly should be
- a. Transparent
 - b. Clear
 - c. well set
 - d. All of these
20. Tomato ketchup TSS should not be less than _____%
- a. 20%
 - b. 22%
 - c. 25%
 - d. 30%
21. TSS of fruit Squash is _____.
- a. 40%
 - b. 60%
 - c. 30%
 - d. 55%
22. Canning of fruits and vegetables is aprocess
- a. Cold
 - b. Heat
 - c. Irradiation
 - d. Microwave
23. What is the chemical process that occurs when oxygen comes in contact with the flesh of cut fruit?
- a. enzymatic browning
 - b. mincing
 - c. poaching
 - d. deep frying
24. major acid present in apple is?
- a. Tartaric
 - b. Malic
 - c. Glycolic
 - d. Aspartic
25. Acidity of tomato ketchup should be

- a. 0.5 %
 - b. 1.0%
 - c. 1.5%
 - d. 2.0%
26. Pasteurization of food material is done at
- a. Below 100°C
 - b. Above 100°C
 - c. 70°C
 - d. 100°C
27. Guava is rich in
- a. Vitamin A
 - b. Vitamin C
 - c. Vitamin K
 - d. Vitamin B
28. Golden shred of marmalade is
- a. Sweet
 - b. sour
 - c. Bitter
 - d. Fermented
29. For the canning of vegetables, the brine solution is ----- strength
- a. 2-3%
 - b. 5-8%
 - c. 10-14%
 - d. 15-17%
30. A squash should content
- a. 15% fruit juice
 - b. 25% fruit juice
 - c. 35% fruit juice
 - d. 45% fruit juice
31. Preservative used in squash
- a. SO₂
 - b. BTH
 - c. Calcium propionate
 - d. Sodium nitrate
32. Fruit beverage have TSS of
- a. 5%
 - b. 10%
 - c. 15%
 - d. 20%
33. FPO specification of tomato juice is
- a. 2% TSS
 - b. 5% TSS
 - c. 10% TSS
 - d. 20% TSS

34. In dehydrofreezing, product to be frozen is first
- Dehydrated
 - Blanched
 - Sterized
 - Pasteurized
35. Which of the following is/are the class 1 preservative
- Calcium propionate
 - Sodium nitrate
 - Sugar
 - Sorbic acid
36. Lecithin is used as
- Stabilizer
 - Emulsifier
 - Leavening agent
 - None of these
37. Benzoates can be used for the preservation of
- Bread
 - Jam
 - Meat
 - egg
38. Tin can was patented by
- Nicholas appert
 - Peter Durand
 - Louis Pasteur
 - Alexander fleming
39. Sterilization of food material is done at
- Above 100°C
 - Below 100°C
 - 70°C
 - 100°C
40. pH rang of high acid food is
- 3
 - 4.5
 - 5
 - Below 3.7

Answer key

| | |
|----|---|
| 1 | A |
| 2 | B |
| 3 | C |
| 4 | C |
| 5 | A |
| 6 | A |
| 7 | B |
| 8 | C |
| 9 | A |
| 10 | A |
| 11 | D |
| 12 | B |
| 13 | B |
| 14 | B |
| 15 | C |
| 16 | C |
| 17 | A |
| 18 | D |
| 19 | D |
| 20 | C |
| 21 | A |
| 22 | B |
| 23 | A |
| 24 | B |
| 25 | B |
| 26 | A |
| 27 | B |
| 28 | C |
| 29 | A |
| 30 | B |
| 31 | A |
| 32 | B |
| 33 | B |
| 34 | A |
| 35 | C |
| 36 | B |
| 37 | B |
| 38 | B |
| 39 | A |
| 40 | D |



Maharashtra Mahavidyalaya, Nilanga

Chemistry Add-on course

exam Result 2023-24




Course Name: Food adulteration and Processing

| Sr. No. | Name | Username | Total score (out of 80) | Grade |
|---------|-----------------------------|--------------------------------|-------------------------|-------|
| 1. | Sakshi Kamalakar Shinde | sakshishinde4356@gmail.com | 50.00 | B |
| 2. | Shaikh Aisha Siddiqua Md G. | aaishas343@gmail.com | 54.00 | B |
| 3. | Aditya Sudam Salghante | adityasalghante16@gmail.com | 58.00 | B |
| 4. | Jadhav Sonali Shivaji | jadhavsonali337@gmail.com | 54.00 | B |
| 5. | Pranav Dadarao Jadhav | jadhavpranav8055@gmail.com | 48.00 | C |
| 6. | Shaikh Sadiya Farukh | fs7086772@gmail.com | 50.00 | B |
| 7. | Ashwini Maruti Yenge | ashwiniyenge58@gmail.com | 50.00 | B |
| 8. | Sakshi Vijaykumar Katharkar | sakshikatharkar@gmail.com | 62.00 | A |
| 9. | Gaikwad Aviraj Waghambar | avirajgaikwad2@gmail.com | 64.00 | A |
| 10. | Mandale Parmeshwar Ram | mandaleparmeshwar929@gmail.com | 48.00 | C |
| 11. | Mane Samiksha Madhukar | manesamiksha18@gmail.com | 50.00 | B |

Grade system: marks (70-80) – A+, (60-70)- A, (60-50)- B, (<50)- C


Course coordinator




Principal
Maharashtra Mahavidyalaya
Nilanga-413521 Dist.Latur



Maharashtra Shikshan Samiti,
Maharashtra Mahavidyalaya, Nilanga

Dist. Latur 413521
Academic Year 2023-24

Admission Form



Department of Chemistry
Add On / Certificate Course

Title : _____

1. Student Full Name : Shaikh Sadiya Farukh
(Start with Surname)
2. Mother's Name : Munnabi Aadhar No. 679661780455
3. Class : BSC (S.Y)
4. Full Address : AT. post Nitur. Ta. Nilanga Dis. Latur.
Pincode 413530
5. Mobile No. : Students - 7058410583 Parents - 9764870898
: Whatsapp No. 7058410583 E-mail ID f51086772@gmail.com
6. Date of Birth : 1 / 11 / 2009 In-words _____
7. Religion : Muslim Caste - Muslim Category - open
8. Physically Handicapped : Yes/No
9. Class : II I/II/III Year
10. Course to be Admitted : _____

- List of the Enclosures : 1) Xerox Copy - T.C.
2) Xerox copy of last year Mark memo
3) Xerox Copy of Aadhar card

Declaration : I Hereby declare that the information furnished by me is true and correct to the best my Knowledge. I am aware that my admission to the said Course will be automatically terminated if my presently in the class is less than 80%.

Place : Nilanga
Date : _____

Sadiya
Signature of the Student

Office Use: All the documents are verified and the Student is eligible for admission for the said Course

[Signature]
Coordinators Sign

[Signature]
Principal

Maharashtra Mahavidyalaya
Nilanga-413521 Dist.Latur



Maharashtra Shikshan Samiti,
Maharashtra Mahavidyalaya, Nilanga

Dist. Latur 413521
Academic Year 2023-24

Admission Form



Department of Chemistry
Add On / Certificate Course

Title : _____

1. Student Full Name : Kathaeke Sakshi Vijaykumar
(Start with Surname)
2. Mother's Name : Geeta Aadhar No. _____
3. Class : B.Sc 3.Y
4. Full Address : Chinchodi (S.K) Ta-Nilanga Dis-Latur
Pincode 413607
5. Mobile No. : Students - 9322561665 Parents - 9922803036
: Whatsapp No. 9322561665 E-mail ID sakshikathaeke@
6. Date of Birth : 10/06/2004 In-words _____
7. Religion : Hindu Caste - Teli Category - OBC
8. Physically Handicapped : Yes/No ✓
9. Class : B.Sc I/II/III Year
10. Course to be Admitted : _____

- List of the Enclosures : 1) Xerox Copy - T.C.
2) Xerox copy of last year Mark memo
3) Xerox Copy of Aadhar card

Declaration : I Hereby declare that the information furnished by me is true and correct to the best my Knowledge. I am aware that my admission to the said Course will be automatically terminated if my presently in the class is less than 80%.

Place : Nilanga
Date : _____

Sakshi
Signature of the Student

Office Use: All the documents are verified and the Student is eligible for admission for the said Course

[Signature]
Coordinators Sign

[Signature]
Principal

Maharashtra Mahavidyalaya
Nilanga-413521 Dist.Latur



Maharashtra Shikshan Samiti,
Maharashtra Mahavidyalaya, Nilanga

Dist. Latur 413521

Academic Year 2023-24

Admission Form



Department of Chemistry.
Add On / Certificate Course

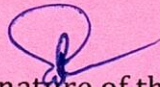
Title : _____

1. Student Full Name : MANDALE PARMESHWAR RAM
(Start with Surname)
2. Mother's Name : RAJABAI Aadhar No. 579008078499
3. Class : BSC SY
4. Full Address : AT. post Wadikasar shirshi
Ta. Nilanga. Dist. Latur. Pincode 413607
5. Mobile No. : Students - 9665610036 Parents - _____
: Whatsapp No. 9665610036 E-mail ID mandaleparmeshwarg2g@gmail.com
6. Date of Birth : 08/10/2002 In-words _____
7. Religion : _____ Caste - VJant.(A) Category - Hindu.
8. Physically Handicapped : Yes/No
9. Class : Bsc I/II/III Year
10. Course to be Admitted : _____

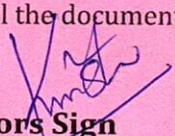
- List of the Enclosures : 1) Xerox Copy - T.C.
2) Xerox copy of last year Mark memo
3) Xerox Copy of Aadhar card

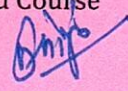
Declaration : I Hereby declare that the information furnished by me is true and correct to the best my Knowledge. I am aware that my admission to the said Course will be automatically terminated if my presently in the class is less than 80%.

Place : Nilanga
Date : 18/09/2023


Signature of the Student

Office Use: All the documents are verified and the Student is eligible for admission for the said Course


Coordinators Sign


Principal

Maharashtra Mahavidyalaya
Nilanga-413521 Dist.Latur



Maharashtra Shikshan Samiti,
Maharashtra Mahavidyalaya, Nilanga

Dist. Latur 413521
Academic Year 2023-24

Admission Form



Department of chemistry
Add On / Certificate Course

Title : Addon Course

1. Student Full Name : Yenge Ashwini Maruti
(Start with Surname)
2. Mother's Name : Anusaya Aadhar No. 649651628344
3. Class : B.Sc Csyj
4. Full Address : pirupatelwadi, tg - Nilanga
Dist - Latur Pincode 413607
5. Mobile No. : Students - 8088313681 Parents - 74747493927
: Whatsapp No. 8088313681 E-mail ID ashwiniyenge58@gmail.com
6. Date of Birth : 25/4/2004 In-words _____
7. Religion : Hindu Caste - yellam Category - OBC
8. Physically Handicapped : Yes/No _____
9. Class B.Sc II year I/II/III Year
10. Course to be Admitted : _____

- List of the Enclosures : 1) Xerox Copy - T.C.
2) Xerox copy of last year Mark memo
3) Xerox Copy of Aadhar card

Declaration : I Hereby declare that the information furnished by me is true and correct to the best my Knowledge. I am aware that my admission to the said Course will be automatically terminated if my presently in the class is less than 80%.

Place : Nilanga
Date : 19-10-23

Ashwini
Signature of the Student

Office Use: All the documents are verified and the Student is eligible for admission for the said Course

[Signature]
Coordinators Sign

[Signature]
Principal
Maharashtra Mahavidyalaya
Nilanga-413521 Dist.Latur



। नहि ज्ञानेन सदस्यं पवित्रमिह विद्यते ।

Maharashtra Shikshan Samiti's

Maharashtra Mahavidyalaya, Nilanga

(Arts, Commerce, Science, Information Technology, Distance Education Courses)

Tq. Nilanga Dist. Latur (Maharashtra) 413501

Certificate

This certificate is proudly presented to,

Mr./ Miss. Shinde Sakshi Kamalakar

of B. Sc. S. P. Class for having successfully completed

a Certificate / Add-on Course entitled,

“ Food Adulteration & Processing ”

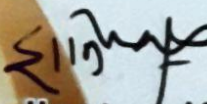
conducted by the Department of chemistry

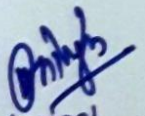
from 07/08/2023 to 11/03/2024, with 62.5 % marks.

He/ She has secured Grade

Hence Certified.


Course Coordinator


Coordinator, IQAC


Principal
Maharashtra Mahavidyalaya
Nilanga, Dist. Latur



। नहि ज्ञानेन सदस्यं पवित्रमिह विद्यते ।

Maharashtra Shikshan Samiti's

Maharashtra Mahavidyalaya, Nilanga

(Arts, Commerce, Science, Information Technology, Distance Education Courses)

Tq. Nilanga Dist. Latur (Maharashtra) 416001

Certificate

This certificate is proudly presented to,

Mr./ Miss. Shaiikh Aisha S. M. Goas

of B. Sc. S. Y. Class for having successfully completed
a Certificate / Add-on Course entitled,

“ Food Adulteration & Processing ”

conducted by the Department of Chemistry

from 07/08/2023 to 11/03/2024, with 67.5 % marks.

He / She has secured Grade

Hence Certified.


Course Coordinator


Coordinator, IQAC


Principal
Maharashtra Mahavidyalaya
Nilanga-413621 Dist. Latur



। नहि ज्ञानेन सदृश्यं पवित्रं मिह विद्यते ।

Maharashtra Shikshan Samiti's

Maharashtra Mahavidyalaya, Nilanga

(Arts, Commerce, Science, Information Technology, Distance Education Courses)

Tq. Nilanga Dist. Latur (Maharashtra) 410001

Certificate

This certificate is proudly presented to,

Mr./ Miss. Aditya Sudam Salghante

of B.Sc. S.Y. Class for having successfully completed
a Certificate / Add-on Course entitled,

“ Food Adulteration & Processing ”

conducted by the Department of Chemistry

from 07 / 08 / 2023 to 11 / 03 / 2024, with 72.5 % marks.

He / She has secured Grade B

Hence Certified.

Course Coordinator

Coordinator, IQAC

Principal

Maharashtra Mahavidyalaya



। नहि ज्ञानेन सदृश्यं पवित्रं विद्यते ।

Maharashtra Shikshan Samiti's

Maharashtra Mahavidyalaya, Nilanga

(Arts, Commerce, Science, Information Technology, and other courses)

Tq. Nilanga Dist. Latur (Maharashtra) 416001

Certificate

This certificate is proudly presented to,

Mr./ Miss. Jadhav Sonali Shiraji

of B.Sc. S.Y. Class for having successfully completed

a Certificate / Add-on Course entitled,

“ Food Adulteration & Processing ”

conducted by the Department of Chemistry

from 07/08/2023 to 11/08/2024, with 67.5 % marks.

He/ She has secured Grade B

Hence Certified.

Course Coordinator

Coordinator, IQAC

Principal

Maharashtra Mahavidyalaya



। नहि ज्ञानेन सदृश्यं पवित्रं मिह विद्यते ।

Maharashtra Shikshan Samiti's

Maharashtra Mahavidyalaya, Nilanga

(Arts, Commerce, Science, Information Technology, and Distance Education Courses)

Tq. Nilanga Dist. Latur (Maharashtra) 418001

Certificate

This certificate is proudly presented to,

Mr./ Miss. Jadhav Pranav Dadarao

of B.Sc. S.Y. Class for having successfully completed

a Certificate / Add-on Course entitled,

“ Food Adulteration & Processing ”

conducted by the Department of Chemistry

from 07/08/2023 to 11/08/2024, with 60.0 % marks.

He/ She has secured Grade

Hence Certified.

Course Coordinator

Coordinator, IQAC

Principal
Maharashtra Mahavidyalaya
418001 Dist. Latur