

**Sri Krishna Dutt Academy,
Vrindavan Yojna, Raibareilly Road,
Lucknow (U.P.)**
(An Associated college of University of Lucknow)

CURRICULUM OF ADD-ON COURSE

SESSION: 2018-19

1. Name of the Add on Course: Certificate Course on "Adulteration in Food"

2. Course Coordinator (with Email and Mobile):

3. Duration of Course (in hours): 30 Hours

4. Total Marks:

Theory	40
Practical	30
Presentation	10
Assignment	10
Class attendance	10
Total marks	100

5. Objective of the Certificate Course:

- i. To aware students about basic idea on various foods and about adulteration.
- ii. To know about adulteration of common foods and their adverse impact on health
- iii. To develop the skills of detecting adulteration of common foods.
- iv. To able to extend their knowledge for remedial measures for common food adulterants.

6. Target Group: B.Sc, BCom., BEd.

7. Detailed syllabus of the Course:

UNIT-I: Common Adulteration Techniques in Food Products: (07 hrs)

Adulteration, Definition, Types; Harmful substances, foreign matter, low-cost additives, Spoiled parts. Adulteration through Food Additives, Preservatives, Intentional and incidental. Effect on Human Health.

UNIT-II: Detection of Adulterants :**(10 hrs.)**

Methodology for the detection Adulterants in the following Foods; Milk, Coffee, Oil (Ghee), Grain (pulses), Sugar, Spices (Chili powder, turmeric, coriander), Processed food, Fruits and vegetables. Analysis of preservative and coloring materials, test enhancing. sweetening flavoring materials.

UNIT-III: Government Initiatives on Adulteration:**(08hrs)**

Basic Highlights of Food Safety and Standards Act 2006 (FSSA) Food Safety and Standards Authority of India's Rules and Procedures of Local Authorities. Role of voluntary agencies such as, Agmark, I.S.I., Private testing laboratories, Quality control laboratories operatives, Consumer education, Consumer problems rights and responsibilities, COPRA-2019,-Offenses and Penalties Procedures to Complain Compensation to Victims.

UNIT-IV -Recommended Co-curricular Activities (including Hands on Exercises):**(05hrs)**

1. Collection of information on adulteration of some common foods from local market
2. Demonstration of Adulteration detection methods for a minimum of 5 common foods (one method each
3. Invited lecture/training by local expert
4. Visit to a related nearby laboratory.
5. Assignments, Group discussion, Quiz etc.