

CERTIFICATE COURSE
IN
Food Adulteration

Atal Bihari Vajpayee Vishwavidyalaya

Bilaspur (C.G.)

**(A State University, Established by the Government of
Chhattisgarh)**

Programme Learning Outcome:

This programme is expected to impart higher level knowledge and understanding about food adulteration.

Eligibility Criteria

Any student, who has cleared Senior School Certificate Examination (Class XII).

Fees Structure and Registration:

One time registration/tuition fees of Rs. 5000/- The registration can be on the basis of merit probability in the month of July and January every year. The total no. of seats available in the course will be 30 only and, it will be allotted on first come first basis.

Course Duration

The course is expected to be completed in the span of 3month/ 12 week. Minimum attendance of 75% is required in the classes for appearing in the examination.

Course Learning Outcome:

To introduce students to food safety and standardization act and quality control of foods.
Objectives:

1. To educate about common food adulterants and their detection.
2. To impart knowledge in the legislative aspects of adulteration.
3. To educate about standards and composition of foods and role of consumer.

Examination & Evaluation Scheme

The candidate's performance shall be assessed on the combined performance in the online test, project work and internal assessment. The candidates will be required to appear in external examination of 75 marks and 25 marks will be based on internal assessment. The qualifying criteria will be total 40%. Candidate is allowed to appear in the second attempt, if he/she is unable to qualify the same in the first attempt as per ordinance.

Certification

The candidates successfully qualifying the course shall be awarded with a certificate issued by the University.

Detailed Syllabus:

Module 1	Food adulteration – Introduction of Food adulteration, definition. New adulterants in foods, Historical Food legislation in India; Central food laboratory, Municipal laboratories.
Module 2	Export inspection council laboratory, Central grain analysis laboratory, standards of weights and measures act, solvent extracted oil deoiled meal and edible flour order, export and quality control and inspection act and other acts and orders.
Module 3	Food additives – classification, nature and characteristics and use of additives in food such as antioxidants, chelating agents, colouring agents, curing agents, emulsions, flavours and flavour enhancers, flour improvers, humectants and anti caking agents, nutrient supplements, non-nutritive sweeteners, pH control agents, stabilizers and thickeners.
Module 4	Raising agents – types and their role in food processing., artificial colours Artificial flavours.
Module 5	Consumer education , consumers problems rights and responsibilities, copra 1986, tips for wise purchasing, redressal measures how to give complaints and Performa of complaints

Reference e Books and Websites:

1. Firstcourseinfoodanalysis–A.Y.Sathe,newageinternational(P)Ltd.,1999
2. Foodsafety,casestudies–Ramesh.V.Bhat,NIN,1992
3. https://old.fssai.gov.in/Portals/0/Pdf/Draft_Manuals/Beverages and confectionary.pdf
4. <https://cbseportal.com/project/Download-CBSE-XII-Chemistry-Project-foodadulteration#gsc.tab=0>
(Downloadable e material on food adulteration)
5. <https://www.fssai.gov.in/>
6. <https://indianlegalsolution.com/laws-on-food-adulteration/>
7. <https://fssai.gov.in/dart/>
8. <https://byjus.com/biology/food-adulteration/>