

B.S.N.V. P.G. COLLEGE, LUCKNOW

Department Of Chemistry

Station Road, Charbagh, Lucknow – 226001 (INDIA)

SKILL DEVELOPMENT COURSE
VALUE ADDED COURSE

Syllabus of
FOOD ADULTERATION

Total 30 hrs

Max Marks: 50

Learning Outcomes:

After successful completion of the course, students will be able to:

1. Get basic knowledge on various foods and about adulteration.
2. Understand the adulteration of common foods and their adverse impact on health.
3. Comprehend certain skills of detecting adulteration of common foods.
4. Be able to extend their knowledge to other kinds of adulteration, detection and remedies.
5. Know the basic laws and procedures regarding food adulteration and consumer protection.

SYLLABUS:

UNIT-I-Common Foods and Adulteration: (07hrs)

Common Foods subjected to Adulteration - Adulteration –Definition- Types; Poisonous substances, Foreign matter, Cheap substitutes, Spoiled parts. Adulteration through Food Additives Intentional and incidental. General impact on Human Health.

UNIT-II- Adulteration of Common Foods and Methods of Detection: (10hrs)

Means of Adulteration Methods of Detection Adulterants in the following Foods; Milk, Oil, Grain, Sugar, Spices and condiments, Processed food, Fruits and vegetables. Additives and Sweetening agents (at least three methods of detection for each food item).

UNIT-III -Present Laws and Procedures on Adulteration: (08hrs)

Highlights of Food Safety and Standards Act 2006 (FSSA) -Food Safety and Standards Authority of India- Rules and Procedures of Local Authorities.

Role of voluntary agencies such as, Agmark, I.S.I. Quality control laboratories of companies, Private testing laboratories, Quality control laboratories of consumer co-operatives.

Consumer education, Consumer's problems rights and responsibilities, COPRA 2019-Offenses and Penalties Procedures to Complain Compensation to Victims.

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.
- Assignments, Group discussion, Quiz etc.

Reference e Books and Websites:

1. A first course in Food Analysis–A.Y.Sathe, New Age International(P)Ltd.,1999
2. Food Safety,case studies–Ramesh.V.Bhat ,NIN ,1992
3. Foods and their adulteration by harvey washington wiley.
4. Food adulteration and its detectionj by jesse p. battershall.
5. Detection of the common food adulterants by edwin m.bruce
6. Principles of food chemistry by john deman springer.
7. [https://old.fssai.gov.in/Portals/0/Pdf/Draft_Manuals/Beverages and confectionary.pdf](https://old.fssai.gov.in/Portals/0/Pdf/Draft_Manuals/Beverages%20and%20confectionary.pdf)
8. <https://cbseportal.com/project/Download-CBSE-XII-Chemistry-Project-Food-Adulteration#gsc.tab=0>
(Downloadable e material on food adulteration)
9. <https://www.fssai.gov.in/>
10. <https://indianlegalsolution.com/laws-on-food-adulteration/>
11. <https://fssai.gov.in/dart/>
12. <https://byjus.com/biology/food-adulteration/>
13. Wikiepedia
14. Vikaspedia

Practical Book

1. A laboratory manual of food analysis by Shalini Sehgal
2. Food and Beverage adultration by Gajanan shirke
3. Food science experiment and applications by Mohini Sethi.Erams.Rao.