

## Activity Report

Name of activity	Certificate Course on Food Adulteration and Quality Management (3 credits)
Objectives of the activity (Maximum 40 words)	<ol style="list-style-type: none"> <li>1. To make students aware about food adulterations and the importance of food quality</li> <li>2. To provide theoretical and practical knowledge of Food Packaging and sensory attributes of food</li> <li>3. To make students understand about various food laws, additives and preservatives added intentionally in processed food.</li> </ol>
Organizing department/s	Department of Biochemistry
Collaborative institute	-
Date (DD / MM / YYYY)	14-09-2022 to 1-10-2022
Venue	Laboratory of Department of Biochemistry
Mode	Hybrid (Offline-Online)
Details of Resource person (Name, designation, institution)	-
Key Participants	27 Students enrolled
Remarkable outcomes/ key take-away messages (max. three)	<ul style="list-style-type: none"> <li>• Students received hands-on practice on various food adulteration test, sensory tests and preparation of jam, sauces.</li> <li>• They acquired knowledge of the basics of food safety, implementation of HACCP and food borne infections.</li> <li>• The course also improved awareness on food safety and food laws among students.</li> </ul>
Details of participants	
Total Number	27
Outsiders	5
In-house	24
	Faculty members: 04                      students: 27
	Male: 5                      female: 26                      others: NA
Additional information	<p>Two Guest lectures were arranged from the stalwarts in the field:</p> <ol style="list-style-type: none"> <li>1. Dr Jayant Bandekar, imparted his knowledge on food processing and preservatives</li> <li>2. Dr Shilpa Verekar, delivered a talk on shelf-life evaluation on food products.</li> </ol> <p>Two Industrial visits also organized</p> <ol style="list-style-type: none"> <li>1. ISKON Community Kitchen Byculla</li> <li>2. Katraj Dairy, Pune.</li> </ol> <p>Ms. Sayali Daptardar also conducted an additional session on competitive exams that can help getting into the field of food science.</p>

Name of Coordinator/ teacher in-charge: Ms. Sayali Daptardar

Two Geo tagged photos:

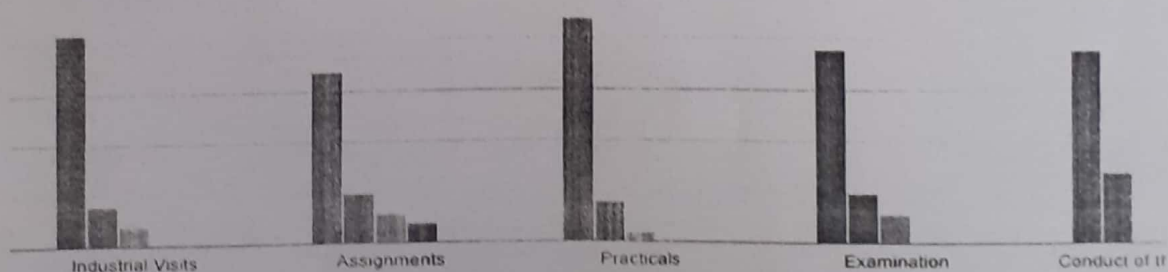


Graphical representation of

### FOOD ADULTERATION AND QUALITY MANAGEMENT Feedback Sept-Oct 2022

Choose the Best applicable option

☐ Copy



feedback:

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*Sayali*  
Co-ordinator  
Department of Biochemistry  
V.P.M.'s  
B.N. Bandodkar College of Science (Autonomous)  
Thane-400 601.