

VPM's B. N. Bandodkar College of Science (Autonomous), Thane

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| Name of activity | Food Adulteration & Quality Management - Certificate Course |
| Objectives of the activity (maximum 40 words) | <ul style="list-style-type: none"> ● To create awareness among students about food adulteration and emphasize the importance of maintaining food quality and safety. ● To make students understand various food laws, food additives, and preservatives intentionally added to processed foods. ● To provide both theoretical and practical knowledge of food packaging, sensory attributes of food, and methods used to evaluate food quality. |
| Organizing department/s | Department of Biochemistry |
| Collaborative institute | - |
| Date (DD / MM / YYYY) | 28th Jan 2026 to 13th Feb 2026 |
| Venue | Biochemistry Lab |
| Mode (Online/Offline/ Hybrid) | Offline |
| Details of Resource Person/ Speaker (name, designation, institute) | Mrs. Pooja Jambhale, Assistant Professor, Department of Biochemistry Ms. Eshita Parui, Assistant Professor, Department of Biochemistry |
| Key Participants | 15 students of B N Bandodkar college of Science (Autonomous), Thane |
| Remarkable outcomes / key take away messages (max. three) | <ul style="list-style-type: none"> ● Students gained hands-on experience in performing different food adulteration tests, sensory evaluation tests, and preparation of food products such as jam and sauces. ● Students developed a basic understanding of food safety practices, including the principles and implementation of HACCP and awareness of food-borne infections. ● Students observed the manufacturing process of food products and gained exposure to instruments used for packaging and quality checking in the food industry. |
| Details of Teachers participants | M - 00 F - 02 T - 02 |
| Details of Student participants | M - 10 F - 14 T - 15 |
| Outsiders | M - 00 F - 00 T - 00 |
| In-house | 17 |
| Additional information | <ol style="list-style-type: none"> 1. An internal assessment was conducted based on the innovative food packaging models prepared by the students for different food products. 2. To connect theoretical learning with practical exposure, two industrial visits were arranged to Prashant Corner Factory and SIES Packaging Institute. |
| Name of Co-ordinator | Ms. Sayali Daptardar |

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Geotagged photo



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