

**K.V.R. GOVT. COLLEGE FOR WOMEN(A), KURNOOL.**

**B.A, B.Com & B.Sc. PROGRAMMES**

Revised CBCS w.e.f. 2020-21

**SKILL DEVELOPMENT COURSES**

**Science Stream**

Syllabus of

**FOOD ADULTERATION**

Total 30 hrs (02h/wk),

02 Credits & 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 - Offences 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
5. 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. [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_and_confectionary.pdf)
4. <https://cbseportal.com/project/Download-CBSE-XII-Chemistry-Project-Food-Adulteration#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/>
9. Wikipedia
10. Vikaspedia