

M.V.R. DEGREE COLLEGE
(Affiliated to Andhra University)
An Institution of Priyadarshini Educational Academy)
NAAC ACCREDITED COLLEGE

Dr.V.Rama Rao, M.A.,Ph.D.,
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DEPARTMENT OF CHEMISTRY

A.P. STATE COUNCIL OF HIGHER EDUCATION

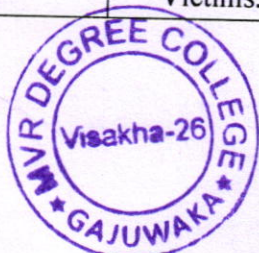
Revised CBCS w.e.f.2020-21

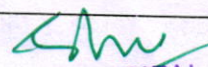
SKILL DEVELOPMENT COURSES

Science Stream, SEMESTER - II

CO , FOOD ADULTERATION

Unit No.	Title	No. of Hours	After the completion of the course student should be able to
I	Common Foods and Adulteration	07	Gain knowledge about Definition – Types of Adulteration. Know about Common Foods subjected to Adulteration; Discuss about poisonous substances, Foreign matter, Cheap substitutes, Spoiled parts. Gain knowledge about different types of Adulteration through Food Additives–Intentional and incidental. Know about general impact on Human Health.
II	Adulteration of Common Foods and Methods of Detection	10	Gain knowledge about means of Adulteration Know about different methods of Detection Adulterants in the following Foods; Milk, Oil, Grain, Sugar, Spices and condiments, Discuss about Processed food, Fruits and vegetables. Know about Sweetening agents
III	Present Laws and Procedures on Adulteration	08	Know about highlights of Food Safety and Standards Act 2006 (FSSA) –Food Safety and Standards Authority of India–Rules and Procedures of Local Authorities. Gain knowledge about 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. Gain knowledge about Consumer education, Consumer's problems, rights and responsibilities, COPRA2019 – Offenses and Penalties Know about Procedures to Complain– Compensation to Victims.




PRINCIPAL
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