

**Department of Chemistry**  
**Mary Matha Arts & Science College Mananthavady**  
**Certificate Course**

**FOOD ADULTERATION SYLLABUS**

Course Code	Theory	Practical	Time
CCFAMMCHE21	10 Hours	20 Hours	3.30 to 4.30

**Programme Description**

Food has become a high-profit industry by reason of the scope it offers for value addition, particularly with the food processing industry getting recognized in India as a high-priority area. The Food technology is a branch of science in which the food science is applied in manufacturing and preservations of food products. The food technologists study the chemical, physical and microbiological makeup of the food.

**Learning Objectives**

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**

**1. Common Foods and Adulteration**

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.

**2. Adulteration of Common Foods and Methods of Detection**

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

**3. Project**

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

**Reference**

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>