



Department of Chemistry
MARY MATHA ARTS & SCIENCE COLLEGE
MANANTHAVADY

(Affiliated to Kannur University)

www.marymathacollege.ac.in, mmcmntdy@gmail.com

Mananthavady

05.07.2021

From

Nayana V T
Assistant Professor

To

The Principal
Mary Matha Arts & Science College Mananthavady

Sir,

Sub: Commencement of Certificate course by the Department of Chemistry Reg.

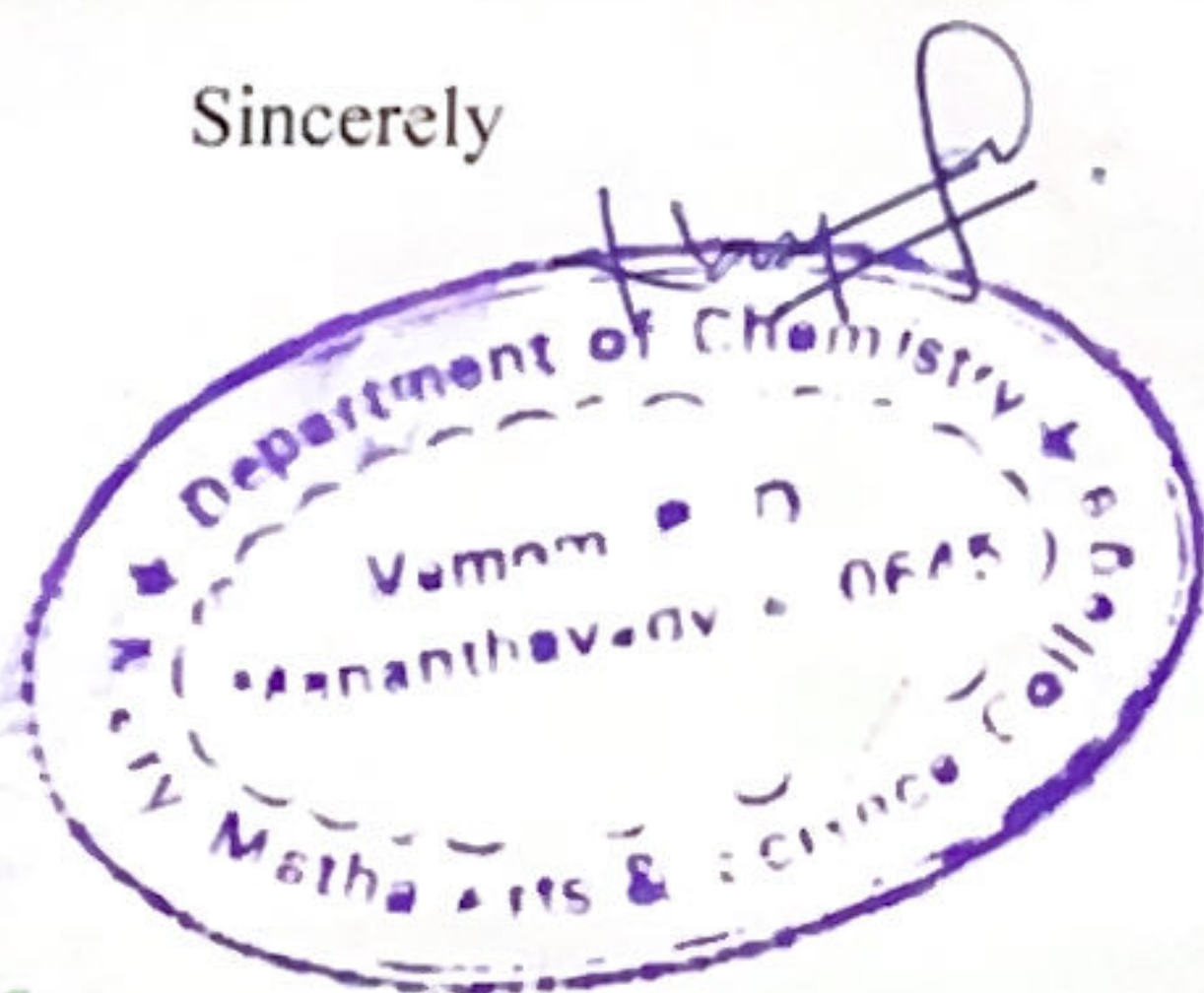
We are planning to conduct a certificate course in **Food Adulteration**(Code No. **CCFAMMCHE21**). The total contact hours will be 30 and maximum intake will be limited to 40. The course is intended to analyze the food quality.

I humbly request you to permit the department to conduct the above said course and also request your kind support for the successful completion.

The details are attached for your kind perusal.

Thanking You

Sincerely



Recommended & Forwarded

IQAC Co-ordinator
Mary Matha Arts & Science College
Vemom (P.O), Mananthavady-670645



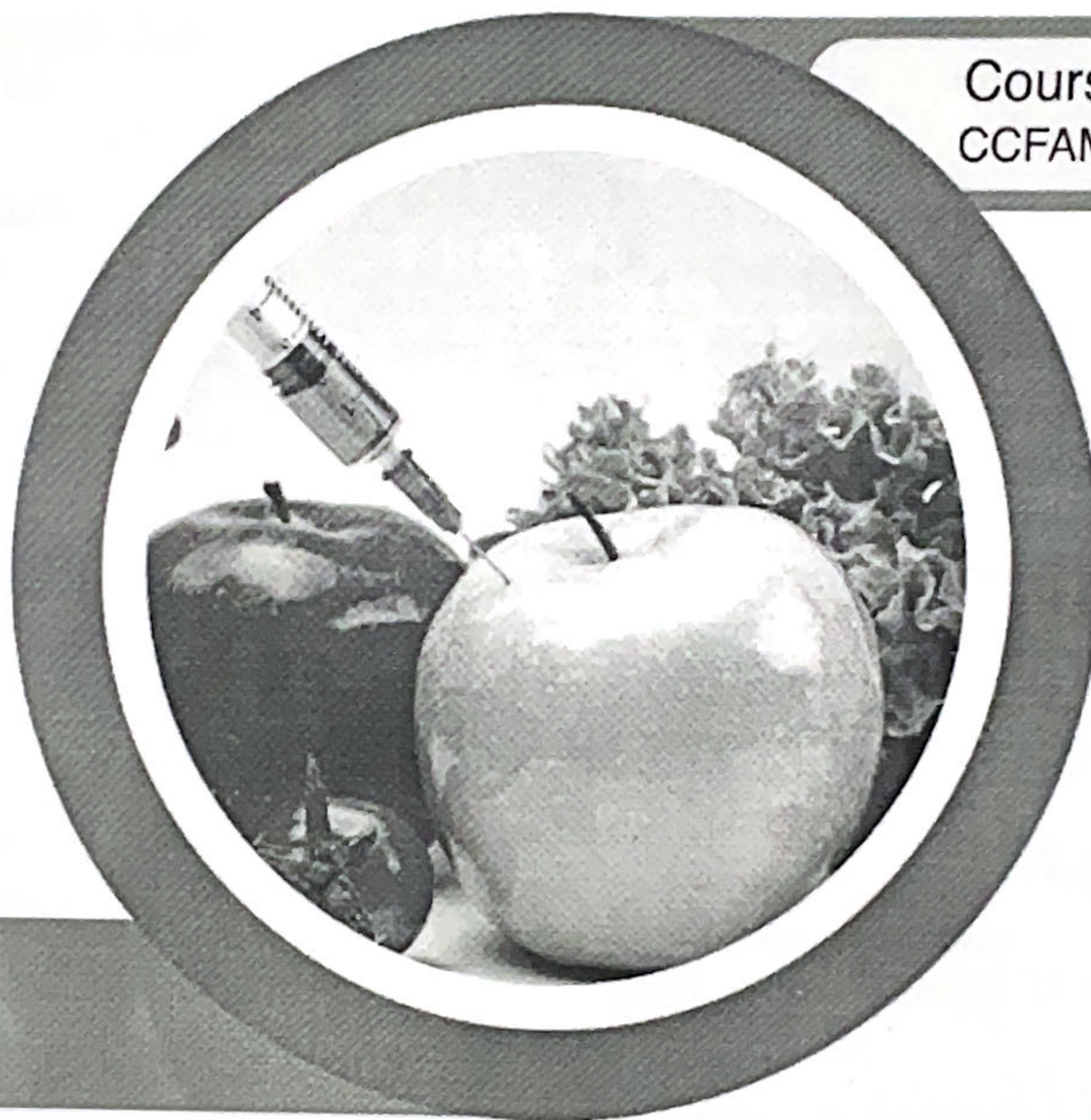
MARY MATHA ARTS AND SCIENCE COLLEGE
MANANTHAVADY

DEPARTMENT OF CHEMISTRY

CERTIFICATE COURSE 2021-22

FOOD ADULTERATION

Course Code
CCFAMMCHE21



- Course duration : 35 hours
- Free registration
- Practical sessions

Ms Nayana V T
Head, Department of Chemistry

Ms Shalet Mariya Sebastian
Course, Co-ordinator

Dr. Maria Martin Joseph
Principal

**PROCEEDINGS OF THE PRINCIPAL, MARY MATHA ARTS & SCIENCE COLLEGE,
MANANTHAVADY, WAYANAD – 670645.**

Sub:- Coll. Edn- Certificate Course – Food Adulteration (Code No. CCFAMMCHE21) Board of Studies (BOS) - Sanctioned- orders issued – reg.

Ref:- (1) The College Council meeting held on 01/12/2021.

MMC/CC/2021(10)

DATED: 02.12.2021

ORDER

As per reference cited(1) above the College Council meeting held on 01/12/2021 has decided to approve the Board Of Studies(BOS) of Certificate Course in Food Adulteration (Code No. CCFAMMCHE21) proposed by the Department of Chemistry during the Academic year 2021-2022.

Board of Studies for the Certificate Programme is constituted with the following members


Name of the Teacher	Designation	Institution	Remarks
Mr. Nayana V T	Assistant Professor	Mary Matha Arts & Science College Mananthavady	HoD
Ms. Anna Paul	Assistant Professor	Mary Matha Arts & Science College, Mananthavady	Coordinator
Ms. Sinul Abid	Assistant Professor	WMO IG College, Koolivayal	External Member

The following shall be the functions of the Board of Studies:

- To frame and periodically revise the syllabus of the certificate course.
- To recommend to the rules, regulations and qualifications required for admission in to the course.
- To prepare/ revise panel of paper setters and examiners for valuation, practical and viva-voce.
- To prepare model question papers for the course.

The Chairman of the BOS is authorized to convene the meeting either in offline or online mode as when required.




Principal
Mary Matha Arts & Science College
P. O. Vemom, Mananthavady 670645



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Mananthavady
05.07.2021

From,

Nayana V T
Assistant Professor

To

The Principal
Mary Matha Arts & Science College Mananthavady

Sir,

Sub: Constitution of BOS reg.

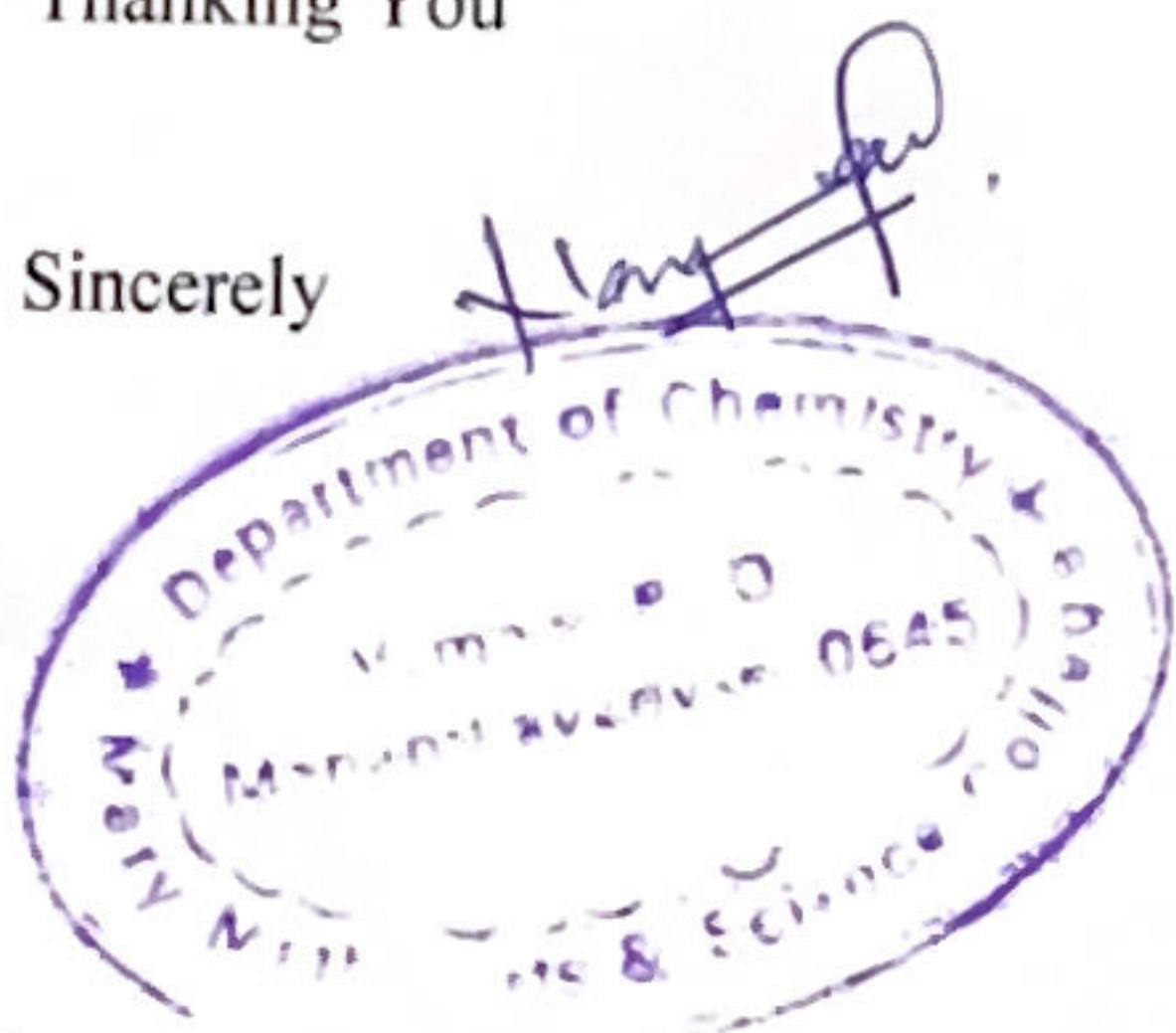
We would like to constitute the Board of Studies for the conduct of Certificate/ Diploma/ Add on course. Kindly approve the following panel of members for Board of Studies.

1. Ms. Nayana V T, Assistant Professor
2. Ms. Anna Paul, Assistant Professor
3. Mr. Sinul Abhid

Kindly do the needful.

Thanking You

Sincerely



Qatar



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CCFAMMCHE21: Food Adulteration

CONSTITUTION OF THE BOARD OF STUDIES

Board of Studies: Board of Studies shall consist of the following members:

- a) The Chairperson of the Board of Studies who shall be appointed by the Principal from the Department of Chemistry.

Functions of The Board of Studies: The following shall be the functions of the Board of Studies:

- a) To frame and revise as frequently as necessary the syllabus of the subject concerned shall be the main function of the Board of Studies.
- b) To recommend to the rules, regulations and minimum qualifications required for admission into subject/course concerned.
- c) To prepare/revise panels of paper setters and examiners for valuation, practical and viva-voce.
- d) To prepare model question papers for the subject concerned as and when there is a revision of syllabus.

Board of studies members

Sl. No	Name	Designation
1	Ms.Nayana V T	Assistant Professor, Member Mary Matha Arts & Science College
2	Ms. Anna Paul	Assistant Professor, Member Mary Matha Arts & Science College
3	Ms. Sinul Abid	Assistant Professor, External Expert WMO IG College,Koolivayal



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Minutes of the Board of Studies for Certificate Course held on 25th July 2021
at the Department in online mode.

Agenda

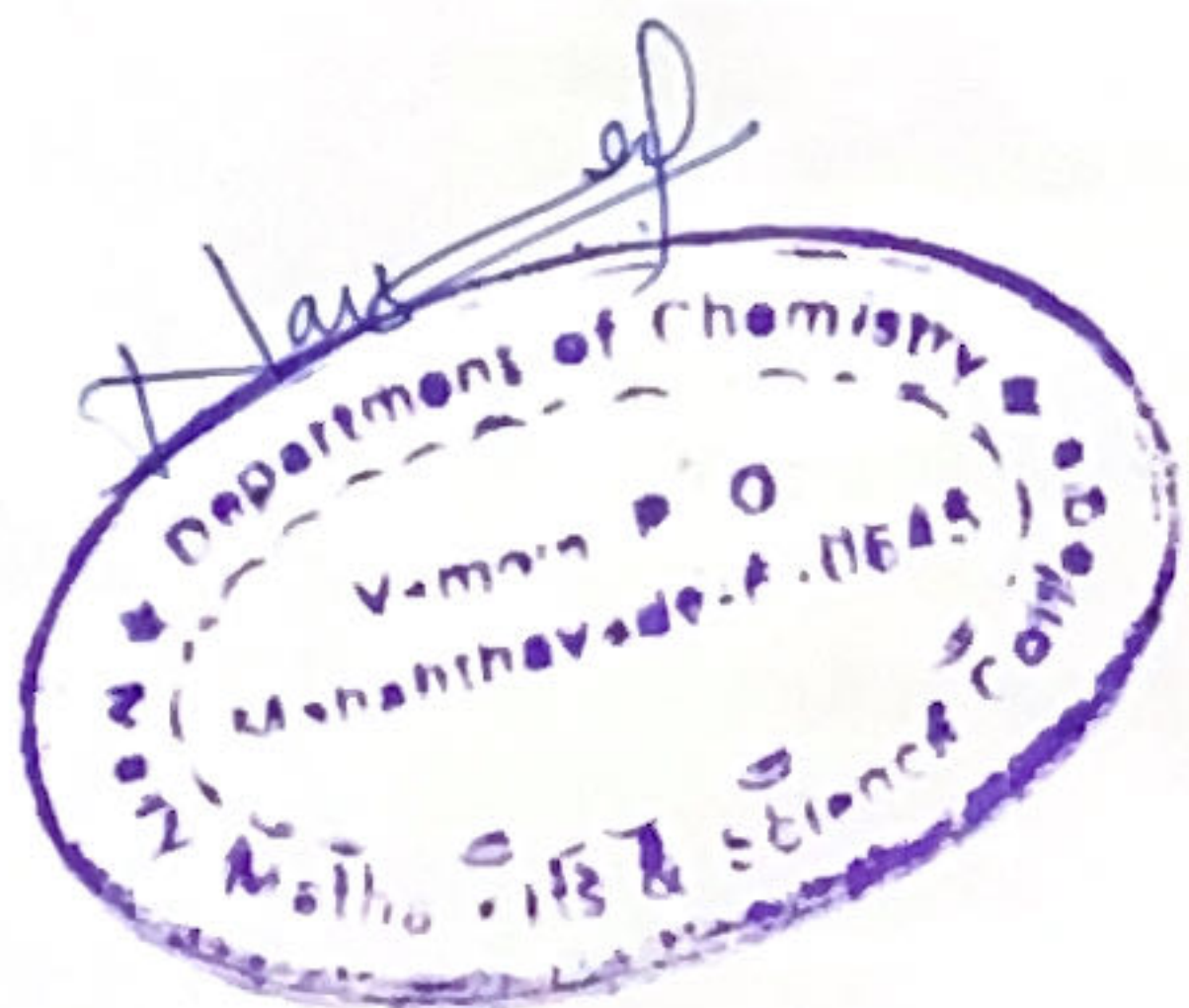
1. To approve the request for a new certificate course in the department
2. Approval of the syllabus submitted by the coordinator
3. Finalization of the schedule of the course to be conducted
4. Format of the examination

Decisions taken

1. Decided to conduct a certificate course with title:
 - **Food Adulteration (CCFAMMCHE21)**
2. The syllabus submitted by the coordinator Ms. Nayana V T, comprising of 4 modules for Food Adulteration which needs 30 contact hours is approved.
3. It has been decided to collect the duly filled application forms before 30th July 2021
4. It has been decided to commence the classes from 2nd August 2021 and planning to complete the syllabus by the end of September 2021 and conduct an examination by October 2021.
5. It has been decided to publish the results by the start of March 2022.

Members present

1. Ms. Nayana V T
2. Ms. Anna Paul
3. Mr. Sinul Abid



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%20Manuals/Beverages%20and%20confectionary.pdf)
4. <https://cbseportal.com/project/Download-CBSE-XII-Chemistry-Project-Food-Adulteration#gsc>



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Certificate Course Syllabus

CCFAMMCHE21: FOOD ADULTERATION

Course Code	Theory	Practical	Marks		
			Final Exam		Internal
			Theory	Practical	Total
			10	30	10

Continuous Internal Assessment

Component	Weightage	Marks
Assignment	50%	5
Test paper	50%	5
Total	100%	10

A student has to be secure 40% marks to pass each theory and practical exams

Course Outcome

1. Learn about various foods and about adulteration.
2. Learn the adulteration of common foods and their adverse impact on health
3. Acquired certain skills of detecting adulteration of common foods.
4. Understand the basic laws and procedures regarding food adulteration and consumer protection.



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APPLICATION FORM FOR CERTIFICATE COURSE

CCFAMMCHE21: FOOD ADULTERATION

Name (in Block Letters) :

Address :

Phone No :

E-mail :

Department :

Semester :

Reason for selecting this course :

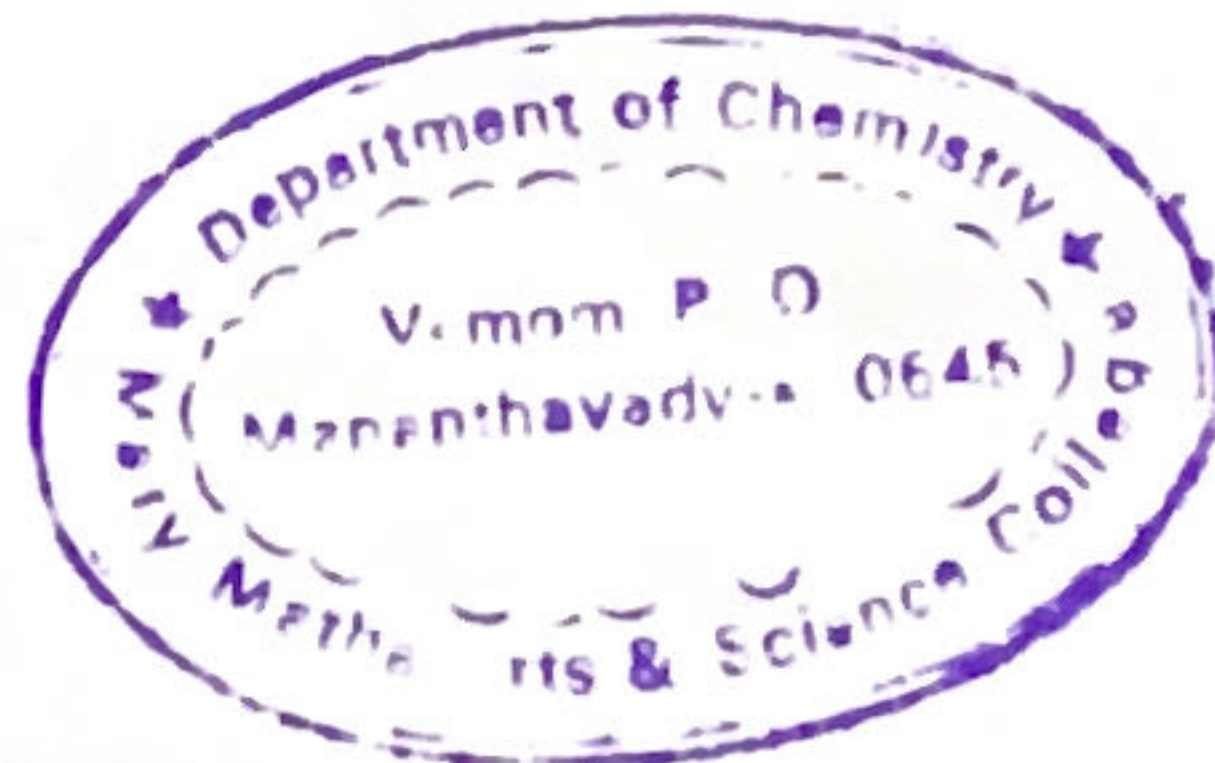
For office use only

The application is verified and found correct.

The candidate is eligible for admission to the course

Course Co-ordinator

HoD





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COLLEGE MANANTHAVADY

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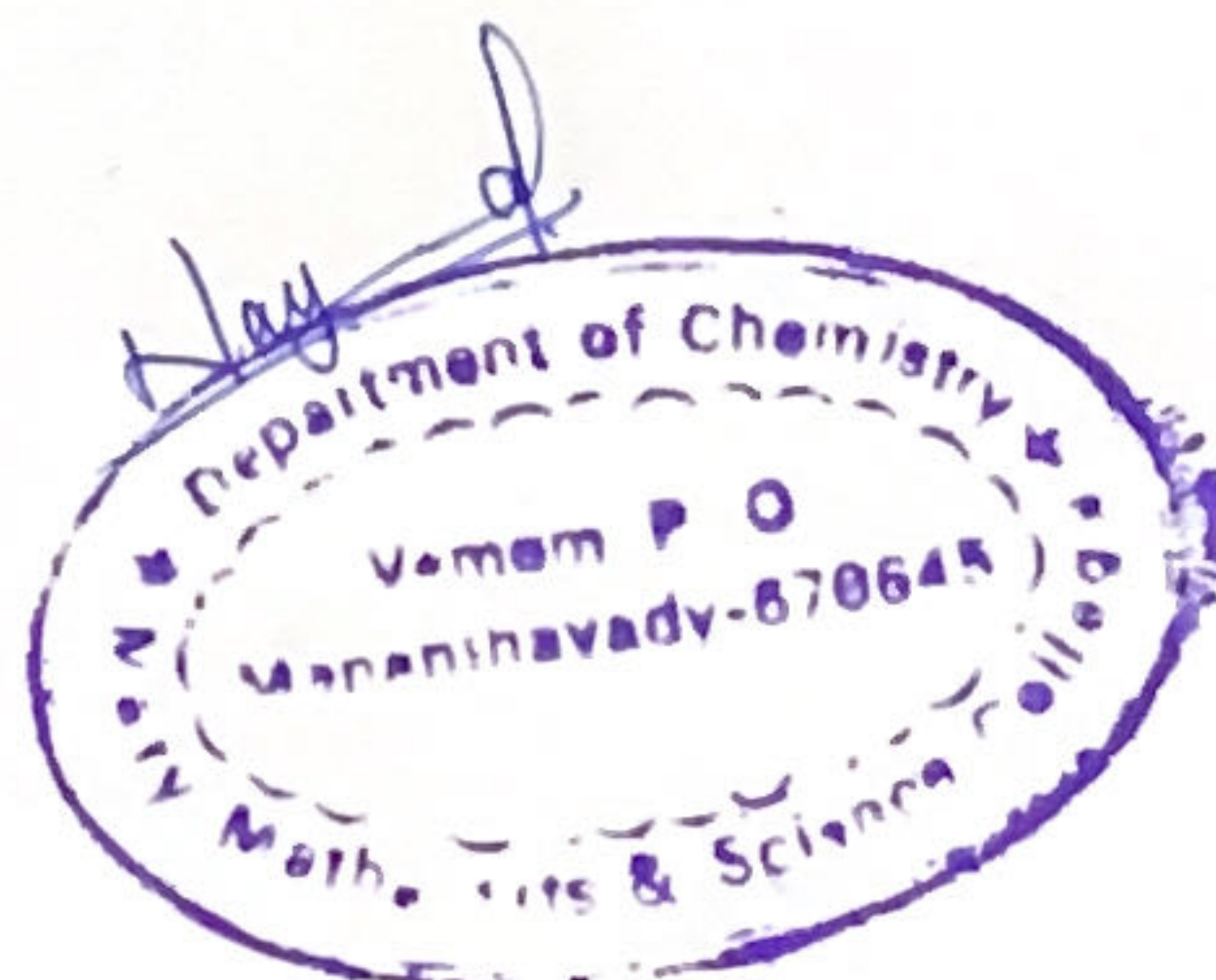
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Department of Chemistry

Certificate Course in food adulteration

Marks Obtained

Roll No.	NAME	DEPARTMENT	Internal exam	Final exam	P/F
1	ATHIRA K G	CHEMISTRY	9	36	P
2	DILSHA PRAKASH	CHEMISTRY	8	38	P
3	DRISYA DINESH	CHEMISTRY	7	34	P
4	KRISHNAPRIYA P	CHEMISTRY	9	35	P
5	MALAVIKA	CHEMISTRY	9	34	P
6	PRIYA PRAMOD	CHEMISTRY	8	37	P
7	VASMIYA SHERIN N	CHEMISTRY	8	34	P
8	BASIL VARGHESE	CHEMISTRY	8	39	P
9	AKSHARA K S	CHEMISTRY	7	35	P
10	ANUSREE K	CHEMISTRY	9	36	P
11	ANUSREE M	CHEMISTRY	9	37	P
12	ASHNA K BABU	CHEMISTRY	8	36	P
13	ATHIRA M M	CHEMISTRY	8	38	P
14	GAYATHRI SURESH	CHEMISTRY	9	35	P
15	KARTHIKA P R	CHEMISTRY	9	34	P
16	KEERTHANA E P	CHEMISTRY	8	36	P
17	RAMSEENA T A	CHEMISTRY	9	37	P
18	SARGA D	CHEMISTRY	8	38	P
19	SELBINA SABU	CHEMISTRY	7	25	P
20	SHEMEEMA K	CHEMISTRY	9	20	P
21	SHIVANGANGA K M	CHEMISTRY	5	10	F
22	VISMAYA RADHAKRISHNAN	CHEMISTRY	7	34	P
23	AMAL SATHEESAN	CHEMISTRY	5	30	P
24	ARAVIND N K	CHEMISTRY	5	31	P
25	ARJUN N	CHEMISTRY	8	32	P



Mary Matha Arts and Science College Mananthavady

Certificate Course in Chemistry

Food Adulteration (CCFAMMCHE21)

Summary Report

Department of Chemistry held a meeting and decided to conduct a Certificate Course in Food Adulteration (25-07-2021). A proposal was submitted to the IQAC. Board of Studies was constituted with the approval from the principal. The Board of Studies members approved the syllabus presented by the coordinator and decided to collect the application forms. Classes commenced on 02-08-2021 with 25 students. 30 classes were taken and an examination was conducted. On the basis of the marks scored certificates were awarded to the students.



Code: CCFMM(CHE)

Sign	1st	2nd	3rd	4th	5th	6th	7th	8th	9th	10th	11th	12th	13th	14th	15th	16th	17th	18th	19th	20th	21st	22nd	23rd	24th	25th	26th	27th	28th	29th	30th	31st	32nd	33rd	34th	35th	36th	37th	38th	39th	40th	41st	42nd	43rd	44th	45th	46th	47th	48th	49th	50th	51st	52nd	53rd	54th	55th	56th	57th	58th	59th	60th	61st	62nd	63rd	64th	65th	66th	67th	68th	69th	70th	71st	72nd	73rd	74th	75th	76th	77th	78th	79th	80th	81st	82nd	83rd	84th	85th	86th	87th	88th	89th	90th	91st	92nd	93rd	94th	95th	96th	97th	98th	99th	100th
1st	1st	2nd	3rd	4th	5th	6th	7th	8th	9th	10th	11th	12th	13th	14th	15th	16th	17th	18th	19th	20th	21st	22nd	23rd	24th	25th	26th	27th	28th	29th	30th	31st	32nd	33rd	34th	35th	36th	37th	38th	39th	40th	41st	42nd	43rd	44th	45th	46th	47th	48th	49th	50th	51st	52nd	53rd	54th	55th	56th	57th	58th	59th	60th	61st	62nd	63rd	64th	65th	66th	67th	68th	69th	70th	71st	72nd	73rd	74th	75th	76th	77th	78th	79th	80th	81st	82nd	83rd	84th	85th	86th	87th	88th	89th	90th	91st	92nd	93rd	94th	95th	96th	97th	98th	99th	100th



MARY MATHA ARTS AND SCIENCE COLLEGE

MANANTHAVADY

Vemom PO, Wayanad-670645, Kerala

NAAC Re-accredited with B++ Grade, CGPA 2.85 (III Cycle)

No. *ECCH/21/18*

CERTIFICATE

This is to certify that

.....*Sanya D*.....

successfully completed the certificate course in

.....*Food adulteration*.....

conducted by the Department of

.....*Chemistry*.....

in the academic year ..*2021-2022*..

by

Course Coordinator

Head of the Department

Principal

