

**S. I. C. E. Society's**  
**Degree College of Arts, Science and Commerce Ambernath**  
*Permanently Affiliated to University of Mumbai*  
NAAC Accredited B<sup>+</sup>  
Academic Year 2023-24  
**Department of Chemistry**

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**Report on Certificate Course-**  
**Food Adulteration and Analysis**

The Department of Chemistry successfully conducted a Skill Enhancement Certificate Course on "Food Adulteration and Analysis" from 01/08/2023 to 19/12/2023. The course aimed to equip students with knowledge and skills to detect food adulteration and understand relevant laws and procedures.

***Course Details:***

- i. Course Name: Food Adulteration and Analysis
- ii. Course Type: Skill Enhancement Certificate Course
- iii. Duration: 30 hours
- iv. Beneficiaries: BSc/BA/BCom students (open to students from any stream)
- v. Course Fee: ₹300/-
- vi. Course Mode: Offline

***Learning Outcomes:***

Upon completing this course students able to;

1. Understand basic principles of food preservation and various food adulteration.
2. Familiarize themselves with food adulteration and prevention acts.
3. Recognize common food adulteration and their health impacts.
4. Develop skills to detect adulteration in common foods.

5. Understand basic laws and procedures regarding food adulteration and consumer protection.

**Course Modules:**

1. MODULE-I: Common Foods and Adulteration (4 hours)
2. MODULE-II: Adulteration of Common Foods and Methods of Detection (14 hours)
3. MODULE-III: Present Laws and Procedures on Adulteration (4 hours)
4. MODULE-IV: Practical/Co-curricular Activities/Hands-on Exercises (8 hours)

**Course Outcome:**

A total of 40 students from Arts, Commerce & Science faculty were registered for the course, and 36 participants attended and successfully completed the course. The examination was held on 19/12/2023, and the results were declared on 30/01/2024.

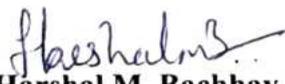
The Certificate Course on Food Adulteration and Analysis was successfully completed, providing students with valuable knowledge and skills to detect food adulteration and understand relevant laws and procedures. We appreciate the active participation of all students and look forward to organizing more such courses in the future.

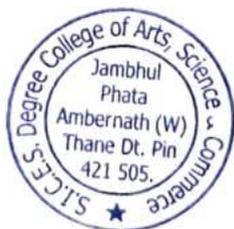
**Students Feedback on Course:**

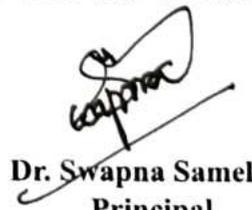
Overall, the course was highly informative, engaging, and relevant to our field of study;

The syllabus was comprehensive, covering essential topics and providing practical insights. Also, Hands-on experiments, live examples, and case studies helped us understand complex concepts. The guest lectures and industrial visits provided valuable industry insights and practical applications and the course coordinator was always available to clarify doubts and provide support.

Students appreciate the efforts of Dr. Harshal M. Bachhav (Course coordinator) & the Department of Chemistry for organizing this valuable course. Students express their sincere appreciation to Management & Principal, Dr. Swapna Samel, for providing us with this valuable platform to learn and grow.

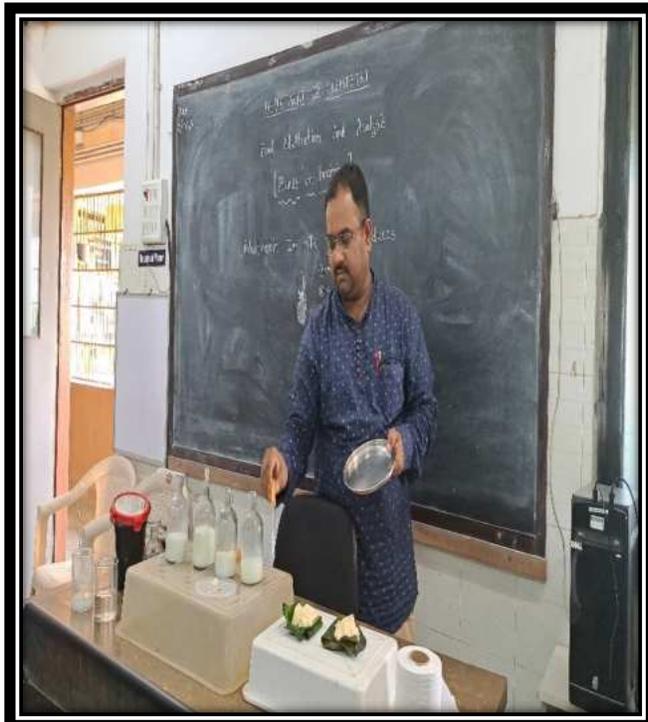
  
**Dr. Harshal M. Bachhav**  
Course Coordinator



  
**Dr. Swapna Samel**  
Principal

**PRINCIPAL**  
SICES DEGREE COLLEGE OF  
ARTS, SCIENCE & COMMERCE  
AMBERNATH - 421505

**Enclose; Photos with respect to course on next page.**



*Demonstration of Checking Adulteration if Food at Home by Dr. H. M. Bachhav*

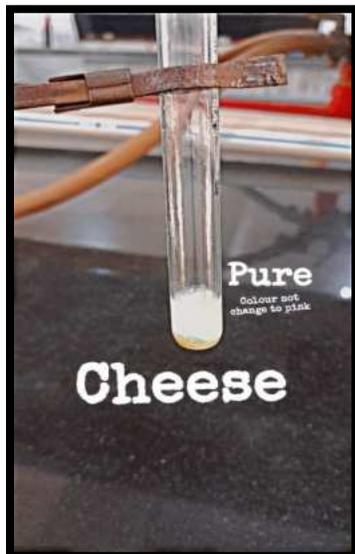
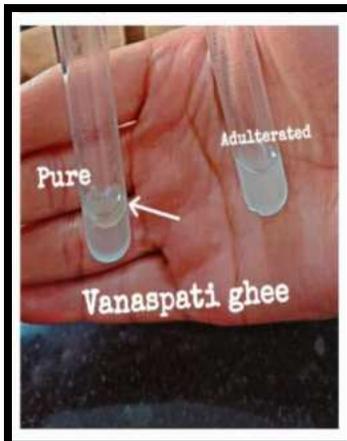


*Guest lecture on Legal action (Law) by Adv. Ms. Roshni Punjabi*



*Food Adulteration Analysis Kit*

Food adulteration test performed in Laboratory:



## Students Testing Food Adulteration in Laboratory;



## Awareness talks given on Food Adulteration 1) In College & 2) NSS Camp Chiknichiwadi Badlapur:





Study tour at Auchtel Ltd Dombivli on 13<sup>th</sup> Jan 2023:



Food Adulteration & Analysis - Students writing Exam



	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 cooperatives. Consumer education, Consumer's problems rights and responsibilities, COPRA 2019 - Offenses and Penalties – Procedures to Complain – Compensation to Victims. Case studies.	
<b>MODULE -IV</b>	<b>Practical /Co-curricular Activities/ Hands on Exercises</b>	<b>08 Hrs</b>
	<ol style="list-style-type: none"> <li>1. Collection of information (Newspaper, articles, valid, E-content) on adulteration of foods from city market.</li> <li>2. Demonstration of Adulteration detection methods for a minimum of 10 common foods</li> <li>3. Invited lecture/practical demonstration by expert</li> <li>4. Assignments, Group discussion, Quiz, Video lecture, Students seminar/presentation etc.</li> </ol>	

### References/ e-resources:

1. A first course in Food Analysis–A.Y. Sathe, New Age International(P)Ltd.,1999
2. Dart: Detect Adulteration with rapid test (eatrightindia.gov.in)
3. International Journal of Chemical Studies 2020; 8(1): 2564-2573
4. Food Safety, casestudies–Ramesh.V.Bhat, NIN,1992
5. [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)
6. <https://cbseportal.com/project/Download-CBSE-XII-Chemistry-Project-Food-Adulteration#gsc.tab=0> (Downloadable e material on food adulteration)
7. <https://indianlegalsolution.com/laws-on-food-adulteration/>
8. <https://fssai.gov.in/dart/>
9. Choe, E. and Min, D. (2007)'Chemistry of Deep-Fat Frying Oils', Journal of Food Science, 72(5), pp.R77-R86.
10. University of Virginia (2014) 'Standard Operating Procedure: Used Oil Disposal',18th November, Available at: [https://www.fm.virginia.edu/docs/operations/SOP\\_UsedOilDisposal.pdf](https://www.fm.virginia.edu/docs/operations/SOP_UsedOilDisposal.pdf) (Accessed: 28 August 2018)

  
**Dr. Harshal M. Bachhav**  
**Course Coordinator**  
**HEAD DEPARTMENT OF CHEMISTRY**  
**SICES DEGREE COLLEGE OF ARTS, SCIENCE & COMMERCE**  
**Jambhul Phata, Ambernath (W)**



  
**Dr. Swapna Samel**  
**Principal**  
**PRINCIPAL**  
**SICES DEGREE COLLEGE OF**  
**ARTS, SCIENCE & COMMERCE**  
**AMBERNATH - 421505**



South Indian Children's Education Society's  
Degree College of Arts, Science and Commerce  
Jambhul Phata, Ambarnath - Badlapur Road, Ambarnath (west), 421505  
Accredited by NAAC with B+ Grade  
Permanently Affiliated to University of Mumbai

Academic Year 2023-24

CERTIFICATE COURSE APPLICATION FORM



1. Full Name SUVARNA DNYANDEV SHINGOTE  
(In capital) (First Name) (Middle Name) (Surname)
2. Department CHEMISTRY .Class TY. BSC .
3. Roll number 7529010 .Date of Birth 17/08/2008 . Age 20 yrs
4. Gender FEMALE .
5. Religion HINDU . Category MARATHA .
6. Permanent Address B-303, SADGURU HERITAGE,  
MANGARI GAON, BADIAPUR (W).
7. WhatsApp/Contact No: 9657984835 E-mail Id pradnyathub@  
pradnyathub92@gmail.com
8. Name of the Certificate Course FOOD ADULTERATION AND ANALYSIS .

I hereby certify that, the information given in this application is complete and correct. I agree to comply with the rules and regulations of the SICES Degree College.

Place:  
Date:

Shingote  
05/08/23  
Signature of the Applicant

For Office Use only

Application No. 14 .

Date Received 09/8/2023 .

Total Course Fee: 300/- .

Fee paid receipt no. 302 .

Verification (Clerk) [Signature] .

[Signature]  
Course Co-Ordinator

[Signature]  
09/8/23  
Head of the Department

Principal



South Indian Children's Education Society's  
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Academic Year 2023-24

CERTIFICATE COURSE APPLICATION FORM



1. Full Name RAJESHWARI SOPAN CHAVAN  
(In capital) (First Name) (Middle Name) (Surname)
2. Department CHEMISTRY .Class TY. BSc .
3. Roll number T523008 .Date of Birth 3 / 08 / 2003 Age 20 yrs
4. Gender FEMALE .
5. Religion HINDU . Category Vint A .
6. Permanent Address D-304, PARTH COMPLEX NEAR  
T.V. TOWER, BADIAPUR (E)  
chavanrajeshwari895@gmail.com
7. WhatsApp/Contact No: 9324888103 E-mail Id chavanrajesh @ .
8. Name of the Certificate Course FOOD Adulteration & Analysis .

I hereby certify that, the information given in this application is complete and correct. I agree to comply with the rules and regulations of the SICES Degree College.

Place:  
Date:

Shani  
08-23  
Signature of the Applicant

For Office Use only

Application No. 15 .

Date Received 09/8/23 .

Total Course Fee: 300/- .

Fee paid receipt no. 303 .

Verification (Clerk) [Signature]  
09/8/2023

[Signature]  
Course Co-Ordinator

[Signature]  
09/8/2023  
Head of the Department

Principal



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Academic Year 2023-24

## CERTIFICATE COURSE APPLICATION FORM



1. Full Name Lavanya Dhormendra Pandit.  
(In capital) (First Name) (Middle Name) (Surname)
2. Department of Microbiology : Class Sy-Bsc.
3. Roll number SMI23003 . Date of Birth 05/04/03 . Age 20 .
4. Gender Female .
5. Religion Hindu . Category Open .
6. Permanent Address 'Anusaya niwas' ground floor opp to Ravi Patil's bungalow, Hendrepada, Badlapur (w).
7. WhatsApp/Contact No: 9422491716 . E-mail Id lavanyadpandit@gmail.com.
8. Name of the Certificate Course Food adulteration and analysis.

I hereby certify that, the information given in this application is complete and correct. I agree to comply with the rules and regulations of the SICES Degree College.

Place:  
Date:

Pandit  
Signature of the Applicant

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Application No. 26 .

Date Received 09/08/2023

Total Course Fee: 300/- .

Fee paid receipt no. 304 .

Verification (Clerk) [Signature] .

[Signature]  
Course Co-Ordinator

Head of the Department

Principal



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Academic Year 2023-24

## CERTIFICATE COURSE APPLICATION FORM



1. Full Name THANISHA DEVENDRA SHETTY  
(In capital) (First Name) (Middle Name) (Surname)
2. Department COMMERCE .Class 12<sup>th</sup>
3. Roll number 28 .Date of Birth 26/09/2006. Age 17
4. Gender female
5. Religion HINDU . Category OPEN
6. Permanent Address 801 BLISS VISHWAJFET PARADISE  
NR KOHINOOR OPP EMPIRE HOMES CHIKOLI AMB (WEST)  
thanudevendrasshetty
7. WhatsApp/Contact No: 8329955094 E-mail Id 26@gmail.com
8. Name of the Certificate Course FOOD ~~ADULTERATION~~ ADULTERATION AND ANALYSES

I hereby certify that, the information given in this application is complete and correct. I agree to comply with the rules and regulations of the SICES Degree College.

Place:  
Date:

  
Signature of the Applicant

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Application No. 35

Date Received 10/8/23

Total Course Fee: 300/-

Fee paid receipt no. 308

Verification (Clerk) 

  
Course Co-Ordinator

  
Head of the Department

Principal



South Indian Children's Education Society's  
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Academic Year 2023-24

## CERTIFICATE COURSE APPLICATION FORM



1. Full Name Durgesh Balkrishna Chaudhazi  
(In capital) (First Name) (Middle Name) (Surname)
2. Department IT Class F.Y.
3. Roll number FIT23030 Date of Birth 27/10/2004 Age 19
4. Gender Male
5. Religion Hindu Category \_\_\_\_\_
6. Permanent Address Gokuldharn Complex C-203,  
Belevili Gaon, Badlapur (w)
7. WhatsApp/Contact No: 930760347 E-mail Id durgesh13coc@gmail.com
8. Name of the Certificate Course Food Analysis

I hereby certify that, the information given in this application is complete and correct. I agree to comply with the rules and regulations of the SICES Degree College.

Place:  
Date:

B Chaudhazi  
Signature of the Applicant

### For Office Use only

Application No. 44  
Total Course Fee: 300/-  
Verification (Clerk) [Signature]

Date Received 11/8/2023  
Fee paid receipt no. 319

[Signature]  
Course Co-Ordinator

Head of the Department

Principal



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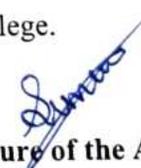
## CERTIFICATE COURSE APPLICATION FORM



1. Full Name Sumeet Chandrajeet Maurya  
(In capital) (First Name) (Middle Name) (Surname)
2. Department Commerce .Class SYBMS .
3. Roll number \_\_\_\_\_ .Date of Birth 19/07/2004 . Age 19 .
4. Gender Male .
5. Religion Hindu . Category Open .
6. Permanent Address Suprabhat housing colony room no. 1861 Kirbi nagar, Kamalakar nagar Amb(w)
7. WhatsApp/Contact No: 7977272160 . E-mail Id Sumeet1955@gmail.com
8. Name of the Certificate Course Food Adulteration .

I hereby certify that, the information given in this application is complete and correct. I agree to comply with the rules and regulations of the SICES Degree College.

Place:  
Date:

  
Signature of the Applicant

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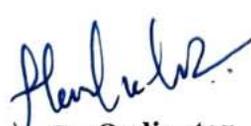
Application No. \_\_\_\_\_

Date Received 324 .

Total Course Fee: \_\_\_\_\_

Fee paid receipt no. \_\_\_\_\_

Verification (Clerk) \_\_\_\_\_

  
Course Co-Ordinator

Head of the Department

Principal



South Indian Children's Education Society's  
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Academic Year 2023-24

## CERTIFICATE COURSE APPLICATION FORM



1. Full Name (In capital) TANVI SOPAN PATIL  
(First Name) (Middle Name) (Surname)
2. Department Commerce . Class SYBMS .
3. Roll number SM523020 . Date of Birth 29-03-2004 Age 19 .
4. Gender Female .
5. Religion Hindu . Category OBC .
6. Permanent Address Plot no 10, Dwarkamai Niwas, Banglow, Nr. gaytri garden, Badlapur (E) .
7. WhatsApp/Contact No: 7058073176 . E-mail Id patiltanvi2020@gmail.com
8. Name of the Certificate Course Food Adulteration and Analysis .

I hereby certify that, the information given in this application is complete and correct. I agree to comply with the rules and regulations of the SICES Degree College.

Place:  
Date:

  
Signature of the Applicant

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Application No. \_\_\_\_\_

Date Received 3 25 .

Total Course Fee: \_\_\_\_\_

Fee paid receipt no. \_\_\_\_\_

Verification (Clerk) \_\_\_\_\_

Course Co-Ordinator

Head of the Department

Principal

**S. I. C. E. Society's**  
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NAAC Accredited B<sup>+</sup>  
Academic Year 2023-24  
**Department of Chemistry**

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Date: - 07<sup>th</sup> August 2023

**Notice**

All the Students are hereby informed that the Department of Chemistry in this academic year is introducing a Skill Enhancement Certificate Course on "**Food Adulteration and Analysis**". The motto behind this course is to make everyone should aware and alert about common daily food adulterations happening in our day-to-day life.

***Special Highlights of the Course: -***

- 1) *Weekly lectures on every Saturday Only*
- 2) *Students from any stream like Arts, Commerce or Science can enroll*
- 3) *Participants will be able to recognize/ identify adulteration in food. (Even at home also)*
- 4) *By enrolling to this course, you will be able to keep your Family members always healthy*
- 5) *Participants will get Certificate after completing of 30Hrs.*
- 6) *There will be Hands on Training, Recognized Food Testing Laboratory visit and Expert lectures*
- 7) *The Registration fee is ₹300/- only.*
- 8) *Interested students can contact the registration form from Department of Chemistry & submit it to below mentioned student's representatives along with registration fee.*

**Students' representative: -**

- 1) Dhiraj Yelguthi (TYBSc-Chemsitry): +91 866 931 9343
- 2) Rajeswari Chavan (TYBSc Chemistry): +91 93248 88163

  
**Dr. Harshal M. Bachhav**  
Course Co-Ordinator  
**HEAD DEPARTMENT OF CHEMISTRY**  
DEGREE COLLEGE OF ARTS, SCIENCE & COMMERCE  
Jambhul Phata, Ambernath (W)



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**Department of Chemistry**

Academic Year 2023-24

Invitation Letter

Date: - 17/08/2023

To,  
Advocate Mrs. Roshni Punjabi,  
Department of Commerce,  
SICES DEGREE COLLEGE  
Ambarnath.

Subject: - Invitation for an expert guest lecture.

Dear Madam,

The department of Chemistry conducting a Certificate course on "Food Adulteration & Analysis" in this academic year. We would like to request you to deliver a lecture on Module III, which is specially designed on **Present Laws and Procedures on Adulteration**. Your knowledge and expertise in Law field definitely beneficial to our participant students. The course will be held on every Saturday at 12:30 p.m.

MODULE -III	Present Laws and Procedures on Adulteration	04 Hrs
	Basic 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 cooperatives. Consumer education, Consumer's problems rights and responsibilities, COPRA 2019 - Offenses and Penalties – Procedures to Complain – Compensation to Victims. Case studies.	

Looking forward to a positive response from you.

Thankfully,

**Dr. Harshal M. Bachhav**

Head  
HEAD DEPARTMENT OF CHEMISTRY  
SICES DEGREE COLLEGE OF ARTS, SCIENCE & COMMERCE  
Ambarnath, Maharashtra (W)

Received  
12/08/2023

**Dr. Swapna Samel**  
Principal  
**PRINCIPAL**

SICES DEGREE COLLEGE OF  
ARTS, SCIENCE & COMMERCE  
AMBERNATH - 421505

# S. I. C. E. Society's Degree College of Arts, Science and Commerce Ambarnath

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Academic Year 2023-24

## ATTENDANCE SHEET

CERTIFICATE COURSE NAME: FOOD ADULTERATION & ANALYSIS (30 Hrs)

Sr. No.	Name of the Participants	Date	12/08/2023	19/08/23			
		Time	12:30pm	12:00			
1.	Kavita V. Jaiswar	<i>Kavita</i>		<i>Kavita</i>			
2.	Suvarna D. Shingote	<i>Shingote</i>		<i>Shingote</i>			
3.	Rajeshwari S Chavan	<i>Rajeshwari</i>		<i>Rajeshwari</i>			
4.	Lavanya D. Pandit	<i>Pandit</i>		<i>Pandit</i>			
5.	Twinkle D. Sawdekar	<i>Twinkle</i>		<i>Twinkle</i>			
6.	Kisan.S.Saroj	<i>Kisan Saroj</i>		<i>Kisan Saroj</i>			
7.	Sangam vishwakarma	<i>Sangam</i>		<i>Sangam</i>			
8.	Tanisha D. Shetty	<i>TShetty</i>		<i>TShetty</i>			
9.	Ruby M. Gautam	<i>RGautam</i>		<i>RGautam</i>			
10.	Nikita S Jaishwar	<i>Nikita</i>		<i>Nikita</i>			
11.	Karan G Kamat	<i>Kamat</i>		<i>Kamat</i>			
12.	Dhiraj V Yelgurti	<i>Dhiraj</i>		<i>Dhiraj</i>			
13.	Shriniwas S Naik	<i>S.S. Naik</i>		<i>S.S. Naik</i>			
14.	Meghna J Repale	<i>Repale</i>		<i>Repale</i>			
15.	Shradha P Bhangare	<i>Shradha</i>		<i>Shradha</i>			
16.	Darshna A Girde	<i>Darshna</i>		<i>Darshna</i>			
17.	Rutuja P Jogdand	<i>Rutuja</i>		<i>Rutuja</i>			
18.	Payal P Pradhan	<i>Payal</i>		<i>Payal</i>			
19.	Durgesh B. Chaudhari						
20.	Kadambari Soundane	<i>KB Soundane</i>		<i>KB Soundane</i>			
21.	Shubham Sanvantsarkar	<i>Shubham</i>		<i>Shubham</i>			
22.	Atharva Chandanshive	<i>Atharva</i>		<i>Atharva</i>			
23.	Jyoti Mudilyar	<i>Jyoti</i>		<i>Jyoti</i>			

24.	Sumeet Maurya	<del>Su</del>	<del>Su</del>	X
25.	Nandini Rathod	<del>N Rathod</del>	<del>N</del>	
26.	Sara Solkan	<del>Sara</del>	<del>Sara</del>	
27.	Sabina Sayyed	<del>Sabina</del>	<del>Sabina</del>	
28.	Pradhmesh Vadekar	<del>Pradhmesh</del>	<del>Pradhmesh</del>	
29.	Tanvi Patil	<del>Tanvi</del>	<del>Tanvi</del>	
30.	Anjali Pawar	<del>Anjali</del>	<del>Anjali</del>	

- 31 Ashlesha Patil ~~A Patil~~ ~~A Patil~~
- 32 \* Rushabh Jogdand ~~Rushabh~~ ~~Rushabh~~
- 33 \* Arayan Nikalje ~~Arayan~~ ~~Arayan~~
- 34) Prachi Jadhav ~~Prachi~~ ~~Prachi~~

Students Representative:

1) Rajeshwari S Chavan	TYBSc Chemistry	9324888163
2) Dhiraj V Yelgurti	TYBSc Chemistry	8669319343

- 35] Soumya Nadas
- 36] Jainab. S. Malik ~~Jainab~~ ~~Jainab~~
- 37] Sangeeta Chaudhary ~~Sangeeta~~
- 38] Aditya More ~~Aditya~~
- Course Co-Ordinator: ~~Aditya~~
- 39] Rutuja Patil ~~Rutuja~~ ~~Rutuja~~

H. M. Bachhav  
21/08/2023  
Dr. H. M. Bachhav  
Head- Department of Chemistry

# S. I. C. E. Society's Degree College of Arts, Science and Commerce Ambernath

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Academic Year 2023-24

## ATTENDANCE SHEET

CERTIFICATE COURSE NAME: FOOD ADULTERATION & ANALYSIS (30 Hrs)

Sr. No.	Name of the Participants	Date	20/9/23	16/09/23	7/10/23	7/10/23	14/10/23
		Time	12:30 pm	12:00 pm	12: pm	Partical	
1.	Kavita V. Jaiswar	<i>Kavita</i>	<i>Kavita</i>	<i>Kavita</i>	<i>Kavita</i>	<i>Kavita</i>	<i>Kavita</i>
2.	Suvarna D. Shingote	<i>Shingote</i>	<i>Shingote</i>	<i>Shingote</i>	<i>Shingote</i>	<i>Shingote</i>	<i>Shingote</i>
3.	Rajeshwari S Chavan	<i>Chavan</i>	<i>Chavan</i>	<i>Chavan</i>	<i>Chavan</i>	<i>Chavan</i>	<i>Chavan</i>
4.	Lavanya D. Pandit	<i>Pandit</i>	<i>Pandit</i>	<i>Pandit</i>	<i>Pandit</i>	<i>Pandit</i>	<i>Pandit</i>
5.	Twinkle D. Sawdekar	<i>TS</i>	<i>TS</i>	<i>TS</i>	<i>TS</i>	<i>TS</i>	<i>TS</i>
6.	Kisan S Saroj	<i>Kisan</i>	<i>Kisan</i>	<i>Kisan</i>	<i>Kisan</i>	<i>Kisan</i>	<i>Kisan</i>
7.	Sangam vishwakarma	<i>Sangam</i>	<i>Sangam</i>	<i>Sangam</i>	<i>Sangam</i>	<i>Sangam</i>	<i>Sangam</i>
8.	Tanisha D. Shetty		<i>Shetty</i>	<i>Shetty</i>	<i>Shetty</i>	<i>Shetty</i>	<i>Shetty</i>
9.	Ruby M. Gautam	<i>Gautam</i>	<i>Gautam</i>	<i>Gautam</i>	<i>Gautam</i>	<i>Gautam</i>	<i>Gautam</i>
10.	Nikita S Jaishwar	<i>Nikita</i>	<i>Nikita</i>	<i>Nikita</i>	<i>Nikita</i>	<i>Nikita</i>	<i>Nikita</i>
11.	Karan G Kamat	<i>Kamat</i>	<i>Kamat</i>	<i>Kamat</i>	<i>Kamat</i>	<i>Kamat</i>	<i>Kamat</i>
12.	Dhiraj V Yelgurti	<i>Yelgurti</i>	<i>Yelgurti</i>	<i>Yelgurti</i>	<i>Yelgurti</i>	<i>Yelgurti</i>	<i>Yelgurti</i>
13.	Shriniwas S Naik	<i>S.S.naik</i>	<i>S.S.naik</i>	<i>S.S.naik</i>	<i>S.S.naik</i>	<i>S.S.naik</i>	<i>S.S.naik</i>
14.	Meghna J Repale	<i>Repale</i>	<i>Repale</i>	<i>Repale</i>	<i>Repale</i>	<i>Repale</i>	<i>Repale</i>
15.	Shradha P Bhangare	<i>Bhangare</i>	<i>Bhangare</i>	<i>Bhangare</i>	<i>Bhangare</i>	<i>Bhangare</i>	<i>Bhangare</i>
16.	Darshna A Girde	<i>Girde</i>	<i>Girde</i>	<i>Girde</i>	<i>Girde</i>	<i>Girde</i>	<i>Girde</i>
17.	Rutuja P Jogdand	<i>Jogdand</i>	<i>Jogdand</i>	<i>Jogdand</i>	<i>Jogdand</i>	<i>Jogdand</i>	<i>Jogdand</i>
18.	Payal P Pradhan	<i>Pradhan</i>	<i>Pradhan</i>	<i>Pradhan</i>	<i>Pradhan</i>	<i>Pradhan</i>	<i>Pradhan</i>
19.	Durgesh B. Chaudhari						
20.	Kadambari Soundane	<i>KBSoundane</i>	<i>KBSoundane</i>				

Sunita Jadhav.  
Sumeedh Sonawane.

D. Bachhav.

D. Bachhav.  
Sumeedh.

D. Bachhav.

21.	Shubham Sanvantsarkar	<u>Shubham</u>	<u>shubham</u>	<u>Shubham</u>	<u>Shubham</u>	<u>Shubham</u>
22.	Atharva Chandanshive	<u>Atharva</u>	<u>Atharva</u>	<u>Atharva</u>	<u>Atharva</u>	<u>Atharva</u>
23.	Jyoti Mudilyar					
24.	Sumeet Maurya					
25.	Nandini Rathod	<u>Nandini</u>	<u>Nandini</u>	<u>Nandini</u>	<u>Nandini</u>	<u>Nandini</u>
26.	Sara Solkar	<u>Sara</u>	<u>Sara</u>	<u>Sara</u>	<u>Sara</u>	<u>Sara</u>
27.	Sabina Sayyed	<u>Sabina</u>	<u>Sabina</u>	<u>Sabina</u>	<u>Sabina</u>	<u>Sabina</u>
28.	Prathmesh Vadekar	<u>Prathmesh</u>	<u>Prathmesh</u>	<u>Prathmesh</u>	<u>Prathmesh</u>	<u>Prathmesh</u>
29.	Tanvi Patil					
30.	Anjali Pawar					
31.	Ashlesha Patil	<u>Ashlesha</u>	<u>Ashlesha</u>	<u>Ashlesha</u>	<u>Ashlesha</u>	<u>Ashlesha</u>
32.	Rushabh Jogdande	<u>Rushabh</u>	<u>Rushabh</u>	<u>Rushabh</u>	<u>Rushabh</u>	<u>Rushabh</u>
33.	Arayaan Nikalje	<u>Arayaan</u>	<u>Arayaan</u>	<u>Arayaan</u>	<u>Arayaan</u>	<u>Arayaan</u>
34.	Prachi Jadhav			<u>Prachi</u>	<u>Prachi</u>	
35.	Soumya Dadar Nadar	<u>Soumya</u>	<u>Soumya</u>	<u>Soumya</u>	<u>Soumya</u>	<u>Soumya</u>
36.	Jainab S. Malik	<u>Jainab</u>	<u>Jainab</u>	<u>Jainab</u>	<u>Jainab</u>	<u>Jainab</u>
37.	Sangeeta Chaudhary	<u>Sangeeta</u>		<u>Sangeeta</u>		
38.	Rutuja Pathare	<u>Rutuja</u>	<u>Rutuja</u>	<u>Rutuja</u>	<u>Rutuja</u>	<u>Rutuja</u>
39.	Prathmesh Vadekar	<u>Prathmesh</u>	<u>Prathmesh</u>			
40.	Aditya More	<u>Aditya</u>	<u>Aditya</u>	<u>Aditya</u>	<u>Aditya</u>	<u>Aditya</u>

Students Representative:

1) Rajeshwari S Chavan	TYBSc Chemistry	9324888163
2) Dhiraj V Yelgurti	TYBSc Chemistry	8669319343

D. Bachhav.

Dr. H. M. Bachhav

Course Co-Ordinator &  
Head- Department of Chemistry

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 Academic Year 2023-24

**Exam Attendance Sheet**

**FOOD ADULTERATION & ANALYSIS**

Date of Final Exam: - 19/12/2023

Sr. No.	Name of the Participants	Class	Roll no.	Participants Sign	
				Assignment submission 18/12/2023	Final Theory Exam 19/12/2023
1.	Kavita V. Jaiswar	SYBA	SA23014	<i>Kavita</i>	<i>Kavita</i>
2.	Suvarna D. Shingote	TY.BSC	TS23010	<i>Shingot</i>	<i>Shingot</i>
3.	Rajeshwari S Chavan	TY.BSC	TS23008	<i>Shes</i>	<i>Shes</i>
4.	Lavanya D. Pandit	SY.BSC.	SMI23003	<i>Yanelit</i>	<i>Yanelit</i>
5.	Twinkle D. Sawdekar	SY BSC	SMI23005	<i>Twinkle</i>	<i>Twinkle</i>
6.	Kisan S Saroj	TY. BSC	TS23006	<i>Karaj</i>	<i>Karaj</i>
7.	Sangam vishwakarma	TY.BSC	TS23013	<i>Sangam V.</i>	<i>Sangam V.</i>
8.	Tanisha D. Shetty	12 Com B	28	<i>Shetty</i>	<i>Shetty</i>
9.	Ruby M. Gautam	TY.BSC	TS23005	<i>Rgautam</i>	<i>Rgautam</i>
10.	Nikita S Jaishwar	TY.BSC	TS23007		<i>Nikita</i>
11.	Karan G Kamat	TYBSC	TS23004	<i>Kary</i>	<i>Kary</i>
12.	Dhiraj V Yelgurti	TY Bsc	23015	<i>Yelgurti</i>	<i>Yelgurti</i>
13.	Shriniwas S Naik	XII-Sci	93	S.S.naik	S.S.naik
14.	Meghna J Repale	TY BSC	TS23009		<i>Repale</i>
15.	Shradha P Bhangare	TY che	TS23014		<i>Shang</i>
16.	Darshna A Girde	SY BSC	SMI23004	<i>Darshna</i>	<i>Darshna</i>
17.	Rutuja P Jogdand	SY BSC	SMI23002	<i>Rjogdand</i>	<i>Rjogdand</i>
18.	Payal P Pradhan				
19.	Durgesh B. Chaudhari				

20.	Kadambari Soundane	TY BSc	TS23011		ICBSoundane
21.	Shubham Sanvantsarkar	11 <sup>th</sup> Sci B	80	<del>SSS</del>	<del>SSS</del>
22.	Atharva Chandanshive	11 <sup>th</sup> Sci B	68	<del>SSS</del>	<del>SSS</del>
23.	Jyoti Mudilyar	SYBMS	SMS23004	<del>SSS</del>	<del>SSS</del>
24.	Sumeet Maurya				
25.	Nandini Rathod	SYBSC	SS23023	Rathod	Rathod
26.	Sara Solkar	SYBSC	SS23025	<del>SSS</del>	<del>SSS</del>
27.	Sabina Sayyed	SYBSC	SS23030	habib	habib
28.	Prathmesh Vadekar	Ty BSc	TS23012	Pirkhar	Pirkhar.
29.	Tanvi Patil	SYBMS	SMS23020	Patil	Patil
30.	Anjali Pawar	SYBMS	SMS23043	Pawar	Pawar
31.	Ashlesha Patil	SYBSC.	SMT23011	<del>SSS</del>	<del>SSS</del>
32.	Rushabh Jogdande	11 <sup>th</sup> Sci A	50	Rushabh	Rushabh
33.	Arayaan Nikalse	II Sci-A	60	Arayan	Arayan
34.	Prachi Jadhav	SYBMS	SMS23041	Prachi	Prachi
35.	Soumya Dadar	F.Y.B.A	SY23013	<del>SSS</del>	<del>SSS</del>
36.	Jainab S. Malik	SYBSC	SS23034	Jainab	Jainab
37.	Sangeeta Chaudhary				
38.	Rutuja Pathare	TYBSc	TS23019	Pathare	Pathare
39.	Prathmesh Vadekar				
39/40.	Aditya More	11 <sup>th</sup> Sci B	75	<del>SSS</del>	<del>SSS</del>
40.	Sunita Jadhav	T.Y.Bsc	TS23003	Jadhav	Jadhav
41.	Sumedh Sonawane				

*Dr. H. M. Bachhav*

Dr. H. M. Bachhav  
Course Co-Ordinator &  
Head- Department of Chemistry



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Department of Chemistry

AY 2023-24

Date: 13/12/2023

### Notice

All the registered students of Food Adulteration & Analysis certificate course program are hereby informed that, **written exam will be held on 19<sup>th</sup> Dec. 2023.** You all have to submit your assignments to student's coordinator **on or before 18<sup>th</sup> December 2023.**

It may be note that without assignment submission & written exam certificate will not be issued.

#### Exam Pattern:

The objective type questions will be asked on syllabus modules.

**The distribution of 50 marks as follows;**

- |                 |                                                   |
|-----------------|---------------------------------------------------|
| 1. Assignment   | = 20 Marks                                        |
| 2. Written Exam | = 30 Marks (MCQ, Answer in one or two lines etc.) |

*Flashed*  
13/12/2023  
Course Coordinator &

Head

HEAD DEPARTMENT OF CHEMISTRY  
SICES DEGREE COLLEGE OF ARTS, SCIENCE & COMMERCE  
Jyoti Phata, Ambernath (W)

**S.I.C.E.S Degree College of Arts, Science and Commerce, Ambernath (W.)**  
**Certificate Course Final Examination**

Course Name: Food Adulteration & Analysis

Date of Exam: 19<sup>th</sup> December 2023

Time: 1 Hrs

Marks: 30

- N. B:** 1. All questions are compulsory  
2. Answers to the same questions must be written together  
3. Figures to the right indicate full marks

**Q. 1 Write the short answers (any five) 10 M**

1. When is food considered adulterated?
2. What are the different types of food adulteration?
3. How you will prevent food adulteration?
4. What are the effects of food adulteration?
5. What is reason of food adulteration?
6. How can you tell if food is adulterated?
7. Give any two examples of biological hazards?

**Q. 2 Choose the correct option (any ten) 10 M**

1. A substance intentionally added that affects the nature and quality of food is called.....
  - a) Food adulterant
  - b) Food contaminant
  - c) Food material
2. The..... is authorized to collect sample from vendors send them to the laboratory for further analysis.
  - a) Food inspector
  - b) Drug inspector
  - c) Food director
3. When do we say that food is adulterated under the PFA Act?
  - a) If it is obtained from a diseased animal
  - b) If spices are sold without their essence
  - c) If any ingredient is injurious to health
  - d) All of the mentioned

4. Which of the following is an adulterant?
- Urea
  - Pesticides
  - Iron filings in tea
  - All of the mentioned
5. The addition of adulterants lowers the \_\_\_\_\_ value of food.
- Quality of food
  - nutritional value of food
  - Quantity of food
6. The full form of PFA is.....
- Prevention of Food Act
  - Protection of Food Act
  - Prevention of Food Adulteration Act
7. This reason shows the impact of adulteration on the economy
- Adulteration > People falling sick > court cases
  - Adulteration > People falling sick > spending money on treatment
  - Adulteration > People falling sick > spending money on treatment or court cases
8. Full form of the BIS is.....
- Bureau of Indian standards
  - Bureau of Indian strategies
  - Bureau of investigation society
9. .... used as a food flavor enhancer which cause several diseases.
- Monosodium glutamate (MSG)
  - Ajinomoto powder
  - Starch powder
10. -----contaminated fish can cause brain damage paralysis and death.
- Lead
  - Mercury
  - Fatty acid

11. Which stage does adulteration take place in?

- a) Producer
- b) Distributor
- c) Retailer
- d) All of the mentioned

12. This is an example of biological hazard

- a) Cleaners
- b) Antibiotics
- c) Salmonella

Q. 3 Match the following column (any five)

05 M

Column A	Column B
a) Honey Adulterant	I. Food Safety and Standards Authority of India
b) FSSAI	II. Sugar liquid solution
c) Milk adulterant	III. Chalk powder
d) Sugar	IV. Water/Detergent /Urea /chemicals
e) Wheat/Rice//Groundnut etc.	V. Khesari Dal
f) Dal	VI. Peebles/ Dust/stone
g) Tea leaves	VII. Vanaspati
h) Ghee	VIII. Exhausted tea
	IX. Coconut oil

Q. 2 True/False (any five)

05 M

1. Powder and paste forms are more adulterated than solid lumps.
2. Adulteration takes place more in loosely sold items than those sold packed.
3. Food adulteration is done when supply is more than demand.
4. Sulphur dioxide is used as preservative for fruits and vegetables.
5. Brick powder is mixed in Ghee as an adulterant.
6. In Milk made Koha/ Kharvas starch powder is added as an adulterant.
7. Malachite green observed in Chili powder samples

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Academic Year 2023-24

**Department of Chemistry**

**CERTIFICATE COURSE - FOOD ADULTERATION & ANALYSIS**

**CERTIFICATE DISTRIBUTION**

Sr. No.	Name of the Participants	Class	Roll No.	Grade	Certificate received with date
1.	Kavita V. Jaiswar	SYBA	SA-23014	A <sup>+</sup>	<i>Kavita</i>
2.	Suvarna D. Shingote	TYBSc	TS23010	A <sup>+</sup>	<i>Shingote</i>
3.	Rajeshwari S Chavan	TYBSc	TS23008	A	<i>Chavan</i> 10/4/2024
4.	Lavanya D. Pandit	SYBSc	SMI 23003	A <sup>+</sup>	<i>Pandit</i> 10/4/24
5.	Twinkle D. Sawdekar	SYBSc	SMI 23005	A <sup>+</sup>	<i>Twinkle</i> 10/4/24
6.	Kisan S Saroj	TYBSc	TS 23006	A <sup>+</sup>	<i>Saroj</i> 10/4/24
7.	Sangam Vishwakarma	TYBSc	TS 23013	A <sup>+</sup>	<i>Sangam</i> 10/4/24
8.	Tanisha D. Shetty	XII Commerce B	28	B	<i>Shetty</i> 13/4/24
9.	Ruby M. Gautam	TYBSc	TS 23005	B <sup>+</sup>	<i>Gautam</i> 12/4/24
10.	Nikita S Jaishwar	TYBSc	TS 23007	B	<i>Nikita</i> 10/4/24
11.	Karan G Kamat	TYBSc	TS23004	A	<i>Kamat</i> 15/4/2024
12.	Dhiraj V Yelgurti	TYBSc	TS23015	A <sup>+</sup>	<i>Yelgurti</i> 12/04/24
13.	Shrinivas S Naik	XI Sci A	93	B	<i>S.S.Naik</i>
14.	Meghna J Repale	TYBSc	TS23009	B	<i>Repale</i>
15.	Shradha P Bhangare	TYBSc	TS 23014	B	<i>Bhangare</i> 10/4/24
16.	Darshna A Girde	SYBSc	SMI23004	A <sup>+</sup>	<i>Girde</i> 10/4/24
17.	Rutuja P Jogdand	SYBSc	SMI23002	A <sup>+</sup>	<i>Jogdand</i> 13/4/24

18.	Kadambari Soundane	TYBSc	TS23011	B	KB Soundane
19.	Shubham Sanvantsarkar	XI Sci B	82	B	
20.	Atharva Chandanshive	XI Sci B	68	A+	likhman
21.	Jyoti Mudilyar	SYBMS	SMS 23001	B	<del>Asyut</del>
22.	Nandini Rathod	SYBSc	SS 23023	A+	<del>Asyut</del>
23.	Sara Solkar	SYBSc	SS23025	A+	<del>Asyut</del> Rathod 28/6/24
24.	Sabina Sayyed	SYBSc	SS23030	A+	for Nikalje
25.	Prathmesh Vadekar	TYBSc	TS23012	A	Vadekar
26.	Tanvi Patil	SYBMS	SMS 23020	B+	Patil
27.	Anjali Pawar	SYBMS	SMS23043	A	Patil
28.	Ashlesha Patil	SYBSc	SMI 23011	A+	Patil 15/7/24
29.	Rushabh Jogdande*	XI Sci A	50	A+	Patil
30.	Aaryan Nikalje*	XI Sci A	60	A	Jogdande 13/14/24
31.	Prachi Jadhav	SYBMS	SMS23041	A+	Jogdande 13/14/24
32.	Soumya Nadar	FYBA	FA 23013	B+	Prachi 15/7/24
33.	Jainab S. Malik	SYBSc	SS23030	A	malik
34.	Rutuja Pathare	TYBSc	TS23019	A	Jainab 28-06-24
35.	Aditya More	XI Sci B	75	A+	Kerkar
36.	Sunita Jadhav	TYBSc	TS23003	A+	Jadhav

Grade A+ = 45-50, A = 40-44, B+ = 30-39, B = 20-29

  
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**Academic Year 2023-24**

**Department of Chemistry**  
**Result**  
**CERTIFICATE COURSE- FOOD ADULTERATION & ANALYSIS**

Date: - 30/01/2024

Sr. No.	Name of the Participants	Class	Roll No.	Exam		Total marks (50)	Grade
				Theory Exam marks (30)	Assignment (20)		
1.	Kavita V. Jaiswar	SYBA	SA-23014	22	20	44	A <sup>+</sup>
2.	Suvarna D. Shingote	TYBSc	TS23010	30	20	50	A <sup>+</sup>
3.	Rajeshwari S Chavan	TYBSc	TS23008	25	16	41	A
4.	Lavanya D. Pandit	SYBSc	SMI 23003	29	18	47	A <sup>+</sup>
5.	Twinkle D. Sawdekar	SYBSc	SMI 23005	29	20	49	A <sup>+</sup>
6.	Kisan S Saroj	TYBSc	TS 23006	26	20	46	A <sup>+</sup>
7.	Sangam Vishwakarma	TYBSc	TS 23013	28	18	46	A <sup>+</sup>
8.	Tanisha D. Shetty	XII Commerce B	28	23	Not submitted	23	B
9.	Ruby M. Gautam	TYBSc	TS 23005	20	18	38	B <sup>+</sup>
10.	Nikita S Jaishwar	TYBSc	TS 23007	29	Not submitted	29	B
11.	Karan G Kamat	TYBSc	TS23004	23	17	40	A
12.	Dhiraj V Yelgurti	TYBSc	TS23015	28	18	46	A <sup>+</sup>
13.	Shrinivas S Naik	XI Sci A	93	22	Not submitted	22	B
14.	Meghna J Repale	TYBSc	TS23009	28	Not submitted	28	B
15.	Shradha P Bhangare	TYBSc	TS 23014	22	Not submitted	22	B
16.	Darshna A Girde	SYBSc	SMI23004	29	18	47	A <sup>+</sup>
17.	Rutuja P Jogdand	SYBSc	SMI23002	30	18	48	A <sup>+</sup>
18.	Payal P Pradhan	SYBSc	SMI23007	ABSENT	Not submitted	00	Not Qualified
19.	Durgesh B. Chaudhari	FYIT	FIT 23030	ABSENT	Not submitted	00	Not Qualified

20.	Kadambari Soundane	TYBSc	TS23011	28	Not submitted	28	B
21.	Shubham Sanvantsarkar	XI Sci B	82	27	18	28	B
22.	Atharva Chandanshive	XI Sci B	68	28	18	46	A+
23.	Jyoti Mudilyar	SYBMS	SMS 23001	20	18	28	B
24.	Sumeet Maurya	SYBMS		ABSENT	Not submitted	00	Not Qualified
25.	Nandini Rathod	SYBSc	SS 23023	27	18	45	A+
26.	Sara Solkar	SYBSc	SS23025	27	18	45	A+
27.	Sabina Sayyed	SYBSc	SS23030	30	18	48	A+
28.	Prathmesh Vadekar	TYBSc	TS23012	25	18	43	A
29.	Tanvi Patil	SYBMS	SMS 23020	17	20	37	B+
30.	Anjali Pawar	SYBMS	SMS23043	23	18	41	A
31.	Ashlesha Patil	SYBSc	SMI 23011	26	19	45	A+
32.	<b>Rushabh Jogdande</b>	XI Sci A	50	29	18	47	A+
33.	<b>Arayaan Nikalje</b>	XI Sci A	60	20	20	40	A
34.	Prachi Jadhav	SYBMS	SMS23041	28	18	46	A+
35.	Soumya Nadar	FYBA	FA 23013	18	16	34	B+
36.	Jainab S. Malik	SYBSc	SS23030	24	18	42	A
37.	Sangeeta Chaudhary	FYBMS	FBM 23002	ABSENT	Not submitted	00	Not Qualified
38.	Rutuja Pathare	TYBSc	TS23019	22	18	40	A
39.	Aditya More	XI Sci B	75	28	18	46	A+
40.	Sunita Jadhav	TYBSc	TS23003	29	18	47	A+
		Total		a)36 Present b)06 Absent	a)10 NS b)30 Submitted		

Grade A+ = 45-50, A = 40-44, B+ = 30-39, B = 20-29

*flaushalm3*

**Dr. H. M. Bachhav**

**Course Co-Ordinator &  
Head- Department of Chemistry**

Food Adulteration & Analysis

1

STUDENT FEEDBACK FORM ON COURSE

Name of the Student: Kavita Jain Class: T.Y.B.A

Department: ..... Roll No. ....

Please fill the short questionnaire to make the course better.

Please respond below with 1, 2, 3, 4 or 5, where 1 and 5 are explained.

1] THE DESIGN OF THE COURSE

- A. Were objectives of the course clear to you? Y  / N
- B. The course contents met with your expectations 5  
1. Strongly disagree 5. Strongly agree
- C. The lecture sequence was well planned 5  
1. Strongly disagree 5. Strongly agree
- D. The contents were illustrated with 5  
1. Too few examples 5. Adequate examples
- E. The level of the course was 5  
1. Too low 5. Too high
- F. The course contents compared with your expectations 5  
1. Too theoretical 5. Too experimental
- G. The course exposed you to new knowledge and practices 5  
1. Strongly disagree 5. Strongly agree
- H. Will you recommend this course to your friends? 5  
1. Not at all 5. Very strongly

2] THE CONDUCT OF THE COURSE

- A. The lectures were clear and easy to understand 5  
1. Strongly disagree 5. Strongly agree
- B. The teaching aids were effectively used 5  
1. Strongly disagree 5. Strongly agree
- C. The course material handed out was adequate 5  
1. Strongly disagree 5. Strongly agree
- D. The instructors encouraged interaction and were helpful 5  
1. Strongly disagree 5. Strongly agree
- E. Do you think this course will be beneficial to you in your life? Y  / N

F. Please give overall rating of the course

90% - 100%	( / )
80% - 90%	( )
70% - 80%	( )

60% - 70%	( )
50% - 60%	( )
below 50%	( )

Please comment on the strengths of the course and the way it was conducted.

So many students are interested in this course. The conducting way also good.

Please comment on the weaknesses of the course and the way it was conducted.

Please give suggestions for the improvement of the course.

Would you like to enroll in another course taught by this instructor in the future? If so, please explain.

The explanation of the lectures, are ~~instru~~ interesting and more knowledgeable also very helpful in future life.

Signature of the Student with date

*Kavita*

For Course Co-Ordinator

Feedback analysis:

*Shashank*  
Signature

Course Co-Ordinator

2

# Food Adulteration & Analysis

## STUDENT FEEDBACK FORM ON COURSE

Name of the Student: Shingote Suvarna D. Class: TY. BSc  
Department: TY. BSc. Chemistry Roll No. TS23010

Please fill the short questionnaire to make the course better.  
Please respond below with 1, 2, 3, 4 or 5, where 1 and 5 are explained.

### 1] THE DESIGN OF THE COURSE

- A. Were objectives of the course clear to you? Y  / N
- B. The course contents met with your expectations  
1. Strongly disagree 5. Strongly agree  5 ✓
- C. The lecture sequence was well planned  
1. Strongly disagree 5. Strongly agree  5 ✓
- D. The contents were illustrated with  
1. Too few examples 5. Adequate examples  5 ✓
- E. The level of the course was  
1. Too low 5. Too high  5 ✓
- F. The course contents compared with your expectations  
1. Too theoretical 5. Too experimental  5 ✓
- G. The course exposed you to new knowledge and practices  
1. Strongly disagree 5. Strongly agree  5 ✓
- H. Will you recommend this course to your friends?  
1. Not at all 5. Very strongly  5 ✓

### 2] THE CONDUCT OF THE COURSE

- A. The lectures were clear and easy to understand  
1. Strongly disagree 5. Strongly agree  5 ✓
- B. The teaching aids were effectively used  
1. Strongly disagree 5. Strongly agree  5 ✓
- C. The course material handed out was adequate  
1. Strongly disagree 5. Strongly agree  5 ✓
- D. The instructors encouraged interaction and were helpful  
1. Strongly disagree 5. Strongly agree  5 ✓
- E. Do you think this course will be beneficial to you in your life? Y  / N

F. Please give overall rating of the course

90% - 100% ( ✓ )  
80% - 90% ( )  
70% - 80% ( )

60% - 70% ( )  
50% - 60% ( )  
below 50% ( )

Please comment on the strengths of the course and the way it was conducted.

- 1) The sequences of lecture was well planned,  
2) The practical (hands on training) gives us opportunity to perform & to analyse the adulterated & pure samples.

Please comment on the weaknesses of the course and the way it was conducted.

- 1) The overall course has met to our expectations. The course is well conducted without any weaknesses.

Please give suggestions for the improvement of the course.

- 1) No suggestions.

Would you like to enroll in another course taught by this instructor in the future? If so, please explain.

- 1) Yes, courses are very useful to improve our knowledge in different fields rather than science, so we definitely enroll in another course taught by this instructor in the future.

Signature of the Student with date



For Course Co-Ordinator

Feedback analysis:

  
Signature

Course Co-Ordinator

A.Y. 2023-24

Food Adulteration & Analysis

STUDENT FEEDBACK FORM ON COURSE

4

Name of the Student: Ms. Lavanya D. Pandit

Department: of Microbiology

Class: SY. BSC

Roll No. SMJ 23003

Please fill the short questionnaire to make the course better.

Please respond below with 1, 2, 3, 4 or 5, where 1 and 5 are explained.

1] THE DESIGN OF THE COURSE

- A. Were objectives of the course clear to you? Y  / N
- B. The course contents met with your expectations  
1. Strongly disagree 5. Strongly agree  5
- C. The lecture sequence was well planned  
1. Strongly disagree 5. Strongly agree  5
- D. The contents were illustrated with  
1. Too few examples 5. Adequate examples  5
- E. The level of the course was  
1. Too low 5. Too high  5
- F. The course contents compared with your expectations  
1. Too theoretical 5. Too experimental  1 Equily balanced.
- G. The course exposed you to new knowledge and practices  
1. Strongly disagree 5. Strongly agree  5
- H. Will you recommend this course to your friends?  
1. Not at all 5. Very strongly  5

2] THE CONDUCT OF THE COURSE

- A. The lectures were clear and easy to understand  
1. Strongly disagree 5. Strongly agree  5
- B. The teaching aids were effectively used  
1. Strongly disagree 5. Strongly agree  5
- C. The course material handed out was adequate  
1. Strongly disagree 5. Strongly agree  5
- D. The instructors encouraged interaction and were helpful  
1. Strongly disagree 5. Strongly agree  5
- E. Do you think this course will be beneficial to you in your life? Y  / N

F. Please give overall rating of the course

90% - 100% ( ✓ )  
80% - 90% ( )  
70% - 80% ( )

60% - 70% ( )  
50% - 60% ( )  
below 50% ( )

Please comment on the strengths of the course and the way it was conducted.

Theoretical and practical aspect is balanced well.  
All the chemical test performed was giving clear  
cut idea regarding adulteration.

Please comment on the weaknesses of the course and the way it was conducted.

There is no weaknesses I could found in the course

Please give suggestions for the improvement of the course.

No. such suggestions required. The course  
conducted very well.

Would you like to enroll in another course taught by this instructor in the future? If so, please explain.

Yes, I would like to enroll in another course

*Ganesh*  
19/12/23

Signature of the Student with date

For Course Co-Ordinator

Feedback analysis:

*Flaeshultz*  
Signature

Course Co-Ordinator

## Food Adulteration & Analysis

26

### STUDENT FEEDBACK FORM ON COURSE

Name of the Student: Sona Salgar ..... Class: SyBSc  
Department: Chemistry ..... Roll No. 523025

Please fill the short questionnaire to make the course better.  
Please respond below with 1, 2, 3, 4 or 5, where 1 and 5 are explained.

#### 1] THE DESIGN OF THE COURSE

- A. Were objectives of the course clear to you? Y  / N
- B. The course contents met with your expectations 5  
1. Strongly disagree  5. Strongly agree
- C. The lecture sequence was well planned 5  
1. Strongly disagree  5. Strongly agree
- D. The contents were illustrated with 1  
 Too few examples 5. Adequate examples
- E. The level of the course was 5  
1. Too low  5. Too high
- F. The course contents compared with your expectations 5  
1. Too theoretical  5. Too experimental
- G. The course exposed you to new knowledge and practices 5  
1. Strongly disagree  5. Strongly agree
- H. Will you recommend this course to your friends? 5  
1. Not at all  5. Very strongly

#### 2] THE CONDUCT OF THE COURSE

- A. The lectures were clear and easy to understand 5  
1. Strongly disagree  5. Strongly agree
- B. The teaching aids were effectively used 5  
1. Strongly disagree  5. Strongly agree
- C. The course material handed out was adequate 5  
1. Strongly disagree  5. Strongly agree
- D. The instructors encouraged interaction and were helpful 5  
1. Strongly disagree  5. Strongly agree
- E. Do you think this course will be beneficial to you in your life? Y  / N

F. Please give overall rating of the course

90% - 100% ( ✓ )  
 80% - 90% ( )  
 70% - 80% ( )

60% - 70% ( )  
 50% - 60% ( )  
 below 50% ( )

Please comment on the strengths of the course and the way it was conducted.

→ This course was the bestest course. this course teach us blow adulteration is done and it also teach us some basic test for adulteration is done or not

Please comment on the weaknesses of the course and the way it was conducted.

→ There was no any weakness we learn so many thing from this course

Please give suggestions for the improvement of the course.

→ Need more experimental test to know adulterant which is added in food

Would you like to enroll in another course taught by this instructor in the future? If so, please explain.

→ Yes, I will would like to entroll another course taught by our instructor in future

Signature of the Student with date

Amit  
 19/12/23

For Course Co-Ordinator

Feedback analysis:

Sir has teach and explain us very Nicely and they also give us the extra knowledge about the adulteration in food. I will like to learn many more things from sir they have explain each and every test to do when food is adulterated Thank you sir...

Signature Shubh  
 Course Co-Ordinator

S.I.C.E. SOCIETY'S  
**Degree College of Arts, Science & Commerce Ambarnath (w)**

Date: - 06/10/2023

Department of chemistry

To,

The Principal,

S.I.C.E.S. Degree College

Ambarnath (W).

**Subject:** Requirement of petty cash for purchasing material for Hands-on-Training

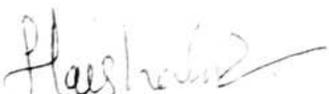
**Respected Madam,**

As per the syllabus of the Certificate course "Food Adulteration and Analysis," we need to purchase some Food items like Milk, Chik, Jaggery, Tur Dal, storage bottles, utensils, etc. from the market for Hands-on Training for the participant students. Hence for purchasing the items kindly sanction the petty cash of Rs.1000/- from the amount collected towards the registration fee by students for Food Adulteration and Analysis.

*Note: Bills will be submitted after the course completion*

Thanking You.

Yours Sincerely,

  
**Dr. H. M. Bachhav**  
**Course Coordinator**  
**Food Adulteration and Analysis**





AVENUE SUPERMARTS LTD

CIN No : L51900MH2000PLC126473  
GSTIN : 27AACCA8432H1ZQ  
FSSAI No : 11519021000792

DMART KALYAN 2

8/15 Barave Road Near,  
Commissioner Office Godrej Hill,  
Kalyan (West)  
Pin - 421301  
Phone : 0251-2991175

TAX INVOICE

Bill No : 403910008-002073 Bill Dt : 12/10/2023 ( 7:38PM )  
Vou. No : S081008-0114 Cashier : PRI/081028

HSN	Particulars	Qty/Kg	N/Rate	Value
	1) CGST @ 2.50%, SGST @ 2.50%			
630260	FACETOWEL E.W.KOMFO	1	29.00	29.00
	2) CGST @ 9.00%, SGST @ 9.00%			
392310	KITCHEN CONTAINER R	1	99.00	99.00
392390	PL SALT N PEPPER CA	6	15.00	90.00
392390	PL VENUS CONTAINER	1	499.00	499.00
392410	ME CHIP & DIP SMALL	1	49.00	49.00
392490	PL JOLLY PET JAR CO	2	89.00	178.00
481810	ROYAL SOFT 1+1 -nos	1	24.00	24.00

Items: 7 Qty: 13 968.00

GST Breakup Details					(Amount INR)
GST IND	Taxable Amount	CGST	SGST	CESS	Total Amount
1	27.62	0.69	0.89		29.00
2	795.78	71.62	71.62		939.00
T:	823.38	72.31	72.31	....	968.00

Thanks Visit Again

Amount Received From Customer

Card Payment : 968.00 /-

\*\* Saved Rs. 912.00/- On MRP \*\*



This is computer generated invoice.

Date/Time : 2023-10-12T19:38:34  
CARD NUM : xxxxxxxxxxxx9855 swipe  
CARD TYPE : RUPAY EXPIRY : xx/xx  
APPR CODE : 137638  
RRN : 328519958036  
INV NO : 001139  
AMOUNT : Rs. 968.00 /-  
NAME : /



S.I.C.E. SOCIETY'S

# DEGREE COLLEGE OF ARTS, SCIENCE AND COMMERCE

JAMBHUL PHATA, CHIKHLOLI, AMBERNATH (WEST) 421 505.

DEPARTMENT OF Chemistry

## FEE RECEIPT

333

S.No. \_\_\_\_\_

Date : 19/08/23

Received the sum of Rs. 3001- from Anjali

Pawar of class SY.BMS Roll No. \_\_\_\_\_ for enrollment

in Value added / Addon Certificate / Diploma / Bridge / Skill development courses for the

A. Y. 2023 - 2024

Course Co-ordinator

Head of Department



South Indian Children's Education Society's  
**DEGREE COLLEGE OF ARTS, SCIENCE & COMMERCE**  
AMBERNATH (W.)

*Permanently Affiliated to University of Mumbai  
Accredited by NAAC with B<sup>+</sup> Grade*

## CERTIFICATE

*This is to certify that (Mr./Ms.) Aditya Mose \_\_\_\_\_ Of  
XI Sci B \_\_\_\_\_ successfully completed the 2 credits (30 Hrs) Certificate Course in  
Food Adulteration & Analysis \_\_\_\_\_ conducted by the Department of  
Chemistry on 30<sup>th</sup> Jan & obtained grade A<sup>+</sup> \_\_\_\_\_ in the academic year 20232024*

*Sheela B.*

Course Coordinator

*[Signature]*  
Principal