

Activity Report

Name of activity	Certificate Course on Food Adulteration and Quality Management (3 credits)
Objectives of the activity (Maximum 40 words)	<ol style="list-style-type: none"> 1. To make students aware about food adulterations and the importance of food quality 2. To provide theoretical and practical knowledge of Food Packaging and sensory attributes of food 3. To make students understand about various food laws, additives and preservatives added intentionally in processed food.
Organizing department/s	Department of Biochemistry
Collaborative institute	-
Date (DD / MM / YYYY)	14-09-2022 to 1-10-2022
Venue	Laboratory of Department of Biochemistry
Mode	Hybrid (Offline-Online)
Details of Resource person (Name, designation, institution)	-
Key Participants	27 Students enrolled
Remarkable outcomes/ key take-away messages (max. three)	<ul style="list-style-type: none"> • Students received hands-on practice on various food adulteration test, sensory tests and preparation of jam, sauces. • They acquired knowledge of the basics of food safety, implementation of HACCP and food borne infections. • The course also improved awareness on food safety and food laws among students.
Details of participants	
Total Number	27
Outsiders	5
In-house	24
	Faculty members: 04 students: 27
	Male: 5 female: 26 others: NA
Additional information	<p>Two Guest lectures were arranged from the stalwarts in the field:</p> <ol style="list-style-type: none"> 1. Dr Jayant Bandekar, imparted his knowledge on food processing and preservatives 2. Dr Shilpa Verekar, delivered a talk on shelf-life evaluation on food products. <p>Two Industrial visits also organized</p> <ol style="list-style-type: none"> 1. ISKON Community Kitchen Byculla 2. Katraj Dairy, Pune. <p>Ms. Sayali Daptardar also conducted an additional session on competitive exams that can help getting into the field of food science.</p>

Name of Coordinator/ teacher in-charge: Ms. Sayali Daptardar

Two Geo tagged photos:



Graphical representation of feedback:


