

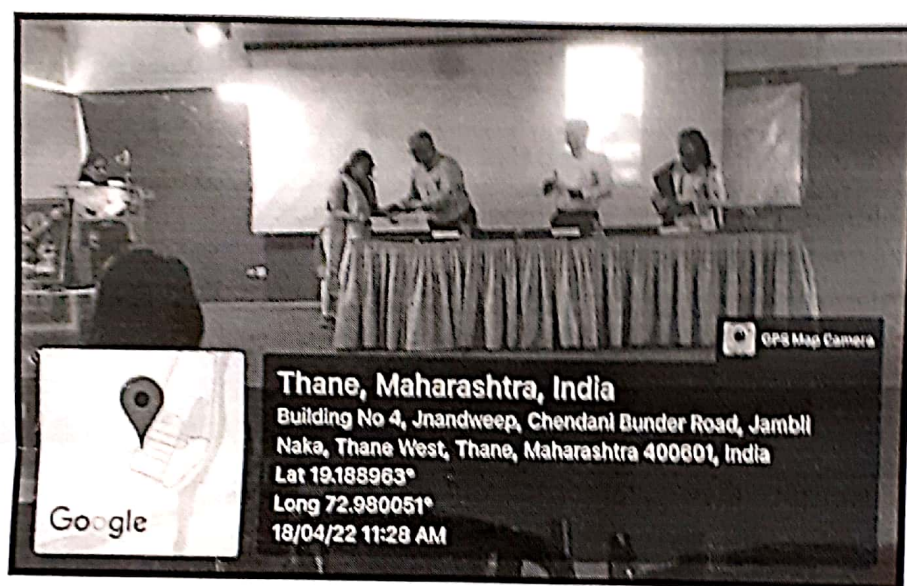
Activity Report

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	Biochemistry	
Collaborative Institute	-	
Date (DD / MM / YYYY)	18-04-2022 to 30-04-2022	
Venue	Laboratory of Department of Biochemistry	
Mode	Hybrid (Offline-Online)	
Details of Resource person (name, designation, institution)		
Key Participants	26 Students	
Remarkable outcomes/ key take-away messages (max. three)	<ul style="list-style-type: none"> • Students were known about various opportunities in food science. • Students got hands-on practice on various food adulteration tests, sensory tests of different food items. • They acquired knowledge of the basics of food color, implementation of HACCP and food borne infections. • The course also improved awareness on food safety, food hygiene and food laws among students. 	
Details of participants		
Total Number	30	
Outsiders	2	
In-house	24	
	Faculty members: 4	students: 26

	Male:3	Female: 23	others: Nil
Additional information	<p>Guest lecture by Mr. Umesh Kamble, Founder, CEO & Managing Director, Farm to Fork Solutions</p> <p>Industrial visit was also organized to Prashant corner, Thane</p>		

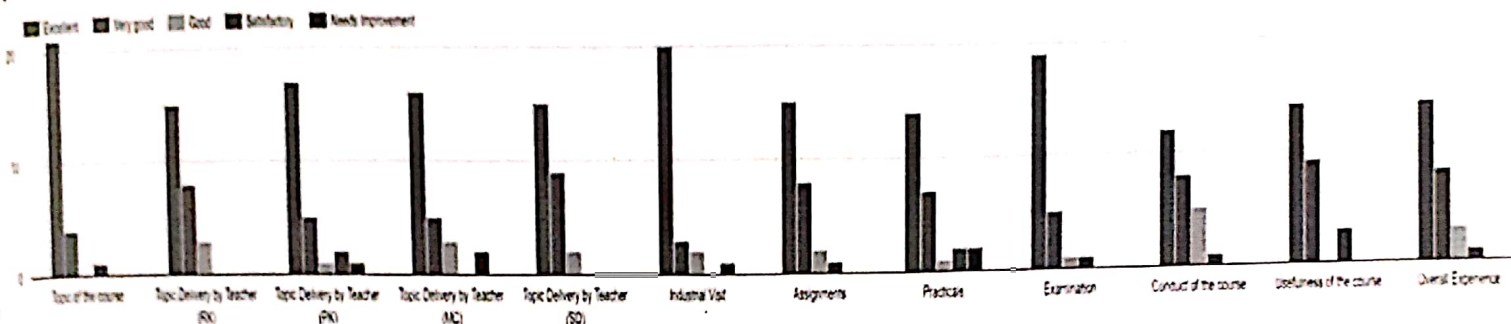
Name of Coordinator/ teacher in-charge: Ms. Sayali Daptardar

Two Geo tagged photos:



Graphical representation of feed-back:

Choose the Best applicable option



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