

VPM's B. N. BANDODKAR COLLEGE OF SCIENCE (AUTONOMOUS) , THANE

DEPARTMENT OF BIOCHEMISTRY

REPORT OF CERTIFICATE COURSE ON

FOOD ADULTERATION AND QUALITY MANAGEMENT

Department of Biochemistry had organized second batch of certificate course on “FOOD ADULTERATION AND QUALITY MANAGEMENT” from 15th May 2021 to 31st May 2021. 12 students and 2 Faculty members from various colleges registered for the course. The course was conducted online using Google Meet Platform.

During the certificate course, theoretical explanation and hands on training were provided for the following topics:

1. Food Adulteration.
2. Food Additives
3. Food Microbiology
4. Organoleptic Analysis
5. Packaging and labelling of Food
6. Food safety.

Ms.Rucha Khadke and Ms. Pooja Kanse were involved in conducting the course.

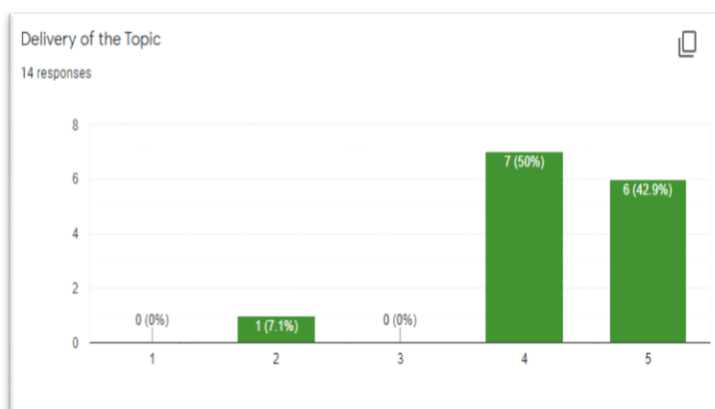
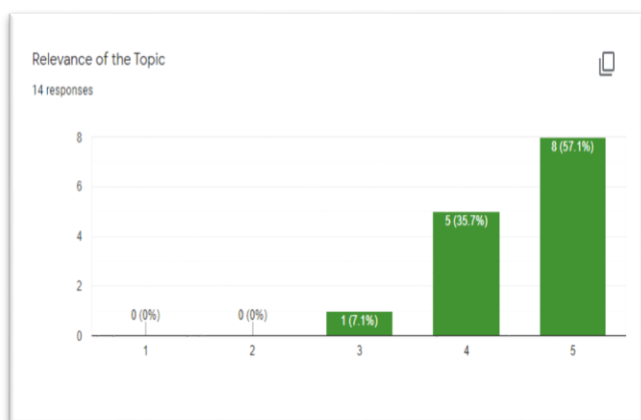
After the completion of course, participants were evaluated on the basis of theory exam and two assignments. All the participants successfully completed the course.

With respect to the overall organization, the feedback given by the participants was excellent/very good.

Valedictory session and certificate distribution was conducted on 21st June 2021 by the hands of Pricinpal, Dr. Moses Kolet.

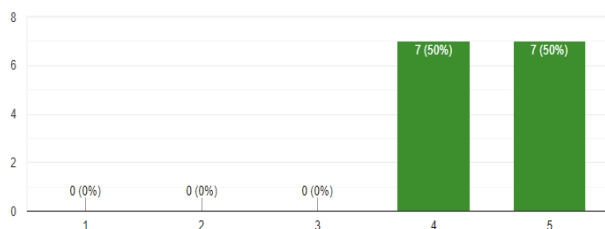
FEEDBACK FROM PARTICIPANTS-

Feedback was collected on a scale of 1-5. (1- Satisfactory and 5- Excellent)



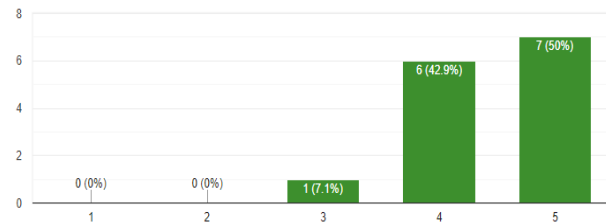
How helpful was the course?

14 responses



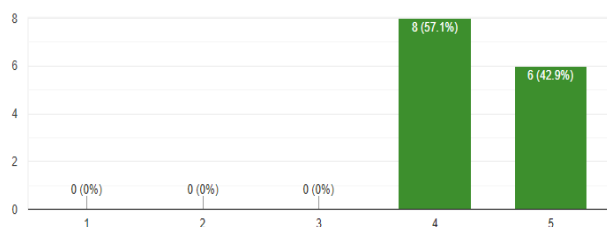
How likely are you to recommend the event to your friends and colleagues?

14 responses



Overall Rating

14 responses



14 responses

Need to include factory visit. Small batches of 4-5 students in pandemic can be made.

It would be better if there would be field visit

None

Looking forward to such courses in future

No suggestion

Lectures were good no suggestion

No suggestions lectures were good

Everything is perfect

Course was very beneficial for me.

OUTCOME OF THE ACTIVITY-

After completion of the course students were able to:

- Gain Basic understanding about food quality control.
- Diagnose adulteration of frequently consumed food items.
- Explain in detail the different quality attributes of food like colour, viscosity, consistency, texture, size, shape, flavour etc.