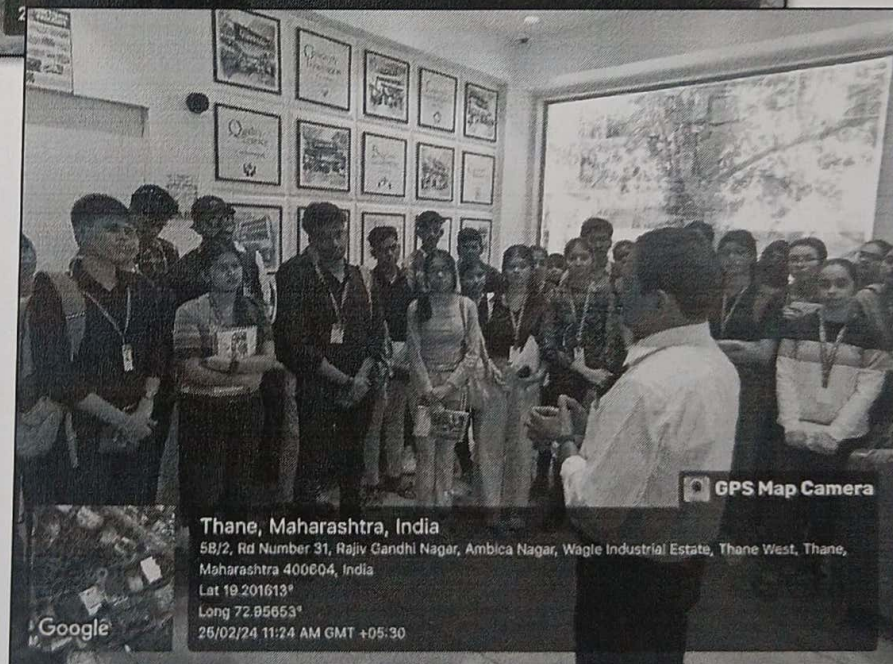
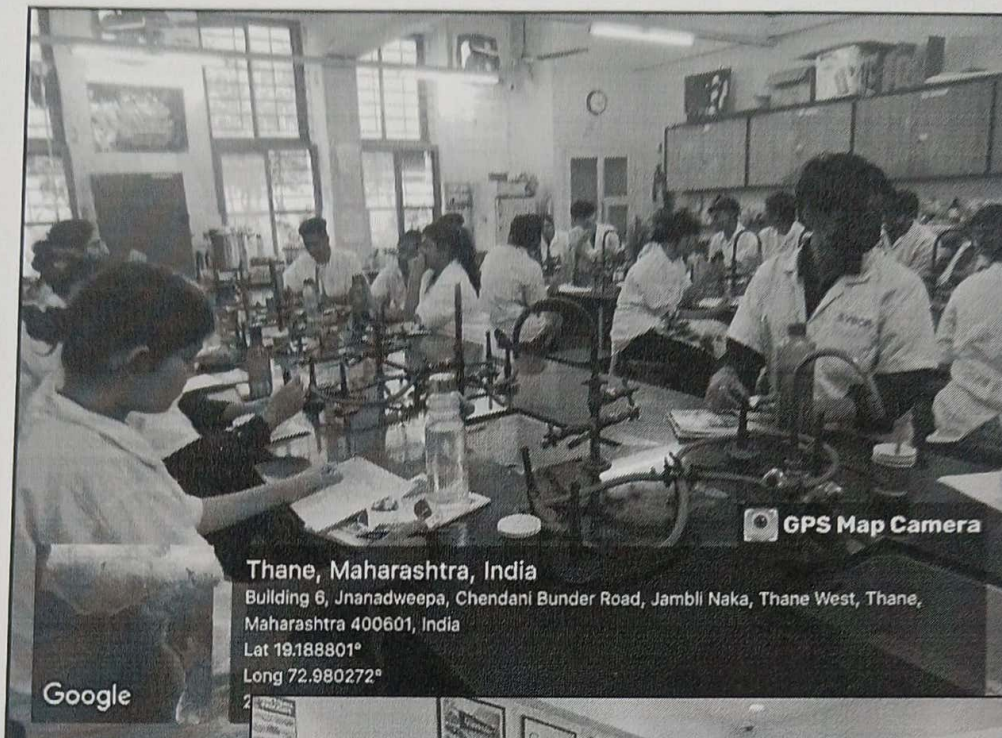


Activity Report

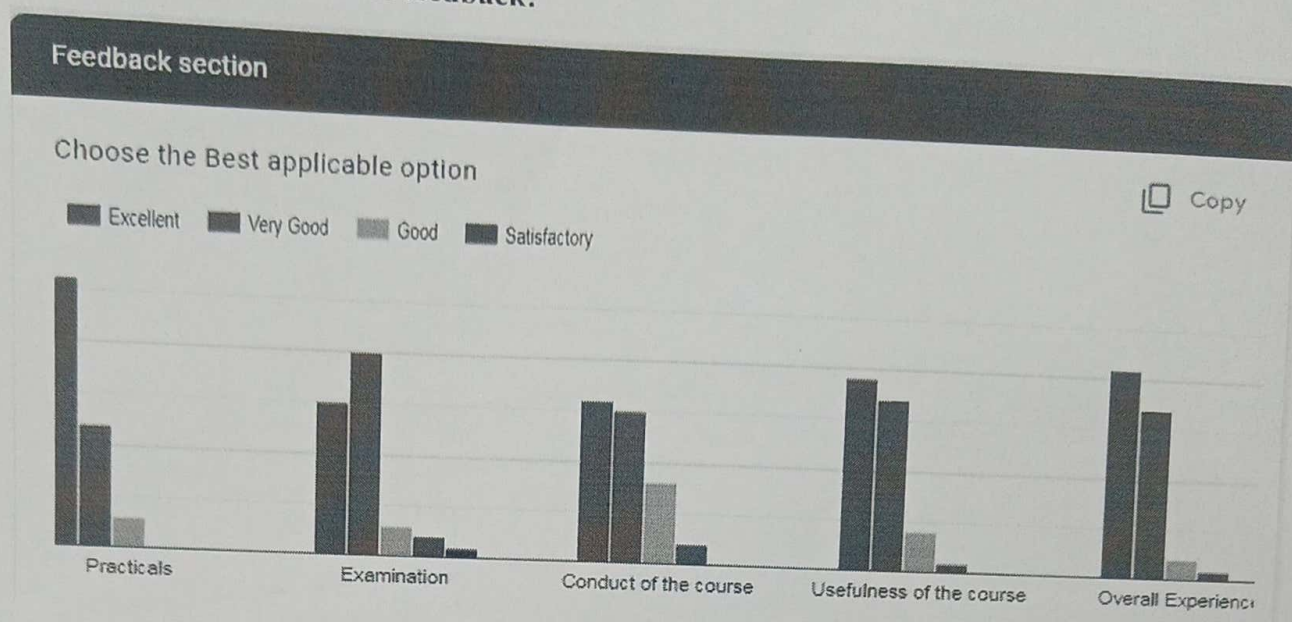
Name of activity	Certificate Course on Food Adulteration and Quality Management (3 credits)
Objectives of the activity (Maximum 40 words)	<ol style="list-style-type: none"> 1. To make students aware about food laws and food adulterations found in day-to-day life. 2. To provide theoretical and practical aspects of the food packaging and sensory attributes of food. 3. To make students understand about food additives, preservatives and importance of quality of food.
Organizing department/s	Department of Biochemistry
Collaborative institute	-
Date (DD / MM / YYYY)	8-02-2024 to 26-02-2024
Venue	Department of Biochemistry
Mode	Hybrid (Offline-Online)
Details of Resource person (Name, designation, institution)	-
Key Participants	41 Students enrolled
Remarkable outcomes/ key take-away messages (max. three)	<ul style="list-style-type: none"> • Students acquired knowledge of the basics of food preservation methods, implementation of HACCP and food borne infections. • The course also improved awareness on food safety and quality assessment of food. • Students received hands-on practice on various food adulteration test, sensory tests and preparation of jam, sauces. • Students learned processing, storage & packaging methods of variety of food products during industrial visit.
Details of participants	
Total Number	41
Outsiders	-
In-house	41
	Faculty members: 03 students: 41
	Male: 13 female: 28 others: NA
Additional information	Students prepared innovative packaging models for various food products.

Name of Coordinator/ teacher in-charge: Ms. Pooja Kanse

Two Geo tagged photos:



Graphical representation of feedback:



Signature

Co-ordinator
Department of Biochemistry
V.P.M.'s
B.N. Bandodkar College of Science (Autonomous)
Thane-400 601.