

**V.V.Giri Government Degree  
Kalasala**

**Dumpagadapa, West Godavari Dist**



# CERTIFICATE COURSE

ON

## FOOD ADULTERATION



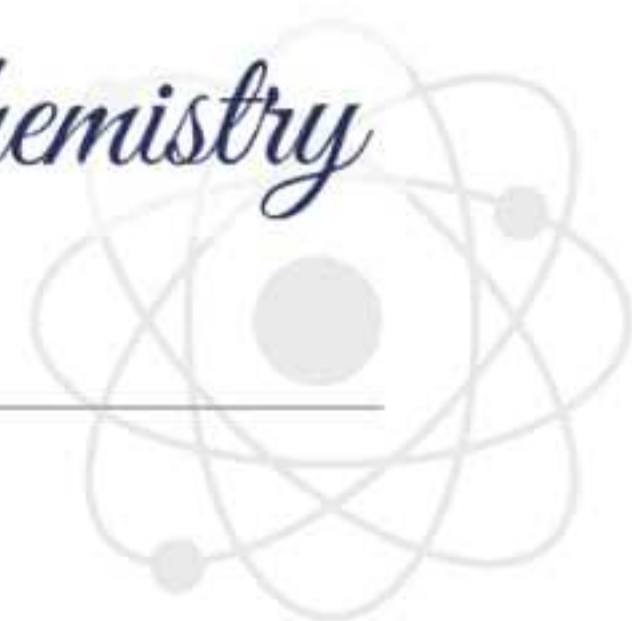
Course duration: 2<sup>nd</sup> November 2021 to 5<sup>th</sup> January 2022

*Organised by Department Of Chemistry*



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Coordinator: Dr.A.Indira, Lecturer in Chemistry

Convener: Dr.K.Sujatha, Principal, V.V.Giri Govt Kalasala



2021-22  
11/11/21  
etc

	<b>V.V.GIRI GOVT. KALASALA</b> DUMPAGADAPA, W.G.Dist., (via) AKIVIDU - 534 235 Accredited by NAAC @ B+	
<b>Dr. K. SUWATHA, M.Sc., Ph.D.,</b> PRINCIPAL Cell : 9440230091	<b>College Code : AKNU323</b>	E-mail : <a href="mailto:gcdumpagadapa.jkc@gmail.com">gcdumpagadapa.jkc@gmail.com</a> Website : <a href="http://www.dumpagadapa.ac.in">www.dumpagadapa.ac.in</a>

**CIRCULAR**

Dt: 19.11.2021

Ref: Minutes of the meeting of the IQAC point 4 held on 18.11.2021

As per the references cited above, our college IQAC resolved to approve the following certificate courses for the following Science departments given in the table below. It has approved the course syllabus, course duration from 30-40 hours to be finished within 3 month i.e (November,2021 to January,2022), Brochure to be circulated course and exam to be conducted, attendance and marks statements to be maintained and certificate of completion to be provide at the end of the course.

S.No	Name of the department	Title of the certificate course	Course code	Remarks
1.	Physics	Basics of Refrigeration	PHY-CC-BR	
2.	Chemistry	Food Adulterations	CHE-CC-FA	

Copy to all the departments  
copy to file

  
Principal  
PRINCIPAL *J/c*  
V.V. Giri Government Kalasala  
DUMPAGADAPA





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Website : www.dumpagadapa.ac.in

## Student enrollment list

Name of the department: **Chemistry**

Duration of the course: **34 periods**

Title of the certificate course: **"FOOD ADULTRATION"**

Course code: **CHE-CC-FD**

Date of Exam: **06/01/2022**

Total Marks: **25M**

S.no	Roll number	Name of the student	Class	Signature
1	193237101001	A.MADHU	III MPC	A. Madhu
2	193237101002	B.NAGA SWATHI	III MPC	B. Naga Swathi
3	193237101003	B TRIVENI	III MPC	B. Triveni
4	193237101004	C.NAGA SAI RAM	III MPC	C. Sai Ram
5	193237101005	M.RUCHITA	III MPC	M. Ruchita
6	193237101006	M.SWATHI	III MPC	M. Swathi
7	193237101007	M.NAGENDRA	III MPC	M. Nagendra
8	193237101008	M.SIVA DEVI	III MPC	M. Siva Devi
9	193237101009	P.SATYANARAYANA	III MPC	P. Satyanarayana
10	193237101010	P.VENKATESWARAMMA	III MPC	P. Venkateswaramma

A. Sundara  
Leat in Chemistry

PRINCIPAL etc

V.V. Giri Government Kalasala  
DUMPAGADAPA



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## Exam-Absentee statement

Name of the department: **Chemistry**

Duration of the course: **34 periods**

Title of the certificate course: **"FOOD ADULTRATION"**

Course code: **CHE-CC-FD**

Date of Exam: **06/01/2022**

Total Marks: **25M**

S.no	Roll Number	Name of the student	Signature of the student
1.	193237101001	A.MADHU	A. Madhu
2	193237101002	B.NAGA SWATHI	B. Naga Swathi
3	193237101003	B TRIVENI	B. Triveni
4	193237101004	C.NAGA SAI RAM	C. Sai Ram
5	193237101005	M.RUCHITA	M. Ruchita
6	193237101006	M.SWATHI	M. Swathi
7	193237101007	M.NAGENDRA	M. Nagendra
8	193237101008	M.SIVA DEVI	M. Siva Devi
9	193237101009	P.SATYANARAYANA	P. Satyanarayana
10	193237101010	P.VENKATESWARAMMA	P. Venkateswaramma

A. Prudhvi  
Lect in Chemistry

  
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## Marks Statement

Name of the department: **Chemistry**

Duration of the course: **34 periods**

Title of the certificate course: **"FOOD ADULTRATION"**

Course code: **CHE-CC-PLRS**

Date of Exam: **06/01/2022**

Total Marks: **200**

S.no	Roll Number	Name of the student	Marks	Remaks
1	193237101001	A.MADHU	16	16
2	193237101002	B.NAGA SWATHI	14	14
3	193237101003	B TRIVENI	18	18
4	193237101004	C.NAGA SAI RAM	15	15
5	193237101005	M.RUCHITA	18	18
6	193237101006	M.SWATHI	20	20
7	193237101007	M.NAGENDRA	19	19
8	193237101008	M.SIVA DEVI	20	20
9	193237101009	P.SATYANARAYANA	17	17
10	193237101010	P.VENKATESWARAMMA	19	19

*A. Pendur*  
Lect in Chemistry

*[Signature]*  
PRINCIPAL Etc  
V.V. Giri Government Kalasala  
DUMPAGADAPA

**V.V. GIRI GOVERNMENT KALASALA, DUMPAGADAPA**

M. Ruchita  
III BSc (MPC)  
1005

**Department of Chemistry**

**Certificate course-2021-22**

Name of the department: **Chemistry**

Duration of the course: **34hrs**

Title of the certificate course: **"FOOD ADULTRATION"**

Course code: **CHE-CC-FD**

Marks: **20M**

**Answer the following questions**

1. Food adulteration is described as the activity of adulterating food or contaminating food ingredients by introducing a few compounds together referred to as the?  
a) Adulterants    b) Decomposed    c) Nutrients    d) Consumption
2. The addition of these adulterants lowers the \_\_\_\_\_ value of food.  
a) Substance    b) Quality    c) Nutrients    d) Quantity
3. Which of the following is a coffee powder adulterant?  
a) Water and starch powder    b) Artificial colouring agents  
c) Dyes, chemical and Lead Chromate    d) Chicory, tamarind seeds powder
4. This approach uses osmosis to dehydrate microbial cells, causing them to perish.  
a) Heating    b) Smoking    c) Pasteurisation    d) Sugaring
5. The term "added substance" refers to a substance that is added with the goal of affecting the nature and quality of food.  
a) Food poison    b) Food adulterant    c) Food material    d) Food contaminant
6. PFA is abbreviated as  
a) Prevention of Food Act    b) Protection of Food Act  
c) Prevention of Food Adulteration Act    d) None of the above
7. Which of these is a Honey Adulterant?  
a) Washing soda, chalk powder.    b) Molasses, dextrose, sugar and corn syrups.  
c) Pumpkin pulp, non-edible artificial colors, and flavours.    d) Cassia bark
8. When does the PFA Act say that food is adulterated?  
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 above

9. What is an example of a biological hazard?

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

10. Adulterants are substances or low-quality goods that are intentionally added to food for economic or technical reasons.

- a) Can be true or false    b) Cannot say    c) TRUE    d) FALSE

11. According to Section 3 of the Food Safety & Standards Act 2006, if a food item offered in the market contains any inferior or cheaper components, whether entirely or partially, that are harmful to one's health, such products are referred to as "food articles."

- a) Sub-standard    b) Misbranded    c) Partly sub-standard    d) Unsafe

12. Which one of the following is a contaminant?

- a) Urea    b) Pesticides    c) Iron filings in tea    d) All of the mentioned

13. Adulteration occurs at what point in the process?

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

14. What are the reasons for the addition of adulterants?

- a) To extend the life of items. For instance, urea    b) To improve flavor color and appearance  
c) To sell lesser quantity at the same price    d) All the mentioned

15. Adulterant detection methods include \_\_\_\_\_

- a) Visual tests    b) Chemical tests    c) Physical tests    d) All of the mentioned

16. \_\_\_\_\_ is a material that is added to food with the goal of changing its nature and quality.

- a) Food poison    b) Food adulterant    c) Food contaminant    d) Food material

17. The full form of PFA is

- (a) Prevention of Food Act    (b) Protection of Food Act  
(c) Prevention of Food Adulteration Act    (d) None of the above is correct

18. The preservation of food through 'Cold sterilization' involves

- (a) Dehydration    (b) Lyophilization    (c) Refrigeration    (d) Radiation

19. This is an example of biological hazard

- (a) Cleaners    (b) Antibiotics    (c) Salmonella    (d) Dirt

20. Under the PFA Act, when is the food said to be adulterated

- (a) if any ingredient is injurious to health    (b) if it is obtained from a diseased animal  
(c) if spices are sold without their essence    (d) all of these





# V.V.GIRI.GOV.T.KALASALA



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## CERTIFICATE OF COMPLETION


THIS IS TO CERTIFY THAT MR/MS. A.MADHU

CLASS: IIInd B.Sc (M.P.C) REGISTERED NO: 193237101001 HAS SUCCESSFULLY COMPLETED A CERTIFICATE

COURSE OF 34 HOURS ON "FOOD ADULTRATION" CONDUCTED BY

DEPARTMENT OF CHEMISTRY FROM 02-11-2021 TO 05-01-2022

  
COURSE CO-ORDINATOR

  
IQAC CO-ORDINATOR

  
PRINCIPAL  
V V Giri Government Kalasala  
DUMPAGADAPA  
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## CERTIFICATE OF COMPLETION


THIS IS TO CERTIFY THAT MR/MS. C.NAGA SAI RAM

CLASS: IIInd B.Sc (M.P.C) REGISTERED NO: 193237101004 HAS SUCCESSFULLY COMPLETED A CERTIFICATE

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COURSE CO-ORDINATOR

  
IQAC CO-ORDINATOR

  
PRINCIPAL  
V V Giri Government Kalasala  
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THIS IS TO CERTIFY THAT MR/MS. B.TRIVENI

CLASS: IIInd B.Sc (M.P.C) REGISTERED NO: 193237101003 HAS SUCCESSFULLY COMPLETED A CERTIFICATE

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COURSE CO-ORDINATOR

  
IQAC CO-ORDINATOR

  
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## CERTIFICATE OF COMPLETION


THIS IS TO CERTIFY THAT MR/MS. B.NAGA SWATHI

CLASS: IIInd B.Sc (M.P.C) REGISTERED NO: 193237101002 HAS SUCCESSFULLY COMPLETED A CERTIFICATE

COURSE OF 34 HOURS ON "FOOD ADULTRATION" CONDUCTED BY

DEPARTMENT OF CHEMISTRY FROM 02-11-2021 TO 05-01-2022

  
COURSE CO-ORDINATOR

  
IQAC CO-ORDINATOR

  
PRINCIPAL  
V V Giri Government Kalasala  
DUMPAGADAPA  
PRINCIPAL

