

**S.S.E.S. Amravati's Science College, Congress Nagar, Nagpur**  
**Department of Chemistry**  
**Certificate Course in Adulteration (Batch -1)**  
**2019-2020**

**Notice**

**Date**  
**25<sup>th</sup> July 2019**

All the students of BSc I, II, and III yr are hereby informed that Department of Chemistry is started value added **Certificate Course in Adulteration**. Admission is open for Certificate Course.

**Eligibility-** BSc 1<sup>st</sup>, BSc 2<sup>nd</sup> and BSc 3<sup>rd</sup> year students

**Duration** – 30 Hrs (10 weeks), **Date of Course:** 2<sup>th</sup> Aug 2019 to 12<sup>th</sup> Oct 2019

**Note:** First come first serve

**Registration is free**

For Registration please contact

Dr Mrs Yogita Meshram (9423616167)

Department of Chemistry



Dr Mrs Yogita Meshram  
Course Coordinator

**Course Coordinator**  
**S.S.E.S.A.'s Science College**  
**Nagpur**



Dr. R. U. Khope  
Head

Department of Chemistry

Professor & Head  
Department of Chemistry,  
Shri Shivaji Science College  
Congress Nagar, Nagpur.



# Certificate Course In Adulteration

**ADULTERATION**



## Free Certificate Course for College Students

Duration – 30 Hours (10 Weeks)

Date of Course: 2<sup>st</sup> Aug 2019 to 12<sup>th</sup> Oct 2019

Process of Registration- First-come,  
first –serve

### Course Objectives:

- To understand the basic of adulteration
- To get acquainted with different adulterants
- To know the methods to check adulterants
- To get the information about auditing agency such BIS and AGMARK
- To develop strategies for educating consumer



Department of Chemistry  
SSES Amt's Science College Congress Nagar  
Nagpur

Adulteration of food is the intentional deterioration of the quality of food offered for sale by either the addition or substitution of an inferior substance or by the omission of a valuable ingredient. Economically motivated adulteration is the intentional adulteration of food for financial gain, and has enormous public health implications, making it an important issue in food science. It is difficult to find food that is free from adulteration. Consumption of adulterated food contributes to numerous health issues in society, ranging from mild to life threatening. Therefore, detection of adulteration in food is essential to ensure the safety of the food we consume. The main aims of adulteration course is designed to equip students with necessary skills and knowledge to ensure food safety and integrity, thereby contributing to public health and food industry's standards.

Last Date of Registration: 30<sup>th</sup> July 2019  
For Registration Contact: Dr Yogita Meshram -Course Co-ordinator

To,  
The Principal  
SSES Amt's Science College,  
Congress Nagar, Nagpur-12

Subject: For permission to conduct the add on courses in the department

Respected Sir,

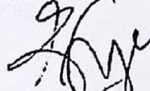
This is to request you that, the teachers of our Chemistry department have prepared the syllabus and modules of the 30 hours certificate courses for the session 2019-2020.

The details of the course module, syllabus and time table is submitted here with.

Hence please permit to run the add on courses and oblige me.

Thanking you

Yours sincerely



(Prof. R. D. Khope)

Professor & Head  
Head Department of Chemistry,  
Shri Shivaji Science College  
Congress Nagar, Nagpur.

dt

19.6.2019

*Permitted  
R. D. Khope*



**S.S.E.S. Amravati's Science College, Congress Nagar, Nagpur**

**Certificate Course in Adulteration**

**Department of Chemistry**

2<sup>nd</sup> Aug 2019 to 12<sup>th</sup> Oct 2019 -Batch -1

**Session 2019-2020**

**Report**

India, is a fast developing country faces significant challenges in meeting food demands while maintaining quality. Consumption of adulterated food contributes to numerous health issues in society, ranging from mild to life threatening. Therefore, detection of adulteration in food is essential to ensure the safety of the food we consume. The main aims of adulteration course are to equip students with necessary skills and knowledge to ensure food safety and integrity, thereby contributing to public health and food industry's standards.

To understand basic of adulteration and generate awareness among the students about extent of adulteration, Department of Chemistry started **Certificate Course in Adulteration**. This 30-hour course (10weeks) was designed for BSc students and ran from 2<sup>nd</sup> Aug 2019 to 12<sup>th</sup> Oct 2019. This course was fully free up cost. Around fifty-five students were enrolled in this course, where they learned about adulteration and adulterants and methods to detect them. Students brought various samples to test for adulterants. Students actively and enthusiastically completed the course and achieved grades and certificates by writing MCQ based examination. Through this Certificate Course, students gained valuable insights into food adulteration, making them better prepared to contribute to public health and uphold industry standards. The students' enthusiasm and participation highlight the course's success and the significance of educational initiatives in addressing food safety issues.

**Action Taken Report:**

Batch of 54 students of BSc I, II and III yrs were benefited by the certificate course in Adulteration and enriched their knowledge for the purpose of food safety, Integrity and contributing to public health and food industry standards.



Dr Yogita Meshram

Course Co-ordinator

**Course Coordinator**  
**S.S.E.S.A.'s Science College**  
**Nagpur**



# **SSES Amti's Science College Congress Nagar Nagpur**

## **Department of Chemistry**

**2019-2020**

### **Course Title: Certificate course in Adulteration**

**Course Coordinator: Dr Yogita Meshram**

**Duration:** 30 Hrs (10 weeks), **Date of Course:** 2<sup>st</sup> Aug 2019 to 12<sup>th</sup> Oct 2019

#### **About Course:**

Every living thing requires food to survive. Nutritious, Clean, fresh, and healthy foods are important to human health. India, as a fast developing country faces significant challenges in meeting food demands while maintaining quality. To maximize profits, various counterfeits are used in food production. Adulteration of food is the intentional deterioration of the quality of food offered for sale by either the addition or substitution of an inferior substance or by the omission of a valuable ingredient. Economically motivated adulteration is the intentional adulteration of food for financial gain, and has enormous public health implications, making it an important issue in food science. Almost every food, including milk and dairy products, fats and oils, fruits and vegetables, grain foods, coffee, tea, honey, etc., is susceptible to adulteration. It is difficult to find food that is free from adulteration. Consumption of adulterated food contributes to numerous health issues in society, ranging from mild to life threatening. Therefore, detection of adulteration in food is essential to ensure the safety of the food we consume. To provide consumers with food that is free of adulterants, various detection methods such as physical, chemical, biochemical, and molecular techniques are used to identify adulterants in food. The main aim of adulteration course is designed to equip students with necessary skills and knowledge to ensure food safety and integrity, thereby contributing to public health and food industry's standards.

#### **Objectives:**

- To understand basic of adulteration
- To get acquaint with different adulterants
- To know the methods to check adulterants
- To get the information about auditing agency such BIS and AGMARK
- To develop strategies for educating consumer

**Course Learning Outcome:** After completion of course, students will be able to

1. Acquire knowledge of various composition of food
2. Understand the food adulteration processes



**Instructional Strategies:** Theory class, Practical, Video clips, Models etc.

**Evaluation Strategies:** Oral discussions and Final MCQ examination.

**The Structure of Syllabus and system of evaluation –**

Course	Theory paper and Practical	Marks
<b>Certificate course in Adulteration (30Hrs)</b>	<b>Theory paper:</b> Assessment will be done by conducting MCQ based examination having 40 questions, each carries 2 marks	<b>80</b>
	<b>Practical Examination:</b> Evaluation will be based on the performance of Practical	<b>20</b>
	<b>Total Marks</b>	<b>100</b>

*Yogita S*

Dr Mrs Yogita Meshram  
Course Coordinator  
**Course Coordinator**  
**S.S.E.S.A.'s Science College**  
**Nagpur**

*M. P. Dhore*

**Principal**  
Dr M. P. Dhore  
**S. S. E. S. Amravati's**  
**Principal**  
**Science College, Nagpur**





**SSES Amti's Science College Congress Nagar Nagpur**  
**Department of Chemistry**

## **Certificate course in Adulteration**

(30 Hrs) 10 weeks

**2019-2020**

### **SYLLABUS**

**Theory:**

**Unit I:** Introduction to Adulteration-Definition, Types of adulteration -Intentional, incidental, Causes and methods of food adulteration. General Impact on Human Health.

**Unit II:** Food additives- Definition, classification, role of additives in processed foods. Safe levels of additive uses. Mitigation measures for addressing food adulteration

**Unit III:** Adulteration of food products and Methods of their Detection, Information about agency of Auditing and accreditation (BIS, QCI, AGMARK, ISI etc).

**Unit IV:** Composition of products and adulterant and simple tests to check the adulterants in the following Foods- Milk, Edible Oil, Sugar, honey, Tea Turmeric powder, Ghee, Chili powder, Coffee, vegetables water melon, Mangoes

**Practical Course:** Qualitative analysis of adulterants in different foods such as Milk, Honey, Turmeric powder, chili powder, Oil, Coriander powder, Coffee powder etc

**Distribution of Marks (100M):** Each unit carries 20 marks ( $20 \times 4 = 80$ ) and practical carries 20 marks



Dr. Yogita K Meshram  
Course coordinator

**Course Coordinator**  
**S.S.A.'s Science College**  
**Nagpur**



Dr. R. U. Khope  
Head, Department of chemistry

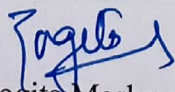


# Certificate course in Adulteration (30Hrs)

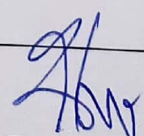
Session 2019-2020 - Weak wise Teaching Plan

Batch - 1

Week	Lecture	Syllabus ( Teaching Plan )
Week One	1	Introduction to Adulteration
	2	Importance of Course, Chemistry behind this course
Week Two	3	Theory of adulteration
	4	Types of adulteration and their examples
Week Three	5	Food additives- Definition, classification, role of additives in processed foods.
	6	General Impact on human health
Week Four	7	Mitigation measures for addressing food adulteration
	8	Adulteration of food products and Methods of their Detection
Week Five	9	Information about agency of Auditing and accreditation (BIS, QCI, AGMARK etc)
	10	Composition of adulterant and their effect on food
Week Six	11	Composition of products and adulterant in the following Foods- Milk, Edible Oil
	12	Demonstration
Week Seven	13	Composition of products and adulterant in the following Foods-Chili powder and Turmeric powder
	14	Composition of products and adulterant in the following Foods-Ghee and different vegetable oils
Week Eight	15	Adulteration in Sugar, honey and method of detection
	16	Demonstration
Week Nine	17	Adulterant in Coffee powder and effect on human being
	18	Discussion
Week Ten	19	MCQ based exam and Practical Examination
	20	Result declaration

  
Dr Yogita Meshram  
Course coordinator

**Course Coordinator**  
**S.S.E.S.A.'s Science College**  
**Nagpur**

  
Dr. R. U. Khope, Head  
Department of Chemistry



LIST of students enrolled for  
the certificate course in Adulteration  
Batch - 1.

C3042s, 10 week  
2019-2020

Date of course:

2<sup>nd</sup> Aug 2019 to 12<sup>th</sup> Oct 2019

1. Ku. Dhadwe Sakshi S
2. Ku. Dekhale Kshetija R
3. Ku. Deshmukh Nikita H.
4. Ku. Gasbe Shruti R.
5. Gaikar Nehal V.
6. Ginkar Harshad S.
7. Ku. Hatwar Yuganti V
8. Ku. Hatwar Prachi J
9. Hadaoo Parth G.
10. Jamunkar Lokesh S.
11. Ku. Jurchare Aachal G.
12. Ku. Nagare Aishwarya S
13. Ku. Nigulkar Rudali T.
14. Ku. Nirwan Ritika K.
15. Ku. Pakhamode Shweta
16. Parhar Hemanshu A.
17. Parharankar Prajwal S
18. Pawar Gyan G.
19. Punekar Sahil R.

20. Puri Vaibhav B.
21. Ku. Rahangdale Gangadri L.
22. Rangai Sanket S
23. Ku. Bhosle Gouri A
24. Buche Mohan P
25. Ku. Chaurasiya Sonu V
26. Ku. Chittalwar Monali V
27. Danti Karvarya P.
28. Ku. Dixit Pooja P.
29. Ku. Fuse Swapnil P.
30. Ku. Gaur Prakruti P
31. Hadaoo Mukul M
32. Ingole Pranav R.
33. Jichkar Adinath J
34. Ku. Morghade Ruchika S.
35. Ku. Molariya Palak N
36. Ku. Motghare Kalyani N.
37. Ku. Munjewar Niharika S
38. Nagark. Harshikesh K.
39. Nandankar Ritish M
40. Neevare Bhavesh K.
41. Nirave Gishima A
42. Ku. Palaspure Nidhi L
43. Ku. Patil Metta R
44. Ku. Ramteke Apurva P



45. Ku. Ramteke Akshaya G. 02  
 46. Ku. Ramteke papika K. 12  
 47. Rao Anunag K. 22  
 48. Ku. Satru Antisha B. 32  
 49. Ku. Salodkar Antara V. 42  
 50. Ku. Samarth Surabhi R. 52  
 51. Ku. Satpute Samiksha K. 62  
 52. Ku. Sharma Jyoti B. 72  
 53. Ku. Shende Mrunali V. 82  
 54. Ku. Shenghe Vishraja C. 92  
 55. Ku. Singh Tanhvi B. 08

Fogels

Dr. Fogels K. Meshram.

Course Co-ordinator

Course Coordinator

S.S.E.S.A.'s Science College  
 Nagpur



**S.S.E.S. Amravati's Science College, Congress Nagar, Nagpur**

**Department of Chemistry**

**Certificate course in Adulteration Batch -1**

**2019-2020**


**Time Table**

Days	Time	Theory
Fri	4.00 pm to 5 pm	Theory
Sat	4.00 pm to 5 pm	Theory
Sat	5.00pm to 6pm	Practical



Dr. Yogita K. Meshram  
Course Coordinator

**Course Coordinator**  
**S.S.E.S.A.'s Science College**  
**Nagpur**



Dr. R. U. Khope  
Head, Department of chemistry



Shri Shivaji Education Society Amravati's Science College, Nagpur  
Department of Chemistry  
Certificate Course in Adulteration 2019-2020  
Theory / Practical Examination

Batch - D

2 Aug 2019 to 12th Oct 2019

Aug 2019 P Attendance Sheet P Sept P Oct P

S.N	R N	Name of Students	Aug 2019 P															Sept P															Oct P						P
			1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30							
			2/8	3/8	4/8	5/8	6/8	7/8	8/8	9/8	10/8	11/8	12/8	13/8	14/8	15/8	16/8	17/8	18/8	19/8	20/8	21/8	22/8	23/8	24/8	25/8	26/8	27/8	28/8	29/8	30/8								
1	1	Ku Dhadwe Sakshi S	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P								
2	2	Ku Dhekale Kshitija R	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P								
3	3	Ku Deshmukh Nikita H	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P								
4	4	Ku Gajbe Shruti R	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P								
5	5	Gaurkar Nehal V	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P								
6	6	Giratkar Harshad S	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P								
7	7	Ku Hatwar Yuganti V	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P								
8	8	Ku Hatwar Prachi J	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P								
9	9	Hedaoo Parth G	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P								
10	10	Jamunkar Lokesh S	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P								
11	11	Ku Junchare Aachal G	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P								
12	12	Ku Nagrare Aashwarya S	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P								
13	13	Ku Nirgulkar Rudali T	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P								
14	14	Ku Nirwan Ritika K	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P								
15	15	Ku Pakhmode Shweta U	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P								
16	16	Parihar Himasnshu A	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P								
17	17	Parshuramkar Prajwal S	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P								
18	18	Pawar Gunjan G	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P								
19	19	Punekar Sahil R	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P								
20	20	Puri Vaibhav B	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P								
21	21	Ku Rahangdale Gangotri L	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P								
22	22	Rangari Sanket S	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P								
23	23	Ku Bhosle Gouri A	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P								

Name of co-ordinator: Dr. Rajesh K. Meshram

Course Coordinator  
S.S.E.S.A.'s Science College  
Nagpur



Batch - 1  
2<sup>nd</sup> Aug 2019 to 12<sup>th</sup> Oct 2019

Shri Shivaji Education Society Amravati's Science College, Nagpur  
Department of Chemistry  
Certificate Course in Adulteration 2019-2020

Theory/Practical/Examination  
Attendance Sheet

			Attendance Sheet																													
S.N	R N	Name of Students	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30
			2/8	3/8	3/8	9/8	10/8	10/8	16/8	17/8	17/8	23/8	24/8	24/8	30/8	31/8	31/8	13/9	14/9	14/9	20/9	21/9	21/9	27/9	28/9	28/9	4/10	5/10	5/10	11/10	12/10	12/10
24	24	Buche Mohan P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
25	25	Ku Chaurasiya Sonu V	P	P	A	P	P	P	A	A	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	A	P	P	P	A	P	P
26	26	Ku Chittalwar Monali V	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	A	P	A	P	P	P	P	P	A	P	P	P	P	P
27	27	Dani Kaiwalya P	P	P	P	P	P	P	P	P	P	P	P	P	A	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
28	28	Ku Dixit Pooja P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
29	29	Ku Fuse Swapnil P	P	P	P	P	P	P	P	A	P	P	P	P	P	P	P	P	P	P	P	P	P	P	A	P	P	A	P	P	P	P
30	30	Ku Gaur Prakruti P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	A	P	P	P	P	P	P
31	31	Hedaoo Mukul M	P	P	P	A	P	P	P	P	A	P	P	P	P	A	P	P	P	P	P	P	P	P	P	P	P	P	A	P	A	P
32	32	Ingole Pranay R	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	A
33	33	Jichkar Adinath J	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
34	34	Ku Morghade Ruchika S	P	P	P	P	A	P	P	P	A	P	P	P	A	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
35	35	Ku Motariya Palak N	P	P	P	P	P	P	P	P	P	P	P	P	P	A	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
36	36	Ku Motghare Kalyani N	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	A	P	A	P	P
37	37	Ku Munjewar Niharika S	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	A	P	P	P	P	P	P	P
38	38	Nagarnaik Hrishikesh K	P	A	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	A	P	P	P	P	P	A	P	P	P	A	P
39	39	Nandurkar Ritesh M	P	P	P	P	A	P	P	P	P	P	P	P	P	A	P	P	A	P	P	P	P	P	A	P	P	P	P	P	P	P
40	40	Neware Bhavesh K	A	P	P	P	P	P	P	P	P	A	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
41	41	Ku Ninave Grishma A	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	A	P	A	P	P	P	P	P	P	P	P	P	P
42	42	Ku Palsapure Nidhi L	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
43	43	Ku Patil Metta R	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	A	P	P	P	A
44	44	Ku Ramteke Akshaya G	P	P	P	A	P	P	P	P	A	P	P	A	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	A	P	P
45	45	Ku Ramteke Apurva P	P	P	P	P	P	P	P	P	A	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
46	46	Ku Ramteke Papiha K	P	P	P	P	P	P	A	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P

Dr. Yogita K. Meshram  
Course Coordinator  
S.S.E.S.A.'s Science College  
Nagpur

Shri Shivaji Education Society Amravati's Science College, Nagpur  
Department of Chemistry  
Certificate Course in Adulteration 2019-2020

Batch I  
2nd Aug 2019 to 12<sup>th</sup> Oct 2019

Practical Examination

Attendance Sheet

		Practical Examination																													
		Aug												Sept																	
		Attendance Sheet																													
R N	Name of Students	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30
		$\frac{2}{8}$	$\frac{3}{8}$	$\frac{3}{8}$	$\frac{9}{8}$	$\frac{10}{8}$	$\frac{10}{8}$	$\frac{16}{8}$	$\frac{17}{8}$	$\frac{17}{8}$	$\frac{23}{8}$	$\frac{24}{8}$	$\frac{24}{8}$	$\frac{30}{8}$	$\frac{31}{8}$	$\frac{31}{8}$	$\frac{13}{9}$	$\frac{14}{9}$	$\frac{14}{9}$	$\frac{20}{9}$	$\frac{21}{9}$	$\frac{21}{9}$	$\frac{27}{9}$	$\frac{28}{9}$	$\frac{28}{9}$	$\frac{4}{9}$	$\frac{5}{9}$	$\frac{5}{9}$	$\frac{11}{9}$	$\frac{12}{9}$	$\frac{12}{9}$
47	Rao Anurag K	A	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	A	P	P	P	P	A
48	Ku Sahu Amisha B	A	P	P	P	P	P	A	P	P	P	A	P	P	P	P	P	P	P	A	P	P	P	P	P	A	P	P	P	P	A
49	Ku Salodkar Antara V	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	A	P	P	P	P	P	P	P	P	A	P	P
50	Ku Samarth Surabhi R	P	P	P	P	P	A	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	A	P	P	A	P	P
51	Ku Satpute Samiksha K	P	P	P	A	P	P	P	A	P	P	P	P	P	P	P	P	P	P	A	P	P	P	P	P	P	P	P	A	P	P
52	Ku Sharma Jyoti B	P	P	P	P	P	P	P	P	P	A	P	P	A	P	P	P	P	P	P	P	P	P	P	P	P	P	A	A	P	P
53	Ku Shende Mrunali V	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	A	P	P	P	P	P	P	P	P	P	P	P	P	P
54	Ku Shingne Vishvaja C	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	A	A	P	P	P
55	Ku Singh Janhvi B	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	A	A	P	P	P	P	P	P	P	P	P	P	P

Fogela

Dr. Fogela K. Meshram

Course Coordinator  
S.S.E.S.A.'s Science College  
Nagpur



**S.S.E.S. Amravati's Science College, Congress Nagar, Nagpur**  
**Certificate Course in Adulteration**

Department of Chemistry

2019-2020

**Notice**

Date  
10<sup>th</sup> Oct 2019

All the enrolled students of Certificate course are hereby informed that theory examination for **Certificate course in Adulteration** will be held on 18<sup>th</sup> Oct 2019 at 2.00 to 3.30 pm. All Students should report in the Department of Chemistry ten minutes before the examination time.



Dr Yogita Meshram

Course coordinator

**Course Coordinator**  
**S.S.E.S.A.'s Science College**  
**Nagpur**

**Shri Shivaji Education Society Amravati's Science College, Nagpur**

**Department of Chemistry**

**Certificate Course in Adulteration 2019-2020**

Theory Examination **Batch-1**

Attendance Sheet

18/10/2019

S.N	Roll No	Name of Students				Signature
1	1	Ku	Dhadwe	Sakshi	S	S.Dhadwe
2	2	Ku	Dhekale	Kshitija	R	Kshitija
3	3	Ku	Deshmukh	Nikita	H	Nikita
4	4	Ku	Gajbe	Shruti	R	Shruti
5	5		Gaurkar	Nehal	V	Nehal
6	6		Giratkar	Harshad	S	Harshad
7	7	Ku	Hatwar	Yuganti	V	Y.Hatware
8	8	Ku	Hatwar	Prachi	J	Prachi
9	9		Hedaoo	Parth	G	Parth
10	10		Jamunkar	Lokesh	S	Lokesh
11	11	Ku	Junchare	Aachal	G	Aachal
12	12	Ku	Nagrare	Aaishwarya	S	Aishwarya
13	13	Ku	Nirgulkar	Rudali	T	Rudali
14	14	Ku	Nirwan	Ritika	K	Ritika
15	15	Ku	Pakhmode	Shweta	U	Shweta
16	16		Parihar	Himasnshu	A	Himasnshu
17	17		Parshuramkar	Prajwal	S	Prajwal
18	18		Pawar	Gunjan	G	Gunjan
19	19		Punekar	Sahil	R	Sahil
20	20		Puri	Vaibhav	B	Puri
21	21	Ku	Rahangdale	Gangotri	L	Gangotri
22	22		Rangari	Sanket	S	Sanket
23	23	Ku	Bhosle	Gouri	A	Gouri
24	24		Buche	Mohan	P	<del>ABSENT</del>
25	25	Ku	Chaurasiya	Sonu	V	Sonu
26	26	Ku	Chittalwar	Monali	V	Monali
27	27		Dani	Kaiwalya	P	K.Dani
28	28	Ku	Dixit	Pooja	P	Pooja
29	29	Ku	Fuse	Swapnil	P	Swapnil
30	30	Ku	Gaur	Prakruti	P	Prakruti
31	31		Hedaoo	Mukul	M	Mukul H.
32	32		Ingole	Pranay	R	Ingole P.
33	33		Jichkar	Adinath	J	Adinath
34	34	Ku	Morghade	Ruchika	S	Ruchika
35	35	Ku	Motariya	Palak	N	Palak
36	36	Ku	Motghare	Kalyani	N	Kalyani

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**Nagpur**



37	37	Ku	Munjewar	Niharika	S	NMS
38	38		Nagarnaik	Hrishikesh	K	Hrishikesh
39	39		Nandurkar	Ritesh	M	Ritesh
40	40		Neware	Bhaves	K	Bhaves
41	41	Ku	Ninave	Grishma	A	Grishma
42	42	Ku	Palsapure	Nidhi	L	Nidhi
43	43	Ku	Patil	Metta	R	RMP
44	44	Ku	Ramteke	Akshaya	G	RG
45	45	Ku	Ramteke	Apurva	P	Apurva
46	46	Ku	Ramteke	Papiha	K	Papiha
47	47		Rao	Anurag	K	Anurag
48	48	Ku	Sahu	Amisha	B	Amisha
49	49	Ku	Salodkar	Antara	V	Antara
50	50	Ku	Samarth	Surabhi	R	Surabhi
51	51	Ku	Satpute	Samiksha	K	Samiksha
52	52	Ku	Sharma	Jyoti	B	Jyoti
53	53	Ku	Shende	Mrunali	V	Mrunali
54	54	Ku	Shingne	Vishvaja	C	Vishvaja
55	55	Ku	Singh	Janhvi	B	Janhvi

Dr. Taghi Meshram  
Course Coordinator

Course Coordinator  
S.S.E.S.A.'s Science College  
Nagpur

18/10/2019

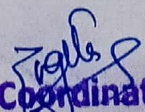
SSES Amti's Science College Congress Nagar Nagpur  
Certificate course in Adulteration  
Department of Chemistry  
Batch -1  
2019-2020  
MCQ based Theory Examination

**Time -1:30hr**

**Total Marks -80**

**Note:** Each questions are compulsory and carries equal marks

1. What is the important constituent of turmeric powder
  - a) Glucose
  - b) Curcumin
  - c) Casein
  - d) None of above
2. Purity of oils can be checked by
  - a) Odour
  - b) Rancidity
  - c) Colour
  - d) all of above
3. The most common adulterant used in coffee is
  - a) Chicory
  - b) Tamarind seed powder
  - c) Date seed powder
  - d) All of the above
4. Name the adulterant present in milk.
  - a) Water
  - b) Urea
  - c) Starch
  - d) All of the above
5. The addition of these adulterants lowers the \_\_\_\_\_ value of food.
  - a) Substance
  - b) Nutritive
  - c) Quality
  - d) All of the above
6. Lead chromate is a common adulterant found in
  - a) Water
  - b) Soft drinks
  - c) Turmeric
  - d) Vegetable oils
7. Chili powder is usually adulterated with
  - a) Saw dust color
  - b) Saccharin
  - c) Khesari Dal
  - d) Aluminum foil
8. What are the reasons for the addition of adulterants?
  - a) To extend the life of items
  - b) To improve flavour colour and appearance
  - c) To sell lesser quantity at the same price
  - d) All the mentioned
9. Which reagent is used to check milk Adulteration
  - a) Iodine
  - b) Bromine
  - c) Chlorine
  - d) All of the mentioned
10. Which material is used for adulteration of channa dal
  - a) Masoor Dal
  - b) Tur dal
  - c) Khesari dal
  - d) All of the mentioned
11. Why are adulterants added?
  - a) To increase shelf-life of products
  - b) To improve flavor color and appearance
  - c) To sell lesser quantity at the same price
  - d) All the mentioned
12. Methods for detection of common adulterants are \_\_\_\_
  - a) Visual tests

  
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**S.S.E.S.A.'s Science College**  
**Nagpur**



b) Chemical tests

c) Physical tests

d) All of the mentioned

13. Why is the use of adulterants in food products a concern?

a) They improve the taste of food

b) They can cause serious health issues

c) They increase the nutritional value of food

d) They make food more affordable

14. Which chemical is commonly used as an adulterant in honey?

a) Glucose

b) Fructose

c) Corn syrup

d) Sucrose

15. What material is used to give artificial yellow colour

a) Crystal Violet

b) Metanil yellow

c) Turmeric powder

d) All of the mentioned

16. Which of the following is a coffee powder adulterant?

a) Water and starch powder

b) Artificial colouring agents Urea

c) Dyes, chemical and Lead Chromate

d) Chicory, tamarind seeds powder

Answer :d) Chicory, tamarind seeds powder

17. Which material is used to adulteration of chilli powder

a) Urea

b) Brick powder

c) Rhodamine b

d) All the mentioned

18. Which of the following can be used to detect adulteration in milk?

a) Litmus paper

b) Iodine solution

c) Lactometer

d) Thermometer

19. Which is the main Protein present in Milk

a) Milk Protein

b) Casein

c) Glucose

d) All the mentioned

20. Which carbohydrate are present in honey

a) Glucose

b) Fructose

c) Both a and b

d) only a

21. Which of the following is a common adulterant found in milk?

a) Honey

b) Salt

c) Water

d) Sugar

22. What is the full form of AGMARK

a) Agriculture market

b) Agricultural market

c) Agricultural marketing

d) Agriculture marketing

23. What is the primary reason for food adulteration?

a) To improve food safety

b) To enhance food flavor

c) To increase profits by reducing production costs

d) To comply with food standards

24. 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

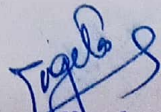
25. The presence of chalk powder in wheat flour can be detected by:

a) Adding iodine solution

b) Adding dilute hydrochloric acid

c) Adding water

d) Heating the flour

  
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Nagpur

26. Which of the following is NOT an example of a food adulterant?

- a) Chalk powder in flour
- b) Water in milk
- c) Natural flavoring in juices
- d) Synthetic dyes in spices

27. Asafoetida is adulterated with except

- a) Starch
- b) Clay
- c) Chalk powder
- d) Maize cob

28. Chili powder is usually adulterated with

- a) Saw dust color
- b) Saccharin
- c) Khesari Dal
- d) Aluminum foil

**Answer:** a) Saw dust color

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

- a) To extend the life of items
- b) To improve flavour colour and appearance
- c) To sell lesser quantity at the same price
- d) All the mentioned

30. Which is the important constituents of present in red Chilli powder

- a) Amino acids
- b) Vanillin
- c) Curcumin
- d) Capsaicin

31. Detection of artificial color in tea leaves can be done by:

- a) Adding water and observing for color leaching
- b) Adding iodine solution
- c) Adding hydrochloric acid
- d) Performing a flame test

32. Which stage does adulteration take place in?

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

33. Which of the following can be used to detect the presence of metanil yellow in turmeric powder?

- a) Iodine solution

- b) Sulphuric acid
- c) Hydrochloric acid
- d) Ethanol

34. Adulteration of honey with sugar syrup can be identified by:

- a) Mixing honey with alcohol
- b) Performing a chromatography test
- c) Using a hydrometer
- d) Adding iodine solution

35. Which of the following is NOT a common method to detect adulteration in food?

- a) Chromatography
- b) Spectroscopy
- c) DNA sequencing
- d) Electrophoresis

36. What is the formula of glucose?

- a)  $C_6H_{12}O_6$
- b)  $(C_6H_{12}O_6)_n$
- c)  $C_6H_{12}$
- d) None of above

37. Added sugar in milk is considered as

- a) Adulterant
- b) Preservative
- c) Additive
- d) None of the above

38. Which agency certify the adulteration of food

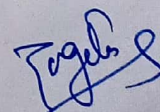
- a) Food corporation of India
- b) BID
- c) QIC
- d) AGMARK

39. Presence of soap in adulterated milk can be detected by:

- a) ) pH test
- b) Tyndall effect
- c) Addition of iodine solution
- d) Litmus paper test

40. Which of the following chemicals is used to detect the presence of adulteration in ghee with vanaspati?

- a) Phenolphthalein
- b) Hydrochloric acid
- c) Sulfuric acid
- d) Potassium permanganate

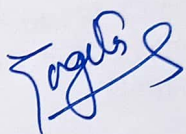




SSES Amti's Science College Congress Nagar Nagpur  
Certificate course in Adulteration  
Department of Chemistry  
2019-2020

MCQ based Theory Examination-Answer Key( batch-1)

- |   |   |
|---|---|
| 1. b) Curcumin  | 30. d) Capsaicin  |
| 2. d) all of above                                      | 31. a) Adding water and observing for color<br>leaching |
| 3. b) Tamarind seed powder                              | 32. d) All of the mentioned                             |
| 4. d) All of the above                                  | 33. b) Sulphuric acid                                   |
| 5. b) Nutritive   | 34. c) Using a hydrometer                               |
| 6. c) Turmeric  | 35. c) DNA sequencing                                   |
| 7. a) Saw dust color                                    | 36. a) $C_6H_{12}O_6$                                   |
| 8. d) All the mentioned                                 | 37. b) Adulterant                                       |
| 9. a) Iodine  | 38. d) AGMARK   |
| 10. c) Khesari dal                                      | 39. d) Litmus paper test                                |
| 11. d) All the mentioned                                | 40. b) Hydrochloric acid                                |
| 12. d) All of the mentioned                             |   |
| 13. b) They can cause serious health issues             |   |
| 14. c) Corn syrup                                       |   |
| 15. b) Metanil yellow                                   |   |
| 16. d) Chicory, tamarind seeds powder                   |   |
| 17. c) Rhodamine b                                      |   |
| 18. c) Lactometer                                       |   |
| 19. b) Casein   |   |
| 20. c) Both a and b                                     |   |
| 21. c) Water  |   |
| 22. d) Agriculture marketing                            |   |
| 23. c) To increase profits by reducing production costs |   |
| 24. c) Prevention of Food Adulteration Act              |   |
| 25. b) Adding dilute hydrochloric acid                  |   |
| 26. c) Natural flavoring in juices                      |   |
| 27. a) Starch   |   |
| 28. a) Saw dust color                                   |   |
| 29. c) To sell lesser quantity at the same price        |   |

  
**Course Coordinator**  
**S.S.E.S.A.'s Science College**  
**Nagpur**

**S.S.E.S. Amravati's Science College, Congress Nagar, Nagpur**  
**Certificate Course in Adulteration**  
**Department of Chemistry**  
**2019-2020**

**Notice**

**Date**  
**10<sup>th</sup> Oct 2019**

All the enrolled students of Certificate course are hereby informed that, practical examination for **Certificate course in Adulteration** will be held on 19<sup>th</sup><sup>Oct</sup> 2019 at 4.00 to 5pm in the department of chemistry.

Reporting time: 3.50 pm



Dr Yogita Meshram

Course Co-ordinator

**Course Coordinator**  
**S.S.E.S.A.'s Science College**  
**Nagpur**



**SSES Amti's Science College Congress Nagar Nagpur**

**Certificate course in Adulteration**

**Department of Chemistry**

**2019-2020**

**Practical Examination (Batch -1)**

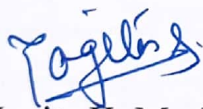
Time -1hr

Total Marks -20

(10 Marks for expt+10 for Viva voce)

**Note:** Perform all experiments

1. To check the adulterant in milk
2. To check the adulterant in Tea
3. To check the adulterant in Black paper
4. To check the adulterant in chilli powder
5. To check the purity of honey
5. Viva Voce



Dr. Yogita K. Meshram  
Course Coordinator

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Nagpur



Dr. R. U. Khope  
Head, Department of chemistry

**Shri Shivaji Education Society Amravati's Science College, Nagpur**

**Department of Chemistry**

**Certificate Course in Adulteration 2019-2020**

**Practical Examination - Batch - 1**

**Attendance Sheet**


*Date of Exam - 19th Oct 2019*

S.N	Roll No	Name of Students				Signature
1	1	Ku	Dhadwe	Sakshi	S	<i>Srinadur</i>
2	2	Ku	Dhekale	Kshitija	R	<i>Kshitija</i>
3	3	Ku	Deshmukh	Nikita	H	<i>Nikita</i>
4	4	Ku	Gajbe	Shruti	R	<i>Shruti</i>
5	5		Gaurkar	Nehal	V	<i>Nehal</i>
6	6		Giratkhar	Harshad	S	<i>Harshad</i>
7	7	Ku	Hatwar	Yuganti	V	<i>Yuganti</i>
8	8	Ku	Hatwar	Prachi	J	<i>Prachi</i>
9	9		Hedaoo	Parth	G	<i>Parth</i>
10	10		Jamunkar	Lokesh	S	<i>Lokesh</i>
11	11	Ku	Junchare	Aachal	G	<i>Aachal</i>
12	12	Ku	Nagrare	Aaishwarya	S	<i>Aaishwarya</i>
13	13	Ku	Nirgulkar	Rudali	T	<i>Rudali</i>
14	14	Ku	Nirwan	Ritika	K	<i>Ritika</i>
15	15	Ku	Pakhmode	Shweta	U	<i>Shweta</i>
16	16		Parihar	Himasnshu	A	<i>Himasnshu</i>
17	17		Parshuramkar	Prajwal	S	<i>Prajwal</i>
18	18		Pawar	Gunjan	G	<i>Gunjan</i>
19	19		Punekar	Sahil	R	<i>Sahil</i>
20	20		Puri	Vaibhav	B	<i>Vaibhav</i>
21	21	Ku	Rahangdale	Gangotri	L	<i>Gangotri</i>
22	22		Rangari	Sanket	S	<i>Sanket</i>
23	23	Ku	Bhosle	Gouri	A	<i>Gouri</i>
24	24		Buche	Mohan	P	<b>- ABSENT</b>
25	25	Ku	Chaurasiya	Sonu	V	<i>Sonu</i>
26	26	Ku	Chittalwar	Monali	V	<i>Monali</i>
27	27		Dani	Kaiwalya	P	<i>K. Dani</i>
28	28	Ku	Dixit	Pooja	P	<i>Pooja</i>
29	29	Ku	Fuse	Swapnil	P	<i>Swapnil</i>
30	30	Ku	Gaur	Prakruti	P	<i>Prakruti</i>
31	31		Hedaoo	Mukul	M	<i>Mukul H.</i>
32	32		Ingole	Pranay	R	<i>Ingole P.</i>
33	33		Jichkar	Adinath	J	<i>Adinath</i>
34	34	Ku	Morghade	Ruchika	S	<i>Ruchika</i>
35	35	Ku	Motariya	Palak	N	<i>Palak</i>
36	36	Ku	Motghare	Kalyani	N	<i>Kalyani</i>

**Course Coordinator**  
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**Nagpur**



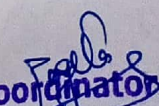
37	37	Ku	Munjewar	Niharika	S	NMS
38	38		Nagarnaik	Hrishikesh	K	Hris
39	39		Nandurkar	Ritesh	M	Ritesh
40	40		Neware	Bhavesh	K	Bh
41	41	Ku	Ninave	Grishma	A	Grishma
42	42	Ku	Palsapure	Nidhi	L	Nidhi
43	43	Ku	Patil	Metta	R	RMP
44	44	Ku	Ramteke	Akshaya	G	Ak
45	45	Ku	Ramteke	Apurva	P	Apurva
46	46	Ku	Ramteke	Papiha	K	Papiha
47	47		Rao	Anurag	K	An
48	48	Ku	Sahu	Amisha	B	Amisha
49	49	Ku	Salodkar	Antara	V	Antara
50	50	Ku	Samarth	Surabhi	R	Surabhi
51	51	Ku	Satpute	Samiksha	K	Samiksha
52	52	Ku	Sharma	Jyoti	B	Jyoti
53	53	Ku	Shende	Mrunali	V	Mrunali
54	54	Ku	Shingne	Vishvaja	C	Vishvaja
55	55	Ku	Singh	Janhvi	B	Janhvi

  
 Dr. Jyoti Meshram  
 Course Coordinator  
 S.S.E.S.A.'s Science College  
 Nagpur

19/10/2019

**Shri Shivaji Education Society Amravati's Science College Congress Nagar**  
**Nagpur**  
**Department of Chemistry**  
**Certificate Course in Adulteration (Aug 19 to Oct 19)**  
**Result sheet (Batch -1)**

S.N	R.N	Name of Students				Theory	Practical	Total	Grade
						80	20	100	
1	1	Ku	Dhadwe	Sakshi	S	60	16	76	A
2	2	Ku	Dhekale	Kshitija	R	62	18	80	A
3	3	Ku	Deshmukh	Nikita	H	68	16	84	A+
4	4	Ku	Gajbe	Shruti	R	58	14	72	A
5	5		Gaurkar	Nehal	V	64	16	80	A
6	6		Giratkar	Harshad	S	60	15	75	A
7	7	Ku	Hatwar	Yuganti	V	68	18	86	A+
8	8	Ku	Hatwar	Prachi	J	66	17	83	A+
9	9		Hedaoo	Parth	G	70	18	88	A+
10	10		Jamunkar	Lokesh	S	54	16	70	B+
11	11	Ku	Junchare	Aachal	G	58	18	76	A
12	12	Ku	Nagrare	Aaishwarya	S	44	16	60	B
13	13	Ku	Nirgulkar	Rudali	T	48	17	65	B+
14	14	Ku	Nirwan	Ritika	K	60	18	78	A
15	15	Ku	Pakhmode	Shweta	U	56	18	74	A
16	16		Parihar	Himasnshu	A	64	19	83	A+
17	17		Parshuramkar	Prajwal	S	72	20	92	O
18	18		Pawar	Gunjan	G	74	19	93	O
19	19		Punekar	Sahil	R	62	16	78	A
20	20		Puri	Vaibhav	B	64	17	81	A+
21	21	Ku	Rahangdale	Gangotri	L	62	15	77	A
22	22		Rangari	Sanket	S	66	17	83	A+
23	23	Ku	Bhosle	Gouri	A	60	14	74	A
24	24		Buche	Mohan	P	AA	AA	AA	AA
25	25	Ku	Chaurasiya	Sonu	V	64	18	82	A+

  
**Course Coordinator**  
**S.S.E.S.A.'s Science College**  
**Nagpur**



26	26	Ku	Chittalwar	Monali	V	74	20	94	O
27	27		Dani	Kaiwalya	P	76	20	96	O
28	28	Ku	Dixit	Pooja	P	70	20	90	A+
29	29	Ku	Fuse	Swapnil	P	68	18	86	A+
30	30	Ku	Gaur	Prakruti	P	60	18	78	A
31	31		Hedaoo	Mukul	M	62	15	77	A
32	32		Ingole	Pranay	R	56	16	72	A
33	33		Jichkar	Adinath	J	72	20	92	O
34	34	Ku	Morghade	Ruchika	S	62	17	79	A
35	35	Ku	Motariya	Palak	N	64	18	82	A+
36	36	Ku	Motghare	Kalyani	N	60	17	77	A
37	37	Ku	Munjewar	Niharika	S	58	16	74	A
38	38		Nagarnaik	Hrishikesh	K	68	19	87	A+
39	39		Nandurkar	Ritesh	M	52	16	68	B+
40	40		Neware	Bhavesh	K	62	18	80	A
41	41	Ku	Ninave	Grishma	A	74	20	94	O
42	42	Ku	Palsapure	Nidhi	L	70	20	90	A+
43	43	Ku	Patil	Metta	R	68	19	87	A+
44	44	Ku	Ramteke	Akshaya	G	62	17	79	A
45	45	Ku	Ramteke	Apurva	P	56	17	73	A
46	46	Ku	Ramteke	Papiha	K	54	16	70	B+
47	47		Rao	Anurag	K	60	17	77	A
48	48	Ku	Sahu	Amisha	B	46	15	61	B+
49	49	Ku	Salodkar	Antara	V	52	16	68	B+
50	50	Ku	Samarth	Surabhi	R	42	15	57	B
51	51	Ku	Satpute	Samiksha	K	48	16	64	B+
52	52	Ku	Sharma	Jyoti	B	50	14	64	B+
53	53	Ku	Shende	Mrunali	V	44	15	59	B
54	54	Ku	Shingne	Vishvaja	C	62	16	78	A
55	55	Ku	Singh	Janhvi	B	66	18	84	A+

Course Coordinator  
S.S.E.S.A.'s Science College  
Mangur





Shri Shivaji Education Society, Amravati's

# SCIENCE COLLEGE

Congress Nagar, Nagpur-12 (M.S.), India



Accredited with CGPA of 3.51 at 'A+' grade by NAAC, Bangalore  
A "College with Potential for Excellence" identified by UGC New Delhi.

Institutional Member of APQN

Recognized Centre for Higher Learning and Research  
Mentor College under 'PARAMARSH Scheme', UGC, New Delhi

## Add-on Course

Course Exam Name: Certificate Course in ADULTERATION

<b>Roll No.:</b>		<b>Session: 2019-20</b>	<b>INSTRUCTIONS FOR FILLING THE SHEET</b> 1. This sheet should not be folded or crushed. 2. Use only blue/ black ball point pen. 3. Use of pencil is strictly prohibited.. 4. Cutting and erasing on this sheet is not allowed. 5. Do not use any stray marks on the sheet. 6. Do not use marker or white fluid to hide the mark. 7. Tick ✓ in the box of correct answer
<b>Date of exam-</b> 18/10/19		<b>Max. Marks: 80</b>	
<b>Invigilator Signature</b> 		<b>Obtained Marks:</b> 68	

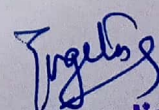
Q.No	Options	Q.No	Options
1	a. <input type="checkbox"/> b. <input checked="" type="checkbox"/> c. <input type="checkbox"/> d. <input type="checkbox"/>	21	a. <input type="checkbox"/> b. <input type="checkbox"/> c. <input checked="" type="checkbox"/> d. <input type="checkbox"/>
2	a. <input type="checkbox"/> b. <input type="checkbox"/> c. <input type="checkbox"/> d. <input checked="" type="checkbox"/>	22	a. <input type="checkbox"/> b. <input type="checkbox"/> c. <input type="checkbox"/> d. <input checked="" type="checkbox"/>
3	a. <input type="checkbox"/> b. <input checked="" type="checkbox"/> c. <input type="checkbox"/> d. <input type="checkbox"/>	23	a. <input type="checkbox"/> b. <input type="checkbox"/> c. <input checked="" type="checkbox"/> d. <input type="checkbox"/>
4	a. <input type="checkbox"/> b. <input type="checkbox"/> c. <input type="checkbox"/> d. <input checked="" type="checkbox"/>	24	a. <input type="checkbox"/> b. <input type="checkbox"/> c. <input checked="" type="checkbox"/> d. <input type="checkbox"/>
5	a. <input type="checkbox"/> b. <input checked="" type="checkbox"/> c. <input type="checkbox"/> d. <input type="checkbox"/>	25	a. <input type="checkbox"/> b. <input type="checkbox"/> c. <input type="checkbox"/> d. <input checked="" type="checkbox"/>
6	a. <input type="checkbox"/> b. <input type="checkbox"/> c. <input checked="" type="checkbox"/> d. <input type="checkbox"/>	26	a. <input type="checkbox"/> b. <input type="checkbox"/> c. <input checked="" type="checkbox"/> d. <input type="checkbox"/>
7	a. <input checked="" type="checkbox"/> b. <input type="checkbox"/> c. <input type="checkbox"/> d. <input type="checkbox"/>	27	a. <input checked="" type="checkbox"/> b. <input type="checkbox"/> c. <input type="checkbox"/> d. <input type="checkbox"/>
8	a. <input checked="" type="checkbox"/> b. <input type="checkbox"/> c. <input type="checkbox"/> d. <input type="checkbox"/>	28	a. <input checked="" type="checkbox"/> b. <input type="checkbox"/> c. <input type="checkbox"/> d. <input type="checkbox"/>
9	a. <input checked="" type="checkbox"/> b. <input type="checkbox"/> c. <input type="checkbox"/> d. <input type="checkbox"/>	29	a. <input type="checkbox"/> b. <input type="checkbox"/> c. <input checked="" type="checkbox"/> d. <input type="checkbox"/>
10	a. <input type="checkbox"/> b. <input type="checkbox"/> c. <input checked="" type="checkbox"/> d. <input type="checkbox"/>	30	a. <input type="checkbox"/> b. <input type="checkbox"/> c. <input checked="" type="checkbox"/> d. <input type="checkbox"/>
11	a. <input type="checkbox"/> b. <input type="checkbox"/> c. <input type="checkbox"/> d. <input checked="" type="checkbox"/>	31	a. <input checked="" type="checkbox"/> b. <input type="checkbox"/> c. <input type="checkbox"/> d. <input type="checkbox"/>
12	a. <input checked="" type="checkbox"/> b. <input type="checkbox"/> c. <input type="checkbox"/> d. <input type="checkbox"/>	32	a. <input type="checkbox"/> b. <input type="checkbox"/> c. <input type="checkbox"/> d. <input checked="" type="checkbox"/>
13	a. <input type="checkbox"/> b. <input checked="" type="checkbox"/> c. <input type="checkbox"/> d. <input type="checkbox"/>	33	a. <input type="checkbox"/> b. <input checked="" type="checkbox"/> c. <input type="checkbox"/> d. <input type="checkbox"/>
14	a. <input type="checkbox"/> b. <input type="checkbox"/> c. <input checked="" type="checkbox"/> d. <input type="checkbox"/>	34	a. <input type="checkbox"/> b. <input type="checkbox"/> c. <input checked="" type="checkbox"/> d. <input type="checkbox"/>
15	a. <input type="checkbox"/> b. <input checked="" type="checkbox"/> c. <input type="checkbox"/> d. <input type="checkbox"/>	35	a. <input checked="" type="checkbox"/> b. <input type="checkbox"/> c. <input type="checkbox"/> d. <input type="checkbox"/>
16	a. <input type="checkbox"/> b. <input type="checkbox"/> c. <input type="checkbox"/> d. <input checked="" type="checkbox"/>	36	a. <input checked="" type="checkbox"/> b. <input type="checkbox"/> c. <input type="checkbox"/> d. <input type="checkbox"/>
17	a. <input type="checkbox"/> b. <input checked="" type="checkbox"/> c. <input type="checkbox"/> d. <input type="checkbox"/>	37	a. <input type="checkbox"/> b. <input checked="" type="checkbox"/> c. <input type="checkbox"/> d. <input type="checkbox"/>
18	a. <input type="checkbox"/> b. <input type="checkbox"/> c. <input checked="" type="checkbox"/> d. <input type="checkbox"/>	38	a. <input type="checkbox"/> b. <input type="checkbox"/> c. <input type="checkbox"/> d. <input checked="" type="checkbox"/>
19	a. <input type="checkbox"/> b. <input checked="" type="checkbox"/> c. <input type="checkbox"/> d. <input type="checkbox"/>	39	a. <input type="checkbox"/> b. <input type="checkbox"/> c. <input type="checkbox"/> d. <input checked="" type="checkbox"/>
20	a. <input type="checkbox"/> b. <input type="checkbox"/> c. <input checked="" type="checkbox"/> d. <input type="checkbox"/>	40	a. <input type="checkbox"/> b. <input checked="" type="checkbox"/> c. <input type="checkbox"/> d. <input type="checkbox"/>



**SSES Amti's Science College Congress Nagar Nagpur**  
**Certificate course in Adulteration**  
**Department of Chemistry**  
**2019-2020 Batch -1**  
**Feedback Form**

S N	Questions	Ratings		
		Yes	No	
1	Was the duration of course appropriate	Yes	No	
2	Was this course benefitted for students carrier	Yes	No	
3	.How do you rate the overall certificate course	Excellent	Good	Satisfactory
4	.How do you rate the prescribed syllabus	Excellent	Good	Satisfactory
5	Is this a need of hour	Yes	No	Can't say

Any Suggestion if any:

  
**Course Coordinator**  
**SSES A's Science College**

**SSES Amti's Science College Congress Nagar Nagpur**  
**Certificate course in Adulteration**  
**Department of Chemistry**  
**2019-2020 Batch -1**  
**Feedback Analysis**

1. Numbered of students enrolled for the certificate course-55
2. Number of students successfully completed the certificate course-53
3. Number of students successfully submitted feedback -49

S N	Question	Students Number wise Responses		
1	Rating	Yes	No	
	1. Was the duration of course appropriate	45	4	
2	Rating	Yes	No	
	2. Was this course benefitted for students carrier	48	1	
3	Rating	Excellent	Good	Satisfactory
	3. How do you rate the overall certificate course	46	2	01
4	Rating	Excellent	Good	Satisfactory
	4. How do you rate the prescribed syllabus	49	-	-
5.	Rating	Yes	No	Can't say
	5. Is this a need of hour	46	00	3

*Alu A. Haldar*  
Internal Quality Assurance Cell  
(IQAC)  
S. S. E. S. A. Science College  
Congress Nagar, Nagpur.



*nohari*  
Principal  
S. S. E. S. Amravati's  
Science College, Nagpur.



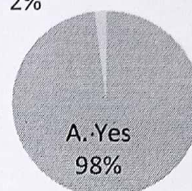
**SSES Amti's Science College Congress Nagar Nagpur**  
**Certificate course in Adulteration**  
**Department of Chemistry**  
**2019-2020 Batch -1**

**Feedback Analysis in Pie Chart Presentation**

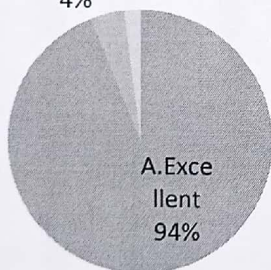
**1.Is this course improve the students skills**  
 B. No 8%



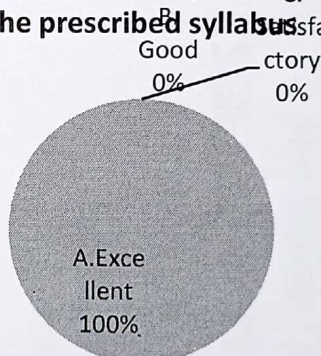
**Que.2.Is this course will be benefitted to for students carrier**  
 B. No 2%



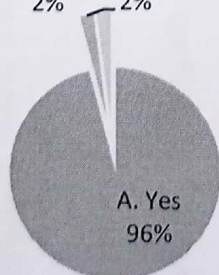
**3.How do you rate the overall certificate course**  
 Good 4%  
 C. Satisfactory 2%



**Que. 4 How do you rate the prescribed syllabus**  
 Good 0%  
 C. Satisfactory 0%



**Que. 5. Is this Course is a need of hour**  
 Can't Say 2%  
 B. No 2%



Internal Quality Assurance Cell (IQAC)  
 S. S. E. S. A. Science College  
 Congress Nagar, Nagpur.



Principal  
 S. S. E. S. Amravati's  
 Science College, Nagpur.



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**SCIENCE COLLEGE, CONGRESS NAGAR,  
NAGPUR**

Accredited with CGPA of 3.51 at 'A+' Grade  
A College with Potential for Excellence



**CERTIFICATE**

Mr./Ku. Sakshi S. Dhadwe is awarded with certificate on successful completion of the course entitled, Certificate course in "Adulteration".

Session 2023-24 under Add-on course conducted for 30 hours from 02/08/2019 to 12/10/2019 by Department of Chemistry, SSES's, Science College, congress Nagar, Nagpur 440012.

He/She has passed the Examination with 'A' Grade.

**Dr. Yogita Meshram**  
Coordinator, Department of

**Prof. M. P. Dhore**  
Principal, Science College