

Course include

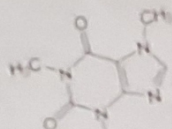
We Teach About

- Food Colours: Natural, Synthetic and Spurious Colours
- Food flavors: Flavoring, Natural, nature identical and artificial flavoring agents, Flavor enhancers Artificial Sweeteners
- Study of Saccharine, Aspartame Acesulfame, Sucralose IV Types of Adulterants in all foods
- Intentional, Incidental, Other incidental .effect adulterants on health

Jagad
Head, Dept
L.V.D. College

try
L.V.D.

Objectives



Students will be aware of the food additives and adulterants and they will be able to guide the people about the use of the additives, harmfulness of adulterants.

TO JOIN CONTACT-

- Miss. Jasmeen
- Miss. G. Neha

mky
PRINCIPAL
L.V.D. College, RAICHUR



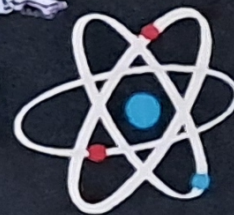
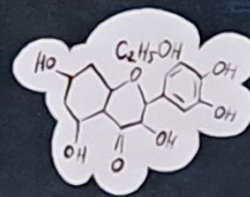
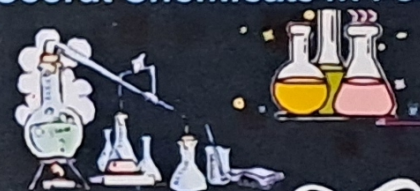
Taranath Shikshana Samsthe

Laxmi Venkatesh Desai college, Raichur

Re-Accredited by NAAC with B grade

Department Of Chemistry
2022-23

Offers Course On
"Useful Chemicals In Food"



CHEMISTRY



1

Taranath Shikshana Samsthe



LAXMI VENKATESH DESAI COLLEGE, RAICHUR-584103.

(Affiliated to Raichur University, Raichuri. Re-Accredited by NAAC with "B" Grade)

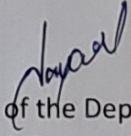
Dr. Venkatesh B. Devaru, *M.Sc., Ph.D., MBA.*
PRINCIPAL

Office of the Principal
Ph: (08532)-240286, 240707
Fax: +918532 240707
e-mail: lvdrcr@gmail.com
Website: www.lvdcollege.com

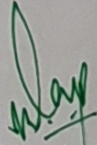
Date: 1-12-2022

TO WHOMEVER IT MAY CONCERN

This is to certify that, the college has introduced the Add_On course on, "Useful Chemicals in food" with the duration of 30 hours introduced in 2022-23. The said programme is apart from the existing course curriculum.


Head of the Department

Head, Dept of Chemistry
L.V.D. College, RAICHUR.


Principal

PRINCIPAL
L.V.D. College, RAICHUR-03.

2

Date: 20-11-2022

To
The Principal,
LVD College, Raichur.

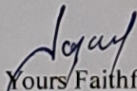
From
HoD,
Chemistry Department.

Respected Sir,

Sub: Permission to start an Add-On course

With respect to the above cited subject I, the undersigned request you to grant permission to start an Add-on course titled "**Useful Chemicals in food**" to undergraduate students. The details of syllabus and duration are enclosed. This course helps students to build up their skills. Kindly grant the permission.

Thanking You,


Yours Faithfully,
Head, Dept of Chemistry
L.V.D. College, RAICHUR.

Laxmi Venkatesh Desai College, Raichur

Re-Accredited by NAAC with B Grade

Department of Chemistry

Notice

All the B.A. I, III & V Semester students are hereby informed to join and get benefit of the Add-on course titled "Useful Chemicals in food" starting from

1st December 2022 at 8 to 9 am

This course enables you to create awareness about the Industrial materials and their uses in daily life, hence it is most useful to the students in future

Handwritten: B.A. 1, 3, 5th SEM.

Handwritten: B.A. I, III, Vth SEM

Handwritten: B.A. Vth SEM

Signature of HOD
Signature of HOD
Head, Dept. of Chemistry
L.V.D. College, RAICHUR.

Taranath Shikshana Samsthe

L V D College, Raichur

Department of Chemistry

Add-on Certificate USEFUL CHEMICALS IN FOOD

Coordinator : Miss .Jasmeen and Miss G.Neha

Duration : 30 Hours

(Theory & Practical) Content :

About the Course

Food additive: substance not naturally present in a food but added during its preparation and remaining in the finished product. In general food additives are used to decrease the risk to contamination by certain microbes, maintain or improve nutritional quality, increase shelf life enhances taste, odour and appearance, reduce waste or contribute to convenience.

Food adulterants: The substances added to food so that the seller get more benefits by increasing the quantity by adding unwanted chemical in the food to get more quantity. It is vicious cycle , the seller is playing with the consumer by adding harmful materials into the food for his benefit without looking into the health of the consumer

Aims Of the course: Students are accustomed with the additives in the food They come across different chemicals which are food additives They will be aware of the food adulterants. They come to know about the harmful effect of adulterants

Eligibility: Any student with 10+2 Fee: Free

Intake:40 students

Duration: 30 Hours

Syllabus:

- I. Food Colours: Natural, Synthetic and Spurious Colours
- II. Food flavors: Flavorings „Natural, nature identical and artificial flavoring agents, Flavor enhancers
- III. Artificial Sweeteners: study of, Saccharine, Aspartame Acesulfame, Sucralose
- IV. Types of Adulterants in all foods: Intentional, Incidental, Other incidental .effect adulterants on health

Outcome of the course:

Students will be aware of the food additives and adulterants and they will able to guide the people about the use of the additives, harmfulness of adulterants.

Reference:

LB.Shreelaxmi, Food Science, New age International Publications New Delhi 2015 2.Singh K, Chemistry in daily life Prentice Hall of India, New Delhi 2008

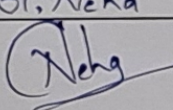
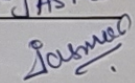
Taranath Shikshana Samsthe
LAXMI VENKATESH DESAI COLLEGE, RAICHUR.

Semester Time Table for the year 2022-2023

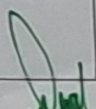
Name of the Staff Gi. Neha & Jasmeen

Class: B.A.I, III & V Subject: Chemistry.

Days	8-9 AM	10.20	11.10	12.00	12.50	1.40	2.30	3.20	4.10
Monday	← Chemistry Add on course →								
Tuesday	- do -								
Wednesday	- do -								
Thursday	- do -								
Friday	- do -								
Saturday	- do -								

Signature of the Staff Gi. Neha JASMEEN
 

HOD Signature [Signature]
 Head, Dept. of Chemistry
L.V.D. College, RAICHUR.


 PRINCIPAL
 L.V.D. College, RAICHUR-03

(9)

Attendance Sheet

Department of Chemistry

Faculty Name: G. Neha & Jasmeen

Class: B.A. I, III, & V Semester

Course title: Useful chemicals in food

Sl.No	Register No	Name of the Student	1	2	3	5	6	7	8	9	10	12	13	14	15	16	17	22	23	28	4	5	6	7	9	10	11	12	13	16	17	18	Total Present	Signature of Students
			12	12	12	12	12	12	12	12	12	12	12	12	12	12	12	12	12	12	12	01	01	01	01	01	01	01	01	01	01	01		
			22	22	22	22	22	22	22	22	22	22	22	22	22	22	22	22	22	22	22	22	23	23	23	23	23	23	23	23	23	23		
			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		
1	U23AB22 A0006	Shivaraya	A	A	P	P	A	P	P	P	P	P	A	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	26	shivaraya	
2	U23AB22 A0011	Ambika	P	P	P	P	P	P	A	A	P	P	P	P	P	A	P	P	P	P	P	P	P	P	P	A	P	P	P	P	A	25	ambika	
3	U23AB22 A0014	Manjunath	P	P	P	P	P	P	P	P	P	P	A	P	P	P	P	P	A	A	P	P	P	P	P	A	P	P	P	P	26	Manjunath		
4	U23AB22 A0015	Alibaba	A	P	P	P	P	P	P	P	P	P	P	P	A	A	A	P	P	P	P	P	P	P	P	P	A	P	P	P	25	Alibaba		
5	U23AB22 A0017	Ameena	P	P	A	P	P	A	P	P	A	P	P	P	P	P	P	P	P	P	P	A	P	P	P	P	P	P	P	P	P	26	Ameena	
6	U23AB22 A0025	Preksha	P	P	P	A	P	P	P	P	P	P	A	P	A	P	A	P	P	P	P	P	P	P	P	P	P	P	P	P	P	26	Preksha	
7	U23AB22 A0026	Vasunik	P	A	P	P	P	P	P	P	A	P	P	P	P	P	P	P	A	P	P	A	P	P	P	P	P	P	P	P	P	26	Vasunik	
8	U23AB22 A0027	Shivaraj	P	P	P	P	P	A	P	P	P	P	P	P	P	P	P	A	A	P	P	P	P	P	P	P	P	P	P	P	P	27	Shivaraj	
9	U23AB22 A0032	Anjali	P	P	P	A	P	P	P	P	P	P	P	P	P	A	P	P	P	A	P	P	P	P	P	A	P	P	P	P	P	26	Anjali	
10	U23AB22 A0035	Ashwini	A	P	P	P	P	P	A	P	P	P	A	P	A	A	P	P	P	P	P	P	P	P	P	P	P	P	P	P	A	24	Ashwini	
11	U23AB22 A0041	Devamma	P	P	A	A	P	P	P	P	P	P	P	P	P	P	P	A	P	P	A	A	P	P	P	P	P	P	P	P	P	25	Devamma	
12	U23AB22 A0044	Naxabari	P	P	P	A	A	P	P	P	P	P	P	A	P	P	P	P	P	A	P	A	P	P	P	P	P	P	P	P	A	24	Naxabari	
13	U23AB22 A0046	Amrutha	A	P	P	P	P	P	P	P	A	A	P	P	P	P	P	P	P	P	P	P	P	A	A	P	A	P	P	P	P	24	Amrutha	
14	U23AB22 A0065	Jayaswya	P	P	P	A	P	P	P	P	A	P	P	P	A	A	P	A	P	P	P	P	P	P	P	P	P	P	P	P	P	25	Jayaswya	

Neha Jasmeen
Signature of Faculty

[Signature]
Signature of HOD

[Signature]
Signature of Principal

Head, Dept. of Chemistry
L.V.D. College, RAICHUR.

PRINCIPAL
Laxmi Venkatesh Desai College,
RAICHUR.

④

Attendance Sheet

		Department of Chemistry																																
Class: B.A. I, III, & V Semester		Course title: Useful chemicals in food														Faculty Name: G. Neha & Jaameen												Total	Signature of Students					
Sl.No	Register No	Name of the Student	1	2	3	5	6	7	8	9	10	12	13	14	15	16	17	22	23	28	4	5	6	7	9	10	11	12	13	16	17	18	Present	
			12	12	12	12	12	12	12	12	12	12	12	12	12	12	12	12	12	12	12	01	01	01	01	01	01	01	01	01	01	01		
			22	22	22	22	22	22	22	22	22	22	22	22	22	22	22	22	22	22	23	23	23	23	23	23	23	23	23	23	23			
			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		
15.	U23AB23 A0070	Pavitra	P	P	A	P	A	P	P	P	A	P	A	P	P	P	P	P	P	P	P	A	P	P	P	P	P	P	P	P	P	25	Palliba	
16.	U23AB22 A0072	Shrinivasa	P	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	26	Shrinivasa	
17.	U23AB22 A0022	Hanumanth	P	P	A	P	P	P	A	P	P	P	P	P	P	P	P	A	P	P	P	P	P	P	P	A	P	P	A	P	P	25	Hans	
18.	U23AB22 A0022	Anil Kumar	P	P	P	P	P	P	P	P	P	P	A	P	P	P	P	P	P	A	A	P	P	P	P	P	P	P	P	A	P	26	Anilkumar	
19.	U23AB22 A0095	Nagray R	P	A	P	P	P	P	A	P	P	P	P	P	A	P	P	P	P	P	P	P	P	P	A	P	A	P	P	P	P	25	Nagray	
20.	U23AB22 A0097	H. Narasappa	P	P	P	P	A	P	P	P	P	P	A	P	P	P	P	P	P	P	P	P	P	P	P	P	P	A	P	P	P	27	Narasappa	
21.	U23AB21 A0014	Tippana	P	A	P	P	P	P	P	P	A	P	P	P	P	P	P	A	A	P	P	P	P	P	P	A	P	P	P	P	P	25	Tippana	
22.	U23AB21 A0016	Radhama	P	P	P	P	A	A	P	P	P	P	P	P	P	P	P	A	P	P	A	P	P	P	P	P	P	P	P	P	P	26	Radhama	
23.	U23AB21 A0020	Umsha	P	P	A	P	P	P	A	P	P	P	P	A	P	P	P	P	P	P	P	P	P	P	P	A	P	P	P	P	P	26	Umsha	
24.	U23AB21 A0027	Asma	A	P	P	P	P	P	P	A	P	P	P	P	A	P	P	P	P	A	P	P	P	P	A	P	P	P	A	P	P	24	Asma	
25.	U23AB21 A0033	Pranesh	P	P	A	A	P	P	P	P	P	A	P	P	P	P	P	P	P	P	P	P	P	P	P	A	P	P	P	A	P	25	Pranesh	
26.	U23AB21 A0035	Gotham	A	A	P	P	P	P	P	P	P	P	A	P	A	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	26	Gotham	
27.	U23AB21 A0036	Eusha	P	P	P	A	A	A	P	P	P	P	P	P	P	P	P	A	P	P	P	P	P	P	P	A	P	P	P	P	P	25	Eusha	
28.	U23AB21 A0037	Kushi Jain	A	P	P	P	P	P	P	A	P	P	P	P	P	P	P	A	P	P	P	P	P	P	P	P	P	P	P	P	P	27	Kushi Jain	

Neha Jaameen
Signature of Faculty

[Signature]
Signature of HOD
Head, Dept. of Chemistry
L.V.D. College, RAICHUR.

[Signature]
Signature of Principal
PRINCIPAL
Laxmi Venkatesh Desai College,
RAICHUR.

(2)

Attendance Sheet

Department of Chemistry

Faculty Name: **Dr. Neha & Jasmeen**

Course title: **Useful Chemicals in food**

Sl.No	Register No	Name of the Student	Faculty Name: Dr. Neha & Jasmeen																		Total Present	Signature of Students
			1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18		
29	U23AB21 A0040	Eresha	A	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	27	Eresha
30	U23AB21 A0041	Kavita	P	P	P	A	P	P	P	P	P	P	P	P	P	P	P	P	P	P	28	[Signature]
31	U23AB21 A0014	Yallalinga	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	29	[Signature]
32	U23AB21 A0051	Ramesh	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	28	Ramesh
33	U23AB21 A0054	M's Ranjed	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	29	M.S. Ranjed
34	U23AB21 A0057	M paiga	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	27	[Signature]
35	A2135657	Swati	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	28	Swati
36	A2135658	Devasray	A	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	25	[Signature]
37	A2135660	Ramesh	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	28	[Signature]
38	A2135661	Govind	A	A	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	26	[Signature]
39	A2135662	Dopanna	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	27	[Signature]
40	A2135665	Sahana	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	28	[Signature]
41	A2135666	Raghvendra	A	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	25	[Signature]
42	A2135669	Toupti	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	27	[Signature]

[Signature]
Signature of Faculty

Signature of HOD
Head, Dept. of Chemistry
L.V.D. College, RAICHUR.

[Signature]
Signature of Principal
PRINCIPAL
Laxmi Venkatesh Desai College
RAICHUR.

Laxmi Venkatesh Desai College, Raichur

Re-Accredited by NAAC with B Grade

Department of Chemistry**Report of Add on course**

Title of the Add on course : Useful Chemicals in food

Duration : 30 Hours

Started on : 01-12-2022

Completed on : 18-01-2023

Name of the faculty : Miss. Jasmeen and Miss. G.Neha

Total No. of students admitted : 42 Students

Total No. of classes taken : 30 Classes.

Total No. of students benefited : 42 Students

Learning outcomes : Students will be aware of the industrial materials and their uses in daily life.



Taranath Shikshana Samsthe

LAXMI VENKATESH DESAI COLLEGE RAICHUR

(Re-Accredited by NAAC with 'B' Grade)

Certificate

This is to Certify that Miss. / Mr. Kushi Jain
of B. A III Semester has completed the Certificate Course in
Useful Chemicals in food
Conducted by the Department of Chemistry from
01-12-22 to 18-01-23.

Nayak
Head of the Department
L.V.D. College, RAICHUR.



Principal
PRINCIPAL
L.V.D. College, RAICHUR-03.
Principal

Taranath Shikshana Samsthe's
LAXMI VENKATESH DESAI COLLEGE, RAICHUR
ADD ON COURSE-INTERNAL ASSESSMENT
TOPIC - USEFUL CHEMICALS IN FOOD
B.A I, III & V SEMESTER - 2023

Time : 8:00 am to 9:00 am.

Date : 18/01/2023

Max.Marks : 20M

Name: Kushi Jain

Reg No: U23AB21A0037

Instructions: Choose and tick the correct answer

18
20
Neha

1. Added sugar in milk is considered as

- a) Adulterants.
- b) Preservatives.
- c) Additive.
- d) None of the above.

0

2. Lead chromate is a common adulterant found in

- a) Water
- b) Soft drinks
- c) Turmeric
- d) Vegetable oils

1

3. Urea is added to milk to increase

- a) Thickness
- b) Shelf life
- c) Nitrogen content
- d) Brightness

1

4. Chilli powder is usually adulterated with

- a) Saw dust
- b) Color and saccharin
- c) Kesari dal
- d) Aluminium foil

1

5. Coffee is adulterated with

- a) Saw dust
- ✓ b) Tamarind seed powder
- 1- c) Ghee
- d) All these

6. Asafoetida is adulterated with Except

- ✓ a) Starch
- 1- b) Clay
- c) Chalk powder
- d) Maize

7. The red colour of beet is due to the preseh

- a) Lycopene
- 0- ✓ b) Beta carotene
- c) Curcumin
- d) Betalain

8. 4% commercially available acetic acid is

- a) Brine
- 1- ✓ b) Vinegar
- c) Tartar
- d) Salt

9. The term GRAS stands for

- ✓ a) Generally recognised as safe
- 1- b) Group of recognised and scientist
- c) German regulation for analysis and safety.
- d) Gross rate of annual saving

10. BHA is a

- ✓ a) Antioxidant
- 1- b) Flavour enhancer
- c) Pesticide
- c) Permitted color

11. _____ is a non permitted color

- a) Ponceau
- b) Brilliant blue FCF
- 1- c) Tartrazine
- ✓ d) Rhodamine

12. Which of the following is not a natural colour

- a) Cyanidine 3 glucoside
- b) Chlorophyll
- 1- ✓ c) Sunset yellow FCF
- d) Annatto

13. Sugar and salt act as preservatives by :

- a) Killing microorganisms directly
- 1- b) Increasing the acid content of food
- c) Increasing the water content of food
- ✓ d) Binding water so it is not available for microorganisms.

14. TBHQ in oils

- a) Enhances color
- 1- ✓ b) Retards oxidation
- c) Enhances flavour
- d) All of the above

15. Which of the following does not have antimicrobial activity?

- ✓ a) Chlorophyll
- 1- b) Organic acids
- c) Spice extracts
- d) Hydrogen peroxide

16. According to FSSAI rules, class II preservatives includes

- 1- a) Acetic acid
- b) Dextrose
- ✓ c) Nicin
- d) Glucose

17. Ingredients means

- 1- ✓
- a) An extaneous matter present in the final product
 - b) A substance that gets modified in the product
 - c) Any substance used to prepare food
 - d) A food additive used in food preparation.

18. Sulphur dioxide cannot be used to prepare naturally colored juices because of its

- 1- ✓
- a) Characteristics flavour
 - b) Characteristics aroma
 - c) Liberation of Carbon dioxide
 - d) Bleaching action

19. Adulterant means

- 1- ✓
- a) Any article obtained from a diseased animal
 - b) Any coloring matter other than that prescribed
 - c) Any material employed for the purpose of adulteration
 - d) Any article containing any poisonous ingredient.

20. Which of the following adulterants cause partial or complete blindness .

- 1- ✓
- a) Kesari dal
 - b) Matanil pelo
 - c) Argimone oil
 - d) Rhodamine B.