

REPORT OF ACTIVITIES
OF
P.G. DEPARTMENT
OF
FOOD SCIENCE & TECHNOLOGY
(2016-17)



P.G.DEPARTMENT OF FOOD SCIENCE & TECHNOLOGY

GROUP PHOTOGRAPH

Activites of Food Science Department

- ❖ A poster competition on “Beti Bachao Beti Padoo”, “Swacch Bharat Abhiyan” and “Adulteration” was organized by the department of food science and Technology in collaboration with the Science Club of the college in May 2016.

FOOD ADULTERATION

Adulteration is the process of adding a substance to another food to increase its quantity or to improve its quality. It is a common practice in the food industry.

Due to the increase in food adulteration, many people are getting sick. This is because the type of adulteration is mostly the addition of toxic substances to the food.

The practice of buying adulterated food is a bad habit. It is a waste of money and it is harmful to health. We should buy food from reliable sources and check the quality of the food before buying it.

Many of the adulterated food items are sold in the market. It is a big problem for the health of the people. We should be careful while buying food from the market.






HARMFUL EFFECTS OF ADULTERANT

Food Adulterant	Adulterant	Health Effect
Bengal Gram Dal	Kesari Dal	Lethargy, Dizziness
Tea	Used tea leaves, Chemical and Coloured	Liver Diseases
Coffee Powder	Groundnut Seed, Bitter Seed Powder	Diarrhoea
Milk	Water and Starch	Stomach Disorder
Sugar	Chalk Powder	Stomach Disorder
Black Pepper	Pepper Seeds	Stomach, Liver Problems
Asafetida	Foreign matter, yellow, Coloured, red	Dysentery
Turmeric Powder	Yellow synthetic dye, Natural Yellow	Carcinogenic
Chilli Powder	Black Powder	Stomach Problem
Pulses	Coarse dye	Stomach Pain, Allergy
Mustard Seeds	Argemone seeds	Epidemic dropsy and paralysis, Loss of eye sight, Head diseases
Edible oil	Mixed oil	

Date: 10/11/2023
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Class: 10th
Subject: Science

FOOD ADULTERATION

LAWS AND STANDARDS OF ISIA

FOOD ADULTERATION ADDITION OF UNHEALTHY OR UNSAFE FOOD SUBSTANCES

EFFECTS OF ADULTERATION

Adulteration of food is a common practice in the food industry. It is a big problem for the health of the people. We should be careful while buying food from the market.

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MILK ADULTERATION

Milk adulteration is a common practice in the food industry. It is a big problem for the health of the people. We should be careful while buying milk from the market.

Many of the adulterated milk items are sold in the market. It is a big problem for the health of the people. We should be careful while buying milk from the market.

STANDARD OF PURITY OF ADULTERATION

The standard of purity of adulteration is a measure of the amount of adulterant present in the food. It is a big problem for the health of the people. We should be careful while buying food from the market.

MILK ADULTERATION

Milk adulteration is a common practice in the food industry. It is a big problem for the health of the people. We should be careful while buying milk from the market.

- ❖ Preparation and demonstration on the detection of common food adulterants was done by the students of P.G Department of Food Science in 4th J&K State Women Science Congress on 1st to 3rd of September 2016.



A

- ❖ Guest Lecture by Dr. Ajai Prakash Gupta, Sr. Technician, IIIM , Jammu on instrumentation and Lab techniques was organized by the department on 2nd September 2016 for the P.G Students.



- ❖ Subject visit was arranged by the department for the students of B.Sc Semester-1st and P.G Semester 1st, Food Science and Technology to IIIM, Canal Road, Jammu on 27th of September 2016.



- ❖ A quiz competition was organized by the department for students of BSc Semester-V, Food Science on 4th of October 2016.
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- ❖ A subject visit was organized by the department to IIIM, Canal road ,Jammu to gain practical knowledge and to understand working of various instruments of M.Sc. Sem I and B.Sc. Sem on 10th Nov 2016.



Students – B.Sc. IInd & IVth Sem., M.Sc. IInd visited K.C. foods on 28th of Feb. 2017

Name of the Course:- - Food Processing (KC foods)



Demonstration of various operations during processing of baked foods was given to students to make them aware of technology being involved in their manufacture. Students also learned the working of Baking Equipments, and the packaging of different baked food products.



Students – B.Sc. IInd & IVth Sem., M.Sc. IInd visited Zamindara Rice Mills on 28th of Feb. 2017

**Name of the Course:- Technology of cereals, Pulses & Oilseed
(Zamindara Rice Mill)**



Processing of raw paddy to rice involving the different processing operations was practically explained to the students to make them understand the technological aspect of rice milling. Production of different types of rice including head rice, broken and brown rice was also demonstrated.



Students of P.G. Dept. of Food Science & Technology organized a food court in Red Cross Mela held at Govt. P.G. College for Women, Gandhi Nagar on 28th of Jan., 2017



A food court was organized where the products (Muffins, Okra snacks- By product of soyabean, Pickles) prepared by the students of the department wad displayed and sold

Students of B.Sc. Vith Sem., M.Sc. IInd & IVth Sem., Visited Mahavir Industries on 14th of March, 2017

Name of the Course:- - Food Analysis & Entrepreneurship





Processing of different types of spices was shown to the students to make them understand the process of preparation and packaging.

Students of B.Sc. Vith Sem., M.Sc. IInd & IVth Sem., Visited UFLEX LIMITED on 14th of March, 2017

Name of the Course:- - Food Packaging

The Industry deals with the manufacturing of different types of flexible packaging materials for international brands like Cadbury, Nestle, Maggi, Kwality Walls etc.



Students were shown different packaging material formations (Low Density Poly Ethylene, High Density Poly Ethylene, Laminates, Polyethylene, Polypropylene) including dye preparations, printing, graphics, making of different flexible packaging films for different food products of separate nature.

A Visit to IIM, Jammu was organized for students of U.G. & P.G. on 1st of Dec., 2016



A Quiz Competition was organized by the Dept. for the students of B.Sc. VIth Sem. On 6th of March, 2017 on Entrepreneurship.



1. Invited Lecture on 18th of March, 2017

Name:- Dr. Ajai Prakash Gupta

Designation:- Senior Technical Officer
IIIM, Jammu.

Host Institute:- Govt. P.G. College for Women, Gandhi Nagar

Duration of Visit:- 2 Hours

Topic of Lecture:- Chromatography (GLC & HPLC) & Lab Techniques.



Activities of the session (2017-18)

- ❖ Determination of moisture content in developed Food Products. (30th Aug, 14th Sep, 11th Oct, 2017)





- ❖ Physical Examination of Rice grains, Cumin seeds and Fenugreek seeds by using Seed Analyzer. Students are also using Seed Analyzer in their respective Research projects. (3rd ,10th , 24th , Oct, 2017)





- ❖ Technical Session- Learning handling and working of various Food Processing Lab. Equipments. (07th, 29th of Nov, 2017)



❖ One day workshop and demonstration on processing of fruit & vegetable in pilot plant on 22 November, 2017.





- ❖ A visit to Food Craft Institute, Nagrota, was conducted on 17 feb 2018 to celebrate Dogra Authentic Food Festival to make students familiar with traditional dogra cuisines and various conventional preparation method.







- ❖ International Women's day was celebrated in the department marking the role of women in the society on 08th of March, 2018.



1. Invited Lecture on 09th of March, 2018

Name:- Dr. Ajai Prakash Gupta

Designation:- Senior Technical Officer
IIIM, Jammu.

Host Institute:- Govt. P.G. College for Women, Gandhi Nagar

Duration of Visit:- 2 Hours

Topic of Lecture:- Chromatography (GLC & HPLC) & Lab Techniques.



2. Invited Lecture on 04th of April, 2018

Name:- Dr. Nargal

Designation:- Asst. Professor
SKUAST, Jammu.

Host Institute:- Govt. P.G. College for Women, Gandhi Nagar

Duration of Visit:- 2 Hours

Topic of Lecture:- Entrepreneurship Skill Development



