

# MANNAM MEMORIAL NSS COLLEGE, KOTTIYAM

## STUDENT ENROLMENT LIST

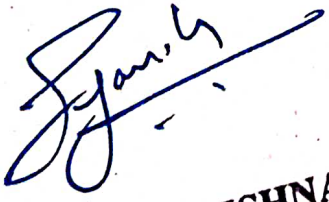
Name of department : Chemistry


Name of course : Basics of Food Chemistry (2019-20)

Sl No.	Name of Student	Signature
1	AJAY R	Ajay
2	AMAL A R NAIR	Amal
3	ANJITHA S	Anjitha
4	ANJU U	Anju
5	ANUSUDHAN U	Anusudhan
6	ARUN KUMAR U	Arun
7	ASHNA S	Ashna
8	ATHIRA G	Athira
9	JANNATHUL ALIYA B	Jannathul
10	JYOTHIMOL A J	Jyothimol
11	KAVYA M	Kavya
12	KRISHNA PRIYA S B	Krishna
13	SHEHINA S	Shehina
14	SREELEKSHMI R N	Sreelekshmi
15	VIDHYARAJ K R	Vidhyaraj
16	AISWARYA RAGHU	Aiswarya
17	ANJANA P B	Anjana
18	ARYA M S	Arya
19	GAYATHRI LAL	Gayathri
20	KARTHIKA B	Karthika
21	KAVYA S K	Kavya
22	MANUDAS T	Manudas
23	MAYA DEVI B	Maya
24	MIDHUN M	Midhun
25	PARVATHY G	Parvathy
26	PRANAV S PRASAD	Pranav
27	PREETHYMOL R	Preethymol
28	RESHMA R	Reshma
29	SAHALA SALIM	Sahala
30	SREELEKSHMI RU	Sreelekshmi
31	ADARSH T U	Adarsh
32	ADITHYA M	Adithya
33	AKHILA B	Akhila
34	ANAGHA ANIL A	Anagha

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Head, Dep  
M.M.N.S.S. College  
Kottiyam

35	ANAKHA A L	
36	ANJANA KRISHNAN	Ana
37	ANJITHA MOHAN .	Anjitha
38	ASHIKA A P	Ashika
39	ASWATHY B	Aswathy
40	ATHIRA NANDAN	Athira
41	ATHIRA G M	Athira
42	CHANDRUS S KURUP	Chandrus
43	DEVIKA M S	Devika
44	NOUFIYA M	Noufiya
45	RAVI SANKAR D	Ravi
46	S LEKSHMI	Lekshmi
47	SAIFA BEEGAM P N	Saifa
48	SHAN S	Shan
49	AARCHA NAIR V S	Aarcha
50	ABHIRAMI S	Abhirami
51	AKHILA A	Akhila
52	ANAGHA B S	Anagha
53	ANJANA N NAIR	Anjana
54	ANJITHA A S	Anjitha
55	ANUPAMA M S	Anupama
56	ARDHRA S	Ardhra
57	HARI KRISHNAN R	Hari
58	HISANA UMMARUDEEN	Hisana
59	HRIDYA K G	Hridya
60	KRISHNA RANGANATH	Krishna

  
**Dr. SYAM KRISHNAN K.**  
 Assistant Professor  
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 chandranprakash@gmail.com

ADD ON COURSE (2019-20)

Basics of Food Chemistry

**Module 1**

Introduction: importance of Food chemistry and food industry

Various Food additives: preservatives, anti-oxidants: sequestrants, nutrient supplement, emulsifiers, stabilizers and thickening agents, bleaching and maturing agent, humectants and anti-caking agents commonly used permitted and nonpermitted food colours

Artificial sweeteners-taste enhancers such as MSG

**Module 2**

Health effects of fast foods, instant foods, dehydrated foods and junk foods- Problems associated with trans fat

**Module 3**

Food laws and regulation in India

Laws governing food industry, key regulations of FSSAI, Requirements and benefits of food grades and standard- BIS, AGMARK, ISI, FPO, CAC

**Module 4**

Types of adulterants- intentional and incidental adulterants: Health hazards. Common food adulterants and their detection


Adulterants in milk, ghee, oil, coffee powder, honey, tea, asafoetida, chilli powder, pulses and turmeric powder - identification


**Objectives**

1. To Familiarize students the importance of food chemistry & food industry
2. To improve the analytical skill of students

**Learning Outcomes**

1. Understand the basics of Food chemistry
2. Realise the adverse health effects of fast food as the youth are more inclined toward consuming it.
3. Familiarize the common adulterants in food and their detection

Course Co-ordinator   
**Dr. SYAM KRISHNAN K.**  
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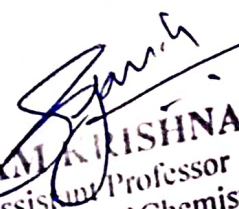
  
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Email: [prakash@mmnsscollege.com](mailto:prakash@mmnsscollege.com)




## Basics of Food Chemistry

### Course Schedule and topic of discussion

Date	Time	Topic	Number of hours
15/06/2019 Saturday	10 am-1 pm 1.45 to 3.45 pm	Introduction: importance of Food chemistry and food industry Various Food additives: preservatives, anti-oxidants: sequestrants, nutrient supplement	5h
22/06/2019 Saturday	10 am-1 pm 1.45 to 3.45 pm	Food additives: emulsifiers, stabilizers and thickening agents, bleaching and maturing agent, humectants and anti-caking agents commonly used permitted and nonpermitted food colours Artificial sweeteners-taste enhancers such as MSG	5 h
29/6/2019 Saturday	10 am to 1 pm	Health effects of fast foods, instant foods, dehydrated foods and junk foods- Problems associated with trans fat	3h
6/7/2019 Saturday	10 am-1 pm 1.45 pm to 3.45 pm	Food laws and regulation in India Laws governing food industry, key regulations of FSSAI, Requirements and benefits of food grades and standard-BIS, AGMARK, ISI, FPO, CAC	5h
20/7/2019 Saturday	10 am-1 pm	Types of adulterants- intentional and incidental adulterants: Health hazards. Common food adulterants and their detection	3h
23/7/2019 Tuesday	3.15 pm to 4.45 pm	Seminar by students	1h 30 min
24/7/2019 Wednesday	3.15 pm to 4.45 pm	Seminar by students	1h 30 min
27/7/2019 Saturday	9 am to 12 pm & 12.30 pm to 3.30 pm (two batches)	Adulterants in milk, oil, honey, tea, asafoetida, chilli powder, and turmeric powder - identification	3h (Practical)
3/8/19 Saturday	9 am to 12 pm & 12.30 pm to 3.30 pm (two batches)	Final exam and feedback	3h

  
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Department of Chemistry, MM NSS College, Kottiyam

Add on Course (2019-20)

Basics of Food Chemistry

Each Question carries 4 marks each (4 x 10 = 40)

Total marks-40

Time: 2h

1. Write a note on preservatives
2. What are anti-oxidants?
3. Write a note on artificial sweeteners
4. What are the health effects of fast food?
5. Write a note on trans fat
6. Explain the various food laws
7. What is meant by BIS, AGMARK, ISO?
8. Write a note on the various food adulterants
9. How will you determine the adulterants in ghee and honey
10. Suggest suitable methods for the determination of adulterants in milk and chilly powder

### Practical Examination

20 Marks

Time: 2h


Analyze the following sample (with ✓ mark)

Milk

Chilly powder

Turmeric powder

Honey

  
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**MANNAM MEMORIAL NSS COLLEGE, KOTTIYAM**  
**END COURSE EVALUATION**

Name of department : Chemistry

Name of course : Basics of Food Chemistry (2019-20)

Duration of Exam: 2h Theory + 2h Practical

Total Marks: 60

Sl No	Name of Student	Marks Obtained
1	AJAY R	51
2	AMAL A R NAIR	48
3	ANJITHA S	56
4	ANJU U	58
5	ANUSUDHAN U	55
6	ARUN KUMAR U	49
7	ASHNA S	52
8	ATHIRA G	54
9	JANNATHUL ALIYA B	59
10	JYOTHIMOL A J	41
11	KAVYA M	46
12	KRISHNA PRIYA S B	52
13	SHEHINA S	59
14	SREELEKSHMI R N	50
15	VIDHYARAJ K R	39
16	AIWARYA RAGHU	47
17	ANJANA P B	53
18	ARYA M S	59
19	GAYATHRI LAL	57
20	KARTHIKA B	42
21	KAVYA S K	51
22	MANUDAS T	37
23	MAYA DEVI B	52
24	MIDHUN M	38
25	PARVATHY G	43
26	PRANAV S PRASAD	42
27	PREETHYMOL R	51
28	RESHMA R	59
29	SAHALA SALIM	56

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30	SREELEKSHMI RU	53
31	ADARSH T U	46
32	ADITHYA M	45
33	AKHILA B	52
34	ANAGHA ANIL A	51
35	ANAKHA A L	49
36	ANJANA KRISHNAN	49
37	ANJITHA MOHAN	44
38	ASHIKA A P	56
39	ASWATHY B	51
40	ATHIRA NANDAN	48
41	ATHIRA G M	53
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43	DEVIKA M S	56
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46	S LEKSHMI	58
47	SAIFA BEEGAM P N	52
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50	ABHIRAMI S	36
51	AKHILA A	49
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Number of Students enrolled: 60


Number of Students completed: 60

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Total marks-40

Time: 2h

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Number of Students enrolled:

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Number of Students completed:

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## Basics of Food Chemistry

### Report


The add on course "Basics of food Chemistry" was offered to the first-year and second year students of BSc Chemistry (2019-20 batch). The course duration was 30 h and the classes were arranged either on evenings or on Saturdays. The course comprised of 20 h theory and 4 h practical. A session was allotted for seminar presentation by students (3h). The course concluded with the final examination and feedback on 3/8/19.

### Feedback

Students were impressed by the course content. Their feedback was extremely positive. All of them opined that they were able to understand something new and relevant out of their curriculum.

  
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Principal  
**M. N. N. S. S. COLLEGE**  
**KOTTIYAM**