

**A.G.&S.G.SIDDHARTHA DEGREE COLLEGE OF ARTS &
SCIENCE(AUTONOMOUS),VUYYURU**

(Accredited at "A" Grade by NAAC) ACADEMIC YEAR-2020-21

SEMESTER - II	PAPER CODE:FA- 202
PAPER TITLE : FOOD ADULTERATION	

UNIT-I: Total: 30Hrs (2h/week) 02 Credits

Common Foods and Adulteration(10+10+5+5) 10Hrs

Common Foods subjected to Adulteration-Adulteration-Definition –Types; Poisonous substances, Foreign matter, cheap substitutes, Spoiled parts. Adulteration through Food Additives –Intentional and incidental. General Impact on Human Health.

UNIT-II :

**Adulteration of Common Foods and Methods of Detection (10+10+5+5+5)
10Hrs**

Means of Adulteration Methods of Detection Adulterants in the following Foods; Milk, Oil, Grain, Sugar, Spices and Condiments, Processed Food, Fruits and Vegetables. Additives and Sweetening agents (at least three methods of detection for each food item).

UNIT-III:

**Present Laws and Procedures on Adulteration(10+10+5+5+5)
10Hrs**

Highlights of Food Safety and Standards Act 2006 (FSSA) –Food Safety and Standards Authority of India- Rules and Procedures of Local Authorities.Role of Voluntary Agencies Suchas, Agmark, I.S.I. Quality control laboratories of Companies, Private testing laboratories, Quality control laboratories of Consumer co-operatives.

Consumer Education, Consumer's problems, rights and responsibilities, COPRA2019- Offenses and Penalties-Procedures to Complain –Compensation to Victims.

Reference books and Websites:

- 1.A first course in Food Analysis – A.Y. Sathe,New Age International (p) Ltd, 1999
2. Food Safety, case studies –Ramesh.V.Bhat,NIN,1992
- 3.[https://old.fssai.gov.in/Portals/0/Pdf/](https://old.fssai.gov.in/Portals/0/Pdf/Draft%20Manuals/Beverages%20and%20Confectionary.pdf) Draft Manuals/ Beverages and Confectionary.pdf
- 4.<https://www.fssai.gov.in/>
- 5.<https://indianlegalsolution.com/laws-on-food-adulteration/>
- 6.<https://fssai.gov.in/dart/>
- 7.<https://byjus.com/biology/food-adulteration/>

SEMESTER – II	COURSE CODE :
PAPER TITLE : FOOD ADULTERATION ,PAPER - II	

Time: 2 Hours

Maximum marks: 50

Pass marks:20

SECTION-A

Answer any FOUR Questions. Each question carries 5 marks. 4X5=20Marks

- 1.
- 2.
- 3.
- 4.
- 5.
- 6.
- 7.
- 8.

SECTION-B

Answer any THREE Questions. Each question carries 10 marks. 3X10=30M

- 9.
- 10.
- 11.
- 12.
- 13.
- 14.

The Guidelines to be followed by the question paper setters in Chemistry for the
II-Semester - end exams. ACADEMIC YEAR-2020-21

Weightage for the question paper-FOOD ADULTERATION

Syllabus	Section-A (Short answer questions)	Section-B (Essay questions)
Unit-1 (30Marks)	1+1	1+1
Unit-2 (35Marks)	1+1+1	1+1
Unit-3 (35Marks)	1+1+1	1+1

- Each Short answer question carries 5 marks in Section –A
- Each Essay question carries 10 marks in Section –B
- The Question papers setters are requested to cover all the topics in the syllabus stipulated as per the weightage given by us.