

**AHM's
ANJUMAN ARTS, SCIENCE AND COMMERCE COLLEGE,
BHATKAL**

**Add-On Course
on
Food Additives and Adulterants**

**Under the
Department of Chemistry**

Academic Year: 2019-20

Course Coordinator

**Mr. A.R. Muneeb
Head of the Department
Department of Chemistry**



From

Prof. A.R.Muneeb

HOD, Department of Chemistry

Anjuman Arts, Science and Commerce College
Bhatkal

Date: 03/02/2020

To

The Principal

Anjuman Arts, Science and Commerce College
Bhatkal

Sub: Request to grant the permission to start the add-on course on Food additives and Adulterants for the academic year 2019-20

Respected Sir,

We would like to start the add-on course on "**Food additives and Adulterants**" for the students who do not have knowledge on basics of chemistry. Please permit us to start the course for the academic year 2019-20.

Thanking You



HOD

Department of Chemistry

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Meeting Report of Institutional Board of Studies for Add-on Course on Chemistry.

The Institutional Board of Studies of the Department of Chemistry for an add-on course on Food Additives and Adulterants held on 08-02-2020 in the Principal chamber at 11:30 AM.

1. Prof. Mushtaque K Shaikh

Principal, Chairman

2. Prof. S.A. Indikar

IQAC Coordinator

3. Prof. A.R.Muneeb

Course Coordinator

In the beginning of the meeting the Chairman of BoS: Prof. Mushtaque K Shaikh welcomed all the members and briefed them about the academic activity of the Chemistry course. The members expressed their appreciation and satisfaction about the activities of the department.

After that institutional BOS discussed and resolved the following points:

1. Starting of the add-on course on the introduction to Chemistry

BoS discussed the point and resolved to start a course on Chemistry in order to improve the basic knowledge of Food Additives and Adulterants

2. Approval of the syllabus for add-on course

The BoS discussed and approved the syllabus for the add-on course on Food Additives and Adulterants

- **Approval of admission criteria.**

The BOS discussed and approved the admission criteria and resolved that the students who did not have knowledge on basics of chemistry can enroll in this course

The meeting of the BoS was concluded with the vote of thanks by the Prof.A.R.Muneeb, Lecturer in the Department of Chemistry.

The following members were present in the meeting:

1. Prof. Mushtaque K Shaikh

2. Prof. S.A. Indikar

3. Prof.A.R.Muneeb




Principal

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Department of Chemistry

NOTICE

Date: 20/02/2020

All the students are hereby informed that we are going to start the add on course on "Food Additives and Adulteration" for the students who do not have knowledge on Chemistry from 01st to 17th March 2020. Interested students can enroll their names on or before 28th Feb 2020 in the Chemistry department.



HOD

Department of Chemistry


Aftab
B.Com I sem


B.Sc I


(BA I Sem)





Principal

Principal
Anjuman Arts, Science & Commerce College
& P.G. Centre
BHATKAL - 591 320

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ANJUMAN ARTS, SCIENCE AND COMMERCE COLLEGE, BHATKAL
Department of Chemistry

Food Additives & Adulterants Add-on Course – 2019-20

Enrollment List

Sl.No.	NAME OF THE STUDENT	CLASS
1-	Abdulruman	BA I
2	Akshata Subraya Devadig	BA I
3	Anita Hanumanth Moger	BA I
4	Dhanaraj Govind Moger	BA I
5	Gopi Nagendra Harijan	BA I
6	Lokesh Durgadas Naik	BA I
7	Mohammed Madar	BA I
8	Nagesh Timmappa Gond	BA I
9	Prahlad Narayan Achary	BA V
10	Ganesh Manjunath Naik	BA V
11	Hareesh Manjunatha Gond	BA V
12	Lokesh Nagappa Gond	BA V
13	Manjunath K	BA V
14	Chandrasahas Narayan Shetty	B.SC I
15.	Abhishek Laxman Devadig	B.SC I
16.	Akshata Manjunath Naik	B.SC I
17.	Poornima Nagappa Gond	B.SC I
18	Hemant Anand Poojari	B.SC I
19.	Kavya Narayan Naik	B.SC I
20.	Kiran Goyind Gond	B.SC I
21.	Kusuma	B.SC I
22	Nagaraj Goyda Gond	B.SC V
23	Ranjith Manjunath Moger	B.SC V
24	Shripad Hanumanth Naik	B.SC V
25	Subramanya Rama Naik	B.SC V
26	Abdul Muhib Barmawar	B.COM I
27	Abdul Sayeed Kharoori	B.COM I
28	Abubaker Siddique B K	B.COM I
29	Ahmed Firaz	B.COM I
30	Ali Bapu Mohammed Anas	B.COM I
31	Alji Mohammed Uwais	B.COM I
32	Ammar Karani	B.COM I
33	Bawla Mohammed Abdullah	B.COM I
34	Bodarni Rajin	B.COM I
35	Ibrahim Khaleel	B.COM I

IQAC & NAAC CO-ORDINATOR
Anjuman Arts, Science,
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Bhatkal



PR. [Signature]
Anjuman Arts, Science & Commerce College
& P.G. Centre
BHATKAL - 581320

36	Anjali	B.SC III
37	Anusha Mastappa Moger	B.SC III
38	Bhaskar Rama Moger	B.SC III
39	Bhavana Parameshwar Moger	B.SC III
40	Chandrika Nagappa Gond	B.SC III
41	Darshan Subraya Moger	B.SC III
42	Deniyal Bastyanv Louis	B.SC III
43	Gayatri Ganapati Shetty	B.SC III
44	Geetesh Panju Naik	B.SC III
45	Gurudeep S. Naik	B.SC III
46	Harsha Shreedhara Shetty	B.SC III
47	Bhavya Ganapati Naik	BA III
48	Chitra Nagappa Moger	BA III
49	Devaraj Laxman Naik	BA III
50	Devendra Goyda Gond	BA III
51	Famina Fathima N	BA III
52	Hema Shridhar Moger	BA III
53	Janardhan Somayya Naik	BA III
54	Ali Jibran	B.COM III
55	Ameer Mawiya	B.COM III
56	Durgesh Masti Moger	B.COM III
57	Elhammul Haq Shabandri	B.COM III
58	Hussain Sehban Khateeb	B.COM III
59	Huzaif	B.COM III
60	Ibtisam Sajjad	B.COM III
61	Jasir Hassan	B.COM III
62	Khateel Ahmed	B.COM III
63	Mahboobali	B.COM III
64	Manegar Rashid	B.COM III

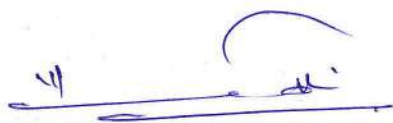
IQAC & NAAC CO-ORDINATOR
Course coordinator
Anjuman Arts, Science,
Commerce College & P.G Centre
Bhatkal



Principal
PRINCIPAL
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& P.G. Centre
BHATKAL-581 320

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ANJUMAN ARTS, SCIENCE AND COMMERCE COLLEGE, BHATKAL
Department of Chemistry
Add-on course on: Food Additives and Adulteration
Time Table for the academic year 2019-20

Days	Timings	Room No.
Saturday to Thursday	2:00 P.M. to 4:00 P.M. (2 hrs)	3


Course Coordinator


IQAC Coordinator


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Department of Chemistry
Syllabus – Food Additives and Adulteration

CHAPTER 01

10 HOURS

Introduction to Food Additives - Definition and importance, Historical background, Classification of food additives

Types of Food Additives-Preservatives: Types and functions, Antioxidants, Mechanisms and examples, **Flavor enhancers:** Types and use, **Colorants:** Natural vs. synthetic, **Emulsifiers** and stabilizers

Regulatory Aspects and Safety Evaluation : Global and local regulatory bodies (e.g., FDA, EFSA, Guidelines for the use of food additives, Labeling requirements

CHAPTER 02

10 HOURS

Safety Assessment of Food Additives - Toxicological evaluation, Acceptable Daily Intake (ADI), Risk assessment methodologies, Common Food Adulterants and Detection Methods

Introduction to Food Adulteration-Definition and types of adulteration, Common adulterants in food

Detection Methods for Adulterants-Physical methods (e.g., visual inspection), Chemical methods (e.g., chromatography, spectrometry), Biological methods (e.g., microbiological tests)

CHAPTER 03

10 HOURS

Case Studies on Food Additives and Adulterants- Case studies on common additives (e.g., MSG, aspartame), Case studies on food adulteration incidents (e.g., melamine in milk, Sudan dye in spices)

Laboratory Techniques and Practical Sessions-Hands-on sessions on detecting adulterants, Demonstration of food additive applications

Emerging Trends and Innovations

Emerging Trends in Food Additives- Natural additives and clean label trends, Advances in food preservation technologies


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ANJUMAN ARTS, SCIENCE AND COMMERCE COLLEGE, BHATKAL
DEPARTMENT OF CHEMISTRY

Certificate Course- 2019-20

Course Name: FOOD ADDITIVES AND ADULTERANTS

STUDENTS ATTENDANCE SHEET

			1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17
		Date>	1/3/20	2/3/20	2/3/20	3/3/20	4/3/20	5/3/20	5/3/20	7/3/20	8/3/20	9/3/20	10/3/20	11/3/20	12/3/20	14/3/20	15/3/20	16/3/20	17/3/20
S.No.	Name	Class																	
1	Abdulruman	BA I																	
2	Akshata Subraya Devadig	BA I																	
3	Anita Hanumanth Moger	BA I																	
4	Dhanaraj Govind Moger	BA I																	
5	Gopi Nagendra Harijan	BA I																	
6	Lokesh Durgadas Naik	BA I	Lokesh	Lokesh	Lokesh	Lokesh	Lokesh	Lokesh	Lokesh	Lokesh	Lokesh	Lokesh	Lokesh	Lokesh	Lokesh	Lokesh	Lokesh	Lokesh	Lokesh
7	Mohammed Madar	BA I	med	med	med	med	med	med	med	med	med	med	med	med	med	med	med	med	med
8	Nagesh Timmappa Gond	BA I	A	Nag	Nag	Nag	Nag	Nag	Nag	Nag	Nag	Nag	Nag	Nag	Nag	Nag	Nag	Nag	Nag
9	Prahlad Narayan Achary	BA V	Bah	Bah	Bah	Bah	Bah	Bah	Bah	Bah	Bah	Bah	Bah	Bah	Bah	Bah	Bah	Bah	Bah
10	Ganesh Manjunath Naik	BA V	Ganesh	Ganesh	Ganesh	Ganesh	Ganesh	Ganesh	Ganesh	Ganesh	Ganesh	Ganesh	Ganesh	Ganesh	Ganesh	Ganesh	Ganesh	Ganesh	Ganesh
11	Hareesh Manjunatha Gond	BA V	Har	Har	Har	Har	Har	Har	Har	Har	Har	Har	Har	Har	Har	Har	Har	Har	Har
12	Lokesh Nagappa Gond	BA V	Du	Du	Du	Du	Du	Du	Du	Du	Du	Du	Du	Du	Du	Du	Du	Du	Du
13	Manjunath K	BA V	Manj	Manj	Manj	Manj	Manj	Manj	Manj	Manj	Manj	Manj	Manj	Manj	Manj	Manj	Manj	Manj	Manj
14	Chandahas Narayan Shetty	B.SC I	cha	cha	cha	cha	cha	cha	cha	cha	cha	cha	cha	cha	cha	cha	cha	cha	cha
15	Abhishek Laxman Devadig	B.SC I	sakshi	sakshi	sakshi	sakshi	sakshi	sakshi	sakshi	sakshi	sakshi	sakshi	sakshi	sakshi	sakshi	sakshi	sakshi	sakshi	sakshi
16	Akshata Manjunath Naik	B.SC I	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A
17	Poornima Nagappa Gond	B.SC I	Poon	Poon	Poon	Poon	Poon	Poon	Poon	Poon	Poon	Poon	Poon	Poon	Poon	Poon	Poon	Poon	Poon

Course Co-Ordinator



T. S. Shetty
Principal

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ANJUMAN ARTS, SCIENCE AND COMMERCE COLLEGE, BHATKAL
DEPARTMENT OF CHEMISTRY

Certificate Course- 2019-20

Course Name: FOOD ADDITIVES AND ADULTERANTS

			1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17
		Date>	1/3/20	2/3/20	3/3/20	3/3/20	4/3/20	5/3/20	5/3/20	7/3/20	8/3/20	9/3/20	10/3/20	11/3/20	12/3/20	13/3/20	15/3/20	16/3/20	17/3/20
S.No.	Name	Class																	
18	Hemant Anand Poojari	B.SC I	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB
19	Kavya Narayan Naik	B.SC I	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB
20	Kiran Govind Gond	B.SC I	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB
21	Kusuma	B.SC I	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB
22	Nagaraj Goyda Gond	B.SC V	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB
23	Ranjith Manjunath Moger	B.SC V	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB
24	Shripad Hanumanth Naik	B.SC V	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB
25	Subramanya Rama Naik	B.SC V	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB
26	Abdul Muhib Barmawar	B.COM I	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB
27	Abdul Sayeed Kharoori	B.COM I	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB
28	Abubaker Siddique B K	B.COM I	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB
29	Ahmed Firaz	B.COM I	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB
30	Ali Babu Mohammed Anas	B.COM I	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB
31	Alji Mohammed Uwais	B.COM I	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB
32	Ammar Karani	B.COM I	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB
33	Bawla Mohammed Abdullah	B.COM I	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB
34	Bodarni Rajin	B.COM I	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB
35	Ibrahim Khaleel	B.COM I	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB	AB

Course Co-Ordinator



T. Shaiikh
Principal

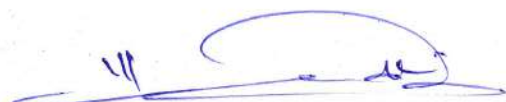
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ANJUMAN ARTS, SCIENCE AND COMMERCE COLLEGE, BHATKAL
DEPARTMENT OF CHEMISTRY

Certificate Course- 2019-20

Course Name: FOOD ADDITIVES AND ADULTERANTS

		Date>	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17
			1/3/20	2/3/20	2/3/20	3/3/20	4/3/20	5/3/20	5/3/20	7/3/20	8/3/20	9/3/20	10/3/20	11/3/20	12/3/20	14/3/20	15/3/20	16/3/20	17/3/20
S.No.	Name	Class																	
36	Anjali	B.SC III	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A
37	Anusha Mastappa Moger	B.SC III	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A
38	Bhaskar Rama Moger	B.SC III	B	B	B	B	B	B	B	B	B	B	B	B	B	B	B	B	B
39	Bhavana Parameshwar Moger	B.SC III	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A
40	Chandrika Nagappa Gond	B.SC III	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A
41	Darshan Subraya Moger	B.SC III	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A
42	Deniyal Bastyanv Louis	B.SC III	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A
43	Gayatri Ganapati Shetty	B.SC III	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A
44	Geetesh Panju Naik	B.SC III	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A
45	Gurudeep S. Naik	B.SC III	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A
46	Harsha Shreedhara Shetty	B.SC III	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A
47	Bhavya Ganapati Naik	BA III	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A
48	Chitra Nagappa Moger	BA III	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A
49	Devaraj Laxman Naik	BA III	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A
50	Devendra Goyda Gond	BA III	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A
51	Famina Fathima N	BA III	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A
52	Hema Shridhar Moger	BA III	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A
53	Janardhan Somayya Naik	BA III	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A


Course Co-Ordinator




Principal
 Anjuman Arts, Science & Commerce College
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 BHATKAL-581 320

ANJUMAN ARTS, SCIENCE AND COMMERCE COLLEGE, BHATKAL
DEPARTMENT OF CHEMISTRY

Certificate Course- 2019-20

Course Name: FOOD ADDITIVES AND ADULTERANTS

		Date>	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17
			1/3/20	2/3/20	2/3/20	3/3/20	4/3/20	5/3/20	6/3/20	7/3/20	8/3/20	9/3/20	10/3/20	11/3/20	12/3/20	14/3/20	15/3/20	16/3/20	17/3/20
S.No.	Name	Class																	
54	Ali Jibrán	B.COM III																	
55	Ameer Mawiya	B.COM III																	
56	Durgesh Masti Moger	B.COM III																	
57	Elhammul Haq Shabandri	B.COM III																	
58	Hussain Sehban Khateeb	B.COM III																	
59	Huzaif	B.COM III																	
60	Ibtisam Sajjad	B.COM III																	
61	Jasir Hassan	B.COM III																	
62	Khaleel Ahmed	B.COM III																	
63	Mahboobali	B.COM III																	
64	Manegar Rashid	B.COM III																	

Course Co-ordinator

IQAC & NAAC CO-ORDINATOR

Anjuman Arts, Science
Commerce College & P.G.
Bhatkal



Principal

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ANJUMAN ARTS, SCIENCE AND COMMERCE COLLEGE, BHATKAL
Department of Chemistry

Add-on course on Food Additives and Adulteration
Exam Time Table for the academic year 2019-20

Date	Timings	Room No.
21-03-2020	2:00 P.M. to 3:0 P.M. (1hrs)	1



Course Coordinator


IQAC Coordinator


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ANJUMAN ARTS, SCIENCE AND COMMERCE COLLEGE, BHATKAL
Department of Chemistry

Course Examination– Food Additives and Adultration

1. *Which of the following is a common food additive used to enhance flavor?
 - A. Sodium chloride
 - B. Lead
 - C. Mercury
 - D. Arsenic

2. *Which of these food additives is used as a preservative?
 - A. Vitamin C
 - B. Sodium benzoate
 - C. Sugar
 - D. Caffeine

3. *What is the primary purpose of using emulsifiers in food products?
 - A. To sweeten the food
 - B. To preserve the food
 - C. To blend ingredients that usually don't mix
 - D. To color the food

4. *Which of the following is considered an adulterant in milk?
 - A. Salt
 - B. Sugar
 - C. Water
 - D. Corn syrup

4. *What is the function of antioxidants in food additives?
 - A. To prevent spoilage
 - B. To enhance color
 - C. To add flavor
 - D. To provide texture

6. *Which food additive is commonly used to improve the texture of processed foods?
 - A. Gelatin
 - B. Lead
 - C. Mercury
 - D. Arsenic



7. *Which of the following is a natural food colorant?
- A. Tartrazine
 - B. Sunset yellow
 - C. Beet juice
 - D. Allura red
8. *What is the primary concern with consuming foods containing adulterants?
- A. Better taste
 - B. Increased nutrition
 - C. Potential health risks
 - D. Improved appearance
9. *Which of these is a natural food preservative?
- A. Sodium nitrite
 - B. Vitamin E
 - C. Potassium sorbate
 - D. Artificial sweeteners
10. *Which food additive is commonly used as a sweetener in diet sodas?
- A. Aspartame
 - B. Salt
 - C. Vinegar
 - D. Gelatin
11. *Which of the following is an example of a synthetic food colorant?
- A. Annatto
 - B. Caramel color
 - C. Turmeric
 - D. Brilliant Blue FCF
12. *Monosodium glutamate (MSG) is commonly used in foods as a:
- A. Preservative
 - B. Sweetener
 - C. Flavor enhancer
 - D. Thickening agent



13. *Which of these is a potential effect of consuming foods with artificial preservatives?
- A. Improved digestion
 - B. Enhanced color
 - C. Longer shelf life
 - D. Increased nutritional value
14. *What is a common adulterant found in ground spices like turmeric and chili powder?
- A. Sugar
 - B. Sand
 - C. Starch
 - D. Water
15. *Which of the following food additives is used to prevent oxidation in fats and oils?
- A. BHA (Butylated hydroxyanisole)
 - B. Sodium chloride
 - C. Calcium carbonate
 - D. Ascorbic acid



AHM's

ANJUMAN ARTS, SCIENCE AND COMMERCE COLLEGE, BHATKAL

Department of Chemistry

Food Additives & Adulterants Add-on Course – 2019

MarksList

Sl.No.	NAME OF THE STUDENT	MARKS OBTAINED
1-	Abdulruman	28
2	AkshataSubrayaDevadig	30
3	Anita HanumanthMoger	26
4	DhanarajGovindMoger	28
5	GopiNagendraHarijan	30
6	LokeshDurgadasNaik	30
7	Mohammed Madar	26
8	NageshTimmappaGond	28
9	Prahlad Narayan Achary	30
10	Ganesh ManjunathNaik	30
11	HareeshManjunathaGond	28
12	LokeshNagappaGond	28
13	Manjunath K	28
14	Chandrahas Narayan Shetty	26
15.	Abhishek LaxmanDevadig	26
16.	AkshataManjunathNaik	28
17.	PoornimaNagappaGond	26
18	HemantAnandPoojari	28
19.	Kavya Narayan Naik	28
20.	KiranGovindGond	30

IQAC & NAAC CO-ORDINATOR
Anjuman Arts, Science,
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Bhatkal



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21.	Kusuma	28
22	NagarajGoydaGond	28
23	RanjithManjunathMoger	28
24	ShripadHanumanthNaik	26
25	Subramanya Rama Naik	26
26	Abdul MuhibBarmawar	28
27	Abdul SayeedKharoori	30
28	Abubaker Siddique B K	30
29	Ahmed Firaz	30
30	Ali Bāpu Mohammed Anas	28
31	Alji Mohammed Uwais	28
32	AmmarKarani	26
33	Bawla Mohammed Abdullah	28
34	BodarniRajin	26
35	Ibrahim Khaleel	26
36	Anjali	30
37	AnushaMastappaMoger	30
38	Bhaskar Rama Moger	28
39	BhavanaParameshwarMoger	28
40	ChandrikaNagappaGond	28
41	DarshanSubrayaMoger	26
42	DeniyalBastyanv Louis	26
43	GayatriGanapati Shetty	28
44	GeeteshPanjuNaik	30
45	Gurudeep S. Naik	30
46	HarshaShreedhara Shetty	28
47	BhavyaGanapatiNaik	28

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48	ChitraNagappaMoger	26
49	DevarajLaxmanNaik	28
50	DevendraGoydaGond	28
51	FaminaFathima N	26
52	HemaShridharMoger	30
53	JanardhanSomayyaNaik	30
54	Ali Jibran	28
55	Ameer Mawiya	28
56	DurgeshMastiMoger	26
57	ElhammulHaqShabandri	30
58	Hussain SehbanKhateeb	28
59	Huzaif	28
60	IbtisamSajjad	30
61	Jasir Hassan	30
62	Khaleel Ahmed	26
63	Mahboobali	26
64	Manegar Rashid	30



Course coordinator

IQAC & NAAC CO-ORDINATOR
Anjuman Arts, Science,
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Bhatkal

Principal

PRINCIPAL
Anjuman Arts, Science & Commerce College
& P.G. Centre
Bhatkal

Certificate

A.H.M.S



ANJUMAN ARTS, SCIENCE AND COMMERCE COLLEGE

Anjumanabad, Bhatkal 581320, Uttara Kannada, Karnataka

Accredited at 'B' Level by NAAC

This is to certify that Mr/Miss LOKESH DURGADAS NAIK with
register No. 19 A 28206 has successfully completed Add-On Course on Food Additives and
Adulterants during 01-03-2020 to 17-03-2020 and secured A+ grade.



Prof. A.R. Muneeb
Course Co-Ordinator

Prof. S.A. Indikar
IQAC Co-Ordinator

Prof. Mushtaque K. Shaikh
Principal
Anjuman Arts, Science & Commerce College
& PG Centre
Bhatkal 581320

Certificate

A.H.M.s



ANJUMAN ARTS, SCIENCE AND COMMERCE COLLEGE

Anjumanabad, Bhatkal 581320, Uttara Kannada, Karnataka

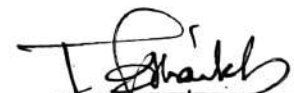
Accredited at 'B' Level by NAAC

This is to certify that Mr/Miss KAVYA NARAYAN NAIK with
register No. 19516712 has successfully completed Add-On Course on Food Additives and
Adulterants during 01-03-2020 to 17-03-2020 and secured A grade.




Prof. A.R. Muneeb
Course Co-Ordinator


Prof. S.A. Indikar
IQAC Co-Ordinator


Prof. Mushtaque K. Shaikh
Principal
Anjuman Arts, Science & Commerce College
& PG Centre
Bhatkal-581320

AHM's

ANJUMAN ARTS, SCIENCE AND COMMERCE COLLEGE, BHATKAL

Department of Chemistry

Report and Outcome Analysis

Name of the Course: Food Additives and Adulteration

Name of the Department: Chemistry

Number of students enrolled: 64

BoS meeting Date:03-02-2020

Start Date of the Course:01/03/20

End Date of the Course:17/03/20

Department of Chemistry have conducted add-on course on Food Additives and Adulteration from 01/03/20 to 17/03/20 for the Students of who do not know basics of chemistry. The course was about the "To enable the students to improve safety, increase the amount of time a food can be stored".

The Total 35 students were enrolled in this course and they benefited with the fundamental knowledge on Chemistry. Students also applied these skills and concepts during the daily life activities.

Course concluded with final examination and certificate distribution.

Outcomes of the Course:

- Basic concept of Chemistry and its various formulations.
- Get basic Knowledge on various foods and about adulteration.
- Comprehend certain skills of detecting adulteration of common foods.




Course Coordinator


IQAC Coordinator
IQAC & NAAC CO-ORDINATOR
Anjuman Arts, Science,
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