



Dempo Charities Trust's  
DHEMPE COLLEGE OF ARTS & SCIENCE  
Miramar, Panaji-Goa

## Food Science and Quality control

### Course Objectives

This course is designed to make students understand the current industry trends in terms of quality control.

### Course Content

**Theory:** Food Additives, Food Colours, Food Packaging, Quality Control of Food, Sensory Evaluation, Food Safety, Convenience Foods, Food Laws and Regulations, Nutraceuticals, Essences and Flavours, Food Adulteration.

**Practicals:** Acidity of Milk & Beverages, DFAP Panel Assessment, Package Evaluation, Advertisement Analysis, Platform Tests for Milk, Tests for Adulteration, Convenience Food Marketing, Moisture Content of Foods, Recipe Development and Sensory Evaluation.

### Course Outcomes:

The students got acquainted with various methodologies and procedures such as Sensory Evaluation and DFAP Panel Assessment followed by the food industry in order to maintain the quality of the food product. The students also understood the importance of food packaging, advertisement required for the marketing of a food product. The students were also introduced to current trends in Nutraceuticals, various Essences and Flavours used at the industry level.

## Certificate course in Food Science & Quality Control

Duration: 2 months

Venue: Dhempe college of Arts and Science

Number of students: Minimum 15 and Maximum 25 (per batch)

### Syllabus

#### Lectures

(22 Hours)

<b>Topics:</b>	<b>No. Of hours</b>
1. Food additives	2
2. Food colours	2
3. Food packaging	2
4. Quality control of foods	2
5. Food safety	2
6. Sensory evaluation	2
7. Convenience foods	2
8. Food laws and regulations	2
9. Nutraceuticals	2
10. Food adulteration	2
11. Essences and flavours	2

Pra

#### Practicals

(22 Hours)

<b>Topics:</b>	<b>No. Of hours</b>
1. Acidity of milk & beverages.	2
2. Package evaluation	2
3. DFAP panel assessment	2
4. Advertisement analysis	2
5. Platform tests for milk	2
6. Tests for adulteration	2
7. Convenience food marketing campaign	2
8. Moisture content of foods	2
9. Recipe development and evaluation	2
10. Sensory evaluation	2

No. Of Theory lectures

**22 hours**

No. of Practical Hours

**22 hours**

Total no. of Hours

**44 hours**

**Mrs. Mrunal R. Phadke**

**(Course Coordinator)**

**ATTENDANCE**  
 "Certificate Course in  
 Food Science & Quality Control"

2016-17

Month

T.Y. B.Sc. Biotechnology Academic Year 2016 - 2017

Sr.No.	Name of the Students	Rollno	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	2
1	Audi Malvika Shamsunder	161																										
2	Alison Macy Fernandes	162																										
3	Bhanjol Rohini Abhimanyu	163																										
4	Cardoso Mruna Jovia	164																										
5	Couto Leanne Carol	165																										
6	Couto Riela	166																										
7	DA Costa Elaine Antoinette	167																										
8	De Souza Cinzy	168																										
9	Dharwadkar Purva Sudesh	169																										
10	Dias Wynne Raina	170																										
11	Diniz Ana Karina	171																										
12	D'Silva Sheldon	172																										
13	Gunnam Suvarna Kantha	173																										
14	Kotecha Hetika Sandeep	174																										
15	Nagvenkar Tanishka Nilesh	175																										
16	Sardessai Rashmi Gurudatta	176																										
17	Shetty Shraddha	177																										
18	Kamat Shweta Alias Sherie Shripad	178																										
19	Bandodkar Neha Pandhrinath	179																										
20	Halarnkar Nandini Deelip	180																										
21	Sheikh Hanifa Bi Nasir	181																										
22	Lourenco Earl Jose	182																										

*Phadke*  
 (subject Teacher)

- Quality Control (L)
- Food additives (L)
- Food Colours (L)
- Food Packaging (L)
- Essences & Flavours (L)
- Food Safety (L)
- Sensory Evaluation (L)
- Convenience foods (L)
- Food Laws (L)
- Neutraceuticals (L)
- Food adulteration (L)
- Sensory Evaluation (P)
- Acidity of milk (P)
- Package Evaluation (P)
- DFAP assessment (P)
- Ad. analysis (P)
- Platform test for milk (P)
- Adulteration tests (P)
- Convenience foods (P)
- Moisture Content (P)
- Recipe development (P)
- Package designing (P)

Dept. Incharge



**ATTENDANCE**  
Certificate Course in

2016-17

"Food Science and Quality Control"  
S.Y. B.Sc. Biotechnology Academic Year 2016-2017

Month

Name of the Students	Rollno	Month																							
		1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24
Borkar Mateesha Nivas	15302	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Chavan Vaishnovi Sunil	15304	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Fernandes Blossom Francisca	15306	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Gajinkar Sweta Shivanand	15307	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Godinho Valeriano Ignatius	15308	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Halankar Gayatri Uday	15310	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Hunakunti Bhagesh Basavraj	15311	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Lotlekar Saloni Balcrisna	15313	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Meera Prasad	15314	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Naik Krutika Durgadas	15315	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Naik Radha Sanjeev	15316	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Pednekar Reshma Raviuday	15319	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Prabhu Antara Amol	15320	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Prabhu Sinari Gaurang Mahesh	15321	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Prabhudesai Poorva Uday	15322	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Rakshatee Khajuria	15323	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Shaikh Shaiwana	15325	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Shanbhag Akanksha Arunkumar	15326	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Singh Pushpita	15327	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Thakarkar Anuj Anandu	15329	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Vernekar Saakshi Santosh	15330	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Desai Vedika Ramesh	15331	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Harshita Chopra	15332	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Mahak harshad Sinai karapurkar	15333	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Shannen Fortes	15334	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Sheikh Sabbir	15336	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Mahesh Shiva Sharanappa	15337	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓

*Phadke*  
(Subject Teacher)

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- Food Additives (L)
- Food Colours (L)
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- Sensory Evaluation (L)
- Convenience Foods (L)
- Food Laws (L)
- Neutraceuticals (L)
- Food adulteration (L)
- Sensory Evaluation (P)
- Acidity of milk (P)
- Package Eva. (P)
- PFAP assess (P)
- Ad. analysis (P)
- Platform milk (P)
- Adulteration in tea (P)
- Convenience foods (P)
- Moisture Control (P)
- Recipe development (P)
- Package designing (P)



**Dempo Charities Trust's  
Dhempe College of Arts and Science  
Panaji, Goa**

**DEPARTMENT OF BIOTECHNOLOGY**

**VALUE ADDITION COURSE FOR ACADEMIC YEAR 2016-17**

Certificate Course in *“Food Science & Quality Control”*.

**REPORT**

**Course Co-ordinator:** Mrs. Mrunal R. Phadke (Department In-charge)

**Faculty:** Mrs. Mrunal R. Phadke

A certificate course in **“Food Science & Quality Control”** was organized by the Department of Biotechnology from 4<sup>th</sup> January to 6<sup>th</sup> May, 2017. The number of S.Y. and T.Y. students of Biotechnology registered were 38 and the fee charged was Rs. 1000/- per student. The total revenue generated was Rs. 38,000/-

The course included detailed information about the Methodologies in support of the quality management in the food industry such as sensory evaluation, adulteration tests, etc. The syllabus for the course was designed to understand the current Industry trends in terms of Quality Control.

The Practical sessions in the course covered the important tests performed routinely in Quality Control Department in Food Industries. Students were given training in Sensory evaluation of various food products, advertisement analysis, adulteration tests, food package evaluation, etc.

The lecture sessions included detailed study of various rules and regulations mandatory to food industries, various food additives such as GRAS as well as non

GRAS, the system Hazard Analysis and Critical Control Points (HACCP),  
Nutraaceuticals, Food laws, etc.

Mrs. Mrunal R. Phadke  
**Course Co-ordinator**