

# KONGU ARTS AND SCIENCE COLLEGE (AUTONOMOUS) NANJANAPURAM, ERODE - 638 107



**KASC ACADEMY OF EXCELLENCE**

**Academic Year 2018-2019**

## **VALUE ADDED COURSE ON**

### **FOOD SAFETY & QUALITY CONTROL**



## **COURSE DURATION**

**Theory - 25 Hours**  
**Practicals - 15 Hours**

## **FOR WHOM**

**All the UG Students**

Organised By  
**DEPARTMENT OF  
BIOCHEMISTRY**

## **COURSE CONTENT**

- Principles of Quality Control
- Food Samplings
- Food Additives
- Food Adulteration
- Methods of Food analysis
- Food Contamination
- Food Standard Laws

## **COURSE OUTCOMES**

**Students will be able to**

- Develop basic Knowledge in the Concepts, Sampling and Analysis of Different Food Substances
- Gain Practical approach in Food analysis

## **COORDINATOR**

**Mr. G. KARTHIKEYAN**  
Assistant Professor  
Department of Biochemistry

**KONGU**  
Assuring the Best



**Dr. N. RAMAN**  
PRINCIPAL,  
KONGU ARTS AND SCIENCE COLLEGE  
(AUTONOMOUS)  
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