



KONGU ARTS AND SCIENCE COLLEGE

(AUTONOMOUS)

NANJANAPURAM, ERODE - 638 107

KASC ACADEMY OF EXCELLENCE

DEPARTMENT OF BIOCHEMISTRY

VALUE ADDED COURSE ON

FOOD SAFETY & QUALITY CONTROL

COURSE DURATION

Theory - 30 Hours

Practicals - 10 Hours

FOR WHOM

All the UG Students

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

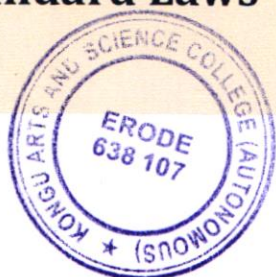
Mr. R. RASU

Associate Professor

Department of Biochemistry



**Academic Year
2020-2021**



Dr. N. RAMAN

PRINCIPAL,

KONGU ARTS AND SCIENCE COLLEGE

(AUTONOMOUS)

NANJANAPURAM, ERODE - 638 107

KONGU
Assuring the Best