

NAVJIVAN SCIENCE COLLEGE,

DEPARTMENT OF CHEMISTRY

Certificate course 2023-2024

"Food Additives"

Introduction

The "Food Additives" certificate course is designed to provide participants with in-depth knowledge and practical skills related to the use of food additives in the food industry. This report includes the course background, schedule, venue, and duration, providing a comprehensive overview of what participants can expect.

Course Background

The "Food Additives" certificate course was developed to meet the growing need for expertise in the safe and effective use of food additives. These substances play a crucial role in food preservation, flavor enhancement, texture modification, and nutritional fortification. The course aims to educate participants on the science, regulations, and applications of food additives to ensure they can make informed decisions in their professional roles.

Objectives:

- To provide comprehensive knowledge of different types of food additives and their functions.
- To educate participants on the regulatory aspects and safety considerations of using food additives.
- To offer practical training in the application of food additives in various food products.
- To prepare participants for roles in food quality control, product development, and regulatory compliance.

Target Audience:

- Students and graduates in Chemistry.

Course Schedule:

There will be conduct lectures on Monday to Friday from 10:30 AM to 11:30 AM.

Course Venue

The "Food Additives" certificate course is conducted at NAVJIVAN SCIENCE COLLEGE, DAHOD.

ELIGIBLE STUDENTS:

Any students from F.Y. to T.Y. will be preferred.

Course Duration

30 days



Course content: Food Additives 2023-24

Unit-1 Introduction of food additives chemical structure, name, and term of it (1-26).

Sr. No	Term	Name
1	E110	Sunset yellow
2	E122	Azorubine
3	E141	Copper complexes of chlorophylls and chlorophyllins
4	E150c	Caramel class III
5	E160b	Annatto extracts
6	E200-3	Sorbic acid and its salt
7	E210-13	Benzoic acid
8	E249-50	Nitrites
9	E220-8	Sulphites
10	E297	Fumaric acid and its salts
11	E310-12	Gallates
12	E320	BHA
13	E334-7, E354	L -tartaric acid and its salts
14	E355-7, E359	Adipic acid and its salts
15	E405, E477	Propylene glycol
16	E416	Karaya gum
17	E432-6 s	Polysorbate
18	E442	Ammonium phosphatides
19	E472e	Mono/diacetyl tartaric acid ester of mono/diglycerides of fatty acids
20	E444	Sucrose acetate isobutyrate
21	E476	Polyglycerol esters of polycondensed fatty acids of castor oil
22	E481-2	Stearoyl lactylates (including calcium and sodium stearoyl lactylate)
23	E483	Stearyl tartrate
24	E491-2, E493-4 and E495	Sorbitan esters
25	E520-3, E541, E554-9 and E573	Aluminium
26	E954	Saccharin

Unit-2 Synthesis and Characterization of food additives (any five).

Unit-3 Analytical Methods for food additives (any five).

Unit-4 Application, Advantages and disadvantages of food additives.



Officiating Principal
Navjivan Science College,
DAHOD



Ph. :(O) 94845 48232

Navjivan Science College Dahod

(Conducted by : Dahod Anaj Mahajan Sarvajani Education Society)

Affiliated to Shri Govind Guru University, Godhra
Re-Accredited by NAAC with B Grade with a CGPA of 2.31
Accredited "AAA" B Grade With a CGPA of 2.65

Dr. G. J. Kharadi
(Officiating Principal)
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Ref No. : _____
Date : / /2022
E-Mail : navjivan_73@yahoo.co.in
Website : www.navjivansciencecollege.com

**Bridging the gap between industry and academics for better
Job opportunity by learning basics, and doing practical and to**

Know the world around you

Join

CERTIFICATE COURSE IN CHEMISTRY

Date: 11/01/2024 to 19/02/2024

(30 days, 1hr per Day)

Registration fees Rs. 50/- (Rs. Fifty only)

Maximum intake of Students 100

Registration starts: 01/01/2024 to 10/01/2024

Eligible students: Any student from F. Y. to T. Y. will be preferred

Note: Registration forms will be available from college office from 01/01/2024
OR Registration forms will be available from our college
website www.navjivansciencecollege.com duly filled forms with fees should be
submitted in our college office on or before Date: 10/01/2024. The detailed
schedule of the course will be declared latter. All the participants will be given
certificate on successfully completion of the course.

For Further Details contact:

- (1) Dr. N.M. VAGHELA -9725862459 (Course Coordinator)
- (2) Miss. BHOOMI J. TILWANI - 9664968696



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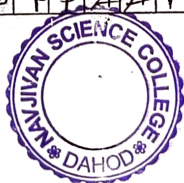
Navjivan Science College, Dahod

Department of chemistry

Certificate Course : Soap & food additives

Attendance Report

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Department of chemistry

Certificate Course : Soap & Food Additives

Attendance Report

[illegible]

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Phase
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Department of chemistry

Attendance Report



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DAHOD

Report of Certificate Course in Chemistry

The course in chemistry was conducted by Navjivan Science College, Dahod, from 11th January to 19th February 2024 in which 66 students from different colleges actively participated. The average duration of the teaching was 1 hrs. The course was aimed to clear the fundamental concepts of chemistry that the students skip during their graduation and post-graduation. The objective of the course was to prepare quality.

graduates and post-graduates so that they can meet the requirements of chemical industries and can be benefitted by greater job opportunities offered by the eminent chemical industries of India.

Modules and Topics Covered

1. **Introduction to Food Additives**

- Definition and historical development of food additives.
- Overview of the types and functions of food additives.
- Common myths and facts about food additives.

2. **Classification of Food Additives**

- Preservatives: Types, mechanisms, and applications.
- Colorants: Natural and synthetic colorants, regulations, and safety.
- Flavor enhancers: Types, usage, and sensory impact.
- Emulsifiers, stabilizers, and thickeners: Functions and applications in food products.
- Sweeteners: Natural and artificial sweeteners, their impact on health.

3. **Regulatory Aspects and Safety Evaluations**

- International and national regulatory frameworks (FDA, EFSA, etc.).
- Processes of safety evaluation and approval of food additives.
- Understanding acceptable daily intake (ADI) and toxicity studies.
- Labeling requirements and consumer information.

4. **Technological Benefits of Food Additives**

- Role of additives in food preservation and shelf-life extension.
- Enhancing sensory properties: taste, color, and texture.
- Improving nutritional quality and fortification of foods.
- Innovations and advancements in food additive technology.

5. **Identification and Analysis of Food Additives**

- Analytical techniques for detecting and quantifying food additives.
- Case studies of additive analysis in different food products.



- Laboratory sessions on the use of chromatography, spectroscopy, and other methods.

6. **Consumer Concerns and Trends**

- Public perception and controversies surrounding food additives.
- Trends towards clean label products and natural additives.
- Strategies for addressing consumer concerns and ensuring transparency.

Methodology

Teaching Methods

Lectures: Expert-led sessions on the scientific, regulatory, and practical aspects of food additives.

Workshops: Interactive workshops focusing on the identification and analysis of food additives.

Laboratory Sessions: Hands-on experience in analyzing food additives using advanced techniques.

Case Studies:** Real-world examples and case studies to illustrate the application and impact of food additives.

Group Discussions: Collaborative discussions to explore different perspectives and current issues related to food additives.

Assignments: Regular assignments and quizzes to reinforce learning and assess understanding.

Assessment and Certification

Evaluation Methods

Quizzes and Tests: Periodic assessments to evaluate theoretical knowledge and practical understanding.

Practical Exams: Hands-on examinations involving the analysis of food additives in different products.

Participation and Attendance: Active participation in lectures, workshops, and laboratory sessions.

Certification

Participants who successfully complete all course requirements, including passing evaluations and submitting the final project, will be awarded a certificate in "Food Additives."



Conclusion

Summary

The "Food Additives" course offers an in-depth exploration of the role and impact of additives in the food industry. By combining theoretical knowledge with practical experience, the course equips participants with the skills and understanding needed to work effectively in food production, safety, and quality control.

Prospects

Graduates of this course can pursue careers in food science, nutrition, quality assurance, regulatory affairs, and product development. The knowledge and skills gained are also valuable for researchers and educators focusing on food safety and consumer health.

This certificate course report provides a detailed overview of the "Food Additives" course, outlining its objectives, structure, methodology, and assessment criteria. It serves as a comprehensive guide for prospective participants and stakeholders interested in understanding the benefits and applications of this educational program.




Officiating Principal
Navjivan Science College,
DAHOD



Navjivan Science College Dahod

(Conducted By : Dahod Anaj Mahajan Sarvajanic Education Society)

📍 Girdharnagar College Campus, Opp. Govt. Polytechnic college,
Jhalod Road, Usarvan Dahod

Certificate of Participation

This is to certify that Mohmiya Jasvant Ajivelbhai

students of Navjivan Science College, Dahod has completed in 30 hours Certificate

Course in Food Additives during the academic Year 2023-24

During 11-01-24 To 19-02-24 with Grade A+

Head of Department

Co-ordination

Principal



Navjivan Science College Dahod

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Certificate of Participation

This is to certify that Parmar Hardik Kumar Laxmansinh

students of Navjivan Science College, Dahod has completed in 30 hours Certificate

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Certificate of Participation

This is to certify that Baria Hitendra Kumar Arjunsinh

students of Navjivan Science College, Dahod has completed in 30 hours Certificate

Course in Food Additives during the academic Year 2024

During 11-01-24 To 19-02-24 with Grade A +

Head of Department

Co-ordination

Principal



Navjivan Science College Dahod

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Certificate of Participation

This is to certify that Bhamotar Divyang Sureshbhai

students of Navjivan Science College, Dahod has completed in 30 hours Certificate

Course in Food Additives during the academic Year 2024

During 11-01-24 To 19-02-24 with Grade A+

Head of Department

Co-ordination

Principal



Navjivan Science College Dahod

(Conducted By : Dahod Anaj Mahajan Sarvajanik Education Society)

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Jhalod Road, Usarvan Dahod

Certificate of Participation

This is to certify that Solamki Yash Bharatbhai

students of Navjivan Science College, Dahod has completed in 30 hours Certificate

Course in Food Additives during the academic Year 2023-24

During 11-01-24 To 10-02-24 with Grade A+

Head of Department

Co-ordination

Principal