




ST. XAVIER'S COLLEGE, MAPUSA GOA

Report of Activity conducted in the Academic Year 2024-25

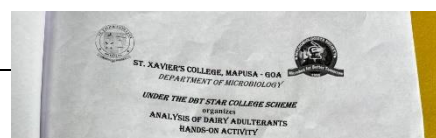
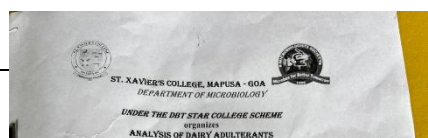
Name of Activity	Analysis of Dairy Adulterants: Hands-on activity
Date/ Duration	7th August 2024
Venue	St. Xaviers College
Name of organizing Department/Cell	Department of Microbiology
In collaboration with	MBSI and DBT
Name/s of Faculty Coordinator	Ms. Arina Frank
Stratum of Event	College
Name & details of Resource Person/s if any	Ms. Arina Frank Dr. Sheryanne Velho Pereira Mr. Kamlesh Korgaonkar
Report	Objectives: <ol style="list-style-type: none">1. To understand and apply the principles of qualitative analysis in detecting adulterants in dairy products.2. To familiarize students with FSSAI standards and regulations concerning food safety and adulteration.3. To enhance students' practical laboratory skills and analytical thinking.4. To promote awareness about food safety and the impact of adulteration on health.

	<p>Description:</p> <p>The Food Safety and Standards Authority of India (FSSAI) sets stringent guidelines to ensure the safety and quality of food products. This activity focuses on the qualitative analysis of common dairy products like curd, milk, ice cream, traditional Indian sweets, and flavored milk to detect adulterants. The students carried out the qualitative tests for urea, metanil yellow, starch and detergent. By engaging in this practical exercise, students learn the importance of food safety regulations and the techniques used to identify contaminants that may pose health risks.</p> <p>Outcomes:</p> <ol style="list-style-type: none"> 1. Awareness of Food Safety: The activity raised awareness about the prevalence and dangers of food adulteration, emphasizing the importance of adhering to FSSAI standards. 2. Alignment with NEP: The activity aligns with the National Education Policy (NEP) 2020 by promoting experiential learning, interdisciplinary education, and the development of scientific temper among students. 3. Traditional Knowledge Systems (TKS): By analyzing traditional Indian sweets, students will appreciate and integrate traditional knowledge with modern scientific practices. <p>No of Participants: 56 students of S.Y.B.Sc (SEC) Microbiology</p>
<p>Brochure/Poster</p>	 <p>Analysis of Dairy Adulterants Hands-on Activity</p> <p>Dive into the world of microbiology with an engaging hands-on activity where you will learn to detect adulterants in dairy products</p> <p>Open for Students of S.Y.B.Sc. SEC Microbiology</p> <p>Test milk, curd, paneer, Indian traditional sweets and other dairy products from local sources.</p> <p>Date: 7th August 2024 Venue: Microbiology Laboratory</p> <p>Ms. Ursula Barreto Principal</p> <p>Organised by Dept of Microbiology</p> <p>Fr. Tony Salema Administrator</p>

Photographs



List of participants with signatures



Certificate	Not issued