



Shikshan Prasarak Mandal, Anadur's
Jawahar Arts, Science & Commerce College,
Anadur, Tq. Tuljaur, Dist. Osmanabad -413603

Department of Chemistry

Date- **13** / 08 / 2021


Notice

All the faculty members of Department of Chemistry are hereby informed that a meeting is scheduled on 13 / 08 / 2021 in the department at sharp 11: 30 am. Please attend the meeting in time.

Agenda for meeting:

1. Discussion on choose the certificate course
2. Nature of duration of course
3. Preparation and Distribution of syllabus
4. To prepare the timetable for course
5. To conduct other activities regarding the course.


HOD


Principal

Jawahar Arts, Science & Commerce College
Anadur, Tal. Tuljapur, Dist. Osmanabad.



Shikshan Prasarak Mandal, Anadur's
Jawahar Arts, Science & Commerce College,
Anadur, Tq. Tuljaur, Dist. Osmanabad -413603

Department of Chemistry

Date- **13** / 08 / 2021

Proceeding of Chemistry Departmental Meeting

Today 13/ 08/ 2021 a meeting was held in department of chemistry under the chairperson Dr. M. M. Langde (HOD). In this meeting discussion made on how the conduct the certificate course in food chemistry. All faculties are unanimously agreed to run this certificate course for all UG students. Discussion was successful regarding to construct the syllabus, timetable, the nature of Question paper and the said course admission form. All faculties assured each other to give healthy contribution for running this course and all other efforts needed. Finally all faculties are firmly decided to construct the syllabus, timetable, sample question paper and admission form and to convey to Hon. Principal for further approval from College Development committee.

- LLM- Dr. M. M Langde
- DNG- Dr. D. N. Gatlewar
- VGM- Dr. V. G. Manc
- PAM- Dr. A. M. Pachpinde

Principal
Principal
Jawahar Arts, Science & Commerce College
Anadur, Tal. Tuljapur, Dist. Osmanabad.



Shikshan Prasarak Mandal, Anadur's
Jawahar Arts, Science & Commerce College,
Anadur, Tq. Tuljaur, Dist. Osmanabad -413603

Department of Chemistry

Date- **23** / 08 / 2021

Syllabus of Certificate Course in "Food Chemistry"

1. Determination of Moisture in food:

Introduction, Some Basic Considerations, Method, Factors affecting the precision of moisture measurements by drying methods, Distillation methods, Disadvantages, Chemical methods: a kari Fischer Reagents Titration, Advantages, Disadvantages, Physical methods.

2. Main elements and trace elements in eggs, cereals and cereal products, vegetables and fruits:

Introduction, Classification, Nutritional and functional Roles of Minerals

Main elements: Sodium, Potassium, Magnesium, Calcium, Chloride and Phosphorus.

Trace elements: Iron, Copper, Zinc, Manganese, Cobalt, Chromium, Selenium, Molybdenum, Nickel, Fluorine and Iodine.

3. General Principles of Food Preservation-Physical Methods:

Introduction, food preservation, principles of food preservation, methods of food preservation. Physical methods. Chemical methods. Biological methods. Thermal treatment. Low temperature. Drying Irradiation. Preservation of food through Irradiation. Types of Radiation, Unit of Radiation Dose, Application of Radiation processing of food.

Principal

Jawahar Arts, Science & Commerce College,
Anadur, Tal. Tuljapur, Dist. Osmanabad.



Shikshan Prasarak Mandal, Anadur's
Jawahar Arts, Science & Commerce College,
Anadur, Tq. Tuljaur, Dist. Osmanabad -413603

Department of Chemistry

~~Date: 22 / 08 / 2021~~

Date: 16 / 08 / 2021

To,

Principal,

JASC College, Anadur.

Tq. Tuljapur, Dist. Osmanabad.

Sub: To get the permission to chemistry department to conduct the certificate course in food science for academic year 2021-22.

Dear Sir,

With reference to above cited subject I am kindly informing you that a departmental meeting of chemistry was held on date 13 / 08 / 2021, in this meeting all faculty are unanimously decided to conduct a certificate course in "food chemistry" during this academic year 2021-22. In this meeting we all faculty also make an action plan to run this certificate course with all necessary formalities. So we all the chemistry faculties are requesting to you give us approval for said courses.

Attached:

- ✓ Departmental proceeding
- ✓ Time-Table
- ✓ Syllabus
- ✓ Question Paper Pattern
- ✓ Admission form

Dr. D. N. Gatilewar

Dr. V. G. Mane

Dr. A. M. Pachpinde

Head

Dr. M. M. Langade

Principal

Jawahar Arts, Science & Commerce College
Anadur, Tal. Tuljapur, Dist. Osmanabad.



Shikshan Prasarak Mandal, Anadur's
Jawahar Arts, Science & Commerce College,
Anadur, Tq. Tuljaur, Dist. Osmanabad -413603

Department of Chemistry

Date- 22 / 08 / 2021

To,
The Head,
Department of Chemistry,
Jawahar ASC College, Anadur,
Tq. Tuljapur, Dist. Osmanabad.

Subject: To Conduct the certified course for students of science.

As per the decision taken in College Development Committee, you are directed to conduct the Certificate course in Food Chemistry in your department for the students of our college. The course should be of 30 hours and be conducted in the academic year 2021-2022.

Convey your timetable of the said course to the timetable committee so as to avoid any overlapping of lecturers.

Principal
Jawahar Arts, Science & Commerce College
Anadur, Tal. Tuljapur, Dist. Osmanabad.



दुरितांचे तिमिर जावो !

Shikshan Prasarak Mandal's

JAWAHAR ART'S, SCIENCE & COMMERCE COLLEGE, ANADUR

Tq. Tuljapur, Dist. Osmanabad - 413 603

NAAC - GRADE - B++ (CGPA 2.81)

Founder



Principal : Dr. Umakant Chanshetti (Mob.: 9420488874)
(M.Sc. B.Ed. M.Phil., Ph.D.)

President : Shri. B. F. Kasture Late S. N. Alure Guruj



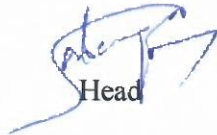
Date: 23 / 08 / 2021

Notice

All the students of science faculty are hereby informed that the Department of chemistry is going to conduct a co-curricular certificate course on "Food Chemistry" during this academic year 2017-18 from 05 / 09 / 2021 to 05 / 10 / 2021 (30 hours).

The interested students may enroll their name with Mr. Dilip Chavan at department of chemistry before / /


Co-coordinator


Head



Principal

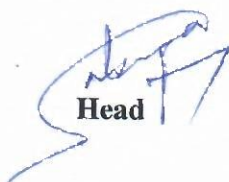
Principal

Jawahar Arts, Science & Commerce College
Anadur, Tal. Tuljapur, Dist. Osmanabad.



Department of Chemistry
Conducting Co-curricular course
“Food Chemistry”

- | | |
|--------------------------|---|
| 1. Name of Department: | Chemistry |
| 2. Type of Programme: | Co-curricular |
| 3. Title of Programme: | Certificate course in “Food Chemistry” |
| 4. Name of Co-ordinator: | Dr. Dhananjay Narendra Gatilewar |
| 4. Faculty offered: | B.Sc |
| 5. Name of Teachers: | Dr. M. M Langde
Dr. D. N. Gatilewar
Dr. V. G. Mane
Dr. A. M. Pachpinde |
| 6. Duration: | 30 hours |
| 7. Theory: | 15 Hours |
| 8. Practical: | 15 Hours. |


Head


Principal
Jawahar Arts, Science & Commerce College
Anadur, Tal. Tuljapur, Dist. Osmanabad.



Date: 02 /09 / 2021

Department of Chemistry

Jawahar Arts, Science and Commerce College, Andur

Add on Course on Food Chemistry

Enrollment List of Students 2021-22

Sr. No	Roll Number	Name of Student	Class	Mobile Number
1	AA-01	Agalave Shital Suryakant	B.Sc-III	9921288627
2	AA-02	Ambre Mandakini Parmeshwar	B.Sc-III	7666090651
3	AA-03	Bansode Anjali Yallappap	B.Sc-III	8788277665
4	AA-04	Barule Kernath Tanaji	B.Sc-III	7507418287
5	AA-05	Bele Ashwarya Revansidha	B.Sc-III	9890446724
6	AA-06	Bhoge Rahul Rajendra	B.Sc-III	7066061036
7	AA-07	Bhojarange Ankita Vittal	B.Sc-III	7083558579
8	AA-08	Bhouu Sangita Mruti	B.Sc-III	9022885979
9	AA-09	Birajdar Manisha Meghraj	B.Sc-III	7720945883
10	AA-10	Birajdar Prasad Vishwanath	B.Sc-III	9022746263
11	AA-11	Birajdar Rani Channappa	B.Sc-III	8999941024
12	AA-12	Chavan Ashwini Vitthal	B.Sc-III	8485006082
13	AA-13	Darekar Sagar Sanjay	B.Sc-III	8329520101
14	AA-14	Deshmukh Narayan Tukaram	B.Sc-III	9158896755
15	AA-15	Dharmadhikari Ruruja Sharad	B.Sc-III	8329393990
16	AA-16	Dhotre Pratiksha Somnath	B.Sc-III	9022229806
17	AA-17	Gaikwad Amol Dattatraya	B.Sc-III	7057774389
18	AA-18	Gangane Swati Netaji	B.Sc-III	9011569405
19	AA-19	Ghodke Apparao Subhash	B.Sc-III	9022480488
20	AA-20	Ghodke Shivram Amrut	B.Sc-III	8459474027
21	AA-21	Ghuge Ashwini Sarjerao	B.Sc-III	8483995880
22	AA-22	Gughe Rohan Ravindra	B.Sc-III	9834402165
23	AA-23	Ghuge Sanket Arasrao	B.Sc-III	7083118340
24	AA-24	Gurav Pooja Shivram	B.Sc-III	7038050360
25	AA-25	Hakke Aishwarya Yashwant	B.Sc-III	9373045308
26	AA-26	Halangude Shubham Andoba	B.Sc-III	
27	AA-27	Halangude Suraj Andoba	B.Sc-III	8007843732
28	AA-28	Handrale Chandrakant	B.Sc-III	8605992935
29	AA-29	Hannure Reshma Yogesh	B.Sc-III	9922123631
30	AA-30	Hattarage Mahesh Ramesh	B.Sc-III	9511982188
31	AA-31	Inamdar Asad Ejaj	B.Sc-III	9511293898
32	AA-32	Inde Renuka Navanath	B.Sc-III	7499410473
33	AA-33	Jadhav AArti Vitthal	B.Sc-III	8308051810
34	AA-34	Jatte Namrata Baburao	B.Sc-III	9661246745
35	AA-35	Jewale Suraj Laxman	B.Sc-III	9284839400
36	AA-36	Kadam Dipali Yuvraj	B.Sc-III	7038847545
37	AA-37	Kadam Shubhangi Shauraj	B.Sc-III	8484837619
38	AA-38	Kadam Vijayshri Lahu	B.Sc-III	8149766841
39	AA-39	Kage Monika Mahadev	B.Sc-III	9421820970
40	AA-40	Kale Prasad Vaijinath	B.Sc-III	9075573526



दुरितानि विमिष ज्ञाने !

Shikshan Prasarak Mandal's

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(M.Sc., B.Ed., M.Phil., Ph.D.)

President : Shri. B. F. Kasture Late S. N. Alure Guruji

Date: 02 / 010 / 2021

Department of Chemistry

Jawahar Arts, Science and Commerce College, Anadur

Add on Course on Food Chemistry

Theory Time Table – 2021-22

Lecture	Time	Monday	Tuesday	Wednesday	Thursday	Friday
I	03.00 to 04.00	DNG	PAM	VGM	LLM	DNG
II	04.00 to 05.00	DNG	PAM	VGM	LLM	LLM
III	05.00 to 06.00	DNG	PAM	VGM	LLM	PAM

Practical Time Table – 2021-22

Lecture	Time	Monday	Tuesday	Wednesday	Thursday	Friday
I	03.00 to 04.30	DNG	PAM	VGM	LLM	DNG
II	04.30 to 06.00	DNG	PAM	VGM	LLM	LLM

List of Faculty Contributing for this Course

- LLM- Dr. M. M Langde
- DNG- Dr. D. N. Gatlwar
- VGM- Dr. V. G. Mane
- PAM- Dr. A. M. Pachpinde

Principal

Jawahar Arts, Science & Commerce College
Anadur, Tal. Tuljapur, Dist. Osmanabad



Date: 23 / 08 / 2021

Ref.No.JASC/Chem/Syll/BOS/2021-22/

To,

1} Dr. M. M. Langde

Ad-hoc Board in Chemistry

JASC College, Anadur,

Tq. Tuljapur, Dist. Osmanabad

Mob: 7020023401

3} Dr. A. M. Pachpinde

Ad-hoc Board in Chemistry

JASC College, Anadur,

Tq. Tuljapur, Dist. Osmanabad

Mob: 9850804456

2} Dr. Ramdas Dhokale

Ad-hoc Board in Chemistry

Bhalaghat ASC College, Naldurg.

Tq. Tuljapur, Dist. Osmanabad.

Mob: 9423758525

4} Dr. D. N. Gatilewar

Ad-hoc Board in Chemistry

JASC College, Anadur

Tq. Tuljapur, Dist. Osmanabad

Mob: 9420180778

Subject: Constitution of Ad-hoc Board in Chemistry (Certificate Courses-Food Chemistry)

Sir/Madam,

I am to inform you that the Hon'ble Principal is pleased to nominate you as a Member/Chairman on the Ad-hoc Board in Chemistry for this previous year 2021-22 as per provision statute-159 of the university act.

While requesting you to accept this invitation to work on the Ad-hoc Board, I do realize your busy moments in your own field. Yet in view of your expertise in the subject, I shall be thankful if you accept the membership of the Ad-hoc Board for enriching the academic standards of the university through your valuable contribution.

Your appointment shall be governed by and subject to the provisions of the Maharashtra Public University Act, 2016 as amended from time to time.

Kindly communicate your acceptance at the earliest.

Principal

Principal

Jawahar Arts, Science & Commerce College
Anadur, Tal. Tuljapur, Dist. Osmanabad



Date: 06 / 10 / 2021

Notice

All the students enrolled in certificate course in food chemistry run by department of chemistry are hereby informed that the Department of chemistry is going to conduct a final test on "Food Chemistry" during this month on

Time-Table for Exam (2021-22)

Sr. No	Roll Number	Name of Student	Class	Hall Number
1	AA-01	Agalave Shital Suryakant	B.Sc-III	04
2	AA-02	Ambre Mandakini Parmeshwar	B.Sc-III	
3	AA-03	Bansode Anjali Yallappap	B.Sc-III	
4	AA-04	Barule Kernath Tanaji	B.Sc-III	
5	AA-05	Bele Ashwarya Revansidha	B.Sc-III	
6	AA-06	Bhoge Rahul Rajendra	B.Sc-III	
7	AA-07	Bhojarange Ankita Vittal	B.Sc-III	
8	AA-08	Bhouu Sangita Mruti	B.Sc-III	
9	AA-09	Birajdar Manisha Meghraj	B.Sc-III	
10	AA-10	Birajdar Prasad Vishwanath	B.Sc-III	
11	AA-11	Birajdar Rani Channappa	B.Sc-III	
12	AA-12	Chavan Ashwini Vitthal	B.Sc-III	
13	AA-13	Darekar Sagar Sanjay	B.Sc-III	
14	AA-14	Deshmukh Narayan Tukaram	B.Sc-III	
15	AA-15	Dharmadhikari Ruruja Sharad	B.Sc-III	
16	AA-16	Dhotre Pratiksha Somnath	B.Sc-III	
17	AA-17	Gaikwad Amol Dattatraya	B.Sc-III	
18	AA-18	Gangane Swati Netaji	B.Sc-III	
19	AA-19	Ghodke Apparao Subhash	B.Sc-III	
20	AA-20	Ghodke Shivram Amrut	B.Sc-III	
21	AA-21	Ghuge Ashwini Sarjerao	B.Sc-III	05
22	AA-22	Gughe Rohan Ravindra	B.Sc-III	
23	AA-23	Ghuge Sanket Arasrao	B.Sc-III	
24	AA-24	Gurav Pooja Shivram	B.Sc-III	
25	AA-25	Hakke Aishwarya Yashwant	B.Sc-III	
26	AA-26	Halangude Shubham Andoba	B.Sc-III	
27	AA-27	Halangude Suraj Andoba	B.Sc-III	
28	AA-28	Handrale Chandrakant	B.Sc-III	
29	AA-29	Hannure Reshma Yogesh	B.Sc-III	
30	AA-30	Hattarage Mahesh Ramesh	B.Sc-III	
31	AA-31	Inamdar Asad Ejaj	B.Sc-III	
32	AA-32	Inde Renuka Navanath	B.Sc-III	
33	AA-33	Jadhav AArti Vitthal	B.Sc-III	
34	AA-34	Jatte Namrata Baburao	B.Sc-III	
35	AA-35	Jewale Suraj Laxman	B.Sc-III	
36	AA-36	Kadam Dipali Yuvraj	B.Sc-III	
37	AA-37	Kadam Shubhangi Shauraj	B.Sc-III	
38	AA-38	Kadam Vijayshri Lahu	B.Sc-III	
39	AA-39	Kage Monika Mahadev	B.Sc-III	
40	AA-40	Kale Prasad Vaijinath	B.Sc-III	



Department of Chemistry

Jawahar Arts, Science and Commerce College, Anadur

Add on Course on "Food Chemistry"

Question Paper – 2018

Date: 07/10/2021

All questions are necessary

Each Ques. Carry 2 marks.

Total Marks: 50

- Which one of the following provides the greatest energy value per gram of nutrient?
a) Carbohydrate b) fat c) protein d) water
- Approximately how much protein does an average adult male require each day?
a) 24g b) 72g c) 120g d) 240g
- The amount of calcium required per day in adults is:
a) 5mg b) 50mg c) 250mg d) 500mg
- Which one of the following minerals is often added to the water supply in order to help reduce tooth decay?
a) Iodine b) fluorine c) chlorine d) potassium
- Three of the following minerals and vitamins may be involved in anemia of one type or another. Which one is not?
a) Vitamin C b) calcium c) vitamin B12 d) iron
- Excess energy from the diet is most likely to be stored in the body as:
a) Fat b) fibre c) salt d) sugar
- Following recent nutritional guidelines, which one of the following should be increased in the diet?
a) Fat b) fibre c) salt d) sugar
- Which one of the following nutrients do adult women require in greater amount than adult men?
a) Calcium b) protein c) iron d) vitamin D
- What is the collagen converted into if meat is cooked by a slow moist method of cooking?
a) Fat b) myoglobin c) elastin d) gelatin
- Which of the following types of beef is likely to contain the least connective tissue?
a) Shank b) topside c) brisket d) neck



10. Most foods should be stored under cool, dry conditions. One of the following groups has a longer life if conditions are not too dry:
- a) Meat and poultry b) fruit and vegetables c) cereals d) dried fruits
11. Which one of the following chemicals has been associated with chemical food poisoning?
- a) Lead b) iron c) calcium d) phosphorus
12. Which one of the following is not a suitable material for a food preparation surface?
- a) Stainless steel b) compressed rubber c) hardwood d) plastic laminate
13. The temperature of the water in the rinsing sink of a double sink method of washing-up should be:
- a) 40⁰C b) 60⁰C c) 80⁰C d) 100⁰C
14. In which one of the following canned foods can the heat treatment of the canning process be lowest?
- a) Potato (pH6) b) Tomatoes (pH4) c) corned beef (pH7) d) Salmon (pH7)
15. Most foods can be stored in a domestic freezer for approximately:
- a) Six weeks b) twelve weeks c) twelve month d) three years
16. Which one of following groups of chemicals is not a food nutrient?
- a) Proteins b) enzymes c) carbohydrates d) vitamins
17. The chemical reaction that takes place during digestion that involves the breakdown with water is:
- a) Hydrolysis b) hydration c) oxidation d) regulation
18. When proteins are completely broken down the end products are:
- a) Glucose molecule b) glycerol molecules c) amino acids d) vitamins
19. The movement of food along the alimentary tract is called:
- a) Secretion b) peristalsis c) absorption d) hydrolysis
20. Which of the following foods does not contain carbohydrates?
- a) Glucose molecule b) glycerol molecules c) amino acids d) vitamins
21. White flour has an extraction rate of approximately:


Principal



a) 60-65% b) 70-75% c) 80-85% d) 90-95

22. A suitable temperature for the storage of most vegetables is:

a) 0° b) 5° c) 15° d) 20°

23. In which of the following methods of cooking is the highest cooking temperature reached

a) Deep fat frying b) boiling c) roasting d) steaming

24. A temperature at which fat is used for deep frying is likely to be approximately:

a) 150°C b) 185°C c) 210°C d) 225°C

25. Which nature of food found to under coolness if condition are not so much dry

a) cereals b) fruit and vegetables c) Meat and poultry d) dried fruits


Principal

Jawahar Arts, Science & Commerce College
Amadur Tal. Tuljapur, Dist. Osmanabad



Certificate Course on Food Chemistry Mark List – 2021

Sr. No	Roll. Number	Name of Student	Class	Obtained Marks	Out of Marks
1	AA-01	Agalave Shital Suryakant	B.Sc-III	40	50
2	AA-02	Ambre Mandakini Parmeshwar	B.Sc-III	42	50
3	AA-03	Bansode Anjali Yallappap	B.Sc-III	38	50
4	AA-04	Barule Kernath Tanaji	B.Sc-III	36	50
5	AA-05	Bele Ashwarya Revansidha	B.Sc-III	40	50
6	AA-06	Bhoge Rahul Rajendra	B.Sc-III	41	50
7	AA-07	Bhojarange Ankita Vittal	B.Sc-III	38	50
8	AA-08	Bhouu Sangita Mruti	B.Sc-III	45	50
9	AA-09	Birajdar Manisha Meghraj	B.Sc-III	42	50
10	AA-10	Birajdar Prasad Vishwanath	B.Sc-III	36	50
11	AA-11	Birajdar Rani Channappa	B.Sc-III	42	50
12	AA-12	Chavan Ashwini Vitthal	B.Sc-III	39	50
13	AA-13	Darekar Sagar Sanjay	B.Sc-III	41	50
14	AA-14	Deshmukh Narayan Tukaram	B.Sc-III	36	50
15	AA-15	Dharmadhikari Ruruja Sharad	B.Sc-III	39	50
16	AA-16	Dhotre Pratiksha Somnath	B.Sc-III	41	50
17	AA-17	Gaikwad Amol Dattatraya	B.Sc-III	38	50
18	AA-18	Gangane Swati Netaji	B.Sc-III	43	50
19	AA-19	Ghodke Apparao Subhash	B.Sc-III	35	50
20	AA-20	Ghodke Shivram Amrut	B.Sc-III	45	50
21	AA-21	Ghuge Ashwini Sarjerao	B.Sc-III	42	50
22	AA-22	Gughe Rohan Ravindra	B.Sc-III	39	50
23	AA-23	Ghuge Sanket Arasrao	B.Sc-III	41	50
24	AA-24	Gurav Pooja Shivram	B.Sc-III	36	50
25	AA-25	Hakke Aishwarya Yashwant	B.Sc-III	39	50
26	AA-26	Halangude Shubham Andoba	B.Sc-III	41	50
27	AA-27	Halangude Suraj Andoba	B.Sc-III	38	50
28	AA-28	Handrale Chandrakant	B.Sc-III	43	50
29	AA-29	Hannure Reshma Yogesh	B.Sc-III	35	50
30	AA-30	Hattarage Mahesh Ramesh	B.Sc-III	45	50
31	AA-31	Inamdar Asad Ejaj	B.Sc-III	42	50
32	AA-32	Inde Renuka Navanath	B.Sc-III	36	50
33	AA-33	Jadhav AArti Vitthal	B.Sc-III	39	50
34	AA-34	Jatte Namrata Baburao	B.Sc-III	40	50
35	AA-35	Jewale Suraj Laxman	B.Sc-III	41	50
36	AA-36	Kadam Dipali Yuvraj	B.Sc-III	35	50
37	AA-37	Kadam Shubhangi Shauraj	B.Sc-III	34	50
38	AA-38	Kadam Vijayshri Lahu	B.Sc-III	38	50
39	AA-39	Kage Monika Mahadev	B.Sc-III	37	50
40	AA-40	Kale Prasad Vaijinath	B.Sc-III	40	50


Principal



दुरितानि विमिर जाते !

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Principal : **Dr. Umakant Chanshetti** (Mob.: 9420488874)
(M.Sc., B.Ed., M.Phil., Ph.D.)

President : **Shri. B. F. Kasture**

Late S. N. Alure Guruji

Certificate Course Final Report On "Food Chemistry-2021"

Certificate course in Food Chemistry is completed successfully with fruitful result. As per notice issued by department of Chemistry for students to made registration for this course, within little time 50 students registered their names for said course. Then by taking entrance test, we have selected 40 students. Meanwhile we have completed all the required formalities like CDC approval, syllabus design, and lecture distribution and also to nominate BOS members too. We have engaged 30 hours. Meanwhile we have also engaged the doubt session also. Finally after syllabus completion we held final exam for said course and all the students enrolled for food chemistry certificate course successfully passed with good percentage marks. The nature of food chemistry certificate course question paper is of 50 marks. (25 question carry 2 marks each). After result declaration we have organized a certificate distribution and award function for the students of course in kind presence of Hon. Principal. Dr. Umakant Chanshetti sir and our staff members' of Chemistry department.

Co-coordinator

Head

Principal

Principal

**Jawahar Arts, Science & Commerce College
Anadur, Tal. Tuljapur, Dist. Osmanabad**