

### <u>Directorate of Outcome</u> <u>Outcome Report(Event/Activity Organized @ AUH)</u>

#### 1. General Information

**Date:**18-22 May 2022

**Event Type:** Chem Club initiative

**Event Title: "Awareness Program of Food Adulteration"** 

**Event Theme:** Chem Club (Student Club)

Venue: Offline: B-block Auditorium on (11:30-1.00) on 20th May and 18th May; Online event on MS

**Team** 

Web/Video Link of the event: Organized by: Chem Club of CBFS

**Event Level:** Institutional

Student Participation\*: No. of Students from AUH (Course wise):- Mentioned with each event

Faculty Participation\*: No. of Faculty Members from AUH (Deptt. wise):- Mentioned with each event Participation from outside AUH\*: No. of Students & Faculty Members-NA

(Enclose attendance sheets in given format)

Event Coordinator(s) with designation: Dr. Dipti Vaya (Associate Professor)

Details of Expert/Speaker/Resource Person/Judge: NA

SN	Country Name	Expert Name	Organi zation Name	Designation	Specializatio n	Contac t No.	E- mail Id	CV of Expert (Yes/ No)	Major Areas where Amity can Collaborate with expert	Recom mended by

Criteria of Inviting Resource Person/Judge/Speaker/Judge (Write a paragraph): NA Were the guest known in advance and if yes, from what previous interaction (Write a paragraph)? NA

### Outcome of the Event with Time Lines (Proposed/Achieved)

Envisaged Outcome	Tangible/ Intangible	Achieved/ Proposed	Target date & responsibilities (if proposed )	Details of outcome
1. Outcome related to Academia Co	nnect			
a) Collaborations for Research				NA
Papers/Conference Papers/ Book				
Chapter etc.				
b) Collaborations & MOU for Research				NA
Guidance [PhD, PG & UG (summer				
training, Dissertation)] &				
Projects/Use of Instruments etc.				
c) Collaboration for Funded Projects				NA
2. Outcome related to Industry Con	nect			
a) Placement				NA
b) Collaborations for Research Papers				NA
c) Collaborations & MOU for Research				NA
Guidance [PhD, PG & UG (summer				
training, Dissertation)]				
&Projects/Use of Instruments				
d) Collaboration for Funded Projects				NA
3. Outcome related to Society Outro	each_			
a) Benefit to society in terms of Health				NA
& Hygiene				
b) Benefit to society in terms of				NA

Education							
4. Outcome related to Students Lear	rning &Groom	ing					
				Students learnt and			
				understood Cognitive			
				skills. They develop			
				self confidence,			
				correlate existing			
				knowledge into reality,			
				and learn team work.			
	5. Any other						

### 2. **Event Report along with glimpses of the event**(*Photographs*)

Eating habits have been changing rapidly. While traditionally, Indian families used to cook food at home with healthy ingredients and knew what went into the meal, in modern times, with rising incomes more and more people are moving away to readymade fast foods and eating regularly at restaurants. The food in many of these outlets is cooked with poor quality ingredients to attract and satisfy the plate rather than provide a wholesome nutritional meal. Food Adulteration can be defined as the practice of adulterating food or contamination of food materials by adding a few substances, which are collectively called adulterants. Adulterants are the substance or poor quality products added to food items for economic and technical benefits. Nowadays, Food adulteration is the major problem which gives rise to many diseases and also deprives the human beings from the crucial nutrients needed for proper growth and development.

Day wise Schedule of Awareness Program

S. No.	Date	Events
1.	18-22/05/2022	Awareness Drive on Food Adulteration
2.	18/05/2022	Quiz
3.	19/05/2022	Poster making competition
4.	20/05/2022	Drama

### **AMITY UNIVERSITY HARYANA**

Department of Chemistry, Biochemistry and Forensic Science





A Chem Club Initiative



## Awareness Program on Food Adulteration

18-22 May 2022

### **About the Event**

Globally, approximately 57% of people have developed health problems due to ingestion of contaminated and adulterated foods. 25 to 30 per cent of the food items in India are intentionally adulterated and this has led to 1 million cancer cases every year. Traditionally Indian families used to cook food using pure healthy ingredients having strong check on quality of each items. But in modern times, people are switching to readymade fast foods, which may satisfy the palate but are often prepared using poor quality ingredients for sake of monetary benefit only. This event will help in identification of various undesirable ingredients and adulterants in food to promote healthy eating and thereby creating awareness in common people about type of adulterants. This type of awareness will eliminate many life-style diseases like heart disease, stroke, obesity, diabetes and cancer and will be one step towards Swasth Bharat.

Participants need to pre-register for the contest by clicking on the link below

https://docs.google.com/forms/d/e/1FAIpQLSerzuGdB9b6Z-CFiXhPUpj8R3P4SgJzI4P5m4s4oGySiE-Zew/viewform?usp=sf\_link

### Programme schedule

18 May 2022 - Quiz on Food Adulteration 19 May 2022 - Poster Making Competition 20 May 2022 - Drama (MILAWAT) 21-22 May 2022- Awareness drive on food adulteration

#### **Key points:**

- ➤ Quiz will be held offline with 4 teams having 2 students each
- ➤ Poster making competition will be held online wherein participants have to design a poster on the theme **Food Adulteration**. Posters have to be submitted on the email id (stark7220@gmail.com)
- Drama (MILAWAT) will show-case how food is adulterated and Do-It-Yourself methods to detect it
- Awareness drive on Food Adulteration will be done in houses and societies

**Faculty Coordinator** 

Dr. Dipti Vaya 9717760941 **Student Coordinators** 

Harsh Pandey Saloni Sharma 8920831746 7051928241

- 2.1 Future plan for utilizing the contacts developed with the Invited Guests: NA
- 2.2 Budget of the Event(Budget Sanctioned, Total Expenditure&Revenue Generated): NA

2.3 Details of Awards if Any:NA

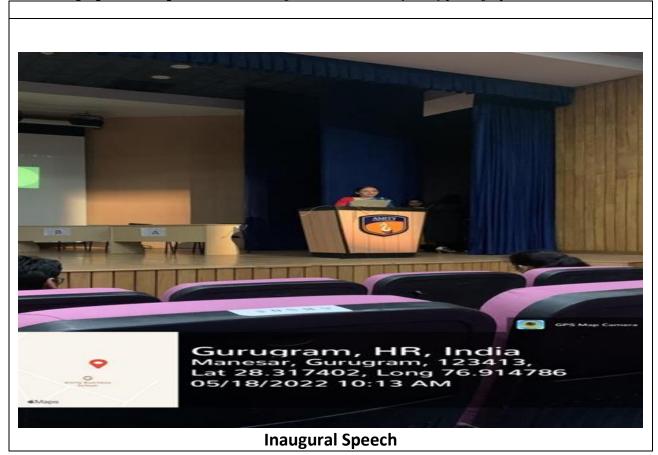
Awardee Details	Award / Position / Recognition Secured	Title of Innovation/ Start-up Secured the Award /	Award/Recognition/ Achievement Received for
		Recognition	

### **Summary of the Event:**

### 1.Quiz

Our first Event was Quiz competition offline orgnized in B-Block Auditorium. It was organized by the Chem Club team on "Food Adulteration Theme" was quite enlightening; participants and audience both enjoyed a lot. The event was started by the hosts Akshima and Shreya followed by briefing of each day of event by Prof. Seema R. Pathak, HOD, CBFS. After this, the event started and 4 teams were formed i.e. Team A (Priya and Barkha), Team B (Chandan and Jyoti), Team C (Anjali and Akshay), and Team D (Sanju and Sahil). There were five rounds and in each round four questions were asked. After finishing all the rounds, there was tie among Team B, Team C, and Team D. Hence, two bonus questions were asked from these teams and finally, Team B answered the question and won the first position. Team D and team C were first runner up and second runner up respectively. Overall, the initiative of organizing the quiz by the Chem club members was based of the society connects initiative. Everyone liked the event. Total 90 Students, 7 faculty members and 8 participants was present in this event

**3.8 Photographs with caption** (also share high resolution JPEG files of photographs)





Quiz



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3.9 Scanned copy of attendance sheets

# "Awareness Program of Food Adulteration"

# Department of Chemistry, Biochemistry and Forensic Science

## **Amity School of Applied Sciences**

### Amity University Haryana

Date:18 May, 2022

Time: 11 am-12am

1. Pooja M.Sc. (Ac) IV Pooja 2. Backha M.Sc. (Ac) " Rakka 3. Pariya M.Sc. (Ac) " Production 4. Carika M.Sc. (Ac) " Sorika 6. Arti M.Sc. (Ac) " Rakia 7. Mayork Jangson M.Sc. (Ac) " Robin 8. Shantahu M.Sc. (Ac) " Shantahu 10. Makhi kawa M.Sc. (Ac) " Mahala 11. Nelka M.Sc. (Ac) " Mahala 12. Pooja-Ot M.Sc. ke " Nooja 13. Mahui M.Sc. ke " Nooja 14. Anfali M.Sc. ke " Mahala 15. Mahui M.Sc. ke " Mahala 15. Mahui M.Sc. ke " Mahala 16. Mahala 17. Mahala 18. Mahala 18. Mahala 19. Melaan 19	S. No.	Name of Student	Program and Semester	Signature
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## "Awareness Program of Food Adulteration"

# Department of Chemistry, Biochemistry and Forensic Science

### Amity School of Applied Sciences

### Amity University Haryana

Date:18 May, 2022

Time: 11 am-12am

S. No.	Name of Student	Program and Semester	Signature
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7.	smit,	n -	Amiet 1
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9	Lakhender	~ ~	W.
100	Hitesh	b //	His
11	Kunal	1/ 0	Kunal
#2	Sabna		

# "Awareness Program of Food Adulteration"

# Department of Chemistry, Biochemistry and Forensic Science

### Amity School of Applied Sciences

### Amity University Haryana

Date:18 May, 2022

Time: 11 am-12am

S. No.	Name of Student	Program and Semester	Signature
1:	SIMRAN RANA	BSC. FS Sem 4	Simlankane.
2.	KAJAL SHARMA	и	Kajal
2.	ISHA ROMILLA	м	Isha
4.	AAYUSHI BHASIN	и	Payer
5.	TANISHA YASMIN	И	- Yasmin
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# "Awareness Program of Food Adulteration"

# Department of Chemistry, Biochemistry and Forensic Science

# **Amity School of Applied Sciences**

## Amity University Haryana

Date:18 May, 2022

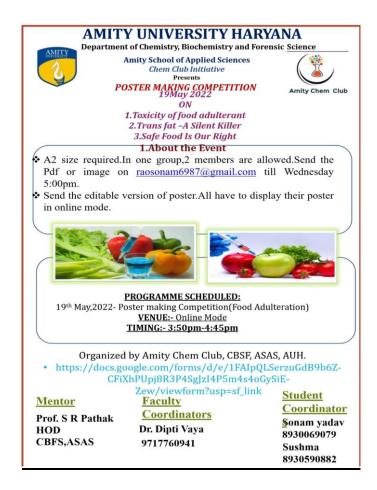
Time: 11 am-12am

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5	Aartha	MSC FC [esem]	Novall
6	Thomas	MSC FI (2 semi)	Thorne
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"Awareness Program of Food Adulteration"  Department of Chemistry, Biochemistry and Forensic Science  Amity School of Applied Sciences  Amity University Haryana  Date:18 May, 2022 Time: 11 am-12am Venue: B-Block auditorium	
Amity University Haryana	
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3.10Few Scanned feedback forms of participants NA

### 2. Poster making competition



The event is organized by Amity Chem club on Food adulteration, the event was online. Few templates of poster are shared and desirous students made their posters. Poster are in group of 2members. Judging was done through online mode. In the meeting Prof. Seema R Pathak, Dr.GK Rao, Dr. Dipti Vaya, Dr. Supreet Kaur, Dr.Bhuvnesh Yadav are present. Judges decided the results on the basis of creativity, innovation and how much the poster is relevant to the themes. Total 8 team was participated in this event. Winner up team members are Sahil and Ameer.

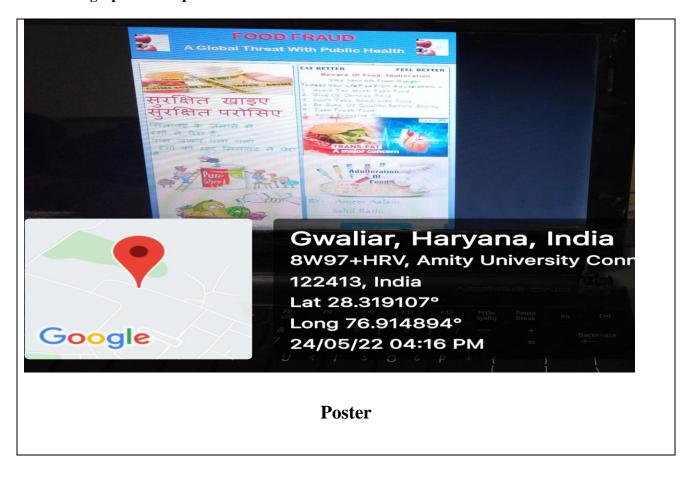
#### THEMS OF POSTER MAKING COMPETITION

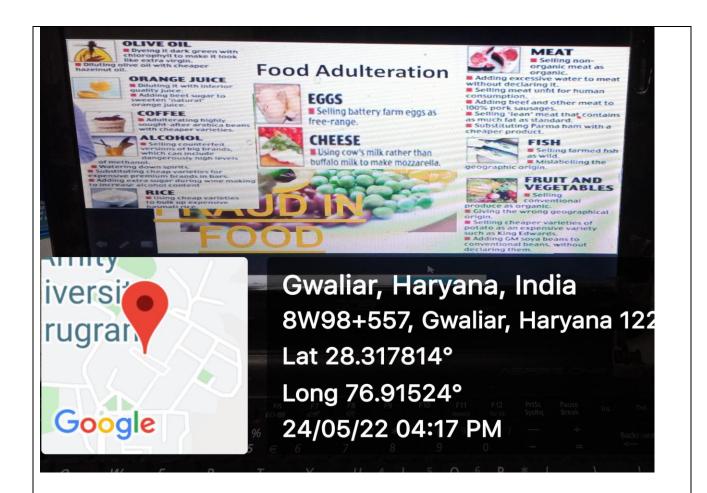
- 1. Toxicity of food adulteration
- 2. Food adulteration
- 3. Trans-fat-A silent killer
- 4. Safe food is our right
- 5. Global food history

### JUDGES FOR THE EVENT:-

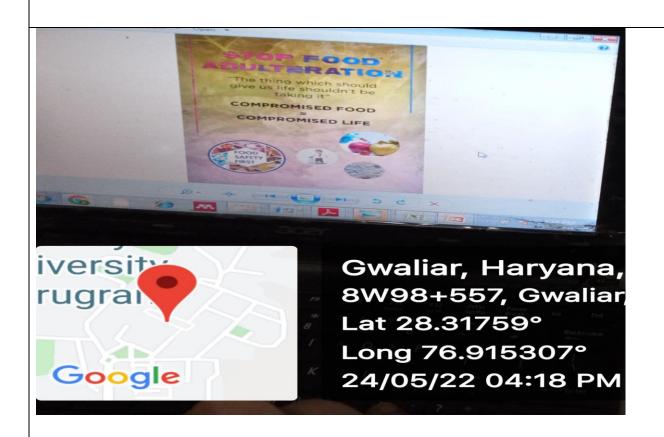
- 1. Dr. G K RAO
- 2. Dr. SUPREET
- 3. Dr. BHUVNESH YADAV

### 3.11 Photographs with caption





### **Poster**



**Poster** 

Page | 14

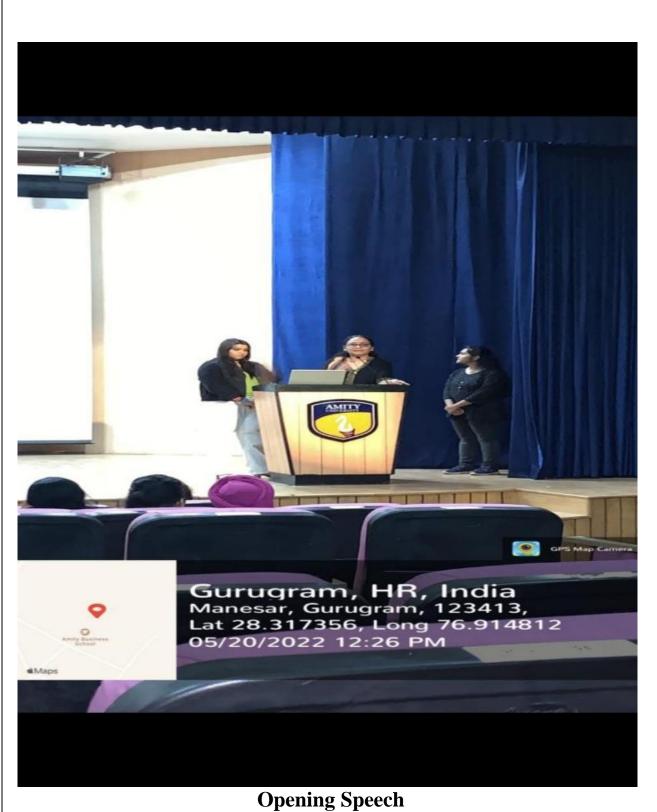
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7	DRISHTI	BSC.CHEMISTRY.			
8	YESHWANI	MFA			

**Judgement Sheet** 

### 3.Drama

Drama named Milawat was performed on 20<sup>th</sup> May 2022 in B Block Auditorium. Event started with the opening remarks by Prof. Seem R. Pathak, HOD, CBFS, ASAS. Then narrator Ankita narrate the story. Story based on small village where villager unaware about food adulteration. In this story milkman is culprit and created adulteration in milk. Whole story moved around a family. Then in this drama entry of one Baba also excite the audience too much. This Drama showed how food is adulterated and what adulterants are used. It also showed the methods of detection of adulterants in food by demonstration of common experimental ways. Everyone enjoyed the drama. Total audience was 70 students, 10 faculty members, 10 volunteers, 10 dram members. Overall drama was full of fun with emphasised the value of awareness regarding food adulteration.

### 3.12 Photographs with caption





Drama



**Drama Members** 

### 3.13 Scanned copy of attendance sheets

# Chem Club Initiative "Awareness Program of Food Adulteration" Department of Chemistry, Biochemistry and Forensic Science **Amity School of Applied Sciences Amity University Haryana** Date: 20 May, 2022 Venue: B-Block Auditorium Time: 12:15 -1:10 Name of Faculty Designation Signature Manish shandily Dr. Manish Shandily. Dr. Chandra Halaan Prof. seema Ds. Ranjuna Kotton Dr. Joshan Dr. Joshan Chardra & Proc Dr. Bhurnesh Dr. G.S. Bumbred De Monike Wet Dr. Kamalakante Dr. KN Shoome

#### Chem Club Initiative "Awareness Program of Food Adulteration" Department of Chemistry, Biochemistry and Forensic Science **Amity School of Applied Sciences Amity University Haryana** Venue: B-Block Auditorium Date: 20 May, 2022 Time: 12:15 -1:10 Stantans Name of Student Program and Semester S.No MSC AC (7"3em) NISC (AC) (4" Sem) MSC (AC) (4" Sem) MSC (AC) (4" Sem) MSC AC (4H Sem) Stantan 10 2. Dupti Xorla Varia 3. Stanzin 4 Shanka 5 Pusva Sueta Ganma km Sueta Neevu Rajeni Kirian Coord 8 Lagern 9 enga 10 Barkers Barkha 11 ملاله MECAC II V& 12 MSC AC IT Seen MSC II AC Sum MSC AC MSC AC govain fin has Sonam 15 Ameer golan 14 meis Runa Yadar MSC-AC 17 Anti 18, m.Se- A.C chil 11 20 Kuldrep Prigard Pouga M.SC. AC 21 11 22 Pin 234 11 Miskanfain Herst MSC AP Muskan Harsh 25

### "Awareness Program of Food Adulteration"

### Department of Chemistry, Biochemistry and Forensic Science

### **Amity School of Applied Sciences**

### **Amity University Haryana**

Date: 20 May, 2022

Time: 12:15 -1:10

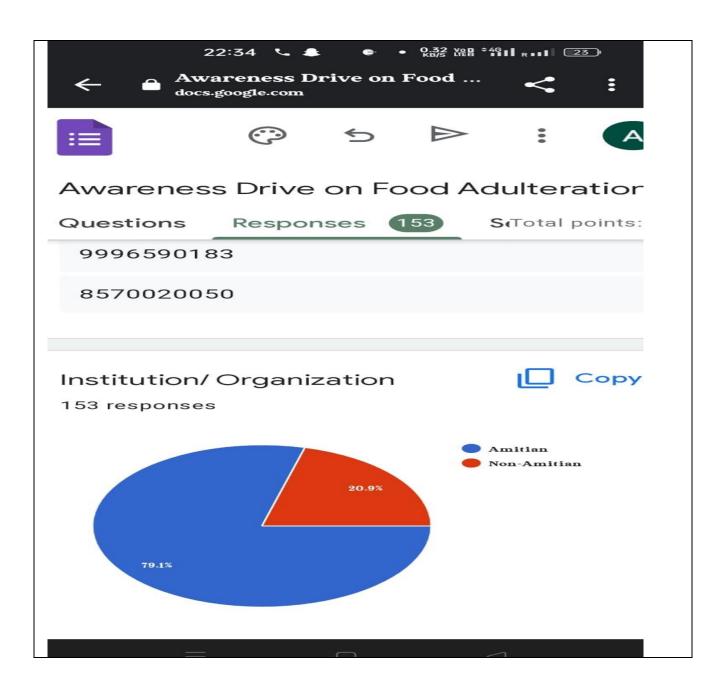
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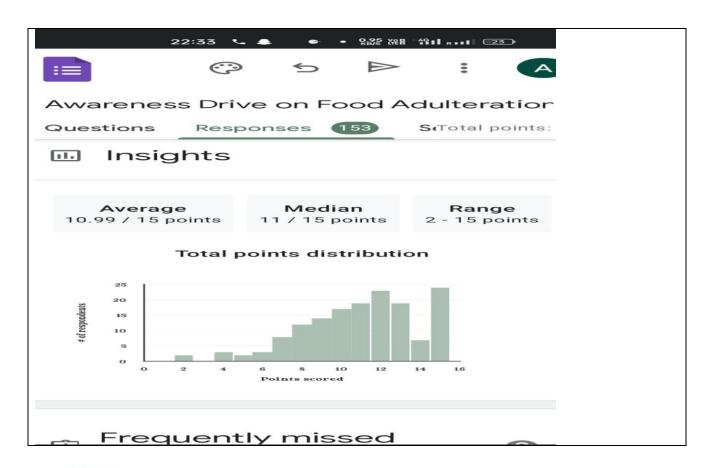
# Chem Club Initiative "Awareness Program of Food Adulteration" Department of Chemistry, Biochemistry and Forensic Science **Amity School of Applied Sciences Amity University Haryana** Date: 20 May, 2022 Time: 12:15 -1:10 Venue: B-Block Auditorium 5.No Name of Student Program and Semester Signature 35 Paghax Hitantly segra MSCPS Pallavi Micah Posta

### 4. Awareness Drive on Food Adulteration

A Google form was created and the Topic of Google form was food Adulteration . Through this form we made people aware about the food adulteration and got to know their knowledge about adulteration. We asked questions related to adulterants, how to detect these type of food. After filling form participant understood the level of their knowledge about food adulteration. Along with questionnaire, we shared the links to understand detail perspective about Food Adulteration. .









Dr. Supreet Outcome Coordinator, ASAS



Prof. Atul Thakur Head of Institute, ASAS