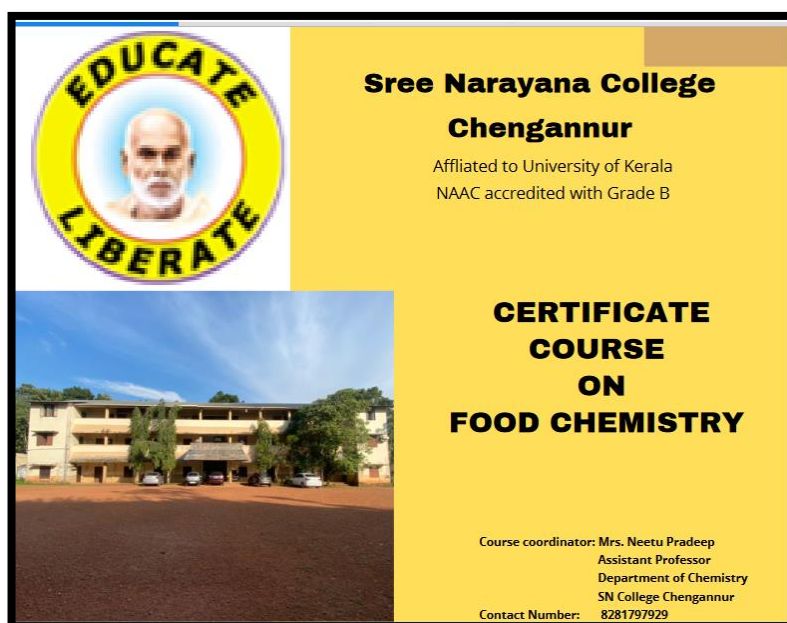


5.1.2 Report on Programmes /activities conducted to enhance soft skills, Language and communication skills, and Life skills 2021-22

6. CERTIFICATE COURSE-FOOD CHEMISTRY

The Department of Chemistry conducted a certificate course in “Food Chemistry” so as to familiarize the students with the major constituents of various food items and their significance in the daily life of the common man. Postgraduate graduate students of Department of Chemistry were enrolled for the course.



Sree Narayana College
Chengannur
Affiliated to University of Kerala
NAAC accredited with Grade B

CERTIFICATE COURSE ON FOOD CHEMISTRY

Course coordinator: Mrs. Neetu Pradeep
Assistant Professor
Department of Chemistry
SN College Chengannur
Contact Number: 8281797929

ORGANISING COMMITTEE

SRI. VELLAPPALLY NADESAN (PATRON)

MS. SHEREEN K. (PRINCIPAL IN CHARGE)

DR. SMITHA SASIDHARAN (IQAC COORDINATOR)

MS. NEETU PRADEEP (COORDINATOR, CERTIFICATE COURSE)

DR. VENU S. (HEAD, DEPARTMENT OF CHEMISTRY)

DR. JISHA SREEDHARAN

DR. ANJU K.S.

DR. RESHMI R.

Sree Narayana College, Chengannur, named after the great social reformer Sree Narayana Guru, is a major centre for higher education to the rural community in the vicinity. The college was established in 1981. The vision of our College is to provide 'Liberation through Education' and 'Enlightenment through Education'. The college offer five undergraduate and three post graduate courses.

The Post Graduate Department of Chemistry ever since its establishment remains one of the major departments of the college, which offers high quality teaching. The department is equipped with a wide range of facilities to aid the students to do well in their performance. We cordially invite the interested undergraduate and post graduate students to join the Certificate course on 'Food Chemistry' implemented by the Post Graduate Department of Chemistry in association with IQAC, S N College Chengannur.

The certificate course "Food Chemistry" focuses on a general introduction to food science and nutrition, and particularly gives importance to the chemistry aspects of different kinds of foods. Food chemistry is an interdisciplinary subject which encompasses some of the basic and advance science subjects like chemistry, biochemistry, botany, microbiology, nutritional science, biotechnology and molecular biology. The course mainly deals with chemical composition of foods, basic biomolecules, chemical structure and the properties of food constituents. It also covers the chemical changes of food during processing and storage.

COURSE DETAILS:

- THE COURSE IS OPENED TO ALL POST GRADUATE AND UNDERGRADUATE STUDENTS
- COURSE DURATION: 33 HOURS [THEORY (27 HOURS), PRACTICAL (6 HOURS)]
- COURSE FEES: RS. 250/-
- ASSESSMENT: ASSIGNMENT AND MCQ



Certificate Course – Food Chemistry - Exam