

Format for syllabus development of Skill development course

Detection of Adulterants in some common Food stuffs

Level of the course: Independent Progressive

Name of the Sector Skill Council: Independent Ayush Dept.

Level of the course: Free/Paid

Expected fees of the course: Free

Expected source of the course: Expected from industry

Minimum Marks: Credits- 03 (1 Theory, 2 Practical)

Name of the skill Partner (Please specify Name of industry, company):

Mode of training: internship/OJT

Expected Fields of Occupation where student will be able to apply the skill after completing this course in (Please specify name/type of industry): Analytical Chemistry

Syllabus

Enclosed. Ann - II (Detailed Syllabus)

Unit	Topics	General/Skill component	Theory/ Practical/ OJT/ Internship/ Training	No of theory hours (Total-15 Hours=1 credit)	No of skill Hours (Total-60 Hours=2 credits)
I	Gen. Laboratory Rules	Gen	Theory	02 Hour	
II	Milk and Milk Prod.	Gen	"	02 Hour	
III	Edible oils & Fats	skill	Th. & Prac.	05 "	
IV	Spices and Condiments	skill	" & "	05 "	
V	Detection of Adulterant	skill	" & "	05 "	
VI	-s in other Foods				

Suggested Readings:

Suggested Digital platforms/ web links for reading:

Suggested OJT Internship, Training/ Skill partner:

Suggested Continuous Evaluation Methods: Written Exam & Practical.

Course Pre-requisites:

- No pre-requisite required, open to all
- To study this course, a student must have the subject in class/12th/ certificate/diploma
- If progressive, to study this course a student must have passed previous courses of this series.

Suggested equivalent online courses:

Remarks/ suggestions:

- Number of units in Theory/Practical may vary as per need
- Total credits/semester-3 (it can be more credits, but students will get only 3 credit/ semester or 6 credits/ year)
- Credits for Theory = 01 (Teaching Hours = 15)
- Credits for Internship/OJT/Training/Practical = 02 (Training Hours = 60)