

## E.M.GOPALAKRISHNA KONE YADAVA WOMEN'S COLLEGE



**DEPARTMENT : CHEMISTRY**

**ACTIVITY : FACULTY EXCHANGE PROGRAMME**

**YEAR : 2021 - 2022**

### DEPARTMENT OF CHEMISTRY

DATE	TIME	VENUE	MODE
29.04.2022	02:00 p.m. to 04:00 p.m.	E.S.R.AlameluAmmal Memorial Audio Visual Hall, EMGYWC	Offline
<b>Theme</b>	To make collaborative learning and exchange of subject knowledge		
<b>Nature of the Activity</b>	Faculty Exchange Programme - Workshop		
<b>Title</b>	"Detection of Food Adulteration using Laboratory Chemicals"		
<b>Name of the Convener</b>	<b>Dr.S.Manimekalai</b> Head & Assistant Professor of Chemistry EMGYWC		
<b>Resource Person</b>	<b>Dr. (Mrs.) A.Krishnaveni</b> Head & Assistant Professor of Chemistry Yadava College, Madurai.		
<b>Collaborating Institution</b>	<b>Academic Collaboration (MoU)</b> Yadava College, Madurai.		
<b>Participants</b>	Faculty - 3 Students - 70		

## **E.M.GOPALAKRISHNA KONE YADAVA WOMEN'S COLLEGE**

### **WORKSHOP ON "DETECTION OF FOOD ADULTERATION USING LABORATORY CHEMICALS"**

#### **Objective:**

- To provide the staff an exposure to a culturally and professionally varied and diverse faculty make-up to ascertain and sustain quality education.

#### **Programme Outcome:**

On Successful Completion of the programme

1. Students got efficient in analyzing the substances that reduces the value of nutrients in food, that contaminates the food and which is not fit for consumption.
2. Students were given comprehensive awareness about deficiency diseases caused by the toxicity of the food adulterants.

#### **Photograph:**



**Department of Chemistry has Organized Faculty Exchange Programme  
on "Detection of Food Adulteration Using Laboratory Chemicals" -  
29.04.2022**

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Feedback:

**Feedback Form**  
**Department of Chemistry**  
**Staff Exchange Programme on the Topic of Detection of Food Adulterants**  
 Dr.A.Krishna Veni, Assistant Professor, Yadava College, Madurai.

S.No	Name of the Student	Feed back for this Programme
1.	T.Yavana	Very useful; Gained more knowledge about adulteration.
2.	A.Yogeshwari	Clear Explanation with Presentation - helps in daily food items.
3.	D. Dheha	Very more informative
4.	M.Rajeshwari	Very useful. Clear presentation
5.	N. Karunya	Your presentation is very good it is very useful.
6.	T.Sivasanjani	I learnt more about adulteration in
7.	D.Anna Sindhya	Your presentation was very useful. It's very useful to learn more about adulteration.
8.	R. Lakshmi	It's very useful and I learnt more about adulteration.
9.	V. Neema Devi	It's very useful and I learnt more about adulteration.
10.	T. Sindhya	Very useful. Clear presentation.
11.	E. Kavipriya	Very useful. Clear Explanation with presentation.
12.	C. Chithra	It is very useful to know about adulteration.
13.	A. Bindha	It is very useful to gain knowledge about food adulteration.
14.	C. Chervanthi	Very useful. Clear presentation.
15.	P. Soornitha	It is very useful to know the knowledge about adulteration in daily used products and the disease.

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S.No	Name of the Student	Feed back for this Programme
16	Y. Anjali Baiju (19CMT04)	It gives more informative & useful aspects about adulteration.
17	M. Sarjama Yasmin	Very informative. Thank you for sharing ur knowledge.
18	M. Anusuya	Very useful to us. It gave more ideas for adulteration.
19	N. Tejaswathi	I know more information for adulteration. Thank u.
20	H. Veera Janani	Very useful to us. It gives more ideas for adulteration.
21	S. Swami	Very informative and useful.
22	B. Manjula Malavika	usefull mam
23	S. Jaya Bharathi	I get more information
24	C. Nehitha	Learn more about this topic
25	A. Aaysha	and experimental presentation with clear explanation.
26	S. Meenakshi	It is very useful to know about this topic.
27	S. S. Seemiladevi	useful to a way that, everything we take into it. Thank u.
28	C. Sathiyavani	I will get more information in this topic.
29	S. Shreya	Thank you very much for this programme.
30	P. Prayathasree	Thank you mam more information topic.
31	L. Vinodhini	Thank you mam, very usefull.
32	M. Devayani	Thanks for you mam, very useful of the session.
33	K. Mathumitha	Very useful and clear presentation mam, thank you.

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S.No	Name of the Student	Feed back for this Programme
34	N. Jothi	More information for your food adulteration and TQ Nam.
35	S. Nagalakshmi	Thanks for useful information to know about food adulteration.
36	K. Babha Devi	I learn more information about food adulteration.
37	M. Boovika	Learn more information and useful for your food adulteration.
38	R. Senthanga	I learn more information about food adulteration.
39	S. Udhaya Prava	I learn more information about food adulteration.
40	N.S. Swamy	I learn more information about food adulteration.
41	K. Praethi	It's very useful for teaching. I learn more adulteration.
42	M. Janani	Very useful session.
43	M. Uma Devi	Nailed it.
44	G. Nithya	Good awareness about the food adulteration.
45	R. Nivethitha	Thanks for useful information.
46	S. YOGKESHWARI	I learn many information for adulteration of foods.
47	M. VARMA	I learn many information for adulteration of foods.
48	D. Sathya	I learn more information from adulteration of foods.
49	JEVA RESHMA - S	Thanks for useful information.
50	P. Abinaya	Help to <del>the</del> knowledge improvement.
51	K. Ananya	Thanks for healthy useful information.
52	K. Deepika	Thanks for healthy tips and useful information. Healthy food important.
53	R. Harri Selvi	but for useful method. So Thanks.
54	B. Borgani	Learn more informations for food adulteration & how to find it & how to avoided it for in our healthy life.

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S.No	Name of the Student	Feed back for this Programme
53.	S. Jannathul Ferdous	Thanks for your valuable information.
54.	P. Sarathini	Thanks for your valuable information.
57.	J. Deva Nivasthi	Have received syllabus for And inspector Thanks.
58.	P. Deepika	Thanks for useful information.
59.	G. Anini	Thanks for useful information.
60.	T. Pavan	I learn many information for illustration of clouds.
61.	M. Manu Rajani	Thanks for your valuable information.
62.	M. Anithi	Thank's for useful information.
63.	T. Lakshmi	Thanks for useful information.
64.	S. Lakshmi priya	Thanks for useful information.
65.	S. Kanimala	Thanks for your valuable information, for food.
66.	C. Kalpana	Thanks for useful information.
67.	M. Parvathi	Thanks for your valuable information.
68.	B. Divya Prashini	Thank for useful information.
69.	C. Pramalatha	Thank for useful information.
70.	Fathana Sofyan	Thanks for tips.

# E.M.GOPALAKRISHNA KONE YADAVA WOMEN'S COLLEGE

Enclosures:

a. Invitation:

  


**DEPARTMENT OF CHEMISTRY**  
**E.M.G YADAVA WOMEN'S COLLEGE, MADURAI - 625014**  
( An Autonomous Institution – Affiliated to Madurai Kamaraj University )  
Re- accredited (3<sup>rd</sup> cycle) with Grade A<sup>+</sup> & CGPA 3.51 by NAAC

**COLLABORATION WITH DEPARTMENT OF CHEMISTRY**  
**YADAVA COLLEGE, THIRUPPALAI, MADURAI-625014**  
(Aided Autonomous co-education Institution - Affiliated to Madurai Kamaraj University )  
Re- accredited with Grade A by NAAC



**Date:** 29.04.2022  
**Time :** 2pm-4pm

**ORGANIZES**  
**FACULTY EXCHANGE PROGRAMME**

**Venue:** E.S.R. Alamelu Ammal  
Memorial Audio-Visual Hall

**Workshop on Detection of Food Adulteration using Laboratory Chemicals**  
( I & III B.Sc Students of EMG Yadava Women's College, Madurai.)

**Convener**  
*Dr. (Mrs).A.Krishnaveni*  
Head of the Department, Yadava College.  
*Dr.S.Manimekalai*  
Head of the Department  
EMG Yadava Women's College.

*Dr.(Mrs).V.Pushpalatha*  
Principal(i/c)  
E.M.G.Yadava Women's College

**With Regards**  
*Dr. (Mr)M .Narayanan*  
Principal(i/c)  
Yadava College

All are cordially invited

**Faculty Exchange Programme**  
**Workshop on Detection of Food Adulteration using Laboratory Chemicals**

**Objectives**

1. **To Study some of the common food adulterants present in different food stuffs**
2. **To identify food ingredients and components**
3. **To learn about the different kinds of adulterants with the help of testing methods for food adulterants and contaminants**

**Resource Person**  
*Dr. (Mrs).A.Krishnaveni*  
Head of the Department  
Department of Chemistry  
Yadava College



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**b. Nominal Roll of Participants:**

**Student participants from our college:**

<b>Workshop on "Detection of Food Adulteration Using Laboratory Chemicals"- 29.04.2022</b>			
<b>S.No.</b>	<b>Register Number</b>	<b>Name</b>	<b>Class</b>
1.	19CHE02	Anna Sindhiya.D	III B.Sc. Chemistry
2.	19CHE03	Anusuya.M	III B.Sc. Chemistry
3.	19CHE04	ArabinBanu.Y	III B.Sc. Chemistry
4.	19CHE05	Boomadevi.V	III B.Sc. Chemistry
5.	19CHE06	Boovika.M	III B.Sc. Chemistry
6.	19CHE07	Brindha.N	III B.Sc. Chemistry
7.	19CHE08	Chevvanthi.C	III B.Sc. Chemistry
8.	19CHE09	Chithra.C	III B.Sc. Chemistry
9.	19CHE10	Devayani.M	III B.Sc. Chemistry
10.	19CHE11	Forjana Yasmin.M	III B.Sc. Chemistry
11.	19CHE13	Janani.M	III B.Sc. Chemistry
12.	19CHE14	JeyaBharathi.S	III B.Sc. Chemistry
13.	19CHE15	Jothi.N	III B.Sc. Chemistry
14.	19CHE17	Karunya.N	III B.Sc. Chemistry
15.	19CHE18	KaviPriya.E	III B.Sc. Chemistry
16.	19CHE19	ManjuMalavika.B	III B.Sc. Chemistry
17.	19CHE20	Mathumitha.K	III B.Sc. Chemistry
18.	19CHE21	Meenakshi.B	III B.Sc. Chemistry
19.	19CHE22	Nagalakshmi.S	III B.Sc. Chemistry
20.	19CHE23	Nihitha.C	III B.Sc. Chemistry
21.	19CHE24	PrabhaDevi.K	III B.Sc. Chemistry
22.	19CHE25	Preethi.K	III B.Sc. Chemistry
23.	19CHE26	Priyadarshini.N	III B.Sc. Chemistry
24.	19CHE28	Priyatharshini.P	III B.Sc. Chemistry
25.	19CHE29	Rajeshwari.M	III B.Sc. Chemistry
26.	19CHE30	Santhiya.T	III B.Sc. Chemistry



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27.	19CHE31	Sathiyavani.C	III B.Sc. Chemistry
28.	19CHE33	Snega.S	III B.Sc. Chemistry
29.	19CHE35	Sowmiya.p	III B.Sc. Chemistry
30.	19CHE36	Sowmiasri.S.S	III B.Sc. Chemistry
31.	19CHE37	Sowntharya.R	III B.Sc. Chemistry
32.	19CHE38	Swathi.S	III B.Sc. Chemistry
33.	19CHE39	Swathy.N.S	III B.Sc. Chemistry
34.	19CHE40	UdhayaPriya.S	III B.Sc. Chemistry
35.	19CHE41	VeeraJanane .H	III B.Sc. Chemistry
36.	19CHE42	Vinothini.L	III B.Sc. Chemistry
37.	19CHE43	Yogeshwari.A	III B.Sc. Chemistry
38.	19CHE44	Yuvana.T	III B.Sc. Chemistry
39.	21CHE01	Aarthi.M	I B.Sc. Chemistry
40.	21CHE02	Abinaya.K	I B.Sc. Chemistry
41.	21CHE03	Abinaya.P	I B.Sc. Chemistry
42.	21CHE04	Amirthavarshini.M	I B.Sc. Chemistry
43.	21CHE05	Bargavi.B	I B.Sc. Chemistry
44.	21CHE06	Deepika.K	I B.Sc. Chemistry
45.	21CHE07	Deepika. P	I B.Sc. Chemistry
46.	21CHE08	Deva Dharsini.J	I B.Sc. Chemistry
47.	21CHE09	Divyadharshini.B	I B.Sc. Chemistry
48.	21CHE10	FarhanaSafreen . S	I B.Sc. Chemistry
49.	21CHE11	Janani.M	I B.Sc. Chemistry
50.	21CHE12	JannathulFirthous.S	I B.Sc. Chemistry
51.	21CHE13	JeyaReshma.S	I B.Sc. Chemistry
52.	21CHE14	Kabashini.K	I B.Sc. Chemistry
53.	21CHE15	Kalainila.C	I B.Sc. Chemistry
54.	21CHE16	Kanimalar.S	I B.Sc. Chemistry
55.	21CHE17	P.Keerthana	I B.Sc. Chemistry
56.	21CHE18	Lakshmi Praba.R	I B.Sc. Chemistry

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57.	21CHE19	Mano Ranjani.M	I B.Sc. Chemistry
58.	21CHE20	Mariselvi.R	I B.Sc. Chemistry
59.	21CHE21	Mukila.T	I B.Sc. Chemistry
60.	21CHE22	Nithiyasree.G	I B.Sc. Chemistry
61.	21CHE23	Nithya.G	I B.Sc. Chemistry
62.	21CHE24	Nivethitha.R	I B.Sc. Chemistry
63.	21CHE25	Premalatha.C	I B.Sc. Chemistry
64.	21CHE26	Ragavi.J	I B.Sc. Chemistry
65.	21CHE27	Renu Sri .M	I B.Sc. Chemistry
66.	21CHE28	Rohini.G	I B.Sc. Chemistry
67.	21CHE29	Sandhiya. P	I B.Sc. Chemistry
68.	21CHE30	Sathya.D	I B.Sc. Chemistry
69.	21CHE31	Umadevi.M	I B.Sc. Chemistry
70.	21CHE32	Yogeshwari. S	I B.Sc. Chemistry