



MARUDHAR KESARI JAIN COLLEGE FOR WOMEN (AUTONOMOUS)

📍 VANIYAMBADI, TIRUPATTUR DT - 635 751

- ✓ Recognized u/s 2(f) & 12(B) of UGC Act 1956
- ✓ Permanently Affiliated to Thiruvalluvar University
- ✓ Supported by DST - FIST | DBT STAR College Scheme



PG Department of Chemistry Mendeleev Chemistry Association

Organizes

Interdisciplinary Training Programme on

Advanced Food Adulterant Analysis for Quality Assurance



📅 Date : 03.09.2026

🕒 Time : 10.00 am

📍 Venue : Sri Roop Rajat Seminar Hall

Supported by

DBT STAR COLLEGE SCHEME



RESOURCE PERSON

Dr. K. Shanmuga Bharathi

Assistant professor
Periyar University, Salem

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Sri. V. Dilip Kumar Jain
President

Sri. Anand Singhvi
Secretary

Dr. M. Inbavalli
Principal

Dr. M. Gomathi
DBT STAR College for Women
Coordinator

PRINCIPAL
Dr. M. Aravindan
Marudhar Kesari Jain College
for Women (Autonomous)
Vanambadi - 635 751,
Tirupattur District



Marudhar Kesari Jain College for Women (Autonomous)

(A Project of Sri Marudhar Kesari Jain Trust)



Recognized u/s 2(f) & 12(B) by UGC Act 1956 - Permanently Affiliated to Thiruvalluvar University An
ISO 21001:2018 Certified Institution - Accredited with "A+" Grade by, NAAC (4th Cycle) - Supported by DST-FIST

PG Department of Chemistry
MENDELEEV CHEMISTRY ASSOCIATION

ORGANIZES

**Interdisciplinary Training- Advanced Food Adulterant Analysis for Quality Assurance
and**

Supported By DBT STAR COLLEGE SCHEME

**Interdisciplinary Training: Advanced Food Adulterant Analysis For Quality
Assurance**

Date: 03.09.2026

Time: 10:00 AM

Venue: Sri Roop Rajat Seminar Hall

AGENDA

Prayer

Welcome Address

: Ms. Diya Deogam
II B.Sc Chemistry

Felicitation Address

: Dr. M. Inbavalli,
Principal

Introduction of the Guests

: Ms. Reshma
III B.Sc Chemistry

Honoring the Guests

Event

: Morning - Talk Session
Afternoon - Training

Chief Guest Address

: Dr. M. Shanmuga Bharathi
Assistant Professor
Department of Chemistry
Periyar University, Salem

Vote of Thanks

: Ms. S. Varalakshmi
II B.Sc Chemistry

National Anthem

ALL ARE CORDIALLY INVITED

PRINCIPAL

**Marudhar Kesari Jain College
for Women (Autonomous)
Vaniyambadi - 635 751.
Tirupattur District**



MARUDHAR KESARI JAIN

College for Women (Autonomous), Vaniyambadi



Activity Report

Subject of the Activity: The PG Department of Chemistry and Mendeleev Chemistry Association, with the support of the DBT STAR College Scheme, conducted an Interdisciplinary Training Programme titled "Advanced Food Adulterant Analysis for Quality Assurance" on 03 September 2026 at the Sri Roop Rajat Seminar Hall. The programme aimed to enhance awareness and analytical skills related to food quality and safety. Dr. K. Shanmuga Bharathi served as the Resource Person and delivered an informative session on advanced approaches to food adulterant analysis and quality assurance.

Objectives (Input)

- To develop awareness of common food adulterants and their potential impact on food quality and consumer safety.
- To provide interdisciplinary knowledge on the principles and methods involved in food adulterant analysis.
- To impart hands-on training in advanced analytical techniques for the qualitative and quantitative detection of food adulterants.
- To enhance participants' practical skills in sample preparation, analysis, interpretation, and reporting of test results.

Methodology (Process)

- **Programme Details:** The PG Department of Chemistry, in association with the Mendeleev Chemistry Association and supported by the DBT STAR College Scheme, organized the Interdisciplinary Training Programme on "Advanced Food Adulterant Analysis for Quality Assurance" on 03.09.2026 at 10:00 AM at the Sri Roop Rajat Seminar Hall. Dr. K. Shanmuga Bharathi, Assistant Professor, Periyar University, Salem, served as the Resource Person.
- **Introduction:** The session began with an introduction to food adulteration, its significance, health implications, and the importance of quality assurance.
- **Interactive Lecture:** The resource person explained food adulteration and quality assurance by integrating concepts from Chemistry, Food Science, Nutrition, and allied disciplines.
- **Analytical Demonstration:** Advanced analytical techniques and instruments used for the detection, identification, and quantification of food adulterants were demonstrated.
- **Practical Training:** Participants performed hands-on analysis of selected food samples to identify common adulterants using suitable qualitative and quantitative methods.
- **Discussion and Interaction:** Participants actively engaged in discussions and interactions with the resource person to clarify concepts and strengthen their practical understanding.
- **Skill Enhancement:** The training enhanced participants analytical skills, food safety awareness, and practical knowledge of quality assurance practices.

Output

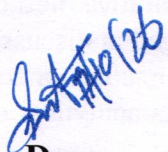
- Participants gained enhanced knowledge and awareness of food adulteration, food safety, and quality assurance practices.
- A total of **300 students and 11 faculty members** participated in the interdisciplinary training programme.
- Participants gained enhanced knowledge of food adulteration, its health implications, and the importance of food quality assurance.
- The programme provided interdisciplinary exposure by integrating concepts from Chemistry, Food Science, Nutrition, and allied fields.
- Participants gained awareness of advanced analytical techniques and instruments used for the detection and analysis of food adulterants.
- The training strengthened participants understanding of qualitative and quantitative methods for identifying common food adulterants.
- The programme enhanced participants practical analytical skills and awareness of food safety standards.
- The interactive session encouraged participants to apply scientific approaches to food quality assessment and consumer safety.

Outcome

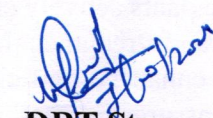
- Participants acquired practical competency in detecting common food adulterant using suitable techniques.
- Participants developed the ability to evaluate the quality, purity, and authenticity of food samples.
- The programme strengthened interdisciplinary knowledge and practical problem-solving skills by integrating Chemistry, Biochemistry, Biotechnology and Nutrition FSM and Dietetics.
- Participants gained confidence in applying analytical methods to real-world food safety and quality assurance challenges.
- **SDG 3 – Good Health and Well-being:** Promotes awareness and analytical skills for detecting food adulterants, contributing to food safety and protection of public health.
- **SDG 4 – Quality Education:** Provides interdisciplinary, practical training in advanced analytical techniques and quality assurance.
- **SDG 9 – Industry, Innovation and Infrastructure:** Encourages application of modern analytical technologies and scientific methods in food quality assessment.
- **SDG 12 – Responsible Consumption and Production:** Supports quality control, safe food production, and responsible practices through adulterant detection and analysis.



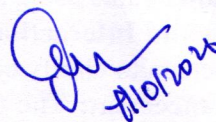
Head of the
Department



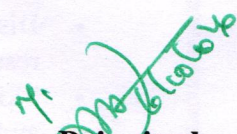
Dean



DBT Star
Coordinator



IQAC Director



Principal
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Tirupattur District



MARUDHAR KESARI JAIN

College for Women (Autonomous), Vaniyambadi

33
Years
of Educational
Excellence...

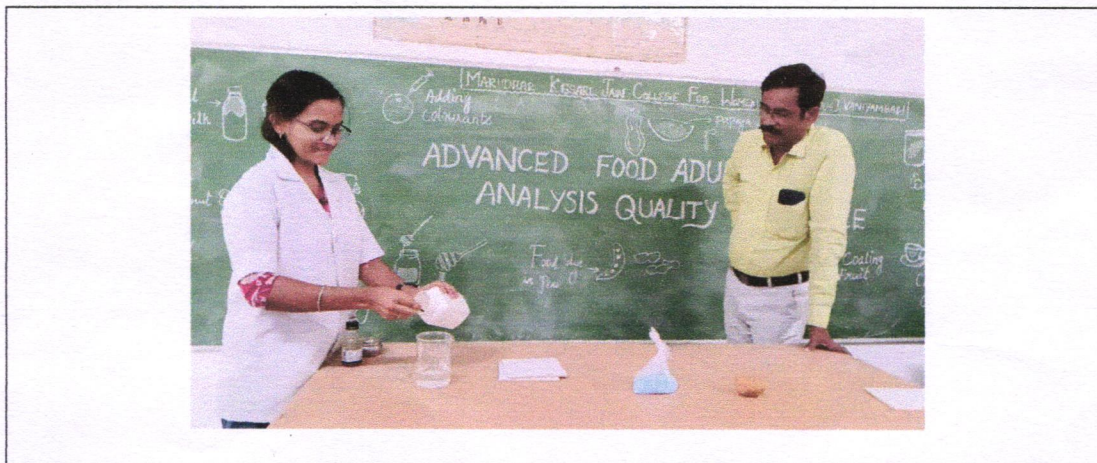
Topic : Interdisciplinary Training Programme on Advance Food Adulterant Analysis for Quality Assurance

Date : 03.09.2026

Organized by : PG Department of Chemistry

Venue : Sri Roop Rajat Seminar Hall

Capturing a Moment of Learning, Collaboration and Scientific Excellence during the Interdisciplinary Training Programme on Advanced Food Adulterant Analysis for Quality Assurance



Empowering Future Chemists with Advanced Analytical Skills for Food Safety and Quality Assurance.



Principal
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