

- Club project spotlights :
- Our Food Science Tech students explored what food adulteration is and how to detect it.
  - They tried simple home tests to identify common adulterants in everyday essentials like milk, ghee, and spices.
  - They learned about various detection methods, ranging from simple tests to more advanced analytical techniques



**Student Voices :** The project proved highly impactful for our students, providing them with essential knowledge of common food adulteration practices and enabling them to make safer, well-informed dietary choices.

## Project Report and Skill Development

### DEEPER DIVE

ANMOL PURI : 10/12/2025



- Project Goals:**
- To identify common practices and substances used in food adulteration that affect composition or quality.
  - To assess the health risks posed by intentional or unintentional degradation of food quality through adulteration.

- Process/Steps:**
- Students watched video screening to understand the different types of food adulteration.
  - Conducted research work to identify the adulterants found in daily food items.

- Skills Learned:**
- The impact of adulterated food on health
  - Conducting experiments safely and systematically

#### Challenges and solutions :

- Challenge: Lack of awareness of simple testing methods
- Solutions: Promote the use of affordable testing kits



#### Meet the Team :



Tanavpreet Kaur  
9 B



Asis Kaur Gill  
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Bavneet Kaur  
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Kanav Ranjan  
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**Club Name :**  
Food Science Tech

**Motto :**  
Exploring Science  
Behind Every Bite

**Manager:**  
Anmol Puri