#### **E-CONTENT**

#### **BA-1<sup>st</sup> Year -HOME SCIENCE**

## SUBJECT- Family Resource management, health and hygiene

#### **TEACHER'S NAME- Ms. Rati Arora**

## **TOPIC 1- FOOD ADULTERATION**

LINK OF E-CONTENT-

https://drive.google.com/file/d/1PhcponouLpwRSn8ssGDR-kxK78LWVRIC/view?usp=sharing

### TOPIC 2- FOOD ADULTERATION-SIMPLE TESTS TO CHECK FOOD ADULTERATION

LINK OF E-CONTENT-

https://drive.google.com/file/d/1EPegmoZL5xqlslEk0lnjab0xFRNwhByZ/view?usp=sharin

### **TOPIC 3- FOOD HYGIENE**

#### LINK OF E-CONTENT-

https://drive.google.com/file/d/1zXkTv\_SpSEFN7veL0hTyH4AvaSPvYoYh/view?usp=sharing

## PRACTICE TEST' LINK (Topic 1&2)

https://forms.gle/Jc97j2aTg4eGPpscA

(Topic 3)

https://forms.gle/EqjjrdsnnMdFtTG5A

# **SOME IMPORTANT QUESTIONS-**

- Q1. What are the effects of food adulteration on our health?
- Q2. Define food adulteration. What are the types of food adulteration?
- Q3. What is the difference between intentional and unintentional adulteration?
- Q4. Explain some simple household methods to detect food adulteration.
- Q5. What types of factors are responsible for food contamination?
- Q6. How can you maintain hygiene while preparation, storage and serving of food?

## ADDITIONAL LINKS RELATED TO THE ABOVE TOPICS-

https://youtu.be/sIQRI7FOhXk

https://iamcheated.indianmoney.com/blogs/what-is-food-adulteration

https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=8x0nJkh/R0vHkX1U70Z/CQ==

food safety- <a href="https://drive.google.com/file/d/1XudLh39Y-vw4bdxbVgSEzZS24JtCE54y/view?usp=sharing">https://drive.google.com/file/d/1XudLh39Y-vw4bdxbVgSEzZS24JtCE54y/view?usp=sharing</a>