

Club project spotlights :

- The simple food adulteration detection kit was creatively designed and prepared by students using easily available household materials.
- The student-made adulteration kit demonstrates practical learning, innovation, and awareness of food safety.
- By developing their own testing kit, students gained hands-on experience in identifying common food adulterants.



Student Voices :

- The project helped students understand food adulteration.
- The project encouraged responsible and informed eating habits.
- Students connected scientific learning with everyday food choices.

Project Report and Skill Development

DEEPER DIVE

ANMOL PURI : 10/12/2025



Project Goals:

- To design and develop a simple food adulteration testing kit by students.
- To identify common adulterants in daily food items using safe methods.
- To empower students to make informed and responsible food choices.

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:

- Practical laboratory and testing skills
- Responsible consumer decision-making
- Awareness of food safety and hygiene

Challenges and solutions :

- **Challenge:** Unavailability of professional laboratory equipment
- **Solution:** A low-cost adulteration kit was designed using easily available materials.



Meet the Team :



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9 B



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Club Name :
Food Science Tech

Motto :
Exploring Science
Behind Every Bite

Manager:
Anmol Puri