# COMMUNITY SERVICE ROJECT

on

# AWARENESS ON FOOD ADULTERATION IN GANASUM PALEM, VINUKONDA MANDAL

Community Service Project on

By

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H.ILL TICKET NO: ¥203099049 IV SEMESTER B. SC (M.P. C)



Under the supervision of

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THE THESIS SUBMITTED TO ACHARYA NAGARJUNA UNIVERSITY IN PARTIAL FULFILLMENT OF THE REQUIREMENTS FOR THE DEGREE OF **BACHELOR SCIENCE** 

**JUNE - 2022** 

#### **DECLARATION**

I hereby declare that the Community service project embodied in this work entitled "AWARENESS ON FOOD ADULTERATION IN GUTLAPALLI, BOLLAPALLE MANDAL" submitted to S.G.K. Government Degree College, Vinukonda affiliated to Acharya Nagarjuna University for the award of degree of Bachelor of Science is the outcome of investigations carried out by me under the supervision of Dr. K.V.S.Koteswara Rao, Lecturer in Chemistry, S.G.K.Government Degree College.

I declare that the work incorporated is original and due acknowledgement has been made wherever it is not so. The same has not been submitted elsewhere for any degree or diploma.

I also declare that I myself solely responsible for the genuineness of the findings / observations pertaining to these studies in order to compile this thesis.

Place: Vinukonda

Signature & Name of the candidate

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#### **CERTIFICATE**

This is to certify that the work incorporated in this Community Service Project **FOOD** ON entitled "AWARENESS ADULTERATION IN GUTLAPALLI, BOLLAPALLE MANDAL", is a bonafide work carried out by DUDEKULA ALEEMA II B.Sc(M.P.C), under my supervision.

> K.V.S. Kotesces Signature & Name of Mentor (Dr. K. V. S. KOTESWARA RAO)

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My deepest gratitude goes to my inspiring father **Dudekula Nageswara**Rao beloved mother **Meerabi** .Nothing would have been possible without their support. Lastly, I thank one and all that directly or indirectly helped me in completing this Project work.

D. Alema Signature of the student

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#### PART - A

Community Service Project is an experiential learning strategy that integrates 1) INTRODUCTION meaningful community service with instruction, participation, learning and community development. Community Service Project involves students in community development and service activities and applies the experience to personal and academic development.

Community Service Project is meant to link the community with the college for mutual benefit. The community will be benefited with the focused contribution of the college students for the village/ local development. The college finds an opportunity to develop social sensibility and responsibility among students and also emerge as a socially responsible institution.

For this above mentioned community service project, I have selected my native place, Gutlapalli, a small hamlet, is attached to Gutlapalli panchayati, it sits snugly in the midts of forest, surrounded by hills which are stretched to 15 kms of distance it is in the remote pockets of the newly formed palanadu district. It is situated 28 kms away from mandalheadquarters, Vinukonda. Our village is surrounded by green grass lands adding beauty to nature. Towards East of the village hundreds of acresof wet land gives feeding to the villagers.

This village is a part of VinukondaMandal located near to the Vinukonda to Pullalacheru road in Palanadu district of Andhra Pradesh. Nearly 300 households are there. Most of the people depend on Labour work in this village. These people are not aware of food adulteration and safety food.

# 2) Socio-Economic Survey of the Village/Habitation.

# a) Gender:

In this study we came to know, most of the food items are being purchased by men(86%) as the village is bit far. All the required items are brought by men in the starting of month itself.

#### b) <u>Age:</u>

About 22% of people are between 19-30 years old, 58% aged between 31-50, 20% people are more than 50 years old.

# c) Marital status:

All the people participated in this survey are married (100%).

# d) Nature of Family:

Almost all the families are joint (96%) only4% of families are nuclear.

# e) Members in family:

About 50% of people are living in the family consisting of less than three members. Whereas 16% of families are having 3-5 members, 36% of families are having 5-7 members. Not even a single family is having more than seven members.

# f) Educational Qualifications:

As it is a village most of the people are uneducated (82%). 10% of people studied up to  $5^{th}$ , 8% of people studied up to  $10^{th}$ .

# g) Annual Income:

The annual income of all the people is less than 60000.

# h) Profession/ Occupation:

Most of the people are farmers (78%), 16% of people are Agriculture labours, 4% of people are shepherds and 2% of people are doing own business-like provision shops in this village.

Table: 1 Socioeconomic survey of Ganesunipalem

S.No Variables		nic survey of Gan	No of Households (out of 50)	Percentage	
,		Male	43	86%	
I	Gender	Female	07	14%	
or of the tag in the		<18	00	00	
		19-30	11	22	
2	Age in Years	31-50	29	58	
		>50	10	20	
		Married	50	100	
3	Marital Status	Un married	0	0	
	Nature of	Joint	48	96	
4	Family	Nuclear	2	4	
	Members in family	< 3	25	50	
		3 to 5	8	16	
5		5 to 7	18	36	
		Above 7	0	0	
		1-5	5	10	
,	Educational	6-10	4	8	
'	Qualifications	Uneducated	41	82	
	Annual	<60,000 Rs	50	100	
'	Income	>60,000 Rs	0	0	
	meone	Agriculture	39	78	
		Farmer	37		
	Profession/	Agriculture	8	16	
	Occupation	Labour		4	
	·	Shepherd	2		
		Business	1	2	

# 3. Problems identified and Analyses of the problems.

- i) ALLERGIES: -Due to water pollution people are suffering from allergies and liver related issues.
- ii) POLIO: -3% of people suffering from polio
- iii) DRAINAGES: -As there is no proper drainage system, water stagnates giving chance to malaria, diarrhea and plasmodium (motions)
- iv) HUTS: -25 %people still live in utter poverty and they live small thatched huts. Recently one hut was gutted.
- v) ROADS: -The villages lacks of proper road facility. Even the dusty road also is filled with pot holes, resulting in number of accident and untold miseries.

#### PART B

- 2.1 IMPORTANCE OF STUDY ON FOOD ADULTRATION
- 2,2 OBJECTIVES OF FOOD ADULTRATION
- 2.3 SCOPE OF THE STUDY
- 2.4 RESEARCH
- 2.5 RESEARCH METHODOLOGY
- 2.6 SAMPLE SIZE AND SAMPLING METHOD
- 2.7 TOOLS USED FOR ANALYSIS
- 2.8 RESULTS AND DISCUSSION

#### PART-B

# 1) Importance of study on Food adulteration:

These days food contamination is one of the major problems that is affecting the health of people. There are adverse effects on the health of people when they consume adulterated food. Significant food hazards include pesticide residues, microbial hazards, misuse of additives, chemical contaminants, including biological toxins and adulteration <sup>1-5</sup>. Food adulteration occur due to the following reasons:

- · Toattracttheconsumers by giving more taste to the products by adding hazardous chemicals.
- · Toincreasethequantityofproductswith lesscost.
- · To getmore profit.
- Tohaveanincreasedthelifeoffoodandsoon.

We came across several articles in newspapers that some of the fruits and vegetables sellers are injecting harmful chemicals into them for giving good taste and to increase time for rottening which is becoming very harmful to human health. In order to get rid of such health issues each and every one must be aware of food adulteration risks, necessary laws and the consumer are essential (6-16).

The food products which were usually adulterated include fruits, meat, milk, vegetables, fish, wheat, butter, ghee, spices, rice, bacon, sweetmeats, beverages, baby foods etc (7-24). The fruits were mixed with calcium carbide, thiophene, formalin, color injections and sweeteners for getting good taste and fast ripening. These chemicals even lead to cancer and many more adverse effects on health. A large amount of pesticides are being used in vegetables while cultivation. Many daily food products such as cabbage, potato, banana, tomato, mango, etc. were infected with poisonous pesticides, as National Food Safety Laboratory (NFSL) reported 21. DDT (Dichloro diphenyl trichloro ethane) was being used at a high amount in dried fishes<sup>20-23, 25</sup>. There are many ways to adulterate milk one can even turn two liters of milk into a big can of milk, by adulteration. Milk was found to be contaminated by formalin, water, urea, Dalda for getting percentage, extracting fat, wheat flour, powder milk, thickeners. Powdermilk is mixed with melamine or aldrin 20-25. Poisonous color and formalin is being used in meat<sup>20, 25, 28, 29</sup>. Vegetable oils were contaminated with in edible oils, which are cheap<sup>20, 27</sup>. Rice was contaminated with pieces of urea, pebbles and dyes <sup>24, 26</sup>. Chili powder was mixed with brick dust and Sudan red color, while met nil yellow and colored chalk powder adulterated the turmeric powder<sup>20-25</sup>. Black pepper was contaminated with dried papayaseeds, and colored sugar syrup is used for honey20. Tea was adulterated with wasted tea leaves and saw dust. While highly injurious to health, textile dyes were used spontaneously as coloring agents in many types of food products<sup>23,24,29</sup>. Carcinogenic substances artificially ripen the papayas and bananas<sup>20</sup>-<sup>27</sup>. Preservatives are being used in different food over permissible level<sup>30</sup>. Food adulteration is a serious crime which is punishable under the law. Consumption of adulterated food can cause serious disorders such as diarrhea, asthma, ulcers, food poisoning, cancer and may even result in death<sup>31</sup>. The health hazards of adulteration mentioned as below according to Yojana.

Table 1: Health Hazards of Adulteration

Sr. No.	Adulterant	Food Articles	Effects on Health
1	Argemone oil	Oils and fats	Epidemic dropsy, glaucoma, blindness, cardiad arrest.
2	Pesticide Residue	All types of foods	Acute or ohrorio, poisoning, with damage to nerves and vital organi
3	Mineral oil (used motor oil)	Oils and block peoper	Diarrhea, vomiting, cancer.
4	Methyli alcohol	Alcoholic liquors	Biurted vision, blindness, death
5	Lead chromate	Turmeric and powder mixed spices	Anemia, brain damage.
ð	Metanil Yellow	Turmeric, mixed spices, saffron,	Tunsours, cancer, testicular degeneration in males
7	Lead	dehusked pulses, noe, golden beverages Tap water, some processing foods	Lead poisoning causing footdrop, anemia, brain damage.
8	Kesari dal	Pulses and besan	Paralysis of legs
9	Dung	Coriander powder	Tetanus
10	tron filling	Suji, tea leaves	Poss billty of tetanus

Source-YOJANA, April 16, 1980, page 16 "Government of India"

So, the food safety awareness among consumers is a very important and interesting research issue.

#### 2. OBJECTIVES OF FOOD ADULTERATION

- 1) To study and create the awareness about food adulteration.
- 2) To study the effects of food adulterants and let people know about them.
- 3) To know the adulteration in selected food products through various testing procedures.
- 4) To recommend suggestions on food adulteration to manufacturers and consumers.

#### 3. SCOPE OF THE STUDY

If we increase awareness among people regarding food adulteration then there are more chances to take unadulterated food which leads to healthy life of people. As the rules and laws are getting increased day by day against food adulteration, there is much more chance of consuming unadulterated food by the people. With the help of this survey, we educated each and everyone by letting them know their rights as a consumer (how to react when their consumer rights are failed to follow), shared many details regarding FSSAI and many more. By doing this survey based on food adulteration many common people may know about the adulterated products that they are using in day-to-day life. They can get awareness about the food adulteration that causes many health issues in human life.

#### 4. RESEARCH METHODOLOGY:

The research is based on the consumer awareness towards food adulteration. It is used to obtain the current information the current status of the phenomena to describe what exists.

#### 5. SAMPLE SIZE AND SAMPLING METHOD

The sample of 50 respondents was chosen for the study. For purpose of the study, convenient random sampling technique has been adopted.

Simple random sampling is the basic sampling technique where we select a group of subjects (a sample) for study from a larger group (a population). Each individual is chosen entirely by chance and each member of the population has an equal chance of being included in the sample. Every possible sample of a given size has the same chance of selection. (Definition taken from Valerie J. Easton and John H. McColl's Statistics Glossary v1.1)

## 6) TOOLS USED FOR ANALYSIS:

On the basis of the questionnaire, the awareness of theconsumers was analysed in Microsoft excel. The resultswereshownusingthepiechartsandtables. The following are the tools applied on the responses given by the respondents to analyze and derive the results.

- Simple percentage analysis.
- Weighted average method.

Table: 2 Percenntage of Responses through options question wise

Options Q. No			2		3			%
1	Agree	%	Agree	%	Agree	%	Agree	70
1 1	2	4%	48	96%	-	-	-	269/
2	3	6%	0	0%	29	58%	18	36%
3	3	6%	47	94%	-	-	-	-
4	6	12%	3	6%	41	82%	-	
5	13	26%	7	14%	30	60%		
6	14	28%	5	10%	31	62%	-	-
7	8	16%	3	6%	39	78%	-	
8	2	4%	48	96%	2 1 <b>-</b> 1 1		-	
9	4	8%	46	92%	- (		-	-
10	35	70%	6	12%	4	8%_	5	10%
11	2	4%	48	96%	-		-	
12	3	6%	2	4%	45	90%	-	
13	0	0%	7	14%	1	2%	42	84%
14	2	4%	1	2%	47	94%	, , , , <u> </u>	_
15	23	46%	0	0%	0	0%	27	54%
17	35	70%	0	0%	15	30%	-	-
	30	60%	20	40%	-	_	-	-
18		2%	49	98%		.P. =	-	-
19	1		50	100%	_		-	_
20	0	24	38	76%		_	_	_

#### 7. Results and Discussion

Theconsumerswereaskedtowritebackgroundinformationlikename, sex, age, educatio nalqualification, houserent (to assess financial condition). They were also asked answer the following questions. According tothe survey taken on consumer awareness the following analysis was attained:

#### 1. Whichformosproductsdoyouprefer?

(a) Open(b)Packaged

In the survey we came to know that 4% of people are preferring open/loose products where as 96% of people are preferring packed products.

Packed products are mainly wheat, Turmeric powder, chili powder, Maida, Salt, Snacks like biscuits, chocolates, etc... They said that they will be going for open products only in the absence of packed products and sudden requirement is there.

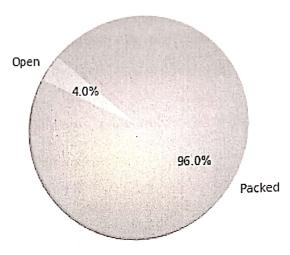
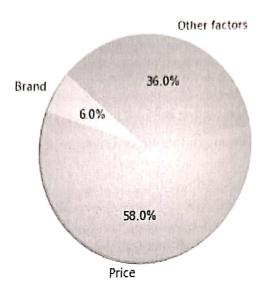


Figure 1. Achartshowing percentage of parameter of choice (Open, closed) duringbuyingaproduct.

# 2. Which is the main parameter of choice during buying aproduct?

(d) Other factors (c) Price (b) Shop In the survey we came to know that 6% are buying products based on brand, 58% based on price, 36% are buying goods based on other factors like availability. But no one is preferring shop.

The people who are buying things based on brand are choosing Aashirvad for wheat, Tata for salt, Colgate for paste, Shastri balm for pain balms, Volini for spray etc... As most of the people's annual income is very low, they are preferring products that are available with less cost. There are many other reasons for choosing products as well.



**Figure2.** Achartshowingpercentageofparameterofchoice (Brand, Shop, Price, Other factors)duringbuyingaproduct.

# 3. Do you know about the Food Safety and Standards Authority of India? (a)Yes (b)No

It is very sad to know that only 6% of people know about Food Safety and Standards Authority of India (FSSAI) and 94% of people are saying they don't even hear it till now. The reason behind this is they are not well educated so they don't know all these things.

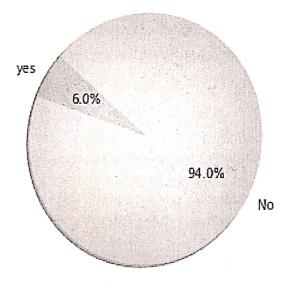


Figure3. Achartshowing percentage of people having knowledge of FSSAI.

# 4. Doyouobservetheexpirydate of thefooditemswhenyoubuythem?

#### 2) No 3) Sometimes 1) Yes

Only 12% of people are regularly checking expiry date before buying any product, 6% of people don't even check even single time, and 82% of people are checking expiry date sometimes. We came to know that the main reason behind not checking Expirydate is that they don't know how to check.

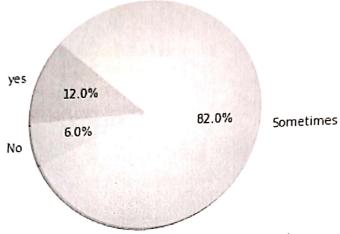


Figure 4. Achartshowing percentage of people checking Expiry date on products while buying.

# $5.\ Doyou check the MRP (Maximum Retail Price) before buying a product?$

#### 2) No 3) Sometimes 1) Yes

We came to know that only 26% of people are regularly checking MRP of products, 14% of people are not checking and 60% of people are checking sometimes.

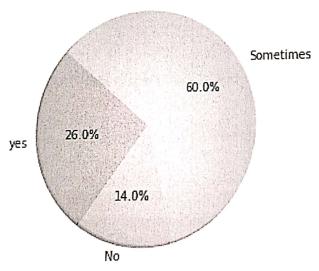
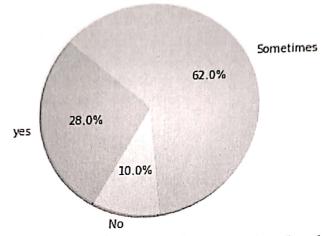


Figure 5. Achartshowing percentage of people checking MRP on products while buying.

#### 6. Do you pay Money more or less than MRP of Food item?

Yes 2) No 3) Sometimes
 It is surprising to know that 28% of people are getting goods less than MRP, 10% of people are not getting products less than MRP and 62% of people are getting products less than MRP sometimes.

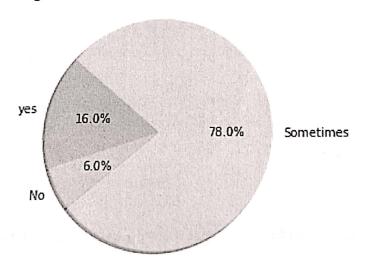


**Figure6.** Achartshowing percentage of people getting products more/less than MRP of the product.

# 7. Haveyouevercrosscheckedtheweightsof Productsmentionedontheitem?

1) Yes 2) No 3) Sometimes

In this survey we came to know that, 16% of people are checking weight of the products, 6% of people are not checking weight of the items and 78% of people are checking sometimes.

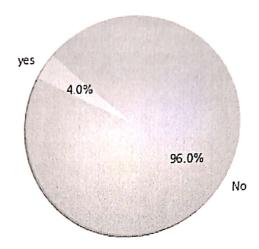


**Figure7.** Achartshowing percentage of people checking weights of the goods mentioned on the items.

## $8. \ Are you aware of the effects of a dulter ants that can cause he althoroblem?$

#### 1) Yes 2) No

It is very shocking that only 4% of people had an idea about the adverse effects of consuming adulterated food, 96% of people don't have any idea regarding it.



**Figure8.** Achartshowingpercentageofpeople aware of the effects of adulterants that can cause health problems.

# $9. \quad Have you ever come a cross a dulter at ion or duplication items?$

#### 1) Yes 2) No

Only 8% of people are saying that they came across adulterated/ duplicated items, 92% of people don't.

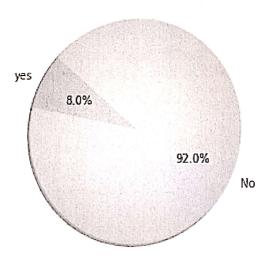


Figure 9. Achartshowing percentage of people came across adulterated food.

#### 10. Give some examples about food adulteration.

Mostly milk, vegetables, fruits, some of the flours, spices are getting adulterated in a large scale.

# 11. Areyonawarethatchemicaldyeandtoxicsubstances in food can lead to cancer and different vitalorgandiseases?

#### 1) Yes 2) No

Only 4% of people had an idea that chemicaldyeandtoxicsubstances in food can lead to cancer and different vitalorgandiseases remaining 96% don't have any idea regarding this.

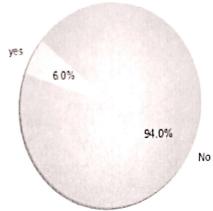
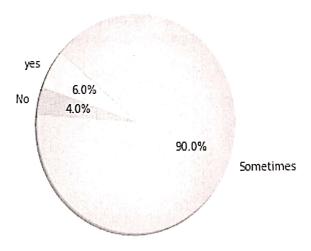


Figure 11. A charts howing percentage of people aware of chemical dyeand to xicsubstances in food can lead to cancer and different vital organ diseases.

#### 12. Doyoubuythingscarefullytoavoid adulteration?

#### 1) Yes 2) No 3) Sometimes

In this survey we came to know that only 6% of people are buying products carefully, 4% of people are not taking any care and 90% of people are taking care sometimes.



**Figure 12.** Achartshowing percentage of people buying thing scarefully to avoid adulteration.

#### 13. Which kind of cautions do you take duringbuying?

- 1) Observingphysicalappearanceoftheproduct 2) Havingodor
- 3) Comparing different available products
- 4) PreviousExperience

14% of people are buying products based on odor,2% of people are buying products based on the comparison of availability of different products and 84% of people are buying products based on previous experience but no one is buying products based on observingphysical appearance of the product.

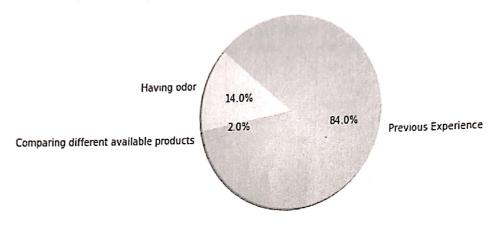


Figure 13. Achartshowing percentage of people taking cautions during buying products (Observingphysical appearance of the product, Havingodor, Comparing different available products, Previous Experience).

#### buying food of extent decreased the 14. Have you orintakeduetoadulteration?

2) No 3) Sometimes 1) Yes 4% of people are saying that they are reducing the amount of food intake due to adulteration 2% of people are saying that they hadn't reduced the extent of food and 94% of people said sometimes they are reducing the amount of intake.

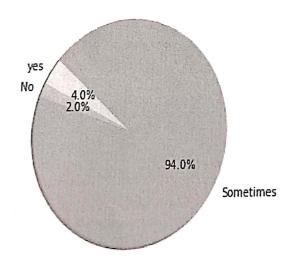


Figure 14. Achartshowing percentage of people decreased the extent of food buying orintakeduetoadulteration.

## 15. What do you think which kind of steps should be taken to overcome food adulteration problems?

- 1) Public awareness 2) ProperInformationaboutadulteration
- 3) Media 4) Government

In this survey we came to know 46% of people are feeling that adulteration can be reduced if we create public awareness on food adulteration and 54% are feeling that this can be done with the help of government.

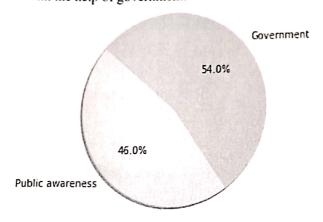


Figure 15. Achartshowing percentage of people feeling that the steps should betakentoovercomefoodadulteration problems.

# 16) Haveyouevercomplainedtoanyoffollowingaftercoming across adulteration or duplication items?

#### 1) Shopkeeper 2) MainSupplier 3) AnyOther

70% of people said that they complained about the products to the shop keeper and 30% of people complained to others.

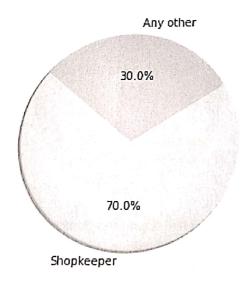
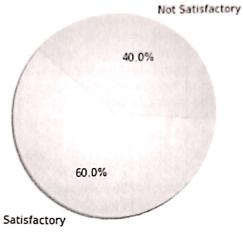


Figure 16. A chart showing percentage of people ever complained regarding adulteration or duplication items to shopkeeper/ Main Supplier/ Any Other.

# 17) How was the response to your complaint?

Satisfactory 2) NotSatisfactory
 a bit good to listen 60% of people are satisfied with the resp

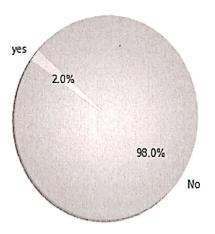
It is a bit good to listen 60% of people are satisfied with the response whereas 40% of people are not satisfied.



**Figure 17.** Achartshowing percentage of people level of satisfaction of response to the given complaint.

## 18) Are you aware of Consumer Rights Protection Act 2009?

1) Yes 2) No Unfortunately, only 2% of people had idea about consumer rights whereas 98% of people don't have any idea about consumer rights.



**Figure 17.** Achart showing percentage of people that are aware of Consumer Rights Protection Act 2009.

# 19) Have you ever filed a case in the consumercourt?

1) Yes 2) No

No one ever filed a case in the consumer court.

# 20) Hyes, was the consumer court able to redress our grievance?

1) Yes 2) No

No one ever filed a case in the consumer court so there is no chance of redressing.

## 8. Overall Findings

It is quite amazing to listen that most of the people are stating that these days everything is getting adulterated but if we ask them did you see adulterated food, then their response is no. Most of the people don't have any idea about FSSAI, consumer rights. It is very much required to create awareness on food adulteration and its effects among them and must tell them their rights as a consumer. No one is using their rights at all.

#### 9. LimitationoftheStudy

Because many people were not interested to take the survey, so abiding by the ethical issues and taking full consents of the consumers for the survey was a challenge. The consumers were handled generously, but sometimes it was time consuming for them to fill up the questionnaire. In a hurry, they might not be able to answer questions with full concentration. The study was performed in relatively a smaller number of samples that can only give an idea on consumer awareness, but not a full picture of consumer awareness due to time limitations.

# PART C 3.1. RECOMMENDATIONS 3.2 CUNCLUSION 3.3 REFERENCES

# PART - C

# RECOMMENDATIONS

- ➤ Government should makeproper food laws and should be maintained well by the government and rigid testing procedures should be adopted for standardizing the food products.
- > Low quality products should be completely eradicated by the government. One must receive severe punishment like high fine if they sell low quality
- Solution Government must arrange food quality checking centers in each and every village. So that people can go there and check the quality of food. Government must maintain it well. The response of the officers must be comfortable for the users and vice versa. If they create any issue then must
- These days manufacturers are largely focusing on increasing the profit and they are not taking care about the wellbeing of the consumers. This attitude among the producers should be avoided and they work on the principles involving business ethics. It increases the demand of the products as well.
- > It is mandatory that the wholesalers must choose quality products and stock them under clean and hygienic environments. Before buying and selling they must check the quality of products.
- > Retailers should choose, purchase and sell the best quality product. As they are the closest channel to the consumers, they should take the initiative and must suggest them the best products.
- > Consumers being the ultimate users of the food products should be fully aware of the adulteration practices that are prevalent among a large number of manufacturers. They should educate themselves with the standardizing techniques and select products with the AGMARK and FSSAI symbol.

#### Conclusion:

After this survey we conclude that most of the people who are uneducated don't have any idea of checking MRP, Expiry dates on the product. So, there is a need of educating them with all these things. But its not that easy to make it happen because even educated people also not checking all the details regularly. All the people need to be armed with lot of information and training on the issues of food adulteration and ways to raise their voice when felt cheated. It is the duty of every citizen to assist in curbing the menace of adulteration and take an active interest in exposing and condemning them. If they find anything that is getting adulterated then they must raise their voice against it. This reduces the chances of adulterating food which results in the healthy life of people.

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# Commissionerate of Collegiate Education, Government of Andhra Pradesh

Format - III Community Service

	1 Name of the Student  1 Name of the Student					
	Pand No -411			DUDEKULA ALFEMA		
	2	2   Negu. No. of the Student		Y203099049		
				2022		
	4	Program studying ( BA/B.Com/B.Sc etc	.,)	B.Sc		
	5	Program Combination		M.P.C		
- 1	6	Name of the Mentor				
Ī			_	Dr. K.V.S. Koteswara Rao		
-	7	Name of the CSP		AWARENESS PROGRAMME ON CONSUMER AWARENESS AND FOOD ADULTERATION		
1	8	Place of CSP execution		Ganesunipalem C	utlapalli	
1:	S.No	Date		Work done	No.of hours spent	
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	7	7-Jun-22	Socio - eco on seven f	nomic Survey	3	
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		SECON	D WEEK			
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S.No	Date	Work done	No.of hours spent				
THIRD WEEK							
14	14 15-Jun-22 Food adulteration Survey on seven families						
15	16-Jun-22	Food adulteration Survey on seven families	3				
16	17-Jun-22	Food adulteration Survey on seven families	3				
17	18-Jun-22	Food adulteration Survey on seven families	3				
18	20-Jun-22	Food adulteration Survey on seven families	3				
19	21-Jun-22	Food adulteration Survey on seven families	3				
20	22-Jun-22	Food adulteration Survey on eight families	3				
		FOURTH WEEK					
21	23-Jun-22	Report preparation	2				
22	22 24-Jun-22 Report preparation		2				
23	25-Jun-22	Report preparation	2				
24	27-Jun-22	Report preparation	2				
25	28-Jun-22	Report preparation	2				
26	29-Jun-22	Report preparation	2				

D. Aleema Signature of the student は、V・5・KelのUコー Signature of the Mentor