

A Study To Assess The Knowledge Of Adolescent Regarding Food Adultration In Selected School Of Chennai, Tamilnadu.

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ABSTRACT- *Food Adulteration refers to the process by which the quality or the nature of a given food is reduced through addition of adulterants or removal of vital substance. One form of adulteration is an addition of another substance to a food item in order to increase the quantity of the food item in raw form or prepared form, which may result in the loss of actual quality of food item. These substances may be either available food items or non-food items. The data shows that Adolescents (Age 14-16 Years) 25% having poor knowledge, 62.5% having average knowledge and 12.5% have good knowledge on Food Adulterations. So, the Adolescents (Age 14-16 Years) have enough knowledge regarding food Adulteration and able to take proper steps for the welfare of self and society.*

KEYWORDS- *Food Adultration, Quality, Addition.*

1. OBJECTIVES-

To assess the level of knowledge of adolescent regarding food adultration.

2. INTRODUCTION-

that food is "adulterated" if it meets any one of the following criteria: (A) it bears or contains any "poisonous or deleterious substance" which may render it injurious to health; (B) it bears or contains any *added* poisonous or *added* deleterious substance (other than a pesticide residue, food additive, colour additive, or new animal drug, which are covered by separate provisions) that is unsafe; (C) its container is composed, in whole or in part, of any poisonous or deleterious substance which may render the contents injurious to health; or (D) it bears or contains a pesticide chemical residue that is unsafe.

3. METHODOLOGY:

The research design used for this study is Descriptive design, study was conducted in Hilton Matriculation School Chrompet, Chennai, Tamilnadu. The population of the study is adolescents in selected school of Chrompet, Chennai, Tamilnadu. The sample comprises of 40 adolescents (Age 14-16 years) were selected by convenient sampling technique. A structured knowledge questionnaire was used to assess knowledge regarding FOOD ADULTRATION

4. RESULT:

Section-I Knowledge Of Adolescent Regarding Food Adultration.

RANGE	FREQUENCY	PERCENTAGE
POOR (0-10)	10	25%
AVERAGE(11-20)	25	62.5%
GOOD (21-30)	5	12.5%

VERY GOOD(31-40)	-	-
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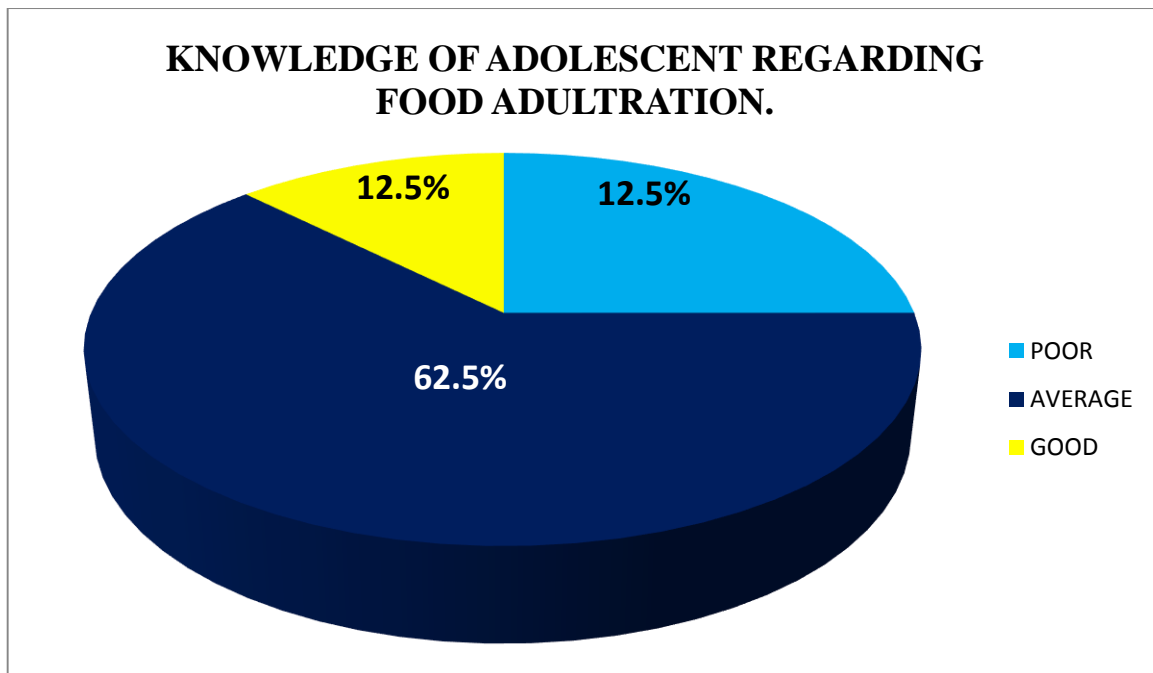


Figure-1- Shows Knowledge Of Adolescent Regarding Food Adultration

5. CONCLUSION-

The data shows that Adolescents (Age 14-16 Years) 25% having poor knowledge, 62.5% having average knowledge and 12.5% have good knowledge on Food Adulterations. So, the Adolescents (Age 14-16 Years) have enough knowledge regarding food Adulteration and able to take proper steps for the welfare of self and society

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