



K. J. SOMAIYA COLLEGE OF SCIENCE & COMMERCE

(AUTONOMOUS - Affiliated to University of Mumbai)

Re-accredited "A" Grade by NAAC accredited "A" Grade by NAAC Vidyanagar, Vidyavihar, Mumbai 400 077
Vidyanagar, Vidyavihar, Mumbai 400 077

Certificate Courses from the academic year 2021-22

Course Number	Course Title	Course Code	Credit Unit/Module	Module Name	Lectures / Academic Work
3	Kitchen refuse management through composting		I	Concept of refuse and kitchen refuse – characteristics and components	30
			II	Compost and Types of Composting - types of composting systems - Biology of the Composting Process – components of composting –	
			III	Hot aerobic composting - Compost Production process – practical exercises	
			IV	Benefits of composting in urban area – professional implementation	
References: 1. Thakur, M., Modi, V.K., Khedkar, R., Singh, K. (Eds.). Sustainable Food Waste Management- Concepts and Innovations. Springer Singapore 2020 2. Editors: Närvänen, E., Mesiranta, N., Mattila, M., Heikkinen, A. (Eds.). Food Waste Management- Solving the Wicked Problem. Palgrave Macmillan 2020 3. Joshi V. K. & S. K. Sharma. Food Processing Waste Management : Treatment and Utilization Technologies. New India Publishing Agency pp492. 4. Monika Thakur et al (Editor), Sustainable Food Waste Management: Concepts and Innovations. Springer 2021. 5. Waste Management - NCERT https://ncert.nic.in › textbook › pdf › iehp110 PDF					
Evaluation pattern Internal and external The course comprise 100 marks evaluation 40 marks internal in the form of 20marks of MCQ and brief answer questions & 20 marks assignments in the form of preparation of compost at home and submission of manure. 60 marks external					