

Sevadal Education Society's

NAAC RE-ACCREDITED WITH 'A' GRADE

SEVADAL MAHILA MAHAVIDYALAYA

Place for Higher Learning & Research (Research Academy)
Sakkardara Square, Umrer Road, Nagpur-440024
http://sevadalmahilamahavidyalaya.ac.in

REPORT OF WORKSHOP ON FOOD PRESERVATION

2016 - 2017



Principal
Sevadal Mahila Mahavidyalaya
Umrer Roau, Hagpur-9.



Sevadal Mahila Mahavidyalaya and Research Academy, a renowned educational Institute was established in 1992, under the Founder President Shri Keshaoraoji Shende with the noble mission of imparting education to girl students. Education to women can change not only their lives but also of their entire family is a well-known proverb and the said cause is a mission of the Institution. Presently, institution is marching ahead under the dynamic leadership of our President Hon'ble Shri Sanjayji Shende, by his administrative prowess and radical methods, spearheaded the institution to its glorius achievements. At present, the college has been reaccredited by NAAC, Bangalore with 'A' Grade. The college offers various programmes in the faculties of Science, Home Science and Social Science at Under-graduate and Post-graduate level. The college offers Doctoral research programmes in subjects Environmental Science, Zoology, Chemistry and Microbiology.

INTRODUCTION

Food preservation includes food processing practices which prevent the growth of micro organisms, such as yeasts and slowdown the oxidation of fats that cause rancidity. By preserving food, food waste can be reduced, which is an important way to decrease production costs and increase the efficiency of food systems, improve food security and nutrition and contribute towards environmental sustainability and it can reduce the environmental impact of food production. Certain techniques of preservation are simple and can be adopted at the domestic level. Preservation of fruits and vegetables has been a part of Indian culture since long, as pickles and chutneys are very popular atoms in the Indian diet. Toprovide students with insight into the techniques of food preservation, Food and Nutrition Department of the college had organized a workshop on Food Preservation for the students of B.Sc. Home Science. IInd year from 09th to 13th January 2017.

AIMS AND OBJECTIVES

- 1. To know the importance and basic principles of food preservation.
- 2. To appraise the students of the latest developments in the food preservation.
- To introduce the concept of processing and preservation of fruits and vegetables.
- 4. To equip the students with skills required for preservation, packaging and evaluation of fruit beverages, ketchup, sauce and chutney.

Principal
Sevadal Mahila Mahavidyalaya
Umrer Read, Nagpur-9.



INAUGURAL FUNCTION

On the onset of inaugural function Dr. Mrs. Meghali M. Joharapurkar welcome the guest and participants and foregrounds the theme of workshop on Food Preservation.

At the inception, Mr. M.M. Mahorey, Demonstration Officer, Min. of WCD, Government of India, Community Food & Nutrition Extension Unit, Nagpur was introduced and felicitated by Dr. Mrs. Meghali M. Joharapurkar, Head Department of Food and Nutrition, Sevadal Mahila Mahavidyalaya for conducting the workshop.

WORKSHOP SESSION

The theme of the workshop was food preservation. The workshop was attended by 26 students. The session was started with the introduction of Food Preservation. Mr. Mahorey explained and acquainted the importance of food preservation. He explained "Food preservation istheprocess of treating and handling food to stop or slow down food spoilage". Food Preservation, methods of preparing food so that it can be stored for future use. He further explained, preservation usually involves preventing the growth of bacteria, fungi, and other organisms. He mainly elaborated on the preservation of perishable items such as fruits and vegetables.

Prior to demonstration, he explained some of the methods which are usually adopted for preserving fruits and vegetables like dehydration, preservation with salt, sugar, vinegar and chemical preservatives.

During demonstration Mr. Mahorey exhaustively explained the methods of preparation of jams, jellies, pickles, sauces, ketchup, chutneys and candies to the students. The students had in handexperienced of preparing the jams, jellies, pickles, sauces, ketchup, chutneys and candies. Mrs. Praneeta Kulkarni assisted in demonstration and gave information to the students about plate tests of jams, jellies and sauces.









Principal
Sevadal Mahila Mahavidyalaya
Umrer Road, Nagpur-9.







VALEDICTORY FUNCTION

Valedictory Function was organized at 3.30 pm. Mr. M.M. Mahorey, Demonstration Officer, Min. of WCD, Government of India Community Food & Nutrition Extension Unit, Nagpur was the guest of function. Professor Dr. Pravin Charde, Principal, Sevadal Mahila Mahavidyalaya presided over the function. Dr. Mrs. Meghali M. Joharapurkar welcome Mr. M.M. Mahorey and Dr. Pravin Charde with a sapling. Professor Charde congratulated the participants for their active participation and completion of workshop. The guest of function Mr. Mahorey exclaimed that workshop is of immense importance, as students get acquainted with the, skills required for preparation of jams, jellies, pickles, sauces, ketchup, chutneys and candies andreceive in hand training. Mr. M.M. Mahorey and Dr. Pravin Charde, Principal, Sevadal Mahila Mahavidyalaya awarded certificates to the students, for successfully completing the workshop. Dr. Mrs. Meghali M. Joharapurkar proposed the vote of thanks.

Participants of the workshop were happy as they received practical knowledge by actually preparing jams, jellies, pickles, sauces, ketchup, chutneys and candies.

Principal
Sevadal Mahila Mahavidyalaya
Umrer Road, Nagpur-9.













NAAC RE-ACCREDITED WITH 'A' GRADE

Sevadal Mahila Mahavidyalaya

Place for Higher Learning & Research (Research Academy) Sakkaradara Square, Umrer Road, Nagpur

LIST OF PARTICIPANTS

Sr. No.	Name of the Participants	Name of the College
1	Ku. MINAZ ANJUM JABBAR SHEIKH	Sevadal Mahila Mahavidyalaya
2	Ku. NISHAT AKHTAR SHAIKH AYYUB	Sevadal Mahila Mahavidyalaya
3	Ku. ZAINAB SIDDQUE JAVED KHAN	Sevadal Mahila Mahavidyalaya
4	Ku. PRIYANKA SHYAMRAO BHUJADE	Sevadal Mahila Mahavidyalaya
. 5	Ku. MEHZABIN AFRIN MOHAMMAD JAVED SIDDIKI	Sevadal Mahila Mahavidyalaya
6	Ku. DIPALI SURESH GUMGAONKAR	Sevadal Mahila Mahavidyalaya
7	Ku. TRUPTI DINKAR MARBATE	Sevadal Mahila Mahavidyalaya
8	Ku. GAURI BABULAL JADHAV	Sevadal Mahila Mahavidyalaya
9	Ku. PRAGATI DADARAO KATURE	Sevadal Mahila Mahavidyalaya
10	Ku. RUCHITA SANTOSH POTWAR	Sevadal Mahila Mahavidyalaya
11	Ku. SWATI NILKANTHRAO KOHALE	Sevadal Mahila Mahavidyalaya
12	Ku. NEHA BHANGWANJI DHONGADE	Sevadal Mahila Mahavidyalaya
13	Ku. MADHURI KIRANRAO BHUDE	Sevadal Mahila Mahavidyalaya
14	Ku. EKVIRA KISHOR TEMBHEKAR	Sevadal Mahila Mahavidyalaya
15	Ku. AARTI RAJENDRA CHANDAK	Sevadal Mahila Mahavidyalaya
16	Ku. PUJA SURESH BAGHEL	Sevadal Mahila Mahavidyalaya
17	Ku. KHUSHABOO HANUMAN PRASAD GUPTA	Sevadal Mahila Mahavidyalaya
18	Ku. LEENA SURESH SAWARKAR	Sevadal Mahila Mahavidyalaya
19	Ku. BHARTI SHRAWAN GOUR	Sevadal Mahila Mahavidyalaya
20	Ku. TANISHANAZ RIFIK SHEIKH	Sevadal Mahila Mahavidyalaya
21	Ku. RUPALI GAJANAN CHAVHAN	Sevadal Mahila Mahavidyalaya
22	Ku. DHARTI GANGADHAR SURKAR	Sevadal Mahila Mahavidyalaya
23 .	Ku. CHAITALI GHANSHYAM KHAWALE	Sevadal Mahila Mahavidyalaya



Principal
Sevadal Mahila Mahavidyalaya
Umrer Road, Nagpur-9,

24°	Ku. MOHINI SHYAM PAWAR	Sevadal Mahila Mahavidyalaya
25	Ku. CHANCHAL ASHOKRAO UPASE	Sevadal Mahila Mahavidyalaya
26	Ku. DIPALI DASHRATH DHOKE	Sevadal Mahila Mahavidyalaya

MM Joharafurkar Dr. (Mrs.) Meghali M. Joharapurkar Head

Department of Food and Nutrition Sevadal Mahila Mahavidyalaya, Nagpur

Principal Sevadal Mahila Mahavidyalaya Umrer Road, Nagour-9.