

**Sevadal Education Society's** 

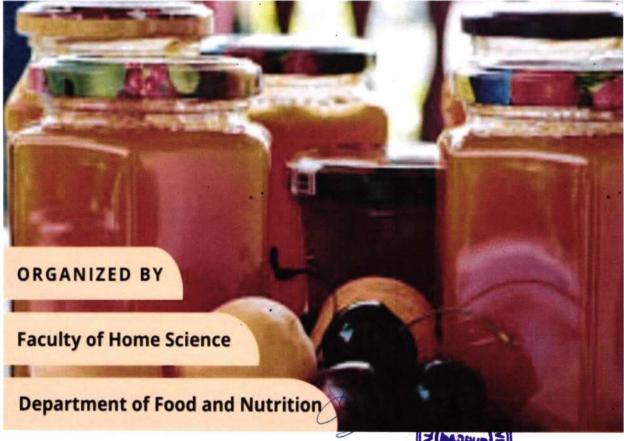
NAAC RE-ACCREDITED WITH 'A' GRADE

# SEVADAL MAHILA MAHAVIDYALAYA

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

# REPORT OF WORKSHOP ON FRUIT AND VEGETABLE PRESERVATION

2018-2019



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 re-accredited by NAAC, Bangalore with 'A' Grade. The college offers various programmes in the faculties of Science, Home Science and Social Science at Undergraduate and Post-graduate level. The college offers Doctoral research programmes in subjects Environmental Science, Zoology, Chemistry and Microbiology.

### INTRODUCTION

Food security and food availability are two vital aspects for the growth and development of a nutrient rich society. To ensure food security and availability of adequate food to vast population of our country it is required that emphasis should be laid down on food processing and food preservation technique which would help in addressing the problem of food wastage and food longevity. The efficiency in food distribution system, decreasing the production cost, increase in exports, rationing of food during war and disaster etc. can be achieved through effective methods of managing wastage of food. Food processing and food preservation technique increases the shelf life of the food products by reducing or deferring the growth of microorganisms and thereby slowdown the process of oxidation of fats present in food. In order to impart the knowledge of food preservation to the students, the College has organized a workshop on Food Preservation for the students of B.Sc. Home science, second year from 28<sup>th</sup> of January to 01<sup>st</sup> of February 2019.

### AIMS AND OBJECTIVES

- 1. To make understand the students the basics of food preservation.
- 2. To impart knowledge about the scientific techniques of fruit and vegetable preservation.
- 3. To train the students with requisite skills of preservation of ketchup, squash, jam, sauce and chutney.

Principal Sevadal Mahila Mahavidyalaya Umrer Road, Nagpur-9.

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### INAUGURAL FUNCTION

The college organized a five-day workshop on "Food Preservation" from 28<sup>th</sup> January 2019 to 01<sup>st</sup> of February 2019 under the Department of Food and Nutrition. On the onset of inaugural function Dr.Mrs Meghali M. Joharapurkar welcomed the guests and students and fore grounded the theme of the workshop.

The guests of the inaugural function, Mrs. Anjali Singh Demonstration Officer, from Ministry of Women and Child Development, Government of India, Community Food and Nutrition Education Unit, Nagpur presided over the function. Dr. Joharapurkar delivered the introductory address and then the demonstrator officer Mrs. Singh addressed the students participating in the workshop. She highlighted the need of food preservation in today's food supply chain and stressed upon the reduction of food wastage through different preservation methods.

### WORKSHOP SESSION

The workshop was a 5-day event having theme on "Fruit and Vegetable Preservation" and the workshop was attended by 37 students.

Students from B.Sc. (Home Science) Semester IV participated in the workshop. Mrs. Anjali Singh threw light on basic purpose of fruit and vegetable preservation and elaborated on the particulars of preservation and preparation of recipes of jams, jellies, pickles, sauces, ketchups, chutneys and candies. She explained some of the methods which are usually adopted for preserving food and vegetables like dehydration, preservation with salt, sugar, vinegar and chemical preservatives. After giving elaborative information on the subject, she gave some basic instructions regarding the conduct and hygiene. After this the prepreparations for the different demonstrations were carried out by the students under the 'guidance of demonstrator.

For all demonstrations a theoretical session was conducted where the ingredients and method of recipes were taught. Then the recipes of jams, jellies, pickles, sauces, chutneys and candies were demonstrated. Mrs. Singh also explained the students about the plate test of jams and jellies during the demonstration.



















### VALEDICTORY FUNCTION

Mrs. Singh was the guests of the valedictory function. Dr. Mrs. Meghali M. Joharapurkar welcomed the guest with saplings. Mrs. Singh remarked that the workshop is of immense importance, as students get acquainted with hands on training and skills required for preparation of jams, jellies, pickles, sauces, chutneys and candies. As a mark of participation in workshop, the students were given certificates for successfully attending and taking part in the workshop. On behalf of College and Department Dr. M. Joharapurkar proposed a vote of thanks.











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# Sevadal Mahila Mahavidyalaya Place for Higher Learning & Research (Research Academy) Sakkaradara Square, Umrer Road, Nagpur

## LIST OF PARTICIPANTS

Sr. No.	Name of Participants	Name of College
1	Ku. Aakansha Shivaji Paithankar	Sevadal Mahila Mahavidyalaya
2	Ku. Akanksha Rambihare Shivhare	Sevadal Mahila Mahavidyalaya
3	Ku. Akshta Arjunrao Meghre	Sevadal Mahila Mahavidyalaya
4	Ku. Amruta Jageshwar Bhute	Sevadal Mahila Mahavidyalaya
5	Ku. Ankita Mahendraji Uchake	Sevadal Mahila Mahavidyalaya
6	Ku. Ankita Tulsidas Gour	Sevadal Mahila Mahavidyalaya
7	Ku. Ashruta Sunil Gedam	Sevadal Mahila Mahavidyalaya
8	Ku. Ashwini Durgesh Uvanate	Sevadal Mahila Mahavidyalaya
9	Ku. Chitrarekha Khemraj Gabhane	Sevadal Mahila Mahavidyalaya
10	Ku. Dhanshri Sudhirrao Pohankar	Sevadal Mahila Mahavidyalaya
11	Ku. Divesha Sanjay Moudekar	Sevadal Mahila Mahavidyalaya
12	Ku. Divyani Suresh Raut	Sevadal Mahila Mahavidyalaya
13	Ku. Ekta Anilrao Yelkar	Sevadal Mahila Mahavidyalaya
14	Ku. Ekta Nandkishore Yadav	Sevadal Mahila Mahavidyalaya
15	Ku. Hemangi Kirtikumar Makwana	Sevadal Mahila Mahavidyalaya
16	Ku. Kajal Parmanand Wahane	Sevadal Mahila Mahavidyalaya
17	Ku. Kalyani Bhagwanji Urkude	Sevadal Mahila Mahavidyalaya
18	Ku. Kaushambi Siddharth Borkar	Sevadal Mahila Mahavidyalaya
19	Ku. Komal Gajanan Kadam	Sevadal Mahila Mahavidyalaya
20	Ku. Mayuri Kawduji Yeole	Sevadal Mahila Mahavidyalaya
21	Ku. Mayuri Parmeshwar Sonkusare	Sevadal Mahila Mahavidyalaya
22	Ku. Neha Walmik Jambhulkar	Sevadal Mahila Mahavidyalaya
23	Ku. Payal Gajanan Kolharkar	Sevadal Mahila Mahavidyalaya
24	Ku. Prajakta Ramesh Lakkewar	Sevadal Mahila Mahavidyalaya
25	Ku. Priti Rajendra Sangidwar	Sevadal Mahila Mahavidyalaya

26	Ku. Priya Kishor Thakare	Sevadal Mahila Mahavidyalaya
27	Ku. Rashmi Anand Gupta	Sevadal Mahila Mahavidyalaya
28	Ku. PallaviDnyaneshwar Waghmare	Sevadal Mahila Mahavidyalaya
29	Ku. Rishika Rajeev Mishra	Sevadal Mahila Mahavidyalaya
30	Ku. Rukhsar Parveen Mohammad Salim	Sevadal Mahila Mahavidyalaya
31	Ku. Samiksha Somnath Bhanarkar	Sevadal Mahila Mahavidyalaya
32	Ku. Shivani Sanjay Barsettiwar	Sevadal Mahila Mahavidyalaya
33	Ku. Shraddha Prashant Wasnik	Sevadal Mahila Mahavidyalaya
34	Ku. Shruti Kawduji Lekurwade	Sevadal Mahila Mahavidyalaya
35	Ku. Shubhangi Narendra Nakade	Sevadal Mahila Mahavidyalaya
36	Ku. Shubhangi Harichand Badge	Sevadal Mahila Mahavidyalaya
37	Ku. Sonali Manoj Dupare	Sevadal Mahila Mahavidyalaya

MM Joharafurkar Dr. Mrs. Meghali M. Joharapurkar

Head

Department of Food and Nutrition Sevadal Mahila Mahavidyalaya, Nagpur Prof. Pravin Charde

Principal
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