Workshop Report: Fruit and Vegetable Processing Workshop

Date: December 27th - December 28th, 2024

Participants: 27 M.Sc Microbiology Students and 13 M.Sc Biochemistry students

Faculty Accompanied: Dr. Nimita Venugopal C

Organized By: Bakery Training Unit, Directorate of Extension, University of Agricultural Sciences, Bangalore

Introduction: The Fruit and Vegetable Processing Workshop, organized by the Bakery Training Unit under the Directorate of Extension at the University of Agricultural Sciences, Bangalore, took place from December 27th to December 28th, 2024. This workshop aimed to provide comprehensive training to M.Sc Microbiology students from MS Ramaiah College of Arts, Science and Commerce, on fruit and vegetable processing techniques, emphasizing food safety, quality enhancement, and value addition.

Workshop Sessions:

1. *Introduction to Fruit and Vegetable Processing:* The workshop commenced with an introductory session highlighting the importance of fruit and vegetable processing in food preservation and value addition. Participants were acquainted with various processing methods and their significance in enhancing food security and nutritional value.
2. *Food Safety and Quality Assurance:* Sessions focused on food safety regulations, quality standards, and best practices in fruit and vegetable processing. Emphasis was placed on hygiene practices, sanitation protocols, and quality control measures to ensure the safety and integrity of processed products.
3. *Processing Techniques:* Practical demonstrations were conducted to familiarize students with essential processing techniques, including washing, sorting, grading, blanching, pasteurization, and packaging. Participants actively engaged in hands-on activities, gaining practical experience in handling raw materials and operating processing equipment.
4. *Value-added Products:* The workshop explored the concept of value addition in fruit and vegetable processing, showcasing innovative products such as juices, jams, preserves, pickles, and dehydrated snacks. Participants learned about recipe formulation, product development, and market trends to promote value-added products.
5. *Quality Control and Shelf Life Extension:* Sessions focused on quality control parameters, sensory evaluation techniques, and methods for extending the shelf life of processed fruits and vegetables. Participants gained insights into packaging technologies, storage conditions, and preservation methods to maintain product freshness and marketability.

Practical Demonstrations: The workshop included hands-on practical sessions where participants actively participated in processing fruits and vegetables using industry-standard equipment and techniques available at the Bakery Training Unit. Students had the opportunity to apply theoretical knowledge to real-world scenarios, honing their skills in food processing and quality assurance.

Interactive Sessions: Interactive sessions were organized to encourage active participation, facilitate discussions, and address queries from the participants. Students had the opportunity to interact with experienced faculty members, industry experts, and fellow participants, fostering collaboration and knowledge exchange.

Few Glimpses of workshop


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INSTITUTE OF BAKING TECHNOLOGY AND VALUE ADDITION
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Conclusion: The Fruit and Vegetable Processing Workshop provided M.Sc Microbiology students with valuable insights and practical skills in fruit and vegetable processing. By combining theoretical knowledge with hands-on experience, the workshop equipped participants with the necessary competencies to pursue careers in food processing, research, or entrepreneurship.

Signature of HOD