

**CIRCULAR**

**DEPARTMENT OF MICROBIOLOGY- SUKSHMANIKA CLUB IN ASSOCIATION  
WITH R&D**

**WORKSHOP ON "PRINCIPLES OF FOOD PROCESSING AND PRESERVATION",  
ON WORLD FOOD DAY**

All students are hereby informed to fill out the Google Form to participate in the workshop titled "**Principles of Food Processing and Preservation**", in association with R&D & Sukshmanika Club which will be conducted on **16th October 2024** in celebration of **World Food Day**.

This is a great opportunity to enhance your knowledge in this vital area. All students are encouraged to join and benefit from the session.

Kindly ensure timely registration through the Google Form.

E Certificate will be provided to the participant



Resource Person: Dr Mohan Kumar s  
Assistant Professor  
Food Science and Technology  
St.Joseph's University, Bengaluru

Event Coordinator: Dr. Prashanthi R, Dr. Vidya J & Dr. Vishal M  
Department of Microbiology  
MSRCASC, Bengaluru.

Venue: Microbiology lab, MSRCASC

Date: 19/10/2024

Time: 10:00 am to 4.30 pm

1)   
2)  14/10/24

  
Principal 19/10/24

# DEPARTMENT OF MICROBIOLOGY SUKSHMANIKA CLUB IN ASSOCIATION WITH RESEARCH & DEVELOPMENT ORGANIZES

## WORKSHOP ON:

## AN ENTREPRENEURSHIP DEVELOPMENT ON PRINCIPLES OF FOOD PROCESSING AND PRESERVATION

### OBJECTIVES:

1. Tomato processing ( Ketchup, Chutney, and RTS.
2. Orange marmalade or any other fruit jam.
3. Blanching and Browning experiments (for preservations )
4. Poached egg and egg white meringue.
5. Amla preserve.

### OUTCOMES:

1. Create flavorful tomato-based products with different consistency for cooking or as condiments.
2. Produce sweet, spreadable jams with varied flavours and textures, extending fruit shelf life.
3. Understand how blanching maintains colour, flavour and texture while slowing enzymatic browning.
4. Develop skills to create tender poached eggs and light, airy meringue for various dishes.
5. Produce a sweet, tangy condiment with health benefits and culinary versatility.



### DR. MOHAN KUMAR S

ASSISTANT PROFESSOR, FOOD SCIENCE AND  
TECHNOLOGY, ST. JOSEPH'S UNIVERSITY  
BENGALURU.

### VENUE:

RESEARCH LAB

### DATE:

16/10/2024

### TIME:

10:30AM TO 4:30PM

### RESEARCH AND DEVELOPMENT

PROF. CHANNARAYAPPA (R&D HEAD)  
PROF. SAVITHA J (RESEARCH ADVISOR)

### HEADS OF THE DEPARTMENT

DR. PRASANNA SRINIVAS R (PG)  
MRS. SOUMYA SHANBHAG (UG)

### EVENT COORDINATORS

DR. PRASHANTHI R DR. VIDYA J DR. VISHAL M

### PRINCIPAL

DR. PUSHPA H

FOR REGISTRATION PLEASE SCAN THIS QR CODE  
TOTAL REGISTRATION LIMIT IS 75  
PARTICIPANTS BOTH UG/PG

SCAN ME



## **Event Report:**

### **Workshop on “Entrepreneurship Development on Principles of Food Processing and Preservation”**

#### **Organized by:**

Department of Microbiology and Sukshmanika Club in association with Research & Development, MSRCASC, Bengaluru

**Date: October 16, 2024**

**Time: 10:30 AM to 4:30 PM**

**Venue: Research Lab, M.S. Ramaiah College of Arts, Science, and Commerce, Bengaluru**

**No. of Participants: 75 Students (UG&PG)**

#### **Introduction:**

The Department of Microbiology, Sukshmanika Club, in collaboration with the Research & Development Cell, MSRCASC, Bengaluru, successfully organized a workshop on “**Entrepreneurship Development on Principles of Food Processing and Preservation**”. The workshop aimed at equipping participants with the skills and knowledge to create value added food products while understanding the fundamental principles of food preservation.

#### **Speaker Profile:**

The workshop was conducted by **Dr. Mohan Kumar S**, an esteemed Assistant Professor of Food Science and Technology from St. Joseph’s University, Bengaluru. Dr. Mohan Kumar, with his vast experience in food processing technology, shared insights on the technical aspects and entrepreneurial opportunities in the food industry.

### **Workshop Objectives:**

The primary goal of the workshop was to provide hands-on experience and theoretical knowledge in the following key areas:

- 1. Tomato Processing:** Participants learned to make ketchup, chutney, and Ready-to-Serve (RTS) products using tomatoes.
- 2. Fruit Jam Production:** The workshop covered the process of producing fruit jams such as orange marmalade.
- 3. Blanching and Browning Experiments:** Practical demonstrations on blanching to preserve color, flavor, and texture while reducing enzymatic browning in foods.
- 4. Poached Eggs and Meringue:** Techniques to prepare poached eggs and meringue were taught, focusing on texture and presentation.
- 5. Amla Preserve:** Participants also learned the process of making amla preserves, a condiment rich in nutritional benefits.

### **Workshop Outcomes:**

By the end of the workshop, participants were expected to:

- Master tomato-based product preparation with various consistencies, suitable for both cooking and as condiments.
- Create fruit-based sweet spreads like jams, extending the shelf life of fruits and experimenting with different flavors and textures.
- Understand the benefits of blanching for food preservation and its role in preventing enzymatic browning.
- Develop culinary skills for preparing tender poached eggs and light, airy meringue dishes.
- Learn the techniques for preserving amla, leveraging its health benefits and culinary versatility.

### **Feedback and Reception:**

Participants provided positive feedback, appreciating the detailed explanations and practical demonstrations. The interactive session with Dr. Mohan Kumar was particularly praised, as it allowed students to clarify their doubts and explore the entrepreneurial aspects of food processing.

### **Conclusion:**

The workshop on **Entrepreneurship Development on Principles of Food Processing and Preservation** was a resounding success. It equipped students with practical knowledge in food processing and preservation, fostering entrepreneurial thinking. The skills learned during the workshop will undoubtedly prove valuable in both academic and industrial settings, encouraging participants to explore opportunities in the growing food processing sector.






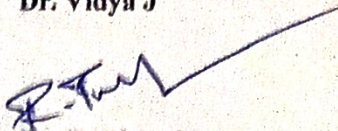




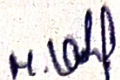
**Event Coordinator:**



**Dr. Vidya J**



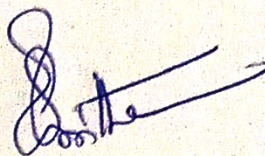
**Dr. Prashanthi R**



**Dr. Vishal M**



**HOD**



**R&D Cell, MSRCASC**



Department of Microbiology  
Sukshmanika Club

VAP on  
"MICROBIOLOGICAL QUALITY CONTROL OF FOOD, HACCP AND FOOD  
AUDITING"

Attendance list

Afternoon session

Sl. no	Student Name	Reg. No	Class/ Year	Signature
1.	Ayushi	U18EV22S0121	3 <sup>rd</sup> yr 5 <sup>th</sup> Sem	Ayushi
2.	Adithya Choudhary	P18MB24S132002	1 <sup>st</sup> yr M.Sc.	Adithya
3.	Mohith A	U18EV22S0078	3 <sup>rd</sup> Year BSc	Mohith A
4.	K Babji	U18EV22S0070	3 <sup>rd</sup> year BSc B'ce	Babji
5.	Nandu Krishna	U18EV22S0140	3 <sup>rd</sup> year BSc A'sec	Nandu Krishna
6.	Janika N D	U18EV22S0147	3 <sup>rd</sup> Year BSc A'sec	Janika
7.	SASI KIRAN S	U18EV22S0316	3 <sup>rd</sup> year BSc A'sec	Sasi Kiran
8.	Sahasrambhu A	U18EV22S0170	3 <sup>rd</sup> year BSc A'sec	Sahasrambhu
9.	Charan Kumar K	U18EV22S0397	3 <sup>rd</sup> year BSc A'sec	Charan Kumar
10.	Gita Jallu B	U18EV22S0160	3 <sup>rd</sup> year BSc A'sec	Gita Jallu
11.	Anusha R	U18EV22S0095	3 <sup>rd</sup> year BSc C	Anusha
12.	Mohammed Zain	U18EV22S0208	3 <sup>rd</sup> Year BSc	Mohammed Zain
13.	Eshwat	U18EV22S0259	3 <sup>rd</sup> Year BSc	Eshwat
14.	Tanishka Dewangan	U18EV22S0392	3 <sup>rd</sup> Year 5 <sup>th</sup> Sem (B)	Tanishka
15.	Priyanka V. Dhatgi	U18EV22S0354	3 <sup>rd</sup> yr 5 <sup>th</sup> Sem (B)	Priyanka
16.	Yashini S	U18EV22S0279	3 <sup>rd</sup> yr. 5 <sup>th</sup> Sem (B)	Yashini
17.	B. JANANI	U18EV22S0150	3 <sup>rd</sup> yr, 5 <sup>th</sup> Sem (A)	B. Janani
18.	Priyadarshini M	U18EV22S0144	3 <sup>rd</sup> yr, 5 <sup>th</sup> Sem A	Priyadarshini
19.	Deekistha MS	U18EV22S0230	3 <sup>rd</sup> yr, 5 <sup>th</sup> Sem A	Deekistha
20.	Ananya	U18EV22S0298	3 <sup>rd</sup> yr 5 <sup>th</sup> Sem A	Ananya
21.	S. Abineta	U18EV22S0260	3 <sup>rd</sup> yr 5 <sup>th</sup> Sem A	S. Abineta
22.	Matveline Jyning		MSc MB 1 <sup>st</sup> Sem	Matveline
23.	Rwathi M.E.		MSc MB 1 <sup>st</sup> Sem	Rwathi
24.	Pranavi P		MSc MB 1 <sup>st</sup> Sem.	Pranavi
25.	Savitha Reyanan.		MSc - MB 1 <sup>st</sup> Sem	Savitha
26.	Vaishnavi V		MSc - MB	Vaishnavi
27.	Aparna		MSc - MB	Aparna
28.	Akshada P.S		MSc - MB	Akshada
29.	Hemalatha R		MSc - MB	Hemalatha
30.	Rajashree C		MSc - MB	Rajashree
31.	Angel George		MSc - MB.	Angel
32.	K.K. Sindya		BSc 5 <sup>th</sup> Sem	Sindya
33.				
34.				



**Department of Microbiology**  
**Sukshmanika Club in Association with**  
**Research & Development Organizes**  
**Workshop on**

**“ENTREPRENURSHIP DEVELOPMENT ON PRINCIPLES OF FOOD  
PROCESSING AND PRESERVATION”**

Attendance list

Afternoon session

Sl. no	Student Name	Reg. No	Class/ Year	Signature
1.	Ayushi	UIR(V)2250121	3 <sup>rd</sup> yr 5 <sup>th</sup> Sem	
2.	Aashika Choudhary	PIRMB24S132002	1 <sup>st</sup> yr M.Sc.	
3.	Mohitha A	UIR EV2250078	3 <sup>rd</sup> Year BSC	
4.	Janika N.D	UIR EV2750144	3 <sup>rd</sup> Year A' Sec	
5.	K. Balaji	UIR EV2250040	3 <sup>rd</sup> Year 'B' Sec	
6.	Nandu Krishna	UIR EV2750140	3 <sup>rd</sup> Year 'A' Sec	
7.	Sasi Kiran S	UIR EV2250316	3 <sup>rd</sup> year A' Sec	
8.	Lakshmi Pragna P	UIR EV2250282	3 <sup>rd</sup> year A Sec	
9.	Gita Anjali R	UIR EV2250160	3 <sup>rd</sup> year A Sec	
10.	Janika Dewangan	UIR EV2250392	3 <sup>rd</sup> yr 5 <sup>th</sup> Sem (B)	
11.	Priyanka V. Dhargi	UIR EV2250354	3 <sup>rd</sup> yr 5 <sup>th</sup> Sem (B)	
12.	Yashini S	UIR EV2250279	3 <sup>rd</sup> yr 5 <sup>th</sup> Sem (A)	
13.	Anusha R	UIR EV2250095	3 <sup>rd</sup> yr 5 <sup>th</sup> Sem (C)	
14.	Saha Bramsha A	UIR EV2250170	3 <sup>rd</sup> yr 5 <sup>th</sup> Sem A	
15.	Charan Kumar R	UIR EV2250327	3 <sup>rd</sup> yr 5 <sup>th</sup> Sem A	
16.	Mohammed Zain	UIR EV2250208	3 <sup>rd</sup> Year 5 <sup>th</sup> Sem A	
17.	Eshwal	UIR EV2250289	3 <sup>rd</sup> Year 5 <sup>th</sup> Sem A	
18.	Prinyachashini M	UIR EV2250144	3 <sup>rd</sup> Year 5 <sup>th</sup> Sem A	
19.	Ananya S	UIR EV2250298	3 <sup>rd</sup> Year 5 <sup>th</sup> Sem A	
20.	Deekshitha M.S	UIR EV2250234	3 <sup>rd</sup> Year 5 <sup>th</sup> Sem A	
21.	B. JANANI	UIR EV2250150	3 <sup>rd</sup> yr 5 <sup>th</sup> Sem (A)	
22.	B. ABINEHA	UIR EV2250260	3 <sup>rd</sup> yr 5 <sup>th</sup> Sem (A)	
23.	Gnanavi P		MSc MB	
24.	Rewathi M.R.		MSc MB	
25.	Savittha Reyanan L		MSc MD 1 <sup>st</sup> Sem	
26.	Abshada P.S		MSc MB	
27.	Aparna		MSc MB	
28.	Vatshnavi V		MSc MB	
29.	Rajashree C		MSc MB	
30.	Hemalatha R		MSc MB	
31.	Marveline Thyroiang		MSc MB	
32.	K. Sindya		BSc 2 <sup>nd</sup> yr 5 <sup>th</sup>	
33.				
34.				
35.				



Department of Microbiology  
Sukshmanika Club in Association with  
Research & Development Organizes  
Workshop on

**“ENTREPRENURSHIP DEVELOPMENT ON PRINCIPLES OF FOOD  
PROCESSING AND PRESERVATION”**

Attendance list

Sl. no	Student Name	Reg. No	Class/ Year	Signature
1.	Eshwar K.M	U18FV22S0259	Asec / 3 <sup>rd</sup> year	
2.	Deekshitha.M.S	U18EV22S0280	Asec / 3 <sup>rd</sup> year	
3.	Priyadarshini.M	U18EV22S0144	A sec / 3 <sup>rd</sup> yr	
4.	Andhya.S	U18EV22S0298	Asec / 3 <sup>rd</sup> year	
5.	Gita Anjali.B	U18EV22S0160	Asec / 3 <sup>rd</sup> year	
6.	Janani.B	U18EV22S0150	Asec / 3 <sup>rd</sup> year	
7.	Saba Rambhau.A	U18EV22S0170	A sec / 3 <sup>rd</sup> year	
8.	Charan Kumar.R	U18EV22S0397	A sec / 3 <sup>rd</sup> year	
9.	SASI KIRAN.S	U18EV22S0316	Asec / 3 <sup>rd</sup> year	
10.	Santhosh Gowda KR		MSc	
11.	Chengappa K.N		MSc	
12.	Nutanbharadharam.M		MSc	
13.	Bandhura.V.		MSc	
14.	Sharanya.		MSc	
15.	Pavanashra		MSc	
16.	Ayushi Jha	U18EV22S0171	BSc	
17.	S. Abineha	U18EV22S0260	Asec / 3 <sup>rd</sup> year	
18.	P. Lakshmi Sravya	U18EV22S0282	Asec / 3 <sup>rd</sup> year	
19.	Nischal B Rudraswamy	U18EV22S0204	A sec / 3 <sup>rd</sup> year	
20.	Mohitha.A	U18EV22S0078	C Sec 3 <sup>rd</sup> Year	
21.	Tanika.N.D	U18EV22S0147	A Sec. 3 <sup>rd</sup> Year	
22.	Mohammed Zain	U18EV22S0208	A sec 3 <sup>rd</sup> year	
23.	Kammasi Balaji	U18EV22S0070	B sec 3 <sup>rd</sup> year	
24.	Nandu Krishna	U18EV22S0140	BIA 3 <sup>rd</sup> year	
25.				
26.				
27.				
28.				
29.				
30.				
31.				
32.				
33.				
34.				
35.				

Timestamp	Email Address	Name	Class and Year	Contact Number	How satisfied were	How useful was the	Rate the speaker's effectiveness	Which session did you find	Please provide any additional comments or feedback
10/21/2024 16:50:26	yazhiniknms2004@gmail	Yazhini S	5th sem, b sec	9543255580	Satisfied	Very Useful	4	Fruit Jam Production	It was fun and useful.
10/21/2024 16:51:41	balajik9441@gmail.com	K balaji	Bsc 5th sem	6301242510	Satisfied	Very Useful	4	Tomato Processing	It was good to learn techniques and method
10/21/2024 16:52:07	tanishkadewangan89@g	Tanishka Dewangan	3rd year , 5th semester, s	7223087347	Satisfied	Very Useful	4	Fruit Jam Production	Very useful workshop . Learned a lot of things on fo
10/21/2024 16:56:15	nandukrishnasmenon@g	NANDU KRISHNA	Bsc (BT/MB) 3rd year	8050357603	Satisfied	Somewhat Useful	3	Fruit Jam Production	.
10/21/2024 16:59:07	gita82167@gmail.com	Gita Anjali. B	Bsc 3 year A sec	9972246062	Very Satisfied	Extremely Useful	5	Tomato Processing	Very useful and efficient for our future ideas in food
10/21/2024 17:00:33	layagowda1472004@gm	Laya N	3rd year bsc C sec	7975275651	Very Satisfied	Extremely Useful	5	Egg Techniques	Overall the workshop was very satisfactory
10/21/2024 17:06:54	vedachintu2k4@gmail.c	Ravooru.vedakshari	5th semester/3rd year	9633382143	Very Satisfied	Very Useful	5	Blanching Experiments	The information was very relevant and interesting
10/21/2024 17:09:14	vaaridhid@gmail.com	Vaaridhi Dalwai	5th sem , 3 Rd year	9606119360	Satisfied	Very Useful	4	Blanching Experiments	It was good and relavent
10/21/2024 17:10:22	manihome999@gmail.c	Thalari Sravani	BSC 2024	7989605928	Very Satisfied	Extremely Useful	5	Fruit Jam Production	Super
10/21/2024 17:21:09	mpriyadarshini2004@g	Priyadarshini.M	Bsc Bt/Mb "A" section , 3	90357 25314	Very Satisfied	Very Useful	5	Tomato Processing	Interaction between students and teacher was exce
10/21/2024 17:46:02	kmeshwar200427@gmai	Eshwar Km	A sec 3rd year	8073814180	Satisfied	Very Useful	4	Egg Techniques	Good
10/21/2024 17:53:30	ananya560026@gmail.c	Ananya S	5th sem 3rd year ( bt /mt	9632399892	Satisfied	Very Useful	4	Tomato Processing	Good
10/21/2024 17:55:49	sandeep.kb756@gmail.c	Sandeep Kumar Behera	B.Sc. Microbiology/Bioch	8900051927	Very Satisfied	Extremely Useful	5	Blanching Experiments	Informative workshop for life science students, ple
10/21/2024 18:14:56	anusharakumar2022@g	Anusha R	5th sem C section	9886437377	Neutral	Somewhat Useful	3	Tomato Processing	N/A
10/21/2024 18:56:00	s.j.hemashree@gmail.c	HEMA SHREE S	3RD YEAR B SECTION	8904982393	Neutral	Somewhat Useful	3	Egg Techniques	NOTHING
10/21/2024 18:59:59	mohithagurkar30@gmai	Mohitha A	3rd year 5th sem C sectic	9380860337	Satisfied	Very Useful	4	Fruit Jam Production	The workshop was good and informative
10/21/2024 19:17:28	deekshitha072@gmail.c	Deekshitha MS	3rd year	8722579848	Very Satisfied	Very Useful	4	Egg Techniques	The session was very nice,in the upcoming the coll
10/21/2024 22:20:28	jananibharath123@gmai	B Janani	Bsc BT/MB, sec'A'. 5th se	9740768273	Satisfied	Very Useful	4	Tomato Processing	It was useful on the whole.
10/21/2024 22:55:52	abineha@gmail.com	S. Abineha	3rd year/Bsc-BT/MB	9933261813	Satisfied	Very Useful	5	Fruit Jam Production	Nothing
10/22/2024 13:08:41	srividyakarthikeyan13@g	K.k.srividya	Bsc biotechnology/ micr	7305600934	Very Satisfied	Extremely Useful	1	Egg Techniques	Nil