

## **From Farm to Flavor**

### **Workshop on Fruit & Vegetable Processing at UAS, GKVK, Bengaluru**

**By**

**Students of Food Technology (II Semester)**

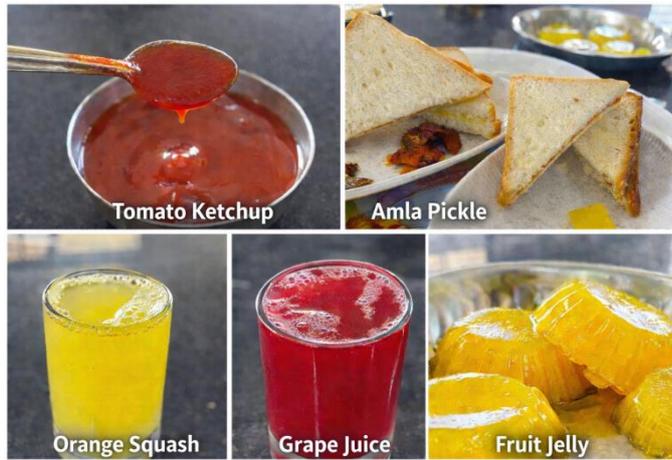
The II Semester B.Sc. Food Technology students attended a two-day short course (9–10 February 2026) at the Institute of Baking Technology and Value Addition, University of Agricultural Sciences, GKVK. The programme emphasized practical training in fruit and vegetable processing, preservation techniques and value addition. Under expert guidance, students gained hands-on experience in preparing tomato sauce, grape juice, amla drink, ketchup, jelly, marmalade, mixed fruit jam, orange squash and amla pickle. The sessions highlighted key concepts such as food spoilage, scientific preservation methods, canning technology, gel formation, sugar concentration and quality evaluation. Overall, the visit provided valuable exposure to real-time laboratory practices and significantly enhanced the students' technical knowledge and practical skills through interactive demonstrations and active participation.



Students actively involved in processing fruits and vegetables



Students keenly listening to the theory part of the process



Processed products made by students during hands-on training

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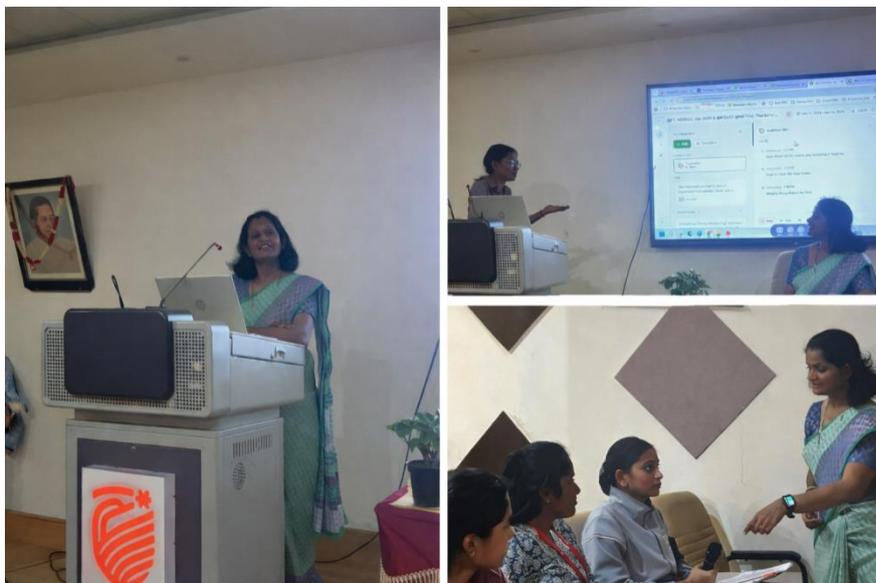
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At IBT&VA, UAS, GKVK, Bengaluru

**Empowering Future Food Technologists: Bridging Skills, Mindset & Industry Excellence!**

The Department of Food Technology, MS Ramaiah College of Arts, Science and Commerce (Autonomous), Bengaluru, organized an insightful guest lecture on “Skill Sets and Mindset for the Ever Emerging Indian Food Industry” on 22 January 2026 for II Semester B.Sc. Food Technology students. The session was delivered by Dr. Pratima Khandelwal, Founder of FlyHigh Educational Excellence, Bengaluru, who shared valuable perspectives on current industry trends, essential technical and soft skills and the importance of cultivating a growth mindset. She highlighted emerging opportunities in food processing, quality assurance, regulatory affairs, entrepreneurship and research, while emphasizing adaptability, lifelong learning and industry readiness. The interactive session motivated students to align their academic preparation with evolving industry expectations and inspired them to explore diverse career pathways in the dynamic Indian food sector.



Guest Lecture on Emerging Trends in Food Technology



With the Resource Person and students– Guest Lecture Session

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### **From Classroom to Factory Floor: Experiencing Food Processing Excellence at MTR!**

The Department of Food Technology, MS Ramaiah College of Arts, Science and Commerce (Autonomous), Bengaluru, organized an industrial visit to Orkla India Limited – MTR Foods, Bommasandra Industrial Area, on 21 January 2026 for II Semester B.Sc. Food Technology students. The visit provided valuable hands-on exposure to large-scale manufacturing of spice mixes and ready-to-cook products, including Sambar Powder and Rava Idli Mix. Students observed raw material selection, roasting, grinding, blending, quality control measures, hygiene protocols and advanced packaging systems. The interactive plant tour bridged the gap between classroom learning and real-time industrial practices, enhancing students' understanding of food safety standards, automation and professional work culture. The visit was highly informative and inspired students to explore career opportunities in food processing, quality assurance and product innovation.



A day of industry leaning at MTR, Bengaluru

**Fermentation in Action: Cultivating Science, Probiotics & Innovation!**

The Department of Food Technology conducted a two-day Value Added Program on “Fermented Foods” in January 2026 for II Semester B.Sc. Food Technology students, providing hands-on training and scientific insights into traditional and modern fermentation techniques. The program covered the preparation of sourdough bread, plant-based yogurts, milk and water kefir, tepache, fermented chutneys, probiotic wellness shots and amla probiotic drink. Students gained practical exposure to the role of lactic acid bacteria, yeast and mixed cultures in food preservation, flavour development and probiotic enhancement. The sessions emphasized hygiene, pH control, substrate selection and functional food applications, successfully bridging theory with laboratory practice while inspiring innovation in probiotic and value-added food product development.



Faculty and Students with Fermented Product Sample



Students actively involved in the preparation of fermented food/ drink



Fermented products prepared in the food technology lab.