



**Shiv Chhatrapati Shikshan Sanstha's
Rajarshi Shahu Mahavidyalaya (Autonomous), Latur
Department of Food Processing Technology**

A) Summary Report

1) Title of Programme:		Guest Lecture on “Food Preservation Techniques”		
2) Name of Organizing Department/Unit:		Food Processing Technology		
3) Name of the Coordinator(s)/ Convener(s)/ Organizer(s) of the Programme:		Head : Dr. S. S. Kulkarni Coordinator: Miss. Swati G. Swami		
4) Date(s) of the Programme:		18 th January 2022		
5) Venue/ Mode		Online (ZOOM Platform)		
6) Target Group:		UG Students Food Processing Technology		
7) Number of Participants:		Male	Female	Total
A separate list with signatures be maintained in the department/Unit)	Teaching	00	00	00
	Non-Teaching	00	00	00
	Students	20	12	32
8) Name(s) and details of Resource Person(s), if any:		Dr. Manisha A. Dhotre Assistant Professor, Department of Biotechnology, Rajarshi Shahu Mahavidyalaya (Autonomous), Latur		
9) Total Expenditure for the Programme:		NIL		
10) Source of Funding:		Not Applicable		

B) Report

i. Title: Guest Lecture on “Food Preservation Techniques”

ii. Introduction:

Food preservation is the procedure by which food is treated and handled to stop or slow down food spoilage, loss of quality, edibility, or nutritional value and thus allow for longer food storage. The Guest Lecture on “Food Preservation Techniques” aims to help the students to understand the importance of Food Preservation Techniques used in the Food Industry. The Guest Lecture was organized by the Department of Food Processing Technology on 18.01.2022

iii. Objectives of the Programme:

- To prevent bacterial and fungal growth in food products.
- To keep the quality, including colour, texture, flavour etc. and nutritive value of the food products remain intact.
- To prevent food from discolouration or ageing.
- To seal the preserved food to keep away the pathogenic microbes.

iv. Details of participants:

32 Student participants (Male 20 and Female 12) attended the Programme.

v. Brief summary of Events/ Session:

Dr. Manisha A. Dhotre, Assistant Professor Department of Biotechnology, Rajarshi, Shahu Mahavidyalaya (Autonomous), Latur, explained in brief that a number of food preservation techniques can be used which can either prevent, delay or otherwise reduce food spoilage altogether. She also focused that Preservatives can extend the shelf life of food and can last as long as it can be grown, stored, marketed, and kept in the home of the customer for a reasonable period of time. Preserving or producing nutritional value, texture and flavor is an important aspect of food storage methods

vi. Conclusion, with Feedback on the Programme:

The Guest Lecture covered the importance of different Food Preservation Techniques used in the Food Industry. The Guest Lecture will help the students to

understand the techniques used to increase the self-life of foods thus increasing the supply. It also gave a clear idea to students about importance of preservation techniques to keep the quality including colour, texture, flavour etc. and prevent food from discolouration or ageing and pathogenic Microorganisms.

vii. Appendix: List of participants.

Date: 19/01/2022


**HOD
Head**

Department of Biotechnology
Rajarshi Shahu Mahavidyalaya
(Autonomous) Latur-413 001




**Principal
PRINCIPAL**
Rajarshi Shahu Mahavidyalaya, Latur
(Autonomous)

C) Geotagged Photographs/ Screenshots

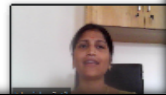
High-Temperature Food Preservation and Characteristics of Thermophilic Microorganisms

Thermal death time (TDT)

- Time necessary to kill a given number of organisms at a specified temperature

Thermal death point (TDP)

- Temperature necessary to kill a given number of microorganisms in a fixed time, usually 10 minutes



Resource Person Dr. M. A. Dhotre, Assistant Professor, Department of Biotechnology, Rajarshi Shahu Mahavidyalaya (Autonomous), Latur explaining different Food Preservation Techniques.

D) Brochure of the Guest Lecture:

Shiv Chhatrapati Shikshan Sanstha's
Rajarshi Shahu Mahavidyalaya (Autonomous), Latur
Department of Food Processing Technology



Guest Lecture on "Food Preservation Techniques"



Date: 18/01/2022
Mode: Online
ZOOM Platform
11:00am

Head
Dr. S. S. Kulkarni

Coordinator
Miss. S. G. Swami

Resource Person
Dr. M. A. Dhotre


**HOD
Head**

Department of Biotechnology
Rajarshi Shahu Mahavidyalaya
(Autonomous) Latur-413 501




**Principal
PRINCIPAL**
Rajarshi Shahu Mahavidyalaya, Latur
(Autonomous)