



**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 "Irradiation as a means of preservation in the food industry."		
2) Name of Organizing Department/Unit:		Food Processing Technology		
3) Name of the Coordinator(s)/ Convener(s)/ Organizer(s) of the Programme:		Chairperson: Dr. M. H. Gavhane Joint Chief Organizers: Dr. A. J. Raju & Prof. S. N. Shinde Head: Dr. S. S. Kulkarni, Convener: Dr. R. B. Ade		
4) Date(s) of the Programme:		08 th December 2021		
5) Venue:		Online (ZOOM Platform)		
6) Target Group:		UG B. Voc. 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	07	07	14
8) Name(s) and details of Resource Person(s), if any:		Ms. Swati G. Swami Assistant Professor, Department of Biotechnology and Food Processing Technology, 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 “Irradiation as a means of preservation in the food industry.”

ii. Introduction:

Food Irradiation is the process of exposing food to ionizing radiation to disinfect, sanitize, sterilize, preserve food or to provide insect disinfestation. It is also referred to as cold pasteurization or electronic pasteurization to emphasize its similarity to the process of pasteurization. Treating food with ionizing radiation can kill bacteria and parasites that would otherwise cause food borne diseases. The guest lecture on “Irradiation as a means of preservation in the food industry” aims to help the students to understand the concept of food irradiation. The guest lecture was organized by Department of Food Processing Technology on 08/12/2021.

Objectives of the Programme:

- Be able to define Irradiated foods and radioactivity.
- To Understand Food irradiation procedure.
- To Understand Significance of food irradiation and Effects of irradiation on food.
- To understand Future Research in Irradiated foods

iii. Details of participants:

14 participants (Male 07 and Female 07) attended the Programme.

iv. Brief summary of Events/ Session:

Ms. Swati Swami Assistant Professor, Department of Biotechnology and Food Processing Technology, Rajarshi Shahu Mahavidyalaya (Autonomous), Latur stressed on the food irradiation development and significance of food irradiation with their procedure. She also focused on irradiation uses on food for the preservation purpose and uses in our daily life as well as nutritional diet.

v. Conclusion, with Feedback on the Programme:

The guest lecture covered the importance of food irradiation and its effects on food. The guest lecture will help the students to understand the concepts of future research in irradiated foods.

It also gave a clear idea to students about basic understanding that, at low doses, irradiation extends a product's shelf life. At higher doses, this process kills insects, moulds, bacteria and other potentially harmful micro-organisms.

vi. Appendix: List of participants.

Date: 09/12/21



HOD
Head

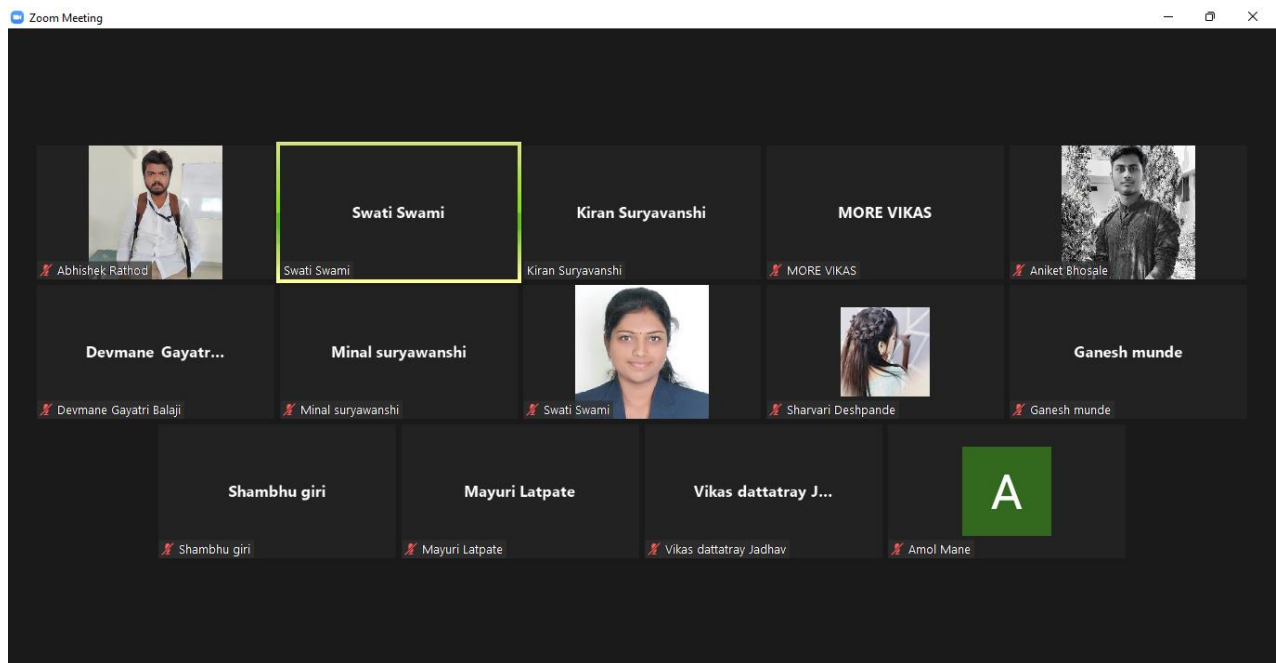
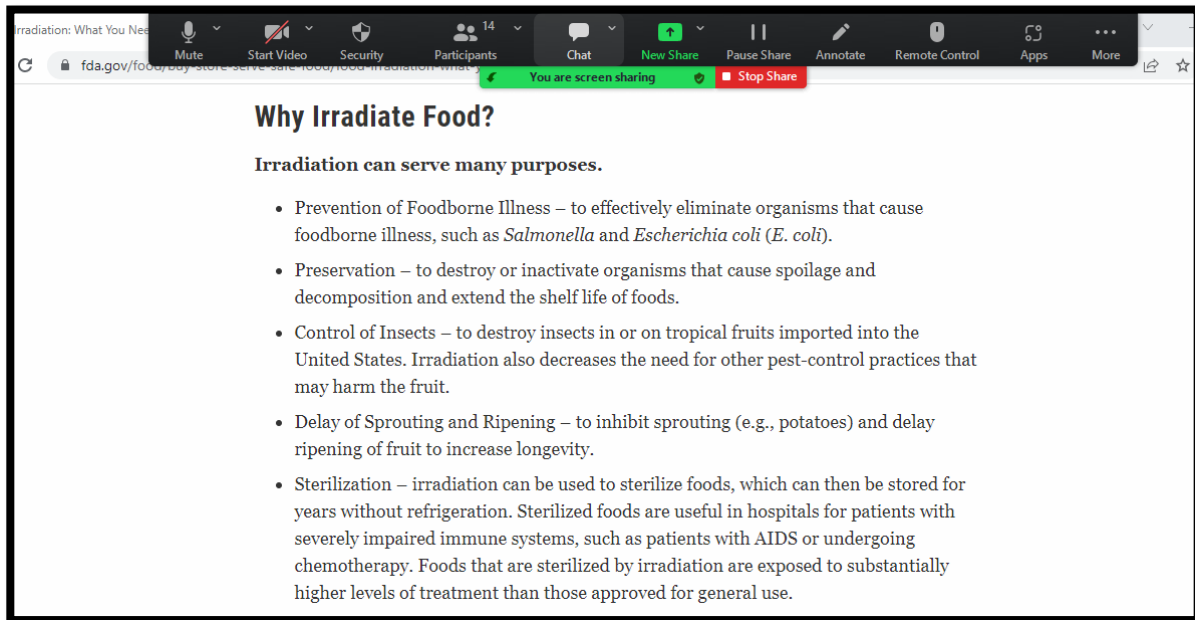
Department of Biotechnology
Rajarshi Shahu Mahavidyalaya
(Autonomous) Latur-413 50.



Principal
PRINCIPAL


Rajarshi Shahu Mahavidyalaya, Latur
(Autonomous)

C) Geotagged Photographs/ Screenshots



Ms. S. G. Swami explaining about the irradiated food in Guest Lecture organized by Department of Food Processing Technology, Rajarshi Shahu Mahavidyalaya (Autonomous), Latur

D) Brochure of the workshop:



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

Organize
Guest Lecture
on
"Irradiation as a means of preservation in the food industry."

Chairperson Dr. M. H. Gavhane Principal	Joint Chief Organizer Dr. A. J. Raju Prof. S. N. Shinde Vice-Principal	Resource Person Ms. Swati G. Swami Assistant Professor. Dept. of Biotechnology and Food Processing Technology, R. S. M. Latur.	Head Dr. S. S. Kulkarni
			Convener Dr. R. B. Ade

Date: 08/12/2021
Time: 12:00 Pm
Mode: Online



HOD
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Department of Biotechnology
Rajarshi Shahu Mahavidyalay
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