







Yashavantrao Chavan Institute of Science, Satara (Autonomous College

Department of Food Processing and Packaging (2021-22) Skill Development Course- B.Sc. III

RUSA Sponsored

One Day Hands on Training On "Fruits and Vegetable Processing"

The Department of Food Processing & Packaging, Y.C.I.S. Satara organized an Hands on training on "Fruits and Vegetable Processing" on Tuesday, 15th March 2022 for the class B.Sc. III Students under the skill course. We had auspicious resource persons; Mr. YashAhire, CEO, Vighnaharta Consultancy services, Satara, Ms. Geeta Kulkarni, Assistant Professor, YCIS, Satara and Ms. Pooja Shitole, Assistant Professor, YCIS, Satara...

Our resource persons focused on Processing of different pickles. Also the guests emphasized on the Principles of pickling process and conduct hands on training onpickleprocessing using two different fruits. Total 86 students showed their presence for the training program.

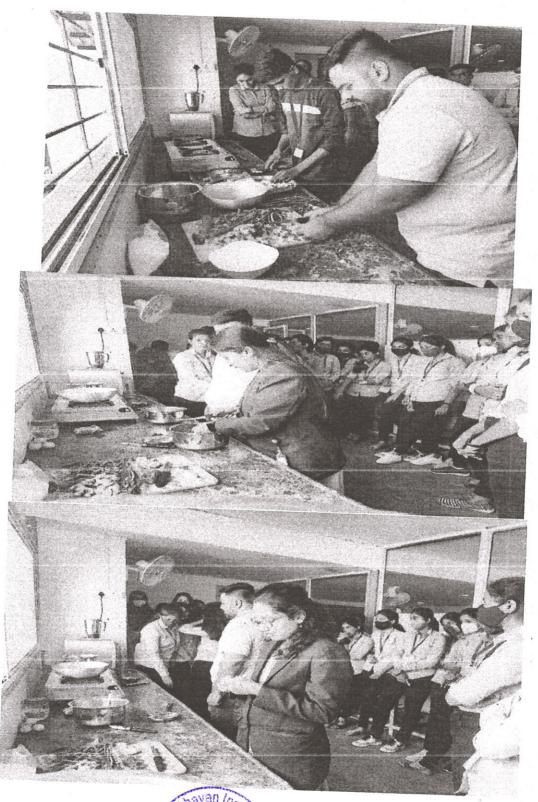
In the first session Mr. Yash Ahire, introduced students to Pickle processing and Chilly pickle was prepared he also introduces role of various ingredients used in processing. Second session was continued by Ms. Geeta Kulkarni and Lemon Pickle was prepared. She also explained principle of preservation using pickling. In the third session Raddish pickle was prepared by Ms. Ms. Pooja Shitole and role of different ingredients pickle was explained to the students.

The training was concluded with an interactive session of the students with the guests. Positive response of the students was appreciated.



Co-ordinator
Food Processing & Packaging
Y.C.I.S. Satara.

Hands on training on Fruits and Vegetable Processing



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Co-ordinator
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