

Report of
WORKSHOP ON HOME SCALE PRODUCTION OF JAM, SQUASH AND SYRUP

Date: 30th August, 2021, 3/9/2021

Name of the department conducting event: Department of Botany, VPM's B. N. Bandodkar College of Science (Autonomous), Thane

Class – T. Y. B. Sc

Number of Student participants – 15 (Day 1), 6 (Day 2)

Number of teacher participants - Nil

Resource person: Dr. Urmila Kumavat, Asst. Professor, Department of Botany, VPM's B. N. Bandodkar College of Science (Autonomous), Thane

Platform: Google meet

Day 1

<https://drive.google.com/file/d/14fofdcFj91iT8v0hAzr2nq97yUGn1Wmx/view?usp=sharing>

Day 2

<https://drive.google.com/file/d/1EfzUQasypmjVmkVVlsz0uikfikfD8tj0/view?usp=sharing>

Post harvest technology is an important branch of Horticulture and Food Science. It involves food preservation techniques which help in increasing the shelf life of fruits and vegetables. It also allows food to be stored for future use with desired taste and flavour. At home level, simple preservatives like high concentration of sugar, salt and oil can be used to increase the shelf life and enhance the taste of food.

The Department of Botany organized an 'Online workshop on Home Scale preparation of Jam, Squash and Syrup' in order to develop the entrepreneurial skill of students. In this online session, a demonstration of food products such as Mango Jam, Squash and Syrup was given using a video. In addition to detailed procedures of products, students also got an idea about setting up a small business. Legal licensing required for the same was explained to them. This workshop helped the participants to gain scientific and legal knowledge about production of food products at home scale level. All the students enjoyed this activity thoroughly.

Workshop outcome – Students gained knowledge of food preservation by addition of sugar. The standardized protocols of products and information about legal formalities will help them to set up a small business based of fruit products.