



Report on

Seminar on Quality and Hands-on one day Activity on Post-Harvest and Food Processing under the aegis of IQAC

Date: Thursday, 27th February 2025

Venue: C-306, K.R. Mangalam University

Timing: From 11:00 am onwards

Event Type: Seminar & Hands-on Activity

Mode of Activity: Offline

Target Group: Students of SOAS

Resource Persons: Ms. Richa Gupta (Proprietor, Verdanta Food Industry, Gurugram)

Convener- Dr. J. S. Yadav, (Dean, SOAS, KRMU)

Faculty organizer: Dr. Ambika Bhandari, Dr. Anjali Tomar

Organized by: School of Agricultural Sciences, KRMU (Gurugram) in collaboration with Verdanta Food Industry

Number of Participants: 26

Introduction

The School of Agricultural Sciences (SOAS) at K.R. Mangalam University successfully conducted a seminar on "Quality and Hands-on Activity on Post-Harvest and Food Processing" on February 27, 2025. The event aimed to enrich students' practical knowledge of post-harvest handling and food processing, aligning with academic objectives to enhance industry-oriented skills.

Session Highlights

Welcome and Opening Lecture

The event commenced with a warm welcome address by Dr. Ambika Bhandari, setting the stage for an insightful and interactive session. Dr. J. S. Yadav, Dean, SOAS, extended a formal welcome to the esteemed resource person, Ms. Richa Gupta, acknowledging her expertise in food processing and her valuable contribution to student learning.

Topics Discussed:

The **Seminar on Quality and Hands-on Activity on Post-Harvest and Food Processing** focused on crucial aspects of food preservation, safety, and processing techniques. Below is an in-depth explanation of the topics covered during the event.

1. Post-Harvest Handling and Food Preservation Techniques

Post-harvest handling plays a vital role in maintaining the quality, safety, and shelf life of agricultural produce. The session emphasized the following key aspects:

- **Importance of Post-Harvest Management**
 - Prevents spoilage, nutrient loss, and contamination.
 - Ensures food security by reducing post-harvest losses.
 - Enhances market value and extends product usability.
- **Various Preservation Methods to Extend Shelf Life**
 - **Physical Methods** – Refrigeration, freezing, dehydration, and irradiation.
 - **Chemical Methods** – Use of preservatives like sodium benzoate and citric acid.
 - **Biological Methods** – Fermentation and the use of beneficial microbes.
 - **Modified Atmosphere Packaging (MAP)** – Altering the gas composition in packaging to slow spoilage.

These techniques help in reducing food waste and increasing the availability of high-quality food products.

Quality Management in Food Processing

Ensuring quality in food processing is essential for consumer safety and industry compliance. The following aspects were discussed:

- **Understanding Industry Standards and Best Practices**
 - **Good Manufacturing Practices (GMPs)** – Guidelines for hygiene, sanitation, and production control.
 - **Hazard Analysis and Critical Control Points (HACCP)** – A systematic approach to identifying food safety hazards and implementing control measures.



- **Food Safety Management Systems (FSMS)** – Standards like ISO 22000 and FSSAI regulations to ensure product safety and consistency.
- **Ensuring Food Safety and Hygiene Compliance**
 - Proper handling and processing to avoid contamination.
 - Use of food-grade equipment and materials.
 - Training workers in hygiene and sanitation practices.

These measures help in delivering high-quality, safe, and nutritious food products to consumers.

2. Hands-on Training: Aonla Jam and Candy Preparation

A key highlight of the event was the **hands-on activity**, where students actively participated in food processing techniques. The activity focused on the preparation of **Aonla Jam and Aonla Candy**, offering practical insights into value addition and product commercialization.

Step-by-Step Guidance on Aonla Jam Preparation

Aonla (Indian gooseberry) is highly nutritious and rich in Vitamin C. Jam preparation helps in preserving the fruit while making it more palatable.

Process:

1. **Selection & Washing** – Fresh Aonla fruits were selected and thoroughly washed to remove dirt and impurities.
2. **Blanching** – The fruits were boiled in hot water to soften them for easy processing.
3. **Deseeding & Pulping** – The blanched fruits were deseeded, and the pulp was extracted.
4. **Cooking with Sugar** – The pulp was cooked with sugar, citric acid, and pectin to achieve the right consistency.
5. **Flavoring & Preservation** – Small amounts of preservatives and natural flavor enhancers were added.
6. **Packaging** – The final jam was packed in sterilized jars for long-term storage.

Step-by-Step Guidance on Aonla Candy Preparation

Aonla candy is a processed product that enhances the taste and shelf life of the fruit while retaining its health benefits.



Process:

1. **Selection & Cleaning** – Fresh Aonla fruits were washed and cleaned properly.
2. **Boiling & Soaking** – The fruits were boiled and soaked in a sugar solution for flavor absorption.
3. **Drying** – The soaked fruits were dried under controlled conditions to achieve a chewy texture.
4. **Coating with Sugar** – The dried pieces were rolled in powdered sugar to improve taste and appearance.
5. **Packaging** – The final product was packed in airtight containers for storage and sale.

3. Student Participation and Industry Relevance

The **hands-on training** provided students with:

- Practical exposure to food processing techniques.
- Understanding of quality control and safety measures.
- Insights into the commercial potential of processed Aonla products.

Students were actively involved in:

- Preparing the jam and candy under expert guidance.
- Discussing food preservation techniques and market demand.
- Evaluating the quality of processed products.

Conclusion

This seminar and hands-on activity successfully enriched students' knowledge in post-harvest handling, food preservation, and quality management. By engaging in **practical food processing**, students developed industry-relevant skills, preparing them for careers in agribusiness and food industries.

Encouraged by the success of the event, the **School of Agricultural Sciences (SOAS)** plans to organize more **skill-based workshops** to bridge the gap between theoretical learning and industrial applications.

The Seminar on Quality and Hands-on Activity on Post-Harvest and Food Processing supports SDG 2 (Zero Hunger) by addressing sustainable food production and reducing food waste. It also aligns with SDG 12 (Responsible Consumption and Production) by promoting efficient use of resources and encouraging responsible food processing practices.

Some Glimpses



Photo 1: Hands-on Seminar on Post-Harvest and Food Processing at SOAS, K.R. Mangalam University



Photo 2: Seminar on Post-Harvest and Food Processing at SOAS, K.R. Mangalam University



Photo 3: SOAS Students Preparing Aonla Candy

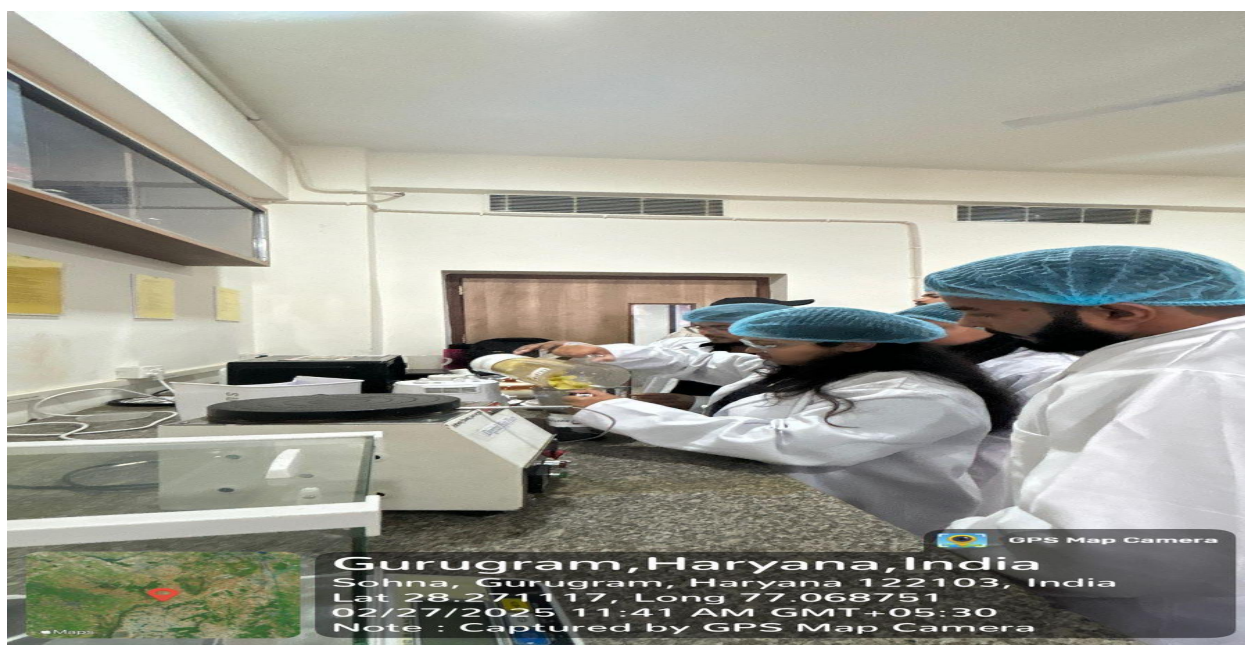


Photo 4: Practical Session on Food Processing and Preservation at SOAS, K.R. Mangalam University



Photo 5 : Students with Ms. Richa Proprietor, Verdanta Food Industry, Gurugram



Photo 6: Student of SOAS with Faculty at K.R Mangalam university