

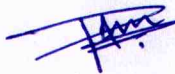


**Maratha Vidya Prasarak Samaj Nashik.**  
**G.M.D. Arts, B.W. Commerce and Science College, Sinnar.**  
**Programme Report**


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<b>Name of Department / Committee</b>	:	Department of B. Voc (FPP)
<b>Name of the Event</b>	:	Culinary Photo Contest
<b>Occasion</b>	:	<b>World Food Day</b>
<b>Coordinator of the Event</b>	:	Prof. Pranali A. Aher
<b>Date(s)</b>	:	16 <sup>th</sup> October 2020
<b>Level</b>	:	College Level
<b>Chief Guest</b>	:	Dr. P.V. Rasal
<b>Beneficiary Group</b>	:	Students
(Students, Faculty, Staff, Society, Parents, Alumni, Other)		
<b>Total Beneficiary</b>	:	
Total	:	28
M	:	06
F	:	22

**Please attach detail report of event organized**

  
**Ms. P.A Aher**  
**HOD**

**Head**  
Department of Vocational  
Food Processing & Preservation  
G.M.D. Arts B.W. Commerce  
and Science College Sinnar

  
**Dr. M. K. Zate**  
**Nodal Officer**

  
**Dr. P.V. Rasal**  
**PRINCIPAL**  
G.M.D. Arts, B.W. Commerce and  
Science College, Sinnar, Dist. Nashik





**Maratha Vidya Prasarak Samaj's**  
**G.M.D. Arts, B.W. Commerce and Science College, Sinnar, Nashik**  
**Department of B.Voc**  
**Food Processing and Preservation**

**ONE DAY WORKSHOP ON**  
**"Opportunities in Food Processing Industry"**

**24<sup>th</sup> March 2021**

**Report**

Department of B.Voc Food Processing and Preservation organized one day workshop on, "Opportunities in Food Processing Industry" on 24<sup>th</sup> March 2021. This program focused on, different aspects on food processing and what is the roles of food technologists in Food Industry. The programme started at 10.30 am with Worship and Saraswati Vandana and welcome address by **Dr.M.K. Zate** (co-ordinator). The dignitaries on the dais were, **Dr. P.V. Rasal** (Principal), **Prof. R.V. Pawar** (Vice Principal), **Prof. P.A Aher** (Convener), **Dr. M.B Wakchaure**.

Opening remarks and introduction of the programme was given by **Prof. R.V.Pawar**. He highlighted the need of Vocational Skills which should be inculcated among students as this would give t lots of scope in different food sector. Subject Expert **Mr. Pradeep Sant** (Resource Person), **Ms. Shubhada Patwardhan** (Resource Person) were invited for the workshop.

Keynote address was given by **Dr. P.V Rasal sir**, he talked about, food processing industry forms a major part of India's economy owing to the variety of food products that the country harvests and further processes for consumption, and this workshop would definitely help students to set the goals and where they stand in a food sector.



Mr., Pradeep Sant , Consultant of Frozen Foods, talked about different aspects of "*Food Processing, Preservation and Market Trends*", how anyone can start their own business from small scale to large scale. He also gave a wide description on Canning of Foods by using some videos. He also explained about Food Labeling . He high lightened the FSSAI (Food Safety and Standards Authority of India) Rules and Regulations on different food ingredients. At the end he expressed his gratitude towards college and all the committee members for giving an opportunity to talk on such Interdisciplinary topic.

Ms. Shubhada Patwardhan, Asst. Prof. T.C. College, Baramati, talked about, "*First Step Towards Research Project*". She gave detailed explanation about what is research, types of research, objectives of research. She also gave lots of examples of sampling techniques, and how to choose topics for research, what exactly steps should be followed to conduct a research. She highlighted some topics related to food research. At the end she expressed her gratitude towards college and committee members for giving an opportunity to give an expert talk on the above topic.

At the end of the session Ms. Rajashree Gadekar, student of B.Voc FPP gave vote of thanks to all the committee members, and all teams who took great efforts towards this programme.





# Attendance of Culinary Photo Contest (2020)

Timestamp	Email Address	Name of the Student	Class	Date	Name of the dish
10-16-2020 17:26:49	sureshnathe94@gmail.com	Food	Opn	16-10-2020	Duresh
10-16-2020 17:37:34	vikasvarpepatil@gmail.com	Vikas sampatrao varpe	Staff	16-10-2020	Omlet
10-16-2020 21:12:30	chakorr78@gmail.com	Chakor Prajakta Satish	S.Y.B.Voc FPP	16-10-2020	Protein, Iron and Fiber rich -
10-16-2020 21:30:48	navaleravindra4891@gmail.com	Navale Ravindra Balasaheb	Sy.Bsc	16-10-2020	Chicken-mutton biryani
10-16-2020 21:48:12	sanjivanipawar939@gmail.com	Pawar Sanjivani vithoba	Sy bsc	16-10-2020	Tomato
10-16-2020 22:05:16	dshraddha658@gmail.com	Deshmukh shraddha somnat	SY BSC	17-10-2020	Bhakerwadi
10-17-2020 6:52:09	deepalijadhav641@gmail.com	Jadhav Deepali Bhanudas	Sy Bsc	17-10-2020	Dal Batti
10-17-2020 9:58:18	pradnyachavanke2001@gmail.com	Pradnya Jagannath Chavank	S.Y.Bsc	23-06-2001	Poha
10-17-2020 12:40:14	shraddharani7031@gmail.com	Shraddha Dattatray Pagar	Second year BSc	17-10-2020	Chicken biriyani with salad ar
10-17-2020 17:22:53	kvtvhd@gmail.com	Avhad kavita Balasaheb	Sybsc	17-10-2020	Khbir
10-17-2020 17:32:58	ashwinikathale64@gmail.com	Ashwini Ashok Kathale	S.Y.Bsc	17-10-2020	Coconut burfi
10-17-2020 17:41:50	vidyatakalkar06@gmail.com	Takalkar Vidya Somnath	Sybsc	17-10-2020	Home made ghee
10-17-2020 17:44:20	pavhad622@gmail.com	Avhad pooja ramesh	Sybsc	17-10-2020	Chole bhaji
10-17-2020 17:52:12	sonalitambe002@gmail.com	Tambe sonali vitthal	Sy BSC	17-10-2020	Masala dish
10-17-2020 20:08:24	karinaavhad28@gmail.com	Avhad Karina Dnyaneshwar	SYBSC	17-10-2020	Khbir
10-17-2020 20:36:24	dawaresushila754@gmail.com	Daware Sushila Changdev	S.Y.BSC	17-10-2020	Masala Rice
10-18-2020 9:48:36	sonaliwagh8989@gmail.com	Wagh Sonali Shivaji	S.Y.Bsc	18-10-2020	Dhokala dish
10-18-2020 11:01:09	gauravi.ranpise@gmail.com	Ranpise Gauravi Sikandar	S.Y.Bsc	18-10-2020	Besan gatte ki sabzi [ Rajasth
10-18-2020 12:25:39	mayawadge@gmail.com	Wadge Maya kacharu	S.y.bsc	18-10-2020	Rawa Burger
10-18-2020 12:33:49	khushigujrathi@gmail.com	Khushi Vaibhav Gujarathi.	Sybsc	18-10-2020	Rasmalai ( Roshmalai ).
10-18-2020 16:31:56	arotepriyanka58@gmail.com	Priyanka Ramesh arote	Tybsc	18-10-2020	Javashiche laduu
10-18-2020 18:45:14	murkutejayashree18@gmail.com	Murkute jayashree Rajendra	Sy.B.voc	18-10-2020	Protein, iron, calcium rich lad
10-18-2020 20:10:01	mangeshbombale564@gmail.com	Bombale mangesh balasaheb	SYBSC	18-10-2020	Nan-cut
10-18-2020 21:26:29	rupalidhatrak0@gmail.com	Rupali ramkrushna dhattrak	sybsc	18-10-2020	Carrot
10-18-2020 22:17:16	atilingale001@gamil.com	Atul ingale	Sy bvoc (food processing)	18-10-2020	Soya mix veg
10-19-2020 8:13:43	nikitadherange7@gmail.com	Nikita balasaheb dherange	Fpp b.voc	16-10-2020	Fish fry
10-19-2020 8:56:53	yash7840gaikwad@gmail.com	Nikita sharad Gaikwad	F. Y. B. A. Voc. Fpp	19-10-2020	Ladu
10-19-2020 21:33:15	rajashrigadekar7@gmail.com	Rajashri gadekar	Fy.bvoc	19-10-2020	High protein coffee





Upload photo	Name of the Ingredients used for Dish			
<a href="https://drive.google.com/oper">https://drive.google.com/oper</a>	Nk			
<a href="https://drive.google.com/oper">https://drive.google.com/oper</a>	Egg butter , cooking oil,tomato,			
<a href="https://drive.google.com/oper">https://drive.google.com/oper</a>	Soya chunks, Ginger, Garlic, Green Chillies, Onion, Red Gram Flour, Chat Masala, Garam Masala, Turmeric powder and Salt.			
<a href="https://drive.google.com/oper">https://drive.google.com/oper</a>	Biryani, mutton poolav,non vag Biryani			
<a href="https://drive.google.com/oper">https://drive.google.com/oper</a>	Tomato			
<a href="https://drive.google.com/oper">https://drive.google.com/oper</a>	Maida, basen,shev,chili pawder,salt,oil,			
<a href="https://drive.google.com/oper">https://drive.google.com/oper</a>	For Batti;- Rava, wheat aata, vva, salt, water for mixing.For Dal;- tur dal,oil,onion,tomato,botato,sambhar masala,haldi, salt, coconut.			
<a href="https://drive.google.com/oper">https://drive.google.com/oper</a>	Balushahi			
<a href="https://drive.google.com/oper">https://drive.google.com/oper</a>	Chicken ,dahi , khade masale , tomatoes , onions , eggs , ghee , rice , chicken biriyani masala , turmeric etc...			
<a href="https://drive.google.com/oper">https://drive.google.com/oper</a>	RiceShevyiGheeMilkSugarSaltAlmonRaisinGingerChroliCardamon			
<a href="https://drive.google.com/oper">https://drive.google.com/oper</a>	Sugar ,coconut			
<a href="https://drive.google.com/oper">https://drive.google.com/oper</a>	Milk(sai),butter,curd,water			
<a href="https://drive.google.com/oper">https://drive.google.com/oper</a>	Tomato, chole, ginger-garlic paste, cumin, mustard, beans, onion, potato, coriander, black paper, curry leaves, cucumber, lemon,			
<a href="https://drive.google.com/oper">https://drive.google.com/oper</a>	Rice, tomato, corinder, cucumber curry leaves ,lemon onion, mustard hinkoj			
<a href="https://drive.google.com/oper">https://drive.google.com/oper</a>	Rice ButterShevyiSugarMilkSalt AlmondChroliCardamom			
<a href="https://drive.google.com/oper">https://drive.google.com/oper</a>	2cups leftover or steamed rice,1/2 teaspoon black mustard seeds,1spring Curry leaves 1/2 teaspoon cumin seeds 1 green chili or( red chilli) choppe			
<a href="https://drive.google.com/oper">https://drive.google.com/oper</a>	Besan flour, salt, sugar, eno, turmeric powder, water, oil, mustard seeds, green chillies, lemon juice.			
<a href="https://drive.google.com/oper">https://drive.google.com/oper</a>	Besan,(salt,carom seeds, baking soda,red chilli powder, tumeric powder, all 1/2 tsp)oil,curd,(water 2to3 tsp)mix properly and keep 5 min.....then boil v			
<a href="https://drive.google.com/oper">https://drive.google.com/oper</a>	Rawa, potato,milk,salt, gira, masale, kadipatta.			
<a href="https://drive.google.com/oper">https://drive.google.com/oper</a>	Rasmalai (Roshmalai) is Calcium & Protein rich dish.Ingredients :-Milk (2 litres)Vinegar (Lemon juice)SugarWaterCorn flourlce cubesKesar (Saffron)			
<a href="https://drive.google.com/oper">https://drive.google.com/oper</a>	1 kg.khobare.....1kg.kharik....2kg jvas.....100gm.badam...100 gm.kaju...100gm.charole...200 gm.shengdane			
<a href="https://drive.google.com/oper">https://drive.google.com/oper</a>	Sesame seeds, peanuts,chickpea lentils, raisins,cashew nuts, almonds, jaggery,ghee.			
<a href="https://drive.google.com/oper">https://drive.google.com/oper</a>	Gahu, rava ,oils and sugar			
<a href="https://drive.google.com/oper">https://drive.google.com/oper</a>	Carrot			
<a href="https://drive.google.com/oper">https://drive.google.com/oper</a>	Soyabin, spinach, yogurt, onion, ginger, garlic,Coconut, Cilantro, Oil, Peas, Chili Powder, Kala Masala, Turmeric, Salt,Gram flour,citric acid (lemon d			
<a href="https://drive.google.com/oper">https://drive.google.com/oper</a>	1) fish 2) tarmic powder 3) chili powder 4) oil 5) sugi			
<a href="https://drive.google.com/oper">https://drive.google.com/oper</a>	Dink. Dry cocount. kaju. magaj. badam. kaskas. til. khajoor. chini. oil. ghee			
<a href="https://drive.google.com/oper">https://drive.google.com/oper</a>	Peanut butter ,soaked basil seeds,, coffee ,, toned milk.			







16TH OCTOBER 2020



Maratha Vidya Prasark Samaj's  
**G.M.D ARTS B.W. COMMERCE AND  
SCIENCE COLLEGE, SINNAR**  
Department of B.Voc

**Food Processing and Preservation**

**Celebrating**







Grow,  
Nourish,  
Sustain.  
Together.

*Our Actions are our Future.*

# Culinary Photo Contest

Students have to make any of the following Healthy Dish and have to send photo of your dish

- *Iron Rich*
- *Protein Rich*
- *Calcium Rich*
- *Immunity Boosting Dish*
- *Fiber Rich*

SIGN  
HERE



<https://forms.gle/oqQk2hfZVbdazTUV7>

Note- name your file in the format <<-Name of the Participant\_ Class\_Name of Recipe\_>>





Let your  
food be  
your  
medicine,  
but not  
your  
medicine  
be your food.

**Date-**

**16/10/2020 to**

**18/10/2020**

**Event Organised by**

**HOD**

**Ms. Pranali A. Aher**

**Department of B.Voc  
Food Processing and Preservation**