



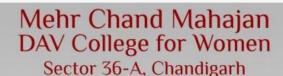


### Mehr Chand Mahajan DAV College for Women, Chandigarh (U.T.)

[A recognized Vocational Education-NaiTalim-Experiential Learning (VENTEL) Action Plan Institution]

In association with

### Mahatma Gandhi National Council of Rural Education (MGNCRE), Ministry of Education, Govt. of India.







(A recognized Vocational Education Nai Talim Experiential Learning (VENTEL) Action Plan Institution)

### Department of Home Science

In association with Mahatma Gandhi National Council of Rural Education (Ministry of Education, Govt. of India)

organizes A Skill-based 3 Day Workshop on Food Preservation

## स्वाद भी, संरक्षण भी

Preserving the Mature's bounty Resource Persons: Ms Jyotsna, Dr Harjot Kaur Mann, Dept. of Home Science

Dates: 6, 7 and 8 February 2023 | Time: 10:00 am to 1:00 pm Venue: Food & Nutrition Lab, Department of Home Science



Day-1: •Food spoilage (Causes & Precautions during storage) • Importance of Food Preservation
 •Types of Food Preservations (Natural and Chemical) • Household level Precautions
 Day-2: •Fruit Preserves (Sugar based Preservation) •Orange Squash •Apple Jam •Citrus Marmalade
 Day-3: •Vegetable Preserves (Salt based preservation) • Mixed Pickle • Tomato Chutney • Lemon
 Pickle • Amla Chutney

Prior Registration is mandatory. Registration Charges: Rs 200 (Two Hundred only). Last date of Registration: 4 February 2023. CLICK HERE to register.

Online Registration Details: 
•Name of the Account: Principal, MCM DAV College for Women, Chandigarh. 
•Bank: State Bank of India. 
•A/C No: 30772717538 
•IFS Code: SBI N0010609 
•After payment, please attach the screenshot of the Transaction in the Registration Form

Ms Darpanjot Kaur & Ms Rati Arora	Dr Vandana Sharma	Ms. Jyotsna	Dr Nisha Bhargava
Coordinators	Nodal Officer	Co-convener	Convener & Principal

Name of the Activity: 'स्वाद भी सरंक्षण भी'-A Skill -based 3-day workshop under VENTEL Action plan

**Dates:** (6<sup>th</sup>, 7<sup>th</sup>& 8<sup>th</sup>January 2023)

**Organized by**: Department of Home Science, Mehr Chand Mahajan DAV College for Women, Chandigarh, a recognized Vocational Education-NaiTalim-Experiential Learning (VENTEL) Action Plan Institution in association with Mahatma Gandhi National Council of Rural Education (MGNCRE), Ministry of Education, Govt. of India.

Convener and Principal: Dr.Nisha Bhargava

Co-Convener: Ms Jyotsna

Chairman (MGNCRE): Dr W. G. Prasanna Kumar

**MGNCRE Officials:** Mr. Samarth Sharma, Consultant, MGNCRE, Ministry of Education, Govt. of India.

Nodal Officer: Dr. Vandana Sharma

Resource Persons: Ms Jyotsna & Dr Harjot Kaur Mann

Event Coordinators: Ms Rati Arora & Ms Darpanjot Kaur

#### **Objectives:**

- To acquaint students with causes & prevention of food spoilage.
- Teaching various method of preservation of fruits & vegetables
- Acquiring skill of preparing various types of Pickles, Jams & Chutneys.
- It would encourage & motivate students/ participants to start their own ventures if interested.

#### **Practice/ Brief Report:**

Day1: Students were shown a Power Point Presentation by the resource person on Importance of food preservation, Types of food preservatives and household methods of preservation. An interactive session was also held to clear the doubts of students. Pre -preparation of the recipes like pickles and chutneys was done.

Day2: Demonstration as well as Hands on training of different types of pickles and chutneys.

Day3: Demonstration as well as Hands on training of fruit jam, squash and marmalade. All the prepared recipes were displayed. Principal, Dr. Nisha Bhargava appreciated the efforts of the faculty and students.

#### Learning Outcomes and Feedback:

- The event was highly appreciated by all the participants and it laid the foundation and gave direction for future VENTEL activities to be adopted by the institution.
- It would encourage & motivate students/ participants to develop entrepreneurial skills.
- Students were enthusiastic about participating in more such events in future as well.

#### **Details of the Student Participants:**

#### **Total participants - 28**

		<b>DOLT 110</b>
NAME	CLASS	ROLL NO
Ishika Jain	BAIII	2832
Manshitagoyal	Ba 3	3616
Mehak Abrol	BAIII	3146
Kriti Jain	Ba 3	3777
	BA - 3rd	
Kanika Sharma	year	3215
Rupakshi	BA 3	2833
Velinda		
Wahengbam	BA 3	3755
Sonam	BA-3	3625
Parneetkaurlamba	BA 3 year	3827
Piya	Ba sem 6	2713
Aakanshabansal	Ba 3	3383
Khushi Galhotra	Ba 3	3058
Vanshika	Ba lll	3057
Ikra Parveen	Ba lll	3511
	B.A 3rd	
Mahakpreetkaur	year	2763
Simran	Ba3	3302
Sangeeta	BAIII	3839
savigupta	BA 3	2971
Sargun Arora	BA-III	3358
Kiratpreetkaur	Ba3	3802
Ishika	BA-3	3728
Maniparnasingh	BA lll	3752
Ritika	Ba 3rd	3701

Gauri kaushik	BA 3	2930
Preet simran	BA III	3416
Isha	Ba3	3664
AKANKSHA		
CHHABRA	BA III	3355
	Ba-3rd	
Sakshi Malik	year	2708

#### **Supporting Pictures of the Event:**

Day I:

# POWER POINT PRESENTATION BY THE RESOURCE PERSON, PREPARATION OF FRUITS AND VEGETABLES FOR NEXT DAY RECIPES.







Day 2:DEMONSTRATION AND HANDS ON TRAINING OF PICKLES AND CHUTNEYS.







Day 3: DISPLAY OF PREPARED RECIPES











