

Collaboration between Indira Mahavidyalaya, Kalamb Dist. Yavatmal & Sunshine Food Hub, Yavatmal

Name of Activity: Guidance Programme on Food Processing



Event Organized Under Collaboration between
Indira Mahavidyalaya, Kalamb Dist. Yavatmal
&
Sunshine Food Hub, Yavatmal



Guidance Programme on Food Processing



Date: 25/01/2020 Time: 2:30 PM

Mr. Tushar Mudholkar
Resource Person

Venue
Factory of Sunshine Food Hub, Yavatmal



GPS Map Camera

Lohara, Maharashtra, India
C15V4+PGJ, Lohara, Maharashtra 445002, India
Lat 20.4030673°
Long 78.0937211°
25/01/20 03:02 PM



Anganwadi

Attendance Sheet

Sakshi Santosh Wankhede	S.S. Wankhede
sakshi Praful Bhagat	S.P. Bhagat
Vaishnavi Balurao Khode	V. Khode
sakshi Rajendra Ghode	s. Ghode
Tanisha Nandev Bhankhede	T. N. Bhankhede
Sakshi sunil Borle.	S. Borle
Rutuja Dasrathji yenukare	R. D. yenukare
Rutika Santosh Kale	R. Kale
Sahil Nitin Ambade	S. Ambade
Pratik Ravindra zoring	P. Zoring
Vaishnavi Sanjay Borwase	V. Borwase
SUYOD SUNILRAO NAWADE	S. NAWADE
Aditya Gananan Shende	A. Shende
Azhar Khan Firoz Khan	Azhar
Mohd Adnan Mohd Iqbal	M. Adnan
Abhijit Shrawan Gawali	A. Gawali
Vaibhav Swarni Ambekar	V. Ambekar
Abhinav Arunrao Gulhane	A. V. Gulhane
Vishal Ganeshrao Jawade	V. Jawade
Chaitanya Ganesh Mahure	C. Mahure
Karan Satish Rohankar	K. Rohankar
Rutvik Janoo Gawande	R. Gawande

Report

Name of Activity:	Guidance Programme on Food Processing
Purpose of the MoU:	Knowledge and Skill Sharing
Date:	25/01/2020
Number of Participants:	22
Venue:	Factory of Sunshine Food Hub, Yavatmal
Name of the Resource Person:	Mr. Tushar Mudholkar

The guidance programme on Food Processing was held on January 25, 2020, at the factory premises of Sunshine Food Hub in Yavatmal. The primary objective of the programme was to facilitate knowledge and skill sharing among participants in the field of food processing. Mr. Tushar Mudholkar, an esteemed expert in food processing, served as the resource person for the event. Mr. Mudholkar emphasized the importance of adopting modern food processing techniques and quality standards to ensure food safety, hygiene, and shelf-life extension.

Participants were introduced to various aspects of food processing, including preservation methods, packaging techniques, and quality control measures. Practical demonstrations showcased different food processing equipment and technologies used in the industry, such as pasteurization, dehydration, and packaging machinery. Participants had the opportunity to observe these demonstrations firsthand and gain insights into their applications in food processing operations.

A session on food product development and innovation explored strategies for creating new and innovative food products tailored to consumer preferences and market trends. Participants learned about the importance of market research, product testing, and branding in launching successful food products in competitive markets. The programme also addressed regulatory requirements and food safety standards applicable to food processing businesses. Mr. Mudholkar provided guidance on obtaining necessary licenses, certifications, and compliance with food safety regulations to ensure product quality and consumer trust. Throughout the programme, participants actively engaged in discussions, asking questions, sharing experiences, and seeking advice from the resource person. The interactive nature of the sessions facilitated knowledge exchange and networking among participants, fostering a collaborative learning environment. The event provided valuable insights, practical skills, and resources to empower participants to excel in the field of food processing.


SUNSHINE FOOD HUB
Yavatmal


PRINCIPAL
Indira Mahavidyalaya
Kalamb Dist. Yavatmal