

## DEPARTMENT OF HOME SCIENCE

**Title** : A five-day Training Programme on Food Preservation

**Date** : 10.07.2017 to 14/07/2017

**Resource Person** : Mr. Mariyappan (Retd),  
Demonstrator, Food and Nutrition Board,  
Ministry of Women and Child Development.

**No. of Participants** : 49

**Focus on** : **Entrepreneurship & Skill Development**

**Outcome** : The Programme

- provided the students hands on experience on preserving perishable food (Fruits and vegetables) and to make the best use of seasonal foods and to make products like jam, jelly, squash, crush, pickles etc
- enabled them to learn an additional skill and equipped them with productive knowledge
- explained how to make the best use of the available resources effectively.
- taught them skills to transform as entrepreneurs in the near future.

**Report:**

### **Training on Food Preservation**

A five-day Training Programme on “Food preservation” was held from 10/07/2017 to 14/07/2017 in Food science Lab of Home Science Department. It was organized by the Department of Home science with Food Biotechnology, Fatima College, for the III – UG students. 49 students of III – UG benefitted out of it through the effective guidance of the Trainer Mr. Mariyappan (Retd), Demonstrator, Food and Nutrition Board, Ministry of Women and Child Development.

The programme provided the students hands on experience on preserving perishable food (Fruits and vegetables); to make the best use of seasonal food and to make products like jam, jelly, squash, crush, pickles etc. It also motivated the students to practice the method at commercial level and thereby enabling them to transform as entrepreneurs in the near future.

The training programme enabled the students to have an additional skill development and equipped them with productive knowledge. The students gained self-confidence and were

motivated to start-up their own business. On the whole, the programme was a great success is not only enabling the students to be groomed as entrepreneurs, but also to acquire knowledge of preserving food and to make the best use of the available resources effectively.

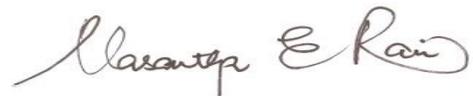
### **Training on Food Preservation**



#### **Name List of Students who attended Food Preservation Training**

1. 2015N01      AARTHY P
2. 2015N02      AISHWARYA P
3. 2015N03      BHUVANESWARI S
4. 2015N04      DHANA LAKSHMI M
5. 2015N05      GAYATHRI M
6. 2015N06      GHOUSIYA A
7. 2015N07      GOWSALYA S
8. 2015N08      HAJIRA H
9. 2015N09      HARINI T
10. 2015N10      HARSHINI K
11. 2015N11      HEMAMALINI V
12. 2015N12      ISWARIYA K
13. 2015N13      JEYASHREE INDHUJA S
14. 2015N14      KALEESWARI M
15. 2015N15      KARTHIKA K

16.2015N16 KEERTHANA G  
17.2015N17 KOWSALYA M  
18.2015N18 LALITHAMBIKA J R  
19.2015N19 MAHABOOB YASMIN G  
20.2015N20 MAHALAKSHMI P  
21.2015N21 MAHALAKSHMI R  
22.2015N22 MAHALAKSHMI T  
23.2015N23 MANJULA R  
24.2015N24 MATHUMATHI M  
25.2015N25 MEKALA P  
26.2015N26 MUTHU REKA S  
27.2015N27 MUTHU SARANYA P  
28.2015N28 NAGAKEERTHANA G  
29.2015N29 NANDHINI P  
30.2015N30 NASRIN M  
31.2015N31 NIVEDHA R  
32.2015N32 PRASANA DEVI A  
33.2015N33 PRIYA DHARSHINI G  
34.2015N34 PRIYADHARSHINI G S  
35.2015N35 RAGHAVEE S  
36.2015N36 RAMA M  
37.2015N37 SELVI I  
38.2015N38 SHOBIKA M  
39.2015N39 SIVARANJANI B  
40.2015N40 SOWMIYA S  
41.2015N41 SOWNDARYA M  
42.2015N42 SRIVIDHYA S  
43.2015N43 SUBRA JANANI G  
44.2015N44 SUDHA A  
45.2015N45 SULAIKAL AFREEN S  
46.2015N46 SUNOFER BEENA A K  
47.2015N47 SURIYA B  
48.2015N48 VARSHIKA DEVI M  
49.2015N49 VINITHA B



**Signature of the HOD**

FATIMA COLLEGE (AUTONOMOUS)

Mary Land, Madurai -18



**Department of Home Science with  
Food Biotechnology**

*Organizes*

*Training On*

**FOOD PRESERVATION**

10.07.2017 – 14.07.2017

**Resource Person**

Mr. Mariyappan (Retd),  
Demonstrator,  
Food & Nutrition Board,  
Ministry of Women and Child Development,  
Madurai.

Venue: Foods Lab