

**SRI VENKATESWARA COLLEGE  
(UNIVERSITY OF DELHI)****EVENT REPORT**

NAME OF THE EVENT: Add on Course on 'FOOD SCIENCE AND TECHNOLOGY: Farm to Fork'			
DATE	DEPARTMENT	COMMITTEE /SOCIETY	COORDINATORS NAME
14 <sup>th</sup> August, 2021-9 <sup>th</sup> November, 2021	Department of Chemistry	NA	Dr. Shikha Gulati
TIME	VENUE	NUMBER OF PARTICIPANTS	NATURE: Outdoor/Indoor; online/offline/hybrid
	MICROSOFT TEAMS <a href="https://teams.microsoft.com/l/team/19%3aqptSnAeITQ7_xGiYcOdj7VW2NiSBIP1H4wOT4cw-xXU1%40thread.tacv2/conversations?groupId=9e229577-367e-442a-b7e0-249a8faa9fb1&amp;tenantId=6f9cb3cb-a06c-484c-8a0e-d6b087e2fab0">https://teams.microsoft.com/l/team/19%3aqptSnAeITQ7_xGiYcOdj7VW2NiSBIP1H4wOT4cw-xXU1%40thread.tacv2/conversations?groupId=9e229577-367e-442a-b7e0-249a8faa9fb1&amp;tenantId=6f9cb3cb-a06c-484c-8a0e-d6b087e2fab0</a>	46	Online
FINANCIAL SUPPORT/ASSISTANCE (if any):	SRI VENKATESWARA COLLEGE		

**BRIEF INFORMATION ABOUT THE ACTIVITY**

TOPIC/SUBJECT OF THE ACTIVITY	ADD ON COURSE ON FOOD SCIENCE AND TECHNOLOGY: Farm to Fork
OBJECTIVES	<ul style="list-style-type: none"><li>To introduce the students to the fundamentals of food science and technology,</li><li>To familiarize them with processing and preservation techniques of cereals, pulses, fruits and vegetables, egg and milk and its products,</li><li>To impart knowledge about the science and techniques of baking as well as fruit and vegetable preservation,</li><li>To emphasize the importance of food safety, food quality, food laws and regulations, plant sanitation, packaging, marketing, and cost control in the food industry. The contents have been drawn up to accommodate the widening horizons of the discipline of Food Technology. They reflect the current changing needs of the students and the evolving food industry particularly the topics like Food Product Development, Food Entrepreneurship, and Food Quality Management.</li></ul>




	<ul style="list-style-type: none"><li>• The sole aim remains to make ready candidates with ample and appropriate knowledge about food science &amp; technology, food chemistry, food quality &amp; safety, industry needs, techniques, legislative norms, and precise knowledge. With this knowledge, the student will attract to and can confidently think to make a career in this field.</li><li>• It aims to develop a holistic and multidimensional understanding of the topics. It attempts to approach new areas of learning, develop competencies in the students for food science and technology thereby opening various avenues for skill development, academic understanding, entrepreneurship, and employment in the food industry.</li><li>• All the above as well as practical knowledge about the subject has been included as case studies, practice modules, e-sessions and lectures, e-classrooms and discussions, etc.</li></ul>			
METHODOLOGY	<ul style="list-style-type: none"><li>• The syllabus was designed with the help of renowned Industry experts, eminent scientists in the field of Food science and technology.</li><li>• Online classes on MS Teams were conducted on the weekends and holidays by eminent scientists, faculty &amp; renowned industry experts.</li><li>• Interactive sessions were conducted with Industry professionals who are well learned about the concepts, facts, and current demands of the industry.</li><li>• Industrial visits, and Guidance of Experts from the Industry.</li><li>• Laboratory sessions were done to enhance the practical knowledge of the subject.</li><li>• Assessment and evaluation were carried out to enhance the levels of competencies and skills of the students.</li></ul>			
INVITED SPEAKERS WITH AFFILIATION DETAILS (IF ANY)	1.	Mr. Bharat Chaudhury, Director, Abbott Nutrition International (Chief Guest)		
	2.	Prof. A.K. Prasad (Guest of Honour) Head, Department of Chemistry, University of Delhi.		
	3.	Dr. Meenakshi Garg (Mentor) Bhaskaracharya College of Applied Sciences (University of Delhi)		
	4.	Dr. Komal Chauhan Professor and HOD Department of Food Science and Technology, National Institute of Food Technology Entrepreneurship and Management (NIFTEM), India		
	5.	Ms. Kirti Rawal Department of Agriculture & Food Sciences, The University of Queensland, Australia.		
	6.	Dr. Aparna Aggarwal Department of Food and Nutrition & Food Technology, Lady Irwin College, U Delhi		
	7.	Dr. Anita Kumari. Central University of Haryana, India		
	8.	Dr. Rajni Chopra		

		Department of Food Science and Technology, National Institute of Food Technology Entrepreneurship and Management (NIFTEM)		
	9.	Dr. Hemant Chaudhary Sandia National Laboratories, United States		
	10.	Dr. Reena Baputty Senior Research Associate, Department of Pediatric Endocrinology Case Western Reserve University Cleveland Ohio		
	11.	Dr. Muthukumar National Research Centre on Meat, Hyderabad, India		
	12.	Dr. Rakhi Singh Assistant Professor Department of Food Science and Technology, NIFTEM		
	13.	Dr. Vineet Kumar  Scientist-G, Chemistry & Bioprospecting Division, Forest Research Institute, Dehr		
	14.	Dr. Mansha Rafique Designation: Assistant Professor Affiliation: Department of Food Science and Technology, NIFTEM		
	15.	Dr. Anurag Singh Department of Food Science and Technology, NIFTEM		
	16.	Dr. Upasana Department of Chemistry, Kalindi College, University of Delhi		
	17.	Dr. Roshan Lal Department of Food Technology, BCAS, DU		
<b>OUTCOMES</b>	<ul style="list-style-type: none"> <li>• After successful completion of this course, the enrolled students learnt about Fundamentals of Food Science and Technology, chemistry, analysis, preservation, processing, packaging, bakery technology, nanotechnology in food industry, etc.</li> <li>• This course adds an advantage for those who want to make their career in the industry as a tag of the professional course with backing of apt and up-to-date information and training required to sustain and grow in the Food industry.</li> <li>• This intelligently packed course imparts knowledge of all the theoretical, as well practical, and professional aspects of the Food Industry.</li> <li>• Students are not only trained in the core components but also in areas which are need based, innovative and relevant keeping in pace with the fast-growing food industry.</li> <li>• It helps the students in making informed choices which empowers them to pursue their passion for lifelong learning. The course is internationally competitive.</li> <li>• This course and training sessions lined up to blend well with the industry needs and thus guarantee to produce learned, well-informed, and efficient Food Science &amp; Technology professionals to suit and complement role-specific responsibilities.</li> </ul>			

**PROOFS & DOCUMENTS ATTACHED (Tick mark the proofs attached):**

1 Notice & Letters ✓	2 Number of Participants & Name of participants ✓	3 Video clip	4 Photos ✓	5 Feedback Form & analysis ✓
6 News clip with details ✓	7 Sample Copy of the Certificate ✓	8 Posters/ Invites ✓	9 Event report Attested by Event Coordinator & IQAC Coordinator ✓	10 Any other document

IQAC Document No: IQAC/SVC/2021-22/CHEM/06	Criterion No: III & VII
Departmental file no: SVC/2021-22/CHEM/06	IQAC file No: 2021-22

NAME OF TEACHER & SIGNATURE	NAME OF HEAD/ COMMITTEE INCHARGE & SIGNATURE	IQAC COORDINATOR (SEAL & SIGNATURE)
<b>Dr. Shikha Gulati</b> (Convener & Coordinator)    <b>Dr. Shukla</b> (Co-convener)  	<b>Prof. Sanjay Kumar</b> (Teacher-In-Charge)  	

For

**Reference**

Criterion I	Curricular Aspects (planning & Implementation)	Criterion V	Student Support & Progression
Criterion II	Teaching Learning & Evaluation	Criterion VI	Governance

Criterion III	Research, Innovations & Extension		Criterion VII	Institutional Values & Best Practices
Criterion IV	Learning Resources and Infrastructure			

# PROOFS

## Notice



Sri Venkateswara College  
(University of Delhi)  
presents

### ONLINE ADD-ON COURSE ON "FOOD SCIENCE & TECHNOLOGY: FARM TO FORK"

The college has decided to offer an Add-on Course on "FOOD SCIENCE & TECHNOLOGY: FARM TO FORK" with effect from the academic year 2021-22. Students pursuing any degree programs in science streams may apply. Selection will be done on first-cum-first serve basis due to limited number of seats. E-Certificates shall be awarded by the Sri Venkateswara College, based on the assessment conducted during the course.

**Duration of the Course:** 14<sup>th</sup> August 2021 to 9<sup>th</sup> November 2021. Online classes will be held on Saturdays & holidays.

**Fee Structure:** Rs. 2500/- (Registration fee Rs. 200/- + Course fee: Rs. 2300/-)

#### Highlights of the Add-on Course

- The course comprises the following modules:  
Module 1: Fundamentals of food science and technology.  
Module 2: Food chemistry and food analysis.  
Module 3: Food Preservation, Processing, Food Packaging & Labelling.  
Module 4: Food Technology (Technology of Cereals, Pulses, oil seeds, Meat, Fish, Egg, and Poultry products, milk and milk product, fruits and vegetables Products.  
Module 5: Confectionary technology.  
Module 6: Bakery technology.  
Module 7: Nanotechnology in food industry, and functional foods.  
Module 8: Food safety, hygiene and food quality management.  
Module 9: Laboratory demonstrations
- Online classes on MS Teams for all the modules will be conducted on Saturdays & holidays by eminent scientists, renowned industry experts, & Faculty of Department of Chemistry.
- Interactive sessions with Industry professionals who are well learned about the concepts, facts, and current demands of the industry.
- Laboratory sessions to enhance the practical knowledge of the subject.
- Industrial visits (If feasible subject to Covid 19 situation).
- E-Certificates will be provided on the completion of the course.
- Duration of the Course: 3 Months. The classes will be held on Saturdays & holidays.
- Assessment and evaluation to enhance the levels of competencies and skills of the students.

The Candidates fulfilling the eligibility criteria, as specified above, may submit the online Admission Form, paying requisite fee of Rs. 2,500/- (Rupees Twenty-five Hundred) only, for the academic year 2021-2022, on the following link: <https://college.svc.ac.in/svccoll/fatsvc/fatsvc.php> by 13<sup>th</sup> August, 2021. The candidates pursuing the Add-On Course and some other course/s from the University of Delhi or any other University simultaneously may note that the college does not take any responsibility for adjustment of dates for classes/examinations.

**Mode of Payment of Fee:** The fee of Rs 2,500/- (Rupees Twenty-five Hundred) only may be paid by Credit Card/Debit Card/Net Banking/UPI/Paytm by payment gateway within the stipulated time. Please do not wait until the last day for the submission. Please complete the process well in time positively.

Dr. Shikha Gulati  
Convener & Coordinator

Dr. Shefali Shukla  
Co-convener

Dr. Sanjay Kumar  
Teacher-In-Charge

Prof. C. Sheela Reddy  
Principal

For Admission related queries, please contact:  
Dr. Shikha Gulati, ([shikhagulati@svc.ac.in](mailto:shikhagulati@svc.ac.in), +91 9891585050)



# DU colleges to start cert courses for smaller fees to enhance skills

## Food Processing, Legal Literacy, Forensic Science Among Topics Covered

Shradha Chettri  
@timesgroup.com

New Delhi: From food technology to legal literacy and proficiency in science writing, many Delhi University colleges are starting various interesting certificate courses. The aim is to give added skills to students for a small fee.

The chemistry department at Sri Venkateswara College has launched a certificate course in food science and technology. This three-month course will be from August 14 to November 9 and classes will be held on Saturday and Sunday. Sanjay Batta, head of the department, said, "Food technology is a sought-after and useful course internationally. Such professionals are required in the food processing, beverages and packaged food industries and wine companies."

The course is open for students of the science stream and

### DU ASPIRANTS' QUERIES ANSWERED

Delhi University's open day for this year's admissions on Monday had several queries related to sports and the ECA quota. These are some of the questions raised by students:

**How many categories can students apply under sports and ECA quota?**

■ In both cases, students can apply in three categories

**How many certificates will students have to upload?**

■ For ECA, five certificates are required and four are needed for sports. But in both cases, the best three certificates will be evaluated

**Can the certificates be uploaded altogether?**

■ Aspirants must upload each certificate individually. It should be scanned clearly so that there is no trouble in judging it



**Is golf considered under the sports quota in DU?**

■ DU considers 27 sports, which are all part of the Olympic games. All sports cannot be considered because of a limited number of seats, cultural and facility factors

**Can a futsal national certificate be used to apply for football under the sports category?**

■ Futsal and football are different sports so the certificate cannot be used

**Will exchange programmes be considered under the ECA quota and marks awarded?**

■ There are some marks allotted for exchange programs undertaken

**If someone has taken sustained training, will marks be allotted for that?**

■ Four extra marks are allotted for aspirants who have undergone sustained training for more than four years

e-certificates would be provided on completion of the course. Daulat Ram College is

starting an add-on course on "Legal Literacy, Awareness and Aid" in collabora-

tion with Delhi State Legal Services Authority. "The aim is to educate learners from

different disciplines and backgrounds, specifically from the non-law field, about the theoretical and practical aspects of the legal framework," said Savita Roy, the college principal.

The certificate course will be in the online mode in academic year 2021-22 and in the next academic session the diploma course will be in offline mode. The minimum eligibility is senior secondary pass. The registration process will be from August 10 to September 10.

Hansraj College is already running a course on introduction to forensic science for which classes are being held on weekends. The college has also started a course on proficiency in science writing and communication. The objective of this course is to equip students with skills required for report creation and discrete writing on topics related to science, medicine and technology.

[https://m.timesofindia.com/city/delhi/du-colleges-to-start-cert-courses-for-smaller-fees-to-enhance-skills/amp\\_articleshow/85192725.cms](https://m.timesofindia.com/city/delhi/du-colleges-to-start-cert-courses-for-smaller-fees-to-enhance-skills/amp_articleshow/85192725.cms)

<https://dubeat.com/2021/08/du-colleges-to-start-new-certificate-courses/>



DEPARTMENT OF CHEMISTRY  
SRI VENKATESWARA COLLEGE  
UNIVERSITY OF DELHI



PRESENTS

**INDUSTRY ORIENTED  
ADD-ON COURSE**

on

**“FOOD SCIENCE & TECHNOLOGY:  
Farm to Fork”**

**14th August 2021 to 9th November 2021**

(Online classes will be held on Saturdays & holidays)

**FOOD SCIENCE  
& TECHNOLOGY**



For students pursuing any degree  
program in science streams



Selection will be done on first-cum-  
first serve basis



E-certificates shall be awarded  
based on the assessment conducted  
during the course



Fee structure: Rs. 2500/- (Registration  
fee: Rs. 200/- + Course fee: Rs. 2300/-)



Last date of registration:  
10th August 2021

**Dr. Shikha Gulati**  
Convenor & Coordinator

**Dr. Shefali Shukla**  
Co-convenor

**Dr. Sanjay Kumar**  
Teacher-in-charge

**Prof. C. Sheela Reddy**  
Principal

**APPLY NOW!**  
Limited seats  
only



# ABOUT THE ONLINE ADD-ON COURSE



Food Science and Technology is a worldwide endeavour, with the international exchange of information leading to the development of innovative food knowledge, processes, and products. It basically deals with the science and technology of processing and preserving food. We have put together a well-knit and intelligently packed course that offers a unique blend of subjects that empowers the students with professional competence and expertise not only in food processing, packaging, food engineering but also training in various Food Technologies. Efforts are made to measure cognitive as well as applied learning. Students are not only trained in the core components but also in areas which are need based, innovative and relevant keeping in pace with the fast-growing food industry. It helps the students in making informed choices which empowers them to pursue their passion for lifelong learning. This course adds an advantage for those who want to make their career in the industry as a tag of the professional course with backing of apt and up-to-date information and training required to sustain and grow in the Food industry.

**Food Chemistry  
and Analysis**

**Food  
Technology**

**Food Safety  
& hygiene**

**Food  
Packaging**

**Nanotechnology  
in Food industry**

**Food  
Industry**

**Food  
Processing**

**Food  
Preservation**

**Food quality  
management**

**Bakery &  
Confectionary  
Technology**

## HIGHLIGHTS

The course comprises of nine modules, covering the fundamentals of food science and technology, food chemistry, food preservation, processing, packaging and labelling, food technology (confectionary, bakery, nanotechnology), food safety and quality management, and laboratory demonstration.

Online classes on MS Teams conducted by renowned industry experts, eminent scientists and Faculty Department of Chemistry

Interactive sessions with Industry professionals well learned about the concepts, facts, and current demands of the industry.

Laboratory sessions to enhance the practical knowledge of the subject.

E-certificates to be provided on completion of the course.

Assessment and evaluation to enhance the levels of competencies and skills of the students.

### The course modules are as follows

**Model 1: Fundamentals of Food Science & Technology**

**Model 2: Food Chemistry and food analysis**

**Model 3: Food Preservation, Processing, Food packaging & Labelling**

**Model 4: Food technology (Technology of cereals, pulses, oil seeds, meat, fish, egg, and Poultry products, milk and milk products, fruits and vegetables)**

**Model 5: Confectionary technology**

**Model 6: Bakery technology**

**Model 7: Nanotechnology in food industry & functional foods**

**Model 8: Food safety, hygiene and food quality management**

**Model 9: Laboratory demonstrations**



#### MENTOR:

**Dr. Meenakshi Garg**  
Associate Professor  
Department of Food Technology  
Bhaskaracharya College of Applied Sciences  
University of Delhi



# REGISTRATION DETAILS

**Eligibility criteria:** Students pursuing any degree programs in science stream

**Selection criteria:** First-cum-first serve

**Last date of registration:** 10th August, 2021

**Fee Structure:** Rs. 2500/- (Registration fee Rs. 200/- + Course fee: Rs. 2300/-)

The Candidates fulfilling the eligibility criteria, as specified above, may submit the online Admission Form, paying requisite fee of Rs. 2500/- (Rupees Twenty-five hundred) only, for the academic year 2021-2022.

The fee of Rs. 2500/- (Rupees Twenty-five hundred) only may be paid by Credit card/ Debit card/ Net banking/ UPI/ Paytm by payment gateway within the stipulated time.

**Note:** The candidates pursuing the Add-On Course and some other course/s from the University of Delhi or any other University simultaneously may note that the college does not take any responsibility for adjustment of dates for classes/examinations.

**REGISTER NOW!**

**REGISTRATION LINK:**

<https://college.svc.ac.in/svccoll/fstsvc/fstsvc.php>

Dr. Shikha Gulati

Convenor & Coordinator

Dr. Shefali Shukla

Co-convenor

Dr. Sanjay Kumar

Teacher-in-charge

Prof. C. Sheela Reddy

Principal

For admission related queries, please contact:  
Dr. Shikha Gulati (shikhagulati@svc.ac.in, +91 9891585050)

Registration link: <https://college.svc.ac.in/svccoll/fstsvc/fstsvc.php>

### Number of Participants (46) & Name of participants

S.No.	Name of the participant	Name of Institution (College/ University)	Faculty/ Student/ Research Scholar	Department/ Course	Roll Number (if applicable)	Email ID
1	Rachit Wadhwa	Sri Venkateswara College, University of Delhi	Student	B.Sc. (H) Chemistry	1520041	rachitwadhwa2002@gmail.com
2	Nandini Sharma	Sri Venkateswara College	Student	B.Sc. (H) Biological Sciences	1320007	nandinilko26@gmail.com
3	Shreyasi Jhamb	Sri Venkateswara College	Student	B.Sc. (H) Maths	1720026	shreyasi1206@gmail.com
4	Aditi Kumari	Maitreyi College, DU	Student	B. Sc.(P) Life Sciences	19/1032	aditikumari2205@gmail.com
5	Shashikant	Sri Aurobindo College (Day)	Student	B. Sc.(P) Physical Sciences	8074	Shashikant15p@gmail.com
6	Namitha Jan	Ramjas College	Student	B.Sc. (H) Zoology	05 (2019/15/05)	gayajan17@gmail.com
7	Arikta Baul	Sri Venkateswara College	Student	B.Sc. (H) Chemistry	1520036	ariktabaul@gmail.com
8	Ayushi Jha	Atma Ram Sanatan Dharma College, DU	Student	B.Sc. (H) Chemistry	20/86508	jha2ayushi@gmail.com
9	Megha Bhardwaj	Kalindi college	Student	B.Sc. (H) Chemistry	19557041	bmegha983@gmail.com
10	Simran Singh	Sri Venkateswara college, Delhi University	Student	B. Sc.(P) Life Sciences	1119102	simran2002singh@gmail.com
11	Malika Kapoor	Kalindi College, Delhi university	Student	B.Sc. (H) Zoology	19569010	malikakapoor2999@gmail.com
12	Lakshita Narang	Institute Of Home Economics, DU	Student	B.Sc. Home Science	18030591073	nrglakshita@gmail.com
13	Harshita	Maitreyi college, University of Delhi	Student	B.Sc. Life science	19/1777	sharmaharshita2752@gmail.com
14	Vidisha Jain	Sri Venkateswara College, Delhi University	Student	B.Sc. (Hons.) Chemistry	1519024	vidishajainy@gmail.com
15	Vipul Tiwari	Sri Venkateswara College	Student	B.Sc. (P) Life Science	1120087	vipultiwari2062@gmail.com



16	Sargam Peshin	Deshbandhu college	Student	B.Sc. (P) Life sciences	19/4648	sargamsurbhi27@gmail.com
17	Kartika goyal	Sri Venkateswara college	Student	B.Sc. (Hons.) Chemistry	1519032	kartikagoyal3@gmail.com
18	Bharath Harikumar P	Sri Venkateswara College	Student	B.Sc. (Hons.) Chemistry	1520015	bharathharikumar@gmail.com
19	Kunika Chandra	Shivaji College, University of Delhi	Student	B.Sc.(P) Physical Science	20/62026	kunikachandra6@gmail.com
20	Sarthak gupta	Sri Venkateswara college, Du	Student	B.Sc. (Hons.) Chemistry	1519094	guptasarthak33@gmail.com
21	Harish Neela Lingam B	Sri Venkateswara College, DU	Student	B.Sc. (Hons.) Chemistry	1520052	harishbhnl@gmail.com
22	Akshi Choudhary	Dyal Singh College (M)	Student	B. Sc. Physical sciences	20/41074	akshichoudhary555@gmail.com
23	Akshansh Sharma	Graphic Era Deemed to Be University	Student	B.Sc. (Hons.) Food technology	20191026	akshanshsharma13@gmail.com
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25	Geetanjali Bhatt	Shivaji College, University of Delhi	Student	B.Sc. (P) Life Sciences,	18/23149	geetanjali2203@gmail.com
26	Shikha	Sri Venkateswara College	Student	B.Sc. (Hons.) Chemistry	1520005	sainishikha324@gmail.com
27	Shivanshu verma	Sri Venkateswara college	Student	B.Sc. (Hons.) Chemistry	1519136	vermahimanshu3558@gmail.com
28	Rishabh Shukla	Sri Venkateswara College	Student	B.Sc. (Hons.) Chemistry	1519103	rishabhshukla4444@gmail.com
29	Sweta Kumari	Sri Venkateswara College	Student	B.Sc. (Hons.) Chemistry	1520002	swetasingh9162@gmail.com
30	Bulbul	Sri Venkateswara College	Student	B.Sc. (Hons.) Chemistry	1519118	sagarbulbul09@gmail.com
31	Ritu kumari	Shivaji College	Student	B.Sc.(P) Physical Science	20/62066	yritu0074@gmail.com
32	Risha Singh	Shivaji College, University of Delhi	Student	BSc Life Sciences,	18/23084	rishasingh0304@gmail.com

33	Divya Raghav	Shaheed Rajguru College of Applied Sciences for Women, Delhi University	Student	B.Sc. (Hons.) Chemistry	2020610	<a href="mailto:divya.raghav1112@gmail.com">divya.raghav1112@gmail.com</a>
34	Mansi	Sri Venkateswara College, University of Delhi	Student	B.Sc. (Hons.) Chemistry	1520038	<a href="mailto:kathuriamansi27@gmail.com">kathuriamansi27@gmail.com</a>
35	Muskaan Khanna	Sri Venkateswara College	Student	B.Sc. Life Sciences	1118116	muskaankhanna2000@yahoo.com
36	Divya Yadav	Sri Venkateshwara College	Student	B.Sc. (Hons.) Chemistry	1520022	<a href="mailto:divvyakyadav13@gmail.com">divvyakyadav13@gmail.com</a>
37	Priyansh Preet	Sri Venkateswara College	Student	B.Sc. Life sciences	1119104	<a href="mailto:preet.priyansh16@gmail.com">preet.priyansh16@gmail.com</a>
38	Ritika Sachdeva	Daulat ram college/ Delhi university	Student	B.Sc. (H) Biochemistry	610	sachdevaritika888@gmail.com
39	Mehak Nagi	Guru Gobind Singh Indraprastha University	Student	B.Tech Mechanical And Automation Engineering	00213507413	<a href="mailto:mehaknagi16@gmail.com">mehaknagi16@gmail.com</a>
40	Srishti Vyas	Sri Venkateswara College, University of Delhi	Student	B.Sc. (P) Life Sciences	1119103	<a href="mailto:vyassrishti2017@gmail.com">vyassrishti2017@gmail.com</a>
41	Harshita Bhati	Sri Venkateswara College	Student	B.Sc. (H) Botany	1420018	bhatiharshita0006@gmail.com
42	Paawani Kaushik	Sri Guru Tegh Bahadur Khalsa College	Student	B.Sc life science	2020LSC1089	<a href="mailto:Paawani2002@gmail.com">Paawani2002@gmail.com</a>
43	Jhalak Chaudhary	Institute of Home Economics, Delhi University	Student	B.Sc.(H) Food Technology	FTH009	jhalakchaudhary75@gmail.com
44	Nishant Kumar	Sri Venkateswara college	Student	B.Sc.(P) Life sciences,	1119107	nk472323@gmail.com
45	Khushi Kumari	Sri Venkateswara College, du	Student	B.Sc.(P) Life sciences,	1119087	khushikumari2002@gmail.com
46	Rounak Jaiswal	Bhaskaracharya College of Applied Sciences	Student	B.Sc. (H) Zoology	2011041	<a href="mailto:irounakjaiswal@gmail.com">irounakjaiswal@gmail.com</a>

## Photos



Inauguration ceremony



Inaugural Lecture by Dr. Bharat Chaudhary on 14-08-2021

Inauguration of FST Add-on course

45:08

Participants

Share invite

Presenters (4)

- Chaudhary, Bharat (Outside your organization)
- Dr Shetali Shukla
- Sanjay Batra
- Shikha Gulati (Organizer)

Attendees (8)

- ARIKTA BAUL
- Ashu Gupta
- Ashu Kumar (Guest)
- ANANGA (Guest)

Ashok Prasad (Guest)

Chaudhary, Bharat

Type here to search

32°C AQI 118

10:51 14-08-2021

Lecture by Prof. AK. Prasad on 14-08-2021

General

Request control

Leave

## Food Science & Technology

It is the science that deals with physical, chemical, biological, microbiological techniques, among others, to transform raw materials into finished edible products.

### The Myths About Food Science

- Food Science is **NOT** Home Economics
- Food Science is **NOT** Only Nutrition
- Food Science is **NOT** Only Cooking

Meenakshi Garg

Participants

Share invite

- Ayushi Jha (Guest)
- Balendra
- BIJAYATHI HARIKUMAR P (On hold)
- BULBUL
- Chandra Sekhar Tekuri
- deepthi (Guest)
- DIWA
- Divya Raghav (Outside your organization)
- Dr Devendra (Guest)
- Dr Sharda Paricha
- HARISH NEELA LINGAM B

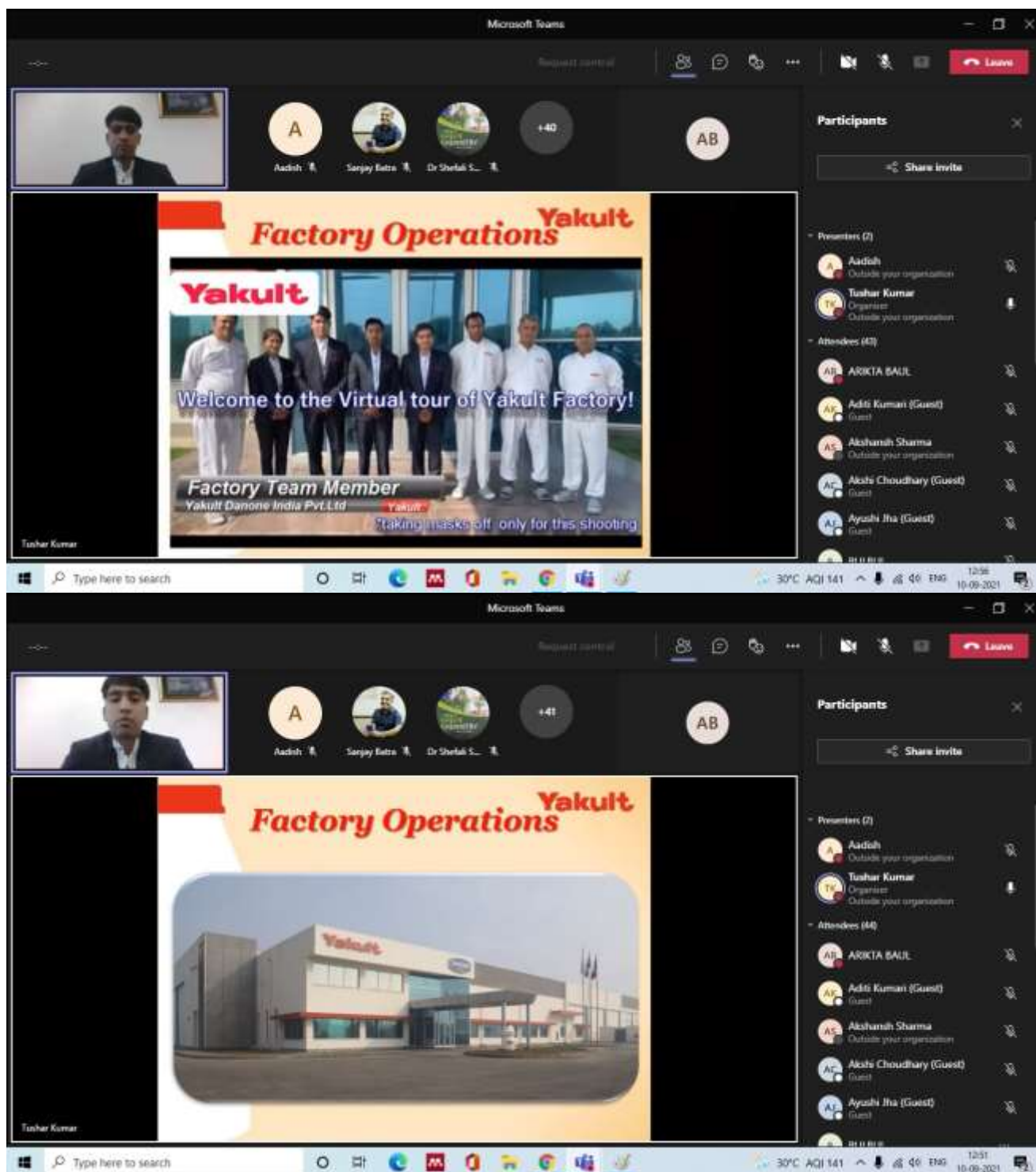
Type here to search

33°C

10:58 14-08-2021

Lecture by Dr. Meenakshi Garg on 14-08-2021





**YAKULT Industry visit on 10-09-2021**

The image consists of two screenshots from a Zoom meeting. The top screenshot displays a presentation slide titled "Technologies for Meat and Poultry Processing" by Dr. M. Muthukumar, Principal Scientist & PI-Agri-Business Incubator at ICAR-National Research Centre on Meat, Hyderabad. The slide includes contact information: muthukumar@icar.gov.in, 9392414740. The bottom screenshot shows Dr. M. Muthukumar speaking in a video call, with the same presentation slide visible in the background. Both screenshots show a Zoom interface with participants listed on the right and a Windows taskbar at the bottom.

Lecture by Dr. M. Muthukumar on 18-09-2021

## Feedback Analysis

4.72

Overall  
experience

4.74

Design of  
course

4.76

Objective

4.64

Duration of  
course

4.74

Speakers

4.78

Course Content

4.86

New knowledge  
gained

4.74

Queries resolved

4.58

Interaction

# Feedback Analysis

**4.76**

Virtual IV

**4.6**

Materials  
provided

**4.64**

Assignments

**4.74**

Expectations



# Student Reviews

0  
1

## **Vidisha Jain, Sri Venkateswara College**

Every session was well organised. Gained a lot of useful information about the subject. Lectures were very interactive and attractive. Overall, it was a great experience.

0  
2

## **Ayushi Jha, Atma Ram Sanatan Dharma College**

It was an enriching experience, very informative and interactive. Got to learn many new things in a simple and effective manner.

0  
3

## **Khushi Kumari, Sri Venkateswara College**

Sesions were very insightful.

0  
4

## **Sarthak Gupta, Sri Venkateeswara College**

Very informative course, got to learn a lot.

0  
5

## **Paawani Kaushik, Sri Guru Tegh Bahadur Khalsa College**

This course helped me gain a lot new knowledge about food. I am satisfied that even in times of pandemic the course was arranged so efficiently that it delivered the knowledge well.

Feedback form link: <https://forms.gle/FMKEycWZLd7X4zsy8>

## Sample Copy of the Certificate





1961 - 2021

Thimula Tirupati Desasthanam

**Sri Venkateswara College**

(University of Delhi)

## **CERTIFICATE**

This is to certify that the Add on Course on 'Food Science & Technology: Farm to Fork' was successfully conducted from 14 August 2021 to 09 November 2021 by Department of Chemistry in the Online mode and its event report has been submitted to IQAC for record.

*C. Sula Reddy*  
Principal

PRINCIPAL  
Sri Venkateswara College  
Dhaura Kuan, New Delhi-110021

*Vaithoth*

IQAC Coordinator

Coordinator, IQAC  
Sri Venkateswara College  
(University of Delhi)  
Dhaura Kuan, New Delhi-110021