

Hands-On Training on Baking and Fruit Preserve Technology



The Department of Postgraduate Studies & Research in Food Science at St. Aloysius College (Autonomous), Mangaluru, organized a hands-on training program on Baking and Fruit Preserve Technology for the PUC students of St. Aloysius PU College, Mangaluru. This training program was conducted as part of the department's consultancy activity and aimed to provide valuable practical knowledge to the students in the field of food science. The event took place on September 22, 2023, and was divided into two sessions, each focusing on specific aspects of baking and fruit preserve technology.

The first session of the training program centered around baking techniques and the preparation of red velvet cupcakes. This session aimed to familiarize students with the fundamentals of baking, including ingredient selection, mixing methods, and baking principles. In this session, Mr. Roysten Dias and Ms. Anju Kurian, experienced faculty members from the PG Food Science Department, guided the students in the art and science of baking techniques. The second session of the training program focused on the preparation of fruit jams from different fruits and sensory evaluation. This session aimed to provide students with insights into fruit preservation techniques and the evaluation of preserved products. In this session, Ms. Claret Dsouza and Ms. Jovita Soans, expert faculty members from the PG Food Science Department, guided the students in preparation and sensory evaluation of jams from different fruits.

A total of 54 PUC students from St. Aloysius PU College actively participated in this hands-on training program. The engagement and enthusiasm of the students throughout the sessions were commendable. The guidance and expertise of the resource persons, along with active participation from the students, made this training program a success. It served as an excellent opportunity for the students to explore the field of food science and gain practical skills that will be beneficial for their future endeavours. The department looks forward to organizing more such training programs to promote learning and skill development in the field of food science. The hands-on training program was orchestrated by Mr. Roysten Dias & Ms. Claret S D'Souza, who served as the coordinators of this insightful initiative.