

*Rayat Shikshan Sanstha's*

**Annasaheb Adate Arts, Commerce and Hattatma Babu Genu  
Science College, Manchar**

**Department of B. Voc (Food Processing and Quality Management)**

**FDP Workshop**

**on**

**“Restructured Syllabi of T. Y. B. A./ B.Com./ B.SC. / BBA (CA)/ B. Voc  
(CBCS-2019 Pattern)”**

**Resource Person:**

**Dr. I. S. Udchan**

Assistant Professor, Department of Technology, Shivaji University, Kolhapur.

**Discussion Subject:**

1. Waste Management and Utilization
2. Plant Hygiene and sanitation
3. Waste Utilization
4. Product Development Process

**Details:**

By-products obtained from cereals, pulses, legumes, oil seeds, fruit and vegetables, dairy plant, sugar and bakery, Selection of sanitizing agents for cleaning, packaging sanitation, food storage sanitation, transport ,sanitation and water sanitation

Characterization of food industry wastes e.g., BOD, COD and total organic content, floatable and suspended solids in water. Concept of product development – product success and failure, factors for success, process of product Development, managing for product's success. Innovation strategy - possibilities for Innovation, building up strategy, product development programme.

**No. of Beneficiaries:** 25 students with 4 faculty members

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**Resource Person: Dr. Dinkar Kamble**

(Assistant Professor department of Food Technology, Vignan's Foundation, Guntur.)

**Discussion Subject:**

1. Food Quality Control
2. Quality Assurance
3. Sensory Analysis
4. Quality Management

**Details:**

Introduction to food quality, Convenience, extrinsic attributes, its role in food industry, need of quality control, factors affecting quality control. Concept of quality attributes- physical, chemical, nutritional, microbial, and sensory; their measurement and evaluation. Introduction to quality attributes: Appearance, flavor, textural factors and additional quality factors.

Introduction to sensory analysis; general testing conditions, Requirements of sensory Laboratory and organizing sensory evaluation programme. Good Laboratory Practices, good hygienic practices (PRP) Quality Management systems

ISO System. HACCP, Principles, Implementation. Accreditation and Certification: Introduction, Benefits, accreditation organizations, Certification Types of certifications, Certification Bodies in India, BIS, AGMARK. Recording and documentation.

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**Resource Person: Dr. A. A. Gatade**

(Asst. Prof., Department of Food Science and Technology, Shivaji University, Kolhapur)

**Discussion Subject:**

1. Design and Development of New Product
2. Technology of New Product
3. Scale up, trials and Assessment

**Details:**

Need, importance and objectives of formulation for new product development

Ideas, business philosophy and strategy of new product, Formulation based on sources availability cost competitiveness for concept developments of new products. Adaptable technology and sustainable technology for standardized formulation for process development

Process control parameters and scale-up, production trials for new product development at lab and pilot scale. Quality assessment of new developed products. Commercialization and Launching, Market testing and marketing plan costing and economic evaluation of developed products

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