

Department Activity Report for 2025-2026

The Food Technology Department had an enriching and eventful academic year, marked by a blend of educational, cultural, and awareness-driven activities that contributed significantly to the holistic development of students.

The series of events commenced with two webinar for food entrepreneurs conducted by the Directorate of Industries, Trade and Commerce in collaboration with the Dept of Food Technology. The webinar topics were as follows:-

- a) Unlocking the Potential of Jackfruit : From farm to Market , held on 21st April 2025 at 3pm
- b) Exploring Coconut; Transforming Raw Material into Value -Added Products, held on 22nd April at 3pm

The above Webinars were presented by Smt MVPL Pacheco, In charge HOD, Dept of Food Technology and Smt Poorna Salelkar, Contract Lecturer, Dept of Food Technology

The above sessions provided valuable insights into the Pradhan Mantri Formalisation of Micro Food Processing Enterprises (PMFME) Scheme, which was a support to food entrepreneurs who were seeking to start or upgrade their businesses in the food sector.

The Department Cleaning Drive was organized on 30th September 2025 on the occasion of Gandhi Jayanti. Emphasizing the values of cleanliness and community responsibility inspired by Mahatma Gandhi, students and faculty actively participated in cleaning the department premises. The initiative not only fostered a sense of discipline and teamwork but also highlighted the importance of maintaining hygiene in food-related environments.



Cleanliness Drive

Following this, on 1st October 2025, the department celebrated Dussehra with great enthusiasm. A traditional pooja of instruments and laboratory equipment was conducted, symbolizing respect for tools that aid in learning and professional growth. Students and staff gathered to seek blessings for success and safety, reinforcing cultural values alongside academic pursuits.



Dussehra Celebrations

On 12th December 2025, students participated in the FSSAI Food Adulteration Ambassador Initiative by the FSSAI West Region team at V.M. Salgaocar College, Nuvem. This significant program aimed at creating awareness about food safety and adulteration. Students were briefed about the initiative and underwent training sessions to equip them with the knowledge and skills required to conduct awareness campaigns. The program empowered students to take on the role of ambassadors, promoting safe food practices within the community.



FSSAI Food Adulteration Ambassador Initiative

Continuing the focus on professional development, an insightful session was conducted on 19th January 2026 by experts from ICAR. Dr. Solomon Rajkumar, Senior Scientist, along with resource person Sonia Dessai, delivered an engaging talk on Agricultural Business Opportunities. The session motivated students to explore entrepreneurship in the agricultural and food sectors. It provided valuable insights into business planning, innovation, and the scope for startups, encouraging students to think beyond conventional career paths.



Talk by ICAR on Agricultural Business Opportunities

Practical exposure forms a vital part of food technology education, and this was effectively addressed through field visits organized in March 2026. On 12th March, students visited the Opa Water Works facility, where they gained a comprehensive understanding of water treatment and distribution processes. The visit emphasized the importance of water quality in food processing industries. On the same day, students also toured Hindustan Foods LLP, where they observed production processes and quality control measures. The experience offered real-world insights into industrial operations and standards.



Visit to Opa water works

Further enhancing their industrial exposure, students visited the Nestlé Chocolate Factory at Usgaon on 14th March 2026. The visit provided an in-depth look at the chocolate manufacturing process, from raw material handling to final packaging. Students were guided

through the entire production line and learned about quality assurance practices, hygiene standards, and technological advancements in the confectionery industry.



Visit to Nestle, Usgao

Overall, these activities reflect the department's commitment to providing a balanced education that integrates theoretical knowledge with practical experience, cultural awareness, and social responsibility.