

# Newsletter

17 Aug to 20 Dec-2022

Odd semester 2022-23

## EDITOR IN CHIEF

Mr. Shirahatti P.S.

I/CHOD Food Technology Department

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Sen. Lecturer in Food Tech.

Mr. Borde R.B.

Lecturer in Food Tech.

Mr. G.J. Samant

Visiting Lecturer in Food Tech..

## COORDINATORS

Mr. Prashant Akhud (Tech. Lab. Ass.)

## INSIDE THIS

1. Industry interactions.
2. Student's corner.
3. Success stories.
4. Student project
5. Co-curricular activity.
6. Article etc.

## PUBLISHED BY

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GOVERNMENT POLYTECHNIC

MALVAN

# FOOD FOR LIFE

## FOOD TECHNOLOGY



### Vision of Department

“To be center of excellence in the field of Food Technology, to cater needs of food industry and society effectively.”

### Mission of Department

M1: To provide outcome-based technical education through the MSBTE curriculum.

M2: To impart entrepreneurial skills for encouraging self-employability.

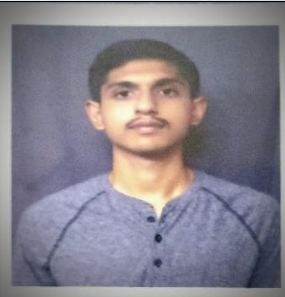


M3: To provide knowledge and skills required for preservation, processing, and value addition to food products

75  
आज़ादी का  
अमृत महोत्सव



### Dept. Progressive Information-2022-23

#### 1. Toppers in Academic Year-2021-22

FYFC		Rank1: RANGNEKAR SHREYAS VIDDYESH .75.73% Rank2: BHATKAR SHERY VAIBHAV -73.24 % Rank-3: BANDEKAR OM NITIN-72.17%
	RANGNEKAR SHREYAS VIDDYESH	
SYFC		Rank 1: MHASKAR SAKSHI SURESH -84.75% Rank-2: JADHAV CHETAN SAMPATRAO-77.65% Rank-3: MAITHILI MEGHASHYAM MANJAREKAR-76.90%
	Mhaskar Sakshi Suresh	
TYFC		Rank 1: KOTECHA PARSHWA SHRENIK- 90.36% Rank 2: SHETE TANVI VINAY-86.91% Rank 3: DICHOLKAR RASHMI RAMDAS-84.19%
	Kotecha Parshwa Shrenik	

#### 2. Departmental Admission :

Intake-20+2	FYFC	SYFC	TYFC	Total
Admitted no.	21	23+3DSD	25+2OTO	74

#### 3. Result Analysis-Academic Year 2021-22 :

Class	First Year			Second Year			Third Year		
	Appeared	Clear	ATKT	Appeared	Clear	ATKT	Appeared	Clear	ATKT
Winter 21	23	23	00	26	26	00	27	27	00
Summer 22	23	04	19	26	20	06	27	27	00

#### 4. Placement Record: 2022-23

Sr. No.	Name of Industry & Contact Details (Placement: 20%)	No. of Students Placed	Salary offered
1	Gadre Marin Export Pvt.Ltd.Ratnagiri	3	18000/-
2	V P Bedekar & Sons Pvt. Ltd.	1	16000/-
<b>Higher Studies: 70%</b>			
6	Govt. Engg. College Ratnagiri	6	Nil
7	DOT Kolhapur-	2	Nil
8	Annasaheb Dange College	2	Nil
9	MIT Pune	1	Nil
10	Tezpur University Assam.	1	Nil
11	D.Y,Patil College Kolhapur	6	Nil
12	UDCT Jalgoan	1	Nil

#### 5. Memorandum of Understanding 2022-23

The food Technology department memorandum of understanding with the following food industry.

- 1) Amison Fisheries Ltd.Tarkarli, Malvan
- 2) Ruchira Foods, Malvan
- 3) Shree Samarth Krupa Cashew Processing Tarale, Kankavli
- 4) Zantye Cashew Processing, Malvan

## 6. INDUSTRIAL VISITS

No.	Name	Date	Year
1	Anupam cashew Industry, Malvan	17-10-2022	II
2	Dr. Balasaheb Sawant, Konkan Krishi Vidyapeeth Vengurla	16-11-2022	II
3	Zantey Cashew Processing, Vengurla	16-11-2022	II
4	Tajshirodkar Udyog MIDC-Kudal	16-11-2022	II
5	Konark Bakery equipments, Kolhapur	25-11-2022	II
6	Gokul Dairy Kolhapur	25-11-2022	III
7	Varsha Enterprises Kolhapur	25-11-2022	III
8	Star-oil Processing Industry- Jaysingpur	26-11-2022	III
9	Star-Namkin Processing Industry Jaysingpur	26-11-2022	III
10	Balaji Bakery Inchalkarji	26-11-2022	III



Third-year students observed the working of all bakery and Snacks Processing machinery during an industrial visit in Balaji Bakery Inchalkarji on 22/08/2019



Third-year Food Technology students visited to Star Gokul Dairy Kolhapur on 26/11/2022



Second-year Food Technology Department students visited the cashew Processing Industry and Fruit Research center Vengurla on 17/10/2022



Third-year Food Technology students visited to Star Food Processing Industries Jaysingpur on 26/11/2022

### 7.GUEST EXPERT LETURERS

Sr. No.	Name of Expert & Contact Details	Topic	Date
1	Mr.Nilkhant Patil	Entrepreneurship in Mango Processing	01/10/2022
2	Mr. Raghunath Rane, Proprietor of Cream Berg Ice Cream MIDC-Kudal	A) Topic- Entrepreneurship Skill Development (DTE)	17-10-2022
3	Mr. Sunil Ukidway, President of Dr. Hedgewar Project, Mangaon Mangaon	B) Topic- Opportunity in the Food Processing sector (FVT)	17-10-2022
4	Mr. Shripad Shankar Damle, General Manager - District DIC- Sindhudurg.	C) Topic- Government schemes for entrepreneurship	17-10-2022
5	Dr. Mote sir DYP Institute Kolhapur	B.Tech Admission Process and Curriculum	25/11/2022



Dr. Mote sir , Dean of the Food Technology department D.Y.Patil Institute Kolhapur addressing to TYFC students on the topic of opportunities in food technology higher education on 25/11/2022



The manager of Warsha enterprises dairy equipment kolhapur guided to TYFC students on dairy equipment and entrepreneurship in dairy during the in-plant visit on 25/11/2022



➤ Mr.Nilkhant Patil Entrepreneurship in Mango Processing Devgad addressing to all students , on the topic Mango Processing, on date 01/10/2022

8.CO-CURRICULAR AND EXTRA CURRICULAR ACTIVITES



Second-year Food Technology students organized the First year student welcome party and Induction program on 01/ Oct/2022, all students participated in this activity. All staffs member and the Principal sir addressed to the first-year students.



Third Year students organized the celebration of World Food Day on 17/10/2023, and all students participated in the program. On the occasion, three Industrial experts' guest lectures were arranged, and a quiz competition for all students.



The three students Mr. Gawde Darshan, Mr. Swaraj Deshmukh, and Mr. Dattaprasad Behere participated in Inter-zonal and Zonal levels of IDSSAI cricket sport activity.



All TYFC students participated in the Exhibition of pictures related to the freedom movement on the occasion of Azadika ka Amrit Mahostav on 15th Aug-2022. Among the participating students, the first three toppers are as follows 1) Miss. Sakshi Maskar 2) Mr. Chinmay Kunkavlekar 3) Mr. Shreyas Rangnekar.



## 9.WORKSHOP /MEETING /PROJECTS



**GOVERNMENT  
POLYTECHNIC,  
MALVAN**

**World Food Day 2022**  
**“Safer Food, Better Health”**  
**Quiz competition**

**Organized By :**

**DEPARTMENT OF FOOD TECHNOLOGY**

**Who can participate in Quiz :** All food Technology Students

**Important Points:**

- Date of quiz will be 17 October 2022
- No Registration Fee....
- The quiz will be of 50 marks.
- Total questions will be 25, all questions are compulsory.
- Minimum passing marks will be 20 or 40%.
- All passing students/Faculty will get e-certificate of participation.
- PLEASE ENTER YOUR DETAILS CAREFULLY WHILE REGISTRATION. Same will be reflected in the certificate.

**Link for quiz competition:**  
<https://forms.gle/WDitPUKivSTZ7TcJ9>

**Chairman**  
Dr. Suresh A. Patil , Principal

**Convener**  
Mr. Prakash S. Shirhatti , HOD

**Coordinator**  
Mr. Sanjay H. Talware , Sr. Lecturer

**Co-coordinators**  
Mr. Rahual B. Borde , Lecturer  
Mr. G.J Samant

For any queries contact - 9422394241 , 7796899301

- The food Technology Department organized the **Quiz competition** on World Food Day - 17/10/2022, and all students participated.



- Third Year Students participate in **Infosys and NEPTEL Swayam online modules** -10

**The final-year students completed the following capstone project. :**

- Development of food products for busting immunity.
- Preparation Of Jam, Jelly, and Peel Powder by Using Dragon Fruit.
- Studies on fish curry retort packaging.
- Utilization of fruit waste.
- Development of Iron rich food products using millet.
- Standardize Amla Syrup Procedure to prevent Browning. **(Project based on industry Sponsored)**

### Staff/Students -Achievements /Participations

1. Mr.S.H.Talware Food Technology Department faculty completed the NEPTEL Swayam 12-week Module.

Name of Module: Post Operation and Processing of fruits, vegetables, spices, and plantation crop Products.

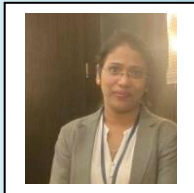


2. Mr.R.B.Borde Food Technology Department faculty completed the Foundation training program for Class-1 Officers of Higher and Technical Department-6 Weeks in Yashada Pune.



**Mrs: Pradnya Rane-Powar**

Currently working in  
Food at Nagase India.



➤ **QUALIFICATION STATUS:**

- 1) Diploma in Food Technology –  
G.P.Malvan 2006
- 2) B. Tech.in Chemical Technology with a  
specialization in Food Technology from  
Laxminarayan Institute of Technology (LIT),  
Nagpur-2009

➤ **INDUSTRIAL EXPERIENCE**

Techno commercial with 10+ years of  
experience in handling vast variety of food  
ingredients

1. Country Manager NAGASE INDIA PVT  
LTD · Mumbai, Maharashtra, India
2. Ankush Enterprise - Deputy General  
Manager
4. Asst. Manager seaborne Commodities  
International Pvt. Ltd. seaborne
5. Business Development Officer Uni Colloids  
Impex Pvt. Ltd. Etc.

**Mr.Bravim Govekar**

Business Development  
Manager at Azelis



➤ **QUALIFICATION STATUS:**

- 1) Diploma in Food Technology –  
G.P.Malvan 2002
- 2) B. Tech.in Chemical Technology with a  
specialization in Food Technology from the  
University institute of chemical technology,  
Jalgaon 2004
- 3) Suvidya Institute of Technology PG  
DIPLOMA, Piping Design & Engineering-2009

➤ **INDUSTRIAL EXPERIENCE:**

15+ years of experience in Technical Sales,  
Engineering & Projects, Commissioning of  
Greenfield/ Brownfield projects. PGD in Piping  
Engineering, B.Tech Chemical Technology,  
Diploma in Chemical Technology (specialization  
in Food Technology)

- Business Development Manager, Azelis
- Development Manager, Spectrum  
Chemicals
- Hindustan Colas limited
- GHARDA CHEMICALS LIMITED ·

**Specialty** - Business Development & Marketing,  
Project Management, Commissioning and Start-  
up of Plant, Pre-commissioning construction  
management, Performance testing, contracts  
management, experienced in optimization of  
process & Turn around.

## 11.FACULTY / STUDENT CONTRIBUTION

### 1. STANDARDIZE AMLA SYRUP PROCEDURE TO PREVENT BROWNING:

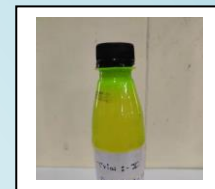
After visiting a few industries and after some discussions with the industrialists of Mayuresh Food Products; Yogiraj Products, Sawantwadi; Dr. Hedgewar Food Processing Project, and Aathlye Gruhudyog, Ratnagiri; we became acquainted with the browning seen in amla juice after an approximate span of 3-4 months but despite being brown there aren't significant changes in its nutritional composition except a loss of minor amounts of vitamin C and because of the color changes seen, such visual effects becomes a major impact on the decreased sell of the product. Hence from these discussions, we got our Problem Statement as

" Standardize amla syrup procedure to prevent browning"

In this project, we will find out the possible reasons (they may be enzymic or non-enzymic) for browning in amla syrup which is seen within a span of 3-4 months of packaging, which changes the consumer perception and ultimately its market value is reduced,

we conclude that to prevent the browning in amla syrup following points were followed

- • To prevent oxidation, producers de-aerate the juice.
- • Less headspace is maintained
- • Metal ions can catalyze the reaction
- • Oxidation takes place fastest at a pH of 4
- • Factors affecting oxidation of Vitamin C-
  - i. Light
  - ii. Temperature
  - iii. pH
  - iv. Metal ions
  - v. Oxygen



Losses are found while the processing of amla syrup which will be founded in future experiments of practical on losses of amla syrup.

(Name of students: Sakshi Mhaskar, Swanand Sapre Rahul Shirodkar and Samiksha Sawant)

### 2. UTILIZATION OF FRUIT WASTE

The combined effort of waste minimization and sustainable utilization of the by-products would substantially reduce the large quantities of fruit waste accumulated globally. Most Fruit wastes like citrus pulp; banana and mango peels etc. are rich sources of nutrients. Hence, the utilization of fruit waste gives another source of income to industries so it helps to increase economic productivity.



**Banana peel sauce**



**Orange peel sweet pickle**

Banana peel is a major by-product of the banana processing industry and it is possible to convert it into Banana Peel Sauce by value addition on it.

The waste utilization of orange peel is the most important aspect of this study. we studied the preparation of orange peel pickles by value addition and assess their shelf life and overall acceptability of pickle in sensory evaluation.

(Name of students: 1. Maithili Manjarekar,2. Chetan Jadhav,3. Darshan Gawade ,4. Rajas shenai )