

Report on a Workshop on "Food Processing and Preservation"

Conducted by Dept. of Rural Technology, and Skill Development Cell, GGV,
Bilaspur

Date of Event : January 21st 2023

Venue : Department of Rural Technology & Social Development



Details of Event Proceedings

Date (DD-MM-YYYY)	Details of the Session	Details of Resource Person	Number of Participants
January 21 st 2023	Explain on Food Processing and Preservation	Dr. Dilip Kumar (Assistant Professor) Dept. of Rural Technology	31



A Brief Abstract of the Event (Maximum 500 Words):

Guru Ghasidas University is one of the leading Universities in the central region and the first University in the country to implement National Education Policy 2020. The University successfully integrates skill and learning in its culture, thus providing a holistic environment to its students to become self-reliant. University under the able leadership of its dynamic Vice-Chancellor, Prof Alok Kumar Chakrawal has successfully launched one of its major flagship programme known as "Swavalambi (self-reliant) Chhattisgarh" a drastic step towards making Chhattisgarh self-reliant. Dr. Dilip Kumar, assistant professor of rural technology & social development is also playing valuable role in this through their skill training. The University is at the doorstep of evolving as one of the major breeders of young entrepreneurs to cater to the entrepreneurial needs of Chhattisgarh and Nation as well. University has rightly understood that skill development of the new generation is the call of the Nation and shall serve as the foundation of 'Atmnirbhar Bharat'. Providing skilled manpower to the world is one of the core strategies behind skilling modern day youth.

Food processing refers to the techniques and methods used to transform raw ingredients into food products for consumption; a training program was organized to teach students how to prepare the food products using raw ingredients by Dr.Dilip kumar.

****Aim: ****

The primary objective of this training program was to impart knowledge and skills to participants on preparing food products using raw ingredients, thereby promoting eco-friendly alternatives and preserving crafts. Additionally, the program aimed to empower individuals with income-generating skills.