

A REPORT ON CERTIFICATE COURSE
on
Preservation of Food (2025-26)

Dr. Tanvi D. Makwana
Department of Foods and Nutrition
S.M. Patel College of Home Science [Autonomous]

Preservation of Food

• Course Title	Certificate Course on “Preservation of Food”
• Department	Foods and Nutrition
• Course Coordinator	Dr. Tanvi Makwana
• Duration (Hours)	30 Hours
• Credit	2 Credits
• Dates	8/04/2026 to 24/04/2026
• No. of Participants	08
• Course Objective	• The Students will learn skills of food preservation by different methods on household and commercial basis. • Students will be acquainted with basic principles involved in food preservation.
• Major Topic (covered)	Module 1. Preservation by natural ingredients Module 2. Preservation by sugar Module 3. Preservation by different methods Module 4. Preservation by drying
• Activities Conducted	The course offered a comprehensive balance of theoretical concepts and practical training. Activities included theoretical lectures, demonstrations of various recipes to equip learners with practical knowledge and skills in preserving food using scientific and traditional methods. The practical curriculum included, Preservation by Sterilization of equipment, Preparation of squash- Without preservatives, Preparation of tomato ketchup, Preparation of mix fruit Jam, Preparation of Murabba , Blanching of vegetables, Temporary Pickles, Permanent pickles, Preparation of instant mixes: Upma/ dhokla/wadas , Dehydration of foods: Cereal preparation and Dehydration of vegetables and fruits e.g. Potato chips, Sweet Amla. Develop practical skills in various food preservation techniques, Educate participants about food safety, hygiene, and quality control, Encourage entrepreneurship in the field of food processing and value addition. , Promote self-reliance by teaching methods to preserve seasonal produce and Enhance employment opportunities in food processing and allied industries.

● Learning Outcome	By the end of Preservation of Food course, students will be able to: ● The Students will learn skills of food preservation by different methods on household and commercial basis. ● Students will be acquainted with basic principles involved in food preservation. ● As students grow increasingly concerned about food waste and healthy eating, Food Preservation has become a vital skill to teach for use in both household and the food industry.
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Annexures

- *Course Brochure / Flyer*
- *List of Participants*
- *Photographs*
- *Sample Certificates Issue*

➤ Course Brochure



S. M. Patel College of Home Science

(A Charutar Vidya Mandal Institution)
(An Autonomous Institution Affiliated with Sardar Patel University)
Vallabh Vidyanagar-388120, Dist. Anand, Gujarat, India

Foods and Nutrition Department

Join Our Certificate Course on Food Preservation!

Why Food Preservation?

In a world where food waste is a major concern and healthy eating is a priority, the skills of food preservation are more valuable than ever. Whether you aspire to launch your own line of preserves, ensure your family eats safe, homemade goods year-round, or seek a new career path in the food industry, our comprehensive course provides the knowledge you need to succeed.

Unlock a world of opportunities:

- Entrepreneurship:** Start your own profitable home-based food business.
- Self-Sufficiency:** Extend the shelf life of fresh produce and reduce food waste.
- Career Advancement:** Gain specialized skills sought after by food processing industries.
- Safety & Quality:** Learn to preserve food safely using industry-standard techniques.

What You Will Learn?

Module 1. Preservation by natural ingredients	Module 2. Preservation by sugar
Module 3. Preparations by using different methods	Module 4. Preservation by drying

Who Should Enrol?

This course is ideal for anyone passionate about food with 12 standards

Course Details & Registration:

Detail	Information
Department	Foods and Nutrition Department
Duration and Fees	30 hrs and ₹ 1500/-
Course Coordinator	Dr. Tanvi Makwana (9723566876)

➤ **List of Participants**

Sr. No	Name
1.	Shivani Dave
2.	Bhakti Sanjaykumar Patel
3.	Kinjal Vaghela
4.	Shriya Sachin Shah
5.	Mahi Jitendra Kumar Patel
6.	Sidhdhi R. Shah
7.	Yatri Rajeshbhai Patel
8.	Tisha Maheshbhai Ka Patel

➤ Photographs



Day 1



Day 2



Temporary Pickle





Day 3



Permanent Pickle



Upma Premix



Day 4



Watermelon Jelly



Day 5



Dehydrated Mango Products

Day 6



Mix Fruit Jam



Sweet Lemon Pickle

➤ Sample Certificates Issue

