

# **INTERNATIONAL WORKSHOP ON “FOOD PRODUCT DEVELOPMENT”**

**16<sup>TH</sup> AND 17<sup>TH</sup> SEPTEMBER 2022**

**POST GRAUATE DEPARTMENT OF HOME SCIENCE,**

**QUEEN MARY’S COLLEGE, CHENNAI**

## **REPORT**

The Post Graduate Department of Home Science organised an International Workshop on Food Product Development in association with NSI Chennai chapter and TNSCT to commemorate National Nutrition Month Celebration on 16<sup>th</sup> and 17<sup>th</sup> September 2022.

The event began with a prayer song, followed by the welcome address by Dr. C. Kalaivani Ashok, Head of the Department of Home Science, who briefed on the objective of the workshop and welcomed the gathering. The Principal of Queen Mary’s College, Dr.B. Uma Maheswari in her presidential address outlined the crucial steps involved in product development. Chief guest Mr. Jambunathan Ilango, advocate and vice president of Indian ASEAN Chamber of Commerce, Sri Lanka, detailed the evolution of food product development right from the stage of agriculture and farming to marketing of the product. Being a legal expert, he highlighted the laws regulating production of authentic and genuine products to be sold in the market. Dr.K. Kasthuri, Associate Professor, Department of Home Science, Queen Mary’s College, compered the inaugural session.

The first technical session on” New Product Development – an overview”, was presented by Dr. Usha Antony, Dean, College of Fish Nutrition and Food Technology. She detailed the need and process of product development in a simple and comprehensive manner to enable students to gain a thorough and proper understating of the logistics involved in new product development.

In her second session, Dr. Usha Antony made a very interesting narrative on developing new homemade traditional fermented products drawing from her research work on pazhya sadham and koozhu which fascinated the young student participants. The session ended with an activity given to the students to develop new products using fermentation, detailing the steps from ideation to formulation.

In the next session, Dr. Arun Prasath, Assistant Professor, National Institute of Technology, Odisha – detailed product development using millets. The session was elaborate and very informative.

In the post lunch session of day I, Dr. Karpoora Sundara Pandian Narasingam from TANUVAS, made a brilliant presentation on dairy products and their development. He took the audience on a virtual tour of the incubation centre in his institution and the activities carried out on a constant basis to develop new products and produce entrepreneurs. Following this was a mesmerizing session by Dr. Thatapatha Chakraborty, Chief Researcher, Healthcare consultant, mentor – trainer, Ortuss World Nepal, wherein he introduced the concept of NUTRIPATHY – an alternative to allopathy and naturopathy to ward off and cure disease by using and food enriched with medicinal / therapeutic properties.

Day 2 of the workshop began with a very interesting and educative session on product development from formulation to commercialization by Dr. Thahira Banu, Assistant Professor, Department of Home Science, Gandhigram Rural Institute. She made a very elaborate presentation on the use of sea weeds in products that she had developed and gave the audience a glimpse of her current research work on developing new products with herbs. In addition, students were also briefed on the process of obtaining patents for newly developed products.

Next, Dr. Hari Priya, Associate Professor and Head, Department of Food Science and Technology, Pondicherry University, detailed standardization and sensory analysis of newly developed products. In her next session, she illustrated the basic tests to be conducted to estimate quality characteristics of newly developed products.

Dr. Palmiro Poltroneiri, Research Scientist, National Research Council of Italy, presented a volley of innovative food products developed recently using microbes. It was a very informative and insightful session.

The session after lunch threw a new dimension to the participants as Mr. Praveen Kumar, Co-founder MIJA Organic Foods Pvt Ltd urged the participants to become entrepreneurs. He presented the various avenues available to students to venture as entrepreneurs and encouraged them by giving them incentives and gifts for their interaction and expressing their aspiration to become entrepreneurs.

The final session of the workshop was on “Recent Developments in Sustainable Food Packaging”, presented by Dr. Ananda Kumar, Assistant Professor, National Institute of Food

Technology, Entrepreneurship and management , Thanjavur. He listed the various types of packaging available for food products and highlighted the innovations introduced for sustainable food packaging. It was a very picturesque and absorbing session. The workshop ended with a valedictory function. Dr. Varalakshmi Anandkumar, Associate Professor and Head, Department of French, QMC and Principal In-charge presided over the valediction and distributed certificates to the participants. Dr. Prema, Assistant Professor, Department of Home Science, QMC – guided the session with her effective compering. Mrs. Nisha Solomon, Associate Professor, Department of Home Science- rendered the vote of thanks. Feedback about the workshop given by the audience at the valediction was very positive and encouraging indicating the true success of the program.

In all, a total of 93 offline participants and 107 online participants registered and benefited from the workshop. Offline participants included staff and students from Queen Mary's College besides staff and students from the other colleges in the city namely WCC, Ethiraj College, SDNB Vaishnav College, MOP Vaishnav College for Women and Sree Sastha Institute of Engineering and Technology.

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