



HANDS ON TRAINING ON VALUE ADDITION OF APPLE

Hosted By

**SCHOOL OF FOOD SCIENCE AND
TECHNOLOGY**

in Collaboration with

**SCHOOL OF BEHAVIOURAL
SCIENCES,**

**MAHATMA GANDHI UNIVERSITY,
KOTTAYAM**

ON AUGUST 19TH, 2022-08-17

Free Registration

REGISTRATION LINK :

<https://forms.gle/aQkEWEX3AQxL8jef9>

Participants will be provided with an e-certificate

About Mahatma Gandhi University

Mahatma Gandhi University established in 1983, is an eminent collegiate public university in Kerala, approved by UGC, and accredited with NAAC “A” Grade, 3.24 CGPA. With its academic excellence, the University has bagged Chancellor’s Award thrice for the best University (2015-16, 2017-18 and 2019-20) within the state of Kerala. It has also secured 30th position in NIRF ranking (April 2019) and 11th position in India Today-MDRA ranking, 2018. CSIR has ranked the University 13th for its intellectual productivity and NISTADS has rated it as 19th in terms of h-index. At present, Mahatma Gandhi University offers research programs in forty disciplines through its own Schools and approved Research Centers. The university has around 300 affiliated colleges spread over five districts in central Kerala.

About School of Food Science and Technology

School of Food Science and Technology is the new department of Mahatma Gandhi University to provide academic expertise to students in the areas of Food science, Food Technology, Nutrition and Dietetics. The research areas at School of Food Science and Technology includes new food product development, processing and packaging technology development, subjective and objective quality analysis of foods and microbiological analysis.

About School of Behavioural Sciences

School of Behavioural science established in 1988 has a variety of unique higher education programs aimed at developing human resources in the field of disability rehabilitation and mental health for the upliftment of the weaker sections of the society. This is one of the first university departments in India that started academic programs in this field and addressed the problems and issues in all disabilities under a single roof with a holistic nature in the 1980’s itself.

About the Fruit- Apple

An apple is an edible fruit produced by an apple tree (*Malus domestica*). Apple trees are cultivated worldwide and are the most widely grown species in the genus *Malus*. There are more than 7,500 known cultivars (cultivated varieties) of apples. Apples can be consumed in various ways: juice, raw in salads, baked in pies, cooked into sauces and spreads like apple butter, and other baked dishes.

A decorative border of fresh apples and green leaves surrounds the text. The apples are in various stages of ripeness, with some showing red and yellow streaks. The leaves are vibrant green and appear to be from the same tree as the apples.

PROGRAM SCHEDULE

11.00 am : Welcome address
Dr Anooja Thomas,
Coordinator, SFST

11.05 am : Inaugural Address
Dr Jisha M S,
Hon Director, SFST

11.15 am : Recipe Description - Jam

11.30 am – 1.00 pm : Practical session – Jam
Preparation and
Sensory Evaluation

01.00 pm – 2.00 pm : Lunch Break

2.00 pm : Recipe Description - Apple Milk
Shake

2.15pm – 3.15 pm : Practical session – Apple Milk
Shake Preparation and Sensory
Evaluation

3.15 pm : Tea Break

3.30 pm : Vote of Thanks