

REPORT OF ACTIVITIES CONDUCTED IN THE DEPARTMENT OF FOOD TECHNOLOGY AS PART OF OPEN HOUSE EXHIBITION CONDUCTED ON 25TH AND 26TH NOVEMBER 2022

As a part of Amal Jyothi College of Engineering Open House 2022, Department of Food Technology conducted an Exhibition on 25th and 26th November 2022 in various labs of the department which include Food Microbiology Lab (CC201), Food Chemistry and Food Analysis Lab (CC101), Food Preservation Lab (CC103).

Works exhibited in various labs include:

Food Chemistry and Food Analysis Lab	Food Preservation Lab	Food Microbiology Lab
<ul style="list-style-type: none"> • Test for milk adulteration with starch • Test for ghee adulterated with mashed potato; • Test for milk adulteration with detergents; • Test for artificial colors in turmeric powder; • Test for common salt adulterated with chalk powder; • Test for jaggery adulterated with chalk powder, and • Test for honey adulterated with sugar syrup. • In addition, a Clevenger apparatus and a Soxhlet extractor were demonstrated for extraction of essential oil and other value-added compounds 	<ul style="list-style-type: none"> • Display of osmo-dehydrated products • Display of pickled fruits and veggies • Display of sauerkraut • Bio gummies prepared from ginger and guava leaf extract • Immune boosting drink from spirulina • Display of microgreen extract-based gummies • Pineapple preserves • Ready to serve pineapple based alovera drink • Display of probiotic snack orb • Display of pineapple squash • Industrial preparation of jams and marmalade 	<ul style="list-style-type: none"> • Gram staining • Fungal staining • Bacterial cultures • Biocontrol agents

It was a successful event through which the students of food technology department were able to improve their communication, organizing and leadership qualities in them. Event was coordinated by the students with the support of head of the department Dr. J R Anoop Raj, Program coordinator Dr. Nikki John Kannampilly and other faculties Dr. Sunnichan V George, Ms. Arya Krishnan S, Ms. Joseline Ann Joy, Ms. Anjana A, Ms. Athira Ajith, Dr. Swaroop S Kumar, Dr Yedhu Krishnan, Ms Subi Emmanuel and Ms. Anjana George.

FOOD PRESERVATION LAB



FOOD CHEMISTRY AND FOOD ANALYSIS LAB



FOOD MICROBIOLOGY LAB

