



NAAC RE-ACCREDITED WITH 'A' GRADE

Sevalal Mahila Mahavidyalaya

Place for Higher Learning & Research (Research Academy)

Sakkardara Square, Umrer Road, Nagpur-440 024

E-mail: sevamahilamv@gmail.com

Website: www.sevalalmahilamahavidyalaya.ac.in

Certificate Course in FOOD PRESERVATION

Department of Home Economics

Dr. Sanghmitra D. Kolarkar
Course Co-ordinator

Session : 2023-2024

N. D. Kolarkar

Off. Principal
Sevalal Mahila Mahavidyalaya
Nagpur



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Sevadal Mahila Mahavidyalaya, Nagpur
Department of Home Economics

Certificate Course in
Report of
Food Preservation Course

The department of Home Economics runs the certificate course in 'Food Preservations' during academic session 2023-2024. The course duration was 3 months. The evaluation of course was based on Gradation System, A - Above 75%, B-Above 60%, C-Above 50%. Total 27 students appeared for examination and have successfully passed the course. This course has received good response from the students. This course was taken by the college for the purpose of making the students venture a new 'Start-up' in their life such as entrepreneurship.

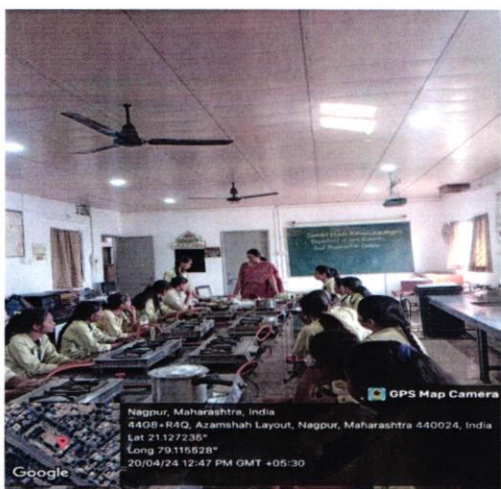
All students enthusiastically participated in this course and attended theory classes and demonstrations with practical work regularly. Guest lecture arranged for more details for students. Assignment grades are based on their performance. Students prepared preserved foods on their own and submitted to the department. In this manner students completed the food preservation course and were able to prepare preserved food and their techniques, different methods and all essential things related with the subject.



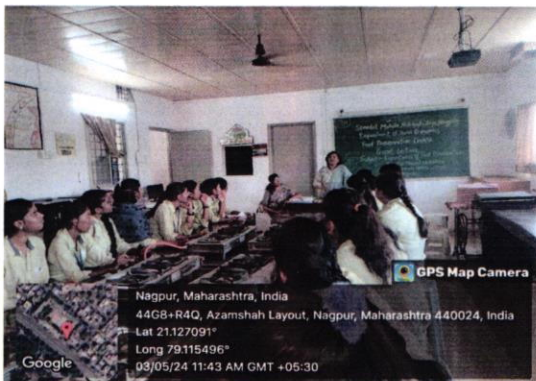
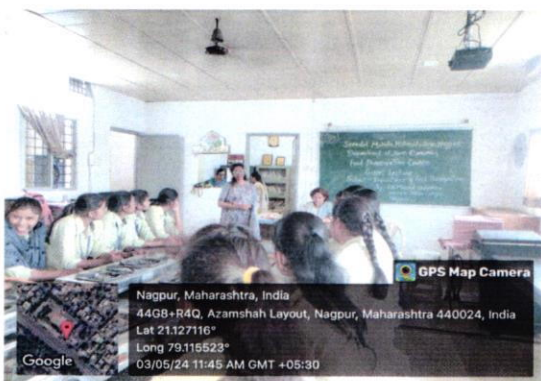
Theory & Practical – Faculty with students

N. Dwibedi
Off. Principal
Sevadal Mahila Mahavidyalaya
Nagpur.





Theory & Practical – Faculty with students



Guest lecture on “Importance of Food Preservation” by Dr. Mrunal Waliokar , Kamla Nehru College Nagpur. Dated-3/5/2024

N. S. Dhoble
Prof. N. S. Dhoble)
Off. Principal,
Sevadal Mahila Mahavidyalaya,,Nagpur.

N. S. Dhoble
Off. Principal
Sevadal Mahila Mahavidyalaya
Nagpur.

S. D. Kolarkar
(Dr. S. D. Kolarkar)
Course Co- ordinator



Certificate Course in Food Preservation

Food preservation, any of a number of methods by which food is kept from spoilage after harvest or slaughter. Such practices date back to prehistoric times. Among the oldest methods of preservation are drying, refrigeration and fermentation. Modern methods include canning, pasteurization, freezing, irradiation and the addition of chemicals. Advancement in packaging materials has importance in food preservation.

The course is completely entrepreneurship oriented and includes various techniques that are expected for self employment. Hence the students will be well versed with advanced technique which is the need of the hour for providing employment opportunities.

Food preservation is something that should be understood by anyone who handles food, whether for their own use or employment. Self employment opportunities is available in food preservation. Therefore this course deals mainly with various food products and their preservation techniques. It is a great delight to be able to preserve delicious Food. All it need is a bit of skill and training to be able to do this and this is an art which does not need a lot of heavy infrastructure and one can easily start earning with a small unit at home.

The add-on course on food preservation a practical approach aims to equip students with essential skills in preserving food through hands on experiences. Students will gain a deep understanding of food safety, quality maintenance and cost effective preservation methods. Moreover, entrepreneurial attitude will be developed in the students.



Programme Outcome

The Certificate Course in "Food Preservation" aims to train the students for an entrepreneurship. The course further educates the students on entrepreneurial approaches. By the end of the certificate course, the students will learn following things:

1. To develop the knowledge of need of food preservation and learn various Preservation techniques.
2. To impart knowledge on the different techniques used in preservation of food.
3. To be able to conduct healthy food preparation, including seasonal recipe development, preservation, food safety and handling.
4. Self employment in preservation of food.

The course further educates the participants on entrepreneurial approaches. Students will be able to do self employment in preservation of food.

Objective of the Course :

- To study the food spoilage.
- To provide knowledge and development of food preservation and preservation techniques.
- To know the importance and basic principles of food preservation.
- To Introduce the students in the job opportunities in food preservation.
- To develop Marketing and Entrepreneurship skills to enhance employability



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Place for Higher learning and Research (Research Academy)
Sakkardara Chowk, Umrer Road Nagpur-440024

Date : 10th Jan., 2024

NOTICE

All the members of the department of Home Economics here by informed that the meeting regarding the certificate course in '**Food Preservation**' has been scheduled on 15th Jan., 2024 at 11.00 am at the honourable principal's chamber.

Hon'ble Principal sir will chair the meeting in presence of Dr. A. P. Lambat, NAAC coordinator.

Agenda of meeting:

- 1) To commence the Certificate course in 'Food preservation'.
- 2) To frame the syllabus of the course.
- 3) Any other matter with the permission of the chair.



Dr. Mrs. S. D. Kolarkar
Course Coordinator

Copy to:

Asso. Prof. A. P. Lambat, NAAC Coordinator

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Off. Principal
Sevadal Mahila Mahavidyalaya
Nagpur.



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SEVADAL MAHILA MAHAVIDYALAYA

Place for Higher learning and Research (Research Academy)
Sakkardara Chowk, Umrer Road, Nagpur_440024

Minutes of Meeting dated 15th Jan. 2024
Certificate course in 'Food preservation'

The meeting regarding the certificate course in "Food preservation" was held on 15th Jan. 2024 at 11.00 am in the hon'ble principal's Chamber. Hon'ble Principal sir presided over the meeting.

Agenda of the meeting:

- 1) To commence the certificate course in 'Food preservation'.
- 2) To frame the syllabus of the course.
- 3) Any other matter with the permission of the chair.

Following Memebbers were present:

- | | |
|--------------------------------------|--------------------|
| 1) Prof. Pravin Charde Principal | Chairman |
| 2) Asso. Prof. Dr. A. P. Lambat | IQAC coordinator |
| 3) Asso. Prof. Dr. S. D. Kolarkar | Course Coordinator |
| 4) Asst. Prof. Dr. P. A. Chinchkhede | Member |

Dr. Sanghmitra Kolarkar, course coordinator acted as secretary in the meeting. The coordinator welcomed the chairperson, Hon'ble principal and other members and called the meeting in order. With the permission of chairperson. The coordinator read out the agenda of meeting and subsequently discussed the matter.


- 1) Item no.1: To commence the certificate course in "Food preservation"

Resolution: Unanimously it was decided to commence the certificate course in 'Food preservation' from the session 2023-24.

- 2) Item no.2 : To frame the syllabus of the course.

Resolution: Hon'ble Principal expressed his views regarding the framing of course syllabus. Dr. Mrs. S. D. Kolarkar and Dr. Mrs. P. A. Chinchkhede

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Sevadal Mahila Mahavidyalaya
Nagpur.



were asked to prepare syllabus of the certificate course in " Food preservation"

- 3) Item no.3: Any other matter with the permission of chair.

Resolution: As there was no other matter to discuss, the coordinator sum up the meeting by expressing thanks for everyone's gracious attendance.

Name:

signature

1) Hon'ble Prof.Pravin Charde

2) Dr. A. P. Lambat

3) Dr. Mrs. S. D. Kolarkar

4) Dr. Mrs. P. A. Chinchkhede



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Place for Higher learning and Research (Research Academy)
Sakkardara Chowk, Umrer Road Nagpur-440024

Date :18th Jan, 2024

NOTICE

All the members of the department of Home Economics here by informed that the meeting regarding the certificate course in '**Food Preservation**' has been scheduled on 20th Jan, 2024 at 11.00 am at the Hon'ble principal's chamber.

Hon'ble Principal sir will chair the meeting in presence of Dr. A. P. Lambat, NAAC coordinator.

Agenda of meeting:

- 4) To confirm the minutes of the last meeting.
- 5) To review the progress of framing the syllabus of 'Food Preservation'.
- 6) Any other matter with the permission of the chair.

S.D.

Dr. Mrs. S. D. Kolarkar
Course Coordinator

Copy to:

Asst. Prof. A. P. Lambat, NAAC Coordinator

NAAC

Off. Principal
Sevadal Mahila Mahavidyalaya
Nagpur.



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SEVADAL MAHILA MAHAVIDYALAYA

Place for Higher learning and Research (Research Academy)
Sakkardara Chowk, Umrer Road, Nagpur_440024

Minutes of Meeting dated 20th Jan, 2024
Certificate course in 'Food preservation'

The meeting regarding the certificate course in "**Food preservation**" was held on 20th Jan, 2024 at 11.00 am in the hon'ble principal's Chamber. .Hon'ble Principal sir presided over the meeting.

Agenda of the meeting:

1. To confirm the minutes of the last meeting.
2. To review the progress of framing the syllabus of 'Food Preservation'
3. Any other matter with the permission of the chair.

Following Memebbers were present:

- | | |
|-------------------------------------|--------------------|
| 1) Prof. Pravin Charde Principal | Chairman |
| 2) Asso. Prof. A. Lambat | IQAC coordinator |
| 3) Asso. Prof. Dr. S. D. Kolarkar | Course Coordinator |
| 4) Asst. Prof. Dr.P. A. Chinchkhede | Member |


Dr. Sanghmitra Kolarkar, course coordinator acted as secretary in the meeting. The coordinator welcomed the chairperson, Hon'ble principal and other members and called the meeting in order With the permission of chairperson. The coordinator read out the agenda of the meeting and subsequently discussed the points according to the agenda of the meeting.

- 7) **Item no.1:** To confirm the minutes of the last meeting.

Resolution: The minutes of the last meeting held on 20th Jan,2024 were read by the course coordinator and after through discussion the minutes were unanimously approved.

- 8) **Item no.2 :** To review the progress of framing the syllabus of ' Food preservation'

Nagpur
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Sevadal Mahila Mahavidyalaya
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Resolution: Course coordinator tabled the newly framed syllabus of Certificate course in “ Food preservation” in the meeting . After thorough discussion it was approved unanimously.

Name:

signature

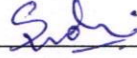
1) Hon'ble Prof.Pravin Charde



2) Dr. A. P. Lambat



3) Dr. Mrs. S. D. Kolarkar



4) Dr. Mrs. P. A. Chinchkhede



Principal

Off. Principal
Sevalal Mahila Mahavidyalaya
Nagpur.



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Place for Higher Learning & Research (Research Academy)
Sakkardara Square, Umrer Road, Nagpur-440024

Syllabus

Certificate Course in Food Preservation

Theory

Unit -I Food contamination & spoilage: concept, definition, difference, between contamination & spoilage, signs of contamination and spoilage in food, types of food poisoning, introduction to disease caused by spoiled food contamination of different food. Important microorganisms for food, used necessity of microbes in food preparations

Unit- II Introduction to food preservation: Introduction, definition and scope of food science and technology, historical development of food processing and preservation, concept, importance of food preservation, methods of food preservation, physiology changed condition, moisture content, principles of preservation.

Unit -III Chemical preservation: Preservation of food by use of sugar, salt, chemicals, antibiotics and by smoking concentration: Application in food industry processes and equipment for manufacture of various concentration foods and their keeping quality, fermentation, Application in preservation of food pickling, curing, etc., Radiation: source of radiation, mode of action effect on microorganisms and different nutrients dose requirements for radiation preservation of food.

Unit -IV Preservation by drying: Concept, history, types of drying and dryers, treatments prior to drying, preservation by use of high temperature & low temperature: concept and importance, various methods used – pasteurization,

boiling, sterilization and UHT processing, : blanching, canning, effect of high temperature on microbial content of food, Commodities, Costing and Accounts : purchasing and sales maintaining account procedure in cost price, calculating selling price, gross profit, net profit, products of packing, labling, and marketing.

Practical :

- 1) Type of Pickle – Lemon, Mango, Chilli.
- 2) Jams, Jellies, Sauces
- 3) Blanching methods for vegetables – Bioling water or steam method
- 4) Canning methods- The food contents are sealed in an airtight container at high temperatures.
- 5) Dehydration

REFERENCE BOOKS

1. Food Microbiology by William Frazier
2. Food Microbiology by W.M.Faster
3. Laboratory manual of Food Microbiology by Neelima Garg, K.L.Garg
4. Fundamental Food Microbiology by Biber Ray & Arunbhuia.

Activities:

1. Two days workshop on "food Preservation"
2. Arrange guest Lecture on " Skill development : Marketing & Packning"
3. Visit- Cottage Industry.

Destruction of Marks

Practical Examination (40 Marks)

- 1) Preparation and presentation of one preservative product - 20 Marks
- 2) Calculation of selling and cost Price of the Prepared Products- 10 Marks
- 3) Menu Card - 05 Marks
- 4) Record Book - 05 Marks

Internal Assesment on Activities :

- 1) Field Trip to Cottage Industry - 05 Marks
- 2) Attendance in Guest lecture & Workshop - 05 Marks
- 3) Report writing of the above program- 10 Marks

N. S. Dhoble

(Prof. N. S. Dhoble)
Off. Principal,
Sevadal Mahila Mahavidyalaya,,Nagpur.



S. D. Kolarkar

(Dr. S. D. Kolarkar)
Course Co- ordinator



Teaching Activity:

- To start with 1 Batch of minimum 16 Students.
- Admission is for one session.

Course Duration – (40 Hrs)

Rules and Regulation :

- There will be 2 hours/ week for theory.
- There will be 2 hours/ week/ per batch for practical.
- Theory paper will be of 40 Marks and 2 hours. duration.
The practical Examination shall be of 40 marks .

Scheme of Evaluation :

- Theory Examination- 40 marks
- Practical Examination- 40 marks
- Internal Practical Assessment– 20 marks



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Sakkardara chowk, umrer Road, Nagpur-440024

Date : 20th Jan. 2024

NOTICE

All the students are hereby informed that the certificate course in “**Food presevation**” run by department of Home Economics designed to enhance startup in Food preservative products.

Interested students should contact following teachers for admission before 30th Jan. 2024.

- 1) Dr. Mrs. Sanghmitra Kolarkar, HOD, Home Economics.
- 2) Asst. Prof. Dr. Mrs. Prabha Chinchkhede



Dr. Mrs. S. D. Kolarkar
Course Coordinator



Prof. Pravin Charde
Principal
Sevalal Mahila Mahavidyalaya
Nagpur.



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Sevalal Mahila Mahavidyalaya
Nagpur.



Sevadal Mahila MahavidyalayaPlace for Higher Learning & Research (Research Academy)
Sakkardara Square, Umrer Road, Nagpur-440024**Certificate Course in Food Preservation
List of Admitted Student**

Sr.no	Name of the Students	Class	Mobile No.
1.	Ku. Akansha .A .Barahate	B.A.II	8010427460
2.	Ku .Ranu S. Mule	B.A.II	9403376448
3.	Ku .Achal D. Thawkar	B.A.II	9699705304
4.	Ku .Nikita R. Yadav	B.A.II	9284176831
5.	Ku .Minal K. Shende	B.A.II	9579685215
6.	Ku .Khushi H. Kachware	B.A.II	8390219295
7.	Ku .Mayuri S. Rangari	B.A.II	8080345837
8.	Ku. Laxmi T. Kaware	B.A.II	9665697365
9.	Ku. Sonam S. Bandhate	B.A.II	7304435703
10.	Ku. Suhani N. Bondre	B.A.II	9022897272
11.	Ku. Shraddha P. Waghmare	B.A.II	7666574179
12.	Ku. Punam P. Meshram	B.A.II	8552089313
13.	Ku. Kashish V. Nagrae	B.A.II	7823888049
14.	Ku. Ashwini Dhenge	B.A. II	8208629226
15.	Ku. Nidhi .S.Kathe	B.A.III	7558704474
16.	Ku .Nandini M. Sawalakhe	B.A III	9309078022
17.	Ku .Shruti .R. Shinde	B.A III	9322493089
18.	Ku .Mahek .S .Pathan	B.A III	8766591060
19.	Ku. Minal .A .Ganvir	B.A. III	9172495425
20.	Ku .Pratima V. Haware	B.A.III	7058438706
21.	Ku .Kalpana .K .Uikey	B.A III	7020176654
22.	Ku. Sonu S. Kumbhalkar	B.A III	7057152597
23.	Ku. Sakshi N. Pande	B.A.III	7447556139
24.	Ku. Ruchika M. Giripunje	B.A.III	7249689669
25.	Ku. Prajakta S. Sarangpure	B.A.III	9767998217
26.	Ku. Pushpa M. Atkhare	B.A III	9527023060
27.	Ku. Vaishanvi I. Dadmal	B.A III	7666253723
28.	Ku. Nishika N. Rangari	B.A.III	9834641703
29.	Ku. Krutika .Titarmare	B.A.III	7821927711

Prof. N. S. Dhoble
Off. Principal,
Sevadal Mahila Mahavidyalaya,,Nagpur.



(Dr. S. D. Kolarkar)
Course Co-ordinator

Off. Principal
Sevadal Mahila Mahavidyalaya
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Place for Higher learning and Research (Research Academy)

Sakkardara Chowk, Umrer Road Nagpur-440024

Date :20th April, 2024

NOTICE

All the students are hereby informed that the certificate course in “**Food presevation**” are hereby informed that the Internal Written and Practical Examination will be held on 5.05.2024 at 12.00pm and 8.05.2024 at 12.00pm respectively in the college Food & Nutrition Laboratory students are directed to remain present.



Dr. Mrs. S. D. Kolarkar
Course Coordinator



Prof. Mrs. N. S. Dhoble
Off. Principal
Sevalal Mahila Mahavidyalaya,
Nagpur.



Off. Principal
Sevalal Mahila Mahavidyalaya
Nagpur.



सेवादल महिला महाविद्यालय, नागपूर.
गृह अर्थशास्त्र विभाग
अन्नसंरक्षण (Food Preservation) सर्टिफिकेट कोर्स
लेखी परीक्षा, 2024

वेळ - 3 तास

गुण -40

प्र.1 अन्नसंरक्षणाच्या कोणत्याही दोन पद्धती सविस्तर लिहा. 10
किंवा

खाद्यपदार्थात आंतरिक कारणाने होणारी अन्नविषबाधा लिहा.

प्र.2 तापमानाला नियंत्रित करून अन्नसंरक्षण करण्याची पद्धती सविस्तर लिहा 10
किंवा

अन्न खराब होण्याची कारणे लिहा.

प्र. 3 संक्षिप्त लिहा.10

अ. पाश्चरायझेशन

ब. बाटल्यांद्वारे अन्नसंरक्षण

किंवा

क. डब्बाद्वारे अन्नसंरक्षण

ड . निर्जलीकरण

प्र. 4 संक्षिप्त लिहा.10

अ.अन्न संरक्षणाचे महत्त्व

ब. अन्न विषबाधित होऊ नये म्हणून प्रतिबंधक उपाय

प्र.5 अति संक्षिप्त लिहा. 10

अ. साखर मीठ तेल व मसाल्याच्या सहाय्याने अन्नसंरक्षण

ब. अन्नपदार्थाला विषयुक्त करणाऱ्या जिवाणूंची नावे

क. रासायनिक अन्नसंरक्षकाची नावे

ड. परजीवी कीटक

Mouobk

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Sevadal Mahila Mahavidyalaya
Nagpur.



Sevadal Mahila MahavidyalayaPlace for Higher Learning & Research (Research Academy)
Sakkardara Square, Umrer Road, Nagpur-440024**Certificate Course in Food Preservation****Academic Session : 2023-2024****Marksheet**

Sr. no	Name of the Students	Marks Obtained				Grade
		Theory (40)	Practical (40)	Internal Assessment (20)	Total (100)	
1.	Ku. Akansha .A .Barahate	25	35	18	78	A
2.	Ku .Ranu S. Mule	24	35	17	76	A
3.	Ku .Achal D. Thawkar	25	32	18	75	A
4.	Ku .Nikita R. Yadav	22	35	18	75	A
5.	Ku .Minal K. Shende	25	36	18	79	A
6.	Ku .Khushi H. Kachware	30	36	19	85	A
7.	Ku .Mayuri S. Rangari	25	35	17	77	A
8.	Ku. Laxmi T. Kaware	27	30	18	75	A
9.	Ku. Sonam S. Bandhate	32	30	18	80	A
10.	Ku. Suhani N. Bondre	25	33	17	75	A
11.	Ku. Shraddha P. Waghmare	27	34	16	77	A
12.	Ku. Punam P. Meshram	32	33	17	82	A
13.	Ku. Kashish V. Nagrare	32	33	18	83	A
14.	Ku. Ashwini Dhenge	33	31	16	80	A
15.	Ku. Nidhi .S.Kathe	37	38	19	94	A
16.	Ku .Nandini M. Sawalakhe	34	36	18	88	A
17.	Ku .Shruti .R. Shinde	32	35	15	82	A
18.	Ku .Mahek .S .Pathan	36	37	19	92	A
19.	Ku. Minal .A .Ganvir	27	31	17	75	A
20.	Ku .Pratima V. Haware	30	30	16	76	A
21.	Ku .Kalpana .K .Uikey	30	30	17	77	A
22.	Ku. Sonu S. Kumbhalkar	38	37	19	94	A
23.	Ku. Sakshi N. Pande	34	34	19	87	A
24.	Ku. Ruchika M. Giripunje	30	32	18	80	A
25.	Ku. Prajakta S. Sarangpure	31	30	18	79	A
26.	Ku. Pushpa M. Atkhare	30	29	16	75	A
27.	Ku. Vaishanvi I. Dadmal	30	33	18	81	A
28.	Ku. Nishika N. Rangari	32	32	17	81	A
29.	Ku. Krutika .Titarmare	31	30	16	77	A

Prof. N. S. DhobleOff. Principal,
Sevadal Mahila Mahavidyalaya,,Nagpur.**(Dr. S. D. Kolarkar)**
Course Co-ordinatorOff. Principal
Sevadal Mahila Mahavidyalaya
Nagpur.

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Place for Higher learning and Research (Research Academy)
Sakkardara Chowk, Umrer Road Nagpur-440024

Date :20th April, 2024

NOTICE

All the members of the department of Home Economics here by informed that the meeting regarding the certificate course in '**Food Preservation**' has been scheduled on 25th April, 2024 at 11.00 am at the Hon'ble principal's chamber.

Hon'ble Principal sir will chair the meeting in presence of Dr..A. P. Lambat, NAAC coordinator.

Agenda of meeting:

- 9) To confirm the minutes of the last meeting.
- 10) To review the progress of the course 'food preservation'.
- 11) Any other matter with the permission of the chair.


S.D.

Dr. Mrs. S. D. Kolarkar
Course Coordinator

Copy to:

Asst. Prof.A. P. Lambat, NAAC Coordinator

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Place for Higher learning and Research (Research Academy)
Sakkardara Chowk, Umrer Road, Nagpur_440024

Minutes of Meeting dated 25th April, 2024
Certificate course in 'Food preservation'

The meeting regarding the certificate course in “**Food preservation**” was held on 20th April, 2024 at 11.00 am in the hon'ble principal's Chamber. .Hon'ble Principal sir presided over the meeting.

Agenda of the meeting:

4. To confirm the minutes of the last meeting.
5. To review the progress of the course 'Food Preservation'
6. Any other matter with the permission of the chair.

Following Memebbers were present:

- | | | |
|------------------------------------|---------------|--------------------|
| 1) Prof.Mrs. N.S.Dhoble | Off Principal | Chairman |
| 2) Asso. Prof. A. Lambat | | IQAC coordinator |
| 3) Asso. Prof. Dr. S. D. Kolarkar | | Course Coordinator |
| 4)Asst. Prof. Dr.P. A. Chinchkhede | | Member |

Dr. Sanghmitra Kolarkar, course coordinator acted as secretary in the meeting. The coordinator welcomed the chairperson, Hon'ble principal and other members and called the meeting in order With the permission of chairperson. The coordinator read out the agenda of the meeting and subsequently discussed the points according to the agenda of the meeting.


Item no.1: To confirm the minutes of the last meeting.

Resolution: The minutes of the last meeting held on 15th Jan, 2024 were read by the course coordinator and after through discussion the minutes were unanimously approved.

Item no.2 : To review the progress of the course 'Food Preservation

Resolution: Course coordinator presented exam result of the Certificate course in “ “Food preservation” in the meeting . It was approved unanimously

Nawble
Off. Principal
Sevadal Mahila Mahavidyalaya
Nagpur.



Item no.3 : Any other matter with the permission of the chair.

Resolution: Hon'ble Principal Madam instructed to distribute certificate to the students on the accomplishment of certificate course.

Name:	signature
1) Hon'ble Prof. Mrs. N. S. Dhoble	<u>N. S. Dhoble</u>
2) Dr. A. Lambat	<u>Dr. A. Lambat</u>
3) Dr. Mrs. S. D. Kolarkar	<u>Dr. Mrs. S. D. Kolarkar</u>
4) Dr. Mrs. P. A. Chinchkhede	<u>Dr. Mrs. P. A. Chinchkhede</u>



N. S. Dhoble
Off. Principal
Sevalal Mahila Mahavidyalaya
Nagpur.





Sevadal Shikshan Sanstha's
NAAC RE-ACCREDITED WITH 'A' GRADE

Sevadal Mahila Mahavidyalaya

Place for Higher Learning and Research (Research Academy)
Sakkardara Square, Umrer Road, Nagpur-440024

Certificate of Completion

This certificate is awarded to

Ms. Akansha Barahate

she has successfully completed the Certificate Course in

"Food Preservation".

conducted by the Department of Home Economics

Date : 30/04/2024

S.D.

Dr. (Mrs.) S. D. Kolarkar
Course Coordinator



Nirupama

Prof. (Mrs.) Nirupama S. Dhoble
Off. Principal

Sevadal Mahila Mahavidyalaya, Nagpur