

**HANDS-ON TRAINING ON CANNING AND HONEY
PROCESSING TO STUDENTS OF
DIVISION OF FOOD SCIENCE AND TECHNOLOGY
SKUAST, KASHMIR UNDER MoU**

Visit Overview

From December 8th to 9th, 2023, 18 B.Tech students from the Division of Food Science and Technology at SKUAST Kashmir, accompanied by one faculty member, Dr. Abida, and two technical staff members, visited the Department of Food Engineering and Technology (FET) at Sant Longowal Institute of Engineering and Technology (SLIET), Longowal.

Hands on Training in Canning & Honey Processing to students of SKUAST Shalimar, Srinagar under MoU

Canning of Fruits and Vegetables

SLIET Apiary

India is producing 1,33,200 Metric tonnes of Honey with high export potential.

Raw Honey, Pollen, Propolis & Royal Jelly

Honey Processing and Quality Control

All SKUAST students are welcome!

Mixed Vegetables

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Date: 8th & 9th December 2023

Offered by: Department of Food Engg. and Tech, SLIET, Longowal (Punjab)

The primary objective of this visit was to receive hands-on training in canning and honey processing.



Canning Training

The canning training was conducted at the pilot plant of the Department of FET by Dr. K. Prasad and Dr. Om Chand. This training session was designed to provide students with a comprehensive understanding of the canning process, including the formation of cans and the various unit operations involved. During the training, students were:

- Introduced to the process of can formation.
- Educated about the different unit operations in canning, such as filling, sealing, and sterilization.
- Given the opportunity to practice these operations under the guidance of experienced instructors.

Honey Processing Training

The honey processing training was held at the SLIET Apiary, led by Dr. Vikas Nanda. This session focused on imparting practical skills related to the extraction and processing of honey.



The training covered:

- Techniques for extracting honey from honeycombs.
- The process of uncapping, which involves removing the wax cover from honeycombs.
- Methods for moisture removal to ensure the quality of honey.
- Filtration processes to purify honey.

Students actively participated in each step, gaining valuable hands-on experience.

Appreciation

Both the faculty and students of SKUAST Kashmir expressed their deep appreciation for the efforts put forth by the Department of FET at SLIET. The training sessions were well-organized and provided practical, in-depth knowledge that will significantly benefit the students in their future careers in food science and technology.

Dr. Abida and the accompanying technical staff also praised the dedication and expertise of the trainers, Dr. K. Prasad, Dr. Om Chand, and Dr. Vikas Nanda, acknowledging their contribution to making the visit a success.

Conclusion

The hands-on training visit to SLIET, Longowal, was highly beneficial for the students of SKUAST Kashmir. It provided them with practical skills and a deeper understanding of canning and honey processing, which are crucial areas in food science and technology. The successful execution of this training program highlights the importance of such collaborative efforts between educational institutions in enhancing the learning experience for students.