**PARVATIBAI CHOWGULE COLLEGE OF ARTS & SCIENCE (AUTONOMOUS) - GOGOL, MARGAO-GOA**

**DEPARTMENT OF BIOCHEMISTRY**

**(Highlight the appropriate: Workshop/ Conference/Seminar/ Industry-Academia /Extension activity)**

**(Highlight the appropriate for Community outreach: Social service in terms of impact and sensitizing students to social issues of gender/hygiene/ nutrition/ domestic violence /environment/ community assistance etc) entrepreneurship**

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| **REPORT OF ‘SHORT-TERM TRAINING COURSE ON** **ENTREPRENEURIAL OPPORTUNITIES IN FERMENTED FOOD TECHNOLOGY’** | |
| **Title:** | Entrepreneurial opportunities in Fermented Food technology |
| **Date and year:** | Dates: 24th February to 29th February 2020 |
| **Venue:** | Parvatibai Chowgule College of Arts and Science Autonomous, Gogol, Margao, Goa |
| **Resource person/s:** | Dr Archana Thakur, Managing Director, Codon Biosciences Pvt. Ltd., Goa.  Mr. Vikas Chandra, Director, Dairy de Goa.  Ms. Gautami Raikar, Director and CEO, Attort Legal Consultancy Pvt. Ltd., Goa.  Shri. Richard Norhonha, Designated Officer, Directorate of Food & Drugs Administration, Bambolim, Goa  Mr. Sanjay Mulvi, Incubation Manager, CIBA, Verna, Goa.  Ms. Vallanka Dias, Asst. Prof., Dept. of Biotechnology, Parvatibai Chowgule College, Autonomous, Margao, Goa.  Dr. Aduja Naik, Asst. Prof., Dept. of Biochemistry, Parvatibai Chowgule College, Autonomous, Margao, Goa.  Dr. Supriya Prabhu Khorjuvenkar, Asst. Prof., Dept. of Biochemistry, Parvatibai Chowgule College, Autonomous, Margao, Goa.  Ms. Hashma Mujawar, Asst. Prof., Dept. of Biotechnology, Parvatibai Chowgule College, Autonomous, Margao, Goa. |
| **Organising Committee** | Patrons: Dr. Nandakumar Sawant (Principal),  Dr. Harish Nadkarni (Vice Principal), Dr. Shaila Ghanti (Vice Principal)  Convenor: Dr. R. Kanchana (Asst. Prof. Dept. of Biotechnology)  Organizing secretary: Dr. Aduja Naik (Asst. Prof. Dept. of Biochemistry)  Members: Ms. Sarah Mesquita, Ms. Madhavi Motankar, Ms. Bhavya Bhat,  Ms. Vallanka Dias |
| **No. of Participants** | 25 |
| **Objective:** | To develop entrepreneurial spirit among participants for inspiring them to set up their start-up.  To take up developmental works for new products and for improved formulations from traditional fermented food products. |
| **Summary of the proceedings** | The theme of the workshop was to connect fermented foods to health status and social wellbeing. Fermented foods have been playing a key role in the diet of human beings for centuries. Now several probiotic, prebiotic, synbiotic foods are available and sold as functional foods, nutraceuticals, health foods, dietary foods, etc. The exchange of the rich resources of fermented foods know how could present a golden opportunity for the expansion of the functional food market. The short-term training course on “Entrepreneurial opportunities in Fermented Food technology” was conducted to share technical knowledge on fermented foods by the experts. It included talk series, delivered from experts and entrepreneurs in the fermentation technology industry as well as academicians specialized in food technology. Hands on experience was provided through experimental sessions (production of fermented foods in laboratory) |
| **Photographs** | |