

G.B. Pant University of Agriculture & Technology, Pantnagar

Short course on Food processing and value addition started

Pantnagar. 2 December, 2009. A 10-day short course scheduled from December 2-12, 2009 on 'Food processing and value addition towards nutritional security' sponsored by Indian Council of Agricultural Research (ICAR) was inaugurated in committee hall of College of Home Science by Vice-Chancellor Dr. B.S. Bisht.

Speaking on the occasion Dr. Bisht said that India is the world's largest producer of food and food processing is one of the biggest industries in the country. Food waste is major problem which can be tackled through value addition in the post-harvesting stage. He further said that the appropriate post-harvest practices like food processing technique, packaging, transportation and storage can play a significant role in reducing, spoilage and extending shelf life. There is urgent need to ensure availability of clean, nutritious and cost effective food. He called for active involvement of different stakeholders like policy makers, nutritionists and health workers to boost food process industries through value added food products. Speaking on the occasion Dean, College of Home Science elaborated the importance of value added products and nutritional security by using available plant and animal resources. Dr. Pratima Awasthi, Course Director, explained about different aspects of the course such as techniques of processing of value addition and ways and means to enhance nutritional security. The course will be conducted by resource persons available in the University and eminent external experts.

(B. Kumar)
Director Communication



The Vice-Chancellor Dr. B.S. Bisht as Chief Guest sitting with participating scientists in inaugural session of the short course