

## 2. DEVELOPMENT OF NUTRITIOUS, HEALTHY & SUSTAINABLE PRODUCTS

The Department of Food Science and Technology, faculty of Agriculture is continuously engaged in producing healthy products from indigenous freshly produced fruits and vegetables and also again conducted free training courses on “processing and preservation techniques” for the students and community females. They were trained for the development of value-added products like Jam, Jelly, Squash, Pickle, Ketchup, and Marmalade. Besides, they were well trained for how to preserve fresh produce to maintain safety and nutritional worth of products. In addition to bakery products, the dairy products (yogurt and cheeses) were also manufactured during training workshop on the demand of local community females and they highly appreciated such kind of healthy activities of the University for community interest and to tackle food scarcity issues.



*The products made by faculty members, students and female community in training workshop organized by Department of Food Science & Technology*