

STUDENT FOOD INSECURITY AND HUNGER

In 2024, the Department of Food Science and Technology, Faculty of Agriculture, continued its commitment to promoting safe and healthy food practices. The department actively developed nutritious products using locally grown fruits and vegetables and organized a series of free training courses on “Processing and Preservation Techniques” for students and community women.

Participants received hands-on training in preparing value-added products such as jams, jellies, squashes, pickles, ketchup, and marmalades. They were also taught practical methods for preserving fresh produce while retaining its safety, flavor, and nutritional quality.

On the request of the local community, the department additionally conducted specialized sessions on bakery and dairy processing, including yogurt and cheese making. These activities were widely appreciated, as they supported skill development, encouraged small-scale entrepreneurship, and contributed to addressing food scarcity challenges in the region.

