

KTSPM's
HUTATMA RAJGURU MAHAVIDYALAYA, RAJGURUNAGAR
DEPARTMENT OF BOTANY

One day workshop on Value added products

A.Y. 2026-27

Sr. No	Item	Particulars
1	Date	21 st September 2026
2	Name of Event	One day workshop on value added products
3	Venue	Department of Botany, HRM
4	Time	12.30 to 4.00 pm
5	Duration of the programme	One day
6	Number of participants	12 students
7	Activity belongs to which Criteria of NAAC	Criteria 3

Report on One day workshop on Value added products

The Department of Botany successfully organized a one-day workshop on value-added products as part of the curriculum of S.Y.B.Sc. Minor on 21st September 2026. The workshop aimed to create awareness about food processing, preservation, and the commercial importance of value-added products. The main objective of the workshop was to provide participants with theoretical knowledge and practical skills in preparing these products using simple and cost-effective methods.

In the introductory session, Dr. K.M. Nitnaware, who conducted the workshop, explained the importance of value addition in agricultural and horticultural produce. The participants learned how processing and preservation can reduce post-harvest losses, extend shelf life, improve product quality, and generate self-employment opportunities.

During the practical session, the participants were given demonstrations on the preparation of **Tomato ketchup, Rose water, and Gulkand**. The preparation of tomato ketchup involved the selection and washing of ripe tomatoes, extraction of pulp, cooking, addition of suitable ingredients, and bottling of the finished product. The preparation of rose water was demonstrated using fresh rose petals and extraction method through steam distillation, with emphasis on hygiene and safe handling. The participants also learned the traditional method of preparing gulkand

using fresh rose petals and sugar, along with the importance of proper mixing, storage, and preservation.

Special attention was given to cleanliness, quality control, proper packaging, labelling, and storage of the prepared products. The potential for marketing these products on a small scale and their role in entrepreneurship and income generation were also discussed.

The workshop was interactive and informative, providing participants with valuable hands-on experience in food processing and product development. It encouraged creativity, innovation, and the effective utilization of locally available raw materials.

The workshop concluded with a question-and-answer session, during which participants clarified their doubts and shared their experiences. Overall, the one-day workshop was successful in enhancing participants' knowledge and practical skills in preparing value-added products. It highlighted the importance of food processing as a means of reducing wastage, increasing the value of agricultural produce, and promoting self-employment opportunities.



Students preparing the rose petals



Preparation of Rose water






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