

April 21, 2022

Training on utilization of fruits and vegetable waste by School of Bioengineering and Food Technology

The School of Bioengineering and Food Technology organized hands of training on utilization of fruit and vegetable wastes for the development of value-added products such as biodegradable cutlery items, IMF foods etc. for the sustainable livelihood of women of surrounding areas of Shoolini University. For the development of biodegradable edible cutlery items and other food products the household fruit and vegetable waste were utilized which is mostly thrown by the families. Hence, the present training will increase the skills was expected to become a source of income for the rural women. Besides this, the School of Bioengineering and Food Technology conducted a cleaning and sensitization drive in the slum area of Salogra village, Solan. The volunteers interacted with children and women of the village and made them aware about the importance of cleanliness, hygiene, and nutrition in human health.

Number of participants: - 47



Villagers attending the training on utilization of fruits and vegetables' waste



A photograph of workshop



Dr. Somesh talking about importance of utilization of fruits and vegetables' waste



Solan, Himachal Pradesh, India

V47C+F4R, Solan, Himachal Pradesh 173229, India

Lat 30.863878°

Long 77.119514°

21/04/22 03:25 PM

A photograph of the workshop



Solan, Himachal Pradesh, India

V47C+F4R, Solan, Himachal Pradesh 173229, India

Lat 30.863964°

Long 77.119526°

21/04/22 03:31 PM

A photograph of the workshop



Group photograph of all the participants

P. Renda
DEAN STUDENT WELFARE
Shripointi University of Biotechnology
and Management Sciences
Solan (H.P.)-173212