CARMEL COLLEGE OF ARTS, SCIENCE, & COMMERCE FOR WOMEN, NUVEM – GOA

ACTIVITY REPORT

Department/ Club	Postgraduate Department of Food Technology
Title of the Activity	Product Development Challenge - Innovation with Buttermilk (under MBSI)
Date of the Activity	9 July 2026
Nature of the Activity	Offline
Venue	INE Hospicio SGDH, Margao - Goa
Academic Year	2026-2027

Objective(s) of the Activity:

1. Develop innovative, nutritious, and consumer-friendly buttermilk-based products that meet evolving market needs.
2. Enhance the value and utilization of buttermilk through sustainable product development and waste reduction.
3. Apply food science principles to create commercially feasible products.
4. Foster creativity and teamwork by designing, and presenting market-ready buttermilk innovations.

Activity Overview:

The PG Department of Food Technology (PGFT), in collaboration with the Institute of Nursing Education (INE), Hospicio, South Goa District Hospital (SGDH), Margao, Goa, organized a product exhibition on 9 July 2026 to showcase innovative buttermilk-based products developed by students. Part I PGFT students (7) and INE students (11) participated in the "Product Development Challenge – Innovation with Buttermilk", an initiative promoted by the Microbiologists Society of India (MBSI). The event was coordinated by the PGFT faculty, Dr. Maria Cordeiro and Dr. Komal Salkar.

The inaugural programme was presided over by Dr. Ana Vaz, Principal of INE, along with the faculty members of INE. Dr. Rajendra Borkar, Superintendent, Hospicio, SGDH, Margao, Goa, and Ms. Sheryl Afonso, Nutrition Expert and faculty member in Home Science, graced the occasion as the chief guests.

Students from both institutions actively interacted, exchanged ideas, and exhibited their innovative products. The event fostered collaboration between the two institutions, promoted interdisciplinary learning, and provided valuable experiential learning opportunities, thereby enhancing students' professional competence, communication skills, and industry readiness.

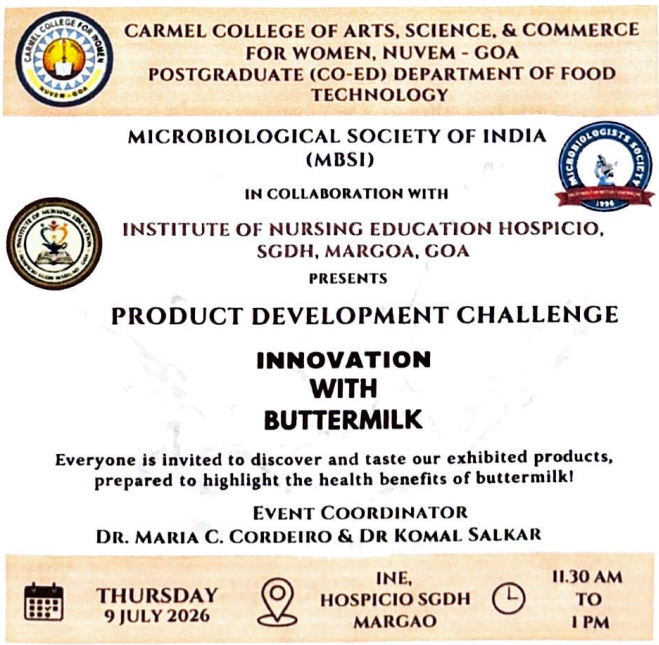
Outcomes of the Activity:

1. Development of innovative buttermilk-based products with enhanced nutritional value and sensory appeal.
2. Promotion of buttermilk consumption and utilisation through commercially viable product applications.
3. Demonstration of scientific knowledge and technical skills in product formulation, development, and presentation.
4. Enhanced creativity, teamwork, and effective product presentation skills among participants.

Beneficiaries:

Participants	Males	Females	Total
No. of Students	2	17	19
No. of Staff	-	4	4
Total	2	21	23

Photographic Evidence:



Brochure



Dr Borkar tasting the products developed by the students



PGFT (Part 1) Students participated in the event



Group Photo of the PGFT faculty and students

Dr. Komal Salkar	Dr Maria Cordeiro	Dr. Aldina Braganza
Event Coordinator	Event Coordinator & Dept. In-Charge	

CARMEL COLLEGE OF ARTS, SCIENCE AND COMMERCE FOR WOMEN
Nuvem, Salcete, Goa.
Postgraduate Department of Food Technology

ATTENDANCE SHEET

Event: Product Development Challenge "Innovation with Buttermilk". Microbiological Society of India (MBSI) + Institute of Nursing Education (INE)+ PG- Food Technology

Date: 09th July 2026

Academic Year: 2026- 2027

Event Co-ordinator: Dr. Maria Cordeiro, Dr. Komal Salkar

Sr. No.	Name	Signature
	Part I	
1.	Purva Patil	
2.	Sheryanne D'Souza	
3.	Prutha Desai	
4.	Vrinda Gaonkar	
5.	Sudhika Gaonkar	
6.	Mansi Vernekar	
7.	Nikisha Pawar	
8	Vanya Grasias	
9.	Khushi Prajapati	
	Faculty	
1.	Dr Maria Cordeiro	
2.	Ms Neylyn C. D'Souza	
3.	Dr. Komal S. Salkar	
4.	Ms. Muskan Shaikh	