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

ACTIVITY REPORT

Department/ Club	Postgraduate (Co-ed) Department of Food Technology with Food I.Q. Guild (Technical club)
Title of the Activity	Session on Basics of Product Development
Date of the Activity	13 August 2026
Nature of the Activity	Offline
Venue	PGCR3, Nirmalini A.C. Block
Academic Year	2025-2026

Objective(s) of the Activity:

1. To educate students on scientific methodologies for the preservation of perishable items to ensure quality and safety.
2. To provide practical knowledge regarding mandatory standard guidelines and compliance rules for food product labelling.
3. To introduce fundamental commercial techniques involved in product costing and effective market positioning.

Activity Overview:

The Department of Zoology in collaboration with the Postgraduate Departments of Food Technology and Commerce, through their technical clubs - Food I.Q. Guild & Merchant Guild, organised a collaborative session titled "Basics of Product Development." The session was conducted on Thursday, 13 August 2026, 1:30 PM – 2:30 PM in PGCR3, Nirmalini A.C. Block.

Coordinated by Ms Andrea Fernandes and Ms. Nezlyn C. D'Souza, the event aimed to bridge scientific knowledge and business strategy for students interested in product innovation and entrepreneurship. The session covered four primary modules. The first two modules, Preservation of Perishable Products, and Food Product Labelling, were conducted by Ms. Nezlyn D'Souza. Her session included techniques for extending product shelf life and maintaining quality and safety standards, and the FSSAI requirements for regulatory compliance. Ms. Mrinali B. Fernandes discussed the next two modules: Basics of Product

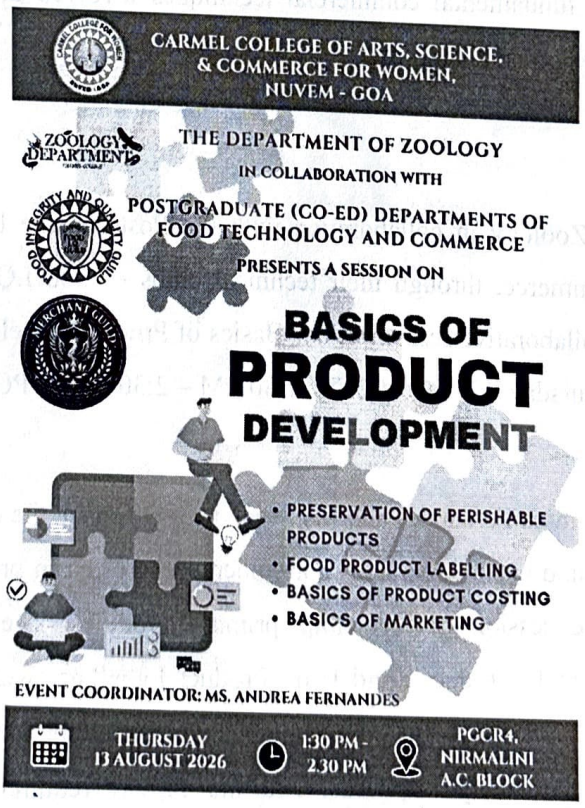
Outcomes of the Activity:

1. Participants acquired a foundational understanding of preservation techniques required to prolong perishable product life cycles.
2. Students learned how to structure legally compliant and informative product labels alongside calculating viable unit production costs.
3. Attendees gained insights into basic promotional and strategic frameworks required to take an experimental food or biological product to commercial market readiness.

Beneficiaries:

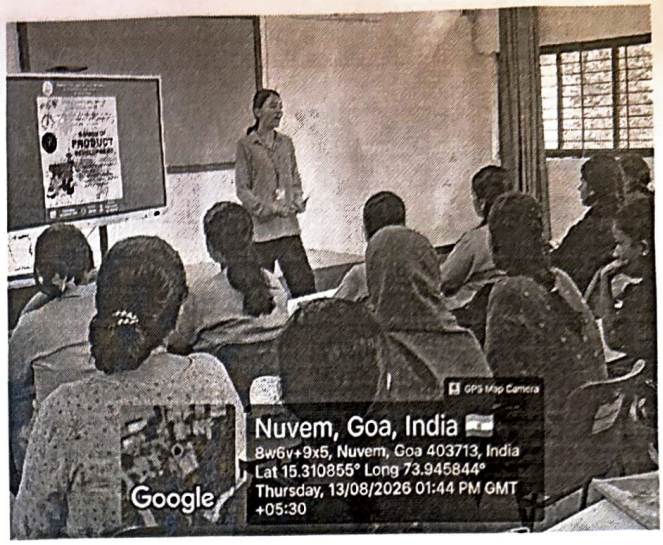
Participants	Males	Females	Total
No. of Students	5	30	35
No. of Staff	-	4	4
Total	5	34	39

Photographic Evidence:



Brochure







Group photograph of the participants

Ms. Nezlyn C. D'Souza	Dr Maria Cordeiro	Dr. Aldina Braganza
Event In-Charge	Dept. In-Charge	

CARMEL COLLEGE OF ARTS, SCIENCE AND COMMERCE FOR WOMEN

Nuvem, Salcete, Goa.

Attendance Report

Department / Committee: Dept of Zoology in collab. with PG Food Technology & Commerce

Name of the Activity: Basics of Product Development

Sr. No.	Participant Name	Class / Stream	Signature
1	Aamina Bi	M.Sc. Food Technology (II)	
2	Yuga Kavlambalkar	M.Sc. Food Technology (II)	
3	Vaishnavi Savant	"	
4	Deon Fernandes	"	
5	Avinash Kenchikar	"	
6	Janardhan Nair	"	
7	Ethan Pereira	"	
8	Nipun Narvekar	"	
9	Yashaswini Naik	"	
10	Sanika Naik	"	
11	Sanika Sawant	"	
12	Shreya Naik	"	
13	Neva Dourado	"	
14	Sonam Yasmin	M.Com Part I	
15	Kadambari	"	
16	Neha	"	
17	Samiya Hosamani	TY BSc	
18	Liane Nunes	TY BSc	
19	Gulafsana Shikalgar	TY BSC	
20	Reshma Rathod	M.Com. P-II	
21	Noella Pinto	M.Com P. I	
22	Aliya Korbu	M.Com P. II	
23	Surabhi Mohanty	TYBSC	
24	Ayantika Basak	"TYBSC"	
25	Sandhya Saraf	" "	
26	Tadzia Pereira	"	
27	Gayatri Chorotkar	" "	
28	Subhrita Chodankar	TY B.Sc.	
29	Meena Rodrigues	TYBSC	
30	Nifa Abrahanes	TYBSC	
31	Achal Zond	TYBSc	
32	Sayeda Afifa	TYBSC	
33	Nikhila U Salaskar	M.Sc. Food Tech (II)	
34	Dayan Da'Silva	TYBSc	
35	Renella Fernandes	MSC II	
36	Andrea D'Souza	Faculty	

14/11/19

Name of Coordinator with signature & date

CARMEL COLLEGE OF ARTS, SCIENCE AND COMMERCE FOR WOMEN

Nuvem, Salcete, Goa.

Attendance Report

Department / Committee:	
Name of the Activity:	

Sr. No.	Participant Name	Class / Stream	Signature
1	Shatakshi Bhat	Faculty	
2	Mayuri Venlekar	Faculty	
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13/8/22

Name of Coordinator with signature & date

This certificate is awarded