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

ACTIVITY REPORT

Department	Postgraduate (Co-ed) Department of Food Technology HAS Green Academy, The Netherlands
Title of the Activity	Commemoration of World Vegan Day 2026 through Product Innovation Challenge
Date of the Activity	21st October 2026
Nature of the Activity	Offline
Venue	PGCR4, Nirmalini A.C. Block
Academic Year	2025-2026

Objective(s) of the Activity:

1. To incentivise students to research and formulate novel, nutritious, and appetising plant-based meat substitutes under the theme "Vegan Alternatives to Meat".
2. To apply theoretical concepts to create shelf-stable vegan products.

Activity Overview:

To commemorate World Vegan Day & World Vegan Month (November 2026), the Carmel Innovation and Incubation Centre (CIInC), in collaboration with the Postgraduate (Co-Ed) Department of Food Technology and HAS Green Academy, The Netherlands, organised a Product Innovation Challenge on October 21, 2026. Hosted at Carmel College of Arts, Science & Commerce, Nuvem – Goa, and coordinated by Ms. Nezlyn C. D'Souza, the event centred on the theme "Vegan Alternatives to Meat" and aligned with UN SDG 3 (Good Health and Well-being)

A total of 16 M.Sc. II students participated and produced 16 novel vegan food products, demonstrating creative approaches to sustainable nutrition, processing technology, and functional alternatives to meat. The product concepts were shared with the HAS Green Academy faculty, who appreciated the novelty of these products.

The challenge successfully provided a hands-on incubation platform for young food technologists to transform theoretical knowledge into market-relevant, sustainable food products. By promoting healthy, innovative food solutions, the event reinforced Carmel College's and its partners' commitment to addressing global food and nutrition security.

Outcomes of the Activity:

1. Participants successfully developed and presented 16 novel, consumer-ready food products emphasising nutritional value and sustainable processing.
2. Students created plant-based meat alternatives that address growing consumer demand for sustainable, cruelty-free, and healthy food choices.

Beneficiaries:

Participants	Males	Females	Total
No. of Students	5	11	16
No. of Staff	0	4	4
Total	5	15	20

Photographic Evidence:



Poster of the event

Sr. No.	Student Name	Topic
1.	Aamina Bi	Seitan Tenders with Garlic Butter Soy Glaze
2.	Avinash Kevalkar	Green Peas- Seitan Cutlet
3.	Deon Fernandes	Cashew Apple Pomace Enriched Hybrid Seitan-Chickpea Nugget
4.	Ethan Pereira	Lentil- Tempeh Chicken Nugget
5.	Jelcy Souza	Vegan Goan-style Croquettes
6.	Janardhan Nair	Pea- beetroot Seitan Patty
7.	Neva Dourado	Seitan Salami
8.	Nipun Narvekar	Kidney Bean- Seitan Patty
9.	Renelly Fernandes	Seitan- Chickpea Nuggets
10.	Sanika Naik	Shredded Seitan Shawarma
11.	Sanika Sawant	Seitan- Moth Beans Seekh Kebab
12.	Sheryl Quadros	Mushroom- Green Gram- Ragi Seitan Meatballs
13.	Shreya Naik	Seitan-Jackfruit Seed Powder Drumsticks with Honey Garlic Glaze
14.	Vaishnavi Savant	Seitan- Moth Beans Nuggets
15.	Yashashwini Naik	Tandoori Seitan Cutlets
16.	Yuga Karambalkar	Seitan Amaranth Popcorn

Ms. Nezlyn D'Souza
Event In-Charge

Dr. Maria Cordeiro
Dept. In-Charge & Member of CIInC

Dr. Aldina Braganza

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

ATTENDANCE SHEET

Event: World Vegan Day 2026 through Product Innovation Challenge
Date: 21st October 2026
Academic Year: 2026 – 2027
Event Co-ordinator: Ms. Nezlyn Cressida D'Souza

Sr. No.	Name	Signature
1	Sanika Sawant	
2.	Vaishnavi Sawant	
3	Nena Dourado	
4.	Sanika D. Naik	
5.	Shreya R. Naik	
6.	Aamina Bi	
7.	Yuga Narayan Karambalkar	
8	Deon Fernandes	
9	Mufin V. T. Nanilkar	
10	Janardhan Naik	
11	Avinash Vernekar	
~~12.~~	~~Anusha Naik~~	
13	Ethan Pereira	
14	Yashashwini Naik	
15	Renelly Fernandes	
16.	Sheryl Quadros	
17	Jelcy Souza	
18	Sahani Chari	
19		

Sr. No.	Name	Signature
	Faculty.	
1	Dr Mona Cordeiro	
2	Ms Nezlyn D'Souza	
3	Dr Komal Salkar	
4	Ms Muskan Shaikh.	