

Date: 05th February, 2026

CIRCULAR

All the Students of B. Com, BBA and MBA are hereby informed to attend a one-day seminar on “**Research on Food processing techniques on nutrient retention and bioavailability**” on 11th February, 2026 by. This session is being organized by the Department of Commerce and Management Studies(DCMS) of our College.

Venue: PG Seminar Hall

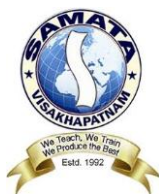
Time: 10:00 am onwards.

Vice Principal

Principal & Director

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Signature of Heads of Departments						TPO	OFFICE	LIBRARY	IQAC
B. Sc	BCA	BBA	B. Com	MBA	M.Sc. (CS)				



Date: 13/02/2026

PROGRAMME REPORT

Program Name	A One Day Seminar On “ Research on Food processing techniques on nutrient retention and bioavailability ”
Resource Person	Dr. G. Vijayalakshmi, Principal, Southern International Hotel Management Academy, Ph.D. in Toxicology from AU. Mail Id: itsmevijaya89@gmail.com Contact No.: 9491801299
Date of Activity	11/02/2026
Organized by	DCMS Department, Samata Degree College
Venue	PG Seminar Hall, Block B
No of Students Attended	69

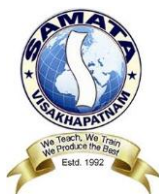
Title: A One-Day Seminar on " Research on Food processing techniques on nutrient retention and bioavailability".

Objectives:

- To examine how different food processing techniques affect nutrient retention in foods.
- To analyze the impact of processing methods on nutrient bioavailability.
- To compare traditional and modern food processing techniques in preserving nutrients.
- To identify factors that influence nutrient loss during food processing.
- To suggest improved processing practices for maximizing nutritional value.

Topics Covered in the Seminar

- **Overview of Food Processing Techniques**
This section explains various traditional and modern food processing methods and their purposes. It introduces the basic principles behind processing and their relevance to food quality.
- **Nutrient Retention during Processing**
This topic discusses how heat, moisture, and mechanical treatments influence nutrient stability. It highlights the types of nutrients most vulnerable to loss.



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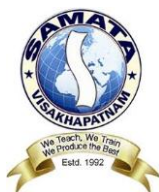
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- **Bioavailability of Nutrients in Processed Foods**
This section explores how processing affects the body's ability to absorb nutrients. It explains the relationship between food structure and nutrient accessibility.
- **Comparative Analysis of Processing Methods**
This topic compares different techniques such as cooking, freezing, and drying in terms of nutrient preservation. It evaluates their advantages and limitations.
- **Strategies for Enhancing Nutritional Quality**
This section suggests practical approaches to minimize nutrient loss during processing. It focuses on innovative and sustainable processing solutions.

Outcomes:

- Enhanced understanding of the relationship between processing and nutrient retention.
- Ability to evaluate the bioavailability of nutrients in processed foods.
- Knowledge of effective techniques for preserving nutritional quality.
- Improved awareness of factors causing nutrient degradation.
- Practical insights into optimizing food processing methods.

Program Coordinator



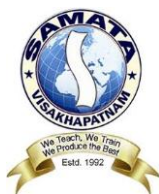
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