Extension Activities Carried Out in Last 5 (Five) Years: 2018-2023 held at Experiential Learning Unit, under Dept. of Agricultural Process Engg.

Sr. No:	Name of Activity/Demonstrations/ Trainings	Date/ Duration	No. of Beneficiaries
1.	Demonstration of Electrically operated multigrain roster	16/02/2018	50
2.	Demonstration of Electrically operated multigrain roster	04/01/2020	10
3.	Demonstration of portable puffing machine	12/03/2020	10
4.	Demonstration of continuous puffing machine.	18/09/2020	12
5.	Soyabean Processing	15/10/2020	08
6.	Portable puffing machine, continuous puffing machine and soyabean processing plant	12/11/2020	03
7.	Demonstration of Portable puffing machine, continuous puffing machine and soyabean processing plant	05/01/2021	10
8.	Demonstration of Electrically operated multigrain roster	22/03/2021	10
9.	Portable puffing machine, continuous puffing machine and soyabean processing plant	25/05/2021	02
10.	Portable puffing machine, continuous puffing machine and soyabean processing plant	02/06/2021	04
11.	Soyabean Processing	28/06/2021	02
12.	Soyabean Processing	13/08/2021	07
13.	Portable puffing machine, continuous puffing machine and soyabean processing plant	20/08/2021	05
14.	Soyabean Processing	15/09/2021	04
15.	Demonstration of Continuous puffing machine, Soyabean Processing	29/09/2021	08
16.	Demonstration of Electrically operated multigrain roster, Continuous puffing machine	12/10/2021	10
17.	Demonstration of Electrically operated multigrain roster, Continuous puffing machine, Dal milling machine	27/10/2021	04
18.	Soyabean Processing	30/11/2021	08
19.	Training organized on “Shet mal prakriya laghuudyog” Sponsored by ICAR and organized by CAE&T, VNMKV, Pabhani.	23-27, March, 2021	30
20.	Training organized on “Krishi prakriya laghuudyoga daware udyojakata vikas” Sponsored by ICAR and organized by CAE&T, VNMKV, Pabhani.	28-30, March, 2022	30
21.	Demonstration of Continuous puffing machine, Dal milling machine	14/02/2022	05
22.	Portable puffing machine, Continuous puffing machine	16/02/2022	25

23.	Demonstration of Electrically operated multigrain roster, Continuous puffing machine, Dal milling machine	15/02/2022	12
24.	Demonstration of preparation of popping of maize and sorghum at Sorghum Research Station, Parbhani.	3/03/2022	55
25.	Demonstration of Electrically operated multigrain roster, Soyabean Processing	09/03/2022	50
26.	Demonstration of Electrically operated multigrain roster, Soyabean Processing	11/03/2022	78
27.	Soybean Processing & soya chikki processing	12/4/2022	12
28.	Pulses and oilseed processing	18/4/2022	15
29.	Pulses and oilseed processing	10/05/2022	10
30.	Demonstration of Multigrain puffer cum popper	10/08/2022	02
31.	Demonstration of electrically operated roaster	01/09/2022	10
32.	Soybean Processing	27/09/2022	13

P.G. & Ph.D. Students in Last 5 (Five) Years: 2018-2023

M. Tech (Processing and Food Engineering)

Sr. No:	Name of Student	Thesis/ Dissertation Title	Year of Completion	Major Advisor
1	Ms. Jadhav Snehal Sanjaykumar. (2016AE/05M)	Performance evaluation of multi-gain popper cum puffer for selected grains	2018	Dr. S.U.Khodke
2	Ms. Handibag Ashwini Dnyanoba (2016AE/06M)	Design and Development of Fresh Sweet Corn Sheller.	2018	Dr. P.G.More
3	Mr. Nakade Kanifnath Trimbak (2017AE/06M)	Performance evaluation of multigrain popping cum puffing machine for selected grains.	2019	Dr. S.U.Khodke
4	Mr. Giram Rameshwar Jayram (2017AE/05M)	Development of *Kharodi* making extruder.	2019	Dr.R.V.Jayebhaye
5	Mr.Sanket Kokane (2018AE/09M)	Design and Development of Feeding Device for Existing Puffing cum Popping Machine.	2021	Dr. S. U. Khodke
6	Ms. Kalamnurikar Shalaka Shirish (2019AE/10M)	Study on quality characteristics of Moringa oliefera leaves by different drying techniques.	2021	Dr. S. R. Garud
7.	Mr. Murtadak Shriram Pravin	Performance of *Kharodi* by convective microwave drying.	2021	Dr. R.V Jayebhaye
8.	Mr. Gosavi Rinkesh Arjun (2020AE/15M)	Identification of suitable variety for the production of sorghum pops	2022	Dr. S. U. Khodke

9.	Ms. Kumavat Tejaswini Dattatray (2020AE/16M)	Standardization of Process Parameter for Osmo-Convectively Dehydrated Carrot Slices.	2022	Dr. P. G. More
10.	Ms. Akhade Seema Sanjay (2020AE/14M)	Comparatives Study of Effect of Drying Treatment on Composition of *Enicostermma Axillare* Leaves.	2022	Dr. R.V. Jayebhaye
11	Mr. Khating Mauli Vinayakrao (2020AE/17M)	Extraction and Encapsulation of Essential Oil of Turmeric Waste.	2022	Dr. S. R. Garud
12.	Rachana Jadhav (2021AE/12M)	Optimization of production process technology for puffed chickpea.	2023	Dr. S. U. Khodke
13	Aditya Khiste (2021AE/13M)	Process Technology for the Production of Ready-To-Eat (RTE) Pearl Millet Sticks using Convective and Microwave drying.	2023	Dr. R. V. Jayebhaye
14	Pallavi Vaidya (2021AE/14M)	Development of Ready to Eat (RTE) Carrot Shreds and Ready to Cook (RTC) Ready-mix Carrot Halva/Kheer .	2023	Dr. P. G. More
15	Mr. Sagar Patil (2022AE/02M)	Image processing for determination of maturity of dragon fruit.	pursuing M.Tech.	Dr. R. V. Jayebhaye
16	Mr. Omar Quazi (2023AE/01M)	Design Development of Fresh sweet corn sheller.	pursuing M.Tech.	Dr. P. G. More

Ph.D. (Processing and Food Engineering)

1.	Ms. Housalmal S.S. (2013AE/01P)	Optimization of process for production of kesar mango leather using foam mat drying technique	2018	Dr. S. U. Khodke
2.	Mr. A.S. Kakade (2014 AE/02P)	Performance evaluation of multi-grain popping cum puffing machine.	2019	Dr. S. U. Khodke
3.	Ms. Shubhangi Thakre (2015AE/01P)	Development of process technology for osmo-convective dried orange slices.	2019	Dr. S. U. Khodke
4	Mr. Jadhav B. Suhas (2014 AE/02P)	Studies on quality characteristics and shelf life of soypaneer.	2020	Dr. S. U. Khodke
5	Ms. Pramodini G. More (2017 AE/01P)	Development of combo-process technology for RTE carrot slices.	2021	Dr. S. U. Khodke

6	Nilza Othzes (2017AE/1P)	Development of process technology for the production of fortified soynut-chikki.	2022	Dr. S. U. Khodke
7	Madhuri Gajbe (2016AE/1P)	Development of process technology of dehydrated garlic slices and puffed RTE garlic slices.	2023	Dr. S. U. Khodke
8	Hemantkumar Rupanawar (2020AE/01P)	Design and Development of Semi-Automatic Puffing cum Popping Machine for Millets	Pursuing PhD	Dr. S. U. Khodke
9	Shalaka Kalamnurikar (2021AE/03P)	Product Development from Puffed millet	Pursuing Ph.D.	Dr. S. U. Khodke
10	Ashwini Handibag (2022AE/04P)	Development of process technology for the preparation of puffed RTE peas (*Vatane*)	Pursuing Ph.D.	Dr. R. V. Jayebhaye