

COURSE DETAILS

Course Name - Foundation Course on Space Foods

15 Sessions - 30 Hours

(For SDNB Vaishnav College Students)



This can be given as one credit course for college student as per the norms of AICTE (24 hours course 1 credit , 36 hours course 1.5 credit)



SHRIMATHI DEVKUNVAR NANALAL BHATT VAISHNAV
COLLEGE FOR WOMEN (AUTONOMOUS)
AFFILIATED TO UNIVERSITY OF MADRAS – RE-ACCREDITED
WITH A+ GRADE BY NAAC
PG Department of Home Science - Food Science, Nutrition
and Dietetics

organizes

An inaugural ceremony for
CAPACITY BUILDING AND SKILL
DEVELOPMENT

(Value added course)

In collaboration with

VAAYUSASTRA AEROSPACE
(AN IIT MADRAS INCUBATED ED-TECH
COMPANY)

Course Name : Foundation course on space foods

Duration : 15 sessions (30 hours)

Beneficiaries : Students of SDNB Vaishnav college for women

Venue : C4

Time : 11 am to 1 pm

Date : 23/09/2022 to 18/10/2022

PRINCIPAL

VICE PRINCIPAL (AIDED)

DR. R. GEETHA

HEAD OF THE DEPARTMENT

Dr. M.S Lekha

Dr. R. Vijaya Vahini

VICE PRINCIPAL (SFS)

Dr. Victoria Priscilla

ORGANIZING TEAM

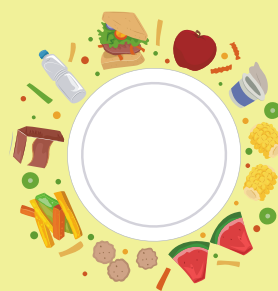
VICE PRINCIPAL SHIFT 1 (SFS)

Dr. Mahishasura Mardhini

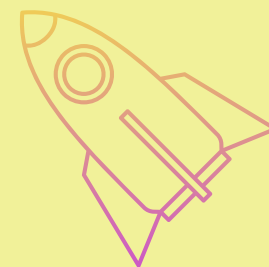
Dr. Renu Agarwal (Assistant Professor &
Dean)

Dr. V. Subasshini (Assistant Professor &
Dean)

Mrs. R. Subaratinam (Assistant Professor)



FOOD!!!





ABOUT



COLLEGE

The College stands in the name of our Late Founder Chairman's wife Shrimathi Devkunvar and it has efficiently rendered five decades of dedicated service to the cause of women's education in the Kancheepuram District. The vision of our founder was to Educate the girl children, with this mission in mind he started the Shrimathi Devkunvar Nanalal Bhatt Vaishnav college with 300 girls with only P.U.C then, We Now cater to as many as 6914 Girls and offering Arts, Science and Commerce in Aided and Unaided streams. He devoted his life for the upliftment of women through education.

VAAYUSASTRA














Vaayusastra Aerospace private limited, incubated under IIT Madras's RTBI (rural technology business incubator), an innovative concept of human engineering services started with a motto of developing young talents through aero modelling workshops and science workshops for children combined with theatre arts like story telling, providing internships for the engineering students and helping them in develop their ideas. They are now into product development and technical research on advanced flying methods.



SPACE FOODS

Space food is a special variety of food for astronauts to eat under space weightlessness environment. Space foods should have the characteristics of small size, light weight, easy to carry and eat, and can overcome the adverse effects of vibration and radiation and adverse environmental factors, such as low pressure. It is a unique branch of food and nutrition science. Creating space food is also about packaging, preparation, consumption and disposal. Compared with general food, space food is different in composition and storage, and in nutritional value and edible way.

TOPICS EMPHASIZED

-  **Basics of atmospheric & space conditions, Animated gas lab software NASA, life of astronauts**
-  **History of space food**
-  **Types of Space food**
-  **Current space foods**
-  **Preservation of space food**
-  **Problems faced by space foods**
-  **Equipment used for preservation & Packaging**
-  **A study on Indian food habit/ styles as per the state & Choosing 3 top food habits in perspective of space foods**
-  **A study on Indian food habit/ styles as per the state & Choosing 3 top food habits in perspective of space foods**
-  **Selection of space food to to cook and test, listing the process & Procedures**
-  **Trial & Error of selected food**
-  **Standardization**
-  **Discussion on Further steps & entrepreneurship master class**