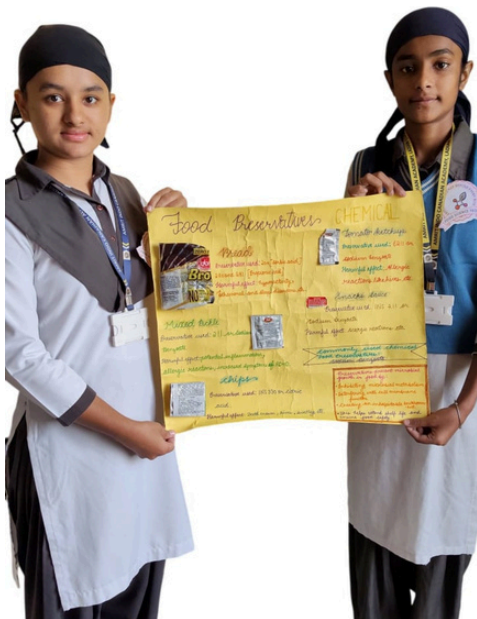
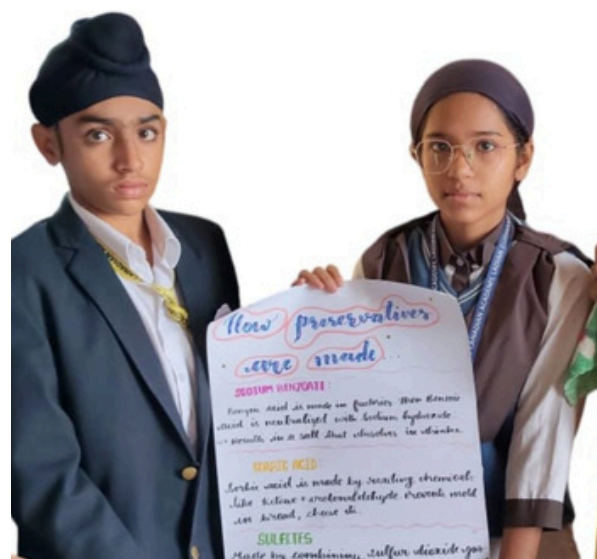


- Club project spotlights :**
- Our Food Science Tech students explored why food spoils and how to preserve it.
 - They tried simple natural methods like drying, salting, and using herbs.
 - They learned about common preservatives—both artificial (like sodium benzoate and potassium sorbate) and natural (like salt, sugar, vinegar, and lemon).



Student Voices : Our students found the project informative; their understanding of the science behind preservatives now helps them make healthier choices about what they eat.

Project Report and Skill Development

DEEPER DIVE

DILPREET KAUR- 17/11/2025



- Project Goals:**
- To identify natural and safe methods that can help increase the shelf life of food products.
 - To reduce dependence on artificial preservatives by promoting natural preservation techniques.

- Process/Steps:**
- Students identified and listed preservatives used in packaged foods.
 - Compared food stored with and without packaging.
 - Explored traditional methods like drying, salting, and refrigeration.

Skills Learned: Data recording, experimental analysis, scientific reasoning.

Challenges and solutions :

- Challenge: Preventing spoilage without chemicals.
- Solutions: Natural Antimicrobials & Antioxidants.



Meet the Team :



Tanavpreet Kaur
9 B



Asis Kaur Gill
9 B



Bavneet Kaur
9 H



Kanav Ranjan
9 B



Amritpal Singh
7 E

Club Name :
Food Science Tech

Motto :
Exploring Science
Behind Every Bite

Manager:
Dilpreet Kaur