

HINDU COLLEGE :: GUNTUR
DEPARTMENT OF FOOD TECHNOLOGY
STUDENT CENTRIC ACTIVITY 2.3.1

S.NO	ACADEMIC YEAR	EXPERIENTI AL	PARTICIPATI VE	PROBLEM SOLVING	TOTAL	LINK
1	2017-2018	...	...	...	...	
2	2018-2019	...	...	...	...	
3	2019-2020	1	1	1	3	
4	2020-2021	1	1	1	3	
5	2021-2022	1	3	3	7	
	TOTAL	3	5	5	13	26

HINDU COLLEGE - GUNTUR
STUDENT CENTRIC METHODS
2.3.1(Q_LM)

EXPERIENTIAL LEARNING

Name of the Department	:	Department of food technology
Title of the Event	:	Visit to Krishna milk union[dairy industry], Vijayawada
Date	:	19-11-2019
Venue	:	Vijayawada
Co-ordinator	:	Ms. K. Nikhita Garu
No. of Staff Members Involved	:	02
No. of Students Involved	:	52
Objective of the event	:	To reinforce experiential and contextual learning. Totake students to field trips in enhancing classroom learning by making real world connections. To provide them knowledge about milk processing and how to check the quality.
Plan and Execution	:	We sent a permission letter to the industrial dairy plant executor of Vijayawada and then decided a date to visitand completed it successfully.
Outcome of the Event	:	Gained knowledge about milk processing and milkprocurement procedures.
Evidences	:	Photos

Signature of H.O.D



PARTICIPATIVE LEARNING

Name of the Department	:	Department of food technology
Title of the Event	:	Seminar on “Byproduct utilization of food processing”
Date	:	18-12- 2019
Venue	:	Block H - 18
Co-ordinator	:	Smt. P. Naga Deepthi Garu
No. of Staff Members Involved	:	01
No. of Students Involved	:	45
Objective of the event	:	To assemble the students in presenting their ideas, thoughts, and views related to a specific topic. To give knowledge on improving food safety, extend shelf life, improve nutritional value, and enhance palatability
Plan and Execution	:	we have given topics to the students to conduct seminars. So, students have collected data regarding their topic and presented a seminar on blackboard Infront of all the students.
Outcome of the Event	:	Students will be able to develop persuasive speech, present information in a compelling, well-structured, and logical sequence. They can respond respectfully to opposing ideas, show depth of knowledge of complex subjects, and develop their ability to synthesize, evaluate and reflect on information of the given topics.
Evidences	:	Photos

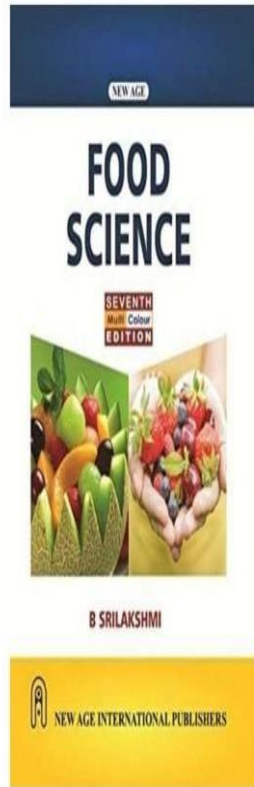


Signature of H.O.D

PROBLEM SOLVING

Name of the Department	:	Department of food technology
Title of the Event	:	Student book reviews
Date	:	6-12-2019
Venue	:	H - Block
Co-ordinator	:	Smt. P. Naga Deepthi Garu
No. of Staff Members Involved	:	01
No. of Students Involved	:	02
Objective of the event	:	To get knowledge on food science emphasize on the food composition, nutrient content present in foods, effects of cooking on different nutrients,
Plan and Execution	:	we have given student to write a review on Food science book. So that student has referred the library for food science book and has written a book review on food science book.
Outcome of the Event	:	Students can acquire a knowledge on different aspects regarding food composition its nutritive value and cooking of food. They get an extra knowledge on the food processing and its uses.
Evidences	:	Photos

Signature of H.O



FOOD AND BEVERAGE PACKAGING TECHNOLOGY

SECOND EDITION

EDITED BY
RICHARD COLES AND MARK KIRKMAN



WILEY-BLACKWELL

Book Review

Book NAME :- FOOD SCIENCE
 AUTHOR :- B. SRILAKSHMI
 EDITION :- {1997}
 PUBLICATIONS :- NEW AGE INTERNATIONAL PUBLISHERS

ABOUT BOOK :-

- * To study of food science emphasizes on the composition of food and changes that occur when they are subjected to processing. The amount of nutrients present in different foods and the effects of cooking are part of the study of food science.
- * The book is explained very clearly and detailed manner to understand everyone. Which was part of a chapter earlier now on this edition, it is made into full chapter discussing in detail.
- * This book focuses not only on the basic facts but also reflects the recent advances in food science. The topics given here cover the syllabi of all Indian universities.
- * A subject like food science does not end just by learning the theoretical principles but one needs to develop skills by practicing.

Book Review

Book Name: Food and Beverage Packaging Technology
 Authors: Richard Coles, Mark Kirkman, Gary S. Lewis, Bruce R. Kett, Steve May, S.P.F. Day, Jennifer Gould
 Edition: Second Edition
 Publication: John Wiley & Sons Ltd, Publishing (Wiley-Blackwell)

The book 'Food and Beverage Packaging Technology' explains the needs about food, preservation, storage and techniques, product safety and shelf life of the packaged packaging, packaging materials, packaging processes, reasons for a wide range of packaging, formulation and nature of container used for the protection and protection of food and beverage products. The role of packaging is enhancing the sustainability of the food & beverage products. The role of packaging in enhancing safety system is