

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	2020-2021	1	1	1	3	

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 Sangam dairy

Date : 02- 2-2021

Venue : Guntur

Co-Ordinator : P. Bhavani Garu

No. of Staff Members Involved: 1

No. of Students Involved : 35

Objective of the event: To reinforce experiential and contextual learning. To take 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 Sangam dairy plant executor of Guntur and then decided a date to visit and completed it successfully.

Outcome of the Event: Gained knowledge about milk processing and milk procurement procedures.

Evidences : Photos



PARTICIPATIVE LEARNING

Name of the Department : Department of food technology

Title of the Event : Seminar on “Process of paper manufacturing”

Venue : Block H - 15

Date : 13-8- 2021

Co-Ordinator : Smt. P. Bhavani Garu

No. of Staff Members Involved : 01

No. of Students Involved : 42

Objective of the event: To assemble the students in presenting their ideas, thoughts, and views related to a specific topic. To give knowledge on producing the paper having the specified quality while minimizing the costs.

Plan and Execution: we have given topics to the students to conduct the seminar. So, student has collected the data regarding their topic and presented a seminar on blackboard in front of all the students.

Outcome of the Event: students can get awareness on manufacturing process of paper which has become a leading cause of deforestation, water pollution, and chemical use, as well as generate large amounts of waste. students can get opposing ideas, can have knowledge of complex subjects, and develop their ability to synthesize, evaluate and reflect on information of the given topics.

Evidences : Photos



PROBLEM SOLVING

Name of the Department : Department of food technology

Title of the Event : Student book reviews

Venue : H - Block

Date : 13-09-2021

Co-Ordinator : Smt. P. Bhavani Garu

No. of Staff Members Involved: 1

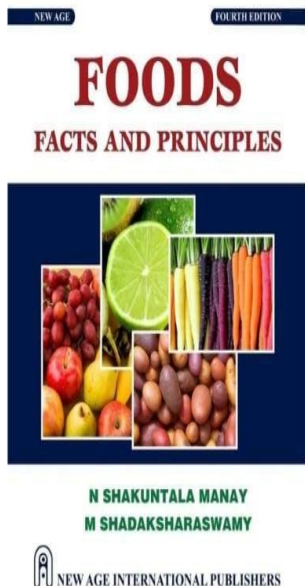
No. of Students Involved : 2

Objective of the event: To get knowledge on principles involved in food and their 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 facts and principles book. So that student has referred the library for food facts and principles book and has written a book review on food facts and principles book.

Outcome of the Event: Students can acquire a knowledge on different aspects regarding food principles and its nutritive value and cooking of food. They get an extra knowledge on the food processing and its uses.

Evidences : Photos



N SHAKUNTALA MANAY
M SHADAKSHARASWAMY

NEW AGE INTERNATIONAL PUBLISHERS

BOOK REVIEW

BOOK NAME : FOODS FACTS AND PRINCIPLES
AUTHOR : N. SHAKUNTALA MANAY, M. SHADAKSHARASWAMY
EDITION : THIRD REVISED EDITION
PUBLICATIONS : NEW AGE INTERNATIONAL (P) LIMITED, PUBLISHERS

About the Book

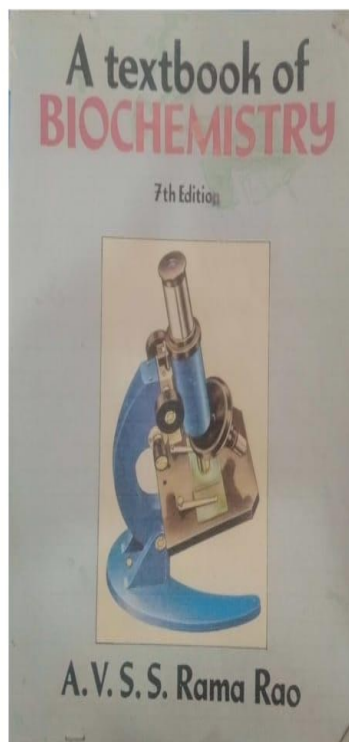
The book deals with foods from the point of view of cultural practices in India. Each food is discussed from the point of its production, processing and utilization in the Indian context. Foods of special importance in the Indian diet like pulses, spices and nuts are considered at length. The book gives a comprehensive account of foods and their products with regard to production, composition, nutritive value, uses and preservation. Indigenous food preparations based on fermented rice and pulse, milk and Indian confectionery have been discussed. Various laws issued by the government to control food quality are highlighted.

Food is more than nutrients. In addition to nursing our body and promoting good health, foods have an effect on our mind, emotion and spiritual life. There is of late, a great awareness in the relationship of food and spiritual life.

It has a chapter on Nutrition, Health and Food Consciousness. In addition to it, this edition deals with body, mind, emotion and its relation to spiritual health. The limitation of the present concept backed up with scientific study in connection with the same, has been cited, thus bridging the gap between pure science and spiritual life.

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A.V.S.S. Rama Rao

Name of the Author : A.V.S.S. Rama Rao

Name of the Book : A Text book of Biochemistry.

Name of the Publication : New Age International Publishers Ltd.

Book Edition : Seventh Edition (March 1992)

Introduction :

This book deals with the inorganic, organic & physical chemistry as the basis and pre-requisite for a study of biochemistry. The author gives descriptive information of the historical evolution of biochemistry as an introduction.

This book helps to learn about the carbohydrates, lipids, proteins, enzymes, vitamins and their compositions, metabolic activities, functions, etc..