

PARTICIPATIVE LEARNING

Name of the Department	:	Department of food technology
Title of the Event	:	Seminar on “Process of paper manufacturing
Date	:	13-8- 2021
Venue	:	Block H - 15
Co-ordinator	:	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

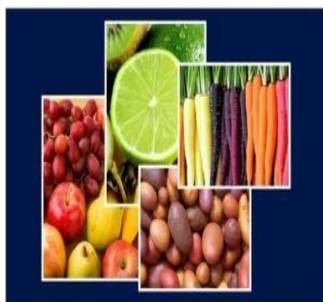
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NEW AGE FOURTH EDITION

FOODS

FACTS AND PRINCIPLES



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

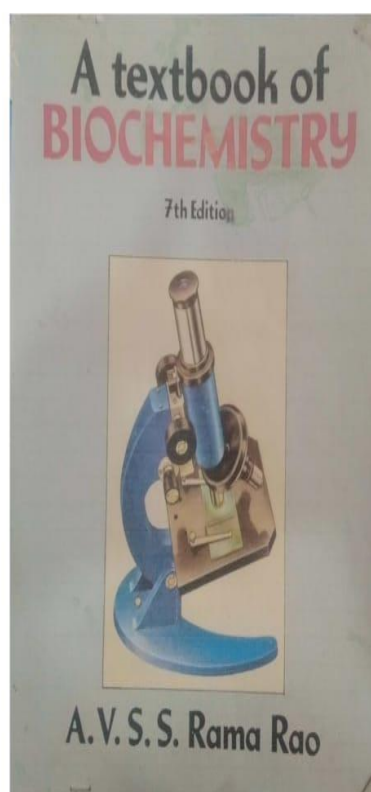
The book deals with foods from the point of view of cultural practices in India. Each food is discussed from the point of its production, processing and utilization in the Indian context. Foods of special importance in the Indian diet like pulses, spices and nuts are considered at length. The book gives 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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Name of the Author : A.V.S.S. Rama Rao

Name of the Book : A Text book of Biochemistry.

Name of the Publications : LBS Publishers' Distributors Ltd.

Book Edition : Seventh Edition (March 1994)

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..

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 pearl labs
Date	:	05- 8-2022
Venue	:	Guntur
Co-ordinator	:	P. Bhavani Garu
No. of Staff Members Involved	:	01
No. of Students Involved	:	40
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 Dr. GURAVAIH of pearl labs of Guntur and then decided a date to visit the pearl labs in Guntur. and completed it successfully.
Outcome of the Event	:	Gained knowledge about different instruments procured some knowledge on working of the instruments.
Evidences	:	Photos



PARTICIPATIVE LEARNING

Name of the Department	:	Department of food technology
Title of the Event	:	Seminar on “Food preservation techniques”
Date	:	Block H - 17
Venue	:	Guntur
Co-ordinator	:	P. Bhavani Garu
No. of Staff Members Involved	:	01
No. of Students Involved	:	28
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 a topic „“food preservation techniques” 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 knowledge on Food preservation techniques. 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

Signature of H.O.D



PARTICIPATIVE LEARNING

Name of the Department	:	Department of food technology
Title of the Event	:	Seminar on “Food technology”
Date	:	28-9- 2022
Venue	:	Block H - 17
Co-ordinator	:	P. Bhavani Garu
No. of Staff Members Involved	:	01
No. of Students Involved	:	28
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 a topic „“food technology”“ 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 knowledge on Food technology . 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

Signature of H.O.D



PARTICIPATIVE LEARNING

Name of the Department	:	Department of food technology
Title of the Event	:	Seminar on “Food spoilage”
Date	:	6-12- 2022
Venue	:	Block H - 12
Co-ordinator	:	M. Sravana Lakshmi Garu
No. of Staff Members Involved	:	01
No. of Students Involved	:	31
Objective of the event	:	To assemble the students in presenting their ideas thoughts, and views related to a specific topic. To give knowledge on food spoilage. It is the process of changing physical and chemical properties of the foods making it unfit for consumption. Food spoilage is caused by living microorganisms and also by enzymatic actions. Spoilage can also be brought about by physical or chemical factors
Plan and Execution	:	We sent a permission letter to the Dr. GURAVAIH of pearl labs of Guntur and then decided a date to visit the pearl labs in Guntur. and completed it successfully.
Outcome of the Event	:	students can get knowledge on Food spoilage . 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



Signature of H.O.D

PROBLEM SOLVING

Name of the Department	:	Department of food technology
Title of the Event	:	Project on “Food pyramid”
Date	:	18-12- 2022
Venue	:	Block H - 16
Co-ordinator	:	M. Sravana Lakshmi
No. of Staff Members Involved	:	01
No. of Students Involved	:	10
Objective of the event	:	To make healthy eating easier by getting the correct amount of nutrients. It mainly shows how much of what we eat overall should come from each shelf to achieve a healthy, balanced diet
Plan and Execution	:	Our students have planned a project on food pyramid. So, students have collected data regarding their topic and made a project by using different food groups like Fruit and vegetables, cereals and pulses, animal foods like meat, fish, eggs and chicken, milk and dairy foods, Fats and sugars
Outcome of the Event	:	students can get knowledge on how much of what they eat overall should be healthy and balanced diet. It shows the types of foods and drinks we need to eat most for healthy eating
Evidences	:	Photos

Signature of H.O.D



PROBLEM SOLVING

Name of the Department	:	Department of food technology
Title of the Event	:	Project on “Bioreactor”
Date	:	18-11- 2022
Venue	:	Block H - 14
Co-ordinator	:	P. Bhavani Garu
No. of Staff Members Involved	:	01
No. of Students Involved	:	10
Objective of the event	:	The main objective of the bioreactors to production scale vessels that produce the desired product economically and reliably. To produce a large volume of the desired product.
Plan and Execution	:	Our students have planned a project on constructing a bioreactor. So, students have collected data regarding their topic and made a project by using different parts needed in that equipment on their own and made the project success.
Outcome of the Event	:	students can get knowledge on how bioreactor play a central role in biotechnological processes by providing the link between starting materials and final products. Students can have idea on maintaining the suitable conditions both physical and chemical which are essential for biological reactions to take place properly.
Evidences	:	Photos

Signature of H.O.D



PROBLEM SOLVING

Name of the Department	:	Department of food technology
Title of the Event	:	Project on “Farm to Fork”
Date	:	29-12- 2022
Venue	:	Block H - 17
Co-ordinator	:	L.V. Sai Mohana
No. of Staff Members Involved	:	01
No. of Students Involved	:	15
Objective of the event	:	To accelerate a sustainable food system that should have a neutral or positive environmental impact. To help mitigate the climate change and adapt to its impacts. To reverse the loss of biodiversity
Plan and Execution	:	Our students have planned a project on Farm to Fork So, students have collected the materials required for their project and has constructed the scenario of farm to the processing unit and from there to the storage go down and for transport through trucks and made the project success.
Outcome of the Event	:	students can get knowledge on ensuring the food security to everyone. to provide nutrition to the public and their health. To make sure that everyone has access to sufficient, safe, nutritious, sustainable food.
Evidences	:	Photos

Signature of H.O.D

