

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	2021-2022	1	3	3	7	

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: 1

No. of Students Involved : 40

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 Dr. GURAVAIH of pearl labs of Guntur and then decided a date to visit the pearl labs in Guntur.

Outcome of the Event: Gained knowledge about different instruments procuredsome 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”

Venue : Block H – 17

Date : 15-9- 2022

Co-Ordinator : Smt. 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: Photo



PARTICIPATIVE LEARNING

Name of the Department : Department of food technology

Title of the Event: Seminar on “Food technology”

Venue: Block H - 17

Date : 28-9- 2022

Co-Ordinator : Smt. 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: Photo



PARTICIPATIVE LEARNING

Name of the Department : Department of food technology

Title of the Event : Seminar on “Food spoilage”

Venue : Block H – 12

Date : 6-12- 2022

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 food 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 have given a topic on food spoilage to the students to conduct the seminar. So, students have collected the data covering the topic and presented a seminar on blackboard in front of all the students

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



PROBLEM SOLVING

Name of the Department	:	Department of food technology
Title of the Event	:	Project on “Food pyramid”
Venue	:	Block H – 16
Date	:	18-12- 2022
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.



PROBLEM SOLVING

Name of the Department : Department of food technology

Title of the Event : Project on “Bioreactor”

Venue : Block H – 14

Date : 18-11- 2022

Co-Ordinator : Smt. 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: Photo



PROBLEM SOLVING

Name of the Department : Department of food technology

Title of the Event : Project on “Farm to Fork”

Venue : Block H - 17

Date : 29-12- 2022

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: Photo

