

FILE NAME : ANNUAL REPORT



DEPARTMENT OF FOOD TECHNOLOGY

ASSABAH ARTS AND SCIENCE COLLEGE, VALAYAMKULAM

(Affiliated to University of Calicut, Recognised by Govt. of Kerala,

Run by Assabah Association Trust)

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ACADEMIC YEAR :2019-2020

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SL NO:	DATE	PROGRAMME
1.	16/10/2019	World food day celebration
2.	19/02/2020	Food Fest- T 20(Conducted seminar-Scope of Food Technology in modern Era)
3.	01/10/2019	Internships
4.	19/02/2021	College toppers and NET crackers of 2016-19 batch were appreciated on 19 th February 2020

1. PROGRAMME REPORT

Name of the Programme: World Food Day celebration

Date: 16/10/2019

Organized by: Department of Food Technology

Participants: Interdepartmental students

Venue: Google platform

Assabah Arts and Science College celebrated World Food Day with great enthusiasm, hosting a series of competitions for its students. These competitions were designed to engage students in activities that highlighted the significance of World Food Day and promoted awareness about global food issues. Students participated in a variety of events, including cooking competitions, food-themed quizzes, recipe contests, and food photography challenges. Through these competitions, students had the opportunity to showcase their culinary skills, creativity, and knowledge of food-related topics. The celebration of World Food Day not only encouraged students to explore different aspects of food but also emphasized the importance of sustainable food practices and food security. Overall, the event was a meaningful way for Assabah Arts and Science College to engage its students in discussions and activities centered around the theme of World Food Day.



2.PROGRAMME REPORT

Name of the Programme: Seminar-Scope of Food Technology in modern Era

Date: 19/02/2020

Organized by: Department of food technology.

Participants: food technology students

Venue: College auditorium

The programme was inaugurated by Prof.V K Aboobacker (Principal) and chief guest Deepu Edamana, Assistant Manager Product Development, Olam Spices hosted a seminar session on the topic 'SCOPE OF FOOD TECHNOLOGY IN MODERN ERA'. Felicitation done by vice Principal Prof M. K Baiju and welcome address done by Head of the department Prathibha. T and few reputed personalities shared their vision about the programme. After the seminar session Dept. of Food Technology had arranged an exhibition T-20 that inaugurated by General Secretary Muhammadunni Haji, and it presented for both the students from the college and nearby colleges who became part of the workshop by their request.

Assabah Arts and Science College organized a seminar for BSc Food Technology students, focusing on the topic "Scope of Food Technology in the Modern Era." The seminar aimed to provide students with insights into the diverse opportunities available in the field of food technology. Deepu Edamana, Assistant Manager of Product Development at Olam Agro India Pvt Ltd, served as the esteemed speaker for the event. With his expertise and experience in the industry, Deepu Edamana shared valuable knowledge about the evolving landscape of food technology and its significance in today's world. Through interactive discussions and presentations, students gained a deeper understanding of the scope, trends, and career prospects in the field of food technology. The seminar provided a platform for students to learn from industry experts and explore potential pathways for their future careers in food technology.



3. PROGRAMME REPORT

Name of the Programme: Internship

Date: 01/10/2019

Organized by: Department of Food Technology

Participants: 6th semester food technology students

Internship training conducted for BSc Food Technology students in October 2019 College in various industries. The internship aimed to provide students with hands-on experience and practical exposure to various segments of the food industry. The internship training provided BSc Food Technology students with valuable practical experience and industry insights, preparing them for future careers in the food industry. Students visited multiple food processing plants and manufacturing units to observe and understand the production processes of diverse food products, including beverages, dairy, snacks, and seafood.

4. PROGRAMME REPORT

Name of the Programme: College toppers and NET crackers of 2016-19 batch were appreciated on 19th February 2020

Date: 19/02/2020

Organized by: Department of Food Technology

Participants: Alumni students

On February 19, 2020, the college held an appreciation event to honor the top performers of the 2016-2019 batch. Those who excelled academically and cracked the National Eligibility Test (NET) were recognized for their outstanding achievements. The event likely celebrated their dedication, hard work, and academic excellence, serving as motivation for current and future students. Such recognition not only acknowledges individual accomplishments but also fosters a culture of excellence within the academic community, inspiring others to strive for success.

