

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 :2020-2021

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SL NO:	DATE	PROGRAMME
1.	16/10/2020	Celebrated world food day
2.	21/12/2020	Internships

1. PROGRAMME REPORT

Name of the Programme: World Food Day celebration

Date: 16/10/2020

Organized by: Department of Food Technology

Participants: Interdepartmental students

Venue: Google platform

The Food Technology Department at Assabah Arts and Science College commemorated World Food Day on October 16th with a series of engaging online competitions for students. These competitions were designed to raise awareness about global food issues, promote sustainable food practices, and celebrate the importance of food security. Students participated in various activities, including food photography challenges, and quizzes focusing on food-related topics. Through these online events, students had the opportunity to showcase their culinary skills, creativity, and knowledge of food technology while learning about important issues surrounding food production, distribution, and consumption. The celebrations not only fostered a sense of community among students but also emphasized the vital role of food technology in addressing global food challenges.



2.PROGRAMME REPORT

Name of the Programme: Internship

Date: 21/12/2020

Organized by: Department of Food Technology

Participants: 6th semester BSc Food Technology Students

Internship training conducted for BSc Food Technology students in December 2020 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 seafoods.