FILE NAME: ANNUAL REPORT



DEPARTMENT OF FOOD TECHNOLOGY

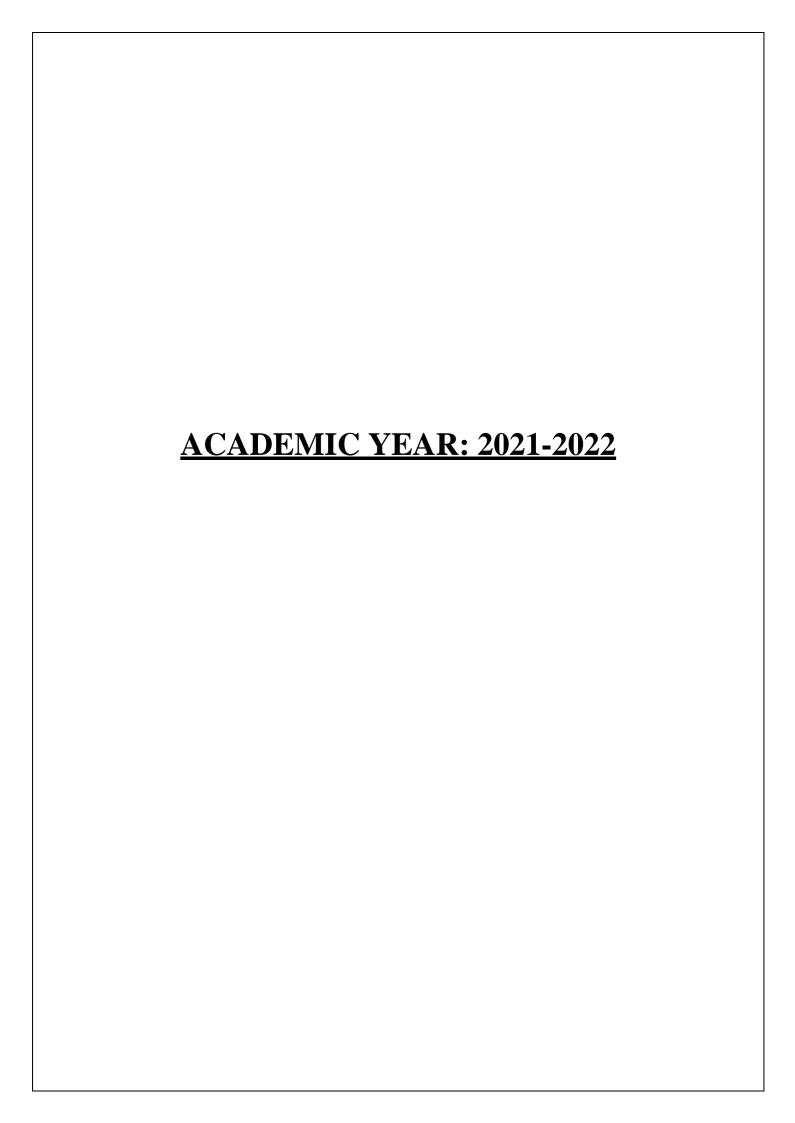
ASSABAH ARTS AND SCIENCE COLLEGE, VALAYAMKULAM

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

Run by Assabah Association Trust)

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SL NO:	DATE	PROGRAMME
1.	07/07/2021	Online webinar
2.	06/09/2021	Online webinar
3.	16/10/2021	Celebrated world food day
4.	07/01/2022	Internship
5.	26/02/2022	IV Visit

1.PROGRAMME REPORT

Name of the Programme: Online webinar

Date: 07/07/2021

Organized by: Department of Food Technology

Participants: BSc Food Technology

Students

Venue: Google Platform

The Department of Food Technology recently organized a webinar centered around the theme "FOOD TECHNOLOGY: IMPORTANCE AND OPPORTUNITIES." The webinar featured Mr. Ramsheed V K, Assistant Professor at Silver Arts & Science College, Perambra, as the resource person. The event commenced with an inaugural address by Prof. V K Aboobacker, the Principal, followed by felicitation from the Vice Principal, Sri. M. K Baiju. Mr. Nikhil, Assistant Professor in the Department of Food Technology, delivered the welcome address. The webinar provided an invaluable platform for students to gain insights into the subject and explore the diverse opportunities available in the current era. It served as an enriching experience, empowering students with knowledge about the field of food technology and its relevance in today's world.



2. PROGRAMME REPORT

Name of the Programme: online webinar

Date: 06/09/2021

Organized by: Department of Food Technology

Participants: BSc food technology students

Department of Food Technology conducted a Webinar in association with KEFTA on 6th September 2021. The program was inaugurated by Prof. V K Aboobacker (Principal) and chief guest Mr. Ameer Faizal (Asst. Professor, Federal Technical University, Ministry of Science and Higher Education, Ethiopia. Higher education consultant, KEFTA) hosted a session on the topic 'Higher Education in Food Technology'. Felicitation done by Mr. Jinesh Edapalath (General Secretary, KEFTA) and welcome address done by vice Principal Prof M. K Baiju and few reputed personalities shared their vision about the programme. This Webinar gave every student an opportunity to understand the higher education institutions, courses and related areas.



3.PROGRAMME REPORT

Name of the Programme: World Food Day celebration

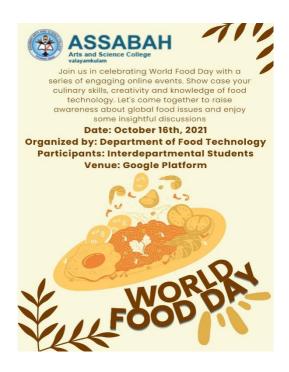
Date: 16/10/2021

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 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.



4.PROGRAMME REPORT

Name of the Programme: Internship

Date: 07/01/2022

Organized by: Department of Food Technology

Participants: BSc Food Technology Students

Internship training conducted for 41 BSc Food Technology students in January 2022 of

Assabah Arts and Science 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.

5.PROGRAMME REPORT

Name of the Programme: Industrial visit

Date: 26/02/2022

Organized by: Department of Food Technology

Participants: 40 Students

The industrial visit was organized for a group of 40 students to gain practical insights into

Fresh8 food industry, with a particular focus on fruit beverage and pasta production. The visit

aimed to enhance our understanding of the manufacturing processes and operations within the

food production sector.

