

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 :2022-2023

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1. PROGRAMME REPORT

Name of the Programme: Inauguration of nutrition club

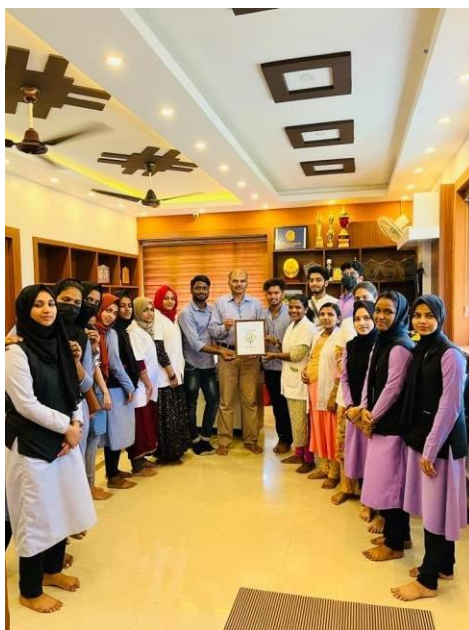
Date and Time: 14/10/2022.

Organized by: PG Department of Food Science and Technology

Participants: Food science technology students

Venue: College auditorium

A Nutrition Club named Nutritia was established under the Department of Food Technology at Assabah Arts and Science College. The club was inaugurated by the College Principal, Muhammed Koya M N, on October 14, 2022. This initiative aims to promote awareness and education about nutrition among students, fostering healthy lifestyle choices and dietary habits within the college community. Through various activities and events, Nutritia seeks to empower students with the knowledge and skills needed to make informed decisions regarding their diet and overall well-being.



2. PROGRAMME REPORT

Name of the Programme: World food day celebration

Date and Time: 16/10/2022.

Organized by: PG Department of Food Science and Technology

Participants: Interdepartmental students

Venue: College Auditorium

The PG Department of Food Science and Technology at Assabah Arts and Science College organized an interdepartmental photography contest to commemorate World Food Day. The theme of the contest, "food security," was carefully chosen to highlight the pressing global issue of ensuring access to safe, nutritious, and sufficient food for all. Students and faculty from various departments enthusiastically participated, showcasing their creativity and perspectives through captivating photographs. The contest not only provided a platform for artistic expression but also served as a means to raise awareness about the importance of addressing food security challenges. Through the lens of photography, participants captured moments that shed light on issues such as food scarcity, agricultural practices, food distribution, and sustainable food systems. This initiative by the PG Department of Food Science and Technology underscores the college's commitment to fostering dialogue and action towards achieving food security goals.



3. PROGRAMME REPORT

Name of the Programme: Intercollegiate food tech meet

Date: 19/10/2022

Organized by: Department of Food Technology

Participants: food technology students

Venue: SAFI Institute of Advanced Studies, Vazhayoor.

Second year BSc Food Technology students from Assabah Arts and Science College showcased their talent and expertise at the intercollegiate food tech meet, "EL CASO," organized by the Department of Food Technology at SAFI Institute of Advanced Studies, Vazhayoor, as part of the Food Fest. The event featured a diverse range of competitions,

Including new product development, face painting, quiz competitions, innovative idea presentations, spot photography, and treasure hunts. The students enthusiastically participated in these competitions, applying their theoretical knowledge and practical skills to real-world challenges. Their active involvement not only demonstrated their academic proficiency but also fostered creativity, teamwork, and problem-solving abilities. Through their participation in "EL CASO," the students gained valuable insights, experience, and recognition in the field of food technology, contributing to the overall success of the intercollegiate food tech meet.



4. PROGRAMME REPORT

Name of the programme: Seminar Presentation- Food Safety and Standards Act-A Practical Scenario

Date and Time: 20/10/2022.

Organized by: PG Department of Food Science and Technology

Participants: Food science technology students

Venue: College auditorium

Honorable Principal inaugurated the seminar section on 20/10/2022, 10:00 A.M. Kottakkal area Food Safety Officer, namely Miss. Deepthi. U. M was the resource person. The seminar started with a discussion on recent food safety issues and related deaths at Kasargode due to the sale of contaminated foods from restaurants. She convinced students about the importance of food safety practices like hygiene (personal & premises), best practices while working at a food processing area, proper cooking conditions, awareness about hazards, cross contamination chances, packaging of foods and proper storage conditions required for foods for a better shelf stability. After that, Food Safety and Standards Act was discussed in detail. It is an act to consolidate the laws relating to food and to establish the food safety

And standard authority of India for laying down science-based standards for articles of food and to regulate their manufacture, storage, distribution, sale and import, to ensure availability of a safe and wholesome food for human consumption. It was a very useful section for our food technology students, because their future lives are in food industries, restaurants etc. through this class they were able to gain good knowledge about FSSAI. The seminar ended around 1pm.



5. PROGRAMME REPORT

Name of the Programme: KEFCON 2022 Zonal Conference

Date: 14/11/2022

Organized by: Kefta

Participants: food technology students

Venue: Christ College, Irinjalkkuda.

Final year BSc Food Technology students from Assabah Arts and Science College participated in the Kefcon 2022 Zone Conference organized by Christ College, Irinjalkkuda.



The conference aimed to provide career guidance to BSc Food Technology students from Inter colleges. During the event, students had the opportunity to attend various sessions and workshops focused on career prospects, industry trends, and skill development in the field of food technology. They also interacted with experts and professionals from the industry, gaining valuable insights and networking opportunities to enhance their career prospects in the food technology sector. Overall, the participation in Kefcon 2022 provided the students with valuable knowledge and guidance to navigate their future career paths in the food technology industry.

6. PROGRAMME REPORT

Name of the Programme: Internship

Date: 15/12/2022

Organized by: PG Department of Food Science and Technology

Participants: Final year BSC FT students

Internship training conducted for 50 BSc Food Technology students in December 2023 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.

7. PROGRAMME REPORT

Name of the Programme: Food Fest- “GAZPACHO”

Date: 13/02/2023

Organized by: PG Department of Food Science and Technology

Participants: Food science technology students

Venue: College auditorium

GAZPACHO FOOD FEST

On 13/02/2023, the PG Department of food science & technology and entrepreneurship club of Assabah arts and science college, Valayamakulam conducted a food fest titled “GAZPACHO” at college auditorium. The event was a great success in terms of wide variety of food items and creative decoration of stalls from our students. There was a total of 7 stalls such as “innovative

foods, traditional foods, candies and preserves, meat products, dairy products, soups, dessert

It was a fine learning experience for the student organizers to acquire entrepreneurial skills. This helped the students to learn teamwork, collaboration, and creativity. The idea behind the competition was to teach students to be good entrepreneurs in the future. The inauguration was done by Unni haji, General secretary of Assabah arts and science college in the presence of special guest foodie muscle man (food vlogger), prof Mohammed koya., Principal of Assabah, faculties of pg. department of food science and technology. The programme started with the judgment of stalls by faculties from assabah College in the college auditorium around 10am. The prize was decided by presentation of the stalls. Every stall did well, and the students worked hard for the fest. The program came to an end at 4 pm with a violin performance.



8. PROGRAMME REPORT

Name of the Programme: Industrial visit

Date: February 3. 2023

Location: Tasty World Food Factory, Chikmangalore

Participants: 50 Students

Introduction: On February 3, 2023, a group of 50 students embarked on an informative industrial visit to the Tasty World Food Factory, located in Chikmangalore. The primary

Purpose of this visit was to provide students with hands-on exposure to the food industry, focusing on the production of ready to-eat food products, various processing styles, and the equipment used in this industry. Visit Highlights at Tasty World Food Factory: Exploration of Ready-to-Eat Food Production: The visit to Tasty World Food Factory allowed students to explore the entire process involved in the production of ready-to-eat food products. They witnessed how raw- ingredients are transformed into finished products ready for consumption. Variety of Processing Styles: The factory showcased various processing styles used in the food industry. Students had the opportunity to observe different techniques for cooking, preserving, and packaging food to extend its shelf life while maintaining quality. Equipment Demonstrations: One of the key highlights of the visit was the demonstration of the state-of-the-art equipment used in food processing and production. Students gained insight into the machinery and technology involved in the food industry.



9. PROGRAMME REPORT

Name of the Programme: New laboratory inauguration

Date: 15/02/2023

Organized by: PG Department of food science & technology.

Participants: Food science technology students

Venue: MSC food technology lab

A new laboratory dedicated to Food Microbiology and Food Chemistry for the MSc Food Science & Technology program was inaugurated at Assabah Arts and Science College, with the honorable Principal, Mohammed Koya M.N, and the management committee presiding over the ceremony. This state-of-the-art facility represents a significant investment in the college's academic infrastructure, providing students with access to cutting-edge equipment and resources essential for hands-on learning and research in the field of food science. The inauguration ceremony marked a milestone in the college's commitment to academic excellence and innovation in food science education. With this new laboratory, students will have the opportunity to conduct experiments, analyze food samples, and gain practical skill

That are vital for their academic and professional development. The dedication of the college leadership and management committee to the advancement of education in food science is evident in their support for this important initiative, which will undoubtedly enhance the learning experience and future prospects of MSc Food Science & Technology students at Assabah Arts and Science College.



10. PROGRAMME REPORT

Name of the Programme: Industrial visit

Date: 06/03/2023

Organized by: PG Department of food science & technology

Participants: 40 Students

Venue: Tasty world food, Chickmangalore

On March 6, 2023, a group of 40 students embarked on an informative industrial visit to the Tasty World Food Factory, located in Chikmangalore. The primary purpose of this visit was to provide students with hands-on exposure to the food industry, focusing on the production of ready-to-eat food products, various processing styles, and the equipment used in this industry.

Visit Highlights at Tasty World Food Factory: Exploration of Ready-to-Eat Food Production:

The visit to Tasty World Food Factory allowed students to explore the entire process involved in the production of ready-to-eat food products. They witnessed how raw- ingredients are transformed into finished products ready for consumption. Variety of Processing Styles: The factory showcased various processing styles used in the food industry. Students had the opportunity to observe different techniques for cooking, preserving, and packaging food to extend its shelf life while maintaining quality. Equipment Demonstrations: One of the key highlights of the visit was the demonstration of the state-of-the-art equipment used in food Processing and production. Students gained insight into the machinery and technology involved in the food industry.

11. PROGRAMME REPORT

Name of the programme: Campus placement

Date: April 28, 2023

Organized by: PG Department of food science & technology.

Participants: Final year BSc food technology and Alumini students

Venue: BSc food technology lab

Introduction: On April 28, 2023, the PG Department of food science & technology of Assabah arts and Science College, valayankulam conducted a campus Placement at BSc food technology lab. The Campus placement providing students with practical exposure and job opportunities right after their education. The programme was attended by more than 30 former students.

Event Details: The event commenced with warm welcome by faculty Krishna. K, HOD & Assistant Professor, who emphasized the importance of in today's competitive world and encouraged students to actively participate in such programs. The company introduction given by Usman. T.A, managing director of " RUCHI CATERING SERVICES", the interview was handled by Usman. T.A, managing director of " RUCHI CATERING SERVICES" and Muhammed Kassim, General manager of " RUCHI CATERING SERVICES".

Key Take away:

1. To create promising career opportunities for students in reputed corporate companies.
2. To provide roles and duties as per the students' knowledge, expertise, and interest.
3. To provide ultimate satisfaction to students by offering the companies of their choice according to their eligibility.

Conclusion:

The Campus Placement Program organized by the PG Department of food science and technology on April 28, 2023, was a successful and enriching event. It teaches students about industry standards & make them more employable but also provided a platform for personal growth. We look forward to more such insightful programs in the future.



