

FILE NAME: ANNUAL REPORT



PG DEPARTMENT OF FOOD SCIENCE AND 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: 2023-2024

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1. PROGRAMME REPORT

Name of the Programme: MOU was signed with ICA College, Thozhiyur

Date and Time: 21/07/2023.

Organized by: PG Department of Food Science And Technology.

As part of the Memorandum of Understanding (MOU) between Assabah Arts and Science College, Valayamkulam and ICA College Thozhiyur, Krishna.K HOD & Assistant Professor, Post-Graduation Department of Food Science and Technology and Sithara Shareen, Assistant Professor, Post-Graduation Department of Food Science conducted a value-added course on the Food Processing and Preservation.

The aim of the class was to provide students with insights into the various opportunities and prospects available in the field of Food Processing and Preservation and provide brief knowledge about Food Processing and Preservation. Krishna.K and Sithara Shareen, both are expertise and knowledge in the subject, delivered a comprehensive session that covered topics such as Food Processing and Preservation.

The session proved to be highly beneficial for the students as it not only provided them with valuable information about Food Processing and Preservation and also motivated and inspired them to pursue and explore different career opportunities related to the subject.

Overall, Krishna.K and Sithara Shareen class on the scope of Food Processing and preservation sector after undergraduate studies and provide awareness about Food Processing and Preservation successfully fulfilled the objectives of the MOU, contributing to the academic and professional development of the students at ICA College, Thozhiyur.



2. PROGRAMME REPORT

Name of the Programme: Industrial visit for BSc 2nd year students.

Date and Time: 09/08/2023.

Organized by: PG Department of Food Science and Technology

Participants: BSc 2nd year FT students.

Industrial visit for second year BSc Food Science & Technology students (2022 batch) as part of their curriculum.

An industrial visit to CIFT [Central Institute of Fisheries Technology]

Introduction:

On August 9, 2023, 28 second-year Food Technology students embarked on an enlightening industrial visit to the Central Institute of Fisheries Technology (CIFT) located in Kochi. The visit aimed to provide students with practical exposure to the research Centre and an opportunity to explore the research activities carried out at CIFT.

Visit Highlights:

Exploration of CIFT Facilities:

Upon arrival at CIFT, the students were warmly welcomed by the staff. They were given a comprehensive tour of the entire research institute, which included various sections dedicated to seafood processing, quality control, and research laboratories. The students were impressed by the state-of-the-art facilities and the organization of CIFT.

Exposure to Food Equipment:

One of the key highlights of the visit was the opportunity for students to witness various food equipment and machinery in action. They observed the processing of seafood and learned about the advanced equipment used in food technology research.

Seminar by Chief Scientist: The visit reached its zenith when the students had the privilege of attending a seminar conducted by the Chief Scientist at CIFT. The seminar covered the institute's history, its significant contributions to the field of food technology, and the ongoing research projects. The students gained valuable insights into the world of research and development in the food industry.

Interaction with Scientists and Staff: Throughout the visit, students had the chance to interact with the scientists and staff members at CIFT. They could ask questions and seek clarifications on various aspects of food technology and research, fostering a deeper understanding of the subject.

Networking Opportunities: The visit also provided an excellent platform for students to network with professionals in the field. They exchanged contact information and discussed potential future collaborations and internship opportunities.

Conclusion: The industrial visit to CIFT Kochi was a resounding success, offering the students a profound understanding of food technology and the research being conducted in the field. The exposure to advanced equipment and the seminar by the Chief Scientist were especially valuable experiences. The visit not only broadened the students' knowledge but also provided them with a glimpse of the real-world applications of their studies. It was an enriching experience that will undoubtedly contribute to their academic and professional growth in the field of food technology.



3. PROGRAMME REPORT

Name of the Programme: Internship [BSc FT-2021 Admission & MSc FT -2022 Admission

Date and Time 11/09/2023

Organized by: PG Department of Food Science and Technology.

Participants: 1st semester MSc students and 6th semester BSc students

Internship training conducted for 40 BSc Food Technology students in September 2023 and 11 MSc Food Technology students in December 2023 at 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 both BSc and MSc 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.

4. PROGRAMME REPORT

Name of the Programme: Industrial visit for 3rd semester MSc students.

Date and Time: 01/10/2023.

Organized by: Food Science and Technology Department

Participants: 3rd semester MSc students.

Industrial visit for second year MSc Food Science & Technology students (2022 batch) as part of their curriculum.

An industrial visit to Yakult -Danone India

An industrial visit to Yakult-Danone India Pvt. Ltd. was organized on 1st October 2023, for students of food science and technology. Once we reached Yakult-Danone plant site, they were accompanied by Mrs. Sandra in the Seminar Room where she gave a brief presentation about the Company's history, its presence across the globe, distribution channel, turnover and strong research. Following the presentation, Mrs. Sandra interacted with the students and answered their queries regarding HACCP model and probiotics. The students were then taken to the processing unit where all the stages from mixing of raw ingredients to the final shrink - packing were briefed. Students were amazed at the speed at which the process occurred and how the automated systems could be set according to requirements, as minimum of human intervention was required. On a whole, it was an exemplary learning experience that the students will savour for a long time to come.

- Students got information about effect of good bacteria on digestive system.
- Students were made aware about first-hand information regarding functioning of the company.
- Students were made to learn the HACCP model and Fermentation process of YAKULT.
- Students got insight about the Operations & Production at Yakult.



5. PROGRAMME REPORT

Name of the programme: Seminar conducted by Food safety officer [topic-Millet].

Date and Time: 16/10/2023.

Organized by: PG Department of Food Science and Technology.

Participants: BSc and MSc students

Venue: Conference Hall.

The seminar on millet conducted by the Food Technology Department on October 16, 2023, aimed on the nutritional, economic, and environmental aspects of millet consumption Vineetha K, the Food safety Officer (Ponnani circle), led the seminar, presenting comprehensive insights into the significance of millets in modern dietary practices.

Nutritional Value of Millets:

- Millets are rich sources of nutrients such as proteins, dietary fiber, vitamins, and minerals.
- They are gluten-free, making them suitable for individuals with gluten intolerance.
- Vineetha emphasized the importance of millets in combating malnutrition and improving overall health.

Overall, the seminar provided valuable insights into the multifaceted role of millets in fostering healthy diets, resilient livelihoods, and sustainable food systems.



6. PROGRAMME REPORT

Name of the Programme: Food zone 23 [Flavour Quest- Sensory evaluation competition]

Date and Time: 30/10/2023.

Organized by: Kerala Veterinary and Animal Science University Vargheese Kurian Institute of Dairy and Food Technology

Participants: BSc and MSc Food technology students.

Event Overview:

Food zone 23, a flavor quest, was a sensory evaluation competition organized by Kerala Veterinary and Animal Science University, Verghese Kurien Institute of Dairy Technology and Food Technology, the event aimed to promote the importance of sensory evaluation in the food and provide a platform for participants to showcase their skills.

Activities:

1. Sensory Evaluation Competition: The competition involved participants evaluating various food products based on their sensory attributes, including taste, aroma, texture, and appearance. Participants were judged on their ability to accurately assess the sensory characteristics of each product.

2. Seminar by Vrinda Menon: As part of the event, a seminar was conducted by Vrinda Menon, Associate Professor in the Department of Veterinary Public Health about the topics- quality assessment of water and its public health's significance.

Recognition of Achievements:

Naima, a 1st-year MSc student, demonstrated exceptional skills in sensory evaluation and secured the 3rd position in the competition. Her achievement reflects her dedication, knowledge, and ability to critically analyze food products based on their sensory attributes.



7. PROGRAMME REPORT

Name of the Programme: Campus placement

Date and Time: 22/11/2023.

Organized by: PG Department of food science & technology.

Participants: Degree students

Venue: Conference Hall

Introduction:

On November 22, 2023, the PG Department of food science & technology collaboration with 'JUBILANT FOOD WORKS' organized 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 students from different colleges.

Event Details:

The event commenced with warm welcome by faculty Riswana Nasrin, 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 Amar Yadav Deputy General Manager in HR division of 'JUBILANT FOOD WORKS', College principal Muhammed Koya M N presided over the Programme. 40 students from various colleges participated. The interview conducted by 2 sections in which technical section conducted in conference hall by Mohammad Kamarudheen (factory head - seasoning operation) and the interaction section conducted in BSc food technology lab by Amar Yadav (Deputy GM- HR division) and Manoj Kumar (Assistant manager, HR division). Most of the participants have been issued offer letters by the institution.

Key Take aways:

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 November 22, 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.



8. PROGRAMME REPORT

Name of the Programme: Industrial visit- BSc 1st year students.

Date and Time: 11/12/2023.

Organized by: PG Department of Food Science and Technology.

Participants: BSc 1st Year Students

On December 11, 2023, a group of 35 students embarked on an industrial visit to Meat Products of India (MPI) in Ernakulam, Kerala. The primary focus of the visit was to gain industrial exposure and insight into the production of Meat products and value-added products by the company.

Industrial Exposure:

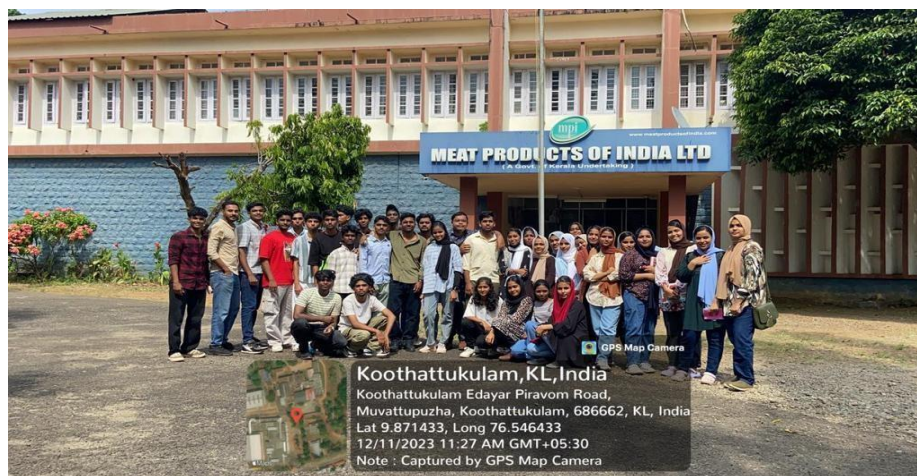
Our visit to MPI provided the students with a valuable and real industrial exposure experience. It allowed them to witness the practical application of various concepts learned in the Production areas.

Facility Tour:

During the visit, the students were given an extensive tour of the MPI facility. The facility was exceptionally well-maintained, and the students had the opportunity to observe and understand various stages of production, starting from the Lairage, processing, packaging processes and value-added products. The use of modern and efficient equipment underlined the company's commitment to quality.

Conclusion:

The industrial visit to MPI in Ernakulam on December 11, 2023, was a highly enriching and educational experience for the 35 students who participated. They gained invaluable industrial exposure and practical insights into the processing of milk.



9. PROGRAMME REPORT

Name of the Programme: MOU signed with Royal Dental College

Date and Time: 08/12/2023.

Organized by: PG Department of Food science and Technology.

As part of the Memorandum of Understanding (MOU) between Assabah Arts and Science College, Valayankulam and Royal Dental College, Chalissery, Riswana Nasrin, HOD & Assistant Professor, Post-Graduation Department of Food Science and Technology and Aslam Mohamed, Assistant Professor, Post-Graduation Department of Food Science conducted a value-added course on the Food Safety and Nutrition.

The aim of the class was to provide students with insights into the various opportunities and prospects available in the field of Food Safety beyond the Government jobs such as Food Safety Officer, Health Safety Officer Etc. and provide awareness Food safety in our society. Riswana Nasrin and Aslam Mohamed, both are expertise and knowledge in the subject, delivered a comprehensive session that covered topics such as Food Safety in society, Nutritional labelling, Government jobs etc.

The session proved to be highly beneficial for the students as it not only provided them with valuable information about the scope of Food Safety but also motivated and inspired them to pursue and explore different career opportunities related to the subject.

Overall, Riswana Nasrin and Aslam Mohamed class on the scope of Food Safety after undergraduate studies and provide awareness about Food Safety successfully fulfilled the

Objectives of the MOU, contributing to the academic and professional development of the students at Royal Dental College, Chalissery.



10. PROGRAMME REPORT

Name of the programme: Cake baking workshop

Date and Time: 22/12/2023.

Organized by: PG Department of Food Science and Technology.

Participants: BSc and MSc students

Venue: Food Technology Lab

A cake baking workshop was jointly organized by the Entrepreneurship Development Club and PG Department of Food Science and Technology of Assabah Arts and Science College. This ED Club Coordinator Kiran welcomed. College Principal Muhammad Koya MN presided over the program and Management Committee President PPM Ashraf inaugurated the Programme. Rizwana Nasrin P.V, Head of Food Technology Department, guided the workshop. PG students of Food Technology department along with ED club members made the cake. ED Club Student Coordinator Altaf expressed thanks.



11. PROGRAMME REPORT

Name of the programme: Industrial visit- BSc 3rd year students

Date and Time:02/02/2024.

Organized by: PG Department of Food Science and Technology.

Participants: BSc 3rd year students

Industrial Visit Report

Venue: Nandhini Milks, Kushalanagar, Kodagu

Participants: 40 BSc Food Technology students and 3 faculties from Assabah Arts and Science College

Introduction:

The industrial visit to Nandhini Milks was organized for the 3rd-year BSc Food Technology students of Assabah Arts and Science College to provide them with practical exposure to milk processing and dairy technology.

Overview of Nandhini Milks

It is established in the year 1995, Nandini Milk Parlour in Kushalnagar, Coorg listed under Milk Product Retailers in Coorg. And also, it is the second largest dairy co-operative amongst the dairy cooperatives in the country.

Activities during the Visit:

1. **Factory Tour:** The students were given a guided tour of the milk processing unit, where they observed various stages of milk processing, including pasteurization, homogenization, and packaging.
2. **Quality Control Department:** The students visited the quality control department to understand the testing procedures employed to ensure the safety and quality of the products.
3. **Interaction with Experts:** The students had the opportunity to interact with dairy industry experts and gain insights into the latest developments in dairy technology.

Key Learnings:

1. Understanding of Milk Processing: The students gained practical knowledge about the processes involved in milk processing, from raw milk collection to final packaging.
2. Quality Assurance: They learned about the importance of quality control measures in ensuring the safety and hygiene of dairy products.
3. Industry Insights: Interactions with industry experts provided valuable insights into the challenges and opportunities in the dairy sector.

Conclusion:

The industrial visit to Nandhini Milks was highly educational and enriching for the students, offering them a firsthand experience of dairy processing operations. It complemented their theoretical learning and equipped them with practical knowledge essential for their future careers in the food technology industry.



12. PROGRAMME REPORT

Name of the Programme: Water Analysis

Date and Time: 14/02/2024.

Organized by: PG Department of Food Science and Technology.

Participants: Sithara Shareen, Rasiya Thesni, Shabna Kaliyath

(Assistant Professors)

Venue: Food Technology Lab

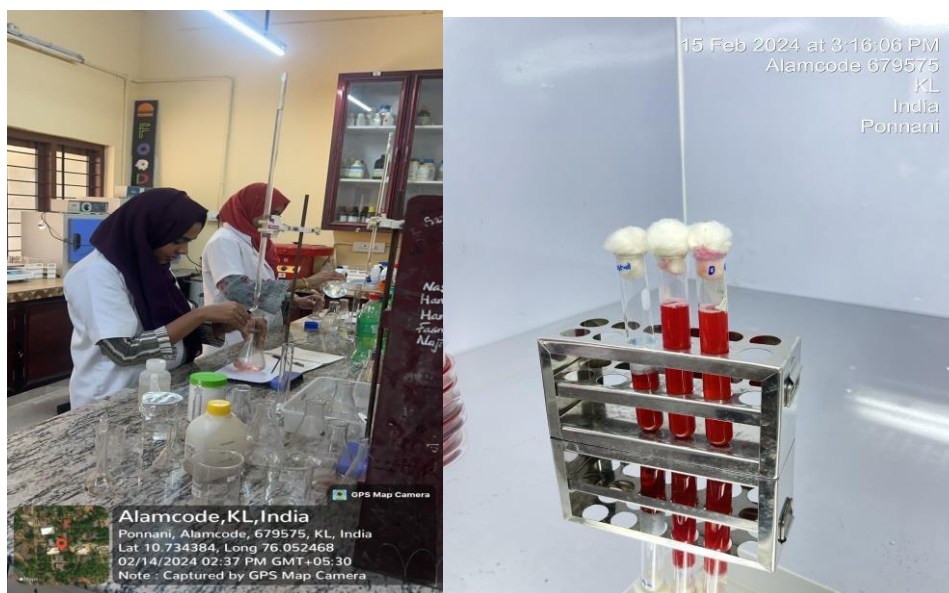
Introduction:

The water analysis conducted by the PG Department of Food Science and Technology at Assabah Arts and College aimed to assess the chemical and microbiological composition of water samples collected from nearby residence. The analysis is crucial for ensuring the

safety and quality of drinking water.

Methodology:

1. **Sample Collection:** Water samples were collected from various sources nearby residence.
2. **Chemical Analysis:** Chemical parameters such as pH, total dissolved solids (TDS), hardness, chlorine content, and were analyzed using standard methods.
3. **Microbiological Analysis:** Microbiological parameters including total coliforms, E. coli, were determined through microbial culture techniques.



13. PROGRAMME REPORT

Name of the Programme: Food Fest- 'Dhal Bhat'

Date and Time: 28/02/2024

Organized by: Food Technology Department

Participants: BSc and MSc students

Venue: College ground

On 28/02/2024, the PG Department of Food Science & Technology Assabah Arts and Science College, Valayamakulam conducted a food fest titled "DAL BHAT" at college ground. 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 10 stalls such as "Arabic foods, traditional foods, tea & snacks, milkshakes, street foods, confectionaries, cakes, dessert, drinks & miscellaneous" It was a fine learning experience for the students 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 Prof Mohammed Koya., Principal of Assabah and faculties of PG department of food science and technology. Every stall did well, and the students worked hard for the fest. The following games are conducted after 1.30pm such as,

1. Spot Dance: A highlight of the event was the captivating spot dance competition, where participants showcased their rhythmic skills and cultural expressions.
2. Eating Competition: The eating competition stirred excitement and enthusiasm among students.

The program came to an end at 4 pm.



14. PROGRAMME REPORT

Name of the Programme: Add on course-HACCP level 3, Food safety level4, Fostac level 2, ISO 22000

Date and Time: 15/04/2024.

Organized by: PG Department of Food Science and Technology.

Participants: BSc and MSc students, Students from ICA College

Venue: Conference Hall

PG Department of Food Science and Technology successfully completed an add on course from April 15 to 20. In this course which includes four certifications, HACCP level 3, food safety

Level 4 (UK certification), Fostac level 2 and ISO 22000 in internal auditor are given importance. Forty-eight Students participated in this course, as part of the MOU, students from ICA College, Thozhiyur also participated.

