



CRITERION	II	Teaching-Learning and Evaluation
KEY INDICATOR	2.3	Teaching - Learning Process
METRIC	2.3.1	Student-centric methods such as experiential learning, participative learning and problem-solving methodologies are used for enhancing learning experiences:

DEPARTMENT OF FOOD TECHNOLOGY

(ACADEMIC YEAR 2022-2023)

Introduction

The Department of Food Technology offers student centric methods such as Participative Learning, Experiential Learning & Problem-solving methodologies etc. for enhancing learning experiences among the aspirants.

Student centric learning has been the practice of the college for a long period and this has been reinforced with new ways of learning such as audit courses, foundation courses and other interdepartmental certificate courses with embedded partial online courses. The following activities have been adopted by the faculty at different levels to enrich the student centric methods. It includes internship, projects, Guided seminar, industrial visit etc. Certificate courses are also offered to the students to enable them to experience the real application of what they have learned in the classroom. With this objective in mind, the department of Food Technology made a collaboration with Adventure Technical solution. Students also get benefited through internship programmes.



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2.3.1	2.3.1(a)	2.3.1(b)
	Participative Learning	Experiential Learning
1.	Industrial visit	Certificate course
2.	Seminar	

Participative Learning 1 - Industrial Visit

Programme Objective:

- To help students to acquire a practical experience of working procedure of an organization.
- To bridge the gap between classroom theoretical learning and practical learning in a real-life environment.
- To give students a platform to enhance their interpersonal skills.

Programme Report:

As a part of an Industrial visit, our students of BSc Food Technology (1st Years) visited 2 major industries in Ernakulam on 08- March -2023.

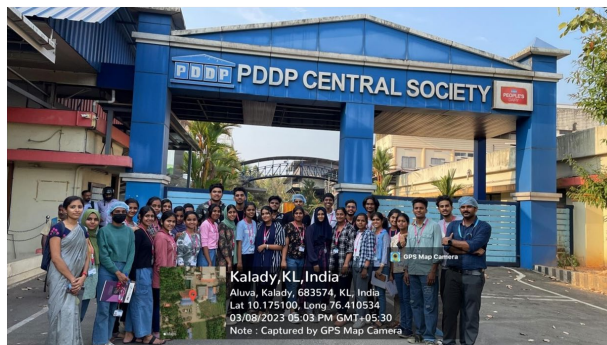
The industries were, Synthite Industries Private Ltd and PDDP Milk Dairy. Both these industries were a little far from our college so we started a journey at around 7:00 AM and reached the first industry which was Synthite at around 10:00 AM. The first visit lasted till around 2:00 PM. The students had a great experience, they learned a lot, the explanation from the employees, the production, quality checking and everything down to the last-minute detail were perfect. After



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lunch we visited the second industry which was PDDP Milk Dairy in Kalady, Ernakulam. We reached the industry at around 3:00 PM. The visit went great, we also met a former student of Christ College who was working as an employee in that industry, who showed us the whole process and explained it greatly. During our visit the two faculties present were, the class teacher of 1st years Mrs. Sophia Rachel Kurian and Male staff Mr. Binu George.

Geo tag photos





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Attendance

INDUSTRIAL VISIT- ATTENDANCE

Sl.No :	NAME	SIGNATURE
1.	Aduvaittha	
2.	Afnida	
3.	Akhila	
4.	Aleesha	
5.	Alvin	
6.	Amrutha	
7.	Anjali	
8.	Anna	
9.	Arjun C.S	
10.	Arjan Saji	
11.	Asin	
12.	Aswathy	
13.	Aysha	
14.	Bashpa	
15.	Devika	
16.	Farsana	
17.	Joyal	
18.	Shabnam	
19.	Kaishnarandana	
20.	Kaishnaveni	
21.	Sivathmika	
22.	Hashim	
23.	Nima	
24.	Parvathy	



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Participative Learning 2 - Seminar

Programme Objective:

- Provide a comprehensive understanding of the opportunities, challenges, and strategies involved in entrepreneurship within the food industry.
- Promote environmentally friendly practices, ethical sourcing, and social responsibility among entrepreneurs.

Programme Report

The seminar titled “Prospectus of Entrepreneurship in the food industry” was conducted on 31 October 2022 at Saint chavara seminar hall. Hosted by the Department of Food Technology, Christ college Irinjalakuda, the seminar aimed to shed light on the opportunities, challenges and trends in the food industry for aspiring Entrepreneurs. The seminar commenced with an insightful presentation by Mr. NAJEEB BIN HANEEF O, a seasoned Entrepreneur in the food industry, who provided an overview of the current landscape, highlighting emerging trends, consumer preferences and marked dynamics.

With a focus on innovation, sustainability and market dynamics, the seminar provided valuable insights into the evolving landscape of food Entrepreneurship. Participants departed with a deeper understanding of the intricacies of the food business and a renewed zeal to embark on their Entrepreneurial journey.

In conclusion, the seminar served as a catalyst for fostering Entrepreneurship and driving positive change in the food industry.



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Brochure

Seminar on
"PROSPECTS OF ENTREPRENEURSHIP IN FOOD INDUSTRY"
Organized by
Department of Food Technology
Christ College (Autonomous), Irinjalakuda

NAJEEB BIN HANEEF O
FOUNDER AND CEO
ZAARA BIOTECH

Monday | 31 October | 2022
10:30 am - 11:30 am
Venue : Saint Chavara Seminar Hall

We are extremely delightful to invite you all.

Seminar chairman Ms. Ambily K M (H.O.D. Dept. of Food Technology)	Convenors Mr. Binu George Ms. Sophia Rachel Kurian	Principal Rev. Dr. Jolly Andrews CMI
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Geotag photos





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Attendance

SEMINAR – ATTENDANCE FORM
 Programme : Seminar on "Prospects of Entrepreneurship in food Industry"
 Venue : saint Chavara seminar hall

SL.No.	Name	Sign
1.	Aduwina V.s	[Signature]
2.	Akhila	[Signature]
3.	Alasha	[Signature]
4.	Alvin	[Signature]
5.	Anida	[Signature]
6.	Anna	[Signature]
7.	Arjun Saji	[Signature]
8.	Asin	[Signature]
9.	Aswathy	[Signature]
10.	Bashya	[Signature]
11.	Faizana	[Signature]
12.	Devika	[Signature]
13.	Io Val	[Signature]
14.	Kais kaveri	[Signature]
15.	Sivathirika	[Signature]
16.	Heshin	[Signature]
17.	Prasvatthy	[Signature]
18.	Sandra	[Signature]
19.	Sinaro	[Signature]
20.	Ruth	[Signature]

SL.No.	Name	Sign
21.	Abhi	[Signature]
22.	Ahna	[Signature]
23.	Alia	[Signature]
24.	Chrisleena	[Signature]
25.	Disha	[Signature]
26.	Fattima M.M	[Signature]
27.	Fayisa K.V	[Signature]
28.	hania	[Signature]
29.	Hisara	[Signature]
30.	Jena Bacten	[Signature]
31.	Lena K.L	[Signature]
32.	Melwin	[Signature]
33.	Noopa	[Signature]
34.	Sandra	[Signature]
35.	stauthi	[Signature]
36.	sneha	[Signature]
37.	shazara	[Signature]
38.	sneharani	[Signature]

Experiential Learning 1 - Certificate Course (Haccp)

Programme Objective:

HACCP level 3 training (Approved by HABC,UK) to the students of Food Technology(3 days training programme).

- Understand the concept and requirement of HACCP.
- Understand the potential benefits of implementation of HACCP
- Understand the International and National Food Safety issue



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Brochure

DEPARTMENT OF FOOD CERTIFICATE COURSE

COURSE DETAILS
30 hrs course (3 days course, Course fee: Rs. ...)

ABOUT COLLEGE
Christ College (Autonomous), Irinjalakuda fathers has always been a place where your bright future. College has excellent laboratories, seminar rooms and lecture halls. Presently College is house for 4500+ students supported by a staff of 400+ supporting staff. The strength of the College is supported by the experienced and savvy teachers who are eager to involve students in green campus with gardens and open gym education both offline and online.

WHAT IS THE COURSE?
Hazard Analysis & Critical Control Points (HACCP) is a food safety hazard analysis system that enables you with an introduction to HACCP and enables you to reduce the risk of food safety hazards in your business.

ABOUT COLLEGE
Understand how the HACCP helps food safety. Familiarize yourself with HACCP terminology. Develop and implement a HACCP plan. Identify and effectively control the hazards.

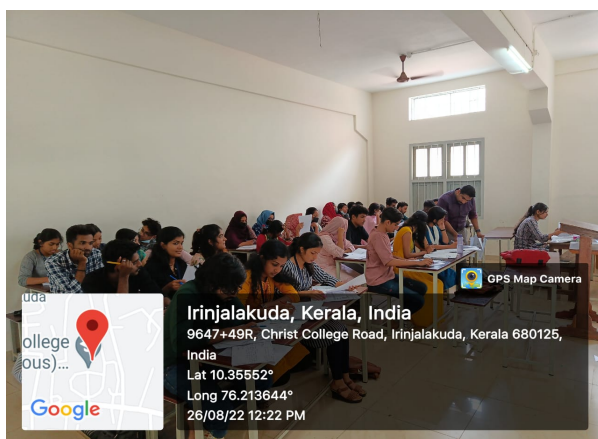
LEARNING OUTCOMES
The course covers:
1. HACCP application and principles
2. Foodborne diseases/introduction to food safety
3. Legal responsibilities
4. Food safety management system (FSMS)

COURSE OUTLINE
Outline the need for HACCP based food safety. Outline the pre-requisites for HACCP. Identify hazards and risks in the production process. Understand how to develop HACCP based food safety.

COURSE MODULES
1. The importance of HACCP based food safety. HACCP legislation is enforced and the potential consequences of non-compliance.
3. The preliminary processes for HACCP.
4. How to develop HACCP based food safety.
5. Microbiological, chemical, physical and allergen hazards.
6. Monitoring procedures at critical control points.

VALUE ADDED - CHRIST

Geotag photos





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Attendance

HACCP- ATTENDANCE FORM		Doc No:TS-F-02 Version No:1.1 Issue Date: 26.04.2022		
Course: HACCP Level-3 for Food manufacturing				
Venue: Christ college, Irinjalakuda.				
Sl No	Name of the participant	Signature 20/01/2023	Signature 21/01/2023	Signature 01/02/2023
1.	Banaba Mariya John	[Signature]	[Signature]	[Signature]
2.	Ferny rose M.F	[Signature]	[Signature]	[Signature]
3.	Hirana Hekhim	[Signature]	[Signature]	[Signature]
4.	Jena Johnson	[Signature]	[Signature]	[Signature]
5.	Axsa Mariya Viji	[Signature]	[Signature]	[Signature]
6.	Abhi Mathew	[Signature]	[Signature]	[Signature]
7.	Bhavan K S	[Signature]	[Signature]	[Signature]
8.	Joseph M P	[Signature]	[Signature]	[Signature]
9.	Niranjali s savi	[Signature]	[Signature]	[Signature]
10.	Sheeha K	[Signature]	[Signature]	[Signature]
11.	Jagan Harish	[Signature]	[Signature]	[Signature]
12.	SivaPriya E S	[Signature]	[Signature]	[Signature]
13.	Ally. K. A	[Signature]	[Signature]	[Signature]
14.	Sarath Krishnan K C	[Signature]	[Signature]	[Signature]
15.	Melwin Jison	[Signature]	[Signature]	[Signature]
16.	Sania R. Palladan	[Signature]	[Signature]	[Signature]
17.				
18.				
19.				
20.				

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Course: HACCP Level-3 for Food manufacturing				
Venue: Christ college, Irinjalakuda.				
Sl No	Name of the participant	Signature 20/01/2023	Signature 21/01/2023	Signature 01/02/2023
1.	Isheba Nowbin	[Signature]	[Signature]	[Signature]
2.	Fathima Zeina	[Signature]	[Signature]	[Signature]
3.	Shreya K.N	[Signature]	[Signature]	[Signature]
4.	Mithuna Prakash	[Signature]	[Signature]	[Signature]
5.	Aishwarya A S	[Signature]	[Signature]	[Signature]
6.	MCRINMOLEJ	[Signature]	[Signature]	[Signature]
7.	Aina K.S	[Signature]	[Signature]	[Signature]
8.	Shruti S	[Signature]	[Signature]	[Signature]
9.	Abila T M	[Signature]	[Signature]	[Signature]
10.	Sonia M B	[Signature]	[Signature]	[Signature]
11.	Jena Baker	[Signature]	[Signature]	[Signature]
12.	Fathima M.M.	[Signature]	[Signature]	[Signature]
13.	Fayin K U	[Signature]	[Signature]	[Signature]
14.	Lena K L	[Signature]	[Signature]	[Signature]
15.	Christaena Jogy	[Signature]	[Signature]	[Signature]
16.	Fathima Anshida P x	[Signature]	[Signature]	[Signature]
17.	DISNA T A	[Signature]	[Signature]	[Signature]
18.	Gracia Lmasil	[Signature]	[Signature]	[Signature]
19.	Noopa Baiju	[Signature]	[Signature]	[Signature]
20.				



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Certificates

Highfield Qualifications
Certifies that
Shiruthi S
has successfully passed an assessment in
Highfield Level 3 Award in HACCP for Food
Manufacturing (RQF)

Qualification number 603/22317
Date of award 14 February 2023
Certificate number HAC7130271

DISTINCTION

Course Director: [Signature]
Truesafe solutions
Training Organisation

Jason Sprenger - Chief Executive
Highfield Qualifications

CEA Regulation
ofqual REGULATED register.ofqual.gov.uk
Certification Council of India

Global leaders in international qualifications, training materials and e-learning.
This is an electronic version of the certificate provided by HABC. To verify this certificate please go to <https://www.highfieldqualifications.com/checkcert>

Highfield Qualifications
Certifies that
Josephi N T
has successfully passed an assessment in
Highfield Level 3 Award in HACCP for Food
Manufacturing (RQF)

Qualification number 603/22317
Date of award 14 February 2023
Certificate number HAC7130286

Course Director: [Signature]
Truesafe solutions
Training Organisation

Jason Sprenger - Chief Executive
Highfield Qualifications

CEA Regulation
ofqual REGULATED register.ofqual.gov.uk
Certification Council of India

Global leaders in international qualifications, training materials and e-learning.
This is an electronic version of the certificate provided by HABC. To verify this certificate please go to <https://www.highfieldqualifications.com/checkcert>



[Signature]

PRINCIPAL

Fr. Dr. Jolly Andrews
Associate Professor -
In-Charge of Principal
Christ College (Autonomous)
Irinjalakuda