



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

## Department of B.VOC. Food processing and Technology (ACADEMIC YEAR 2022-2023)

### Introduction:

Student-centered learning (SCL) is an educational philosophy that prioritizes the needs, abilities, interests, and learning styles of students. Unlike traditional teacher-centered approaches, SCL recognizes students as active participants in their educational journey, granting them decision-making power over what, when, and how they learn. The goal of student-centered learning is not just to impart academic knowledge, but also to foster crucial life skills such as self-direction, curiosity, creativity, and collaboration. By placing students at the helm of their educational journey, SCL cultivates a love for learning, fosters critical thinking, and prepares them for future challenges, both in the classroom and beyond.

<b>2.3.1</b>	<b>2.3.1(a)</b>	<b>2.3.1(b)</b>
	<b>Participative learning</b>	<b>Experiential learning</b>
	<b>Institutional visit</b>	<b>Five Day Training Programme</b>
	<b>F-TECH Quiz Competition)</b>	<b>Industrial visits</b>



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## *PARTICIPATIVE LEARNING*

### Participative Learning – 1

**Programme Name:** Institutional Visit CFTR-I

**Programme Objectives:**

- Gain insights into the institution's operations and culture.
- Identify potential challenges or collaboration opportunities.
- Establish rapport and build relationships with key stakeholders.

**Programme Report:** On the 9th of June 2022, a team comprising 54 students and 3 faculty members conducted an institutional visit to the Central Food Technological Research Institute (CFTRI) located in Mysuru, India. The visit aimed to explore potential collaboration opportunities and gain insights into CFTRI's research and development endeavors in the field of food technology.

**Programme Outcome:**

- The visit provided participants with a comprehensive understanding of CFTRI's research areas, capabilities, and infrastructure in the field of food technology.
- Participants identified numerous potential collaboration opportunities, ranging from joint research projects to technology transfer initiatives, which could leverage the strengths of both CFTRI and their institution/organization.



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### Geotagged photos:



## Participative Learning – 2

**Programme Name:** Five Day Industrial Training Programme

### **Programme Objectives:**

- Provide comprehensive understanding.
- Equip with practical skills.
- Improve application abilities.
- Foster professional connections.
- Encourage ongoing learning.

**Programme Report:** Red to Green Pvt Ltd hosted a five-day industrial training program for the third-year students of B.Voc in Food Processing Technology. The training aimed to provide practical insights into food processing operations and industry practices. The five-day industrial training program provided to B.Voc Food Processing Technology students with valuable practical



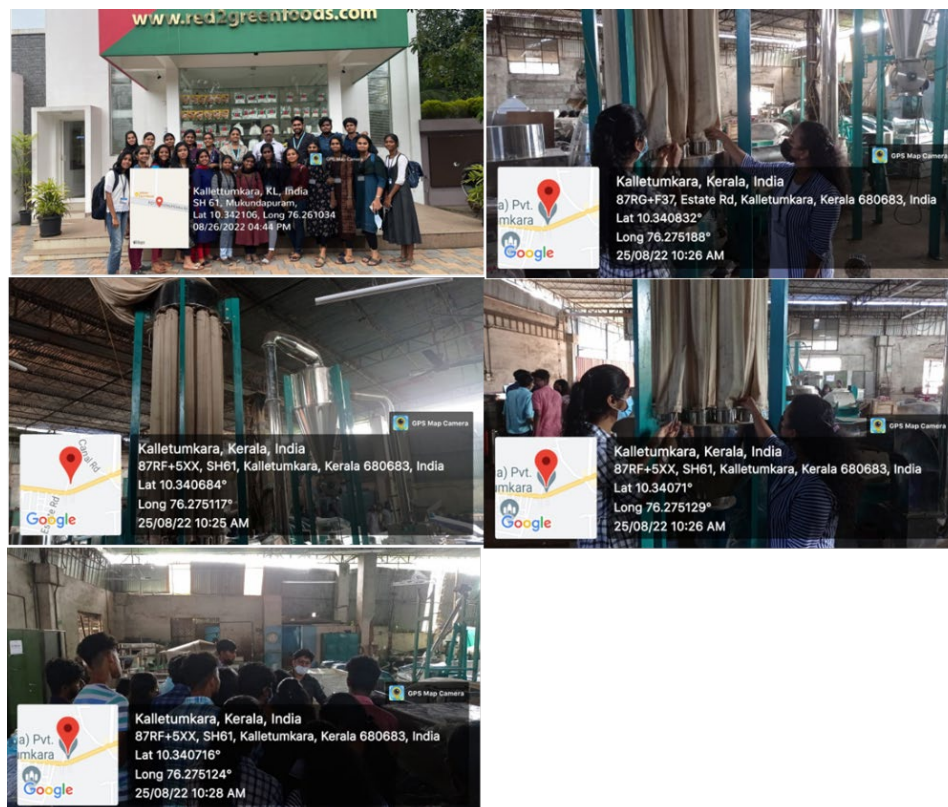
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exposure and industry insights. It equipped them with the skills and knowledge necessary to excel in their future careers in the food processing industry.

### Programme Outcome:

- Gained insights into industry best practices, compliance requirements, and emerging trends, empowering students with a deeper understanding of the food processing sector's operational aspects.
- Established connections with industry professionals during interactive sessions and facility tours, potentially opening up avenues for internships, job opportunities, and future collaborations.

### Geotagged photos:







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### Participative Learning – 3

**Programme Name:** Industrial Visit to Elanad Milk

#### **Programme Objectives:**

- Provide students with firsthand experience of dairy industry operations
- Gain insights into industry-specific practices, technologies, and quality control measures employed in dairy processing, packaging, and storage.
- Bridge the gap between theoretical learning and real-world application
- Familiarize students with safety protocols, hygiene standards, and regulatory requirements essential for maintaining product quality and consumer safety in dairy processing facilities.

**Programme Report:** On 29/09/2022, students from second year embarked on an industrial visit to Elanad Milk, a leading dairy processing facility located in Elanad. The visit aimed to provide students with practical insights into dairy production processes and industry practices. The industrial visit to Elanad Milk proved to be a valuable educational experience, providing students with practical insights into dairy processing and industry practices. The visit not only enhanced their understanding of the dairy industry but also opened doors to potential career opportunities and industry connections.

#### **Programme Outcome:**

- Students gained a comprehensive understanding of dairy processing operations
- The visit supplemented theoretical learning with practical knowledge
- The visit provided students with valuable insights into various career opportunities within the dairy industry.



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- Students established connections with industry professionals, potentially opening doors to future internships, job placements, or collaborative projects within the dairy sector.

**Geotagged Photo:**





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## **EXPERIENTIAL LEARNING**

### **Experiential Learning – 1**

**Programme Name:** F- TECH (Quiz Competition)

**Programme Objective:**

- Educating participants and the audience about the importance of food safety practices in preventing foodborne illnesses.
- Encouraging participants to deepen their understanding of food safety principles, regulations, and best practices.
- Helping participants develop critical thinking skills by applying food safety knowledge to real-life scenarios presented in the quiz.

**Programme Report:** The F-TECH Quiz Competition aimed to test participants' knowledge and understanding of food safety principles and practices, while also fostering a spirit of healthy competition and learning among contestants. Which is completely a Problem-solving task for the students, 45 Participants are their form different colleges including our own students' batches.

**Programme Outcome:**

- Participants expand their knowledge of foodborne illnesses, common sources of contamination, and ways to prevent them.
- Understanding performers are recognized and rewarded, motivating them to continue prioritizing food safety in their lives.
- Participants become advocates for food safety in their social circles, spreading awareness and encouraging others to prioritize safe food handling practices.





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- The quiz prompts participants to reevaluate their food handling habits and adopt safer practices both at home and in professional settings.

**Brochure:**



**kefcon 2022**  
Zonal Conference



9746 113 916  
[www.kefta.in](http://www.kefta.in)



**Geotagged Photo:**

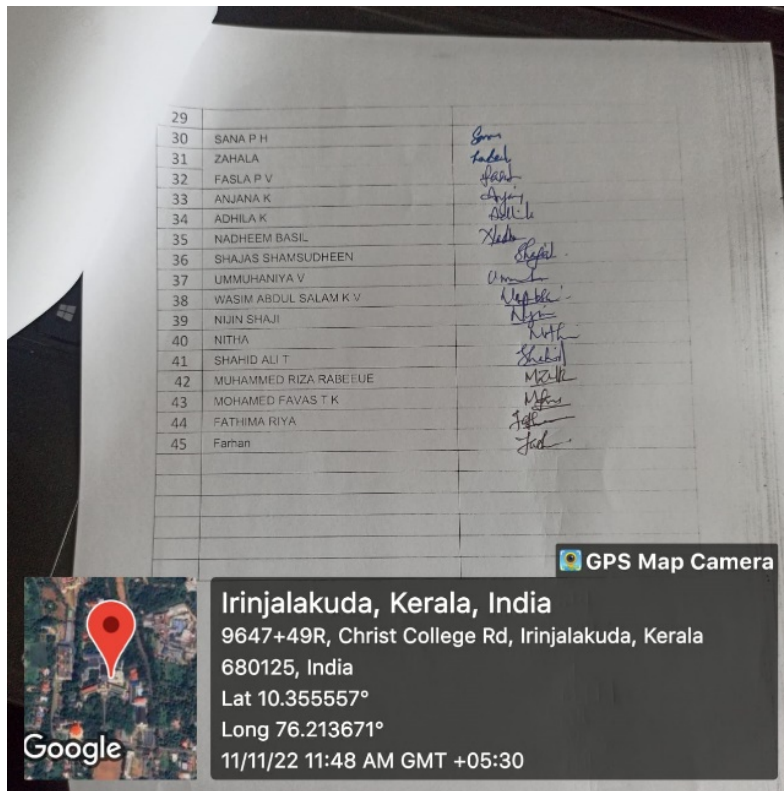






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**Attendance:**



*Fr. Dr. Jolly Andrews*

PRINCIPAL

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