



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

### 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 Advansure Technical solution. Students also get benefited through internship programmes.

2.3.1	2.3.1(a) Participative Learning	2.3.1(b) Experiential Learning	2.3.1(c) Problem solving methodologies
1.	Industrial visit	Certificate course	New Product Development
2.		Payasam Competition	



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## PARTICIPATIVE LEARNING

### 1.Programme Name : INDUSTRIAL VISIT

#### Programme Objective :

- To help students to acquire a practical experience of working procedure of an organisation.
- 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 part of an Industrial visit, students of BSc Food Technology (2nd Years) visited a major industry in Mysore on 05- January -2024.

The industry we visited was Defence Food Research Laboratory (DFRL) Mysore. The industry was a little far from our college so we started our journey on 4th of January 2024 at around 9:00 PM, and reached Mysore at 11:00 AM on 5th January 2024. After lunch we visited the industry at 2.00 PM. We met Ms.Sakshi Sharma Food Scientist at DFRL, she showed us a video about their innovative products, working of the industry and the services they provide. After the video they exhibited their products, and explained about them. We left the industry at around 4.30 PM and reached college on 6th January 2024 at 5:00 AM., The students had a great experience, they learned a lot, the explanation from the employees, their products and everything down to the last minute detail were perfect. During our visit the two faculties present were, Mrs. Sophia Rachel Kurian(Class Teacher) and Mr. Binu George.



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INDUSTRIAL VISIT-ATTENDANCE		
Sl.No	NAME	SIGNATURE
1.	Adwaita	[Signature]
2.	Ajaya	[Signature]
3.	Akhila	[Signature]
4.	Aneha	[Signature]
5.	Asin	[Signature]
6.	Amrutha	[Signature]
7.	Anjali	[Signature]
8.	Anna	[Signature]
9.	Arjun r.s	[Signature]
10.	Arjun sadi	[Signature]
11.	Asin	[Signature]
12.	Aravind	[Signature]
13.	Arsha	[Signature]
14.	Bhavya	[Signature]
15.	Divyika	[Signature]
16.	Paavana	[Signature]
17.	Joyal	[Signature]
18.	Shahran	[Signature]
19.	Karthikeyan	[Signature]
20.	Prasanna	[Signature]
21.	Sivakumara	[Signature]
22.	Harish	[Signature]
23.	Nima	[Signature]
24.	Parvathy	[Signature]

25.	Ruth	[Signature]
26.	Sadhya	[Signature]
27.	Sandhya	[Signature]
28.	Sirani	[Signature]
29.	Sneha	[Signature]
30.	Vignesh	[Signature]

## 2.Programme Name : INDUSTRIAL VISIT

Programme Objective :

- To help students to acquire a practical experience of working procedure of an organisation.
- 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:

On receiving the permission from ICAR,Trivandrum and Muralya Dairy, Kulathummal, 28 students with two faculties (Mrs. Sophia R Kurian and Mr. Binu George) went on an industrial visit on 1st of February 2024. We all assembled at the college on 1/02/2024 at 10.30 pm and left the college by 11.00pm. At the 1st day , we went to the Munroe Island, Kollam early morning. We had our breakfast at 9.30 am from a restaurant in Kollam. We reached the ICAR at 10.00am. They welcomed us at the entrance and gave us a brief introduction of their food industry and their products.

The ICAR - Central Tuber Crops Research Institute, often abbreviated as ICAR - CTCRI, is a constituent institute under the Indian Council of Agricultural Research (ICAR) is the only research



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organization in the world dedicated solely to the research on tropical tuber crops. Research on tropical tuber crops is the primary mandate of CTCRI. Each division of CTCRI concentrate its research programmes on separate aspects of tuber crops. Development of new varieties of tuber crops with higher yield and other attributes suitable for industrial applications as well as for food purpose is another important activity of this division. Tropical tuber crops (TTC) include cassava, sweet potato, yams, taro, tannia, elephant foot yam, arrowroot, Chinese potato and certain other starchy crops. The visit came to an end at 2.00pm. It was an informative, interesting and successful visit. As students of food technology we gained practical knowledge regarding the food industry. Then we had our lunch at 2.30pm.

After that we stayed at a resort in poovar. The next day we had our breakfast at 7.00am. We reached Muralya Dairy at 10.00am. We took our entry pass and team Members welcomed us and gave us a brief introduction about their company.

Muralya Dairy Products Pvt. Ltd., part of the SFC Group based in the UAE aims to produce dairy products of international quality. The company also strives to introduce new benchmarks in milk production, procurement and distribution of dairy products in the regions it operates in. Muralya, Kerala's first international dairy brand is in the pursuit of making available milk and milk products that match international quality in the state, by the commissioning of India's Largest Dairy Farm with over 4000 heads of cattle. Muralya Dairy Farm aims to become India's First Fully Integrated and Automated Dairy by producing and processing milk in a fully automated, state-of-the-art processing plant using German technology. Their products include milk, curd, ghee, sambaram, probiotic curd, fruit yogurt. The visit came to an end at 1.00pm. It was an informative, interesting and successful visit. As students of food technology we gained practical knowledge regarding the food industry.

We had our lunch at 2.00pm. On the way back we spent leisure time. We went to lulu mall at trivandrum and varkala cliff which was relaxing. We had our dinner and resumed our journey back. We reached our college at 2.00am.



# CHRIST

COLLEGE (AUTONOMOUS)  
IRINJALAKUDA, KERALA

P.O. Irinjalakuda North, 680125

Office : 0480 2825258

Email : office@christcollegeijk.edu.in

http://christcollegeijk.edu.in

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INDUSTRIAL VISIT-ATTENDANCE

SL NO	NAME	SIGN
1.	Akka Manya Vige	AV
2.	Alby K A	Alby
3.	Bhavan K S	Bhavan
4.	Disha T A	Disha
5.	Fathima Anahida P K	Fathima
6.	Fayyaz K U	Fayyaz
7.	Jeena Backet	Jeena
8.	Joseph M T	Joseph
9.	Melwin Jipson	Melwin
10.	Mehinmol N J	Mehinmol
11.	Mithuna Prakash	Mithuna
12.	Pulladan Savio Rophy	Pulladan
13.	Smithy S	Smithy
14.	Sreehari K P	Sreehari
15.	Abhi Mathew	Abhi
16.	Anusanya A S	Anusanya
17.	Alia F M	Alia
18.	Alna K S	Alna
19.	Christeena Jogy	Christeena
20.	Fathima M M	Fathima
21.	Fenny Rose M F	Fenny
22.	Ganika Bismal	Ganika
23.	Husana Hashim	Husana
24.	Jagan Kailas	Jagan

25.	Jeena Johnson	Jeena
26.	Lena K L	Lena
27.	Nomaj K Saji	Nomaj
28.	Neepa Baiju	Neepa
29.	Sandra Manya John	Sandra
30.	Sarath Krishnan K C	Sarath
31.	Shreerika K A	Shreerika
32.	Swarniya E S	Swarniya
33.	Sneha N B	Sneha



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## EXPERIENTIAL LEARNING:

### 1.Programme Name : 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



**DEPARTMENT OF FOOD CERTIFICATE COURSE**

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

**ABOUT COLLEGE**  
Christ College (Autonomous), Irinjalakuda has always been a place where your bright future. College has excellent laboratories, seminar rooms and lecture halls. Presently College is home for 4500+ students and supporting staff. The strength of the College is its 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 to... 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 HACCP.  
Outline the pre-requisites for HACCP  
-Identify hazards and risks in the production process  
-Understand how to develop HACCP based food safety HACCP.

**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 HACCP.  
5.Microbiological, chemical, physical and allergen control procedures.  
6.Monitoring procedures at critical control points.






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HACCP- ATTENDANCE FORM

Course: Level-3 HACCP for Food manufacturing (Highfield)  
Venue: Christ college.

Sl No	Name of the participant	04/07/23 Signature	19/07/23 Signature	26/07/23 Signature
1.	Angaly P.S	[Signature]	[Signature]	[Signature]
2.	Akhila A	[Signature]	[Signature]	[Signature]
3.	Bashpa V	[Signature]	[Signature]	[Signature]
4.	Anin	[Signature]	[Signature]	[Signature]
5.	M Sivatharika Sarthesh	[Signature]	[Signature]	[Signature]
6.	krishnaveni M.A	[Signature]	[Signature]	[Signature]
7.	Parvathy P	[Signature]	[Signature]	[Signature]
8.	Devika A	[Signature]	[Signature]	[Signature]
9.	Arjun C.S	[Signature]	[Signature]	[Signature]
10.	Sreeraj A.J	[Signature]	[Signature]	[Signature]
11.	Mubarekhan	[Signature]	[Signature]	[Signature]
12.	K.S. Akhbar	[Signature]	[Signature]	[Signature]
13.				
14.				
15.				
16.				
17.				
18.				
19.				

Saje Thomas IC  
[Signature]

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HACCP- ATTENDANCE FORM

Course: Level-3 HACCP for Food manufacturing (Highfield)  
Venue: Christ college.

Sl No	Name of the participant	04/07/23 Signature	19/07/23 Signature	26/07/23 Signature
1.	AMRUTH M.S	[Signature]	[Signature]	[Signature]
2.	ALESHA D.S	[Signature]	[Signature]	[Signature]
3.	ADVAITHA V.S	[Signature]	[Signature]	[Signature]
4.	AYSHA JONNA MATEED	[Signature]	[Signature]	[Signature]
5.	ARJUN SATTI	[Signature]	[Signature]	[Signature]
6.	NEHA ZOHRA	[Signature]	[Signature]	[Signature]
7.	Simo Babheer P	[Signature]	[Signature]	[Signature]
8.	Affrida OK	[Signature]	[Signature]	[Signature]
9.	Jasana v.s	[Signature]	[Signature]	[Signature]
10.	Mubarekhan Habeeb Anil	[Signature]	[Signature]	[Signature]
11.	Vijayesh C	[Signature]	[Signature]	[Signature]
12.	JOMAL JOHNSON	[Signature]	[Signature]	[Signature]
13.	Mubarekhan Habeeb Anil	[Signature]	[Signature]	[Signature]
14.	Fath Ahsa	[Signature]	[Signature]	[Signature]
15.	Ashwathi Ajayan	[Signature]	[Signature]	[Signature]
16.	Sandha Jayan	[Signature]	[Signature]	[Signature]
17.	Sudhakarshini P.R	[Signature]	[Signature]	[Signature]
18.	Asin George	[Signature]	[Signature]	[Signature]
19.	Nina Faisal	[Signature]	[Signature]	[Signature]

Highfield Tutor:  
Saje Thomas IC  
[Signature]

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## 2. Programme Name : PAYASAM COMPETITION

### Programme Objective :

- Establish clear criteria for judging, including taste, texture, aroma, presentation, and adherence to traditional recipes or innovative twists, ensuring fairness and transparency in the competition.
- Provide a platform for participants to hone their cooking skills, particularly in the art of dessert-making, through constructive feedback and learning from peers.

### Programme Report:

Our department of Food Technology conducted a Paaysam Making Competition “Madhuram Ponnonam” on 18th August 2023 at our Food Processing Lab. The competition was inaugurated by Rev. Dr. Wilson Tharayil and Dr. Vivekanandan T. Mrs. Jenny Thomas and Mrs. Fouisa Siddique were present as judges for this competition. 6 teams participated in this competition from various departments of our college. The time duration of the competition was 1½ hours which started from 11:30 AM and lasted till 1:00 PM. Every team took great effort in participating, among them Ms. Jisna Johny and Ms. Maria Merryl of Computer Science department won the first prize. Ms. V. P Krishna and Akhila N Santhosh of Geology department won the second prize. The prize were distributed by Mrs. Sheeba Varghese U.





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**CHRIST COLLEGE**  
(AUTONOMOUS) IRINJALAKUDA - KERALA  
Department of  
**BSC FOOD TECHNOLOGY**

**PAYASAM MAKING COMPETITION**

DATE 18 AUG 23

Prize Money  
1<sup>st</sup> -1000rs  
2<sup>nd</sup> -500rs

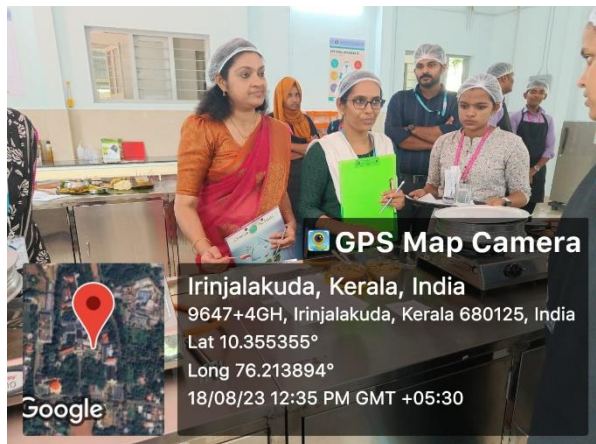
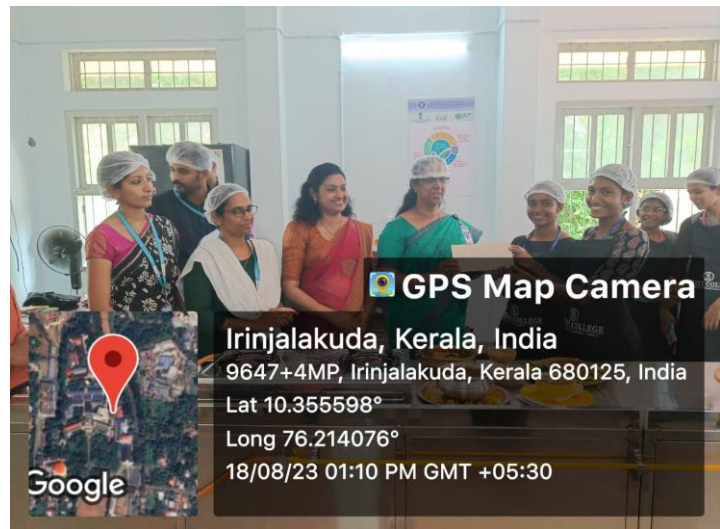
**മധുരം പലിച്ചുണ്ടാക്കണം**

PROCESSING LAB (LITTLE FLOWER BLOCK)

FOR REG SCAN HERE

DURATION -19HRS  
REGISTRATION FEE- 100RS  
INDIVIDUAL /GROUP OF 2  
MAIN INGREDIENT MUST BE PULSES (ONLY NATURAL INGREDIENTS)  
ONE TEAM FROM ONE DEPARTMENT  
-REGISTRATION ONLY FOR LIMITED TEAM

The decision of the committee and judges will be final  
PH: 859 03 62 505, 623 84 54 367





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### PROBLEM SOLVING:

**Programme Name : NEW PRODUCT DEVELOPMENT**

**Programme Objective :**

- To create products that meet consumer’s needs, tastes and preferences, while also being safe, nutritious and profitable for the company.

**Programme report**

Submitted by: Sharafun Ban C A, BSc Food Technology graduate of Christ College Autonomous, Irinjalakuda Thrissur.

Subject: Report on participation in Product Development course in Food and beverage.

On receiving an opportunity from Christ College Irinjalakuda, I a student from the Department of Food Technology was able to attend a two-month online course along with a one-year mentorship on Product development in Food and Beverages; conducted by Zaara Biotech on 03/11/2022.

The program included an analytical approach to literature reviews, problem-solving aspects, USP Identification, market study and market validation, competitive advantages, product prototyping with sensory and nutritional testing, test marketing to a targeted audience, pilot plant production engineering design, and packaging aspects and sustainability engineering. The classes provided were very flexible according to our own convenience.

With the help of the Zaara Biotech team, their individual mentorship along with personalized support, I was able to develop a minimum viable commercial product under the brand name ‘SPOMIRALDO’ that could be a solution to the current and forthcoming lifestyle diseases.

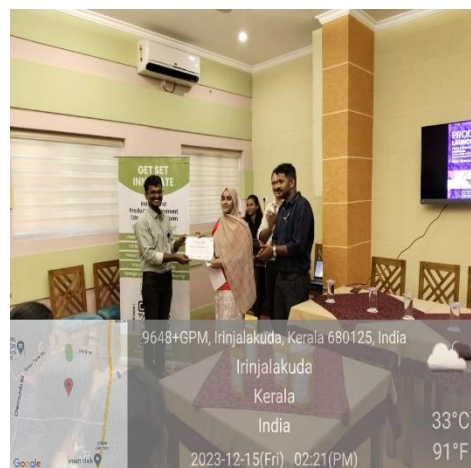
My product is a breakfast or snack bar with a twist of three different millets which are Finger millet, foxtail millet, and little millet along with various nuts and seeds, and contains no added sugar. As the present generation as well as the upcoming ones are under unhealthful diet conditions, especially skipping meals and snacking on processed and sugary foods. These could lead to an increased percentage of obesity, diabetes, cholesterol, and other malnourishment from a very young age.



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The protein, fiber, thiamine, riboflavin, folic acid, carotene, and sufficient amounts of iron, zinc, sodium, and other vitamins and minerals that are rich in millets and other ingredients in my product help in reducing type 2 diabetes, gastrointestinal conditions, BP along with energizing our immune system as well as keep us full till the next meal.

With the help of the Zaara Biotech Team and the faculties of Christ College and the Food Technology Department, I was able to complete my course effectively and helped to create a career by myself, for the welfare of everyone now and in the future.



*Fr. Dr. Jolly Andrews*

PRINCIPAL

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