



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 Hotel Management

Short Bio of the Dept. Department of Hotel Management, Christ College, Irinjalakuda offers UG (B.Sc. Hotel Management and Catering Science) Program to train young men/women as professionals in the hospitality industry. This course aims to develop talents of the students in Hospitality and Catering, thereby enabling the students to serve the society, hotel industry and promote the growth of Tourism.

Student Centric Methods

Experiential Learning /Participative Learning /Problem Solving Programme Name:

The department of Hotel Management has adopted many ways to include student centric methods in the curriculum during the academic year 2023-24 for academic and non-academic skill enhancement of the students. The major initiatives of the department are listed below.

2.3.1	Participative 2.3.1(a)	Experiential 2.3.1(b)	Problem Solving 2.3.1(c)
1	Industrial visit to Wayanad	Cake Marination/Making	Product development
2	Food Service to the high -profiled Guest	Industrial Exposure Training	
3	SHAKESPHERE-The Shake Fest	Participation in various competitions	
4	'BLOODY SWEET'-The Cake Fest		
5	World Tourism Day Celebrations 2023		



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Participative Method1

1.Industrial visit (21st July to 23rd July, 2023)

Programme Objectives/Expected outcomes:

- To Learn to understand the tourism places
- To Learn to know how Kerala welcoming the tourists

Programme Report

On July 21, 2023 the students and faculty members Hotel Management Department started the journey to Wayanad. The various destinations covered during the visit include Muthanga wildlife sanctuary, Edakkal Caves, Karapuzha Dam, Banasura Dam, Meenmutti Waterfalls and Pookode Lake. The group had the stay at ‘Royal Woods’ and the team reached back college on July 23, 2023 at 3:00 am.

Programme attained Outcome:

- Learn the information regarding the recent trends of domestic tourism
- Learn the forms, types, and classifications of travel and tourism.



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INDUSTRIAL VISIT - 21st to 23rd JULY - 2023
WAYANAD

NO.	ROLL NO.	REG. NO.	NAME	SIGN
1.	1161	CGAUSCT008	ABHIR VASANTH	[Signature]
2.	1168	CGAUSCT008	ADITHYAN BABU	[Signature]
3.	1188	CGAUSCT008	ADITHYAN ANAND	[Signature]
4.	1104	CGAUSCT008	AMAL C B	[Signature]
5.	1171	CGAUSCT008	ANISH K J	[Signature]
6.	1171	CGAUSCT008	ANISH K J	[Signature]
7.	1171	CGAUSCT008	ANISH K J	[Signature]
8.	1178	CGAUSCT008	ANISH K J	[Signature]
9.	1176	CGAUSCT008	ANISH K J	[Signature]
10.	1177	CGAUSCT008	ANISH K J	[Signature]
11.	1178	CGAUSCT008	ANISH K J	[Signature]
12.	1173	CGAUSCT008	ANISH K J	[Signature]
13.	1180	CGAUSCT008	ANISH K J	[Signature]
14.	1181	CGAUSCT008	ANISH K J	[Signature]
15.	1182	CGAUSCT008	ANISH K J	[Signature]
16.	1183	CGAUSCT008	ANISH K J	[Signature]
17.	1184	CGAUSCT008	ANISH K J	[Signature]
18.	1185	CGAUSCT008	ANISH K J	[Signature]



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2. Food Service in connection with Various Visits

Programme Objectives/Expected outcomes:

- To aid the students in having a hands-on experience in Guest handling.
- To have a hands-on experience in Food Preparation and Food Service.

Program Report:

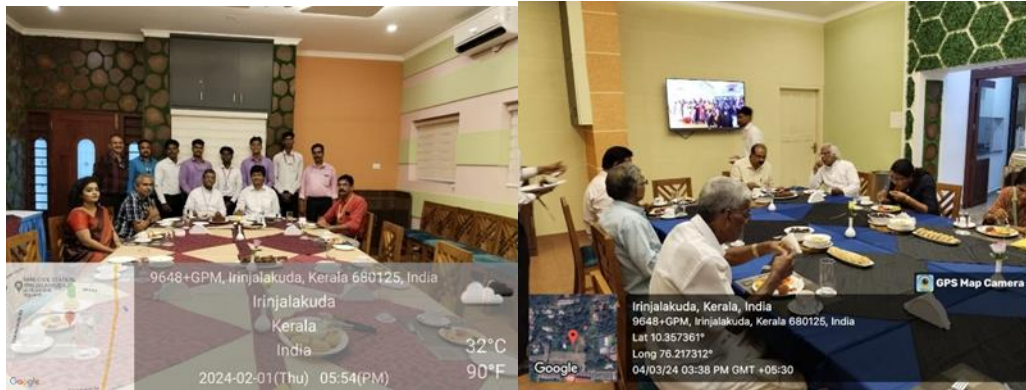
The Hotel Management Department of Christ College, Irinjalakuda, has been actively involved in organizing and catering for various events, including VIP guest lunches. These occasions serve as an excellent opportunity for the department to showcase its culinary expertise, hospitality skills, and commitment to excellence. Throughout the academic year 2023-2024, the students of Hotel Management Department have successfully organized and catered for several VIP guest lunches. These events have been meticulously planned and executed to ensure the utmost satisfaction of our distinguished guests. The VIP guest lunches organized by the Hotel Management Department of Christ College, Irinjalakuda, have consistently exemplified excellence in culinary artistry, hospitality, and event management. These events not only showcase the department's capabilities but also foster positive relationships with esteemed guests, thereby enhancing the college's reputation in the hospitality industry. We remain committed to upholding the highest standards of service and look forward to continuing our tradition of excellence in the future.

Programme attained Outcome:

- The programs enabled the students in having a hands-on experience in Guest handling.
- The programs were an opportunity to have a hands-on experience in Food Preparation and Food Service

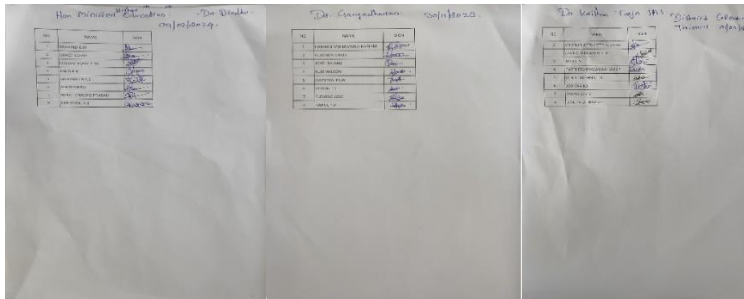


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3: SHAKESPIHERE-The Shake Fest- Tuesday,12/12/24

Programme Objectives/Expected outcomes:

- To learn about the various Shakes recipes
- To learn to conduct an exhibition and sale

Program Report:

On 12/12/23 organized Shake Fest by the students of the First year Hotel Management. The event was named “SHAKESPIHERE” and a welcome poster and video have been spread via department.



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Principal Rev. Dr. Jolly Andrews CMI inaugurated the event. DR. T. Vivekanandan graced the occasion with his presence. Teachers and students in college participated in the event. First sale was accepted by the department Coordinator, Mr. Pius Joseph.

- Event Overview:
- Shake Varieties
- AL SHARJAH
- STRAWBERRY SHAKE
- BOURBON SHAKE
- OREO SHAKE
- MEXICANCHOCOLATE SHAKE
- CHOCO WAFER BLAST.

Each Shakes showcased not only flavour expertise but also a keen understanding of presentation.

The Shake Fest attracted a diverse audience, including fellow students, faculty, and external guests. This not only added to the vibrant atmosphere but also provided an opportunity for students to receive feedback.

Programme attained Outcome:

- The programmes enabled the students in having a hands-on experience in different shakes preparation and Sales.
- The programmes were an opportunity to enhance sales & marketing skills.

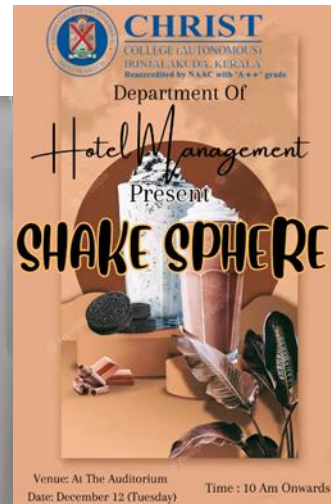




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SHAKE SPHERE - SHAKE FEST 12/12/23

NO.	REG NUMBER	NAME OF THE STUDENT	MARK
1	202007001	Abhinav VR	100
2	202007002	Abhinav VR	100
3	202007003	Adarsh S	100
4	202007004	Adarsh S	100
5	202007005	Ajith S	100
6	202007006	Ajith S	100
7	202007007	Ajith S	100
8	202007008	Ajith S	100
9	202007009	Ajith S	100
10	202007010	Ajith S	100
11	202007011	Ajith S	100
12	202007012	Ajith S	100
13	202007013	Ajith S	100
14	202007014	Ajith S	100
15	202007015	Ajith S	100
16	202007016	Ajith S	100
17	202007017	Ajith S	100
18	202007018	Ajith S	100
19	202007019	Ajith S	100
20	202007020	Ajith S	100
21	202007021	Ajith S	100
22	202007022	Ajith S	100
23	202007023	Ajith S	100
24	202007024	Ajith S	100
25	202007025	Ajith S	100
26	202007026	Ajith S	100
27	202007027	Ajith S	100
28	202007028	Ajith S	100
29	202007029	Ajith S	100
30	202007030	Ajith S	100
31	202007031	Ajith S	100
32	202007032	Ajith S	100
33	202007033	Ajith S	100
34	202007034	Ajith S	100
35	202007035	Ajith S	100
36	202007036	Ajith S	100
37	202007037	Ajith S	100
38	202007038	Ajith S	100
39	202007039	Ajith S	100
40	202007040	Ajith S	100
41	202007041	Ajith S	100
42	202007042	Ajith S	100
43	202007043	Ajith S	100
44	202007044	Ajith S	100
45	202007045	Ajith S	100
46	202007046	Ajith S	100
47	202007047	Ajith S	100
48	202007048	Ajith S	100
49	202007049	Ajith S	100
50	202007050	Ajith S	100



4. 'BLOODY SWEET'-The Cake Fest 14th and 15th of December 2023

Programme Objectives/Expected outcomes:

- To learn about the recipes of different types of cakes
- To learn to conduct an exhibition and sale

Program Report:

As a part of an experiential learning cake fest was organized by the students of hotel management on 14th and 15th December in the college campus. The event was named "BLOODY SWEET". The event was inaugurated by Principal Rev Fr Dr Jolly Andrews CMI by pouring unniyappam lava batter in the pan in the presence of HOD Pius sir, chief mentor Toybe Joseph, Ajith sir, Jenny Thomas and other faculties and students. The main dishes were orange cake and grape cake along with churros and chocolate dip. A major part of sales was from the teaching staff of the college.

Menu:

- Unniyappam Lava
- Orange Cake
- Grape Cake
- Churros



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Mr. Saran Dev was the student coordinator and the team received an opportunity to run a business environment for the selected period where they faced the real business situations and the programme turned out to be a learning experience.

Programme attained Outcome:

- The programmes enabled the students in having a hands-on experience in different Cakes preparation and Sales.
- The programmes were an opportunity to enhance sales & marketing skills.





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METRIC	2.3.1	Student-centric methods such as experiential learning, participative learning and problem-solving methodologies are used for enhancing learning experiences:

BLOODY SWEET 14th & 15th December 2023

NO	NAME	SIGN
1	ADARSH	[Signature]
2	ADARSH MOHAN	[Signature]
3	ADARSHAN ANIL GURUR	[Signature]
4	ADARSHAN	[Signature]
5	ALBIN SHELI	[Signature]
6	ALEX C V	[Signature]
7	ALICE WILSON	[Signature]
8	ALVIN T S	[Signature]
9	ANAS P MOLESHAD	[Signature]
10	ANGEL M... HANMUL RASITH	[Signature]
11	ARAVIND K M	[Signature]
12	ARUNHENDRIKA C P	[Signature]
13	ATHUL KRISHNA T B	[Signature]
14	AYUSH CHACKO PHASAG	[Signature]
15	BHARATH	[Signature]
16	BHASKAR SANKAR K A	[Signature]
17	B. FUMINO JOSE	[Signature]
18	CLAYTON DAU	[Signature]
19	CRACKLE JOHN	[Signature]
20	DANISH MOHAMMED HASHIM	[Signature]
21	DHANU DABAL P P	[Signature]
22	DINESH C	[Signature]
23	JOHN ANTHONY	[Signature]
24	JOSE PALATHINGAL	[Signature]
25	JOSHUA K	[Signature]
26	JOYI SALANI	[Signature]
27	KARTHIC V S	[Signature]
28	KARTHIK PRASANNAMUR	[Signature]
29	KARUL P V	[Signature]
30	LACIN BARIV	[Signature]
31	LARAN SILV	[Signature]
32	SHEEJANTH K S	[Signature]
33	VIHARA NATI VETTY VILASAN	[Signature]



5. World Tourism Day Celebrations 2023

Programme Objectives/Expected outcomes:

- To make awareness of World Tourism Day among the student community
- To make awareness on the different tourism related aspects.

Program Report:

Every year on 27th September, Tourism Day is Celebrated globally. The department also took initiative to celebrate the World Tourism Day 2023 since all members are part of the Tourism Industry. In connection with World Tourism Day 2023, Department of Hotel Management organised an Intra Departmental Quiz Competition on 27th September 2023. Dr. Ajeesh.K.George, H.O.D - Department of Social Work inaugurated the session and gave the message for the day.

Programme attained Outcome:

- The programme generated awareness on the relevance of World Tourism Day
- The programme helped the students to be aware about the various tourism related aspects through the quiz programme.

Geotagged Photo



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IRINJALAKUDA, KERALA

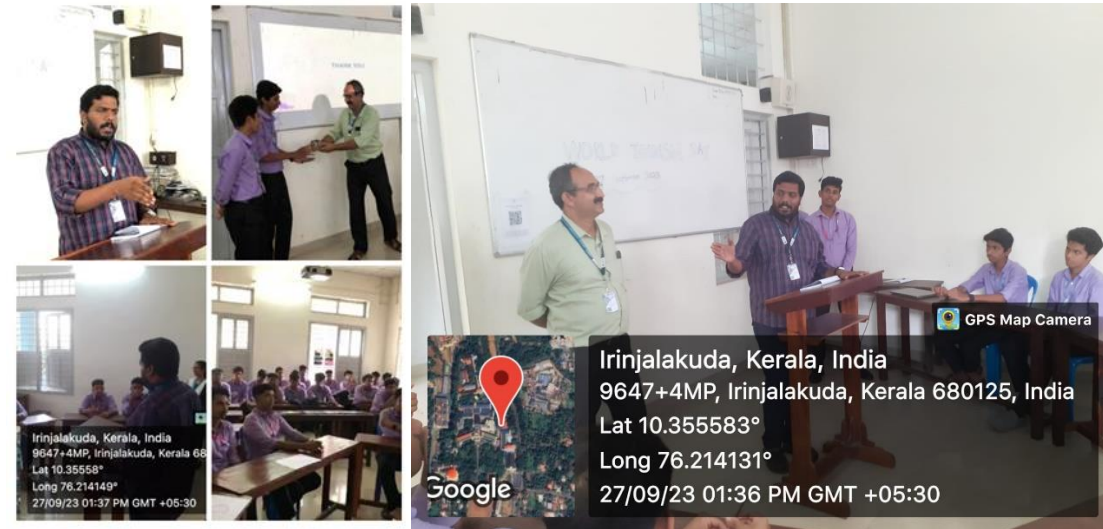
P.O. Irinjalakuda North, 680125

Office : 0480 2825258

Email : office@christcollegeijk.edu.in

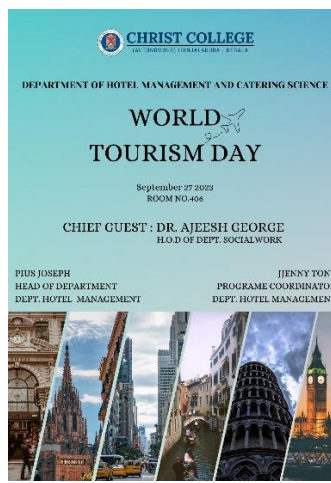
http://christcollegeijk.edu.in

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METRIC	2.3.1	Student-centric methods such as experiential learning, participative learning and problem-solving methodologies are used for enhancing learning experiences:



WORLD TOURISM DAY CELEBRATION 2022/27/9/23

NO	REG. NUMBER	NAME OF THE STUDENT	SIGN
1	CCASCT001	Abhinav VR	[Signature]
2	CCASCT002	Alph N.J	[Signature]
3	CCASCT003	Alwin Francis P	[Signature]
4	CCASCT004	Alphin Dileep	[Signature]
5	CCASCT005	Alwin Roy	[Signature]
6	CCASCT006	Amaljo Shaju	[Signature]
7	CCASCT007	Analeethina	[Signature]
8	CCASCT008	Anubhav Haridas	[Signature]
9	CCASCT009	Arwin MS	[Signature]
10	CCASCT010	Arjun U	[Signature]
11	CCASCT011	Edwin Paul	[Signature]
12	CCASCT012	Gautham	[Signature]
13	CCASCT014	Jeevan Roy Antony	[Signature]
14	CCASCT025	Jinu Jay	[Signature]
15	CCASCT016	Jithin Shaju	[Signature]
16	CCASCT017	Joseph Roy	[Signature]
17	CCASCT018	Loral Paul	[Signature]
18	CCASCT019	Mehwin NM	[Signature]
19	CCASCT020	Muhammed Firas P.S	[Signature]
20	CCASCT021	Nashin Shameer	[Signature]
21	CCASCT022	Nuhaltheena Deviny	[Signature]
22	CCASCT023	Prasid K Mubhood	[Signature]
23	CCASCT024	Rovanto AA	[Signature]
24	CCASCT025	Safarukesh V.B	[Signature]
25	CCASCT026	Sangamesh Krishna T.L	[Signature]
26	CCASCT027	Tyathukrishna P.D	[Signature]





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Experiential Learning

1.Cake Marination

Plum Cake Marination/Making

Program Objectives/Expected outcomes:

- To enable the students to get hands on experience in plum cake making
- To learn to conduct the cake marination (fruit mixing) ceremony

Program Report:

REPORT OF CAKE MARINATION AND MAKING

Date : 20/11/2023

Venue : Administration Block ,Christ College (Autonomous), Irinjalakuda

Time : 03:00 pm

As part of the Christmas celebrations, the department of Hotel Management of Christ college organized plum cake sales. Cake marination was done prior to cake manufacturing which was. Fr Joy P T CMI (Manager), Rev.Dr. Jolly Andrews CMI Principal, and Dr. Xaviour Joseph Dr Sgheeba Vice Principals Rev.Dr. Wilson Tharayil C.M.I Director Self Financing, Dr. Vivekananthan T Co-ordinator Sef financing. were also present along with the student and faculty team. The programme was organized under the supervision of Mr. Pius Joseph, H.OD Mr. Toybe Joseph, Ms. Jenny Thomas and Mr. Ajith Mani from the department of Hotel Management. Cakes were prepared after the marination process which then proceeded for sale.

The production team consisted of the following second year students:

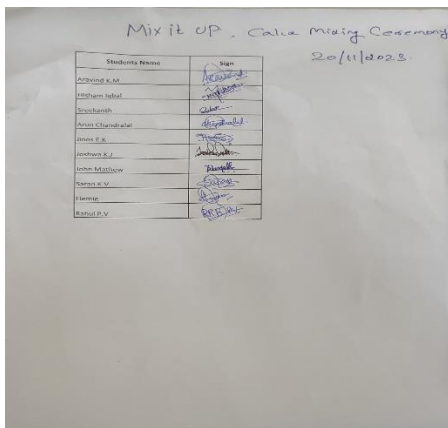
Aravind K.M, Hisham Iqbal , Sreekanth S ,Arun Chandralal, Jinos E.K, Joshwa KJ, John Mathew, Sarn K.V, Fleming.

Program attained Outcome:

- Enabled the students to get hands on experience in plum cake making
- Students learned to conduct the cake marination (fruit mixing) ceremony



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2. Industrial Exposure Training

Programme Objectives/Expected outcomes:



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METRIC	2.3.1	Student-centric methods such as experiential learning, participative learning and problem-solving methodologies are used for enhancing learning experiences:

- To help the students get a chance to understand the operational areas in hotel.
- To give an opportunity for the students to be part of hotel operations and gain hands on experience.

Program Report:

Final year students from the department of Hotel Management were sent to hotel ,Marriot Marquis @ Dubai And Hilton & Hilton Garden Inn @ Bangalore for undergoing their internship scheduled in their sixth semester. All have successfully completed their internship in the month on March 2024.

Programme attained Outcome:

- Helped the students get a chance to understand the operational areas in hotel.
- Grabbed an opportunity for the students to be part of hotel operations and gain hands on experience.

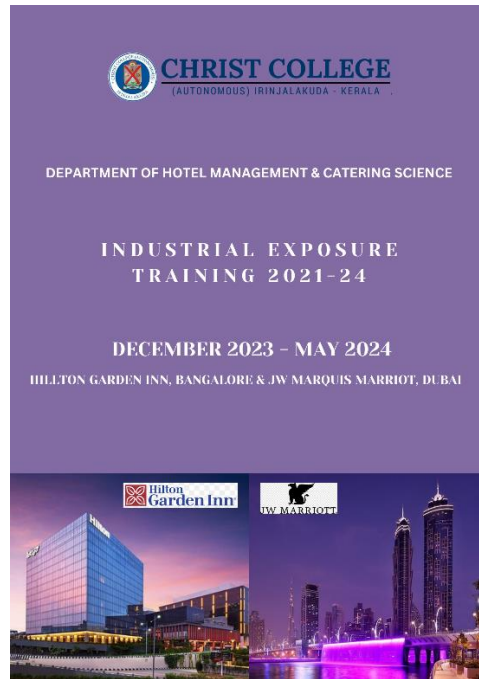




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Industrial Exposure Training
B.Sc. HOTEL MANAGEMENT 2021-24

NO	ROLL NO.	REG NO.	NAME	Marriott	Hilton	Hotel	Other	Sign
1	1167	CCAVICT007	ADHI CELESTIAL	✓	✓	✓	✓	[Signature]
2	1168	CCAVICT003	ADITHYAN T BIJU	✓	✓	✓	✓	[Signature]
3	1169	CCAVICT004	ADITHYAN ANAND	✓	✓	✓	✓	[Signature]
4	1170	CCAVICT005	AMAL C B	✓	✓	✓	✓	[Signature]
5	1171	CCAVICT006	ARISH K J	✓	✓	✓	✓	[Signature]
6	1172	CCAVICT007	BASHI BABU	✓	✓	✓	✓	[Signature]
7	1174	CCAVICT008	DAVIS AC	✓	✓	✓	✓	[Signature]
8	1175	CCAVICT009	GOULU KRISHNA	✓	✓	✓	✓	[Signature]
9	1176	CCAVICT010	JISHNUJAL V M	✓	✓	✓	✓	[Signature]
10	1177	CCAVICT011	SARSHI K P	✓	✓	✓	✓	[Signature]
11	1178	CCAVICT012	MARTIN SUNNY	✓	✓	✓	✓	[Signature]
12	1179	CCAVICT013	MUHAMMAD ABDULLA P.A	✓	✓	✓	✓	[Signature]
13	1180	CCAVICT014	RAYODIE MANJU	✓	✓	✓	✓	[Signature]
14	1181	CCAVICT015	SHANIN BAHYAN K	✓	✓	✓	✓	[Signature]
15	1182	CCAVICT016	SOMAT P S	✓	✓	✓	✓	[Signature]
16	1183	CCAVICT017	SREYAS BALACHANDRAN	✓	✓	✓	✓	[Signature]
17	1184	CCAVICT018	THOBIN JOSEPH	✓	✓	✓	✓	[Signature]
18	1185	CCAVICT019	VHISAG R	✓	✓	✓	✓	[Signature]





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3.Participation in various competitions

Programme Objectives/Expected outcomes:

- To help the students get a chance to exhibit their culinary know how.
- To give an opportunity for the students to explore the talents of budding professionals

Program Report:

The students from the department participated in the ‘La Fete Francophone – a French fest organized by the Department of French at St. Teresa’s College,Ernakulam on 7.11.23.Mr. Arunchandralal,Mr. Joshwa K J &Mr. Jinos E K and grabbed the third prize.

Programme attained Outcome:

- Helped the students get a chance to exhibit their culinary know how.
- Received an opportunity for the students to explore the talents of budding professionals





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EVEREST CULINARY CHALLENGE SEASON 5
THEME: **Flavours of India**

24th February 2024 • St. Joseph's Institute of Hotel Management & Catering Technology, Palai

EVEREST Incredible India | **Ministry of Tourism** | **ST. JOSEPH'S** Institute of HOTEL MANAGEMENT & CATERING TECHNOLOGY, PALAI

BKCC - Season 5
The Everest BKCCH Culinary Challenge Season 5 is set to commence on the theme "Flavours of India" at St. Joseph's Institute of Hotel Management and Catering Technology at Chandoacherry, Palai, Palai on 24th Feb 2024. This culinary extravaganza is supported by prestigious entities like Incredible India, Ministry of Tourism, Kerala, and the Government of India. The event is organized by the BKCCH Culinary Challenge Committee, St. Joseph's Institute of Hotel Management and Catering Technology, Palai.

Chief Guest
Guest of Honour

Culinary Challenge - Rules & Regulations

Rounds of Competition:
Final Round
• Chef will cook final round within 90 min. The competitors will cook within the challenge under the supervision of the Principal and faculty.



Phoenix 23/19/12/23			BKCC(24/2/24)		
Sl. No.	Name of the Student	Sign.	Sl. No.	Name of the Student	Sign.
1	ARUNCHANDRALAL C.P	[Signature]	1	ARUNCHANDRALAL C.P	[Signature]
2	HISHAM IQBAL P.M	[Signature]	2	JOSHWA K.J	[Signature]
3	VISHNU NATTUVETTY VIJAYAN	[Signature]	3	GLADDON SHAJU	[Signature]
			4	JINOS E.K	[Signature]

le Fete Francophone(Ala bonne fourchette)/11/2023		
Sl. No.	Name of the Student	Sign.
1	JOSHWA K.J	[Signature]
2	ARUNCHANDRALAL C.P	[Signature]
3	JINOS E.K	[Signature]



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Problem Solving Method

1.Product Development

Programme Objectives/Expected outcomes:

- To enable the students to organize an event
- To appreciate the hard work on developing a dish

Program Report:

A programme of product launch was done on an innovative dish created by 3rd year student Abdullah named PALADA MOUSSE .Later students prepared the dish with the developed recipe and sold in the campus. As a part of Onam celebration 2023 Department of Hotel management Christ College has conducted a sales program on August 22nd Tuesday. The whole event was carried out and planned under Mentor Ms.Jenny Thomas and Head of Department Mr. Pius joseph. The preparation of the mousse was held a day before the sales in the department kitchen. The team was led by Arunchandralal 2nd year student Along with Abdullah & Aiswarya (kitchen Team) and other students of the department. For promoting the sales a motion poster and video has been designed by Saran Dev & Efron Sebi.The sales got a tremendous response from all the students and teachers by finishing the sales of 250 packets within an hour.

Programme attained Outcome:

- Enabled the students to organize an event
- Motivated the creator of the dish as well as the whole students who worked and were part of the event.



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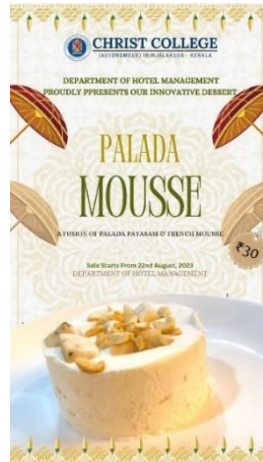
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CRITERION	II	Teaching-Learning and Evaluation
KEY INDICATOR	2.3	Teaching - Learning Process
METRIC	2.3.1	Student-centric methods such as experiential learning, participative learning and problem-solving methodologies are used for enhancing learning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

No.	Name of the Member	Sign
1	Margaret Joseph	[Signature]
2	Johny Mathew	[Signature]
3	Johny Mathew	[Signature]
4	Johny Mathew	[Signature]
5	Johny Mathew	[Signature]
6	Johny Mathew	[Signature]
7	Johny Mathew	[Signature]
8	Johny Mathew	[Signature]
9	Johny Mathew	[Signature]
10	Johny Mathew	[Signature]
11	Johny Mathew	[Signature]
12	Johny Mathew	[Signature]



[Handwritten Signature]

PRINCIPAL

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