

FILE NAME: ANNUAL REPORT 2024-2025



DEPARTMENT OF FOOD 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 :2024-2025

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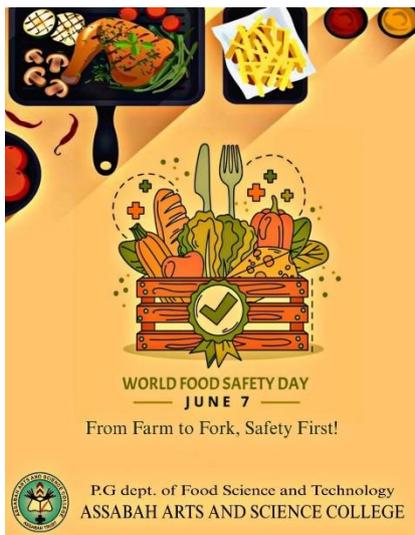
1. PROGRAMME REPORT

Name of the programme: **WORLD FOOD SAFETY DAY CELEBRATION(FROM FARM TO FORK, SAFETY FIRST)**

Date and Time: 07/06/2024

Organized by: PG Department of Food science and Technology

In connection with the Food Safety Day, Food Technology Department distributed notices in various classes and surrounding shops to create awareness. Students installed signboards on the importance of food safety in various places of the college. A request was submitted to the Principal for FSAAI registration of the college canteen. In connection with this, it was decided to give food safety classes to the canteen staff.



2. PROGRAMME REPORT

Name of the programme: **World Food Day Celebration (Quiz Competition and Photography Contest)**

Date and Time: 16/10/2024

Organized by: PG Department of Food science and Technology

The Department of Food Technology organized World Food Day celebrations on October 16th, featuring a photography contest and quiz competition. The events aimed to promote awareness about food security and sustainability among students. Following the Food Day Seminar, prizes were distributed to winners, encouraging engagement with critical food-related issues



3. PROGRAMME REPORT

Name of the programme: Food Day Celebration: Salad Making Competition

Date and Time: 17/10/2024

Organized by: PG Department of Food science and Technology

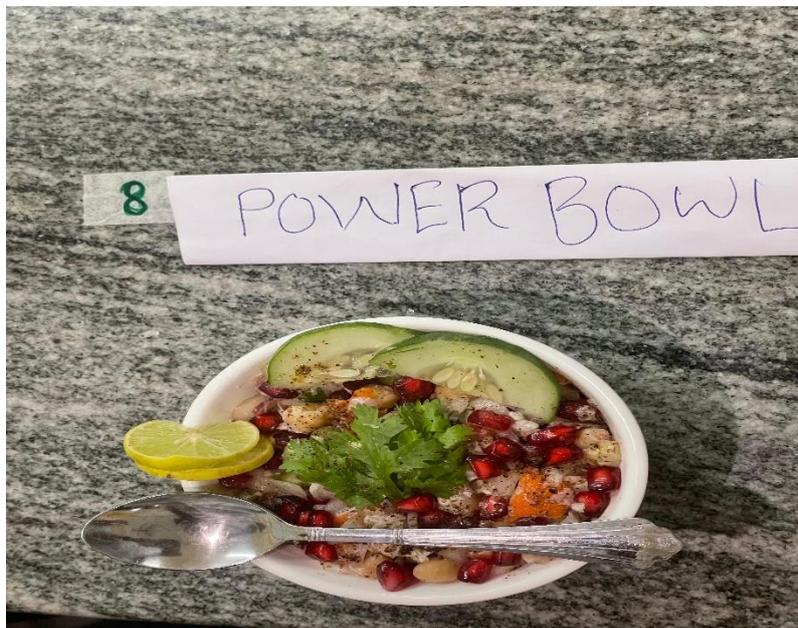
The Nutrition Club and Ed Club jointly organized a Salad Making Competition at the Food Technology Lab as part of the Food Day celebrations.

The event witnessed active participation from students, with 17 teams presenting a wide variety of salads.

After intense competition, the first, second, and third prizes were awarded.

We extend our heartfelt gratitude to the esteemed judges who graciously accepted our invitation and made the event a success.

Thank you to all participants, judges, and organizers for making this event memorable.



4. PROGRAMME REPORT

Name of the programme: **BMI Screening Program on Food Day**

Date and Time: 17/10/2024

Organized by: PG Department of Food science and Technology and Nutrition club

The Department of Food Technology and Nutrition Club organized a BMI Screening Program on October 17, 2024, at the PG Biochemistry Lab, as part of the Food Day Celebration. The event aimed to promote health awareness and encourage healthy lifestyle habits among teachers and students. Participants received BMI screenings, guidance on healthy weight ranges, and valuable nutrition tips. The program witnessed enthusiastic participation, fostering a better understanding of wellness and community engagement towards healthier habits. The initiative successfully promoted health awareness, paving the way for future wellness programs.



5. PROGRAMME REPORT

Name of the programme: Adolescence Nutrition Awareness Program

Date and Time: 18/10/2024

Organized by: PG Department of Food science and Technology

MSc Food Science and Technology students from Assabah College conducted an adolescence nutrition awareness program at Kokkur Higher Secondary School, benefiting over above 200 Plus Two students. The interactive event promoted healthy eating habits, covering balanced diets, nutritional deficiencies, and snack preparation. Students gained essential knowledge on adolescence nutrition, encouraging positive lifestyle changes. The program received enthusiastic feedback, with participants appreciating the importance of healthy eating and acquiring valuable skills. Organized by second-year students under faculty guidance, this successful community outreach initiative was conducted in collaboration with school authorities.



6. PROGRAMME REPORT

Name of the programme: Seminar presentation on” Prepare for the expected Food Tech Careers”

Date and Time: 18/10/2024

Organized by: PG Department of Food science and Technology in association with KEFTA

The PG Department of Food science and Technology, in association with KEFTA and monitored by IQAC, organized a seminar titled "Prepare for the Expected Food Tech Careers." This seminar aimed to equip students with valuable insights and strategies for success in the field. The program featured a welcome speech by Nihal, presidential address by Riswana Nasrin PV, inauguration by the Principal and felicitation by the Chairperson. Guest speaker Ameer Faisal, a renowned Food Technologist, shared industry trends, required skills and certification importance. The seminar concluded with prize distribution and a vote of thanks by Rasiya Thasni. Key takeaways included adapting to industry trends, networking and staying updated. The event empowered students with knowledge and strategies for a successful food technology career.



7. PROGRAMME REPORT

Name of the programme: Collaborative Lab Session on Food Science

Date and Time: 14/03/2025

Organized by: PG Department of Food science and Technology

The PG Department of Food Science and Technology conducted a collaborative lab session for ACKHMICA College students as part of their MoU activities. Assistant Professor Sreedevi and Lab Assistant Afna Sherin, microbiology experts, guided first-year FYUGP students through practical experiments, providing hands-on experience and insights into food science and technology. This initiative promotes collaborative learning, expertise sharing, and a positive partnership between the two institutions.



8. PROGRAMME REPORT

Name of the programme: Add on course- HACCP Level 3, Fostac Level 2 and ISO 22000

Date and Time: 10/04/2025

Organized by: PG Department of Food science and Technology

The add-on course conducted by the PG Department of Food Science and Technology in collaboration with FHEMS has been successfully completed. All third-year students were enrolled in this course, which included three certification programs: HACCP Level 3 by Highfield, Fostac Level 2 by FSSAI, and ISO Certification for Internal Auditing. The course concluded with an online examination monitored by Highfield, and certificates were issued within two weeks.

