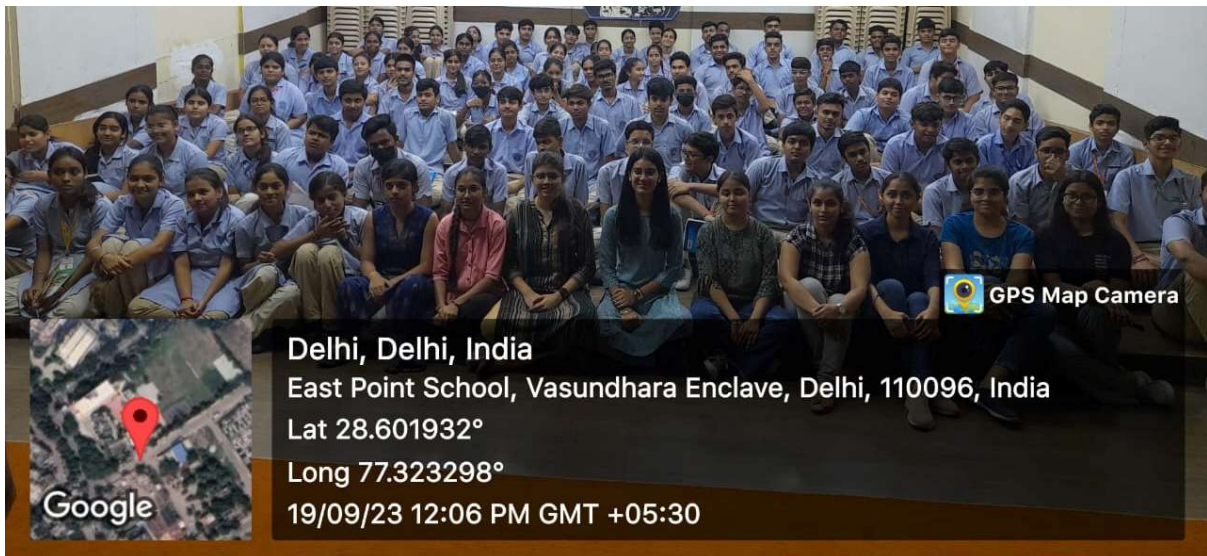


Department Activities 2023-24

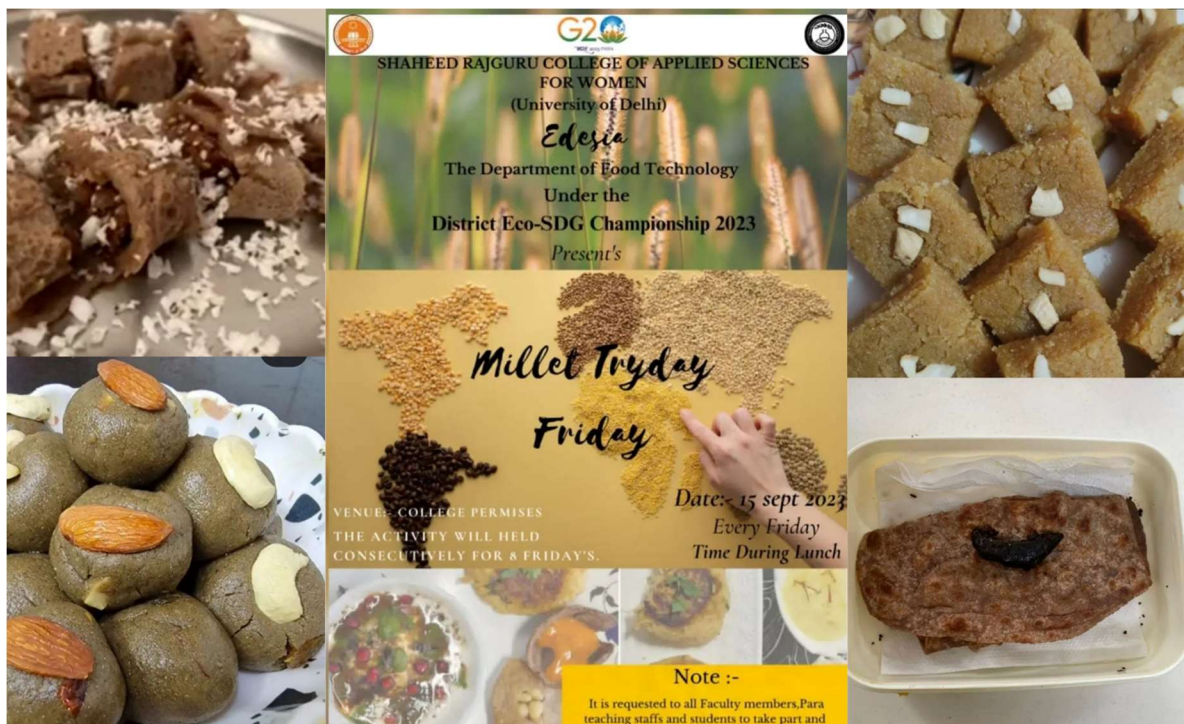
1. Awareness workshop on Food Borne diseases

The students of the food technology department embarked on an enlightening school visit as part of the SDG Championship 2023 initiative. 9 students conducted awareness workshop on the pressing issue of 'Food Borne Diseases'. Set on the 19th of September 2023, the workshop was conducted at the nearby East Point Public School. These enthusiastic learners took on the roles of speakers, passionately sharing insights and knowledge on the threats posed by foodborne diseases, shedding light on infections, and delving into the vital precautions essential for prevention. The event pulsated with the aim of not just educating but igniting a sense of responsibility among attendees to safeguard against such health hazards.



2. Millet Based Recipe Competition

The department organized a captivating video-making competition as part of the District Eco-SDG Championship 2023. Participants were tasked with crafting a lunch recipe centred around Millet as the key ingredient, with an intriguing twist—no salt allowed. This initiative aligned perfectly with the International Millet Year, aiming to raise awareness and promote understanding of the importance of millets in our diets and their impact on our environment.



3. World Food Day

On 16th October, 2023 on the occasion of world food day, a talk session was organised to let students know about Jalopchar: An eco-friendly waste water treatment technology for safe and sustainable food production. Speaker for this talk was Dr. Ravinder Kaur, Doctorate (Gold Medallist and Jawaharlal Nehru Awardee) in agricultural physics with specialization in soil physics and soil water conservation from Indian Agricultural Research Institute (IARI). The aim was to make students aware about the theme of this year of World Food Day- "Water is Life, Water is Food, Leave no one behind" and also to let them understand the importance of food and water on this planet and interconnection between these. The speaker covered areas like the cultivation of food and agricultural techniques used. Climate change and its effects was also explained by her briefly in the session. The speaker elaborated on knowledge on Jalopchar and shared her ideas on what food technologists can do to save water, ultimately to save food. Total 75 students from the department participated in the session.



4. Educational Visit: International Convention on Sustainable Trade and Standards

The 3rd International Convention on Sustainable Trade and Standards brought together experts from various countries who shared insights to promote sustainable global trade practices. The event featured engaging panel discussions and conferences on key sustainability topics, fostering collaboration and the exchange of best practices. The diverse participation played a crucial role in inspiring actionable initiatives to address global sustainability challenges.



5. Visit: World Food India Expo'

The students with faculty members visited a Mega Food Event World Food India Expo which was organized from 3 to 5 November, 2023 Pragati Maidan, New Delhi by the Ministry of Food Processing Industries. In view of celebrating 2023 as International year of Millets and bringing the global food processing industry together the second edition World Food India 2023 was organized with the theme Processing for Prosperity which aims to spread awareness about the richness of Indian food, immense scope of investment in India in food processing sectors covering agriculture, fisheries, dairying and animal husbandry. It also showcased the role of millet in sustainable agriculture, food security and its benefit as super food in contemporary world. For understanding and exploring the contribution of food industries and new processing techniques in the global development an intellectual and interactive visit.



6. Food Felicity: Technical Fest

The department organised its annual technical fest: Food Felicity'2023-24 on 7th and 8th November, 2023 to enhance students' understanding of food through educational games and activities. These interactive methods can effectively impart knowledge while engaging students in an enjoyable learning experience.

The Food Technology department society Edesia organized seven events as part of Food Felicity '23-24:

- i) Verbal Collision: Declamation competition in which theme was 'Water is key to food safety'
- ii) Food Trivia: Quiz competition

- iii) Skit Competition: Food-water communion was the theme for this competition.
- iv) Posterolic: Technical poster making competition on theme sustainability
- v) Cullinary Crossroads: Recipe formulation competition where participants have to prepare a dish to overcome micronutrients deficiency for people of low income group.
- vi) Food-o-quest: Treasure hunt in which participating team has to find treasure hidden with the help of riddles given them.
- vii) Flavour Mystique: Food sensory competition in which individual had to taste given food sample blind folded and then write the name of ingredients in specific time.



7. Industrial Visit: Banas Dairy - AMUL

The Department of Food Technology organized a trip to Banas Dairy, Amul, Faridabad, Haryana, on 1st February 2024. 48 students and faculty explored large-scale dairy production, learning about equipment, processing, and milk-derived products. They gained firsthand experience in milking, processing, and packaging, while interacting with industry professionals, bridging theory with real-world dairy technology applications.



8. Alumni Meet: Sangam 1.0

Sangam 1.0, the inaugural Food Technology alumni meet at Shaheed Rajguru College, University of Delhi, held on March 21, 2024, was a success, with 26 alumni and all current students attending. The event fostered networking among alumni, faculty, and students, featuring discussions on industry trends and experiences. Social activities allowed alumni to reconnect and create new memories. It was decided to launch an alumni fund program and make Sangam an annual event, held on the 3rd Sunday of January. The event highlighted alumni commitment to supporting the department's growth.



9. Industrial Visit: Gogia Chemicals

On April 10th, 33 students from 3rd year of Food Technology department from Shaheed Rajguru College, accompanied by faculty, visited Gogia Chemicals. They explored vanilla, savory, mango, and orange labs, witnessing flavor creation and production processes like bottling and spray drying. Led by Ritu Ma'am, the tour also highlighted the importance of packaging material management. Engaging with alumni provided valuable insights and collaboration opportunities, making the visit an enriching experience in food technology.



10. Educational Visit: R.B. Organic Farm

The Food Technology Department at SRCASW organized a poultry farm visit to R B Organic Farms on 19 April 2024, attended by 23 second-year students and faculty. The visit offered insights into poultry and organic farming practices, focusing on kadaknath breed management, including feeding, housing, and disease prevention. Students engaged with farm staff and learned about organic farming techniques and mustard oil milling. The experience enriched their understanding of poultry management and agricultural systems.



11. Other events

In addition to its regular schedule, the department conducted various events such as fresher's party to welcome new members, heartfelt farewell gatherings for those leaving, and special commemorations honouring the dedicated faculty on Teacher's Day. These events enriched the department's atmosphere, fostering connections and acknowledging the significant efforts of faculty members and students.