

Best Practices -2019-2020

Best Practice-1

Title of the Practice:

1. HACCP-Training Programme Certification.

2. Objectives of the Practice:

HACCP certification is an international standard defining the requirements for effective control of food safety. It is built around seven principles. The main objectives are as follows

- To educate the students and staff about HACCP.
- To certify the College Food Production Lab FB Service Lab.
- To ensure the food safety standards in the college.

3. The Context:

HACCP refers to Hazard Analysis Critical Control Point. It is a management system addressing food safety through chemical, biological and physical hazard analysis and control, from raw material production, manufacturing and distribution to finished product consumption.

HACCP training is important for a wide range of roles in a number of industries. From those working directly in the production of food, to those who sell it at retail, it's essential that workers understand how to safely work with food intended for human consumption. HACCP can be really important because food-borne illnesses and allergic reactions can be severe health issues, and they very often result from poor hygiene in food preparation areas and processes. HACCP training provides a better platform for the students who look for a job in Food Production outlets. HACCP training will increase the credibility as a professional in the food industry and foster further career growth and progression through multiple opportunities in other organisations and industries requiring expertise and experience in HACCP.

4. The Practice

HACCP training is done in a mixed format—theoretical and practical. The theoretical part of training is delivered through lectures by a highly experienced professional from the certified agency. The theory classes have been conducted as per the schedule. The practical aspect is undertaken through role-plays and mock production chain audits to relate to the training content. Two-way participation is encouraged through group activities and assignments. Certificates are provided to the students and staff on successful completion of training followed by a written examination.

5. Evidence of Success

Hazard Analysis and Critical Control Point (HACCP) is an internationally recognized system for reducing the risk of safety hazards in food. Any organisation involved in the manufacturing, processing or handling of food products can use HACCP to minimize or eliminate food safety hazards in their product. By undertaking this HACCP Food Safety Training Certification Course, students staff

are benefited with in-depth knowledge and understanding of HACCP programs, a sense of satisfaction to contribute to consumer health and safety, and become confident in getting a better platform to work. The training will benefit the students in getting a job in the Food Industry.

6. Problems Encountered:

Due to the lockdown in connection with the Covid-19 pandemic, the certification process got delayed.

7. Notes

HACCP certification was recommended by NAAC peer team in 2016. The training programme for staff and students are already done whereas the certification is still in process.

Best Practice-2

Title of the Practice:

Conduct of Youth Festival (Yuvaana Fest-Inter-Collegiate Competition, Food Festival Traditional day Programmes) under the banner of EBSB.

Objectives of Practice:

To impress upon people at large about the increasing inter-connectedness between the constituents of various cultures and traditions, this is so vital for the spirit of nation building.

To develop the leadership skills among the students by organizing the events.

To provide a platform for students of various colleges to showcase their skills.

To identify and promote cultural talent among the students.

To provide a space for the public to experience various food items prepared by the students of our college.

The Context:

Culture provides the overall framework wherein people learn to organize their thoughts, emotions, and behaviors in relation to their environment. Many of the students have instinctive talent in various cultural fields. The purpose in organizing the cultural events is to engage students and prepare them for the real world, and encourage students to participate and showcase their talents. Students put in their best efforts to make the event entertaining and exciting. These multiple cultural events, management games, dance performances, food-festival, competitions, etc make them confident and also play a significant role in shaping the career of students. Cultural activities not only help students to identify themselves, but also assist students to develop themselves in a desired field and also improve skills such as organizational, presentation, leadership and interpersonal communication. The two-day event allowed the students to participate and express

their talents in various cultural activities. All events of the function are widely publicized and entire programme was communicated to students of selected colleges in Kerala and Karnataka. The victorious students are honoured by the college on closing day of function.

The Practice:

The event is organized by the Student's Council with the support of College Management and staff members. The two-days programme consisted of various competitions, Management games, Food Festival, Alumni Meet, Traditional dance performances etc A committee of one teacher along with the members of student's clubs is framed for registering the participants of each activity. Students are allowed to perform rehearsal in the presence of teachers. Judges were appointed to evaluate the performance of participating students. After the completion of competitive event, the result of the event was communicated by the judge. On second day, closing event is organized in presence of chief guest. The victorious students of each event are presented mementos, cash prize and certificates by the chief guest. Overall championship trophy was presented to the college on the basis of maximum points scored.

Evidence of Success:

Mass involvement of students from Karnataka and Kerala participated in the event. Students were able to experience the culture of Kerala and Karnataka. As the event was organized by the students, this has helped the students to develop their leadership skills helped in promoting social interaction among the students. Watching the glowing faces of students with certificates/mementos/cash prize/trophies in their hands were too pleasing moments. Entire sequence of events which took place during organization of cultural event and the prize distribution ceremony has been snapped by the photographer.

Problems Encountered:

Management of time becomes crucial especially when a few participants arrived late for a few competitions. No other problems were encountered in organizing the event.

Notes:

All the students who participated or witnessed the event were offered lunch refreshments by the college. It is decided to organize such type of events every year by ensuring maximum number of participants from other States. The entire event was organized by the students. The fund was raised by the students through the sponsorships, ticket sale and financial support provided by the management.