

Maris Stella College, Vijayawada

Department of Food Science

Departmental Activities

2018-19

- **Cookery Competition- Andhra Thalli**

VENUE: MARIS STELLA COLLEGE AUDITORIUM

AGENDA: To bring awareness about different healthy and nutritious recipes to students.

In collaboration with Andhra Tourism authority, we have conducted a cookery competition on 24-09-2018 with the theme “TRADITIONAL ANDHRA THALLI”. In this competition students from different colleges and women from out-side have participated and displayed various recipes of olden days.

82 participants were participated in competition and three participants won prizes. 1st price Rs.5000/- was won by Mrs. Harshavardhini, 2nd prize Rs.3000/- was won by D. Vinitha and 3rd prize Rs.2000/- was won by Mrs. Sujatha. It is the great experience to students as well as faculty to know about various recipes that were eaten by our ancestors.

- **Organized Cookery Competition In Collaboration With Andhra Pradesh Tourism Authority On 24-Sep 2018:**

Participants In Cookery Competition:



First Prize Winner In Cookery Competition:



- **Nutritional Foods Exhibition**

VENUE: MARIS STELLA COLLEGE DEGREE BOTANY LAB

AGENDA: To bring awareness about nutritious food in students

REPORT: On behalf of the “National Nutritional week”2018 the department of food science and technology organized a nutritional food exhibition in our college.

In this we have presented/display different varieties of millets, cereals, pulses and legumes available in the market as they are very important in maintain good health.

Students also presented some live experiments like lava with oil, food pyramid, mentos reaction with coke and etc .The students of 1st and 2nd year B.Sc. FMC participated in this activity . Student also prepared homemade natural lip balms and food colours with different fruits and vegetables. Total 36 students participated in this activity. It is a great and wonderful experience for students to know about different types of cereals, pulses, millets available.

Nutritional Foods Exhibition On Behalf Of National Nutrition Week 7-Sep-2019:



2019-2020

- We the Department of Food Science and Technology along with IIFMC Students as a part of our Food Service Establishment practical has visited DV MANOR Restaurant
- Students have Observed Multi cuisine and south Indian kitchen, Rectangular kitchens are a common shape in catering establishments, and generally used where a lot of activity is undertaken most of the day. In large establishments, where many different types of menus are served, and more space is required, rectangular kitchens prove useful. They also learnt the aspect of storage and storekeeping. Most food materials need to be stored for different lengths of time and at different temperatures, to preserve their wholesomeness, till required for preparation and service.



- They also observed the process of storage of food items dry store and perishables separately. Dry storage rooms are meant for non-perishable commodities like cereals

- And their products, pulses, legumes, sugar and spices, canned foods, fats and oil etc

And low temperature stores for semi-perishable and perishable foods



They have observed process of book keeping

Process of cutting vegetables and preparation of recipes by Head chef



Every food service establishment needs to be assessed periodically to determine its state of efficiency. Various types of record and books were observed.

By this visit students gained practical knowledge on types of kitchens, process of cutting

Vegetables, types of stores, types of books etc. Staff working in the restaurant took interest in explaining the process to the students very clearly and the have showed the live kitchen when chef

Creating awareness among Street vendors on hygienic practices and food safety

- Department of Food Science and Technology went to visit Indian Institute of Oil Palm Research pedavegi



- Students of I and II FMC attended and presented posters at National seminar held at CH.SD. St. Theresa's Autonomous College for Women ,Eluru



- Organized a food stall on Biotechnology fest day
- Prepared items such as Veg Frankie and Bread Rasmalai

