

2018-2019

ASSOCIATION REPORT



**FOOD SCIENCE & QUALITY
CONTROL
BCM COLLEGE,
KOTTAYAM**



INTRODUCTION



BCM College was founded by His Excellency Bishop Thomas Tharayil, a pioneer in women's education in the Christian Community of Central Travancore. A priest true to heaven and an educationalist concerned with the progress of the world, Bishop Thomas Tharayil founded this institution in honour of his illustrious predecessor, His Excellency Bishop Alexander Choolaparambil, in 1955, with a student community of 63 girls. From its humble beginnings, the college has made steady progress and is now one of the foremost Women's Colleges in Kerala with over 1400 students.

It's been more than 20 years for the Department Of Food Science And Quality Control to transform students with its full of excellence and professionalism. The course offers the foundational knowledge related to all aspects of Food Science presented by world renowned experts. The career as a food technologist is one of the best career opportunities up for grabs right now. Food Science is basically an interdisciplinary programme involving chemistry, physics, microbiology and quality assurance. Hence, basic knowledge of these three disciplines becomes mandatory if students wish to pursue a career in this discipline. Twenty plus year innings and prominent placement of alumni all over the world are proof of that



Food Science is a science which deals with the techniques and principals involved in processing and preserving the food substances. The application of food science helps in manufacturing safe, wholesome and is one of the largest on the planet, and people will always have to eat. And the health and well-being of the nation depends on the ready availability of good quality food. So it is the role of a Food Scientist to ensure the safety and quality of the food products that we eat. Food Science can be defined as the application of basic sciences and engineering to study the basic and fundamental physical, nutritious food products. The study of food technology is to develop new methods and systems for keeping food products safe and resistant from natural harms such as bacteria and other micro-organisms. Food processing helps in preservation enhances the flavour and reduces the toxins in the food product which results in better distributional efficiency and easy marketing of the food product.

The importance of Food Science and Quality Control lies in the fact that it has capability to provide food to our population through scientific conservations, eliminating avoidable losses and making available more balanced and nutritious food. High value products from low grade material can be produced by innovative and appropriate processing and packaging technologies and also from byproducts and residue waste using integrated approach. Thus modernization of post-harvest operations and agro-processing industries through innovative and appropriate technology has a vital role to play in national economy in general and rural economy in particular. Considering the above aspects, the role of food technologist does not stop at farm level but it continues till the harvested crops and animal products are processed, preserved and further modified into useful and nutritious products, until it utilized by the consumer. So, the post-harvest handling and processing need to be attended on priority basis at national and international level. Moreover, with development of processing industries, it is quite likely that the demand for food scientists and technologists will increase in the next few decades. Hence this course provides a life sustaining job for those who are interested in it.



MEMBERS OF FSQC ASSOCIATION

“DWAYA”

2018-2019

**THE OFFICE BEARERS OF THE ASSOCIATION FOR THE
ACADEMIC YEAR 2018-2019 WERE THE FOLLOWING
MEMBERS**

President : Asst. Prof Anju Annette Cherian, Head of the Department

Vice President: Miss Anupama U (III DC)

Secretary : Miss Fathima Shabana (III DC)

Treasurer : Miss Renilda Reji & Miss Sneha R (III DC)

Magazine Editors: Miss Alaida Maria Babu (III DC)

Miss Els Mary Eldo (III DC)

Miss Nancy Thomas (III DC)

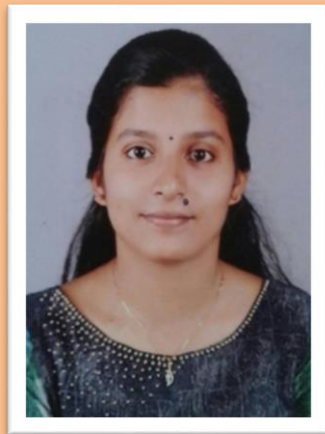
Sub Committees were also formulated.



ACADEMIC PERFORMANCES (2015-2018)

A+ HOLDERS – 4 STUDENTS

- | | |
|------------------------------|-----------------------------|
| 1. J.J.SRUTHIMOL | - 9.27 A+ (III RANK) |
| 2. LIYANA JAWAHR KEVI | - 9.27 A+ (III RANK) |
| 3. JOSSY KOSHY | - 9.11 A+ (IV RANK) |
| 4. ALEENA MARIA TOMY | - 9.09 A+ (V RANK) |



UNION MEMBER FOR 2018-19



AMINA HAKKIM (IInd DC) – MAGAZINE EDITOR

It is a proud pleasure to announce that Amina Hakkim of 2nd year was elected as the Magazine Editor for the academic year 2018 - 2019

ACTIVITIES OF THE ACADEMIC YEAR
2018- 2019

SEMINARS CONDUCTED BY THE DEPARTMENT

JUNE 08th, 2018

ONE DAY CLASS ON “NATURAL TOXICANTS” BY JOSSY KOSHY (ALUMNI)



A one-day class was conducted for the third-year students by **Jossy Koshy**, (one of the former students and Rank Holder – 2015-18). Jossy is one of the diligent students of the Food Science family. The class emphasized on the study of various natural toxicants in food. Toxicology is the study of chemicals that can cause problems for living things. It's a wide-ranging field: The chemicals may occur naturally or have been created in a lab or factory; the living things may be humans, pets, livestock, or microbes living in a pond. And the problems that concern toxicologists stretch from inconvenience to disaster—from mild skin irritation, for instance, to death.

Recent studies conducted as well as requirements in the job scenario and the need of the art was addressed by the speaker. The seminar was both informative and interesting. She covered various topics related to toxicology such as plant toxins, sea food toxins, fish toxins, shell fish toxins etc. At the end of the seminar, there was an interactive session, where doubts and queries were cleared.

JUNE 23rd, 2018

AWARENESS CLASS ON “FOOD ESTABLISHMENT MANAGEMENT” BY MRS. VILASINI A, CDS MEMBER SECRETARY, KOTTAYAM MUNICIPALITY



As a part of our **FOODTIC Incubation Centre**, there held a program on food safety and handling practices in collaboration with the Kottayam Municipality. As a forerunner to that, an awareness class on food handling and management class was conducted by **Mrs. Ajitha Gopakumar, CDS Kudumbasree President** and **Ms. Vilasini A, CDS Kudumbasree Secretary** on 23rd June 2018 from 2pm- 3.30pm. The class enabled the students to get know more about Kottayam Municipality and the hygiene practices that the students should teach the employees working inside the canteen of Kottayam Municipality.

AUGUST 9TH, 2018

NGO PROGRAMME FOR STUDENTS (3 BATCHES) ON “ONLINE SAFETY” BY MR. VIKRAM SHEORAN, WEB MANAGER, NEW DELHI & PRATHISTHA ARORA, GENDER TRAINER, CENTRE FOR SOCIAL RESEARCH, NEW DELHI



The Internet is without a doubt one of the best resources available to us. Online safety is trying to be safe on the internet and is the knowledge of maximizing the user's personal safety and security risks to private information and property associated with using the internet, and the self-protection from computer crime in general.

So, in order to make the students aware of the online safety, a very qualified team from New Delhi arrived at our college and a class on “**Online Safety**” was taken to all the students of the department. The team members were **Mr. Vikram** and **Ms. Prathistha** who took classes regarding the various things and measures to be taken while browsing the internet. Different activities were conducted to make the class more interesting. The section lasted only for few hours.

SEPTEMBER 29th, 2018

LECTURE ON “SAFE MINERALS” BY MS. AMMU BEJOE, ALUMNI, BCM COLLEGE, KOTTAYAM



Every person uses products made from minerals every day. The salt that we add to our food is the mineral halite. Antacid tablets are made from the mineral calcite. It takes many minerals to make something as simple as a wooden pencil. In the context of nutrition, a mineral is a chemical element required as an essential nutrient by organisms to perform functions necessary for life. The five major minerals in the human body are calcium, phosphorus, potassium, sodium, and magnesium.

A one day seminar on the topic “**Safe minerals**” was conducted by former student **Ammu Bejoe, Hygienic Officer, Keita Catering Company, Dubai**. The class was very useful for the students. She elaborated well about the different minerals, its compositions, nutritional aspect of minerals, its health benefits, and also its bad effects if not used properly. Recent studies conducted as well as requirements in the job scenario and the need of the art was addressed by the speaker. The class winded up by evening 4pm.

OCTOBER 6th, 2018

SEMINAR ON VITAMINS: Mrs. BEENA CHERIYAN



Mrs. Beena Cherian, Dean Dept. of Food Technology & Quality Assurance, MACFAST College, Thiruvalla had taken a one day class on “**Vitamins**” for I DC students. Vitamins are organic compounds that are needed in small quantities to sustain life. Most vitamins need to come from food. Each organism has different vitamin requirements. For example, humans need to consume vitamin C, or ascorbic acid, but dogs do not. The best way to get enough vitamins is to eat a balanced diet with a variety of foods. In some cases, you may need to take vitamin supplements. It's a good idea to ask your health care provider first. High doses of some vitamins can cause problems. The class was much useful for the students because she was a reservoir of full knowledge and wisdom. The section lasted for the only afternoon and both the students and the teacher had a wonderful day.

OCTOBER 9th, 2018

SEMINAR ON FOOD LAWS AND STANDARDS: Mr. ANANTHANARAYANAN



Food law is the collection of laws and regulations that govern food production, distribution and consumption. Food laws aim to protect consumers and provide for the efficient growth. An Act to consolidate the laws relating to food and to establish the Food Safety and Standards Authority of India for laying down science based standards for articles of food and to regulate their manufacture, storage, distribution, sale and import, to ensure availability of safe and wholesome food for human consumption.

Mr. Ananthanarayanan, M.D, FOODASTHA, is one such individual who has a lot of knowledge on FSSAI laws and standards. FOODASTHA deals with food technology consultants who deal with anything and everything of food business be it food processing, food safety, food testing their research and development team add the strength of production facility and food testing facility, the mission for empowering people to food business is bestowed upon them.

The session lasted for only half a day. But the knowledge gained by students was outstanding. He detailed the laws and standards followed by FSSAI and its applications in the food industry.

NOVEMBER 30Th, 2018

**LECTURE ON “STATISTICS IN RESEARCH” FOR FIRST YEAR STUDENTS BY
MRS.ATHIRA SUNNY, M.COM FINANCE (STUDENT), BCM COLLEGE,
KOTTAYAM**



A lecture on the topic “**Statistics in Research**” was held on 3th November 2018 for the First year students.

Statistics is a branch of mathematics dealing with data collection, organization, analysis, interpretation and presentation. In applying statistics to, for example, a scientific, industrial, or social problem, it is conventional to begin with a statistical population or a statistical model process to be studied. The class was taken by **Ms. Athira Sunny** a student of M.Com Finance, BCM College, Kottayam. The class was very informative and provided a lot of new knowledge to the students. Many doubts were cleared at the interactive session of this class.

PERSONALITY DEVELOPMENT PROGRAMS CONDUCTED BY THE DEPARTMENT

SEPTEMBER 17TH, 2018

**ONE-DAY ORIENTATION CLASS – PERSONALITY DEVELOPMENT
PROGRAMME BY MR.VISHAK MOHAN, FACULTY, DEPT. OF SOCIAL
WORK, BCM COLLEGE, KOTTAYAM**



A one-day orientation class was held on 17th September 2018 by **Mr. Vishak Mohan, Asst. Prof. Dept. of Social Work, BCM College, Kottayam** on personality development and grooming. The class started by 10.00 am. The sessions included the social etiquette to be taken care of when in a social community and also the tips to improve the interview skills. Also, the things to be noted while preparing a Resume and C.V for the job purpose and also for higher education institutions. It was an informative class that provided with a lot of new information regarding interview and other skills. The class ended by 4.30 pm.

NOVEMBER 16TH, 2018

**ONE DAY PERSONALITY ORIENTATION ON “RESUME WRITING” FOR
THIRD YEAR STUDENTS BY MR.VISHAK MOHAN, ASST.PROFESSOR,
DEPT.OF SOCIAL WORK, BCM COLLEGE, KOTTAYAM.**



A resume is a one- to two-page document that sums up a job seeker's qualifications for the jobs they're interested in. More than just a formal job application, a resume is a marketing tool that job seekers use to communicate their value to employers.

A one day personality orientation on “Resume Writing” for third year students was conducted on November 16th, by **Mr.Vishak Mohan, Asst Prof.,Dept of Social Work,BCM College,Kottayam**. The class mainly focused on how and what the purpose of resume is and what must be included in it. This class made the students eligible to make a resume for themselves for any kind of job that they are applying to. The class was very interactive kind of class. A lot of information were availed to the students from this class.

DECEMBER 11TH, 2018

ONE DAY PERSONALITY DEVELOPMENT CLASS ON “MOCK INTERVIEW SKILLS” – MR. VISHAK MOHAN, ASST. PROF. DEPT OF SOCIAL WORK, BCM COLLEGE, KOTTAYAM

A class on the Personality development was held on 11th January 2019, ta by the **Asst. Prof. Mr. Vishak Mohan, Dept. of Social Work, BCM College, Kottayam**. He performed mock interviews and various activities to encourage students on how to face an interview. The class was equally enjoyable and resourceful for the students.

Courage to face the world is one such lacking ability seen within the new generation. If they conquer their fear to face the world then it is possible for them to kiss the peaks of success. His class was such a kind that could be very useful for the students in future. The class was conducted for III DC students and it ended by a small presentation on the soft skills and hard skills required for an interview.

FESTS CONDUCTED BY THE DEPARTMENT

OCTOBER 11th, 2018

WORLD FOOD DAY



World Food Day is celebrated every year around the World on 16 October in honor of the date of the founding of the Food and Agriculture Organization of the United Nations in 1945. The day is celebrated widely by many other organizations concerned with food security, including the World Food Programme and the International Fund for Agricultural Development.

The right to food is a basic human right. Investing in sustainable food systems and rural development means addressing some of the major global challenges - from feeding the world's growing population to protecting the global climate, and tackling some of the root causes of migration and displacement. Achieving the 17 SDGs cannot happen without ending hunger, and without having sustainable and resilient, climate-compatible agriculture and food systems that deliver for the people and the planet. Reaching #ZeroHunger is possible: out of the 129 countries monitored by FAO, 72 have already achieved the target of halving the proportion of people who suffer from hunger by 2015; over the past 20 years, the likelihood of a child dying before age five has been nearly cut in half, with about 17,000 children saved every day; extreme poverty rates have been cut in half since 1990.

By keeping this in mind Department Of FSQC has also conducted an awareness program on World Food Day regarding the topic ZERO HUNGER. The program was inaugurated by beloved Principal Prof. Josephina Simon and that was made colorful by the whole BCM family.

NOVEMBER 27TH, 2018

FOOD FEST “KUTTANPILAYUDE THATTUKADA” – III YEARS & I YEARS



As a part of the extension activities, the students of 3rd year and 1st year conducted a food fest named “**Kuttanpilayude Thattukada**” at the college canteen. The fest was inaugurated and blessed by **Principal, Prof. Josephina Simon** and **College Bursar, Fr. Philmon Kalathra**. There were many food items included in the fest. Appam, Porotta, Chapathi, Chicken curry, Chicken Fry, Kappa and Chicken, Chendakappa and Mulaku Pottichathu, Kozhuva Fry etc. were the items that were sold in the fest. This fest was a huge success. About 100 plates were sold out. The response from teachers and students from various departments was outstanding.



JUNE 19th, 2018

FOOD FEST (EID CELEBRATION)



Eid al-Fitr is an important religious holiday celebrated by Muslims worldwide that marks the end of Ramadan, the Islamic holy month of fasting. This religious Eid (Muslim religious festival) is the first and only day in the month of Shawwal during which Muslims are not permitted to fast. The holiday celebrates the conclusion of the 29 or 30 days of dawn-to-sunset fasting during the entire month of Ramadan. The day of Eid, therefore, falls on the first day of the month of Shawwal. The date for the start of any lunar Hijri month varies based on when the new moon is sighted by local religious authorities, so the exact day of celebration varies by locality.

As a part of Eid-Al-Fitr, on 19th June, the department students had another auspicious food fest organized at our college canteen from 1pm – 2pm. The program was inaugurated by **Principal, Prof. Josephina Simon** with an esteemed presence of **Bursar of the college Rev. Fr Philimon Kallathara**. The main attraction was a combo offer of Malabari Chicken Biriyani and Pazham Nirachathu just at Rs. 90/-. The effort for the preparation and team work kissed the peak of success.

INTERDEPARTMENTAL COMPETITIONS CONDUCTED BY DEPARTMENT

JULY 10th, 2018

CAKE MAKING COMPETITION



Competition is good for us as it challenges each individual. Without competition, there would be no standards and we would not know how to improve on areas we lack. In addition, we may not know where we stand, be it mentally, physically and academically. Different kinds of competition challenge us in different aspects and help us to progress and move with times.

On behalf of the **Raspberry cake Day of July 31st**, a cake making competition was conducted by the department on collaboration with Crust & Crumb and it was a huge success. Students from various departments had participated with their Cakes Mix provided by Crust & Crumb. And the judges for the day was Mr. Roshan and Ms. Fathima of Crust & Crumb. The first prize was for Shilpa Mariam Anil, III DC English and the second prize was for Mariya, II DC Zoology. They were awarded prize money worth Rs 1000 and 500.

INTERACTIVE SESSIONS HELD FOR STUDENTS

JULY 4TH, 2018

ALUMNI INTERACTION: AMALA EMMANUEL



It is always a privilege for the Department of Food Science to have its passed out students to interact with the current students. **Amala Emmanuel, QA Manager, Belfoods, Ernakulam** is one such pillar of the Department who showed continued support and lent technical knowledge and assistance at interactive sections. She shared her experience and valuable information regarding the current food sector to encourage students for the current food scenario.

She led an interactive session about the career opportunities in food science, how to face an interview and how to apply the theoretical knowledge that we gained in our curriculum to an industry. She also refreshed her old memories with the department and the bond among a teacher and a student. She is always a good example of the current and upcoming students.

The students got an everlasting opportunity with her to discuss the opportunities in the food industry, the basic knowledge required for the job, what all things have to keep in mind while seeking the job and how to balance extra-curricular activities and studies. The students had a fun packed interactive section for one hour and later winding up by the vote of thanks by Anupama U.

JULY 23RD, 2018

ALUMNI INTERACTION (STUDENTS & PARENTS): NEETHU PRADEEP



Alumni interaction of various batches is extremely strong. The department is honored to have a number of alumni visits, where interactive sessions on job opportunities, job descriptions, skill enhancement, and communication is frequently updated for value addition and skill addition of the students.

Mrs. Neethu Pratheep, (Alumni) Hygiene Officer, Capital Club International, Dubai, took a brief session to students and parents of I DC about the course and its opportunities. The class was an eye-opening for both parents and students about the oceans of opportunities and seriousness of this field.

OCTOBER 1st, 2018

INTERACTION OF RANK HOLDERS WITH STUDENTS: MISS JOSSY KOSHY & MISS J.J SRUTHIMOL



It is always inspiring for the students to interact with winners. Thus a day was spared for the interactive session with the last academic year rank holders. Their words and deeds are always encouraging and supportive for the rest of the students.

OCTOBER 4TH, 2018

ALUMNI INTERACTION: JESLA JOHN



Alumni interaction of various batches is extremely strong. The department is honored to have a number of alumni visits, where interactive sessions on job opportunities, job descriptions, skill enhancement, and communication is frequently updated for value addition and skill addition of the students.

Jesla John, IInd year MSc. Food Technology & Quality Assurance, MACFAST College, Thiruvalla. Jesla is one such Food Science family member who still keeps in good contact with the Department. She encouraged and inspired students to face the world which have a lots of opportunities and challenges. Her class was really interesting for the students and they had a great interactive session.

SUBJECT ENRICHMENT PROGRAMS

JULY 6TH, 2018

CERTIFICATION PROGRAMME: FOOD SAFETY SUPERVISOR, ADVANCED LEVEL TRAINING (LEVEL 2)



A certification program in collaboration with FSSAI on Food Safety Supervisor (ADVANCE) Level 2 General manufacturing was conducted by **Mr. SUBIN JOSE, Dairy Technologist** for the III DC students of the Department of Food Science and Quality Control. The section lasted for a day and the class was all about the FSSAI SCHEDULE 4, HACCP Principals and General Hygiene practices followed in the food industry.

Subin Jose is one of the professional trainer of FSSAI who have a lifelong experience in the field of dairy technology. He traveled and worked at many countries for the enhancement of the food sector and the knowledge he gained during the lifetime was enough for him to become an eminent trainer for the upcoming generation. The class was a one day program. The morning session was a class based on hygiene management and in the afternoon session, he covered all the 12 principles of HACCP and FSSAI SCHEDULE 4. At the end of the session he conducted an exam based on the class on Food Safety.

JULY 23RD, 2018 TO JULY 27TH, 2018

**CERTIFICATION PROGRAMME ON SAFE FOOD HANDLING
TECHNIQUE- HYGIENE MANAGEMENT**

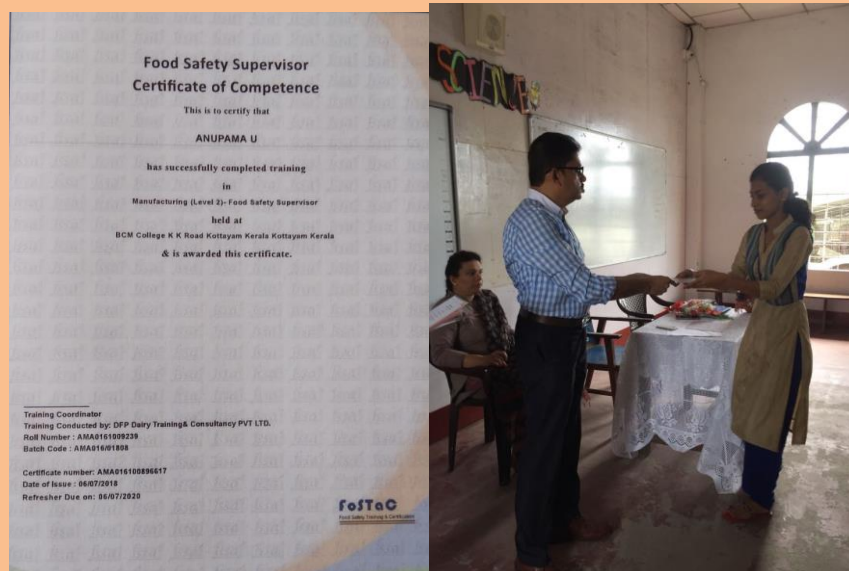


Mrs. Neethu Pratheep, (Alumni) Hygiene Officer, Capital Club International, Dubai, took a four-day certification course on Safe Food Handling Techniques. The program was organized for the third year students. She covered various topics related to food hygiene practices that should be followed in the industry.

The class was made lively by various activities performed by her with students that could be useful in future for students. She shared her personal experience regarding food hygiene practices followed in her industry. And what all areas should a food hygiene officer should look forward in her job and the basic knowledge regarding the usage of theoretical information during the curriculum.

AUGUST 14TH, 2018

FORMAL CERTIFICATE DISTRIBUTION OF FOOD SAFETY SUPERVISOR, “ADVANCED LEVEL TRAINING”



The certificates for the eligible students who appeared in the test of the training program in collaboration with FSSAI on “Food Safety Supervisor, Advanced Level Training” were distributed by **Mr. Subin Jose, Dairy Technologist, and FSSAI trainer**. 36 students passed the test and was eligible for the next level of training program and the certificates were awarded to them.

DECEMBER 7TH, 8TH & 9TH, 2018

HACCP CERTIFICATION (LEVEL 3)



On the 7th, 8th and 9th of December 2018 eight students from the Department of Food Science And quality Control attended the Level 3 training of HACCP and also successfully passed the assessment in the **Highfield Level 3 Award in HACCP For Manufacturing (RQF)**.

Three students got distinction and others qualified with high marks. The program was conducted by Mr. James Mathai and other industrial experts and auditors. He covered various topics regarding HACCP like its 12 steps and 7 principles. A number activities and lab training were provided to the students. There was also technical session on Food Microbiology.

The students who attended the class are:

1. Adheena Elizabeth Eldho (III DC)
2. Anns Thomas (III DC)
3. Athulya C.P (III DC)
4. Cinnu James (III DC)
5. Els Mary Eldho (III DC)
6. Fathima Shabana (III DC)

7. K.J Sneha (III DC)
8. Leah Anna Abraham (III DC)
9. Naina Bino (III DC)
10. Sneha R (III DC)

The students who got distinction are:

1. Els Mary Eldho (III DC)
2. Fathima Shabana (III DC)
3. Naina Bino (III DC)
4. Sneha R (III DC)

UNIQUE PROGRAMME CONDUCTED BY THE DEPARTMENT

FOODTIC INCUBATION ACTIVITIES

JUNE 20th, 2018

NEW PRODUCT FORMULATION AS A PART OF FOODTIC- “GUJIYA”



The small scale industries and the potential small scale entrepreneurs in food products need technical assistance in areas like product formulation, healthy ingredient substitution, compliance with food safety standards, cost effective preparations and substitutions, value additions, storage and shelf life. The incubation centre named **FOODTIC** intends to provide technical assistance in the above areas. This is the first stage towards a full-fledged incubation center.

On 20th June, as a part of our food incubation center, **FOODTIC**, there was a formulation of an innovative product. On this day, a new product “**Ghujia**”, was prepared in our college canteen by the 3rd year students along with 2nd year. This product was sold at our coffee shop outlet. The product was highly nutritious. It was made from whole wheat flour and was made into a dough. The dough was stuffed with coconut, jaggery and was flavored with cardamom. It was deep-fried and prepared. The product was a great success.

JUNE 21st, 2018

NEW PRODUCT FORMULATION AS A PART OF FOODTIC – “NOODIYA”



New product development is a process of taking a product or service from conception to market. The process sets out a series of stages that new products typically go through, beginning with ideation and concept generation, and ending with the product's introduction to the market.

The next product developed as a part of the FOODTIC incubation centre was “**Noodiya**”. This was a spicy product made out of wheat dough and spicy noodles which was at last deep fries and sold at our coffee shop outlet. This product was also a huge success.

JUNE 25th, 2018

NEW PRODUCT FORMULATION AS A PART OF FOODTIC – “KIZHI”



On 25th June 2018, another new product, as a part of the FOODTIC incubation centre, “**Kizhi**” was introduced by the students. This product is incorporated with a lot of ethnic properties making the product a healthy one. Two types of Kizhi was made, Chicken Kizhi and Sweet Kizhi. Kizhi is basically a steamed food product stuffed with chicken and also jaggery. The product was well appreciated and had a good response overall.

DECEMBER 5TH, 2018

PRODUCT FORMULATION – INCUBATION CENTRE – CHICKPEA CUTLET



As a part of the FOODTIC Incubation Centre activities, a new product was made with chickpea, named **Chickpea Cutlet**. The product was fast moving among the students and had a very good demand. This product was sold in our college coffee shop outlet. About 60 no's of cutlet were sold.

ORDERS THROUGH FOODTIC INCUBATION CENTRE

Birthday Cakes



Blueberry Cheese Cake



Cream Caramel



Cup Cake



On behalf of **FOODTIC Incubation Centre**, various orders were received and delivered. The items were Birthday Cakes, Cup Cakes, Pudding and Blueberry Cheese Cakes.

CHRISTMAS WEEK CELEBRATION – CHRISBELLS 2K18



Christmas is a season of joy and happiness. To increase the happiness the Food Science & Quality Control Dept. organized a one-week food fest which included 5 different Christmassy snacks from Monday to Friday. The foods included Chocolate Dip on day 1, Donut on day 2, Oreo Balls on day 3 and Christmas tree cake & Cream Cupcake were the items on day 4 & 5 respectively. The food items were of high demand among the college students and the fest was a huge success.



DEPARTMENTAL ACTIVITIES

AUGUST 13TH, 2018

ASSOCIATION INAUGURATION “DWAYA 2018” BY MRS. ROSHNI MATHEN, M.D, RED PIPERS, PALA



The official inauguration of the association activities named “**DWAYA 2K18-19**” of the academic year 2018-2019 was held on **13th August 2018**. The chief guest of the function was **Mrs. Roshni Mathen, M.D of Red Pipers, Pala** who inaugurated the activities of the academic year. Roshni Mathan is a young women entrepreneur who stepped into her own business leaving behind her banking sector job to a new venture called Red Pipers.

She also gave a small talk about the birth and history her venture named Red Pipers, which manufactured home-made Brownies. Red pipers create the passion for good food. It is this passion that

makes them to go the extra mile to bring delicious products which do not contain any artificial colors, flavors or added preservatives. They offer a wide range of cakes, bakes, jams, jellies, preserves, pickles, squashes, sweets and snacks. Their products are made in-house using old traditional recipes handed over the generations .She also gave a small talk about the birth and history her venture named Red Pipers, which manufactured home-made Brownies. She also emphasized and talked on the topic of Women Entrepreneurship in Modern Era, which was really inspiring session for the students.

The teaser of the association “DWAYA 2K18-19” was also introduced in the function.



JUNE 21st, 2018

RANK HOLDER HONOURING – 2015-2018 BATCH






Success is always a result of perseverance, determination and dedication. J.J Sruthimol and Jossy Koshy acquired IIIrd and IVth ranks respectively in the MG University final examination in the academic year 2017-2018. Thus, a program was organized on 21st June 2018 from 2.30pm – 4.00pm to honour our university rank holders. Our token of love and appreciation were given to them. They also proved to be wonderful role models for all students, mustering us with great enthusiasm in order to achieve our aim.



NSS STUDENTS FROM DEPARTMENT

Sneha Shibu, Meritta Joy and Gopika Sajeevan of Ist Dc Food Science and Quality Control has joined National Service Scheme of BCM College, Kottayam.

School/College... BCM College	Place... Kottayam
 <p>BIO-DATA Year... 2018-2021</p> <p>1. Name... <u>SNEHA SHIBU</u></p> <p>2. Date of Birth... <u>12-12-2000</u></p> <p>3. Enrolment No.</p> <p>4. Class... <u>First DC</u> Sec... <u>First DC</u></p> <p>5. Year of joining NSS... <u>2018</u></p> <p>6. NSS Unit No.</p> <p>7. Local Address... <u>SADARA (P) THEKKUMPOURAM P.O. KOTTAYAM</u></p> <p>8. Father/Guardian's Name... <u>SHIBU RP</u></p> <p>9. Occupation... <u>BUSINESS</u></p> <p>10. Permanent Address... <u>SADARA (P) THEKKUMPOURAM P.O. KOTTAYAM</u></p> <p>11. Volunteer's Blood Group... <u>A+</u></p> <p>In. By... <u>PROGRAMME OFFICER</u> <u>Sneha Shibu</u> Programme Officer National Service Scheme UNIT No. 8 B. C. M. College, Kottayam</p>	 <p>BIO-DATA Year... 2018-2021</p> <p>1. Name... <u>GOPIKA SAJEEVAN</u></p> <p>2. Date of Birth... <u>2-2-2000</u></p> <p>3. Enrolment No.</p> <p>4. Class... <u>First DC</u> Sec... <u>First DC</u></p> <p>5. Year of joining NSS... <u>2018</u></p> <p>6. NSS Unit No.</p> <p>7. Local Address... <u>Kanathoma Hostel Kottayam</u></p> <p>8. Father/Guardian's Name... <u>P. S. SAJEEVAN</u></p> <p>9. Occupation... <u>FARMER</u></p> <p>10. Permanent Address... <u>Palackathokkuzhil CH Kozhimala P.O. Kozhimala Idakkal</u></p> <p>11. Volunteer's Blood Group... <u>A+</u></p> <p>In. By... <u>PROGRAMME OFFICER</u> <u>Gopika Sajeevan</u> Programme Officer National Service Scheme UNIT No. 8 B. C. M. College, Kottayam</p>
 <p>BIO-DATA Year... 2018-2021</p> <p>1. Name... <u>Meritta Joy</u></p> <p>2. Date of Birth... <u>9th November 2000</u></p> <p>3. Enrolment No.</p> <p>4. Class... <u>Ist DC</u> Sec... <u>BSC FSCC</u></p> <p>5. Year of joining NSS... <u>2018</u></p> <p>6. NSS Unit No.</p> <p>7. Local Address... <u>Meritta Joy Alackal house, Pallanade P.O. Kozhikode</u></p> <p>8. Father/Guardian's Name... <u>DEVASSIA JOSEPH</u></p> <p>9. Occupation... <u>BUSINESS</u></p> <p>10. Permanent Address... <u>Meritta Joy Alackal house, K. Pallanade P.O. Kozhikode</u></p> <p>11. Volunteer's Blood Group... <u>B+ve</u></p> <p>In. By... <u>PROGRAMME OFFICER</u> <u>Meritta Joy</u> Programme Officer National Service Scheme UNIT No. 8 B. C. M. College, Kottayam</p>	

EXTENSION ACTIVITIES DONE BY THE DEPARTMENT

JUNE 11th, 2018

FORMAL INAUGURATION OF THE EXTENSION ACTIVITY- JOINT VENTURE WITH KOTTAYAM MUNICIPALITY – AN AWARENESS CAMPAIGN ON FOOD SAFETY & HANDLING PRACTICES.



Kottayam Municipality is located in Kottayam taluk of Kottayam district. The Kottayam municipality has a total area of 55.4 sq km. Kottarayam has a total area of 55.4 sq km. It is located in the eastern side of the Athirampuzha, Ettumanoor panchayaths, Panachikkadu, Puthuppally, Vijayanapuram and Ayarkunnam panchayaths in the east, Kilchi and Neelamperoor panchayaths in the south, Arukkkara, Aymanam, Thiruvarpad Kavalam and Panchayats are the boundaries of the Kottayam municipality area.

On June 11th, the students of Food Science & Quality Control department organized a Formal Inauguration of the extension activity in collaboration with Kottayam Municipality. The Chief Guest for the day was **Smt. Leelamma Joseph, Health Standing Committee, Chairperson, Kottayam Municipality**. The program was inaugurated by **Dr. P.R. Sona, Municipal Chairperson, Kottayam**

Municipality. The presence of **Smt. Vilasini A, CDS Secretary, Kudumbasree, Kottayam** and **Sri. Sabu Pulimoottil, Ward Member** enriched the program. This activity was mainly an awareness campaign on Food Safety and Handling practices focused on providing safe food and also to educate the members of the canteen about cleanliness and hygiene that should be followed by each and every person working in the canteen so as to provide safe food for the customers.

Under Kottayam Municipality, the Municipal Canteen and CMS College Canteen were inspected and various instructions regarding the hygiene management were given. And the daily reports were submitted to Kottayam Municipality.



JUNE 30TH, 2018

AWARENESS AND TECHNICAL EXPERTISE

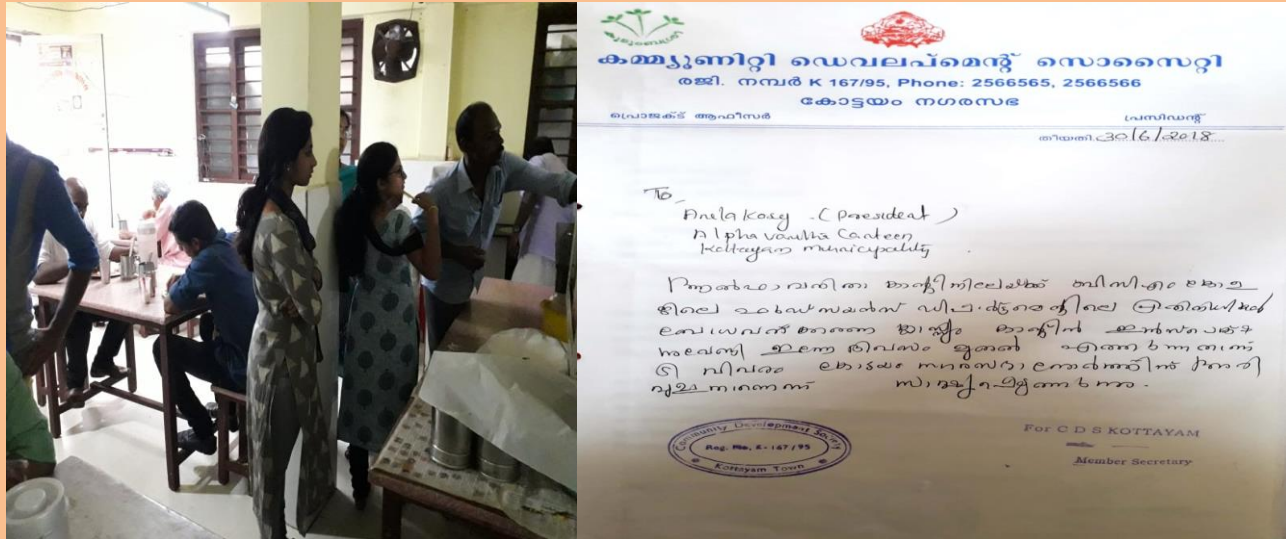


As a part of the joint venture with the Kottayam Municipality and technical expertise be given to kitchens under Kottayam Municipality. It was decided that clean the canteen and technical expertise be given to the Kottayam Municipality as a weekly activity.

On behalf of our association activities the students made a visit to Kudumbasree canteens under Kottayam Municipality for the inspection of Municipality Canteen. The hygienic conditions of the kitchen was very poor and there was no cleanliness inside the kitchen. After the inspection students gave instructions to the workers for proper hygienic management of the kitchen. Students also visited the Kudumbasree canteen at CMS College, Kottayam. The hygienic condition was better than the former, but the store room was not clean. The students made the workers more aware about proper hygienic conditions

JULY 13th, 2018

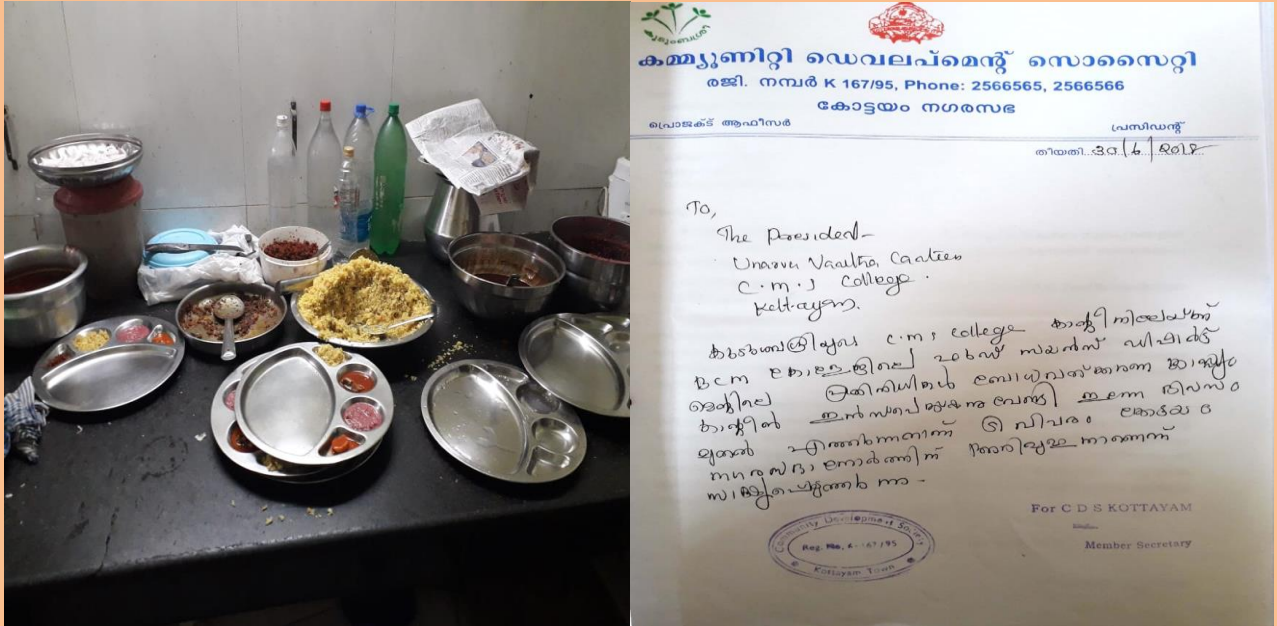
MONTHLY INSPECTION TO KOTTAYAM MUNICIPALITY



As usual, the monthly inspection to the Municipality of Kottayam was done by the set of students of our department. The students pointed out the basic hygiene practices that must be followed in a food industry either small scale or large scale. They practiced the employees of the municipality to make food full of its wholesomeness and hygiene.

SEPTEMBER 4th, 2018

MUNICIPALITY – CMS COLLEGE CANTEEN MONTHLY INSPECTION BY IIND YEARS



The monthly inspection to the canteens of Kottayam Municipality was held as usual. The students of 2nd year visited the CMS College Canteen, Kottayam and suggestions were made to the workers of the canteen. The state of the canteen was better than that of the last visit done by the students. Many improvements were made by them which were appreciable. Other things to be improved were told and made aware to them, by the students.

SEPTEMBER 17TH 2018

WATER SAMPLE TESTING



After the Kerala flood of 2018, water samples from all over Kottayam District were collected and 100 samples were published. The water samples were subjected to Microbiology tests in the Department Microbiology Lab.

MAGAZINES RELEASED BY DEPARTMENT

Two magazines were released by the department:

1. ZERO HUNGER E-MAGAZINE (released on 28th January, 2019)

The magazine mainly focus on the 2018's World Food Day Theme “ZERO HUNGER”.



2. OLA 2K18 E-MAGAZINE (released on 28th January, 2019)

The magazine mainly focus on the investigation of “COCONUT AND ITS PRODUCTS



INTER DEPARTMENT COMPETITIONS BY OTHER DEPARTMENTS

Sl. No.	Name	Class	Conducted by dept.	Program	Prize
1.	Sneha Shibu	I DC	Zoology	Pencil Drawing	
2.	Jewel Mariya Thomas	I DC	English	Fabric Painting	
3.	Hazel Maria Soni	I DC	Commerce	Product Advertisement	
4.	Sera Lailu	I DC	Commerce	Product Advertisement	
5.	Alana Mariya Reji	I DC	Commerce	Product Launching	
6.	Athira Unnikrishnan	I DC	Commerce	Product Launching	
7.	Meritta Joy	I DC	Sociology	Youth Icon Competition	
8.	Sera Lailu	I DC	English	Band Making	
9.	Jasmine George	I DC	English	Band Making	

10.	Jasmine George	I DC	Zoology	Drawing	
11.	Saneena Saji	I DC	Commerce	Logo Identifications	
12.	Saneena Saji	I DC	Commerce	Marketing	1 st Prize
13.	Maria Treesa Jose	I DC	Commerce	Logo Identifications	
14.	Sandra Anna Joy	I DC	Commerce	Logo Identifications	
15.	Alfiya Nizar	I DC	Commerce	Logo Identifications	
16.	Maria Treesa Jose	I DC	Commerce	Debate Competitions	
17.	Anina Jose	II DC	Commerce	Logo & Tagline Competition	
18.	Chinju Baby	II DC	Commerce	Logo & Tagline Competition	
19.	Haripriya Prasad	II DC	Commerce	Logo & Tagline Competition	
20.	Athira Dileep	II DC	Commerce	Logo & Tagline Competition	
21.	Sherin Royees	II DC	Commerce	Logo & Tagline Competition	
22.	Kavya Karunakaran	II DC	Commerce	Logo & Tagline Competition	
23.	Maria Chacko	II DC	Zoology	Pencil Drawing	
24.	Aarcha G Anil	II DC	Zoology	Pencil Drawing	1 st Prize
25.	Melissa Mary George	II DC	Commerce	Tik-Tok Naaphthol	
26.	Chinju Baby	II DC	Commerce	Tik-Tok Naaphthol	
27.	Elizabeth Jacob	II DC	Commerce	Tik-Tok	

				Naapthol	
28.	Zainab Kunjumon	II DC	Commerce	Tik-Tok Naapthol	
29.	Aarcha G Anil	II DC	Commerce	Best Management Team	
30.	Sherin Royees	II DC	Sociology	Music Dhamaka	
31.	Thanusree Baradwaj	II DC	Sociology	Music Dhamaka	3 rd Prize
32.	Elizabeth Jacob	II DC	Sociology	Music Dhamaka	3 rd Prize
33.	Reenu C Manu	II DC	Sociology	Music Dhamaka	
34.	Haripriya Prasad	II DC	English	Quiz Competition	
35.	Theertha A.P	II DC	English	Quiz Competition	
36.	Vaishnavi Rajesh	II DC	Commerce	Treasure Hunt	
37.	Aarcha G Anil	II DC	Commerce	Treasure Hunt	
38.	Theertha A.P	II DC	Hindi	Gaana Pehhchaano	
39.	Thanusree Baradwaj	II DC	Hindi	Gaana Pehhchaano	
40.	Theertha A.P	II DC	Commerce	Best Marketing Team	
41.	Theertha A.P	II DC	Zoology	Story Writing	
42.	Maria Chacko	II DC	Physics	Pencil Drawing	2 nd Prize
43.	Rajeena M	III DC	English	Book Mark Competition	1 st Prize
44.	Anagha S.S	III DC	English	Dumbscharades	2 nd Prize
45.	Hridya Narayanan	III DC	English	Dumbscharades	2 nd Prize

46.	Nimiya Sudhakaran	III DC	English	Gift Wrapping Competition	1 st Prize
47.	Gopika J	III DC	English	Gift Wrapping Competition	1 st Prize

INTER COLLEGE FEST CONDUCTED BY OTHER COLLEGES

Conducted by: MACFAST College, Thiruvalla

Sl.no.	Name	Class	Program
1.	Nancy Thomas	III DC	Spot Photography
2.	Nancy Thomas	III DC	Best Marketing Team
3.	Els Mary Eldho	III DC	Instant Science
4.	Fathima Shabana	III DC	Instant Science
5.	Sneha R.	III DC	Treasure Hunt
6.	Athulya C. P	III DC	Treasure Hunt
7.	Cinnu James	III DC	Treasure Hunt
8.	Anupama U	III DC	Treasure Hunt
9.	Gopika J.	III DC	Treasure Hunt
10.	Nimiya Sudhakaran	III DC	Treasure Hunt
11.	Vaishnavi Rajesh	II DC	Treasure Hunt
12.	Thanusree Baradwaj	II DC	Treasure Hunt
13.	Theertha A.P	II DC	Best Marketing Team
14.	Sherin Royees	II DC	Best Marketing Team
15.	Kavya	II DC	Best Marketing Team
16.	Chinju	II DC	Best Actor

CHARITY WORK BY THE DEPARTMENT

- 1. INFANT JESUS SHISHU BHAVAN, THOTTAKKADU**



A set of students from the Department went to Infant Jesus Shishu Bhavan, Thottakkadu. In order to lend a helping hand for the welfare of the trust, the students gave Money worth **Rs. 3500/-** which they have collected from the department to the trust, and the experience was truly heavenly.

STUDENT SUPPORT

Dept of Food Science and Quality Control

This is to certify that Miss Reeshma R. Doing final year degree programme in B.Sc. Food Science and Quality Control has received an amount of Rs 8000/- towards expenses of on the job training starting 18th August 2018 . This amount was collected willingly by her classmates towards her expenses . The amount was handed over to her on 14.8.2018.

Acknowledging receipt of payment of Rs 8000/- towards OJT from classmates

14/8/018

Received ₹8000/-

Reeshma . R

Reeshma

The students of 3rd DC collected Rs. 8000/- for the financial support for Reeshma. R (3rd DC) and the money was given to her by the department.

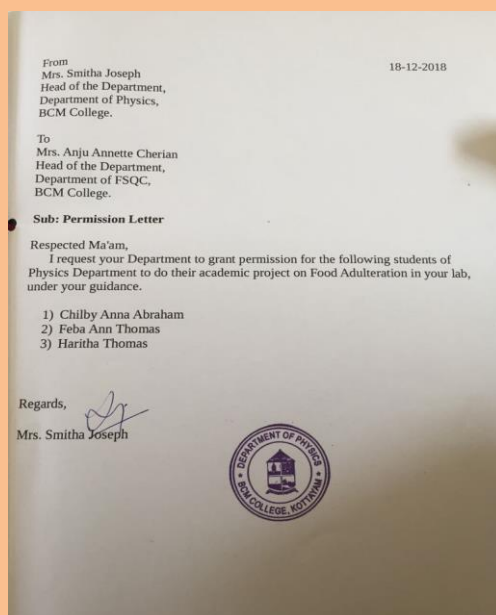
DEPARTMENTAL PROJECTS

1. A COMPARITIVE STUDY ON BRAND POPULARITY OF FOOD COMMODITIES (ANIMAL FOODS) - on going study (IIIrd Years)
2. A COMPARITIVE STUDY ON BRAND POPULARITY OF FOOD COMMODITIES (PLANT FOODS) - on going study (IInd Years)
3. A STUDY ON ORGANIC FOODS VS CONVENIENCE FOODS - (Ist Years)- ongoing
3. NEW PRODUCT DEVELOPMENT INCORPORATING PASSION FRUIT, ITS EVALUATION AND ACCEPTABILITY AMONG CONSUMERS – (IIIrd Years) –ongoing

PROGRAMMES TO BE HELD

December 18th, 2018

Interdisciplinary project



Interdisciplinary project in association with Dept. of Physics where some food samples were tested for their academic project on Food Adulteration in the Food Analysis Lab of Food Science Department. The students are Chilby Anna Abraham, Feba Ann Thomas, Haritha Thomas.

January 25th 2019

Visit to Food Expo at Bolgatty Palace, Ernakulam

Two teachers and two students from the department will be visiting the Food Expo to be held at Bolgatty Palace, Ernakulam.

January 28th & 29th, 2019

HACCP Certification Program conducted by Shri. Shaji M.N, M.D, Vencon Systems International

January 30th, 2019

One day seminar on “CEREALS AND CEREAL PRODUCTS” by Shri. Shaji M.N, M.D, Vencon Systems International

Interdisciplinary

February 1st, 2019

One day class on “MARKETING MANAGEMENT”

February 4th, 2019

One day class on “FINANCIAL INSTITUTIONS”

Inter disciplinary marketing management

CONCLUSION

We were able to achieve a prosperous and fruitful year and it is all thanks to the sincere and hardworking tutors who took a great responsibility in making the lives of the students simpler. We also express our gratitude to the **Principal Prof. Josephina Simon** and to the **Secretary, Corporate Educational Agencies of Colleges Rev. Fr. Philmon Kalathra** and to all other supporting staff and union members who helped us in times needed. We also thank the students for their valuable help and moral support extended for the smooth running of the department. And lastly we would like to thank the Lord Almighty who helped us all throughout this academic year. We hope that this success will continue into the years that are to come.