

Association Report

Department of Food Science

And

Quality Control

2016-2017

ANNUAL REPORT

Food science is a study of chemical and physical properties of foods and the changes that may occur during processing, storage etc. This course explores the details of food chemistry, production development and safety and can lead to a range of careers in manufacturing, research and retail as well as associated health, legislation, engineering and agricultural options. The department aims at an overall development of its students not only in academics but also in other curricular activities. It is a need of the century to provide food to the population through scientific conservation, eliminating avoidable losses and making available, more balanced and nutritious food.

The course started in the year 1997 ,by the grace of God we have successfully stepped in to the 20th year. And for that we thank all the members of the college management and advisory board. The department still keeps a relation with its students ,right from the first batch. They all got placed with good positions in the food industries.

Recently the Indian food industry is poised for huge growth, increasing its contribution to world food trade every year. In India food sector has a high growth and a high profit sector due to its immense potential for value addition particularly with in the food processing industry. So as the growth of food industry are increasing and the market, the need of Food Scientist is also increasing day by day.

Members of FSQC Association

“SPLENDORA“

2k16-2k17

President – Madam Anju Annette Cherian

Head of the Department

Vice President – Miss. Richa Elsa Thomas , III DC

Secretary - Miss Ann Mariya Kurien , III DC

Treasurer – Miss Jiji Thankchan , III DC

Magazine Editors – Miss GopikaKrishna .k , III DC

Miss. Nikitha Susan Varghese , III DC

I. STUDENT STRENGTH

<u>CLASS</u>	<u>UG</u>
1 st year	38
2 nd year	33
3 rd year	27

II. ACADEMIC RESULTS

NO. OF STUDENTS APPEARED	37
A+	2 Anuja Mohandas Deena Paulson
RANK HOLDERS	2 Anuja Mohandas- First Rank Deena Paulson- Second Rank

III. MANUSCRIPT – Yes

MAGAZINE – ERADITA

Eradita is the magazine published by the Food Science And Quality Control association “ Splendra “ . It is the 3rd volume of the Department magazine . The essential purpose of our department magazine is to inform , inspire and entertain a diverse readership . This magazine includes and speaks about three types of food habits – Traditional , Organic and Healthy Foods and their place in our day to day life .And need them to understand , appreciate , applaud and foster the fine blend of our traditional food ways . This humble initiative is to set a model for our younger generation .

IV. NO. OF INTERCOLLEGIATE COMPETITION : 1

Bio-fest At Macfast



On December 8th and 9th , MACFAST college , Thiruvalla , conducted a national level “ Bio-fest “ , for which 15 students of the department participated . And won the first prize for the scientific experiment and the master chef competition held there. By considering the maximum participation from the college and the two first prizes, B.C.M college won the overall championship for the fest . The “Bio-fest “provided a great opportunity and exposure for the students . It also helped in finding one’s true self and enhanced the confidence .

- 1) Twinkle Jose & Gopikakrishna – 1st prize for science experiment
- 2) Jiji Thankachan & Lakshmi Das – 2nd prize for science experiment
- 3) Ann Maria Kurian , Nikitha Varghese & Richa Elsa Thomas
- 3rd prize for Ad film making
- 4) Maria Mathew – 3rd prize for Bio-entrepreneur
- 5) Nimmy Mathew & Liyana Jawahar – 1st for Master chef
- 6) Noufiya N & Seena T N – 3rd prize for Waste material management

V. NUMBER OF INTER DEPARTMENT COMPETITION

- 1) Sethulakshmi S & lakshmi Das – 1st prize for Master Chef competition conducted by FACS.

VI. NUMBER OF PRIZES IN UNIVERSITY YOUTH FESTIVAL

ITEMS	FIRST PRIZE	SECOND PRIZE	THIRD PRIZE	GRADE
Mohiniyattam				A
Kerala nadanam				A

VII. NUMBER OF PRIZES AT COLLEGE ART FEST

Total students participated ; 60

ITEMS	FIRST PRIZE	SECOND PRIZE	THIRD PRIZE
Oppana	✓		
Thiruvathira			✓
Group Dance			✓
Mohiniyattam		✓	
Hindi Recitation	✓	✓	
Malayalam Poetry			✓

VIII. NSS AND NCC

Two students from the from first year class , Anupama Subhash and Anns Thomas are active participants in Five Kerala Girls Bettalian Changanaserry .



Anns Thomas



Anupama Subhash

IX. PERSONALITY DEVELOPMENT CLASSES

On 7 June 2016, a personality development class was conducted by Mr. Vishak .M. Mohan (Dep. Of social work, B.C.M.College) for third year students. The class was on stress releasing, career development and being creative. He made us to do a lot of activities on that day and that helped us immensely.

X. DEPARTMENT ALUMNI GATHERING



Interaction Session With Priyanka Punnose (QA, TUV SUD, Bangalore)

There was an interactive session on 7th June 2016 with alumni Miss. Priyanka Punnose, Quality Analyst, TUV SUD, and Bangalore. She informed us about the various colleges and food related courses provided by the department .Our department is always keen about enriching the students with knowledge. For this we always arrange interactions with our former alumni who are well placed in industries worldwide. Interactions with persons who are engaged in industries could always give an inspiration and practical knowledge to them .They also helped the students to look forward in to their career. Suggestions and advices from experienced and successful personalities did inspire the whole generation to choose their right path.



Interaction Session With Jismi Johnson (M.Sc Food Science & Technology , Konni)



Interaction Session With Annie Rejinold (QC At Synthite Spices)

On 27th February 2017 , an interaction session was conducted by Annie Rejinold and Jismi Johnson of batch 2013-2016 for the first year students . They shared their experiences and said about the various oppertutunities

XI. INTERCOLLEGIATE COMPETITION : 1

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5. Nimmy Mathew & Liyana Jawahar – 1st for Master chef
6. Noufiya N & Seena T N – 3rd prize for Waste material management

Association Activities In Detail

Our department had conducted various activities in the academic year of 2016 – 2017

1. Personality Development Class



On 7 June 2016, a personality development class was conducted by Mr. Vishak .M. Mohan (Dep. Of social work, B.C.M.College) for third year students. The class was on stress releasing, career development and being creative. He made us to do a lot of activities on that day and that helped us immensely. He taught us to be creative and how to think out of the box. The thoughts and tips he gave inspired and guided us all

through the year. Personality development helps an individual to inculcate positive qualities like punctuality, flexible attitude, willingness to learn, friendly nature, eagerness to help others. It also grooms an individual and helps him make a mark of his/her own..

2. Interaction Session With An Alumni



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interactions with our former alumni who are well placed in industries worldwide. Interactions with persons who are engaged in industries could always give an inspiration and practical knowledge to them .They also helped the students to look forward in to their career. Suggestions and advices from experienced and successful personalities did inspire the whole generation to choose their right path.

3. Seminar On Emerging Trends In Packaging



On 21st June 2016 Priyanka Punnoose , the former student of Food Science and Quality Control took a class on ‘Modern Trends In Packaging’. She covered all aspects of food packaging, its functions, requirements, types and modern techniques involved in packaging. She prepared a very detailed presentation with pictorial description for each and every kind of packaging. She introduced them with modern

technologies and innovations like edible packaging and packages made of biodegradable eco friendly materials.

It was conducted for the third semester students and the class was very informative one. she shared her experience in her studies to students . The students gained lot knowledge on how to be successful in the field of food science

4. Association Inauguration



The Dept of Food Science and Quality Control of BCM College Kottayam organized the Association Inauguration on 8th August 2016 at Sr. Savio Memorial Hall .The chief dignitary of the day was Mrs. Minu Pauline,MD of Pappadavada in Cochin. Pappadavada is the place where the best ethnic dishes from Kerala is artfully created and served with passion,

As Founder of “Pappadavada” she is focused on the strategic positioning

of the company's brand in the market and driving business growth and expanding business across levels through alignment of the customer support areas.. Utilizing a customer-focused marketing approach, she set the strategic direction to develop innovation products and services that meet the customer needs and provide mouth-watering taste of Kerala. She is the driving force behind establishing Pappadavada as a very highly quality driven company in a short span of time. The other dignitaries present were, Vice Principal, Sr. Betsy , Bursar of BCM College and Director of Self Financing Department , Fr.Philmon Kalathra, Head of the Department, Mrs. Anju Annette Cherian.

The ceremony commenced with Prayer song, followed by welcome address by Mrs. Anju Annette Cherian, Head of the Department , who formerly welcomed all the dignitaries present on the Dias. The lamp was lighted by the dignitaries and teachers of the department. After that, there was an interactive session with chief guest Mrs. Minu Pauline and the session was very informative. This was then followed by the release of the department magazine "ERDITA" by the chief guest. As a token of gratitude she was presented with the memento. The vote of thanks was delivered by Miss.Richa Elsa Thomas, Vice President of the Association.

Along with that the inauguration of LECTURE SERIES 2016- 2017 was also conducted. The series was mainly focused with the topics of great relevance. Highly experienced personalities from renowned industries were invited to give the lecture.Students eagerly participated in the same

5. Lecture Series

A. Session I



On 8th August 2016, a half day seminar was held on the topic ‘Honey and its products , preparation techniques’ by Mr. Sijo Thomas , programme co-coordinator of Bodhana , Thiruvalla Social service society . He explained about honey and its various uses in day to day life. Honey has energizing and appetizing effects. Bodhana is the Social and Development Department of the Archdiocese of Thiruvalla. Bodhana coordinates multi-faceted activities through different departments functioning at the central office Agriculture and other related activities are carried out under the natural resource department. Conducting

trainings/seminars, supply of quality seedlings, assisting people at grass root level in establishing and maintaining different agricultural and allied activities are some of the major responsibilities of this department. A Bee Research & Training Centre and a Bio-Control Laboratory are also under the NRM Department

B.Session 2



As the continuation of our lecture series a one day seminar was held on “Milk and Milk Products “on 9th August 2016 by Mr. Mahesh

Narayanan, Dairy extension officer, Dairy Training centre, kottayam. He explained about processing of various milk products and its nutritional importance. Kottayam dairy training centre is a training institute under the Department of Dairy Development, Kerala to provide training to farmers, dairy co-operative society personnel, and department officials. The main objectives of the centre are the strengthening of the organized dairy farming centre , sustainable development of the sector and enable the sector to comply with the food safety and standards act and so on

C.Session 3



The third session of the lecture series was conducted on 10th august 2016 as a half day seminar on Meat and Meat Products by Dr. Saji Esow , production manager MPI Koothattukulam , Ernakulum. Meat Products of India Ltd (MPI) is a Public Sector undertaking of Government of Kerala. Established in the year 1973, the company holds

a category a FSSAI license for the manufacture and marketing of meat and meat products. The products of MPI are derived from young and healthy livestock and are processed by the help of sophisticated technology to ensure high standards of hygiene, longer storage time and more nutritive value.

Meat Products of India Ltd. is a Kerala Government owned company engaged in production and marketing of various meat and meat products derived from pork, beef, chicken and mutton.

D.Session 4



Half day seminar was on sea food and its processing, preservation technique quality centers , taken by Mr. Anantha Narayanan, Managing Partner Food Astha on 10th august .He explained about the various processes taken place in fish product preparation and its preservation techniques. The class was really interesting for students. He is a young and vibrant entrepreneur . He guided the students to take the path of entrepreneurship and to do something different and innovative .

E.Session 5



One day seminar spice and spice products, its processing by Ms. Abhiyaliya, quality controller , orient spices, kottayam on 12th august 2016.Orient Spice Company was established in 1994, with a long heritage of trade in spices.

What started off as a small company, is today a recognized name in the global market, producing a range of products that are exported as well as domestically consumed.

The products from Orient Spice Company confirm to the quality standards of the European Union. The taste of the spices is retained even on long storage in each product from Orient Spice Company.

Apart from manufacturing and exporting various distinct products, Orient Spice Company also undertakes private labeling for its client

F.Session 6



As the last session of the lecture series , a one day seminar conducted on bakery products by Mrs. Sumi Joseph, Research and development executive Crust and Crumb ,Muvattupuzha. They specializes in

developing, manufacturing and marketing of creative and innovative baking of Cake and Confectionery Ingredients, Confectionery Mixes, Cake Mixes, Products for Bread, Bread Mixes, Specialty For Pastry, Fruit Jams, Flavor, Ice Cream Mixes, Food Cream, Health Mixes, Egg Free Mixes, Muffin Mixes- Vanilla & Chocolate, Cake Mixes, Payasam Mix, Flavor Seasonings, Fried Chicken Mix, Ice Cream Powders, Gelato Bases, Milling Aids, Enzymes, Flour Correctors, Food Additives etc.

6. HACCP CERTIFICATION AND TRAINING PROGRAMME



A certification and training programme for HACCP was conducted for two days from 16th august to 17th august 2016 by Mr. Shaji M.N, consultant, Vencon Management Systems , cochin. Hazard Analysis and Critical Control Point (HACCP) is an internationally recognized system for reducing the risk of safety hazards in food.

A HACCP System requires that potential hazards are identified and controlled at specific points in the process. This includes biological, chemical or physical hazards. Any company involved in the manufacturing, processing or handling of food products can use HACCP to minimize or eliminate food safety hazards in their product. As the first step towards it we conducted the certification programme for second years and third year students.

7. One Day Seminar



On 22 September, 2017 A class was arranged for the 1st year students on the topic “Minerals and Vitamins”. It was given by Mrs. Beena Cherian ,Dean of Macfast College , Thiruvalla. The class began by 10 am with morning and afternoon sessions. With a short period of time she covered the topics with minute detailing. The class was very much interactive and the students were keen to hear from her. She gave them her prepared

notes which were very descriptive and useful. The class also discussed the important questions that usually appear for exams .she took time for clearing the doubts without any hesitation. The whole class was very informative and valuable for the students. At the end of the class one of the students thanked her whole heartedly on behalf of the class

8..Bio-fest At MACFAST



On December 8th and 9th , MACFAST college , Thiruvalla , conducted a national level “ Bio-fest “ , for which 15 students of the department

participated . And won the first prize for the scientific experiment and the master chef competition held there. By considering the maximum participation from the college and the two first prizes, B.C.M college won the overall championship for the fest . The “Bio-fest “provided a great opportunity and exposure for the students . It also helped in finding one’s true self and enhanced the confidence

8.. One Day Seminar

One day seminar held for third year students on 15th February 2017 on Marketing Management by Mrs. Jisha Jerin faculty community college, BCM College Kottayam. She covered all the topic covering marketing and the class was really interesting. She conducted games and tasks for students and made the session more entertaining



9. One Day Seminar



On 22nd February, 2017 Mrs. Beena Cherian, Dean of MacFast College, Thiruvalla was invited to our college to give a lecture on “Milk, Meat and Their Products”. The lecture was informative and resourceful. Students had interactive sessions with the lecturer. They could clear their doubts and collect some valuable advices and suggestions from her. Students studied about the composition, structure, products and classification of milk and meat. The lecturer also gave them notes for their future further references. The class ended up with vote of thanks.

10. INTERACTION SESSION WITH ALUMINEES



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12.EXTENSIONAL ACTIVITIES

Canteen and coffee shop

Our canteen has been a popular place for the students of B.C.M. Managing the canteen has been undertaken by the department of food science. The students of this department help in the maintenance and working of the canteen and it has built their skills tremendously. The students managerial skills improved over time. All of the students, the first years, second years and the third years have together put in their best in running the canteen successfully .In this academic year , the department students conducted three successfull fests, Bhelpuri fest , Appam fest and Kappa Biriyani fest

The mangaement of the coffee shop is also done by the Food Science Department



CONCLUSION

The Food Science Association “SPLENDORA”, conducted a number of successful activities in the academic year of 2016-2017 . The students gained alot of oppertunities and good experience from that . They also got a chance to interact with the alumini and other external faculty . The department is always keen to provide good coaching for the students so that they are fit enough to face future challenges .