

BEST PRACTICES OF THE DEPARTMENT

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1. While designing the curriculum itself the local needs with global challenges are given priority.
2. Students are involved during the deliberations of Board of studies
3. Every student is given an opportunity to present a seminar oral/power point.
4. Field trip is made compulsory for final year food practicals.
5. All the final year students has to submit project which stimulate the scientific temper among students.
6. All the students are actively involved in organizing science fares/Quiz/Group discussions etc.
7. Most of the students are encouraged to make powerpoint presentations as part of ICT programme.
8. The frequency of Updation of curriculum is generally 3 years and 80% of it will be on par with core curriculum prescribed by APSCHE
9. Department supports the students for their Higher education by way of Special Guidance for the Entrance tests in the form of providing subject material and continuous motivation and encouragement to the students.

Noteworthy Achievements of the Department

1. The success rate of this department is one of the best in college and University level.
2. The students move to higher education mostly to highly rated Central and State Universities.
3. Many of our students are Achievers at state level and University level competitions.
4. Very sophisticated equipment is procured for regular practicals/Research.
5. State of the art ICT equipment/material is procured
6. Conduct of On job training(OJT) in Aqua culture
7. Each of the final year student will be having hands on training on hospitals.
8. B.Sc food science group has been a thumping successful in catering the needs of food industries.
9. M.Sc food science is able to fulfil the needs of the Girl Students who wish to pursue higher studies but cannot afford non local stay.