

## **BEST PRACTICES**

1. **Title of the practice:** Experiential Learning
2. **Objective of the practice:** To provide direct experience and focused reflection in order to increase knowledge, develop skills, clarify values and develop students' capacity to contribute to their communities.

### **Principles:**

**Authenticity:** Students understand their motivations for taking a course and learning the content. They can articulate connections among their learning experiences.

**Relevancy:** Students understand the content as relevant to their own lives. Assessment is formative it is used to support the learning process and guide changes to teaching strategies.

**Connecting Experience to Future Opportunity:** Every experience a student has had up to this point influences how they learn in this current moment. Students develop reflective skills that enable them to translate their learning into future opportunities.

3. **The context:** There were some contextual features and challenging issues that needed to be addressed in designing and implementing this practice. During organising visits to different industries challenges like permission from industry, safety issues etc were there.
4. **The practice:** The practice involves industrial visits, mini projects, interaction with experts, participation in science fair, assignments and lab classes. In these different types of activities students learn some additional things. They actively participate in these extra-curricular activities.
5. **Evidence of success:** The evidence of success involves the award received by students and development of thinking ability withing students. Students feel ownership of their learning process and are empowered to actively engage with their teachers and peers. They are creative and resourceful with faced with challenges in their learning.
6. **Problem encountered and resources required:** During organising these activities many problems were encountered including availability of resources such as buses for visit, raw materials for science projects, communication gap between industry and academics. These all were encountered by various resources.

- 1 Title of the practice:** Waste Utilization after processing
- 2 Objective of the practice:** To provide direct experience and focused reflection in order to increase knowledge, develop skills, clarify values and develop students' capacity to contribute to their communities.

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**Connecting Experience to Future Opportunity:** Every experience a student has had up to this point influences how they learn in this current moment. Students develop reflective skills that enable them to translate their learning into future opportunities.

- 3 The context:** There were some challenging issues that needed to be addressed in designing and implementing this practice. In waste utilization availability of waste, preservation of waste till further processing and development of foul odour and taste etc were major challenges. Other challenges were conversion into acceptable product which should be economically budgeted.
- 4 The practice:** The practice involves the utilization of waste after processing. A lot of industries are involved in manufacturing of different products from fruits and vegetables. After processing of these F&V, a good amount of waste is being created on daily basis. We as a food technologist make students aware about these different types of waste and also involve them in making products using that waste.
- 5 Evidence of success:** Students have attained the knowledge regarding waste utilization and are actively involved in making different products like jam, biscuits, breads etc using that waste. These products are being prepared in our departmental labs and also consumed by the students.
- 6 Problem encountered and resources required:** Many problems were encountered during making these products. These problems included standardizing of recipe, storage of waste, storage of finished product were tackled using various resources.