

VIDYA VIKAS ARTS, COMMERCE AND SCIENCE COLLEGE SAMUDRAPUR, DIST. WARDHA 442305(MS)

(Affiliated to Rashatrasant Tukadoji Maharaj Nagpur University, Nagpur)

NAAC Accredited B++ (CGPA: 2.8)

Programme Report

- Name of Program / Event: Competition of Making of Different kinds of Dishes by Sprouted grains
- Name of the Organizing Department: Home-Economics
- Date, Venue, Time/Duration: 7/09/2022 at 1:30 pm in Home-Economics Department
- Number of Participated Students/ Faculty Members/ Research Schoolers: 09 Students, 1 Faculty

• Name of the Examiner:

- 1. Dr. Shilpa Pahade HOD of Mathmatics Department Vidya Vikas arts, commerce and Science College Samudrapur.
- 2. Dr. Nayana Shirbhate vise Principal of Vidya Vikas Arts, Commerce and Science College Samudrapur.

• Introduction of the Event:

Competition of Making Different kinds of Dishes by Sprouted grains on the occasion of Nutrition week was organised on the date 07/09/2022 at 1:30 pm in Home-Economics Department, so that students can develop an interest of making different kinds of dishes and also students be known about cereal and grains. 9 students were participated in this competition and they have prepared and brought various dishes by sprouted grains. Dr. Nayana Shirbhate vice principal of Vidya Vikas Arts, Commerce and Science College Samudrapur and Dr. Shilpa Pahade HOD of Mathematics Department, Vidya Vikas Arts, Commerce and Science College Samudrapur examined the competition and declared the result.

In this way the competition was conducted with enthusiasm.

• Objective of the Event:

- > Students should understand the Difference between Cereals, grains and pulses.
- > Students should be familiar with the pulses and grains and how to sprout them.
- > Students should develop interest in preparing various Dishes by sprouted grains.
- > Students should get information about how to serve and decorate the food.

• Photographs:





• Outcomes:

- > Students got familiar with cereals and Pulses.
- > Students developed an interest in making various kinds of dishes.
- > Students came to know that vitamins and minerals increase in sprouted pulses.
- > Students understand how to serve food on a plate.