

Annual Report (2019-20) of Department of Bachelor of Vocational (B.Voc.)

B. Voc Programme for Food Processing Technology and Green House Technology:

The University Grants Commission (UGC) has launched a scheme on skills development based higher education as part of college education, leading to Bachelor of Vocational (B. Voc.) degree with multiple exits such as Diploma/Advanced Diploma under the National Skill Qualification framework (NSQF). The B. Voc. Programme is focused on providing undergraduate studies which would also incorporate specific jobs and their NOSs (National Occupational standards) along with broad based general education. This would enable the graduates completing B. Voc. to make a meaningful participation in accelerating India's economy by gaining appropriate employment, becoming entrepreneurs and creating appropriate knowledge.

Levels of Awards:

This course will offer multiple exits such as Diploma/Advanced Diploma/ B. Voc. degree each imparting students with employability and entrepreneurship in industry of chosen specialization which will be offered under the Savitribai Phule Pune University.

Award	Duration
Diploma	1 Year
Advanced Diploma	2 Years
B. Voc. Degree	3 Years

About the course:

Under National Skills Development Corporation, many Sector Skill Council representing respective industries have/are being established. One of the mandates of Sector Skill Councils is to develop National Occupational Standards (NOSs) for various jobs in their respective industries. It is important to embed the competencies required for specific jobs roles in the higher education system for creating employable graduates.

This course will identify and fill the skill gaps. The mandate of this program is to create a course with industry-academia collaboration that will produce skilled workforce satisfying specific needs of the industry. This course will offer multiple needs of the industry. The structure will allow offer multiple needs of the industry. The structure will allow students to have thorough theoretical knowledge coupled with rigorous hands on training in both laboratory and industry.

Unique Features of the Course:

- The skill development component is to equip students with appropriate knowledge, practice and attitude, so they are ready to work.
- The skill development components will be relevant to the industries as per their requirements.
- The curriculum is embed with National Occupational Standards (NOSs) of specific job roles within the industry sector(s).
- The overall design of the skill development component along with technologies in food process engineering.
- The curriculum should also focus on work-readiness skills in each of the three years. Curriculum should also focus on work-readiness skills in each of the three years. Curriculum is designed to match industrial needs with greater emphasis on practical work, on the job training and industrial internship.

Activities of B.Voc. Department

Fresher's welcome

Fresher's welcome event was organized by S.Y.B.Voc and T.Y.B.Voc students on 28th August, 2019. All teaching and non-teaching staffs were present for the event. Various performances like singing, dancing were performed by S.Y.B.Voc and T.Y.B.Voc students. Formal introduction of individual F.Y. Student was given by them. Different exciting games were organized for newcomers. According to student's performance in game, way of introduction, personality Mr. & Ms. Fresher was selected. Winner for Mr. Fresher was Mr. Tejas Pathare and Ms. Fresher was Ms. Alisha Nhavelkar. The winners were awarded by Dr. Kavita Parekh. The program was followed by snacks.



Teaching Staff with F.Y. B.Voc Students

Dasraa Pooja

Dasraa Pooja was celebrated on 8th October, 2019. The Department was decorated with flowers and rangolis. Creative sketch of Goddess Saraswati was drawn by students. All the instruments, notebooks, registers were worshiped and pooja was performed. F.Y.B.Voc, S.Y. B.Voc, T.Y.B.Voc students, teaching staff were present for the event.



Dasraa Pooja at B.Voc Lab

World Food Day

World Food Day is celebrated every year around the world on 16th October in honour 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 organisations concerned with food security, including the World Food Programme and the International Fund for Agricultural Development.

This year Department of B. Voc. (Food Processing Technology) Modern College of Arts, Science and Commerce, Ganeshkhind, Pune (Initiative of IQAC) organised **World Food Day**. The theme for the event was **“Our Actions are Our Future. A# Zero Hunger world by 2030 is possible”**.

The event was organised by Dr. Kavita Parekh, Coordinator B. Voc. (Food Processing Technology), P.E.Society's Modern College of Arts, Science and Commerce Ganeshkhind, Pune and Mrs. Mrunal Pardeshi, Asst. Prof. B.Voc (Food Processing Technology),

Various events like Product Development with a theme of food product development by using Jaggery Competition were organised by Mrs. Mrunal Pardeshi, Mrs. Bhagyashri Sarode, Mrs. Amruta Mane and Dr. Rupali Shinde, Staff of B.Voc Department

Active participation of students was seen. Total 19 groups (57 students) participated in Quiz Competition and 31 groups (90 students) participated in innovative product development competition. Product Development Competition was judged by Dr. Shubhangi Joshi Vice Modern College of Arts, Science and Commerce Ganeshkhind, Pune

The evaluation of competitions was based on students, Innovation, theme, presentation, concept and taste, sensory evaluation.

Winners for Product Development Competition are:

1. Chaitrali Dhongade and Ankita Pandit
2. Anup Arya And Pritam Pawar
3. Vaibhav Jadhav and Aniket Suryanshi

Winners for Quiz competition are:

1. Sarang Yadav, Ashish Pangare, Vaibhv Jadhav and Mayur Nikam
2. Vaidehi Marathe, Manasi Lene, Kalyani Patil and sonal Dere
3. Yash Tirhekar, Nikhil Thorat, Pratik Jadhav and Hrushikesh Sawant

The vote of thanks was given by, Dr. Kavita Parekh, Coordinator B.Voc (Food Processing Technology), P.E.Society's Modern College of Arts, Science and Commerce Ganeshkhind, Pune.



Dish Presented during World Food Day



Judge judging the Innovative Product Development competition

Guest Lecture on Study skills

The guest lecture of Dr. Anup Kulkarni, Director, Ignitio Zealous Academy on Study abroad was arranged for F. Y. B.Voc, S.Y.B. Voc. and T. Y. B. Voc. students on study skills on 14/09/2019, Saturday, at 12.00pm to 1.00pm in A.V. Hall A Building. Total 136 students attended the lecture.

Anubhuti Science Exhibition

“Anubhuti” science exhibition was conducted on 05th February, 2020 at Modern College. Various competitions were arranged, which included Project Exhibition (Theme – Tradition and Migration), Poster Presentation– (Theme - Food Processing Technology), Model Presentation – (Theme – Equipments used in Food Industry.)

Active participation of students was observed. Various healthy, innovative recipes were made by students like Kaap, breadsticks, energy bar etc. Attractive posters such as Eat less from boxes and eat more from earth, Zero hunger, Revolution of Millets were presented by students. Technical models related to food industry equipments Planet Mixer, Plate heat exchanger, Spice grinding machine, Khoa Making Machine were presented by students. All the activities were judged by Dr. Shampa Priyatosh Chakravarthy. The co-ordination of all events was done by Mrs. Bhagyashree Sarode and B.Voc staff. List of winners of events is as follow

Poster Presentation

1st Prize: Yuga Kinikar, Rohit Jagdale (S.Y. B.Voc) for Issues related to food wastage.

2nd Prize: Akhilesh Sonawane, Tanmay Kajabe (F.Y. B.Voc) for Healthy Pyramid

3rd Prize: Yuga Kinkar for Recent trends in Food Processing

Recipe Competition

1st Prize: Chirayu Kadurkar (F.Y. B.Voc) for Kaap

2nd Prize: Sakshi Dhoka, Anjali Yewale, Sanjiwani Bankhele, Karuna Yelavi (T.Y. B.Voc) for Bread Sticks

Project / Model Competition

1st Prize: Monika Raut, Namrata Kadam (T.Y. B.Voc) for Plate heat exchanger

2nd Prize: Aishwarya Pande, Yuti Kokate (F.Y. B.Voc) for Smoke Absorber

Modern Chef

MODERN CHEF REPORT

2019-20

“Modern Chef” a recipe competition was conducted on 17th Jan 2019 at B.Voc department. It was organized by Modernites in collaboration with B.Voc Department. The theme for the event was used **Colors of Flag**. It was organised for All Teaching Staff, Alumni, Parents, P.G. Students, B.Voc. Students and Non-Teaching Staff.

Participants were divided in various categories like teaching staff, Non-teaching staff, Alumni, P.G.Students, parents of students and B.Voc Students. There was a good response for participation of students. Various innovative, tasty, attractive dishes were prepared by all participants. Products like **Dengue Buster, Chatni, Coconut Laddu, Healthy Diversity, Tirangi Dosa, were prepared by participants**. All dishes were judged by Mrs. Deepali Gaidhani, and Naveena Gujar. The products were judged on the basis of theme colour of flag, innovation, presentation, health benefits and overall sensory acceptance. The co-ordinators for the events were Dr. Jayashree Kharche and Dr. Pallavi Nikhare. Incharge for the event was Dr. Kavita Parekh and Mrunal Pardeshi and other B.Voc Staff.

The winners for all categories were as follow

1. **Teaching Staff** : Dr. Gauri Bhaghat (Healthy Diversity)
2. **Non-Teaching Staff**: Mrs. Shubhangi Nawale (Laadu)
3. **Alumni**:
4. **P.G**: Aditi Jadhav (Dengue Buster)
5. **Parents**: Sangita Kale (Chatani)
6. **B.Voc**: Chirayu Kadurkar (Tricolor Theme)

Approximately 40 participants had actively participated in all the competitions. These competitions had given opportunities to modernites to express their views and ideas which had shown through their innovations in the recipe.

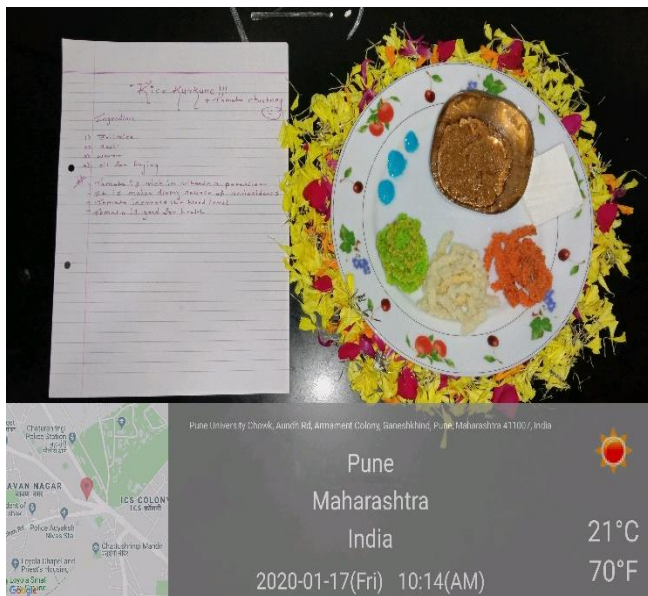


Fig.: Dish Presented at Modern Chef

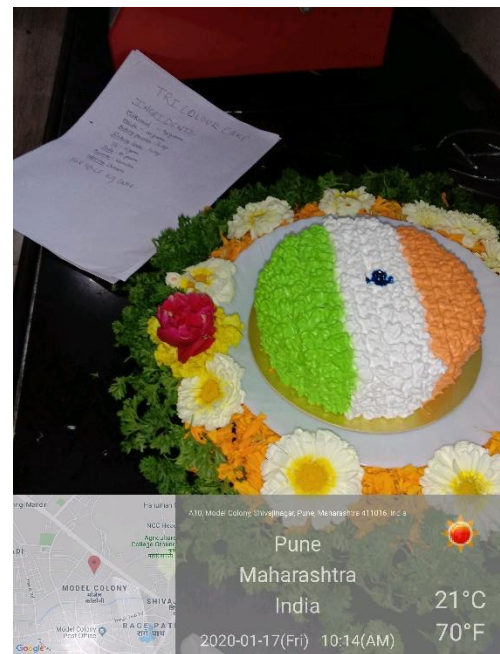


Fig.: Dish Presented at Modern Chef



Fig.: Judge judging dish presented at Modern Chef