



## **Educational Trip Report**

**Organized by**

**The Department of Microbiology on 30<sup>th</sup> January 2020**



One day educational trip was organized by the department of microbiology to visit the National Institute of Food Technology Entrepreneurship and Management, HSIIDC Industrial Estate Kundli, Sonipat. The trip comprised of third and second year students of B.Sc. (Hons.) Microbiology, accompanied by Dr. A. Archana, Dr. Parvinder Kaur, Dr. Lakshna Mahajan and Dr. Sweta Yadav on 30<sup>th</sup> January, 2020. This was quite useful towards making the students understand the basic aspects of Food Technology and its applications.

NIFTEM is the brainchild of the Ministry of Food Processing Industries (MoFPI) Government of India. MoFPI in its Vision document-2015, envisaged creation of a world-class institution to cater to the various stakeholders such as entrepreneurs, food processing industry, exporters, policy makers, government and existing institution. NIFTEM is a prime academic institution in the areas of food technology, entrepreneurship and management, it also offer courses and training programmes of global standards with optimal mix of inputs on food technology, management and entrepreneurship.

Students along with the faculty members visited the Food Science and Technology Department. The visit started with a presentation explaining innovation in food sector and the growth of food processing industry in India in global context. They explained that a part from imparting world – class education in the field of food science and technology, the department has research programmes in frontline areas of Food Science and Technology. The department was also involved in skill development of the farmers and industry personnel. Unlike the existing food science institutes in India, NIFTEM function as a center for integrated education, research, enterprise incubation and outreach in the area of food science, technology and business. After presentation the students visited the state-of-the-art laboratories, incubation centers, and pilot plants followed by food engineering lab, food packaging lab, microbiology lab and central instrumentation lab. The library was adequately furnished with contemporary tools and materials, including printed books, journals, online databases, e-books, e-journals, and many more.

This visit was very beneficial for the students as they learnt the important aspects of Skill and Entrepreneurship Development in food technology. Business Incubation Services to conduct Frontier Area Research and foster Innovation for development of the sector.





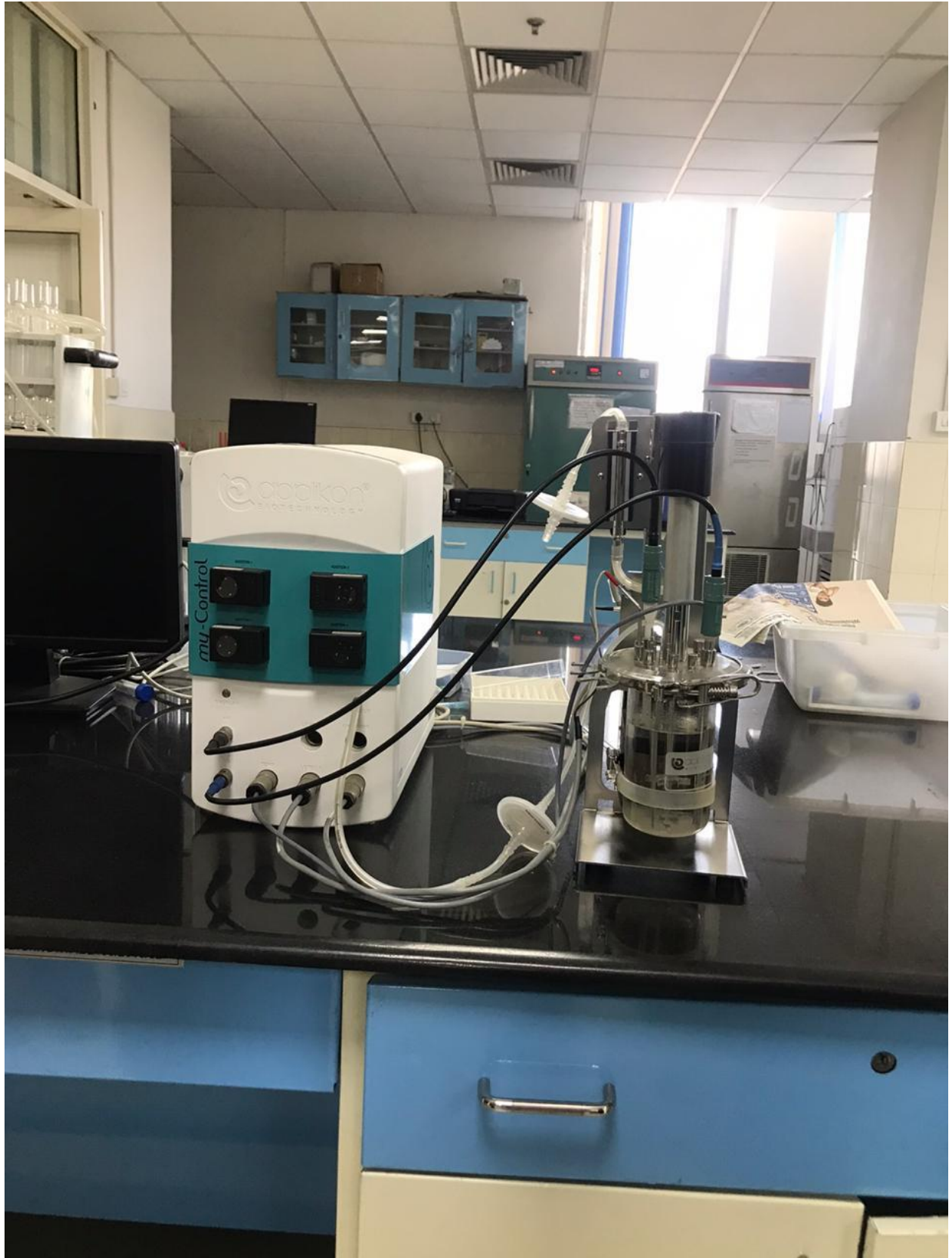














Attendance

1.	Satakshi	4601	Satakshi
2.	Monika Kalyan	4603	Monika
3.	Taranjeet kaur	4604	Taranjeet
4.	Shikher Tyagi.	4606	Shikher
5.	Rishika	4607	Rishika
6.	Kanishka	4610	Kanishka
7.	Parul Kakkar.	4611	Parul
8.	Charvi Lakhani.	4615	Charvi
9.	Siddhi Soni.	4619	Siddhi
10.	Parthojeet Nag.	4620	Parthojeet
11.	Gargi	4625	Gargi
12.	Bharmjeet	4628	Bharmjeet
13.	Harsh.	4631	Harsh
14.	Rajesh Kumar	4638	Rajesh
15.	Rakesh	4642	Rakesh
16.	Madhu Gupta	4643	Madhu
17.	Mobina	4644	Mobina
18.	Abhishek	4641	Abhishek

1.	Lalita.	4601	Lalita
2.	Manshi Rana.	4603	Manshi
3.	Priyanka.	4606	Priyanka
4.	Milind Raj.	4609	Milind
5.	Neelima.	4611	Neelima
6.	Sagar Atri.	4612	Sagar
7.	Neha Rani.	4620	Neha Rani
8.	Sourabh	4621	Sourabh
9.	Kritika Jha.	4626	Kritika
10.	Apoorv Pasi.	4627	Apoorv
11.	Komal.	4631	Komal
12.	Ashita Mehra.	4636	Ashita
13.	Ankita Singh.	4637	Ankita
14.	Deelip Kumar.	4638	Deelip
15.	Ayushi.	4639	Ayushi
16.	Twinkle Yadav.	4640	Twinkle
17.	Happy Kumari.	4641	Happy
18.	Naushad Ali.	4642	Naushad
19.	Sakshi.	4643	Sakshi
20.	Mihir Vardhan.	4622	Mihir



**FEEDBACK FORM**

**Educational trip to National Institute of Food Technology Entrepreneurship and Management, HSIIDC, Industrial Estate, Kundli, Sonipat, Haryana 131028**  
By Department of Microbiology, Swami Shraddhanand College, University of Delhi  
Date: 30.01.2020

Name of the participant: Kanishka.

Student/Faculty/Others: Student

Course and Semester: B.Sc. (Hons.) Microbiology, II<sup>nd</sup> year

Email: \_\_\_\_\_

Contact: 8267093864

Signature: \_\_\_\_\_

(Tick Mark) Yes No

1. The trip was appropriate, informative and interesting. ✓
2. The program was well paced within the allotted time ✓
3. Did the visit meet the purpose? ✓
4. Did the instructor engage the pupil's attention? ✓
5. Were lectures and demonstrations presented in an organized manner ✓
6. Did you learn something new? ✓
7. Did you feel free to ask questions during the tour ✓
8. The arrangements were satisfactory (Time and Venue) ✓
9. I would be interested in attending future events ✓
10. How did this trip support enhanced your learning and understanding of the subject?

11. Any other suggestions It was great experience to visit NIFTEM. They explained the processes very well followed by visit to manufacturing units.

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### FEEDBACK FORM

Educational trip to National Institute of Food Technology Entrepreneurship and Management, HSIIDC, Industrial Estate, Kundli, Sonipat, Haryana 131028

By Department of Microbiology, Swami Shraddhanand College, University of Delhi

Date: 30.01.2020

Name of the participant: Rakesh

Student/Faculty/Others: Student

Course and Semester: B Sc. (Hons.) Microbiology II year

Email: \_\_\_\_\_

Contact: 9671125046 Signature: \_\_\_\_\_

(Tick Mark) Yes

No

1. The trip was appropriate, informative and interesting. ✓
2. The program was well paced within the allotted time ✓
3. Did the visit meet the purpose? ✓
4. Did the instructor engage the pupil's attention? ✓
5. Were lectures and demonstrations presented in an organized manner ✓
6. Did you learn something new? ✓
7. Did you feel free to ask questions during the tour ✓
8. The arrangements were satisfactory (Time and Venue) ✓
9. I would be interested in attending future events ✓
10. How did this trip support enhanced your learning and understanding of the subject?  
महो का शैक्षिक भ्रमण बेहद ही जानशाल था। फार्मेटर, डीप फ्रीजर, आटोक्लेव, एल्यूमिनियम मशीन, इत्यादि वास्तविकता में देखने को मिला और उनके बारे में आशिको से जानने को मिला। साथ ही छोटी बड़ी खाद्य [चीजें] बनती देखी।
11. Any other suggestions  
No.