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P.O- ITACHUNA, DIST- HOOGHLY, PIN- 712147

Department of Nutrition

REPORT OF EXCURSION:

Period of Excursion: 03/07/2023

Place(s) visited: Gift Ice cream Factory (Guptipara, Hooghly)

Total number of students participated: 14; SEM-VI (DSE-4)

Total number of Teachers participated: 01

Ms. Rimpa Kar

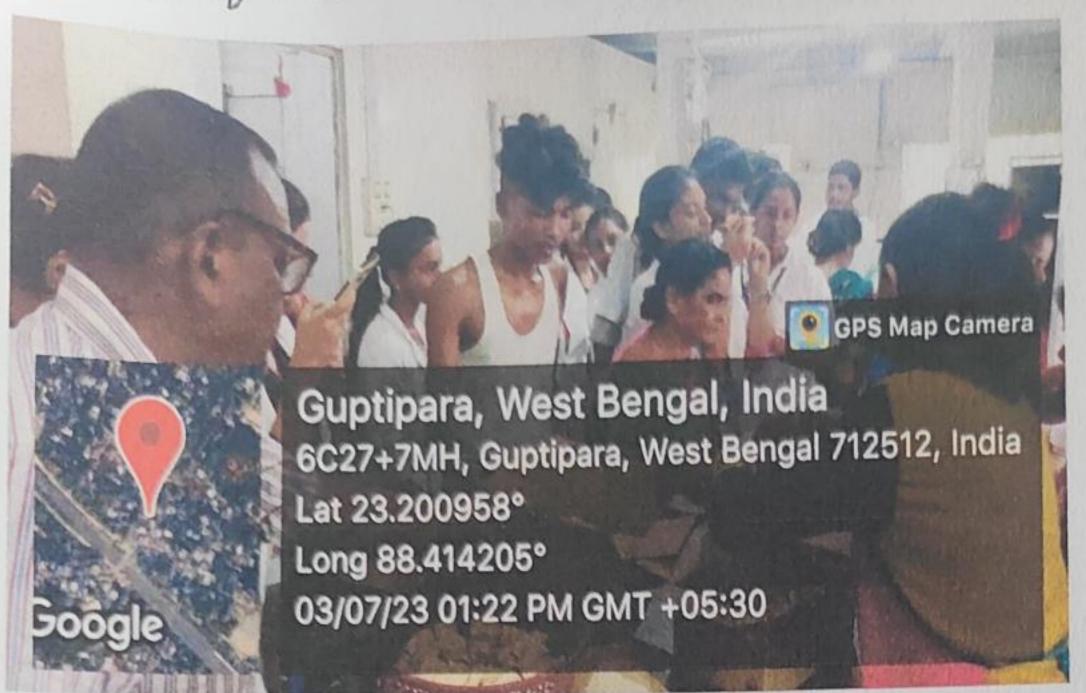
Objectives: Through this visit students comparatively study about the different methods of ice cream preparation and along with the idea of packaging and storage. They also know about the varied flavours of ice cream and their nutritive value, which will help them to go through this practical experience to higher studies.

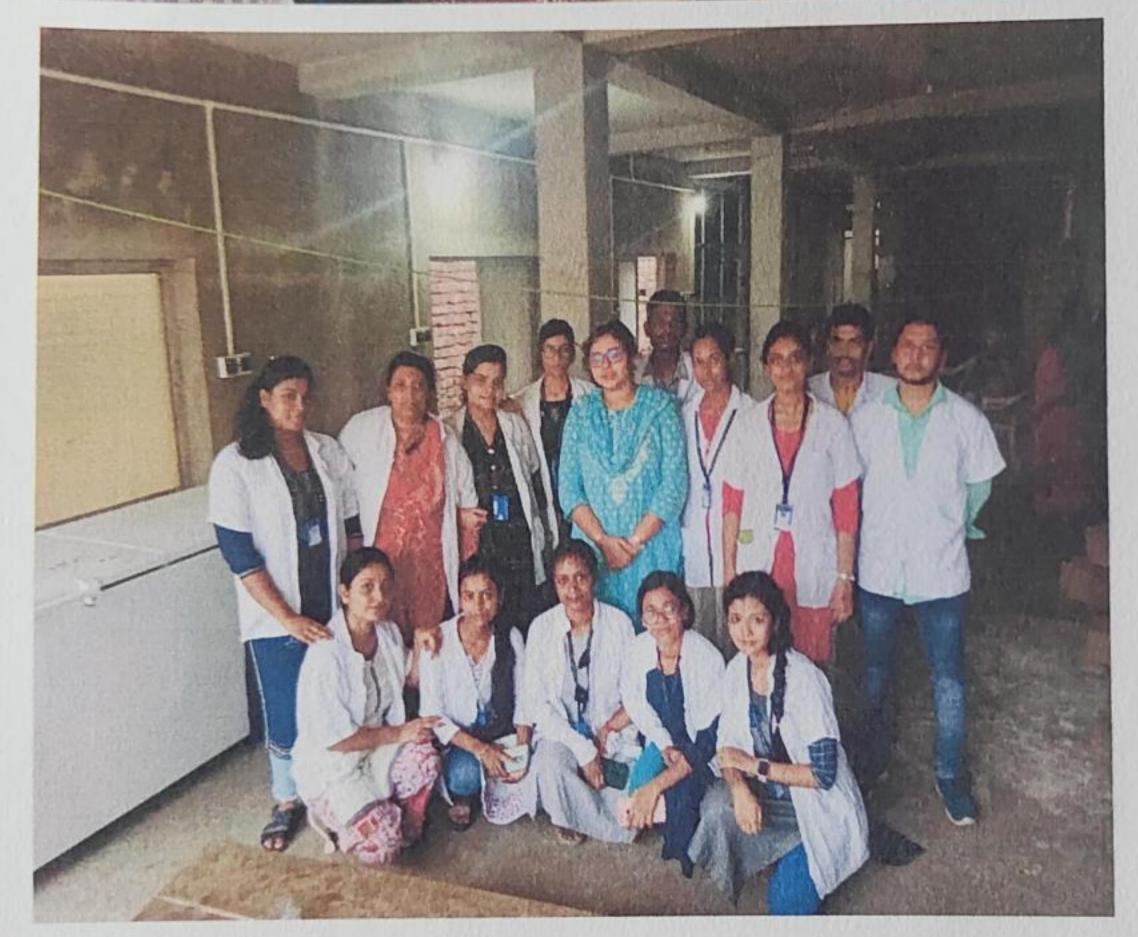
Methodology: The students visit the Gift Ice cream Factory, Guptipara, Hooghly, to study the preparation, packaging and storage processes of ice cream.

Funding Agency: Contingency allotted to the Dept of Nutrition of Bejoy Narayan Mahavidyalaya.

Outcome: The students felt interested in such activities for their higher studies which will also open a new carrier path. They got lots of information about the process of cultivation and preservation along with sanitation and hygiene. They also get an overall idea about the storage and transportation process of ice cream along with they know about the marketing compared to other brands.

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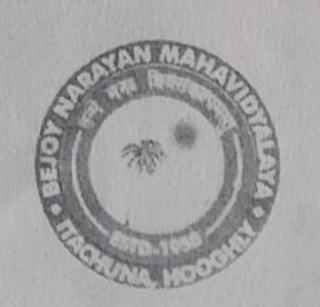
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FIELD REPORT:

DATE OF VISIT: 10/08/2023

Place(s) visited: Annandomoye Anando Nihash, Adisaptagram

Total number of students participated: 13; SEM-IV (CC-9)

Total number of Teachers participanted: 01

Ms. Rimpa Kar

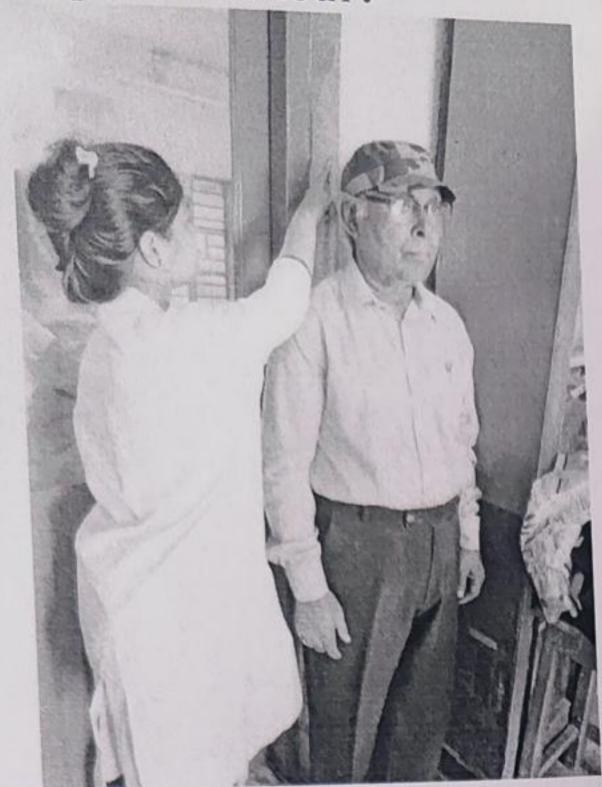
Objectives: In this visit, students focus on the health status of the old age people. They also learn about their nutritional status. This field work also helped the students to compare among the food habits between the old people living in the old age home and own residence.

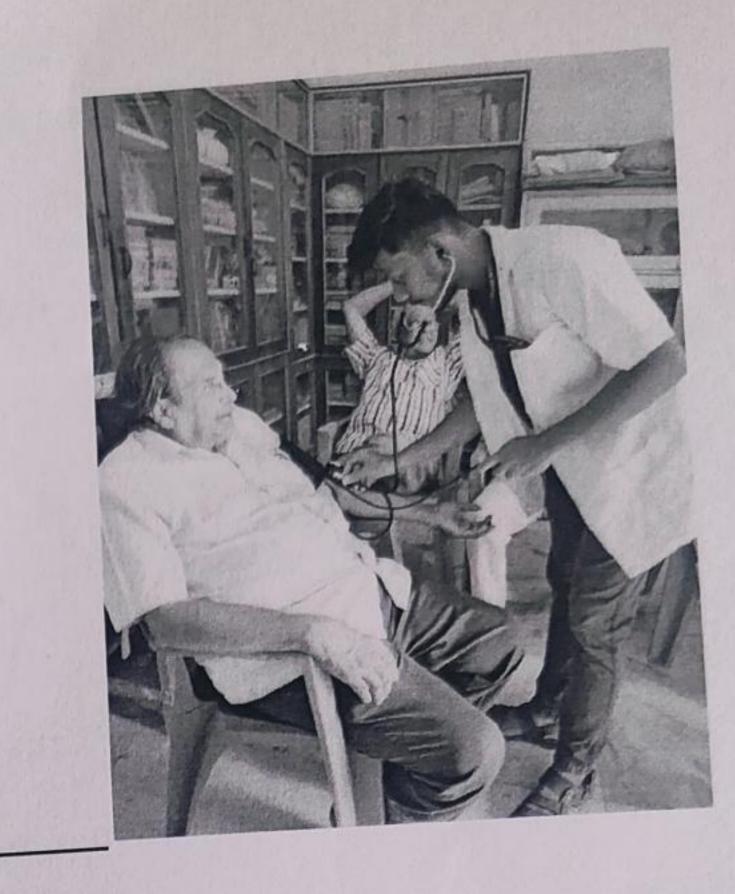
Methodology: The students visit the Annandomoye Anando Nihash, Adisaptagram, where they meet with old age people. They learn about their food habits and nutritional status via questionnaire method.

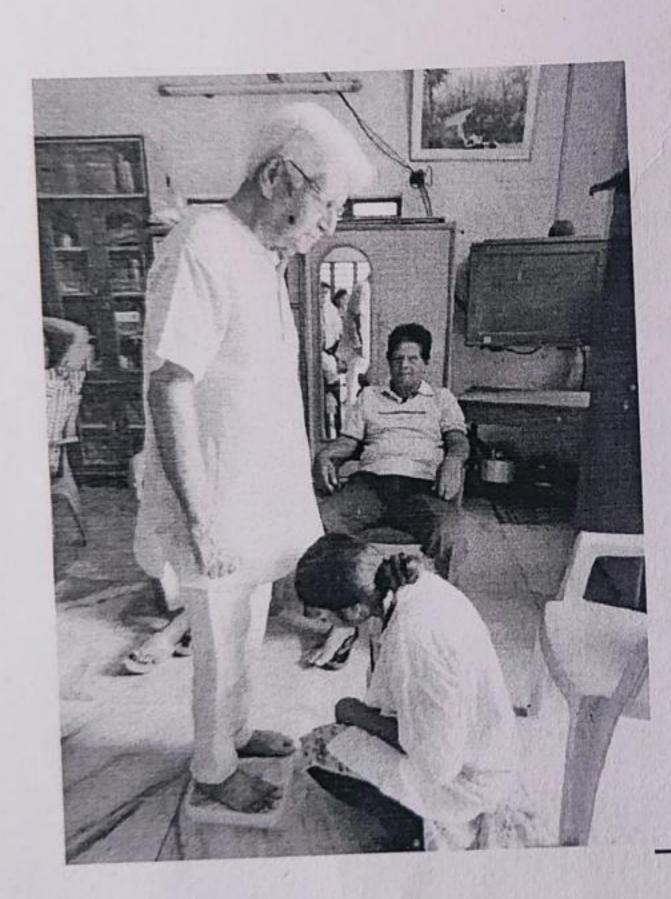
Funding Agency: Contingency allotted to the Dept of Nutrition of Bejoy Narayan Mahavidyalaya

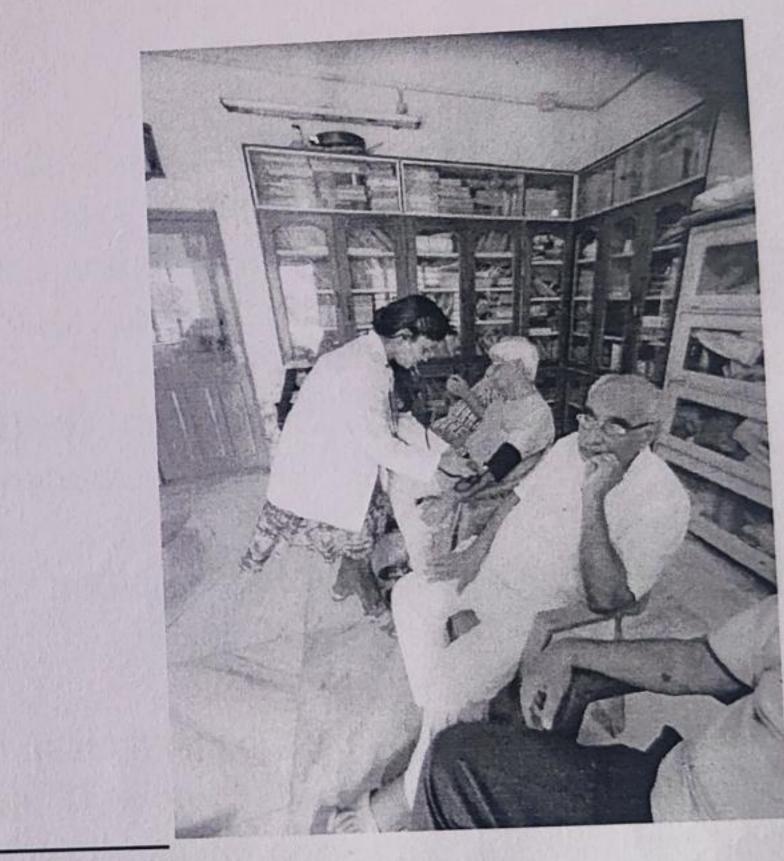
Outcome: The students were enthusiastic to visit the old age home. They all spent the day with the old age people living in the home learning about their likes, dislikes, food habits and health issues. They learn about their activities on leisure time. They also learn about clinical signs and symptoms of various diseases associated with old age. They get to learn about the diet and social nature of the old age people.

Glimpse of the tour:









Head

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FIELD REPORT:

DATE OF VISIT: 27/09/2023

Place(s) visited: ICDS center no- 36, Khannyan, Chowmathamore, Pandit para

Total number of students participated: 10; SEM-II (CC-4)

Total number of Teachers participanted: 01

Ms. Rimpa Kar

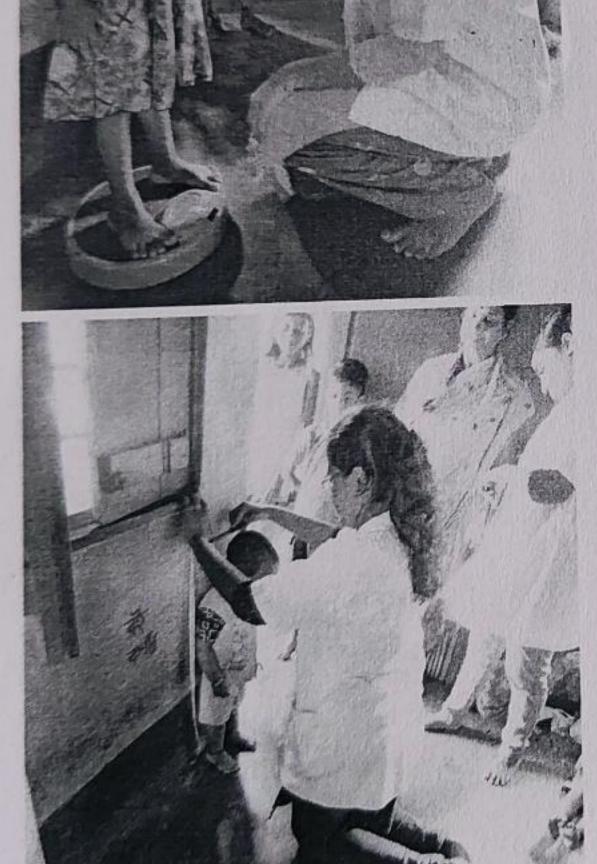
Objectives: In this visit, students learn to plot data in growth chart and also interpret the chart using the guideline given by ICMR and WHO. They also get a chance to evaluate the clinical status of the ICDS beneficiaries which helped them to assess the nutritional status of the people.

Methodology: The students visit the ICDS center of Khannyan, Chowmathamore, Pandit para, where they measure height and weight of the children, for plotting the growth chart.

Funding Agency: Contingency allotted to the Dept of Nutrition of Bejoy Narayan Mahavidyalaya

Outcome: The students were enthusiastic to visit small children of the ICDS center. They learn to evaluate the growth status of the children. They also gave some initial ideas to the parents about the nutritional status and how that affects their children in growth. They also learn to assess clinical signs and symptoms of various nutrient deficiencies. In this visit they go through these practical experiences which help them to understand better the book chapters.











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REPORT OF EXCURSION:

Period of Excursion: 09/01/2024

Place(s) visited: Sahidpally Kancharapara

Total number of students participated: 13; SEM-V (DSE-1)

Total number of Teachers participated: 02

Ms. Rimpa Kar Dr. Ruma Dutta

Objectives: Through this rural visit students comparatively study about the method of fuchka preparation and along with the ideas of packaging and maketing. They also know about their nutritive value, which will helps them to go through this practical experience to higher studies and to establish a small entruprenuer.

Methodology: The students visit the Fuchka Gram, Sahidpally Kancharapara, to study the methods of preparation, packaging and preservation processes of fuchka, and about their marketising.

Funding Agency: Contingency allotted to the Department of Nutrition of Bejoy Narayan Mahavidyalaya.

Outcome: The students felt interested in such activities for their higher studies which will also open a new carrier path. They got lots of information about the process of making, packaging and preservation along with sanitation and hygiene. They also get an overall idea about the marketising process.

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REPORT OF EXCURSION:

Period of Excursion: 25/01/2024

Place(s) visited: Bori Gram (Naihati)

Total number of students participated: 13; SEM-V (DSE-2)

Total number of Teachers participated: 02

Ms. Rimpa Kar Dr. Ruma Dutta

Objectives: Through this rural visit students comparatively study about the different methods of bori making and the idea of packaging and preservation. They also know about the varied kinds of boris and their nutritive value, which will help them to go through this practical experience to higher studies.

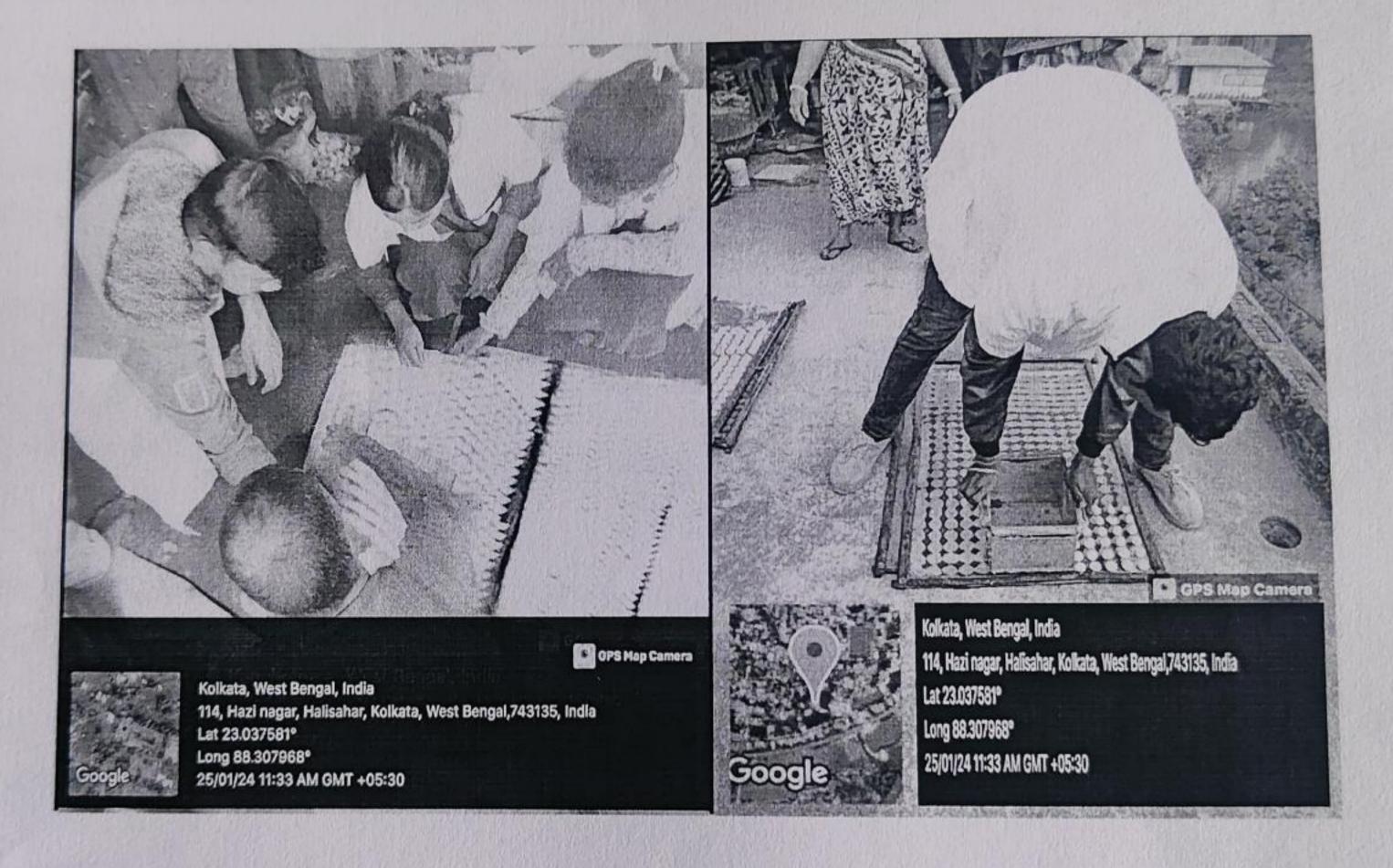
Methodology: The students visit the Bori Gram Naihati, to study the making process, packaging and preservation processes of boris.

Funding Agency: Contingency allotted to the Department of Nutrition of Bejoy Narayan Mahavidyalaya.

Outcome: The students felt interested in such activities for their higher studies which will also open a new carrier path. They got lots of information about the process of preparing different kinds of bori making and preservation along with sanitation and hygiene. They also get an overall idea about the marketing process.

Glimpse of the tour:





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Department of Nutrition

REPORT OF EXCURSION:

Period of Excursion: 31-03-2024 to 01-04-2024

Place(s) visited: 1. HILLMAN'S MILK & MILK PRODUCTS NRS AGRO PVT. LTD.

HILLMAN HOUSE, VIDYASAGAR ROAD, KHALPARA, SILIGURI - 734005.

2. Lataguri: Neora Nuddy Tea Estate for tea processing, packaging, preservation techniques.

Total number of students participated: 13; SEM-VI (DSE-4)

Total number of Teachers participated: 02

Mrs. Ruma Dutta Ms. Rimpa Kar

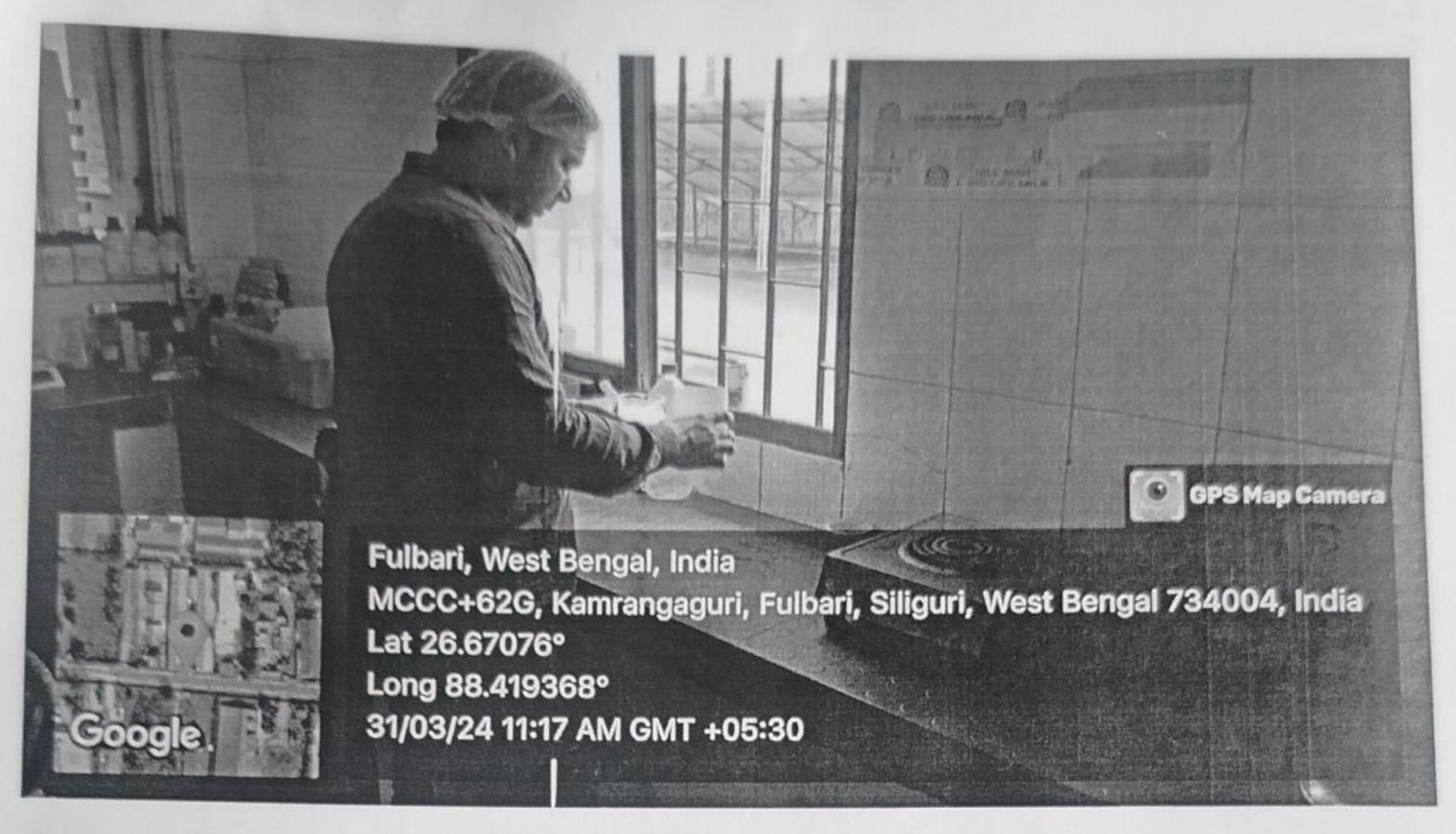
Objectives: With this excursion, students comparatively study of milk processing. They also learn about the different methods of food manufacturing and processing along with the idea of packaging and preservation. Food plant sanitation and hygiene was also focused, which will help them to go through this practical experience to higher studies.

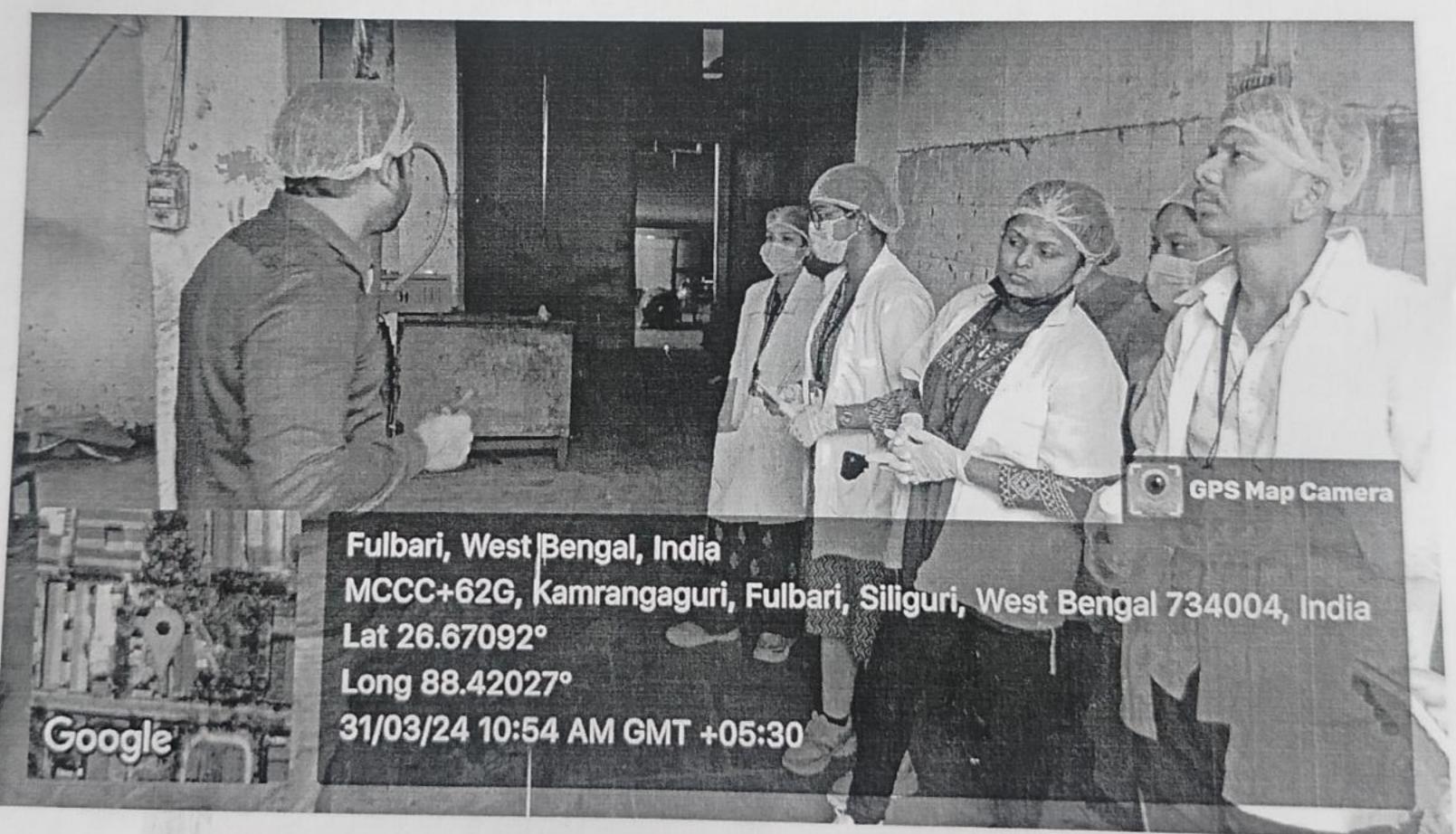
Methodology: The students visit the Hilman's Milk industry and gathers knowledge about processing and packaging of milk. Secondly they visited in Neora Nuddy Tea Estate, Lataguri, to study the collection, processing, packaging and preservation processes of tea leaves.

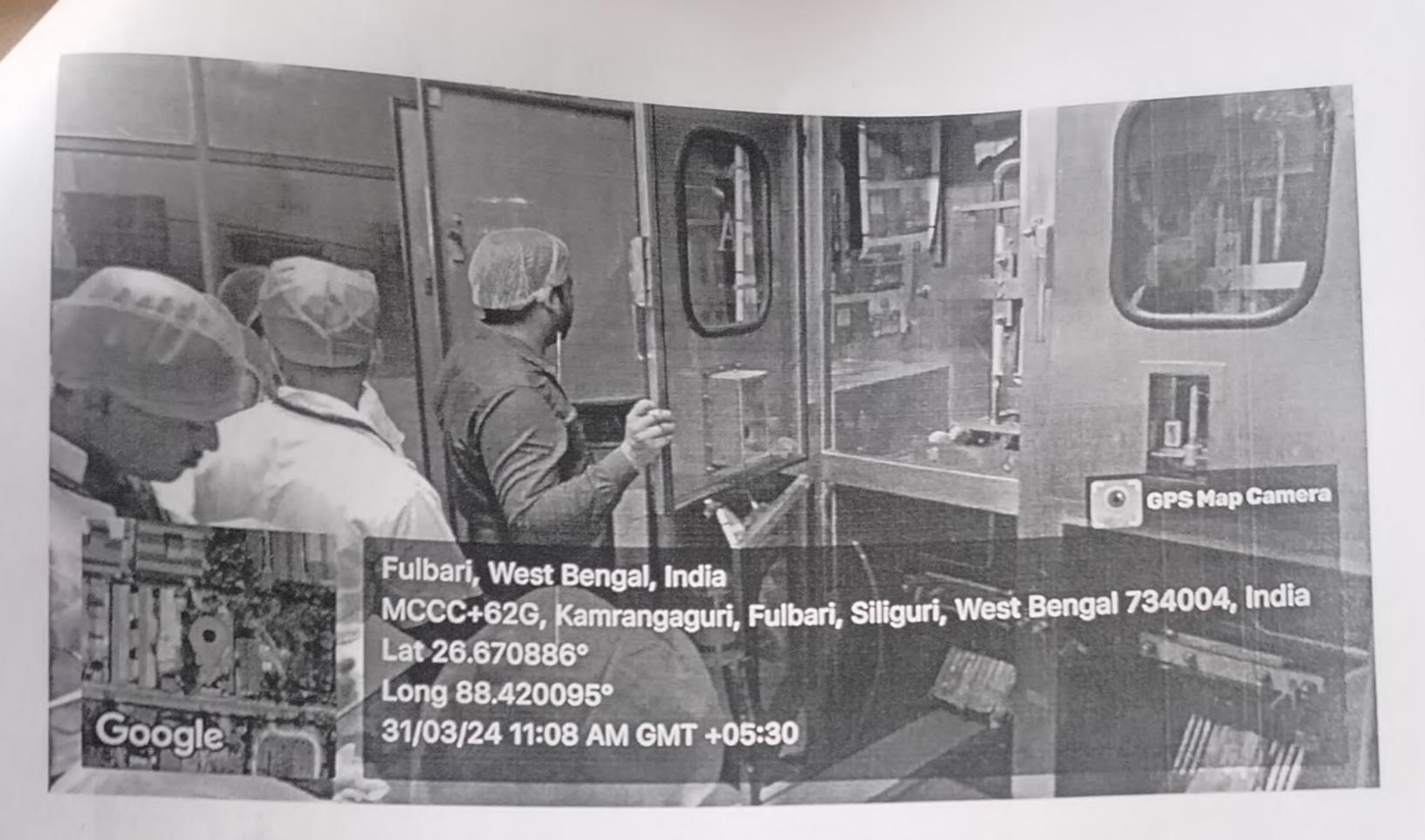
Funding Agency: Grant permitted by Bejoy Narayan Mahavidyalaya.

Outcome: The students felt interested in such activities for their higher studies which will also open a new carrier path. They got lots of information about the technology of food processing and preservation along with industrial sanitation and hygiene. They also get an overall idea about the woring environment of food industries.

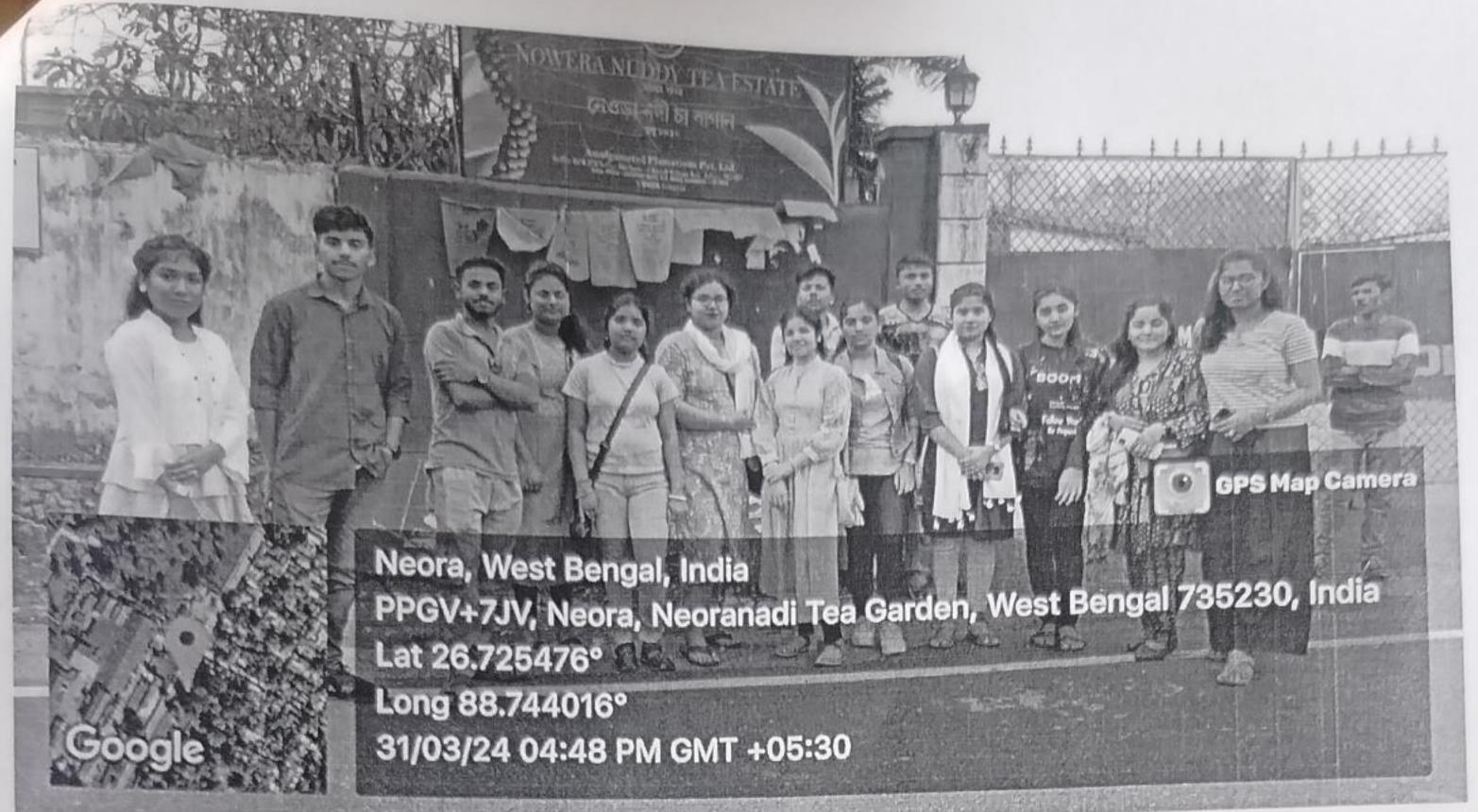
Glimpse of the tour:













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Head

Head Department of Nutrition

B.N. Mahavidyalaya P.O.- Itachuna, Hooghly.