



VINAYAKA MISSION'S
RESEARCH FOUNDATION
(Deemed to be University under section 3 of the UGC Act 1956)



VINAYAKA MISSION'S
KIRUPANANDA VARIYAR
ENGINEERING COLLEGE

VINAYAKA MISSION'S KIRUPANANDA VARIYAR ENGINEERING COLLEGE

DEPARTMENT OF BIOTECHNOLOGY

REPORT OF FOOD FEST – 2022 -17.05.2022

Date: 17.05.2022

Time: 10.15 A.M

The Department of Biotechnology, Vinayaka Mission's Kirupananda Variyar Engineering College, a constituent college of Vinayaka Mission's Research Foundation (Deemed to be University), organized "FOOD FEST - 2022" on 17th May 2022. **The purpose of this day is to propagate the importance of food and its nutritional value, raise the awareness about food wastage and exploring the taste of value added foods.**

The event was inaugurated by prayer song, lighting of kuthuvilakku by Principal Dr.R. Sasi Kumar, Vice Principal Dr.M.Nithya, Dr.M.Sridevi - Prof & Head Department of Biotechnology, Mrs. C.Nirmala - Associate Professor & Programme Coordinator, Mr.G.Adaikalam Selvan -Assistant Professor, Event organizer, Vinayaka Missions Kirupananda Variyar Engineering College.

The Event started with a Welcome Speech given by K.Sahithya 3rd Year BTE. Principal Dr.R. Sasi Kumar ignited the event with a keynote speech. He briefly explained about importance of consuming nutritious food and its health benefits. The felicitation address was given by Dr.M.Nithya vice Principal, Dr.Rajan, Prof. & Head, Department of Mechanical, Dr.S.Venkatesan, Professor, Department of Mechanical. They explained briefly about the benefits of importance of food, awareness on fireless Cooking and healthy eating habits and also. Dr. M.Sridevi briefed about the Centre of Food Processing & Equipments and about new innovative ideas related to food processing.

The Cooking event was inaugurated by Principal. 71 Students have been participated (1st, 2nd & 3rd Year BTE & PCE). Students explored the platform by preparing innovative dishes with nutritious ingredients, some of the dishes like Banana Smoothie with dairy milk chocolate, Butterfly pea flower herbal tea, Horse gram dal, Sprout Thattu Vadai, Poridrige, Rava laadu, Sweet roll cake, Soya Chilli, Italian Sandwich etc.

Following activities such as Food Connection, Food Chain and Food Quiz were conducted to the students to inculcate new ideas and knowledge about food. Afternoon Session



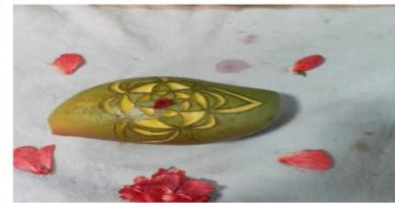
started with Fireless cooking tasks and culinary tasks. Around five teams have come up with beautiful innovative dishes and carvings. The Prize distribution was announced by Mrs. C.Nirmala. The prizes for “The Best traditional food”, “The best Nutritious food” & “The best Innovative food prize” were distributed by Dr.R. Sasi Kumar, Principal and Dr. M.Sridevi to the students.

Finally, the event got concluded with report presentation given by Mr. G.Adaikala Selvan (Assistant Professor) BTE, organizing secretary of this event. The Vote of thanks was given by Jayanth 3rd Year BTE.



Inauguration with lighting of kuthuvilakku and addressing the gathering by the Principal Dr.R. Sasikumar and Dr. M.Sridevi (Prof &Head of the department)





Presentation of Culinary art