

ACADEMIC YEAR 2022-23

DEPARTMENT OF COMPUTER SCIENCE AND ARTIFICIAL INTELLIGENCE

STUDENT CENTRIC DATA

A TALK ON “BASICS OF AUGMENTED REALITY AND ANDROID APP DEVELOPMENT ” BY Mr. Tatavarthi Tarun Venkata Vamsi Krishna Developer and Founder of Fusion Tech computer science club.

OBJECTIVES

To bring awareness among the students of computer science and artificial intelligence Regarding BASICS OF AUGMENTED REALITY AND ANDROID APP Development and made the session very interesting by involving the practical presentation

BREIF ABOUT THE EVENT

Department of **COMPUTER SCIENCE AND ARTIFICIAL INTELLIGENCE** Conducted **Guest Lecture** On 5th August 2022 at Loyola Hall, Loyola Academy, Hyderabad . The Resource person - Mr. Tatavarthi Tarun Venkata Vamsi Krishna, Developer and Founder of Fusion Tech computer science club. Hyderabad has delivered guest lecture on the topic - **BASICS OF AUGMENTED REALITY AND ANDROID APP DEVELOPMENT** and made the session very interesting by involving the practical presentation and briefing about various sites which help students to know in detail about the augmented reality and certifications on specific core courses. Later, He walked the students through a series of slides that helped them to identify and understand about various apps based on android. It was a very informative and interactive session where students came to know about the career as guidance .The session was very interactive and ended with many students requesting for more such sessions. It was also a great initiative taken by IQAC and DEPARTMENT OF COMPUTER SCIENCE AND ARTIFICIAL INTELLIGENCE for conducting this wonderful session of knowledge based.

We Thank Rev. Father Dr. L. Joji Reddy garu, Prinicipal, Loyola Academy, for giving us permission to conduct A Talk which was quite beneficial to the students. We thank Dr. Anitha Mary, Dean, School of Informatics, Loyola Academy for constant encouragement and motivation. Special thank to Dr. VijayLakshmi, Dean of Research, Loyola Academy, for encouraging Entrepreneur for sharing their success story.



OUTCOME

The lectures were very informative and inspirational to students. Students got a better opportunity to learn about an explicit topic .After the talk all students interacted with **Vamsi Krishna** sir and solved their queries related to topic.



LOYOLA ACADEMY
OLD ALWAL, SECUNDERABAD - 500 010, TELANGANA, INDIA
(Autonomous and Affiliated to Osmania University)
A "College with Potential for Excellence" by UGC
www.loyolaacademyugpg.ac.in Ph: 040-27862363/27860077 Fax: 040-27867939

Student Centric Report

B. COM, BPM

2022-23

INDUSTRIAL VISIT – MASQATI DAIRY PRODUCTS LIMITED

Place: Masqati Dairy Products Limited, Hyderabad.

Date: 17th September 2022.

A complete report on industrial visit organized by B.com Business Process Management, for the final year (DBPM) students in order to get the practical knowledge about “various manufacturing processes of an Industry” carried out by Masqati Dairy Product Limited located in Hyderabad.



COMPANY PROFILE

Masqati Dairy Products Limited is an unlisted public company incorporated on 29 November, 2019. It is classified as a public limited company and is located in Hyderabad, Telangana. Its authorized share capital is INR 35.00 cr and the total paid-up capital is INR 28.60 cr.

The current status of Masqati Dairy Products Limited is - Active.

The last reported AGM (Annual General Meeting) of Masqati Dairy Products Limited, per our records, was held on 30 November, 2021. Also, as per our records, its last balance sheet was prepared for the period ending on 31 March, 2021.

Masqati Dairy Products Limited has nine directors - Raghu Rami Reddy Lanka, Sultan Bin Ibrahim Masqati, and others.

The Corporate Identification Number (CIN) of Masqati Dairy Products Limited is U15200TG2019PLC137237. The registered office of Masqati Dairy Products Limited is at H.No.22-4-470, Alijah Kotla Near Charminar, HYDERABAD, Hyderabad,

GROUP OBSERVATION

1. This Industrial visit is very helpful to the students for their future practical Life & bring a positive change in their thinking & practical behavior regarding Education & specializing our technical and business process Management.
2. Got practical knowledge about the advancement in technology of machines.
3. Information on different parts & use of machines with multiple uses
4. Students got practical knowledge of processes of raw milk into an array of products including butter, cheese, cream, yogurt, ghee, condensed milk, dried milk, ice cream, etc. and produces various by-products including buttermilk, whey, ghee, and skim milk.

TCS ORIENTATION PROGRAMME

Place: Loyola academy Degree & PG College - ALWAL

Date: 21st October 2022

An orientation programme was conducted by TCS that is Tata Consultancy Services on 21st September 2022 from 10 am at Loyola academy degree and PG College. This orientation was conducted for the students of b.com business process management for all three years. The orientation was attended by the vice principle, dean of commerce, HOD B.com business process management, faculties, guest speaker Mr. Ravi Kumar Murthy Academic Relationship Manager TCS and the students. The main purpose of this event was to introduce the new students to the life at TCS and how TCS is going to facilitate a smooth transition of students from campus to co operate life with their continuous guidance. The event had full attendance of students as each one was looking ahead for their interaction with the corporate leads.

The programme was started with the felicitation of the guest speaker Mr Ravi Kumar Murthy academic relationship manager TCS followed a speech by Dr P. Mahender hod b.com business process management providing brief information about the course b.com business process management then the guest speaker present at the location gave an informative session with included introduction to TCS company, its objectives, sharing its importance of vision and mission, how it works, what are the different processes involved within the company, how is the company beneficial to the economy. Then the meeting headed towards how TCS can be a help to mould children to be corporate ready and TCS main aim to collaborate with an institution like Loyola Academy Degree and PG was to focus on outshining three components those are perseverance, skills, and attitude. The manager had conducted an activity to keep the students interactive, in the discussion where it was about riddles based on a cognitive and analytical skills. This is followed by a brainstorming session in regards to same.

After an interesting interactive session the manager was asked about his experience so far at TCS which was appreciated by the manager followed by him sharing his journey from on boarding till date which also included the difficulties he faced and how did he overcome those. As the manager saw the curious minds being inquisitive to know more about TCS and his experience he declared the open for a question & answer session. Students being big eyed asked several questions which revolved around salary packages, perks and benefits, bond period, expectations of managers from the students to meet SLA (service level agreement) and TCS acting as a back bone for the educational progress of a student.



As the event was approaching towards the end the students had a sense of satisfaction as they received the answers to the questions which cropped up in their mind during the session. The HR manager had also appreciated the prying nature of the students to be a part of the TCS family then last few moments of the event was utilized in appreciating the efforts putted by the HR manager through the vote of thanks.

REPORT ON INDUSTRIAL VISIT TO
TATA CONSULTANCY SERVICES LIMITED (TCS)
BY
DEPARTMENT OF COMMERCE
B. COM BUSINESS PROCESS MANAGEMENT

Date of Visit	:	13 th March 2023 [Monday]
Time	:	10:30 AM to 05:00 PM
Place of Visit	:	TCS Adibatla Ltd.
Address	:	Blocks SDB1 & SDB, Sy. No. 255 (Part Ibrahimpatnam Mandal, Adibatla, Telangana – 501 510
Website	:	https://www.tcs.com
Profile	:	Software Company providing IT services and Business consultancies

INTRODUCTION

1. The Industrial Tour is a part of syllabus for the students of B. Com (BPM). Accordingly, M/s Tata Consultancy Services (TCS), Adibatla, Telangana was contacted by our Vice Principal Rev. Arun Jothi of Loyola Academy. After getting approval from the company, our department planned to visit TCS, Adibatla on 13th March 2023. The Industrial Tour Team comprised of all the 3rd year students of B. Com (Business Process Management) Academic Year 2020-2023, Dr. Palle Mahendar, HoD BPM and Miss Kopal Singhal, Class Teacher.

AIM

2. The visit was aimed at providing firsthand experience of the working of the company and hone their professional skills with respect to various aspects of company's business policies, turnover, marketing strategy, HR Management, functioning and management of other business related activities.

EXECUTION

3. The tour commenced with the departure from Loyola Academy at 09:15 AM on 13th Mar 23 by private bus and reached TCS, Adibatla by 10:30 AM.

(a) **Arrival.** On arrival, we all were subjected to security formalities. On completion of security check, a minivan took us to main block of the company. We were provided with visiting cards after signing the visitors register and after that Light refreshments (Tea and snacks) were provided to the team.

(b) **Brief on Company by Manager.** Post refreshments at 11:00 AM, we all gathered in the seminar hall for our first session, where we were welcomed by the Manager of the Finance Deptt and colleagues / employees. Firstly they introduced themselves one by one and gave us an overview of the company's goal and recognition, branches and achievements. Then they gave us some useful information regarding seeking employment in TCS giving an overview about the interview round and examination in brief and also guided us how to crack the interview round and its pros and cons like what we should avoid while answering to the interviewer, maintain gestures, etc. and also explained us briefly about what they seek in an aspiring candidate during hiring process.

(c) Mr Ankit, Programme Coordinator introduced himself and shared his experience as an employee of the company. After that we were tasked with an activity, wherein we were asked to pair in two and introduce them by their name, place they belong and skills

etc. The whole class including lecturer took part in the activity. It was a joyful activity to introduce ourselves to the company.

(d) After personal introduction part, the first session was all about the setting up the better career goals, choosing or finding best the opportunities and alternatives above and all this they guided us with tips and techniques according to situation, managing the current circumstances as a student also helped us whether to look for a job or starting up our own business by taking references from their own personal experiences. Furthermore, they gave a brief insight of facilities been provided to the employees by the company and the job security.

(e) After completion of the first session we had our lunch break at 1:00 PM. Post lunch break we had another session of 2 hours. We all gathered in the seminar hall. At 02:15 PM for next session. We were asked to present a start up idea by choosing any unique product or existing ones by means of Role Play. The whole class was divided into 4 groups of 6 to 7 students each. We were asked by the coordinator to divide a group into 4 departments such as Human Resource Department, Finance Department, Marketing Department and Board of Directors and asked us to highlight the information regarding the turnover of the company, marketing strategies, safety and benefit of the public and environment, etc. The groups formed were are as appended below:-

Sl No	Group	Topic
(i)	Group-I	Sustainable Clothing
(ii)	Group-II	Frozen Fruits
(iii)	Group-III	Time Cult (Online App for Old Age Peoples)
(iv)	Group-IV	Event Organiser

(f) The Role Play activity organized by the coordinator was based on popular television show named “Shark Tank” wherein the renowned entrepreneurs who struggled with start-up business are now topping the list and are voluntarily encouraging / motivating young minds having similar idea of start-up business but in desperate need of finance and representation into the market.

(g) Each group presented their topic well and was deliberated well during the session. The coordinator guided through the process of interaction and appreciated the efforts put in by each group.

(h) By the time the activity was over, it was almost 05:00 PM. The coordinator concluded the session and asked us to proceed for a group photograph outside the Main Block.



TAKE AWAYS AND RECOMMENDATIONS

4. M/s TCS primarily deals with IT, Consultancy Services & Business Solutions, therefore, a limited exposure was provided to the students with Commerce Background. It is recommended that such study tours may be extended to Financial Institutions also. This will broaden their horizons on applicability of their knowledge they have gained during their graduation.

5. The activities conducted by TCS Coordinator during visit was worth appreciable especially the Role Play. It is recommended that such Role Plays may be introduced in the B. Com [BPM] syllabus and regularly practiced. This will develop the skills of the students about how to present their ideas, manage groups and apply the knowledge gained.

CONCLUSION

The tour to M/s TCS, Adibatla, Telangana has enormously helped the students understand in details about the company, management, functioning, products / services, recruitment procedure, employees, their benefits etc. There were many takeaways from the visit and which is very helpful to the students.

ANIMATION DEPARTMENT Visit to "STATE ART GALLERY" and "JNAFAU COLLEGE"

Date: 23rd July 2023

Location: JNAFAU Campus, Madhapur, Telangana

The Animation Department faculty, along with 2nd and 3rd-year students, participated in a visit to "STATE ART GALLERY" and "JNAFAU COLLEGE." The event was conducted by INNOWORKS ART GALLERY PVT LTD and INDIE ARTS with the aim of imparting knowledge in the field of Print Making & Visual Arts, including Sculptures. The goal was to expose students to the pipeline process and work nature involved in these artistic endeavours by learning from industry experts.

The visit brought together industry experts and eminent personalities from diverse fields who generously shared their insights and experiences in Print Making & Visual Arts within the context of movie production and the gaming industry.







The seminar cum workshop was highly commendable and engaging. Various speakers expressed their satisfaction at being part of the seminar, emphasising the importance of interaction and awareness in the fields of movies and gaming, which are currently trending. The event facilitated the exchange of innovative ideas and provided a platform for professionals in the same field to connect.

The students benefited significantly from the opportunity to meet and interact with industry experts, gaining insights into the current requirements of the market. The lectures were well-received, and students actively participated, seeking clarification on various aspects. The session proved to be an invaluable source of knowledge, contributing to the students' understanding of the dynamic landscape of Print Making & Visual Arts in the contemporary industry.

Overall, the visit was a success, fostering a positive learning environment and enabling students to broaden their perspectives in the ever-evolving realm of animation, movies, and gaming.

Reported by:

Ramesh

Head Of Department

Animation Department, Loyola Academy

DEPARTMENT OF B.SC.MULTIMEDIA & ANIMATION – INDUSTRIAL VISITS & FIELD TRIPS

Exploring Art Galleries and University

Date: 04-10-2023 to 09-10-2023

Location: Bangalore, Mysore.

Introduction:

The trip was organized by the Department of BSC. MULTIMEDIA AND ANIMATION for the final and second-year students in collaboration with Sindhura Travels. The objective of the trip was to expose the students to the real-world applications of production and art in various industries. The trip included visits to three different places: Bangalore and Mysore.

Day 1: Art Gallery Immersion



Morning:

Visit to National Gallery of Modern Art: The day began with a guided tour of a renowned art gallery. Students were exposed to a diverse collection spanning various art movements, from classical to contemporary.

Curator Talk: Engaged in a discussion with the gallery curator, gaining insights into the curation process, exhibition planning, and the gallery's role in promoting local and international artists.

Day 2: University Engagement



Day 3:

The objective of visiting various art and film galleries is to immerse students in a cultural and artistic experience that goes beyond the confines of the classroom. The trip is designed to provide practical insights into the world of art and film, encouraging students to think critically about the choices made by artists and filmmakers. Additionally, we seek to stimulate creativity and imagination by presenting a wide range of artistic and cinematic creations.



Venkatappa Art Gallery

- Focused on traditional art forms, including sculptures and classical paintings.
- Guides provided historical context, allowing students to connect with the cultural roots of the showcased artworks.

Visvesvaraya Industrial and Technological Museum

- specializes in modern and experimental science installations.
- Students were encouraged to interpret the exhibits personally, fostering individual perspectives on scientific expression.

Museum of Art and Photography

- Showcased the evolution of cinema, from silent films to contemporary blockbusters.
- Interactive displays allowed students to understand the technical aspects of filmmaking, such as scriptwriting, editing, and special effects.

Day 4: MYSORE PALACE



Morning:

The schedule included a guided tour of Mysore Palace, interactive sessions with local historians, and free time for students to explore the surrounding areas. A professional guide led the students through the intricacies of the palace, highlighting key architectural features, historical events, and cultural aspects. The tour covered the Durbar Hall, KalyanaMantapa, Ambavilasa, and other significant sections of the palace. The trip succeeded in achieving its educational objectives. Students gained firsthand knowledge of Indian history and culture, developing a greater appreciation for architectural marvels. The interactive sessions facilitated a deeper understanding of the subject matter, supplementing classroom learning.

Conclusion:

The college departmental industrial trip was a valuable and enriching experience for the students, as it gave them a glimpse of the current trends and developments in Art and

animation in various industries. The trip also inspired and motivated the students to pursue their interests and passions in Multimedia, as well as to prepare themselves for their future careers in this field. The college trip to various art and film galleries was a resounding success, achieving its goal of exposing students to the rich tapestry of visual arts. Moreover, the trip served as a platform for students to forge stronger bonds with their peers and faculty. The college trip was a remarkable journey that seamlessly blended education with adventure, leaving an indelible mark on the memories of all students.

DEPARTMENT OF B. SC. COMPUTER SCIENCE AND ENGINEERING

STUDENT CENTRIC METHODS REPORT 2022-23

1. The Department has Conducted A 2 Day Virtual Live Web Development Workshop

Purpose: The main aim of this program was to let students gain skills in developing the website using word press.

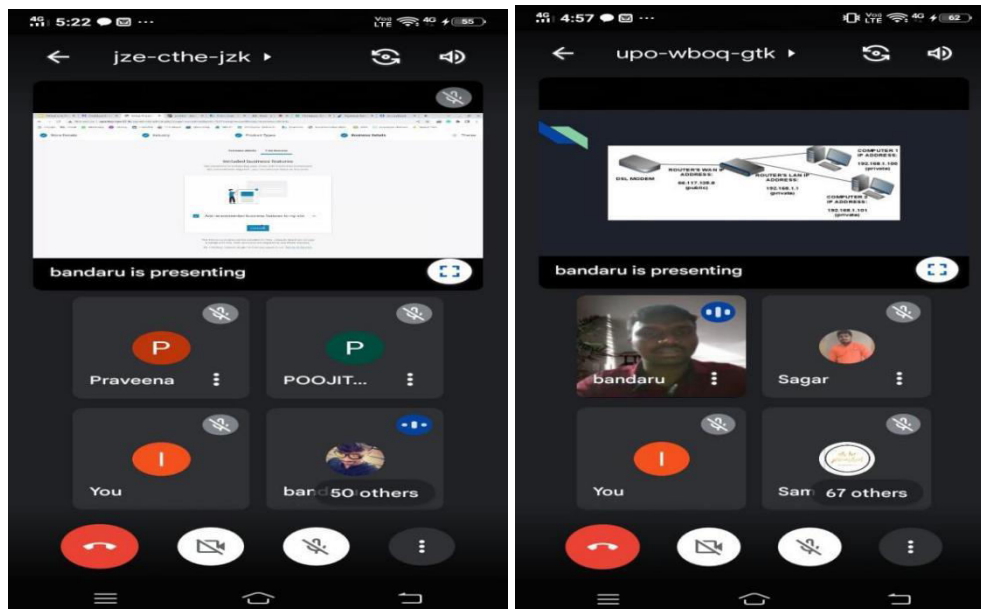
Report:The Department has organized a 2 day virtual Live web development workshop on 4th & 5th June,2022 from 4:00 PM to 6:00PM in the Google Meet for students by Mr.Chetan Bandaru, CEO ,Spadix Technologies.

The topics discussed in this workshop are:

- ✓ Introduction to website Development.
- ✓ Project1: Static website.
- ✓ Project2: Dynamic website for Real estate Company
- ✓ Project3: Dedicated website(E-commerce Business)

Review: Many of the students felt that the workshop was very informative and they gained knowledge of how to develop a website.

Photos:



2. The Department has conducted a group discussion on "Whether AI replace humans".

Date: 17th Feb 2022

Purpose: The objective of this group discussion was to expose the students with their own ideas about AI and make them overcome their fear of disclosure to the world.

Report: The discussion was conducted in the presence of the HOD of the Department Mrs. Anitha Ma'am. The students were divided into two groups. One group was against the statement and one group was in favour of the statement that AI would replace humans. Both the group's students came up with very inquisitive questions and answers. But at the end of the day, they concluded, saying that it depends upon the use of AI by humans.

Review: Many of the students have overcome their fear of talking in groups. And they also learnt how to utilize the resources in a limited manner and in a good essence.

Photos:



3. The Department has conducted a Seminar on “Block chain Technology”.

Date: 21st Feb 2023

Purpose: The main aim of this program is to make students gain knowledge about the basic terminology to understand BlockChain Technology.

Report:The Department has organized a seminar on 21st February,2023 for students by Dr.G.H.R.Prasad ,Senior Assistant Professor from CBIT,Hyderabad.

Review: Students have learned about blockchain technology by the basic terminology taught.

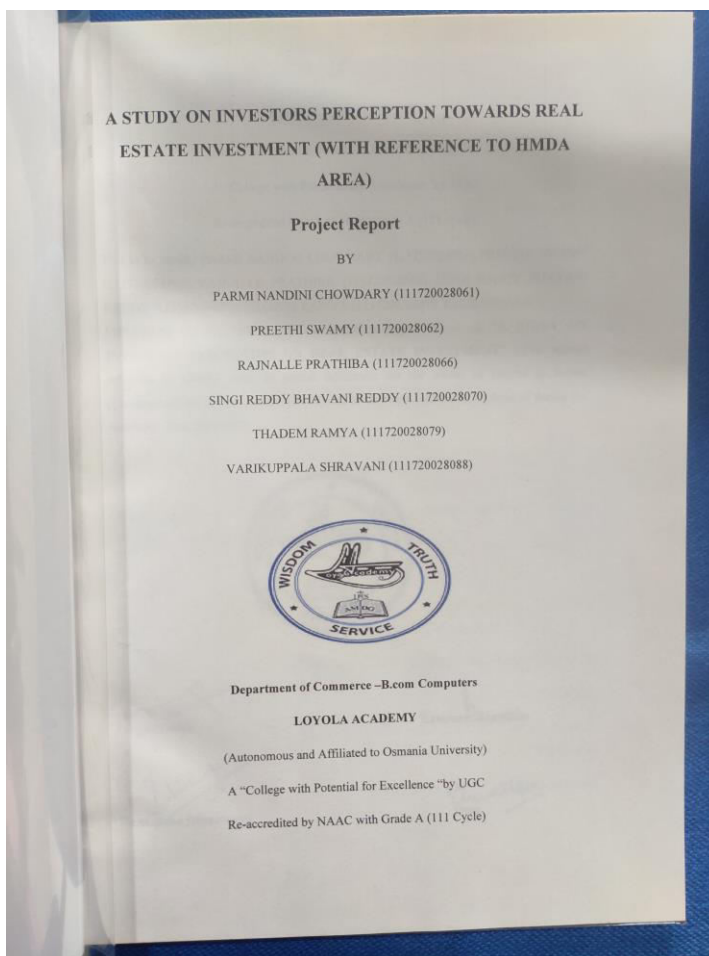


STUDENT CENTRIC METHODS

DEPT: BCom Computer Applications

The department of BCom Computer Applications during the year 2022-23 has adopted the following strategies to make learning more students-centric and ensure the holistic development of the students:

- **Assignments:** For various subjects, assignments have been given to students which provides an opportunity for them to learn, practice and demonstrate the learning goals.
- **Seminars:** Through student seminars, they are able to express their views and understandings on a specific topic.
- **Computer lab-**Practical classes have been conducted for subjects such as C, C++,DBMS, Java, Web Programming, MSOffice and Tally.
- **Research Projects :** The final year students pursue projects as part of their course.



- **Alumni meet :**

A program to facilitate, consolidate and coordinate Alumni activities at Loyola academy for the department BCom Computer Applications of first year was conducted on 4th March,2023.

The points discussed in the meet are:

- About the current trends in languages and certifications in the industry.
- About their personal experiences in the development of open source software.
- About online certifications of various courses.
- How to start new business.

Alumni also interacted with the students and gave motivational talk regarding preparing for higher studies and placements. Students asked many questions regarding placements and the alumni shared their views.

At the end of the session, Alumni answered question of students regarding courses they should take during their regular semesters. Vote of thanks was given by N.Harshitha, class representative of B.com computer applications of first year. He also thanked the management of Loyola academy for the support and guidance which has made Alumni Meet 2023 a success.



Department of B.Com International accounting and finance

Student centric

- The student centric teaching is promoted by ensuring classroom environment to be learner-friendly.
- To enhance practical utility of the IAF course, under commerce faculties, students are encouraged and guided to undertake projects to gain experience.
- Emphasis is given on proper academic preparation and syllabus completion.
- Separate lectures are arranged for soft skills and technical skill Development.
Out of the 3 section one class is equipped with LCD projection systems, screens and green boards.
Lecture notes are distributed/discussed after the completion of each unit.
- The classroom environment is kept conducive to make learners feel free share their ideas and form a healthy discussion.
- Advance information is given about topics to be taught in the next class so that the students can come prepared for active discussion with teachers.
- By allotting first 5-7 minutes of the lecture to revise the contents covered in the last lecture by asking some questions to check the understanding of the students and to develop a link for the topic of current lecture.
- Any doubts raised by learners are clarified by re-explaining the topic at a level where student can grasp the topic more easily.
- Critical thinking of learners is developed by asking them questions related to topic during the lecture.
- Faculty performance is closely monitored through student feedback. Faculty is encouraged to develop new experiments beyond syllabus.
- Guest lectures by eminent experts from industry and academia are organized.
- Library facilities help students in self-learning process.
- Lectures, group discussions, seminars, field visits, lab facilities, induction programs, short-term project are used by various departments to enhance skills.
- In addition to College library, the departmental libraries of select books have been established for quick and convenient reference materials.

Career Orientation Programme

Career Orientation Programme on Multimedia and Animation organized by B Com Marketing in collaboration with Arena Education on February 23rd 2023 at Loyola Hall. About 120 students from B Com Marketing are participated in this programme.

As part of our Corporate to Campus Connect Program we are reaching out to institutions such as yours to deliver seminars /Workshops on "**Opportunities in Animation, Visual Effects & Graphics Design**". There has been tremendous growth and India's animation and VFX industry was valued at around 83 billion Indian rupees in 2021, despite the lapse in market value in the previous year owed to the pandemic's adverse effects. Estimates for 2024 indicate a growth rate of 29 percent with the industry's value amounting to 180 billion Indian rupees.



Some of the other initiatives we would more than happy to offer to the students is:

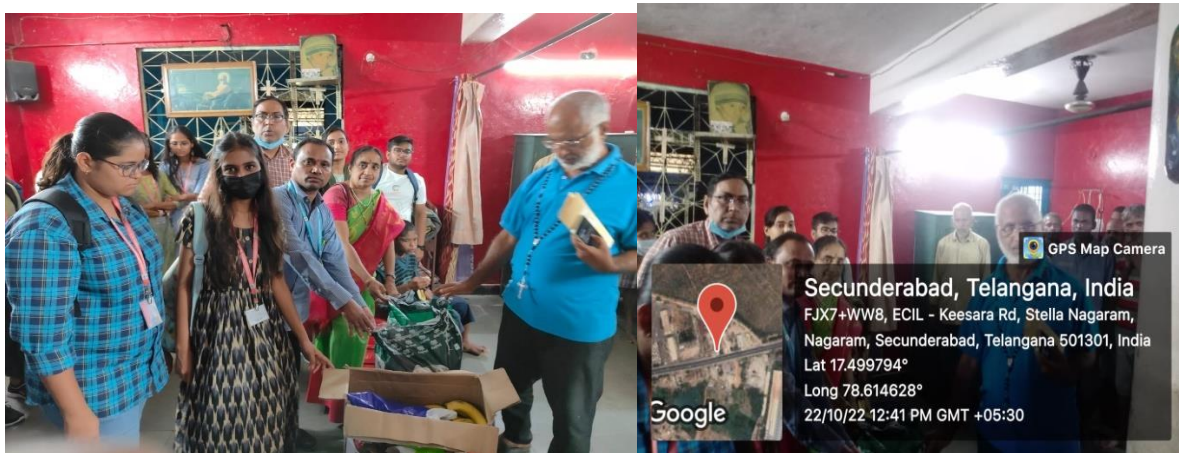
1. Internships with some the leading productions houses
2. Real time experience in the labs with the most updated softwares
3. Regular Industry Interactions
4. Placements with the best in the industry

This programme certified are placed as Graphic Designers, Web Designers, 2D/3D Animators, 2D/3D Designers, AV Editors, Technical Trainers, 3D Modelers, Multimedia Programmers, Compositors, Visualizers, Content Developers and Pre and Post Production Executives in blue chip animation studios and entertainment companies.

B COM MARKETING

Joy of giving

On the eve of Deepawali Danthiras the students of Loyola Academy Degree & PG college distributed rice bag, dal bag, clothes, bed sheets, fruits, at Lurdu Matha Vidivyakarunya Aashram, Old Age home.



Around 100 mentally challenged men and women are staying this old age home maintained by Merry harvest mission society.

The objective of this programme is to inculcate helping service among students. In this programme 40 students from first year B Com Marketing, Dept Social service cell coordinators Jitender Choudhary and Mariyam and the Teaching Staff, Mrs. Anjani Kumari, Dr. G Satyanarayana and Mr G Srivatsa participated.



This programme organized successfully under the guidance of Principal Rev Fr Dr L Joji Reddy, Correspondent Rev Fr Amar Rao, Vice Principal Rev Fr Arul Jyothi and other Management members.



ఇతరులకు ఇవ్వడంలోని ఆనందాన్ని ప్రతి ఒక్కరూ అనుభవించి తీరాలి

అల్వాల్ లయోలా నిర్వాహకులు

మన తెలంగాణ/అల్వాల్: ఇతరులకు దానం చేయడంలో ఉన్న ఆనందం మాటల్లో చెప్పలేనిది ప్రిన్సిపాల్ రెవరెండ్ ఎల్ జోజి రెడ్డి అన్నారు. శనివారం దీపావళి ధనత్రయోదశి పురస్కరించుకుని లయోలా అకాడమీ డిగ్రీ మరియు పీజీ కళాశాల బికాం మార్కెటింగ్ విద్యార్థులు లూర్డు మఠం విద్యాకారుణ్య వృద్ధాశ్రమంలో మానసిక వికలాంగులతో సందడి చేశారు. వారి మానసిక శారీరక ఆరోగ్య బాధ్యతలు తెలుసుకొని నిర్వహణ తీరును చూసి నిర్వాహకులకు అభినందించారు. అనంతరం బియ్యం బ్యాగులు, కందిపప్పుసంచీ, బట్టలు, బెడ్షీట్లు, పండ్లు పంపిణీ చేశారు. దాదాపు 100 మంది మానసిక వికలాంగులైన పురుషులు, మహిళలు ఈ వృద్ధాశ్రమంలో ఉంటున్న ఈ వృద్ధాశ్రమం మేరీ హార్వెస్ట్ మిషన్ సొసైటీ ద్వారా నిర్వహించబడుతుంది.

విద్యార్థుల్లో సహాయ సేవలను పెంపొందించడమే లక్ష్యంగా ఈ కార్యక్రమం నిర్వహించినట్లు ప్రిన్సిపాల్ డా.ఎల్.జోజిరెడ్డి, కరెస్పాన్డెంట్ రెవరెండ్ అమర్ రావు, వైస్ ప్రిన్సిపాల్ రెవరెండ్ అరుల జ్యోతి, ఇతర మేనేజ్మెంట్ సభ్యులు తెలిపారు. కార్యక్రమంలో పాల్గొన్న వారందరిని అభినందించారు. మొదటి సంవత్సరం బి.కామ్. మార్కెటింగ్ నుండి 40 మంది విద్యార్థులు, డిపార్ట్మెంట్ సోషల్ సర్వీస్ సెల్ కోఆర్డినేటర్లు జితేందర్ చౌదరి మరియు ఉపాధ్యాయ సిబ్బంది అంజనీ కుమారి, ప్రిన్సిపాల్ రెవరెండ్ డాక్టర్ జి సత్య నారాయణ, జి శ్రీవత్స పాల్గొన్నారు.

వృద్ధాశ్రమానికి సరుకులు అందజేత

అల్వాల్, ఆక్టోబర్ 22: దీపావళి పండుగ వేళ అల్వాల్లోని లయోలా ఆకాడమీ విద్యార్థులు పెద్ద మనసు చాటుకున్నారు. శనివారం ధన త్రయోదశి సందర్భంగా లూర్లు మతం విద్యార్థులకు వృద్ధాశ్రమంలో ఉచితంగా సరుకులు అందజేశారు. వారికి కొద్దిరోజులకు సరిపడా బియ్యం, కందిపప్పు నంపలు, దుస్తులు, బెడ్రేషన్లు, పండ్లు పంపిణీ చేశారు. మేరీ హార్వెస్ట్ మిషన్ ఆధ్వర్యంలో నిర్వహిస్తున్న ఈ ఆశ్రమంలో సుమారు 100 మంది వృద్ధులు ఆశ్రయం పొందుతున్నారు. బీకామ్ మార్కెటింగ్ కు చెందిన సుమారు 40 మంది విద్యార్థులు ఈ కార్యక్రమంలో భాగస్వాములై అవసరమైన వస్తువులు అందజేశారు. వారిని ఆకాడమీ ప్రిన్సిపాల్ రెవరెండ్ జోజి రెడ్డి ఆదేశించారు. ఈ కార్యక్రమంలో కరస్పాండెంట్ అమర్ రావు, వైస్ ప్రిన్సిపాల్ జ్యోతి, అధ్యాపకులు జితేందర్ చౌదరి, అంజనీ కుమారి, సత్యనారాయణ, శ్రీవాత్సవ పాల్గొన్నారు.



వృద్ధాశ్రమంలో సరుకులు అందజేస్తున్న విద్యార్థిని



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వృద్ధాశ్రమంకు తినుబండారాలను అందజేసిన లయోలా ఆకాడమీ విద్యార్థులు
అల్వాల్, ఆక్టోబర్ 22 (ప్రజాదర్బార్) : దానం చేయడంలో ఎంతో సంతృప్తి ఉందని లయోలా ఆకాడమీ ప్రిన్సిపాల్ ఎల్ జోజి రెడ్డి అన్నారు. శనివారం దీపావళి ధనత్రయోదశి పురస్కరించుకుని అల్వాల్ లోని లయోలా ఆకాడమీ డిగ్రీ, పీజీ కళాశాల బికాం మార్కెటింగ్ విద్యార్థులు లూర్లు మతం విద్యార్థులకు వృద్ధాశ్రమంలో దివ్యాంగులకు బియ్యం, కందిపప్పు, బిట్టలు, బెడ్రేషన్లు, పండ్లను అందజేశారు. మేరీ హార్వెస్ట్ మిషన్ సొసైటీ ద్వారా నిర్వహించబడుతున్న ఈ వృద్ధాశ్రమంలో దాదాపు



100 మంది మానసిక వికలాంగులైన పురుషులు, మహిళలు ఉంటున్నారని, విద్యార్థుల్లో సహాయ సేవను పెంపొందించడమే లక్ష్యంగా ఈ కార్యక్రమం నిర్వహించినట్లు ప్రిన్సిపాల్ డాక్టర్ ఎల్ జోజి రెడ్డి తెలిపారు. ఈ కార్యక్రమంలో కరస్పాండెంట్ అమర్ రావు, వైస్ ప్రిన్సిపాల్ అరుల జ్యోతి, ఇతర మేనేజ్మెంట్ సభ్యులు, మొదటి సంవత్సరం బీకామ్ మార్కెటింగ్ నుండి 40 మంది విద్యార్థులు, డిపార్ట్మెంట్ సోషల్ సర్వీస్ సెల్ కో-ఆర్డినేటర్లు జితేందర్ చౌదరి, ఉపాధ్యాయ సిబ్బంది అంజనీ కుమారి, ప్రిన్సిపాల్ డాక్టర్ జి సత్యనారాయణ, జి శ్రీవత్సవ, తదితరులు పాల్గొన్నారు.

Department of Computer Science and Cloud Computing

Report on Student Centric Method

Academic year 2022-2023

The CSCC Department adopts a teaching model that emphasizes delivering instruction with a student-centric perspective. Along with fostering independence and strengthening students' confidence, this practice helps students move from being relegated to the role of passive recipients to active and participating stakeholders. In a teacher-centric classroom, it is impossible to meet every student's needs and expectations while still expecting a consistent level of learning from them all since kids differ in their comprehension and absorption capacities. By letting each student understand at their own level, the teacher helps the class learn, by making sure they participate in class activities, which allows them to learn and process material at their own rate.

The department's course are described with an emphasis on the goals of each course, as well as the particular goals and outcomes of each program. This gives the learner a thorough idea of what should be the main focus from the very beginning of the course. At the end of the course, it also aids in their self-evaluation of their performance. Students' feedback on the course and professors at the conclusion of each semester offers a chance to find any gaps that may subsequently be filled.

Teachers try to make their classes as participatory as they can, promoting creative thinking and fresh perspectives. The Departments use a variety of techniques, including audio- visual approach, industrial visits, field work, and projects, to offer experiential and interactive learning.

The design of internal exams encourages pupils to work on their own. Students must turn in written assignments, which they must complete independently by conducting research on the assigned topic. This will help them become more confident writers, improve their style, and cultivate an interest in research projects. The second part of internal assessment is seminars, where students present their work in front of the class. This helps them get over stage fright and improve their oratory skills.

Courses in Ability Enhancement, Generic, and Skill Enhancement are available to help students get ready for life. Non-CGPA courses offer arts, such as calligraphy, to help students develop their aesthetic sensibilities. Students can engage, integrate, and learn thanks to the establishment of the NSS Cell and NCC unit.

ACADEMIC YEAR 2022-23

DEPARTMENT OF COMPUTER SCIENCE AND CYBER SECURITY

STUDENT CENTRIC DATA

A TALK ON “INDUSTRY AND SOFTWARE DEVELOPMENT” BY MR. P. RAM, CEO, POWERBYTES TECHNOLOGIES, HABSIGUDA. “EMBEDDED SYSTEMS THROUGH MICROCONTROLLERS FOR IOT” BY DR. K. RAMAKRISHNA, DOCTORATE IN GPS RADAR SYSTEMS, ADVISOR, POWERBYTES TECHNOLOGIES

OBJECTIVES

To bring awareness among the final year students of School of Informatics, about how to bridge the gap between the Industry and the Academics and remain competitive with the changing software developments .

BREIF ABOUT THE EVENT

A Talk on the Industry and Software Development was given by Mr. Ram.P on 30th November 2022 at 10.30 a.m. in the Loyola Hall. He is a Bachelor in Engineering who is an Entrepreneur. He elaborately explained about the industry and software development taking place in today's era of computing. He even enlightened students about how one should have knowledge of different domains and grow horizontally to get good carrier prospects. He spoke on different industrial domains, Healthcare, Telecom, Educational financial, Logistics and Application types. Second session was at 11.45 a.m. in Loyola Hall and its was a hands on work session by Resource Person, Dr. K. Ramakrishna, Doctorate in GPS Radar Systems, Advisor, PowerBytes Technologies. He demonstrated programming of different Micro controllers and explained about their evolution. He associated Embedded Systems through Micro controllers for Internet of Things. Students anxiously involved in the talk and actively participated in the talk by querying resource persons about the adaptability of the micro controllers with latest technologies. Approximately 250 students participated in the talk and got benefitted.

We Thank Rev. Father Dr. L. Joji Reddy garu, Prinicipal, Loyola Academy, for giving us permission to conduct A Talk on International Cyber Security day which was quite beneficial to the students. We thank Dr. Anitha Mary, Dean, School of Informatics, Loyola Academy for constant encouragement and motivation. Special thank to Dr. VijayLakshmi, Dean of Research, Loyola Academy, for encouraging Entrepreneur for sharing their success story.



OUTCOME

Every Student present in the talk where abundantly benefited with the talk and could understand about how one should acquire knowledge on different domains to face the competitive world. Finally, students thanked Mrs. P.Sushma, HOD, Department of Computer Science and Cyber Security for organizing this talk .

Department of Food Science, Nutrition and Dietetics

Student centric methods report

DEPARTMENTAL ACTIVITIES REPORT

REPORT ON INDUSTRIAL VISIT

INTRODUCTION: The students of B.Sc. Food, Science, Nutrition and Dietetics (1st year) have visited Akshaya Patra on 23rd September, 2022. They started from the college at 9:30am and reached the destination by 10:30am.

PURPOSE: Industrial visits are a part of the course curriculum which helps the students to gain practical knowledge and industrial exposure

After reaching the food industry, students were instructed about safety and hygiene practices to be followed inside food industry. Then they were moved to the screening hall to screen Akshaya Patra foundation video and later students were moved to processing and cooking divisions.

The students were escorted to the kitchen where the mid-day meals were prepared. Unlike its other kitchens, this one was a one-floor operation with a considerable amount of manual intervention. There was large machinery with as much as 600 L capacity (for rice) and 1200 L capacity (for Sambar). All its other kitchens were automated up to 80%.

The students were enlightened to be able to peek into the activities of the kitchen, and the various practices followed by them inside the kitchen with regards to cleanliness, maintenance, quality checks, applying stickers before the food is loaded onto the delivery vehicles, and a full-fledged menu for the day where the organization is attempting to offer some variety along with nutrition. Students become more aware of industry practices and regulations during industry visits. Further, industrial visits broaden the outlook of students with exposure to different industries. This was followed by a brief visit to the temple with a darshan of Lord Krishna. Later our students had lunch there only which was very tasty

OUTCOME:

- Students understood about the working of Akshaya Patra.
- The students were able to understand about the various technological challenges currently the food industry facing.
- They understood the internal Management and opportunities at AKSHAYA PATRA

Link for industrial visit

<https://drive.google.com/drive/folders/16GnIXCIBXImmGZHxy0eu7CIRxzR6eLkn>

INDUSTRIAL VISIT TO VEERAMANI BISCUITS INDUSTRY

INTRODUCTION

DATE OF VISIT: 12-01-2023

INDUSTRY: VEERAMANI BISCUIT INDUSTRIES LTD, TURKYA YAMJAL.

The Students of B.Sc Food Science Nutrition and Dietitics (1st year) have visited Veeramani biscuit industry.

AIM OF INDUSTRIAL VISIT:

The main aim of industrial visit is to provide an exposure to students about practical working environment they also provide us a good opportunity to gain the full awareness about industrial practices and to know briefly about the procedures, process, work environment, management efforts taking place in the industry, and to see the best practices opted by different companies for similar work.

PURPOSE:

Industrial visits are a part of the course curriculum which helps the students to gain practical knowledge and industrial purpose and also Grants to interact with industries and the environment and to learn practically through interaction, working methods and practices and can perfectly understand the relevant practical perspective of the actual working place and internal working .They also enhance the skills and team work abilities.

OUTCOMES:

- Explanation of whole process of working machines and equipments
- Students were able to gain the practical knowledge.
- To learn the product quality and quality assurance.

Link for industrial visit:

<https://photos.app.goo.gl/d29KZbdd52bQNgR8A>

REPORT ON INDUSTRIAL VISIT

Introduction: The students of B.Sc. Food, Science, Nutrition and Dietetics (2nd year) have visited **Masquati ice cream parlour**, on 30th September, 2022. They started from the college at 9:30am and reached the destination by 10:30am.

Purpose: Industrial visits are a part of the course curriculum which helps the students to gain practical knowledge and industrial exposure

After reaching the industry, they are instructed about safety and hygienic practices to be followed inside food industry. The students were taken to various preparation and packaging sections in the ice cream parlour. Later, they were taken to the preparation sites and frozen room there milk and milk products are stored and then guided to the godown where one of the industry staff has explained them about the storage conditions and quality analysis for milk products and ice cream.

Outcome: The visit was really a good experience for the students to gain insight knowledge on the processing and packaging of milk and milk products

Link for the visit:

<https://drive.google.com/drive/folders/13vmFAcEiCFO6wbIK21n3A-jCrzuQjhrm?usp=sharing>

REPORT ON INDUSTRIAL VISIT

Introduction: The students of B.Sc. Food, Science, Nutrition and Dietetics (2nd years) have visited Dolphin Factory on 10 January. They started from the college at 9:30am and reached the destination by 11am.

Purpose: Industrial visits are a part of the course curriculum which helps the students to gain practical knowledge and industrial exposure

After reaching the industry, they are instructed about safety and hygienic practices to be followed inside food industry. The students were taken to various preparation and packaging sections of chocolate factory. Later, they were guided to the godown where one of the industry staff has explained them about the storage conditions, quality analysis and temperature maintenance and the related products made from the chocolate

Outcome: The visit was really a good experience for the students to gain insight knowledge on the processing, preparation of chocolate into candies, lollipops

Link for the visit:

https://drive.google.com/drive/folders/1oCvJhNcL1GpvUfVAv-wJGxTdiypfUqu5?usp=share_link

REPORT ON INDUSTRIAL VISIT

Introduction: The students of B.Sc. Food, Science, Nutrition and Dietetics (3rd year) have visited **Masquati Ice Cream Parlour, and Parle G industry** on 22nd September, 2022. They started from the college at 9:30am and reached the destination by 10:30am.

Purpose: Industrial visits are a part of the course curriculum which helps the students to gain practical knowledge and industrial exposure

After reaching the industry, they are instructed about safety and hygienic practices to be followed inside food industry. The students were taken to various preparation and packaging sections in the ice cream parlour and also Hide and Seek Biscuits. Later, they were taken to the preparation sites and frozen room where milk and milk products are stored and then guided to the godown where one of the industry staff has explained them about the storage conditions and quality analysis for milk products and ice cream. After they visited Parle G industry, Saidabad. The students were taken to various preparation and packaging sections in the Biscuit factory (Hide and Seek)

Outcome: The visit was really a good experience for the students to gain insight knowledge on the processing and packaging of milk, milk products and Biscuits.

Link for the visit:

<https://drive.google.com/drive/folders/1DqdxLGg4HxL1c3YGYFQ1XaB2LCn6RAz8>

AYURGYAAN
‘YOU DON’T HAVE TO EAT LESS
YOU JUST HAVE TO EAT RIGHT’

INTRODUCTION: The students of B.Sc. Food science, Nutrition and Dietetics (1ST Year) have participated in Ayurgyaan which was conducted in Loyola Academy Degree and PG College on 26th of October 2022 at Inigo Hall

PURPOSE: The Purpose of food stalls based on Ayurgyaan was to help students to become self-reliant and to express more awareness on food safety norms. This helps to inspire people about nutritive values present in food products and helps setup an entrepreneurial exposure to develop skills for students.

These food stalls were setup by students in a group of five and prepared various foods recipes like;

1] **Corn town:** Corn has high fibre content minerals potassium and sodium.

2] **Choco fudge:** Chocolate helps to boosts our brain and also consists of iron, fibre, copper and zinc.

3] **Nutri delight:** It gives essential amino acids, keeps blood sugar levels maintained and treats anaemia.

4] **Andhra bobbatlu:** This is a good source of fibre, protein and helps in controlling cholesterol.

5] **Sweetcorn chat:** Corn has low fat and would lead to weight reduction.

6] **Sandwich bites:** Bread is rich in fibre it helps in preventing the hunger easily.

7] **Nutri shakes:** Milk shakes are good source of fibre, Calcium and protein and has high content of magnesium.

8] **Broccoli chicken, sprouts bhel, dry fruits laddu :** It is high in protein, good in reducing cholesterol. it is rich in iron, boosts immune system.

OUTCOME: The focus of the program was on healthy eating. The students considered the importance of spreading awareness on healthy eating to stay fit.

Access this link for Ayurgyaan program : <https://photos.app.goo.gl/LTfPuRajc5FgMPFCA>

B.Sc. Food Science, Nutrition and Dietetics
Report on Quiz Competition
THEME: QUIZ ON MILLETS AWARENESS
INTERNATIONAL YEAR OF MILLETS

A Quiz competition was organized on 31st October 2022, on “Millets Awareness” by the Departments of B.Sc. Food; B.Sc. Food Technology and Management and B.Sc. Agriculture.

The program was conducted from 1pm to 2pm in the college. 7 teams were formed with 3 members in each team representing each department. Students of 1st, 2nd & 3rd years of the departments participated jointly in the Quiz.

The program was conducted in two rounds of questions-answers. 1st round was oral questionnaire and 2nd round was a picture questionnaire. The students showcased their brilliance by rapidly answering the questions.

At the end of the contest students were rewarded.

Winners from B.Sc. Food Science, Nutrition & Dietetics –

Team 3: Sujay (1st Prize)

Team 1: Uday (2nd Prize)

Outcome: It was a very informative and knowledge enriching competition regarding millets for the participants along with the audience.

IICCTAS - 2022

A three-day interdisciplinary international conference on current trends in applied sciences was organized by school of life sciences and agriculture, which is aimed to provide an opportunity for interaction among academicians. Researchers and students.

Speakers for day I: Dr. Vijaya Khader & Dr. Rudrayya Math

Dr. Vijaya Khader, Professor, Former dean, Acharya Nagarjuna University. Has given her insights on Economic Empowerment of Women through the Application of science & technology for food, Nutrition, health and livelihood security. She also added that the 'Promotion of malt-based small scale food industry' not only provides an opportunity for rural women to develop entrepreneurship and employment but also provides food and nutritional security through income generation.

Mrs. Anusha HOD of Department of Food Technology and Management and Mrs. Glory HOD of Food Science, Nutrition and Dietetics has presented a shawl and memento to Dr. Vijaya Khader.

Dr. Rudrayya Math, Retd Head. Scientist, Senior Principal. CSIR-CFTRI RC. Hyderabad was 2nd Speaker of the day. He has given insights on "solar processing for the value addition of fruits and vegetables". He also addressed a few improved technologies and methods of dehydration.

Mrs. Kiran Kumari faculty of the Dept of Food Technology & Management has presented the

memento and shawl.

The session was followed by oral Presentations.

1. Dr. A. Surendra babu from Malla Reddy University, presented on topic- Development and nutritional evaluation of functional cookies incorporated with onion waste.
2. D. Kodandaram Reddy has presented on the topic- Utilization of infrared heating as an alternative thermal source – newer approach in Food Science, Nutrition and Technology
3. Nasreen Fathima student of GMER has given her presentation on the topic-Effect of microbes on local fermented beverages
4. Ragini Eangoval presented on the topic- development of designer foods from underutilized leaves

The day ended with a vote of thanks.

B.Sc.Computer Data Science and Data Analytics Engineering

2022-2023

QUIZ

- **Date:** NCDS QUIZ
- **Objective:** The objective of this Quiz is to make students aware of basics of Networking.
- **Report:** The students of NCDS took part in the group discussion conducted by REKHA , under the guidance of our HOD V. SHIRISHA MA'AM.

TOPIC: “ Fundamentals of Computer Networks”

Introduction:

Computer Networking is the practice of connecting computers together to enable communication and data exchange between them. In general, Computer Network is a collection of two or more computers. It helps users to communicate more easily.

Basic Terminologies of Computer Networks

- **Network:** A network is a collection of computers and devices that are connected together to enable communication and data exchange.
- **Nodes:** Nodes are devices that are connected to a network. These can include computers, Servers, Printers and other devices.
- **Protocol:** A protocol is a set of rules and standards that govern how data is transmitted over a network. Examples of protocols include HTTP and FTP
- **Topology:** Network topology refers to the physical and logical arrangement of nodes on a network. The common network topologies include bus, star, ring, mesh, and tree.
- **Service Provider Networks:** These types of Networks give permission to take Network Capacity and Functionality on lease from the Provider. Service Provider Networks include Wireless Communications, Data Carriers, etc.
- **IP Address:** An IP address is a unique numerical identifier that is assigned to every device on a network. IP addresses are used to identify devices and enable communication between them.
- **DNS:** The DNS is a protocol that is used to translate human-readable domain names (such as www.google.com) into IP addresses that computers can understand.

- **Firewall:** A firewall is a security device that is used to monitor and control incoming and outgoing network traffic. Firewalls are used to protect networks from unauthorized access and other security threats.

Types of Networks:

- **LAN (local area network):** A LAN connects computers over a relatively short distance, allowing them to share data, files, and resources. For example, a LAN may connect all the computers in an office building, school, or hospital. Typically, LANs are privately owned and managed.
- **WAN (wide area network):** As the name implies, a WAN connects computers over a wide area, such as from region to region or even continent to continent. The internet is the largest WAN, connecting billions of computers worldwide. You will typically see collective or distributed ownership models for WAN management
- **MAN (metropolitan area network):** MANs are typically larger than LANs but smaller than WANs. Cities and government entities typically own and manage MANs

- **Learning Outcome:**

This group discussion provided new insights on Networking to the students and a lot of students participate, helping them overcome the fear of expressing their ideas and opinions

B.Sc.Computer Data Science and Data Analytics Engineering

2022-2023

DEBATE

- **Date:** *ACDS GROUP DISCUSSION*
- **Objective:** The objective of this Debate is to make students overcome the fear of expressing their ideas and opinions.
- **Report:** The students of ACDS took part in the Debate conducted by V.SHIRISHA.

TOPIC: “ Fundamentals of Information Technology”

INTRODUCTION TO BASICS OF COMPUTERS

A computer is an electronic machine that processes raw data to give information as output. An electronic device that accepts data as input, and transforms it under the influence of a set of special instructions called Programs, to produce the desired output (referred to as Information).

Types of Networks:

- **LAN (local area network):** A LAN connects computers over a relatively short distance, allowing them to share data, files, and resources. For example, a LAN may connect all the computers in an office building, school, or hospital. Typically, LANs are privately owned and managed.
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Characteristics / Features of a Computer.

1. Speed.
2. Accuracy.
3. Reliability.
4. Consistency.
5. Storage.
6. Diligence.
7. Automation.
8. Versatile.

Technology - A boon:

Technology has proven to be helpful in various fields, whether it be education or infrastructure. Online classes help children learn things while sitting at their homes comfortably during a curfew or some illness. Educational games help to create competitive skills within them, which allows them in the real world.

Online shopping has made it easier for people to buy products that are not available in their nearby shops or are too expensive. Online shopping brings with it, various sources of a job for the unemployed. Technology also helps us connect with our long-lost friends via multiple apps like skype, WhatsApp, etc.

Technology - A bane:

But other than good aspects, technology has some harmful effects on children as well. From the surveys done every year, it is seen that the increase in usage of devices has caused many health problems in children like hypertension, migraine, etc. The use of these also leads to body damage, both physically and mentally. Technology has separated children from their parents. Due to this, children hardly talk to their parents and are busy chatting with their friends.

Writing is an art, but technology has taken away people's minds from it. Standard English is not used while chatting on the phone. Instead, children are seen using abusive and slang language, which can cause damage to their thinking.

It is seen that technology has its pros as well as cons. It only depends on how people use it in their lives. If used judiciously, it's a boon or else a bane.

Advantages of Technology:

- Easy to access information
- Time Saver

- Cost Efficient
- Artificial Intelligence
- Medical Applications
- Scientific Applications

- **Learning Outcome:**

This group discussion provided new insights on Basics of computers as well as technology in today's generation to the students and helping them overcome the fear of expressing their ideas and opinions.



MASS COMMUNICATION DEPT.
STUDENT CENTRIC METHODS.

- One of the best student centric methods the Department have adopted is –
2 Internships.
Summer Internship &
Final Semester Internship.
- Industrial visits. (To media channels).
- Departmental Events
Lenzcape (On World Photography Day)
InFocus (National Film Festival)
A platform for everyone, National wide including the Loyola students.
[2022-2023 Lenzcape & Infocus also witnessed entries from USA & Canada].
- Seminars & Conference by the Industry people.
- Workshops with the Industry people.
- Guest lectures to break the monotonous with the interaction from the regular faculty and make it even more interesting for the students.
- Learn through watching Movies, Documentaries.
- Research paper.
- Film Club within the department. (Online and Offline).
- Group Discussions during the class hours and post college through whatsapp too.
- Presentations.
- Mind mapping based on the topic taught in the previous day or as an assignment for the students.
- Quiz based on the topic taught in the previous day or as a revision before the examinations.
- Outdoor classes in the basketball court to break the routine of classroom and lab.
- Outdoor assignments during one of the classes in a week to make it more practical oriented.

Our department doesn't only do lectures. Instead, we have discussions where everybody is a learner. The students love it, as do the Assistant Professors.

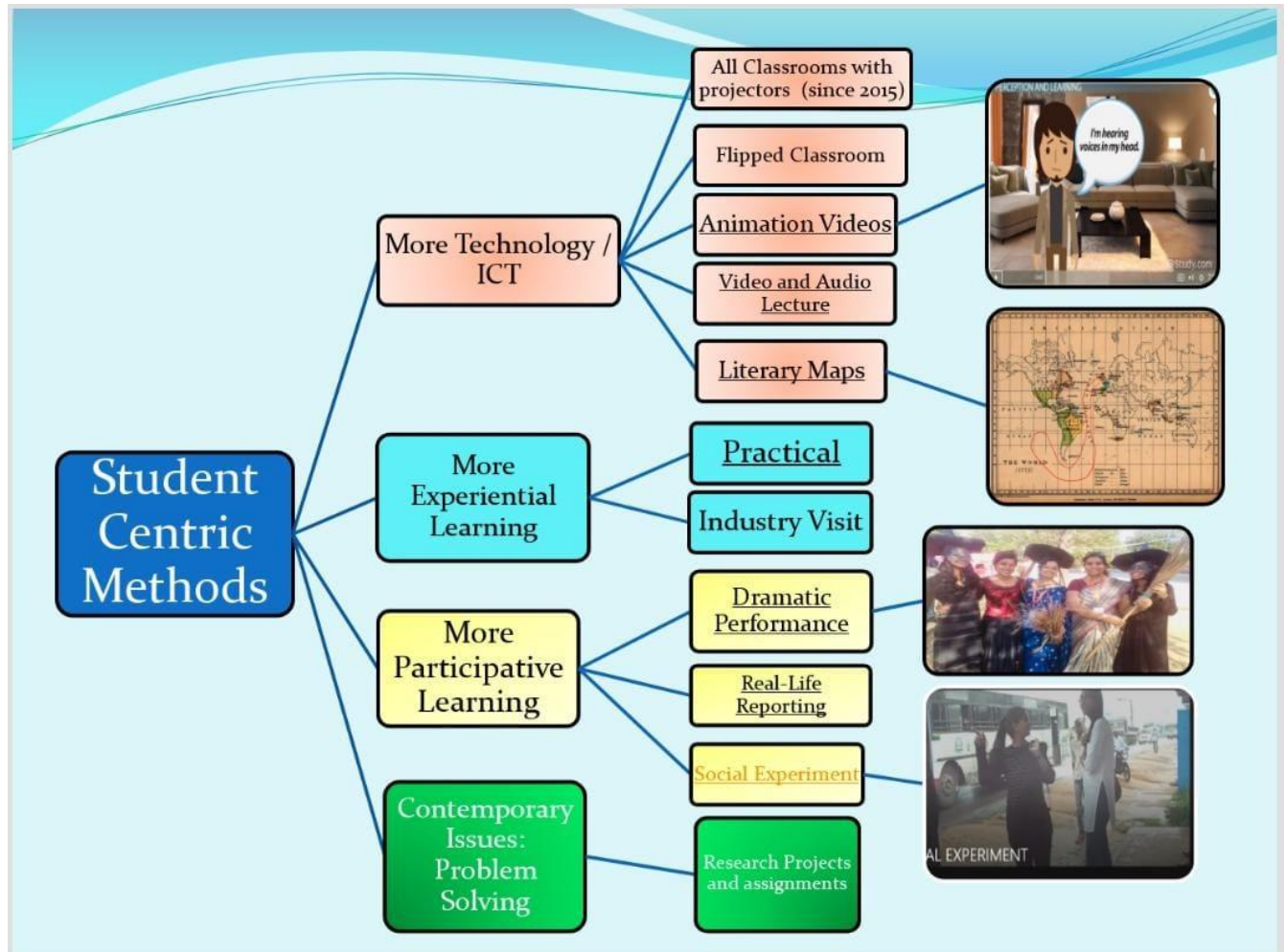


Report on student centric method

This report presents a student centric method for designing and delivering undergraduate courses. The method is based on the principles of active learning, collaborative learning, and feedback-oriented assessment. Active learning refers to the involvement of students in the learning process, such as through problem-solving, inquiry, and discussion. Collaborative learning refers to the interaction of students with each other and with the instructor, such as through group work, peer review, and online forums. Feedback-oriented assessment refers to the use of frequent and formative feedback to guide students' learning and improvement, such as through quizzes, rubrics, and self-assessment. The report describes the rationale, implementation, and evaluation of the method in three different undergraduate courses: Introduction to Programming, Data Structures and Algorithms, and Software Engineering. The report also discusses the challenges and benefits of adopting a student centric approach in higher education, such as increased student engagement, motivation, and satisfaction, as well as improved learning outcomes, retention, and employability.

It also discusses the challenges and benefits of adopting a student centric approach in higher education, such as increased student engagement, motivation, and satisfaction, as well as improved learning outcomes, retention, and employability. One of the ways that the method improves employability is by developing students' skills that are relevant and in demand in the industry, such as problem-solving, communication, teamwork, and self-regulation. Another way is by exposing students to real-world scenarios and projects that simulate the work environment and expectations of employers.

One of the ways that the method improves retention is by reducing students' dropout and failure rates, as well as increasing their academic performance and satisfaction. The method does so by creating a supportive and stimulating learning environment that caters to students' needs, interests, and preferences, as well as providing them with regular feedback and guidance that help them overcome difficulties and achieve their goals.



STUDENT CENTRIC METHODS – (2022-23)

HARBINGER SESSIONS

DATE: 7th July 2022

VENUE: PG BLOCK

OBJECTIVE: The primary aim of this session was to equip the students of the department of BBA with requisite information to help them capture the diversity of the global business frontier.

INTRODUCTION TO HARBINGER SESSION:

The Department of BBA conducts monthly interactive sessions called '**Harbinger Business Sessions**' in order to enhance the student's knowledge of business world and to prepare them to be future entrepreneurs, leaders and successful business men and women.

THE PRESENTATION:

In Harbinger Session, they talked about "Introduction to Entrepreneurship" and how is the "Start-up Culture" booming in India and all around the World.

They started with a question what do you mean by Entrepreneurship? And they further explained about entrepreneurship, its Concept and Definitions given by various economists. Followed by a very interactive session with the audience including a lot of questions and witty responses.

In the First round, the topic was introduced where the speaker pulled the audience's attention towards the topic. The speaker also explained how the Indian Market is expanding and how the Entrepreneurs are making their mark in this competitive market. The speaker also stated facts and proofs after every answer.

In the Second Round, the Speaker explained about the Various Functions, Advantages and Disadvantages of Entrepreneurship. All the sub topics were explained by giving examples; followed by questioning the audience about innovative ideas for their future Start- Up's. The round was very informative and interesting.

In Round Three, All the Myths surrounding entrepreneurship were explained. Then the Speaker gave a briefing about the Needs, Proces

and Types of Entrepreneurs. Videos were played to get to know more about the topic. In the end of the session the speaker explained, How the Entrepreneurship culture is booming in India.

OUTCOME:

From this session the students learnt a lot about entrepreneurship and the various elements revolving around entrepreneurship. This session also gave the students a deep insight into the

star-up culture around the world and how it is evolving. Thus, it was a very interactive and educative session.

CONCLUSION:

We can conclude that the session was a very interactive and informative one. It helped the students in getting more information about Entrepreneurs and their working operations.



REPORT ON HARBINGER SESSION

DATE: 21-JULY-2022

VENUE: PG BLOCK

TOPIC: SUCCESSFUL ENTREPRENEURS

OBJECTIVE: The primary aim of this session was to enlighten the students of the BBA department with the requisite information to help them grasp the diversity of the dynamic global business frontier.

INTRODUCTION TO HARBINGER SESSION:

The department of BBA conducts a monthly interactive session called the HARBINGER BUSINESS SESSION in order to enhance the student's knowledge of business world and to prepare them to be future entrepreneurs, leaders and successful business men and women.

THE PRESENTATION:

The presentation of today's Harbinger session was given by four speakers who did an amazing job of presenting the life stories of four successful entrepreneurs and their hustle in turning their dreams into reality.

The presentation began with the first speaker conducting a friendly quiz competition between the girls and the boys regarding "THE COMPANY AND ITS CEO", which managed to grab the attention of the people. From there the presentation has gained its momentum, where the speaker continued her presentation by giving the detailed explanation of the life history of one of the most successful entrepreneurs **RITESH AGARWAL** and his struggle in establishing his start-up **OYO (On Your Own)**. Starting from his childhood, the presentation covered the imperative aspects of the entrepreneur's life

The presentation took another turn when the second speaker presented the success story of a 11 year old, **SREE LAKSHMI SURESH**, who's known for being the youngest CEO, entrepreneur and also a web designer in the Indian history who established her start-up "**e-DESIGN**" IN 2009 at the age of 11.

The American entrepreneur, industrial designer, business magnate, co-founder and the chairman of the largest technology company "**APPLE INC.**" **STEVE JOBS'** life story has been discussed by the third speaker in the session, where the speaker has given an elaborative explanation of all the phases of **STEVE'S** life.

And last but not the least, comes the fourth speaker with her presentation of an entrepreneur "**SHRADHA SHARMA**", who was once a brand advisor and a journalist in **THE TIMES OF INDIA** and later has set up her own start-up and became a founder and CEO of "**YOUR STORY**", a platform known as the **VOICE OF THE VOICELESS**, where the stories of unheard entrepreneurs and their start-ups are shared.

OUTCOME:

This session on **SUCCESSFUL ENTREPRENEURS** has proven to be quite resourceful as it has given a detailed account of the lives of the selected entrepreneurs and the obstacles they had to face in the course of establishing and making their start-up a huge success.

CONCLUSION:

We can conclude that the session has been very informative and educative to the students. It assisted them in acknowledging the depth of the challenges that they might face in the business world as the future business men or women by sighting the examples.



REPORT ON HARBINGER SESSION

DATE: 2 August 2022

VENUE: PG Block

PRESENTED BY :NBBA-B/A

INTRODUCTION TO HARBINGER SESSION:

The department of BBA with requisite information to help them capture the diversity of the global business frontier.

OBJECTIVE: The primary aim of this session was to equip the students of the department of BBA with requisite information to help them capture the diversity of the global business frontier.

THE PRESENTATION: In harbinger session, they talked about various types of competitive business companies and emerging companies in the world. The quiz was of brand names, founders of the company, identification of companies with their taglines, crosswords, and business trivia

They started the quiz with an introductory quote "Business opportunities are like buses, there's always another one coming" to motivate the audience. Further, it was said that a true businessman is the one who follows his passion with dedication and determination, followed with an interactive session with the audience, including lot of questions and responses. The first round was the business quiz in which the students were questioned about the general happenings in different business fields i.e, pharmaceuticals, IT companies, stocks market. The organizer also stated facts about every answer revealed.

In the second round, the students were tested based on their knowledge about taglines. The taglines of Centre fruit, fevistick and snickers. The round was basic and simple. And the students seemed to seize the chance by giving speedy answers.

In the third round, the questions were based on pictures of founders of famous entrepreneurs such as Walton, Rahul Bhatia etc. This round had the most responses.

CONCLUSION:

From this session we can conclude that it was very helpful and informative. It helped the students to gain a lot more information regarding the companies and their working.



NBBA - A

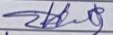
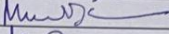
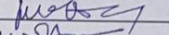
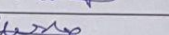
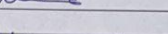
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111721029004	ATHARSUMAASHWINI	atharvya
111721029005	BADETIPRIYA	Piya
111721029006	BALKONDAVINANTHI	Balkonda
111721029007	BODIGAMANKITHA	Bodiga
111721029008	BOLLISANJANA	Bolla
111721029009	BOMMENASAHITHIYADAV	Bhathi
111721029010	BTRISHA	Btrisha
111721029011	DIYAGANDHI	Diya
111721029012	DSHEETAL	Sheetal
111721029013	ERRARAMSAISRIJA	Srija
111721029014	ESHA BACHANI	Esha
111721029015	GALIPRAISEEMEDHA	Medha
111721029016	GAYATHRIYERRAMOTHU.	Gayathri
111721029017	GUNDIGARESHMA	Gundiga
111721029018	GUNJANSONI	Gunjansoni
111721029019	GURRAM RAJESHWARI	Rajeshwari
111721029020	JANINAJAYAKUMAR	Janina
111721029021	KASHIKAGUPTA	Kashika Gupta
111721029022	KNNEELARUKMINI	Neela
111721029023	KOTHANAVYASREE	Navya
111721029024	K VAISHNAVIRANI	Vaishnavi
111721029025	LYAGALASUPRAJA	Supraja
111721029026	MANDAPATISIVATEJASWINI	Sivateja
111721029027	MICHELLE	Michelle
111721029028	MNIKHITHA	Mnikhitha
111721029029	NADIMPALLYSATWIKA	Satwika
111721029030	PATHURUAKSHITHA	Akshitha
111721029031	ABHAYVYAS	Abhayvya
111721029032	ABISONANGELOBENSAM	Abison
111721029033	ADITHYARVARMA	Adithya
111721029034	ANAGANDLAVEERAMANIKANTAGAUD	Veera
111721029035	ANKITMAJUMDAR	Ankit
111721029036	ANUJALEXANDER	Alena
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111721029039	ARNOLDAYONBISWAS	Arnold
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111721029041	ARUN AGARWAL	Arun
111721029042	AVADHANAMVENKATAPATHANJALISASTRY	Venkat
111721029043	BHARATSINGHAL	Bh
111721029044	BURADAUDAYKIRAN	Uday
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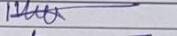
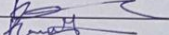
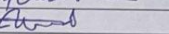
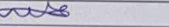
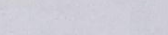
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111721029049	DEVENDERCHOUDARY	<i>Devender</i>
111721029050	EBENEZARSJOHN	<i>John</i>
111721029051	EEDULLAHARSHAVARDHAN	<i>Harshavardhan</i>
111721029052	GORLASAISRUJANYADAV	<i>Rujanyadav</i>
111721029053	GUDISENACMANEESHRAJ	<i>Shraja</i>
111721029054	HARIDASSATYASHIVANAGARAJU	<i>Nagaraju</i>
111721029055	HUSAINMURTAZAKOTHALIYA	<i>Murthala</i>
111721029056	INGILEELADAVEABHISHAY	<i>Abhisay</i>
111721029057	JALLEPALLIANIRUDH	<i>Anirudh</i>
111721029058	JALNAMOHAMMEDHAMMADHUSSAIN	<i>Hussain</i>
111721029059	JASONJOSHUAHESSING	<i>Jason</i>
111721029060	JASWANTHPOOSA	<i>Jaswanth</i>

NBBA-B

UIDNO	STUDENTNAME	SIGNATURE
111721029061	PUNAM SIRVEE	<i>Punam</i>
111721029062	RATHODSRIYA	<i>Rathod</i>
111721029063	REENASANKHAL	<i>Reena</i>
111721029064	RENUKUNTAKUSHIRAO	<i>Renuka</i>
111721029065	ROWENAWINFREDCORBETT	<i>Rowena</i>
111721029066	SADASIVATEJASWI	<i>Tanya</i>
111721029067	SAMANTHA FERNANDEZ	<i>Samantha ..</i>
111721029068	SHANKARIDEEP THILLOCHANA	<i>Deepthi</i>
111721029069	SHERISAIPRIYA	<i>Priya</i>
111721029070	SNICKYSAMANTHA	<i>Nickysam</i>
111721029071	S SAI ANSHITA	<i>Anshita</i>
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111721029108	S SAIKARTHICK	
111721029109	TALASANIYESHWANTHYADAV	
111721029111	VUDATHUAASHRITHVARDHAN	
111721029112	YADAMREDDYNAVANEETH	
111721029113	ZAIDAHMED KALUDI	
111721029114	REVANTH	
111721029115	MOHDABDULJUNAID	

111721029116	ASHA JYOTHI	
111721029117	MANASWINI	
111721029118	POOJITHA	
111721029119	NEHA	
111721029120	ROHIT KRANTI	

LOYOLA ACADEMY (DEGREE AND PG COLLEGE)
School of Commere,Department of

B.Com Business Analytics
NAAC CRITRION- 2
Student Centric Report (2022-2023)

Student centric methods, such as experiential learning, participative learning and problem solving Methodologies are used for enhancing learning experiences. The Department of B.Com Business Analytics of Loyola Academy strongly believes that a strong and well established system of teaching learning is the backbone of the whole purpose of being in the enterprise. Further, the institution also believes that the student should be at the centre of any activity that happens in all domains of its operations. In this direction the SOP (Standard Operating Procedure) of the College on Teaching-Learning and Evaluation, clearly defines the student centric practices that need to be adopted by all the classrooms.

The following student centric methods are adopted by the institution:

Teaching Methods Summery

S.No	NameoftheTeaching Method	Experiential learning	Participative learning	Problem solving methodologies
1.	Chalk and Talk		Yes	Yes
2.	Student Seminars		Yes	
3.	Videos Demonstration	Yes		
4.	Practical Demonstration	Yes		
5.	Quiz		Yes	
6.	Case Study	Yes		Yes
7.	Assignment			Yes
8.	Inquiry-Based Learning		Yes	
9.	Flipped Classroom		Yes	
10.	Workshops	Yes	Yes	
11.	Project-based learning	Yes	Yes	Yes
12.	Industrial Visit	Yes	Yes	
13.	Nptel	Yes		
14.	Role play	Yes	Yes	
15.	Simulation-based learning	Yes		

EXPERIENTIAL LEARNING

(Sample Documents)

S.No	TeachingMethods
1	Videos Demonstration
2	Practical Demonstration
4	Industrial Visit
5	Simulation-based learning
6.	Nptel
7.	Role play
8.	Workshops
9.	Quiz

Department of B.Com Business Analytics
“VIDEO DEMONSTRATIONS”
PROGRAM PHOTOS

Teaching Method: Video Demonstration

A.Y: 2022 –2023

S. No.	Name of the Course	Semester	Topic Name	Video Link
1.	BUSINESS ANALYTICS	III	Advanced Accounting	https://youtu.be/YhSeTEumjVA



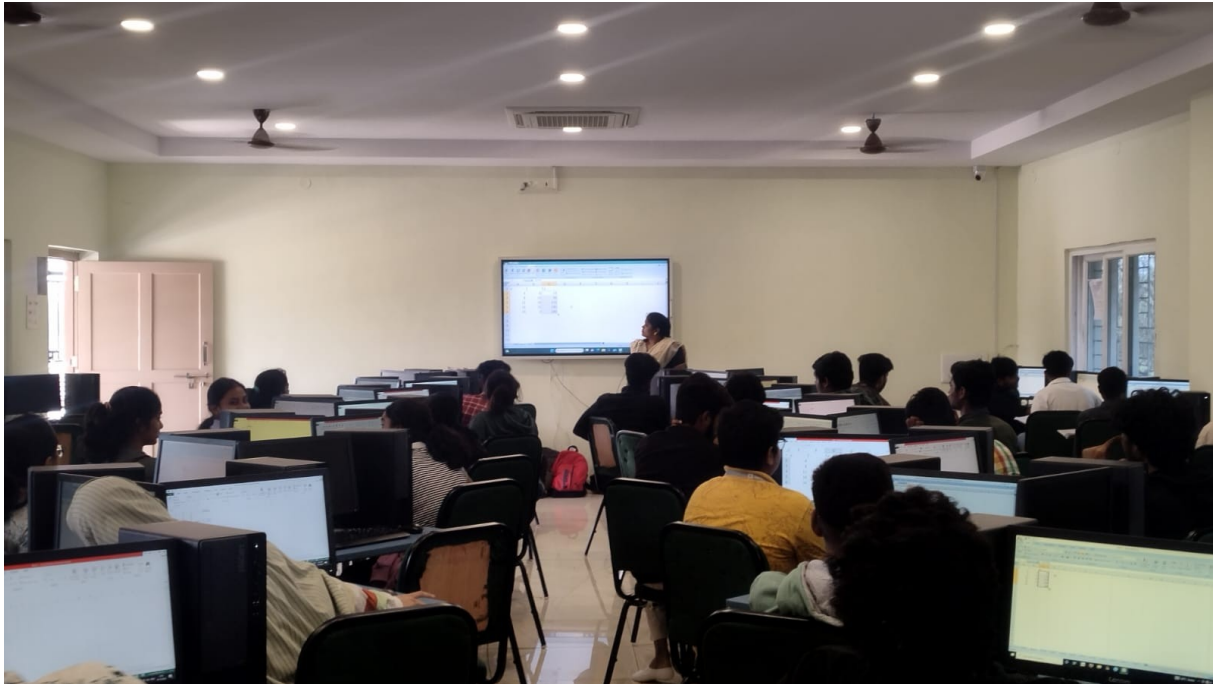
Video Demonstration by Smt.K. Rajitha Advanced Accounting

**“VIDEO DEMONSTRATION”
PROGRAMPHOTOS**

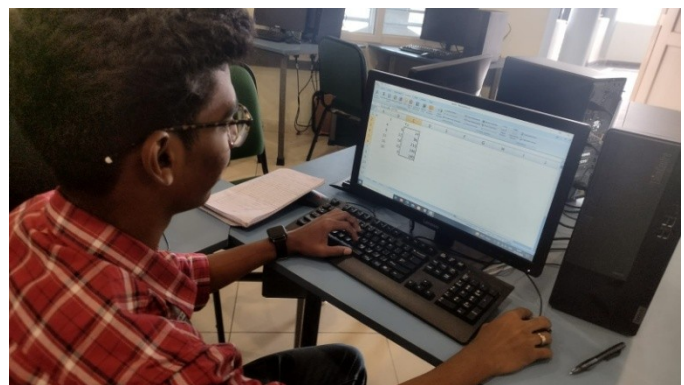
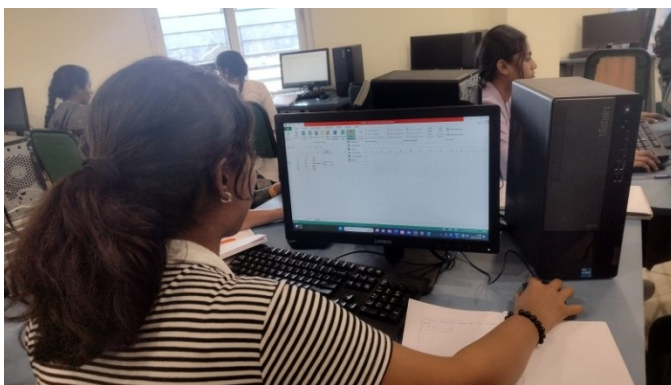
Teaching Method: Video Demonstration

A.Y: 2021 –2022

S. No.	Name of the Course	Semester	Topic Name	Video Link
2.	BUSINESS ANALYTICS	III	Fundamentals Of Business Analytics	



Video Demonstration by Smt. V. Anusha Fundamentals of Business Analytics



Department of B.Com Business Analytics

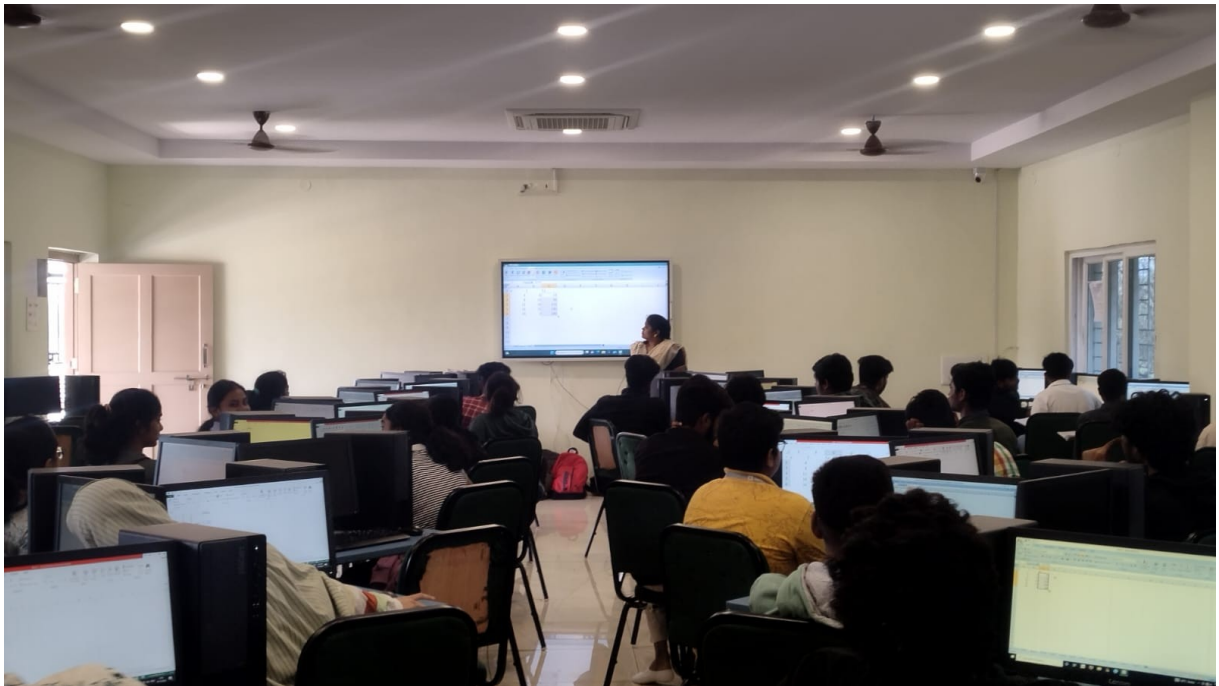
PROGRAM PHOTOS

TEACHING METHOD: Practical Demonstration

NAME OF THE COURSE: Data Analytics Essentials

YEAR/SEM: 2022, Sem II

TOPIC: Linked Lists



**Practical Demonstration of Excel Data Analysis by
V.Anusha, Assistant Professor**

**Acumen Connect and
Loyola Academy**

Departments of B. Com Business Analytics

**Industry Connect
Program
Report**

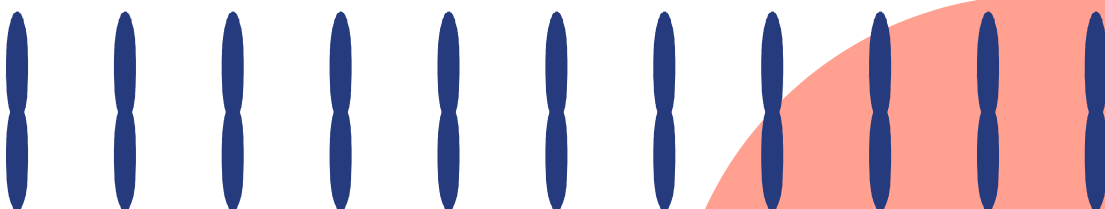
4th August '23

POCHAMPALLY



INDEX

- About College About
- Faculty
- About Acumen Connect
- Program Objectives
- Program Outcomes
- Details of Industry Visit
- Caselet
- Case Study Sample (Submitted by Student)





**ACUMEN
CONNECT**

About Loyola Academy

Loyola Academy (LA) a spacious ecofriendly campus with excellent infrastructure is managed and administered by the Catholic clergy, popularly called Jesuits of the Andhra Jesuit Province, belonging to the Society of Jesus (founded by St. Ignatius of Loyola), an International Catholic Religious Order. Loyola Academy was founded by Rev Fr T. Baliah SJ in 1976 in Alwal, Secunderabad, Telangana.

Loyola Academy was granted Autonomous status in 1992 for Degree and PG courses in 2010. Appreciating the achievements and qualitative pursuit of Higher Education needs, UGC awarded Loyola Academy “A College with Potential for Excellence” (CPE) in 2008.

T. Swarna Ma'am, HOD & Asst.Professor of B.Com Business Analytics, Loyola Academy organized, facilitated & Accompanied the Industry Connect Program.

Rajitha Ma'am and Anusha Ma'am accompanied the students for the visit.



NAAC Criteria

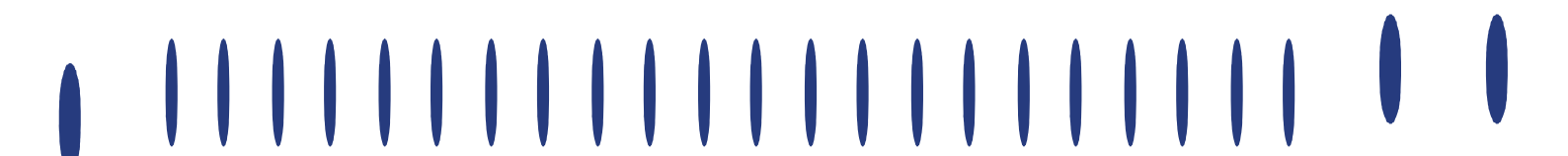
(1.3) Curriculum Enrichment:

- (1.3.1) The industrial visits have given students insight into work culture and professionalism along with an understanding of the professional ethics followed by Pochampally.
- (1.3.2 and 1.3.3) The Industry Connect program is an experiential learning program that has provided industry exposure to students through field visits. Students understand the practical usage of the subjects and concepts learned in the classroom through the Industry Visits.

(2.3) Teaching-Learning Process:

- (2.3.1) **Experiential Learning methodologies** such as journey mapping, what, how, why, and 5 why's were used during the program during industry immersion.

(7.2) Best Case Practices

- (7.2.1) The Industry Connect Program is a best-case practice followed by Loyola Academy. ICP integrates industry exposure and employee engagement along with case studies that enrich students' worldviews.
- 



Acumen connect's

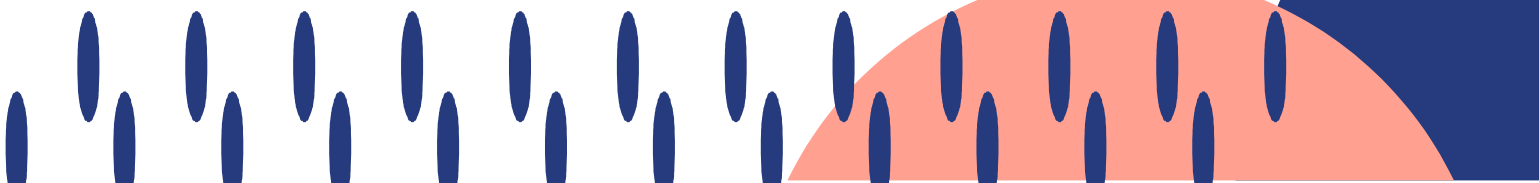
Industry connect program

About Us

Acumen Connect is an online Ed-Tech platform for supplementary education aiming to make individualized, industry-driven learning accessible to all. The Hyderabad-based start-up facilitates industry visits, conferences, workshops, and projects for students from all academic backgrounds.

ICP Program Objectives

The objective of the Industry Connect Program is to provide industry exposure to students through local industry visits. The programme uses experiential learning methodologies to help students gain practical knowledge and exposure to sectors and industries, including their processes, operations, and human resources. Through pre- and post-visit sessions and interaction with employees of the organization, the programme intends to promote informed career choices.



ICP Program Outcomes

The Industry Connect Program is a certified one-day visit that achieves the following outcomes:

1. Students will be able to recognize and articulate the production process of the industry through a "journey map."
2. Students will be able to note the layout, manpower, automation, quality management, raw material procurement, and waste management of the industry during the industry immersion session.
3. Students will answer a case study given to them at the end of the Industry Connect Program.



Industry exposure

POCHAMPALLY

The students visited Pochampally on 4th August 2023.

Bhoodan Pochampally is a census town in the Yadadri Bhuvanagiri district of the Indian state of Telangana. It is located in Pochampalle mandal of Bhongir division. This village is known for woven products, especially hand-woven Ikkat sarees.

A **learning kit** was shared with the students prior to the industry visit that provided them with information regarding the company. A **pre-industry session** was organized where students were engaged with the history and future plans of the company. They interacted with the employees of the organization who answered their questions and helped them understand the sector and company better. The **production process** was explained in detail by the Industry Gurus of Acumen Connect. A **post-industry session** was conducted to clarify further doubts and queries. Students are **certified** in their learning experience post the Industry Connect Program.



CASE STUDY.

the local landlord got up and said that he is ready to donate 250 acres. This incident became the genesis of Bhoodan movement and it made Vinoba realize that there is some potentiality in solving the land problem of India. This movement later on developed into a village gift or Gramdan movement. As such the huge, massive and magnificent movement called Bhoodan Movement was born at this village Pochampally, the village was renamed to Bhoodan Pochampally.



The optimal price ranges of various Pochampally handloom products based on market demand and customers willing to pay.

Pochampally handloom products are renowned for their exquisite craftsmanship and unique designs. To maximize profitability and maintain a competitive edge, it is crucial to set optimal price ranges for various Pochampally handloom products based on market demands and customer willingness to pay. To determine the optimal price ranges, a market research study was conducted.

Customers associate Pochampally handlooms with authenticity and quality. Products marketed as genuine Pochampally handlooms have higher perceived value, allowing for higher price positioning.

Different customer segments exhibit varying levels of price sensitivity. While some customers prioritize quality and craftsmanship and are willing to pay a premium, others may seek more budget-friendly options without compromising on the essence of Pochampally handlooms.

Customers show a preference for exclusive and innovative designs in Pochampally sarees, fabrics, and other products. The rarity of designs can justify higher price points. Festive seasons and cultural events witness increased demand for Pochampally handlooms. Capitalizing on these occasions with well-timed promotions can influence customer willingness to pay.

Striking the right balance between pricing and perceived value will ensure the continued success of Pochampally handloom products in the market.

The current raw material procurement process, including sources, pricing, and supplier relationship.

Pochampally handloom industry is renowned for its traditional handwoven silk and cotton sarees, produced in Pochampally village, located in the state of Telangana, India.

Sourcing of Raw Materials: The primary raw materials used in Pochampally handloom sarees are silk and cotton yarns & different coloured dyes.

a. Silk Yarn: The silk yarn used in Pochampally sarees is typically sourced from silkworm rearing centers mainly are from TamilNadu & other southern states. The cocoons are processed to obtain silk fibers, which are then spun into yarns suitable for weaving.

b. Cotton Yarn: For cotton sarees, the raw cotton is sourced from cotton farms or cotton-producing regions. The cotton fibers are processed and spun into yarns before they are used for handloom weaving.

Pricing of Raw Materials: The pricing of raw materials in the Pochampally handloom industry can be influenced by various factors, including:

a. Market Demand: If there is high demand for Pochampally sarees, the prices of raw materials may increase due to greater demand from weavers and manufacturers.

c. Quality: The quality of raw materials can also impact their pricing. Higher-quality silk and cotton may be more expensive.

Supplier Relationship: In the Pochampally handloom industry, weavers typically procure raw materials from local suppliers or cooperatives. These suppliers play a crucial role in maintaining a healthy supplier relationship with the weavers. The key aspects of the supplier relationship include:

a. Timely Delivery: Suppliers must ensure that raw materials are delivered to weavers on time, as any delay can affect the production schedule.

b. Quality Assurance: Suppliers need to provide consistent and good-quality raw materials to maintain the reputation of Pochampally sarees.



CASE STUDY

The effectiveness of various sales channels, such as physical stores, online platforms, and direct sales.

Physical Stores:

Physical stores are traditional sales channels and have been essential for selling Pochampally handloom products for many years. They offer customers the opportunity to see, touch, and feel the products before making a purchase, which can significantly influence buying decisions. Physical stores also allow sellers to provide personalized customer service and build relationships with buyers, fostering trust and loyalty.

Advantages of physical store are; Tangible shopping experience. Opportunity for personal interaction with customers. Ability to showcase the intricate craftsmanship of handloom products. Local presence may attract tourists and local customers.

Some disadvantages of physical store people faced are; Limited geographical reach unless multiple stores are established. The global pandemic (COVID-19) may have impacted footfall in physical stores.

Online Platforms:

Online sales channels have seen growth in recent years, and many people are not aware of their pochampally ikat saree application. By this app we can order any product of pochampally. E-commerce platforms allow Pochampally handloom product sellers to reach a broader audience, including national and international customers. They also advertise their products through social platforms like Facebook, Instagram and many more.

Direct Sales:

Direct sales involve selling Pochampally handloom products directly to customers through events, exhibitions, or home parties. This approach allows sellers to build personal connections and educate customers about the uniqueness and value of their products.



• • • • • • • • • •

The Value Proposition Canvas framework, how can the Pochampally handloom industry craft a customer-oriented value proposition that showcases the cultural heritage, craftsmanship, and exclusivity of its handloom products, while effectively addressing customer pain points, aligning with sustainability preferences, and differentiating itself from contemporary textile options, to drive growth and competitiveness in the market.

Customer Profile (Customer Gains and Pains):

a. Cultural Heritage and Craftsmanship Appreciators:

Gains: Customers seeking authentic, traditional handloom products that represent the rich cultural heritage and craftsmanship of Pochampally.

Pains: Concerns about the fading cultural identity, limited accessibility, and competition from modern textile options.

b. Environmentally Conscious Consumers:

Gains: Customers looking for sustainable, eco-friendly products to support ethical and responsible practices.

Pains: Worries about the environmental impact of contemporary textile production and the lack of transparent sourcing.

Value Map (Products and Services):

a. Showcase Cultural Heritage and Craftsmanship:

Handloom products made using traditional weaving techniques and designs that reflect Pochampally's cultural heritage.

b. Exclusivity and Personalization:

Offer limited-edition collections and customizable options, giving customers a sense of exclusivity and involvement in the creative process.

Value Fit and Alignment:

a. Cultural Events and Workshops:

Organize workshops and cultural events to educate customers about Pochampally's history and weaving techniques, fostering a deeper appreciation for the products.

b. Eco-Friendly Packaging and Branding:

Utilize sustainable packaging materials and promote eco-conscious branding to align with environmentally conscious consumers.

c. Collaboration with Fashion Designers:

Collaborate with fashion designers to create contemporary collections that blend Pochampally handloom with modern fashion trends.

• • • • • • • • • •



Department of B.Com Business

Analytics

TEACHING METHODOLOGY

Student Seminars

ACADEMIC YEAR 2022 – 23

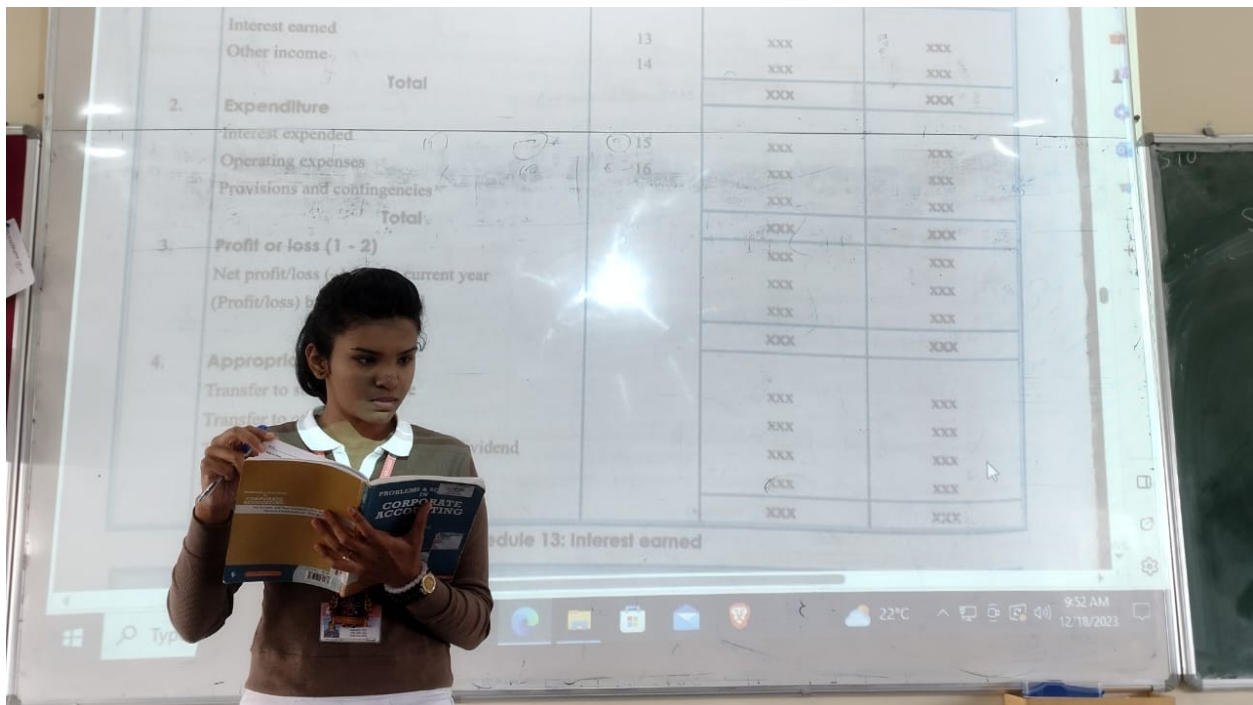
Name of the Program: B.Com Business Analytics

YEAR/ SEM: III

Course: Advanced Accounting

Topic: Departmental Accounting

PHOTOS



WORKSHOP

**LOYOLA ACADEMY
SCHOOL OF COMMERCE
DEPARTMENT OF B. Com Business Analytics**

REPORT ON WORKSHOP ON CAREER SKILLS IN BUSINESS ANALYTICS

Title: Career skills in Business Analytics

Date(s): 7th March 2023 and 9th March 2023

Preamble:

A two day workshop on Career skills in Business Analytics has been conducted on 7th March 2023 and 9th March 2023, by Department of B.Com Business Analytics, Loyola Academy Degree and Pg college, Secunderabad. This workshop has been sponsored by Skillstride Academy (<https://www.skillstrideacademy.com/>), Taj Deccan, E-Floor Banjara Hills, Hyderabad, Telangana 500034.

Resource persons Profile:

1). Rishit Agarwal, ACMA CGMA

Rishit Agarwal, ACMA CGMA as one of our trainers for our Finance Professional course. He is a qualified CGMA. Rishit has extensive teaching experience in the field of finance and accounting and has taught over 900+ students within his professional journey. He is also the co-founder of Skillstride Academy, an online training platform that helps individuals develop their professional skills. In addition to his expertise in accounting and finance, Rishit is also a certified SMM and SEO expert.

2). Kritika Jain

Holds 4 years of financial reporting experience from UBS. Co-founder of Skillstride Academy, providing management skills certification courses and training for more than 500 students. In addition to expertise in Management, Kritika is also a certified Investment specialist. With her vast knowledge base, she provided valuable insights during our learning experience with her.

Participant's Profile:

A total of 200 students of B. Com Business Analytics and other programs had participated in

the workshop.

Description about the Program:

On the inaugural function, Fr. Dr. L. Joji Reddy, SJ, Principal Vikram Sinha, the founder of We Care Pest Control participated as Chief Guest. In his Chief guest address, he shares his business journey and emphasized new entrepreneurship, setting up their first business. He advised students as, 'Just do it with passion, don't let go of a chance. If you win, you will be a success story for others to emulate. If you lose, you will gain experience and can motivate yourself to work hard and taste success. Most startup SMEs fail as they can't take the first failures. In today's world, you have solutions for every problem. You just need to be patient'.

After inauguration, resource person Rishit Agarwal gave insights on the power of analytics in business. He explores the top technical and non-technical skills for a business analytics professional. Below are some of the top tools for business analytics professionals which were trained to students:

SQL

SPSS, SAS

Excel

On 9th March, Kritika Jain gave insights on :

- 1). Connect to and transform data with advanced data preparation capabilities.
- 2). Create interactive data visualizations and uncover important insights.
- 3). Publish dashboards and share insights to drive informed action throughout your organization.

Day 1

INAUGURAL:

The Inaugural session commenced at 10.00 am in Inigo Hall. Dignitaries were Rev. Fr. Dr. L. Joji Reddy SJ principal, Rev. Fr. M Arul Jothi SJ, Dr. M Veera Swamy Dean of Commerce, Mrs. T. Swarna HOD, Mrs. K. Rajitha Assistant Professor, Mr. Bala Praveen Assistant Professor, Mrs. V Anusha Assistant Professor.

The inaugural session began with prayer by college choir "Bless the lord Oh my soul". The Dignitaries were welcomed and invited on to the dais for lighting of the lamp by the hosts of the session Goria and from B.Com Business Analytics final year.

Then the dignitaries were offered with Felicitation and warm regards. With this the Session had started

Guest Letcher

A Day One guest lecture was the Commenced by _____ on the latest Business Intelligence, in order to give students an insight about Business Analysis and the vital role it plays in every organization.

we began by defining who is a business analyst. And we looked into Why business analysts are essential in an organization. We discussed what roles can be performed only by a business analyst, we then looked into the scope of the business analyst in India and with the knowledge that Business analysts' future seems promising and is very essential for the organization's growth.

Our guest lecturer was also informative on the corporate needs regarding analysis and how to become a Business Analyst with necessary skills and Crucial strengths required to meet the business requirements. The session was concluded by briefing the students on the future of Business Analytics and Careers in Business Analytics such as Data Scientists, Data Engineers and Data Analysts.

GROUP DISSCUSSION

A group discussion is a discussion between a group of participants on a given subject. GD is a discussion that tests the candidate's skills, such as leadership skills, communication skills, social skills and, teamwork, listening ability, General awareness, confidence, problem-solving skills, etc.

This GD Discussion with mainly had three rounds to tests the candidates skills

Round 1: Evaluating Visual and auditory abilities

Round 2: Problem solving skills

Round 3: Group Discussion skills

Day 2

INAUGRAL:

The Inaugural session commenced at 10.00 am in Inigo Hall. Dignitaries were Rev. Fr. Dr. L Joji Reddy SJ principal, Rev. Fr. M Arul Jothi SJ, Dr. M Veera Swamy Dean of Commerce, Mrs. T. Swarna HOD, Mrs. K. Rajitha Assistant Professor, Mr. Bala Praveen Assistant Professor, Mrs. V Anusha Assistant Professor _____ Guest Lecturers__

The inaugural session began with prayer by college choir. The Dignitaries were welcomed and invited on to the dais for lighting of the lamp by the hosts of the session Gorla and from B. Com Business Analytics final year. The Dignitaries were the welcomed with Saplings as a welcome offering.

The Day 2 proceedings had been commenced at 10:30 am

GUEST LETURE

A Day One guest lecture was the Conducted by _____ on the latest analytical tools of Business Analytics and their application in the real life scenario.

The session included the Journey from Business Analytics to Business Intelligence and the various tools used in BI where it was told that Business intelligence is also called descriptive analytics while Business analytics is referred to as prescriptive analytics. He also informed about he various tools available in BI that are: SQL and visualization tools like R, Tableau, and Excel for dealing with data.

It was an informative and an interactive session between the students and the Guest Lecturer. It provided a link between theoretical and practitioner view point

Other Programs

After the lecture the students were kept engaged with the cultural program presenting students and faculty talents in different fields like music, dance, literary, stand-up-Comedy, Public speaking etc. This session brought the entertainment and mood back for the fest.

QUIZ

The competition "Business Quiz" started at 11.30 am in Inigo Hall.

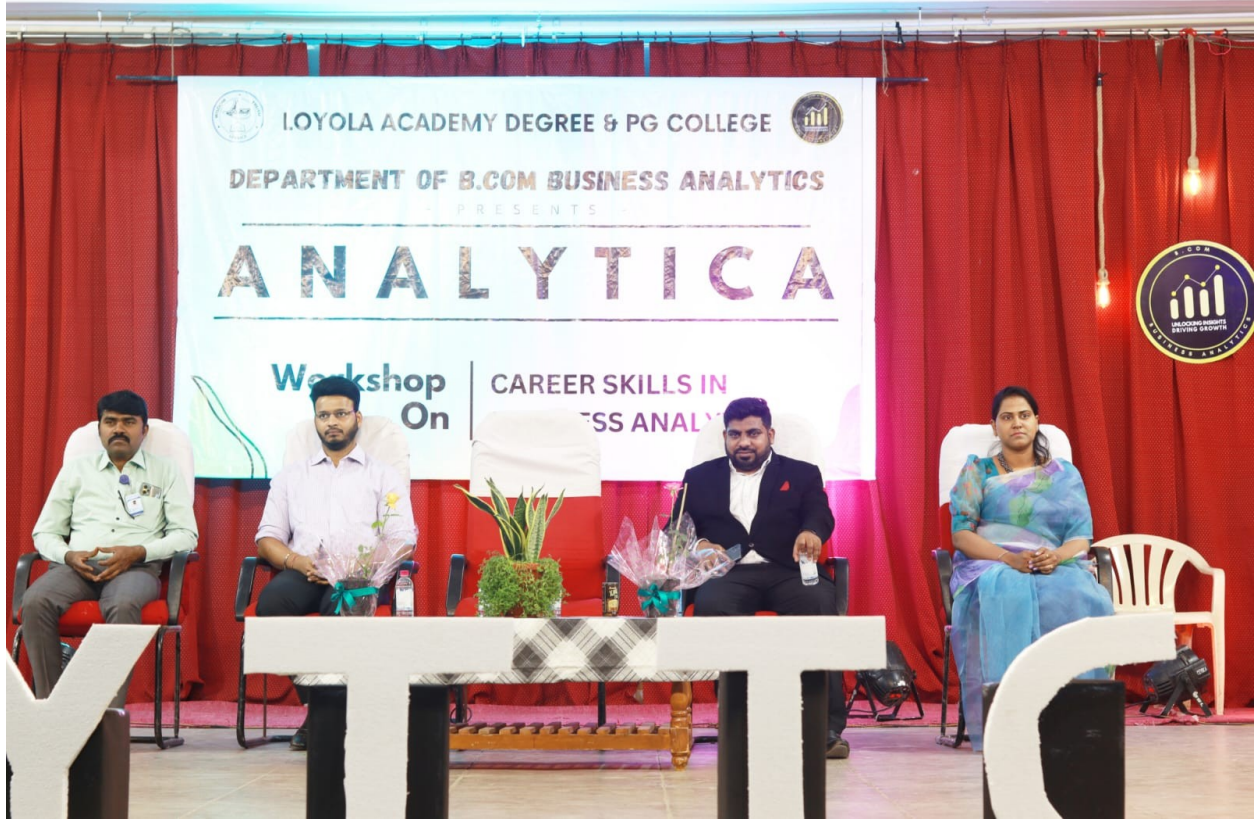
The objective of the event was to encourage students to explore their knowledge in various disciplines. It mainly comprised of 4 rounds. Each round was conducted on a different topic where all teams were competitively answering in the "Kahoot" application. Each Team consisted of 2-3 participants and every team was marked through the application. The event was in depth exploration, encourage research and providing practical solution on current issues.

Perspectives:

The department of B. Com Business Analytics is looking forward to organize future workshops on analytical software's in order to create technical and practical knowledge among students.

GALLERY:



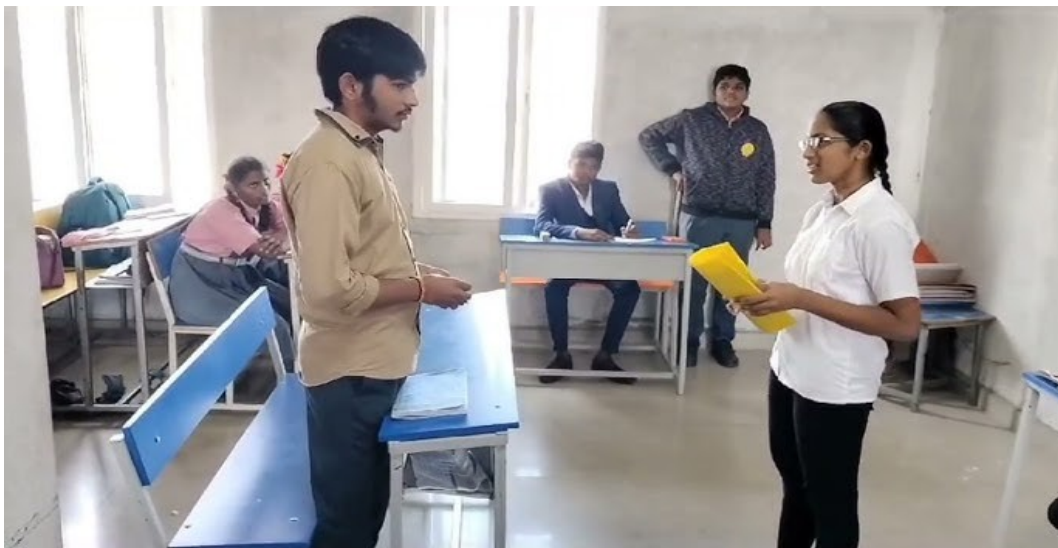




ROLE PLAY

This form of play encourages cooperation, sharing, and turn-taking, as children work together to create and act out imaginative scenarios. They learn to understand and respect different perspectives, develop empathy, and build stronger social connections with their peers.

Topic-Types of Leadership styles



QUIZ

Quizzes help one gain a broad or specialized understanding of a subject. Quizzes intended to encourage fun learning methods while also enhancing general knowledge. Students can "think outside the box" or from diverse perspectives by participating in quiz tournaments.



NPTEL

REPORT ON NPTEL

For the academic year 2022-2023



Introduction

National Programme on Technology Enhanced Learning (NPTEL) is an Indian learning platform for university-level science, technology, engineering, and mathematics subjects. It is jointly developed by Indian Institutes of Technology and Indian Institute of Science.

Department Progress

NPTEL Local Chapter has been started in the department of B. Com Business Analytics from the academic year 2021.

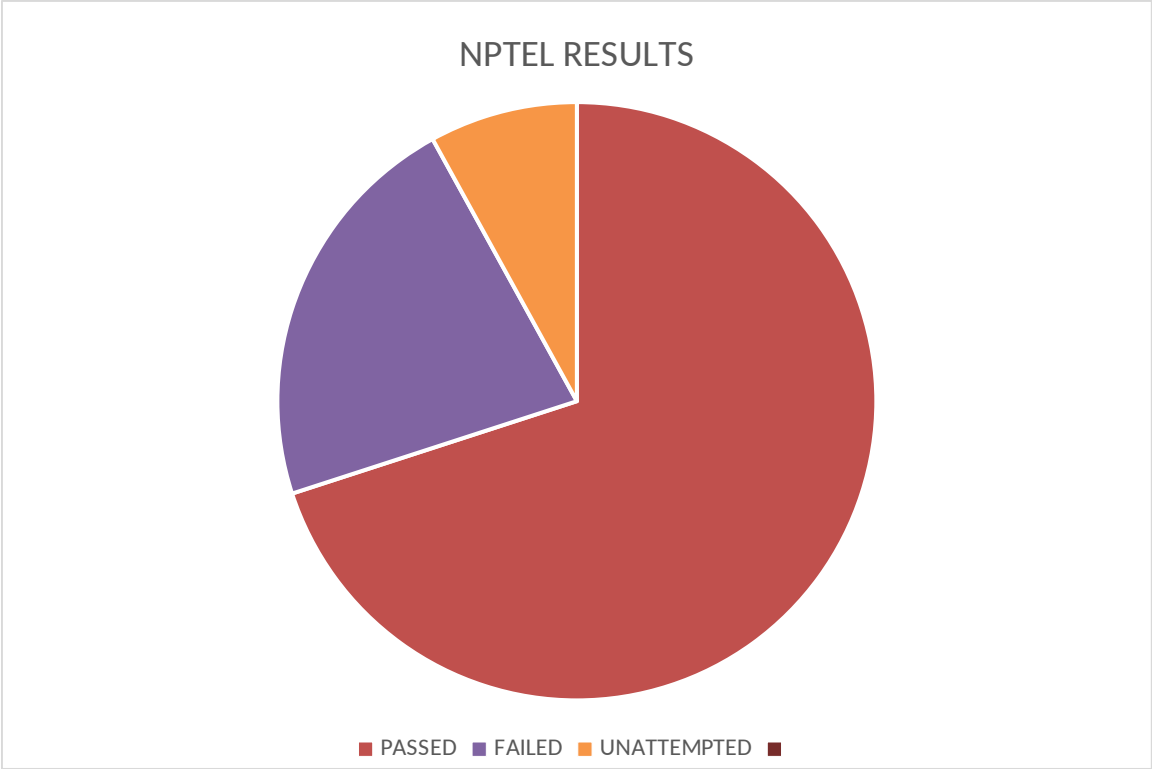
Total Registered Students through Local Chapter are 50.

35 Students cleared the exam and received certificates.

NAME	UID NO	COURSE NAME	COURSE DURATION	MARKS SECURED
Astikervaishnavi	111720037002	Business and sustainable development	4 weeks	60
Bandari.Gouthami	111720037003	Body language: Key to professional Success	4 week	70

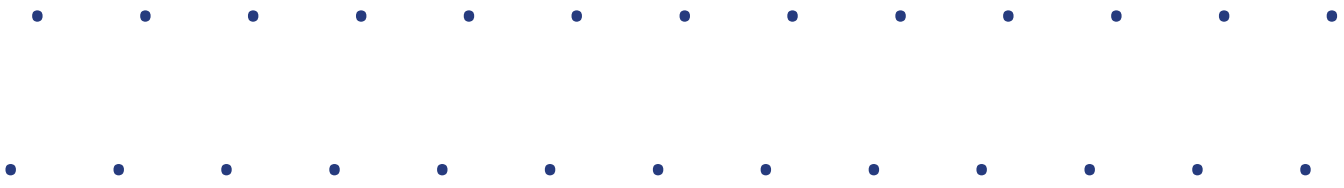
Sakina Taranawala	111720037012	Digital skilling	Self paced	78
Shreya Panikkar	111720037013	B. Com business analytics	Self paced	75
Shreya Panikkar	111720037013	Digital Skilling	Self paced	75
Swathi D Nakrani	111720037015	Business and Sustainable Development	Jul- Aug 2021	63%
VELAVALAPALLI SAI LIKITHA	111720037017	DIGITAL SKILLING	4 weeks	58
A.Abhishek Reddy	111720037018	Business and sustainable development	4 Week Course	67%
A.Abhishek Reddy	111720037018	Business and sustainable development	4 Week Course	67%
A.Abhishek Reddy	111720037018	Business and sustainable development	4 Week	67
Achanta Sriram	111720037021	Business and sustainable development	4 weeks	84%
Abhinav bandaru	111720037025	Business and sustainable development	4 weeks	56
D PRABHU SUMANTH	111720037027	Business and sustainable development	4 week's	52%
D Shashank Dev	111720037028	Business and sustainable development	4 Week course	53%
D Shashank Dev	111720037028	Business and sustainable development	4 week course	53%
Gorige Akshay	111720037034	Business and sustainable development	4 weeks	58%
Jagannagari Keshav Reddy	111720037036	B. Com Business Analytics	4weeks	54%
Jai patel	111720037037	Business and sustainable development	4 weeks	78%
Joshua	111720037038	Python for data	4weeks	67%

		science		
K.AJITH	111720037040	Business and sustainable development	4 weeks	73%
Kakarla venkatGurunath	111720037045	Business and sustainable development	4 weeks	60%
Kakarla venkatGurunath	111720037045	Business and sustainable development	4weeks	60%
Nitesh Krishna M	111720037046	Business and sustainable development	4 week course	60%
Rohit Surest	111720037053	Management and field sales	4 weeks	51
Shaik Ahmed Ali	111720037055	B.com business Analytics	3years	67
PasupalaHemalatha	111721037010	B.com business analytics	2021-2024	89
Sakina	111721037015	Stress management	4 weeks	30/75
Shinde Pravalika	111721037016	Stress management	4weeks	53
Athul Suresh	111721037028	Stress management	4 weeks	50%
Mohammed Ashfaq Ahmed Khan	111721037030	Stress management	4Weeks	58%
M Devikkumar	111721037034	Stress management	4 weeks	52
Marepally Kevin Joshua	111721037035	B. Com business analytics	4 weeks	68
Ps.Ashik	111721037042	Stress management	4 Weeks	53
V Gowtham	111721037053	B.com business analytics	4 weeks	54
Dhara patel	111721037057	Stress Management	4 weeks	56%



Thank you





Loyola Academy

Department of Commerce

B.Com Honours Strategic Finance

Details of Student Centric Methods for the year 2022-2023

During the year 22-23, the Department Faculty members has planned and executed several student centric methods which will help the students to get involved in various academic related activities and help them in acquiring new skills in process of decision making, planning and effective management of various activities with the intention of getting good employment opportunities as well as making them to start their own business to become future Entrepreneurs.

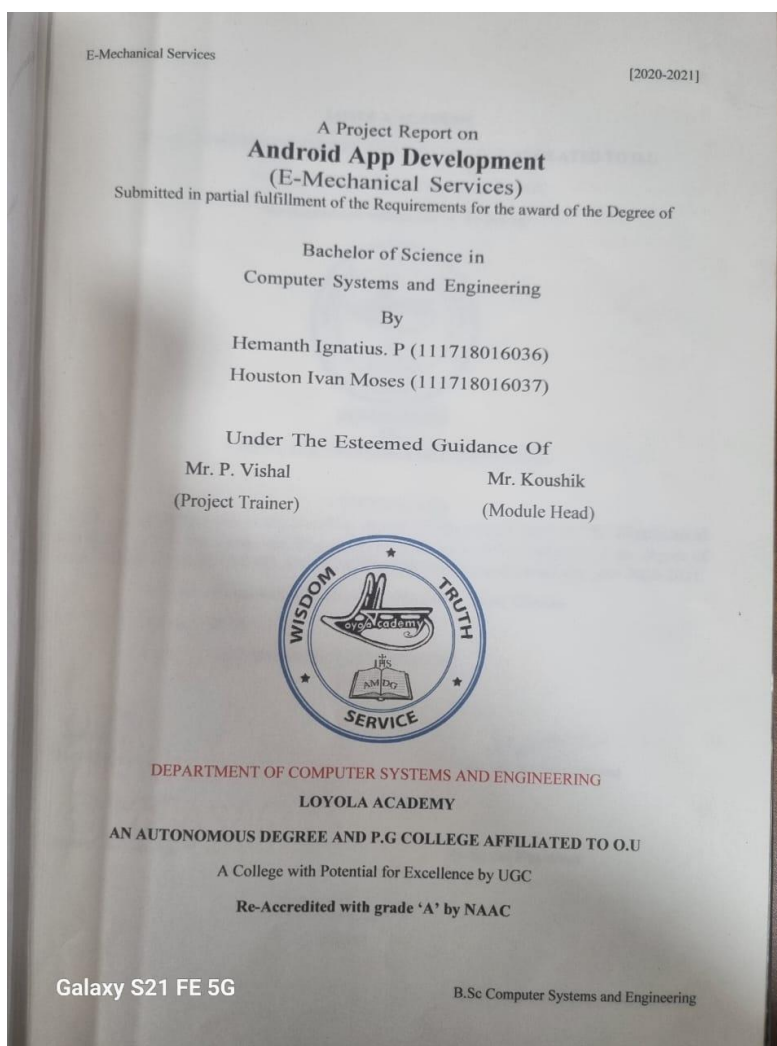
Sl.No	Student Centric Methods
1	Industrial Visits report Akshaya Patra report 2023 - ACSF (1).docx
2	Finovo Report Finovo_Report.....doc

STUDENT CENTRIC METHODS

DEPT: BSc Computer Science and Information Technology

The department of **Computer Science and Information Technology** during the year 2022-23 has adopted the following strategies to make learning more students-centric and ensure the holistic development of the students:

- **Assignments:** For various subjects, assignments have been given to students which provides an opportunity for them to learn, practice and demonstrate the learning goals.
- **Seminars:** Through student seminars, they are able to express their views and understandings on a specific topic.
- **Computer lab-** Apart from regular Practical classes hands on experience has been conducted for advance level subjects which help students to experience and gain knowledge about new different tools and software, also it helps them to be placed in IT sectors
- **Research Projects :** The final year students pursue major projects as part of their course. In this project students develop and implement an innovative software ideas.



- **Alumni meet :**

A program to facilitate, consolidate and coordinate Alumni activities at Loyola academy for the department BSc Computer Science and Information Technology of first year was conducted on 7th february,2023.

The points discussed in the meet are:

- About the current trends in languages and certifications in the IT industry.
- About their personal experiences in the development of open source software.

- About online certifications of various courses.
- How to get placed in top IT companies.



STUDENT CENTRIC REPORT

Department of Computer Science and Cognitive Systems

AI QUIZ

Artificial Intelligence is about_____.

- a. Playing a game on Computer
- b. Making a machine Intelligent
- c. Programming on Machine with your Own Intelligence
- d. Putting your intelligence in Machine

What are the main goals of AI?

- A. To Create Expert Systems
- B. To Implement Human Intelligence in Machines
- C. Both A and B
- D. None of the Above

Which of the following is not the type of AI?

- A. Reactive machines
- B. Unlimited memory
- C. Theory of mind
- D. Self-awareness

Which of the following is an application of AI? *

- A. Gaming
- B. Expert Systems

C. Vision Systems

D. All of the above

Which rule is applied for the Simple reflex agent?

Simple-action rule

Simple & Condition-action rule

Condition-action rule

None of the above

The PEAS in the task environment is about_____

Peer, Environment, Actuators, Sense

Performance, Environment, Actuators, Sensors

Perceiving, Environment, Actuators, Sensors

None of the above

Among the given options, which search algorithm requires less memory?

a. Optimal Search

b. Depth First Search

c. Breadth-First Search

d. Linear Search

The component of an Expert system is_____.

a. Knowledge Base

b. Inference Engine

c. User Interface

d.All of the above

Conclusion: Students went through complete information in detail to answer the quiz . After the review of responses discussed regarding their mistakes and cleared their conviction on that content.

Conducted JAM Sessions on latest Technologies

Sandeep and kiran





Conclusion: The aim of this session is to make the students clear idea about the topic in short and can enhance in written for exams and share their thoughts with co-students.

Department of Computer Science and Internet of Things
Report on Student Centric Method
Academic year 2022-2023

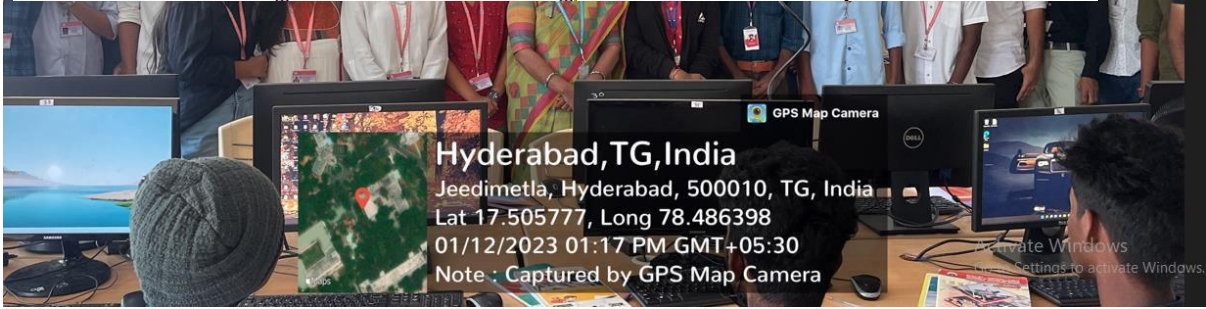
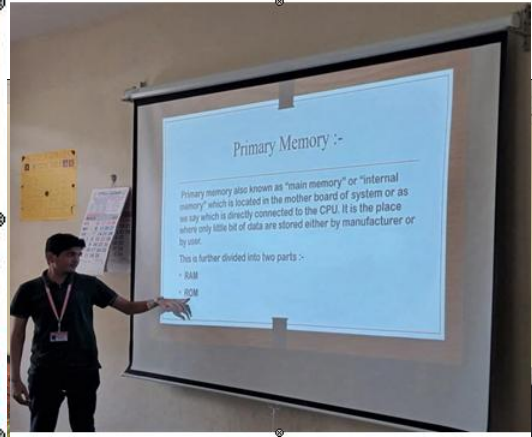
The CSIOT Department adopts a teaching model that emphasizes delivering instruction with a student-centric perspective. Along with fostering independence and strengthening students' confidence, this practice helps students move from being relegated to the role of passive recipients to active and participating stakeholders. In a teacher-centric classroom, it is impossible to meet every student's needs and expectations while still expecting a consistent level of learning from them all since kids differ in their comprehension and absorption capacities. By letting each student understand at their own level, the teacher helps the class learn by making sure they participate in class activities, which allows them to learn and process material at their own rate.

The department's course are described with an emphasis on the goals of each course, as well as the particular goals and outcomes of each program. This gives the learner a thorough idea of what should be the main focus from the very beginning of the course. At the end of the course, it also aids in their self-evaluation of their performance. Students' feedback on the course and professors at the conclusion of each semester offers a chance to find any gaps that may subsequently be filled.

Teachers try to make their classes as participatory as they can, promoting creative thinking and fresh perspectives. The Departments use a variety of techniques, including audio-visual approach, industrial visits, field work, and projects, to offer experiential and interactive learning.

The design of internal exams encourages pupils to work on their own. Students must turn in written assignments, which they must complete independently by conducting research on the assigned topic. This will help them become more confident writers, improve their style, and cultivate an interest in research projects. The second part of internal assessment is seminars, where students present their work in front of the class. This helps them get over stage fright and improve their oratory skills.

Courses in Ability Enhancement, Generic, and Skill Enhancement are available to help students get ready for life. Non-CGPA courses offer arts, such as calligraphy, to help students develop their aesthetic sensibilities. Students can engage, integrate, and learn thanks to the establishment of the NSS Cell and NCC unit.



Physical Capital (Infrastructure) of the Department

The Chemical Technology Department is in **Administration block**.
State-of-the-art classrooms:

Number of classrooms with LCD/Wi-Fi and LAN (ICT facilities) = **03**

Labs:

- Physics Lab
- Machine Unit Operations Lab
- Solar Lab
- Chemistry Lab
- Fluid Mechanics Lab

- Heat Transfer Lab
- Physical Chemistry Lab
- Mass Transfer Operations Lab
- Chemical Reaction Engineering Lab

All these available infrastructures facilitate to adopt the various innovative teaching methodologies and student-centric methods

Innovations Adopted in Teaching Methodology:

➤ Use of LCD or ICT

➤ Encouraging Student seminars

➤ Industrial Visits

➤ YouTube Videos

➤ Lecture Capturing and making available all the time online

Student Centric Methods:

Industrial Visit

Industry Linked Projects

In-House Projects

Weekly Assignments

Use of ICT

Presentation by Students

Mentoring & Guidance

Remedial Classes

Program for Slow Learners

Program for Advanced Learners

DEPARTMENT OF BA EPCA
STUDENT CENTRIC METHOD,2022-23

THE DEPARTMENT CONSISTS OF 3 MAJOR DISCIPLINES-PUBLIC ADMINISTRATION, ECONOMICS OF HUMANITIES AND COMPUTER APPLICATIONS FROM COMPUTER SCIENCE. THE TEACHING METHODS ARE DIFFERENT FOR DIFFERENT SUBJECTS AND LEARNER PROFILE. IN THE DEPARTMENT FOLLOWING METHODS IS BEING FOLLOWED

STUDENT CENTRIC METHOD OF TEACHING

1. CASE METHOD
2. Q AND A METHOD
3. COLLABORATIVE LEARNING
4. ROLE PLAY
5. DEVELOPING DEEPER UNDERSTANDING
6. CROSS DISCIPLINARY COMPETENCIES
7. SELF EVALUATION
8. RESEARCH ATTITUDE

STUDENT CENTRIC METHODS

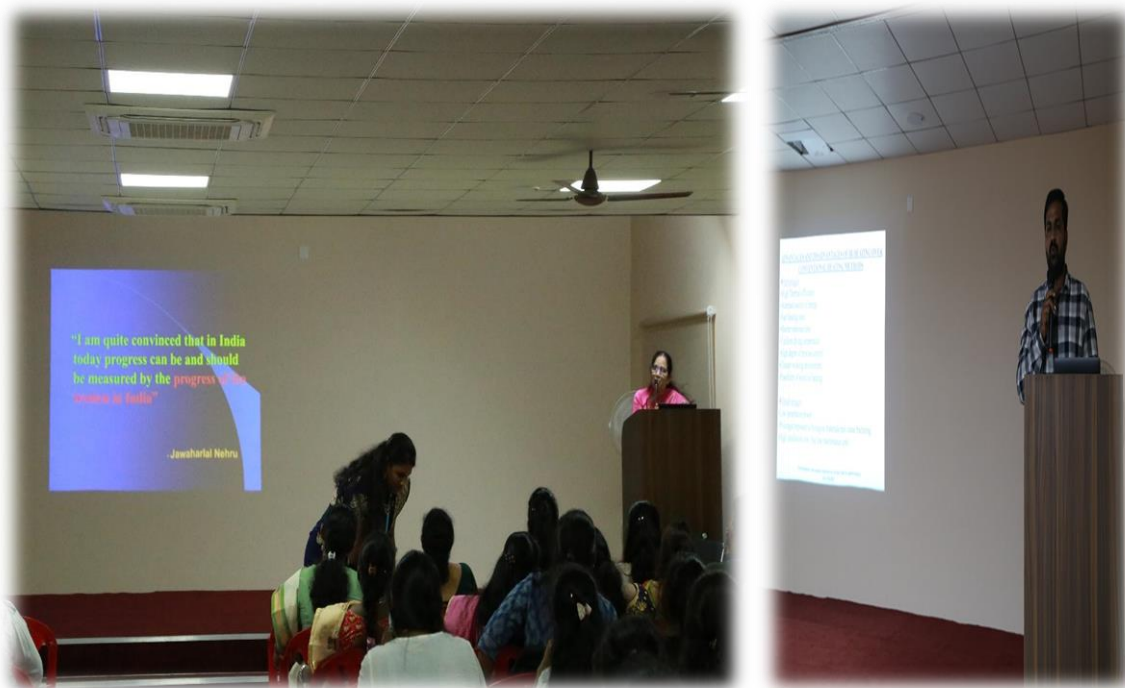
Department: B.Sc. Food Technology and Management

INTERNATIONAL SEMINAR

SEPTEMBER 1- 3 2022

Report on INTERDISCIPLINARY INTERNATIONAL CONFERENCE ON CURRENT TRENDS IN APPLIED SCIENCES-2022 (IICCTAS-2022)

A three-day interdisciplinary international conference on current trends in applied sciences was organized by school of life sciences and agriculture, which is aimed to provide an opportunity for interaction among academicians, researchers, and students.





Loyola Academy

ALWAL , SECUNDERABAD -500010

AN IQAC INITIATIVE INTERDISCIPLINARY
INTERNATIONAL CONFERENCE ON
CURRENT TRENDS IN APPLIED SCIENCES

IICCTAS-2022

Organised by :

School of Sciences and Agriculture

**THEME : NEWER CHALLENGES IN INNOVATIVE
FOOD PROCESSING & NUTRITION TO
PROVIDE SAFE & RIGHT FOOD**

Sub - Themes

- Nanotechnology in the food industry.
- The effect of food packaging materials on the environment.
- Quality assessment and sensory evaluation of processed foods.
- Effect of microbes on locally made fermented beverages.
- Enhancement of nutritious food by using food waste by - products.
- Funtional food and nutraceuticals
- Challenge and opportunities in cloud kitchen.
- Solar processing for value addition of fruits and vegetables
- Food fortification and value-added cereal and millet-based products.
- Newer approaches in food science nutrition and technology.



VENUE:
LOYOLA HALL

SEPTEMBER 1-3, 2022



Quiz Competition

THEME: QUIZ ON MILLETS AWARENESS

INTERNATIONAL YEAR OF MILLETS

A Quiz competition was organized on 31st October 2022, on “Millets Awareness” by the Departments of Food technology and management, Food science and Nutrition and Agriculture.

The time of the program was from 1PM to 2PM in the college. There are 7 Teams. 7 teams were represented by 3 participants each. Students of 1st, 2nd & 3rd years of the departments participated jointly in the Quiz. There were a total of 21 students.

The program was conducted by two round of questions-answers. 1st round was a oral questionnaire and 2nd round was a picture questionnaire. The students showcased their brilliance by rapidly answering the questions.

At the end of the contest students were rewarded.



Industrial Visits:

ICRISAT

On 9th September 2022, the department of B.Sc. Food Technology and Management has organized an industrial visit for third year (DFT) students, to the ICRISAT, in Sangareddy.

Students have gained knowledge regarding the development programmes taken up to improve food production around the world, various strategies applied by ICRISAT to improve the yield of plants such as millet and rice, their utilization of various modern technologies to check soil and land suitability, crop improvement and water harvesting and the functioning of the sustainable farming models.





VEERAMANI BISCUITS INDUSTRY

DATE OF VISIT: 21/12/22

PLACE: TURKAYAMYAL, HYDERABAD, TELANGANA

INDUSTRY: VEERAMANI BISCUIT INDUSTRIES LTD.

Explanation of whole process of working machines and equipments. Students have gained the practical knowledge and learned about the product quality and quality assurance.

KRISHNAVENI SUGAR FACTORY

DATE OF VISIT: 11/01/23

PLACE: Wanaparthi

INDUSTRY : NSL KRISHNAVENI SUGARS LTD.

On 11th January, 2023, First years went on an industrial visit to sugar manufacturing industry named NSL Krishnaveni Sugars - Ramakrishnapur, Wanaparthi . It one of the integrated sugar companies related to agro-commercial business.

Students have learnt about the functioning of equipment like miller, shredder, boiler, evaporator, centrifugal tanks and fermenters. It helped them to experience the practical applications of the course.

DOLPHIN INDUSTRY:

DATE : 10/01/23

PLACE : TURKYAMAJAL
HYDERABAD, TELANGANA

INDUSTRY: DOLPHINS FOOD PRIVATE LIMITED

On Tuesday 10th January 2023 An industrial visit to dolphin foods pvt ltd. To understand how the process and production activity is performed , management process, and also to acquire knowledge and experience also involved in manufacture of other food products wide range of chocolates with great quality and taste.

STUDENT CENTRIC METHODS

DEPT: M.Sc DATA SCIENCE

The department of M.Sc Data Science in the year 2022-23 has adopted the following strategies to make learning more students-centric and ensure the holistic development of the students:

- **Assignments:** For various subjects, assignments have been given to students which provides an opportunity for them to learn, practice and demonstrate the learning goals and explore their topics and attain knowledge and presentations were conducted in front of other students to help them to gain knowledge regarding each topic delt in class.
- **Seminars:** Through student seminars, they can express their views and understandings on a specific topic.
- **Practicals:** Practical were organized on subject's like Advanced databases, Python, data visualization, Internet of Things, Natural Language processing, GUI etc
- **Workshops:**

The Dept of M.Sc Data Science from Loyola Academy has Organized a Workshop on "RASPBERRY PI" on 20 and 21st JANUARY 2023.

The poster is for a two-day workshop on IoT. It features three speakers: Mrs. M. Prasanna (HoD, Dept. of Physics & Electronics), Mrs. V. Padmapriya (Asst. Professor, Dept. of Computer Science), and Mr. B. Venkata Narayana (Programmer, Computers Department). The workshop is organized by the Department of MSc Data Science at Loyola Academy in collaboration with Bhavan's Vivekananda College. The dates are 20-21 January 2023, from 9:30 AM to 3:45 PM, at the IOT-Lab Admin Block. A 'JOIN NOW' button is at the bottom.

WISDOM
SERVICE

INSTITUTION'S INNOVATION COUNCIL
Ministry of Education, Government of India

Bhavan's Vivekananda College
Sriniketan

TWO DAY WORKSHOP ON IOT

AN INITIATIVE OF IQAC

Organized By The Department Of MSc Data Science, Loyola Academy
In Collaboration with
BHAVAN'S VIVEKANANDA COLLEGE

SPEAKER

Mrs. M. Prasanna
HoD, Dept. of Physics & Electronics

SPEAKER

Mrs V. Padmapriya
Asst. Professor, Dept. of Computer Science

SPEAKER

Mr. B. Venkata Narayana
Programmer, Computers Department

CONVENOR
Dr. K. Rama
IQAC Co-ordinator

ORGANISING COMMITTEE MEMBER
Ms. N R Rashmi
Head Of Dept.

20-21
JANUARY 2023

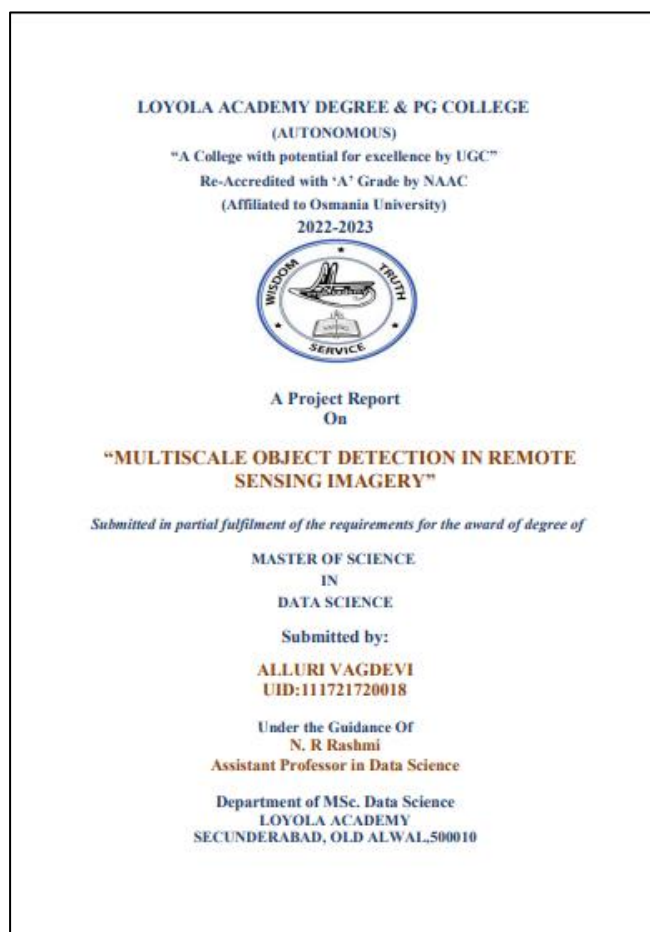
TIME
9:30AM - 3:45PM

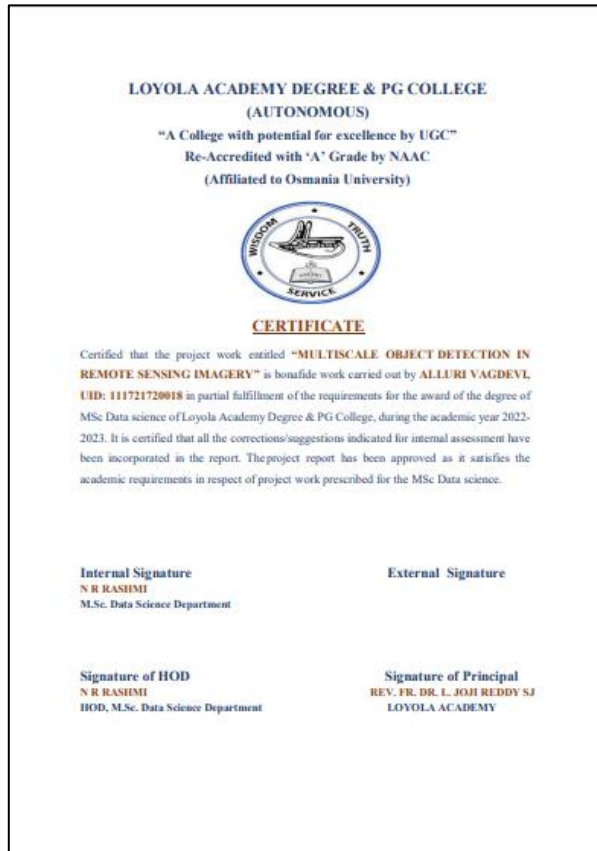
VENUE: IOT-LAB
ADMIN BLOCK

JOIN NOW



- **Research Projects:** The final year students pursue major projects as part of their course. In this project students develop and implement an innovative idea in the field of Machine learning, deep learning, natural language processing and internet of things.





- Major Projects Hospital Internships:** students pursued internships from various companies to explore Machine learning, deep learning & Natural language processing subjects in the field and every student submitted their internship certificates along with their major project.



PANHYD01258/MAJOR PROJECT/DSP/2022-2023

COMPLETION CERTIFICATE

This is to certify that **Mr./Mrs. Madanu Akanksha**, Roll Number (111721720002), who is pursuing (M.SC(Data Science)), Department at, **Loyola Academy Degree and PG College**, has successfully completed his/her Internship with Major Project at, **Pantech e Learning Pvt. Ltd** on ("Detection of offence and non offence on memes using CNN") under the guidance of **Mrs. V. Lakshmi** in our organization.

During the Internship with Major Project period, the candidate has shown keen interest and commitment towards learning and his/her performance was good.

Duration of Internship with Major Project: 27-02-2023 to 27-04-2023

Yours truly,
Pantech e Learning Pvt. Ltd.

Srinivasan.N
(Branch Manager)

Pantech e Learning Pvt. Ltd
4th Floor, Delta Chambers,
Behind Chennai Shopping Mall, Ameerpet, Hyderabad,
Telangana - 500 016 Phone:91 040-40077960. | hr@pantechmail.com



CERTIFICATE OF COMPLETION

20 June 2023

This is for your kind information that **Ms. B. Sneha**, UID No-111721720028, a student of the **Loyola Academy Degree and PG College, Hyderabad** has completed 3 Months of Industry Training in **Data Science** at **ViHaVe.ai**. Our development team has put its best efforts to make the students professional in their respective technologies.

She has worked on "Multiple Projects". As a part of the project, she designed the layout and backend code.

It is further certified that the work done till now is a result of the candidate's own efforts.

Thanking you

Regards


Twinkle Soma

HR MANAGER



CERTIFICATE OF COMPLETION

April 15 2023

This is to certify that MS Y. NIHARIKA from LOYOLA ACADEMY DEGREE AND PG COLLEGE have successfully completed her PROJECT at TRUPROJECTS EDUCATIONAL SERVICES PRIVATE LIMITED from March 01 2023 TO April 15 2023. During the project she worked on SIM2AIR - SYNTHETIC AERIAL DATASET FOR UAV MONITORING. She was found punctual, hardworking and interested to learn the technologies

During the project she worked demonstrated good skills with self-motivate attitude towards learning.

Her association with the team was fruitful. We wish her all the best for future!

From

TRU PROJECTS

J. Manoj Kumar

J MANOJ KUMAR

MANAGING DIRECTOR



STUDENT CENTRIC METHODS

DEPT: M.Sc Food Science and Nutrition

The department of M.Sc Food Science and Nutrition the year 2022-23 has adopted the following strategies to make learning more students-centric and ensure the holistic development of the students:

- **Assignments:** For various subjects, assignments have been given to students which provides an opportunity for them to learn, practice and demonstrate the learning goals and explore their topics and attain knowledge and presentations were conducted in front of other students to help them to gain knowledge regarding each topic delt in class.
- **Seminars:** Through student seminars, they can express their views and understandings on a specific topic.
- **Practicals:** Practical were organized on subjects Institutional service management, programme policies public health nutrition, Principles Of Food Science, Clinical Nutrition, Advanced Nutritional Biochemistry,
- **Field visits:**
- The Department of M.Sc. Food Science and nutrition has actively participated in the Symposium on the occasion of World Food Day Celebrations, organized by CSIR-CFTRI Resource Centre, Hyderabad & ICMR-NIN & Nutrition Society of India, Hyderabad & Oil Technologists' Association of India (SZ), Hyderabad on 17th October, 2022 at 09.30 a.m. at ICMR-National Institute of Nutrition, Hyderabad.



- M.Sc. Food Science and Nutrition have visited Oshon-Dolphin Foods India Ltd, Hyderabad, a sugar confectionery based industry along with the faculty on 15th November 2022, as a part of curriculum.



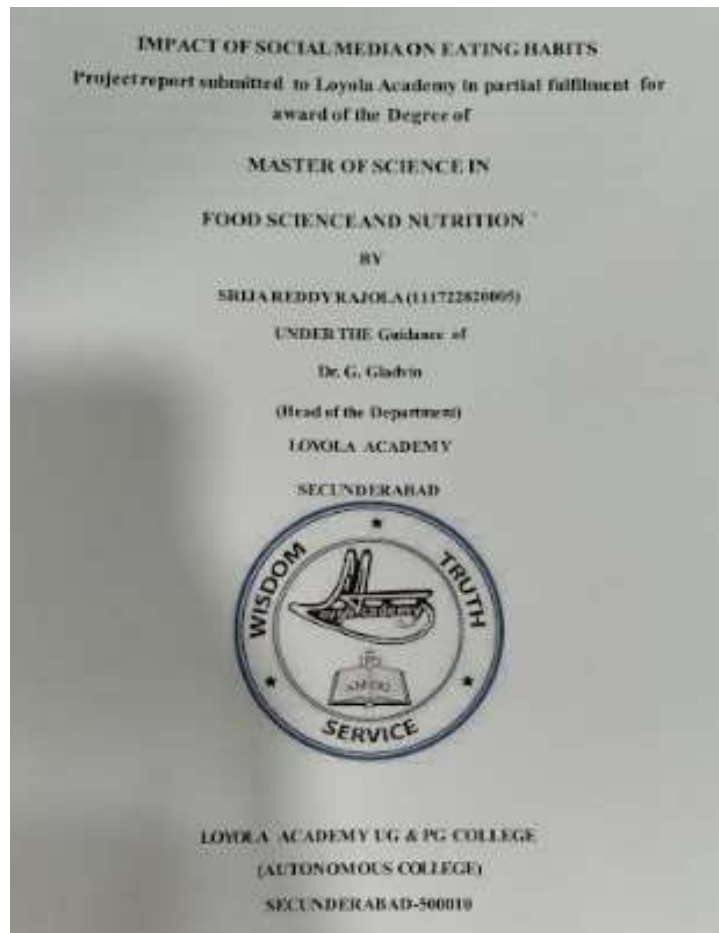
ICAATAS- 2023 (3day programme) combinely organized by Loyola academy, Hyderabad, Society of Agricultural research and Social Development ,New Delhi was held at Loyola Academy on 19th to 21st June 2023. To enlighten advances and improvements in agriculture and allied sciences.



M.Sc. Food Science and NUtrition (1st year) have visited Centre for Cellular and Molecular Biology (CCMB), located in Habsiguda, Hyderabad, along with the faculty on Thursday, 3rd Aug,2023



- **Research Projects** : The final year students pursue major projects as part of their course. In this project students develop and implement an innovative ideas in the field of food science and nutrition and food technology.



Influence of pollution on human health
Project report submitted to Loyola Academy in partial fulfilment for award of
the Degree of

**MASTER OF SCIENCE IN
FOOD SCIENCE AND NUTRITION**

BY

Darugapally Sowmya (111722820013)

UNDER THE Guidance of

Dr. G. Gladvin

(Head of the Department)

LOYOLA ACADEMY

SECUNDERABAD



LOYOLA ACADEMY UG & PG COLLEGE

(AUTONOMOUS COLLEGE)

SECUNDERABAD-500010

2022-2023

A Project Report
on
POST-COVID-19 SYMPTOMS
Submitted in partial fulfillment of the academic
Requirements for the award of the degree of

**Master of Science
in
Food Science and Nutrition**

Submitted by

Trupti Sahgal - 111722820011

to



Department Of

Food Science and Nutrition

Loyola Academy Degree And PG College

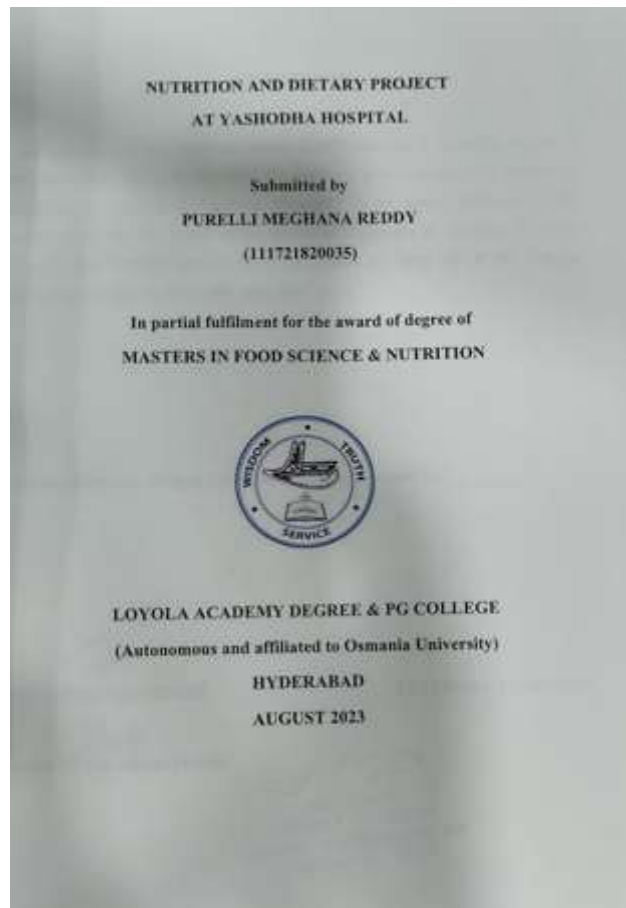
Alwal, Secunderabad- 500010

(Autonomous And Affiliated To Osmania University)

Re-accredited with 'A' Grade (III Cycle) by NAAC

'College With Potential Excellence' By UGC

- **Major Projects Hospital Internships:** students were sent to internships at various hospitals to explore the clinical nutrition and therapeutic nutrition subjects in the field and every student submitted their internship report as a major project case study 2 major cases and 3 minor case studies were submitted



NUTRITION AND DIETARY PROJECT

AT KIMS HOSPITAL

Submitted by

MUSKAAN

(111721820032)

In partial fulfilment for the award of degree of

MASTERS IN FOOD SCIENCE & NUTRITION



LOYOLA ACADEMY DEGREE & PG COLLEGE

(Autonomous and affiliated to Osmania University)

HYDERABAD

JULY 2023

**NUTRITION AND DIETARY
PROJECT**

at

Rainbow Children's Hospital

Karkhana main road-Hyderabad-Telangana-500009

Submitted by

MEENAKSHI LAISHRAM

(111721820029)

In partial fulfilment for the award of degree of

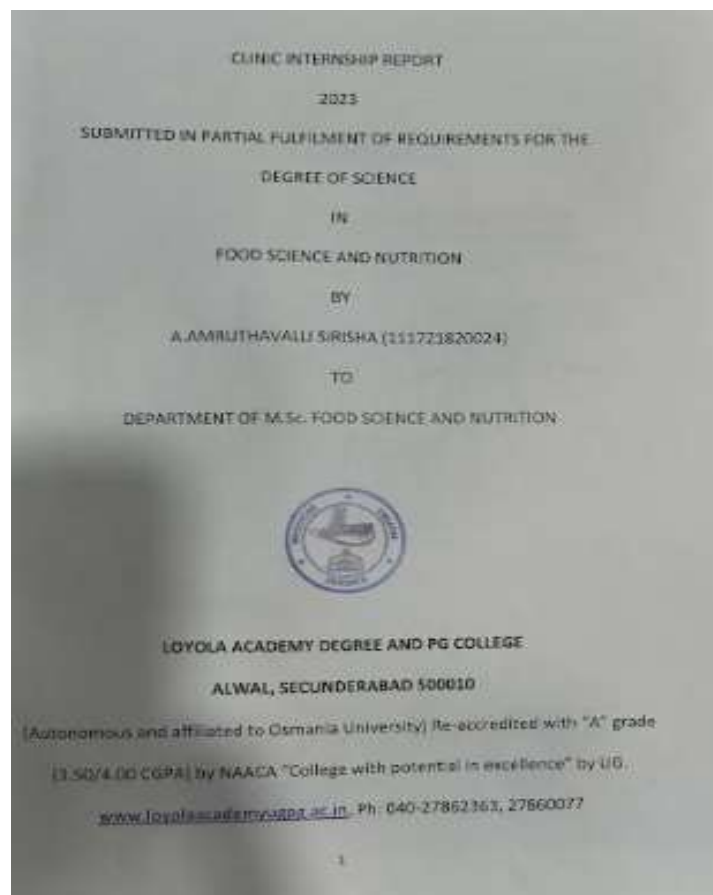
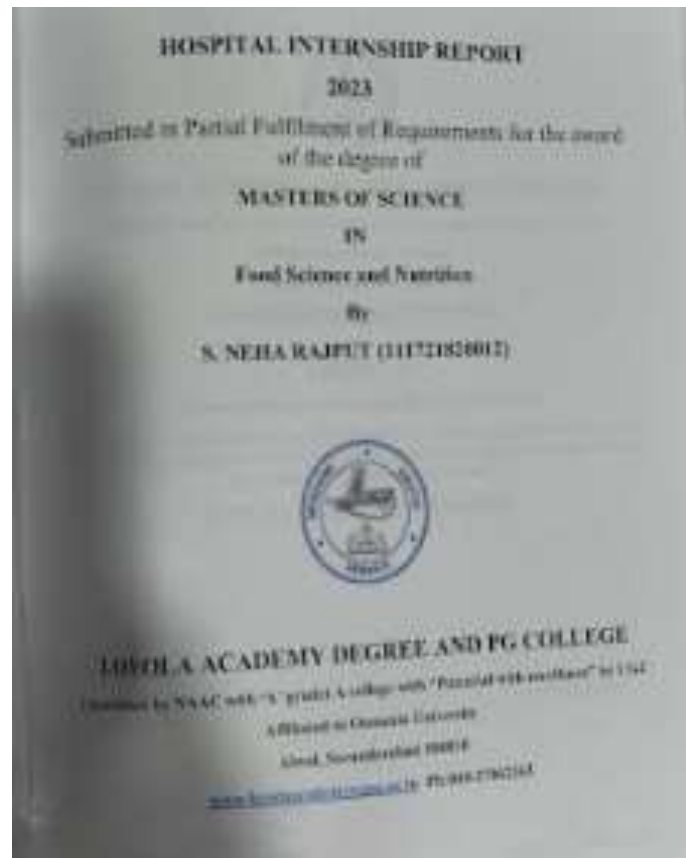
(MASTER IN FOOD SCIENCE AND NUTRITION)



LOYOLA ACADEMY DEGREE & PG COLLEGE

(Autonomous and affiliated to Osmania University)

Old Alwal Secunderabad- Telangana -500010



- World dietetics day date January 12th 2024 : various events were organized on world dietetics day.





YEAR-WISE AND SEMESTER-WISE DISTRIBUTION OF SUBJECTS
M.Sc. FOOD TECHNOLOGY & MANAGEMENT
FIRST SEMESTER
ACADEMIC YEAR 2022-2023, BATCH 2022-2024

S. No	Part	Subject Code	Title of the Subject	Hours /Week	Duration of Exam (hrs)	Marks			Credits
						Internal	External	Total	
1	I	MFT13101	*Communicative Competence (2) (AECC-1)	2	2	20	30	50	2
2	II	MFT19102	Technology of Food Processing & Preservation (SEC-1)	3	3	40	60	100	2
3	II	MFT13103	Food Process Engineering -1 (Core-1)	5	3	40	60	100	4
4	II	MFT13104	Technology of Animal based food & food products (Core-2)	5	3	40	60	100	4
5	II	MFT13105	Advanced Food Chemistry (Core-3)	5	3	40	60	100	4
6	II	MFT13106	Food Microbiology (Core -4)	5	3	40	60	100	4
PRACTICALS									
7	II	MFT13107	Advanced Food Chemistry (Core-3)	3	3	40	60	100	2
8	II	MFT13108	Food Microbiology (Core -4)	3	3	40	60	100	2
TOTAL				31		300	450	750	24

- *Ability Enhancement Compulsory Course (AECC) marks not included in CGPA score in the main certificate, but it is compulsory to pass in the examination.
- CIA components for internal marks of theory paper: (i) Weekly test: 5M (ii) Mid Sem: 10 M (iii) Prefinal: 16M (iv) Assignment : 2M (v) Viva : 2M (vi) Attendance: 4M
CIA components for practical Internal marks: (i) Attendance/Record 5M (ii) Practical skill : 10M (iii) Prefinal : 15M

**SEMESTER- 1**

Subject Code	Title of the Subject	Lecturer Assigned
MFT13101	*Communicative Competence (2) (AECC-1)	Ms. Farheen Asif
MFT19102	Technology of Food Processing & Preservation (SEC-1)	Mrs. K. Vasudha
MFT13103	Food Process Engineering -1 (Core-1)	Mr. A. Ravinder
MFT13104	Technology of Animal based food & food products (Core-2)	Mrs. S. Jemmy Evangeline
MFT13105	Advanced Food Chemistry (Core-3)	Mr. D. Pranay Kumar
MFT13106	Food Microbiology (Core -4)	Mrs. K.Vasudha
MFT13107	Advanced Food Chemistry (Core-3)	Mr. D. Pranay Kumar
MFT13108	Food Microbiology (Core -4)	Mr. A. Ravinder



LESSON PLAN

Name of the Lecturer: Mrs. K.Vasudha

Department: M.Sc. Food Technology & Management

Paper: Food Microbiology

Class: AMFT

Semester: 1

UNIT No:	Topic Allotted	No of Hrs.
UNIT-I	Introduction to Microbiology	
	Introduction to microbiology; Microorganisms – Definition, Classification	1
	Foods as ecological niches- Relevant microbial groups	1
	Microbial growth in food:	1
	Intrinsic, extrinsic and implicit factors	3
	survival of microorganisms in foods	1
	Effect of injury on growth or survival.	1
	Biochemical changes - fermentation, putrefaction and lipolysis	3
	Antagonism and synergism in microorganisms.	1
UNIT II:	Microbiology of Foods Health & Hygiene	
	Contamination and spoilage of foods:	
	Milk & Milk products	3
	Fruits & vegetables – Products	3
	Grains and oilseeds	3
	meat and poultry	3
UNIT III:	Health & Hygiene	
	Food poisoning, food borne infections	2
	Microbial toxins	2
	Food hygiene and sanitation control:	3
	Methods to control microorganisms	5
	(Physical, Chemical, Thermal and Non- Thermal methods)	
UNIT IV:	Detection of Microbes	



	Methods for qualitative and quantitative assay for	
	Presence of microbes	2
	Characterization of microbes	2
	Rapid methods in detection of microorganisms	
	Microbes as	
	Test organisms	3
	Indicator organisms	3
	Sensors.	2
Unit V:	Microbial Fermentation & Industry	
	Fermentation – Principles, systems, applications	2
	Modern methods of cell culture:	
	synchronous and co- cell culture	1
	continuous cell culture in liquid and solid media	2
	Production of microbial proteins, lipids, polysaccharides, vitamins	1
	Cell immobilization and applications	2
	Pre and probiotics cultures; Utilization and disposal of industrial wastes through microorganisms; use of genetically modified microorganisms in food processing	4
	Total Hours	60 Hrs



LESSON PLAN

Name of the Lecturer: Mr. D. Pranay Kumar

Department: M.Sc. Food Technology

Paper: Advances in Food Chemistry

Class: AMFT

Semester: I

UNIT No:	Topic Allotted	No of Hrs.
UNIT I	Major food constituents	
	Carbohydrates:	
	Definition and importance classification,	1
	Physico- chemical properties, functional properties	2
	Structural correlations.	1
	Interactions among food components- Effect on sensory and processing quality;	1p
	Effect of processing on nutritional quality	2
	Proteins:	
	Definition and importance, classification,	1
	Physico- chemical properties, functional properties	1
	Structural correlations.	1
	Interactions among food components- Effect on sensory and processing quality;	1
	Effect of processing on nutritional quality	1
UNIT II	Major Food constituents	
	Lipids:	
	Definition and importance, classification, physico- chemical properties,	2
	functional properties,	1



	Structural correlations.	1
	Interactions among food components- Effect on sensory and processing quality	2
	Effect of processing on nutritional quality	2
	Water:	
	Role in food	1
	Relationships in foods: water activity and its relevance to deteriorative	2
	processes in foods (chemical, enzymatic, physical and microbial changes).	2
UNIT III	Minor Food constituents and Enzymes	
	Minor food constituents:	1
	Minerals, vitamins	1
	Pigments	1
	allergens, toxins and anti-nutritional compounds - Properties; Interaction in food	2
	Systems Changes during storage and processing.	3
	Enzymes:	
	Definition, importance, classification and properties	2
	Interactions among food- chemistry	1
	mechanisms of action	1
UNIT IV	Food Additives & Toxicology	



	Food Additives:	
	Definition, importance, classification and properties Interactions among food- chemistry and mechanisms of action	6
	Toxicology - evaluation techniques and uses	3
	Manufacturing and applications of fibres from food sources	3
UNIT V	Food & Nutrition	
	Food groups: Typical composition	2
	Essential nutrients:	1
	sources, deficiency diseases; requirements and recommended dietary allowances	5
	Digestion, absorption, transport and metabolism of nutrients in human system	4
	Total Hours	60 Hrs



LESSON PLAN

Name of the Lecturer: A. Ravinder

Department: M.Sc. Food Technology & Management

Paper: Food Process Engineering 1

Class: AMFT

Semester: I

UNIT No:	Topic Allotted	No of Hrs.
UNIT - I:	Material Balance & Energy Balance	
	Material Balances: Basic Principles	2
	Problems in:	
	Dilution	2
	Concentration	2
	Dehydration	2
	Blending of Food Ingredients	2
UNIT - II:	Energy Balance	
	Energy Balances: Basic Principles – Energy terms	4
	Heat properties of saturated and super heated steam	5
	Problems & Examples in Heat balances	3
UNIT – III:	Gases and vapors-I	
	Gases and vapors: definition-equation of state for an ideal and real gases	3
	Ideal gas equation - P.V.T relationship for ideal gases-gas mixture	3
	Thermodynamics: thermodynamic variables- define enthalpy	3
	The relationship between C_p and C_v for gases	3
UNIT – IV:	Gases and vapors-II	



	P.V.T relationship for ideal gases in thermodynamic process	4
	Changes in thermodynamic properties	4
	Work and Heat associated with thermodynamic processes	4
UNIT –V	Rheological & Colligative properties	
	Rheological properties of food materials:	2
	Rheology – Viscosity – effect of temperature on viscosity	2
	Viscosity of gases – brook field viscometer.	3
	Colligative properties and surface tension	2
	Boiling point elevation- freezing point depression	2
	surface tension	1
	Cohesion, adhesion and spreading	2
	Total Hours	60 Hrs



LESSON PLAN

Name of the Lecturer: S. Jemmy Evangeline

Department: M.Sc. Food Technology & Management

Paper: Technology of Animal Foods

Class: AMFT

Semester: I

UNIT No:	Topic Allotted	No of Hrs.
Unit:1	Avian Foods	
	Avian Foods: Egg & Poultry industry in India	
	classification, composition	1
	nutritive value, grading	1
	Processing, packaging	2
	microbiology, storage	2
	quality characteristics and spoilage factors	2
	Lay-out and design of poultry processing plants	1
	operations, equipment & Plant sanitation	2
	Poultry by-products	1
Unit 2:	Meat	
	Livestock: Meat production from different sources in India	1
	muscle structure, chemistry and compositions	2
	ante mortem and post-mortem handling	1
	Meat tenderization	1
	Grading, Processing, preservation, packaging	3
	microbiology, storage	2
	safety, quality characteristics and spoilage factors	2



	Meat products – Moisture, IM and dried foods	1
	offal handling and inspection; inedible by-product	1
	Modern abattoirs and design of facilities - typical layout and features	1
UNIT III:	Sea Foods	
	Sea Food: Grading, postharvest freshness	1
	Biochemistry	1
	Microbiology	1
	preservation of Fish	2
	Transportation of fish and other sea foods	1
	Preparation of fish protein concentrate	1
	fish oil and other by products	1
	Commercially important marine products from India	1
	product export and its sustenance	2
Unit IV:	Dairy Processing	
	Dairy: Present status of milk & milk products in Indian market	1
	Milk – Composition, chemistry	1
	procurement, transportation	1
	processing, Packaging, storage	3
	Quality evaluation and testing of milk	2
UNIT V:	Dairy products	
	Definition, classification, composition,	1



	Physiochemical properties	1
	Methods of manufacture, packaging, storage	1
	Quality evaluation and defects of milk	2
	Special milks - Condensed milk	1
	dried milk powder (instantiation)	1
	Cream, Butter	1
	Ice cream	1
	Cheese	1
	Indigenous milk products	4
	Total Hours:	60



LESSON PLAN

Name of the Lecturer: Mrs. K. Vasudha

Department: M.Sc. Food Technology & Management

Paper: Technology of Food Processing & Preservation

Class: AMFT

Semester: I

UNIT No:	Topic Allotted	No of Hrs.
UNIT I	Introduction & High Temperature Processing	
	Food preservation and processing – Scope, historical developments, principles	2
	Processing and preservation by heat	2
	blanching, pasteurization, sterilization and UHT processing	4
	canning, extrusion cooking, dielectric heating	2
	Microwave heating, baking, roasting and frying, etc.	2
UNIT II	Low Temperature Processing	
	Processing and preservation by low-temperature-	2
	refrigeration, freezing, dehydro freezing	3
	CA, MA	2
	Processing and preservation by	
	Drying– Types of dryers - suitability for different food products.	2
	Concentration, evaporation	2
	Crystallization	1
UNIT III	Food Additives	
	Preservation by Food additives: types and functions	5
	Permissible limits and safety aspects.	3



	Use and application of;	
	Enzymes & Microorganisms in processing and preservation of foods	4
UNIT IV	Membrane Technology	
	Membrane technology - Introduction to pressure activated membrane processes:	3
	micro- filtration	2
	UF	2
	NF	1
	RO	1
	Industrial applications of Membrane technology	2
UNIT V	New Techniques of Preservation	
	New techniques in food processing	
	Processing and preservation by non-thermal methods	1
	Irradiation	1
	high pressure, high intensity light,	2
	pulsed electric field,	1
	ohmic heating	1
	IR heating, inductive heating	2
	pulsed X-rays	1
	Hurdle technology	2
	Nanotechnology: Principles and applications in foods	2
	Total Hours	60 Hrs



LESSON PLAN

Name of the Lecturer: Mr. D. Pranay Kumar
Department: M.Sc. Food Technology & Management
Paper: Advanced Food Chemistry Lab
Class: AMFT

Semester:1

Serial No:	Topic Allotted	No of Hrs.
1	Importance of sampling and techniques of sampling	2
2	Proximate analysis of foods	2
3	Estimation of Calorific value of foods	2
4	Estimation of Total solids; P _H ; Acidity	2
5	Estimation of browning intensity	2
6	Determination of beta – carotene	2
7	Estimation of sugars, TSS in Degree Brix	2
8	Estimation of anti nutritional factors in foods	2
9	Estimation of Ash and acid insoluble ash	2
10	Estimation of starches, amino acids,	2
11	Estimation of Crude fibre in foods.	2
12	Determination of minerals-calcium, phosphorus, iron,	2
13	Estimation of vitamins-ascorbic acid, carotene, thiamine.	2
14	Analysis of lipids-saponification value, acid value, peroxide and iodine value.	2
15	Determination of starch and pectic substances using different methods.	2
	Total Hours	30 Hrs



LESSON PLAN

Name of the Lecturer: A. Ravinder

Department: M.Sc. Food Technology & Management

Paper: Food Microbiology Lab

Class: AMFT

Semester: 1

Serial No:	Topic Allotted	No of Hrs.
1	Microscopy and micrometry.	2
2	Preparation of nutrient media,	2
3	Sterilization and inoculation techniques,	2
4	Isolation of pure culture,	3
5	Use of chemicals in preservation of foods	1
6	Microscopic examination of bacteria, and yeast and molds	3
7	Standard plate count	3
8	Yeast and mould count	1
9	Spore count	1
10	Detection and enumeration of pathogenic and indicator organisms in food	3
11	MPN of coli forms;	3
12	Enumeration of physiological groups- psychrophile, thermodurics, osmophiles and halophiles.	3
13	Microbial examination of processed and natural food products	3
Total Hours		30 Hrs



YEAR-WISE AND SEMESTER-WISE DISTRIBUTION OF SUBJECTS
M.Sc. FOOD TECHNOLOGY & MANAGEMENT
SECOND SEMESTER
ACADEMIC YEAR 2022-2023 BATCH 2022-2024 (CBCS)

S. No	Part	Subject Code	Title of the Subject	Hours /Week	Duration of Exam (hrs)	Marks			Credits
						Internal	External	Total	
1	I	MFT22201	Computer Applications (AECC-2)	2	2	20	30	50	2
2	II	MFT13202	Post Harvest Technology of Plantation crops (Core-5)	4	3	40	60	100	4
3	II	MFT19203	Research Methodology (Core – 6)	4	3	40	60	100	4
4	II	MFT13204	Food Process Engineering–II (Core-7)	4	3	40	60	100	4
5	II	MFT13205	Instrumental methods of Food Analysis (Core-8)	4	3	40	60	100	4
6	II	MFT19206	Technology of Cereals and Milling (Core -9)	4	3	40	60	100	4
PRACTICALS									
7	II	MFT13207	Food Process Engineering (Core-7)	3	3	40	60	100	2
8	II	MFT19208	Technology of Cereals and Milling (Core -9)	3	3	40	60	100	2
TOTAL				28		300	440	750	26

- *Ability Enhancement Compulsory Course (AECC) marks not included in CGPA score in the main certificate, but it is compulsory to pass in the examination.
- CIA components for internal marks of theory paper: (i) Weekly test: 5M (ii) Mid Sem: 10 M (iii) Prefinal: 16M (iv) Assignment : 2M (v) Viva : 2M (vi) Attendance: 4M
CIA components for practical Internal marks: (i) Attendance/Record 5M (ii) Practical skill : 10M (iii) Prefinal : 15M

**SEMESTER -2**

Subject Code	Title of the Subject	Lecturer Assigned
MFT22201	* Computer Applications (AECC-2)	Ms. Banu Kranthi
MFT13202	Post Harvest Technology of Plantation crops (Core-5)	Mrs. K. Vasudha & Dr.P.Kiran Kumari
MFT19203	Research Methodology (Core – 6)	Mrs. S.Jemmy.Evangeline
MFT13204	Food Process Engineering–II (Core-7)	Mr.A. Ravinder
MFT13205	Instrumental methods of Food Analysis (Core-8)	Mr. Sukhveer Singh
MFT19206	Technology of Cereals and Milling (Core -9)	Mr. D. Pranay & Mr. Sukhveer Singh
MFT13207	Food Process Engineering (Core-7)	Mr.A. Ravinder
MFT19208	Technology of Cereals and Milling (Core -9)	Mr. D. Pranay & Ms. Tejaswini



LESSON PLAN

Name of the Lecturer: S. Jemmy Evangeline

Department: M.Sc. Food Technology & Management

Paper: Research Methodology

Class: AMFT

Semester: II

Serial No:	Topic Allotted	No of Hrs.
Unit 1:	Definition of research – meaning – nature – scope and objectives of research	2
	basic research terms – types of research	2
	research problem defined – necessity	2
	factors to be considered while defining research problem	3
	procedure and pre-requisites for undertaking research.	3
Unit 2:	Hypothesis and related terms – formation of hypothesis	3
	characteristics of good Hypothesis	2
	Fundamentals of Research Design	2
	Significance – features – steps in Research Design	2
	Types of research design	2
	Review of literature – operational definitions	2
Unit 3:	Data collection and measurement – definition and characteristics of data	2
	primary data - characteristics – advantages and disadvantages	2
	secondary data – characteristics – advantages and disadvantages	2
	Sources of data – methods of data collection	1
	observation method	1
	personal interview forms,	1
	schedules and questionnaire method	1
	Documented sources of data	1



Unit 4	case study method.	1
	Sampling and sampling design-Definition variables	2
	methods of sampling:	
	Probability sampling methods-Simple random sampling, stratified sampling, systematic sampling, multistage sampling.	6
	Non probability sampling-Judgmental sampling, convenience sampling, quota sampling, hit or accidental sampling.	2
	size of sampleSize of sample determination of sample size-determination of sample size	1
	Sampling and non sampling errors	1
	Attitude measurements and scales- definition important concept of scale.	1
	Classification of skills attitude scale , Thurston scale likerts scale, Guttman's scale, radio scale opinion scale.	2
	Basic statistical tools	2
Unit5:	Data processing editing codification and classification of data	1
	report writing and presentation definition of purpose synopsis	2
	synopsis types of report	1
	characteristics of good report structure of good report	1
	writing and formatting of reports next	
	Total Hours:	60



LESSON PLAN

Name of the Lecturer: Dr. P.Kiran Kumari & Sukh Veer Singh

Department: M.Sc. Food Technology & Management

Paper: Instrumental methods of food Analysis

Class: AMFT

Semester: II

Unit No:	Topic Allotted	No of Hrs.
UNIT-I:	Introduction to Food Analysis	
	Review of basic chemistry concepts	3
	Introduction to food analysis	1
	Sampling techniques	2
	Water activity, its measurements	2
	Significance in food quality	1
	Calibration and standardization of different instruments	3
UNIT-II:	Spectroscopy	
	Basic principles of spectroscopy	2
	Spectroscopic techniques-	
	UV/Vis, fluorescence	2
	IR	2
	FTIR	1
	NIR	1
	NMR	1
	Atomic absorption spectroscopy	1
UNIT-III:	Refractometry & Microscopic Techniques	
	ICP	1
	Polarimetry	1
	Refractometry	2
	Microscopic techniques in food analysis	
	Light microscopy	1
	SEM	2
	TEM	1
	XRD	2
	Particle size analysis	1
	Image analysis	1
UNIT-IV:	Chromatographic techniques:	
	Chromatographic techniques:	
	Adsorption chromatography	1
	Column chromatography	1
	Partition chromatography	1
	Affinity chromatography	1
	Ion exchange chromatography	1
	Size exclusion chromatography	1
	GC	1
	GLC	1
	HPLC	1
	HPTLC	1



	GCMS	1
	LCMS	1
UNIT-V:	Separation Techniques	
	Separation techniques:	
	Gel filtration, dialysis	2
	Electrophoresis, sedimentation	2
	Ultra filtration and ultra-centrifugation	2
	Solid phase extraction	2
	Supercritical fluid extraction	2
	Iso-electric focusing	1
	Isotopic techniques, Manometric techniques	1
	Total Hours	60 Hrs



LESSON PLAN

Name of the Lecturer: A. Ravinder

Department: M.Sc. Food Technology & Management

Paper: Food Process Engineering II

Class: AMFT

Semester: II

Serial No:	Topic Allotted	No of Hrs.
UNIT-I	Fluid Dynamics	
	Newtonian and Non-Newtonian fluids	2
	Transportation of Fluids- Continuity principle	2
	Bernoulli equation- Reynolds number	2
	Flow measuring instruments: Orifice meter- Venturimeter- Rotometer	3
	Problems	3
UNIT II:	Psychrometry; Drying & Extraction	
	Mass transfer - Psychrometry	2
	Heat and Mass transfer in dehydration	2
	Stage of drying- prediction of drying from drying rate data	2
	Dehydration- water activity	2
	Types of driers – problems	2
	Extraction- types- principles- systems- problems.	2
UNIT III:	Heat transfer- types- estimation of thermal conductivity of food products, local heat transfer coefficients	2
	Fourier's law of heat transfer- temperature profile of unidirectional heat transfer through conduction	2
	Heat transfer by convection- heat transfer by radiation	2
	Kirchhoff's law- Stephan- boltz man- plank's distribution law, Wein's displacements law, microwave and direct electric heating	3
	Temperature measuring devices- various thermometers- Examples Steady state heat transfer- calculation	3
UNIT IV:	Heat exchanger equipment- types; importance of counter current flow	3
	equation- heat transfer to non-Newtonian fluids in laminar flow- examples	3
	unsteady state heat transfer – Fourier number – Biot number -	3



	heisler and gurney, Lurie charts- calculations	
	evaporation – single effect evaporators, improving the economy of evaporators, essence recovery – problems	3
Unit V:	Physical separation process:	
	Filtration	
	▪ filtrate flow through filter cake	2
	▪ constant pressure filtration	2
	▪ optimization of filtration cycles- types of filtrations	2
	Reverse osmosis	2
	sieving- gravity separation	1
	material handling equipment	1
	Problems	2
	Total Hours	60 Hrs



LESSON PLAN

Name of the Lecturer: Mrs. K. Vasudha & Dr. P. Kiran Kumari

Department: M.Sc. Food Technology & Management

Paper: Post Harvest Technology of Plantation Crops

Class: AMFT

Semester: II

Serial No:	Topic Allotted	No of Hrs.
UNIT-I	Coffee: Production, processing of coffee;	2
	- drying, fermentation, roasting and brewing of coffee;	3
	Types: decaffeinated coffee, coffee brew concentrate	3
	Standards and specifications of coffee products	2
	Chicory: technology of chicory powder and use in coffee products	2
UNIT II:	Tea: Production, composition and manufacturing	3
	Types of tea	2
	Tea products such as soluble tea, tea concentrate	3
	Instant tea, decaffeinated and flavored tea	2
	Quality evaluation and grading of tea	2
UNIT III:	Cocoa: processing and analysis of cocoa beans	3
	Changes taking place during fermentation of cocoa bean	3
	Processing of cocoa products: cocoa powder, cocoa liquor manufacture, cocoa butter	3
	Chocolates: types and technology of chocolate manufacturing	3
UNIT IV:	Spices, condiments, seasonings and culinary herbs	3
	Classification and beneficial properties of spices	3
	processing and manufacturing of major Indian spice	3
	- Pepper, cardamom, ginger, chili and turmeric, clove, garlic, Cumin, coriander, cinnamon mint and vanilla	3
Unit V:	Oleoresins and essential oils: method of manufacture; chemistry of the volatiles	3
	Enzymatic synthesis of flavor identical	3
	Adulteration problem in spices	3
	Packaging of spices	3
	Total Hours	60 Hrs



LESSON PLAN

Name of the Lecturer: Mr. D. Pranay Kumar & Ms. K. Tejaeswini

Department: M.Sc. Food Technology & Management

Paper: Technology of Cereals & Milling

Class: AMFT

Semester: II

UNIT NO:	Topic Allotted	No of Hrs.
UNIT-I	Structure and chemical Chemical composition of wheat grain	3
	Criteria of wheat quality-physical and chemical factor; wheat type	2
	Weight milling-general principles and operations, cleaning, conditioning and roller milling system; wheat milling-products and by products	2
	Flour extraction rates and various flour grade and types, flour improvers and bleaching agents	2
	Criteria of flour quality, Dough rheology and its measurements	3
UNIT II:	Structure and composition of corn grain, different types of corns	3
	Wet and dry milling of corn	3
	Products of wet and dry milling of corn	3
	Cornstarch and corn sweeteners (high Fructose corn syrup)	3
UNIT III:	Structure and chemical composition of rice bran	2
	Modern Rice milling unit operation- dehusking; paddy separation, polishing and grading	2
	Factors affecting rice yield during milling; aging of rice	2
	Rice bran as rice milling by products	2
	Rice parboiling Technology, different parboiling methods, CFTRI process of parboiling changes during parboiling	2
	Dimensional and cooking quality characteristics of rice and factors affecting the cooking behavior of rice grains	2
UNIT IV:	Pulses-introduction, production, utilization trends	2
	Structure, composition, anti nutritional factors	3
	Processing and storage	2
	Manufacturing of protein concentrates	2
	Processing of oats, Sorghum and millets	3



Unit V:	Rice convenience foods: pre cooked rice, canned rice, expanded rice, rice-based infant food formulation	3
	Pasta Product and various process cereal based foods, Quality consideration and parameters	3
	Barley malting process: steeping, germination and drying	2
	Different types of malt and their food applications	2
	Barley beta glucans and their food functionalities	2
	Total Hours	60 Hrs

LESSON PLAN



Name of the Lecturer: A. Ravinder

Department: M.Sc. Food Technology & Management

Paper: Food Process Engineering Lab

Class: AMFT

Semester: II

Serial No:	Topic Allotted	No of Hrs.
1	Determination of viscosity of Newtonian fluid and Non Newtonian fluids	3
2	Design of pumping systems	3
3	Determination of thermal properties of foods - thermal conductivity, thermal diffusivity, calorific value and specific heat	3
4	Calculation of freezing time for some typical foods	3
5	Study of different types of freezers	3
6	Calculation of thermal process time in canning of some foods	3
7	Determination of 'U' for PHE	3
8	Determination of 'U' for SSHE	3
9	Study of blast freezer	3
10	Visit to Food Processing Plants.	3
	Total Hours	30 Hrs

LESSON PLAN



Name of the Lecturer: Mr. D. Pranay & Ms. K Tejaeswini

Department: M.Sc. Food Technology & Management

Paper: Technology of cereals & Milling Lab

Class: AMFT

Semester: II

Serial No:	Topic Allotted	No of Hrs.
1.	Determination of dough relaxation constants and their interpretation	3
2.	Effects of mixing method on the quality of baked products	3
3.	Effects of mixing time on the rheological characteristics of dough	3
4.	Effects of mixing time on the crispness and firmness of biscuits	3
5.	Effects of additives on the quality and textural characteristics of bakery products	3
6.	Development and quality evaluation of bakery products based on composite flour	3
7.	Preparation of quality evaluation of cakes, croissant, doughnuts, and pizza base	3
8.	Preparations and quality evaluation of confectionary products	3
9.	Preparation of chocolates	2
10.	Quality evaluation of chocolate products	2
11.	Visit to bakery industries	1
12.	Visit to confectionery industries	1
	Total Hours	30 Hrs

**YEAR-WISE AND SEMESTER-WISE DISTRIBUTION OF SUBJECTS
M.Sc. FOOD TECHNOLOGY & MANAGEMENT**



THIRD SEMESTER
ACADEMIC YEAR 2022-2023 BATCH 2021-2023 (CBCS)

S. No	Part	Subject Code	Title of the Subject	Hours /Week	Duration of Exam (hrs)	Marks			Credits
						Internal	External	Total	
1	I	MFT19301	* Computer Applications (AECC -3)	2	2	20	30	50	2
2	II	MFT13302 A / MFT13302 B	Tech. of Food Fermentation/ Tech. of Sugar confectionery & chocolate processing (DSE-1)	5	3	40	60	100	4
3	II	MFT13303	Extrusion Technology (Core-10)	5	3	40	60	100	4
4	II	MFT13304	Advances in Food Packaging (Core – 11)	5	3	40	60	100	5
5	II	MFT13305	Food Quality systems & Management (Core -12)	5	3	40	60	100	4
6	II	MFT13306	Energy Conservation & auditing (Core-13)	5	3	40	60	100	4
PRACTICALS									
7	II	MFT13307	Adv. Food Packaging (Core – 11)	3	3	40	60	100	2
8	II	MFT13308	Food Quality systems & Management (Core -12)	3	3	40	60	100	2
TOTAL				33		340	510	850	27

- *Ability Enhancement Compulsory Course (AECC) marks not included in CGPA score in the main certificate, but it is compulsory to pass in the examination.
- CIA components for internal marks of theory paper: (i) Weekly test: 5M (ii) Mid Sem: 10 M (iii) Prefinal: 16M (iv) Assignment : 2M (v) Viva : 2M (vi) Attendance: 4M
CIA components for practical Internal marks: (i) Attendance/Record 5M (ii) Practical skill : 10M (iii) Prefinal : 15M



SEMESTER-3

Subject Code	Title of the Subject	Lecturer Assigned
MFT19301	* Computer Applications (AECC -3)	Mr. Srinivas
MFT13302A / MFT13302 B	Tech. of Food Fermentation/ Tech. of Sugar confectionery & chocolate processing (DSE-1)	Mr. A. Ravinder/Mrs. vasudha.
MFT13303	Extrusion Technology (Core-10)	Mrs. S.J. Evangeline
MFT13304	Advances in Food Packaging (Core – 11)	Dr. G.Gladvin
MFT13305	Food Quality systems & Management (Core -12)	Mrs. K.Vasudha
MFT13306	Energy Conservation & auditing (Core-13)	Mrs. S.J. Evangeline
MFT13307	Adv. Food Packaging (Core – 11)	Dr. G. Gladvin
MFT13308	Food Quality systems & Management (Core -12)	Mrs. K.Vasudha



LESSON PLAN

Name of the Lecturer: Dr. G.Gladvin

Department: M.Sc. Food Technology & Management

Paper: Advanced Food Packaging

Class: NMFT

Semester: III

Unit No:	Topic Allotted	No of Hrs.
UNIT I	Introduction to Packaging Technology	
	Packaging – Definition, objectives and functions	1
	Packaging requirements and selection of packaging materials	1
	Types of packaging materials and their properties	2
	Food packaging systems: Forms of packaging and different packaging systems for foods	2
	Packaging equipment and machinery	1
	Antimicrobial food packaging: system construction	2
	Factors affecting the effectiveness of antimicrobial packaging	1
UNIT II	Packaging Techniques	
	Active and intelligent packaging – packaging techniques	2
	Current use of novel packaging techniques, Oxygen, ethylene and other scavengers and scavenging technology	2
	Non-migratory bioactive polymers (NMBP) in food packaging	2
	Advantages, limitations	
	inherently bioactive synthetic polymers: types and applications	2
	Polymers with immobilized bioactive compounds	2
UNIT III	Package Interactions & Novel Applications	
	Packaging-flavor interactions; Factors affecting flavor absorption	2
	role of the food matrix; role of differing packaging materials	2
	Active packaging – Novel applications	2
	Time-temperature indicators (TTIs), Definitions, classification, Requirements	3
	Development – Current TTI systems – effectiveness and utilization	3
UNIT-IV	Modern packaging systems	
	Modern packaging systems: Green plastics for food packaging	1
	Developing novel biodegradable materials	1
	Legislative issues, Current applications	3
	Integrating intelligent packaging	2
	Creating integrated packaging, storage and distribution	3
	Role of packaging in the supply chain	2
UNIT V	Shelf Life Studies	
	Shelf life of foods, processed and packaged foods	2
	Factors influencing the shelf life of a product	1
	Labelling and label regulations	2
	shelf life study	2
	determination of shelf life – direct methods, indirect methods	1
	Accelerated studies; Challenge testing; Extended shelf life foods	4
	Total Hours	60 Hrs



LESSON PLAN

Name of the Lecturer: K.Vasudha

Department: M.Sc. Food Technology & Management

Paper: Food Quality Systems & Management

Class: NMFT

Semester: III

UNIT No:	Topic Allotted	No of Hrs.
UNIT I	Introduction to Quality Control	
	Concept of quality: Quality attributes- physical, chemical	2
	nutritional, microbial– their measurement and evaluation	2
	Instrumental methods for testing quality of milk	2
	fruits, vegetables, grains and oilseeds, meat and poultry	2
	beverages, ready-to-eat and convenience foods	2
	other processed and packaged food products	2
UNIT II	Sensory Analysis & Statistical Control	
	Sensory analysis: Introduction, general testing conditions	1
	Requirements of sensory laboratory	1
	Factors influencing sensory measurements	2
	Sensory quality parameters – Selection of sensory panelists	2
	Detection, threshold and dilution tests	2
	Sensory evaluation tests: discrimination, descriptive, affective	2
	Flavor profile tests; Computer-aided sensory evaluation of food & beverage	1
	Statistical analysis of sensory data	1
UNIT III	Concepts of QC, QA & Quality Management	
	Quality control and Quality assurance	1
	Objectives, importance and functions	1
	Concepts of quality management	1
	Quality management systems in India	1
	Total Quality Management	2
	GMP/GHP; GLP, GAP	3
	Sanitary and hygienic practices	1
	HACCP	
	FSMS (ISO 22000)	2
UNIT IV	Organizations & Regulations for Quality Management	
	Organizations dealing with inspection, traceability and authentication	3
	certification and quality assurance	2
	FSSAI, AGMARK, BIS, Domestic regulations	3
	Laboratory quality procedures: sampling plans and techniques	2
	Assessment of laboratory performance	2
UNIT-V	Global Food Safety Standards	
	Global Food safety Initiative	1
	Quality manuals, International quality systems and standards	2
	ISO and Food Codex; Export import policy, export documentation	3
	Food adulteration and food safety documentation and audits	2
	Labelling issues: International scenario	2
	International food standards	2



	Total Hours	60 Hrs
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LESSON PLAN

Name of the Lecturer: Mrs. S. Jemmy Evangeline
Department: M.Sc. Food Technology & Management
Paper: Energy Conservation & Auditing
Class: NMFT

Semester: III

UNIT No:	Topic Allotted	No of Hrs.
Unit 1	Introduction to Energy Conservation	
	Basic principles & fundamentals of energy conservation	2
	thermodynamic laws	3
	opportunities of energy conservation in food processing industries	4
	Status of energy utilization for food processing in India and abroad	3
Unit 2	Energy conservation in thermal utilities	2
	fuel & combustion	2
	boilers, steam system	2
	furnaces, insulation & refrigeration	3
	FBC boilers	1
	Cogeneration principles	1
	waste heat recovery	1
Unit 3	Energy management & auditing	1
	ISO:14000; EMS	2
	Energy auditing methodology	4
	Reporting format	2
	Understanding energy costs	3
Unit 4	Energy management & auditing	2
	Benchmarking & energy performance	3
	matching energy usage to requirements	2
	maximizing system efficiency	3
	fuel and energy substitution	2
Unit 5	Energy audit instruments	2
	material & energy balance	3
	energy action planning	3
	financial management	2
	Carbon Credits	1
	energy monitoring and targeting	1
	Total Hours	60 Hrs



LESSON PLAN

Name of the Lecturer: Mrs. S. Jemmy Evangeline
Department: M.Sc. Food Technology & Management
Paper: Extrusion Technology
Class: NMFT

Semester: III

Unit No:	Topic Allotted	No of Hrs.
Unit 1	INTRODUCTION TO EXTRUDERS	
	Definition, History and traditional products	2
	Extruders in the food industry – History, uses, principles and types	2
	Chemical and nutritional changes in food during extrusion.	3
	Single screw extruder	1
	Principle of working, net flow	1
	Factors affecting extrusion process	2
	Co-kneaders	1
Unit 2	TWIN SCREW EXTRUDER : Introduction, working principle	1
	counter rotating and co-rotating twin screw extruder.	2
	Process characteristics of the twin screw extruder	3
	Heat transfer and energy balances.	2
	Problems associated with twin screw extruder.	2
	Interpreted flight expanders/ extruders, dry extruders.	2
Unit 3	Pre Conditioning & Practical considerations : introduction	1
	Pre-conditioning of raw materials used in extrusion process	3
	Pre-conditioning operations	1
	benefits of pre-conditioning	1
	Practical considerations in extrusion processing	
	pre-extrusion processes	2
	Extrusion cooking technology	2
	post extrusion processes	2
Unit 4	BREAKFAST CEREALS& TEXTURIZED VEGETABLE PROTEINS	
	Breakfast cereals Introduction	1
	Texturized vegetable proteins	3
	Introduction, Definition, classification,	2
	Formulation and processing technology	2
	Types of processes: traditional and extrusion methods.	4
Unit 5	Snack Food Extrusion	
	Direct expanded (DX)	2
	Third generation (3G) Snacks: types, available brands,	4
	Co- extruded snack	2
	Indirect-expanded products	2
	Direct expanded (DX)	2
	Total Hours	60 Hrs



LESSON PLAN

Name of the Lecturer: Mrs. K. Vasudha

Department: M.Sc. Food Technology & Management

Paper: DSE-1B: Technology of sugar confectionery & chocolate processing.

Class: NMFT

Semester: III

UNIT No:	Topic Allotted	No of Hrs.
UNIT I	Introduction to Confectionery Industry	
	Raw Materials for Confectionery Manufacture	2
	Important properties – Sugar, glucose syrup, Dried milk products, cocoa, Speciality fats, Emulsifiers, Nut kernels, Alcoholic ingredients and other minor ingredients.	5
	General technical aspects of industrial sugar confectionery manufacture.	2
	Confectionery – composition, structure	2
	Quality aspects	1
UNIT II	Manufacture of Confectionery I	
	Flour confectionery	1
	Ingredients	1
	importance of the consistency	1
	Indian flour confections: ingredients	1
	Flour specification	1
	Manufacturing process of flour	4
	Sugar Confectionery manufacture	1
	High boiled sweets– Ingredients, Methods of manufacture– Product types.	2
UNIT III	Manufacture of Confectionery II	
	Manufacture of Caramel	2
	Manufacture of Toffee and fudge	3
	Manufacture of Liquorices paste	2
	Manufacture of Count Lines	3
	Manufacture of Aerated confectionery	2
UNIT IV	Manufacture of Confectionery III	
	Manufacture of Fruit confections	2
	Manufacture of sugar panned sweets	3
	Manufacture of gums & jellies	4
	Chewing gum Technology	2
	Manufacture of Lozenges	1
UNIT V	Chocolate Processing	
	Chocolate Processing Technology:	
	Cocoa bean – harvesting, processing	2
	production of cocoa liquor	1
	cocoa butter processing	1
	cocoa butter substitutes.	1
	Manufacture of chocolate	3
	Tempering technology	1
	Enrobing technology	1
	Dark, milk and white chocolate - manufacturing processes.	2
	Total Hours	60 Hrs



LESSON PLAN

Name of the Lecturer: A. Ravinder

Department: M.Sc. Food Technology & Management

Paper: Technology of food fermentation

Class: NMFT

Semester: III

UNIT No:	Topic Allotted	No. of Hrs.
UNIT I	Fermented Foods	
	Fermentation	1
	Fermented foods – sauerkraut, cucumber pickles, olive pickles.	2
	Oriental fermented foods – soy sauce, tofu, miso, tempeh, ontjons, hamanatto,	3
	natto.	
	Traditional fermented foods – idli, dosa, etc.,	3
	fermented meat and milk products	3
UNIT II	Introduction to Beverages & Water	
	Beverages – Classification, Types, Scope and importance	1
	status of beverage industry in India	1
	Packaged drinking water- definition, types,	2
	manufacturing processes of raw and processed water	2
	Quality evaluation of raw and processed water	2
	methods of water treatment	1
	BIS quality standards (for bottled water; mineral water, natural spring water, flavoured water, carbonated water).	3
UNIT III	Fruit & Speciality Beverages	
	Fruits Beverages – Types, Definitions	1
	Manufacturing process and technology	
	Packaging, storage	1
	quality evaluation	1
	Recent advances in juice processing technology	2
	Equipments & tools for juice extraction	1
	Note on Specialty beverages based on	
	tea, coffee	2
	cocoa, spices	1
	Plant extracts, herbs, nuts	1
	dairy and imitation dairy-based beverages	2
UNIT IV	Synthetic Beverages	
	Synthetic beverages – technology of;	
	Still & carbonated beverages	2
	Low-calorie and dry beverages	1
	Isotonic and sports drinks	1
	Role of various ingredients of soft drinks	2
	Carbonation of soft drinks	2
	Storage and quality characteristics	4
UNIT V	Fermented Beverages	
	Fermented Beverages & distilled spirits	1
	Types, manufacturing processes	3
	Quality evaluation	2



	Role of yeast in technology of brewing process	3
	Equipments used for brewing and distillation	3
	Total Hours	30 Hrs



LESSON PLAN

Name of the Lecturer: Dr. G. Gladvin

Department: M.Sc. Food Technology & Management

Paper: Advanced food packaging

Class: NMFT

Semester: III

Serial No:	Topic Allotted	No of Hrs.
1	Identification and testing of packaging materials	1
2	Testing of lacquered tin plate sheets	1
3	Measurement of tin coating weight by Clarke's method	2
4	Sulphide stain test and ferricyanide paper test for porosity	2
5	Determination of equilibrium moisture content	2
6	Grading of glass bottles	2
7	Determination of water vapour transmission rate of packaging material	2
8	To perform vacuum packaging of food sample	3
9	and carry out its storage study	
10	Testing the compression strength of the boxes	2
11	Packaging the food material in seal and shrink	2
12	packaging machine and study its shelf life	3
13	Testing the strength of glass containers by thermal shock test	2
14	Testing the strength of filled pouches by drop tester	2
15	Industrial visit to packaging industry	4
	Total Hours	30 Hrs



LESSON PLAN

Name of the Lecturer: K. Vasudha

Department: M.Sc. Food Technology & Management

Paper: Food quality systems and Management

Class: NMFT

Semester: III

Serial No:	Topic Allotted	No of Hrs.
1	Testing and evaluation of quality attributes of raw and processed foods	2
2	Sensory evaluation of foods	2
3	Quality assurance procedure, GMP, GAP documentation	2
4	Preparation of quality policy & documentation	2
5	Application of HACCP to products	2
6	Preparation of HACCP chart	2
7	Preparation of documentation & records	2
8	Visit to Units with ISO systems	2
9	Visit to Units with HACCP certification	2
10	Visit to Units implementing GMP, GAP	4
11	Mini-project on preparation of a model laboratory manual	8
Total Hours		30 Hrs



YEAR-WISE AND SEMESTER-WISE DISTRIBUTION OF SUBJECTS
M.Sc. FOOD TECHNOLOGY & MANAGEMENT
FOURTH SEMESTER
ACADEMIC YEAR 2022-2023 BATCH 2021-2023 (CBCS)

S. No	Part	Subject Code	Title of the Subject	Hours /Week	Duration of Exam (hrs)	Marks			Credits
						Internal	External	Total	
1	I	MFT19401	Technology of Baking Science (SEC-2)	2	3	40	60	100	2
2	II	MFT13402 A/ MFT13402 B	Food and Nutrition / Food Processing and Preservation (GE-1)	4	3	40	60	100	4
3	II	MFT19403 A/ MFT13403 B	Nutraceuticals & Functional Foods / Food Toxicology & Allergens (DSE- 2)	4	3	40	60	100	4
7	II	MFT13404	Food Supply & Cold Chain Management (Core – 14)	6	3	40	60	100	4
8	II	MFT13405	Project work	16		40	60	100	6
TOTAL				32		200	300	500	20

- Skill Enhancement Course (SEC)
- Generic Elective (GE)
- Discipline Specific Elective (DSE)
- CIA components for internal marks of theory paper: (i) Weekly test: 5M (ii) Mid Sem: 10 M (iii) Prefinal: 16M (iv) Assignment : 2M (v) Viva : 2M (vi) Attendance: 4M
CIA components for practical Internal marks: (i) Attendance / Record 5M (ii) Practical skill : 10M (iii) Prefinal : 15M



SEMESTER -4

Academic Year 2021-2022

Subject Code	Title of the Subject	Lecturer Assigned
MFT19401	Technology of Baking Science (SEC-2)	Mrs. K. Vasudha/Mr. D. Pranay Kumar/Mr. Sukh Veer Singh
MFT13402 A/ MFT13402 B	Food and Nutrition / Food Processing and Preservation (GE-1)	Mr. D. Pranay Kumar & Ms. Tejaswini
MFT19403 A/ MFT13403 B	Nutraceuticals & Functional Foods / Food Toxicology & Allergens (DSE- 2)	Mr. D. Pranay Kumar & Mr. Sukh Veer Singh/ Dr. Kiran Kumari
MFT13404	Food Supply & Cold Chain Management (Core – 14)	Mrs. S. Evangeline
MFT13405	Project work	Dr. Kiran Kumari, Dr. A. Ravinder, Mrs. S.Jemmy Evangeline, Mr. Sukh Veer Singh.



LESSON PLAN

Name of the Lecturer: Mrs. S. Jemmy Evangeline

Department: M.Sc. Food Technology

Paper: Food Supply & Cold Chain Management

Class: NMFT

Semester: IV

UNIT No:	Topic Allotted	No of Hrs.
UNIT I		
	Introduction, scope and importance of cold chain in food processing industry	1
	retail chain, components of cold chain and integration	1
	Products going in cold chain	1
	temperature and humidity requirements	1
	packaging needs and their compatibility in cold chain	2
	Stages and points of control in cold storages and structures	2
UNIT II		
	Functions in cold storages, pallet layout and stacking options	1
	flexibility storage systems cold chain transportation in land	1
	export, retail & supermarket cold chain & display systems	2
	internet auctions, e-market	2
	electronic business process optimization	2
UNIT-III		
	Temperature recording devices used during transport	1
	documentation and traceability	1
	Risk management problem diagnosis	2
	cost benefit studies for type of transport	2
	loading & unloading, storage duration	2
UNIT IV		
	Building blocks of supply chain network	2
	performance measures	2
	decisions in supply world and models	2
	Supply chain inventory management	1
	economic order quantity models	1
	recorder point models	2
	multi echelon inventory systems	1
UNIT V		
	Use of stochastic models and combinatorial optimization in;	
	SC planning, layout	1
	capacity planning	1
	inventory optimization	2
	dynamic routing and scheduling	2
	Internet technologies and electronic commerce in SCM related to;	
	ERP	2
	Q-procurement, e-logistics	2
	Total Hours	45 Hrs



LESSON PLAN

Name of the Lecturer: Dr. P. Kiran Kumari

Department: M.Sc. Food Technology & Management

Paper: Food Toxicology & Allergens

Class: NMFT

Semester: IV

UNIT No:	Topic Allotted	No of Hrs.
UNIT I	Definition and need for understanding food toxicology.	1
	Hazards - Microbiological, nutritional and environmental.	3
	Basics of immune resources - humoral and cell media resources.	3
	Allergen and mechanism of allergic resources	2
UNIT II	Food allergy and sensitivity:	
	Chemistry of food allergens.	2
	Celiac disease.	1
	Food disorders associated with metabolism.	2
	Lactose intolerance.	2
	Asthma.	2
UNIT III	Principles of toxicology:	
	Natural food toxicants:	
	toxicity of mushroom alkaloids	1
	seafood,	1
	vegetables & fruits,	1
	pulses,	1
	antinutritional compounds.	1
	Biological factors that influence toxicity,	1
	toxin absorption in the G.I.track	2
	Industrial microflora, storage and excretion of toxins	1
UNIT IV	Quantitative and qualitative analysis of toxicants in foods	1
	Biological determination of toxicants	1
	Assessment of food safety:	
	Risk assessment and risk benefit indices of human exposure,	1
	Acute toxicity,	1
	Mutagen city and carcinogenicity,	2
	Reproductive and developmental toxicity,	1
	Neurotoxicity and behavioural effect.	1
	Immunotoxicity.	1
UNIT V	Toxicants formed during food processing:	
	Intentional direct additives, preservatives, nitrate, nitrite, and N-nitroso compound flavor enhancers, food colours, indirect additives, residues and contaminants, heavy metals, other organic residues and packaging materials.	5
	Toxicity of heated and processed foods,	1
	Food carcinogens and mutagens	



	Polycyclic aromatic hydrocarbons,	1
	N - nitrosamines,	1
	Acrylamide and their mode of action	1
	Total Hours	45 Hrs



LESSON PLAN

Name of the Lecturer: Mr. Sukh Veer Singh

Department: M.Sc. Food Technology & Management

Paper: Nutraceuticals & Functional Foods

Class: NMFT

Semester: IV

Unit No:	Topic Allotted	No of Hrs.
UNIT-I :		
	Functional foods and Nutraceuticals terminology	1
	Historical perspective and classification of functional foods and Nutraceuticals	2
	The food industry's role in promoting functional foods	2
	The role of marketing Communication in the introduction of functional foods to the consumer	2
	Sources of functional foods and Nutraceuticals	1
UNIT-II:		
	Relation of functional foods & Nutraceutical (FFN) to foods & drugs	2
	Applications of herbs to functional foods.	1
	Functional foods and Nutraceuticals remedies for common disorders like Arthritis, Bronchitis, circulatory problems, hypoglycemia	3
	Nephrological disorders, Liver disorder	1
	Probiotics and prebiotics	1
	Polyunsaturated fatty acids, lecithin	1
UNIT-III:		
	Brief idea about some Nutraceutical rich supplements	2
	Soy proteins and soy isoflavones in human health	2
	Bee pollen, Caffeine, Green tea,	1
	Lecithin, Mushroom extract,	1
	Chlorophyll, Kelp and <i>Spirulina</i>	1
	Role of Dietary fibers in disease prevention	2
UNIT-IV:		
	Effect of Functional foods on Immune system	1
	Antioxidant system of the human organism	2
	Cardiovascular diseases	1
	Types of cancer	2
	Osteoporosis, Psoriasis and Ulcers	3
UNIT-V:		
	Vegetables, Cereals, milk and dairy products as Functional foods	2
	Use of proanthocyanidins, grape products, flaxseed oil as Nutraceuticals	2
	Glucosamine, Lycopene and Melatonin	1
	Health effects of common beans, <i>Capsicum</i> , mustards, Ginseng,	2
	Health effects of garlic, grape, citrus fruits, fish oils, and sea foods	2



LESSON PLAN

Name of the Lecturer: Mr. Sukh Veer Singh

Department: M.Sc. Food Technology & Management

Paper: Technology of Baking Science

Class: NMFT

Semester: IV

Unit No:	Topic Allotted	No of Hrs.
UNIT-I :		
	Bakery industry : Introduction, recent trends,	2
	Present status of Bakery Industry in India.	1
	Raw materials used in bakery industry and their properties	3
	Quality parameters in bakery Industry.	3
UNIT-II:		
	Wheat milling - products and by-products	2
	Manufacture of whole wheat <i>Atta</i>	2
	Methods of dough mixing	2
	Dough development	1
	Dough chemistry	1
UNIT-III:		
	Rheological testing of dough:	
	Farinograph, Mixograph, Extensograph,	2
	Amylograph/Alveo consistograph,	2
	Rapid Visco Analyzer,	1
	Falling number,	1
	Hosney's dough, stickiness tester and interpretation of the data	1
	Factors affecting quality parameters; physical, chemical and rheological tests on wheat flour.	2
UNIT-IV:		
	Additives used in bakery products:	
	- Flour improvers and bleaching agents.	2
	- Emulsifiers	1
	- leavening agents	2
	- Preservatives	2
	- Miscillaneous agents	2
UNIT-V:		
	Technology for manufacture of bakery products :	
	Bread, biscuits, cookies, cakes;	3
	Pasta products and various processed cereal-based foods;	2
	Effect of variations in formulation and process parameters on the quality of the finished product;	2
	Quality consideration and parameters.	2



LESSON PLAN

Name of the Lecturer: Mr. D. Pranay Kumar & Ms. K Tejaeswini

Department: M.Sc. Food Technology & Management

Paper: Technology of Food Processing & Preservation

Class: GE (for BT & OC)

Semester: IV

Unit No:	Topic Allotted	No of Hrs.
UNIT-I	Introduction & high temperature Processing	
	Food preservation and processing – scope historical developments, principles	1
	Processing and preservation by heat :	
	(1) Blanching, pasteurization, sterilization, and UHT processing	3
	(2) Canning, extrusion, cooking , dielectric heating	3
	(3) Microwave heating, baking, roasting and drying	2
UNIT II:	Low Temperature Processing	
	Processing and preservation by low temperature	
	Refrigeration, freezing	2
	CA (controlled atmosphere), MA (modified atmosphere)	2
	Dehydro freezing	1
	Processing and Preservation By	
	Drying- types of dryers- suitability for different food products	1
	Concentration, evaporation	2
	Crystallization	1
UNIT III:	Membrane Technology	
	Membrane Technology: introduction to pressure activated Membrane process:	
	Micro-filtration	2
	UF	2
	NF	2
	Ro	2
	Industrial application of Membrane Technology	1
UNIT IV:	Food Additives & Fermentation	
	Preservation by food additives: types and functions	1
	Permissible limits and safety aspects	2



	Use and application of;	
	Enzymes in processing and preservation of food	2
	Microorganisms in processing and preservation of foods	2
	Food fermentations	2
Unit V:	New techniques preservation	
	New techniques in food processing	1
	Processing and preservation by non- thermal methods	
	Irradiation	1
	High pressure, high intensity light	1
	Pulsed electric field	1
	Ohmic heating	1
	IR hating, inductive heating	1
	Pulsed X-rays	1
	Hurdle technology	1
	Nanotechnology: principles and applications in foods	1
	Total Hours	45 Hrs

MASTER OF BUSINESS ADMINISTRATION

STUDENT CENTRIC LEARNING REPORT

The department of MBA takes initiative of Student-Centric learning in its academic Programs in tune with its mission of imparting quality higher education. The introduction of Choice Based Credit System (CBCS) and restructuring of Curriculum in consonance with it are the steps in this direction. It seeks to provide holistic learning environment through a dynamic curriculum coupled with the balanced & integrated use of teacher-led guided learning, student-led action learning and context-dependent experiential learning. Teachers are encouraged to adopt active learning philosophies, integrating them into their teaching to enhance the overall learning experience. Experiential learning, where real-life experiences deepen understanding and promote transferable skills, is a crucial aspect of the courses.

Student-centered learning focuses on giving students skills for lifelong learning and independent problem-solving. It nurtures curiosity, creativity, and independence, fostering enthusiasm for continuous learning. This approach empowers students to take charge of their learning, developing critical thinking and problem-solving skills essential for success. Key benefits include skill development and knowledge acquisition, paving the way for lifelong learning and success. The following are the activities conducted for student-centered learning which enable students to develop the skills and knowledge necessary for becoming successful learners.

1. Entrepreneurship day
2. Two-day National Conference on Fostering creativity and Innovation (NCFCI)
3. COMMUNITY SERVICE AWARENESS (*A Visit to Sivananda Rehabilitation Home*)
4. Capacity Building workshop
5. Industrial Visit
6. Career Development program on "Career Guidance"
7. Skill Development Program on "Attributes for Higher Performance" and "Leadership in Digital Era"

MCA STUDENT CENTRIC METHODS

1. REPORT ON GUEST LECTURE NP- HARD AND NP-COMPLETE

Date: 01-09-2022.

Total number of Participant: 58

The Department of MCA had organized a guest lecture on NP-Hard and NP-Complete for the students of AMCA on 1st September 2022. The Speaker for the lecture was Dr. G. Anitha Mary.

Purpose:

Inviting guest speaker is an amazing way to learn about a specific topic for the students in a unique way and open new doors for better career opportunities. Guest lecture helped students improve their learning in a more interactive and topics in specific way.

Report:

The Guest Lecture was held in morning sessions. It is on “**NP-Hard and NP-Complete**” , Mrs. Dr. G. Anitha Mary had Delivered Briefing of the time complexity, NP-Hard and NP-Complete problems, Basic concepts, non-deterministic algorithms, NP - Hard and NP Complete classes, Cook’s theorem following topics are covered, and the research areas where students can work. Students were very happy about the lecture.

Review:

The First year Students of MCA are benefited by this guest lecture as they can apply these concepts for various problems solving.

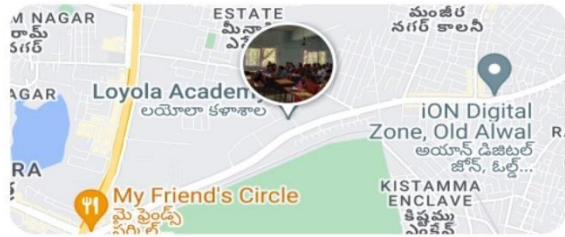
Thu 1 Sep, 2022 • 11:10 AM



Guest lecture

Location

[Open in Maps](#)



Loyola Academy



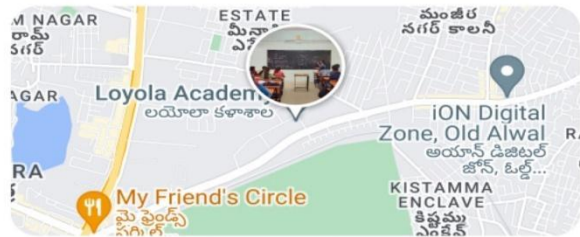
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Guest lecture

Location

[Open in Maps](#)



Loyola Academy



Thu 1 Sep, 2022 • 11:00 AM



Guest lecture

Location

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Loyola Academy



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2. REPORT ON GUEST LECTURE ANGULAR

Date : 7th Jan 2023

Total number of Participant: 58

Guest Lecture on “**Angular**” by **Miss.Pascolena** 9:30 am to 12:30 pm



Purpose:

To get a conventional and abstract view about the angular concepts which provides us the better practical knowledge that is being implemented in the real time applications.

Report:

The guests lecture on angular includes various topics like introduction and architecture of angular modules used in angular, Interpolation Directives of angular, Pipes in angular Routing and forms

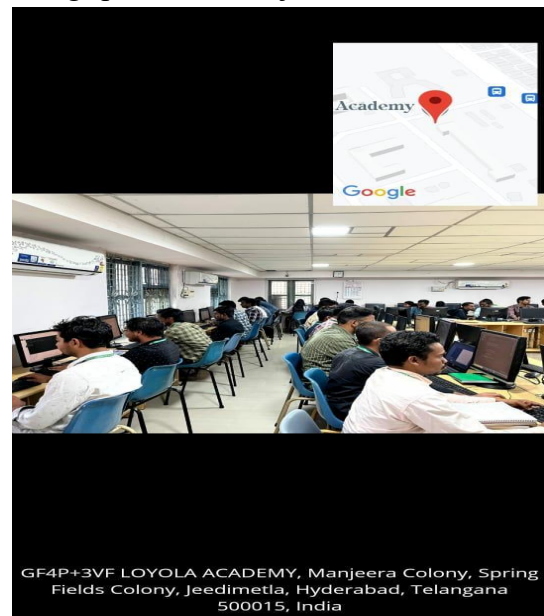
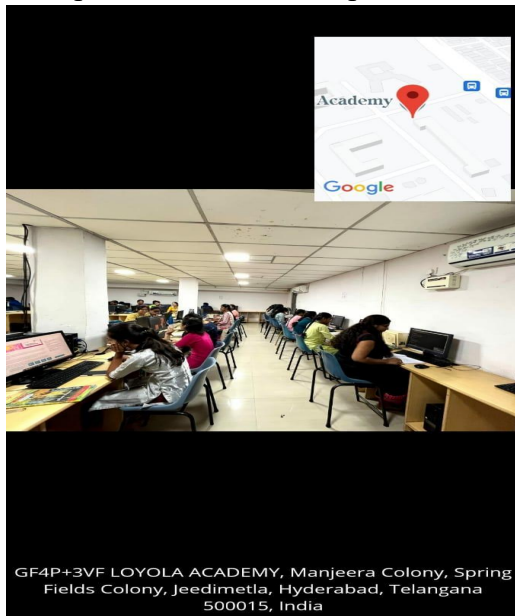
The lecture was attended by the second year students of MCA

She addressed the subject with uncomplicated procedure and also gave the practical knowledge regarding the coding part with some real time examples which will be well-being for students to implement any of the projects using angular

Review:

Entirely the students were satisfied by the guest lecture, also all the students had a great enthusiasm and it was a good exposure regarding the subject.

Finally all of them felt it as a good opportunity to have such type of a lecture to understand the importance of the concept and to be focused to have a grip over the subject



3. PARENT TEACHER MEETING REPORT 2022-2023

The department of M.C.A has organized Parent-Teacher meeting for **First and Second** year MCA Students on **28th January 2023**.

- **Purpose:** The main purpose of meet was to create a common platform, where teacher and parents come together to enrich the student's educational experiences, disciplinary issues and discuss variety of issues, regarding all round development of students.



- **Report:** Internal and External marks were shown to the student's parents and undertaking was taken from them for those students who have shortage of attendance and from those who did not write few internal exams. About 98% of the parents have turned up, i.e., 40 student's parents of 60 students from First year (AMCA), 54 student's parents of 58 students from Second year(NMCA).
- **Review:** Many parents were happy to see their wards marks and few expressed their remarks.

AMCA (MCA First Year) (1/28/2023)



NMCA (MCA Second Year) (1/28/2023)



M.Sc. Organic Chemistry

Student Centric Method Report (2022-23)

The department of Chemistry (PG) was introduced in 2003 and granted autonomous status in 2010. The departmental reputation is reflected in its excellent infrastructural facilities, innovative instructional methodology and placements. Since its inception the department had shown steady progress in student centric methods by organizing various curricular, extra-curricular and co-curricular activities.

Curricular activities

The curricular activities which form an integral part of the overall-instructional programme emphasize the active involvement of the teaching staff and the students.

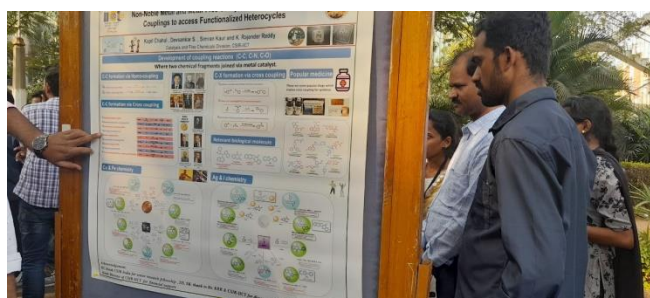
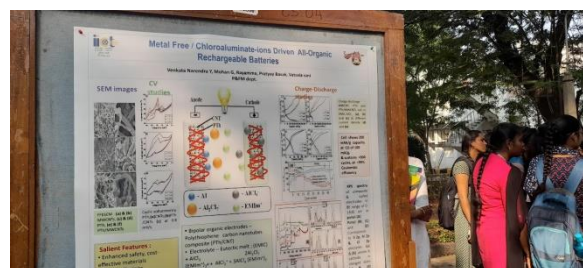
The department was successful in organizing Interdisciplinary International Conference on Current Trends in Applied Sciences (**IICCTAS-2022**), an international interdepartmental seminar from **1st -3rd September 2022**. The main objectives of this conference was to provide a gateway to enhance knowledge, promote the scientific temperament, highlight recent trends and issues in research areas of applied sciences and encourage future institutional collaborations across various disciplines. The theme for this seminar being “GREEN AND SUSTAINABLE METHODS IN CHEMICAL SCIENCES AND TECHNOLOGY” was considered to be apt in bringing together innovative academics and industrial experts in the field of “Interdisciplinary Academic Research and Innovation” to a common forum, helping in advance Critical Thinking and Cognitive Development. The conference also showcased the talents of the students through their presentations.



Co-curricular Activities

Modern educational theory and practice give top priority to the all-round development of the student. The department of PG Chemistry strives to bring about harmonious and balanced development of the students through varied co-curricular activities. The activities include academic development, cultural development, social development etc.

To promote academic development, department was successful in organizing industrial visit to IICT-CSIR on 1st December 2022. The students had good interaction with the senior scientists, who encouraged them to pursue research and development after their Masters. The research scholars showcased the ongoing research activities in the institute through the poster presentations.



The social development activities included the PLANET programme which emphasized on the importance of service to the society by developing the social values. The PLANET was included in the curriculum in 2013-14, which is valid till date. This year the students had visited the

Extra-Curricular Activities

The department aided in the all-round development of the students by encouraging them to be part of the student council. This helped in improving the leadership qualities of the students. The academic

year 2022-23 had Literary Head from the department of Chemistry. The department has also initiated sports activity for better interaction between the Final and Previous year students. The staff had encouraged students and also participated enthusiastically.



Student Achievements:

- 27 students of NMCH have completed 2 NPTEL courses.
- Mr. Pavan Kumar Reddy -111720503003- NMCH student won first prize in Poster presentation in IICCTAS-2022 held by School of Sciences, Loyola Academy
- Ms. K. Pravallika -111720503036- NMCH student won first prize in Poster presentation in IICCTAS-2022 held by School of Sciences, Loyola Academy
- 12 students of AMCH have completed 1 NPTEL course.

STUDENT CENTRIC METHODS

DEPT: M.Sc Food Science and Nutrition

The department of M.Sc Food Science and Nutrition the year 2022-23 has adopted the following strategies to make learning more students-centric and ensure the holistic development of the students:

- **Assignments:** For various subjects, assignments have been given to students which provides an opportunity for them to learn, practice and demonstrate the learning goals and explore their topics and attain knowledge and presentations were conducted in front of other students to help them to gain knowledge regarding each topic delt in class.
- **Seminars:** Through student seminars, they can express their views and understandings on a specific topic.
- **Practicals:** Practicals were organized on subjects Institutional service management, programme policies public health nutrition, Principles Of Food Science, Clinical Nutrition, Advanced Nutritional Biochemistry,
- **Field visits:**
- The Department of M.Sc. Food Science and nutrition has actively participated in the Symposium on the occasion of World Food Day Celebrations, organized by CSIR-CFTRI Resource Centre, Hyderabad & ICMR-NIN & Nutrition Society of India, Hyderabad & Oil Technologists' Association of India (SZ), Hyderabad on 17th October, 2022 at 09.30 a.m. at ICMR-National Institute of Nutrition, Hyderabad.



- M.Sc. Food Science and Nutrition have visited Oshon-Dolphin Foods India Ltd, Hyderabad, a sugar confectionery based industry along with the faculty on 15th November 2022, as a part of curriculum.



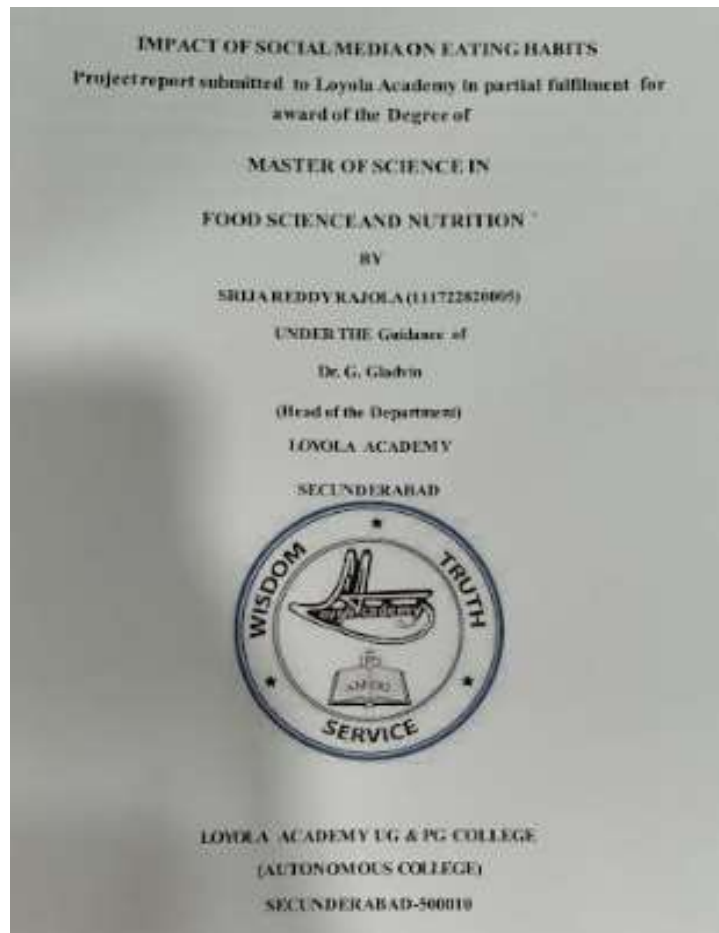
ICAATAS- 2023 (3day programme) combinely organized by Loyola academy, Hyderabad, Society of Agricultural research and Social Development ,New Delhi was held at Loyola Academy on 19th to 21st June 2023. To enlighten advances and improvements in agriculture and allied sciences.



M.Sc. Food Science and NUtrition (1st year) have visited Centre for Cellular and Molecular Biology (CCMB), located in Habsiguda, Hyderabad, along with the faculty on Thursday, 3rd Aug,2023



- **Research Projects** : The final year students pursue major projects as part of their course. In this project students develop and implement an innovative ideas in the field of food science and nutrition and food technology.



Influence of pollution on human health
Project report submitted to Loyola Academy in partial fulfilment for award of
the Degree of

**MASTER OF SCIENCE IN
FOOD SCIENCE AND NUTRITION**

BY

Darugapally Sowmya (111722820013)

UNDER THE Guidance of

Dr. G. Gladvin

(Head of the Department)

LOYOLA ACADEMY

SECUNDERABAD



LOYOLA ACADEMY UG & PG COLLEGE

(AUTONOMOUS COLLEGE)

SECUNDERABAD-500010

2022-2023

A Project Report
on
POST-COVID-19 SYMPTOMS
Submitted in partial fulfillment of the academic
requirements for the award of the degree of

**Master of Science
in
Food Science and Nutrition**

Submitted by

Trupti Sahgal - 111722820011

to



Department Of

Food Science and Nutrition

Loyola Academy Degree And PG College

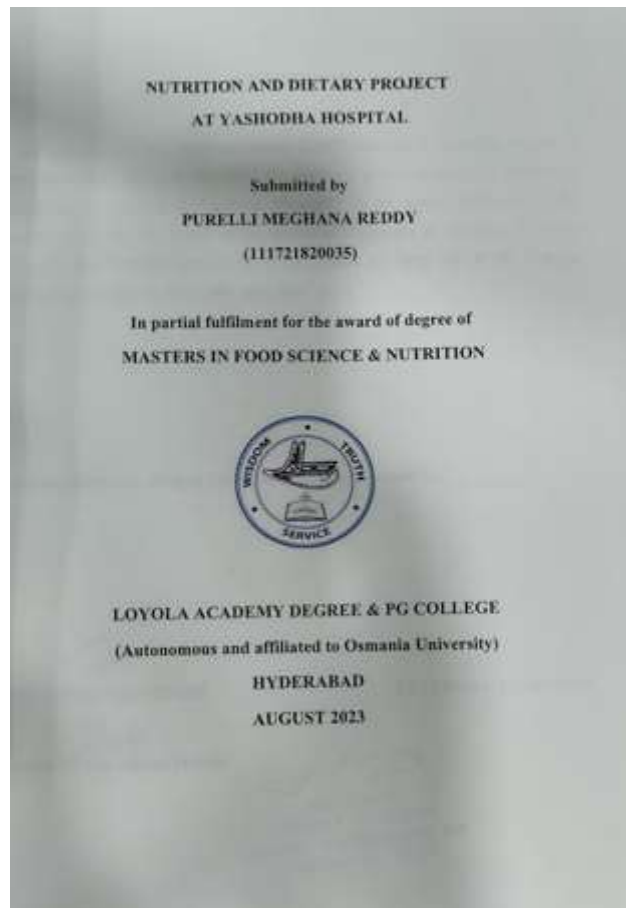
Alwal, Secunderabad- 500010

(Autonomous And Affiliated To Osmania University)

Re-accredited with 'A' Grade (III Cycle) by NAAC

'College With Potential Excellence' By UGC

- **Major Projects Hospital Internships:** students were sent to internships at various hospitals to explore the clinical nutrition and therapeutic nutrition subjects in the field and every student submitted their internship report as a major project case study 2 major cases and 3 minor case studies were submitted



NUTRITION AND DIETARY PROJECT

AT KIMS HOSPITAL

Submitted by

MUSKAAN

(111721820032)

In partial fulfilment for the award of degree of

MASTERS IN FOOD SCIENCE & NUTRITION



LOYOLA ACADEMY DEGREE & PG COLLEGE

(Autonomous and affiliated to Osmania University)

HYDERABAD

JULY 2023

**NUTRITION AND DIETARY
PROJECT**

at

Rainbow Children's Hospital

Karkhana main road-Hyderabad-Telangana-500009

Submitted by

MEENAKSHI LAISHRAM

(111721820029)

In partial fulfilment for the award of degree of

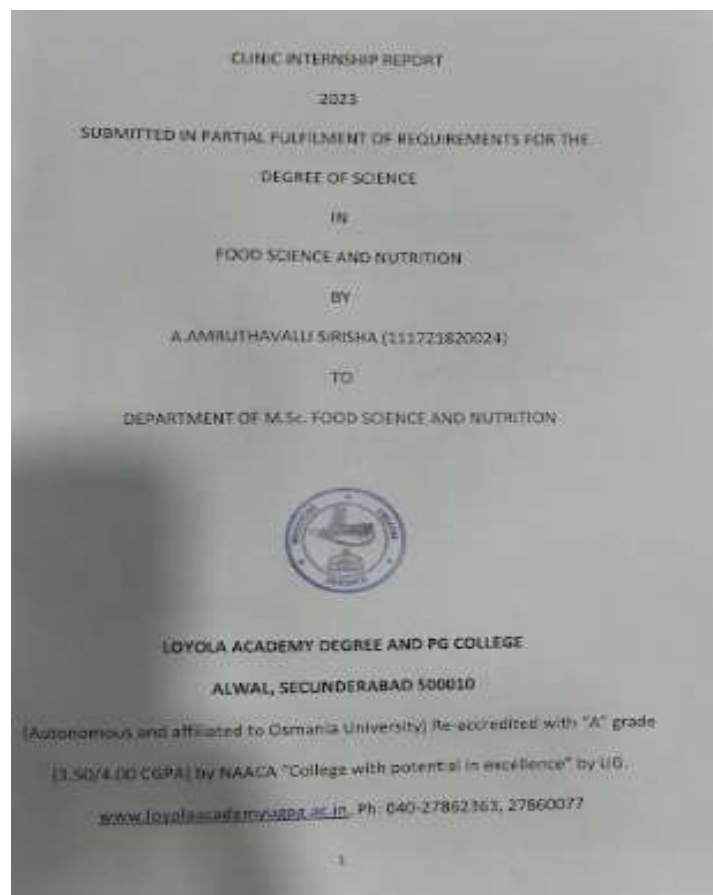
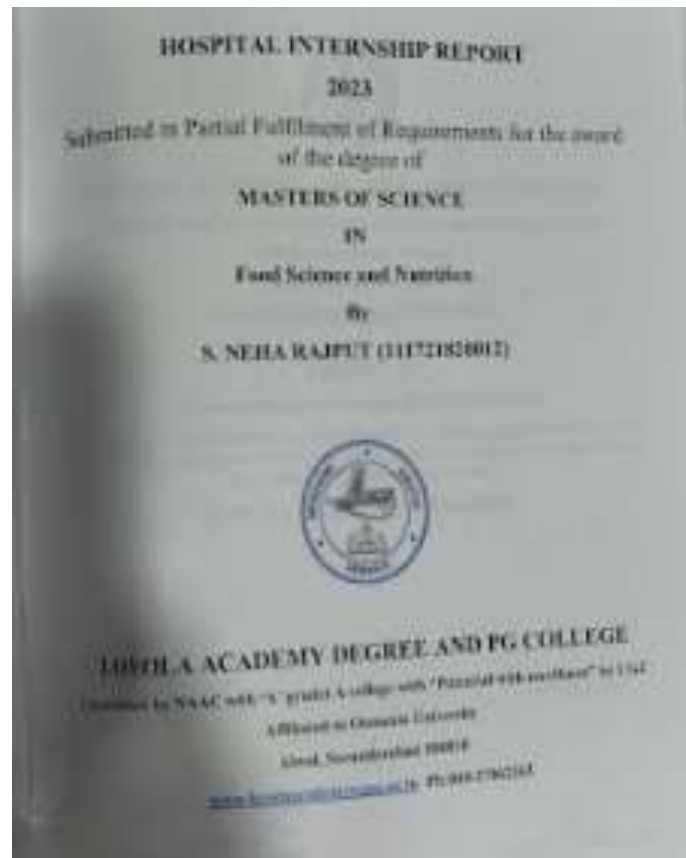
(MASTER IN FOOD SCIENCE AND NUTRITION)



LOYOLA ACADEMY DEGREE & PG COLLEGE

(Autonomous and affiliated to Osmania University)

Old Alwal Secunderabad- Telangana -500010



- World dietetics day date January 12th 2024 : various events were organized on world dietetics day.



Loyola Academy

Department of Biotechnology

INDUSTRIAL VISIT

On 17 th February 2023 The Department of Biotechnology, Genetics and Chemistry has taken the First year students to Prathista Industries Ltd. Choutuppal (mandal), Nalgonda(Dist), as a part of industrial visit.

- ★ **PURPOSE :** The purpose of this program is to gain exposure and practical knowledge on the various working processes to produce nutraceuticals for food ingredients sector.The fermentation process and techniques would be witnessed practically, which made the students understand the concepts of fermentation technology better.
- ★ **REPORT:** The DGM of Prathista Industries Ltd have received our Biotechnology students with warm welcome. The students were taken to the seminar hall and DR.Abhishek kumar DGM of Prathishta industries has explained briefly about the Prathista Industries and its branches all over India and International.He explained very clearly about the procedures they are following for the production of the fermented products such as organic acids,enzymes, animal feed stock/animal feed supplements , proteiates, eco-friendly plant nutrients , botanical crop protectors etc.,The session was interactive and the students actively participated , posing questions related to products and cultures used in fermentation.

Later Dr.Pavan Asst Manager of R&D have taken the students around the industry and showed the Storage, Production and Recovery units.Dr.Pavan has explained very patiently about the working of reactors,fermentors and showed different important instruments like large scale fermenters, HPLC (High Pressure Liquid Chromatography), AAS(Atomic Absorption Spectroscopy) and all the required equipments for downstream processing and for the instruments that are used to do tests for ASSAY (to know the purity of the samples), RS (to

know the impurities of the samples), the field test area to test the pesticides or fertilizer samples for producing organic vegetables.

★ **REVIEW:**

Students were very much benefitted by gaining knowledge and clarity on the fermentation process and how the products produced and what are the parameters required for the fermentation etc. Students were blessed as the DGM offered the students to do internship in Prathista Industries.

On behalf of Loyola Academy, we thank Dr. Abhishek Kumar DGM and Dr. Pavan Asst Manager R&D at Prathista Industries pvt. ltd, Nalgonda for receiving us and allowing us to gain knowledge on the production of the products.

We cordially thank our faculty and principle, Rev. Fr. Dr. L. Joji Reddy for permitting us to Organize an Industrial visit.


★ **PICTURES:**










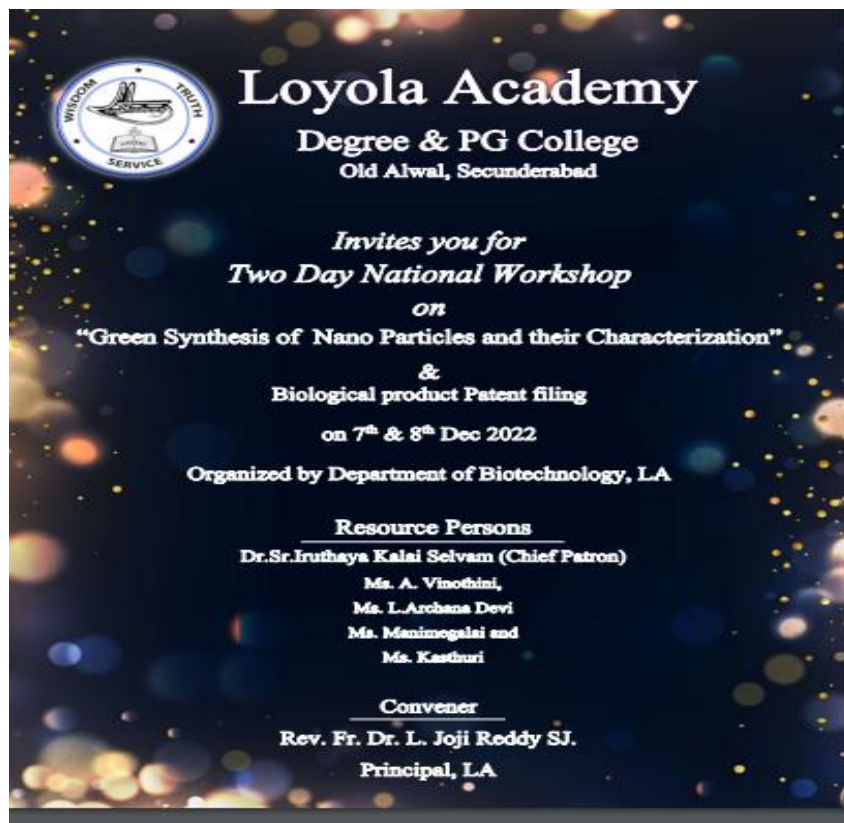
 **GPS Map Camera**
Nalgonda, Telangana, India
Choutuppal - Valigonda Rd, Telangana 508252, India
Lat 17.283057°
Long 78.921922°
17/02/23 12:42 PM GMT +05:30



 **GPS Map Camera**
Nalgonda, Telangana, India
Choutuppal - Valigonda Rd, Telangana 508252, India
Lat 17.283057°
Long 78.921922°
17/02/23 12:43 PM GMT +05:30

REPORT

Two days National workshop on
“Green Synthesis of Nanoparticles and their characterization’ ’and Biological product
patent filing on 7th to8th Dec 2022, organized by department of Biotechnology,
Loyola Academy, Degree & PG College, Old Alwal, Secunderabad



Resource persons

Dr. Sr. Iruthaya Kaliya Selvam (Chief Patron)

Ms. A. Vinothini,

Ms. L. Archana Devi,

Ms. Manimegalai and

Ms. Kasturi

Convener

Rev. Fr. Dr. L. joji Reddy SJ.

Principal, Loyola Academy

Summary

The two days' workshop was tailor-made to facilitate the overview of recent methods for the production and characterization of the green synthesis of nanoparticles, and analysis part and also emphasize on biological product patent filing.

The workshop was conceptualized with the intention of knowledge-building on the fundamentals of research concepts, methodologies and processes in addition to providing hands-on training on green synthesis of nanoparticles and their characterization.

The objectives of the workshop were

- To biosynthesis of nanoparticles.
- To characterization of nanoparticle & data analysis
- To develop skills for Intellectual property right (IPR)

The workshop was conducted free of cost to the students. The workshop was organized using available resource persons and infrastructure in the institute itself.

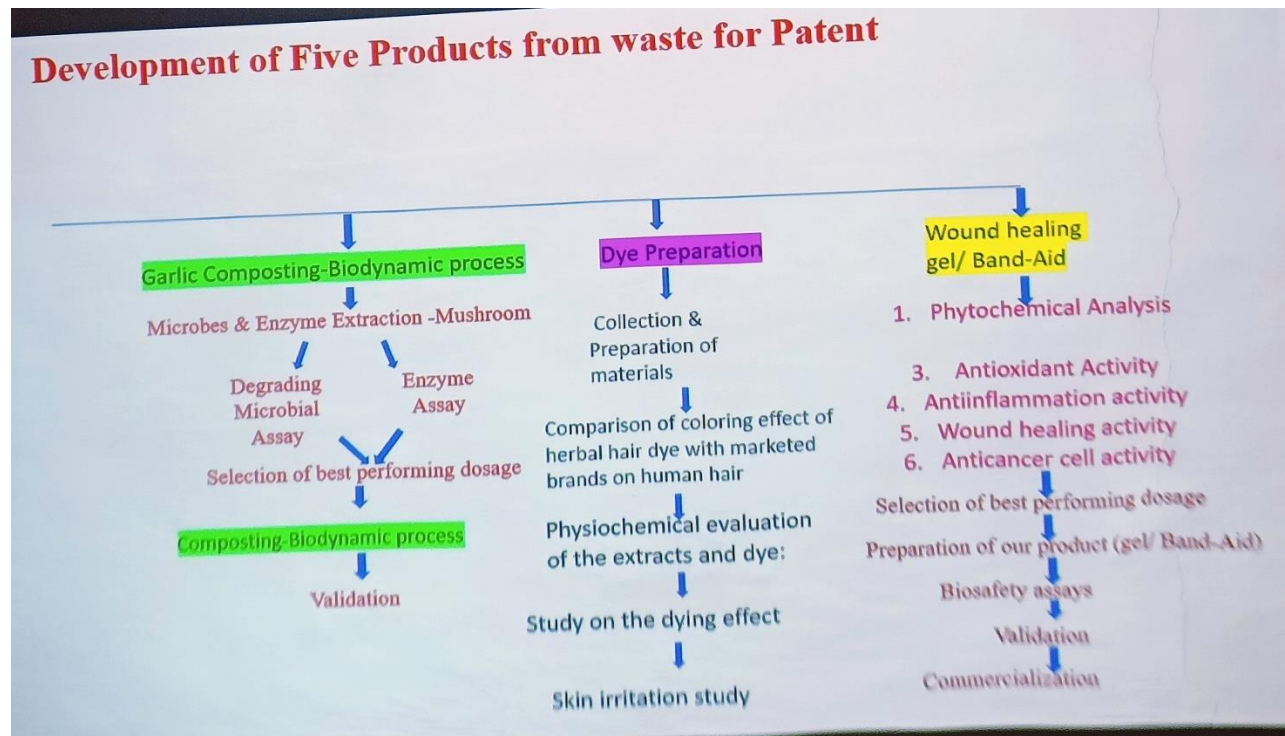
Workshop Coordinators

- Dr P. Suresh Kumar, HOD & Assistant Professor, Department of Biotechnology(Coordinator)
- Dr Suchitra Naidu, Dean of Academy and Assistant Professor, Department of Biotechnology, (Co-coordinator)
- A. Madhuri, Assistant Professor, Department of Biotechnology, (Co-coordinator)
- N. Kavitha, Assistant Professor, Department of Biotechnology, (Co-coordinator)
- M. Carine, Assistant Professor, Department of Biotechnology, (Co-coordinator)
- Dr. Rajni Devi, Assistant Professor, Department of Biotechnology, (Co-coordinator)

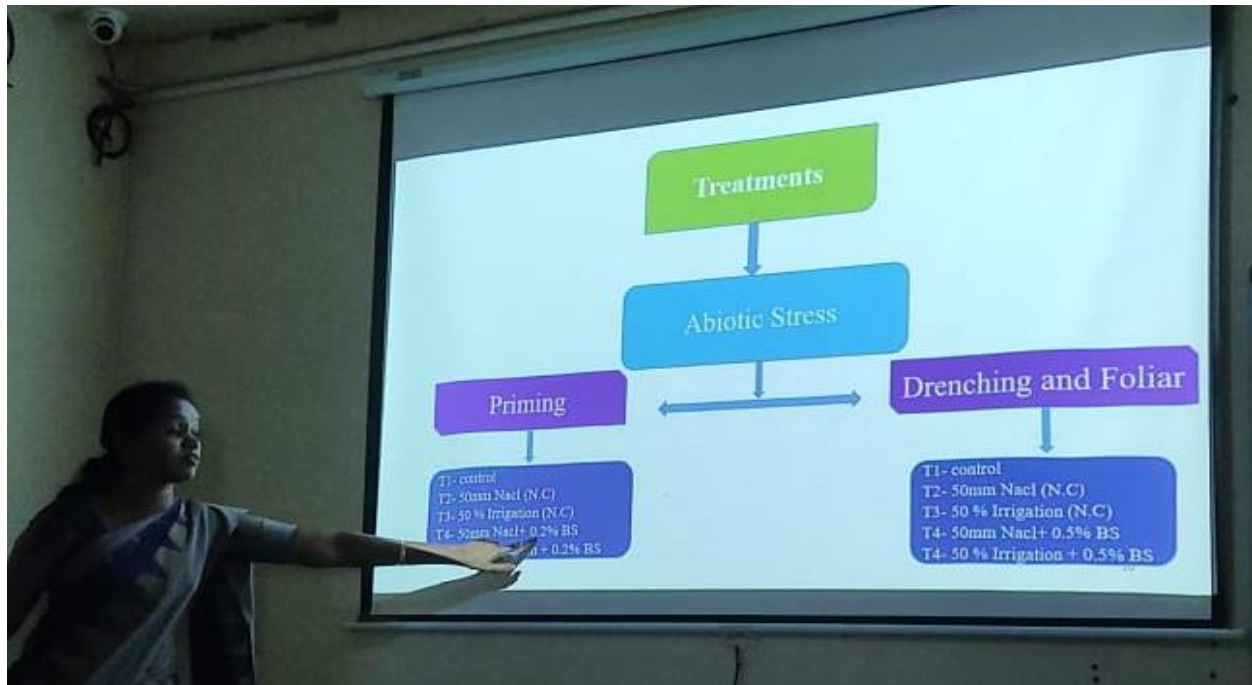
The workshop which was held on 7-8 December 2022 was attended by students and all faculty members from departments of Biotechnology. The workshop started with the inauguration at 9:30 AM on 7th December. Dr Suchitra Naidu, Workshop Co-Coordinator and Assistant Professor, Department of Biotechnology gave the welcome speech and introduced the Workshop

to the audience. The programme was inaugurated by Rev. Fr. Dr. L. joji Reddy SJ. Dr P. Suresh Kumar gave a felicitation speech for the programme.

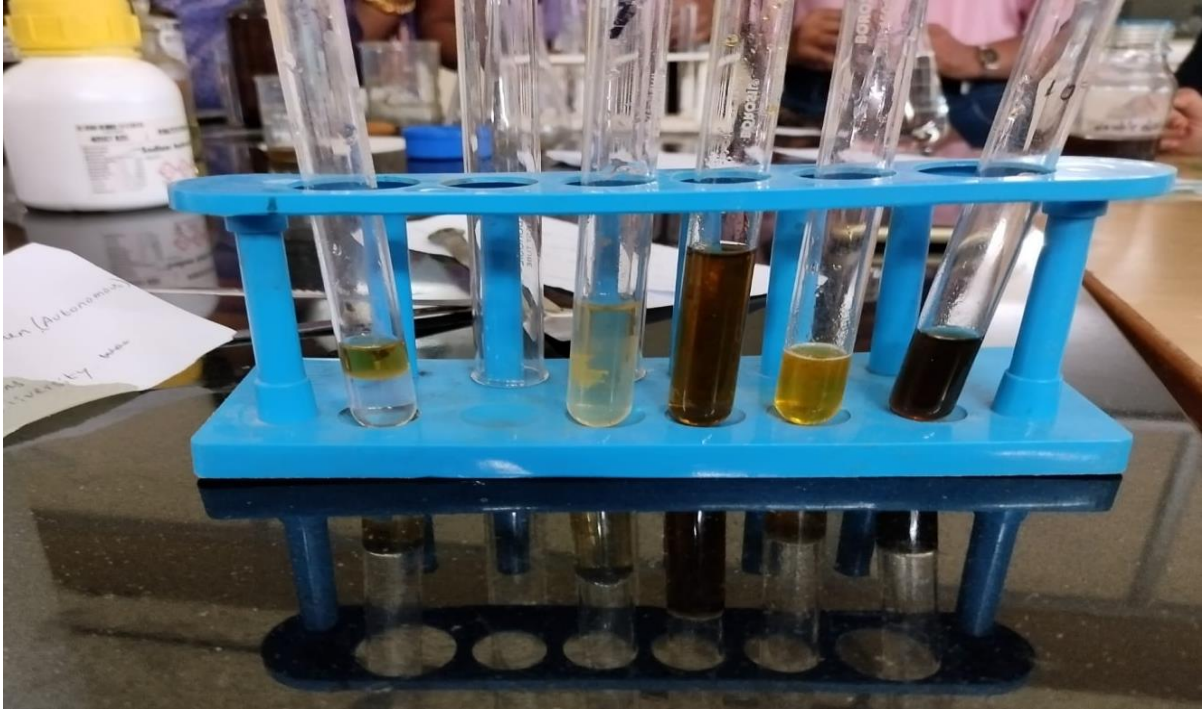
The workshop started with the session on to develop skills for Intellectual property right (IPR) and development of product from waste for patent by Dr. Sr. Iruthaya Kaliya Selvam (Chief Patron).



The next session, 'To biosynthesis of nanoparticles' was handled by Ms. Kasturi and Ms. L. Archana Devi.



Second day, the first session, 'to characterization of nanoparticle & data analysis'' was taken by Ms. Kasturi and Ms. L. Archana Devi. This session was followed by 'Data Analysis & Presentation in synthesis of nanoparticle and IPR property by Dr. Sr. Iruthaya Kaliya Selvam.





The Valedictory function of the two days workshop was held at 4:30 PM on 8th December 2022. The student participants gave a positive feedback on their learning experience during the two-day workshop in the feedback session. The valedictory address was given by A. Madhuri and N. Kavitha, workshop coordinator. Vote of Thanks was given by M. Carine and Dr. Rajni Devi workshop coordinator.

The workshop ended with a group photo session.





Feedback of the Workshop

78% of the participants gave an overall evaluation of the workshop as good, while 22 % evaluated it as extremely good. Most of participants evaluated the resource persons as good.

Loyola Academy

Department of Commerce

B.Com Honours Strategic Finance

Details of Student Centric Methods for the year 2022-2023

During the year 22-23, the Department Faculty members has planned and executed several student centric methods which will help the students to get involved in various academic related activities and help them in acquiring new skills in process of decision making, planning and effective management of various activities with the intention of getting good employment opportunities as well as making them to start their own business to become future Entrepreneurs.

Sl.No	Student Centric Methods
1	Industrial Visits report Akshaya Patra report 2023 - ACSF (1).docx
2	Finovo Report Finovo_Report.....doc

LOYOLA ACADEMY
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REPORT ON STUDENTS CENTRIC METHODS
Presented by: ABBAED

INTRODUCTION:

The department of BBA Entrepreneurship Development conducted Harbinger sessions in the class to motivate the students to improve their communication skills and boost confidence as well as meet the main idea of conducting these sessions, i.e , to share their knowledge and increase their awareness about the most successful entrepreneurs who have set an example for the students to choose to study the subject of entrepreneurship at a professional level.

TEACHER IN-CHARGES:

- B. SUNANDHA
- K. B. SRAVANTHI
- MARY PATRICIA
- A. LATHA

DETAILS OF THE SESSION:

A group of five students were assigned a task to present on the following three topics :-

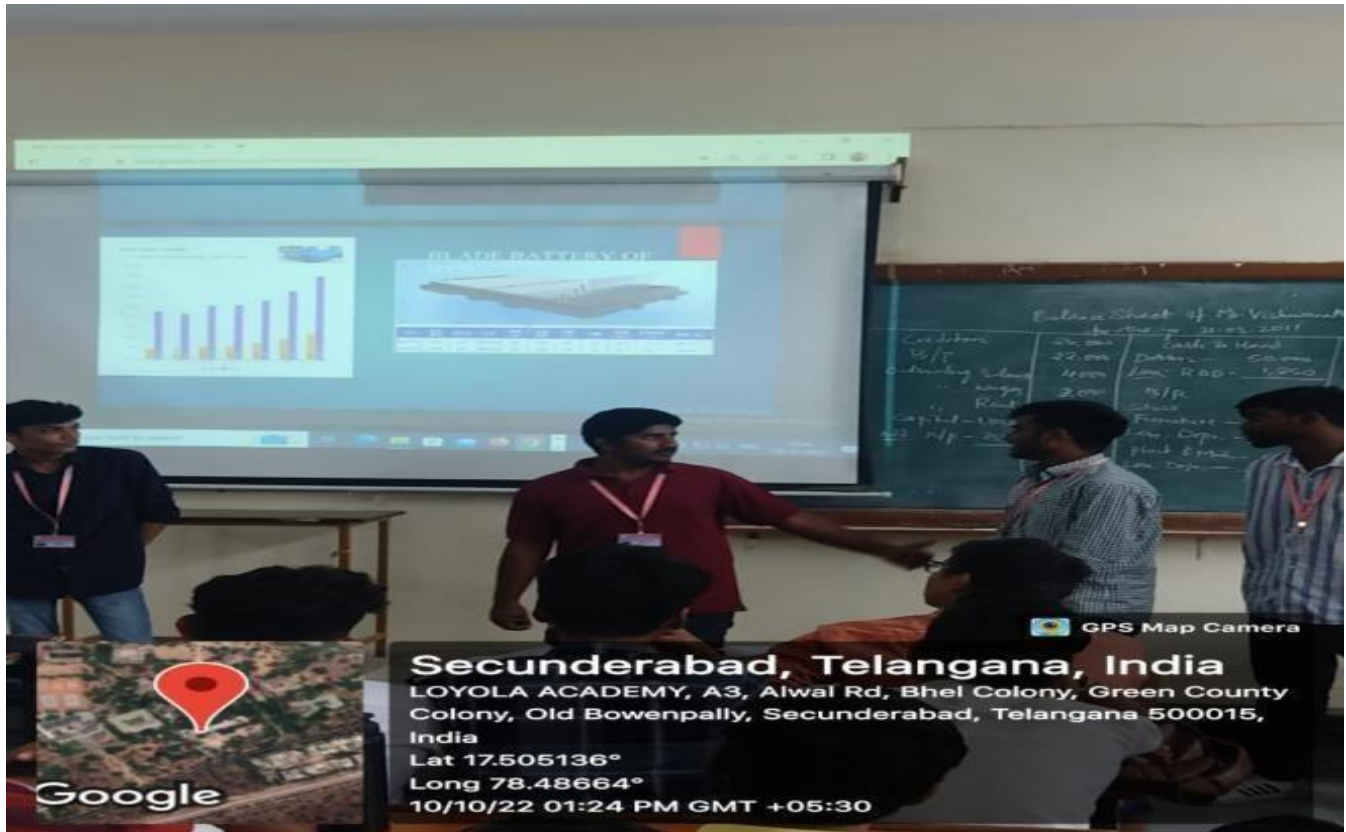
1. INTERNATIONAL ENTREPRENEUR
2. INDIAN ENTREPRENEUR
3. ENTREPRENEUR WHO OWNS A MNC

12 sessions were conducted in the presence of the following renowned faculty members from the BBA department from 28th september to 10th october (i.e 12 days - 1 day , 1 session).

EACH TEACHER CONDUCTED 3 SESSIONS FOR 3 DAYS TO COMPLETE THE CONDUCTION OF 12 SESSIONS . The sessions

were conducted for a time period of one hour during which the following different groups spoke on entrepreneurs based on their classification .





CONCLUSION :

The sessions were successfully conducted and the students developed their communication skills. Students were motivated to come up on the stage and speak in order to lose stage fear.

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UID	STUDENT NAME	
GROUP 1		
1	ABBARAJU SRI DURGA YASHASWINI	1.) International Entrepreneur : Larry Ellison (Oracle)
2	AKKAPAKA SRIYA	2.) Indian Entrepreneur : Vijay Shekhar Sharma (PAY TM)
3	BATHINI VYSHNAVI	3.) Entrepreneur who owns a MNC : Jeff Bezos (Amazon)
4	BELEDE MANISHA	
5	CORNELIUS JUDITH SHERYL	
GROUP 2		
6	DADISREEJA	1.) International Entrepreneur : Phil Knight (Nike)
7	D DHANASHREE	2.) Indian Entrepreneur : Vikram Kailash (Mytrah Energy)
8	DEVASHREE BALU IYER	3.) Entrepreneur who owns a MNC : Asa Griggs Candler (Coca Cola)
9	E SRITHA	
10	GOJU MARY JEEVANI	
GROUP 3		
11	GURRAM VENKATA SRI NIDHI	1.) International Entrepreneur : Kevin Jhonson (Starbucks)
12	JOANNA JESSY SIMON	2.) Indian Entrepreneur : Ghazal Alagh (Mama Earth)
13	KANAK SHARMA	3.) Entrepreneur who owns a MNC : Aditya Birla (Birla)
14	KANDURI JAHAVI	
15	MANASWITHA RAO ANNAMANENI	
GROUP 4		
16	REEMA SRIVASTAVA	1.) International Entrepreneur : Sam Walton (Walmart)
17	RITHIKA VIKAS	2.) Indian Entrepreneur : Vineetha Singh(Sugar Cosmetics)
18	SHREE NAMRATHA NADU ADAPA	3.) Entrepreneur who owns a MNC : Vikram Bakshi (McDonalds)
19	SNEHA	
20	SORAPALLY DIVYA GAYATHRI	
GROUP 5		
21	SOREDDY CHANDRIKA	1.) International Entrepreneur : Jan Koum (Whatsapp)
22	SUKESHINI RAGHAVAN	2.) Indian Entrepreneur : Falguni Nayar (Nykaa)
23	TOSHIKA JAIN	3.) Entrepreneur who owns a MNC : Adolf Dassler (Adidas)
24	VARIKUPPALA UMAMAHESHWARI	
25	VEEPARALA VEENA	
GROUP 6		
26	YARAM GHAMYA REDDY	1.) International Entrepreneur : Warren Buffet (Berkshire Hathaway)
27	YEMMANUR ANAGHA	2.) Indian Entrepreneur : Kunal Shah (CRED)
28	AARYAMAN ROY MOULIK	3.) Entrepreneur who owns a MNC : Narayana Murthy (Infosys)
29	AKSHIT YABALOORI	
30	ALDENA JEEVITESH REDDY	
GROUP 7		
31	BADHAM SAHITH BOON	1.) International Entrepreneur : Aman Gupta (Boat)
32	BAKKA SAI KARTHIK	2.) Indian Entrepreneur : Piyush Bansal (Lenskart)
33	CHILKURI A HARSH	3.) Entrepreneur who owns a MNC : Bill Gates (Microsoft)
34	DAFARIYA POUHAD JAIN	
35	DAIVIK R MULIK	

GROUP 8		
36	DARSHAN PATEL	1.) International Entrepreneur : Ferruccio Lamborghini (Lamborghini)
37	GAJULA VASISHT	2.) Indian Entrepreneur : Sandeep Maheswari (ImagesBazar
38	GEORGE THANKACHAN	3.) Entrepreneur who owns a MNC : Gautam Adani (Adani Group)
39	HARSHITH REDDY KAASULA	
40	HATIM MUSTAFA MULLA	
GROUP 9		
41	JALLI CHAITANYA SAI	1.) International Entrepreneur : Mark Zuckerberg (Facebook)
42	KAKUMANU MAHONATH	2.) Indian Entrepreneur : Harshad Mehta (GrowwMore)
43	KUNAL POKARNA	3.) Entrepreneur who owns a MNC : Steve Jobs (Apple)
44	MARNENI ASHRITH CHOWDHARY	
45	PABBA KARTHIKESHWAR	
GROUP 10		
46	RAHUL SUNIL VANJANI	1.) International Entrepreneur : Jean Frederic (Rolex)
47	RAMANNAGARI MANOJ KUMAR	2.) Indian Entrepreneur : Ratan Tata (TATA)
48	ROHAN SINGH NEGI	3.) Entrepreneur who owns a MNC : JpMorganChase(JpMorgan)
49	SAYYAM JAIN	
50	SHAMOEL NANDARBADWALA	
GROUP 11		
51	S INFANT RAJ	1.) International Entrepreneur : Michio Suzuki (Suzuki Motors)
52	SUBHRAANG SRIVASTAVA	2.) Indian Entrepreneur : Anupam Mittal (Shaadi)
53	SUMIT MISHRA	3.) Entrepreneur who owns a MNC : Anand Mahindra
54	SURINETI KOMAL KRISHNA	(Mahindra Motors)
55	TADIKONDA KRISHNA SAI PARNEESH	
GROUP 12		
56	VANSH JINESH DOMADIA	1.) International Entrepreneur : Elon Musk (Tesla)
57	WASAY IBAAD KHAN	2.) Indian Entrepreneur : Ritesh Agarwal (OYO)
58	YASH JAIN	3.) Entrepreneur who owns a MNC : Jack Ma (Alibaba)
59	YASH KUMAR	
60	YATA AKASH YASHWANTH	

DEPARTM

● Loyola Aca


(Fr Dr L. Joji Reddy, SJ)

PRINCIPAL
LOYOLA ACADEMY
OLD ALWAL, SECUNDERABAD-500 010
TELANGANA, INDIA