## **Activity Report**

Name of activity	Akshaya Chaitanya (ISKON Kitchen)
Objectives of the activity (maximum 40 words)	<ol> <li>To introduce students to the concept of community kitchen.</li> <li>To exhibit preparation of food by using the automated machines to the students.</li> <li>To explain the importance and hygiene maintains in the kitchen.</li> </ol>
Organizing department/s	Department of Biochemistry
Collaborative institute	-
Date (DD / MM / YYYY)	25/09/2022
venue	ISKON Community Kitchen, Byculla
Mode	Offline
Details of Resource person (name, designation, institution)	-
Key Participants	Students enrolled for Certificate course in 'Food Adulteration and Quality management'
Remarkable outcomes/ key take- away messages (max. three)	<ul> <li>The parameters used for preparation of food like the separation of raw materials, FIFO (First in First Out) for storage, prevention of food spoilage and maintenance of water record etc. were explained.</li> <li>The controlled measures to prevent the food contamination or spoilage and its effect on the quality of food were explained to the students.</li> <li>Importance of following HACCP protocol, worker's medical record, FSSAI lenience and food regulation was also explained in detail.</li> <li>The moral value of community service was imbibed in students minds.</li> </ul>
Details of participants	
Total Number	33
Outsiders	05
In-house	28
	Faculty members: 05 students: 30
	Male: 06 female: 27 others: 0
Additional information	-

Name of Coordinator/ teacher in-charge: Ms. Sayali Daptardar

## Two Geo tagged photos:





## Graphical Representation of feedback:



