

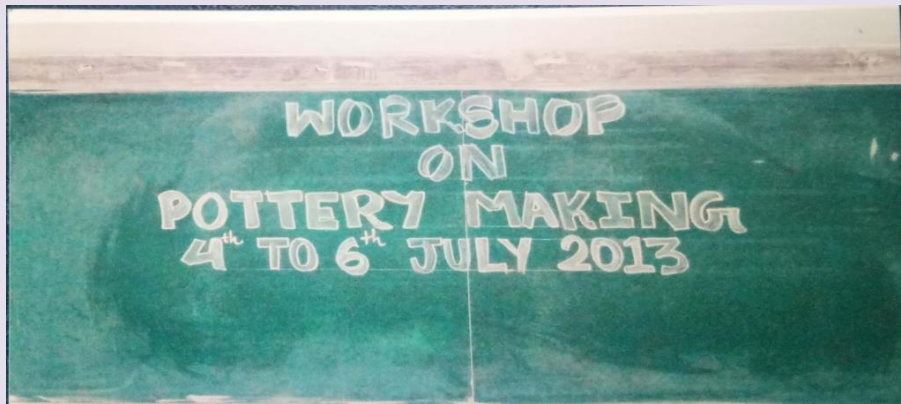
**ANNUAL REPORT
OF
DEPARTMENT OF FAMILY RESOURCE MANAGEMENT**

[2013 -2014]

WORKSHOP ON POTTERY [2013-2014]

Three days workshop [4th – 7th July 2013] on pottery making was conducted by department of Family Resource Management. The workshop was organized under the Certificate course of 'INTEREIORS'. Narendrabhai Prajapati, the expert had explained the essentials of pottery and then he demonstrated to students about techniques of making it. Three days workshop gave the insight to students about how the clay is prepared, how to operate the electric potter wheel, how to hold and give pressure on a particular item while making.

The workshop was quite interesting and educative. During the workshop each student prepared at least one item on the potter wheel. All the staff and students of the department participated enthusiastically.



“Demonstration on Techniques of Salad Carving & Garnishing”

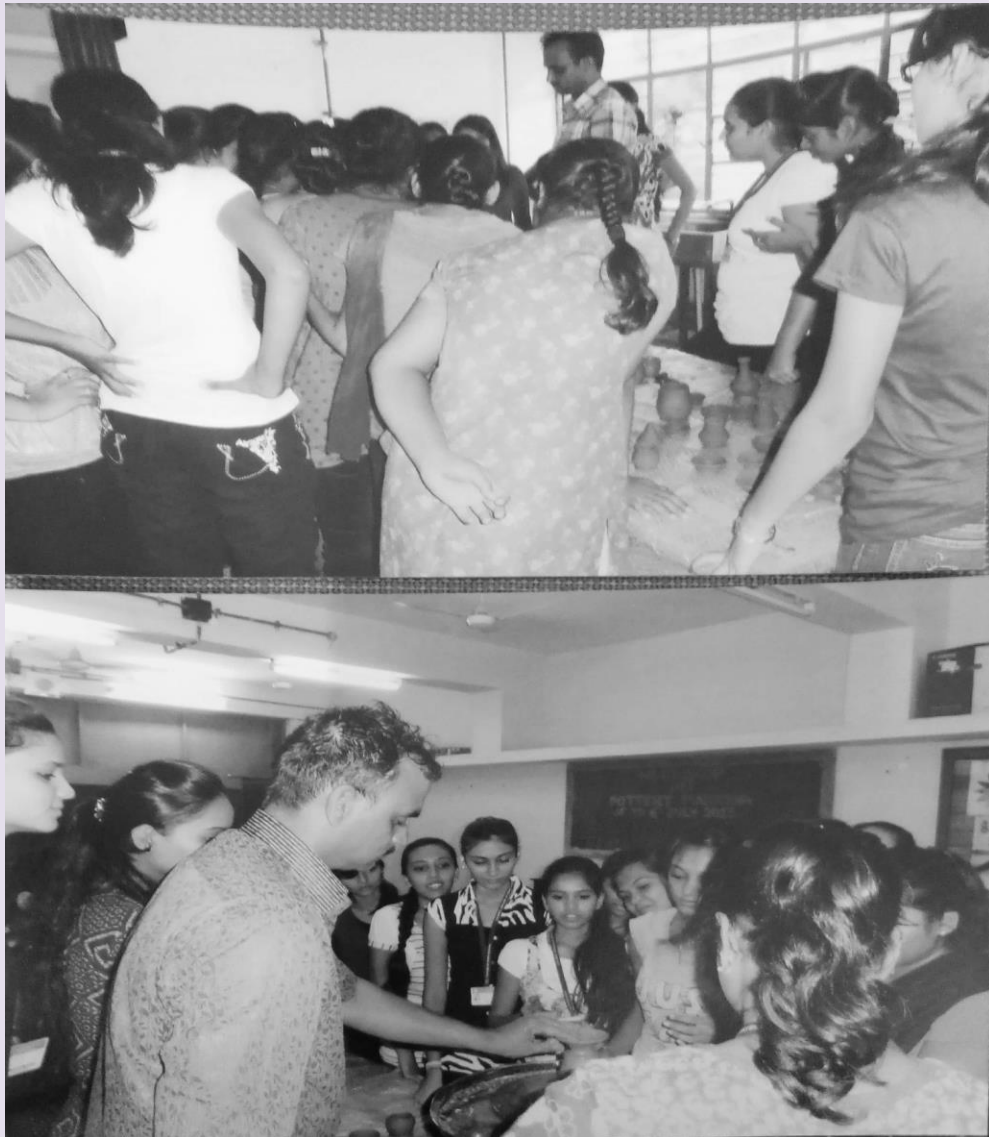
[2013-2014]

On 8th July 2013 department of Family Resource Management had organized a demonstration on techniques of salad carving and garnishing. The demo was arranged for all the S.Y. & T.Y. students of the department. The main purpose of the workshop was to train the students in preparing and presenting Salads for various occasions. The expert Mr. Jaynish Patel had shown and explained different tools used for carving. He also demonstrated various techniques to carve vegetables and fruits for the purpose of salad decoration. Students too tried their hands in carving. The workshop was very creative and enlightening.



“SARJAN” [2013-2014]

Three days workshop on pottery making for students of “INTERIORS” was very successful and liked by the students, hence, once again on the demand of our students the workshop was organized on 29th & 30th September 2013. The students of TY and SY also prepared some of the articles in the workshop. Two days workshop was a real enjoyment and fun for the students.



Certificate Course on Handicrafts [2013-2014]

Department had organized three days' workshop dt: 10 to 12 January 2014 for S.Y. FRM students. The course was 'A' & 'B' level certificate course of handicrafts. The workshop was conducted by Shreeji handicraft, Ahmedabad. Different types of paintings n articles were prepared by the students in the workshop. 30 Students enthusiastically took part in the workshop.



Training to Anganwadi Workers on Consumer Rights & Perception of Quality Marks [2013-2014]

Training to anganwadi workers were given to make them aware about the consumer rights and quality marks. Final year students took the project under the guidance of Ms. Kalpana Srivastava. The training program was on 19 – 20 February 2014; total 38 workers took part in the training program.

Day1



Day2



Educational Visit [2013-2014]

Educational visits provide students with a great opportunity to learn in an informal environment, while building long-lasting relationships with other students and teachers. It's even more important for college students, who are setting out in an unfamiliar world to grow professionally. Depending on the course students are taking in college, on 13 March 2014 they



have been taken to SMAID Architecture College, Madhubhan Resort & Spa and C.Z.Patel College of Business & Management College. The purpose of the visit to Architecture College was to make the students know about latest trends of building materials, types of building plans and models, etc. heritage, business, nature etc. Visit to Madhubhan Resort & Spa and C.Z.Patel College of Business & Management College was organized to focus on different services offered by the hospitality and

food service industries and their working styles, as students are offered many courses related to hospitality and food service management.



Educational Tour [2013- 2014]

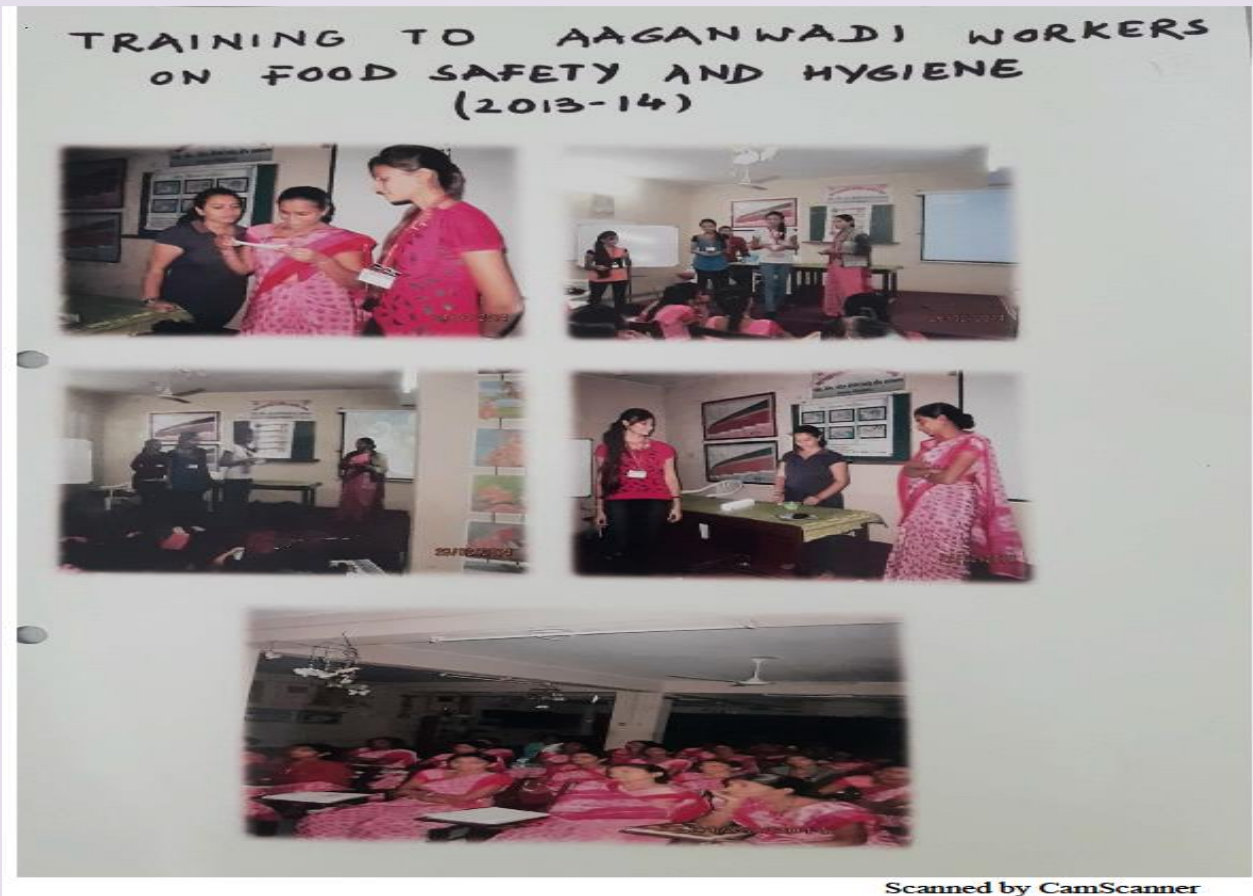
On 21 February 2014 the students from S.Y., T.Y. FRM & Certificate Course Interiors, were taken on educational tour to Vadodara. The visit was organized with the intention that students will experience a more holistic, integrated picture of the information that, in the classroom, may have only been presented in a textual and abstract way. The tour was organized to newly renovated bus station which was equipped with all the new technology, new styles of deigns and interiors. The actual sight of the bus stand helped the students' in practical understanding of design, color, and planning of a modern bus stand. The tour to a hotel also gave the idea of various departments of a hotel like front office, housekeeping etc. and their job responsibilities.



Training on Food Safety & Hygiene [2013- 2014]

Food safety and hygiene is important when preparing and handling food. Food hygiene are the conditions and measures necessary to ensure the safety of food from production to consumption. The training was conducted assuming that anganwadi workers would be the best representative to create awareness in the community since they work in the community with children and women.

The training was scheduled for one week 21-25 February. During the training the workers were taught about the significance of personal hygiene as its essential in food safety. They were also trained to keeping food surfaces clean, wash all utensils, plates, platters, and cutlery as soon as used, to keep separate raw food & cooked food, cooking food thoroughly at the appropriate temperature, use of safe water and raw materials, etc. Thirty eight anganwadi workers were the part of this one week training which was conducted with the help of final year students under the guidance of a faculty.



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