



SRI G.V.G. VISALAKSHI COLLEGE FOR WOMEN

Autonomous & Affiliated to Bharathiar University
Accredited at A+ Grade by NAAC
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History Association – Yuva Bharath

Youth Forum to Promote Culture and Heritage

Department of History

Invitation



Report

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Experiential Learning Activity - Part IV - 33c
Semester VI - Tourism Industry: Culinary Services

Date: 18.03.2024 Venue: Room No. 106.

Traditional Food Fest - A Journey through
Traditional Cuisine

Objectives:

- * To Provide Hands-on: experiential learning opportunities for III BA History students to explore and appreciate Traditional Cuisine.
- * To create a platform for students to share their culinary creations and knowledge with peers and faculty members.

The Traditional Food fest organized by III BA History students commenced with great enthusiasm and participation from students and course teacher alike.

The event was inaugurated by the esteemed Principal/Dr. N. Lakshmi. She actively engaged with every student participant, took time to taste a selection of dishes prepared by the students. She appreciated for the efforts put forth by the students, commended them for their creativity and culinary expertise.

Faculty members from other departments also grand by their presence and recorded their feedback.

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The students of I, II BA History, I, II MA History and I Hsc Mathematics also visited and enjoyed by tasting every dish.

No. of students participated in the event : 20
Few Dishes Displayed are listed below:

- Puttu Kadala Curry
- Ragi Koozh (Ragi Porridge)
- Ragi Kabi (Ragi Mudda)
- Uththam Kanji (Urad Dal Porridge)
- Paal kozhukattai (Milk Pudding)
- Ramzan Nambu Kanji (Ramzan Porridge)
- Kambu Koozh (Pearl Millet Porridge)
- Fresh Juice with Herbs
- Puffed Rice with Vegetables
- Pooha Halwa (using Jaggery)
- Bread Halwa

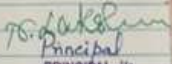
Outcome:


- * Gained deeper understanding through experiential learning
- * Fostered connection between history and culinary studies.
- * Gained practical skills in culinary preparation, presentation and courteous cabin.

It was a memorable educational experience for the students.

V. Kavita
Class Representative

S. Shrinivasan
Course Teacher


Principal
PRINCIPAL, IIC
SRI GVS VISALAKSHI COLLEGE
FOR WOMEN (AUTONOMOUS),
VENKATESA HILLS (POST),
GUDMALPET - 642 118.



Photos



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Feedback

Food Festival - Feedback		
Exponential Learning - Paris - Green - Safety - Living - Success		
S.No	Name	Review
1.	Dr. N. LAKSHMI Principal /c	Very good activity of Cooking Skill Enhancement Course. With simple & bright pictures. 15 lakshmi
2.	Dr. M. Srinivasan Assistant Professor of mathematics	Students have put great efforts for the development of healthy life through national and home made food items. ^{very} great future. Best wishes in day food.
3.	Dr. S. Jyothi In. Health M. Community S. Health S. B.A. History student	After experience of tasting variety of healthy foods. Tasted different types of healthy fruit drinks. Thanks to our program.
4.	S. MC Mahalingam Student	Overall it is a wonderful healthy dish. There are many traditional food. It was in marvelous decoration. We are fascinated by their gestures.

S.No	Name	Review
	Dr. P. Anitha Head & Associate Prof Dept of Economics	Excellent efforts by the students. Expert Guidance from the faculty. All the dishes were beautiful, tasty & delicious. My hearty appreciation to all the students & faculty. 15/11/2022
3.	Dr. P. Anitha Head & Associate Prof Dept of Economics	Students showed good understanding 'sustainable' for future. especially 'sustainable' development. My hearty appreciation to all the students & faculty. V. Lakshmi 15/11/2022
	Dr. M. Srinivasan Assistant Professor of mathematics	Very good activity of Cooking Skill Enhancement Course. With simple & bright pictures. 15 lakshmi. Super
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	S. MC Mahalingam Student	Overall it is a wonderful healthy dish. There are many traditional food. It was in marvelous decoration. We are fascinated by their gestures.

S.No	Name	Review
	J. M. A. History Student	The taste of the foods displayed is excellent. Apart from that the decoration of the room and welcoming gesture is more touching to the heart. We wish all our best to success. Thank you!
	J. M. A. History Student	Today we have so much of excitement because we didn't expect this kind of food festival. Each and every single food had taste is awesome. We couldn't express the taste of foods through the words. We heartily wish to you all for your future success. Some food are very new to us. Thank you for giving this wonderful food providing for us. @ M. Srinivasan