

### Activities :

1. *Student Centric Activities* like **Guest Lectures** , **interactive workshops and talks of eminent academicians, dieticians, Food safety officers, Food Inspectors** ,**PowerPoint presentation competitions on different food topics, poster making Chart making, slogan writing competitions** , **awareness programs on World food day, Best out of waste -entrepreneurship exhibition.**
2. **Adulteration and training and testing workshop under capacity building initiatives of IQAC** conducted every year in collaboration with Zila vigyan club, Meerut, Pragati Vigyan Sanstha, Meerut.
3. **Quality Initiatives** taken for students like 15 days short term course, summer training and Internship at Food industries and hospitals .
4. Visits to Food industries under **experiential learning /outreach activities.**
5. Alumni Meet Farewell Party for BSc final year students.
6. Cash prize to toppers of each class as scholarship and financial aid.
7. Participation in Gyanotsav Navachar Exhibitions displaying Stall on adulteration in food items