

Department of Humanities and Basic Sciences ASSOCIATE DEAN DIARY OF EVENTS

GRIET/ADSAO/13/G/21-1-23

EVENT SUMMARY REPORT

		T					
Professional Institutional Body Body		H&S					
Nature of th (Workshop / Sen Lecture / Tech T Program / Quiz /	e Event ninar / Guest alk/ GD/ Training nference/ Industry	SPICES	-2K23, F	usion of F	lavours, GRI	<i>TET</i>	
		Extracu	rricular A	Activity			
Title / Them Event	e of the			·			
Details of the Coordinator/ Person		Bh. Saroja Rar Shameem, III I Bhavesh, III B Bhuvan, III B. Puli Vishnu, II	B.Tech .Tech Tech	Professor ,H	&S		
Details of the	e Participant	Students o of GRIET	f all years o	of GRIET,G	ELWEC,GRCI	and Faculty	
Dates on which Event is held		From	From To No. of Da		of Days	nys	
		14/12/2023			01		
Details of the Guest Name Organization	-						
Participants (Teaching Facult	ty / Non-Teaching	No. of Facult y	No. of UG students	No. of PG Students	No. of outside participan ts	Total Participan ts	

Paculty / Students) 04 141 Nil Nil 145	Faculty / Students)	04			Nil	1 1/15
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Summary of the Event	To provide culinary skills among faculty and students and make them energetic force of the society. The Spices coordinator Mrs. Bh. Saroja Rani, Asst. Prof., H&S, was entrusted with the task of conducting this program. Eating healthy food has been linked to better memory and alertness and also faster information processing. What we eat and how we eat impact and affect our actions in day-to-day life.\ The judges take into consideration immunity the nutritious values of the recipe and the way the students present the dishes. This event was conducted in 21 Jan 2023. To organize this event in this, GRIET planned to conduct SPICES 2K23 –COOK TO CONNECT the best way possible,7 student coordinators, 6 faculty coordinators and around 20 student volunteers. There were about 110 teams that participated enthusiastically in the event, out of which 104 teams were from students and 6 teams from the faculty of GRIET. All these dishes were judged based on 3 main criteria:1. Level of Nutrition and immunity,2. Description of the recipe,3. Hygiene measures during the preparation. 4.
IRG (in rupees)	
Expenditure (in rupees)	
POs attained with this Event (number and description)	PO i. Ability to recognize the need for, and to engage in life-long learning.

Photographs of the event (Hard copy and Soft copy) GRIET



Proofs:



