



**Department of Humanities and Basic
Sciences ASSOCIATE DEAN DIARY OF
EVENTS**

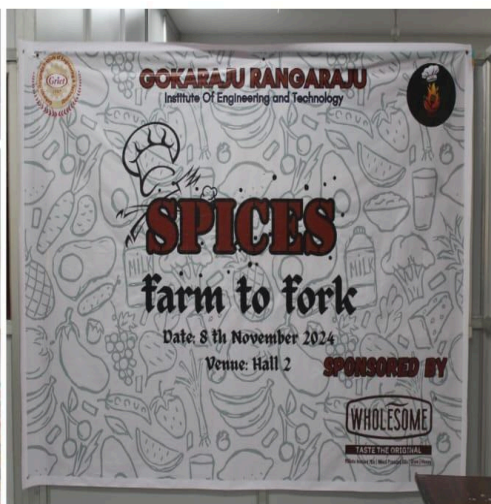
GRIET/ADSAO/13/G/08-11-24

EVENT SUMMARY REPORT

| | | | | | |
|---|--|---------------------------|---------------------------|------------------------------------|---------------------------|
| Department | SPICES CLUB (Institutional Body) | | | | |
| Nature of the Event | Extracurricular Activity | | | | |
| Title / Theme of the Event | <i>SPICES -2K24, "Farm to Fork", GRIET</i> | | | | |
| Details of the Coordinator/Resource Person | Faculty Coordinator: Bh. Saroja Rani, assistant Professor, H&S Student coordinators: Shameem, III B.Tech Bhavesh, III B.Tech Bhuvan, III B.Tech Puli Vishnu, IIIB.Tech | | | | |
| Details of the Participants | Teaching and Non-teaching staff and students. | | | | |
| Dates on which Event is held | From | To | No. of Days | | |
| | 08/11/2024 | | 01 | | |
| Details of the Speaker / Guest Name, Organization | Nil | | | | |
| Participants (Teaching Faculty / Non-Teaching Faculty / Students) | No. of Faculty | No. of UG students | No. of PG Students | No. of outside participants | Total Participants |
| | 02 | 153 | Nil | Nil | 155 |

| | |
|---|--|
| <p>Summary of the Event</p> | <p>To provide culinary skills among faculty and students and make them energetic force of the society, the Spices coordinator Mrs. Bh. Saroja Rani 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. Keeping these points in view, the judges have taken points like taste, hygiene, presentation and nutritious values of the recipe and the way the participants present the dishes into consideration.</p> <p>This event was conducted on 8th Nov 2024. To organize this event in the best way possible, a team of 9 student coordinators, 6 faculty coordinators and around 20 student volunteers have put their efforts. A total of 155 teams participated enthusiastically in the event, out of which 153 teams were from students and 2 teams were from the faculty.</p> <p>All these dishes were judged based on 3 main criteria:</p> <ol style="list-style-type: none"> 1. Level of Nutrition and immunity 2. Description of the recipe 3. Hygiene measures during the preparation. |
| <p>IRG (in rupees)</p> | <p>Rs. 55,500/-</p> |
| <p>Expenditure (in rupees)</p> | <p>Rs.79,330/-</p> |
| <p>POs attained with this Event (number and description)</p> | <p>(i).Ability to recognize the need for, and to engage in life-long learning.</p> |

Photographs of the event
(Hard copy and Soft copy)







Bh. Saroja Rani

Signature of Coordinator

Kreedhar

Signature of HOD