

## **BEST PRACTICES – I**

### **Best Out of Waste (Bio-Gas Plant)**

#### **1. Title of the Practice**

“Best out of Waste (Bio –Gas Plant - 50Kg x3=150 Kg Bio waste)

#### **2. Goal**

To re-cycle the food waste and convert it into Bio-Gas for using it in Quantity Training Kitchen (QTK)

#### **3. The Context**

The Installation of Bio-Gas Plant is a Beneficial Project for the Institution, not only to reuse the food waste generated in various kitchens but also to save the energy like Gas for the future generation. Such innovative plan has been taken up by the Institution under the able guidance of the Principal, to create awareness for all stakeholders.

#### **4. The Practice**

On the Instruction of the Principal, a Bio-Gas plant has been installed adjacent to the Quantity Training Kitchen (QTK) of Annex – II Building in the Institute premises.

Every day the food wastes are collected from various kitchens such as Basic Training Kitchen (BTK), Quantity Training Kitchen (QTK), Advanced Training Kitchen I and II, Cafeteria Kitchen, Hostel Mess Kitchen and pulp is made in blender. Thereafter it is transferred to the Bio-Gas Plant and hence the Bio-Gas is generated, which is used in Quantity Training Kitchen of our Institute.

## **5. Evidence of Success**

Bio-Gas is being used in the Quantity Training Kitchen (QTK) located in Ground Floor of Annex – II Building) . The Bio-Gas Plant is attached to a burner placed in QTK through a pipe. There is reduction in the consumption of LPG Cylinders.

## **6. Problems Encountered and Resources Required**

Initially it took some time to organize the process of collecting the food waste and generating Bio-Gas.

## **7. Rain Water Harvesting**

The Rain Water is harvested using 4 Rainwater collecting sumps, which can hold a capacity of 50,000 litres. The total Rainwater collecting tanks sums to 2,00,000 litres.

## **8. Compost Plant - Vermi Culture yard**

Wet waste is collected and dumped into a BIO-GAS Plant of 150kg capacity which is inturn connected with kitchen cooking appliances. Apart from this some are dumped into compost pits. Dry waste is collected and is sent to the municipality.

## **9. Solar Street Lights 6 no's 0.5% of Total Electrical Load.**

## **BEST PRACTICES – II**

### **1. Title of the Practice**

Event Management in the Campus

### **2. Goal**

To create better opportunities for the students for innovative exposure and allow a platform to excel in the way of learning by doing.

### **3. The Context**

Annually different kinds of event management are organized such as

1. KalakritiSangamam (National Level Inter IHM Competition)
  - An epitome of Art and Skill
2. Food Festival
3. ParyatanParv
4. Swachhta Hi SevaAbhiyan
5. Seminar
6. Various Workshops
7. Panel Discussions
8. Onam Festival
9. Pongal Festival

10. Culinary Competition
11. Rangoli Competition
12. Quiz Competition
13. Essay Writing Competition
14. Theme Lunches
15. World Environment Day
16. Blood Donation Camp

Students from B.Sc in H&HA and M.Sc. in HA take active participation in different activities. It creates an awareness on how to render good services to the customers in the industries, stakeholders in the society. The event develops interpersonal relationships with colleagues. It builds confidence in the students and prepares them to take up challenges in the industry. The event also inculcates leadership quality into the students.

#### **4. The Practice**

The events planning starts as per the event calendar prepared by the Internal Quality Assurance Cell. In the initial phase various committees are formed with specific roles and responsibilities. There is always a core committee for any event having a representative from each sub-committee. Briefing and de-briefing are done by the faculties as and when required, for the success of every event.

#### **5. Evidence of Success**

The best example is the theme-based Food Festival, which is organized every year by the outgoing batch of B.Sc. in H&HA in the month of February in the Institute premises. Our students, housekeeping committee decorates the venue as per theme, food is prepared by the students as per theme, service of food is done by students of F&B Service Department. Moreover more than 300 tickets are sold

to the public and students manage to get 100% sponsorship for the event.

#### **6. Problems Encountered and Resources Required**

- Crowd Management

7. Majority of faculty make Paper Presentation in various academic forums and in other Workshops and Seminars organized by different Stakeholders of Hospitality and Tourism and 10 faculties are doing PHD.

#### **8. Hydroponics setup:**

Creating a hydroponics setup on the 2nd floor of Annex-1 of the college.