

INSTITUTIONAL BEST PRACTICES

BEST PRACTICE - I

1. **Title of the practice – Health and hygiene of pre and post marital care**
2. **Objectives of the Practice** - a) *To create awareness among girls who are the future mothers.* b) *To reduce maternal and infant mortality in Odisha*
3. **Methodology-** We conduct in-house tanning and awareness sessions in collaboration with Home Science Department, Where we provide workshops, demonstrations, group discussions, one-to-one interactions, Leaf-let distribution, poster design, role play to spread awareness, information to the young girls.
4. **Outcome-** Young girls are skilled and well informed about the consequences of motherhood, well prepared with all relevant information to reduce all the risks and can able to enjoy a safe motherhood along with good hygiene and sound health.

BEST PRACTICE II

1. **Title: Tanning on Food processing and food preservation**

2. **Objective:** 1. *To equip our girls with self-employment skills*
2. *To make them financial independent and enhance their social position in the society with their own identity*

Methodology-

We provide tanning, workshop, exposure visit, participation, internship and along with we create industry linkages to facilitate self employed avenues. We organize exhibitions to show case and promote their business.

Outcome – They acquire skills, became self –dependent and prepare for future livelihood with confidence to face their life.

7.3.1 – Provide the details of the performance of the institution in one area distinctive to its vision, priority and thrust in not more than 500 words

We are providing training to the young girls on food processing, food preservation techniques under the supervision of Home Science department, which will enhance their learning skills on how to process food, make use of seasonal foods with preserving their nutritional value and increase the life span, so that it can be used for a longer period. The knowledge of Food preservation technology is very essential now a day. Therefore the students get training on mainly with various food products and their preservation techniques. The students have been imparted training on the oldest methods of preservation like drying, refrigeration, and fermentation along with modern methods including canning, pasteurization, freezing, irradiation, and the addition of chemicals preservatives. Provide the weblink of the institution 8.Future Plans of Actions for Next Academic Year

- The construction work is to be completed so that different classes in addition to the existing classes will be conducted conveniently as the college will have more number of rooms at its disposal.
- Laboratories are to be improved to facilitate practical classes in different subjects.
- All the students will be given scope through seminars to improve their understanding and writing of the subject.
- Steps will be taken to provide better library facilities to attract the teachers as well as the students.
- Library will be automated and will give better learning experience.
- Up gradation/ Automation of Library with more numbers of journals, Reference Books and text books.
- Students will be provided with better facilities for sports and games.
- Preparation for NAAC second cycle.
- To upload best lectures, notes in the institutional website to make students subject friendly and to attract good students to the college.
- To open more smart class rooms.
- To facilitate extensive use of Information and Communication Technology (ICT) resources.
- To provide ready and relevant information to stakeholder through Electronic Data Management and Institutional website.

