

INNOVATIVE TEACHING METHODS

S.NO	COURSE CODE	COURSE TITLE	TEACHING METHOD
1	U23FTT41	Food Chemistry and Preservation	Group learning
2	U23FTT51	Food Analysis	Hand on training
3	U23FTT42	Food Microbiology	Animated Videos, Virtual lab
4	U23FTT43	Properties of food materials	Flipped learning
5	U20FT512	Fermentation Technology	3D model
6	U20FT702	Food Packaging Technology	Project based learning
7	U20FT873	Food Industrial Waste Management	Technical quiz and skill developed program
8	U20FT601	Baking and Confectionary Technology	Experiential learning
9	U20FT602	Fruits and Vegetable Processing Technology	Hand on training
10	U20FT622	Nutraceutical and Functional Foods	Peer learning

Collaborative and Interactive Engagement

Dynamic Knowledge Sharing: Utilizing peer-led formats such as Socratic seminars, structured debates, and collaborative group discourse to deepen conceptual understanding.



Debate on ‘Traditional Vs modern Foods’

Gamified Assessment: Implementing interactive knowledge checks through competitive quizzes, educational games, and role-playing scenarios to boost student motivation.

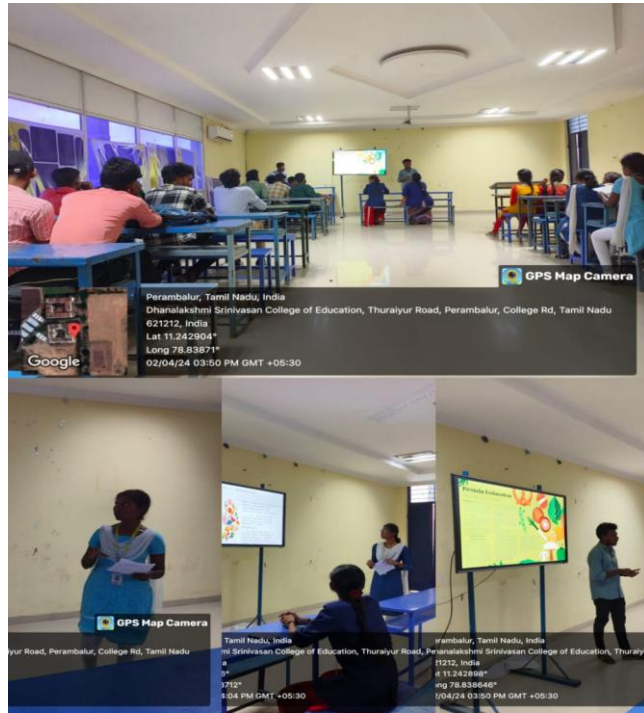
The top screenshot shows a Google Forms quiz titled "Food Industrial Waste Management" with the subtitle "solid waste managements". It includes two short-answer questions: "Name" and "Register number". Below these is a multiple-choice question: "1) which waste management methods involves burning waste" with options "composting" and "incineration".

The bottom screenshot shows the "Responses" tab for the same quiz, displaying "15 responses" and a "Link to Sheets" button. It features a "Summary" section with "Average 5.2 / 20 points", "Median 6 / 20 points", and "Range 0 - 10 points". A bar chart titled "Total points distribution" shows the number of respondents for each score from 0 to 20.

Points scored	# of respondents
0	1
2	2
4	4
6	4
8	3
10	1

online quiz

- **Rhetorical and Analytical Exercises:** Engaging students in formal elocution, technical essay writing, and oral presentations to refine communication skills.



Elocution on Personalized nutrition, Food waste management and Protein estimation

Experiential and Project-Based Learning



- **Applied Engineering Practicums:** Moving beyond theory with physical model construction, mini-projects, and laboratory-based hands-on experimentation.



Physical model for waste management

Case-Based Simulation: Analyzing real-world technical scenarios and digital simulations to bridge the gap between classroom concepts and industry application.

Instructional Innovation and Reflection

- **Multimodal Content Delivery:** Supplementing traditional lectures with high-fidelity visual aids and animated digital media to illustrate complex mechanical or technical processes.



- **Metacognitive Pauses:** Integrating deliberate intervals for reflective thinking and brief instructional demonstrations to reinforce immediate retention during live sessions.



- **The "Flipped" Approach:** Transitioning from passive reception to active involvement by prioritizing student-led inquiry over standard lecture formats.



Guest lecture on food packaging