

(September 2016-17)

WORK EDUCATION XI- XII



“Eat food, not edible food like substances”

Food processing as a scientific and technological activity covers a broader area than food preparation and cooking. It involves the application of scientific principles to slow down the natural processes of food decay caused by micro-organisms, enzymes in the food or environmental factors such as heat, moisture and sunlight - and so preserve the food. Much of this knowledge is known traditionally and put into practice by experience and information handed down through the generations. Hence to enhance the students' knowledge in this area, food processing club is formed in the school. Students of Classes XI and XII took an active part in the club in preparation and preserving food.

In charge Teachers,
Ms.Thadi Theresa
MS.D V L Parimala

Flair for viviers in Term-I

- Hygine and safety.
- Safe practice in home based food preservation and processing.
- Personal hygiene.



Good food good mood

25 June 2016 & 16 July 2016

Under the guidance students have developed the knowledge of preserving food in a scientific manner they enjoyed enhancing their learning skills in preparation of bhel puri and Ladies finger fry.



Cooking with love provides food for the soul

Health requires healthy food

23 July 2016 & 20 Aug 2016

Students have excelled in their preparation of starters in term -1 and they have shown great interest and enthusiasm in learning. Boys and girls alike took part in food processing classes and attended the same in large numbers.

