



D. K. GOVERNMENT COLLEGE FOR WOMEN

Nellore, Andhra Pradesh- 524003

Autonomous College, College with Potential for Excellence

Re-accredited with "A" Grade by NAAC



INNOVATIVE PRACTICE **EARN WHILE LEARN Programme** **IN** **FISH & PRAWN FEST**

Dept of Zoology organized Earn while you **learn** - Fish & Prawn Fest on 30th December 2021. For this 200 students and 40 college staff attended. **Students of 5 semester Aquaculture students organized this event with the support of Zoology staff** under the guidance of honorable Principal Dr.D.Giri, Zoology dept. took initiative to make the students self-reliant and develop their creativity and skills.

OBJECTIVES:

- Exploit the immense potential of students as a valuable human resource.
- Involve the students in management and development of the institution.
- Give students hands on experience and thereby prepare them for jobs in future.
- Encourage young students to learn about dignity of labor.
- Prevent students from avoidable distractions and engage them in meaningful, positive activities.

Students of Aquaculture Technology and 5th Semester Aquaculture students participated in this activity under the supervision of Zoology staff. Students learnt Fish and shrimp value added products making as part of their internship in the month of December 2021 from Relish food products, C/O of Coastal Aqua Industries, Pidthapoluru and Nellore. Students prepared different types of value added fish and shrimp products under the guidance of Dr.Sri Ranjani Tallam, HOD, dept of zoology and other zoology staff. Different varieties of fish and shrimp products were kept ready to cook in -20 degree freezer in zoology lab. Each student invested total of 500/- rupees and each plate cost was fixed at rupees 50/-.

On 29th December, students set up kitchen in Aqua class room and prepared menu and advertised in different places of D.K.W degree and Junior college. Students showcased health benefits of eating fish and prawn. Total 22 students were divided into different committees

Cooking, serving, billing and arrangement committees were formed. Each committee has done their duties with zeal and enthusiasm. Faculty and students liked fish and prawns items very much and excellent feedback was received from student and staff.

Total amount of 7500/- was invested and an amount of 10,500 was earned. Amount of 3000/- rupees were earned as profit. Total 200 students and 40 staff participated in this fest,

EARN WHILE YOU LEARN- FISH AND PRAWN FEST MENU




FISH & PRAWN FEST
MENU

Crunchy Fish chops
Served with Aioli sauce, tangy sauce, sliced onions, along with lime slice.
50rs-plate, ½kg-350rs

Fish masala coconut
Made with baked and powdered coconut flakes dipped in spicy masala and Fried.
PI-50rs, ½kg-350rs

Spicy fish
Marinated in spicy masala made from Fresh Indian spices, Black salt and fried.
PI-50rs, ½Kg-350rs

Fish peri peri
Served with spicy tomato puree and creme fraiche, sliced onions.
PI- 50rs, ½kg-350rs

Crunchy Butterfly Prawns
Crunchy prawns made from Fresh Indian spices dipped in crunchy corn flakes, served with a zest of lime slice, creme fraiche and spicy tomato puree.
PI-60rs, ½kg-450rs

INVITATION



Aquaculture students preparing fish and shrimp value added products





Aquaculture students preparing and packing fish and shrimp value added products



INAGURATION OF FEST BY PRINCIPAL DR.D.GIRI GARU



COOKING COMMITTEE



SERVING COMMITTEE



BILLING COMMITTEE



FACULTY ENJOYING FISH AND PRAWN ITEMS IN THE FEST



OUTCOME:

Students who worked with this knowledge gained practical knowledge which would certainly prove to be beneficial when they move out of college. Through this activity students can earn extra pocket money while on the other hand, they are getting work experience and hands-on training while studying.



Principal
D.K. Govt. College for Women (A)
NELLORE.