

PAZHASSIRAJA COLLEGE, PULPALLY

REPORT – WORLD FOOD DAY CELEBRATION OCTOBER 16th 2019

On 16-10-2019, World food day celebration was organized by Department Food Science. This event was whole day long and was held in the chithrashala. The event was inaugurated by Varghese PJ, Assistant Food Safety Officer, Wayanad. It was accompanied by a welcome speech by Abdul Bari kk, The Head Department of Microbiology and followed by a presidential speech by Dr. Anil Kumar K, Principal of Pazhassiraja College. Fr. Varghese Kollamavudy and Fr. George Alummoottil had talked in the event. The inaugural session was concluded by vote of thanks by Mr. Albin Joy, Assistant Professor of The Department Vocational studies.

After the inaugural session, there was a hands-on workshop by Mr. Mukund Naidu on "*Artisan Cheese Making: Art with Science*". He guided all with the demonstration on cheese making. Everyone set glued to the class. He concluded his class by 4 pm. This event was concluded by Gokul Krishna, Association President of B.Voc Food Science.

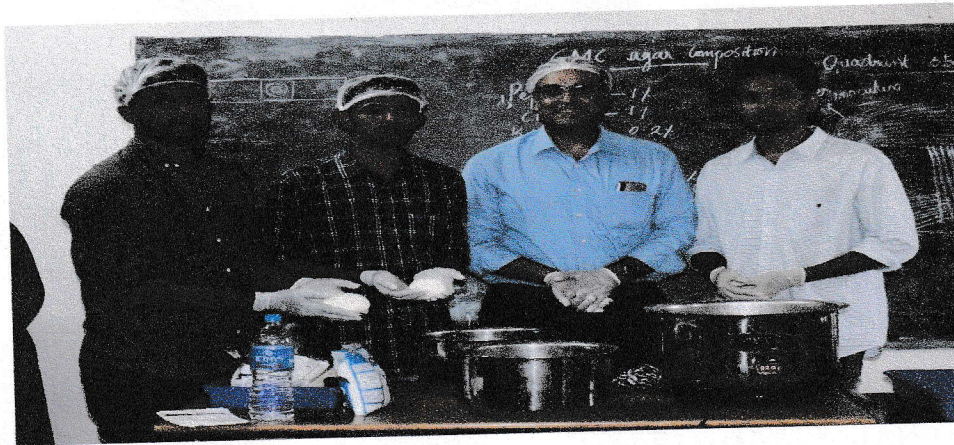
THEME


Achieving Zero Hunger only about addressing hunger, but also nourishing people, while nurturing the planet. This year World Food Day calls for action across sectors to make healthy and sustainable diets affordable and accessible to everyone. At the same time, it calls on everyone to start thinking about what we eat.

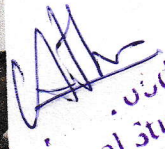
CHEESE PRODUCTION

Cheese can be made using pasteurized or raw milk. Cheese made from raw milk imparts different flavors and texture characteristics to the finished cheese. For some cheese varieties, raw milk is given a mild heat treatment (below pasteurization) prior to cheese making to destroy some of the spoilage organisms and provide better conditions for the cheese cultures. Cheese made from raw milk must be aged for at least 60 days, as defined in the CFR, section 7 CFR 58.439, to reduce the possibility of exposure to disease causing microorganisms (pathogens) that may be present in the milk. For some varieties cheese must be aged longer than 60 days.

Cheese can be broadly categorized as acid or rennet cheese, and natural or process cheeses. Acid cheeses are made by adding acid to the milk to cause the proteins to coagulate. Fresh cheeses, such as cream cheese or queso fresco, are made by direct acidification. Most types of cheese, such as cheddar or Swiss, use rennet (an enzyme) in addition to the starter cultures to coagulate the milk.




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