



True Need



THE WEED.

AMRITA PRITAM.

An Art By,

Anna Varghese

Athira Thankachan

Joslin Ouseph

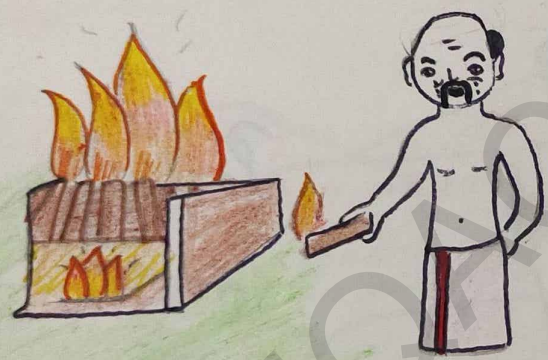
Parvithra P

Soosya CV

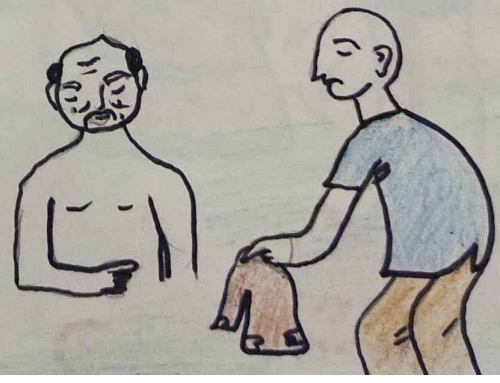
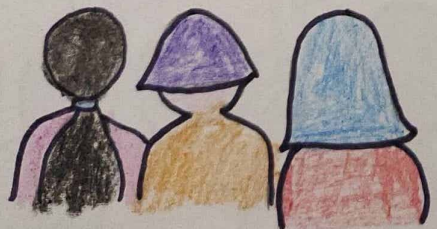
Creemahon of Anabbah's first wife



Angoon's father pacify prabbah



I give you my daughter to take the place of the one who died. Don't cry any more. I've even dried your wet towel





Paabhati
Wede
Angooni



It is an anklet in my toe,
my arm, a ring in my arm, it
is an aliband on my forehead.

What are you wearing Angoori?

The last
Wave...



Department Teachers

1. Joseena. k. Joseph (HOD)
2. Uwais Muhammed
3. Najma Rahman
4. Theeres Divia Sebastian
5. Fr. Kuniyose Vellachalil
6. Salmu Sruendran

Ist year BA English language & literature

Aparna. S.N.

Anto Sabu

Arishna. C.K

Anugraha. P.

Siya Shibu

Rithu parna. E. S.

Vismaya. P.B.

Pravitha. M.J.

Vismaya. M.

Godvin joy

Ann Maiya

Souparnika. C.G

Nithya. V.M.

Neenu chacko

15. Ajin Kosh

16. Akshai Binu

17. jeswin jince

18. Akshay Mohandas

19. Axjun. S.

20. Abhinand. K.E

21. jewels joseph

22. Basil paul Mathew

23. Dilsha. shaji

24. Nandana Navendran

25. Gouri Nandana

26. stephy. P.S.

27. Sriya Sreethivasan

28. heanudo saji

29. Vindha Benny

What allocated to ?

Can find sign boards like
"No entry for lower Castes"
on temple, on public places.....

Don't we have to see God?

What happen if we touch?

Don't we have dreams?

We have too!

But no one sees that, no one hears
and no one considers.

What we are allocated to?

— Avishna.c.k

Roll No: 4

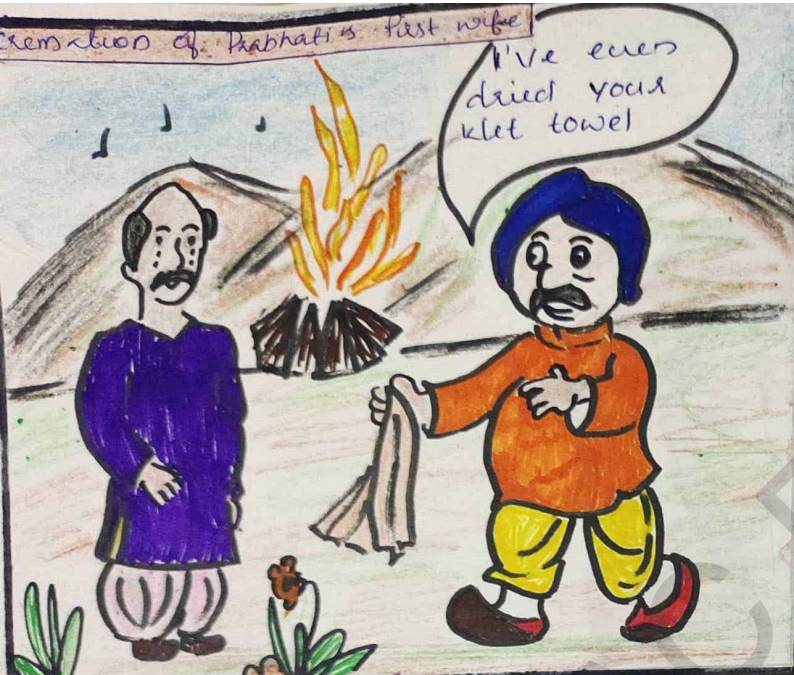
THE WEED

→ Anaita Pritam

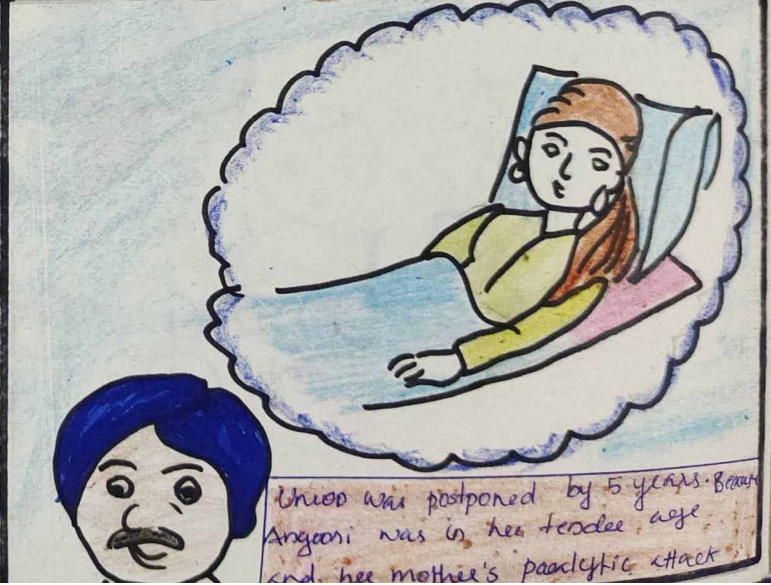
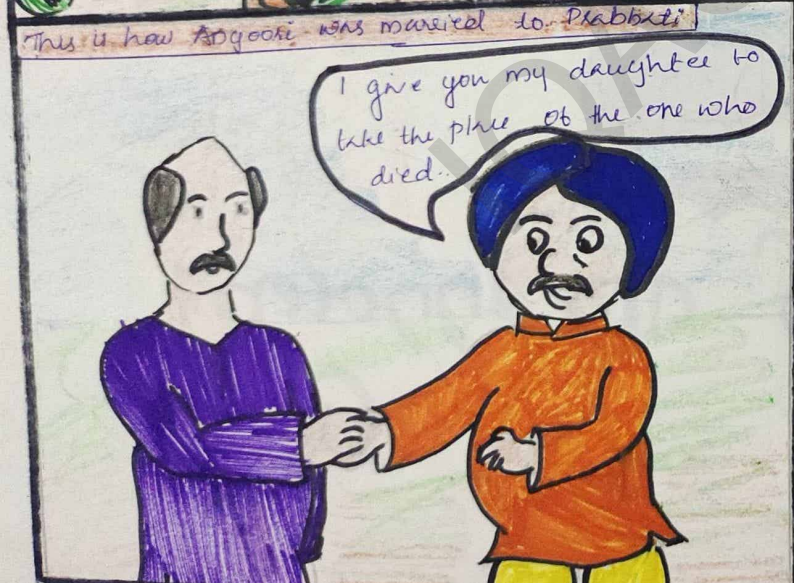


Story of an innocent
Girl

Remission of Phabhai's first wife



This is how Anqooki was married to Phabhai





Mareinge

Author mit Angooni

Author was inspired by Angooni: Anononi

It's too heavy tomorrow I'll go to the city

What are you wearing Angooni?

A bracelet and Akhand

Nothing on your waist today



Art by

* Ajna Nassir C A

* Akhila V S

* Athulya K Kurian

* Muhsina SM

* Priya N K

* Rajisba C R

* Mary Sajna

* Sangeetha N S

* Sukanya Sunil

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.

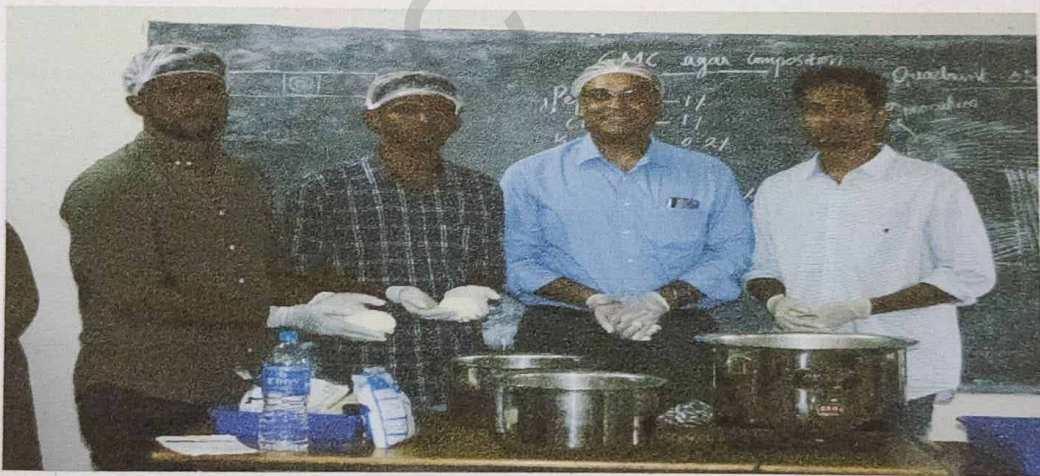
THEME

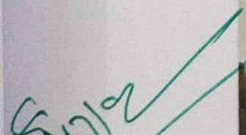
Achieving Zero Hunger only about addressing hunger, but also nourishing people, while nurturing the planet. This year World Food Day calls for action across sectors to make healthy and sustainable diets affordable and accessible to everyone. At the same time, it calls on everyone to start thinking about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

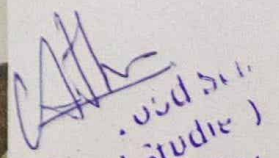
CHEESE PRODUCTION

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.




DR. ANILKUMAR
 PEN - 469445
 Principal
 Jyotirajwade College, Pune
 Pin - 411004

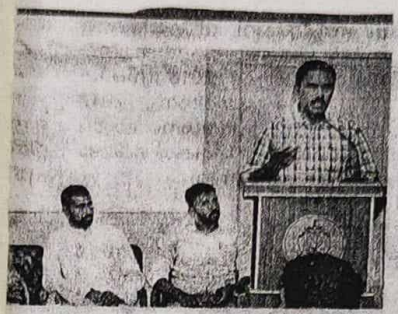

 ...ood Sci...
 Vocational Studie...
 Jyotirajwade College
 Pune



കേന്ദ്രീകൃതപഠനത്തിന്റെ ഭാഗമായി പുൽപള്ളി പഴശ്ശിരാജാ സർവ്വകലാശാലയിൽ നടത്തിയ ശിൽപശാല ജില്ലാ ഭക്ഷ്യസുരക്ഷാവിഭാഗം മേധാവിയായ പി.ജെ.വർഗീസ് ഉദ്ഘാടനം ചെയ്യുന്നു.

പുൽപള്ളി പഴശ്ശിരാജാ സർവ്വകലാശാലയിൽ നടത്തിയ ശിൽപശാല

കേന്ദ്രീകൃതപഠനത്തിന്റെ ഭാഗമായി പുൽപള്ളി പഴശ്ശിരാജാ സർവ്വകലാശാലയിൽ നടത്തിയ ശിൽപശാല ജില്ലാ ഭക്ഷ്യസുരക്ഷാവിഭാഗം മേധാവിയായ പി.ജെ.വർഗീസ് ഉദ്ഘാടനം ചെയ്യുന്നു.



കേന്ദ്രീകൃതപഠനത്തിന്റെ ഭാഗമായി പുൽപള്ളി പഴശ്ശിരാജാ സർവ്വകലാശാലയിൽ നടത്തിയ ശിൽപശാല ജില്ലാ ഭക്ഷ്യസുരക്ഷാവിഭാഗം മേധാവിയായ പി.ജെ.വർഗീസ് ഉദ്ഘാടനം ചെയ്യുന്നു.

ഭക്ഷ്യസുരക്ഷാവിഭാഗം : ചീസ് നിർമ്മാണ ശിൽപശാല സംഘടിപ്പിച്ചു

പുൽപള്ളി പഴശ്ശിരാജാ സർവ്വകലാശാലയിൽ നടത്തിയ ശിൽപശാല ജില്ലാ ഭക്ഷ്യസുരക്ഷാവിഭാഗം മേധാവിയായ പി.ജെ.വർഗീസ് ഉദ്ഘാടനം ചെയ്തു. പ്രിൻസിപ്പൽ ഡോ.അ

നിൽകുമാർ ആധ്യക്ഷ്യം വഹിച്ചു. സി.ഇ.എം. വർഗീസ് കൊല്ലമാവുടി, ബർസാർ ഫോ.ജോർജ്ജ് ആലുവ മുട്ടിൽ, കെ.കെ.അബ്ദുൽബാരി, ആൽബിൻ ജോയി എന്നിവർ പ്രസംഗിച്ചു. ചീസ് നിർമ്മാണ വിഭാഗം മേധാവിയായ പി.ജെ.വർഗീസ് ഉദ്ഘാടനം ചെയ്തു.

Malappala newspaper news paper
2019 - october 18
kkd w
ISSN-0972-0022

Department of Vocational Studies
Pazhassiraja College
Pulbally

DR. ANILKUMAR .K
PEN - 469445
Principal
Pazhassiraja College, Pulpally
Pin - 673579