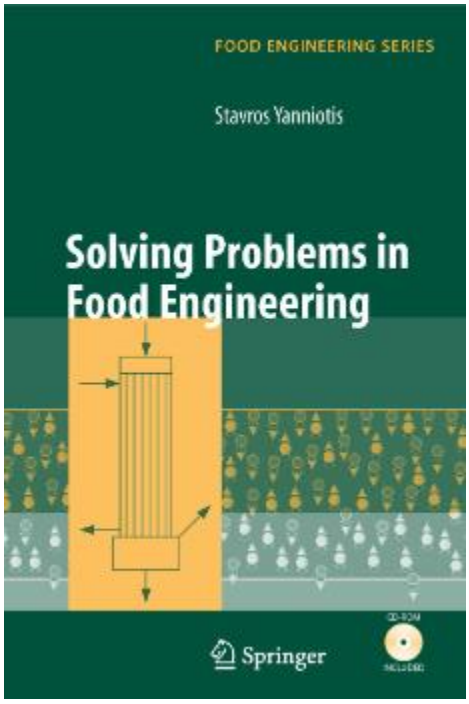
Er. Amandeep Kaur

Pedagogical Innovation: Involving potential students by putting surprise tests

Surprise tests are conducted to engage potential B.Tech Food Technology students, enhancing their attentiveness, critical thinking, and knowledge retention. This approach encourages active participation, provides real-time assessment of understanding, and helps identify learning gaps. It fosters a competitive, learning-oriented environment and promotes consistent academic improvement among students.

Assessment Innovation: Numerical solving problems were assessed through various tests
Numerical problem-solving skills were assessed through various tests to evaluate the analytical abilities of B.Tech Food Technology students. These assessments focused on applying theoretical knowledge to practical scenarios, enhancing problem-solving techniques, and improving accuracy. Regular evaluation through diverse test formats helps track student progress and reinforces their understanding of complex calculations and industry-related applications.



Digital Innovation: Well prepared PPTs, Use of standard books

Well-prepared PPTs and the use of standard books are integrated into teaching to enhance the learning experience for B.Tech Food Technology students. This approach provides clear, structured content delivery, improves concept clarity, and supports self-learning. Digital resources ensure access to updated knowledge, fostering better comprehension and engagement with advanced food technology topics.