



REPORT ON CERTIFICATE COURSE

- 1. Name of the Course: Millets as Meal**
- 2. Department : Botany**
- 3. Duration No. of hours -60hrs (30 hrs Th & 30 hrs Prac) No. of days - 30 Days**
- 4. Whether brochure containing details of curriculum, assessment, procedures, etc., is enclosed? -YES**
- 5. Number of students enrolled: 30 students**
- 6. Whether list of students is enclosed? (Yes/No): Yes**
- 7. Brief Report of the Certificate Course along with the outcome:**

Objectives:

Our Vision To provide and create a congenial situation for potential entrepreneurs and graduating startups so as to transfer knowledge and innovations into creation of successful entrepreneurs in millets processing, value addition and commercialization

Report:

The certificate course is offered to all the UG I,II and III year students .40 students from all disciplines got enrolled and took the course. The course was offered from Dec-2020 -Feb 2021,for a period of 30 days which includes theory and practical's ,each session is 2hrs duration after the college hours.

Millets, which is believed as God's Own Crops, are truly wonder grains. They can grow on the most marginalized soils— without irrigation, and with very little or sometimes no external inputs. They are veritable storehouses of health and nutrition. Besides, millets are also the pivot around which a vibrant agro biodiversity survives, wherever it is allowed to survive.

Outcome:

Our Mission To create an environment that will foster the entrepreneurial spirit among the students through consultancy, research, training, promotion and incubation in high-tech technologies or ideas thereby promoting innovation and knowledge-based entrepreneurship in processing and value addition of millets leading to the self-employment, creation of wealth and social values

Signature of I/C of Dept. :.....

BJR GOVERNMENT DEGREE COLLEGE, HYDERABAD

DEPARTMENT OF BOTANY

CERTIFICATE COURSE ON
MILLETS AS MEAL - 2020 -2021



Objectives:

To transfer knowledge and innovations into creation of successful entrepreneurs in millets processing, value addition and commercialization

Outcomes:

promoting innovation and knowledge-based entrepreneurship in processing and value addition of millets leading to the self-employment, creation of wealth and social values.

Duration:

The course is scheduled from Dec2020-Feb-2021

Registration:

Register on or before Nov 25th-2020.

Contact:

Mrs.E.M.Sunitha
Department of Botany

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BJR GOVERNMENT DEGREE COLLEGE, HYDERABAD

DEPARTMENT OF BOTANY

CERTIFICATE COURSE IN

MILLETS AS MEAL

About the course

- The certificate course “Millets as Meal” is designed with a view to improve the students to gain Hands on experience in the concern topic, as it provides Entrepreneurship.
- The certificate course is offered to all the UG I,II and III year students from all disciplines
- The course is of 60 hrs duration and runs for 30 days.

Objectives of the course

- To provide and create a congenial situation for potential entrepreneurs and graduating startups so as to transfer knowledge and innovations into creation of successful entrepreneurs in millets processing, value addition and commercialization.

Outcome of the course

By the end of the course

- The students can gain Hands on experience in the concern topic, and it provides Entrepreneurship.
- To create an environment that will foster the entrepreneurial spirit among the students through consultancy, research, training, promotion and incubation in high-tech technologies or ideas thereby promoting innovation and knowledge-based entrepreneurship in processing and value addition of millets leading to the self-employment, creation of wealth and social values

Course syllabus

MILLETS AS MEAL - THE PRESENT HEALTH SCENARIO

60Hrs (Th & Prac)

UNIT -I

Introduction, History, common names and scientific names of different Millets.

UNIT -II

Types of Millets, structure of the seed ,de-hulling process and cultivation

UNIT -III

Nutrition Information and Benefits, composition of maize, sorghum, barley, rye, oats, triticale, pearl millet and finger millet.

UNIT -IV

Recepies using different types of Millets (4 recepies)

Recommended Readings

1. Manay, S. & Shadaksharaswami, M., Foods: Facts and Principles, New Age Publishers, 2004
2. B. Srilakshmi, Food science, New Age Publishers,2002
3. Meyer, Food Chemistry, New Age,2004
4. Kenneth F. etal, edited-Vol-1, 2, The Cambridge World History of Food, Cambridge Univ.Press, 2000.
5. Martin Eastwood, Second edition, Principles of Human Nutrition, Blackwell publishng, 2003