Best Practice – I

TITLE OF THE PRACTICE

SKILL DEVELOPMENT: Earning while Learning

OBJECTIVES

1. To empower indigenous students through skill oriented courses.
2. To promote the inclusion of female students in the mainstream and to be Self-reliant.
3. The skill development practices offer platform to private companies to connect and help the girl students for competing in global markets.
4. To equip the students to be more assertive and communicate effectively.
5. Chiseling the technique of entrepreneur skills.

CONTEXT

The real essence of life skills training touches the innermost chord of an individual's personality. Training students on life skills channelizes their energy to be self-reliant and to maintain a perfect balance between materialistic success and profound inner peace. The College helps to develop sustainable skills to set and achieve the goals in life. Skill has the "Midas Touch" that overhauls the personality of students.

PRACTICE

- **Mushroom Cultivation:**

One of the best practices in our College is mushroom cultivation which helps in the self-growth, self-worth and actualization of potential of the students. Mushroom cultivation is a technical process which is becoming more popular because it not only meets the dietary requirements but also adds to the income of growers with insufficient land. Mushroom cultivation is considered to be a very rewarding and fascinating hobby for everyone. Mushroom cultivation faces fewer difficulties provided the grower follows simple rules. The Department of Botany has established Mushroom cultivation demonstration center under a skill-Orientation program. In this orientation program students are taught to develop mushroom cultivation as cottage

industry, procedure of preparing mushroom-bed, spawning, maintenance of bed, harvesting and marketing.

Straw is produced as one of the big agricultural by-products. Cattle Breeders use this as fodder. It is the basic material required for mushroom cultivation along with mushroom seeds that too could be procured on low cost. Mushrooms nowadays have a great demand in the food market. Investing a meager amount of Rs.1000, one can grow mushrooms worth about Rs. 20,000 - 30,000.

❖ **Hand-Crafted Products:**

Hand crafted products made by our students adds another feather in the cap. These items take less energy and natural resources to produce and can be made on a large scale. Moreover, hand crafted items are unique, original and are always loved for they are rich in creative ambience. Every year, Home Science Department in collaboration with the Food Science Department organizes Diwali Mela in which hand-crafted items created by our students are displayed in the exhibition for sale. The items like food-craft, textile designing, hand embroidered items, candle making, cake preparation, pickle making, salad making, clay modeling and flower arrangement exhibit the talent of students and provide them best career options.

EVIDENCE OF SUCCESS

1. Students have shown their willingness for such career-oriented skills on regular basis in the College campus.
2. The motive of the course as multi-sensory engagement and empowering the girl students to negotiate with challenges proved successful.

PROBLEMS ENCOUNTERED AND RESOURCES REQUIRED :

1. Looking at the academics, it is practically impossible to devote time to this skill. Hence, the college has to restrict it to one week only.
2. Lack of infrastructure is also one of the problems. The bigger problem is to channelize the students to these ventures i.e., commercial production and marketing.
3. The mindset and attitude of the students is another challenge to tackle with.

BEST PRACTICE – 2

TITLE OF THE PRACTICE

VERMICULTURE: Vermi Composting as Organic Waste Management

OBJECTIVES

Now a days, vermi composting has gained a lot of popularity as compared with conventional composting. Vermicompost is the end-product of the breakdown of organic matter by earthworms. The compost contains reduced levels of contaminants and a higher saturation of nutrients. The objective of vermiculture is to produce organic manure of exceptional quality for the organically starved soil.

CONTEXT

Vermicompost contains water-soluble nutrients and it is used in farming and small-scale sustainable organic waste farming. Hence, it was thought to develop a vermicomposting unit so as to dispose of the organic waste generated in the college in a useful way. Vermicomposting is the best biotechnology to reduce the load on the treatment and disposal of biodegradable agro-waste. It helps the proper utilization of organic waste and converting it into rich organic

manure. It is basically a managed process of worms digesting organic waste into beneficial solid manure.

PRACTICE

The College campus is enriched with flora. The daily organic waste is generated due to fallen leaves from the green cover of the campus. To make use of this waste, the College practices vermicomposting. For this , earthworms are introduced at a proper fixed time when the organic bed is ready, which is made up of leaves , garden waste , small twigs , tree trimmings and other biological waste into the permanently constructed structure to house the enriched compost. This not only solves the problem of organic debris , but also generates rich compost which the college uses for its own garden. It helps in promotion of good quality compost in a shorter time by process of vermi-composting which involves use of proper species of earthworms. The cost of this compost is less than Rs 15 per kg. It is quite profitable to sell the compost even at Rs 18-20 per kg. The organic waste of the Institution can be managed, reduced and commercialized by putting it in curriculum training programs for the livelihood of the students. To promote composting in easy way, cow dung manure is covered by organic waste and soil. Manure is ready for sale and use within sixty-five days.

EVIDENCE OF SUCCESS

This practice has helped the Institute to train students to recycle organic waste in a productive way. The investment required is very less. This practice has solved the problem of disposal of organic waste and the Institute gets good quality compost for its own garden. It is eco-friendly practice and adds to the efforts being done in protecting the soil.

PROBLEMS ENCOUNTERED AND RESOURCES REQUIRED

The only resources required are earthworms. The biggest challenge is to protect the earthworms and maintain the moisture in summer.