

HASIRU-ECO CLUB REPORT

Name of the Event organised	Drive on SCE hostel food wastage survey and management
Date and Day	08-08-2018
Collaboration or Association	NA
Issues addressed	Reduction of wastage of food in the college hostel
Place of the event conducted	College hostel
<p>Student volunteers made a survey of wastage of food in the college hostel. The Program was organised and co-ordinated by Prof. Prashanth Kumar HP (convener, Eco-club). The students from different departments of SCE participated in the survey process. Student coordinators of Eco Club 'Hasiru' prepared a Survey questionnaire and then fine tuned with the help of faculty members of the club. The student volunteers assembled at the hostel and then survey randomly with the hostilities about the wastage of food. All the necessary provisions and arrangements were made for the student to participate without any difficulty. The questionnaire depicts different aspects of wastage of food in the hostel. Student volunteers also educated the hostilities not to waste the food. A report was given to the principal and discussed how to minimise the food wastage in the hostel. Awareness was provided on how waste can be reduced, reused, recycled and recovered in a better manner in order to keep the hostel environment clean and safe.</p>	
Impact & Sensitization	Student learnt about wastage of food and its bad effects on other people. They also learnt how to keep the hostel environment and surroundings clean by proper disposal of waste food.


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HASIRU-ECO CLUB

SERVEY ON HOSTEL FOOD WASTAGE AND ITS MANAGEMENT

1. Do they change the hostel food menu frequently?

Yes

No

2. What is the reason for hostel food getting wasted daily?

Extra food is cooked

Quality of food not good

Eating fast food outside

3. How much amount of food waste in a day?

A large amount

an average amount

Very little

4. Are they maintaining hygiene in the kitchen?

Yes

No

5. How can the wastage of food be reduced in hostel?

By improving quality of food

By Cooking sufficient amount

By avoid eating fast food

6. Is the food menu chosen by Management, student or Warden?

Management

Warden

Student

7. Is the food provided in the hostel hygienic?

Yes

No

8. Which meal do you skip normally?

Breakfast


Lunch

Dinner

9. Is the hostel food nutritious or not?

Yes

No


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HASIRU-ECO CLUB REPORT

Name of the Event organised	BEST OUT OF WASTE
Date and Day	10-09-2018 MONDAY
Collaboration or Association	COMMUNITY CLUB
Issues addressed	Waste can be eliminated in a better manner by making them into novel and usable products.
Place of the event conducted	BIOTECHNOLOGY LAB

Report: *HASIRU-Eco club* organized an event “Best Out of Waste” in the College at BT Lab. The Program was organised and co-ordinated by Prof. Prashanth Kumar HP (Ecoclub) in association with Prof. Tulsidas (Community Club) along with students from both the clubs. The students from different departments of SCE participated in the competition on ‘Best out of Waste’. Initially the student coordinators of Eco Club ‘Hasiru’ told the student participants enrolled in the event to collect the different waste items in the college like used paper, cardboard, plastic bottles, juice cartons, cans, threads, wires, wooden sticks, metal scrap, disposable plates and cups, CD and DVDs, batteries, electric bulbs, pens, envelopes, hangers, keys, rubber bands, tinfoil etc. The waste collected was dumped at a specified place and segregated for the competition. The student participants were made to assemble at the event conduction place and were provided with the necessary raw materials i.e. waste collected along with few stationeries needed to make the usable products. All the necessary provisions and arrangements were made for the student to participate without any difficulty. The students participated with interest and made different usable things like photo frames, hourglass, table lamps, lanterns, flower vase, pen stands, toys, carry bags, fountain, pin box, mini vacuum cleaner, air pump, dispenser, juicer etc. The nature of things given to the students were considered waste but the students made usable things in the competition by assembling and gluing bits and pieces of waste items to form entirely a new product from their own creative ideas. They have shown their creative and cognition skills and

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made items of interest. The products made by the students were exhibited and suggestions were given by the staff and other fraternity. The products made can be used for variety of applications and depicts how the waste can be reused in a better manner not only in the college but also community as a whole, instead of simply disposing the waste, how better products made, helps in reducing the cost, materials and keeps the surroundings clean. Best out of things made from waste was appreciated by the Management of SCE, Principal, faculties and others. The students were educated and told how waste can be reduced, reused, recycled and recovered in a better manner in order to keep the environment around us eco-friendly and safe.

Impact & Sensitization

Students learnt how to make usable products from waste by using their creative and cognitive skills. They also learn how to keep the environment and surroundings clean by proper disposal of waste.

Photos



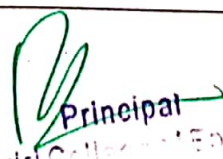
BEST OUT OF WASTE COMPETITION

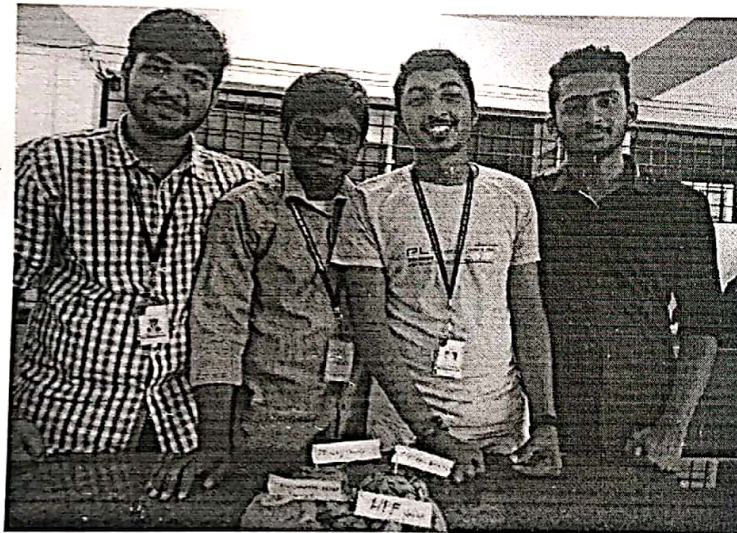
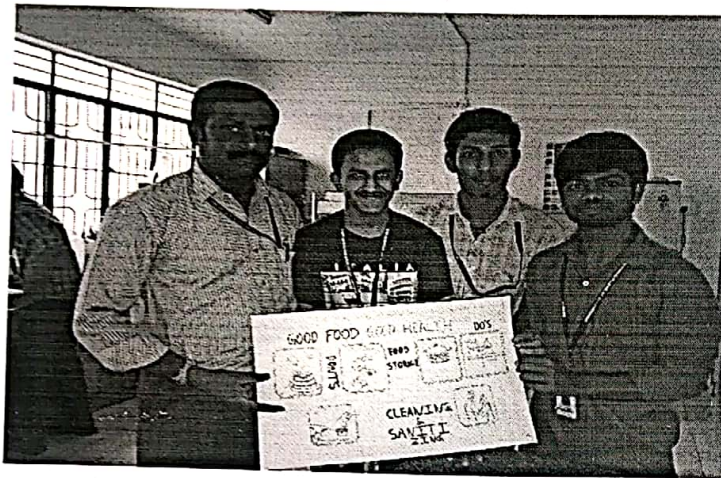
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HASIRU- ECO CLUB REPORT

Name of the Event organised	World Food Day at College Premises
Date and Day	16/10/2018
Collaboration or Association	COMMUNITY CLUB
Issues addressed	Awareness of Food, wastage of food and farmer problems
Place of the event conducted	Sapthagiri College of Engineering, Bengaluru
<p>Report: A team of faculty and student volunteers organized an event "World Food Day" at Sapthagiri College of Engineering, Bengaluru. The Program was organized and co-ordinated by Prof. Prashanth (ECO Club) along with students from both Community and Eco club. World Food Day is an international day celebrated every year around the world on 16 October in honor of the date of the founding of the Food and Agriculture Organization of the United Nations in 1945. The day is celebrated widely by many other organizations concerned with food security, including the World Food Programme and the International Fund for Agricultural Development. World Food Day each year on 16 October to commemorate the founding of the Organization in 1945. These events promote worldwide awareness and action for those who suffer from hunger and for the need to achieve Zero Hunger, ensuring food security and nutritious diets for all. Awareness of global food problem given to students. The total number of people suffering from a lack of food is over one billion people worldwide. The fact is that population growth outpaces agricultural production and the development of agricultural technologies. Information on the Five Food Groups are given to Students. The five food groups are Vegetables and legumes/beans, Fruits, Grain (cereal) foods, mostly wholegrain and/or high cereal fibre varieties, Lean meats and poultry, fish, eggs, tofu, nuts and seeds and legumes/beans, Milk, yoghurt cheese and/or alternatives, mostly reduced fat.</p>	
Impact & Sensitization	Awareness of farmers' problems, proper usage of food, healthy food habits, No wastage of foods.
Faculty Coordinators	


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ECO CLUB REPORT

Name of the Event organised	Swachh Sapthagiri abhiyan
Date and Day	14.03.2019
Collaboration or Association	Health Club & NSS
Issues addressed	Cleanliness of surroundings
Place of the event conducted	SCE surroundings
<p>A campus cleaning programme was conducted by HASIRU Eco club in collaboration with Health club and NSS wing on 14th march, 2019 at the Sapthagiri College of Engineering. A total of 100 volunteers participated in the programme. Dr. K N Ravi HOD of Electrical department initiated cleaning activities among volunteers. He motivated students towards 'Clean India' by his inspirational talk. The volunteers cleaned the entire campus wearing gloves and collected all the litter in big bags for disposal. The volunteers were instructed to clean their hands with soap at the end. Refreshments were distributed to volunteers. Programme officers carried out all the arrangements along with the Programme Coordinators for the smooth conduct of the programme.</p>	
Impact & Sensitization	Students got the awareness on keeping the surroundings and environment clean.
Faculty Coordinators	Dr. Tulsidas D, Associate Professor, Ravishankar M N, Associate Professor.


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HASIRU-ECO CLUB REPORT

Name of the Event organised	Awareness on Dengue and Malaria
Date and Day	02/04/2019 Tuesday
Issues addressed	Prevention of Dengue and Malaria
Place of the event conducted	Govt School
Report: <p>A team of student volunteers organized an event "Awareness on Dengue and Malaria" at Govt School. The Program was organised and co-ordinated by Dr. Tulsidas (Community club) along with students from Community club. Students and Teachers of Govt School were given information about the cleanliness to be maintained for preventing Dengue and Malaria. The teachers were happy for the active participation of college students. Teachers appreciated our students for their honest hard work towards social responsibility and commitment towards the community. The awareness is created among the students and Teachers by conducting a session on dengue and malaria prevention, will learn more about measures to stay healthy and what all to do in case of infection. The students are taking active steps to spread awareness, participating in making a change, and practicing preventive measures in their daily lives.</p> <p>The awareness programs can deeper only in schools. School students are better equipped to understand the reasons behind the preventive steps they are to take than the general public out there. They can better understand the difference in species that lead to the spread of those diseases, how they fly around at different times of the day and how fever along with headaches are symptoms on one disease but not the other. School students are in a better place to persuade their parents or anyone in the society to visit a clinic for they know the science that goes on in the backdrop and can put forth logical arguments to anyone</p>	
Impact & Sensitization	Clean Area/Village with proper measures to prevent Dengue and Malaria
Faculty Coordinators	Dr.Tulsidas D & Prof. Prashanth Kumar H P


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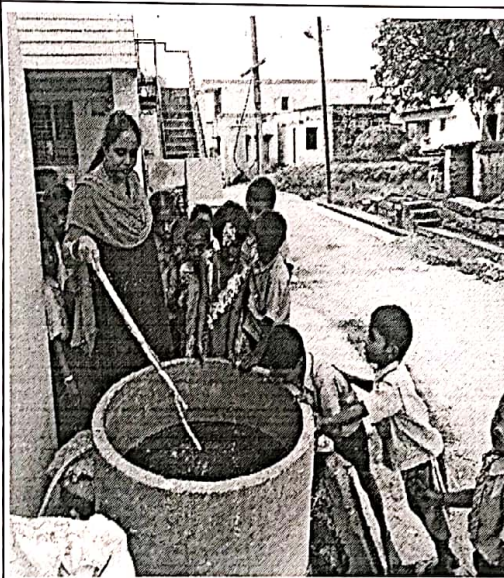
Photos



Awareness session for students



Places of causes of diseases



Places of main causes of diseases

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