



J.D. BIRLA INSTITUTE
A UNIT OF VIDYA MANDIR SOCIETY
(Affiliated to Jadavpur University)
Departments of Science, Commerce & Management



**J.D. BIRLA INSTITUTE
ALUMNI ASSOCIATION**
Main Campus: 11 Lower Rawdon Street, Kolkata- 700020




On behalf of the alumni of JDBI

*You are
cordially invited to a
book release*



56 EASY TO COOK STANDARDIZED RECIPES
JDBI FLAVOURS
JDBI PUBLICATIONS

In memory of our beloved teachers...

 11 th December, 2021 (Saturday)	RSVP: Ms. Yamini : 98745 57134 Ms. Swati : 86978 42209
 4:00 pm onwards	
 on zoom (Offline for Invited Members)	

Title of the Event: Alumni Meet for Book Release

Event Category: Alumni Activity

Organizing Department: Alumni Association of J.D. Birla Institute

Date: 11th December 2021

Time: 4:30 pm onwards

Venue: Hybrid Mode

About the event (in 150 words): Alumni Association of J.D. Birla Institute organised a stellar event to pay respect to two former teachers of the college, Mrs. Mahmooda Mohanty and Mrs. Lilu Mancha of the erstwhile Home-Science and the present Food Science and Nutrition Management department. This event was spearheaded by the Alumni members of batches 1989-1992 who took an initiative to document the different recipes standardised by the two aforementioned former members of the faculty; and publish the recipes in the form of coffee table book entitled, JDBI Flavours. The event was organised to formally release and launch the book.

Objective/s (intended outcomes in 100 words): The coffee table book titled, JDBI Flavours has been specially planned to showcase to all connoisseur the recipes of host of selected delicacies which has been fine tuned over years and years of practice by Mrs. Mahmooda Mohanty and Mrs. Lilu Mancha with their students. Some of the food items are quite well known and common while some others are definitely exotic. The purpose of bringing together these standardised recipes is to pen down easy, simple and hygienic methods of preparation of dishes. A further purpose of bring out this coffee table book is to provide for standardised text to current and future practitioners in the field be it academic, professionals and amateurs.

Content (Contextual features and challenging issues in 150 words): JDBI Flavours has fifty two short recipes which is suited for hi-tea. The recipe mainly consists of beverages, salads, snacks, main course and desserts. In beverages and healthy to drink and out of the nine beverages it contains one non-vegetarian soup. The salads are easy to make and appetizing where as the snacks are lip-smacking and full of nutrition and taste. The main course dishes are everyone's favourite because it is common, simple to make and it is worth a try. The desserts category is further divided into bake able dishes which consist of five different varieties of cake and non-bake able dishes which consist of traditional sweets like sandesh, carrot halwa, custard and pudding.

Details of Resource Persons, if any:

Name	Ms. Kriti Bhoutika
Designation	Owner & Founder of Sugar Plum Cakery
Organization	Sugar Plum Cakery
Country & City	India, Kolkata
Mobile	62907939541
Email	kirti.bhoutika@gmail.com

Highlights of the Event: The Alumni Meet was arranged for releasing the book “JDBI Flavours” on 11th December 2021 at 4:30 pm in college auditorium of main campus. Forty-three alumni members across batches 1978-2014 contributed towards printing of the book. The event unfolded by Mrs. Meenkashi Poddar, alumnus of the Institute speaking about her batch mates of 1989-1992 followed by introduction of the authors of the authors by the emcee, Ms. Sudeshna Pramanik. Mrs. Lilu Mancha shared her insights through a video inspiring all and Mr. Mohanty (son of Mrs. Mohanty) spoke on behalf of his mother, Mrs. Mohanty. Ms. Kriti Bhoutika, a well known alumnus of the college and winner of Master Chef Season-5 read the foreword of the book which was subsequently released virtually by Mrs. Sumangala Birla, Chairperson Governing Body, J.D. Birla Institute. Members enjoyed chitchat over refreshments after the programme was over.

Number of Participating Students/Faculty & Staff:

CLASS	FSNM	TCFS	ID	HD	COM	MANG
Students (Offline)						
1 st year UG	--	--	--	--	--	31
2 nd year UG	--	--	--	--	--	14
3 rd year UG	--	--	--	--	--	03
1 st year PG	--	02	--	--	--	--
2 nd year PG	08	--	--	06	01	--
TOTAL	--	--	--	--	--	
Faculty	10					03
Administrative Staff	05					--
Group-D Staff	03					--
Alumni	56					
GRAND TOTAL	94					

Feed Back Summary of Participants:

Quality Parameter	Total Numbers			
	Excellent	Good	Average	Bad
Organization of the Event	32	16	--	--
Quality of Resource Persons	26	22	--	--
Relevance to Course of Study	19	23	06	--
Excellent take back	YES - 46		No - 02	
Can be repeated	YES - 47		No - 01	

Evidence of Success (in 200 words): Indeed the event was successful because all the alumni members enjoyed very much and we raised Rs. 45,700 from the batch of 1978-2014. Sixty seven percent, the maximum number of people who graced the event marked the same, highly good or excellent. Most of them felt that it can be prove to be very relevant for study as the Food Science and Nutrition management department is concerned. Most (97.9%) felt that such events may be repeated further. This shows that the event was a great success in terms of alumni present and other stakeholders.

Resources Used and Amount Spent, if any:

Sl. No	Particulars	Amount (in Rs)
1	Printing of Books (120 nos)	50,400
2	Designing of Book	10,000
3	Refreshments	7,800
4	Packing of the books	310
	TOTAL	68,510
5	Money Collected through sponsorship by 43 members	45,700
	NET EXPENDITURE	22, 810

Problems Encountered, if any: Refreshments served was not appropriate.

Note (any other information that is relevant in 150 words): NIL



In-charges/Coordinators

Jhenania
13/12/2021

Signature with date

Name: Ms. Jamini Jhenania

Designation: Secretary of Alumni Association of JD BI