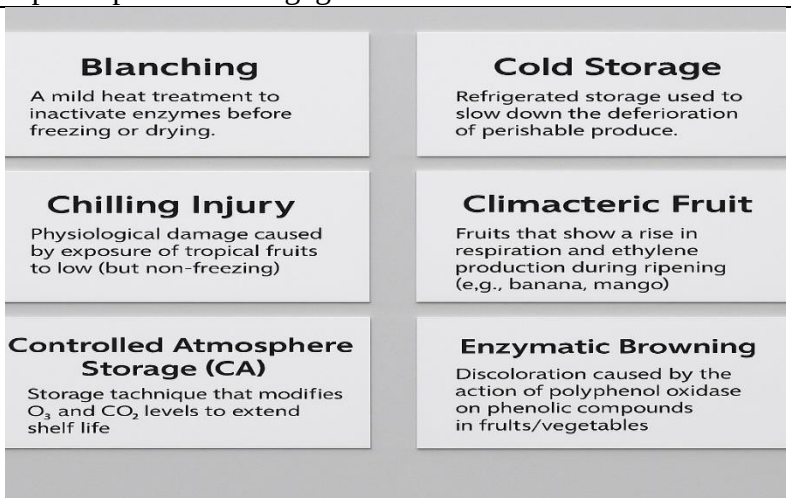
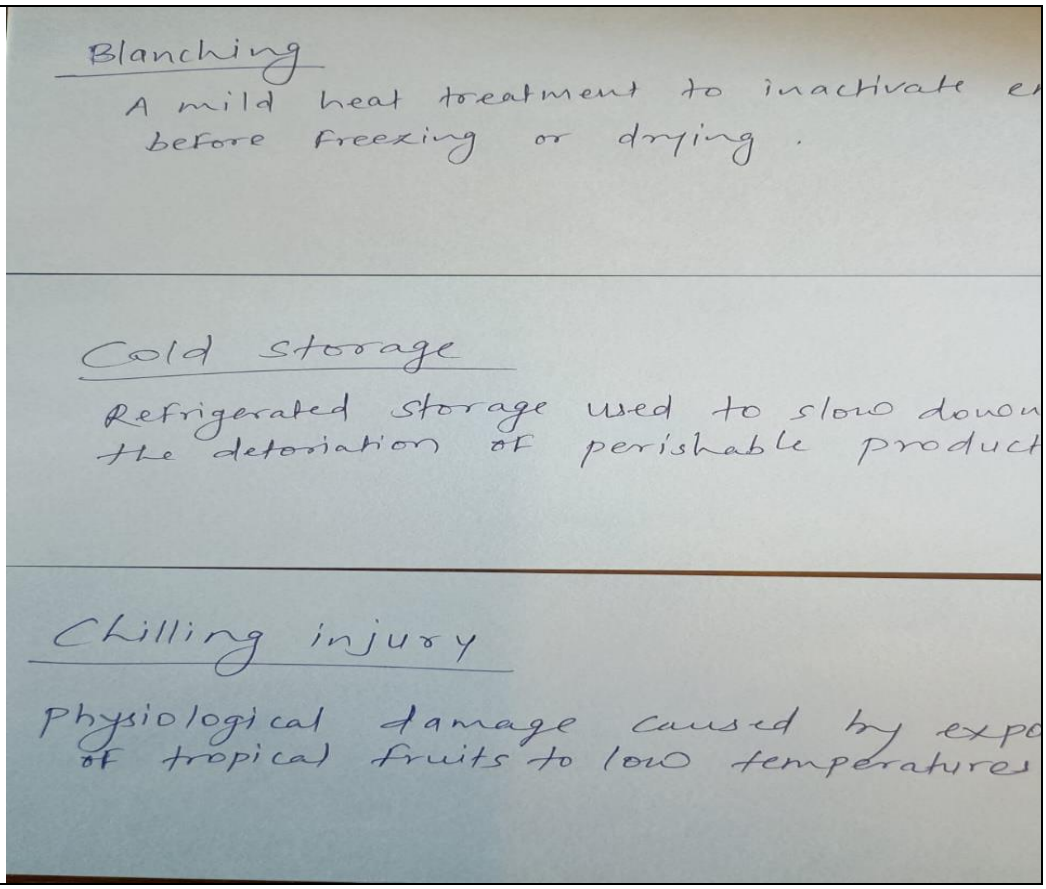
AJEENKYA D Y PATIL UNIVERSITY | THE INNOVATION UNIVERSITY

INNOVATIVE TEACHING-LEARNING (PEDAGOGY) REPORT

Title of the Activity	**Jumping Concepts – An Interactive Kinesthetic Learning Approach**
Subject	**FT308E: Post-Harvest Technology**
Department	**Food Technology**
Academic Year	**2024-25**
Name of the Faculty	**Prasanna Prakash Bhalerao**
Objective(s)	**1.** To promote active learning through movement and collaboration. **2.** To improve understanding and retention of key concepts in post-harvest technology. **3.** To create an engaging and inclusive classroom environment.
Course Outcomes Addressed	✓ **CO1:** Understand principles of post-harvest technology. ✓ **CO2:** Identify and describe preservation methods. ✓ **CO3:** Analyze post-harvest losses and suggest solutions. ✓ **CO4:** Apply techniques to enhance food quality and shelf life.
Materials/Resources Required	✓ Flashcards (terms and definitions) Open classroom or corridor space ✓ Timer or buzzer (optional)
Brief Description of the Activity	✓ Students are divided into small groups. ✓ Flashcards with post-harvest terms are scattered in an open area. ✓ Instructor reads definitions, and students jump to find the correct term. ✓ Students explain the term to their group after retrieval.
Learning Outcome	✓ Improved memory and understanding of post-harvest concepts. ✓ Enhanced peer learning through explanation and teamwork. ✓ Greater participation and engagement.
Glimpses	

	 Blanching A mild heat treatment to inactivate e before freezing or drying. Cold storage Refrigerated storage used to slow down the deterioration of perishable product Chilling injury Physiological damage caused by expo of tropical fruits to low temperatures