JSS ACADEMY OF HIGHER EDUCATION AND RESEARCH DEPARTMENT OF BIOTECHNOLOGY AND BIOINFORMATICS

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Field Report on Educational Tour - 2022

As the part of curriculum, a 2-day educational tour was arranged by Department of Biotechnology and Bioinformatics, JSS AHER Mysuru on 23rd and 24th of December 2022. 51 final year post graduate students from both the departments were accompanied by 2 faculty members (Dr. Ramith Ramu & Dr. Charukesi R) and 1 research scholar (Mrs. Chandana Kumari V B). The educational tour included College of Fisheries located in Mangalore, CAMPCO Chocolate factory and ICAR-Directorate of Cashew Research both located in Puttur.

Group of 53 members started their journey initially towards Mangalore on 23rd December to visit College of Fisheries. By afternoon, students and faculty reached College of Fisheries. The Dean of the institution, Dr. Shivakumar Magada welcomed the group. Firstly, Dr. Ganapati Naik, Professor and Head of Aquaculture department explained about Freshwater Aquaculture, Fish Nutrition & Feed Technology, Fish Food Organisms, Ornamental, Coastal Aquaculture & Mariculture, Reservoir Aquaculture, Fish Genetics & Breeding, Fisheries Biochemistry, Fish Biotechnology & Bioinformatics, Finfish & Shellfish Hatchery Management. Followed by this, Dr. A.T. Ramachandra Naik, Professor, Aquatic Environment Management explained about Meteorology, Climatology & Geography, Soil & Water Chemistry, Limnology, Marine Biology, Biodiversity & Environmental Sciences, Fishery Oceanography, Coastal Zone & Disaster Management, Aquatic Pollution, Environmental Biotechnology & toxicology, Planktonology, Aquatic, Benthic & Restoration Ecology. Dr. S.K. Girish, HOD in charge of Fisheries Microbiology Department explained about Fundamentals of Microbiology, Fish and Shellfish Pathology, Fish Immunology, Therapeutics in Aquaculture, fish Toxicology, Microbial & Parasitic Diseases of Fish and Shellfish. Students and faculty interacted with professors and expressed their gratitude.



Students and faculty at College of Fisheries

On 24th December initially visited ICAR-Directorate of Cashew Research. They reached institute by 10AM, Dr. Siddanna Savadi and Dr. Eradasappa E, Senior scientists from plant breeding department explained about the institute and its research activities. The research and extension on various aspects of cashew are conducted in five sections viz., Crop improvement, Crop management, Crop protection, post-harvest technology and Transfer of technology. The institute also has different laboratories for sections of Horticulture, Soil Science, plant breeding, plant physiology, biotechnology, plant protection and post-harvest technology. facilities available at the directorate include Audio Visual Laboratory, Priority Setting, Monitoring and Evaluation Cell (PME), Institute Technology Management Unit (ITMU), Agricultural Knowledge Management Unit (AKMU), Vigilance Cell, Women cell, Library and Museum. The Directorate also functions as headquarter for the All India Coordinated Research Project on Cashew. Students also visited museum of cashew research which was recently established with the support of Rastriya Krishi Vikas Yojana – Remunerative Approaches for Agriculture and Allied Sector Rejuvenation (RKVY-RAFTAAR), Govt. of Karnataka at the ICAR- Directorate of Cashew Research, Puttur. This facility can provide onestop point for dissemination of cashew related technologies to farmers, students, researchers, and other stakeholders.



Students and faculty at ICAR-Directorate of Cashew Research

After visiting ICAR-DCR, by afternoon they visited CAMPCO chocolate factory which is also located in Puttur. CAMPCO stands for Central Arecanut and Cocoa Marketing and Co-operative Society. It was founded by Late Sri. Varanashi Subraya Bhat. The chocolate factory was set up in 1986 with the capacity to produce 8,800 metric tonnes of chocolate. Today, we produce over 23,000 tonnes of cocoa-based products. Equipped with the most modern imported machinery, our passionate chocolate artistes produce cocoa mass, cocoa powder, moulded chocolates, premium chocolate bars, and other cocoa-based products all in one place. At CAMPCO chocolate factory students and faculty gained knowledge about complete process and machinaries used for chocolate manufacturing. The product ranges from Premium chocolate, chocolate bars, eclairs, creamy milk sweet and chocolate drink. Induatry products such as compund chocolate, couverture, cocoa powder and cocoa based products, chocolate and compund chips, chocopaste, spreads, dips and fillings are also available.



Students and faculty at CAMPCO Chocolate Factory



Glimpse of Educational Tour - 2022