

7.3.1 Portray the performance of the Institution in one area distinctive to its priority and thrust

Minor Research Projects - MRP UGC and Ph. D.

1. Dr. JOHNSON X. PALAKKAPPILLIL CMI- “Conservation of Traditional Food Practices: A Food Security Concern”

This study aims to document certain traditional food preparations from locally available sources and exploring the possibilities of conserving or reviving them. The researcher, in his visits to certain rural areas in the state of Kerala, came to know of some such resources and recipes, which are dependent on locally available vegetation. To list a few: 1) Processing of the fruits of a Palmyra variety, locally known as int, 2) the ripened fruits of a vine – usually found twined on mango tree, and locally called paril, 3) the processing of highly nourishing and bountiful core of mature palm (Kodappana), which is usually felled at that stage – it is said to be enough to feed the whole village 4) health promoting preparations from the pith and stem of banana 5) bread preparation from the seed of mango – most of which seemed unique 6) pea-nut like seed of *Artocarpus hiirsuta*, locally called anjili. Many of these came handy for the local residents, especially the rural folk, against shortage of food, or as a substitute for food items to be purchased. Five indigenous food practices, almost directly based on natural resources, once abundant in rural areas of Kerala were identified and described. Of the five, two resources or species are now endangered, in the sense of increasing displacement of natural open spaces on account linked to homesteads and community lands getting diminished. These two are: *Cycascircinalis* (int) and *ArtocarpusHirsutus*. *Corypha umbraculifera* (Kudappana) can also be listed as threatened. The use, the processes and produces described above has almost entirely vanished or diminished to the minimum, which is indicative of two things: (i) a drastically changing life style and food habits, and (ii) the growth in food security, which has almost sidelined the dependence on such resources any more. Tapping such resources has also become very expensive in today’s labor and consumer market, where people don’t have the leisure for such activities, and if something of the sort is to done, it would require labor of such extend that it almost becomes unaffordable. In today’s context, two of the produces described – the one from mango seed

and the rhizome of banana, cannot be considered safe, on account of the likely intrusion of chemicals and insecticides. The nutritional value of the produces is to be further assessed, and experiments on its dietary benefits to be held. This could be another area of research. Thus the study explains the possibilities of traditional food practices.

2. Dr. Radhika P. C. - (2016 - 18)

Title of the study: THE EFFECTIVE IMPLEMENTATION OF THE SWACH BHARATH MISSION AT THE TOURISM DESTINATIONS IN KERALA with the active participation of the stakeholders of tourism

MINOR RESEARCH PROJECT [12TH PLAN]:-No: 2383-MRP/15-16/KLMG017/UGC-SWRO.

The study tries to explain the different roles of the stakeholders of tourism in ensuring cleanliness at the destinations and thus helps to realize the objectives of Swachh Bharat Mission. The study also tries to understand the different types of pollutions at the destinations in Kerala. The study explains the ways to minimize the different types of pollutions at the destinations and also the ways to ensure cleanliness at the destinations in Kerala. The study uses both exploratory and conclusive research designs. The first sample was the resident community at the destinations, the second sample were the tourists, the third sample were the local government officers and the fourth were staffs of hotels, the local shop keepers etc (as the representatives of tourism industry participants). The location of the study is Fort Kochi. The study found that the tourists were satisfied with all the five attributes of Fort Kochi (namely "Attractions", "Accommodation", "Accessibility", "Amenities" and "Attitude of service providers") except the attribute "Cleanliness of the destination". Their expectation did not meet and the experience mean score was very less. The majority of the tourists suggested that there should be adequate number of waste bins at the destination and the concerned authorities should ensure proper management of these waste bins and waste disposal on a regular basis. The study found that 98% of the residents were aware of Swachh Bharat Mission and 90% of them think that Swachh Bharat mission is a pathway towards the mission of cleanliness. 87% were of the opinion that the steps taken by the government for waste management was inadequate. 100% of the respondents were of the opinion that the present system of waste management in Fort Kochi is ineffective. The 25

items were used in the questionnaire to measure the effect of Swachh Bharat Mission. The factor analyses of these 25 items resulted four factors which were named as a) Creating Awareness and Education about sanitation and waste management; b) Attitude and Behaviour Change in community members regarding management of waste; c) Participation in cleanliness activities and d) Proper system for the management of waste at the destination. The study found that there exist both land and water pollution at the destination. The residents said that “The main reason for land pollution is littering and dumping of waste at the waste transfer station”. The interview was conducted with staffs in Municipality health section and with tourism department staffs of Fort Kochi. The study found that no special cleaning programmes were arranged by Municipality or by tourism department on a continuous basis to ensure cleanliness at Fort Kochi beaches, park areas and other public places. They said that certain special mass cleaning programmes were arranged by NGO’s like residents associations, home stay associations and Clean Kochi Federation. These were arranged in special occasions and in Saturdays. No waste bins were there in Fort Kochi placed by Municipality or by tourism department. The interview with hotel staffs and local shopkeepers found that they were not at all satisfied with the cleanliness at Fort Kochi and they are expecting forwarding steps from the government in the implementation of Swachh Bharat mission. The study thus presents the view of four stakeholders of tourism in the areas of waste management, on Swachh Bharat Mission and cleanliness at the destination. The study suggests that in order to avoid littering, there should be provision of waste bins at the destination and daily transfer of waste from these waste bins have to be ensured. For better result concrete waste bins have to be implemented and proper management has to be ensured. The study also suggests that camera has to be placed and properly monitored for taking actions against those who littering the destination. As the major types of pollution at the destination are land and water pollution, the laws against these have to be strictly implemented and punishment should be given to those who are violating it. The study suggests that cleanliness at Fort Kochi can be ensured by the collective movement of resident community, government authorities, local business owners and the tourists). The destination can be revived if collective efforts are taken otherwise it will result in the destruction of destination.

Report on PhD

Angile Joy

Title of the study : **Dynamics of integrated farming in the Pokkali Fields of Kerala**, submitted to Mahatma Gandhi University, Kottayam(2019).

The study put forward an alternative integrated cultivation system which guarantees higher remuneration to farmers and years round labour to farmhands. The study found that prawn farming is supporting Pokkali paddy cultivation as this crop ensures high returns for farmers. The study also analysed the socio-economic profile of Pokkali farmers and also the constraints faced by the farmers in continuing the ecofriendly cultivation practices. The study recommends that collective efforts have to be made to market this GI crop in national & international market to encourage younger generation to farming.