

The Best Practices of Odia Department

- Department Organized Weekly, National and IKS seminar.
- Importance to Parents- Teachers meeting (online/offline), Teachers-Students meeting(offline) and Alumni meeting(online).
- UG, PG and Ph.D. students under the banner ABHIJATRA, the purpose of this programme is prepared themselves for future career opportunities. The programme is held once every month.
- Mentor group for each class: One teacher is assigned to look after the problems and mental help of students.

Cultural Outreach

The Department of Odia practices and celebration the following best cultural activities: -

- **Utkal Divas** is celebrated on 1st April every year for remembers the efforts of leaders, who worked for separate Odia speaking province on 1 April 1936 and promote Odia language and cultural identity.
- **Nuakhai** is harvest festival that celebrates gratitude for the new crop, respect for nature and farmers. It is a festival of offering and consuming the newly harvested rice. It is celebrated on the Panchami Tithi (fifth day) of the bright fortnight of the month of Bhadraba (August-September) and promote folk song and folk dance.
- **Baita Bandana** celebration Odisha's glorious maritime tradition, cultural heritage and spirit of exploration. Use eco- friendly materials for making and floating boats (Baita) in rivers and ponds. It promotes awareness of Odisha's historical trade and cultural connections with Southeast Asia.
- **Pona Sankranti** celebrating the Odia New Year through devotion, cultural tradition, harmony with nature and community well-being. Consumption of Pona helps to keep the body cool during the summer season.
- **Makar Sankranti** falls on every year 14th January. Makar chaulo is a traditional Odia food prepared during Makar Sankrati, One of the major harvest festivals of Odisha. Makar chaulo is made from newly harvested rice mixed with banana, coconut, jaggery, chhana, and seasonal fruits.
- **Pokhal Divas** is observed on every year 20 March. It is celebrated to promote and preserve pokhalo, the traditional Odia fermented rice dish. It highlights Odisha's food heritage, cultural identity and the nutritional value of this simple refreshing meal.