



Sri Krishna International Educational Trust (R)

**SRI KRISHNA DEGREE COLLEGE**

#2(p), ITI Layout, Bsk 3rd Stage, Bengaluru -560085

**DEPARTMENT OF BBA**

# MIND MARATHON

**“LOOK UP, AIM HIGH”**

*“Education is not the learning  
of facts, but the training of  
the mind to think.”*

**- ALBERT EINSTEIN**

**ANNUAL  
E-MAGAZINE  
2020-21**

**VOL-3**



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## About Sri Krishna International Educational Trust



Sri Krishna Degree College offers world-class education by nurturing human values, ethics and by imparting knowledge.

Sri Krishna Degree College, founded by Kempegowda awardee Dr. M Rukmangada Naidu under Sri Krishna International Educational Trust is a college affiliated to Bangalore Central University, NAAC Accredited and ISO Certified. The institution has been catering to all sections of society on need-based quality education. Sri Krishna Degree College which offers courses B.Com., B.B.A., B.C.A. and M.Com. in Commerce and management, Computer Application streams, has clarity on student's future, both in their career and life. The College has been effectively practicing outcome based education.

Located in the heart of Bangalore, the Garden City of India, Sri Krishna Degree College is about 8 kms from the Central Railway Station.

The institution has well-qualified, experienced & dedicated faculty and staff members. Sri Krishna Degree College has the most advanced Computer Labs for practical training, spacious classrooms with good furniture and A/V aids, wi-fi campus and 24x7 internet facilities in the departments. The Institution has Extension Activities like NSS, Youth Red Cross.

Sri Krishna Degree College attempts to create a stimulating teaching learning environment which equips students with the knowledge and skills required to face the challenges of the globalised environment. At the same time, it is committed to instilling a deep sense of social responsibility and self-discipline in its students. It also strives to cultivate a warm, cordial and mutually supportive relationship with all its stake holders.

### Our Institutions:-

- Sri Krishna International School [State Board - Recognised by the Govt of Karnataka and ICSE Board - Affiliated to Indian Certificate of Secondary Education, New Delhi]
- Sri Krishna Pre- University College [State PU Board - Recognised by the Govt of Karnataka]
- Sri Krishna Management College [Bangalore University -M.B.A.]
- Sri Krishna PU and Degree Evening College

## Vision & Mission

Excellence, Integrity, Leadership, Learning.

### Vision

To equip students to face the present day world by imparting perfect academic culture and moral principles.

To provide quality education with appealing atmosphere and help students to transform into individual with high integrity and uniqueness.

### Mission

Immaculate,  
Intellect, Innovation.

### Core Values



Sri Krishna Degree College has been playing a valuable role in its concern for student's future, both in their career and life.

## Message from Chairman



**Dr. M Rukmangada Naidu**  
Founder Chairman

Our goal is to change the world through education. It may sound idealistic, but this is our mission. It is what motivates the work of everyone at The Shri Krishna Academy from faculty and staff, to students and alumni, to our parents and supporters. The system will also help youth and mankind make their own ethics to be followed in life. Our Institution has been the outcome of perseverance of the goal of establishment for imparting primary and higher education. SKIES is committed to its vision of creating ethically and professionally strong and superior manpower to suit the needs of the society.

The Principle aim of the Institution is academic progress of the weaker and downtrodden sections of the society. We are giving special attention in developing the inter and intrapersonal skills of students through soft skill, aptitude, personality, career and entrepreneurial development programs.

I am happy to place on record my appreciation for the teaching faculty and also the administrative wing for the dedication and support.

## Message from Vice Chairman



**Dr. M Rukmangada Naidu**  
Founder Chairman

It is our mission to develop a positive brain compatible environment. We will work together as a team with the family, college, and community to encourage and motivate all students to reach their fullest potential. We are committed towards providing excellent higher education, to change the students as ideal graduates who will be highly competent in their chosen fields, ethical in behavior, with an inquisitive mind, an appreciation for good values in life and commitment to serve the common good. Through fostering and advancing in knowledge, SKIES seeks to make a specific contribution to the society.

As vice chairman of the college, I'm extremely proud of the rich tradition of providing practical, experience-based education that our institution has upheld since its founding. Our academic programs prepare our students to become leaders with the moral depth and intellectual intensity necessary to meet the challenges of a time of critical transition in society. We all want the best for your children, but we are not enough. The parents must play a key role in the education of your children. Your words of encouragement, your interest in your children's work, and your presence at college are vital! I would sincerely congratulate all my staff for supporting us in our endeavours.

## Academic Director's Message



**Prof. S P Manohar**  
Academic Director  
M.E., M.B.A.

"Education is the most powerful weapon which you can use to change the world."

Your power to choose the direction of your life allows you to reinvent yourself, to change your future, and to powerfully influence the rest. Leadership and learning are indispensable to each other. The only person who is educated is, the one who know how to learn and change. You are the "Change" to yourself and your future. You are welcome to Sri Krishna Degree College, one of the most prestigious colleges for commerce management and computer applications education, which is affiliated to Bangalore Central University. The institution provides you the space to ignite your imagination and inspire you to love learning.

## Principal's Desk

A desire can change nothing a decision can change something but a determination can change everything.



**Dr. Ushakumari N**  
Principal  
M.A., N.E.T., Ph.D

Sri Krishna Degree College has steadily grown to its present status as one of the leading degree colleges of Bangalore. This is reflected in achieving the prestigious NAAC Accreditation, National and State awards in NSS Activities but above all in the perceptions of the society and the public that the institution strives to serve.

The purpose of education is to teach our children to think and develop a capacity to reason out facts. Students should keep in mind the importance of planning and prioritizing their time and the effective use of it which are essential to achieve success.

Students should always think and review – discover the cause and effect of every event, in which they are involved. Do not surrender or become a slave to youthful fancies and indulgences. Be steady in your studies. Learn to enjoy hard work – particularly your studies. Think wisely, think systematically. Be very serious and attentive in class.

# DEPARTMENT OF BBA REPORT 2020-21

## ABOUT B.B.A DEPARTMENT

BBA courses offer prospect to obtain professional skills in the early on in one's career as an administrative professional. This undergraduate course offer a profound **understanding** and expansion of vital business skills such as leadership, **communication skills**, critical thinking and decision-making.

- **DURATION : 3 YEARS**
- **AFFILIATION : BANGALORE UNIVERSITY AND BANGALORE CITY UNIVERSITY**
- **ELIGIBILITY : 10 + 2 OR PUC OR EQUIVALENT**



- **Advantage**

**B.B.A. Stands for Bachelor of Business Administration.** The B.B.A. degree is designed to teach students the skills necessary to take up leadership roles in business and corporate world.

The faculty members are well qualified, with a sizeable number of them with dual PG degrees and NET/ SLET qualified and pursuing research in the ever- many expanding field of commerce and management. Several faculty members have authored text books and reference books. The Department regularly conducts competitions, workshops and seminars to keep the students abreast of the latest in the world of commerce. Its Business Lab initiative is one of its kinds among degree colleges in Bangalore.

### **B.B. A. SYNERGY CLUB ACTIVITIES 2020 -2021**

**In order to meet the challenging needs of corporate world environment, it is not just sufficient for a student of management to be sound theoretically but must also be exposed to the outer world in a dynamic way to face practical situation. Management club was started in the year 2013 to enrich and empower the students with academic and technical excellence. Two events conducted in each semester.**

#### ***Objectives***

- To expose students to meet the practical challenges in the current business scenario.
- To let the students, interact with business experts of industry.
- To encourage students to become event managers.
- To build self-confidence and proactive approach

# THE BACKBONE OF THE DEPARTMENT

SRI KRISHNA DEGREE COLLEGE

DEPARTMENT OF BBA SYNERGY CLUB PRESENTS

INVESTITURE CEREMONY 2020-21

PICK UP ACTION EVENT

ANNUAL E-MAGAZINE MIND MARATHON VOLUME-2 RELEASE BY  
ACADEMIC DIRECTOR

PROF.SP MANOHAR AND PRINCIPAL DR USHA KUMARI N ON 12/01/2021

SRI KRISHANA DEGREE COLLEGE  
ITI LAYOUT B'LORE-85

INVESTITURE CEREMONY  
MIND MARATHON  
E-MAGAZINE

VOLUME-2 RELEASE

SYNERGY CLUB EVENT

> PICK UP ACTION

VENUE:- LIBRARY ACADEMIC DIRECTOR,SKDC  
DATE:- 12/01/2021 PROF. SP MANOHAR  
TIMINGS:- 10:30AM PRINCIPAL,SKDC  
PROF. DR USHA KUMARI

ALL ARE CORDIALLY INVITED



# ELECTIONS OF STUDENT REPRESENTATIVES AND CLASS REPRESENTATIVES 2020-21





The election of class representatives is to bring the general academic concerns from each class and student representatives from final year BBA these students nominate themselves and are selected by majority vote by their peers to represent them. each class has two representatives and department have student representatives for cultural, sports, intercollegiate fest, club activities, industrial visit.

# MR AND MISS FRESHER OF BBA DEPARTMENT



Akash nayak and sravani Natraj  
were mr and miss fresher of  
BBA Department

In the beginning of the academic year, freshers start dreaming about freshers day, which is celebrated every year in our college. The very purpose of freshers day party is to welcome newcomers in a friendly atmosphere and avoid social evils , to encourage their creative impulses to boost their confidence. It is the day where seniors and juniors finally bond and unite to celebrate being part of the college. Students eagerly look forward to this event at the beginning of every academic year . The stage is set for fresher's to showcase their talent and compete for the mr and miss. Fresher's crown.



# ACADEMIC ACHIEVEMENTS BBA DEPARTMENT TOPPERS 5<sup>TH</sup> SEMESTER FEBRAUARY/MARCH



**SRI KRISHNA DEGREE COLLEGE**

ITI LAYOUT BSK III STAGE, BANGALORE – 560085

**BBA DEPARTMENT TOPPERS/DISTINCTION HOLDERS**

**5<sup>TH</sup> SEMESTER BBA**

**FEBRUARY/MARCH 2021**

**OVERALL 97% RESULT**



**AKRAM ZAKI**

84%



**VIJAYALAKSHMI .N**

82%



**SREE  
VAISHNAVI S**

82%



**RAMYA B**

81%



**ROOPA B**

81%



**THUSHARA .G**

80%



**VEENA**

80%



**POORNIMA .S**

78%



**MAHESH PRASAD**

76%



**HARISH BABU .R**

76%



**T.VAMSHI KRISHNA**

78%



**CHARAN KUMAR**

78%



**AJITH .B**

75%



**LIKITHA .M**

75%

EXEMPLARY – 7

DISTINCTION- 15

FIRST CLASS- 9

HEARTY CONGRATULATIONS TO ALL STUDENTS

MANAGEMENT, PRINCIPAL & STAFF

EXEMPLARY :- 7 STUDENTS

DISTINCTION :- 15 STUDENTS

FIRST CLASS :- 9 STUDENTS

OVERALL :- 97% RESULT

# BBA DEPARTMENT

## TOPPERS/DISTINCTION HOLDERS 6<sup>TH</sup>

### SEMESTER BBA

### SEPTEMBER/OCTOBER 2021



**AKRAM ZAKI**

**89%**



**VIJAYALAKSHMI .N**

**88%**



**HARISH BABU .R**

**87%**



**SREE VAISHNAVI S**

**86%**



**MAHESH PRASAD**

**85%**



**RAMYA B**

**85%**



**ROOPA N**

**85%**



**POORNIMA .S**

**85%**



**LIKITHA .M**

**82%**



**Gunashekar R**

**CHIRANTHAN M**

**VEENA**

**82%**

**82%**

**82%**



**PALLAVI A**

**AJITH .B**

**BHOOMIKA B.S**

**82 %**

**81%**

**81%**



**Mithun M P**

**Neethu N**

**Thushara G**

**81%**

**81%**

**81%**



**T.VAMSHI KRISHNA**

**81%**



**CHARAN KUMAR**

**81%**



**Sheshadri Verma A**

**81%**



**Raghavendra S**

**80%**



**Harish R**

**80%**



**A.S Vishwas Srinivas**

**79%**



**Ajay R**

**79%**



**Yugendra R**

**79%**



**Vaishnavi J**

**79%**

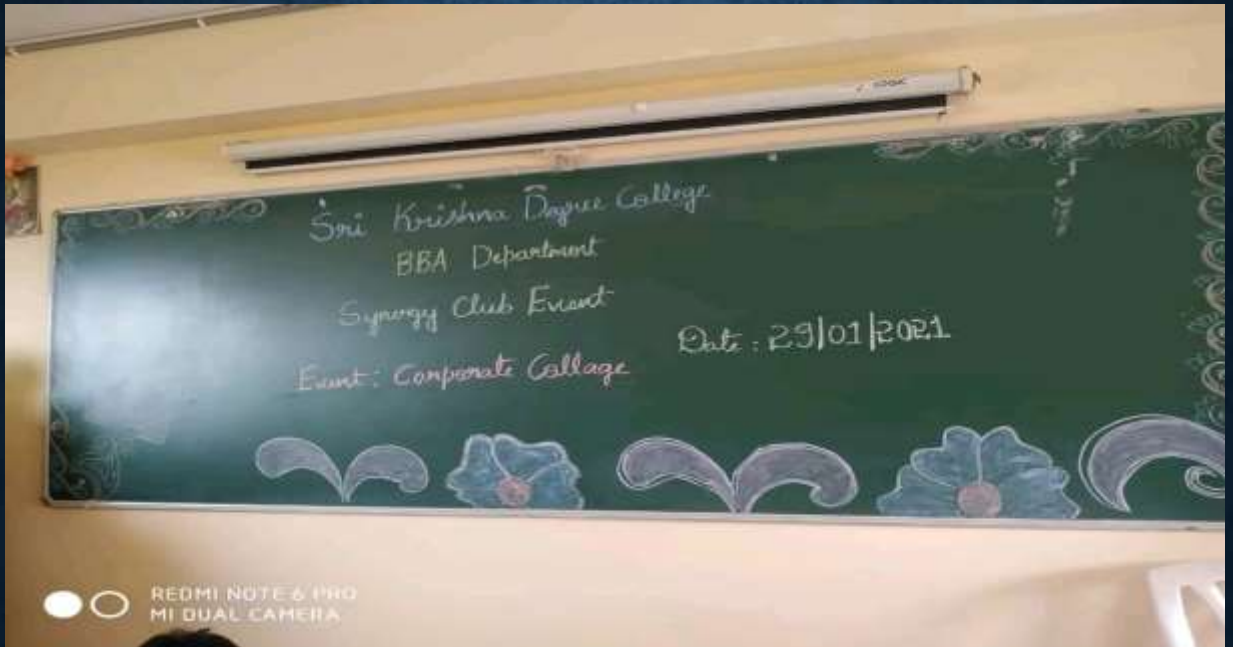
**EXEMPLARY :- 7**

**DISTINCTION:- 15**

**FIRST CLASS:- 9**

**OVERALL:- 100% RESULT**

# COLLAGE MAKING COMPETITION BY SYNERGY CLUB DEPARTMENT OF BBA



TOPIC :- IMPACT OF COVID-19 ON BUSINESS IN 2020

DATE :- 29<sup>TH</sup> JANUARY 2021



Collage is a technique of an art production, primarily used in the visual arts, where the artwork is made from an assemblage of different forms, thus creating a new whole. A collage may include magazine and newspaper clippings, ribbons, paints, bits of coloured or handmade papers, portions of other artwork or texts, photographs and other found objects, glued to a piece of paper.

# WINNERS OF COLLAGE MAKING COMPETITION



**1<sup>ST</sup> PRIZE :- GANESH A S [2<sup>ND</sup> YEAR BBA]**

**CHETHAN P L [2<sup>ND</sup> YEAR BBA]**

**2<sup>ND</sup> PRIZE :- SANJANA D [2<sup>ND</sup> YEAR BBA]**

**:- SHYLAJA S [2<sup>ND</sup> YEAR BBA]**

**3<sup>RD</sup> PRIZE :- PAVAN R [2<sup>ND</sup> YEAR BBA]**

**ROHITH K R [2<sup>ND</sup> YEAR BBA]**

**HARI PRASAD G [2<sup>ND</sup> YEAR BBA]**

**HARISH K L [2<sup>ND</sup> YEAR BBA]**

**LAKSHMI P [1<sup>ST</sup> YEAR BBA]**

**AISHWARYA M [1<sup>ST</sup> YEAR BBA]**

# PRE-PLACEMENT TRAINING FOR FINAL YEAR BCOM/BBA/BCA STUDENTS FROM 19TH TO 21ST FEBRUARY 2021



**Date: 21-02-2021**

**Speaker : Mr. Rajendra Kulkarni**



## Description:

The Training & Placement Cell conducted a special Pre-Placement Training program for students entering the seventh semester to empower them for upcoming recruitment drives. The training was conducted for a duration of three days covering various aspects of employability skills.

Thus, the training program empowered the students, helping them to get through their campus recruitment drives. The training also provided overall personality development to help students fulfill their goals.

Basically, training was designed to simulate the real-time scenarios of the industry which gives students hands-on experience for exponential learning.

The training program was conducted on the below mentioned topics:

Activity-based learning on various modules of the Aptitude Test.

Sessions on Personality Development, Etiquette,  
Attitude, Resume Writing, Group Discussion &  
Personal Interviews

Post Employability Assessments.



**Bengaluru, Karnataka, India**

1, 128/1, 3rd Cross Rd, Balaji Layout, ITI Layout, Vidyapeeta Nagar,  
Banashankari, Bengaluru, Karnataka 560085, India

Lat N 12° 55' 52.41"

Long E 77° 33' 27.5976"

19/02/21 01:02 PM

# INDUSTRIAL VISIT REPORT:



**ESS MULTI FOODS PVT.LTD.**

**DATE:- 25<sup>TH</sup> FEBRUARY 2021**

## **Introduction:**

As an industrial visit provides an interface between educational and organizational fronts, it is considered as one of the most tactical methods of teaching. Visiting a company gives students a practical perspective on the world of work. It gives them exposure to current work practices in support of theoretical knowledge being taught at the institution.

With this opinion of sharpening the understanding of students, BBA Department organized an industrial visit to ESS MULTI FOODS PVT. LTD Yelchenahalli, Kanakapura Main Road, Bangalore-560078

On 25th February 2021 for BBA students 43 students visited the Industry along with Faculty Mrs Deepa .K HOD BBA and Ms. Madhurya Assistant Prof Sri Krishna Degree College

## **Industry Profile:**

Ess Multi Foods Private Limited is a Private incorporated on 22 March 2016. It is classified as Non-govt Company and is registered at Registrar of Companies, Bangalore. Its authorized share capital is Rs. 9,600,000 and its paid up capital is Rs. 1,000,000. It is involved in Manufacture of other food products Directors of Ess Multi Foods Private Limited are Nagaraj Shetty and Rahamath Unnisa.

Ess Multi Foods Private Limited's Corporate Identification Number is (CIN) U15400KA2016PTC087159 and its registration number is 87159.

# Management Team:

Directors of ESS Multi Foods Private Limited

1. Nagaraj Shetty Director, Date of Appointment 22<sup>nd</sup> March 2016

2. Rahamanth Unnisa Director, Date of Appointment 22<sup>nd</sup> March 2016

Products and Process:

## Bakery Items:

➤ Premium Bread

➤ Hi-Fiber White Bread

➤ Baker's Loaf (Bread)

➤ 100% Whole Wheat Bread

➤ Enriched Sweet Bread

➤ Sandwich Supreme Bread

➤ Cakes

➤ Rusks

➤ Buns

➤ Festive cakes

# Bread manufacturing process :

## Weighing and mixing

The production of bread begins with mixing of the ingredients. For this purpose, 32-45% wheat flour, 50-64% water, 2% yeast, 2% salt and optionally fat, emulsifiers and sugar are combined. Meal consists of ground grains and flour is meal without brans. The ratio meal/flower determines whether the bread will be white or brown. Wholegrain bread is made with only meal and white bread only consists of flour. Multigrain mixes can also be used in the process of making bread. Because flour tends to absorb more water than meal, when the quantity of flour is high, more water has to be added to the mix.

## Kneading

After mixing the ingredients, the dough is kneaded. By kneading the dough the network of gluten is formed and air bubbles are created, where the carbon dioxide ( $\text{CO}_2$ ), formed by fermentation, can accumulate.

## Proofing

Proofing is the process of leaving the dough in the machine for 30 to 50 minutes at a steady temperature of  $27^\circ\text{C}$ .

## Rising/folding

After the first proofing, the dough is divided into pieces of about 900 grams each. The pieces of dough are folded in the folding machine and placed in nets in the proofer. Folding ensures that all pieces of dough have the same shape and the gas bubbles are evenly distributed. This will smoothen the surface of the dough and reduce its stickiness. The rising of the dough will take about 30 minutes, at a humidity of 85% and a temperature of 34°C.

## Shaping

After the folding, the dough is shaped for use in a baking tin. The forming of the dough into a long roll is called shaping. During the shaping process the dough ball is rolled into a slab. This slab is then rolled back up to fit into the backing tin.

## Final proof

The third proofing takes place in the baking tin. This final proof takes 60 minutes at a humidity of 85% and a temperature of 34°C. A temperature of 34°C creates an ideal environment for mesophilic micro-organisms to grow. It is therefore of great importance that the bread is produced in a clean and hygienic place.

## Baking

After the final proofing the dough has risen sufficiently and is ready to be baked. Baking the bread takes up 30 to 40 minutes at a temperature of 200 to 260°C. At the start of the baking process steam is injected into the oven. The condensed steam ensures that the dough does not immediately form a tough outer layer that may tear. During the first 10 minutes of baking the yeast is still active, this is called the oven rising. At a temperature of 60°C the starches begin to gelatinize, while absorbing water.

## Spraying

After baking, the loaves of bread are lightly sprayed with water, which makes, along with the pyrodextrins (incineration residue) the crust of the bread shine.

## Cooling and packaging

The bread needs to cool down before it is cut and packed. Packing it before the bread is cooled down will lead to condensation in the bag.

## Savoury

### Masala boondi

Masala Boondi is a fried Rajasthani sweet/sour savoury snack made from chickpea flour. Boondi is popularly used to prepare 'raita' in North India. Raita is a curd based dish. Boondi raita typically contains curd (plain yoghurt), boondi and seasonings of salt, spices, chilli, etc. It can also be enjoyed with your evening tea.

### mixture

South Indian mix is a delectable snack made with fried or shallow fried puffed or flattened rice (Murmura, Poha), sev, fried nuts and boondi. It is handmade from selected, handpicked quality ingredients.

## Chakli

Rice and udad Chakli. Fresh and healthy. Clean and hygienic. used in 2 variants ROUND & MURUKU(BROKEN)

### Best practices.

- Visibly Clean Bakery
- Proper Equipment Maintenance
- Proper Storage of all Food
- Personal Hygiene of employees

At the end of the session they gave us good send off and complimentary biscuit, Cream bun And in the premises of Factory Outlet both faculty, students purchased the different varieties of biscuits, Bread, Bun, Rusk, cake, savoury.

# CART IT EVENT BY SYNERGY CLUB DEPARTMENT OF BBA

Sri Krishna Degree College  
Synergy club event  
Date- 03-08-2021  
"CART-IT"



EVENT :- CART IT  
Date :- 3<sup>rd</sup> August 2021



Synergy club had organized the car it event to know how fast the students identify the given products in online shopping portal and they add it to their cart.

# ETHNIC DAY



Ethnic day celebration at Sri Krishna Degree College. Students came with full enthusiasm as they were excited to enjoy the activities with energy and passion. The main message of the celebration was to respect the culture and tradition and be connected with our roots. Students decorated the classroom with festive themes.





# SIGNATURE DAY



The final year students celebrated their last moment together by organizing “SIGNATURE DAY” on 18<sup>th</sup> August 2021

The campus saw students writing messages and sketching smileys and caricatures on each other’s faces and clothes before parting ways. The day was full of celebration and also some last-minute bonding with buddies.

All the students celebrated SIGNATURE DAY by flying helium balloons.



**ARTICLES AND DRAWINGS BY  
STUDENTS  
BBA DEPARTMENT**

# NATIONAL ARCHAEOLOGY

## THE BOOK OF DEATH



That " Book of the Dead " you see in the movie " Mummy returns The Book of the Dead is a book of the Dead that has funeral culture belonging to ancient Egyptians and has grave inscriptions . The original name of this book that the Egyptians call " Dawn or Dawn " is Ra nu pert em hru ( rw nw prt hrw ) .

Another meaning is the book of the winner of height towards the light . The Book of the Dead is basically a very large collection of magic . Spells often took place in the form of writing on rolls of papyrus placed inside the graves of dead people , or hieroglyphs on coffins . In some cases , spells were written and painted on the walls of the graveyard in the form of an amulet . The majority of spells performed are related to the dead person drawing their way in Duat ( underworld ) . It also contains short stories depicting the afterlife.

Yashaswini PM [2<sup>ND</sup> Year

BBA1

# GIANT BUDDHA



## Leshan Giant Buddha

Location: Sichuan, China

Construction started in 723 AD and was completed by Hai Tong's disciples in 803 AD.

71-metre (233 ft)

The Leshan Giant Buddha is a tall stone statue, built between 713 and 803 (during the Tang dynasty), depicting Maitreya. It is carved out of a cliff face of Cretaceous red bed sandstones that lies at the confluence of the Min River and Dadu River in the southern part of Sichuan province in China, near the city of Leshan. The stone sculpture faces Mount Emei, with the rivers flowing below its feet. It is the largest and tallest stone Buddha statue in the world and it is by far the tallest pre-modern statue in the world.

Yashaswini PM [2<sup>ND</sup> Year

# QAJAR GOLD



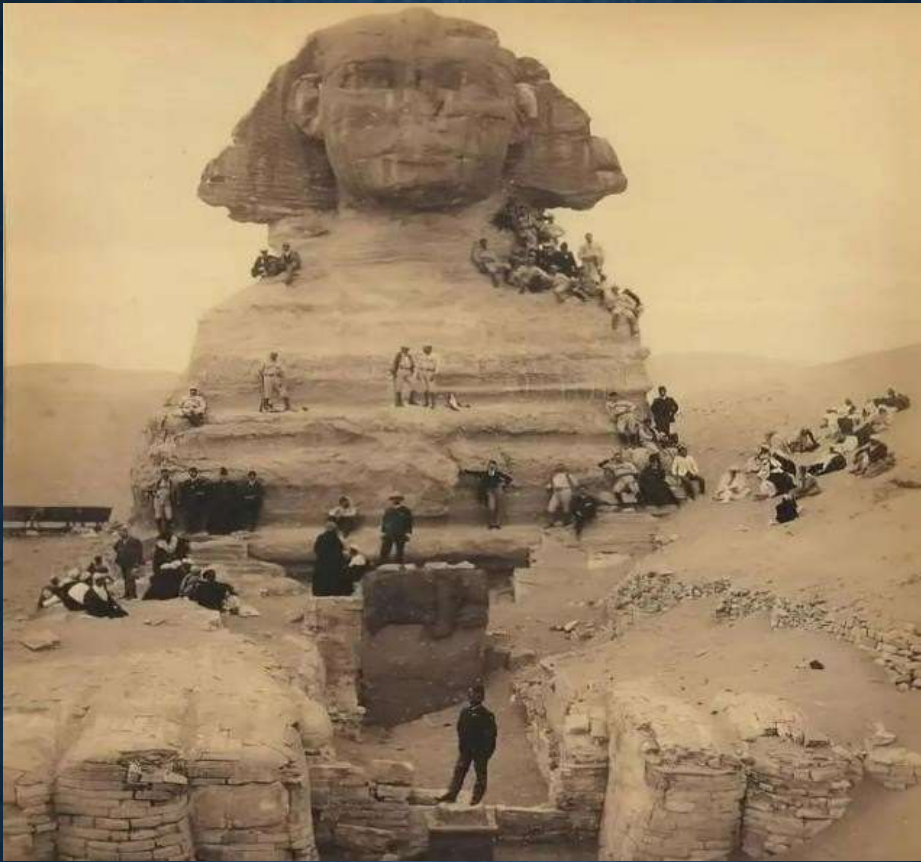
A Qajar gold, enamelled and gem-set eagle-form brooch Persia (Iran), 19th century

Height: 7 cm

A Qajar gold, enamelled and gem-set eagle-form brooch with wings outstretched, decorated throughout in polychrome enamels, set with emeralds and rubies, with pendant pearls suspended from the wings and tail by gold wire elements, fitted with a pin at the back.

Qājār dynasty, the ruling dynasty of #Iran from 1794 to 1925. The #Qajar family took full control of Iran in 1794, deposing Lotf 'Ali Khan, the last Shah of the Zanddynasty, and re-asserted Iranian sovereignty over large parts

# SPHINX



The Great Sphinx of Giza is a giant 4,500-year-old limestone statue situated near the Great Pyramid in Giza, Egypt. Measuring 240 feet (73 meters) long and 66 feet (20 meters) high, the Great Sphinx is one of the world's largest monuments. It is also one of the most recognizable relics of the ancient Egyptians, though the origins and history of the colossal structure are still debated.

A sphinx (or sphynx) is a creature with the body of a lion and the head of a human, with some variations. It is a prominent mythological figure in Egyptian, Asian, and Greek mythology.

In ancient Egypt, the sphinx was a spiritual guardian and most often depicted as a male with a pharaoh headdress—as is the Great Sphinx—and figures of the creatures were often included in tomb and temple complexes. For instance, the so-called Sphinx Alley in Upper Egypt is a two-mile avenue that connects the temples of Luxor and Karnak and is lined with sphinx statues.

# STREET VENDOR SELLING MUMMIES



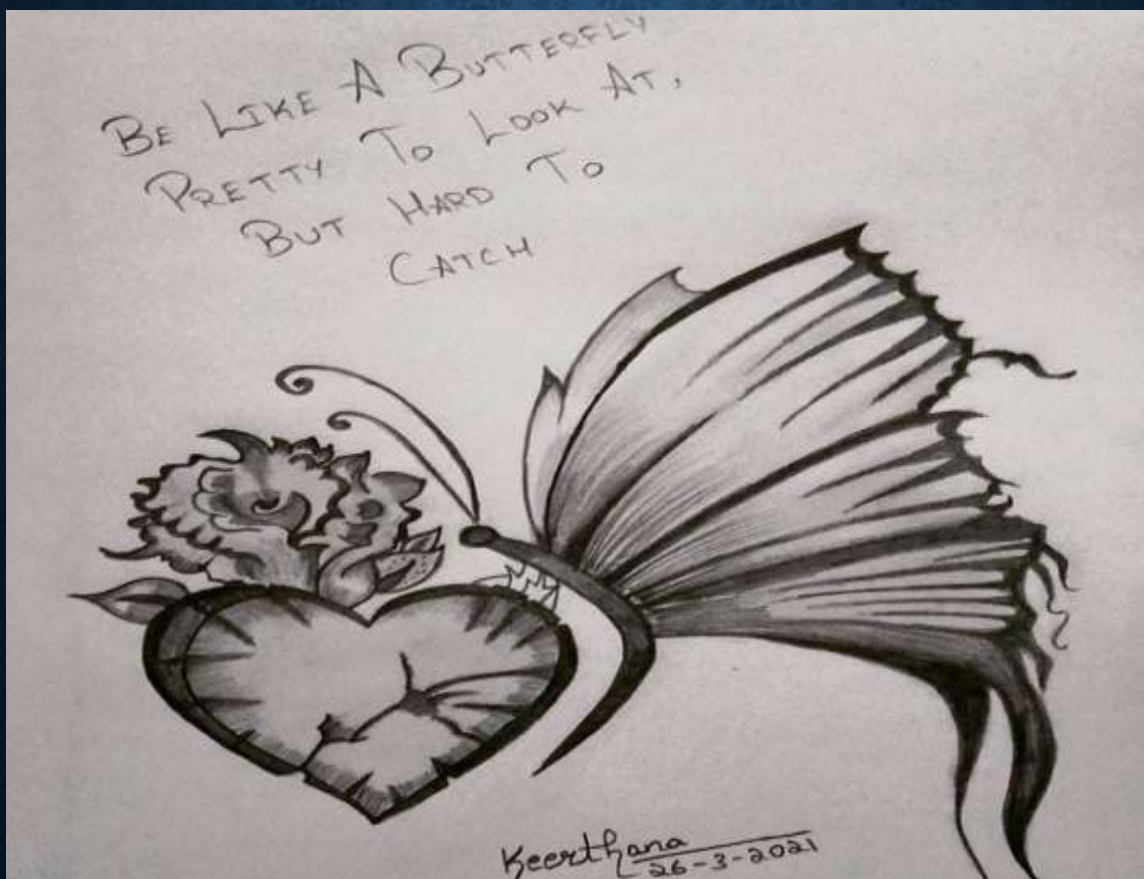
Street vendor selling mummies in Egypt, 1865 .

During the Victorian era of the 1800s, Napoleon’s conquest of Egypt threw open the Gates of Egypt’s history for the Europeans. At that time, mummies were not accorded the respect that they deserved from the European elites and in fact, mummies could be purchased from street vendors (as shown in the picture) to be used as the main event for parties and social gatherings that took place in the 18th century.

The elites of the era would often hold “Mummy Unwrapping Parties”, which, as the name suggests, had the main theme in which a Mummy would be unwrapped in front of a boisterous audience, cheering and applauding at the same time.

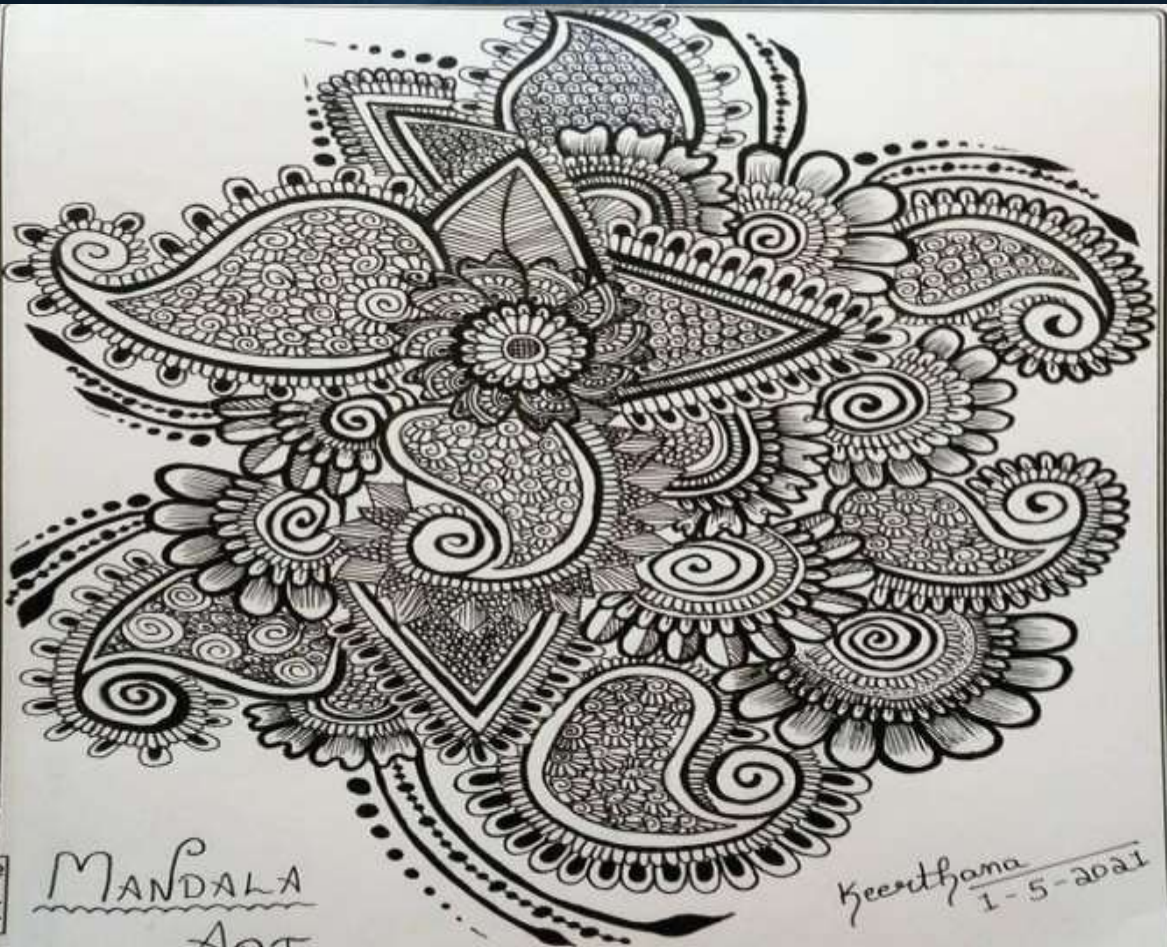
During that period of time, the well-preserved remains of ancient Egyptians were routinely ground into a powder and consumed as a medicinal remedy.

# DRAWINGS



By

Keerthana [2<sup>nd</sup> year BBA]



Chandana

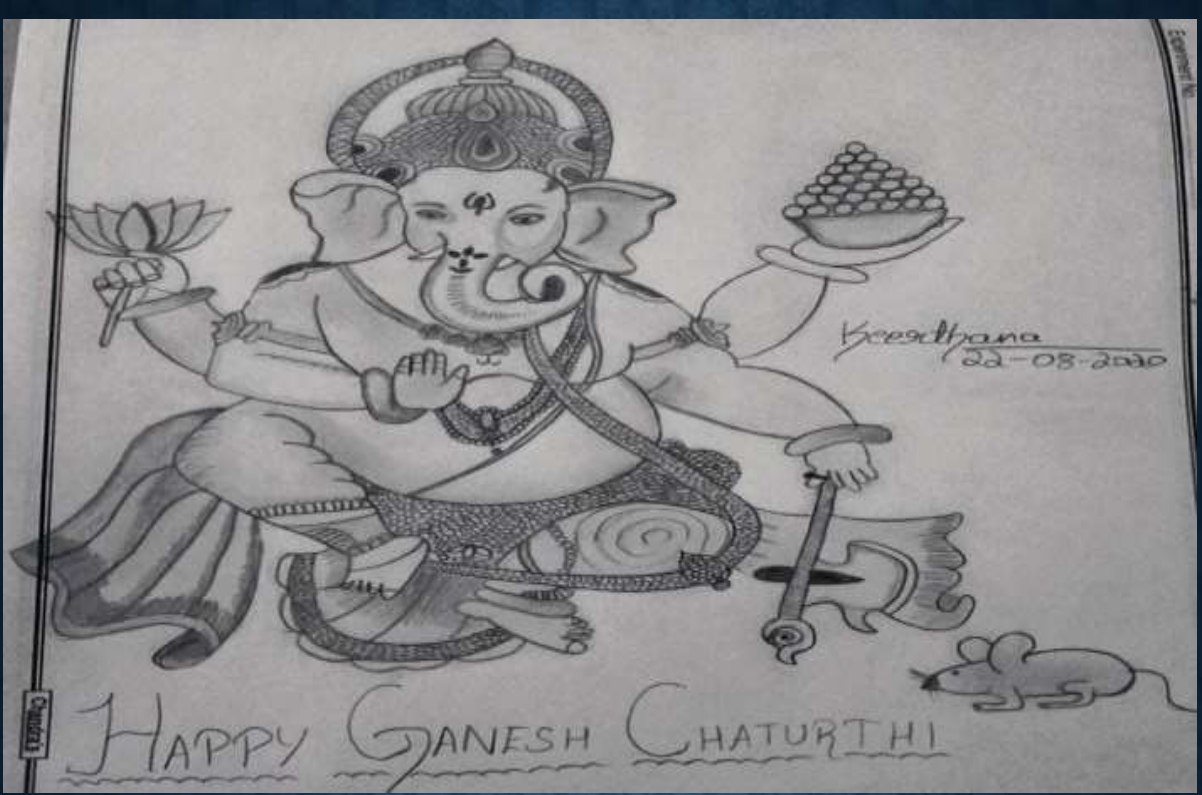
MANDALA  
ART

Keerthana  
1-5-2021



Keerthana  
22-5-2020

By  
Keerthana [2<sup>nd</sup> year BBA]



By  
Keerthana [2<sup>nd</sup> year BBA]

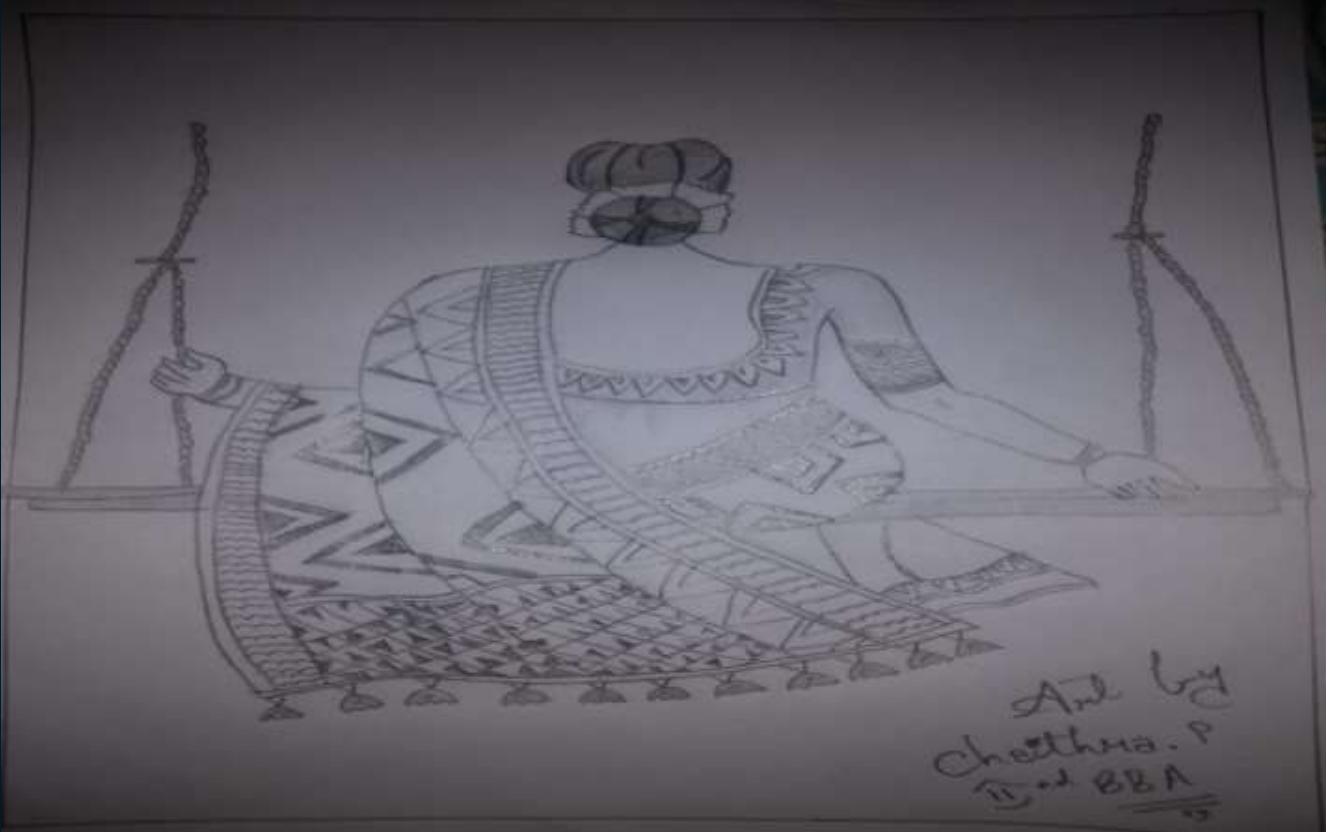


By  
Chandana M [2<sup>nd</sup> year BBA]



By

Chandana M [2<sup>nd</sup> year BBA]



Art by  
Chaithra. P  
2<sup>nd</sup> BBA



Art by  
Chaithra. P  
2<sup>nd</sup> BBA

By

Chaithra p [2<sup>nd</sup> year bba]



By

Sharath G [2<sup>ND</sup> YEAR BBA]



By

Shakthi Priya A [2<sup>ND</sup> YEAR BBA]



By

Shakthi Priya A [2<sup>ND</sup> YEAR BBA]

