A TECHNICAL REPORT
STUDENT INDUSTRIAL WORKING EXPERIENCE SCHEME
(SIWES)

HELD AT
KWARA STATE UNIVERSITY TEACHING HOSPITAL

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DEDICATION

I dedicate this technical report to the Almighty Allah, the giver of knowledge, wisdom and who is rich in mercy.

ACKNOWLEDGEMENT

I take this opportunity to express my profound gratitude and deep regards to the creator of heaven and earth, the one who knows the beginning and the end, the alpha and the omega, the Almighty Allah and also to my parent (MR. & MRS. AWOYEMI, and to all those who has helped me during my SIWES programme. The blessings, help and guidance given by them, time to time has carry me so this far and shall carry on the journey of life on which I am about to embark.

I also take this opportunity to express a deep sense of gratitude to appreciate my supervisor for his valuable information and guidance which helped me in completing my SIWES through various stages. May God continue to be with you and your entire family sir. Amen.

Lastly my deep regard to all my family and friends. May Almighty Allah be with you all. Amen.

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CHAPTER ONE

1.1 INTRODUCTION TO SIWES

Students Industrial Work Experience Scheme (SIWES) is a Skills Training Program designed to prepare and expose Students of Universities, Polytechnics, Colleges of Technology, Colleges of Agriculture and Colleges of Education for the Industrial Work situation they are likely to meet after graduation. The Scheme affords Students the opportunity of familiarizing and exposing themselves handling equipment and machinery that are usually not available in their institutions.

1.2 HISTORY OF SIWES

The Students' Industrial Work Experience Scheme (SIWES) was initiated in 1973 by the Federal Government of Nigeria under the Industrial Training Fund (ITF) to bridge the gap between theory and practice among products of our tertiary Institutions. It was designed to provide practical training that will expose and prepare students of Universities, Polytechnics, and Colleges of Education for work situation they are likely to meet after graduation.

Before the establishment of the scheme, there was a growing concern among the industrialists that graduates of institutions of higher learning lacked adequate practical background studies preparatory for employment in industries. Thus the employers were of the opinion that the theoretical education going on in higher institutions was not responsive to the needs of the employers of labour.

As a result of the increasing number of students' enrolment in higher institutions of learning, the administration of this function of funding the scheme became enormous, hence ITF withdrew from the scheme in 1978 and was taken over by the Federal Government and handed to National Universities commission (NUC), National Board for Technical Education (NBTE) and National Commission for Colleges of Education (NCCE). In 1984, the Federal Government reverted back to ITF which took over the scheme officially in 1985 with funding provided by the Federal Government.

1.3 OBJECTIVES OF THE PROGRAMME

The specific objectives of SIWES are to:

- Provide placements in industries for students of higher institutions of learning approved by relevant regulatory authorities (NUC, NBTE, NCCE) to acquire work experience and skills relevant to their course of study
- Prepare students for real work situation they will meet after graduation.
- Expose students to work methods and techniques in the handling of equipment and machinery that may not be available in schools.
- Make transition from school to the labour market smooth and enhance students' conduct for later job placement

- Provide students with the opportunity to apply their knowledge in real life work situation thereby bridging the gap between theory and practice
- Strengthen employer involvement in the entire educational process and prepare students for employment in industry

Promote the desired technological knowhow required for the advancement of the nation.

1.4 OBJECTIVES OF ESTABLISHMENT

- To provide optimum and individual care to patients.
- To develop recognition for patients needs for privacy and preservation of dignity.
- To maintain good relationship with patients, relations and the community through health education.
- To carry out diagnosis and intervention.
- To provide training for students.
- To maintain sufficient hospital supply of equipment and promote their utilization and maintenance.

To treat and control diseases.

CHAPTER TWO

2.1 BENEFIT DERIVED FROM SIWES TRAINING PROGRAMME

The experience, knowledge, skills and exposure acquired during the period of attachment in the industrial exercise cannot be over emphasized. I was exposed to certain areas in my course of study, such as:

- Measuring of BMI using weighing measurement and stand meter
- Food sources nutrient deficiency and sources of vitamin B12
- Processing and preparation of fortified pap
- Preparation of kwash pap
- Preparation of soup, sauces and snacks
- Meal planning
- Preparation of complementary feeding
- Presentation on role of technology on food service management
- How to prevent growth failure
- Management of diarrhea
- Nutrition practice during pregnancy
- Preparation of soy

CHAPTER THREE

3.1 INTRODUCTION TO STAND METER

We were taught on how to measure our BMI using the weight measurement and the stand meter.

Stand meter

Weight measurement

3.2 INTRODUCTION TO HEIGHT METER

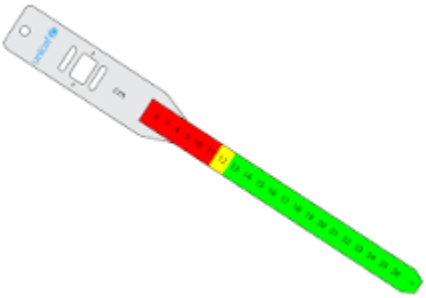
We were posted to ANC Department and Antinater care where we checked the weight and height of pregnancy women and we collected their personal information to main case folder.

Height meter

3.3 INTRODUCTION TO MUAC

We were posted to NPI national program immunization unit where we checked the weight and MUAC of the babies.

Children weighing scale



MUAC

3.4 INTRODUCTION TO SPHYGMOMANOMETER

We learned how to check blood and the normal blood pressure range for an adult.

Sphygmomanometer

3.5 PREPARATION OF KWASH PAP

I partook in the preparation of Kwash pap for malnourished children for rapid growth and deliver the meal to in-patients.

INGREDIENTS:

Groundnuts, banana, egg, soybeans, finger millet, and crayfish that's used to treat malnutrition. To make kwash pap, you can combine the ingredients into a powder.

METHODS OF PREPARATION OF KWASH PAP

1. Bring water to a boil, add salt.
2. Gradually stir in ACE SUPER MAIZE MEAL.
3. Cook over low heat, stirring constantly with a wooden spoon for about 20 minutes until cooked through.
4. Mix in butter to taste (optional).
5. Stir well until stiff and cooked through.

Kwash pap

3.6 PREPARATION OF SOY

Soy can be prepared by soaking, grinding, pressing, and cooking.

Soaking

- Soak soybeans in water overnight to soften them. They will double in size.

- Rinse the soaked beans under cold water.
- Optionally, remove loose skins.

Grinding

- Grind the soybeans to form a slurry.

Pressing

- Transfer the soybean purée into a pressing cloth or sack.
- Twist the cloth closed.
- Use a potato masher to press the sack against the bottom of a colander to extract the soymilk.

Cooking

- Add soybeans to a pot with water, along with bay leaves and salt.
- Bring to a boil, then simmer on medium heat for 2 ½ to 3 hours or until the soybeans are soft and tender.
- Remove the bay leaves and drain any excess water.

Soy

Measurement Spoon

Cooking pot

CHAPTER FOUR

4.0 DISCUSSION

I gained a lot of things during my attachment in the organization.

4.1 RELEVANT OF EXPERIENCE GAINED TO STUDENT FIELD OF STUDY

i. It enables me to practicalized the theoretical aspect of my course.
ii. It enable me to know the important and usefulness of Nutrition and Dietetics
iii. It enable me to expose to the activity involved in the country.

4.2 INTERPERSONAL RELATIONSHIP WITH THE ORGANIZATION.

KWARA STATE UNIVERSITY TEACHING HOSPITAL, is a nice organization where I was able to interact with the staff of the organization. Even when I was about to round up my program, I felt like extending it but I have no option other than to leave.

CHAPTER FIVE

5.1 CONCLUSION

The student industrial work experience scheme (SIWES) helps students to expand their knowledge and experience in their field of study. It will also help student whenever they come across it in future career.

5.2 RECOMMENDATION

I wish the government and the school authority to provide necessary materials for the students during this programme. They should also try to pay the students allowance so as to serve as help for the students in one way or the other.

Also, the supervisors should make sure they visit the students in their place's of attachment for proper monitoring, improvement and progress for the benefit of the societies as a whole.

5.3 TO THE POLYTECHNIC

I am appealing to all polytechnics that they should get all their students engaged in the SIWES program because I believe it is a program that can boost student in practical knowledge about the theoretical aspect they have been taught in school. It also makes the student to learn more on how to interact with people and how to work.