

# SELF STUDY REPORT (2018-2023)



Submitted to

National Agricultural Education Accreditation Board  
Indian Council of Agricultural Research, New Delhi



**College of Food Technology, Parbhani**  
Vasantnao Naik Marathwada Krishi Vidyapeeth  
Parbhani - 431402 (MS) INDIA

**6.4 SELF-STUDY REPORT FOR THE UNDERGRADUATE  
B.TECH. (FOOD TECHNOLOGY) PROGRAMME**  
(2018-19 to 2022-23)

Submitted to  
Accreditation Board  
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**College of Food Technology**  
**Vasantrao Naik Marathwada Krishi Vidyapeeth**  
**Parbhani - 431 402 (M.S.)**

**INDEX**

<b>Sr. No.</b>	<b>Particular</b>	<b>Page. No.</b>
6.4.1	Brief history of undergraduate programme (B.Tech Food Technology)	5
6.4.2	Faculty strength	7
6.4.3	Technical staff and supporting staff	11
6.4.4	Classrooms and laboratories	15
6.4.5	Conduct of practical and Hands-on Training	19
6.4.6	Supervision of students in UG programme (NOT APPLICABLE)	21
6.4.7	Feedback of stakeholders (Students, Parents, Industries, Employees, Farmers etc.)	21
6.4.8	Student intake and attrition in the programme for last five years	22
6.4.9	ICT application in curricula delivery	22
6.4.12	Certificate	24

**LIST OF TABLES****6.4 SELF-STUDY REPORT FOR THE UNDERGRADUATE (B.TECH, FOOD TECHNOLOGY) PROGRAMME**

<b>Sr. No.</b>	<b>Table No.</b>	<b>Title</b>	<b>Page. No.</b>
1	1	Faculty strength of College of Food Technology	7
2	2	Research staff involved in UG teaching	8
3	3	Assistant Professor (Ad-hoc) employees for completion for curricula	8
4	4	Faculty from other constituted colleges of VNMKV	9
5	5	Contractual staff on credit basis	9
6	6	Deviation in the faculty position with respect to recommendation of V <sup>th</sup> Dean Committee	10
7	7	Position of technical staff	11
8	8	Position of ministerial staff	12
9	9	Position of supporting staff	12
10	10	Ministerial Staff under Establishment	12
11	11	Ministerial Staff on contract basis	12
12	12	Details of different classrooms available	15
13	13	Laboratories of Department of Food Process Technology	15
14	14	Laboratories of Department of Food Engineering	16
15	15	Laboratories of Department of Food Chemistry and Nutrition	16
16	16	Laboratories of Department of Food Microbiology and Safety	16
17	17	Laboratories of Department of Food Business Management	17
18	18	Food processing units at college	17
19	19	Niche Area Laboratory	17
20	20	Equipment available in College of Food Technology	18
21	21	Number of Students in Theory and Practical Classes of UG	19
22	22	Records of student's feedback during last five year	21
23	23	Student intake and attrition in UG programme for last five years	22
24	24	Smart classrooms at College of Food Technology	23

## 6.4 SELF-STUDY REPORT FOR THE UNDERGRADUATE (B.TECH, FOOD TECHNOLOGY) PROGRAMME

### LIST OF FIGURES

Sr. No.	Fig. No.	Title	Page. No.
1	1	Organization Hierarchy	14

## **6.4 SELF-STUDY REPORT FOR THE UNDERGRADUATE B.TECH. (FOOD TECHNOLOGY)PROGRAMME**

College of Food Technology, VNMKV, Parbhani offers UG programme (B. Tech, Food Technology) which fulfils the ICAR guidelines and other recommendations. The College offering degree programme as per recommendations of Dean Committees/VCI/BSMA is eligible for ICAR accreditation. The format for SSR of B.Tech. (Food Technology) degree programme is given below:

### **6.4.1 Brief history of undergraduate programme B.Tech. (Food Technology)**

The College of Agricultural Technology was sanctioned by the Government of Maharashtra in 1975 and the full fledged College of Agricultural Technology was established in May 1976 as one of the constituent colleges of this University to fulfil the academic and practical aspirations of the people of Maharashtra (Annexure-I). It is one of the unique and premier institutions first of its kind in the country particularly in concern with food technology education, research and extension in the field of Food Science and Technology and offering B. Tech (Food Science) degree programme of four years duration including In-plant Training of one semester in food and allied industries. The nomenclature of degree programme is now changed to B.Tech. (Food Technology) as per the IV<sup>th</sup> Dean Committee recommendation.

The course curricula and syllabus of UG degree programme of B. Tech (Food Technology) is restructured by the recommendation of V<sup>th</sup> Deans Committee of ICAR, New Delhi and implemented from the year 2017-18. This degree programme is designed for a period of four years after 12<sup>th</sup> Science with the credit load of 185 (89 (Theory)+96 (Practical)) to impart extensive knowledge and skills in the field of food technology to cater the needs of food and allied industries.

The structure is revamped and different departments are as follows;

1. Department of Food Process Technology
2. Department of Food Engineering
3. Department of Food Chemistry and Nutrition
4. Department of Food Microbiology and Safety
5. Department of Food Business Management
6. Department of Food Plant Operations

**Vision**

- To impart quality higher education in Food Science and Technology to the students for making career in the food industry, academia or government institutions.
- To impart the basic and applied research in food technology for benefit of farmers, food industry and consumers.

**Mission**

- Global human hunger and poverty alleviation through rightful safe and nutritious food.

**Objectives**

- 1) To impart the depth and comprehensive practical knowledge of the Food Science and Technology for capacity building of the students with managerial skill and professional attitude.
- 2) To carryout basic research on processing with applied biochemical and nutritional aspects to improve and develop indigenous processing methodology.
- 3) To disseminate the innovative and viable technologies for food and allied industries.
- 4) To intensify research on postharvest losses by evolving the improved methods for storage and transportation.
- 5) To provide recent technical advice and know-how to the entrepreneurs in the state and the country.
- 6) To create nutritional awareness among the rural masses in particular and socio-economically poor people of society through extension activities regarding nutritious and safe food.

**Accomplishments**

- The faculty of food technology significant contributed in development of highly skilled human resource in the field of food processing and value addition.
- Successful completion of number of national and international research schemes viz. PL480-USA, AICRP, NATP, Niche area (ICAR), State Government Schemes, MoFPI, Common Incubation Center under PMFME etc.
- Recommendations in joint agresco for development of various technologies for food product development.
- Organization of difference short term courses, winter school programme and training to stakeholders to dissemination of developed technologies.

- Serve as a prime institute for food entrepreneurship development in the region.
- Collaboration with State Government and institution for planning and implementation of different programme and schemes.

### College Deans' Office Establishment

The post of Dean, College of Food Technology has been sanctioned by State Government Regulation. The said post is vacant till-to-date and presently Prof. Dr. R. B. Kshirsagar, Professor, Food Technology has been entrusted the additional charge of Dean in addition to his own duties since 19.10.2022 till to date.

The infrastructure facilities available in the Deans' secretariat are as follows;

1. Dean chamber and meeting hall (1), Office of section officer (1), Cashier (1), Education and Scholarship In-charge (1) Store room (2) etc.

### 6.4.2. Faculty Strength

#### a) Faculty strength (permanent establishment)

The cadre wise faculty strength for the B.Tech (Food Technology) programme is given in Table -1

**Table-1: Faculty strength of College of Food Technology at present in position**

Sr. No.	Post	Sanctioned	Faculty In place	Vacant	Faculty recommended by ICAR/UGC/VCI/ other regulatory bodies	Deviation (%)
1	Dean	1	-	1	-	100
2	Professor	2	2	-	05	00
3	Associate Professor*	10	5	5	10	50
4	Assistant Professor	7	3	0	23	00
	Assistant Professor (Adhoc)		4	0		
<b>Total</b>		<b>Total</b>	<b>20</b>	<b>14</b>	<b>6</b>	<b>38</b>

\*In addition to above, Dr. V.D. Surve, Associate Professor from V.D. College of Agri-Biotechnology, Latur had been deputed to College of Food Technology, VNMKV Parbhani working as Head, conducting the UG courses of Department of Food Business Management.

**b) Research staff**

The faculty of food technology also involved the following research staff from AICRP and Network project ICAR New Delhi for completion of curricula of B.Tech. (Food Technology) degree programme.

**Table 2: Research staff involved in UG teaching**

Sr. No.	Name of employee	Designation	Qualification
1	Dr. Vijaya Pawar	Senior Scientist AICRP	M.Tech, Ph.D (Food Technology)
2	Dr. Pravin Ghatge	Scientist	M.Tech, Ph.D (Food Technology)
3	Dr. C.K. Bhokre	Technical Instructor	M.Tech, Ph.D (Food Technology)
4	Dr. Mohd. Nisar	Young Professional-II	M.Tech, Ph.D (Food Technology)

**c) Assistant Professor (Adhoc)**

The faculty has appointed the following Assistant Professor (Adhoc) to complete the curricula of B.Tech. (Food Technology) degree programme.

**Table 3: Assistant Professor (Adhoc) employees for completion of curricula**

Sr. No.	Name of employee	Qualification	UG courses
1	Dr. Syed Zubair Syed Turab	M.Tech, Ph.D (Food Technology)	FE-112: Fluid mechanics FE-124: Heat and mass transfer FCN-368: Enzymes in food industry
2	Dr. Thakur P.P	M.Tech, Ph.D (Food Technology)	FPT-123: Cereal processing FPT-235: Legumes and oilseed technology FBM-368: Marketing management and international trade
3	Dr. Deshmukh N.M	M.Tech, Ph.D (Food Technology)	FCN-112: Biochemistry FCN-124: Food chemistry of macro nutrients FCN-235: Food chemistry of micro nutrients
4	Dr. Desai G.B.	M.Tech, Ph.D (Food Technology)	FPT-2411: Processing of spices and plantation crop FMS-122: Food microbiology FMS-233: Industrial microbiology

**d) Adjunct faculty**

The faculties from other constituted colleges from VNMKV help to complete the curricula of B.Tech. (Food Technology) degree programme.

**Table 4: Faculty from other constituted colleges of VNMKV**

Sr. No.	Course No.	Semester	Name	Department
1	BIO-111	I	Dr. R.R. Chaudhari	Dept. of Agriculture Botony, COA, VNMKV
2	PHEY-122	II	Dr. D.F. Rathod	Student Welfare Office, VNMKV

**e) Contractual staff**

The following contractual staffs on credit basis are appointed for conducting the UG courses

**Table 5: Contractual staff on credit basis**

Sr. No.	Course No.	Course title	Semester	Name	Qualification
1	FE-113	Mathematics	I	Mr. G.U. Shekde	M.Sc (Mathematics)
2	FE-125	Statistical methods and numerical analysis	II	Mr. G.U. Shekde	M.Sc (Mathematics)
3	FBM-111	Computer programming and data structure	I	Ms. Monika Shinde	MCA, persuing PhD in computer science
4	FBM-243	ICT application in food industry	IV	Ms.Monika Shinde	MCA, persuing PhD in computer science

Moreover, regularly college organize the guest lecture series by eminent Food Technologist/Entrepreneurs/alumni/ and academic experts' on the various recent concept of food processing and value addition.

## Faculty profile department wise

Table-6: Deviation in the faculty position with respect to recommendation of V<sup>th</sup> Dean Committee

Sr. No.	Department	V <sup>th</sup> Dean's Recommendation			Sanctioned Position			Faculty in place*			Deviation (%)		
		Prof.	Asso. Prof.	Asst. Prof.	Prof.	Asso. Prof.	Asst. Prof.	Prof.	Asso. Prof.	Asst. Prof.	Prof.	Asso. Prof.	Asst. Prof.
1	Food Process Technology (FPT)	1	2	5	1	3	3	1	1	3	Nil	66.67	Nil
2	Food Engineering (FE)	1	2	5	1	3	2	1	1	2	Nil	66.67	Nil
3	Food Chemistry Nutrition (FCN)	1	2	5	-	2	2	-	1	2	Nil	33.33	Nil
4	Food Microbiology & Safety (FMS)				-	1	1	-	1	1			
5	Food Business Management (FBM)	1	2	4	-	2	-	-	1	-	Nil	50	Nil
6	Food Plant Operation (FPO)	1	2	4	-	-	1	-	-	-	Nil	Nil	100
<b>Total</b>		<b>5</b>	<b>10</b>	<b>23</b>	<b>2</b>	<b>11</b>	<b>9</b>	<b>2</b>	<b>5</b>	<b>8</b>			

\*The faculty in place including research staff and assistant professor (Adhoc)

**Lecture series by guest faculty experts for B. Tech. (Food Technology) students**

Regularly college organized the lecture series by Food Technologist/Entrepreneurs of guest faculty on the various food processing topics.



**Glimpses of Guest Faculty Lecture Series**

**6.4.3. Technical, Ministerial and Supporting Staff**

The College of Food Technology has appointed adequate technical staff to cater the need of students' practical and to assess the food plant operation. Further the technical and ministerial staffs also helps to perform the administrative work and supporting staff engaged in daily cleaning of department and pilot plants. Moreover, the supporting staff for the hostel has appointed on contractual basis to conduct the day-to-day work of the hostel.

**Table-7: Position of technical staff on establishment**

Sr.No.	Post	Sanctioned	In position	Vacant
1	Senior Research Assistant	6	1	5
2	Technical instructor	1	1	-
3	Boiler Assistant	1	-	1
4	Senior Mechanic	1	-	1
<b>Total</b>		<b>9</b>	<b>2</b>	<b>7</b>

**Table-8: Position of ministerial staff on establishment**

Sr.No.	Post	Sanctioned	In position	Vacant
1.	Section Officer	1	1	-
2.	Senior Clerk	2	2	-
3.	Junior Clerk	6	2	4
4.	Steno	1	-	1
5.	Sweeper	2	-	2
6.	Watchmen	3	1	2
7.	Peon	2	1	1
8.	Lab Peon	3	-	3
9.	Mazdoor	5	1	4
<b>Total</b>		<b>25</b>	<b>8</b>	<b>17</b>

**Table-9: Position of supporting staff**

Sr. No.	Post	In position
<b>Deputation</b>		
1	Book Bearer (Laxman Dhage)	1
2	Mazdoor	1
<b>Over and above</b>		
1	Electrician	1
2	Nursery Assistant	1
<b>Total</b>		<b>4</b>

**Table-10: Ministerial staff under establishment**

Sr. No.	Name of Staff	Post
1	Mrs. Deshpande U.C.	Section officer
2	Mr. Gulgule P. B.	Senior clerk
3	Mr. Dakore G. U.	Senior clerk
4	Mr. Saikh Dastigir Sk. Mahboob	Junior clerk
5	Mr. Syed Shahed Anwar	Junior clerk (Retired in 2023-24)
6	Mr. K. G. Dudhare	Watchman

**Table-11: Ministerial Staff on contract basis**

Sr. No.	Name of Staff	Post
1	Mr. Narwade S. K.	Computer Operator
2	Mr. Jadhav M. L.	Computer Operator
3	Mrs. Patil S. R.	Computer Operator
4	Mr. Parsode G.K.	Driver
5	Mr. Tondge D. M.	Office Assistant
6	Mr. D.S. Jadhav	Office Assistant
7	Ms. Awchar	Office Assistant

7	Mr. Pulgurle S. A.	Mazdoor
8	Mrs. Deshmukh G.V.	Laboratory Assistant
9	Mr. Bansode S.N.	Mazdoor
10	Mrs. Kale P.S.	Mazdoor
11	Mr. Pawar K.P.	Wiremen
12	Mrs. Parsode M.G.	Mazdoor
13	Mrs. Bansode S.	Mazdoor
14	Mr. Maske A.B.	College Watchmen
15	Mr. Shinde L.T.	College Watchmen
16	Mr. Dure A.R.	Mazdoor
<b>Garden Cum Maintenance staff</b>		
1	Mr. Shinde D. B.	Mazdoor
2	Mrs. Shinde R.G.	Mazdoor
3	Mrs. Shinde M.M.	Mazdoor
4	Mrs. Bhandare L.S.	Mazdoor
5	Mrs. Karekar N.B.	Mazdoor
6	Mr. Mohite M.S.	Mazdoor
<b>Hostel Staff (Shishir, Devgiri and Purva)</b>		
1	Mr. Raner N.B.	Mali
2	Mr. Revanwar B.R.	Mazdoor
3	Mr. Shaikh Naseer Shaikh Meera	Watchmen
4	Mr. Dure A.R.	Mazdoor
5	Mr. Kale K.A.	Watchmen
6	Mr. Shinde P.P.	Hostel Watchmen
7	Mr. Bansode N. G.	Mazdoor
8	Mr. Ambhure D. S.	Mazdoor
9	Mr. Raner G.D.	Mazdoor
10	Mr. Shinde K.K.	Mazdoor
11	Mrs. Binde R.S.	Mazdoor
12	Mr. Shaikh Md. Rasool Sk. Burhan	Watchmen
13	Mr. Shaikh Javed Shaikh Nabi	Watchmen
14	Mr. Ambhore D.S.	Watchmen
15	Mr. Shinde K.S.	Mazdoor

## COLLEGE OF FOOD TECHNOLOGY, VNMKV, PARBHANI

## ORGANIZATIONAL HIERARCHY

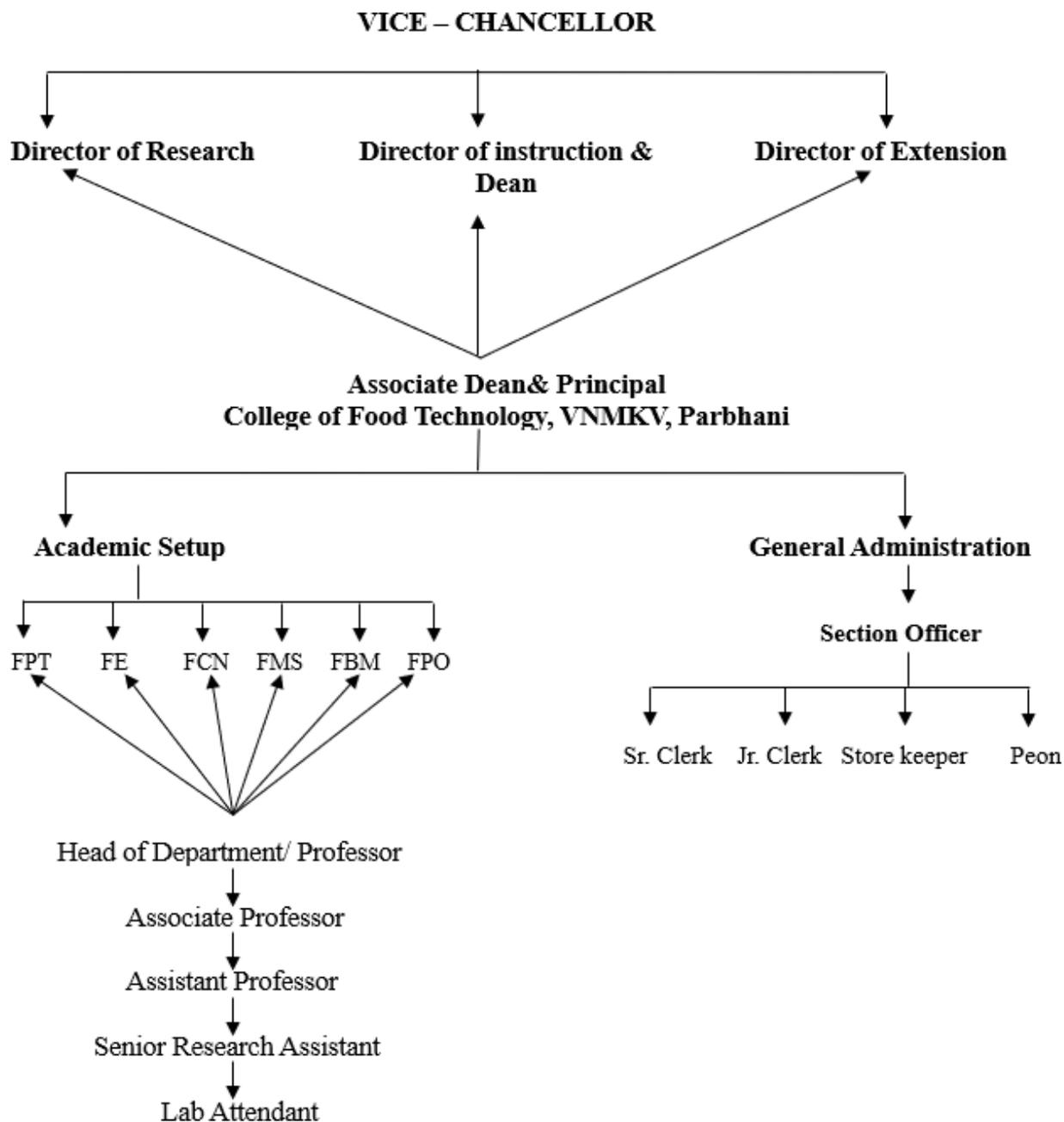


Figure-1: Organizational Hierarchy

#### 6.4.4 Classrooms and Laboratories

College of Food Technology, VNMKV, Parbhani has full-fledged buildings and sufficient classrooms and functional laboratories are available to meet the course curricula requirement. The summary of classrooms and laboratories available at college of Food Technology, VNMKV, Parbhani is given below:

#### CLASSROOMS

Classrooms are available with adequate sitting benches and plentiful light and ventilation, electrical fixtures and lecture boards.

**Table-12: Details of different classrooms available**

Sr. No.	Smart Classrooms	Location	Capacity	Length (ft)	Breadth (ft)	Area (Sq. ft)
1	Class room – 1	FMS	80	35	23	552
2	Class room – 2	FMS	80	35	23	552
3	Class room – 3	FE	40	24	24	576
4	Class room – 4	FE	40	24	26	624

\* Other classrooms are converted to smart classrooms by incorporation of LCD Projector, Interactive Boards, K-Yan system, computer and internet facilities.

#### LABORATORIES

The laboratories in the College of Food Technology are well installed with equipments and machineries and pilot plant facilities for carrying out experimental work and skill development are summarized as follows:

#### Laboratories in Department of Food Process Technology

Food Process Technology is a major department of Food Technology equipped with sufficient laboratories for carrying out experiments pertaining to fruits and vegetables preservation and processing, cereal processing, legumes processing, animal product technology and number of experiments pertaining to preservation and quality evaluation of different food products.

**Table-13: Laboratories of Department of Food Process Technology**

Sr. No.	Name of the Laboratory	Length	Breadth	Area
		(m)	(m)	(sq.m)
1.	Laboratory No. 1	6.45	4.8	31
2.	Laboratory No. 2 (Quality Control Laboratory)	9.8	6.5	64
3.	Laboratory No. 3	9.85	6.5	64
4.	Laboratory No. 4	9.85	4.8	48
5.	Laboratory No. 5 (Fruit and Vegetable Laboratory)	6.5	4.9	32
6.	Laboratory No. 6	9.8	6.5	64
7.	Laboratory No. 7	6.5	4.9	32
8.	Laboratory No. 8	9.8	6.5	64
9.	Instrumentation Room	3.4	3.3	11

**Laboratories in Department of Food Engineering**

Department of Food Engineering fulfils the aspiration for inculcating engineering skills amongst the students. It is well equipped with different equipment's, models and laboratories.

**Table-14: Laboratories of Department of Food Engineering**

Sr. No.	Name of the Laboratory	Length	Breadth	Area
		(m)	(m)	(sq.m)
1.	Food Engineering Laboratory No. 1	9	7.1	64
2.	Food Engineering Laboratory No. 2	9	7.1	64
3.	Food Engineering Laboratory No. 3	9	7.1	64

**Laboratories in Department of Food Chemistry and Nutrition**

College of Food Technology, Parbhani graduate is renowned for their research and laboratory skills due to Department of Food Chemistry and Nutrition. The department is fully operative and fulfilled with enough laboratories, equipment and expert faculty to carry out research and practical work.

**Table-15: Laboratories of Department of Food Chemistry and Nutrition**

Sr. No.	Name of the Laboratory	Length	Breadth	Area
		(m)	(m)	(sq.m)
1.	Laboratory No. 1 (Analytical Laboratory)	14.40	10.70	154
2.	UG –1 Laboratory	10.75	7.10	76
3.	UG- 2 Laboratory	10.75	7.10	76
4.	Instrumentation Room	10.75	7.22	76
5.	Sophisticated Instrument Laboratory	7.10	3.55	25

**Laboratories in Department of Food Microbiology and Safety**

Department of Food Microbiology and Safety is equipped with sufficient equipment and laboratories for learning, understanding and research pertaining to food safety and microbiology.

**Table-16: Laboratories of Department of Food Microbiology and Safety**

Sr. No.	Name of the Laboratory	Length	Breadth	Area
		(m)	(m)	(sq.m)
1.	UG Laboratory- 2	7.10	7.00	50
2.	Food Safety Laboratory	7.50	7.10	53
3.	UG Laboratory	8.96	7.05	63
4.	Inoculation Chamber	8.85	7.05	63

**Laboratories in Department of Food Business Management**

Department of Food Business Management is well furnished with different charts, boards, computer facilities, laboratories and software facilities for enhancing the interpersonal, communication and business skills amongst the students.

**Table-17: Laboratories of Department of Food Business Management**

Sr. No.	Name of the Laboratory	Length	Breadth	Area
		(m)	(m)	(sq.m)
1.	Laboratory- 2	9.85	6.50	64
2.	Laboratory- 3	9.80	6.50	64
3.	Laboratory- 4	6.45	4.80	31
4.	Laboratory- 7	6.50	4.90	32

**Processing facilities in Department of Food Plant Operations**

Department of Food Plant Operations is newly established and student READY programme of final year students helps in developing the practical skills amongst the student. The institute has infrastructure like (pilot plant, pilot bakery unit and ELP (Fruits and vegetable processing) Unit and Common Incubation Centre.

**Table-18: Food processing units at college**

Sr. No.	Name of the Processing Unit/Laboratory	Length	Breadth	Area
		(ft)	(ft)	(sq.ft)
1.	ELP (Fruits and Vegetable Processing) unit	85	50	4,250
2.	Pilot Plant	120	98	11,760
3.	Pilot Bakery Unit	50	63	3,150
4.	Rice Mill and Spice Processing Unit	40	44	1,760
5.	Common incubation centre under PMFME (Costing 329.50 Lakhs) under progress	350	350	7000

**Niche Area and analytical Laboratory**

The College of Food Technology is having State-of-Art Laboratory (Niche Area Laboratory and analytical facilities) which is equipped with high end sophisticated equipment and machineries.

**Table-19: Niche Area and analytical Laboratory**

Sr. No.	Name of the Laboratory	Length	Breadth	Area
		(m)	(m)	(sq.m)
1.	Niche Area Laboratory	20	6.4	128
2.	Analytical lab under Common Incubation Centre	3.5	5	17.5

Recently in 2023-24 sophisticated analytical equipment lab is established under Common Incubation Centre, under PMFME MOFPI, New Delhi.

**Equipment Available in College of Food Technology, VNMKV, Parbhani**

The list of major equipments being available for the award of under graduate degree programme are given below;

**Table-20: Equipment available in College of Food Technology**

Sr. No.	Name of equipment	Quantity
1.	Bernoulli's Theorem Apparatus	01
2.	BOD Incubator	01
3.	Bomb Calorimeter	01
4.	Cryogenic Centrifuge Unit	01
5.	Cryogenic Mixer Mill	01
6.	Digital Colony Counter	02
7.	Digital Turbidity Meter	01
8.	Digital Water Bath	04
9.	Freeze Drier	01
10.	HPLC High-Performance Liquid Chromatography	01
11.	Infra-Red Digestion Unit	01
12.	Infra-Red Moisture Meter	01
13.	Infra-Red Steam Distillation Unit	01
14.	Lab Scale Fermenter	01
15.	Metacentric Height Apparatus	01
16.	Micro-Kjeldahl Steam Distillation Unit	02
17.	Modified Atmospheric Chamber	05
18.	Orbital Shaking Incubator	01
19.	Phase Contrast Fluorescent Microscope	02
20.	Refrigerated Centrifuge	01
21.	Reynolds No. Apparatus	01
22.	Spray Drier	01
23.	Texturometer (TPA)	01
24.	Ultrasonic Auto mixer	01
25.	UVS Double Beam Spectrophotometer	01
26.	UVS Single Beam Spectrophotometer	02
27.	Vacuum Concentrator	01
28.	Cold storage	01
29.	3D printer	01
30.	Fiber analyzer	01
31.	Vaccum oven	01
32.	Sensitive balance sartorius	01
33.	Water activity meter with moisture meter	01
34.	Rotary evaporator	01
35.	Digital hand-held pH meter	01
36.	Brix-acidity meter	01
37.	Salt meter	01
38.	Frying oil monitor	01
39.	Portable refracto polarimeter	01
40.	Dehumidifier	01
41.	Environmental control chamber	01
42.	Digital thermo hygrometer	01

### Average Number of Students in Theory and Practical Batches for UG degree Programme

**Table-21: Number of Students in Theory and Practical Classes of UG**

Sr. No.	Year	Batch of students in theory class		Batch of students in practical class	
		Batch	No. of students	Batch	No. of students
1	2018-19	01	64	02	32
2	2019-20	01	64	02	32
3	2020-21	01	64	02	32
4	2021-22	01	64	02	32
5	2022-23	01	80	02	40

#### 6.4.5. Conduct of Practical and Hands-on-Training

B. Tech. (Food Technology) programme includes practical in curricula enriching students with practical skills. Moreover, subjects like Food Analysis and Microbiology are given special attention to make student acquaint with the practical skills.

As per V<sup>th</sup> Dean Recommendation it is also compulsory for the students to submit their dissertation/thesis for programmes which include vigorous research activities thereby strengthening the practical skills in students under student READY programme. ELP programmes impart hands on training is implemented at 7<sup>th</sup> semester for B.Tech (Food Technology) course, with the intention that students should not be only perfect in theoretical knowledge but should gain actual practical knowledge during food processing and value addition in available plants. They should get the knowledge of purchase raw material, processing, producing a quality product with minimizing the waste generation and also to know the strategies and practices during sale of products. To implants various techniques to increase the sale of products etc. the experiential learning programme is implemented with following objectives;

1. To build up students' entrepreneurship skills.
2. To develop business and marketing skill.
3. Model for achieving excellence in practical work.
4. To build up ability in becoming successful.
5. To train the students in utilizing theoretical knowledge in to practical knowledge.

During experiential learning programme the students are allotted one or two products in fruit and vegetable processing. The products such as Amla candy, mango squash, mango jam, Guava jelly, spice and spice products. Various RTS production, let chip preparation, potato chips, Banana chips etc. The 50% profit obtained through the scale of product is

distributed among the students and 50% profit is retained in institute, so far Rs. 1321404/- profit has been generated through sale of product in ELP from 2010-11 to 2022-23 in College of Food Technology. This programme is implemented in this college at great enthusiasm and results are very fruitful.



**UG Laboratory**



**Food Products prepared and sold under ELP/Hands on Training**



**Food Products prepared and sold under ELP/Hands on Training**

**6.4.6 Supervision of students in UG programme (NOT APPLICABLE)****6.4.7. Feedback of stakeholders (Students, parents, industries, employers, farmers etc.)****Mechanism of feedback**

- College has well defined feedback mechanism of different stakeholders i.e., students, parents, industries, employers and farmers.
- Suggestions/complaint box is kept near ADP office so that students can unanimously give their feedback to the authorities regarding availability of infrastructure and creating healthy academic atmosphere.
- Regular students-parents meet along with advisors of the students are organized to take feedback from the parents.
- The college is regularly arranging the lecture series and alumini meet of pass out successful alumini students from food and allied industries.
- The food and allied industries are in contact through the In-plant training and nationwide network of alumni through the special proforma which is circulated amongst the industries to obtain their feedback and accordingly it is implemented.
- Employees are encouraged to give their feedback during monthly meetings conducted by the authorities.
- Farmers and other stakeholders like women self-help group, youth entrepreneur etc. give their suggestions and also get the advice from the food technologist or experts through the individual and educational tour.
- **The feedback obtained is enclosed in annexure-IV for necessary perusal.**

**Table 22: Records of student's feedback during last five year**

Sr. No.	Name	Mode of communication	Date	Concern	Action taken
1	Peshte P.P	Discussion	13/08/2019	Installation of drinking water cooler in premises	Purchased and placed
2	Ms. Kavya K.S.	Discussion	05/09/2019	Renovation of girls common room	Renovated
3	Mule S.S	Discussion	13/02/2020	Garden benches need to be repaired	Repaired
4	Bijamwar R.R	Social media	14/01/2021	Repairing of existing RO system in Shishir hostel	RO repaired

5	S.G. Thakur	Discussion	30/12/2021	Repairing of furniture in hostel room	Repaired
6	Suryawanshi S.T.	Discussion	17/03/2022	Upgradation of college garden	Cleaned and upgraded
7	Zarkar S.U.	Discussion	21/03/2022	Need gym in Shishir hostel	Installed gym with accessories
8	Mahajan A.N.	Discussion	24/03/2022	Need dessert cooler in exam hall	Purchased and placed
9	Cheke A.G	Discussion	09/06/2022	Replacement of garden benches	Purchased and changed
10	Deshmane V.R	Discussion	18/11/2022	Increasing interaction with senior students	Aumini lecture series were arranged
11	Asole S.T	Discussion	20/01/2023	Request to provide EWL fund ( Earn While Learn fund)	Funds were given and student are working under the scheme

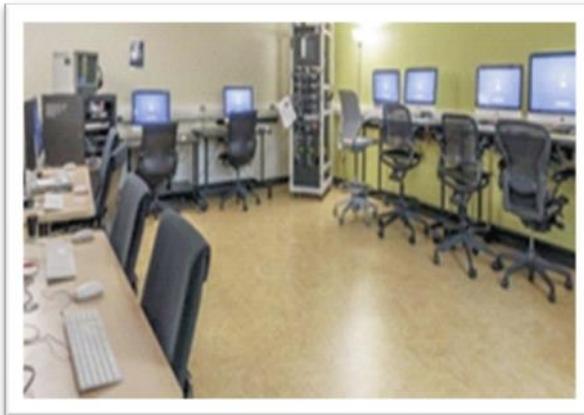
#### 6.4.8. Student intake and attrition in the programme for last five years UG (B. Tech. Food Tech)

Tabl-23: Student intake and attrition in UG programme for last five years

Sr. No.	Year	Students Intake	Students Attrition	% Attrition
1.	2018 – 2019	64	03	4.68
2.	2019 – 2020	70	01	1.42
3.	2020 – 2021	68	00	00
4.	2021 – 2022	68	03	4.41
5.	2022 – 2023	80	02	2.50

#### 6.4.9. ICT Application in Curricula Delivery

The use of ICT application is an integral part of teaching course curricula by using power point presentation, interactive boards, practical by using concerned software programme. Similarly, the student ABC (Academic Bank of Credits), Digi-locker system and creation of USID are also extensively used in educational system.



The College of Food Technology, Vasantnao Naik Marathwada Krishi Vidyapeeth, Parbhani has established two smart class rooms with audio-video system able them to inculcate the concept of “Show me and I understand” for better comprehensive understanding of students. The innovative and effective use of ICT technology results in transforming the way teachers “teaching” and effective student “learning” in this college. One seminar hall has been equipped with LED projector with sound system and one interactive projector. The smart class rooms tools i.e. audio-visual aids reveal to be more appealing for the students. This ICT methods of teaching and learning help in turn to make students able to good communicators for resolving their difficulty at place.

The smart class room is well equipped with various required tools such as Desktop and Laptop are well equipped with educational and research software in language lab, Document Camera/Visualize, Interactive White Board, Interactive Projector, LCD Projector, Digital Camera, Big Interactive LED/LCD Panels, Multimedia Pens/Stylus, Wireless Microphone for Convenience, Digital Podium, Software program for language lab etc.

**Table-24: Smart class rooms at College of Food Technology**

Sr. No.	Smart Classrooms	Location	Capacity	Length (ft)	Breadth (ft)	Area (Sq. ft)
1	Class Room – 1	FMS	80	24	24	576
2	M. Tech. Hall	FE	20	26	15	390
3	Language Lab	FCN	30	15	25	375

\*\*\*

## *Certificate*

I, **Prof. Dr. R.B. Kshirsagar, Dean, College of Food Technology, VNMKV, Parbhani** hereby certify that the information contained in the Section 6.4.1 to 6.4.9 are furnished as per the records available in the college, and degree awarding university.

**Dean  
College of Food Technology  
VNMKV, Parbhani**

**6.4 SELF-STUDY REPORT FOR THE POST GRADUATE M.TECH  
(FOOD PROCESSING TECHNOLOGY) PROGRAMME**  
(2018-19 to 2022-23)

Submitted to

Accreditation Board

Indian Council of Agricultural Research

New Delhi



**College of Food Technology**  
**Vasantrao Naik Marathwada Krishi Vidyapeeth**  
**Parbhani - 431 402 (M.S.)**

**INDEX**

<b>Sr. No.</b>	<b>Particular</b>	<b>Page. No.</b>
6.4.1	Brief history of the PG Programme	4
6.4.2	Faculty strength	6
6.4.3	Technical staff and supporting staff	7
6.4.4	Classrooms and laboratories	9
6.4.5	Conduct of practical	13
6.4.6	Supervision of students in PG programme	14
6.4.7	Feedback of stakeholders (Students, Parents, Industries, Employees, Farmers etc.)	15
6.4.8	Student intake and attrition in the programme for last five years	16
6.4.9	ICT application in curricula delivery	16
6.4.12	Certificate	18

**LIST OF TABLES****SELF STUDY REPORT FOR THE PG PROGRAMME**

<b>Sr. No.</b>	<b>Table No.</b>	<b>Title</b>	<b>Page. No.</b>
1	1	Faculty strength of College of Food Technology at present in position	6
2	2	Research staff involved in PG teaching	6
3	3	Faculty from other constituted colleges of VNMKV	7
4	4	Position of ministerial staff	7
5	5	Position of technical staff	8
6	6	Position of supporting staff	8
7	7	Ministerial Staff on contract basis	8
8	8	Classrooms in the college	10
9	9	Laboratories in the college	10
10	10	Laboratories of Department of Food Process Technology	10
11	11	Laboratory of Department of Food Engineering	11
12	12	Laboratories of Department of Food Chemistry and Nutrition	11
13	13	Laboratories of Department of Food Microbiology and Safety	11
14	14	Niche Area Laboratory	11
15	15	Arid Legumes Research Laboratory	12
16	16	Equipment available in College of Food Technology	12
17	17	Number of Students supervised for PG Programme	14
18	18	Number of qualified faculty in relation to intake of PG students	15
19	19	Records of student's feedback during last five year	15
20	20	Student intake and attrition in the PG programme for last five years	16

## **6.4 SELF-STUDY REPORT FOR THE POST GRADUATE M.TECH (FOOD PROCESSING TECHNOLOGY) PROGRAMME**

### **6.4.1. Brief History of the PG Programme**

The College of Food Technology is one of the unique and premier constitute college which was established in May 1976 of this University to fulfill the academic and practical aspirations of the people of Maharashtra and offering post graduate degree programme M. Tech (Food Technology) of two years duration since 1981. (Annexure-II: Letter describing permission for establish of PG College). The nomenclature and curricula design as per the NCG recommendation upto 2021-22. As per the BSMA, the nomenclature of post graduate degree has been now changed to M.Tech. (Food Processing Technology) in 2022-2023.

### **Objectives**

- 1) To assess the holistic ways for efficient utilization of resources or Agri produce by owing their seasonal seasonal availability, perishability and variability.
- 2) To learn the innovative novel technologies and advancement in food processing
- 3) To render food technologist with an intellectually more skill oriented human resources
- 4) To disseminate the innovative and viable technologies for food and allied industries
- 5) To boost up and enhance the confidence of post graduates to become entrepreneur or establish start up in the field of food technology.

### **Accomplishment**

- Revamping of post of post graduate programme in whole food technology throughout the country
- Imparting in-depth and comprehensive knowledge of the food technology and also arming the students with management skills and professional attitude.
- Development of human resources to cater the need of food processing industry, government, corporate sector and research organization in India and abroad.
- Exposure to the faculty to emphasize the need of innovation and mechanism to ensure the quality and excellence in the mandatory activity i.e. teaching, research and extension.
- Serve as centre point for food entrepreneurship development in the region.
- Collaboration with State Government for planning and implementation of different programme.

**M. Tech. (Food Technology) upto 2021-22 as per National Core Group**

1. **Qualification** : B. Tech (Food Technology) from Agricultural University.
2. **Admission** : Entrance exam will be conducted by respective universities based on the syllabus used by ICAR for all India entrance
- Intake capacity** : 15 including ICAR quota

**4. Distribution of credits**

Major	20 credits
Minor*	9 credits
Supporting#	5 credits
Seminar	1 credit
Thesis	20 credits
<b>Total credits:</b>	<b>55</b>

**M. Tech. (Food Processing Technology) from 2022-23 as per BSMA**

Major	21 credits
Minor*	8 credits
Supporting#	6 credits
Seminar	1 credit
CC	5 credits
Research Work	30 credits
<b>Total credits:</b>	<b>71</b>

\*Minor Courses in the revised syllabus notified in three independent groups should be considered as supplementary to the major field where external evaluation of comprehensive theory examination is a salient feature and hence to be common. One course from each group needs to be offered.

#supporting Courses in the revised syllabus can be compared with earlier minor courses. Being uncommon, supporting courses can easily be adjustable according to need of student/ department and not to be evaluated by the comprehensive examination

### 6.4.2. Faculty Strength

The academic and supporting staff approved for Under Graduate Programme of B. Tech. (Food Technology) is used for Post Graduate teaching, research and extension. The faculty strength of the Degree Programme is given cadre-wise, both sanctioned and in-place as below.

#### Faculty strength

**Table-1: Faculty strength of College of Food Technology at present in position**

Sr. No.	Post	Sanctioned	Faculty In place	Vacant	Faculty recommended by ICAR/UGC/VCI/ other regulatory bodies	Deviation (%)
1	Dean	1	-	1	-	100
2	Professor	2	2	-	05	00
3	Associate Professor*	10	5	5	10	50
4	Assistant Professor	7	3	0	23	00
	Assistant Professor (Adhoc)		4	0		
<b>Total</b>		<b>20</b>	<b>14</b>	<b>6</b>	<b>38</b>	<b>30</b>

\*In addition to above, Dr. V.D. Surve, Associate Professor from V.D. College of Agri-Biotechnology, Latur had been deputed to College of Food Technology, VNMKV Parbhani working as Head, conducting the UG courses of Department of Food Business Management.

#### b) Research staff

The faculty of food technology also involved the following research staff from AICRP and Network project ICAR New Delhi for completion of curricula of M.Tech. (Food Processing Technology) degree programme.

**Table 2: Research staff involved in PG teaching**

Sr. No.	Name of employee	Designation	Qualification
1	Dr. Vijaya Pawar	Principle scientist AICRP	M.Tech, Ph.D (Food Technology)
2	Dr. Pravin Ghatge	Scientist	M.Tech, Ph.D (Food Technology)

### c) Adjunct faculty

The faculties from other constituted colleges from VNMKV help to complete the curricula of M.Tech. (Food Processing Technology) degree programme.

**Table 3: Faculty from other constituted colleges of VNMKV**

Sr. No.	Course No.	Semester	Name	Department
1	FST-532	II (PG)	Dr. Santosh Phulari	In-charge computer cell VNMKV



**Glimpses of Lecture Series by Experts and Guest faculty**

### 6.4.3 Technical and Supporting Staff

The position of technical and supporting staff of Degree Programme are tabulated showing sanctioned, in position and vacancy staff.

**Table-4: Position of ministerial staff**

Sr. No.	Post	Sanctioned	In position	Vacant
1.	Section Officer	1	1	-
2.	Senior Clerk	2	2	-
3.	Junior Clerk	6	2	4
4.	Steno	1	-	1
5.	Sweeper	2	-	2
6.	Watchmen	3	1	2
7.	Peon	2	1	1
8.	Lab Peon	3	-	3
9.	Mazdoor	5	1	4
<b>Total</b>		<b>25</b>	<b>8</b>	<b>17</b>

**Technical Staff**

The list of technical and supporting staff is given as follows;

**Table-5: Position of technical staff**

Sr. No.	Post	Sanctioned	In position	Vacant
1	Senior Research Assistant	6	1	5
2	Field Assistant (T-I)	1	1	-
3	Boiler Assistant	1	-	1
4	Senior Mechanic	1	-	1
<b>Total</b>		<b>9</b>	<b>2</b>	<b>7</b>

**Supporting Staff****Table-6: Position of supporting staff**

Sr. No.	Post	In position
<b>Deputation</b>		
1	Book Bearer (Laxman Dhage)	1
2	Mazdoor	1
<b>Over and above</b>		
1	Electrician	1
2	Nursery Assistant	1
<b>Total</b>		<b>4</b>

**Table-7: Ministerial Staff on contract basis**

Sr. No.	Name of Staff	Post
1	Mr. Narwade S. K.	Computer Operator
2	Mr. Jadhav M. L.	Computer Operator
3	Mrs. Patil S. R.	Computer Operator
4	Mr. Parsode G.K.	Driver
5	Mr. Tondge D. M.	Office Assistant
6	Mr. Ayachit N. B.	Office Assistant
7	Mr. Pulgurle S. A.	Mazdoor
8	Mrs. Deshmukh G.V.	Laboratory Assistant
9	Mr. Bansode S.N.	Mazdoor
10	Mrs. Kale P.S.	Mazdoor
11	Mr. Pawar K.P.	Wiremen
12	Mrs. Parsode M.G.	Mazdoor
13	Mrs. Bansode S.	Mazdoor

14	Mr. Maske A.B.	College Watchmen
15	Mr. Shinde L.T.	College Watchmen
16	Mr. Dure A.R.	Mazdoor
<b>Garden Cum Maintenance staff</b>		
1	Mr. Shinde D. B.	Mazdoor
2	Mrs. Shinde R.G.	Mazdoor
3	Mrs. Shinde M.M.	Mazdoor
4	Mrs. Bhandare L.S.	Mazdoor
5	Mrs. Karekar N.B.	Mazdoor
6	Mr. Mohite M.S.	Mazdoor
<b>Hostel Staff (Shishir, Devgiri and Purva)</b>		
1	Mr. Raner N.B.	Mali
2	Mr. Revanwar B.R.	Mazdoor
3	Mr. Shaikh Naseer Shaikh Meera	Watchmen
4	Mr. Dure A.R.	Mazdoor
5	Mr. Kale K.A.	Watchmen
6	Mr. Shinde P.P.	Hostel Watchmen
7	Mr. Bansode N. G.	Mazdoor
8	Mr. Ambhure D. S.	Mazdoor
9	Mr. Raner G.D.	Mazdoor
10	Mr. Shinde K.K.	Mazdoor
11	Mrs. Binde R.S.	Mazdoor
12	Mr. Shaikh Md. Rasool Sk. Burhan	Watchmen
13	Mr. Shaikh Javed Shaikh Nabi	Watchmen
14	Mr. Ambhore D.S.	Watchmen
15	Mr. Shinde K.S.	Mazdoor

#### 6.4.4. Classrooms and Laboratories

Department wise PG laboratories and equipment housed in individual laboratory in the college along with any other research unit are presented as follows:

**Table 8: Classrooms in the college**

Sr. No.	Classrooms	Quantity (No.)	Space (Sq. ft)	Capacity
1	PG Classroom in Dept. of Food Engineering	1	576	20
2	PG Classroom in Dept. of Food Business Management	1	624	20
3	PG Classroom in Dept. of Food Chemistry and Nutrition	1	390	20

Considering high capacity of classrooms and laboratories 1 batch is conducted for all theory and practical.

### Laboratories in the college

**Table-9. Laboratories in the college**

Sr. No.	Laboratory
1	PG Laboratory of Dept. of Food Chemistry and Nutrition
2	PG Laboratory of Dept. of Food Microbiology and Safety
3	PG Laboratory of Food Process Technology
4	PG Laboratory of Food Engineering
5	Niche Area Laboratory
6	Arid Legumes Research Laboratory

### Department of Food Process Technology

Food Process Technology is a major department of Food Technology equipment with sufficient laboratories for carrying out experiments pertaining to fruits and vegetables preservation and processing, cereal processing, legumes processing, animal product technology and number of experiments pertaining to preservation and quality evaluation of different food products.

**Table-10: Laboratories of Department of Food Process Technology**

Sr. No.	Name of the Laboratory	Length	Breadth	Area
		(m)	(m)	(Sq.m)
1	Laboratory No. 2 (Quality Control Laboratory)	9.8	6.5	64
2	Laboratory No. 3	9.85	6.5	64
3	Laboratory No. 5 (Fruit and Vegetable Laboratory)	6.5	4.9	32
4	Laboratory No. 4	9.85	4.8	48
5	Laboratory No. 8	9.8	6.5	64
6	Instrumentation Room	3.4	3.3	11

**Department of Food Engineering**

Department of Food Engineering fulfils the aspiration for inculcating engineering skills amongst the students. It is well equipped with different equipment's, models and laboratories.

**Table-11: Laboratory of Food Engineering**

Sr. No.	Name of the Laboratory	Length	Breadth	Area
		(m)	(m)	(Sq.m)
1	Food Engineering Laboratory No. 3	9	7.1	64

**Department of Food Chemistry and Nutrition**

Department of Food Chemistry and Nutrition is operative and fulfilled with enough laboratories, equipment and expert faculty to carry out research and practical work.

**Table-12: Laboratories of Department of Food Chemistry and Nutrition**

Sr. No.	Name of the Laboratory	Length	Breadth	Area
		(m)	(m)	(Sq.m)
1	Laboratory No. 1(Analytical Laboratory)	14.40	10.70	154
2	Instrumentation Room	10.75	7.22	76
3	Sophisticated Instrument Laboratory	7.10	3.55	25

**Department of Food Microbiology and Safety**

Department of Food Microbiology and Safety is equipped with sufficient equipment and laboratories for learning, understanding and research pertaining to food safety and microbiology.

**Table-13: Laboratories of Department of Food Microbiology and Safety**

Sr. No.	Name of the Laboratory	Length	Breadth	Area
		(m)	(m)	(Sq.m)
1	Food Safety Laboratory	7.50	7.10	53
2	PG Laboratory	8.96	7.05	63
3	Inoculation Chamber	4.80	3.42	16

**Niche Area and analytical Laboratory**

The College of Food Technology is having State-of-Art Laboratory (Niche Area Laboratory and analytical facilities) which is equipped with high end sophisticated equipment and machineries.

**Table-14: Niche Area and analytical Laboratory**

Sr. No.	Name of the Laboratory	Length	Breadth	Area
		(m)	(m)	(sq.m)
1.	Niche Area Laboratory	20	6.4	128
1.	Analytical lab under Common Incubation Centre	3.5	5	17.5

Recently in 2023-24 sophisticated analytical equipment lab is established under Common Incubation Centre, under PMFME MOFPI, New Delhi.

**Arid Legumes Research Laboratory**

The laboratory established under AICRP is extensively used for PG and Ph.D. research purpose.

**Table-15: Arid Legumes Research Laboratory**

Sr. No.	Name of the Laboratory	Length	Breadth	Area
		(m)	(m)	(Sq.m)
1	Laboratory No. 1 (Analytical Laboratory)	14.40	10.70	154

**Equipment available in College of Food Technology, VNMKV, Parbhani****Table-16: Equipment available in College of Food Technology**

Sr. No.	Name of equipment
1	Bernoulli's Theorem Apparatus
2	BOD Incubator
3	Bomb Calorimeter
4	Cryogenic Centrifuge Unit
5	Cryogenic Mixer Mill
6	Digital Colony Counter
7	Digital Turbidity Meter
8	Digital Water Bath
9	Freeze Drier
10	HPLC High-Performance Liquid Chromatography
11	Infra-Red Digestion Unit
12	Infra-Red Moisture Meter
13	Infra-Red Steam Distillation Unit
14	Lab Scale Fermenter
15	Metacentric Height Apparatus
16	Micro-Kjeldahl Steam Distillation Unit
17	Modified Atmospheric Chamber
18	Orbital Shaking Incubator
19	Phase Contrast Fluorescent Microscope
20	Refrigerated Centrifuge
21	Reynolds No. Apparatus
22	Spray Drier
23	Texturometer (TPA)
24	Ultrasonic Auto mixer
25	UVS Double Beam Spectrophotometer
26	UVS Single Beam Spectrophotometer
27	Vacuum Concentrator
28	Cold Storage
29	3D Printer
30	Fiber analyzer
31	Vacuum oven
32	Sensitive balance sartorius

33	Water activity meter with moisture meter
34	Rotary evaporator
35	Digital hand-held pH meter
36	Brix-acidity meter
37	Salt meter
38	Frying oil monitor
39	Portable refracto polarimeter
40	Deep freezer
41	Dehumidifier
42	Environmental control chamber
43	Digital thermo hygrometer
44	Digital micrometer



Quality Control Laboratory



Analytical Laboratory CIC

### Post Graduate Laboratory

#### 6.4.5. Conduct of Practical

M. Tech. (Food Technology) programme includes Practical in curricula enriching students with Practical skills. Moreover, subjects like Food Analysis and Microbiology are given special attention to make student acquaint with the practical skills.

It is also compulsory for the students to subject their dissertation for programmes which include vigorous research activities thereby strengthening the practical skills in students.



### Post Graduate Laboratory

**6.4.6. Supervision of students in PG programmes**

Number of students supervised by Faculty in PG programme is presented as follows:

**Table-17: Number of Students supervised for PG Programme**

Name of guide	Designation	No. of students supervised in PG programme				
		2018-19	2019-20	2020-21	2021-22	2022-23
Dr. R.B. Kshirsagar	Professor and Dean, College of Food Technology, VNMKV, Parbhani	2	2	2	2	2
Dr. V.S. Pawar	Professor, College of Food Technology, VNMKV, Parbhani	2	2	2	2	2
Dr. A.R. Sawate	Professor, College of Food Technology, VNMKV, Parbhani	2	2	---	---	---
Prof. D.R. More	Associate Professor, College of Food Technology, VNMKV, Parbhani	2	2	2	---	---
Prof. H. W. Deshpande	Associate Professor, College of Food Technology, VNMKV, Parbhani	2	2	2	2	1
Dr. K.S. Gadhe	Associate Professor, College of Food Technology, VNMKV, Parbhani	2	2	2	2	2
Dr. B. S. Agarkar	Associate Professor, College of Food Technology, VNMKV, Parbhani	2	2	2	2	1
Dr. G.M. Machewad	Associate Professor, College of Food Technology, VNMKV, Parbhani	---	1	1	1	1
Dr. S.K. Sadawarte	Associate Professor, College of Food Technology, VNMKV, Parbhani	---	1	2	2	1
Dr. P. U. Ghatge	Assistant Professor, College of Food Technology, VNMKV, Parbhani	1	---	1	2	1
Dr. B.M. Patil	Assistant Professor, College of Food Technology, VNMKV, Parbhani	---	---	---	2	1
Prof. A.A. Joshi	Assistant Professor, College of Food Technology, VNMKV, Parbhani	---	---	---	---	1
<b>TOTAL</b>		<b>15</b>	<b>16</b>	<b>16</b>	<b>17</b>	<b>13</b>

**Table-18: Number of qualified faculty in relation to intake of PG students**

PG		
No. of Students	No. of Guide	Ratio (Students: Guide)
15	10	1:0.7

#### 6.4.7. Feedback of stakeholders (Students, parents, industries, employers, farmers etc.)

##### Mechanism of feedback

- College has well defined feedback mechanism of different stakeholders i.e., students, parents, industries, employers and farmers.
- Suggestions/complaint box is placed near ADP office so that students can unanimously give their feedback to the authorities regarding availability of infrastructure and any other thing to be creating academic atmosphere.
- Regular students-parents meet along with advisors of the students are organized to take feedback from the parents.
- The college is regularly arranging the lecture series and alumini meet of pass out successful alumini students
- Employees are encouraged to give their feedback during monthly meetings conducted by the authorities.
- Farmers and other stakeholders like women self-help group, youth entrepreneur etc. give their suggestions and also get the advice from the food technologist or experts through the individual visits and also official correspondence.
- **The feedback obtained is enclosed in annexure-IV for necessary perusal.**

**Table 19: Records of student's feedback during last five year**

Sr. No.	Name	Mode of communication	Date	Concern	Action taken
1	Sawale K.R	Discussion	12/12/2018	Renovation of hostel bathroom	Renovated and blockages were cleared
2	Gangakhedkar Prasad	Discussion	09/02/2020	Mosquito trouble in reading hall	Glass windows are placed
3	Lolge R.M.	Discussion	10/12/2020	Suggested that departments should have wider net connectivity	Wi-Fi router was installed in all department

4	Gaikwad G.P	Discussion	11/01/2023	Replacement of existing pipeline system in hostel	New pipeline system was installed to avoid leakage
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#### 6.4.8. Student intake and attrition in the programme for last five years P.G. (M. Tech. (Food Tech.))

**Table-20: Student intake and attrition in the PG programme for last five years**

Sr. No.	Year	Actual student admitted in last five years	Students Attrition	% Attrition
1	2018-19	15	01	6.6
2	2019-20	16	00	00
3	2020-21	16	00	00
4	2021-22	17	00	00
5	2022-23	13	00	00

#### 6.4.9. ICT Application in Curricula Delivery

The use of ICT application is an integral part of teaching course curricula by using power point presentation, interactive boards, practical by using concerned software programme. Similarly the student ABC (Academic Bank of Credits), Digilocker system and creation of USID are also extensively used in educational system.



The College of Food Technology, Vasant Rao Naik Marathwada Krishi Vidyapeeth, Parbhani has established two smart class rooms with audio-video system able them to inculcate the concept of “Show me and I understand” for better comprehensive understanding of students. The innovative and effective use of ICT technology results in transforming the way teachers “teaching” and effective student “learning” in this college. One seminar hall has been equipped with LED projector with sound system and one interactive projector. The smart class rooms tools i.e. audio-visual aids reveals to be more appealing for the students. This ICT methods of teaching

and learning help in turn to make students able to good communicators for resolving their difficulty at place.

The smart class room is well equipped with various required tools such as Desktop and Laptop are well equipped with educational and research software in language lab, Document Camera/Visualize, Interactive White Board, Interactive Projector, LCD Projector, Digital Camera, Big Interactive LED/LCD Panels, Multimedia Pens/Stylus, Wireless Microphone for Convenience, Digital Podium, Software program for language lab etc.

\*\*\*

## *Certificate*

I, **Prof. Dr. R.B. Kshirsagar, Dean, College of Food Technology, VNMKV, Parbhani** hereby certify that the information contained in the Section 6.4.1 to 6.4.9 are furnished as per the records available in the college, and degree awarding university.

**Dean  
College of Food Technology  
VNMKV, Parbhani**

**6.4 SELF-STUDY REPORT FOR THE DOCTORAL DEGREE Ph.D.  
(FOOD PROCESSING TECHNOLOGY) PROGRAMME**  
(2018-19 to 2022-23)

Submitted to

Accreditation Board

Indian Council of Agricultural Research

New Delhi



**College of Food Technology**  
**Vasantao Naik Marathwada Krishi Vidyapeeth**  
**Parbhani - 431 402 (M.S.)**

**INDEX**

<b>Sr. No.</b>	<b>Particular</b>	<b>Page. No.</b>
6.4.1	Brief history of the Ph.D Programme	4
6.4.2	Faculty strength	5
6.4.3	Technical staff and supporting staff	7
6.4.4	Classrooms and laboratories	9
6.4.5	Conduct of practical	13
6.4.6	Supervision of students in Ph.D programme	14
6.4.7	Feedback of stakeholders (Students, Parents, Industries, Employees, Farmers etc.)	15
6.4.8	Student intake and attrition in the programme for last five years	16
6.4.9	ICT application in curricula delivery	16
6.4.12	Certificate	18

**LIST OF TABLES****SELF STUDY REPORT FOR THE Ph.D. PROGRAMME**

<b>Sr. No.</b>	<b>Table No.</b>	<b>Title</b>	<b>Page. No.</b>
1	1	Faculty strength of College of Food Technology	6
2	2	Research staff involved in Ph.D. teaching	6
3	3	Faculty from other constituted colleges of VNMKV	6
4	4	Position of ministerial staff	7
5	5	Position of technical staff	8
6	6	Position of supporting staff	8
7	7	Ministerial Staff on contract basis	8
8	8	Classrooms in the college	10
9	9	Laboratories in the college	10
10	10	Laboratories of Department of Food Process Technology	10
11	11	Laboratory of Department of Food Engineering	11
12	12	Laboratories of Department of Food Chemistry and Nutrition	11
13	13	Laboratories of Department of Food Microbiology and Safety	11
14	14	Niche Area Laboratory	11
15	15	Arid Legumes Research Laboratory	12
16	16	Equipment available in College of Food Technology	12
17	17	Number of Students supervised for Ph.D. Programme	14
18	18	Number of qualified faculty in relation to intake of Ph.D. students	14
19	19	Records of student's feedback during last five year	15
20	20	Student intake and attrition in the Ph.D. programme for last five years	16

## **6.4 SELF-STUDY REPORT FOR THE DOCTORAL DEGREE Ph.D (FOOD PROCESSING TECHNOLOGY) PROGRAMME**

### **6.4.1. Brief History of the Ph.D. Programme**

The College of Food Technology is one of the unique and premier constitutes college which was established in May 1976 of this University to fulfill the academic and practical aspirations of the people of Maharashtra and offering Doctoral degree programme Ph.D. (Food Technology) of three years duration since 2013. (Annexure-III: Letter describing permission for establish of Ph.D College). The nomenclature and curricula design as per the NCG recommendation upto 2021-22. As per the BSMA, the nomenclature of Ph.D. degree has been now changed to Ph.D. (Food Processing Technology) in 2022-2023.

### **Objectives**

- 1) To assess the holistic ways for efficient utilization of resources or agri produce by owing their seasonal availability, perishability and variability.
- 2) To learn the innovative novel technologies and advancement in food processing
- 3) To render food technologist with an intellectually more skill oriented human resources
- 4) To disseminate the innovative and viable technologies for food and allied industries
- 5) To boost up and enhance the confidence of post graduates to become entrepreneur or establish start up in the field of food technology.

### **Accomplishment**

- Revamping of post of post graduate programme in whole food technology throughout the country
- Imparting in-depth and comprehensive knowledge of the food technology and also arming the students with management skills and professional attitude.
- Development of human resources to cater the need of food processing industry, government, corporate sector and research organization in India and abroad.
- Exposure to the faculty to emphasize the need of innovation and mechanism to ensure the quality and excellence in the mandatory activity i.e. teaching, research and extension.
- More than 100 recommendations for development of various technologies for food product development.
- Serve as centre point for food entrepreneurship development in the region.

- Collaboration with State Government for planning and implementation of different programme.

#### Ph.D. (Food Technology) upto 2021-22 as per National Core Group

1. **Qualification** : M. Tech (Food Technology) from Agricultural University.
2. **Admission** : Entrance exam is conducted by MCAER, Pune. Selection is done on merit basis considering 70% scheme to Entrance Examination and 30% CGPA.

**Intake capacity** : 5 No. (Including ICAR Quota)

#### 4. **Distribution of credits** :

Major	15 credits
Minor	8 credits
Supporting	5 credits
Seminar	2 credits
Research	45 credits
<b>Total credits:</b>	<b>75 credits</b>

#### PhD. (Food Processing Technology) from 2022-23 as per BSMA

Major	12 credits
Minor	6 credits
Supporting	5 credits
Seminar	2 credits
Research	75 credits
<b>Total credits:</b>	<b>100 credits</b>

#### 6.4.2. Faculty Strength

The academic and supporting staff approved for Under Graduate Programme of B. Tech. (Food Technology) is used for Ph.D. teaching, research and extension. The faculty strength of the Degree Programme is given cadre-wise, both sanctioned and in-place as below.

**Faculty strength****Table-1: Faculty strength of College of Food Technology at present in position**

Sr. No.	Post	Sanctioned	Faculty In place	Vacant	Faculty recommended by ICAR/UGC/VCI/ other regulatory bodies	Deviation (%)
1	Dean	1	-	1	-	100
2	Professor	2	2	-	05	00
3	Associate Professor*	10	5	5	10	50
4	Assistant Professor	7	3	0	23	00
	Assistant Professor (Adhoc)		4	0		
<b>Total</b>		<b>20</b>	<b>14</b>	<b>6</b>	<b>38</b>	<b>30</b>

\*In addition to above, Dr. V.D. Surve, Associate Professor from V.D. College of Agri-Biotechnology, Latur had been deputed to College of Food Technology, VNMKV Parbhani working as Head, conducting the Ph.D. courses of Department of Food Business Management.

**b) Research staff**

The faculty of food technology also involved the following research staff from AICRP and Network project ICAR New Delhi for completion of curricula of Ph.D. (Food Processing Technology) degree programme.

**Table 2: Research staff involved in Ph.D. teaching**

Sr. No.	Name of employee	Designation	Qualification
1	Dr. Vijaya Pawar	Principle scientist AICRP	M.Tech, Ph.D (Food Technology)
2	Dr. Pravin Ghatge	Scientist	M.Tech, Ph.D (Food Technology)

**c) Adjunct faculty**

The faculties from other constituted colleges from VNMKV help to complete the curricula of Ph.D. (Food Processing Technology) degree programme.

**Table 3: Faculty from other constituted colleges of VNMKV**

Sr. No.	Course No.	Semester	Name	Department
2	FST-623	VI (Ph.D.)	Dr. Santosh Phulari	In-charge computer cell VNMKV

College regularly organizes lecture series by experts and guest faculty to fulfil academic aspirations for various programmes.



### Glimpses of Lecture Series by Experts and Guest faculty

#### 6.4.3 Technical and Supporting Staff

The position of technical and supporting staff of degree programme are tabulated showing sanctioned, in position and vacancy staff.

**Table-4: Position of ministerial staff**

Sr. No.	Post	Sanctioned	In position	Vacant
1.	Section Officer	1	1	-
2.	Senior Clerk	2	2	-
3.	Junior Clerk	6	2	4
4.	Steno	1	-	1
5.	Sweeper	2	-	2
6.	Watchmen	3	1	2
7.	Peon	2	1	1
8.	Lab Peon	3	-	3
9.	Mazdoor	5	1	4
<b>Total</b>		<b>25</b>	<b>8</b>	<b>17</b>

**Technical Staff**

The list of technical and supporting staff is given as follows;

**Table-5: Position of technical staff**

Sr. No.	Post	Sanctioned	In position	Vacant
1	Senior Research Assistant	6	1	5
2	Field Assistant (T-I)	1	1	-
3	Boiler Assistant	1	-	1
4	Senior Mechanic	1	-	1
<b>Total</b>		<b>9</b>	<b>2</b>	<b>7</b>

**Supporting Staff****Table-6: Position of supporting staff**

Sr. No.	Post	In position
<b>Deputation</b>		
1	Book Bearer (Laxman Dhage)	1
2	Mazdoor	1
<b>Over and above</b>		
1	Electrician	1
2	Nursery Assistant	1
<b>Total</b>		<b>4</b>

**Table-7: Ministerial Staff on contract basis**

Sr. No.	Name of Staff	Post
1	Mr. Narwade S. K.	Computer Operator
2	Mr. Jadhav M. L.	Computer Operator
3	Mrs. Patil S. R.	Computer Operator
4	Mr. Parsode G.K.	Driver
5	Mr. Tondge D. M.	Office Assistant
6	Mr. Ayachit N. B.	Office Assistant
7	Mr. Pulgurle S. A.	Mazdoor
8	Mrs. Deshmukh G.V.	Laboratory Assistant
9	Mr. Bansode S.N.	Mazdoor
10	Mrs. Kale P.S.	Mazdoor
11	Mr. Pawar K.P.	Wiremen
12	Mrs. Parsode M.G.	Mazdoor
13	Mrs. Bansode S.	Mazdoor

14	Mr. Maske A.B.	College Watchmen
15	Mr. Shinde L.T.	College Watchmen
16	Mr. Dure A.R.	Mazdoor
<b>Garden Cum Maintenance staff</b>		
1	Mr. Shinde D. B.	Mazdoor
2	Mrs. Shinde R.G.	Mazdoor
3	Mrs. Shinde M.M.	Mazdoor
4	Mrs. Bhandare L.S.	Mazdoor
5	Mrs. Karekar N.B.	Mazdoor
6	Mr. Mohite M.S.	Mazdoor
<b>Hostel Staff (Shishir, Devgiri and Purva)</b>		
1	Mr. Raner N.B.	Mali
2	Mr. Revanwar B.R.	Mazdoor
3	Mr. Shaikh Naseer Shaikh Meera	Watchmen
4	Mr. Dure A.R.	Mazdoor
5	Mr. Kale K.A.	Watchmen
6	Mr. Shinde P.P.	Hostel Watchmen
7	Mr. Bansode N. G.	Mazdoor
8	Mr. Ambhure D. S.	Mazdoor
9	Mr. Raner G.D.	Mazdoor
10	Mr. Shinde K.K.	Mazdoor
11	Mrs. Binde R.S.	Mazdoor
12	Mr. Shaikh Md. Rasool Sk. Burhan	Watchmen
13	Mr. Shaikh Javed Shaikh Nabi	Watchmen
14	Mr. Ambhore D.S.	Watchmen
15	Mr. Shinde K.S.	Mazdoor

#### 6.4.4. Classrooms and Laboratories

Department wise Ph.D laboratories and equipment housed in individual laboratory in the college along with any other research unit are presented as follows:

**Table 8: Classrooms in the college**

Sr. No.	Classrooms	Quantity (No.)	Space (Sq. ft)	Capacity
1	Ph.D. Classroom in Dept. of Food Engineering	1	576	20
2	Ph.D. Classroom in Dept. of Food Business Management	1	624	20
3	Ph.D. Classroom in Dept. of Food Chemistry and Nutrition	1	390	20

Considering high capacity of classrooms and laboratories 1 batch is conducted for all theory and practical.

### Laboratories in the college

**Table-9. Laboratories in the college**

Sr. No.	Laboratory
1	Ph.D. Laboratory of Dept. of Food Chemistry and Nutrition
2	Ph.D. Laboratory of Dept. of Food Microbiology and Safety
3	Ph.D. Laboratory of Food Process Technology
4	Ph.D. Laboratory of Food Engineering
5	Niche Area Laboratory
6	Arid Legumes Research Laboratory

### Department of Food Process Technology

Food Process Technology is a major department of Food Technology equipment with sufficient laboratories for carrying out experiments pertaining to fruits and vegetables preservation and processing, cereal processing, legumes processing, animal product technology and number of experiments pertaining to preservation and quality evaluation of different food products.

**Table-10: Laboratories of Department of Food Process Technology**

Sr. No.	Name of the Laboratory	Length	Breadth	Area
		(m)	(m)	(Sq.m)
1	Laboratory No. 2 (Quality Control Laboratory)	9.8	6.5	64
2	Laboratory No. 3	9.85	6.5	64
3	Laboratory No. 5 (Fruit and Vegetable Laboratory)	6.5	4.9	32
4	Laboratory No. 4	9.85	4.8	48
5	Laboratory No. 8	9.8	6.5	64
6	Instrumentation Room	3.4	3.3	11

**Department of Food Engineering**

Department of Food Engineering fulfils the aspiration for inculcating engineering skills amongst the students. It is well equipped with different equipment's, models and laboratories.

**Table-11: Laboratory of Food Engineering**

Sr. No.	Name of the Laboratory	Length	Breadth	Area
		(m)	(m)	(Sq.m)
1	Food Engineering Laboratory No. 3	9	7.1	64

**Department of Food Chemistry and Nutrition**

Department of Food Chemistry and Nutrition is operative and fulfilled with enough laboratories, equipment and expert faculty to carry out research and practical work.

**Table-12: Laboratories of Department of Food Chemistry and Nutrition**

Sr. No.	Name of the Laboratory	Length	Breadth	Area
		(m)	(m)	(Sq.m)
1	Laboratory No. 1 (Analytical Laboratory)	14.40	10.70	154
2	Instrumentation Room	10.75	7.22	76
3	Sophisticated Instrument Laboratory	7.10	3.55	25

**Department of Food Microbiology and Safety**

Department of Food Microbiology and Safety is equipped with sufficient equipment and laboratories for learning, understanding and research pertaining to food safety and microbiology.

**Table-13: Laboratories of Department of Food Microbiology and Safety**

Sr. No.	Name of the Laboratory	Length	Breadth	Area
		(m)	(m)	(Sq.m)
1	Food Safety Laboratory	7.50	7.10	53
2	PG Laboratory	8.96	7.05	63
3	Inoculation Chamber	4.80	3.42	16

**Niche Area and analytical Laboratory**

The College of Food Technology is having State-of-Art Laboratory (Niche Area Laboratory and analytical facilities) which is equipped with high end sophisticated equipment and machineries.

**Table-14: Niche Area and analytical Laboratory**

Sr. No.	Name of the Laboratory	Length	Breadth	Area
		(m)	(m)	(sq.m)
1.	Niche Area Laboratory	20	6.4	128
1.	Analytical lab under Common Incubation Centre	3.5	5	17.5

Recently in 2023-24 sophisticated analytical equipment lab is established under Common Incubation Centre, under PMFME MOFPI, New Delhi.

**Arid Legumes Research Laboratory**

The laboratory established under AICRP is extensively used for PG and Ph.D. research purpose.

**Table-15: Arid Legumes Research Laboratory**

Sr. No.	Name of the Laboratory	Length	Breadth	Area
		(m)	(m)	(Sq.m)
1	Laboratory No. 1 (Analytical Laboratory)	14.40	10.70	154

**Equipment available in College of Food Technology, VNMKV, Parbhani****Table-16: Equipment available in College of Food Technology**

Sr. No.	Name of equipment
1	Bernoulli's Theorem Apparatus
2	BOD Incubator
3	Bomb Calorimeter
4	Cryogenic Centrifuge Unit
5	Cryogenic Mixer Mill
6	Digital Colony Counter
7	Digital Turbidity Meter
8	Digital Water Bath
9	Freeze Drier
10	HPLC High-Performance Liquid Chromatography
11	Infra-Red Digestion Unit
12	Infra-Red Moisture Meter
13	Infra-Red Steam Distillation Unit
14	Lab Scale Fermenter
15	Metacentric Height Apparatus
16	Micro-Kjeldahl Steam Distillation Unit
17	Modified Atmospheric Chamber
18	Orbital Shaking Incubator
19	Phase Contrast Fluorescent Microscope
20	Refrigerated Centrifuge
21	Reynolds No. Apparatus
22	Spray Drier
23	Texturometer (TPA)
24	Ultrasonic Auto mixer
25	UVS Double Beam Spectrophotometer
26	UVS Single Beam Spectrophotometer
27	Vacuum Concentrator
28	Cold Storage
29	3D Printer
30	Fiber analyzer
31	Vacuum oven
32	Sensitive balance sartorius

33	Water activity meter with moisture meter
34	Rotary evaporator
35	Digital hand-held pH meter
36	Brix-acidity meter
37	Salt meter
38	Frying oil monitor
39	Portable refracto polarimeter
40	Deep freezer
41	Dehumidifier
42	Environmental control chamber
43	Digital thermo hygrometer
44	Digital micrometer



**Quality Control Laboratory**



**Analytical Laboratory**

#### **6.4.5. Conduct of Practical**

Ph.D. (Food Technology) programme includes Practical in curricula enriching students with Practical skills. Moreover, subjects like Food Analysis and Microbiology are given special attention to make student acquaint with the practical skills.

It is also compulsory for the students to subject their dissertation for programmes which include vigorous research activities thereby strengthening the practical skills in students.



**Ph.D. Laboratory**

### 6.4.6. Supervision of students in PhD programmes

Number of students supervised by Faculty in Ph.D. programme is presented as follows:

**Table-17: Number of Students supervised for Ph.D. Programme**

Name of guide	Designation	No. of students supervised in Ph. D programme				
		2018-19	2019-20	2020-21	2021-22	2022-23
Dr. R.B. Kshirsagar	Professor, College of Food Technology, VNMKV, Parbhani	1	1	1	1	1
Dr. V.S. Pawar	Professor, College of Food Technology, VNMKV, Parbhani	---	1	1	1	1
Dr. A.R. Sawate	Professor, College of Food Technology, VNMKV, Parbhani	2	1	---	---	---
Prof. D.R. More	Associate Professor, College of Food Technology, VNMKV, Parbhani	1	1	1	1	---
Prof. H.W. Deshpande	Associate Professor, College of Food Technology, VNMKV, Parbhani	1	1	1	1	1
Dr. K.S. Gadhe	Associate Professor, College of Food Technology, VNMKV, Parbhani	1	---	1	1	1
Dr. B. S. Agarkar	Associate Professor, College of Food Technology, VNMKV, Parbhani	---	---	---	1	---
Dr. V.D. Surve	Associate Professor, College of Food Technology, VNMKV, Parbhani	---	---	---	---	1
<b>Total</b>		6	5	5	5	5

**Table-18: Number of qualified faculty in relation to intake of Ph.D. students**

Ph.D.		
No. of Students	No. of Guide	Ratio (Students: Guide)
10	5	2:1

### 6.4.7. Feedback of stakeholders (Students, parents, industries, employers, farmers etc.)

#### Mechanism of feedback

- College has well defined feedback mechanism of different stakeholders i.e., students, parents, industries, employers and farmers.
- Suggestions/complaint box is placed near ADP office so that students can unanimously give their feedback to the authorities regarding availability of infrastructure and any other thing to be creating academic atmosphere.
- Regular students-parents meet along with advisors of the students are organized to take feedback from the parents.
- The college is regularly arranging the lecture series and alumini meet of pass out successful alumini students
- Employees are encouraged to give their feedback during monthly meetings conducted by the authorities.
- Farmers and other stakeholders like women self-help group, youth entrepreneur etc. give their suggestions and also get the advice from the food technologist or experts through the individual visits and also official correspondence.
- **The feedback obtained is enclosed in annexure-IV for necessary perusal.**

**Table 19: Records of student's feedback during last five year**

Sr. No.	Name	Mode of communication	Date	Concern	Action taken
1	Thorat P.P	Letter	03/02/2019	RO to be repaired	RO repaired
2	Mane R.P	Social media	05/03/2019	Solar not working	Checked and fault detected
3	Lolge R.M.	Discussion	10/12/2020	Suggested that departments should have wider net connectivity	Wi-Fi router was installed in department
4	Gaikwad G.P	Discussion	11/01/2023	Replacement of existing pipeline system in hostel	New pipeline system was installed to avoid leakage

**6.4.8. Student intake and attrition in the programme for last five years****Ph.D. (Food Tech)****Table-20: Student intake and attrition in the Ph.D. programme for last five years**

Sr. No.	Year	Actual student admitted in last five years	Students Attrition	% Attrition
1.	2018-19	07 (With in-service-02)	01	14.2
2.	2019-20	05	01	20.00
3.	2020-21	05	00	00
4.	2021-22	05	00	00
5.	2022-23	05	00	00

**6.4.9. ICT Application in Curricula Delivery**

The use of ICT application is an integral part of teaching course curricula by using power point presentation, interactive boards, practical by using concerned software programme. Similarly, the student ABC (Academic Bank of Credits), Digi-locker system and creation of USID are also extensively used in educational system.



The College of Food Technology, Vasantnao Naik Marathwada Krishi Vidyapeeth, Parbhani has established two smart class rooms with audio-video system able them to inculcate the concept of “Show me and I understand” for better comprehensive understanding of students. The innovative and effective use of ICT technology results in transforming the way teachers “teaching” and effective student “learning” in this college. One seminar hall has been equipped with LED projector with sound system and one interactive projector. The smart class rooms tools i.e. audio-visual aids reveal to be more appealing for the students. This ICT methods of teaching and learning help in turn to make students able to good communicators for resolving their difficulty at place.

The smart class room is well equipped with various required tools such as Desktop and Laptop are well equipped with educational and research software in language lab, Document Camera/Visualize, Interactive White Board, Interactive Projector, LCD Projector, Digital Camera, Big Interactive LED/LCD Panels, Multimedia Pens/Stylus, Wireless Microphone for Convenience, Digital Podium, Software program for language lab etc.

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## *Certificate*

I, **Prof. Dr. R.B. Kshirsagar, Dean, College of Food Technology, VNMKV, Parbhani** hereby certify that the information contained in the Section 6.4.1 to 6.4.9 are furnished as per the records available in the college, and degree awarding university.

**Dean  
College of Food Technology  
VNMKV, Parbhani**

# SELF STUDY REPORT FOR COLLEGE ACCREDITATION

(2018-19 to 2022-23)

Submitted to

Accreditation Board

Indian Council of Agricultural Research

New Delhi



**College of Food Technology  
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Parbhani - 431 402 (M.S.)**

## INDEX

Sr. No.	Particular	Page. No.
<b>6.5</b>	<b>SELF-STUDY REPORT FOR THE COLLEGE</b>	<b>1-99</b>
	Brief history	7
6.5.1	College administration	10
6.5.1.1	College Associate Dean's office establishment	10
6.5.1.2	Monitoring mechanism for quality education	11
6.5.1.3	CC/ Board of studies	16
6.5.1.4	Anti-Ragging cell	21
6.5.1.5	Biological waste disposal facilities	26
6.5.1.6	Institutional ethics committee for experiment on animal	26
6.5.1.7	Committee for prevention of sexual harassment of women at work place	27
6.5.2	Faculty	28
6.5.2.1	Faculty strength	28
6.5.2.2	Faculty profile (Department wise)	31
6.5.2.3	Credential of the faculty	33
6.5.2.4	Technical and supporting staff	41
6.5.3	Learning resources	43
6.5.3.1	College library (Digital)	43
6.5.3.2	Laboratories, instruction farm, workshop, dairy plant, veterinary clinic, hatchery, ponds etc.	44
6.5.3.3	Student READY/ In-Plant training/ Internship/ Experiential Learning Programme	52
6.5.3.4	Curricula delivery through IT (Smart classrooms/ interactive boards etc.)	54
6.5.4	Student development	55
6.5.4.1	Student intake and attrition (Including ICAR nominee) UG (B.Tech. Food Tech.)	55
6.5.4.2	Number of students in theory and practical classes	56
6.5.4.3	Admission process	57
6.5.4.4	Conduct of practical and Hands-on-Training	58
6.5.4.5	Examination and evaluation process	59
6.5.4.6	NCC/NSS/RVC unit	60
6.5.4.7	Language laboratory	65
6.5.4.8	Cultural centre	67
6.5.4.9	Personality development	67
6.5.5	Physical facilities	68
6.5.5.1	Hostels	68
6.5.5.2	Examination hall	71
6.5.5.3	Sports and recreation facilities	71

6.5.5.4	Auditorium	73
6.5.5.5	Exhibition hall/ Museum	73
6.5.6	Research facilities	73
6.5.6.1	Postgraduate laboratories and equipment	73
6.5.6.2	Research contingency	75
6.5.7	Outcome/output	75
6.5.7.1	Student performance in national examination	75
6.5.7.2	Students' placement profile	78
6.5.7.3	Award/Recognitions/Certificates	79
6.5.7.4	Employability	82
6.5.9	Certificate	99
	Annexure I-V	

**LIST OF TABLES****SELF STUDY REPORT FOR THE COLLEGE**

Sr. No.	Table No.	Title	Page. No.
1	1	Programmes offered at establishment	8
2	2	Details of dean establishment	10
3	3	Ministerial staff available	10
4	4	Technical staff available	11
5	5	Supporting staff available	11
6	6	Composition of Board of Studies	16
7	7	Board of Studies of Department of Food Process Technology	17
8	8	Board of Studies of Department of Food Engineering	18
9	9	Board of Studies of Department of Food Chemistry and Nutrition	19
10	10	Board of Studies of Department of Food Microbiology and Safety	19
11	11	Board of Studies of Department of Food Business Management	20
12	12	Anti-Ragging Committee/Squad	22
13	13	Anti-Ragging Squad/ Vigilance committee	22
14	14	Anti-ragging Committee proceedings	23
15	15	Committee of institutional ethics for experiment on animals	26
16	16	Committee for Prevention of Sexual Harassment of Women	27
17	17	Outcomes of Committee for Prevention of Sexual Harassment of Women	27
18	18	Faculty strength of College of Food Technology at present in position	29
19	19	Research staff involved in UG teaching	29
20	20	Assistant Professor (Ad-hoc) employees for completion for curricula	29
21	21	Faculty from other constituted colleges of VNMKV	30
22	22	Contractual staff on credit basis	30
23	23	Department-wise faculty profile	31
24	24	Deviation in the faculty position with respect to recommendation of V <sup>th</sup> Dean Committee	32
25	25	Credentials of Faculties	34
26	26	Position of ministerial staff	41
27	27	Position of technical staff and supporting staff	41
28	28	Position of supporting staff	41
29	29	Ministerial Staff on contract basis	42
30	30	Details of facilities available at College Library	43
31	31	Laboratories and Instrumentation Room of Department of Food Process Technology	45
32	32	Laboratories, Instrumentation Room and Sophisticated Instrument Laboratory of Department of Food Chemistry and Nutrition	46

33	33	Laboratories of Department of Food Engineering	46
34	34	Laboratories and Inoculation Chamber of Department of Food Microbiology and Safety	47
35	35	Laboratories of Department of Food Business Management	47
36	36	Food processing facilities at the institute	48
37	37	Niche Area and Analytical Laboratory	51
38	38	Different products prepared during Hands-on-Training (ELP)	52
39	39	Stipend given to students for In-plant Training	53
40	40	Details of different smart classrooms available at college	55
41	41	Details of patent filed (In progress)	55
42	42	Student intake and attrition in the UG programme for last five years	55
43	43	Student intake and attrition in the PG programme for last five years	56
44	44	Student intake and attrition in the Ph.D. programme for last five years	56
45	45	Number of Students in Theory and Practical Classes in UG	56
46	46	Number of Students in Theory and Practical Classes in PG	57
47	47	Number of Students in Theory and Practical Classes Ph.D.	57
48	48	Details of products prepared during Hands-on-Training (ELP)	58
49	49	Conversion of Percent marks to grade points (CGPA)	59
50	50	Students completed degree in Last Five Years	59
51	51	Division of Results for UG, PG and Ph.D. Programmes	60
52	52	Regular activities of NSS	60
53	53	Special Activities of NSS	61
54	54	Facilities available in Language Laboratory	65
55	55	Hostel Management Committee	68
56	56	Boys Hostel UG (Shishir)	69
57	57	Boys Hostel PG/ Ph.D. (Dev giri)	69
58	58	Girl's hostel U.G. (Purva)	70
59	59	Examination Hall	71
60	60	PG Laboratories at college	73
61	61	Equipment available at college	74
62	62	Research contingency for conduct of research	75
63	63	List of students qualified ASRB-NET examinations in last five years	75
64	64	List of students qualified ARS main examinations/ Interview in last five years (2021-22)	76
65	65	List of students qualified UGC-NET (Home Science) examinations in last five years	76
66	66	List of students qualified ICAR-SRF examinations in last five years	76
67	67	List of students qualified ICAR-JRF examinations in last five years	76
68	68	List of students qualified GATE examinations in last five years	77
69	69	Placement cell committee	78
70	70	Student placement details in number during last five year	79
71	71	Students awarded Gold Medal for academic performance in last five	79

		years	
72	72	Awards received by Students and faculties during conferences in last five years	79
73	73	Awards and honours received by Students last five years	80
74	74	Students awarded with Doctoral Fellowship/ Research Scholarship by Various Government/ Nodal Agencies/ Societies in last five years	81
75	75	Student's earning under EWL programme in last five years	83

**SELF-STUDY REPORT FOR THE COLLEGE**

**LIST OF FIGURES**

<b>Sr. No.</b>	<b>Fig. No.</b>	<b>Title</b>	<b>Page. No.</b>
1	1	Organization Hierarchy	12
2	2	Monitoring of students learning through academic means	14

## **6.5 SELF-STUDY REPORT FOR THE COLLEGE**

### **Brief history**

Food Science and Technology lies in the fact that it has the capability and creditability to provide more food through apt scientific conservation, eliminating avoidable losses and making available more nutritious safe food and high value products from low grade raw materials by processing, preservation, packaging, transport, marketing and also to produce by-products by utilization of waste and using an integral approach. It enables the creation of agro-based industries to produce value added products assuring the greater financial returns and generating employment opportunities, and in turn will provide a greater potential to revival in rural economy. However, it should be born in mind that the technology varies with the commodity and also is location specific. Thus, modernization of post-harvest operations and agro-processing industries through appropriate technology has a vital role to play in national economy in general and rural economy in particular.

To materialize this vital and novel idea, Prof. D. K. Salunkhe, an eminent educationalist and researcher and the former Vice-Chancellor of this University had proposed to establish a College of Agricultural Technology. The College of Agricultural Technology was sanctioned by the Government of Maharashtra in 1975 and the full fledged College of Agricultural Technology was established in May 1976 as one of the constituent college, of this University, first of its kind in the country to fulfil the academic and practical aspirations of the people of Maharashtra. It is one of the unique and premier institutions particularly in concern with food technology education, research and extension in the field of Food Science and Technology and also offering B. Tech (Food Science) degree programme of four years duration including In-plant Training of one semester in food and allied industries.

The course curricula and syllabus of UG programme of B. Tech (Food Technology) is restructured by the V<sup>th</sup> Deans Committee of ICAR, New Delhi and to be implemented from the year 2017-18. This degree programme is designed for a period of four years after 12<sup>th</sup> Science with the credit load of 185 (89 Theory+96 Practical) to enable the students to acquire need based and refined knowledge and skills in the field of Food Technology. And offering post graduate degree programme M. Tech (Food Technology) of two years duration since 1981. (Annexure-1: Letter describing permission for establish of UG and PG College). The nomenclature and curricula design as per the NCG recommendation upto 2021-22 and also offering Doctoral degree programme Ph.D. (Food Technology) of three years duration since 2013. (Annexure-1: Letter describing permission for establish of UG and PG College). The

nomenclature and curricula design as per the NCG recommendation upto 2021-22. As per the BSMA, the nomenclature of post graduate degree and Doctoral degree programme has been now changed to M.Tech. (Food Processing Technology) and Ph.D. (Food Processing Technology), respectively in 2022-2023.

**Table-1: Programmes offered at establishment**

Sr. No.	Programme	Nomenclature	No. of Seats	Credit load
1	Undergraduate (UG)	B. Tech. (Food Technology)	80	185
2	Post Graduate (PG)	M. Tech. (Food Processing Technology)	15	55 As per BSMA-71
3	Ph.D.	Ph.D. (Food Processing Technology)	05	75 As per BSMA-100

The structure is revamped and different departments are as follows:

1. Department of Food Process Technology
2. Department of Food Engineering
3. Department of Food Chemistry and Nutrition
4. Department of Food Microbiology and Safety
5. Department of Food Business Management
6. Department of Food Plant Operations

**Vision**

- To impart quality higher education in Food Science and Technology to the students for making career in the food industries, academia or government institutions.
- To provide basic and applied research in Food Technology for benefit of farmers, food industry, enterprises and consumers.

**Mission**

- Global human hunger and poverty alleviation through rightful safe food.

**Objectives**

- 1) To impart the depth and comprehensive knowledge of the Food Science and Technology, practical knowledge and also capacity building of the students with managerial skill and professional attitude.
- 2) To carryout basic research on processing with applied biochemical and nutritional aspects to improve and develop indigenous processing methodology.
- 3) To disseminate the innovative and viable technologies for food and allied industries.
- 4) To intensify research on postharvest losses and evolve improved methodology for storage and transportation.

- 5) To provide technical advice and guidance to the entrepreneurs in the state and the country.
- 6) To create nutritional awareness among the rural masses in particular and socio-economically poor people of society through extension activities regarding food and human nutrition.

**Short- and long-term plans**

**Short term plans**

- To upgrade the laboratories of college of Food Technology as per requirement of syllabus recommended by V<sup>th</sup> Dean Committee.
- To upgrade the faculty by exposing them to advanced training and capacity building programmes.

**Long term plans**

- To establish institute-industry linkage.
- To establish MoU between research organization and institute to conduct innovative research projects.

**Accomplishment**

- Significant contribution in development of highly skilled human resource in the field of Food Technology.
- Successful completion of number of National and International research schemes viz. PL480-USA, AICRP, NATP, Niche area (ICAR) State Government Schemes, MoFPI, etc.
- More than 100 recommendations for development of various technologies for food product development.
- Organization of difference short term courses, winter school programme and training to stakeholders to dissemination of developed technologies.
- Serve as centre point for food entrepreneurship development in the region.
- Collaboration with State Government for planning and implementation of different programme.
- Received an amount of 329.50 Lakh for establishment of common incubation centre under PMFME, MoFPI New Delhi.

Civil work- 01 Crore

Jaggery processing line- 98 Lakh

Sugarcane juice line- 47 Lakh

Spice processing line- 55 Lakh

Testing lab equipment- 25 Lakh

Mentor (Dr. Uday Annapure, Director, ICT Jalna) - 4.50 Lakh

## **6.5.1 College Administration**

### **6.5.1.1 College Dean Office establishment**

The post of Dean College of Food Technology has been sanctioned by State Government Regulation. Presently Prof. Dr. R.B. Kshirsagar, Professor, Food Technology has been entrusted the additional charge of Dean in addition to his own duties since 19.10.2022 till to date.

**Table-2: Details of Dean Establishment**

<b>Sr. No.</b>	<b>Name</b>	<b>Date</b>	<b>Mode of selection</b>	<b>Tenure</b>
1	Dr. R.B. Kshirsagar	19.10.2022	Additional charge	Till the date of retirement

The infrastructure facilities available in the Dean's Secretariat are as follow:

Chamber of Dean is well established in facilities like Computer, CCTV Camera, Printer, telephone, Internet Facilities, Refresh room, Conference Hall, Sofa set, Air conditioners refrigerator, Almera, and Xerox/copier facilities. The Secretariat office of Dean, also equipped with computer, printer, internet, cupboards, copier, fax and other required facilities

### **Staff Facilities**

**Table-3: Ministerial staff available**

<b>Sr. No.</b>	<b>Post</b>	<b>Sanctioned</b>	<b>In position</b>	<b>Vacant</b>
1.	Section Officer	1	1	-
2.	Senior Clerk	2	2	-
3.	Junior Clerk	6	2	4
4.	Steno	1	-	1
5.	Sweeper	2	-	2
6.	Watchmen	3	1	2
7.	Peon	2	1	1
8.	Lab Assistant	3	-	3
9.	Mazdoor	5	1	4
	<b>Total</b>	<b>25</b>	<b>8</b>	<b>17</b>

**Table-4: Technical staff available**

Sr. No.	Post	Sanctioned	In position	Vacant
1	Senior Research Assistant	6	1	5
2	Field Assistant (T-I)	1	1	-
3	Boiler Assistant	1	-	1
4	Senior Mechanic	1	-	1
	<b>Total</b>	<b>09</b>	<b>02</b>	<b>07</b>

**Table-5: Supporting staff available**

Sr. No.	Post	Sanctioned	In position	Vacant
1	Machine operator	3	3	-
2	Wireman	1	1	-
3	Electrician	1	1	-
4	Driver	1	-	1
5	Observation Boy	1	1	-
6	Nursery Assistant	1	1	-
	<b>Total</b>	<b>08</b>	<b>07</b>	<b>01</b>

#### 6.5.1.2. Monitoring mechanism for quality education

Monitoring quality education, teaching and learning follows three central concepts.

##### 1. Intent:

The curriculum or syllabus of degree programme is divided into eight semesters having nearly 22-23 course credits per semester with different subjects of various departments to become technically sound human resources. The last two semesters of degree programme comprised Experiential Learning Programme (ELP) and In-Plant training to explore student with new product development or Agri business start-up ideas and to improve skill and get practical knowledge of food processing, storage, distribution and selling of food products to become entrepreneur.

##### 2. Implementation

The curriculum is taught to the student by planning and preparing teaching and practical schedule in semester of twenty weeks with Mid-term, Final Theory and Final Practical Examination for evaluation and results are declared. Moreover, organization of lectures and technical talk on the subject Food Science and Technology under “Entrepreneurship Development Programme” (EDP) by our alumni working in multination companies, Central and State Government sector for inspiring, motivating student to think beyond their curriculum horizon and to develop their personality. The extracurricular activities in cultural, literary events make the enhancement of student’s personality and overall developments.

### 3. Impact

The outcome of students gets achieved by making the highly qualified and skilled human resources in the field of Food Science and Technology to serve as technical manpower for multinational companies. Post graduate and Ph.D. degree programme is running for Research and Development of industries, institutions and academics.

#### COLLEGE OF FOOD TECHNOLOGY, VNMKV, PARBHANI ORGANIZATIONAL HIERARCHY

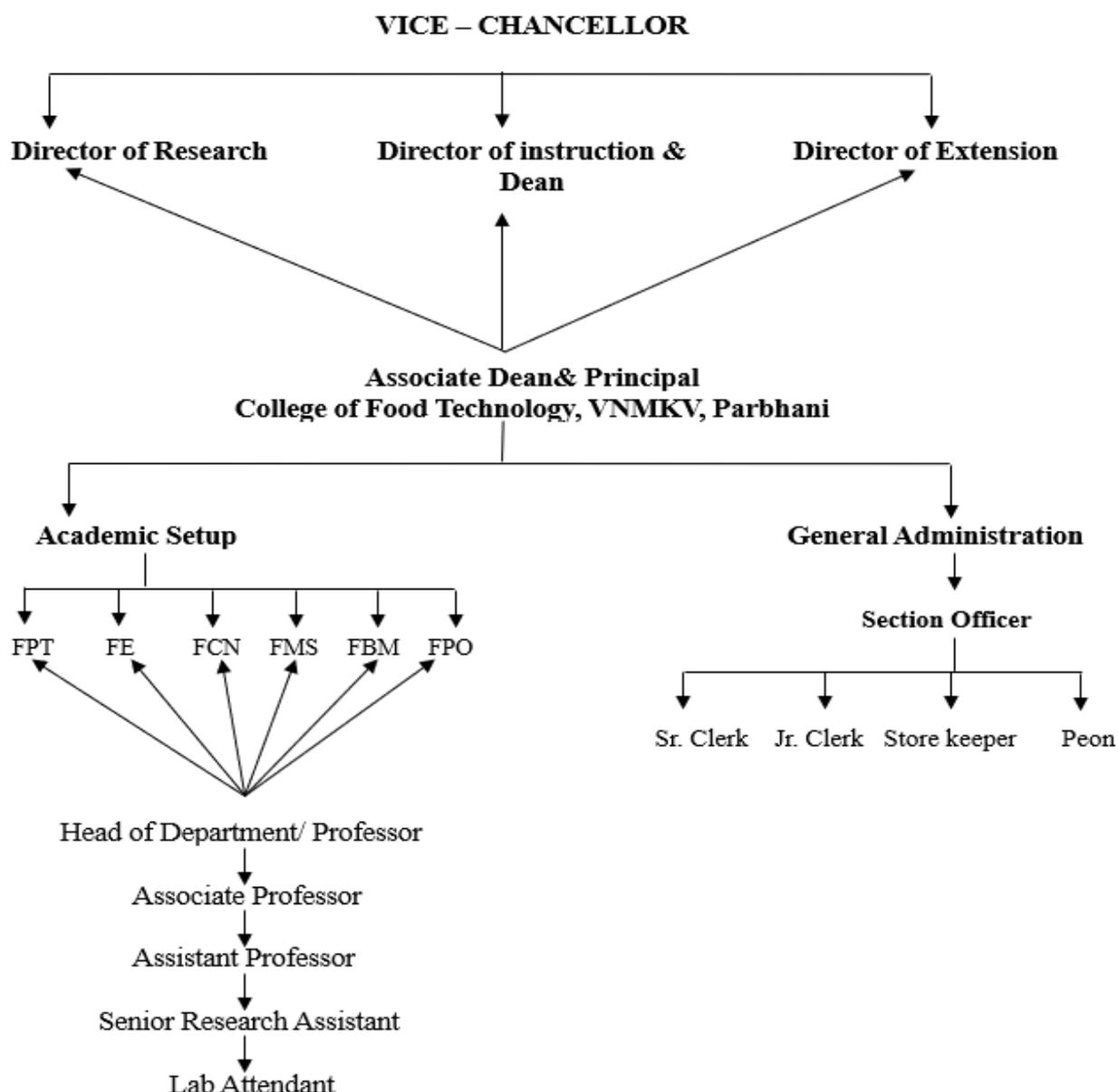


Figure-1: Organizational Hierarchy

### College Monitoring System

College level monitoring of teaching, research and extension activities are regularly carried out in monthly meeting. During this meeting, Associate Dean and Principal take the review of different departmental activities as follows;

- **Teaching:** The status of teaching according to submitted schedule by course teacher.
- **Research:** Planning of research is done well in advance and submitted to Agresco Research Review Meeting during the beginning of academic year. Moreover, the status of research is carried out by Associate Dean and Principal to complete the task within stipulated time.
- **Extension:** Extension activities are regularly planned according to the requirement of stakeholders and dissemination of technology is done through organization of *Melavas*, Rallies, and Exhibition where different research outcomes are shared by means of posters, presentations and oral advice to the stakeholders. Moreover, discuss of future activities is carried out in monthly meetings.

### Departmental Monitoring System

The Schedule of 1<sup>st</sup> of each Month is defined to have a meeting between course teachers and Head of the Departments for monitoring status of lecture, practical and percentage of syllabus covered according to the schedule. Moreover, all the course teachers submit their respective subject teaching schedule at the inception of course which is regularly monitored by the Head of Departments.

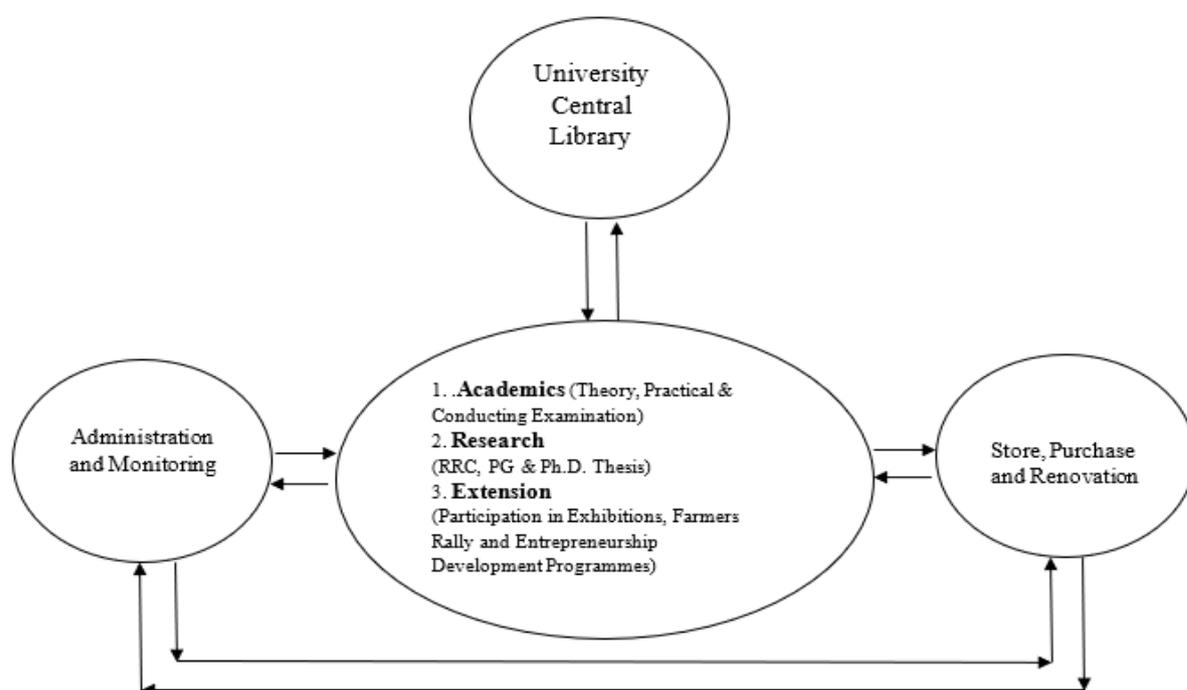
### Monitoring of Students Learning through Academic means (Examination and Evaluation)

The Institute has robust semester wise MID term, Semester End Examination and Practical Exam, which is conducted as per the schedule prescribed by MCAER, Pune Board.

- Submission of Question Papers with Model Answer Key is carried out well in advance during the beginning of semester.
- The MID semester examination is carried out as per the academic schedule based on the covered syllabus.
- Final Semester End Theory Examination is carried out strictly as per schedule with complete established monitoring system to prevent any misconduct and unfair means during the examination. The online monitoring during examination includes various activities like appointment of Invigilator over every 20 students, establishment of CCTV online monitoring during exam, Surprise visit of Squad and University authorities. Moreover, the university regulations have specified robustly system and

procedure to deal with any misconduct.

- Semester End Practical Examination is conducted under the supervision of External Examiner to monitor the acquired practical knowledge amongst the students.
- Evaluation of Answer sheets of students is carried out strictly in accordance with the Model Answer key within the prescribed time limit.
- Academic staff of the Institute is also carrying out re-evaluation of answer sheets in case students submit request for re-evaluation to university.



**Fig 2. Monitoring of Students Learning through Academic means**

### **Responsibility and Authority**

#### **Dean**

Overall responsibility of running and development of the college as per the statutes of Vasant Rao Naik Marathwada Krishi Vidyapeeth, Parbhani which include College and Academic administration, Research and Extension Activities, Dean is fully responsible and authorize to run the college effectively for the courses as per the Fifth Dean's committee report and operational guidelines of the MCAER, Pune.

#### **Head of the Department**

1. Overall responsibility of the department including manpower, laboratory setup, procedures and control.
2. To ensure that register is maintained for equipment uses, chemical uses and

glassware breakage.

3. To distribute the responsibility amongst the department members.
4. Ensure that list of chemicals, equipment, glassware prepared by respective course teacher.
5. Getting quotation of the required items from various parties.
6. Making comparative list.
7. Getting approval from higher authority.
8. Follow up action for getting the material.
9. Coordination between departmental staff, examination in-charge and academic in-charge for deciding college timetable and examination timetable.
10. Conducting meeting with staff member every week for review of syllabus completion (Theory and Practical) and take corrective measures such as conducting extra period of them lacking behind.
11. To ensure that lectures and practical are conducted regularly.
12. To ensure the discipline is maintained by the student.
13. To ensure that the record is maintained for all the goods possessed by department this will include furniture, office equipment's and keys.
14. To ensure the cleanliness and hygiene in the department.
15. The leave application should be signed by Head of Department for all persons working in the department.
16. To forward the practical requirement received from respective course teacher to Dean for approval.
17. In case of any difficulty in the operation, to keep principal informed so that necessary guidance can be given.

**Associate Professor**

1. To prepare course plan/ teaching schedule for PG and Ph.D. students
2. To complete the syllabus according to course for theory and practical to assist and guide the PG and Ph.D. students in their research projects
3. To maintain the advisee records as a guide
4. To carry out research work as per the mandates gives by Research Review Council.
5. To perform the assigned duties by the examination cell of the college such as invigilation, external examiner as well as the assigned duties of Deputy Register (Academic) such as examination paper evaluator and senior supervisor.
6. To perform any other responsibilities that deems fit assigned by the concerned authorities

**Assistant Professor**

1. To prepare course plan/teaching schedule.
2. To complete the syllabus according to course for theory and practical.
3. To maintain the attendance record of students.
4. To maintain the advisee records as an advisor.
5. To carry out research work as per the mandates gives by Research Review Council.
6. To perform the assigned duties by the examination cell of the college such as invigilation, external examiner as well as the assigned duties of Deputy Register (Academic) such as examination paper evaluator and senior supervisor.
7. To perform any other responsibilities that deems fit assigned by the concerned authorities.

**Senior Research Assistant (SRA)**

1. To conduct assigned departmental research work.
2. To help and conduct the UG, PG and Ph.D. practical.
3. To perform the assigned duties by the examination cell of the college such as invigilation, external examiner as well as the assigned duties of Deputy Register (Academic) such as examination paper evaluator and senior supervisor.
4. To perform any other responsibilities that deems fit assigned by the concerned authorities.

**6.5.1.3. CC/Board of Studies**

Board of Studies is formulated by the respective Heads of the Departments as chairman, while the other faculty members are secretary and members for the board. The Board of Studies also has Invitee members and Nominated members from the industry and academia to justify the need of research and its scope for commercialization and in line with regulatory requirements.

**Table-6: Composition of Board of Studies**

<b>Sr. No.</b>	<b>Designation</b>	<b>No.</b>
1.	Chairman	1
2.	Member Secretary	1
3.	Members	
	a. Members from Department	2
	b. Members from another Department	2
4.	Invitee Members	As required
5.	Nominated Members	
	a. From Education Field	1
	b. One from Industry/FSSAI	1

Board of Studies for different departments is established separately considering the scope of department and respective experts from the field are invited for the same.

**Board of Studies: Department of Food Process Technology**

**Table-7: Board of Studies of Department of Food Process Technology**

<b>Sr. No.</b>	<b>Year</b>	<b>Date of Meeting</b>	<b>Major Recommendation</b>
1	2018-19	12.2.2018	<p>1) Increase of Ph.D. admission capacity- The matter was discussed at length and it has been unanimously decided in meeting that at least 5 candidates should be admitted to Ph.D. (Food Tech.) degree at College of Food Technology, VNMKV, Parbhani.</p> <p>2) A proposed list of external thesis evaluators for Ph.D. and M.Tech. (Food Tech.) was assessed critically and sorted out for further communication.</p>
2	2019-20	25.1.2019	1) Increase of Ph.D. admission capacity- The matter was discussed at length and it has been unanimously decided in meeting that at least 5 candidates should be admitted to Ph.D. (Food Tech.) degree at College of Food Technology, VNMKV, Parbhani.
		11.4.2019	<p>1) Approval of Research synopsis of M.Tech. (Food Tech.) student of this department.</p> <p>2) Increase of Ph.D. admission capacity- The matter was discussed at length and it has been unanimously decided in meeting that at least 5 candidates should be admitted to Ph.D. (Food Tech.) degree at College of Food Technology, VNMKV, Parbhani.</p>
		18.3.2020	1) Approval of Research synopsis of M.Tech. (Food Tech.) student of this department.
3	2020-21	24.8.2020	1) Finalization of M.Tech (Food Tech.) student research topic and in detail objectives of respective topic.
		24.9.2020	2) Finalization of Ph.D. (Food Tech.) student research topic and in detail objectives of respective topic.
		16.10.2020	3) At the outset chairman welcomed all the members and discussed about External Examiners for evaluation of Ph.D. thesis and comprehensive viva-voce examination and the list was approved.
4	2021-22	31.12.2021	1) Finalization of M. Tech. (Food Tech.) student research topic and in detail objectives of respective topic.
		19.1.2022	2) At the outset chairman welcomed all the members and discussed for finalization of Ph.D. (Food Tech.) student research topic and in detail objectives of respective topic.
5	2022-23	25.8.2022	1) The following students presented Outline of Research Work (ORW) of M. Tech. (Food Tech.) The tentative research topic was discussed and finalized with modifications.
		17.10.2022	2) Approval of Outline of Research Work (ORW) of Ph.D. (Food Tech) student and synopsis approval of M.Tech. (Food Tech.) students of this department was discussed in detail and necessary corrections were suggested to the following students and instructed to submit the corrected copies of ORW and Synopsis as an earliest for onward submission.

Board of Studies: Department of Food Engineering

Table-8: Board of Studies of Department of Food Engineering

Sr. No.	Year	Date of Meeting	Major Recommendation
1	2018-19	06.02.2018	<p>1. One permanent clerk should be given to this department to look after the work of examination and the vacant post of lab boy in the PHT scheme should be filled for smooth functioning of the scheme. The research topics of the M. Tech. (Food Tech.) students were discussed at length and finalized.</p> <p>2. The finalized research topics of M. Tech. (Food Tech.) students are presented in front of committee. Their research topics approved by the committees which are listed below.</p>
2	2019-20	27.08.2019	<p>1. The Outline of Research Work (ORW) of Ph.D. (Food Technology) student was presented in front of Committee. The Committee members discussed and finalized it with their suggestions. The topic was finalized as follows and submitted to Associate Dean and Principal in prescribed format for approval.</p>
3	2020-21	20.05.2020	<p>1. The research work of M. Tech (Food Tech.) and Ph.D. (Food Tech.) students are presented in front of committee and the committee members were discussed the research work at length and finalized the approved synopsis</p>
4	2020-21	28.08.2020	<p>1. Work at length and finalized the Outline or Research Work (ORW) of M.Tech (Food student by the committee are listed below. Research work of Ph.D. (Food Tech.) student was presented in front of committee and the team member were discussed the research work</p>
5	2021-22	22.12.2022	<p>1. The Outline or Research Work (ORW) of M. Tech (Food Tech.) students are presented in front of committee and the committee members were discussed the research work at length and finalized the Outline or Research Work (ORW) of M. Tech (Food Tech.) student by the committee are listed below.</p> <p>2. Shri. Naresh Shinde and Dr. K.S. Gadhe suggested some important point for finalization of proposal of One year course on Food Process at ITI level. Shri Naresh Shinde suggested to incorporate FPO representatives should be make eligible for above one year course.</p> <p>3. Invitee members are also given directives to carry the research work in future on the following foods depends upon the needs of farmer and entrepreneur.</p> <p>1) Extraction of turmeric juice by (slicing) basket press/hydraulic press 2) Use of ethanol treatment for turmeric rhizome            3) Use of UHT/Autoclave for shelf life            4. Use of turmeric residues            5. Use roselle calyces instead of roselle leaves.</p> <p>6. Process for determination of phytochemicals in the</p>

			<p>products.</p> <p>7. Addition of reconstitution coefficient, to reconstitution properties of product and determination of present water in rehydrated sample.</p> <p>8. Study of packaging material required for product.</p> <p>9. Mention variety of ragi used.</p> <p>10. Mention variety of guava used.</p>
6	2022-23	18.08.2022	<p>The synopsis of Mrs. Anuprita Ashokro Joshi (2018T07P) and ORW of M. Tech (Food Tech.) students are presented in BOS meeting and committee and invitee members thoroughly discussed the research work at length and finalized the synopsis of Ph.D. (Food Tech.) and ORW of M. Tech (Food Tech.) students with minor correction and some suggestions. The committee members emphasized deliberately on processing and value addition of liquid jaggery and invitee members suggested for use of organic liquid.</p>

**Department of Food Chemistry and Nutrition**

**Table-9: Board of Studies of Department of Food Chemistry and Nutrition**

Sr. No.	Year	Date of Meeting	Major Recommendation
1	2018-19	12.2.2018	<ol style="list-style-type: none"> <li>Finalization of M. Tech students' topics</li> <li>Increase in PhD admission capacity</li> </ol>
2	2019-20	23.01.2019	<ol style="list-style-type: none"> <li>Providing permanent clerk for the department</li> <li>Approval of ORW and Synopsis of M.Tech. and PhD students</li> </ol>
3	2020-21	11.03.2020	<ol style="list-style-type: none"> <li>Approval of ORW and Synopsis of M.Tech. and PhD students</li> </ol>
		15.10.2021	<ol style="list-style-type: none"> <li>Finalization of external evaluator for thesis evaluation and viva –voce.</li> <li>Approval of ORW and Synopsis of M.Tech. and PhD students</li> </ol>
4	2021-22	30.12.2021	<ol style="list-style-type: none"> <li>Approval of M.Tech students ORW</li> </ol>
5	2022-23	25.03.2022	<ol style="list-style-type: none"> <li>Approval of PhD students Synopsis and M.Tech students ORW</li> </ol>
		23.09.2022	<ol style="list-style-type: none"> <li>Approval of M.Tech and PhD students ORW</li> </ol>

**Board of Studies: Department of Food Microbiology and Safety**

**Table-10: Board of Studies of Department of Food Microbiology and Safety**

Sr. No.	Year	Date of Meeting	Major Recommendation
1	2018-19	17.08.2019	<ol style="list-style-type: none"> <li>Finalization of ORW of M.Tech.</li> <li>Annual Budget for Department to conduct UG, PG practical and research works.</li> <li>Finalization of experts for M.Tech. Thesis evaluation.</li> </ol>
2	2019-20	20.01.2020	<ol style="list-style-type: none"> <li>Finalization of ORW of M.Tech.</li> <li>Finalization of experts for M. Tech. thesis evaluation.</li> </ol>

			3. Annual Budget for Department to conduct UG, PG practical and research works.
3	2020-21	24.08.2020	1. Finalization of ORW of M.Tech. 2. Finalization of experts for M.Tech. Thesis evaluation. 3. Approval of research synopsis of M.Tech students of this department
4	2021-22	08.09.2021	1. Finalization and approval of ORW of M.Tech. 2. Annual Budget for Department to conduct UG, PG practical and research works. 3. Discussion and finalization of 5 <sup>th</sup> Dean Committee Syllabus.
5	2022-23	07.01.2022	1. Finalization and approval of ORW of M. Tech and Ph.D. students 2. Finalization of experts for M.Tech. Thesis evaluation.

**Board of Studies: Department of Food Business Management**

**Table-11: Board of Studies of Department of Food Business Management**

Sr. No.	Year	Date of Meeting	Major Recommendation
1	2018-19	20-12-2018	1) Finalization of ORW of PG students 2) Annual budget for department to conduct UG, PG practical and research works. 3) Finalization of experts for M.Tech. thesis evaluation
2	2019-20	14-02-2019	1) Approval of ORW of M.Tech students 2) Finalized synopsis of M.Tech students and approved 3) Annual Budget for Department to conduct UG, PG practical and research works
3	2020-21	24-09-2020	1) Finalization of ORW of M.Tech. 2) Require to spare clerk/typist to maintain the office record and departmental work. 3) Finalization of experts for M.Tech. Thesis evaluation. 4) Finalize the external examiner for evaluation of M. Tech and Ph.D. students. 5) Finalized the topic of Ph.D. students and submitted ORW of Snehal Mundhe
4	2021-22	01-02-2022	1) Confirmation of minutes of previous meeting. 2) Finalization of ORW of M. Tech and Ph.D. students 3) Finalize the list of experts for M. Tech thesis evaluation. 4) Requirement of one SRA and one contractual academic staff to strengthen the department and to run all the activities smoothly.
5	2022-23	07-06-2022	1) Confirmation of minutes of previous meeting. 2) Finalization of synopsis of Ph.D. students 3) Requirement of one SRA and one contractual academic staff to strengthen the department and to run all the activities smoothly.

### 6.5.1.4. Anti-Ragging Cell

College of Food Technology follows the regulations and subsequent guidelines issued by the UGC regulations on curbing the menace of ragging in higher educational institutions. The information and points to curb ragging is highlighted at institutional level by means of boards and notifications. Anti-ragging information, warning and punishments are also highlighted in College Boys Hostel buildings. The college has anti-ragging Committee/ squad of academic staff members to look after the fresher's and strict check over the senior students. Every year declarations by students and their parents regarding anti-ragging is collected and recorded officially. In the beginnings of new semester, college organizes the fresher's welcome party to build the familiar environment among the fresher's and senior students of college. During this programme the students are guided by the Associate Dean and Principal of college also by the Chief Guest Director of Instruction and Dean, Faculty of Agriculture to keep all the students on their right path of education and make healthy environment in college and hostel campus.

Moreover, the college has vigilance committee of staff members to keep check over the student's activity. The vigilance committee and squad undertake frequent and sudden visits at any time to the hostels (boys and girls), library, play grounds and other places in the college / university campus/ premises. The due care is always taken for the food and hospital aids for the freshers. It is worthy to quote that mostly senior students of college take due care of juniors when they are sick. In case of intentional or inadvertent cases of dreadful ragging incidents if noticed, the squad directly lodge the complaint against the guilty students to the chairman of Anti Ragging Committee for further investigation and guilty students are being punished. In this semester new system have been developed by the Government that all the students are made compulsory to fill the online anti ragging application forms. The college have strictly followed the procedure and students have filled on applications through their respective advisors and recorded officially, to check them in time. In spite of that academic staff of this college takes due care of students personally. These activities of college keep healthy environment to the students for their education throughout year.

**Table-12: Anti-Ragging Committee/Squad**

Sr. No.	Name and designation of the Employee	Designation	Mobile No.
1	Prof. K.S. Gadhe, Associate Professor, Department of Food Process Technology	Chairman	9421459461
2	Dr. V.D. Surve, Associate Professor, Department of Food Business Management	Vice-Chairman	9422892164
3	Prof. H.W. Deshpande, Associate Professor, Department of Food Microbiology and Safety	Member	9422176843
4	Dr. Mrs. V.S. Pawar, Professor, Department of Food Process Technology	Member	9420626533
5	Dr. S.K. Sadawarte, Associate Professor, Department of Food Process Technology	Member	8830545877
6	Dr. G.M. Machewad, Associate Professor, Department of Food Microbiology and Safety	Member	8208548915
7	Dr. B.M. Patil, Assistant Professor, Department of Food Engineering	Member	7588156277
8	Dr. P.U. Ghatge, Assistant Professor, Department of Food Chemistry and Nutrition	Member	7588156273
9	Prof. A.A. Joshi, Assistant Professor, Department of Food Process Technology	Member	9637240406
10	Dr. A.P. Khapre, Assistant Professor	Member	8055226464
11	Shri. S.M. Sonkamble, Senior Research Assistant	Member	9730948335
12	Shri. S.S. Anmulwar, Assistant Sub-Inspector, Parbhani	Member	9405705445
13	Prof. Dr. B.S. Agarkar, Associate Professor Department of Food Engineering	Secretary	8196036114

The meetings pertaining to Anti-ragging Committee are regularly at the beginning of start of semester during odd and even semesters. During the meeting, students are brought to details to notice about the repercussions of ragging and how to curb the menace of ragging. Students especially new comers are encouraged to report any problem either to Anti-ragging Committee Chairman or respective advisors and immediate action is taken against the written or verbal complaint.

**Table-13: Anti-Ragging Squad/ Vigilance committee**

Sr. No.	Name and designation of the Employee	Designation	Mobile No.
1	Prof. K.S. Gadhe, Associate Professor, Department of Food Process Technology	Chairman	9421459461
2	Dr. V.D. Surve, Associate Professor, Department of Food Business Management	Vice-Chairman	9422892164
3	Dr. S.K. Sadawarte, Associate Professor, Department of Food Process Technology	Member	8830545877

4	Dr. B.M. Patil, Assistant Professor, Department of Food Engineering	Member	7588156277
5	Dr. P.U. Ghatge, Assistant Professor, Department of Food Chemistry and Nutrition	Member	7588156273
6	Prof. A.A. Joshi, Assistant Professor, Department of Food Process Technology	Member	9637240406
7	Dr. A.P. Khapre, Assistant Professor	Member	8055226464
8	Shri. S.M. Sonkamble, Senior Research Assistant	Member	9730948335
9	Prof. Dr. B.S. Agarkar, Associate Professor Department of Food Engineering	Secretary	8196036114

The college has vigilance committee of staff members to keep check over the student's activity. The vigilance committee and squad undertake frequent and sudden visits at any time to the hostels (boys and girls), library, play grounds and other places in the college / university campus/ premises.

**Table-14: Anti-ragging Committee proceedings**

Sr. No.	Year	Semester	Date	Proceedings/Outcome
1	2018	(UG–III, V and VII Semester) (UG – I Semester) (PG–III Semester) (PG – I Semester) (Ph.D.–I Semester)	14.06.2018 04.07.2018 10.08.2018 20.09.2018 03.10.2018 30.11.2018	The meeting was conducted under the chairmanship of Dr. Chairman, he highlighted the different regulations and encouraged student to report any menace of ragging. No complaint registered by students.
2	2018	(UG–IV, VI & VIII Semester) (UG–II Semester) (PG–IV Semester) (PG– II Semester) (Ph.D.–II Semester)	18.12.2018 09.01.2019 26.02.2019 05.03.2019 10.04.2019	The meeting was conducted under the chairmanship of Dr. Chairman, he highlighted the different regulations and encouraged student to report any menace of ragging. No complaint registered by students.
3	2019	(UG – III, V and VII Semester) (UG – I Semester) (PG – III Semester) (PG – I Semester) (Ph.D.–III Semester) (Ph.D.– I Semester)	19.06.2019 23.07.2019 23.08.2019 10.09.2019 22.10.2019 20.11.2019	Due to covid pandemic situation the meeting was conducted online mode under the chairmanship of Dr. K.S. Gadhe (Chairman), he highlighted the different regulations. Due to the covid situation students were studied from home so no

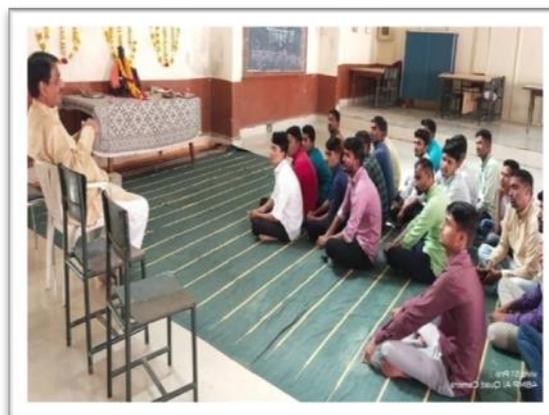
				means of ragging was found.
4	2019	(UG–IV,VI and VIII Semester) (UG – II Semester) (PG – IV Semester) (PG – II Semester) (Ph.D.–IV Semester) (Ph.D. – II Semester)	18.12.2019 08.01.2020 04.02.2020 03.03.2020 20.04.2020 26.05.2020	Due to covid pandemic situation the meeting was conducted online mode under the chairmanship of Dr. K.S. Gadhe (Chairman), he highlighted the different regulations. Due to the covid situation students were studied from home so no means of ragging was found.
5	2020	(UG – III, V and VII Semester) (UG – III semester) (UG – I Semester) (PG – III Semester) (PG – I Semester) (Ph.D.– V Semester) (Ph.D.–III Semester) (Ph.D. – I Semester)	24.06.2020 24.07.2020 12.08.2020 24.09.2020 16.10.2020 25.11.2020 26.12.2020	Due to covid pandemic situation the meeting was conducted online mode under the chairmanship of Dr. K.S. Gadhe (Chairman), he highlighted the different regulations. Due to the covid situation students were studied from home so no means of ragging was found.
6	2020	(UG–IV,VI and VIII Semester) (UG – II Semester) (PG – IV Semester) (PG – II Semester) (Ph.D.–VI Semester) (Ph.D.–IV Semester) (Ph.D. – II Semester)	08.01.2021 24.02.2021 06.03.2021 12.04.2021 07.05.2021	Due to covid pandemic situation the meeting was conducted online mode under the chairmanship of Dr. K.S. Gadhe (Chairman), he highlighted the different regulations. Due to the covid situation students were studied from home so no means of ragging was found.
7	2021	(UG – III, V and VII Semester) (UG – I semester) (PG – III Semester) (PG – I Semester) (Ph.D.– V Semester) (Ph.D.–III Semester) (Ph. D – I Semester)	02.06.2021 02.07.2021 24.08.2021 06.09.2021 11.10.2021 01.11.2021 20.12.2021	Due to covid pandemic situation the meeting was conducted online mode under the chairmanship of Dr. K.S. Gadhe (Chairman), he highlighted the different regulations. Due to the covid situation students were studied from home so no means of ragging was found. After re-joining to hostel and college, chairman advised for

				using mask and social distancing with anti-covid dose.
8	2021	(UG–IV,VI and VIII Semester) (UG – II Semester) (PG – IV Semester) (PG – II Semester) (Ph.D.–VI Semester) (Ph.D.–IV Semester) (Ph.D. – II Semester)	03.01.2022 14.02.2022 07.03.2022 04.04. 2022 02.05. 2022	The meeting was conducted under the chairmanship of Dr. K.S. Gadhe (Chairman), he highlighted the different regulations and encouraged student to report any menace of ragging. No complaint registered by students.
9	2022	(UG – III, V and VII Semester) (UG – I semester) (PG – III Semester) (PG – I Semester) (Ph.D. – V Semester) (Ph.D.–III Semester) (Ph. D – I Semester)	13.06. 2022 11.07. 2022 08.08. 2022 19.09. 2022 07.11. 2022 05.12. 2022	The meeting was conducted under the chairmanship of Dr. Chairman, he highlighted the different regulations and encouraged student to report any menace of ragging. No complaint registered by students.
10	2022	(UG–IV,VI and VIII Semester) (UG – II Semester) (PG – IV Semester) (PG – II Semester) (Ph.D.–VI Semester) (Ph.D.–IV Semester) (Ph.D. – II Semester)	11.12. 2022 02.01.2023	The meeting was conducted under the chairmanship of Dr. Chairman, he highlighted the different regulations and encouraged student to report any menace of ragging. No complaint registered by students.

No major inciednts of ragging occurred in the College of Food Technology, Vasantrya Naik Marathwada Krishi Vidyapeeth, Parbhani.



**Parent-Students Meeting**



**Anti-ragging Counselling of students**

#### 6.5.1.5 Biological waste disposal facility

- Institute does not generate radioactive or biological waste during the research and practical.
- The biological waste collected in college and hostel premises are disposed by separating it as wet, dry and non-degradable. There are separate bins to collect waste (dry, wet, degradable and non-degradable) etc. further it is commonly and separately collected by the university vehicle for final disposal.
- Institutional waste of campus (papers, corrugated box, wood sticks, leaves, fruits and vegetable waste of practical and research, etc.) are disposed to manure by special pit prepared for decomposing. Further, this manure is used for cultivation of different plant/trees in university college campus.



**Biological Waste Disposal**

#### 6.5.1.6 Institutional Ethics Committee for Experiment on Animals

Experiments on animals are not conducted at College of Food Technology, VNMKV, Parbhani, however, in rare cases experiments on animals may require for the nutraceutical studies. For those cases, a committee under chairmanship of Dean is formulated to provide the details on ethics for clinical studies. Researchers are required to collaborate with that institute who conduct clinical experiments on animals.

**Table-15: Committee of institutional ethics for experiment on animals**

Sr. No.	Name of member	Post	Position
1	Dr. R.B. Kshirsagar	Chairman	Dean
2	Prof. H. W. Deshpande	Member	Head Dept. FMS
3	Dr. V.S. Pawar	Member	Head Dept. FPT
4	Dr. K.S. Gadhe	Member	Head Dept. FCN

5	Dr. V.D. Surve	Member	Head Dept. FBM
6	Dr. B.S. Agarkar	Member Secretary	Associate Professor

**6.5.1.7. Committee for Prevention of Sexual Harassment of Women at Work Places**

The College of Food Technology is adhering the sexual harassment of women at workplace (Prevention, Prohibition and Redressal Act, 2013). The constitution of sexual harassment committees is done as follows:

**Table-16: Committee for Prevention of Sexual Harassment of Women**

Sr. No.	Name of member	Post	Position	Contact
1	Dr. Vijaya Pawar	Chairman	Professor and Head	9420626533
2	Prof. A.A.Joshi	Member	Assistant professor	9404193433
3	Mrs. C.K. Bhokre	Member	Technical Instructor	9404076199
4	Mrs. G.U. Dakhore	Member	Senior Clerk	9146896572
5	Mrs. S.R. Shelke	Member	Labour	8379070327
6	Ms. Vaishnavi Lande	Member	Student	9112944606
7	Mrs. U.C. Deshpande	Member secretary	Section officer	9420883574

The above committee will work for the period of five years from the date of its constitution. Moreover, no complain regarding sexual harassment of women at work place has been received since last five years.

Associate Dean and Principal, College of Food Technology regularly assigned the responsibility to conduct the meeting for Prevention of Sexual Harassment of Women at College to the committee during the 1<sup>st</sup> week of beginning of semester. The different outcomes during the meeting are highlighted as follows;

**Table-17: Outcomes of Committee for Prevention of Sexual Harassment of Women**

Sr. No.	Year	Semester	Date	Proceedings/Outcome
	2018-19	(UG–III, V and VII Semester) (UG – I Semester) (PG–III Semester) (PG – I Semester) (Ph.D.–I Semester)	5.1.2018	The meeting was conducted under the chairmanship of Dr. Vijaya Pawar, she highlighted the different regulations and encouraged female staff members and student to report any harassment act. No complain was received from female students as well staff members of this College of Food Technology, VNMKV, Parbhani
	2019-20	(UG – III, V and VII Semester) (UG – I Semester)	22.2.2019	The meeting was conducted under the chairmanship of Dr. Vijaya Pawar; she highlighted the different

		(PG – III Semester) (PG – I Semester) (Ph.D.–III Semester) (Ph.D.– I Semester)		regulations and encouraged female staff members and student to report any harassment act. No complain was received from female students as well staff members of this College of Food Technology, VNMKV, Parbhani
	2020-21	(UG – III, V and VII Semester) (UG – III semester) (UG – I Semester) (PG – III Semester) (PG – I Semester) (Ph.D.– V Semester) (Ph.D.–III Semester) (Ph.D. – I Semester)	20.8.2020	The meeting was conducted under the chairmanship of Dr. Vijaya Pawar; she highlighted the different regulations and encouraged female staff members and student to report any harassment act. No complain was received from female students as well staff members of this College of Food Technology, VNMKV, Parbhani
	2021-22	(UG–IV, VI and VIII Semester) (UG – II Semester) (PG – IV Semester) (PG – II Semester) (Ph.D.–VI Semester) (Ph.D.–IV Semester) (Ph.D. – II Semester)	11.1.2021	The meeting was conducted under the chairmanship of Dr. Vijaya Pawar; she highlighted the different regulations and encouraged female staff members and student to report any harassment act. No complain was received from female students as well staff members of this College of Food Technology, VNMKV, Parbhani
	2022-23	(UG – III, V and VII Semester) (UG – I semester) (PG – III Semester) (PG – I Semester) (Ph.D. – V Semester) (Ph.D.–III Semester) (Ph. D – I Semester)	7.1.2022	The meeting was conducted under the chairmanship of Dr. Vijaya Pawar, she highlighted the different regulations and encouraged female staff members and student to report any harassment act. No complain was received from female students as well staff members of this College of Food Technology, VNMKV, Parbhani

## 6.5.2. Faculty

### 6.5.2.1. Faculty Strength

The existing faculty position (Both sanctioned and in-position) at the college as follows

#### a) Faculty strength (permanent establishment)

The cadre wise faculty strength for the B.Tech. (Food Technology) programme is given in Table -1

**Table-18: Faculty strength of College of Food Technology at present in position**

Sr. No.	Post	Sanctioned	Faculty In place	Vacant	Faculty recommended by ICAR/UGC/VCI/ other regulatory bodies	Deviation (%)
1	Dean	1	-	1	-	100
2	Professor	2	2	-	05	00
3	Associate Professor*	10	5	5	10	50
4	Assistant Professor	7	3	0	23	00
	Assistant Professor (Adhoc)		4	0		
<b>Total</b>		<b>20</b>	<b>14</b>	<b>6</b>	<b>38</b>	<b>30</b>

\*In addition to above, Dr. V.D. Surve, Associate Professor from V.D. College of Agri-Biotechnology, Latur had been deputed to College of Food Technology, VNMKV Parbhani working as Head, conducting the UG courses of Department of Food Business Management.

**b) Research staff**

The faculty of food technology also involved the following research staff from AICRP and Network project ICAR New Delhi for completion of curricula of B.Tech. (Food Technology) degree programme.

**Table 19: Research staff involved in UG teaching**

Sr. No.	Name of employee	Designation	Qualification
1	Dr. Vijaya Pawar	Principle scientist AICRP	M.Tech, Ph.D (Food Technology)
2	Dr. Pravin Ghatge	Scientist	M.Tech, Ph.D (Food Technology)
3	Dr. C.K. Bhokre	Technical Instructor	M.Tech, Ph.D (Food Technology)
4	Dr. Mohd. Nisar	Young Professional-II	M.Tech, Ph.D (Food Technology)

**c) Assistant Professor (Ad-hoc)**

The faculty has appointed the following Assistant Professor (Adhoc) to complete the curricula of B.Tech. (Food Technology) degree programme.

**Table 20: Assistant Professor (Adhoc) employees for completion of curricula**

Sr. No.	Name of employee	Qualification	UG courses
1	Dr. Syed Zubair Syed Turab	M.Tech., Ph.D. (Food Technology)	FE-112: Fluid mechanics FE-124: Heat and mass transfer

			FCN-368: Enzymes in food industry
2	Dr. Thakur P.P	M.Tech., Ph.D. (Food Technology)	FPT-123: Cereal processing FPT-235: Legumes and oilseed technology FBM-368: Marketing management and international trade
3	Dr. Deshmukh N.M	M.Tech., Ph.D. (Food Technology)	FCN-112: Biochemistry FCN-124: Food chemistry of macro nutrients FCN-235: Food chemistry of micro nutrients
4	Dr. Desai G.B.	M.Tech., Ph.D. (Food Technology)	FPT-2411: Processing of spices and plantation crop FMS-122: Food microbiology FMS-233: Industrial microbiology

**d) Adjunct faculty**

The faculties from other constituted colleges from VNMKV help to complete the curricula of B.Tech. (Food Technology) degree programme.

**Table 21: Faculty from other constituted colleges of VNMKV**

Sr. No.	Course No.	Semester	Name	Department
1	BIO-111	I	Mrs. Chaudhari	Dept. of Agriculture Botony, COA, VNMKV
2	PHEY-122	II	Dr. D.F. Rathod	Student Welfare Office, VNMKV
3	PG: FST-532	II	Dr. Santosh Phulari	In-charge computer cell VNMKV
	PhD: FST-623	VI	Dr. Santosh Phulari	In-charge computer cell VNMKV

**e) Contractual staff**

The following contractual staffs on credit basis are appointed for conducting the UG courses

**Table 22: Contractual staff on credit basis**

Sr. No.	Course No.	Course title	Semester	Name	Qualification
1	FE-113	Mathematics	I	Mr. G.U. Shekde	M.Sc (Mathematics)
2	FE-125	Statistical methods and numerical analysis	II	Mr. G.U. Shekde	M.Sc (Mathematics)
3	FBM-111	Computer programming and data structure	I	Ms. Monika Shinde	MCA, persuing PhD in

					computer science
4	FBM-243	ICT application in food industry	IV	Ms.Monika Shinde	MCA, persuing Ph.D. in computer science

Moreover, regularly college organize the lecture series by eminent Food Technologist/Entrepreneurs/alumni/ and academic experts' on the various recent concept of food processing and value addition.

**6.5.2.2. Faculty Profile (Department wise)**

**Table-23: Department-wise faculty profile**

Sr. No.	Department	Sanctioned			In position			Vacant		
		Prof.	Asso. Prof.	Asst. Prof.	Prof.	Asso. Prof.	Asst. Prof.	Prof.	Asso. Prof.	Asst. Prof.
1	Food Process Technology	1	3	3	1	1	3	-	2	-
2	Food Engineering	1	3	2	1	1	2	-	2	-
3	Food Chemistry Nutrition	-	2	2	-	1	2	-	1	-
4	Food Microbiology Safety	-	1	1	-	1	1	-	-	-
5	Food Business and Management	-	2	-	-	1	-	-	1	-
6	Food Plant Operation	-	-	1	-	-	-	-	-	1
<b>Total</b>		<b>2</b>	<b>11</b>	<b>9</b>	<b>2</b>	<b>5</b>	<b>8</b>	<b>-</b>	<b>6</b>	<b>1</b>

Table-24: Deviation in the faculty position with respect to recommendation of V<sup>th</sup> Dean Committee

Sr. No.	Department	V <sup>th</sup> Dean's Recommendation			Sanctioned Position			Faculty in place*			Deviation (%)		
		Prof.	Asso. Prof.	Asst. Prof.	Prof.	Asso. Prof.	Asst. Prof.	Prof.	Asso. Prof.	Asst. Prof.	Prof.	Asso. Prof.	Asst. Prof.
1	Food Process Technology (FPT)	1	2	5	1	3	3	1	1	3	Nil	66.67	Nil
2	Food Engineering (FE)	1	2	5	1	3	2	1	1	2	Nil	66.67	Nil
3	Food Chemistry Nutrition (FCN)	1	2	5	-	2	2	-	1	2	Nil	33.33	Nil
4	Food Microbiology & Safety (FMS)				-	1	1	-	1	1			
5	Food Business Management (FBM)	1	2	4	-	2	-	-	1	-	Nil	50	Nil
6	Food Plant Operation (FPO)	1	2	4	-	-	1	-	-	-	Nil	Nil	100
<b>Total</b>		<b>5</b>	<b>10</b>	<b>23</b>	<b>2</b>	<b>11</b>	<b>9</b>	<b>2</b>	<b>5</b>	<b>8</b>			

\*The faculty in place including research staff and assistant professor (Ad-hoc)

Institute cope up teaching, research and education activities by appointing the contractual faculty and invitee guest lectures.

### **6.5.2.3. Credentials of the Faculty**

The College of Food Technology is one of the constituent faculties under Vasant Rao Naik Marathwada Krishi Vidyapeeth, Parbhani the selection and nomination has been done by the university authority as per Status and Act. The College of Food Technology has competent faculty member who are qualified to accomplish the mission and goals of the College of Food Technology. Further the educational qualification of each faculty and related work experience in field food science and technology make them professional licensure and documented excellence in teaching research and extension. Moreover, their higher qualification and professional work experience contribute to effective teaching and students learning outcomes to enhance their employability.

Table-25: Credentials of Faculties

Sr. No.	Name of faculty	Designation	Highest Qualification	Date of joining and work experience	No. of research paper and abstract/ work experience		Research Guide PG/Ph.D.		Awards, Professional fellow and other accomplishment	Additional charge	Technologies/ Processes/ Implement release/ Patent developed
					National	International	M.Tech.	Ph.D.			
<b>Department of Food Engineering</b>											
1.	Dr. R.B. Kshirsagar	Professor and Head	M.Tech. (Food Sci.), Ph.D. (Food Tech.)	16.03.1996 26	55	20	10	04	Appreciation Letter from Hon.Vice Chancellor	Associate Dean and Principal, PI of NHPVA of Guar Gum and Natural Resins	Technology release-08
2.	Dr. B.M. Patil	Assistant Professor	M.Tech. (Food Sci.), Ph.D. (Food Tech.)	31.07.2004 18	23	10	03	---	---	In-charge examination, Assistant hostel warden, In-charge pilot plant,	05
3.	Dr. A.R. Sawate	Professor	M.Tech. (Food Sci.), Ph.D. (Food Sci.)	12.01.1988 30	14	31	11	03	SRF ICAR New Delhi	---	10

**College of Food Technology Parbhani**

4.	Dr. A.P. Khapre	Assistant Professor	M.Tech. (Food Tech.), Ph.D. (Food Tech.)	21.09.20195	7	3	---	---	---	In-charge PG education, IN-charge In-plant training	01
5.	Dr. Syed Zubair	Assistant Professor (Ad-hoc)	M.Tech. (Food Tech.), Ph.D. (Food Tech.)	21.12.20202	04	10	---	---	---	---	-
<b>Department of Food Process Technology</b>											
6.	Dr. Vijaya Shivajirao Pawar	Professor and HOD	M.Tech (Food Sci.), Ph.D. (Food Tech.)	16.03.199631	66	17	17	4	Best poster award of 10-12 February, 2020 CIA, Bhopal	Head Dept. of Food Process Technology, In-charge earn while learn programme	07
7.	Dr. D.M. Shere	Professor	M.Tech (Food Sci.), Ph.D. (Food Sci.)	09.01.198732	14	06	09	04	---	----	05
8.	Dr. S.K. Sadawarte	Associate Professor	M.Tech (Food Sci.)Ph.	31.07.200418	15	10	06	---	---	In-charge garden In-charge	05

			D. (Food Tech.)							placement cell NSS program officer	
9.	Dr A.A. Joshi	Assistant Professor	M.Tech (Food tech.) Ph.D (Food tech).	05.06.2 012 10	18	09	01	---	---	Assistant hostel warden (Purva)	-
10.	Prof. S.M. Sonkamble	Senior Research Assistant	M.Tech (Food Tech.)	21.09.2 019 3	2	1	---	---	---	In-charge scholarship , Technical officer	-
11.	Prof. Imran Hashmi	Assistant Professor	M.Tech (Food Sci.)	17.04.2 000 15	16	01	----	---	---	---	-
12.	Dr. P.P. Thakur	Assistant Professor (Ad-hoc)	M.Tech (Food Tech.), Ph.D. (Food Tech.)	21.12.2 022 01	08	03	---	---	---	---	-
<b>Dept. of Food Chemistry and Nutrition</b>											
13.	Dr. K.S. Gadhe	Associate Professor and HOD	M.Tech (Food Sci.), Ph.D. (Food Tech.)	05.01.2 005 21	25	02	10	03	---	ELP nodal officer, Vice- President gym khana, In-charge	08

										bakery plant, Principal of Investigator of AICRP	
14.	Dr. H.M. Syed	Professor	M.Tech. (Food Sci.), Ph.D. (Food Sci.)	27.03.1985 33	17	03	15	05	--	Vice-president Gymkhana	10
15.	Dr. P.U. Ghatge	Assistant Professor	M.Tech (Food Sci.), Ph.D. (Food Tech.)	25.09.2007 16	41	22	04	--	--	Program officer, NSS CFT In charge, Library, CFT Scientist, AINRP on Arid Legume	05
16.	Dr. C.K Bhokare.	Technical Instructor	M.Tech (Food tech.) Ph.D (Food tech).	02.06.2008 14	---	04	---	---	---	Conducting UG course Girl's hostel (Purva) assistant In-charge women's game	04
17.	Dr. B.A. Jadhav	Research Associate	M.Tech (Food	20	20	30	---	---	---	---	10

			Sci.), Ph.D. (Food Tech.)								
18.	Dr. N.M. Deshmukh	Assistant Professor (Ad-hoc)	M.Tech (Food Tech.), Ph.D. (Food Tech.)	07.09.2 023 1	02	08	---	---	---	---	-
19.	Dr.Md. Nisar	Young Professio nal	M.Tech (Food Tech.), Ph.D. (Food Tech.)	07.03.2 024 2 month	04	03	---	---	---	---	-
<b>Dept. of Food Business Management</b>											
20.	Dr. V.D. Surve	Associate Professor and HOD	M.Tech (Food Sci.), Ph.D. (Food Tech.)	06.09.1 993 32	12	14	13	---	<b>1</b> Appreciation letter by ADP of VDCOAB Latur for commendabl e and appreciable work in the process of accreditation Dt.20.10.201 8. <b>2</b> Excellence	Head Warden Boys and Girls Hostel	04

									in Teaching Award by Society of Agriculture Research and Social Development Certificate ID: ETA1001C Dt.10.01.2019		
21.	Prof. D. R. More	Associate Professor	M.Tech (Food Sci.)	06.09.1993 31	09	07	09	---	ICAR Junior Fellowship	In-charge Placement Cell & Hostel warden	06
<b>Dept. of Food Microbiology and Safety</b>											
22.	Prof. H.W. Deshpande	Associate Professor and HOD	M.Tech (Food Sci.)	16.03.1996 34	90	37	09	04	---	Drawing and Disbursing Officer, ICAR Nodal officer	10
23.	Dr. G.M. Machewad	Associate Professor	M.Tech (Food Sci.) Ph.D. (Food Tech.)	15.04.1999 24	52	26	05	---	---	College Nodal officer	07

24.	Dr. G.B. Desai	Assistant Professor (Ad-hoc)	M.Tech (Food Tech.), Ph.D. (Food Tech.)	07.09.2023 1	02	08	---	---	---	---	-
<b>Dept. of Food Plant Operations</b>											
25.	Dr. B.S. Agarkar	Associate Professor and HOD	M.Tech (Food Sci.), Ph.D. (Food Tech.)	18.12.1999 23	18	05	6	1	---	In-Plant training in-charge Assistant hostel warden In-charge education (UG)	05

**6.5.2.4 Technical and Supporting Staff**

The College of Food Technology has appointed adequate technical staff to cater the need of student's practicals and to assess the food plant operation. Further the technical staffs also help to perform the administrative work and supporting staff engaged in daily cleaning of department and pilot plants. Moreover, the supporting staff for the hostel has appointed on contractual basis to conduct the day-to-day work of the hostel.

**Table-26: Position of ministerial staff**

Sr. No.	Post	Sanctioned	In position	Vacant
1.	Section Officer	1	1	-
2.	Senior Clerk	2	2	-
3.	Junior Clerk	6	2	4
4.	Steno	1	-	1
5.	Sweeper	2	-	2
6.	Watchmen	3	1	2
7.	Peon	2	1	1
8.	Lab Peon	3	-	3
9.	Mazdoor	5	1	4
<b>Total</b>		<b>25</b>	<b>8</b>	<b>17</b>

**Technical Staff**

The list of technical and supporting staff is given as follows;

**Table-27: Position of technical staff and supporting staff**

Sr. No.	Post	Sanctioned	In position	Vacant
1	Senior Research Assistant	6	1	5
2	Field Assistant (T-I)	1	1	-
3	Boiler Assistant	1	-	1
4	Senior Mechanic	1	-	1
<b>Total</b>		<b>9</b>	<b>2</b>	<b>7</b>

**Supporting Staff**

**Table-28: Position of supporting staff**

Sr. No.	Post	In position
<b>Deputation</b>		
1	Book Bearer (Laxman Dhage)	1
2	Mazdoor	1
<b>Over and above</b>		
1	Electrician	1
2	Nursery Assistant	1
<b>Total</b>		<b>4</b>

**Table-29: Ministerial Staff on contractual basis**

Sr. No.	Name of Staff	Post
1	Mr. Narwade S. K.	Computer Operator
2	Mr. Jadhav M. L.	Computer Operator
3	Mrs. Patil S. R.	Computer Operator
4	Mr. Parsode G.K.	Driver
5	Mr. Tondge D. M.	Office Assistant
6	Mr. Ayachit N. B.	Office Assistant
7	Mr. Pulgurle S. A.	Mazdoor
8	Mrs. Deshmukh G.V.	Laboratory Assistant
9	Mr. Bansode S.N.	Mazdoor
10	Mrs. Kale P.S.	Mazdoor
11	Mr. Pawar K.P.	Wiremen
12	Mrs. Parsode M.G.	Mazdoor
13	Mrs. Bansode S.	Mazdoor
14	Mr. Maske A.B.	College Watchmen
15	Mr. Shinde L.T.	College Watchmen
16	Mr. Dure A.R.	Mazdoor
<b>Garden Cum Maintenance staff</b>		
1	Mr. Shinde D. B.	Mazdoor
2	Mrs. Shinde R.G.	Mazdoor
3	Mrs. Shinde M.M.	Mazdoor
4	Mrs. Bhandare L.S.	Mazdoor
5	Mrs. Karekar N.B.	Mazdoor
6	Mr. Mohite M.S.	Mazdoor
<b>Hostel Staff (Shishir, Devgiri and Purva)</b>		
1	Mr. Raner N.B.	Mali
2	Mr. Revanwar B.R.	Mazdoor
3	Mr. Shaikh Naseer Shaikh Meera	Watchmen
4	Mr. Dure A.R.	Mazdoor
5	Mr. Kale K.A.	Watchmen
6	Mr. Shinde P.P.	Hostel Watchmen
7	Mr. Bansode N. G.	Mazdoor

8	Mr. Ambhure D. S.	Mazdoor
9	Mr. Raner G.D.	Mazdoor
10	Mr. Shinde K.K.	Mazdoor
11	Mrs. Binde R.S.	Mazdoor
12	Mr. Shaikh Md. Rasool Sk. Burhan	Watchmen
13	Mr. Shaikh Javed Shaikh Nabi	Watchmen
14	Mr. Kakde	Watchmen
15	Mr. Shinde K.S.	Mazdoor

### 6.5.3 Learning resources

#### 6.5.3.1 College Library

The college of food technology is having a library with required text and reference books as per syllabus. However the central university library having all the required journals, periodical in sufficient numbers and subject which will helps in turn to formulate and carry out research for PG and Ph.D students.

**Table-30: Details of facilities available at College Library**

Sr. No.	Particular	Details
1.	Location of Library	Department of Food Chemistry and Nutrition and Placement cell, Department of Food Business Management, College of Food Technology, Vasantnao Naik Marathwada Krishi Vidyapeeth, Parbhani
2.	Present staff position	01 Assistant professor (Additional charge)
3.	Availability of Wi-Fi	Yes
4.	Sufficient books & other reading Material	Course curricula books are available with various news reading material – 232 numbers
5.	Periodicals and research paper journals	20 No.
6.	Internet with sufficient number of computers	In computer laboratory internet facility with numbers computers are available
7.	Seating capacity	30 students' capacity in library is available
8.	Employing latest technology in library sciences	Available at University Level
9.	Stocking arrangement	Reference books are stocked in almirah and research journals and magazines are stock in racks
10.	Collection of volumes of different subject	PG and Ph.D. (Food Tech.) thesis are kept in Associate Dean and Principal office and one available to all students (list enclosed). Periodicals, Thesis, Research Journals and other reading materials are available in VNMKV main library is available
11.	Automation and user service	PG and Ph.D. research reference and other related

	through computer	material can be search on college computer library
12.	Opening hours	9.00am to 5.45pm of every working day
13.	Subscription of national and international repute	University is subscribed to CeRA (Consortium for e-Resources in Agriculture) library services for various journals
14.	National dailies magazines, News paper	06 No.



**University Library**



**College Library**

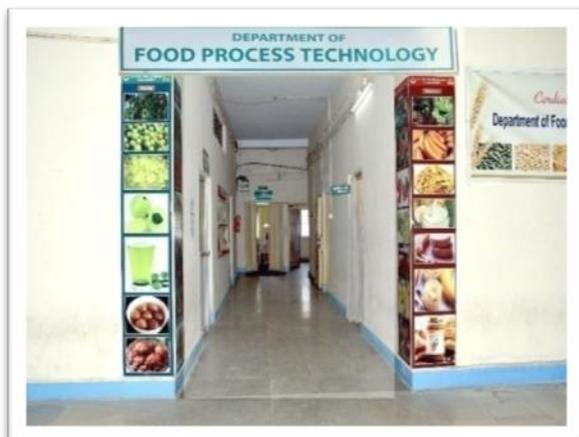
**6.5.3.2. Laboratories, Instructional farm, Workshops, Dairy Plant, Veterinary Clinic, Hatchery, Ponds etc.**

College of food technology is equipped with enough laboratories and pilot plant for carrying out experimental work and skill development under various departments, summarized as follows:

**Department of Food Process Technology**

Food Process Technology is a major department of Food Technology equipment with sufficient laboratories for carrying out experiments pertaining to fruits and vegetables preservation and processing, cereal processing, legumes processing, animal product

technology and number of experiments pertaining to preservation and quality evaluation of different food products.

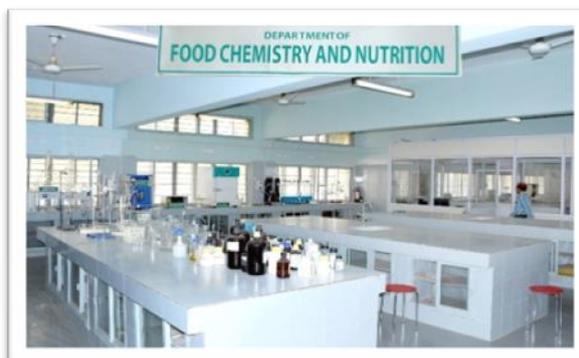


**Table-31: Laboratories and Instrumentation Room of Department of Food Process Technology**

Sr. No.	Name of the Laboratory	Length	Breadth	Area
		(m)	(m)	(sq.m)
1	Laboratory No. 1	6.45	4.8	31
2	Laboratory No. 2 (Quality Control Laboratory)	9.8	6.5	64
3	Laboratory No. 3	9.85	6.5	64
4	Laboratory No. 4	9.85	4.8	48
5	Laboratory No. 5 (Fruit and Vegetable Laboratory)	6.5	4.9	32
6	Laboratory No. 6	9.8	6.5	64
7	Laboratory No. 7	6.5	4.9	32
8	Laboratory No. 8	9.8	6.5	64
9	Instrumentation Room	3.4	3.3	11

**Department of Food Chemistry and Nutrition**

College of Food Technology, Parbhani graduate is renowned for their research and laboratory skills due to Department of Food Chemistry and Nutrition. The department is fully operative and fulfilled with enough laboratories, equipment and expert faculty to carry out research and practical work.



**Table-32: Laboratories, Instrumentation Room and Sophisticated Instrument Laboratory of Department of Food Chemistry and Nutrition**

Sr. No.	Name of the Laboratory	Length	Breadth	Area
		(m)	(m)	(sq.m)
1.	Laboratory No. 1 (Analytical Laboratory)	14.40	10.70	154
2.	UG –1 Laboratory	10.75	7.10	76
3.	UG- 2 Laboratory	10.75	7.10	76
4.	Instrumentation Room	10.75	7.22	76
5.	Sophisticated Instrument Laboratory	7.10	3.55	25

**Department of Food Engineering**

Department of Food Engineering fulfils the aspiration for inculcating engineering skills amongst the students. It is well equipped with different equipment, models and laboratories.



**Table-33: Laboratories of Department of Food Engineering**

Sr. No.	Name of the Laboratory	Length	Breadth	Area
		(m)	(m)	(sq.m)
1	Food Engineering Laboratory No. 1	9	7.1	64
2	Food Engineering Laboratory No. 2	9	7.1	64
3	Food Engineering Laboratory No. 3	9	7.1	64

**Department of Food Microbiology and Safety**

Department of Food Microbiology and Safety is equipped with sufficient equipment and laboratories for learning, understanding and research pertaining to food safety and microbiology.



**Table-34: Laboratories and Inoculation Chamber of Department of Food Microbiology and Safety**

Sr. No.	Name of the Laboratory	Length	Breadth	Area
		(m)	(m)	(sq.m)
1	UG Laboratory- 2	7.10	7.00	50
2	Food Safety Laboratory	7.50	7.10	53
3	PG Laboratory	8.96	7.05	63
4	UG Laboratory	8.85	7.05	63
5	Inoculation Chamber	4.80	3.42	16

**Department of Food Business Management**

Department of Food Business Management is equipped with different charts, boards, computer facilities, laboratories and software facilities for enhancing the interpersonal, communication and business skills amongst the students.



**Table-35: Laboratories of Department of Food Business Management**

Sr. No.	Name of the Laboratory	Length	Breadth	Area
		(m)	(m)	(sq.m)
1	Laboratory- 2	9.85	6.50	64
2	Laboratory- 3	9.80	6.50	64
3	Laboratory- 4	6.45	4.80	31
4	Laboratory- 7	6.50	4.90	32

**Department of Food Plant Operations**

Department of Food Plant Operations is established and READY programme to inculcate the practical skills amongst the student and the institute has enough infrastructure, pilot plant, pilot bakery unit and ELP (Fruits and vegetable processing) Unit for the purpose.



**Pilot Bakery Unit**

**ELP Unit**

**Table-36: Food processing facilities at the institute**

Sr. No.	Name of the Processing Unit/Laboratory	Length	Breadth	Area
		(ft)	(ft)	(sq.ft)
1	ELP (Fruits and Vegetable Processing) unit	85	50	4,250
2	Pilot Plant	120	98	11,760
3	Pilot Bakery Unit	50	63	3,150
4	Rice Mill and Spice Processing Unit	40	44	1,760
5	Common incubation centre (Under PMFME costing 329.50 Lakh) in progress	350	350	7000

Common Incubation Centre under PMFME MOFPI, New Delhi



Students visit to industries and other educational institute



### **Niche Area Laboratory**

Beside different laboratories under the departments, College of Food Technology is also equipped with State-of-Art Laboratory (Niche Area Laboratory) which is equipped with high end sophisticated equipment.



### **Niche Area Laboratory**

#### **Niche Area and analytical Laboratory**

The College of Food Technology is having State-of-Art Laboratory (Niche Area Laboratory and analytical facilities) which is equipped with high end sophisticated equipment and machineries.

**Table-37: Niche Area and analytical Laboratory**

Sr. No.	Name of the Laboratory	Length	Breadth	Area
		(m)	(m)	(sq.m)
1.	Niche Area Laboratory	20	6.4	128
1.	Analytical lab under Common Incubation Centre	3.5	5	17.5

Recently in 2023-24 sophisticated analytical equipment lab is established under Common Incubation Centre, under PMFME MOFPI, New Delhi.

**6.5.3.3 Student READY/ In-Plant Training / Internship / Experiential Learning Programmes**

As per the recommendation of V<sup>th</sup> Dean committee student READY programme successfully implemented by providing Hands on Training programme at VII semester for B. Tech. (Food Tech.) course to get acquainted with purchasing raw material, process, producing a quality product with minimizing waste generation.

- There are various ELP modules which are as follow
  1. Fruit and vegetable processing
  2. Bakery and confectionery
  3. Grain processing technology
- The experimental learning programme is to build up students’ entrepreneurship and working skills among the students.
- The products like amla candy, mango squash, mango jam, guava jelly, spice and spice products, potato chips, banana chips, RTS pickles and bakery products are standardized with marketing.
- Up till Rs.1334745/-profit has been generated through sale of products in ELP during 2010-11 to 2022-23. 50% profit is retained in institute and 50% of profit earned is distributed among students as per ELP directives.

**Table-38: Different products prepared during Hands-on-Training (ELP)**

Sr. No.	Year	Products	Amount distributed	Profit 50% (Rs.)
1	2018-19	RTS	150000/-	25399/-
2	2019-20	Squash	100000/-	22341
3	2020-21	Pickles	Nil	Nil
		Bakery products Jam	(Due Covid-19 pandemic condition)	(Due Covid-19 pandemic condition)
4	2021-22	Jelly	Nil	Nil
		Tomato ketchup Papad	(Due Covid-19 pandemic condition)	(Due Covid-19 pandemic condition)
5	2022-23	Spices	150000/-	25760/-
		Confectionery products		
		Biscuits		
		Cookies		
		Cakes		
		Pastry		
		Aonla candy Turmeric powder Soy products etc.		
<b>Total</b>			<b>400000/-</b>	<b>73500/-</b>

**ELP Co-ordinator:**

Dr. K.S. Gadhe, Associate Professor and Head Department of Food Chemistry and Nutrition, College of Food Technology, VNMKV, Parbhani.



**Visit of Dignitaries to ELP Unit**

**In-plant Training**

- In-plant training is one of the constituent parts of academic activity at VIII semester in B. Tech. (Food Tech.) to expose the students.
- During training students for industrial scale of production of food and allied with inventory exposed to various process involved in food industries at large scale.
- Minimum Rs. 500/- per month for a period of three and half months is given from year 2012-13 to 2016-17 as stipend for the students undergoing In-lant Training. The minimum Rs. 3000/- per month for the period of four months is given from year 2017-18 as stipend for students undergoing In-plant Training as per V<sup>th</sup> Dean's Committee recommendations.

**Table-39: Stipend given to students for In-plant Training**

Sr. No.	Year	Stipend Amount (Rs.) per student	Funding Agency	No. of Beneficiaries
1	2018-19	6,96,000/-	ICAR, New Delhi	58
2	2019-20	6,24,000/-	ICAR, New Delhi	52
3	2020-21	7,68,000/-	ICAR, New Delhi	64
4	2021-22	7,08,000/-	ICAR, New Delhi	59
5	2022-23	8,28,000/-	ICAR, New Delhi	69

#### **6.5.3.4 Curricula Delivery through IT (Smart classrooms/Interactive board, etc)**

The use of ICT application is an integral part of teaching course curricula by using power point presentation, interactive boards, practical by using concerned software programme. Similarly the student ABC (Academic Bank of Credits), Digilocker system and creation of USID are also extensively used in educational system.

The College of Food Technology, Vasantao Naik Marathwada Krishi Vidyapeeth, Parbhani has established two smart class rooms with audio-video system able them to inculcate the concept of “Show me and I understand” for better comprehensive understanding of students. The innovative and effective use of ICT technology results in transforming the way teachers “teaching” and effective student “learning” in this college. One seminar hall has been equipped with LED projector with sound system and one interactive projector. The smart class rooms tools i.e. audio-visual aids reveals to be more appealing for the students. This ICT methods of teaching and learning help in turn to make students able to good communicators for resolving their difficulty at place.

The smart class room is well equipped with various required tools such as Desktop and Laptop are well equipped with educational and research software in language lab, Document Camera/Visualize, Interactive White Board, Interactive Projector, LCD Projector, Digital Camera, Big Interactive LED/LCD Panels, Multimedia Pens/Stylus, Wireless Microphone for Convenience, Digital Podium, Software program for language lab etc.



**Student Computer Laboratory**

#### **Smart Classroom**

Smart classrooms are equipped with K-yan system for delivery of lectures using interactive boards, LCD and Internet facilities.

**Table-40: Details of different smart classrooms available at college**

Sr. No.	Smart Classrooms	Location	Capacity	Length (ft)	Breadth (ft)	Area (Sq. ft)
1	Class Room – 1	FMS	80	24	24	576
2	Class room – 2	FMS	80	35	23	552
3	Class room – 3	FE	32	24	24	576
4	Class room – 4	FE	32	24	26	624
5	M. Tech. Hall	FE	20	26	15	390
6	Language Lab	FCN	20	15	25	375



**Language Laboratory**

**Patents:**

**Table-41: Details of patent filed (In progress)**

Sr. No.	Name of patent	Name of scientist	Patent application No.
1	A method for detoxification of anti-nutritional factor in guar gum meal: Haemagglutinin	Dr. H.M. Syed, Dr. B.A. Jadhav, Dr. Rodge A.B. and Dr. A.R. Sawate	201821020576
2	An improved tamarind squeeze having guar gum to control syneresis and improve texture	Dr. H.M. Syed, Dr. B.A. Jadhav, Dr. Rodge A.B. and Dr. A.R. Sawate	201821020577

**6.5.4 Student Development**

**6.5.4.1. Student Intake and Attrition (Including ICAR Nominee)**

**UG (B. Tech. – Food Technology) (Including ICAR Nominee)**

College of Food Technology, Parbhani is a one of the most reputed institutes of Food Technology in Maharashtra. Attrition of students is rarely intentional and very few students left there UG degree programme from the college only due to personal reasons.

**Table-42: Student intake and attrition in the UG programme for last five years**

Sr. No.	Year	Students Intake	Students Attrition	% Attrition
1.	2018-19	64	03	4.68
2.	2019-20	70	01	1.42

3.	2020-21	68	00	00
4.	2021-22	68	03	4.41
5.	2022-23	80	02	2.50

**PG (M. Tech. – Food Technology) (Including ICAR Nominee)**

College of Food Technology, Parbhani is a one of the most reputed institutes of Food Technology in Maharashtra. Attrition of students is rarely intentional and very few students left there UG degree programme from the college only due to personal reasons.

**Table-43: Student intake and attrition in the PG programme for last five years**

Sr. No.	Year	Students Intake	Students Attrition	% Attrition
1.	2018-19	15	01	6.67
2.	2019-20	16	00	---
3.	2020-21	16	00	---
4.	2021-22	17	00	---
5.	2022-23	13	00	---

**Ph. D. (Ph.D. – Food Technology) (Including ICAR Nominee)**

College of Food Technology, Parbhani is a one of the most reputed institutes of Food Technology in Maharashtra. Attrition of students is rarely intentional and very few students left there Ph.D. degree programme from the college only due to personal reasons.

**Table-44: Student intake and attrition in the Ph.D. programme for last five years**

Sr. No.	Year	Students Intake	Students Attrition	% Attrition
1.	2018-19	07 (With in-service-02)	01	14.28
2.	2019-20	05	01	20.00
3.	2020-21	05	00	---
4.	2021-22	05	00	---
5.	2022-23	05	00	---

**6.5.4.2 Average Number of Students in Theory and Practical Classes**

**UG (B. Tech. – Food Technology)**

Due to enough capacity of classrooms and Practical laboratories, all 64 students are implied for theory lecture; while for practical 32 students are included in one batch.

**Table-45: Number of Students in Theory and Practical Classes in UG**

Sr. No.	Academic year	Theory Class		Practical Class	
		Batch	No. of students	Batch	No. of students
1.	2018-19	1	64	2	32
2.	2019-20	1	64	2	32
3.	2020-21	1	64	2	32
4.	2021-22	1	64	2	32
5.	2022-23	1	80	2	40

**PG (B. Tech. – Food Technology)**

**Table-46: Number of Students in Theory and Practical Classes in PG**

Sr. No.	Academic year	Theory Class		Practical Class	
		Batch	No. of students	Batch	No. of students
1.	2018-19	1	15	1	15
2.	2019-20	1	15	1	15
3.	2020-21	1	15	1	15
4.	2021-22	1	15	1	15
5.	2022-23	1	15	1	15

**Ph.D. (Ph.D. – Food Technology)**

**Table-47: Number of Students in Theory and Practical Classes Ph.D. (Food Tech.)**

Sr. No.	Academic year	Theory Class		Practical Class	
		Batch	No. of students	Batch	No. of students
1.	2018-19	1	07	1	07
2.	2019-20	1	05	1	05
3.	2020-21	1	05	1	05
4.	2021-22	1	05	1	05
5.	2022-23	1	05	1	05

**6.5.4.3 Admission Process**

**I. Online Process for Admission of UG**

After declaration of 12<sup>th</sup> result within 15 days MCAER issue a notification regarding admission to UG Courses, which include the admission programme i.e., calendar for admission to UG courses. for UG admission MHT-CETT marks or JEE marks in PCM group is considered. he interested and qualified students apply online. A copy of online duly complete form along with attested copies of all documents is submitted to ARC centre. ARC centre verifies all the documents if any lacuna, it is informed to respective student. The corrected application form is submitted to MCAER, Pune. According to schedule MCAER display/ publish the entire merit list. Minimum one week allotted for grievances then final corrected merit list is displayed. According to the admission schedule the list of First round is displayed, which is valid for three days. Then Second, third if required Fourth round will display and admissions are completed. The vacant positions are filled up by spot round. The spot round is arranged at respective college centre.

**II. Online Process for Admission of PG and Ph.D.**

The online admission processes for PG and Ph.D. same as UG except the entrance exam (CET) is conducted by MCAER. The final list is displayed, taking 70% CET marks and 30% graduate UG/PG CGPA respectively for PG and Ph.D. Admission.

**III. Registration process**

After payment of fees students contact to the respective advisor to take registration form, then he/she fill up the form which includes Course No., Course title and Credits. Then advisor sign for each course and respective course teachers are also sign and keep records with them. Submission of registration form after complete one original and two Xerox submitted to respective advisor. One Xerox copy is return to student, one Xerox with advisor and original submitted to ADP office (Education branch). Education In-Charge displays the academic schedule and circulates to each academic staff.

**6.5.4.4. Conduct of Practical and Hands on Training**

Hands on training programme is implemented at 7<sup>th</sup> semester for B.Tech (Food Technology) course, with the intention that students should not be only perfect in theoretical knowledge but should gain actual practical knowledge during production on plant. They should get the knowledge of purchase raw material, processing, producing a quality product with minimizing the waste generation to acquire the various on field problem encounter during sale of products. To implants various techniques to increase the sale of products etc. the experiential learning programme is implemented with following objectives:

1. To build up student entrepreneurship skills.
2. To develop business and marketing skill.
3. Model for achieving excellence in practical work.
4. To build up ability in becoming successful
5. To train the students in utilizing theoretical knowledge in to practical knowledge.

During experiential learning programme the students are allotted one or two products in fruit and vegetable processing. The products such as amla candy, mango squash, mango jam, Guava jelly, spice and spice products. Various RTS production, let chip preparation, potato chips, Banana chips etc. The 50% profit obtained through the scale of product is distributed among the students and 50% profit is retained in institute, so far Rs. 1334745/- profit has been generated through sale of product in ELP from 2010-11 to 2022-23 in College of Food Technology. This programme is implemented in this college at great enthusiasm and results are very fruitful.

**Table-48: Details of products prepared during Hands-on-Training (ELP)**

Sr. No.	Year	Products	Amount distributed	Profit 50% (Rs.)
1	2018-19	RTS Squash Pickles	150000	25399
2	2019-20	Bakery products	100000	22341
3	2020-21	Jam Jelly	Nil	Nil

		Tomato ketchup Papad Spices	(Due Covid-19 pandemic condition)	(Due Covid-19 pandemic condition)
4	2021-22	Confectionery products Biscuits Cookies Cakes	Nil (Due Covid-19 pandemic condition)	Nil (Due Covid-19 pandemic condition)
5	2022-23	Pastry Aonla candy Turmeric powder Soy products etc.	150000	25760
<b>Total</b>			<b>400000/-</b>	<b>73500/-</b>

#### 6.5.4.5. Examination and Evaluation Process

The internal and external system of evaluation is followed for UG, PG and Ph.D. in all the faculties in the University. In case of theory examination 20per cent marks are allotted for mid semester exam and 80 per cent marks are allotted for final theory exam. In case of practical examination 20per cent marks are given for practical record and assignment and 80per cent marks are given for final practical examination.

As per the V<sup>th</sup> Deans Committee syllabus for degree programme, the system of evaluation is as follows

**Table-49: Conversion of Percent marks to grade points (CGPA)**

Percent marks	Conversion into points
100	10 Points
90 - 99.99	9.0 – 9.99
80 - 89.99	8.0 – 8.99
70 - 79.99	7.0 – 7.99
60 - 69.99	6.0 – 6.99
50 – 59.99	5.0 – 5.99

**Table-50: Students completed degree in Last Five Years**

Sr. No.	Academic Year	Number of students completed degree programme		
		UG	PG	Ph.D.
1	2018-19	54	17	4
2	2019-20	55	13	3
3	2020-21	45	15	7
4	2021-22	71	15	3
5	2022-23	75	15	5

The minimum marks for passing the per subject will be 50%.



**Examination Hall**

**Division of Results (for UG)**

**Table-51: Division of Results for UG, PG and Ph.D. Programmes**

Division	UG CGPA	PG CGPA	Ph.D. CGPA
Fail	4.999 and below	6.499 and below	<b>6.99 and below</b>
Pass Class	5.000 – 5.999	6.5	7.0
Second Division	6.000 – 6.999	6.5 and below 7.5	7.0 – 7.49
First Division	7.000 – 7.999	7.5 – 8.5	7.5-8.5
First Class with Distinction	8.000 and above	8.5 and above	8.5 and above

There is no provision of grace marks as per V<sup>th</sup> Deans Committee of ICAR. Therefore, provision of grace marks is removed for the students admitted from the Academic year 2017-18 onwards.

**6.5.4.6. NCC/NSS/RVC Units**

University NSS coordinator has allotted a unit of 100 volunteers with a programme officer to the College of Food Technology. Accordingly, NSS unit is functioning smoothly. The fresh enrolment of 50 volunteers for I year is scheduled for III semester students of B. Tech. (Food Tech) and for the II year 50 students continued. The student enters in III semester and exit after VI semester after completion of two years participating the special camp.

**Table-52: Regular activities of NSS**

Sr. No.	Year	Regular Activities*
1	2018-19	Personality Development programme, Campus cleaning campaign, tree plantation programme, art of living programme, visit to adopted villages, group discussions, interaction with farmers during Shetkari Melahas, Mahila Melavas, organizations of rallies, aid awareness, nutrition and health awareness programmes, Dowry awareness programmes.
2	2019-20	
3	2020-21	
4	2021-22	
5	2022-23	

All these regular activities are carried out on 1<sup>st</sup> and 3<sup>rd</sup> Saturday on the month.

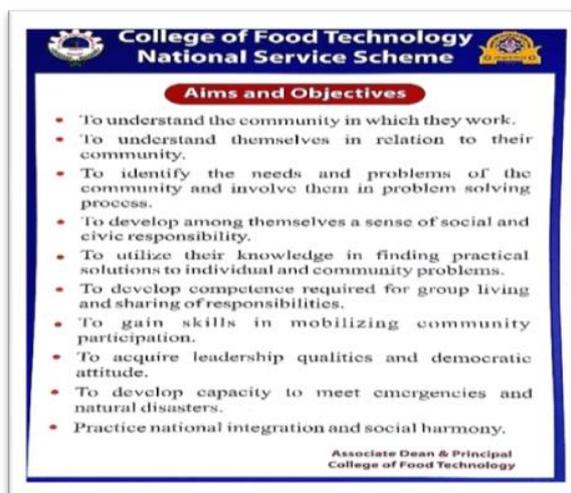
These regular activities of NSS helps the volunteers to develop their personality, communication skill, better understanding the rural problems and the solutions for the upliftment of the rural people through food processing to enhance the economic status. Better utilization of available resources to convert them to value addition, conversion of waste to best through by product utilization. These activities help not only to the volunteers but to all students of B. Tech. to understand the practically the plat form for commercial application of knowledge and its implementation to the society.

**Table-53: Special Activities of NSS**

Sr. No.	Year	Student Enrolled	Special Camp details	Special activities	Regular Activates
1.	2018-19	50	Pokharni, Parbhani	Women group training, Food Processing of F&V Product development, Speech & drawing competition, NSS Volunteering.	Blood donation camp, cleaning campaign of college & hostel, Ahinsa day celebration, Tree Plantation, Weeding activities in campus
2.	2019-20	50	Navagargh, Parbhani	Lecture series for farmer related agriculture, Food processing demonstration, Street drama, Prabhat feri& Art of leaving Programme	Personality development Programme, Campus Cleaning, Tree Plantation, group discussions, Interaction with farmers, Organisation of rallies, Cultural Programme
3.	2020-21	50	Brahmangaon, Parbhani	Cultural programme, Programme for drug addiction, alcoholism, tobacco and its side effects, Prabhat feri, Drawing and Speech competition	Blood donation camp, cleaning campaign of college & hostel, Tree Plantation, weeding activities in campus, Drawing competition for school.
4.	2021-22	49	Tridharawadi, Parbhani	Celebration of National Youth Day, World Food Day, Street	Cleaning Campaign, Lecture series for farmers, NSS

				Drama, Awareness about importance of Donation of Body Parts, Yoga Prashikshan	volunteering, Tree plantation, Personality Development Programme,
5.	2022-23	40	Ithlapur (D), Parbhani	Women group training, Food Processing of F&V Product development, Speech & drawing competition, NSS Volunteering, International yoga day celebration, women's day celebration, Street drama.	Blood Donation, Cleaning campaign, Cleaning of college and hostel campus, Lecture series for farmer, Prabhat Feri, Weeding activities.

**NCC:** A unit is at university level. This unit helps to inspire students for serving the nation.



Year 2018-19



Plastic free environment campaign



Blood Donation Programme

Year 2019-20



Art and Drawing Competition



Special Camp

Year 2020-21



Swachh Bharat Abhyan

Year 2021-22



Vasundhara Abhyan

Year 2022-23



Heartful Agro Youth Summit, Hyderabad



NSS Camp at Itlapur



**Blood Donation Camp on Occasion of Shiv Jayanti 2023**

#### 6.5.4.7. Language Laboratory

**Report Writing and Technical Language Practice Laboratory and Technical Report Writing and Language Laboratory Practice**

**Table-54: Facilities available in Language Laboratory**

Sr. No.	Particular	Qty.
1	AC Room	2
2	Computer Consoles	10
3	HDMI to USB port	1
4	Headphone and Mike system	10
5	LCD Project	1
6	Pen Drive for collection of different Videos from your tube	5
7	Posters for the different information	30
8	Internet Connections	10
9	Server	1
12	Wi-Fi-Router	1

#### **Guidelines for Course Execution**

**Objectives of this Course:** This course has been designed:

1. To inculcate a sense of confidence in the students.
2. To help them become good communicators both socially and professionally.
3. To assist them to enhance their power of Technical Communication.

Detailed Course Outlines / Topics to be covered and number of hours required for it.

## **A. Language Laboratory Practice**

### **1. Introduction :** (3hours: Lectures + Laboratory Practice Sessions)

Introductory lecture is to be given to the students so that they get a clear idea of the syllabus and understand the need for having such a practice lab in the first place. An introductory lecture to help student to get a clear idea of technical communication and need of language.

### **2. Conversation Practice Sessions:** (To be done as real-life interactions) 2L+4P (6 hours)

Conversion practice is done on given situation topics. Training the students by using Language Lab Device/Recommended Texts/cassettes /CDs to get their Listening.

Example: Students made to listen to pre-recorded CDs (Produced by British Council and Universities of Oxford and Cambridge).

- a) Skill and Speaking Skill honed.
- b) Introducing Role Play & honing over all Communicative Competence.

### **3. Group Discussion Sessions:** 2L+6P (6 hours)

The students are made to understand the difference between the language of conversion and group discussion. Strategies of such discussions are to teach to them. It is also helpful to use video cassettes produced by the U.G.C. on topics like group-discussion. After wards the class is divided into groups and the students have to discuss on given topics on current socio-economic-political educational importance.

- a) Teaching Strategies of Group Discussion.
- b) Introducing Different Models & Topics of Group Discussion.
- c) Exploring Live /Recorded GD Sessions for mending students' attitude/approach and for taking remedial measure.

### **4. Interview Sessions:** 2L+6P (8 hours)

Students are taught the dos and don'ts of facing a successful interview. They then have to face rigorous practices of mock-interviews. There simulations of real-life interview sessions where students have to face an interview panel.

- a) Training students to face Job Interviews confidently and successfully.
- b) Arranging Mock Interviews and Practice Sessions for integrating Listening Skill with Speaking Skill in a formal situation for effective communication.

### **5. Presentations:** 2L+6P (8 hours)

The secrets of an effective presentation are taught to the students. Then each and every student has to make lab presentations with the help of the Overhead projector/using

power point presentation and other audio-visual aids in the laboratory. They also have to face the question answer sessions at the end of their presentation.

- a) Teaching Presentation as a skill
- b) Strategies and Standard Practices of Individual /Group Presentation
- c) Media & Means of Presentation: OHP/POWER POINT/ Other Audio-Visual Aids.

**6. Competitive Examination: 2L+2P (4 hours)**

Classes are also allotted to prepare the students for competitive examinations.

- a) Making the students aware of Provincial /National/International Competitive Examinations
- b) Strategies/Tactics for success in Competitive Examinations
- c) SWOT Analysis and its Application in fixing Target.

**B. Technical Report Writing: 2L+6P (8 hours)**

1. Report Types (Organizational / Commercial / Business / Project)
2. Report Format & Organization of Writing Materials
3. Report Writing (Practice Sessions & Workshops)

The overall aim of this course is to inculcate a sense of confidence in the students and help them to become good communicators in their social as well as professional lives.

**6.5.4.8. Cultural Centre**

The college of food technology having a cultural functional hall where different cultural activities like dance, drama, mayhem, singing, skit, one act play, mono act, literary, painting, drawing etc. carried out and celebrating the various traditional functions such as Ganesh festival, Baba sahib Ambedkar Jayanti, Shivaji Maharaj Jayanti, Gandhi Jayanti, Teachers Day, Republic Day, Independence Day, etc.

**6.5.4.9. Personality Development**

Personality Development Lab is established with Language Laboratory to facilitate the overall Personality Development Programme.

The students admitted to College of Food Technology are from rural background, they have very less exposure to develop their personality to compete with urban students.

College regularly arranges motivational lectures; personality development programmes from renowned food professionals to build confidence and courage among the students, the food professionals interact with students, discuss to develop the skill to face interviews and knowledge which improves employability.

We encourage the students to join the English-speaking courses to develop their grammar, English language and vocabulary in English. We encouraged reading newspapers to improve the reading and improve work power in English.

**(The programme is carried out in first week of every UG registration process)**



**Personality Development Programme**

## 6.5.5 Physical facilities

### 6.5.5.1. Hostels

**Table 55: Hostel Management Committee**

Sr. No.	Name	Position	Mobile No.
1	Dr. V.D. Surve	Chief Hostel Warden	9422892164
2	Dr. B.S. Agarkar	Assistant Hostel Warden	8196036114
3	Dr. B.M. Patil	Assistant Hostel Warden	7588156277
4	Prof. A.A. Joshi	Assistant Hostel Warden	9637240406
5	Miss. C.K. Bhokre	Assistant Hostel Warden	9404076199
6	Mr. Navnath Raner	Supervisor	7588156281

**1. Boys Hostel:** There are two Boys Hostels available for the college students namely (1) **Shishir Hostel** for UG boys, having 60 rooms with 18 toilets, 18 bathrooms with 12 wash basins, 18 urinals with regular cleaning. Hostel has two stands each for cycle and motor cycle. Two bore wells are for water facility with two storage tanks for adequate water supply.

Hostel has one TV hall, one library hall, T.T. hall. Hostel has two Mess facilities with dining table, chairs, Gas &stainless-steel equipment, utensils R.O drinking water facility is provided to the students. For continuity of light inverter facility is provided. Three security guards & three regular peons with one sweeper along with one hostel warden, one assistant Hostel warden and one supervisor on cum electrician are working for the day-to-day hostel management. Hostel has playground and garden. During winter solar water heater system is working.

**Table-56: Boys Hostel UG (Shishir)**

Sr. No.	Year	Capacity	No. of students	Mess Facility	Drinking Water	Indoor games
1.	2018-19	120	118	Yes	Yes	Yes
2.	2019-20	120	129	Yes	Yes	Yes
3.	2020-21	120	Lockdown (Due to pandemic condition)	Yes	Yes	Yes
4.	2021-22	120	105	Yes	Yes	Yes
5.	2022-23	120	103	Yes	Yes	Yes



**Shishir Boys Hostel (UG Students)**

**(2) Devgiri Hostel:** This hostel is reserve for PG and Ph.D. students, having 20 rooms with attached toilets and bathrooms and wash basin. Hostel has one borewell, with 8 water tanks, solar system for hot water during winter and R.O. water system for drinking water. This hostel has well equipped mess, dining table chairs, reading hall, TV Hall, Visiting Hall for parents. Three watchmen’s, three peons, and one sweeper are working with one assistant hostel warden. While warden and supervisor are working commonly, medical facility and sports facility are in the campus of university these are available for students.

**Table-57: Boys Hostel PG/ Ph.D. (Devgiri)**

Sr. No.	Year	Capacity	No. of students	Mess Facility	Drinking Water	Indoor games
1.	2018-19	44	22	Yes	Yes	Yes
2.	2019-20	44	26	Yes	Yes	Yes

3.	2020-21	44	Lockdown (Due to pandemic condition)	Yes	Yes	Yes
4.	2021-22	44	24	Yes	Yes	Yes
5.	2022-23	44	25	Yes	Yes	Yes



**Devgiri Boys Hostel (PG/Ph.D.)**

**2. Girls Hostel:** Two hostels are available for girls at university level 1. Purva girls’ hostel for B. Tech girl students 2. Varsha Girls Hostel for M.Tech. and Ph.D. girl’s students.

Students per room accommodated is 03 girl, Mess facility is available, for drinking water R.O. Facility is available, for indoor games Recreation Hall is available, Cleaning of hostel premises is Regularly maintained, Transport facility by university vehicle & Emergency medical facility at University Clinic (Medical Officer).

**Table-58: Girl’s hostel U.G. (Purva)**

Sr. No.	Year	Capacity	No. of students	Mess Facility	Drinking Water	Indoor games
1.	2018-19	48	55	Yes	Yes	Yes
2.	2019-20	48	56	Yes	Yes	Yes
3.	2020-21	48	Lockdown (Due to Covid-19 pandemic condition)	Yes	Yes	Yes
4.	2021-22	48	56	Yes	Yes	Yes
5.	2022-23	48	52	Yes	Yes	Yes



**Varsha Girls Hostel (PG/Ph.D. Students) and Purva Girls Hostel (U.G. Students)**

### 6.5.5.2. Examination hall

There are six examination halls are available in the College of Food Technology, Parbhani. The capacity of each examination hall is given as follows:

**Table-59: Examination Hall**

Sr. No.	Hall No.	Department	Capacity	Year of Construction
1.	Main Examination Hall	Food Engineering (UG)	150	1979
2.	Lecture Hall No. 4	Food Engineering (PG)	30	1986
3.	Lecture Hall (PG) No. 5	Food Engineering (PG)	30	1986
<b>Total Number</b>			<b>210</b>	

The main examination hall of College is located in the department of Food Engineering, it is equipped with abundant lightening facilities, fans, coolers and CCTV cameras to keep the watch on students. Moreover, other class rooms on Food Engineering departments are also being utilized for conducting examination in case the number of students are higher than capacity.



**Main Examination Hall**

### 6.5.5.3. Sports and Recreation Facilities

1. At college level the following indoor game facilities are available.
  - i. Table Tennis
  - ii. Chess
  - iii. Carom

Students enjoy all these games daily. The facilities required for all these games are available at place

2. At the college level the following outdoor sports facilities are available
  - i. Volley Ball

- ii. Cricket
- iii. Kho-Kho
- iv. Athletics
- v. Basket Ball

All the facilities for the above game are available

Other sports activities are organized at university level

- a. Indoor-Badminton
- b. Gym activities
- c. Outdoor – Lawn tennis, Basketball, Hand ball and Foot ball

Besides President Gymkhana at college level there is a one Vice-President Gymkhana, Secretary Gymkhana and In-charge Officer of respective games are actually involved in day-to-day practice of various above sports and cultural activities.

The college has Gymkhana Fund which is collected from the UG, PG and Ph.D. students during every academic year. This budget is utilized for purchase of various sports materials and sports kits every year. The budget is also used for organizing various cultural activities like Ganesh Festival, Shiv Jayanti, Ambedkar Jayanti and Youth Festival.

Expenditure of News Papers and Magazines also met from the Gymkhana fund and Alumina fund. The college also organizes lecture series which is also managed by Gymkhana.

- 3. At college level there is one recreation hall which is having all the facilities for organizing the various cultural activities.

One at college – 19.80 x 6.40 x 4.50m

One Hostel level – 20.42 x 8.22 x 3.96m



**1<sup>st</sup> Prize for Badminton**



**1<sup>st</sup> Prize for Volley ball**

#### **6.5.5.4 Auditorium**

College has auditorium, it was constructed in the year 1979 when the student's intake capacity was 32. With modification the capacity is now increased to 150, the College auditorium / seminar hall is being regularly used to conduct seminars of students, guest lectures, training programmes of students, Farmers, entrepreneurs, unemployed youths and self-help groups.

Dimensions - 19.80 x 6.40 x 4.50m

Capacity - 150



**College Mini Auditorium**

#### **6.5.5.5 Exhibition Hall/Museum**

College exhibits of research activities during special occasions, visits, farmer's rallies, farmer's visits, training programmes at niche areas laboratory by displaying live seminars, boards, charts, folders etc.

#### **6.5.6. Research Facilities**

##### **6.5.6.1. Postgraduate Laboratories and Equipment**

Clearly mention the department wise PG laboratories and equipment housed in individual laboratory in the college along with any other research unit.

**Table-60: PG Laboratories at college**

<b>Sr. no.</b>	<b>Laboratory</b>
1.	PG Laboratory of Dept. of Food Chemistry and Nutrition
2.	PG Laboratory of Dept. of Food Microbiology and Safety
3.	PG Laboratory of Dept. of Food Process Technology
4.	PG Laboratory of Dept. of Food Engineering
5.	Niche Area Laboratory
6.	Arid Legumes Research Laboratory

**Equipment Available at College of Food Technology, VNMKV, Parbhani****Table-61: Equipment available at college**

<b>Sr. No.</b>	<b>Name of equipment</b>
1	Bernoulli's Theorem Apparatus
2	BOD Incubator
3	Bomb Calorimeter
4	Cryogenic Centrifuge Unit
5	Cryogenic Mixer Mill
6	Digital Colony Counter
7	Digital Turbidity Meter
8	Digital Water Bath
9	Freeze Drier
10	HPLC (High-Performance Liquid Chromatography)
11	Infra-Red Digestion Unit
12	Infra-Red Moisture Meter
13	Infra-Red Steam Distillation Unit
14	Lab Scale Fermenter
15	Metacentric Height Apparatus
16	Micro-Kjeldahl Steam Distillation Unit
17	Modified Atmospheric Chamber
18	Orbital Shaking Incubator
19	Phase Contrast Fluorescent Microscope
20	Refrigerated Centrifuge
21	Reynolds No. Apparatus
22	Spray Drier
23	Texturometer (TPA)
24	Ultrasonic Auto mixer
25	UVS Double Beam Spectrophotometer
26	UVS Single Beam Spectrophotometer
27	Vacuum Concentrator
28	Cold Storage
29	3D Printer
30	Fiber analyzer
31	Vacuum oven
32	Sensitive balance sartorius
33	Water activity meter with moisture meter
34	Rotary evaporator
35	Digital hand-held pH meter
36	Brix-acidity meter
37	Salt meter
38	Frying oil monitor
39	Portable refractometer polarimeter
40	Deep freezer
41	Dehumidifier
42	Environmental control chamber
43	Digital thermo hygrometer
44	Digital micrometer

**6.5.6.2. Research Contingency**

In the college of food technology, the six departments are actively engaged in conducting basic and applied research work under PG /Ph.D. Students work & along with mandatory departmental research work. In order to meet the demand of PG or Ph.D Student’s adequate contingency grants from ICAR development grants under head 7.2 and contingency grants from state is utilized. Moreover, ongoing ICAR sponsored research project are available to fulfil the additional requirement for PG /Ph.D. to frame their applied research work.

**Table-62: Research contingency for conduct of research**

Sr. No.	Funding agency/ Head	Grants/ Approx budget (Rs. Lakh)				
		2018-19	2019-20	2020-21	2021-22	2022-23
1	ICAR	13.00	17.052	6.46	3.208	---
2	Contingency	14.42	32.59	0.20	---	0.50
3	Revenue	30.50	32.50	41.02	67.53	36.80
4	NPHPVA of NRG	12.50	17.25	14.55	12.25	12.25
5	AICRP on Kharif Pulses, Arid Legume, CFT, VNMKV, Parbhani	39.21	34.186	38.24	47.96	42.50

**6.5.7. Outcome/Output**

**6.5.7.1. Student Performance in National Examinations**

**Table-63: List of students qualified ASRB-NET examinations in last five years**

Academic Year	Total No.	Sr. No.	Name of Students	Sr. No.	Name of Students
2018-19	<b>02</b>	1	Sangale Jagdish	2	Veer S.J.
2019-20	<b>05</b>	1	Hemanth M. S/o Mogilaiah	3	Sangale Jagdish
		2	Shravan R. S/o Ravikumar J. C.	4	Veer Shailesh
		5	Prashant Pawase		
2020-21	<b>19</b>	1	Veer SJ	11	Patangare SS
		2	Dr. Pawase PA	12	Joshi MM
		3	Dagadkhair A.C.	13	Wadmare VB
		4	Ghorband	14	Dr. Syed Zubair
		5	Dr. Sangale JK	15	Pawar PG

		6	Chvhan VR	16	Swami AM
		7	Sawale KR	17	Shendge SN
		8	Kale PR	18	Dr. Salve RV
		9	Shingote A B	19	Sakhare KS
		10	Wandhekar SS		
2021-22	<b>01</b>	1	Veer Shailesh		
2022-23	<b>03</b>	1	Veer Shailesh		
		2	Lolge Radha		

**Table-64: List of students qualified ARS main examinations/ Interview in last five years (2021-22)**

Sr. No.	Name of the student	Exam ID	Qualified for
1	Pawase PA	4235558996	Interview
2	Veer SJ	4235558966	Mains
3	DagadKhair AC	4235559232	Interview
4	Sahani	4235556351	Interview
5	Ghorband	4235558125	Interview

**Table-65: List of students qualified UGC-NET examinations in last five years**

Academic Year	Total No.	Sr. No.	Name of Students
2018-19	Nil		
2019-20	<b>1</b>	1	Wadmare VB
2020-21	<b>2</b>	1	Mane RP
		2	Wandhekar SS
2021-22	<b>4</b>	1	Kamble RE
		2	Wadmare VB
		3	Gaikwad GP
		4	Waghaye SS
2022-23	Nil		

**Table-66: List of students qualified ICAR-SRF examinations in last five years**

Academic Year	Total No.	Sr. No.	Name of Students
2018-19	Nil		
2019-20	<b>1</b>	1	Veer SJ
2020-21	<b>2</b>	1	Poshadri A.
		2	Ghorband
2021-22	<b>1</b>	1	Lolge R.
2022-23	Nil		

**Table-67: List of students qualified ICAR-JRF examinations in last five years**

Academic Year	Total No.	Sr. No.	Name of Students
2018-19	Nil		
2019-20	<b>03</b>	1	Swami AM
		2	Ms. Dhawale P

		3	Reddy M
2020-21	<b>01</b>	1	Zarkar Swapnil
2021-22	<b>02</b>	1	Ms. Dandwate AM
		2	Reddy PS
2022-23	<b>03</b>	1	Sonnekar VM
		2	Malage AV
		3	Bhosale GM

**Table-68: List of students qualified GATE examinations in last five years**

Sr. No.	Name	Qualifying year	Stream
1	Gaikwad PR	2018	Engineering science
2	Gabhalle RB	2019	Life science
3	Zarkar SU	2020	Engineering science
4	Dube MS	2020	Engineering science
5	Firdous fatema Md. AR	2020	Life science
6	Devesh anand	2022	Engineering science
7	Dipke PB	2022	Engineering science
8	Sonnekar MM	2022	Engineering science
9	Malage AV	2022	Engineering science
10	Pol IS	2022	Life science
11	Chaudhry YS	2022	Engineering science
12	Gavali NS	2022	Engineering science
13	Akansha Panchal	2023	Life science
14	Dheeraj Sharma	2023	Engineering science
15	Rtik Mani	2023	Engineering science
16	Gauri thakur	2023	Engineering science
17	Harshal Bhoite	2023	Engineering science
18	Devesh anand	2023	Engineering science
19	Ankit Patel	2023	Engineering science
20	Pawan Dipke	2023	Engineering science
21	Swayamdeep shinde	2023	Life science
22	Pradeep Mule	2023	Life science
23	Nikhil Kamble	2023	Life science



### 6.5.7.2. Students Placement Profile

**Table 69: Placement cell committee**

Sr. No.	Name of the employee	Designation	Designation
1	Dr. S.K. Sadawarte	Chairman	Associate Professor
2	Dr. G.M. Machewad	Member	Associate Professor
3	Mr. S.M. Sonkamble	Secretary	Senior Research Assistant
4	Mr. Suryavanshi Himanshu	Member	M.Tech student
5	Miss. Damini Jadhav	Member	M.Tech student

- 20-25% - Student admitted for PG programmes in renowned institutes like ICT, CFTRI, NIFTEM, SHIATS, MPKV, VNMKV.
- 5-20% - Students selected for competitive examination, UPSC, MPSC, Banking Sectors and Food and Drugs Administration.
- 50-55% - Students selected in reputed Food Industries of India like Cocoa Cola, PepsiCo, Nestle, HUL, ITC, Britannia, Parle, and Namdhari etc.
- Till to date it is proved to mention that College has 100% placement.
- **The record of placement is attached in Annexure-V**

**Table 70: Student placement details in number during last five year**

Sr. No.	Placement	2018-19	2019-20	2020-21	2021-22	2022-23
1	Student placement in India in food processing and allied industries	18	27	14	16	22
2	Student placement in abroad in food processing and allied industries	02	01	01	02	01
3	FSSAI (TO, CFSSO, DD)	Nil	Nil	03	03	07
4	Students working in academic	07	04	04	04	01
5	Student succeed for higher education	11	09	10	17	28
6	Banking	03	02	02	01	01

### 6.5.7.3. Awards/Recognitions/Certificates

#### Awards (Gold Medal)

**Table-71: Students awarded Gold Medal for academic performance in last five years**

Sr. No.	Name of Student	Degree course	Selection Year
1.	Ms. Jadhav Priyanka Yeshwant	B. Tech. (Food Technology)	2018-19
2.	Ms. Katkade Manjusha Balaji	M. Tech. (Food Technology)	
3.	Ms. Choukhande Ambika Gajanan	B. Tech. (Food Technology)	2019-20
4.	Ms. Waghaye Shraddha Yashwant	M. Tech. (Food Technology)	
5.	Ms. Sadaf Tarannum Mohammad Ilyas	B. Tech. (Food Technology)	2020-21
6.	Ms. Samar Javed Syed	M. Tech. (Food Technology)	
7.	Ms. Bachate Aditi Hanumanrao	M. Tech. (Food Technology)	2021-22
8.	Mr. Pol Indrajit	B. Tech. (Food Technology)	2022-23
9.	Miss. Lolge Radha	M. Tech. (Food Technology)	

#### List of Awards

**Table-72: Awards received by Students and faculties during conferences in last five years**

Sr. No.	Award Category	Year and Date	Name of Scientist / Author	Organizers / Conference
1	Best poster (II <sup>nd</sup> Prize)	12 <sup>th</sup> to 13 <sup>th</sup> Jan 2018	Shaikh Uzma parveen Abdul halim., Deshpande H.W., Thakur Mamta, and Sawale K.S.	International Conference in Recent Advances in Food, Herbal and Nanotechnology, COCSIT Latur, Maharashtra
2	Best poster	08 to 09	Veer S.J.	Natural and Organic Farming-

(II <sup>nd</sup> Prize)	Sep 2022	Global Perspective and Agripreneurship, College of Agriculture Pune, Maharashtra.
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**Table-73: Awards and honours received by Students last five years**

Sr. No.	Name of the student	Awards/Prize /Honour	Year
1	Wandhekar SS	State level, Krishithon Excellent Agri Student Award	2018
2	Wandhekar SS	Institute level, Management and Leadership Skill Award by MITCOM, MIT-ADT university Pune	2018
3	Wandhekar SS	AFSTI merit scholarship award-AFSTI (I) Education and Publication Trust Scholarship	2019
4	Gaikwad GP	Second prize in online quiz competition organized by university department of chemical technology, BAMU, AFST (I) Aurangabad Chapter	2021
5	Poshadri A	Best scientist food technology award by eruvaaka foundation, Hyderabad Telangana	2022
6	Veer SJ	Young Food Technologist Award, at international convention, organized by AEEFWS and Guru Kashi University Punjab	2022
7	Veer SJ	Best research poster presentation prize at college of agriculture Pune, during zonal convention organized by Agri vision and MPKV Rahuri.	2022
8	Wandhekar SS	Logo and Theme (EAT SAFE) award of 28 <sup>th</sup> Indian Convention of Food Scientist and Technologist (ICFoST) (AFSTI)	2022



**Mr. Poshadri (Ph.D. Scholar) awarded Best Scientist Award by Eruvaaka Foundation, Hyderabad**



**Mr. Wandhekar Sangram (Ph.D. Scholar) awarded for Best Design of Logo and Theme (EAT SAFE) for 28<sup>th</sup> ICFoST, Mysore**

**Table-74: Students awarded with Doctoral Fellowship/ Research Scholarship by Various Government/ Nodal Agencies/ Societies in last five years**

<b>Academic year 2018-19</b>			
<b>Sr. No.</b>	<b>Name of Student</b>	<b>Registration No.</b>	<b>Name of Scholarship</b>
1.	Mane RP	2018T02P	Mahatma Jyotiba Phule Research Fellowship to Pursue Ph.D Degree.
2.	Mohammad Nisar AR	2018T03P	Mahatma Jyotiba Phule Research Fellowship to Pursue Ph.D Degree.
<b>Academic year 2019-20</b>			
3.	Snehal Mundhe	2019T02P	Mahatma Jyotiba Phule Research Fellowship to Pursue Ph.D Degree.
4.	Gaikwad GP	2019T01P	Chatrapati Shahu Maharaj National Research Fellowship, to pursue Ph.D degree
5.	Shinde SS	2019T04P	Chatrapati Shahu Maharaj National Research Fellowship, to pursue Ph.D degree
6.	Shinde EM	2019T03P	Chatrapati Shahu Maharaj National Research Fellowship, to pursue Ph.D degree
<b>Academic year 2020-21</b>			
7.	Poshadri A	2020T01P	ICAR JRF/ SRF
8.	Veer SJ	2020T05P	Mahatma Jyotiba Phule Research Fellowship to Pursue Ph.D Degree.
9.	Shendge SN	2020T04P	Mahatma Jyotiba Phule Research Fellowship to Pursue Ph.D Degree
10.	Kale PR	2020T02P	Chatrapati Shahu Maharaj National Research Fellowship, to pursue Ph.D degree
<b>Academic year 2021-22</b>			
11.	Wandhekar SS	2021T05P	Chatrapati Shahu Maharaj National Research Fellowship, to pursue Ph.D. degree
12.	Gangakhedkar PS	2021T02P	Sharad Pawar Inspire Fellowship in Agriculture
<b>Academic year 2022-23</b>			
13.	Kishor Anerao	2022T01P	Mahatma Jyotiba Phule Research Fellowship to Pursue Ph.D Degree
14.	Sachin Giri	2022T02P	Mahatma Jyotiba Phule Research Fellowship to Pursue Ph.D Degree
15.	Radha Lolge	2022T04P	Mahatma Jyotiba Phule Research Fellowship to Pursue Ph.D Degree
16.	Shaikh Ajaj	2022T05P	Mahatma Jyotiba Phule Research Fellowship to Pursue Ph.D Degree

### **Technology transfer**

1. Development of Instant Tomato soup powder by fortification of partially hydrolyzed guar gum (PHGG) as a soluble fiber source and its characterization in Joint Agricultural Research and Development Committee 2022 held at Dr. Balasaheb Sawant Konkan Krishi Vidyapeeth, Dapoli
2. Standardization of pizza sauce using partially hydrolyzed guar gum in Joint Agricultural Research and Development Committee 2021, held at Vasanttrao Naik Marathwada Krishi Vidyapeeth, Parbhani.
3. Development of Crackers (Pet Dog Food) by Incorporation of Guar Meal Protein Isolate in Joint Agricultural Research and Development Committee 2021, Vasanttrao Naik Marathwada Krishi Vidyapeeth, Parbhani.
4. The production of Dog Pet Food Crackers started in collaboration with V-cube Fresh Pvt. Ltd, VNMKV, Parbhani for sale and generated receipt of Rs. 20000.
5. On demand through letter regarding development of guar gum and its derivatives on commercial scale from Shree Shanti Enterprises. Jodhpur, F-35 (A) MIA, BASNI PH -1, JODHPUR-342005, RAJHSTHAN, started the work in their specific interest accordingly.
6. Received an appreciation letter from Association of Pet Food Manufacturers, New Delhi 110024. For the research carried on developing Vegetarian Pet Food Crackers for Dogs under “All India Network Project on Harvesting, Processing and Value Addition of Natural Resins and Gums”

#### **6.5.7.4 Employability**

College takes due efforts to enhance the student employability. The institute focuses not only on technical development but also on overall development of students. Different activities to enhance the employability of students are summarized as follows:

- **Communication Skills:** The course curricular is taught with English as a teaching medium. Moreover, different activities of Language laboratory are carried out to enhance the communication skills of students.
- **Team work:** Students are encouraged to participate in different events through events like Indra-Dhanushya, Youth Festivals, etc. where different teamwork skills amongst the students are developed.

- **Critical Thinking:** Students are given different real-life problems in various subjects of B. Tech (Food Technology) to apply their thinking and come up with the new solutions.
- **Information Technology (IT) Knowledge:** Besides teaching of IT subject in course curriculum, Students are also encouraged to submit different assignments in word document, give presentation through computer using PowerPoint Presentation, search out different information using internet.
- **Ethical values:** Through NSS activities, different ethical values are inculcated amongst the students to preserve the moral values, social welfare, and responsibility towards nation.
- **ELP Programme:** Students are trained practically during ELP programme in VII semester

#### **ELP Product selling counter of students during Exhibition**

##### **Earn While Learn (EWL)**

- The Earn While Learn Program provides opportunities to the students to earn while they are learning through the entrepreneurial project thus preparing them to shoulder professional assignments with relative ease. The details Earn While Learn Program for last five years is as follows;

##### **Earn While Learn (EWL) Programme**

**Table-75: Student's earning under EWL programme in last five years**

<b>Sr. No.</b>	<b>Year</b>	<b>Distributed Amount(Rs.)</b>	<b>Products</b>	<b>Earned (Rs.)</b>
1	2018-19	13000/-	Carrot candy, turmeric powder, RTS Beverage	800/-
2	2019-20	Nil (due to Covid-19 pandemic condition)	RTS Beverage, aonla candy	Nil
3	2020-21	10000/-	RTS Beverage	6000/-
4	2021-22	---	---	---
5	2022-23	---	---	---

- **HACCP and ISO 22000 Training Programme:** Every year minimum 60 students undergone and ISO 22000: HACCP and FoSTaC Level training programme by Mr. Sanjay Indani (Recognized Programme co-ordinator). Students also given certificate of this training which is very useful for selection of good position in food industry. This training is also useful while working in the food industry.



**Organization of HACCP Internal Auditor Programme for Students**

**Extension Activities and visitors:**

- **Tree Plantation :**



**Tree Plantation Programme in College Premises**

Farmers & Mahila Melawa



Demonstrations and Exhibition of food products and processing to Stakeholders





**Majha Ek Divas Majhya Badirajya sathi**

- **Visitors :**



**Visit of Governar of Maharashtra**



**Visit of District Collector of Parbhani**



**Visit of News Reporters of Parbhani**



**Visit of Foreign Research Person**



**Visit of Dr. Manoj Kumar Mahawar Scientist (ASPE) ICAR-CIRCOT, Mumbai**



**Visit of Dr. Uday Annature, Director ICT Jalna**

The degree holders become self-employees as Industrialist and Entrepreneurs

The image shows two book covers side-by-side. The left cover has a dark blue header with the text "SUCCESSFUL ENTREPRENEURS (INDUSTRIALISTS) OF COLLEGE OF FOOD TECHNOLOGY". Below the header is a photograph of the college building. At the bottom, there are four circular inset images showing food products, a laboratory, and a juice stand. The right cover has a green header with the text "COLLEGE OF FOOD TECHNOLOGY Successful Alumni At Glance...". It features a collage of food items and a photograph of the college building. Both covers include the college's logo and the name of the Associate Dean and Principal, Vasant Rao Naik Marathwada Krishi Vidyapeeth, Parbhani-431402 (MS) India.

**SUCCESSFUL ENTREPRENEURS (INDUSTRIALISTS) OF COLLEGE OF FOOD TECHNOLOGY**

**COLLEGE OF FOOD TECHNOLOGY**  
*Successful Alumni At Glance...*

**ASSOCIATE DEAN AND PRINCIPAL**  
VASANTRAO NAIK MARATHWADA KRISHI VIDYAPEETH  
PARBHANI-431402 (MS) INDIA

**ASSOCIATE DEAN AND PRINCIPAL**  
COLLEGE OF FOOD TECHNOLOGY, VNMKV, PARBHANI

The image shows a book cover for "College of Food Technology Successful Alumni At Glance...". The cover has a green header with the text "COLLEGE OF FOOD TECHNOLOGY Successful Alumni At Glance...". Below the header is a collage of food items and a photograph of the college building. The text "Second Edition" is written on the left side of the collage. At the bottom, there is the college's logo and the name of the Associate Dean and Principal, Vasant Rao Naik Marathwada Krishi Vidyapeeth, Parbhani-431402 (MS) India.

**COLLEGE OF FOOD TECHNOLOGY**  
*Successful Alumni At Glance...*

Second Edition

**ASSOCIATE DEAN AND PRINCIPAL**  
COLLEGE OF FOOD TECHNOLOGY, VNMKV, PARBHANI

**The degree holders become self-employees as Industrialist and Entrepreneurs**

Since the inception of the college, number of students preferred being entrepreneurs, some of the eminent entrepreneurs from the college are summarized here:

1. Eravant Sadanand - Oil Industry Dharmabad
2. Vyankat Somwanshi - KSACP Limited
3. Fasihuddin Syed - Desai Brothers Limited, Pune
4. Tukaram Chate - Haldiram Foods, Pune
5. AvinashPirke - Exotic Fruit Pvt Ltd, Ratanagiri
6. Ganshyam Rathi - Prop Ram Agency
7. Dr. Sangam Kurade - Zuari Foods And Farms Pvt. Ltd, Goa
8. Vinayak Maliwal - Oil Industry, Nanded
9. Jaywant Chiddrawar - Food Trading Business, Pusad
10. Purshottam Baheti - Exotic Food Products, Ratnagiri
11. Md. Yusuf Inamdar - Vishwas Agro Products, Pvt. Ltd, Parbhani
12. Sanjay Indani - Safe Foods Solutions, Mumbai
13. Sunil Awari - Namdhari Seeds
14. Kailas Jadhav - Padmini Food Products, Udgir
15. GovindJadhav - Shri Venkatesh Food Laboratory, Nanded
16. Rajeshkumar Rai - Sancks Manufacturing Unit, Banaras
17. George Thomas - Fruitomans Fruit Processing Industry,  
Ernakulum
18. Sanjay Kulkarni - RasRasit Foods, Aurangabad
19. Ashok kumar Khatri - Sai Flavors LLC, Dubai
20. Satyajeeet Pandilwar - Aditya Foods, Beed
21. Damodar Bhandwale - Kudus Bakery Industries, Nanded
22. Mohammed Ghaus - Zain Agro Pvt. Ltd, Parbhani
23. UdayNaik - Aromax Creation, Aurangabad
24. Srikant Pandurangan - Srianga Jewelry Proprietor
25. Baswaraj Morkhande - Kumaresh Agro Industry, Aurangabad
26. Balasaheb Gitte - Marathwada Agro Processed Farmer Co. Ltd.,  
Osd.
27. Praful kumar Bhandari - Amrut Dhara Dairy, Pusad
28. Anil Mehtre - Shivam Builders And Promoters, Jalna
29. Shyam Gambhire - Royal Ingredients Groups, Pvt. Ltd, Mumbai
30. Javed Shaikh - Zoniya Enterprises
31. Umesh Kamble - Farm To Fork Solution India, Pvt. Ltd, Mumbai
32. Santosh Narlawar - Oil Mill Industry, Degloor
33. Gaurav Ladda - SB Cotton Ginning And Pressing, Parbhani
34. Sushil kumar Mundhe - Own Food Processing Unit, Parbhani

• Entrepreneur

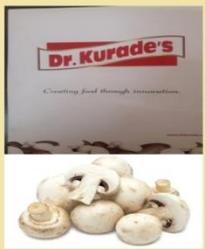
Our Successful Former Students are Industrialists and Entrepreneurs

 <p>George Thomas</p>	B. Tech (Food Tech)	88T33B	
	Director, Fruitomans Fruit Processing Industry, Ernakulum, Kerala		
	George07thomas@gmail.com		
	9447711013		
	Sp. Achi.: Fruitoman's is the manufacturer of the most cherished Fruitoman's brand of Jams, Squashes, Fruit syrups, Fruit Crushes, Fruit Pulpes, Canned Fruits, Canned Fruit juices, Essences / Flavours, Pickles and Confectionary Compliments. Natural, fresh and extremely tasty, Fruitoman's manufacture about 86 products in 12 different categories.		

 <p>Fasihuddin Syed</p>	B. Tech (Food Tech)	77T28B	
	Vice President, Desai Brothers Limited, Pune, Owner of Universal Spices and Khana Khajana Processing		
	---		
	9890247601		
	Sp. Achi.: Developed fruits and vegetable products		

 <p>Tukaram Chate</p>	B. Tech (Food Tech)	77T06B	
	Managing Director of Haldiram, Nagpur and Royal Processing, Pune		
	9690007250, 9690007339		
	Sp. Achi.: Developed Extruded Products Chain in India		

 <p>Mohammed Ghaus</p>	B. Tech (Food Tech)	93T14B	
	Managing Director, Zain Agro Pvt. Ltd.		
	zain.food@gmail.com		
	99232 42888		
	Sp. Achi.: Produced variety of processed fruits products, certified the small scale industry with ISO		

 Dr. Sangam Kurade	M.Tech, Ph.D (Food Tech)	80T18B	
	Chairman and Managing Director, M/s. Zuari Foods and Farms Pvt. Ltd, M/s. Tropical Mushroom (Goa) Pvt. Ltd.		
	www.drkurade.com		
	9422441199		
	Sp. Achi.: Progressive Mushroom Grower Award- 2014, Drafting of Goa State Biotechnology Policy, Drafting "Vision 2020" under Mr. Ashank Dessai on Goa's Vision on Industries		

 Umesh Kamble	M. Sc (Food Tech)	98T14B	
	Managing Director, Farm To Fork Solutions India Pvt Ltd, Mumbai		
	umeshretail@gmail.com		
	9619190563		
	Sp. Achi.: Director of various food projects		

 Sanjay Indani	M. Tech (Food Tech)	86T12B	
	Head, SafeFoodz Solutions, Navi Mumbai		
	haccp.sbi@gmail.com		
	07666578715		
	Sp. Achi.: Approved Master Trainer for FSSAI, NBQP-QCI Accredited Food Safety Consultant, APEDA Recognized Food Safety Consultant, Associate Food Safety Consultant and Trainer with CITD, European Union & pWC.		

 Ashokkumar Khatri	M. Tech (Food Tech)	91T19B	
	Co-owner at Sai Flavors LLC, Dubai		
	Ashokck19@gmail.com		
	+971552239397		
	Sp. Achi.: Set up own plant at abroad		

 Uday Naik	M. Tech (Food Tech)	93T22B	
	Director, Aromax Creation, Aurangabad		
	info@aromaxcreation.com		
	9822827650		
	Sp. Achi.: Leading manufacturer, supplier and exporter of Flavours		

- Sillod State Agriculture Exhibition :



Visit of Hon.ble Chief Minister of Maharashtra



**Krishi Sanjivani Mahotsav Parbhani**



**Krishi Mahotsav Hingoli**



**राष्ट्रीय कृषि उच्च शिक्षण प्रकल्प (नाहेप)**  
**वसंतराव नाईक मराठवाडा कृषि विद्यापीठ, परभणी**  
व  
**ऑल इंडिया फुड प्रोसेसर असोसिएशन, नवी दिल्ली आणि**  
**फार्म टु फोर्क सोल्युशन, मुंबई यांच्या संयुक्त विद्यमाने**

**राज्यस्तरीय एक आठवड्याचे वेबिनार**  
**डिजीटल तंत्रज्ञानाद्वारे कृषि प्रक्रिया उद्योगः**  
**उद्योजकांच्या यशोगाथा**

दिनांक : ३१ जुलै २०२० वेळ : दुपारी १२.०० वा.

**समारोप समारंभ**

**• अध्यक्ष •**  
**डॉ. अशोक ढवण**  
मा. कुलगुरू  
वनामकृवि, परभणी

**• आधारस्तंभ •**  
**डॉ. आर.सी. अग्रवाल**  
राष्ट्रीय संचालक, नाहेप  
भा.कृ.अ.प., नवी दिल्ली

**• प्रमुख अतिथी •**  
**डॉ. अरुण उन्हाळे (IAS)**  
मा. आयुक्त, अन्न व औषध प्रशासन विभाग,  
महाराष्ट्र शासन, तथा माजी कुलसचिव  
वनामकृवि, परभणी

**• विशेष उपस्थिती •**  
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अध्यक्ष  
अखिल भारतीय अन्न प्रक्रिया  
उद्योजक संघटना (नवि दिल्ली)

**डॉ. संगिता कस्तुरे**  
संचालिका  
जैव तंत्रज्ञान विभाग  
विज्ञान आणि तंत्रज्ञान मंत्रालय,  
भारत सरकार (नवि दिल्ली)

**• मार्गदर्शक •**  
**डॉ. अरविंद सावते**  
सहयोगी अधिष्ठाता व प्राचार्य  
अन्नतंत्र महाविद्यालय, वनामकृवि, परभणी

**डॉ. प्रभात कुमार**  
राष्ट्रीय समन्वयक, नाहेप  
नवी दिल्ली

**• प्रमुख आयोजक •**  
**डॉ. प्रबोध हळदे**  
अध्यक्ष  
अखिल भारतीय अन्न प्रक्रिया उद्योजक  
संघटना (पश्चिम विभाग)

**उमेश कांबळे**  
संचालक  
फार्म टु फोर्क सोल्युशन, मुंबई

**डॉ. गोपाळ शिंदे**  
मुख्य अन्वेशक  
नाहेप, वनामकृवि, परभणी

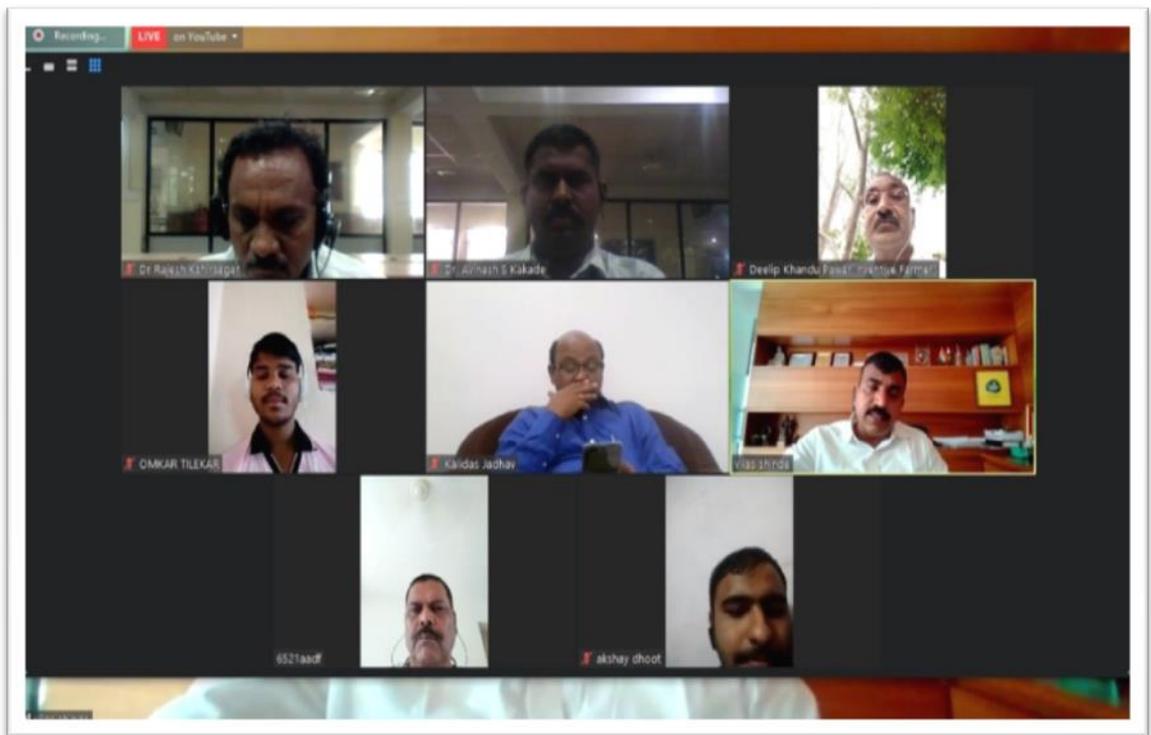
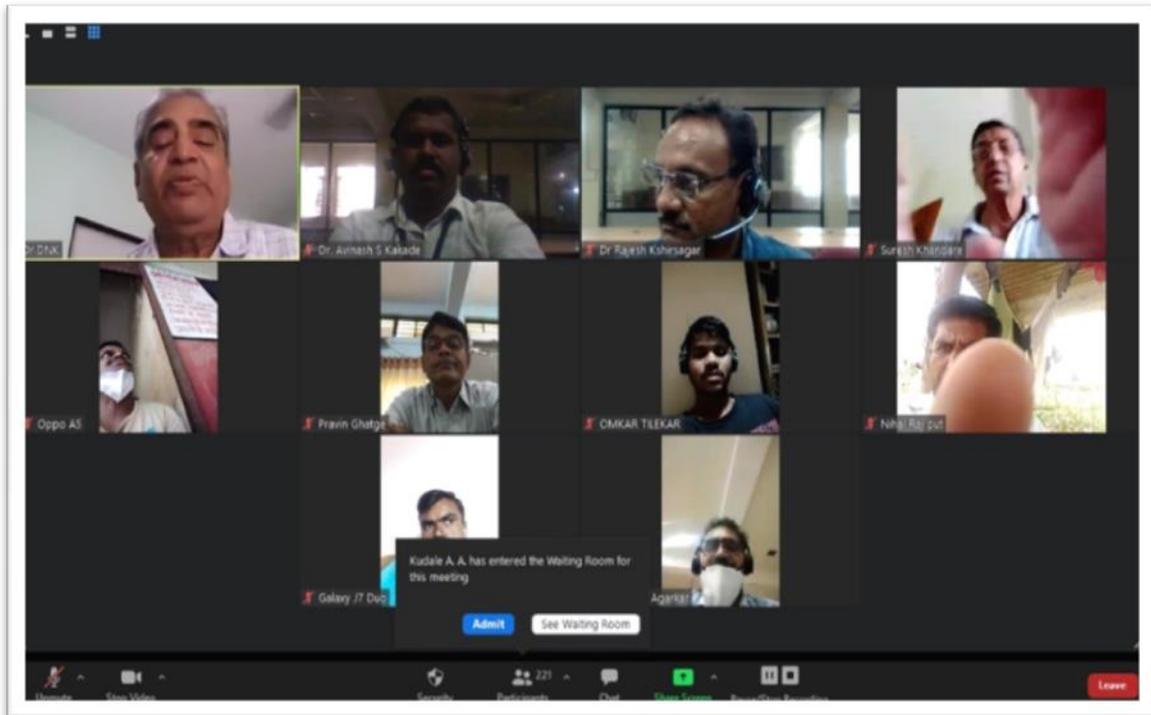
**• आयोजन उपसचिव •**  
**डॉ. भारत आगरकर**  
सहाय्यक प्राध्यापक  
कोअर टीम सदस्य नाहेप

**डॉ. शाम गरुड**  
सहाय्यक प्राध्यापक  
कोअर टीम सदस्य नाहेप

**• आयोजन सचिव •**  
**डॉ. राजेश क्षीरसागर**  
प्राध्यापक  
कोअर टीम सदस्य नाहेप

● आय डी : ९४१ ५३५ ०६१६ ● पासवर्ड : १२३४५

आपल्या मोबाईल फोन / कॉम्प्युटर किंवा लॅपटॉप वर झूम अॅप डाउन लोड करा, व वर दिलेल्या आय.डी.  
व पासवर्डचा वापर करून उद्घाटन समारंभास उपस्थिती नोंदवू शकता. तसेच या वेबिनारचे  
थेट प्रक्षेपण [nahep\\_dfsrdavnmkv](https://nahep_dfsrdavnmkv.zoom.us/j/9415350616) या युट्युब लिंक वरून देखिल होणार आहे.



**Online webinar on success stories of CFT entrepreneurs**



**Certificate of Appreciation for National Intellectual Property Awareness Mission  
(NIPAM)**

## CFT Students Udyojak melawa



## *Certificate*

I, **Prof. Dr. R.B. Kshirsagar, Dean, College of Food Technology, VNMKV, Parbhani** hereby certify that the information contained in Section 6.5.1 to 6.5.7.4 are furnished as per the records available in the college and degree awarding university.

**Dean  
College of Food Technology  
VNMKV, Parbhani**

Annexure I

77

E3

12.2

5

Marathwada Krishi Vidyapeeth, Parbhani  
Grant-in-aid to this - during 1976-77  
for establishment of College of Agricultural  
Technology at the Central  
Campus, Parbhani.

GOVERNMENT OF MAHARASHTRA,  
Agriculture and Cooperatives Department,  
Resolution, No. MKV-1273/151537-20-A(V),  
Sachivalaya Annex,  
Bombay-32, 15th May, 1976.

- READ :-
- 1) Government Resolution No. BPT-7676/18-ADP(I), dated the 26th April, 1975.
  - ii) Letter No. MAU-PLG-50-75, dated the 1st December, 1975 received from the Vice-Chancellor, Marathwada Krishi Vidyapeeth, Parbhani.
  - iii) Government Resolution No. MKV-1273/151537-V, dated the 4th January, 1975.

RESOLUTION:- Government is pleased to sanction advance grant-in-aid of Rs. 54,425/- (Rupees fifty four thousand four hundred twenty five only) to the Marathwada Krishi Vidyapeeth for the establishment of the College, Agricultural Technology under the Faculty of Agricultural Technology at the Central Campus at Parbhani, for the period ending 30th June, 1976 against the provision of Rs. 2,17,705/- under the head "305-Agriculture" (Plan) during 1976-77 subject to the following conditions:

2. (i) The total expenditure should be restricted to the budget provision made during 1976-77.
- (ii) The staff sanctioned and shown in the accompanying Statement\* should be created, with immediate effect and this staff only will be eligible for the purpose of grant-in-aid.
- (iii) Further grant-in-aid would be released subject to voting of demand for full year by Legislature by providing the process of expenditure.

3. The Divisional Soil Conservation Officer, Parbhani should make necessary arrangements for the payment of grant-in-aid sanctioned in paragraph 1 above, in accordance with the procedure laid down in Government Resolution, Finance Department No. GDA-1170/2306-70-VII, dated the 5th December 1970 read with Government Resolution, Agriculture and Cooperation Department No. AGU-1072/18471-N, dated the 27th September, 1972.

4. The expenditure of Rs. 54,425/- should be debited to the head "305-Agriculture (p) Agricultural Education-(p)(ii)(p)(iii) Scheme in the Five Year Plan State Plans Education -P(ii)(iv) Grant-in-aid to Marathwada Krishi Vidyapeeth" and should be met from the funds sanctioned thereunder by way of vote on account by the Legislature during the current financial year.

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acco-  
ii-  
to  
: G.R.

5. This Resolution issued with the concurrence of the Finance Department vide its official reference No. 542/ET-2/73, dated the 24th November, 1973.

By order and in the name of the Governor of Maharashtra

*Y. S. Shende*

( Y. S. Shende )  
Under Secretary to Government.

Enclosure : Statement.

To

- The Registrar, Marathwada Krishi Vidyapeeth, Parbhani  
( 7 Spare copies ),
- The Director of Agriculture, Maharashtra State, Poona  
( 5 Copies )
- The Accountant General, Maharashtra II, Nagpur,
- The Finance Department ( EXP-21 )
- Staff Assistant to Secretary (Agriculture) (Shri Manojkar)
- All Desk Officers in the Agriculture and Cooperation Department (Agricultural Wing )
- IV-AIF and IV-BDF Desks of Agriculture and Cooperation Department,
- The District Treasury Officer, Parbhani (Original Copy),
- The Divisional Soil Conservation Officer, Parbhani
- The Chief Auditor, Local Fund Accounts, Old Secretariate Annex, Bombay-32,
- The Deputy Chief Auditor, Local Fund Accounts, Aurangabad.

cc: 17.5.

Ex

Accompaniment to Government Resolution No. MKV-12716/161531-20-A (V), dated the 15th May, 1976.

STATEMENT 'A'

Statement showing posts financially provided by Government for establishment of College of Agricultural Technology at the Central Campus Maharashtra Krishi Vidyapeeth, at Parbhani.

Sr.No.	Designation	Pay Scale	No. of posts.
1.	Associate Professor	700-1250	2
2.	Research Assistant	275-440	2
Administrative Staff.			
3.	Section Officer	260-430	1
4.	Senior Clerk	150-300	1
5.	Section Assistant	115-215	1
6.	Peon	75-100	2
7.	Laboratory Boy	75-100	2
8.	Watchmen	75-100	1
9.	Sweeper	75-100	1
			Total ∴ 13

STATEMENT 'B'

Break up of provision of Rs. 2,17,706/-

1) Provision for pay & Allowances	Rs. 87,706/-
ii) Recurring Contingencies	Rs. 30,000/-
iii) Non-Recurring Contingencies	
a) Equipment & Processing Plants	Rs. 50,000/-
b) Furniture	Rs. 20,000/-
c) Construction of Laboratory building.	Rs. 30,000/-
<hr/>	
Rs. 2,17,706/-	

ac. 14.5.

## Annexure II

INDIAN COUNCIL OF AGRICULTURAL RESEARCH  
KRISHI BHAVAN, DR. RAJENDRA PRASAD ROAD  
NEW DELHI: 110001;

ICAR  
NO.5-S/81-Edn. II

Dated the 22 April, 1981

To,

The Vice Chancellor,  
Marathwada Agricultural University,  
Parbhani-431402 (Maharashtra State)

Subject:- ICAR Accreditation Committee- to start  
M.Tech. (Food Science) Programme- Approval  
of the-

Sir,

I am to convey the approval of the Council to start M.Tech. (Food Science) in the college of Agricultural and Technology of the University on the basis of the recommendations made by the I.C.A.R. Accreditation Committee. The expenditure will have to be met from the 6th Five Year plan financial outlay communicated to you by the Council.

A copy of the Accreditation Committee Report is enclosed herewith as desired in your letter No. OCE-S dated 15-3-81.

Yours faithfully

Sd/-  
(M. Arvindan)  
Assistant Director General (Edn.)

Encl: One

000

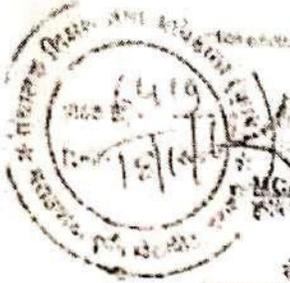
No. OCE-S  
May 6, 1981

CC to Associate Dean & Principal, College of Agril.  
Technology, MAU, Parbhani  
CC to Registrar, MAU, Parbhani  
CC to Comptroller, MAU, Parbhani for necessary action.

Sd/-  
V.S. Khanna  
Vice-Chancellor

000

# Annexure III



## महाराष्ट्र कृषी शिक्षण व संशोधन परिषद,



आयुष्यवृत्ती १००१ : २००८ भासांविज्ञान संस्था  
भांडुवडा, भोसलानगर, पुणे - ४११ ००७.

ई-मेल : [eda\\_mcaer@rediffmail.com](mailto:eda_mcaer@rediffmail.com)  
वेबसाईट : [www.mcaer.org](http://www.mcaer.org)

दूरध्वनी : (०२०) २५५३ ७६८८.  
फॅक्स : (०२०) २५५३ ३६६४.

आ.स. पत्र/शिक्षण-१/८८ ची वेबक/२०१३/ २-०८/१९३

दि. ४ ऑक्टोबर, २०१३

### आवेदन

परभणी येथे अजतप्रधान विद्याशाखेतील अन्नशास्त्र व संवर्धनातील यादिक्यपूर्ण विषयाने अध्यापन व सनदीय संशोधन कार्य हाती घेण्यासाठी व परव्युत्तर विद्यार्थ्यांना उच्च शिक्षणाची संधी उपलब्ध करून देण्याच्या दृष्टीने मराठवाडा कृषी विद्यापीठ, परभणी अंतर्गत अजतप्रधान महत्त्वकायद्यामध्ये आचार्य पदवी अभ्यासक्रम सुरु करण्याबाबत मराठवाडा कृषी विद्यापीठाकडून प्रस्ताव प्राप्त झाला होता. या अभ्यासक्रमाकरिता अजतप्रधान विद्याशाखेत उपलब्ध असलेल्या उपलब्ध मनुष्यबळ व साधनसामुग्रीचा आपर करण्यात येणार असून संशोधन मार्गदर्शक म्हणून कृषी विद्यापीठात उपलब्ध तज्ज्ञ, सेवानिवृत्त तज्ज्ञ व इतर विद्यापीठातील इच्छुक मार्गदर्शकांचा संघ घेण्यात येणार आहे. या प्रस्तावित अभ्यासक्रमापुढे शासनावर कोणताही अतिरिक्त भार पडणार नाही. यादरम्यान प्रस्ताव कृषी पत्तिपदेच्या विद्यारथीन होला.

याबाबत कृषी पत्तिपदेच्या ८८ व्या बैठकीमध्ये विषय क्र.२४ अन्वये खालील ठराव माहीत करण्यात आला आहे.

ठराव क्र.२०/८८/२०१३

मराठवाडा कृषी विद्यापीठ, परभणी अंतर्गत अजतप्रधान महाविद्यालय, परभणी येथे सन २०१३-१४ या होडाधिक वर्षापासून खालील पाच विषयांमध्ये आचार्य पदवी अभ्यासक्रम सुरु करण्यास कृषी परिषद मान्यता प्रदान करित आहे.

अ.क्र.	विषय	प्रवेश क्षमता
१.	अन्न विज्ञान व संवर्धन	२
२.	अन्न अभियांत्रिकी	२
३.	अन्न रसायन व पोषणशास्त्र	२
४.	अन्न व्यापार व व्यवसाय व्यवस्थापन	२
५.	अन्न व औद्योगिक सूक्ष्मजीवशास्त्र	२

यातून सन २०१३-१४ या शैक्षणिक वर्षाच्या आचार्य पदवी पदवी माहीत भूमिकेमध्ये उच्च अभ्यासक्रमाचा समावेश करण्याचे सूचित करण्यात येत आहे.

*[Signature]*  
महासंचालक

प्रति,

(१) संचालक (शिक्षण), महाराष्ट्र कृषी शिक्षण व संशोधन परिषद, पुणे

(२) कुलसचिव / अधिष्ठाता (कृषी), परमेश्वर नंदेकर मराठवाडा कृषी विद्यापीठ, परभणी. ✓

Co of this ADP (Food Tech...)  
 V.N.M.K.V.P. Parbhani  
 Date: 28/10/13

तारीख ०२/११/१३  
*[Signature]*  
 नृ. शिंदे  
 १६/१३

Edu (A67)

सा. नूद टिपिथ/इपु. कूटस्थानिने (पत्रिका)  
 (५) स. डा. व प्रान्थम हातात महाविद्यालय, परभणी  
 (६) स. डा. परमेश्वर शिक्षण विभाग, हातात महाविद्यालय, परभणी  
 यांना पुरविले जाणारे लेख सादर केले आहेत.

# ANNEXURE- IV

College of Food Technology  
VNMKV, Parbhani, Maharashtra  
Students Feedback form

Date: 5/09/2019

Name of the Student: Kavya K.S.

Registration No.: IST23B

Feedback: Suggestion/Complaint

renovation of girl's common room

\_\_\_\_\_

\_\_\_\_\_

Kavya  
Signature of the Student

Action Taken (to be filled by the office)

Renovation was done

\_\_\_\_\_

\_\_\_\_\_

[Signature]  
In-charge (Academics)

[Signature]  
In-charge Hostel

College of Food Technology  
VNMKV, Parbhani, Maharashtra  
Students Feedback form

Date: 13/08/2019

Name of the Student: Peshte P.P

Registration No.: 15T45B

Feedback: Suggestion/Complaint

Incorporation of more water  
cooler in premises.

Peshte  
Signature of the Student

Action Taken (to be filled by the office)

purchased & placed

[Signature]  
In-charge (Academics)

[Signature]  
In-charge Hostel

College of Food Technology  
VNMKV, Parbhani, Maharashtra

Students Feedback form

Date: 09/02/2020

Name of the Student: Gangakhedkar prasad

Registration No.: 2019T08M

Feedback: Suggestion/Complaint

Mosquito trouble in reading hall

\_\_\_\_\_

\_\_\_\_\_

  
Signature of the Student

Action Taken (to be filled by the office)

glass windows are placed

\_\_\_\_\_

\_\_\_\_\_

  
In-charge (Academics)

  
In-charge Hostel

College of Food Technology  
VNMKV, Parbhani, Maharashtra  
Students Feedback form

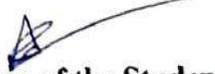
Date: 05/03/2019

Name of the Student: Mane P.P

Registration No.: 2018T02P

Feedback: Suggestion/Complaint

solar system not working.

  
Signature of the Student

Action Taken (to be filled by the office)

checked & fault detected and repairing was done.

  
In-charge (Academics)

  
In-charge Hostel

College of Food Technology  
VNMKV, Parbhani, Maharashtra  
Students Feedback form

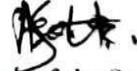
Date: 20/01/23

Name of the Student: Asole S. T.

Registration No.: \_\_\_\_\_

Feedback: Suggestion/Complaint

Request to provide EWL fund (Earn  
while learn fund)

  
Signature of the Student

Action Taken (to be filled by the office)

Funds were given and students are working  
under EWL scheme

  
In-charge (Academics)

  
In-charge Hostel

College of Food Technology  
VNMKV, Parbhani, Maharashtra  
Students Feedback form

Date: 18/11/2022

Name of the Student: Deshmane V.R.

Registration No.: \_\_\_\_\_

Feedback: Suggestion/Complaint

Increasing interaction with Senior  
students. (Alumini)

Deshmane

Signature of the Student

Action Taken (to be filled by the office)

Alumini lecture series started & lectures are  
arranged on regular basis.

[Signature]

In-charge (Academics)

[Signature]

In-charge Hostel

College of Food Technology  
VNMKV, Parbhani, Maharashtra  
Students Feedback form

Date: 24/03/2022

Name of the Student: Mahejan A.N.

Registration No.: \_\_\_\_\_

Feedback: Suggestion/Complaint

Need more cooler in Exam hall

\_\_\_\_\_

\_\_\_\_\_

Mahejan  
Signature of the Student

Action Taken (to be filled by the office)

Purchased & placed

\_\_\_\_\_

\_\_\_\_\_

  
In-charge (Academics)

  
In-charge Hostel

College of Food Technology  
VNMKV, Parbhani, Maharashtra  
Students Feedback form

Date: 21/03/22

Name of the Student: Zarkar S.U.

Registration No.: \_\_\_\_\_

Feedback: Suggestion/Complaint

-Need gym in Shishiro Hostel



Signature of the Student

Action Taken (to be filled by the office)

purchased gym equipment & gym was set up.



In-charge (Academics)



In-charge Hostel

College of Food Technology  
VNMKV, Parbhani, Maharashtra  
Students Feedback form

Date: 13/02/2020

Name of the Student: Mule S.S

Registration No.: \_\_\_\_\_

Feedback: Suggestion/Complaint

Garden benches needs to be repaired

Mule  
Signature of the Student

Action Taken (to be filled by the office)

Benches are repaired

[Signature]  
In-charge (Academics)

[Signature]  
In-charge Hostel

College of Food Technology  
VNMKV, Parbhani, Maharashtra  
Students Feedback form

Name of the Student: Bijamwar R.R.

Date: 14/01/2024

Registration No.: \_\_\_\_\_

Feedback: Suggestion/Complaint

Repairing of existing RO system  
in hostel

Bijamwar  
Signature of the Student

Action Taken (to be filled by the office)

Ro repaired



In-charge (Academics)



In-charge Hostel

Parents Feedback

॥ ६१ ॥

दि ०७/१२/२२

अपनी विश्वासार्थता

विद्यार्थी को सदा

अभिमान और

आपका ध्यान

आपका योगदान

आपका पत्र

आपका पत्र

आपका पत्र

आपका पत्र

आज का कार्यक्रम अगदी. छान व उत्तम साता.

यावरुन माझा आत्मविश्वास खुप वाढला असुन. मी  
छात्री होऊन जगात सोडु शकते की I am student of  
the food technology. in VNMKV, Parbhani.  
धन्यवादा -

Thanks All of you. :-:-

- Vaibha D. Gaikwad

प्रत्येक मोठ्या कामासाठी  
दिलखुलास म्हणून कार्यक्रमात  
पुढे मा. अतिशय चांगली कार्यक्रमा  
आता. आम्ही पाठवाच्या मुद्दा  
केत आता होतो. पण स्वतः विद्यार्थी  
असल्यासारखे वाटत होते.  
अतिशय चांगले मातृ दर्शन लाभले

देवी वसुधा  
नाम :- देवी वसुधा  
9561145353

---

During orientation, students become familiar with their new home and its rules and expectations.

I just wanted to say a huge thank you for ~~meeting with me~~ today's at the orientation programme. 😊

DHALE NISHAL PRAKASH

! 

---

# Industry Feedback

COLLEGE OF FOOD TECHNOLOGY  
VASANTRAO NAIK MARATHWADA KRISHI VIDYAPEETH  
PARBHANI - 431 402 (MAHARASHTRA) INDIA



## ANNEXURE - IV

### Monthly Progress Report of Inplant Training of IV B. Tech. Student

Name of the student : Raikar Vivek Ajinath  
Registration No. : 2018FTP844  
Address of Food Industry : Amul Vihar Dairy, Mumbai,  
\_\_\_\_\_  
\_\_\_\_\_

Month of reporting : 29/12/2021 - 28/01/2022, 29/01/22 - 28/02/22

#### Main areas of work experience of student:

In inplant training of Pasteur Process, manufacturing, packing & dispatch activities along with Amul Sweet Section process, mfg of various Amul sweets like Rasogulla, Gulab jamun, Kaju Katri.

Rating of general performance of student for the month of reporting: (please rate him / her on 4 point scale)

Very good

Good

Average

Poor

General remark \_\_\_\_\_

ACO  
Signature  
Reporting Authority of Food Industry



ANNEXURE - IV

Monthly Progress Report of Inplant Training of IV B. Tech. Student

Name of the student : Raikar Vivek Ajinath

Registration No. : 2018 FTPB44

Address of Food Industry : Amul Vitar Dairy, Mumbai.

Month of reporting : March - 2022 01/03/2022 - 31/03/2022

Main areas of work experience of student:

He underwent training of Ice-Cream process & mfg. ice cream packing, ice cream dispatch. He also had an opportunity to gain experience of QA-Central & Micro lab. Study the various testings, analysis carried out in QA Section.

Rating of general performance of student for the month of reporting: (please rate him / her on 4 point scale)

Very good

Good

Average

Poor

General remark

Reporting Authority of Food Industry



**COLLEGE OF FOOD TECHNOLOGY**  
**VASANTRAO NAIK MARATHIWADA KRISHI VIDYAPEETH**  
 PARBHANI - 431 402 (MAHARASHTRA) INDIA



**ANNEXURE - IV**

**Monthly Progress Report of Inplant Training of IV B. Tech. Student**

Name of the student : Yash Rajendra Chaudhary  
 Registration No. : 2018FTP006  
 Address of Food Industry : ADF Foods, Ltd, E-5, Malegaon, MIDC, Sinnar,  
Nasik - 422103

Month of reporting : 21<sup>st</sup> Jan 22 - 20<sup>th</sup> Feb 2022

Main areas of work experience of student:  
Taking care of micro-biology Analysis and RTE product, done the proper work as per protocol

Rating of general performance of student for the month of reporting: (please rate him / her on 4 point scale)

Very good	<input checked="" type="checkbox"/>	Good	<input type="checkbox"/>
Average	<input type="checkbox"/>	Poor	<input type="checkbox"/>

General remark \_\_\_\_\_

Patilbhare  
 Signature  
 Reporting Authority of Food industry

COLLEGE OF FOOD TECHNOLOGY  
VASANTRAO NAIK MARATHWADA KRISHI VIDYAPEETH  
PARBHANI - 431 402 (MAHARASHTRA) INDIA



ANNEXURE - IV

Monthly Progress Report of Inplant Training of IV B. Tech. Student

Name of the student : Yash Rajendra Chaudhary  
Registration No. : 2018FTPB006  
Address of Food Industry : ADF Foods Ltd, E-5, Malegaon MIDC, Sinnar,  
Nasik - 422103

Month of reporting : 21<sup>st</sup> Feb 22 - 5<sup>th</sup> April - 22

Main areas of work experience of student:

In chutney, pickle & condiment sauces he given his performance best from process start to end and help for the treedibility process.

Rating of general performance of student for the month of reporting: (please rate him / her on 4 point scale)

Very good

Good

Average

Poor

General remark

*Pardubhai*  
Signature  
Reporting Authority of Food Industry





COLLEGE OF FOOD TECHNOLOGY  
VASANTRAO NAIK MARATHWADA KRISHI VIDYAPEETH  
PARBHANI - 431 402 (MAHARASHTRA) INDIA



ANNEXURE - IV

Monthly Progress Report of Inplant Training of IV B. Tech. Student

Name of the student : Prashant Ashok Mahajan

Registration No. : 2019FTP8034

Address of Food Industry : M/s Nedspice Dehydration India LLP.  
survey No. 27/15, Mahuva, Bhavnagar  
Highway village Rohisa, Gujarat (India)

Month of reporting : December 2022

Main area of work experience of student:  
Production Area, visit's, Products' names, packaging materials, Dispatch area machines work, different parameters of product, Good hygiene practices and manufacture practises.

Overall general performance of student for the month of reporting: (please rate him / her on 4 scale)

Very good	<input type="checkbox"/>	Good	<input checked="" type="checkbox"/>
Average	<input type="checkbox"/>	Poor	<input type="checkbox"/>

  
Signature  
Reporting Authority of Food Industry



COLLEGE OF FOOD TECHNOLOGY  
VASANTRAO NAIK MARATHWADA KRISHI VIDYAPEETH  
PARBHANI - 431 402 (MAHARASHTRA) INDIA



ANNEXURE - IV

Monthly Progress Report of Inplant Training of IV B. Tech. Student

Name of the student : Bhanjan Dharmraj Therasker  
Registration No. : 2019FTP062  
Address of Food Industry : M/s Nat spice Dehydration India LLP  
Survey NO 37/15, Mahuva - Bhavnagar  
Highway village Rohisa, Gujarat  
(India).

Month of reporting : January 2023

Main areas of work experience of student:  
In production area learned how to  
operate the process line. Also Documentation and  
record keeping, Maintain Good Hygiene practices,  
Good manufacturing practices.

Rating of general performance of student for the month of reporting: (please rate him / her on 4 point scale)

Very good	<input type="checkbox"/>	Good	<input checked="" type="checkbox"/>
Average	<input type="checkbox"/>	Poor	<input type="checkbox"/>

General Remark

[Signature]  
Signature  
Reporting Authority of Food Industry



**COLLEGE OF FOOD TECHNOLOGY**  
**VASANTRAO NAIK MARATHWADA KRISHI VIDYAPEETH**  
 PARBHANI - 431 402 (MAHARASHTRA) INDIA



**ANNEXURE - IV**

**Monthly Progress Report of Inplant Training of IV B. Tech. Student**

Name of the student : Dnyaneshwar Sandeep Dixit  
 Registration No. : 2019 FTPB-017  
 Address of Food Industry : Britchip Foods Limited  
Ranjangaon  
Plot No. 28 B, 5 Star, M.T.D.C, Ranjangaon  
Tat Shirur, Dist - Pune (Maharashtra)  
- 412220  
 Month of reporting : 16 Nov - 2022 to 16 Dec, 2022

**Main areas of work experience of student:**

He joined to us in QA lab we given Introduction and Sop manual to understand process all for 10 days. Now we have audit ATB audit so He involved in that audit and Help to us.

**Rating of general performance of student for the month of reporting: (please rate him / her on 4 point scale)**

Very good

Good

Average

Poor

General remark Working Hardly.

Reporting Authority of Food Industry  
  
 16/12/23

## ANNEXURE-V

### 1. Students qualified for the post of central government technical officer / Central food safety officer Examination (FSSAI) in last five years

Sr. No.	Name of the Students	Designation	Selection Year
1.	Rajkumar Andhale	Technical Officer	2020
2.	Sanjay Deshmukh	Technical Officer	2020
3.	Kedar Kawre	Central Food Safety Officer	2020
4.	Abhay Tangde	Deputy Director	2021
5.	Amol jagtap	Deputy Director	2021
6.	Jeeta K.K.	Deputy Director	2021
7.	Suresh Bairwa	Central Food Safety Officer	2022
8.	Sameta SL	Technical Officer	2022
9.	Dagadkhair AC	Technical Officer	2022
10.	Palimkar SH	Technical Officer	2022
11.	Dube MS	Technical Officer	2022
12.	Dhanimshetti S	Technical Officer	2022
13.	Suresh Bairwa	Technical Officer	2022

### 2. Students successfully qualified for junior food analyst examination FSSAI in last five years

Sr. No.	Name of the Students	Qualifying year
1.	Veer SJ	2018
2.	Waghaye S. Y	2018
3.	Rajkumar RamraoAndhale	2018
4.	Yogesh Rohidas Deshmukh	2018
5.	Dube MS	2022
6.	Munjal A. P	2022
7.	Borale SV	2022
8.	Shinde SB	2022
9.	Wandhekar SS	2022
10.	Kale RG	2022
11.	Mane RP	2022
12.	Kukde AG	2022

### 3. Students placement profile in Nationalized Bank in last five years

<b>Academic year 2018-19</b>			
<b>Sr. No.</b>	<b>Registration No.</b>	<b>Name of Student</b>	<b>Name of Bank</b>
1.	2015T20B	Khade AD	State Bank of India
2.	2015T40B	Rokade TB	Reserve Bank of India
3.		Shubhangi Madpatti	State Bank of India
<b>Academic year 2019-20</b>			
4.	2016T17B	Girnare V. D.	State Bank of India
5.	2014T50B	Amar Pawar	Bank of India
<b>Academic year 2020-21</b>			
6.		Bajrang Kale	Bank of India
7.		Deepak Aghav	State Bank of India
<b>Academic year 2021-22</b>			
8.	2017T60B	Siddharth KV	ICICI Bank
<b>Academic year 2022-23</b>			
9.		Subhash Patle	Bank of India

### 4. Student placement profile in abroad in food processing and allied industries last five years

<b>Sr. No.</b>	<b>Year</b>	<b>Registration No.</b>	<b>Name of the Students</b>	<b>Designation</b>	<b>Name of the company/ Institute</b>
1.	2018	2016T01M	Abu Sufiyan Farooqui Mohd. Fareeduddin Farooqui	Quality Control Executive	Kuwait flour mills and bakeries, Kuwait
2.	2018	2016T07M	Mohammed Najeeb Mohammed Mujeeb	Senior Lab Technologist	Atyab Food Tech, Oman
3.	2019	2017T05M	Mohammad Shareef Mohammad Osman	Quality supervisor	QHSE Supervisor at Qatar
4.	2020	2018T13M	Ms. Syed Samar Javed	Research and development Executive	Byara pvt. Ltd., Dubai
5.	2021	2018FTP66	Yash Chaudhary	Six Sigma Facilitator	Dufil Prima Food (PLC) Nigeria
6.	2022	2019FTP25	Shubham Kalbande	Six Sigma Facilitator	Dufil Prima Food (PLC) Nigeria

### 5. Student placement profile in India food processing and allied industries in last five years

Academic year 2018-19				
Sr. No.	Registration No.	Name of Student	Designation	Name of the company/ Institute
1.	2015T01B	Abin Mathews	Supervisor QC	Move ahead consultancy delhi
2.	2015T03B	Alane ST	Production Officer	Food systems Asia, Pune
3.	2015T06B	Badgire BB	Quality supervisor	Food and inns Ltd
4.	2015T10B	Chavan AS	Quality supervisor	Aarav fragrance and flavour Pvt. Ltd
5.	2015T11B	Choukhande AG	Supervisor QC	Snowman logistics Ltd.
6.	2015T18B	Katkar SP	Quality supervisor	Wholesome basket marketing Pvt. Ltd. Mumbai
10.	2015T23B	Kolte PD	Quality supervisor	Haldirams international food Pvt. Ltd
11.	2015T24B	Kshirsagar DH	Executive product development	Britannia industries limited
12.	2015T26B	Lamrud PP	Quality supervisor	Cremika bake best food Pvt. Ltd Mumbai
13.	2015T46B	Swami AM	Production Officer	Revelation biotech Pvt. Ltd. Hyderabad
14.	2015T52B	J. Reddy	Food Analyst	Revelation biotech Pvt. Ltd. Hyderabad
15.	2016T04M	Kale Rajaram Ganeshrao	Quality supervisor	Food Analyst Instrumentation, Envirocare Labs
16.	2016T09M	Nimse Shraddha Bhagwat	Food Analyst	Godwa Institute of Food Technology
17.	2016T10M	Samarth Aishwary Gopichand	Production Officer	Haldiram Nagpur
18.	2016T09M	Hingade Shashikiran Tukaram	Managing Director	TukaiFarma Producer Company at Yavatmal
Academic year 2019-20				
19.	2016T01B	Amle P. R.	Executive (trainee) in production dept.	Modern food enterprises pvt ltd
20.	2016T04B	Bange R. M.	Analyst	FHHL PRIVATE LIMITED
21.	2016T07B	Chandak T. D.	Executive product development	Postcard- The Brand of Wingreens World
22.	2016T08B	Chavan D. D.	Officer QC	JAPFA Comfeed

				India Pvt Ltd
23.	2016T10B	Darphade G. R.	Head quality control officer	FERNS FINE FOOD PVT LTD
24.	2016T13B	Dudhate P. M.	Planning executive	ColdEX Logistic
25.	2016T18B	Jadhav S. S.	Supervisor QC	JAPFA Comfeed India Pvt Ltd
26.	2016T21B	Kadam A. S.	Executive chemist- Food safety and research and development	Sarda Bio Polymer Private Limited
27.	2016T22B	Kale R. A.	Production officer	Desai Foods Pvt Ltd, Pune
28.	2016T25B	Karpe S. G.	Production officer	CREMICA
29.	2016T31B	Kolte S. S.	QC Executive	MAPRO FOODS PVT LTD
30.	2016T32B	Kute D. V.	Lab assistance	CATALYST CORPORATE PVT LTD
31.	2016T35B	Lawand P. B.	Food Safety and QA Coordinator	KDD KUWAIT
32.	2016T37B	Lonsane S. S.	Production executive	NAVMI INDUSTRIES PVT LTD
33.	2016T38B	Lukney Sujatha	Research associate	CRAFTSPARK FOODS & BEVERAGE PVT LTD
34.	2016T39B	Mahajan A. N.	Associate technology consulting	Stellarix Consultancy Service Pvt Ltd
35.	2016T40B	Manwate S.C.	Associate Administer- Data Production	AL AIN NATIONAL JUICE & REFRESHMENTS CO.
36.	2016T41B	Mitkari M. V.	Production Executive	Callisons, Flavors India Private Limited
37.	2016T47B	Rangrez Firdous Fatema Mohammed Ayub	Management Trainee	CallisonsFlavors India Private Limited
38.	2016T50B	Rithe P. D.	Quality control officer	FERNS FINE FOOD PVT LTD
39.	2016T52B	Sabale A. S.	Production officer	NextOn Foods Pvt Ltd
40.	2016T58B	Shukla V. S.	Research associate	Mordor Intelligence
41.	2016T64B	Zarkar S. U.	Junior analyst	EVALUESERVE
42.	18T06M	Mr. Kulkarni A.T.	Deputy Manager R and D	Pepsico, Hyderabad

43.	18T07M	Ms. Mali S.D.	Research associate	decipher market research
44.	18T11M	Mr. Pawar P.P.	Junior Quality Executive	Akshay Patra Foundation, Ahmedabad
45.	18T14M	Mr. Toshniwal D.D.	Production Executive	Dinesh Enterprise Limited Beed
<b>Academic year 2020-21</b>				
46.	2017T13B	Deshmukh SS	Quality inspector	Exotic fruit processing Pvt. Ltd.
47.	2017T17B	Gavane KC	Quality control officer	Indiamart intermesh Ltd.
48.	2017T25B	Jamdade AD	Production officer	JAPFA comfeed India Pvt. Ltd.
49.	2017T27B	Kadam GK	Production officer	Sanika food Pvt. Ltd.
50.	2017T38B	Lonsane IK	Quality control officer	Bakaro distillery Pvt. Ltd. Jharkhand
51.	2017T41B	Manjul VB	Production officer	Exotic fruit processing Pvt. Ltd.
52.	2017T43B	Missal KR	Quality control officer	Mondelez international co unit parson national Pvt. Ltd. Banglore
53.	2017T53B	Prajapati NR	Production officer	Bakaro distillery Pvt. Ltd. Jharkhand
54.	2017T54B	Pandey MS	Quality Assurance Assistant	Bakaro distillery Pvt. Ltd. Jharkhand
55.	2017T59B	Surwase AU	Quality Chemist	Fresh trop Pvt. Ltd.
56.	2017T63B	Wadhekar VM	Production in-charge	Prayagh multi product Pvt. Ltd.
57.	2019T01M	Alane Shakuntala Tukaram	R and D executive	Food System Asia Pune
58.	2019T04M	Bhargavanandha K S	Quality Assurance Assistant	Namdhari Seeds Pvtl Ltd. Bengaluru Karnataka
59.	2019T15M	Swami AkshayManmathappa	Executive Application Development	FOSLIFE, Hyderabad
<b>Academic year 2021-22</b>				
60.	2018FTP003	Mr. Bele R. N.	Quality Assurance Officer	Haldiram Foods International
61.	2018FTP005	Mr. Chalak A. M.	Production officer	Haldiram Foods International
62.	2018FTP006	Mr. Chaudhary Y. R.	Six Sigma Coordinator	Dufil Prima Foods PLC
63.	2018FTP007	Mr. Chavan S. V.	Quality Executive	Haldiram Foods

				International
64.	2018FTP009	Mr. Deshmukh R. S.	Quality Executive	Haldiram Foods International
65.	2018FTP011	Mr. Dhanawade A. G.	Quality Chemist	Haldiram Foods International
66.	2018FTP013	Mr. Doke S. V.	Industrial Job	Quality Chemist
67.	2018FTP019	Ms. Jadhav P. S.	Quality Executive	QUESS Corp Limited
68.	2018FTP021	Mr. Kalyane S. N.	Quality Executive	Desai Brothers
69.	2018FTP025	Mr. Kathar G. V.	Officer- R&D	Haldiram Foods International
70.	2018FTP038	Ms. Nimbalkar R. B.	Quality Executive	Intern in R&D Lab
71.	2018FTP040	Mr. Pache R. K.	Quality Chemist	Haldiram Foods International
72.	2018FTP044	Mr. Raikar V. A.	Quality Executive	Internship At, AMUL Dairy ltd.
73.	2018FTP051	Mr. Shah M. J.	Industrial Job	GAT , in Nestlé
74.	2018FTP056	Mr. Singar K.D.	Quality chemist	Haldiram Foods International
75.	2018FTP059	Ms. Suryavanshi V. V.	Quality Executive	Intern in R&D Lab
<b>Academic year 2022-23</b>				
76.	2019FTP020	Gawade V.B.	Quality Executive	NED spices Gujrat
77.	2019FTP063	Themaskar P.D.	Production Officer	NED spices Gujrat
78.	2019FTP061	Talekar B.S.	Quality Assurance	NED spices Gujrat
79.	2019FTP055	Shinde S.G.	Quality Executive	FMCF Pune
80.	2019FTP066	Waghmare A.N.	Quality Executive	FMCF Pune
81.	2019FTP068	Wakhare N.H.	Quality Executive	FMCF Nasik
82.	2019FTP046	Patil N.M.	Quality Executive	FMCF Nasik

#### 6. Student placement profile in academic in last five years

<b>Academic year 2018-19</b>				
<b>Sr. No.</b>	<b>Registration No.</b>	<b>Name of Student</b>	<b>Designation</b>	<b>Name of the college/ Institute</b>
1.	2017T02M	Joshi Monali Mohanrao	Assistant Professor	Rajiv Gandhi College of Food Technology
2.	2017T06M	Patangare Suwarna Subhash	Assistant Professor	Govt COFT Kashti
3.	2017T08M	Sakhare Kirti Satish	Assistant Professor	SCFT Maldad
4.	2017T09M	Sawale Krushna Ramesh	Assistant Professor	CFT Yavatmal
5.	2015T22M	Punde Mahesh Anandrao	Assistant Professor	Nehrunagar, Kandhar
6.	2016T13M	Talpade Nitin Nivruti	Assistant Professor	K.K.Wagh College of Food Technology ,

				Nashik
7.	13T09P	Suradkar Nitin Govindprabhu	Assistant Professor	School of Food Technology, MIT Pune.
<b>Academic year 2019-20</b>				
8.	18T02M	Ms.Bogha Taybha T.	Project Assistant	ICT Jalna Campus
9.	18T12M	Ms. Shaikh Reshma Parveen	Assistant Professor	Aditya College of Food Technology Beed
10.	15T02P	Gumte Shital Vidyasagar	Assistant Professor	MITCFT, Aurangabad
11.	15T05P	Thorat Pradeep Prakashrao	Teaching Associate,	College of Food Technology, Yavatmal
<b>Academic year 2020-21</b>				
12.	2019T05M	Bhosale Shweta Shriniwas	Assistant Professor	Aaditya College of Food Technology, Beed
13.	2019T11M	Pandit Minal Gautam	Assistant Professor	MIP CFT Aundha
14.	2019T13M	Shaikh Rohina Tabassum Nabee	Assistant Professor	Aditya College of Food Technology, Beed
15.	16T05P	Sontakke Manmath Dagaduapp	Assistant Professor,	Lovely Professional University, Ludhyana
<b>Academic year 2021-22</b>				
16.	16T02P	Deshmukh Narendra Manikrao	Senior Research Associate	All India Co-ordinated Research Project on Natural Resins and Gums, CFT, VNMKV, Parbhani
17.	17T03P	Salve Rahul Vinayak	Assistant Professor	Lovely Professional University, Ludhyana
18.	17T04P	Syed Zubair Syed Turab	Teaching Instructor	College of Food Technology, VNMKV, Parbhani
19.	18T01P	Katke Shailendra Dilipkumar	Assistant Professor	MIT, Aurangabad
<b>Academic year 2022-23</b>				
20.	18T02P	Mane Rushikesh	Assistant Professor	MIT, Aurangabad

**7. Students studying in higher education/ professional courses in last five years**

<b>Academic year 2018-19</b>				
<b>Sr. No.</b>	<b>Registration No.</b>	<b>Name of Student</b>	<b>Designation</b>	<b>Name of the college/ Institute</b>
1.	2015T04B	Anerao KK	Pursuing M.Tech	College of Food Technology, Parbhani
2.	2015T22B	Kiratkar PR	Pursuing M.Tech	SGBA university
3.	2015T49B	Wanole PD	Pursuing M.Tech	College of Food Technology, Parbhani
4.	2015T50B	Wavle SK	Pursuing M.Tech	School of Food Technology, MIT, Pune
5.	2016T06M	Mane RP	Perusing Ph.D.	Ph.D. Student at College of Food Technology VNMKV Parbhani
6.	2016T08M	Mohammad Nisar Abdul Razzaque	Perusing Ph.D.	Ph.D. Student at College of Food Technology VNMKV Parbhani
8.	2016T14M	Uttarwar Vaibhavi Vijaykumar	Perusing Ph.D.	Ph.D. Student at MIT SOFT, Pune
9.	2017T01M	Gaikwad Ganesh Prallad	Perusing Ph.D.	Ph.D. Student at CFT MKV Parbhani
10.	2017T11M	Shinde Eknath Munjaji	Perusing Ph.D.	Ph.D. Student at CFT VNMKV Parbhani
11.	2017T12M	Shinde Sugreev Tukaram	Perusing Ph.D.	Ph.D. Student at CFT VNMKV Parbhani
12.	2017T17M	Waghaye Shraddha Yashwant	Perusing Ph.D.	Ph.D. Student, Dept of Food Process Technology, IIFPT
<b>Academic year 2019-20</b>				
13.	2016T06B	Bhosale G. V.	Pursuing M.Tech	MIT Art, Design and Technology University, Pune
14.	2016T33B	Lande V. K.	Pursuing M.Tech	College of Food Technology, Parbhani
15.	2016T34B	Landge A. R.	Pursuing M.Tech	College of Food Technology, Parbhani
16.	2016T36B	Lolge R. M.	Pursuing M.Tech	College of Food Technology, Parbhani
17.	2016T46B	Pathak V. J.	Pursuing M.Tech	Indian Institute of Packaging
18.	2016T53B	Sadaf Tarannum Mohammad Ilyas	Pursuing M.Tech	College of Food Technology, Parbhani
19.	2016T56B	Shinde S. G.	Pursuing M.Tech	NDRI, Kernal
20.	2016T57B	Shinde S. B.	Pursuing M.Tech	College of Food

				Technology, Parbhani
21.	2016T59B	Solanke S. R.	Pursuing M.Tech	College of Food Technology, Parbhani
<b>Academic year 2020-21</b>				
22.	2017T31B	Katakhade RP	Pursuing M.Tech	College of Food Technology, VNMKV, Parbhani
23.	2017T36B	Kurware HS	Pursuing M.Tech	College of Food Technology, VNMKV, Parbhani
24.	2017T44B	Mujmule AE	Pursuing M.Tech	College of Food Technology, VNMKV, Parbhani
25.	2017T46B	Munjaj AP	Pursuing M.Tech	College of Food Technology, VNMKV, Parbhani
26.	2017T51B	Pawar NS	Pursuing M.Tech	Institute of Chemical Technology, Mumbai
27.	2017T56B	Reddy PS	Pursuing M.Tech	NDRI Karnal Haryana
28.	2017T62B	Ubale SM	Pursuing M.Tech	College of Food Technology, VNMKV, Parbhani
29.	2017T15M	Veer Shailesh Janardan	Perusing Ph.D	Ph.D. Student at CFT VNMKV Parbhani
30.	2017T16M	Wadmare Vidhya Baban	Perusing Ph.D	Ph.D. Student at CFT VNMKV Parbhani
31.	2017T03M	Kale Priyanka Ramkrishn	Perusing Ph.D	Ph.D. Student at CFT MKV Parbhani
<b>Academic year 2021-22</b>				
32.	2018FTP002	Mr. Bargaje H. M.	Pursuing M.Tech	College of food technology, Parbhani
33.	2018FTP014	Mr. Gavali N. S.	Pursuing M.Tech	Institute of Chemical Technology
34.	2018FTP008	Mr. Deepak A. R.	Pursuing M.Tech	PGDM
35.	2018FTP028	Ms. Kubde G. P.	Pursuing M.Tech	Wageningen University
36.	2018FTP029	Ms. Lanjewar D. K	Pursuing M.Tech	NIFTEM-K, Haryana
37.	2018FTP030	Mr. Latkar R. M.	Pursuing MBA	MBA Aspirant
38.	2018FTP032	Mr. Malage A. V.	Pursuing M.Tech	Institute of Chemical Technology
39.	2018FTP042	Mr. Pol I. S.	Pursuing M.Tech	Institute of Chemical Technology
40.	2018FTP046	Ms. Rangrez A. S. Md. Ayyub	Pursuing MBA	MBA
41.	2018FTP047	Mr. Raut V. V.	Pursuing M.Tech	College of food technology, Parbhani
42.	2018FTP054	Mr. Shete N. C.	Pursuing M.Tech	NIFTEM-K, Haryana

43.	2018FTP057	Mr. Sonawane P. M.	Pursuing M.Tech	Institute of Chemical Technology
44.	2018FTP058	Mr. Sonnekar V. M.	Pursuing M.Tech	NIFTEM-K, Haryana
45.	2019T02M	Bachate Aditi Hanumanrao	Perusing Ph.D	Ph.D Scholar CFT VNMKV Parbhani
46.	2019T08M	Gangakhedkar Prasad Shridharrao	Perusing Ph.D	Ph.D Scholar CFT VNMKV Parbhani
47.	2019T12M	Praveen B R	Perusing Ph.D	Ph.D (FSN) at UAS Dharwad
48.	2019T16M	Wandhekar Sangram Sanjay	Perusing Ph.D	Ph.D Scholar CFT VNMKV Parbhani
<b>Academic year 2022-23</b>				
49.	2022T04P	Lolge Radha	Perusing Ph.D	Ph.D Scholar CFT VNMKV Parbhani
50.	2022T01P	Kishor Anerao	Perusing Ph.D	Ph.D Scholar CFT VNMKV Parbhani
51.	2022T02P	Giri Sachin	Perusing Ph.D	Ph.D Scholar CFT VNMKV Parbhani
52.	2019FTP042	Akansha Panchal	Pursuing M.Tech	ICT Mumbai
53.	2019FTP014	Dheeraj Sharma	Pursuing M.Tech	IIT Kharagpur
54.	2019FTP050	Ritik Mani	Pursuing M.Tech	ICT Mumbai
55.	2019FTP062	Gauri thakur	Pursuing M.Tech	ICT Mumbai
56.	2019FTP007	Harshal Bhoite	Pursuing M.Tech	IIT Kharagpur
57.	2019FTP012	Devesh anand	Pursuing M.Tech	IIT Kharagpur
58.	2019FTP002	Ankit Patel	Pursuing M.Tech	ICT Mumbai
59.	2019FTP056	Swayamdeep shinde	Pursuing M.Tech	ICT Mumbai
60.	2019FTP038	Pradeep Mule	Pursuing M.Tech	ICT Mumbai
61.	2019FTP028	Nikhil Kamble	Pursuing M.Tech	NIFTEM Delhi
62.	2019FTP010	Shankar Barkul	Pursuing M.Tech	NIFTEM Delhi
63.	2019FTP016	Pawan Dipke	Pursuing M.Tech	NIFTEM Delhi
64.	2019FTP047	Yogesh Popalghat	Pursuing M.Tech	NIFTEM Delhi
65.	2019FTP029	Shivam Kayasth	Pursuing M.Tech	NIFTEM Delhi
66.	2019FTP059	Sachin Sonavane	Pursuing M.Tech	NIFTEM Delhi
67.	2019FTP032	Vijay Kuttafale	Pursuing M.Tech	NIFTEM Delhi
68.	2019FTP065	Virendra Waghmode	Pursuing M.Tech	NIFTEM Delhi

69.	2019FTP B24	Aakansha Javlekar	Pursuing M.Tech	ICT, Bhuvaneshwar
70.	2019FTP B35	Shantanu Mahipal	Pursuing M.Tech	ICT, Bhuvaneshwar
71.	2019FTP B09	Santoshi Borhade	Pursuing M.Tech	ICT, Jalna
72.	2019FTP B43	Priyanka pandharkar	Pursuing M.Tech	ICT, Jalna
73.	2019FTP B31	Abhijeet Kothimbire	Pursuing M.Tech	MIT, Pune
74.	2019FTP B54	Ritesh Shinde	MBA	Balaji Institute Pune