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

(2018-19 to 2022-23)

Submitted to

Accreditation Board

Indian Council of Agricultural Research

New Delhi

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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 fledge 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 IVth Dean Committee recommendation.

The course curricula and syllabus of UG degree programme of B. Tech (Food Technology) is restructured by the recommendation of Vth 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 12th 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 schemes *viz.* PL480-USA, AICRP, NATP, 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	Associate Dean and Principal	1	1	-	-	--
2	Professor	2	1	1	05	50
3	Associate Professor*	10	7*	3	10	30
4	Assistant Professor	7	3	4	23	57
Total		**20**	**12**	**8**	**48**	**40**

*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.	Semsester	Name	Department
1	BIO-111	I	Dr. R.R. Dhutmal	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	Javed khan	M.Sc (Mathematics)
2	FE-125	Statistical methods and numerical analysis	II	Javed khan	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 Vth Dean Committee

Sr. No.	Department	Vth 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	2	2	-	2	2	100	Nil	60
2	Food Engineering (FE)	1	2	5	1	2	2	1	1	2	Nil	50	60
3	Food Chemistry Nutrition (FCN)	1	2	5	- -	2	1	-	1	2	100	Nil	60
4	Food Microbiology & Safety (FMS)					1	1	-	2	-			
5	Food Business Management (FBM)	1	2	4	-	2	-	-	1	1	100	50	75
6	Food Plant Operation (FPO)	1	2	4	-	2	1	-	-	1	100	100	75
Total		**5**	**10**	**23**	**2**	**11**	**7**	**1**	**7**	**8**	**80**	**30**	**65**

*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
	Total	**9**	**2**	**7**

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
	Total	**25**	**8**	**17**

Table-9: Position of supporting staff

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

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
Garden Cum Maintenance staff		
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
Hostel Staff (Shishir, Devgiri and Purva)		
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

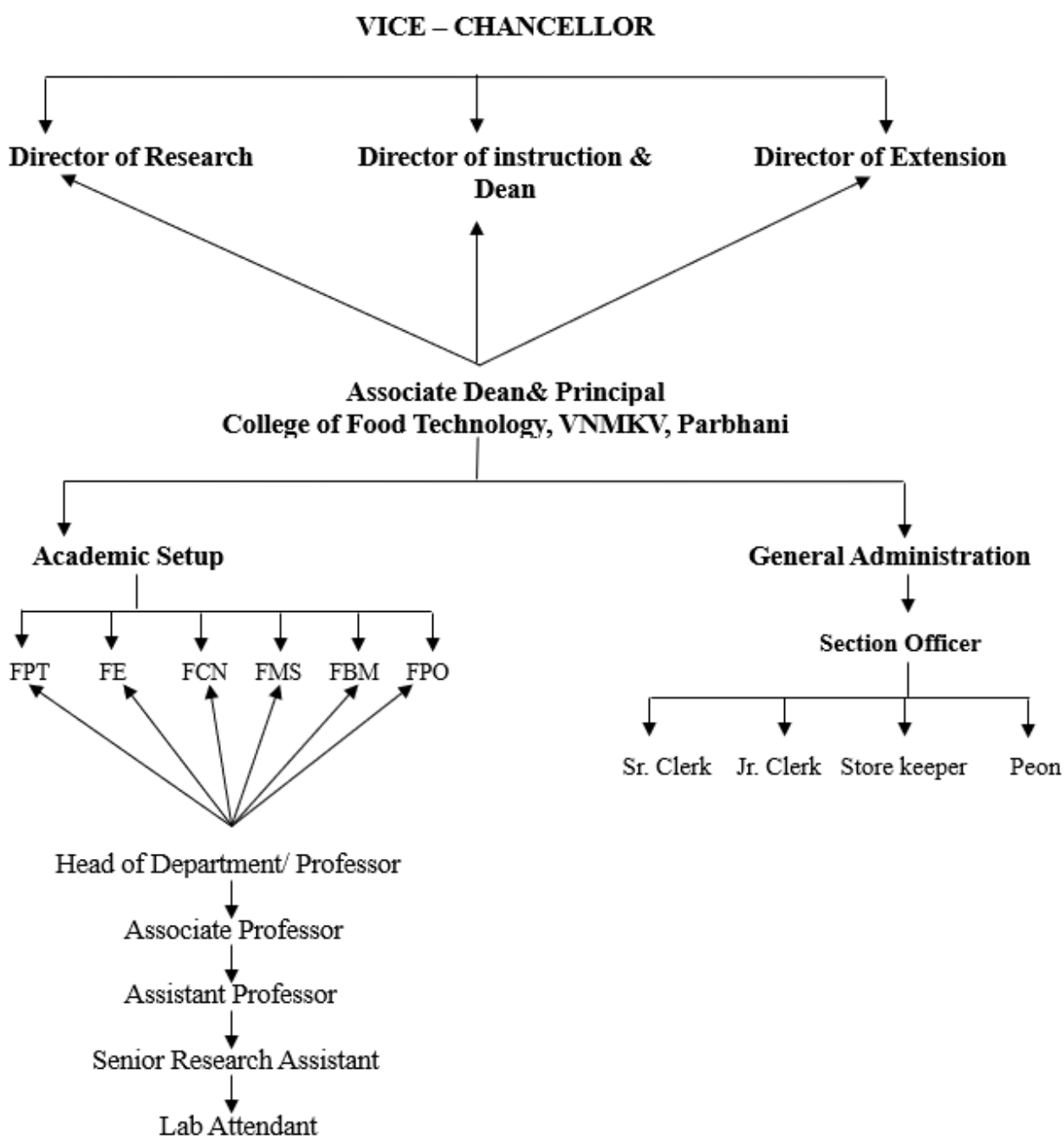

Figure-1: Organizational Hierarchy

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 organized equipments and machineries and pilot plant for carrying out experimental work and skill development of various departments, summarized as follows:

Laboratories in 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-13: Laboratories of Department of Food Process Technology

Sr. No.	Name of the Laboratory	Length (m)	Breadth (m)	Area (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 (m)	Breadth (m)	Area (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 (m)	Breadth (m)	Area (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 (m)	Breadth (m)	Area (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 furnitured 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 (m)	Breadth (m)	Area (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 (ft)	Breadth (ft)	Area (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			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 (m)	Breadth (m)	Area (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 refrecto 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 practicals' 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 Vth 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 7th semester for B.Tech (Food Technology) course, with the intention that students should not be only prefect 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), Digilocker system and creation of USID are also extensively used in educational system.

The College of Food Technology, Vasantrao 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.

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

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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