SELF STUDY REPORT FOR COLLEGE ACCREDITATION
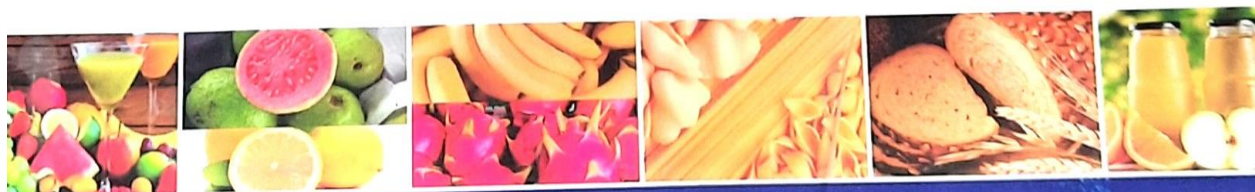
(2018-19 to 2022-23)

Submitted to

Accreditation Board

Indian Council of Agricultural Research

New Delhi

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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 fledge 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 Vth 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 12th 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, entreprises 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[th] 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 schemes *viz.* PL480-USA, AICRP, NATP, 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

Sr. No.	Name	Date	Mode of selection	Tenure
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

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 Assistant	3	-	3
9.	Mazdoor	5	1	4
	Total	**25**	**8**	**17**

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
	Total	**09**	**02**	**07**

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	-
	Total	**08**	**07**	**01**

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
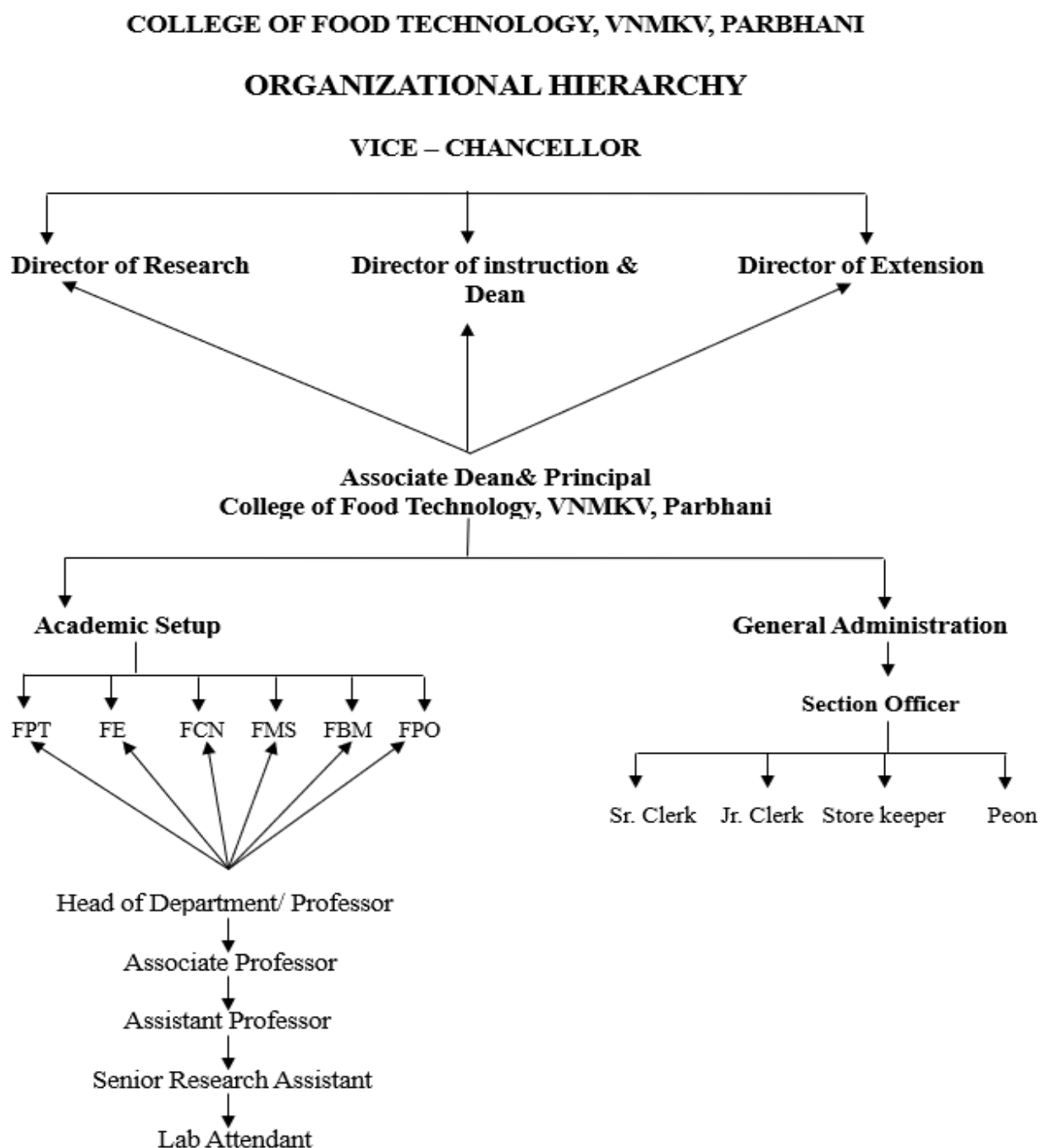
Figure-1: Organizational Hierarchy

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 1st 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.
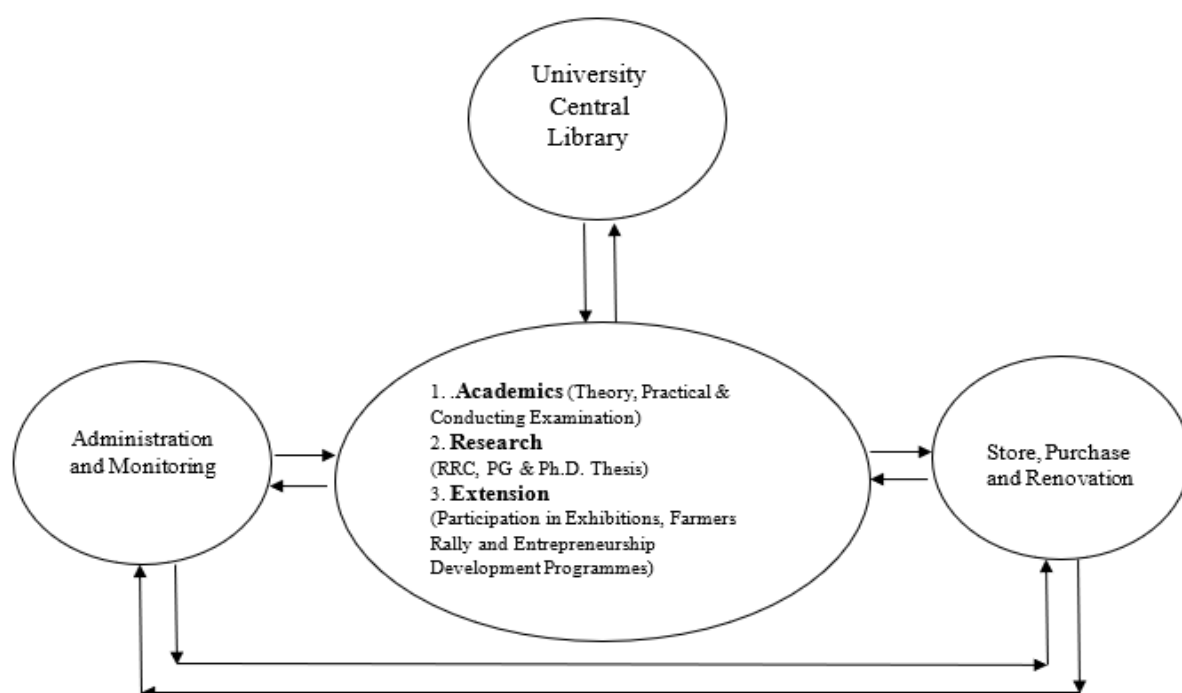
Fig 2. Monitoring of Students Learning through Academic means

Responsibility and Authority

Dean

Overall responsibility of running and development of the college as per the statutes of Vasantrao 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

Sr. No.	Designation	No.
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

Sr. No.	Year	Date of Meeting	Major Recommandation
1	2018-19	12.2.2018	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. 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.
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	1) Approval of Research synopsis of M.Tech. (Food Tech.) student of this department. 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.
		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	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. 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.
2	2019-20	27.08.2019	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.
3	2020-21	20.05.2020	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
4	2020-21	28.08.2020	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
5	2021-22	22.12.2022	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. 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. 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. 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. 6. Process for determination of phytochemicals in the

			products.
			7. Addition of reconstitution coefficient, to reconstitution properties of product and determination of precent water in rehydrated sample. 8. Study of packaging material required for product. 9. Mention variety of ragi used. 10. Mention variety of guava used.
6	2022-23	18.08.2022	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.

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	1. Finalization of M. Tech students' topics 2. Increase in PhD admission capacity
2	2019-20	23.01.2019	1. Providing permanent clerk for the department Approval of ORW and Synopsis of M.Tech. and PhD students
3	2020-21	11.03.2020	1. Approval of ORW and Synopsis of M.Tech. and PhD students
		15.10.2021	1. Finalization of external evaluator for thesis evaluation and viva –voce. 2. Approval of ORW and Synopsis of M.Tech. and PhD students
4	2021-22	30.12.2021	1. Approval of M.Tech students ORW
5	2022-23	25.03.2022	1. Approval of PhD students Synopsis and M.Tech students ORW
		23.09.2022	1. Approval of M.Tech and PhD students ORW

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	1. Finalization of ORW of M.Tech. 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	20.01.2020	1. Finalization of ORW of M.Tech.

			2. Finalization of experts for M. Tech. thesis evaluation. 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 5th 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 n. 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. Deshpnade, Associate Professor, Department of Food Microbiology and Safety	Member	9422176843
4	Dr. Mrs. V.S. Pawar, Associate Professor, Department of Food Process Technology	Member	9420626533
5	Dr. S.K. Sadawarte, Assistant Professor, Department of Food Process Technology	Member	8830545877
6	Dr. G.M. Machewad, Assistant 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	Shri. S.M. Sonkamble, Senior Research Assistant	Member	9730948335
11	Dr. A.P. Khapre, Senior Research Assistant	Member	8055226464
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 repercusions of ragging and how to curb the menance 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, Assistant 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	Member	9637240406

	of Food Process Technology		
7	Shri. S.M. Sonkamble, Senior Research Assistant	Member	9730948335
8	Dr. A.P. Khapre, Senior Research Assistant	Member	8055226464
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)	13.06. 2022 11.07. 2022 08.08. 2022 19.09. 2022 07.11. 2022	The meeting was conducted under the chairmanship of Dr. Chairman, he highlighted the different regulations and encouraged student to report

10	2022	(Ph.D. – V Semester) (Ph.D.–III Semester) (Ph. D – I Semester)	05.12. 2022	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, Vasantrao 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	Associate Dean & Principal
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 Readressal 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	Associate 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 1st 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) (PG – III Semester) (PG – I Semester) (Ph.D.–III Semester) (Ph.D.– I Semester)	22.2.2019	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
	2020-21	(UG – III, V and VII Semester)	20.8.2020	The meeting was conducted under the chairmanship of Dr. Vijaya

		(UG – III semester) (UG – I Semester) (PG – III Semester) (PG – I Semester) (Ph.D.– V Semester) (Ph.D.–III Semester) (Ph.D. – I Semester)		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	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 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 (Adhoc)

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.	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
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	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 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	3	1	2	-
2	Food Engineering	1	3	2	1	1	2	-	2	-
3	Food Chemistry Nutrition	-	2	2	-	1	1	-	1	1
4	Food Microbiology Safety	-	1	1	-	1	1	-	-	-
5	Food Business and Management	-	2	-	-	1	-	-	1	-
6	Food Plant Operation	-	-	1	-	-	-	-	-	1
	Total	**2**	**11**	**9**	**1**	**5**	**7**	**1**	**6**	**2**

Table-24: Deviation in the faculty position with respect to recommendation of Vth Dean Committee

Sr. No.	Department	V^th 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)

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 Vasantrao 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 Qualifi-cation	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	Intern-ational	M.Tech	Ph.D.			
Department of Food Engineering											
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
4.	Dr. A.P. Khapre	Assistant Professor	M.Tech. (Food Tech,),	21.09.2019 5	7	3	---	---	---	In-charge PG education, IN-charge In-	01

No.	Name	Designation	Qualification	Date					Awards	Positions	
			Ph.D. (Food Tech.)							plant training	
5.	Dr. Syed Zubair	Assistant Professor (Adhoc)	M.Tech. (Food Tech,), Ph.D. (Food Tech.)	21.12.2022 02	04	10	---	---	---	---	-
Department of Food Process Technology											
6.	Dr. Vijaya Shivaji Rao Pawar	Associate Professor and HOD	M.Tech (Food Sci.), Ph.D. (Food Tech.)	16.03.1996 31	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.)	09.01.1987 32	14	06	09	04	---	----	05
8.	Dr. S.K. Sadawarte	Associate Professor	M.Tech (Food Sci.)Ph.D. (Food Tech.)	31.07.2004 18	15	10	06	---	---	In-charge garden In-charge placement cell NSS program officer	05
9.	Dr A.A.	Assistant	M.Tech	05.06.2012	18	09	01	---	---	Assistant	-

	Joshi	Professor	(Food tech.) Ph.D (Food tech).	10						hostel warden (Purva)	
10.	Prof. S.M. Sonkamble	Senior Research Assistant	M.Tech (Food Tech.)	21.09.2019 3	2	1	---	---	---	In-charge scholarship, Technical officer	-
11.	Prof. Imran Hashmi	Assistant Professor	M.Tech (Food Sci.)	17.04.2000 15	16	01	----	---	---	---	-
12.	Dr. P.P. Thakur	Assistant Professor (Adhoc)	M.Tech (Food Tech.), Ph.D. (Food Tech.)	21.12.2022 01	08	03	---	---	---	---	-
Dept. of Food Chemistry and Nutrition											
13.	Dr. K.S. Gadhe	Associate Professor and HOD	M.Tech (Food Sci.), Ph.D. (Food Tech.)	05.01.2005 21	25	02	10	03	---	ELP nodal officer, Vice-President gym khana, In-charge bakery plant, Principal of Investigator of AICRP	08
14.	Dr. H.M. Syed	Professor	M.Tech. (Food Sci.),	27.03.1985 33	17	03	15	05	--	Vice-president Gymkhana	10

			Ph.D. (Food Sci.)									
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 Sci.), Ph.D. (Food Tech.)	20	20	30	---	---	---		---	10
18.	Dr. N.M. Deshmukh	Assistant Professor (Adhoc)	M.Tech (Food Tech.), Ph.D. (Food Tech.)	07.09.2023 1	02	08	---	---	---		---	-
19.	Dr.Mohd.	Young	M.Tech	07.03.2024	04	03	---	---	---		---	-

	Nisar	Professional	(Food Tech.), Ph.D. (Food Tech.)	2 month							
Dept. of Food Business Management											04
20.	Dr. V.D. Surve	Associate Professor and HOD	M.Tech (Food Sci.), Ph.D. (Food Tech.)	06.09.1993 32	12	14	13	---	**1** Appreciation letter by ADP of VDCOAB Latur for commendable and appreciable work in the process of accreditation Dt.20.10.2018. **2** Excellence in Teaching Award by Society of Agriculture Research and Social Development Certificate ID: ETA1001C Dt.10.01.2019	Head Warden Boys and Girls Hostel	04
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
Dept. of Food Microbiology and Safety											
22.	Prof. H.W. Deshpande	Associate Professor	M.Tech (Food	16.03.1996 34	90	37	09	04	---	Drawing and Disbursing	10

		and HOD	Sci.)							Officer, ICAR Nodal officer	
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 (Adhoc)	M.Tech (Food Tech.), Ph.D. (Food Tech.)	07.09.2023 1	02	08	---	---	---	---	-
Dept. of Food Plant Operations											
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
	Total	**25**	**8**	**17**

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

Supporting Staff

Table-28: 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-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
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. 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, Vasantrao 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 (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

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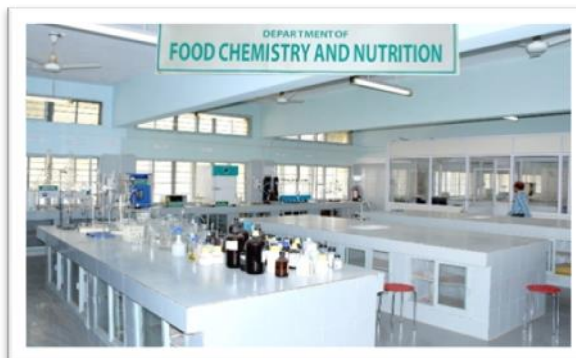
Table-32: Laboratories, Instrumentation Room and Sophisticated Instrument Laboratory of Department of Food Chemistry and Nutrition

Sr. No.	Name of the Laboratory	Length (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

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 (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

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 (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	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 (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

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 (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 Lakh) in progress	35	30	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 equipment 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 (m)	Breadth (m)	Area (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 Vth 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 Bakery products Jam	Nil (Due Covid-19 pandemic condition)	Nil (Due Covid-19 pandemic condition)
4	2021-22	Jelly Tomato ketchup Papad	Nil (Due Covid-19 pandemic condition)	Nil (Due Covid-19 pandemic condition)
5	2022-23	Spices Confectionery products Biscuits Cookies Cakes Pastry Aonla candy Turmeric powder Soy products etc.	150000/-	25760/-
		Total	**400000/-**	**73500/-**

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 Vth 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, 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.
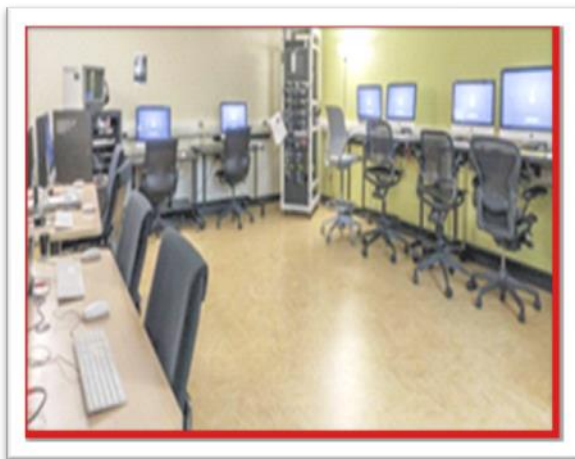
Student Computer Laboratory

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	---	---	---

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	---	1	---

6.5.4.3 Admission Process

I. Online Process for Admission of UG

After declaration of 12th 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 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 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
Total			**400000/-**	**73500/-**

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 Vth 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			

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	**6.99 and below**
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[th] 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 1st and 3rd 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.
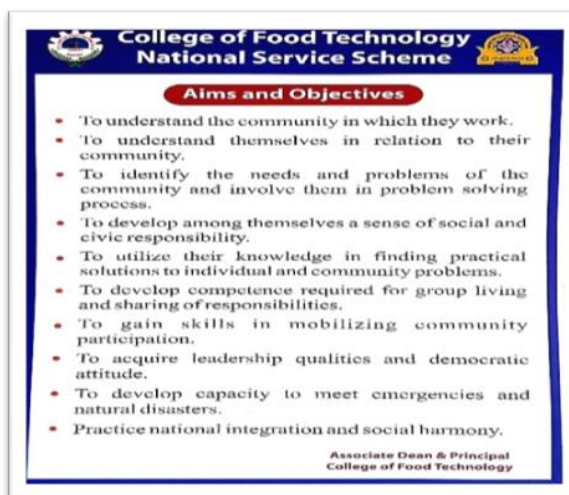
Year 2018-19

Plastic free environment campaign　　　　**Blood Donation Programme**

Year 2019-20

Art and Drawing Competition　　　　　　**Special Camp**

Year 2020-21

Swatch 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, discus 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 Ranner	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
		Total Number	**210**	**---**

The main examination hall of College is located in the department of Food Engineering, it is equiped 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

1st Prize for Badminton

1st 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

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 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

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	Vaccum 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 refrecto 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	**02**	1	Sangale Jagdish	2	Veer S.J.
2019-20	**05**	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	**19**	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	**01**	1	Veer Shailesh		
2022-23	**03**	1	Veer Shailesh	3	
		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	**1**	1	Wadmare VB
2020-21	**2**	1	Mane RP
		2	Wandhekar SS
2021-22	**4**	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	**1**	1	Veer SJ
2020-21	**2**	1	Poshadri A.
		2	Ghorband
2021-22	1	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	**03**	1	Swami AM
		2	Ms. Dhawale P

		3	Reddy M
2020-21	**01**	1	Zarkar Swapnil
2021-22	**02**	1	Ms. Dandwate AM
		2	Reddy PS
2022-23	**03**	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	Assistant Professor
2	Dr. G.M. Machewad	Member	Assistant 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	07
2	Student placement in abroad in food processing and allied industries	02	01	01	01	01
3	FSSAI (TO, CFSO, 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. Pole 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 (IIndPrize)	12th to 13th 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-

	(IInd Prize)	Sep 2022		Global Perspective and Agripreneurship, College of Agriculture Pune, Maharashtra.

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 vison and MPKV Rahuri.	2022
8	Wandhekar SS	Logo and Theme (EAT SAFE) award of 28th 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 28th ICFoST, Mysore

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

Sr. No.	Name of Student	Registration No.	Name of Bank
Academic year 2018-19			
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.
Academic year 2019-20			
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
Academic year 2020-21			
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
Academic year 2021-22			
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
Academic year 2022-23			
13.			

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 Vasantrao 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, Vasantrao 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 form 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 ofIT 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

Sr. No.	Year	Distributed Amount(Rs.)	Products	Earned (Rs.)
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 Annapure, Director ICT Jalna

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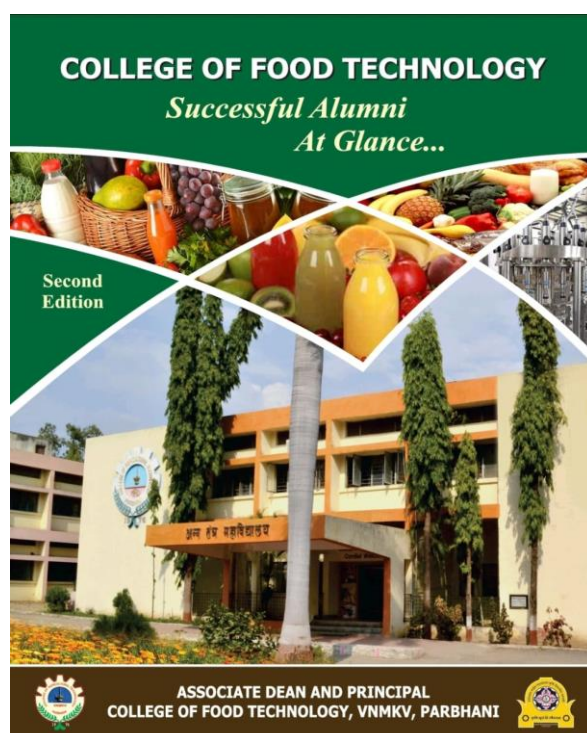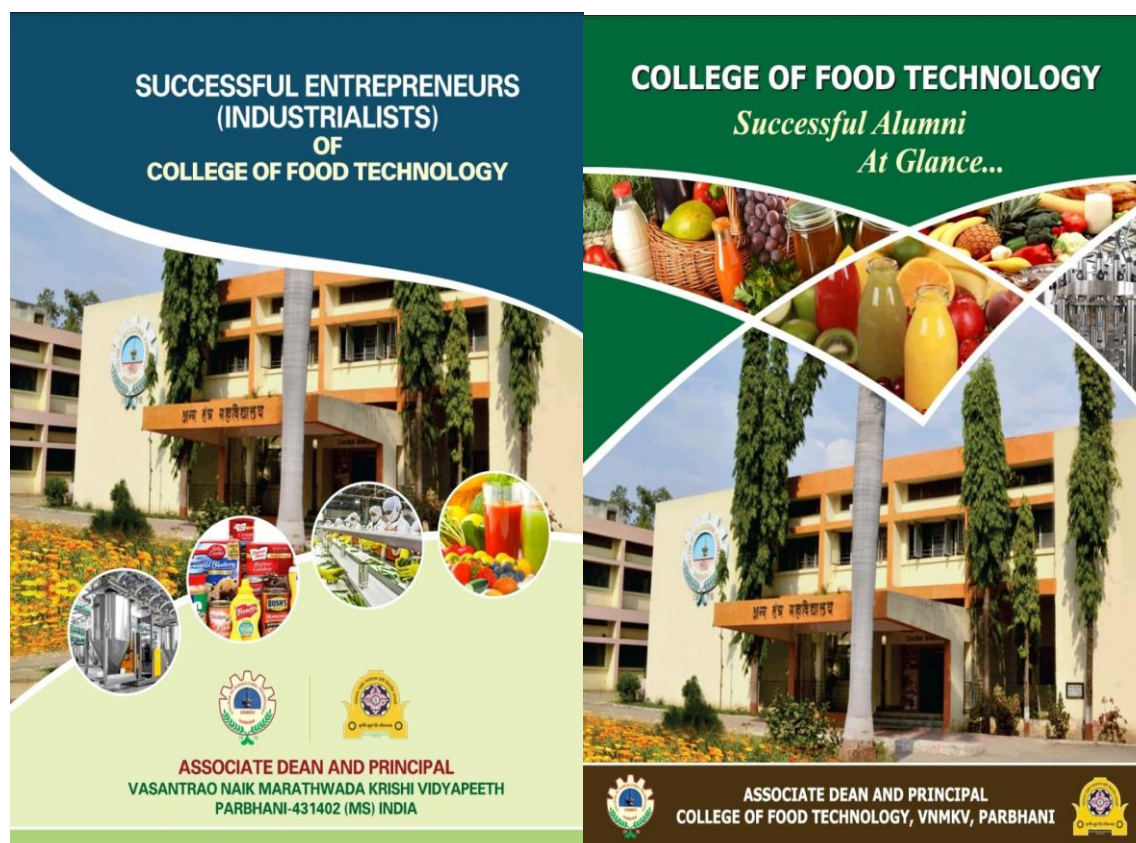
The degree holders become self-employees as Industrialist and Entrepreneurs

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. AvinashPhirke — 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. Satyajeet 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 Osd. — Marathwada Agro Processed Farmer Co. Ltd.,
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
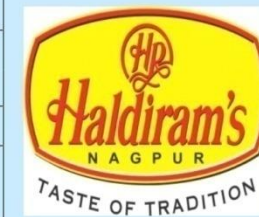
- **Entrepreneur**
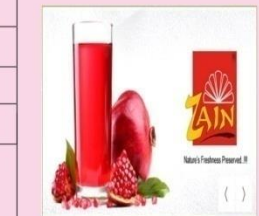
Our Sucessful Former Students are Industrialists and Enterpreneurs

George Thomas	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 Pulps, 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.	

Fasihuddin Syed	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	

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

Mohammed Ghaus	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		

Sunil Awari	B. Tech (Food Tech) — 86T04B General Manager, Namdhari Seeds sunilg@namdharifresh.com 9686454777 Sp. Achi.: Director in companies dairy project	
Md. Yusuf Inamdar	B. Tech (Food Tech) — 83T09B Managing Director , Vishwas Agro Products Pvt Ltd, Parbhani Inamdar_yusuf@rediffmail.com 9960682666 Sp. Achi.: Set up plant of processed fruits products at rural area	
Sanjay Kulkarni	B. Tech (Food Tech) — 89T15B Owner, Ras Rasit Foods, F P 29 Food Park, MIDC, Shendra, Aurangabad sanjaykul9@gmail.com 8375513940 Sp. Achi.: Set up own food industry	
Kalidas Jadhav	B. Tech (Food Tech) — 86T13B Director of Padmini Food Products, Udgir kalidasjadhav5@gmail.com 9822963959 Sp. Achi.: Scaleup the plant from mini processing unit to large scale unit	
Govind Jadhav	B. Tech (Food Tech) — 86T8B Director, Shri Venkatesh Food Laboratory, Nanded govindmjadhav98@yahoo.com 09822420026 Sp. Achi.: Agmark, Govt of Maharashtra approved Laboratory for food, water & soil testing	
Shyam Gambhire	B. Tech (Food Tech) — 97T21B Director, Royal Ingredients Group Pvt. Ltd., Mumbai shamgambhire@yahoo.com 9930577716 Sp. Achi.: Expertise in the area of food ingredients	

Baswaraj Morkhande	M. Tech (Food Tech) — 94T16B Managing Director, Kumaresh Agro Industry morkhande_ba16@gmail.com 9822597736 Sp. Achi.: Gold Medalist in M. Tech	

Satyajeet Pandilwar	B. Tech (Food Tech) — 91T26B Owner of Aditya Foods pandilwarss24@rediffmail.com 7843037875 Sp. Achi.: Scaleup the plant from mini processing unit to large scale unit	ADITYA FOOD INDUSTRIES

Balasaheb Gitte	B. Tech (Food Tech) — 94T06B Managing Director, Marathwada Agro Processed Farmer Producer Co-operative ltd, Osmanabad 9763086680 gitteparasram6@gmail.com Sp. Achi.: Set up own plant of food processing	

Vinayak Maliwal	B. Tech (Food Tech) — 80T20B Managing Director, Oil Industry, Nanded 9823169201 Sp. Achi.: Expertise in Oil Industry	

Eravant Sadanand	B. Tech (Food Tech) — 76T26B Managing Director , Oil Industries, Dharmabad, Managing Director, Bhima sahakari sakhar karkhana Ltd, Pandharpur 9764772222 Sp. Achi.: Expert in Erection of Solvent Extraction Plants	

Damodar Bhandwale	B. Tech (Food Tech) 91T05B	
	Managing Director, Kudus Bakery Industries, Nanded	
	Inamdar_yusuf@rediffmail.com	
	7588848125	
	Sp. Achi.: Set up processed fruits products plant at rural area	

Srikanth Pandurangan	B. Tech (Food Tech) 93T23B	
	Sriranga jewellery properitor	
	shri76pp@yahoo.com	
	9486069639	
	Sp. Achi.: Expertise in Jewellery Business	

Gaurav Ladda	B. Tech (Food Tech) 08T32B	
	Partner, SB Cotton Ginning and Pressing, Manvat	
	gauravladda@rediffmail.com	
	9423113656	
	Sp. Achi.: Worked on utilization of NONI fruits	

Sushilkumar Mundhe	M. Tech (Food Tech) 12T13M	
	Own food processing unit	
	sushil.mundhe@gmail.com	
	9767526555	
	Sp. Achi.: Started own food processing unit	

Santosh Narlawar	B. Tech (Food Tech) 01T19B	
	Owner oil mill industry, Degloor, Nanded	
	santosh.narlawar.5@facebook.com	
	9970146624	
	Sp. Achi.: Expertise in oil refining and processing	

Javed Shaikh	B. Tech (Food Tech) 97T28B	
	Owner, Zoniya enterprises, Mango pulp processing	
	javed.shaikh@iff.com	
	9970800900	
	Sp. Achi.: Expertise in mango pulp processing	

 Prafulkumar Bhandari	M. Tech (Food Tech)	94T02B	
	Director at Amrut Dhara Dairy, MIDC, Pusad		
	bhandaripn@gmail.com		
	9850167199		
	Sp. Achi.: Certificate of appreciation by MAFSU, Nagpur innovation in the field of milk processing		

 Vyankat Somwanshi	B. Tech (Food Tech)	76T29B	
	KSACP limited, Banglore and KK. weaning food processing		
	vyankats@gmail.com		
	Sp. Achi.: Specialist in weaning foods		

 Anil Mehtre	B. Tech (Food Tech)	94T11B	
	Director, Shivam builders and promoters, Jalna		
	anilmehtre7@gmail.com		
	9422705382		
	Sp. Achi.: Expertise in the Area of Constructions		

 Jaywant Chiddrawar	M. Tech (Food Tech)	80T05B	
	Food Trading Business, Govt. Contractor, Pusad		
	jaywantcfoodtech.@gmail.com		
	9422165618		
	Sp. Achi.: Expertise in Food Ingredients Supply		

 Ghanshyam Rathi	B. Tech (Food Tech)	79T25B	
	Own Business, Prop, Ram Agency, Distributor for Patanjali Ayurved.		
	grrathi1961@gmail.com		
	9823106771		
	Sp. Achi.: Manufacturer of Alkaline water Stick and selling online Alkaline Water products.		

 Purushottam Baheti	B. Tech (Food Tech)	81T02B	
	General Manager, Exotic Food Products, Ratnagiri		
	bahetipp@gmail.com		
	8275265380		
	Sp. Achi.: Expertise in Mango pulp processing		

Name	Vishwas Kurude
Qualification	B.Tech (Food Tech)
Reg Number	98T16B
Designation	Managing Director, Kudus Bakery Industries, Nanded
Contact Details	9545187878

Name	Balaji Kalalwad
Qualification	M.Tech (Food Tech)
Reg Number	98T13B
Designation	Managing Director, Foodcon Amla Processing Industry, Nanded
Contact Details	9561923044

Name	Shradha Kanade
Qualification	B.Tech (Food Technology)
Reg Number	05T25B
Designation	Proprietor
Contact Details	8830770960

Name	Dr. Asmita Phule
Qualification	M.Tech (Food Tech)
Reg Number	01T22B
Designation	Proprietor at Parmiz Enterprises
Contact Details	9146464488, 7208301758 pharmizenterprise@gmail.com

Name	Manisha Lahoti
Qualification	M.Tech (Food Tech)
Reg Number	08T10M
Designation	Proprietor
Contact Details	9420964994

Name	Naveed Siddiqui
Qualification	B.Tech (Food Tech)
Reg Number	04T36B
Designation	Proprietor
Contact Details	9226796556

Name	Nandkishor Bharti
Qualification	B.Tech (Food Tech)
Reg Number	04T05 B
Designation	Proprietor
Contact Details	7387969544

Name	Yogesh Kadam
Qualification	B.Tech (Food Tech)
Reg Number	11T24B
Designation	Director Geeta Agro
Contact Details	9420223738 ykadam32gmail.com

Name	Girish Deshpande
Qualification	B.Tech (Food Tech)
Reg Number	89T05B
Designation	Owner cum consultant
Contact Details	9423664385

Name	Rajesh Rai
Qualification	B.Tech (Food Tech)
Reg Number	86T24B
Designation	Proprietor of Sankalp Organic and Partner in Aaj Namkeen
Contact Details	9889774321

Name	Dyanoba Bhise
Qualification	B.Tech (Food Tech)
Reg Number	90T05B
Designation	Vice president
Contact Details	7383805675, bhisedn@yahoo.com

Name	Dhananjay Deshmukh
Qualification	B.Tech (Food Tech)
Reg Number	92T05B
Designation	Owner
Contact Details	7972492577

Name	Pravin shinde
Qualification	B.Tech (Food Tech)
Reg Number	99T30B
Designation	Director
Contact Details	7218065387 qualesfood@gmail.com

Name	Avinash Phirke
Qualification	B. Tech,(Food Tech)
Reg Number	78T31B
Designation	Managing Director, Exotic Fruits Pvt. Ltd., Mumbai
Contact Details	www.exotic-fruit.com

Name	Kailashchandra Kakani
Qualification	B. Tech (Food Tech)
Reg Number	84T19B
Designation	CEO, Food Division
Contact Details	7875178621

Name	Gajanan Kalyane
Qualification	B.Tech (Food Technology)
Reg Number	05T23B
Designation	Director, Food Cognics Pvt. Ltd., Pune
Contact Details	7218024999 Info@Foodcognics.com

	Name	Manish Antwal
	Qualification	M. Tech (Food Tech)
	Reg Number	93T02B
	Designation	Group Director
	Contact Details	9225609478 manish.threepsolutions@gmail.com

	Name	Sumedha Jalgaonkar
	Qualification	M. Tech (Food Tech)
	Reg Number	01T07B
	Designation	Proprietor
	Contact Details	9970010853 foodiesys@gmail.com

	Name	Narendra Bharti
	Qualification	B. Tech (Food Tech)
	Reg Number	90T03B
	Designation	Director
	Contact Details	9922446943,9765344435 vaishnodevienterprises25@gmail.com

	Name	Nandkumar Nair
	Qualification	B.Tech (Food Tech)
	Reg Number	90T24B
	Designation	Owner cum Consultant
	Contact Details	9967112818, 02652633245

- **Sillod State Agriculture Exhibition :**

Visit of Hon.ble Chief Minister of Maharashtra

Krishi Sanjivani Mahotsav Parbhani

Krishi Mahotsav Hingoli

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