

## **6.4. SELF STUDY REPORT FOR PG AND Ph.D. PROGRAMME**

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

The college of Agricultural Technology was sanctioned by the Government of Maharashtra in 1975 and the full fledged College of Agricultural Technology was established in May 1976 as one of the constituent colleges of this University to fulfill the academic and practical aspirations of the people of Maharashtra. It is one of the unique and premier institutions perhaps, particularly concerned in technology, research and extension in important and useful fields of Food Science and Technology and also offering M. Tech (Food Technology) Degree programme of two years duration since 1981 and Ph.D. (Food Technology) degree programme since 2013. (Annexure-1: Letter describing permission for establishment of UG and PG College).

The structure is revamped and different departments are as follows:

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

#### **Vision**

- To Impart Quality Higher Education in Food Science and Technology to the Students For Making Career in the Food Industry, Academia or Government Institutions.
- To Provide Basic and Applied Research in Food Technology for benefit of Farmers, Food Industry and Consumers.

#### **Mission**

- Global Human Hunger and Poverty Alleviation through Rightful Safe 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 carry out 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.

### 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 different Short term courses, winter school programmes 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 programmes.

### M. Tech. (Food Technology)

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

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

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

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

**Courses in  
M. Tech. (Food Technology)**

Sr.No.	Course No.	Course Title	Credit
1	FST 601	Advances In Food Chemistry & Nutrition	2+1
2	FST 602	Modern Food Microbiology	2+1
3	FST 603	Advances In Food Engineering	2+1
4	FST 604	Food Processing	2+0
5	FST 605	Food Packaging	1+1
6	FST 606	Food Analysis	0+2
7	FST 607	Food Quality Systems & Management	2+1
8	FST 608	Equipment Design & Process Control	1+1
9	FST 612	Nutraceuticals & Health Foods	2+1
10	FST 619	Cold Chain Management	2+0
11	FST 620	Food Supply Chain Management	1+1
12	FST 632	Beverages Technology	1+1
13	FST 634	Grain Storage Technology	2+1
14	FST-532	Computer Applications In Food Industry	1+2
15	FST-533	Business Management & International Trade	3+0
16	PGS-501	Library And Information Services	0+1
17	PGS-502	Technical Writing And Communication Skills	0+1
18	PGS-503	Intellectual Property And Its Management In Agriculture	1+0
19	PGS-504	Basic Concept In Laboratory Techniques	0+1
20	PGS-505	Agricultural Research Ethics And Rural Development Programmes	1+0
21	PGS-506	Disaster Management	1+0
22	-	<b>SEMINAR</b>	0+1
23	-	<b>RESEARCH</b>	20
		<b>TOTAL</b>	<b>55</b>

## Ph.D. (Food Technology)

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

**Intake capacity** : 4 No.

4. **Distribution of credits** :

Major	15 credits
Minor	8 credits
Supporting	5 credits
Seminar	2 credits
Research	45 credits

**Total credits: 75**



**Courses in  
Ph.D. (Food Technology)**

Course No.	Course Title	Credit
<b>Major Courses</b>		<b>Total = 15</b>
FST 601	Recent advances in grain processing	2+1
FST 602	Recent advances in fruits and vegetable processing	1+1
FST 603	Novel techniques in food analysis	1+1
FST 604	Advances in food process engineering	2+1
FST 605	Microbial food safety and risk analysis`	1+1
FST 606	Advanced food packaging	2+1
<b>Minor Courses</b>		<b>Total = 8</b>
FST 611	Nutraceuticals and functional foods	2+1
FST 612	Advances in food biotechnology	2+1
FST 613	Recent advances in meat, fish and poultry technology	2+1
FST 614	Recent advances in bioprocess engineering	2+1
FST 615	Agrochemicals and residues in food	1+1
FST 616	Techniques in sensory evaluation of foods	1+1
FST 617	Food biochemistry and nutrition	1+1
FST-618	Advances in lipid technology	1+1
FST 619	Advances in protein technology	1+1
<b>Supporting Courses</b>		<b>Total = 5</b>
FST 620	Project planning and implementation	2+1
FST 621	Research methodology	1+1
FST 622	Statistical quality control	1+1
FST 623	Computer application in food research	1+1
<b>Seminar</b>		<b>Total = 2</b>
FST 691	Doctoral Seminar – I	0+1
FST 692	Doctoral Seminar – II	0+1
		<b>Total = 45</b>

## 6.4.2. Faculty Strength

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

**Table-1: Faculty strength of College of Food Technology**

Sr.No.	Post	Sanctioned	In position	Vacant
1	Associate Dean & Principal	1	-	1
2	Professor	2	1	1
3	Associate Prof.	11	8	3
4	Assistant Prof.	9	6	3

**Table 2: Department-wise faculty profile of institute**

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	-	2	3	1	1	-
2	Food Engineering	1	3	2	1	2	-	-	1	2
3	Food Chemistry Nutrition	-	2	2	-	2	2	-	-	1
4	Food Microbiology Safety	-	1	1	-	1	1	-	-	-
5	Food Business and Management	-	2	-	-	1	-	-	1	-
6	Food Plant Operation	-	-	1	-	-	1	-	-	-
	<b>Total</b>	<b>2</b>	<b>11</b>	<b>9</b>	<b>1</b>	<b>8</b>	<b>6</b>	<b>1</b>	<b>3</b>	<b>3</b>

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



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

### 6.4.3 Technical and Supporting Staff

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

**Table-3: Position of ministerial staff**

Sr. No.	Post	Sanctioned	In position	Vacant
1	S.O.	1	1	-
2	Senior Clerk	2	1	1
3	Jr.Clerk	6	3	3
4	Steno	1	-	1
5	Sweeper	2	1	1
6	Watchmen	3	1	2
7	Peon	2	2	-
8	Lab Asst.	4	-	4
9	Mazdoor	5	4	1

## Technical Staff

**Table-4: Position of technical staff and supporting staff**

Sr. No.	Post	Sanctioned	In position	Vacant
1	SRA	6	1	5
2	TI	2	1	1
3	Boiler Asst.	1	1	-
4	Sr. Mechanic	1	-	1
<b>Supporting Staff</b>				
5	Machine operator	3	3	-
6	Wireman	1	1	-
7	Electrician	1	1	-
8	Driver	1	-	1
9	Observation Boy	1	1	-
10	Nursery Asst.	1	1	-

## 6.4.4. Classrooms and Laboratories

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

### Classrooms

**Table 5: Classrooms in the college**

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

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

## Laboratories in the college

**Table-6. Laboratories in the college**

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

## Department of Food Process Technology

**Table-7: Laboratories of Department of Food Process Technology**

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

## Department of Food Engineering

**Table-8: Laboratory of Food Engineering**

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

## Department of Food Chemistry and Nutrition

**Table-9: Laboratories of Department of Food Chemistry and Nutrition**

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

## Department of Food Microbiology and Safety

**Table-10: Laboratories of Department of Food Microbiology and Safety**

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

## Niche Area Laboratory

**Table-11:Niche Area Laboratory**

Sr. No.	Name of the Laboratory	Length	Breadth	Area
		(m)	(m)	(sq.m)
1	Niche Area Laboratory	20	6.4	128

## Arid Legumes Research Laboratory

**Table-12: Arid Legumes Research Laboratory**

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

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

**Table-13: Equipment available in College of Food Technology**

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



**Quality Control Laboratory**



**Analytical Laboratory**

**Post Graduate and Ph.D. Laboratory**

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

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

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

**Table-14: Conduct of Practical and Hands-on-Training during PG programme**

<b>Sr. No.</b>	<b>Course No</b>	<b>Course Title</b>	<b>Skill learned through conduct of practical and hands on training</b>
1.	FST-532	Computer application in Food Industry	1. To get acquainted with basic computer application in modern food industry. 2. To know the computer based software's.
2.	FST-533	Business Management and International Trade	1. To get acquainted with techniques of Business Management & International trade for food sector.
3.	FST-601	Advances in Food Chemistry and Nutrition	1. To go beyond basic chemistry and nutrition in to advances. 2. To develop healthy and nutritious foods for normal and special category of population.
4.	FST-602	Modern Food Microbiology	1. To expose to the recent advances and applications in the area of food microbiology.
5.	FST-603	Advances in Food Engineering	1. To get acquainted with recent advances of Food Engineering and its Processes.
6.	FST-604	Food Processing	1. To develop an insight among the students about the existing modern techniques. 2. To aware them about their methodology and



			applications in food processing.
7.	FST-605	Food Packaging	<ol style="list-style-type: none"> <li>1. To provide knowledge about selected trends and development in food packaging technologies.</li> <li>2. To assuring the safety and quality of foodstuffs in order to design an optimized package.</li> </ol>
8.	FST-606	Food Analysis	<ol style="list-style-type: none"> <li>1. To develop an understanding and methodologies of instrumental techniques in food analysis used for objective methods of food quality parameters.</li> </ol>
9.	FST-607	Food Quality System and Management	<ol style="list-style-type: none"> <li>1. To acquaint with food quality parameters and control systems.</li> <li>2. To study the food standards, regulations, specifications.</li> </ol>
10.	FST-608	Equipment design and Process control	<ol style="list-style-type: none"> <li>1. To introduce basic equipment design.</li> <li>2. To know the various process control mechanisms and related engineering aspects.</li> </ol>
11.	FST-612	Nutraceuticals and Health Foods	<ol style="list-style-type: none"> <li>1. To cater to the newly emerging area of nutraceuticals with respect to the types, mechanisms of action.</li> <li>2. To know the manufacture of selected nutraceuticals, product development, clinical testing and toxicity aspects.</li> </ol>
12.	FST-619	Cold Chain Management	<ol style="list-style-type: none"> <li>1. To acquaint the students with technology and operational systems of cold chain management in the retail.</li> <li>2. To study the whole sale and over all supply chain in the food industry.</li> </ol>
13.	FST-620	Food Supply chain Management	<ol style="list-style-type: none"> <li>1. Study the concept, applications, systems and practices of food supply chain.</li> <li>2. To know the management in food industry</li> </ol>
14.	FST-632	Beverage Technology	<ol style="list-style-type: none"> <li>1. To provide a technical view of beverages &amp; manufacturing processes.</li> <li>2. To study the technology and its related chemistry as well as a more fundamental appraisal of the underlying science.</li> </ol>
15.	FTS-634	Grain Storage Technology	<ol style="list-style-type: none"> <li>1. To expose the students to the large scale handling and storage mechanism of grains.</li> <li>2. To know the engineering operations and the control of physical, chemical and biological spoilage during storage of grains.</li> </ol>

**Table 15: Conduct of Practical and Hands-on-Training during Ph.D. Programme**

<b>Sr. No.</b>	<b>Course No</b>	<b>Course Title</b>	<b>Skill learned through conduct of practical and hands on training</b>
1.	FST-601	Recent Advances in Grain Processing	<ol style="list-style-type: none"><li>1. To study the recent advances in cereals, pulses and oilseed processing.</li><li>2. To expose the students in the large scale handling and storage mechanism of grains.</li><li>3. To know the engineering operations and the control of physical, chemical and biological spoilage during storage of grains.</li></ol>
2.	FST-602	Recent Advances in Fruits and Vegetable Processing	<ol style="list-style-type: none"><li>1. To know the Quality attributes of fresh fruits and vegetables.</li><li>2. To study the recent techniques in fruits and vegetables processing and preservations like Microwave and radio frequency processing, ohmic and inductive heating.</li></ol>
3.	FST-603	Novel Techniques in Food Analysis	<ol style="list-style-type: none"><li>1. To know various advances food analysis techniques likes UV-visible and infrared spectroscopy.</li><li>2. To develop an understanding and methodologies of instrumental techniques in food analysis used for objective methods of food quality parameters.</li></ol>
4.	FST-604	Advances in Food Process Engineering	<ol style="list-style-type: none"><li>1. To study the Different types of membrane processes.</li><li>2. To know the different Fluid flow operations and food rheology.</li><li>3. To acquaint recent developments Extrusion cooking.</li></ol>
5.	FST-605	Microbial Food Safety and Risk Analysis	<ol style="list-style-type: none"><li>1. To study the Issues in Food Safety, Genetically Engineered Foods and its Regulation.</li><li>2. To introduction to Risk Analysis its Background, changing food safety environment.</li><li>3. To know the drinking water quality: History, Water Supply, Hazards to the Water Supply.</li></ol>
6.	FST-606	Advanced Food Packaging	<ol style="list-style-type: none"><li>1. To know the Basic types of food processing for packaging.</li><li>2. To study the Packaging of fresh and chilled foods.</li></ol>

			3. To know Packaging Machinery Production and packaging line requirements.
7.	FST-611	Nutraceutical and Functional Foods	<ol style="list-style-type: none"> <li>1. To study the nutraceutical Stability Concerns and Shelf Life Testing.</li> <li>2. To know the nutraceutical and Functional Food Application.</li> <li>3. To study the Major nutraceuticals component their Source and Metabolism.</li> </ol>
8.	FST-612	Advances in Food Biotechnology	<ol style="list-style-type: none"> <li>1. To study the Genetic recombination mechanisms and technique.</li> <li>2. To know the Applications of genetical control mechanism in industrial fermentation process.</li> </ol>
9.	FST-619	Advances in Protein Technology	<ol style="list-style-type: none"> <li>1. To study the characteristics of proteins from plant, animal and microbial origins.</li> <li>2. To know the Protein interactions with food constituent.</li> <li>3. To prepare the various protein rich food products.</li> </ol>
10	FST-620	Project Planning and Implementation	<ol style="list-style-type: none"> <li>1. To propose the project management</li> <li>2. To plan organize and control activities related to various projects .</li> </ol>
11	FST-623	Computer application in Food Research	<ol style="list-style-type: none"> <li>1. To get acquaint with basic computer application in modern food industry.</li> <li>2. To know the computer bases software's.</li> </ol>



**Post Graduate**



**Ph.D. Laboratory**

### 6.4.6. Supervision of students in PG/PhD programmes

Number of students supervised by Faculty in PG and Ph.D. programme are presented as follows:

**Table-16: Number of Students supervised for PG Programme**

Name of guide	Designation	No. of students supervised in PG programme								
		2013-14	2014-15	2015-16	2016-17	2017-18	2018-19	2019-20	2020-21	2021-22
Dr. V. N.Pawar	Associate Professor,CF T, Parbhani	2	-	-	-	-	-	-	-	-
D.R. More	Associate Professor,CF T, Parbhani	1	3	3	2	1	2	2	2	2
Dr. V.S. Pawar	Associate Professor,CF T, Parbhani	1	2	2	1	2	2	2	2	2
Dr. A.T. Tour	Professor,CF T, Parbhani	1	2	2	1	2				
Dr. K.S. Gadhe	Associate Professor,CF T, Parbhani	1	2	3	1	1	2	2	2	2
Dr. A.R. Sawate	Professor,CF T, Parbhani	2	2	2	1	2	2	2	2	-
Dr. A.B. Rodge	Associate Professor,CF T,Parbhani	1	-	-	-	-	-	-	-	-
G.M. Machewad	Assistant Professor,CF T,Parbhani	1	2	2	1	-	-	-	-	-
Dr. R.B. Kshirsagar	Associate Professor,CF T, Parbhani	1	2	3	1	2	2	2	2	2
Dr. D. M. Shere	Associate Professor,CF T, Parbhani	1	2	2	1	2	-	-	-	-
Dr. H. W.	Associate Professor,CF	1	3	3	1	2	2	2	2	2

Deshpande	T, Parbhani									
Dr. H.M. Syed	Professor,CF T, Parbhani	1	2	2	1	2				
P.N. Satwadhar	Professor,CF T, Parbhani	2	3	3	2	1				
Dr. B. S. Agarkar	Assistant Professor,CF T, Parbhani		-	-	-	1				
P. U. Ghatge	Assistant Professor,CF T, Parbhani	1	-	-	1	2				
<b>TOTAL</b>		<b>17</b>	<b>25</b>	<b>27</b>	<b>14</b>	<b>17</b>				

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

Name of guide	Designation	No. of students supervised in Ph. D programme				
		2019-20	2020-21	2021-22	2022-23	
Dr. R.B. Kshirsagar	Professor,CFT, Parbhani	2	2	1	3	
Prof. H.W.Deshpande	Associate Professor, CFT, Parbhani	2	2	2	2	
Dr. K.S. Gadhe	Associate Professor, CFT, Parbhani	1	2	2	2	
Dr. V.S. Pawar	Associate Professor, CFT, Parbhani	2	2	2	2	
Dr. B.S.Agarkar	Associate Professor, CFT, Parbhani			1	1	
	<b>Total</b>	<b>9</b>	<b>8</b>	<b>8</b>	<b>9</b>	

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

PG			Ph.D.		
No. of Students	No. of Guide	Ratio (Students : Guide)	No. of Students	No. of Guide	Ratio (Students : Guide)
15	15	1:1	5	5	1:1

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

College has well defined feedback mechanism of different stakeholders i.e. students,

parents, industries, employers and farmers. Moreover, suggestions/complaint box is situated near ADP office so that students can unanimously give their feedback to the authorities. Regular students-parents meeting are organized to take feedback from the parents. Employers are encouraged to give their feedback during monthly meetings while employers and farmers suggestions and feedback are taken directly through regular inward procedure. Further, industries are in contact through the In-plant training and wide network of alumni where special proforma is prepared and circulated amongst the concern industries to give their feedback. The summary of feedback received from different stakeholders and action taken are presented in Annexure-2.

### 6.4.8. Student intake and attrition in the programme for last nine years

#### P.G. (M. Tech. Food Tech.)

Table-19: Student intake and attrition in the PG programme for last five years

Sr. No.	Year	Actual student admitted in last five years	Students Attrition	% Attrition
1	2013-14	17	00	00
2	2014-15	25	00	00
3	2015-16	27	00	00
4	2016-17	15	01	6.67%
5	2017-18	17	01	5.88%
6	2018-19	15	00	00
7	2019-20	15	00	00
8	2020-21	15	00	00
9	2021-22	15	00	00

#### Ph.D. (Food Tech)

Table-20: Student intake and attrition in the Ph.D. programme for last five years

Sr. No.	Year	Actual student admitted in last five years	Students Attrition	% Attrition
1.	2013-14	10	00	00
2.	2014-15	07	00	00
3.	2015-16	06	00	00
4.	2016-17	07	00	00
5.	2017-18	04	00	00
6.	2018-19	05	00	00
7.	2019-20	05	00	00
8.	2020-21	05	00	00
9.	2021-22	05	00	00

10.	2022-23	05	00	00
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### 6.4.9. ICT Application in Curricula Delivery



**Computer Laboratory**

The College of Food Technology, VasantNaikMarathwadaKrishi Vidyapeeth, Parbhani has established smart class rooms which bring the concept of “Show me and I understand” for better understanding of students. The innovative and meaningful use of ICT technology results in transforming the way teachers “teaching” and effective student “learning” in this college. The smart class rooms tools in terms of audio-visual senses shows to be more appealing for the students. This method of teaching help in-turn to make students good communicators to resolve their difficulty at place. The list of smart class rooms tools are as follows:

1. Desktop/ Laptop
2. Simple-Projector
3. Interactive Projector- K-Yan
4. Headphones and speakers
5. Digital Podium

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## 6.5 SELF-STUDY REPORT FOR THE COLLEGE

### Preamble

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 food, and high value products from low grade raw materials by processing, packaging, transport, marketing and also by-products and waste utilization 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 then 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 colleges of this University to fulfil the academic and practical aspirations of the people of Maharashtra. It is one of the unique and premier institutions perhaps, particularly concern in technology, research and extension in important and useful 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, first of its kind in the country.

The course curricular and syllabus of UG programme of B. Tech (Food Technology) is restructured by the V<sup>th</sup> Deans Committee of ICAR, New Delhi and to be implemented from the year 2017-18. This degree programme is designed for a period of four years after 12<sup>th</sup> Science with the credit load of 185 (92+93) to enable the students to acquire need based and refined knowledge and skills in the field of Food Technology. The credit load of 185 proposed to equate the B. Tech. (Food Technology) degree programme.

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

Sr.No.	Programme	Nomenclature	No. of Seats	Credit load
1	Undergraduate (UG)	B. Tech (Food Technology)	64	185
2	Post Graduate (PG)	M. Tech. (Food Technology)	15	55
3	Ph.D.	Ph.D. (Food Technology)	05	75

The structure is revamped and different departments are as follows:

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

### **Vision**

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

### **Mission**

- Global human hunger and poverty alleviation through rightful safe 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.

### 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 programmes 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 programmes.

## 6.5.1 College Administration

### 6.5.1.1 College Associate Dean's Office Establishment

The post of Associate Dean and Principal College of Food Technology has been sanctioned by State Government Regulation. The said post is vacant till to date and presently Prof. Dr.A.R.Sawate, Professor, Food Technology has been entrusted the additional charge of Associate Dean and Principal in addition to his own duties since 01.05.2017. The tenure of the same is up to till the date of retirement Dr. A.R. Sawate.

**Table-2: Details of associate dean of 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 Associate Dean and Principal 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 Associate Dean and Principal, 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	1	1
3.	JuniorClerk	6	3	3
4.	Steno	1	-	1
5.	Sweeper	2	1	1
6.	Watchmen	3	1	2
7.	Peon	2	2	-
8.	Lab Assistant	4	-	4
9.	Mazdoor	5	4	1

**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	0
3	Boiler Assistant	1	1	-
4	Senior Mechanic	1	-	1

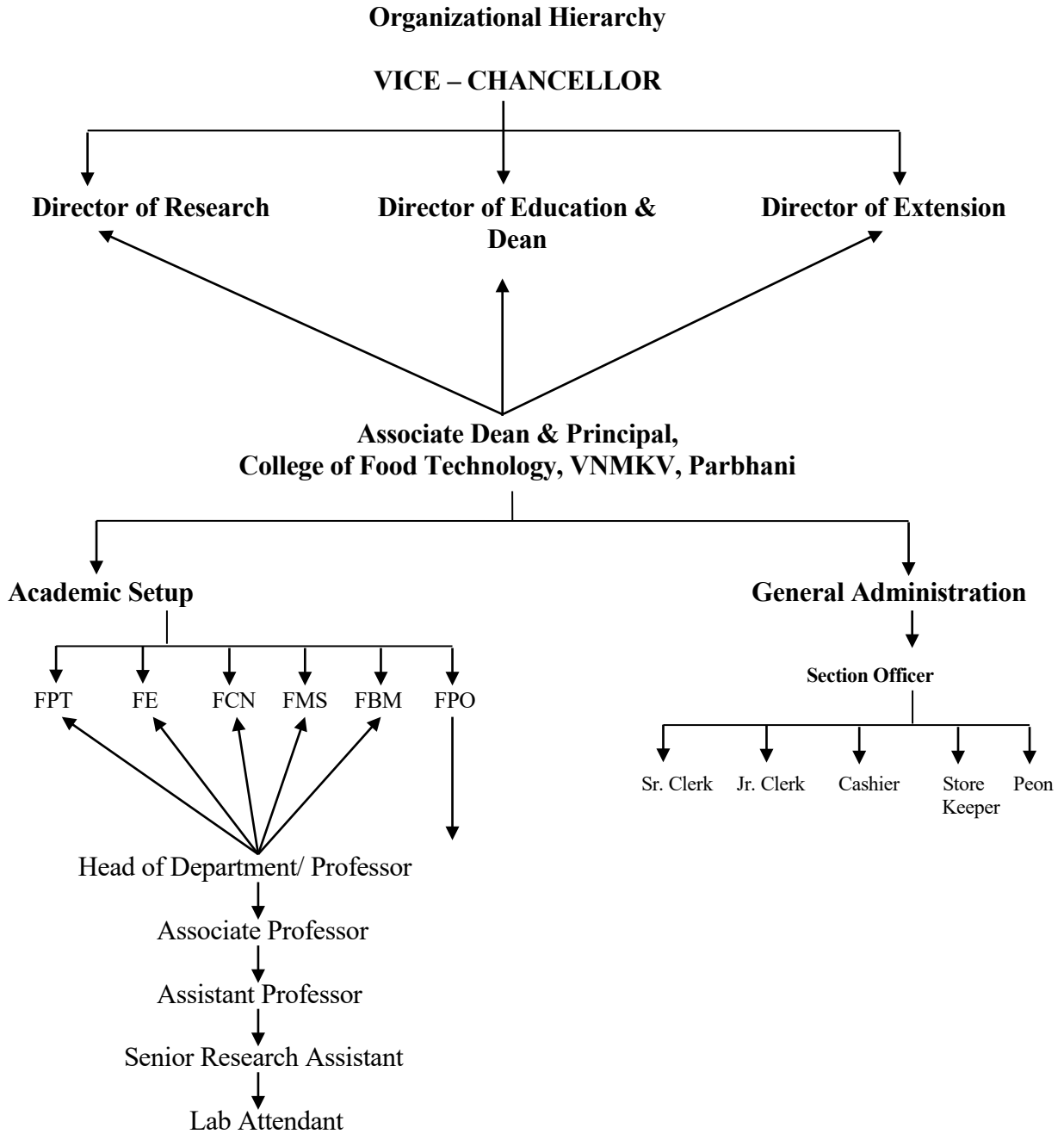
**Table-5: Supporting staff available**

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	-

### 6.5.1.2. Monitoring Mechanism for Quality Education

The College of Food Technology is having internal quality assurance system with appropriate academic and ministerial staffs with their well define activities and responsibilities for planning guiding and monitoring quality assurance and quality enhancement activities i.e. making the highly qualified and skilled human resources in the field of food science and technology to serve as technical manpower for MNCs, PG and Ph.D. degree holders are qualified in ASRB and NET exam at state level and became as academics recruited in national and international institutes/research station. Moreover the need base basic and applied research carried out by the academic staff members results in to dissemination of technology/ recommendations for the entrepreneur, youth and farmwomen. However, the extracurricular activities in cultural, literary events make the enhancement of student's personality and overall developments.

**COLLEGE OF FOOD TECHNOLOGY  
VNMKV, PARBHANI**



**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 takes the review of different departmental activities as follows;

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

## Departmental Monitoring System

The Schedule of 1<sup>st</sup> and 3<sup>rd</sup> Saturday 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)

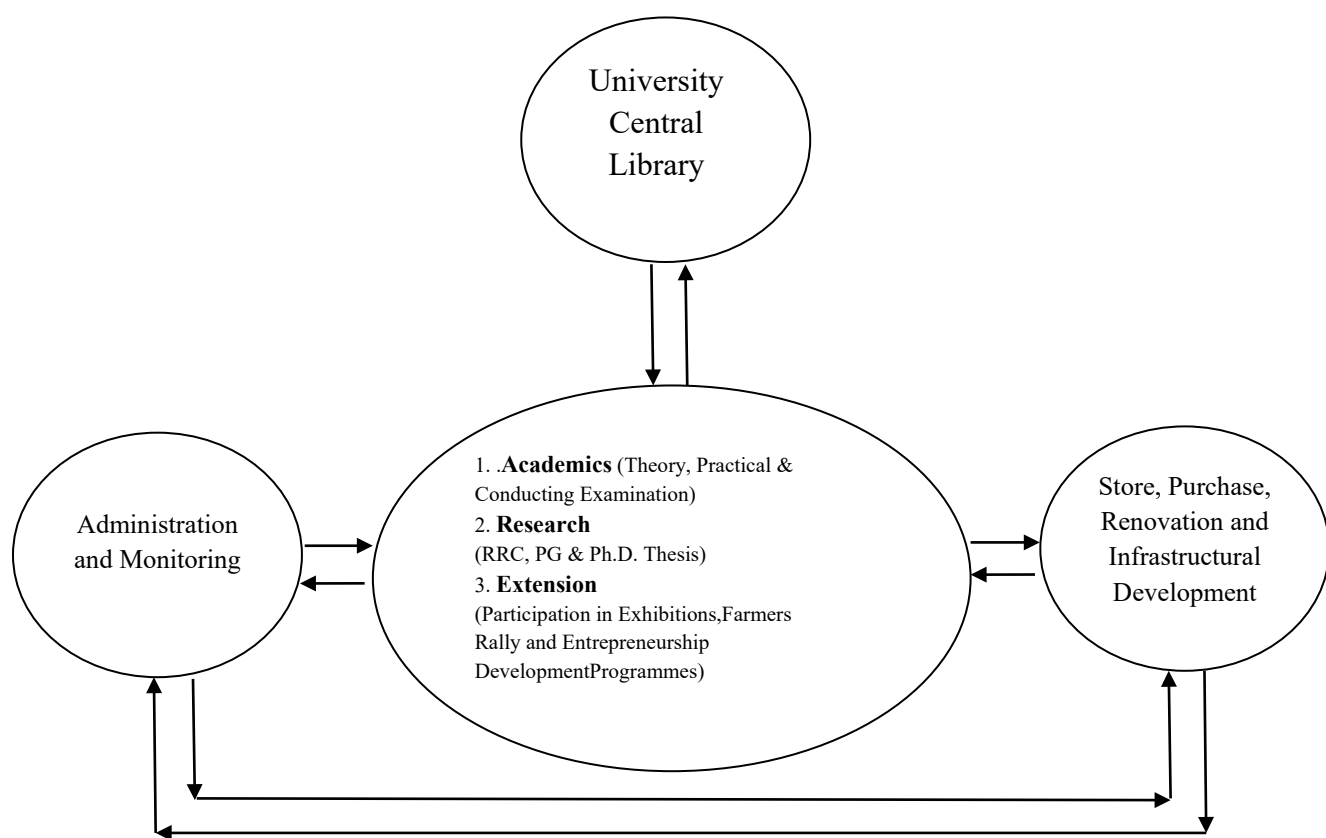
The Institute has robust semester wise MID term, Semester End Examination and Practical Exam, which is conducted as per the schedule prescribed by MCAER, Pune Board.

- Submission of Question Papers with Model Answer Key is carried out well in advance during the beginning of semester.
- The MID examination is carried out as per the academic schedule based on the covered syllabus.
- Final Semester End 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 include 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 carry 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**

### **Associate Dean and Principal**

Overall responsibility of running and development of the college as per the statutes of Vasantnao Naik Marathwada Krishi Vidyapeeth, Parbhani which include College and

Academic administration, Research and Extension Activities, Associate Dean and Principal 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 if 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 Associate Dean and Principal 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 other 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 recommendation
1	2013-14	17.7.2013	1. Finalization of list of external thesis evaluators. 2. No Objection Certificate require for Ph.D. degree of academic staff member from this faculty selected for securing admission. 3. Approval of M.Tech. Synopsis.
2	2014-15	2.8.2014	1. Finalization of list of external thesis evaluators. 2. Approval of M.Tech. Synopsis. 3. Approval of Ph.D. synopsis.
3	2015-16	28.1.2015 19.10.2015	1. Finalization of list of external thesis evaluators. 2. Approval of M.Tech. Synopsis. 3. Approval of Ph.D. synopsis. 4. Finalized M. Tech. and Ph.D. research topic. 5. Less staff position in department of Food Science and Technology. 6. Provides fund for require LCD, inverter, chair and Wi-Fi

			instruments from BSNL etc.
4	2016-17	24.2.2016 7.9.2016	<ol style="list-style-type: none"> <li>1. Approval of Ph.D. synopsis.</li> <li>2. Finalized M. Tech. and Ph.D. research topic.</li> <li>3. Provides fund for require LCD, inverter, chair and Wi-Fi instruments from BSNL etc.</li> <li>4. AMC contracts for equipment's and machinery.</li> </ol>
5	2017-18	30.1.2017 30.3.2017 3.11.2017	<ol style="list-style-type: none"> <li>1. Approval of Ph.D. synopsis.</li> <li>2. Finalization of list of external thesis evaluators for PG and Ph.D.</li> <li>3. Finalized M. Tech. and Ph.D. research topic.</li> <li>4. Increase Ph.D. admission capacity.</li> <li>5. Preparation of practical manual.</li> </ol>
6	2018-19		<ol style="list-style-type: none"> <li>1. Approval of Ph.D. synopsis.</li> <li>2. Finalization of list of external thesis evaluators for PG and Ph.D.</li> <li>3. Finalized M. Tech. and Ph.D. research topic.</li> <li>4. Increase Ph.D. admission capacity.</li> <li>5. Preparation of practical manual.</li> </ol>
7	2019-20		<ol style="list-style-type: none"> <li>1. Approval of Ph.D. synopsis.</li> <li>2. Finalization of list of external thesis evaluators for PG and Ph.D.</li> <li>3. Finalized M. Tech. and Ph.D. research topic.</li> <li>4. Increase Ph.D. admission capacity.</li> <li>5. Preparation of practical manual.</li> </ol>
8	2020-21		<ol style="list-style-type: none"> <li>1. Approval of Ph.D. synopsis.</li> <li>2. Finalization of list of external thesis evaluators for PG and Ph.D.</li> <li>3. Finalized M. Tech. and Ph.D. research topic.</li> <li>4. Increase Ph.D. admission capacity.</li> <li>5. Preparation of practical manual.</li> </ol>

### 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	2013-14	8.8.2013	1. Due to shortage of eligible academic staff members to teach and guide research projects of Ph.D. students of this department, therefore Ph.D. students should not be allotted to this department.

			<ol style="list-style-type: none"> <li>2. 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.</li> <li>3. The list of external examiners (10) to evaluate the M.Tech. (Food Tech.) Thesis of this department was approved (list enclosed).</li> <li>4. The synopses of M. Tech. (Food Tech.) students of this department were approved.</li> </ol>
2	2014-15	2.12.2014	<ol style="list-style-type: none"> <li>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.</li> <li>2. The list of external examiners (10) to evaluate the M. Tech. (Food Tech.) thesis of this department was approved.</li> <li>3. The synopses of M. Tech. Food Tech. students of this department were approved.</li> <li>4. The members of Board of Studies Meeting has been unanimously nominated invitee Member Dr. Syed Rizwan, Associate Professor, Sir Sayyed College of Science, Nagsen Colony, Roushan Gate, Aurangabad-431001 and Dr. Rizwan also acted as a advisor of MIT Institute, Aurangabad and KVK Jalna. Mobile No.: 932505247, E-mail: <a href="mailto:sayedra31@gmail.com">sayedra31@gmail.com</a>. Dr. Rizwan nominated in place of Ms. RajeshreeSawant for advice and guidance regarding Food Processing Operations and Value Addition.</li> <li>5. In the Board of Studies meeting the following research projects are finalized for M.Tech. (Food Tech.) students working in the Department of Food Engineering.</li> </ol>
3	2015-16	28.8.2015	<ol style="list-style-type: none"> <li>1. The research topics of Ph.D. (Food Tech.) students are presented in front of committee and the committee members were discussed the research topics at length and finalized.</li> </ol>
4	2016-17	28.07.2016	<ol style="list-style-type: none"> <li>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.</li> <li>2. The research work of the M. Tech. and Ph.D. (Food Tech.) students were discussed at length and finalized. The finalized research topics of M. Tech. and Ph.D. (Food</li> </ol>

			Tech.) students are presented in front of committee. The research topics approved by the committee which is listed below.
5	2017-18	3.11.2017	1. Approval of topic of M. Tech. and Ph.D. (Food Tech.) students. 1. Fill up vacant position of Senior Research Assistant. 2. Increase in total intake capacity of Ph.D. students to five.

### 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	2013-14	02/07/2014	1. Approval of synopsis M.Tech. (Food Tech.) Students. 2. Ph.D. Programme No objection certificate for 02 candidates every year. 3. Fill up vacant position of Senior Research Assistant.
2	2014-15	05/12/2014	Approval of synopsis of M.Tech. (Food Tech.) Students.
3	2015-16	20/01/2015	1. Approval of synopsis of Ph.D. (Food Tech.) students. 2. Animal courses with pathologic laboratory to be establish. 3. List of external examiner of Ph.D. (College of Food Technology) student.
4	2016-17	25/10/2016	Synopsis of M.Tech. (Food Tech.) 02 students approved
5	2017-18	3/11/2017	3. Approval of topic of M.Tech. and Ph.D. (Food Tech.) students. 4. Fill up vacant position of Senior Research Assistant. 5. Increase in total intake capacity of Ph.D. students to five.

### 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	2013-14	17.08.2013	1. Finalization of ORW of M.Tech. 2. Annual Budget for Department to conduct UG, PG practical's and research works. 3. Finalization of experts for M.Tech. thesis evaluation.
2	2014-15	20.08.2014	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's and research works.
3	2015-16	31.08.2015	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	2016-17	08.09.2016	1. Finalization and approval of ORW of M.Tech. 2. Annual Budget for Department to conduct UG, PG practical's and research works. 3. Discussion and finalization of 5 <sup>th</sup> Dean Committee Syllabus.
5	2017-18	11.09.2017	1. Finalization and approval of ORW of M. Tech. 2. Approval of subjects as per 5 <sup>th</sup> Dean committee for first and second semester. 3. Require to spare clerk/typist to maintain the office record and departmental work.

### 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	2013-14	08.08.2013	1. Finalization of ORW of M.Tech. 2. Annual budget for department to conduct UG, PG practical's and research works. 3. Finalization of experts for M.Tech.thesis evaluation
2	2014-15	16.08.2014	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's and research works. 4. Modification of the syllabus for the course of FTBM-364.
3	2015-16	23.01.2016	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. Modification of the syllabus and strengthening of FSSAI chapter in course No. FTBM-364.



4	2016-17	23.01.2017	<ol style="list-style-type: none"> <li>1. Finalization and approval of ORW of M.Tech.</li> <li>2. Annual Budget for Department to conduct UG, PG practical's and research works.</li> <li>3. Discussion and finalization of 5<sup>th</sup> Dean Committee Syllabus.</li> </ol>
5	2017-18	19.12.2017	<ol style="list-style-type: none"> <li>1. Finalization and approval of ORW of M. Tech.</li> <li>2. Approval of subjects as per 5<sup>th</sup> Dean committee for first and second semester.</li> <li>3. Require to spare clerk/typist to maintain the office record and departmental work.</li> </ol>

#### 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 freshers 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 fresher's. 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. D.R. More, Associate Professor, Department of Food Business Management	Chairman	9420192822
2.	Prof. Dr. B.S. Agarkar, Assistant Professor Department of Food Process Technology	Secretary	8196036114
3	Prof. K.S. Gadhe, Associate Professor, Head of Department, Department of Food Chemistry and Nutrition	Member	9421459461
4	Prof. Dr. R.B. Kshirsagar, Associate Professor, Department of Food Engineering	Member	9834905580
5	Dr. Mrs. V.S. Pawar, Associate Professor, Department of Food Process Technology	Member	9420626533
6	Prof. S.K. Sadawarte, Assistant Professor, Department of Food Process Technology	Member	8830545877
7	Prof. G.M. Machewad, Assistant Professor, Department of Food Microbiology and Safety	Member	7030646777
8	Shri. B.M. Patil, Senior Research Assistant, Department of Food Engineering	Member	7588156277
9	Shri. P.U. Ghatge, Assistant Professor, Department of Food Chemistry and Nutrition	Member	7588156273
10	Shri. P.M. Ambore, Assistant Sub-Inspector, Parbhani	Member	9527411300

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

**Table-13:Anti-ragging Committee proceedings**

Sr. No.	Year	Semester	Date	Proceedings/Outcome
1	2013	(UG–III, V and VII Semester) (UG – I Semester) (PG–III Semester) (PG – I Semester) (Ph.D.–ISemester)	03.06.2013 19.07.2013 05.08.2013 19.09.2013 26.11.2013	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	2013	(UG–IV, VI&VIII Semester) (UG–II Semester) (PG–IVSemester) (PG– II Semester) (Ph.D.–IISemester)	3.12.2013 30.12.2013 13.01.2014 10.03.2014 10.03.2014	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	2014	(UG – III, V and VII Semester) (UG – I Semester) (PG – III Semester) (PG – I Semester) (Ph.D.–III Semester) (Ph.D.– I Semester)	02.06.2014 23.07.2014 11.08.2014 20.09.2014 11.08.2014 04.12.2014	The meeting was conducted under the chairmanship of Dr. Chairman, he highlighted the different regulations and encouraged student to report any menace of ragging. One minor verbal complaint was received from 1 <sup>st</sup> year UG student against 2 <sup>nd</sup> year UG student and the matter is resolved through discussion with ADP.
4	2014	(UG–IV,VI and VIII Semester) (UG – II Semester) (PG – IV Semester) (PG – II Semester) (Ph.D.–IV Semester) (Ph.D. – II Semester)	18.12.2014 05.01.2015 10.01.2015 10.03.2015 13.01.2015 05.05.2015	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.
5	2015	(UG – III, V and VII Semester) (UG – III semester) (UG – I Semester) (PG – III Semester) (PG – I Semester) (Ph.D.– V Semester)	01.06.2015 08.06.2015 23.07.2015 30.07.2015 10.10.2015 10.08.2015	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

		(Ph.D.–III Semester) (Ph.D. – I Semester)	01.10.2015 19.11.2015	complaint registered by students.
6	2015	(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)	14.12.2015 07.01.2016 04.01.2016 08.03.2016 13.01.2016 01.03.2016 05.05.2016	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.
7	2016	(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)	01.06.2016 23.07.2016 01.08.2016 01.09.2016 11/08/2016 04.10.16 16.10.16	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.
8	2016	(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)	16.12.16 09.01.17 10.01.17 16.01.16 13.01.17 07.03.17 18.04.17	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.
9	2017	(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)	01.06.17 10.08.17 03.07.17 23.08.17 10.08.17 03.10.17 10.10.17	The meeting was conducted under the chairmanship of Dr. Chairman, he highlighted the different regulations and encouraged student to report any menace of ragging. No complaint registered by students.
10	2017	(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)	11.12.17 15.01.18 01.01.18 07.02.18 15.01.18 03.04.18 18.04.18	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 incidents of ragging occurred in the College of Food Technology, Vasantnao 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 practicals.
- The biological waste collected in college and hostel premises are disposed by separating it as wet, dry and non-degradable. There is 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 practicals 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 required for the nutraceutical studies. For those cases, a committee under chairmanship of Associate Dean & Principal is formulated to provide the details on ethics for clinical studies. Researchers are required to collaborate with those institute who conduct clinical experiments on animals.

**Table-14: 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	Dr. K.S. Gadhe	Member	Head Dept. FCN
3	Dr. V.S.Pawar	Member	Head Dept. FPT
4	Prof. D. R. More	Member	Head Dept. FBM
5	Prof. H. W. Deshpande	Member	Head Dept. FMS
6	Dr. B.S.Agarkar	Member of Secretary	Associate Professor

### 6.5.1.7. Committee for Prevention of Sexual Harassment of Women at WorkPlaces

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

**Table-15: Committee for Prevention of Sexual Harassment of Women**

Sr. No.	Name of member	Post	Position	Contact
1	Prof. Dr. VijayaPawar	Chairman	Associate professor	9420626533
2	Prof. A.A.Joshi	Member	Assistant professor	9404193433
3	Mrs. AfshaFarhat	Member	Junior Clark	8149735895
4	Mrs. S.R. Shelke	Member	Labour	8379070327
5	Ms. PratishaDighe	Member	Student	9168975006
6	Mrs. U.C. Deshpande	Member of secretary	Section officer	9420883574

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

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

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

Sr. No.	Year	Semester	Date	Proceedings/Outcome
1	2013	(UG–III, V and VII Semester) (UG – I Semester) (PG–III Semester) (PG – I Semester) (Ph.D.–ISemester)	03.06.2013 19.07.2013 05.08.2013 19.09.2013 26.11.2013	The meeting was conducted under the chairmanship of Dr. VijayaPawar, she highlighted the different regulations and encouraged staff members and student to report any harassment act. She assured confidentiality of reporting members. However, no complaint registered by staff or student.
2	2013	(UG–IV, VI and VIII Semester) (UG–II Semester) (PG–IVSemester) (PG– II Semester) (Ph.D.–IISemester)	3.12.2013 30.12.2013 13.01.2014 10.03.2014 10.03.2014	The meeting was conducted under the chairmanship of Dr. VijayaPawar, she highlighted the different regulations and encouraged staff members and student to report any harassment act. She assured confidentiality of reporting members. However, no complaint registered by staff or student.
3	2014	(UG – III, V and VII Semester) (UG – I Semester) (PG – III Semester) (PG – I Semester) (Ph.D.–III Semester) (Ph.D.– I Semester)	02.06.2014 23.07.2014 11.08.2014 20.09.2014 11.08.2014 04.12.2014	The meeting was conducted under the chairmanship of Dr. VijayaPawar, she highlighted the different regulations and encouraged staff members and student to report any harassment act. She assured confidentiality of reporting members. However, no complaint registered by staff or student.
4	2014	(UG–IV, VI and VIII Semester) (UG – II Semester) (PG – IV Semester) (PG – II Semester) (Ph.D.–IV Semester) (Ph.D. – II Semester)	18.12.2014 05.01.2015 10.01.2015 10.03.2015 13.01.2015 05.05.2015	The meeting was conducted under the chairmanship of Dr. VijayaPawar, she highlighted the different regulations and encouraged staff members and student to report any harassment act. She assured confidentiality of reporting members. However, no complaint registered by staff or student.
5	2015	(UG – III, V and VII Semester) (UG – III semester)	01.06.2015 08.06.2015	The meeting was conducted under the chairmanship of Dr.



		(UG – I Semester) (PG – III Semester) (PG – I Semester) (Ph.D.– V Semester) (Ph.D.–III Semester) (Ph.D. – I Semester)	23.07.2015 30.07.2015 10.10.2015 10.08.2015 01.10.2015 19.11.2015	VijayaPawar, she highlighted the different regulations and encouraged staff members and student to report any harassment act. She assured confidentiality of reporting members. However, no complaint registered by staff or student.
6	2015	(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)	14.12.2015 07.01.2016 04.01.2016 08.03.2016 13.01.2016 01.03.2016 05.05.2016	The meeting was conducted under the chairmanship of Dr. VijayaPawar, she highlighted the different regulations and encouraged staff members and student to report any harassment act. She assured confidentiality of reporting members. However, no complaints registered by staff or student.
7	2016	(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)	01.06.2016 23.07.2016 01.08.2016 01.09.2016 11/08/2016 04.10.16 16.10.16	The meeting was conducted under the chairmanship of Dr. VijayaPawar, she highlighted the different regulations and encouraged staff members and student to report any harassment act. She assured confidentiality of reporting members. However, no complaints registered by staff or student.
8	2016	(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)	16.12.16 09.01.17 10.01.17 16.01.16 13.01.17 07.03.17 18.04.17	The meeting was conducted under the chairmanship of Dr. VijayaPawar, she highlighted the different regulations and encouraged staff members and student to report any harassment act. She assured confidentiality of reporting members. However, no complaints registered by staff or student.

9	2017	(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)	01.06.17 10.08.17 03.07.17 23.08.17 10.08.17 03.10.17 10.10.17	The meeting was conducted under the chairmanship of Dr. VijayaPawar, she highlighted the different regulations and encouraged staff members and student to report any harassment act. She assured confidentiality of reporting members. However, no complaints registered by staff or student.
10	2017	(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)	11.12.17 15.01.18 01.01.18 07.02.18 15.01.18 03.04.18 18.04.18	The meeting was conducted under the chairmanship of Dr. VijayaPawar, she highlighted the different regulations and encouraged staff members and student to report any harassment act. She assured confidentiality of reporting members. However, no complaints registered by staff or student.

## 6.5.2. Faculty

### 6.5.2.1. Faculty Strength

**Table-17: Faculty position**

Sr. No.	Post	Sanctioned	In position	Vacant
1	Associate Dean and Principal	1	--	1
2	Professor	2	1	1
3	Associate Professor	11	8	3
4	Assistant Professor	9	6	3

### 6.5.2.2. Faculty Profile (Department wise)

**Table-18: Department-wise faculty profile**

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

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 faculty under Vasantnao 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. The bio-data of individual staff members are enclosed Table 1 and 2.



#### 6.5.2.4 Technical and Supporting Staff

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

**Table-20: Position of technical staff**

Sr. No.	Post	Sanctioned	In position	Vacant
1	Senior Research Assistant	6	1	5
2	Field Assistant (T-I)	2	1	1
3	Boiler Assistant	1	1	-
4	Senior Mechanic	1	-	1

**Table-21: Position of supporting Staff**

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	-

Institute satisfies the requirement of technical and supporting staff through appointment of contractual staff.

The list of Ministerial supporting staff is given as follows:

**Table-22: Ministerial Staff under Establishment**

Sr. No.	Name of Staff	Post
1	Mrs. Deshpande U.C.	Section officer
2	Mr. Ulhas Khandharkar	Stenographer
3	Mr. Wagh M. R.	Senior clerk
4	Mrs. AfshaFarhat	Junior clerk
5	Mr. Ayachit N.B.	Junior clerk
6	Mr. Syed Shaeed Anwar	Junior clerk
7	Mr. Mansoor Ali Rajjab Ali	Boiler Assistant
8	Mrs. R. T. Tekule	Peon
9	Mrs. C. M. Dudhamal	Peon
10	Mr. K. G. Dudhare	Watchman
11	Mr. S. K. Jondhale	Mazdoor
12	Mr. D. K. Giram	Mazdoor
13	Mr. B. C. Jondhale	Mazdoor
14	Mrs. S. M. Dhabale	Mazdoor

**Table-23: Ministerial Staff on contract basis**

Sr. No.	Name of Staff	Post
1	Mr. Narwade S. K.	Junior Clerk
<b>Garden Cum Maintenance staff</b>		
1	Mr. Aglave K.A.	Mali
2	Mr. Shinde D.B.	Labour
3	Mr. Rathod N.B.	Labour
<b>Hostel Staff (Shishir and Devgiri)</b>		
1	Mr. Raner N.B.	Labour
2	Mr. Revanwar B.R.	Labour
3	Mr. Shaikh Naseer Shaikh Meera	Watchmen
4	Mr. Dure A.R.	Labour

5	Mr. Kajle D.M.	Watchmen
6	Mr. Masalekar B.P	College Watchmen
7	Mr. Shinde L.T.	College Watchmen
8	Mr. Shinde P.P.	Hostel Watchmen
9	Mr. Parsode G.K.	Driver

**Table-24: Department-wise Distribution of administration, technical, supporting staff**

Sr. No.	Technical Staff	Supporting Staff	Field Staff
<b>1. Food Process Technology</b>			
1	Mr. Phulgurle A.P (Machine operator)	Mr. Giram D.K.	
2	Mr. Shinde M.M. (Machine operator)		
3	Mr. Athve S.R. (Computer operator Contract basis)		
<b>2. Food Engineering</b>			
1	Mr. Patil B.M. (Senior Research Assistant)	Mr. Dudhare K.G. (Watchmen cum peon)	
2	Mr. Mansoor Ali Rajab ali (Boiler Attendant)	Mr. Jadhav M.L. (Computer operator contract basis)	
3			
<b>3. Food Microbiology and Safety</b>			
1		Mrs. M. G. Parsoade (Labour)	
<b>4. Food Chemistry and Nutrition</b>			
1	Mr. Jadhav B.A. (Research Associate in NPHDVA of NRG)	Mrs. Nilwarna G.B. (Labour in AICRP)	Mrs. Bhokre C.K. (Field Assistant in AICRP)
2	Mohd. Rafeeq (Machine operator)	Mrs. Yenekar A.M. (Labour in AICRP)	
3	Khupse A.B. (Computer operator Contract basis)		
<b>5. Food Business Management</b>			
1		Mr. Jondhale B.C. (Mazdoor)	

## 6.5.3 Learning resources

### 6.5.3.1 College Library

**Table-25: 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, Vasant Rao 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 – 61 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 through computer	PG and Ph.D. research reference and other related material can be search on college computer library
12.	Opening hours	9.00am to 5.00pm of every working day
13.	Subscription of national and international reputed	University is subscribe to CeRA (Consortium for e-Resources in Agriculture) library services for various journals
14.	National dailies magazines, News paper	10 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-26: Laboratories and Instrumentation Room of Department of Food Process Technology**

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

## Department of Food Chemistry and Nutrition

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



**Table-27: Laboratories, Instrumentation Room and Sophisticated Instrument Laboratory of Department of Food Chemistry and Nutrition**

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

## Department of Food Engineering

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

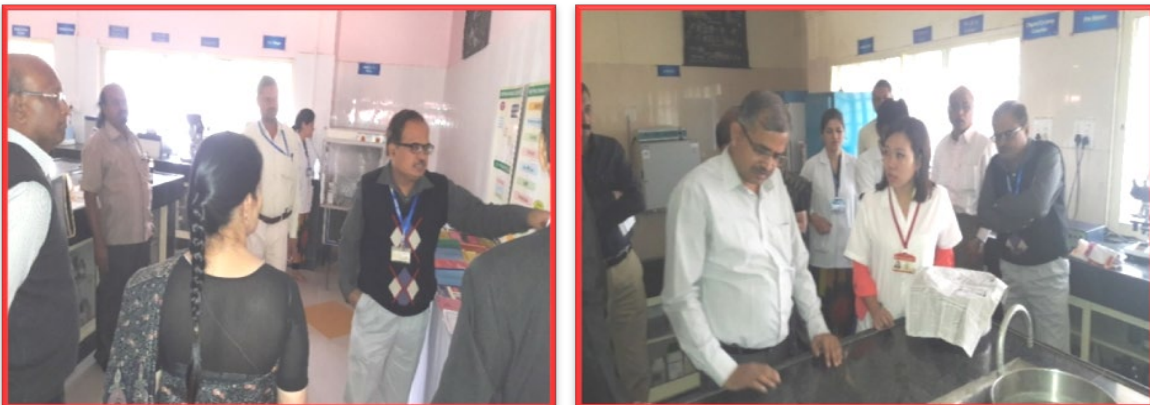


**Table-28: Laboratories of Department of Food Engineering**

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

## Department of Food Microbiology and Safety

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





**Table-29: Laboratories and Inoculation Chamber of Department of Food Microbiology and Safety**

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

### Department of Food Business Management

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



**Table-30: Laboratories of Department of Food Business Management**

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

## Department of Food Plant Operations

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



**Pilot Bakery Unit**



**ELP Unit**

**Table-31: Food processing facilities at the institute**

Sr. No.	Name of the Processing Unit/Laboratory	Length	Breadth	Area
		(ft)	(ft)	(sq.ft)
1.	ELP (Fruits and Vegetable Processing) unit	85	50	4,250
2.	Pilot Plant	120	98	11,760
3.	Pilot Bakery Unit	50	63	3,150
4.	Rice Mill and Spice Processing Unit	40	44	1,760

## 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 equipments.



**Niche Area Laboratory**

**Table-32: Niche Area Laboratory**

Sr. No.	Name of the Laboratory	Length	Breadth	Area
		(m)	(m)	(sq.m)
1.	Niche Area Laboratory	20	6.4	128

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

**Table-33: Different products prepared during Hands-on-Training (ELP)**

Sr. No.	Year	Products	Amount distributed	Profit 50% (Rs.)
1	2012-13	RTS, squash, pickles, bakery products, jam, jelly, tomato ketchup, papad, spices, confectionery products, biscuits, cookies, cakes, pastry, aonla candy, turmeric powder, soy products, etc.	10,000/-	8,868/-
2	2013-14		---	43,400/-
3	2014-15		---	---
4	2015-16		10,000/-	15,320/-
5	2016-17		10,000/-	14,725/-
6	2017-18		10,000/-	25,265/-

### ELP Modules

- Hands on training programme is implemented 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.
- 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.8,79,143/-profit has been generated through sale of products in ELP during 2010- 2017. 50% profit is retained in institute and 50% of profit earned are distributed among students as per ELP directives.



**Export of ELP Products**



**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-plant Training. The minimum Rs. 3000/- per month for the period of three and half months is given from year 2017-18 as stipend for students undergoing In-plant Training as per V<sup>th</sup> Dean's Committee recommendations.



**Table-34: Stipend given to students for In-plant Training**

Sr. No.	Year	Stipend Amount (Rs.) per student	Funding Agency	No. of Beneficiaries
1	2012-13	1,750/-	ICAR, New Delhi	51
2	2013-14	1,750/-	ICAR, New Delhi	62
3	2014-15	1,750/-	ICAR, New Delhi	51
4	2015-16	1,750/-	ICAR, New Delhi	56
5	2016-17	1,750/-	ICAR, New Delhi	54
6	2017-18	10,500/-	ICAR, New Delhi	53

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

The College of Food Technology, Vasantrya Naik Marathwada Krishi Vidyapeeth, Parbhani has established smart class rooms which bring the concept of “Show me and I understand” for better understanding of students. The innovative and meaningful use of ICT technology results in transforming the way teachers “teaching” and effective student “learning” in this college. The smart class rooms tools in terms of audio-visual senses shows to be more appealing for the students. This method of teaching help in turn to make students good communicators to resolve their difficulty at place. The list of smart class rooms tools are as follows,

1. Desktop and Laptop
2. Document Camera/Visualize
3. Interactive White Board
4. Interactive Projector- Kayon
5. Simple-Projector
6. Digital Camera
7. Big Interactive LED/LCD Panels
8. Multimedia Pens/Stylus
9. Wireless Microphone for Convenience
10. Speakers
11. Digital Podium
12. Printer



**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-35: 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	64	24	24	576
2	Class room – 2	FMS	64	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	32	26	15	390
6	Language Lab	FCN	20	15	25	375



**Language Laboratory**

## 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 institute 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-36: Student intake and attrition in the UG programme for last five years**

Sr. No.	Year	Students Intake	Students Attrition	% Attrition
1.	2013-14	64	03	4.68
2.	2014-15	64	02	3.12
3.	2015-16	64	01	1.56
4.	2016-17	64	02	3.12
5.	2017-18	64	-	-

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

College of Food Technology, Parbhani is a one of the most reputed institute 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-37: Student intake and attrition in the PG programme for last five years**

Sr. No.	Year	Students Intake	Students Attrition	% Attrition
1.	2013-14	17	00	-
2.	2014-15	25	00	-
3.	2015-16	27	00	-
4.	2016-17	15	01	6.66
5.	2017-18	17	01	5.88

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

College of Food Technology, Parbhani is a one of the most reputed institute 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-38: Student intake and attrition in the Ph.D programme for last five years**

Sr. No.	Year	Students Intake	Students Attrition	% Attrition
11.	2013-14	10	00	0
12.	2014-15	07	00	0
13.	2015-16	06	00	0
14.	2016-17	07	00	0
15.	2017-18	04	00	0

**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-39: Number of Students in Theory and Practical Classesin UG**

Sr. No.	Academic year	Theory Class		Practical Class	
		Batch	No. of students	Batch	No. of students
1.	2013-14	1	64	2	32
2.	2014-15	1	64	2	32
3.	2015-16	1	64	2	32
4.	2016-17	1	64	2	32
5.	2017-18	1	64	2	32

**PG (B. Tech. – Food Technology)****Table-40: Number of Students in Theory and Practical Classesin PG**

Sr. No.	Academic year	Theory Class		Practical Class	
		Batch	No. of students	Batch	No. of students
1.	2013-14	1	17	1	17
2.	2014-15	1	25	1	25
3.	2015-16	1	27	1	27
4.	2016-17	1	15	1	15
5.	2017-18	1	17	1	17

## Ph.D. (Ph.D. – Food Technology)

**Table-41: 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.	2013-14	1	10	1	10
2.	2014-15	1	07	1	07
3.	2015-16	1	06	1	06
4.	2016-17	1	07	1	07
5.	2017-18	1	04	1	04

### 6.5.4.3 Admission Process

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

After declaration of 12<sup>th</sup> result within 15 days MCAER issue a notification regarding admission to UG Courses, which include the admission programme i.e. calendar for admission to UG courses. The interested and qualified students apply online. A copy of online duly complete form along with attested copies of all documents is submitted to ARC center. ARC center verify 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 displayed and admissions are completed. The vacant positions are filled up by spot round. The spot round is arranged at respective college center.

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

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

#### III. Registration process

After payment of fees students contact to the respective advisor to take registration form, then he/she fill up the form which includes Course No., Course title and Credits. Then advisor sign for each course and respective course teachers are also sign and keep records

with them. Submission of registration form after complete one original and two Xerox submitted to respective advisor. One Xerox copy is return to student, one Xerox with advisor and original submitted to ADP office (Education branch). Education In-Charge displays the academic schedule and circulates to each academic staff.

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

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

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

During experiential learning programme the students are allotted one or two products in fruit and vegetable processing. The products such as amla candy, mango squash, mango jam, Guava jelly, spice and spice products. Various RTS production, let chip preparation, potato chips, Banana chips etc. The 50% profit obtained through the scale of product is distributed among the students and 50% profit is retained in institute, so far Rs. 8,53,000/- profit has been generated through sale of product in ELP from 2010-2016 in College of Food Technology. This programme is implemented in this college at great enthusiasm and results are very fruitful.

**Table-42: Details of products prepared during Hands-on-Training (ELP)**

Sr. No.	Year	No. of Students	Products	Amount distributed (Rs.)	Profit 50% (Rs.)
1	2013-14	54	RTS, squash, pickles, bakery	---	43400=00
2	2014-15	63	products, jam, jelly, ketchup,	---	---
3	2015-16	54	tomato products, papad, spices,	100000=00	15320=00
4	2016-17	55	confectionery products, candy,	100000=00	14725=00
5	2017-18	52	turmeric powder, soy products, etc.	100000=00	25265=00

**6.5.4.5. Examination and Evaluation Process**

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

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

**Table-43: 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-44: Students completed degree in Last Five Years**

Sr. No.	Academic Year	Number of students completed degree programme		
		UG	PG	Ph.D.
1	2013-14	54	17	10
2	2014-15	63	25	07
3	2015-16	54	27	06
4	2016-17	55	14	07
5	2017-18	52	16	04





**UG Laboratory**



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



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



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



**Examination Hall**

### **Division of Results (for UG)**

**Table-45: Division of Results for UG, PG and Ph.D. Programmes**

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

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

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

University NSS coordinator has allotted a unit of 100 volunteers with a programme officer to the College of Food Technology. Accordingly NSS unit is functioning smoothly. The fresh enrollment 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<sup>th</sup> semester after completion of two years participating the special camp.

**Table-46: Regular activities of NSS**

Sr. No.	Year	Regular Activities*
1	2013-14	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	2014-15	
3	2015-16	
4	2016-17	
5	2017-18	

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

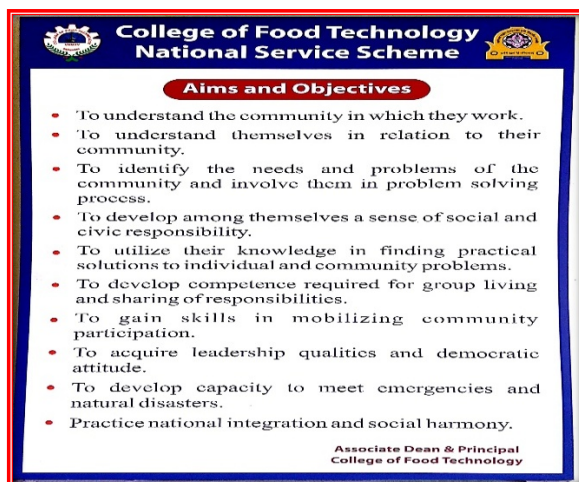
These regular activities of NSS helps the volunteers to develop their personality, communication skill, better understanding the rural problems and the solutions for the upliftment of the rural people through food processing to enhance the economic status. Better utilization of available resources to convert them to value addition, conversion of waste to best through by product utilization. This 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-47: Special Activities of NSS**

Sr. No.	Year	Student Enrolled	Special Camp details	Dates	Regular Activates
1.	2013-14	100	Pokharni, Parbhani	22/03/2014 to 28/03/2014	Blood donation, Cleaning campaign, Lecturer series for farmers related agriculture, Food processing demonstration, Street drama, Speech and Drawing Competition for school children's, Cultural programme, programme for drug addiction, alcoholization, tobacco and its side effect, Prabhat Feri and Art of leaving programme
2.	2014-15	100	Navagargh, Parbhani	13/03/2015 to 19/03/2015	Blood donation, Cleaning campaign, Lecturer series for farmers related agriculture, Food processing demonstration, Street drama, Speech and Drawing Competition for school

					children's, Cultural programme, programme for drug addiction, alcoholization, tobacco and its side effect, Prabhat Feri and Art of leaving programme
3.	2015-16	100	Brahmangaon, Parbhani	14/03/2016 to 20/03/2016	Blood donation, Cleaning campaign, Lecturer series for farmers related agriculture, Food processing demonstration, Street drama, Speech and Drawing Competition for school children's, Cultural programme, programme for drug addiction, alcoholization, tobacco and its side effect, Prabhat Feri and Art of leaving programme
4.	2016-17	100	Tridharawadi, Parbhani	17/03/2017 to 23/03/2017	Blood donation, Cleaning campaign, Lecturer series for farmers related agriculture, Food processing demonstration, Street drama, Speech and Drawing Competition for school children's, Cultural programme, programme for drug addiction, alcoholization, tobacco and its side effect, Prabhat Feri and Art of leaving programme
5.	2017-18	100	Ithlapur (D), Parbhani	17/02/2017 to 23/02/2017	Blood donation, Cleaning campaign, Lecturer series for farmers related agriculture, Food processing demonstration, Street drama, Speech and Drawing Competition for school children's, Cultural programme, programme for drug addiction, alcoholization, tobacco and its side effect, Prabhat Feri and Art of leaving programme

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



**Blood Donation Programme and Drawing Competition of Students during NSS Camp**

### 6.5.4.7. Language Laboratory

#### Report Writing and Technical Language Practice Laboratory and Technical Report Writing and Language Laboratory Practice

**Table-48: 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	PenDrive for collection of different Videos from your tube	5

7	Posters for the different information	30
8	Internet Connections	10
9	Server	1
12	Wifi-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. Introductory Lecture to help the students get a clear idea of Technical Communication and the 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 do's 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 Center**

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

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

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

### **6.5.5 Physical facilities**

#### **6.5.5.1. Hostels**

**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 borewells 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 equipments, utensils R.O drinking water facility is



provided to the students. For continuity of light inverter facility is provided. Three security guards & three regular peon 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 play ground and garden. During winter solar water heater system is working.

**Table-49: Boys Hostel UG (Shishir)**

Sr. No.	Year	Capacity	No. of students	Mess Facility	Drinking Water	Indoor games
1.	2013-14	120	125	Yes	Yes	Yes
2.	2014-15	120	110	Yes	Yes	Yes
3.	2015-16	120	116	Yes	Yes	Yes
4.	2016-17	120	79	Yes	Yes	Yes
5.	2017-18	120	109	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-50: Boys Hostel PG/ Ph.D.(Devgiri)**

Sr. No.	Year	Capacity	No. of students	Mess Facility	Drinking Water	Indoor games
1.	2013-14	--	--	--	--	--
2.	2014-15	--	--	--	--	--
3.	2015-16	--	--	--	--	--
4.	2016-17	44	28	Yes	Yes	Yes
5.	2017-18	44	26	Yes	Yes	Yes



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

**2. Girls Hostel:** Two hostels are available for girls at University level 1. Varsha girls hostel for B.Tech girls students 2.Rajmata Jijau Girls Hostel for M.Tech. and Ph.D. girls 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).



**Varsha Girls Hostel (UG Students) and Rajmata Jijau Girls Hostel (PG/Ph.D. 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-51: 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)	25	1979
3.	Lecture Hall (PG) No. 5	Food Engineering (PG)	20	1979
<b>Total Number</b>			<b>195</b>	---

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



**Main Examination Hall**

### 6.5.5.3. Sports and Recreation Facilities

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

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

2. At the college level the following outdoor sports facilities are available
  - i. Volley Ball
  - ii. Cricket
  - iii. Kho-Kho
  - iv. Athletics
  - v. Basket Ball

All the facilities for the above game are available

Other sports activities are organized at university level

- a. Indoor-Badminton
- b. Gym activities
- c. Outdoor – Lawn tennis, Basket ball, 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

#### 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 Equipments

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

**Table-52: 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-53: 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

### 6.5.6.2. Research Contingency

In the college of food technology the six departments are actively engage in conducting basic and applied research work under PG /Ph.D. Students work & along with mandatory departmental research work. In order to meet the demands of PG /Ph.D. students 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 fulfill the additional requirement for PG /Ph.D. to frame their applied research work.

### 6.5.7. Outcome/Output

#### 6.5.7.1. Student Performance in National Examinations: JRF /SRF/ASRB-NET qualified

**Table-54: List of students qualified JRF/SRF/ASRB-NET examinations in last five years**

Academic Year	Total No.	Sr. No.	Name of Students	Sr. No.	Name of Students
2013-14	08	1	Syed Imran hashmi	5	Giri Namrata
		2	Dagadkher Rajkumar	6	Vairagar Pravin
		3	Khapre Amol	7	Bansode Venkatesh
		4	Giri Balaji	8	Khapre Amol
2014-15	19	1	Salve Rahul	11	Babar Kalyan
		2	Sonkamble Shivkumar	12	Kale Ravindra
		3	Pimparkar P. P	13	Agrawal Nidhi
		4	Hake Satish	14	Sarkate Narayan
		5	Borde Rahul	15	Sahani Prashant
		6	Mohd. Zakir	16	Mujmule Vinod
		7	Suradkar Nitin	17	Thakur Priti
		8	Mehetre Alka	18	Bhavsar Ganesh
		9	Jadhav Balu	19	Andhale Rajkumar
				10	Bhokre C. K.
2015-16	07	1	Joshi Anuprita	5	Sangale Jagdish
		2	Shirale Deepak	6	Zakir Alim
		3	Dakanwale Sachin	7	Dagadher Amol
		4	Dige Yogesh		

2016 – 17	07	1	Ghumte Shital	5	Gaikwad Sonali
		2	Chavan Swapnil	6	Ghagte Pravin
		3	Rathod Balasaheb	7	Sharma Rajeshkumar
		4	Dongre Sachin		
2017 – 18	08	1	Sontakke Manmath	5	Pawase Prashant
		2	Raut Ganesh	6	Thakur Mamata
		3	Thorat Pradeep	7	Barapati Amala
		4	Jarupula Surendra		

### 6.5.7.2. Students Placement Profile

- 20-25% - PG in renowned institutes like 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.**

### ASRB-Scientist

**Table-55: Students placement profile as ASRB-Scientist in last five years**

Sr. No.	Name of the Students	Selection Year
1.	GiriNamrata	2013-14
2.	DagadkhairRajkumar	2013-14
3.	BansodeVenkatesh	2014-15

### Food Safety Officer (FDA)

**Table-56: Student Placement profile in FDA department in last five years**

Sr. No.	Name of the Students	Designation	Selection Year
1.	FalkeMegha	Food Safety Officer	2016-17
2.	Sarkate Narayan	Food Safety Officer	2016-17
3.	Hake Satish	Food Safety Officer	2016-17
4.	Kachave Prakash	Food Safety Officer	2016-17
5.	KharatVarsha	Food Safety Officer	2016-17
6.	Maske Swati	Food Safety Officer	2016-17
7.	DeshmukhYogesh	Food Safety Officer	2016-17
8.	PawarSharad	Food Safety Officer	2016-17
9.	MehetreAjit	Food Safety Officer	2016-17
10.	Sagar Kedare	Assistant Commissioner cum designated officer	2017 – 18
11.	Bibhishan Mule	Assistant Commissioner cum designated officer	2017 – 18
12.	Narayan Sarkate	Assistant Commissioner cum designated officer	2017 – 18

### Nationalized Banks

**Table-57: Students placement profile in Nationalized Bank in last five years**

Academic year 2013 – 14		
Sr. No.	Name of Student	Name of Bank
1.	Rajratna Haibate	Bank of Baroda
2.	Ankush Kandharkar	Union Bank of India
3.	Suryakant Kendre	State Bank of India
4.	Raju Mogre	Dena Bank
5.	Nagnath Patre	State bank of India
6.	Sumedh Pawar	State bank of India
7.	Ramesh Rathod	State bank of India
8.	Varsha Sarkate	State bank of India
9.	Shrikant Vaidya	State bank of India
10.	Bebi Gadhave	State bank India
Academic year 2014 – 15		



11.	Vasant Tirthe	Dena Bank
12.	Narayan Devhade	Dena Bank
13.	Nitin Kale	State Bank of India
<b>Academic year 2015 – 16</b>		
14.	Dnyaneshwarv Shengule	Dena Bank
15.	Satish Kachave	Union bank of India
16.	Gajanan Navle	State bank of India
17.	Neeta Jadhav	State bank of India
18.	Madhukar Kadam	Bank of Baroda
19.	Sachin Dakanwale	Bank of Baroda
20.	Yogesh Dige	Bank of India
<b>Academic year 2016 – 17</b>		
21.	Vaibhav Sarnayak	Central bank of India
<b>Academic year 2017 – 18</b>		
22.	Sonali Fund	Union bank of India
23.	Ashwini Garud	Union bank of India

### 6.5.7.3.Awards/Recognitions/Certificates

#### Awards (Gold Medal)

**Table-58: Students awarded Gold Medal for academic performance in last five years**

Sr. No.	Name of Student	Degree course	Selection Year
1.	Mane Vasudha	<b>M.Tech. (Food Technology)</b>	2013-14
2.	Syed Zubair Syed Turab	<b>B.Tech. (Food Technology)</b>	2014-15
3.	Sahani Prashant	<b>M.Tech. (Food Technology)</b>	2014-15

#### Best Teacher Award

1. Prof. Dr. Syed Hamed Hashmi

## List of Awards

**Table-59: 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	18-19 <sup>th</sup> Dec. 2015	Desai G.B., Kshirsagar R.B., Sawate A.R., Patil B.M. & Arjune A.A.	XXIV Indian Convention of Food Scientist & Technologists, FEAST 18 <sup>th</sup> – 19 <sup>th</sup> Dec. 2015
2	Best poster	18-19 <sup>th</sup> Dec. 2015	Rohan Deshpande, Imran Hashmi and Hemant Deshpande	XXIV Indian Convention of Food Scientist & Technologists, FEAST 18 <sup>th</sup> – 19 <sup>th</sup> Dec. 2015
	Best poster	18-19 <sup>th</sup> Dec. 2015	Mukesh Belwal, P.N. Satwadhar, H.W. Deshpande and D.R. More	XXIV Indian Convention of Food Scientist & Technologists, FEAST 18 <sup>th</sup> – 19 <sup>th</sup> Dec. 2015
3	Best poster	17- 18 <sup>th</sup> Feb 2017	Dr. V.S. Pawar, VNMKV, Parbhani	National Symposium on Recent Trends in Biopolymers 17 <sup>th</sup> - 18 <sup>th</sup> Feb 2017
4	Best poster	7-9 <sup>th</sup> Dec. 2017	Katkade M.B., Andhale R.R. and Syed H.M.	ICFoST 2017 XXVI Indian Convention of Food Scientist & Technologists, FEAST 7 <sup>th</sup> – 9 <sup>th</sup> Dec. 2017
5	Best poster (I <sup>st</sup> Prize)	12 <sup>th</sup> to 13 <sup>th</sup> Jan 2018	Sontakke M.D., Salve R.V., Syed H.M. and Sawate A.R.	International Conference In Recent Advances In Food, Herbal and Nanotechnology, COCSIT Latur, Maharashtra
6	Best poster (II <sup>nd</sup> Prize)	12 <sup>th</sup> to 13 <sup>th</sup> Jan 2018	Shaikh Uzmaparveen Abdulhalim., Deshpande H.W., Thakur Mamta, and Sawale K.S.	International Conference In Recent Advances In Food, Herbal and Nanotechnology, COCSIT Latur, Maharashtra

### 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.

- **Teamwork:** Students are encouraged to participate in different events through events like Indra-Dhanushya, Youth Festivals, etc. where different teamwork skills amongst the students are developed.
- **Critical Thinking:** Students are given different real life problems in various subjects of B. Tech (Food Technology) to apply their thinking and come up with the new solutions.
- **Information Technology (IT) Knowledge:** Besides teaching of IT subject in course curriculum, Students are also encouraged to submit different assignments in word document, give presentation through computer using PowerPoint Presentation, search out different information using internet.
- **Ethical values:** Through NSS activities, different ethical values are inculcated amongst the students to preserve the moral values, social welfare, 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-60: Student's earning under EWL programme in last five years**

Sr. No.	Year	Distributed Amount (Rs.)	Products	Earned (Rs.)
1	2013-14	23000=00	Carrot candy, turmeric powder, RTS Beverage	9600=00
2	2014-15	11500=00	RTS Beverage, aonla candy	4300=00
3	2015-16	5000=00	RTS Beverage	1000=00
4	2016-17	--	--	--
5	2017-18	38000=00	Turmeric powder, chilli powder, bread and cookies	3000=00 (Profit is awaited)

- HACCP and ISO 22000 Training Programme :** Every year minimum 60 students undergone HACCP and ISO 22000 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

- **Visitors :**



**Visit of Administrative Officers (Alumni)**



**Visit of District Collector of Parbhani**

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

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



- |                     |   |                                  |
|---------------------|---|----------------------------------|
| 1. EravantSadanand  | - | Oil Industry Dharmabad           |
| 2. VyankatSomwanshi | - | KSACP Limited                    |
| 3. Fasihuddin Syed  | - | Desai Brothers Limited, Pune     |
| 4. TukaramChate     | - | Haldiram Foods, Pune             |
| 5. AvinashPhirke    | - | Exotic Fruit Pvt Ltd, Ratanagiri |



6. GanshyamRathi - Prop Ram Agency
7. Dr. SangamKurade - Zuari Foods And Farms Pvt. Ltd, Goa
8. Vinayak Maliwal - Oil Industry, Nanded
9. JaywantChidrawar - Food Trading Business, Pusad
10. PurshottamBaheti - 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. Ashokkumar Khatri - Sai Flavors LLC, Dubai
20. SatyajeetPandilwar - Aditya Foods, Beed
21. DamodarBhandwale - Kudus Bakery Industries, Nanded
22. Mohammed Ghaus - Zain Agro Pvt. Ltd, Parbhani
23. UdayNaik - Aromax Creation, Aurangabad
24. SrikantPandurangan - SriangaJewelleryProperitor
25. BaswarajMorkhande - Kumaresh Agro Industry, Aurangabad
26. Balasaheb Gitte - Marathwada Agro Processed Farmer Co. Ltd.,  
Osd.
27. Prafulkumar Bhandari - AmrutDhara Dairy, Pusad
28. Anil Mehtre - Shivam Builders And Promoters, Jalna
29. ShyamGambhire - Royal Ingredients Groups, Pvt. Ltd, Mumbai
30. Javed Shaikh - Zoniya Enterprises
31. UmeshKamble - 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. SushilkumarMundhe - Own Food Processing Unit, Parbhani





- **Entrepreneur**

Our Successful Former Students are Industrialists and Entrepreneurs

 <p>George Thomas</p>	B. Tech (Food Tech)	88T33B	
	Director, Fruitomans Fruit Processing Industry, Ernakulum, Kerala		
	George07thomas@gmail.com		
	9447711013		
	<p>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.</p>		

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

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

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





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	



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	
bhandariipn@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	
anilmehetre7@gmail.com	
9422705382	
Sp. Achi.: Expertise in the Area of Constructions	



Jaywant Chidrawar

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	





• ICFoST-2015 and Food Expo:



Inauguration of “National Food Convection” at College

संधीचा लाभ घ्या..! २५ वी अखिल भारतीय अन्नसंरक्षण आणि तंत्रज्ञांची परिषद अन्नतंत्र महाविद्यालय, वसंतराव नाईक मराठवाडा कृषि विद्यापीठ, परभणी व अखिल भारतीय अन्नसंरक्षण आणि तंत्रज्ञ संघटना, म्येसूर आयोजित परभणी शहरात प्रथमच ...! **AFBI** अतश्य भेट घ्या..!

**भव्य कृषि व अन्नप्रक्रिया प्रदर्शन**

दिनांक १८ ते २० डिसें. २०१५ वेळ : स. ९ ते सायं. ६

- कृषि व अन्न प्रक्रिया औद्योगिक प्रदर्शन
- कृषि व अन्न तांत्रिक परिसंवाद मेळावा
- शेतकऱ्यांसाठी थेट खरेदी-विक्री परिसंवाद
- कृषि आधारित उद्योजक होण्याची सुवर्ण संधी

अन्नतंत्र महाविद्यालय परिसर व.ना.म. कृषि विद्यापीठ, परभणी

आयोजक : **प्रा. पांडुरंग रावधर**  
अध्यक्ष, अन्नतंत्र महाविद्यालय, व.ना.म.कृ.वि., परभणी.  
९८९०४५०२९

आयोजक सचिव : **प्रा. दिलीप मोरे**  
अध्यक्ष महाविद्यालय, व.ना.म.कृ.वि., परभणी.  
९४२०९९२८२२

संयोजक : **श्री. गौरा मोहम्मद**  
मुख्य-संयोजक, कृषि संस्थान जेडो इ.प्र.वि., परभणी  
९९२३२४२८८८

**FoodExpo 18-20**  
कृषि व अन्न उद्योग अखिल भारतीय अ. व. वि. स.



## *Certificate*

I, **Prof. Dr. R.B. Kshirsagar** ,Associate Dean and Principal, College of Food Technology, VNMKV, Parbhani hereby certify that the information contained in Sections 6.4 and Section 6.5.1 to 6.5.7.4 are furnished as per the records available in the college and degree awarding university.

**Associate Dean and Principal  
College of Food Technology  
VNMKV, Parbhani**