

Department Wise Course Curriculum of B.Tech. (Food Technology)

V. DEPARTMENT OF FOOD BUSINESS MANAGEMENT

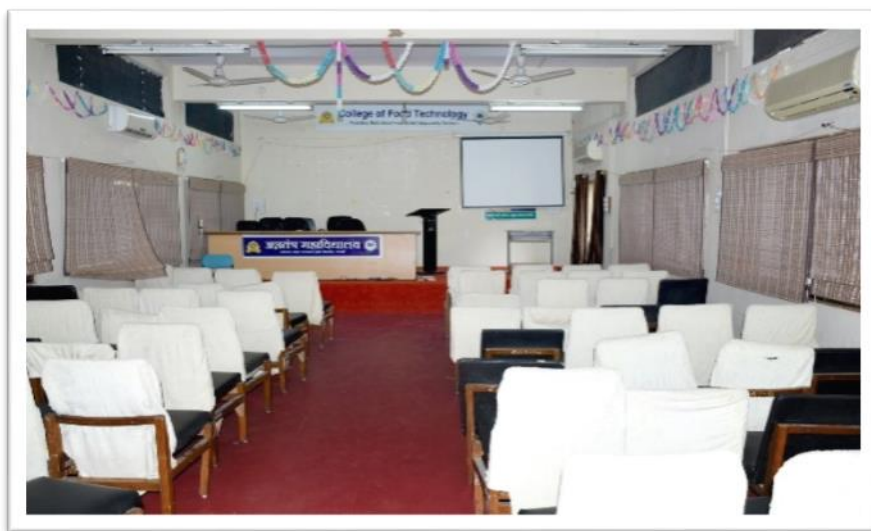
Sr. No.	Course No.	Course title	Credits	Semester
1	FBM-111	Computer Programming and Data Structure	3 (1+2)	I
2	FBM-122	Information and Communication Technology	2 (1+1)	II
3	FBM-243	ICT Application in Food Industry	3 (1+2)	IV
4	FBM-354	Entrepreneurship Development	3 (2+1)	V
5	FBM-355	Business Management and Economics	2 (2+0)	V
6	FBM-356	Food Laws and Regulations	3 (2+1)	V
7	FBM-367	Project Preparation and Management	2 (1+1)	VI
8	FBM-368	Marketing Management and International Trade	2 (2+0)	VI
9	FBM-369	Communication Skills and Personality Development	2 (1+1)	VI
		Total Credits	22 (13+9)	

Department of Food Business Management



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.



College Mini Auditorium

Students Placement Profile

Placement cell committee

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

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

Student placement details in number during last five year

Sr.	Placement	2018-19	2019-20	2020-21	2021-22	2022-23	2023 -
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No.							24
1	Student placement in India in food processing and allied industries	30	35	25	23	22	21
2	Student placement in abroad in food processing and allied industries	04	01	01	01	01	02
3	FSSAI (TO, CFSO, DD)	-----	-----	03	03	07	----
4	Students working in academic	07	04	04	04	01	4
5	Student succeed for higher education	11	09	10	17	28	10
6	Banking	03	02	02	01	01	Nil

Alumni Lecture Series a unique feature



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.

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



Organization of HACCP Internal Auditor Programme for Students

Demonstrations and Exhibition of food products and processing to Stakeholders





Majha Ek Divas Majhya Badirajya sathi

- Visitors :



Visit of Governor of Maharashtra



Visit of News Reporters of Parbhani



Visit of Foreign Research Person



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



Visit of Dr. Uday Annapure, Director ICT Jalna



Visit of Hon'ble Chief Minister of Maharashtra