

**ANNUAL REPORT- 2023-24 (01.07.2023 TO 30.06.2024)****DEPARTMENT OF FOOD TECHNOLOGY****(I) NAME : Food Technology****(II) Year of Establishment : 1995****(II) (a) State the vision of the Department:**

- To become a model department for scientific industrial research in the area of Food Science and Technology
- To become an advanced Centre for Food Analysis aiming to provide guidance to food industries for sustainability and community well-being

**(b) State the mission of the Department:**

- To assist and promote the growth of food industry of the region through technology and technical services.
- To add value and utility to agro-resources through R&D
- To develop human resource for the food industry

**(c) State the objective of the Department:****(As resolved by Staff Council)**

- To provide quality education to the students
- To impart the knowledge of basic principles and novel techniques with respect to various aspects of food technology
- To train the best talents of the nation to provide a support base for the country's food security

<b>Programme (s)</b>	<b>Sanctioned intake</b>	<b>Present strength(total)</b>
Ph.D.	--	19 (Registered)+ 03 (fresh admitted)
PG (M.Sc.)	40	67 (Ist & IInd year)
PG (M.Tech.)	20	08 (Ist & IInd year)
UG(B.Tech.)	30	86 (Ist, IInd , IIIrd & IVth year)
UG (B.Voc.)	30	85 (Ist, IInd , IIIrd year)
Any other	-	-

**(IV) Programme (s) offered in the department****(V) Faculty detail****(Attach a list of the Faculty alongwith their qualifications and Experiences)**

	<b>Sanctioned</b>	<b>Direct filled</b>	<b>Under CAS</b>	<b>Remarks if any</b>
<b>Professor</b>	01	NIL	03	-
<b>Associate Professor</b>	02	NIL	-	-
<b>Assistant Professor</b>	04	03	-	-

**Regular Faculty details**

<b>Name of Teacher</b>	<b>Designation</b>	<b>Qualification</b>	<b>Experience (in years)</b>
Prof. Alka Sharma	Professor	Ph.D	28 years
Prof. Aradhita B.Ray	Professor	Ph.D	28 years 03months
Prof. Manish Kumar	Professor	Ph.D	19

**Contract/Guest Faculty details**

<b>Name of Teacher</b>	<b>Designation</b>	<b>Qualification</b>	<b>Experience(in years)</b>
Dr. Priyanka Kajla	Assistant Professor (Contractual)	Ph.D	11 Years
Dr. Parveen Kumari	Assistant Professor (Contractual)	Ph.D	11 Years
Dr. Sonika	Assistant Professor (Contractual)	Ph.D	6 Years +2.9Yrs (Industry)
Dr. Aneeta Khatak	Assistant Professor (Contractual)	Ph.D	7 Years
Er. Sunil Kumar	Assistant Professor (Contractual)	M.Tech. (Ph.D Ongoing)	6 Years +2Yrs (Industry)
Er. Ankur Luthra	Assistant Professor (Contractual)	M.Tech. (Ph.D Ongoing)	6 Years
Er. Mithun Kumar	Assistant Professor (Contractual)	M.Tech. (Ph.D Ongoing)	6 Years
Dr. Aastha Dewan	Assistant Professor (Contractual)	Ph.D	6 Years 11 Months
Er. Manisha Malik	Assistant Professor (Contractual)	M.Tech. (Ph.D Ongoing)	6 Years
Dr. Navnidhi	Assistant Professor (Contractual)	Ph.D	11.5 Years
Er. Neha Yadav	Assistant Professor (Contractual)	M.Tech. (Ph.D Ongoing)	7 Years
Dr. Rattan Singh	Assistant Professor (Temporary Faculty)	Ph.D	3 Yrs +2Yr (Industry)

**(VI) Office/Tech. staff detail:**

<b>Title of Position</b>	<b>Sanctioned strength</b>	<b>In position strength</b>
Assistant-cum-DEO	01	01
Lab. Technician	01	02
Lab. Attendant	03	04
Steno	01	00
Peon	01	01+01

**VII)****a) Students detail in respect of M.Sc., M.Tech., M.Pharm., M.Ph.Th., M.Com., MBA and MCA Programmes**

<i>Programme</i>	<i>Sanctioned Intake</i>	<i>Students admitted 1<sup>st</sup> Year</i>	<i>Students Present in Final Year</i>
M.Tech.	20	04	04
M.Sc.	40	34	33

**(b) Students detail in respect of B.Tech, B.Pharm. and B.Voc. Programmes**

<b>Programme</b>	<b>1<sup>st</sup> year</b>		<b>2<sup>nd</sup> year</b>		<b>3<sup>rd</sup> year</b>	<b>4<sup>th</sup> year</b>
	<i>Sanctioned Intake</i>	<i>Students admitted</i>	<i>Sanctioned intake through LEET</i>	<i>Students Present</i>	<i>Students Present</i>	<i>Students Present</i>
B.Tech.	30	22	15	22	21	21
B.Voc.	40	32	-	31	20	--

**(c) Detail of Foreign Students, if any, admitted in the Department:**

<b>Sr. No.</b>	<b>Name of Programme</b>	<b>No. of students Admitted</b>	<b>Name of Country</b>
1	M.Sc.	0	0
2	M.Tech.	0	0

**(VIII) Research Scholars: Attach a separate list (Reg. No, Name, Name of Supervisor/Co-Supervisor)**

<b>Total no. of Ph.D. students</b>	<b>Registered during the year</b>	<b>Thesis submitted during the year</b>	<b>Thesis Awarded During the year</b>
19	16	03	03

**(IX) Sponsored Research/ Consultancy Projects: NIL****(a.)**

<b>Total no. of Projects in Progress during the academic current year</b>	<b>Total No. of Projects awarded during the academic current year</b>	<b>Total No. of Projects Completed during the academic current year</b>

(b.)

Title of the Project	Name of the Investigator(s)	Status: Completed/ In Progress	Nature: Research, Consultancy	Month & Year of award
	TOTAL			

**X) Number of Publications of Faculty (in Total)**

Books	Research papers		Research paper		Other Articles
	SCI/Scopus	UGC Care	Refereed	Non refereed	
02			25		

**(XI) Faculty wise detail of publication during the academic year:****a) Books/Book Chapters/ Monograph etc.**

Authors	Title/ Chapter	Year of publication	Type of books(Text/Reference/ Report)	Publishers
Sneh Punia Bangar, Priyanka Kajla	Agro-Wastes for Packaging Applications	2024	Edited Book	CRC Press, Boca Raton. 1st Edition, ISBN-9781003453277
Tomer. V., Chhikara, N., Kumar A. and Panghal, A.	Nutraceuticals from Fruit and Vegetable Waste.	2024	Edited Books	John Wiley & Sons.
<b>Prof. Aradhita Barmanray,</b> Mukesh Gaur and Anjali Soni	Heat Transfer and Pasteurization Techniques	2024	Reference Book Chapter Book Title: Engineering Solutions for Sustainable Food and Dairy Production	Springer Publication

**b) Research Papers/ Articles in Journals**

Authors	Year	Title of paper	Name of Journal	Publishers	Vol.& No.	Pages	SCI/Scopus (Yes/No)	Impact factor
Bhatia, M. and Sharma, A	2023	Growth Inhibition of Phytopathogenic <i>Penicillium citrinum</i> and <i>Penicillium expansum</i> by Some Indian Culinary Spices.	Current Research in Nutrition & Food Science,		11(2)			0.8
Shobhit and Sharma, A.,		Development and quality evaluation of masala khakhra fortified with moringa leaves powder.						-
Kumar, A., Sharma, A., Pandey, A., Saravanan, M.P. and Husale, S		Room-temperature photoconductivity in superconducting tungsten meander wires.	<i>Materials Advances</i>		4(18)	pp.4138-4150.		5.2
Mamta Bhatia and Alka Sharma	2024	Evaluation of few bioactive components of spice origin for their antimicrobial potential towards microbes commonly implicated in food spoilage and foodborne pathogenesis.	<i>Journal of Applied and Natural Science</i>		15(4)	308 - 314		0.8
Sunil Bishnoi, Aradhita B. Ray	2024	Optimization of Sprouting Condition for the Better Quality of Lentil by Response Surface Methodology.	Quaterns Journal		Vol. 11, Issue 10		Scopus	5.7
Sunil Bishnoi, Aradhita B. Ray	2024	Glutamic acid and L-phenylalanine as potential elicitors for quality soybean sprouts.	Africans Journal of Biological Sciences		vol. 06, issue 12	522-525	Scopus	
Sunil Bishnoi, Aradhita B. Ray		Optimizing Sprouting Conditions for Improved Soybean Quality	Annals of Biology		Accepted	Accepted	Scopus	0.20
Aradhita Barmanray, Nita Kaushik and Rajesh Kumar	2024	A Study on Black cumin ( <i>Nigella sativa</i> L.) Fortified Processed Products: Formulation and Quality Evaluation	Journal of Nutrition and Food Security	Shahid Sadoughi University of Medical Sciences	Vol. 09 & Issue 04	609-620	Scopus Indexed	1.36
Aradhita Barmanray, Nita Kaushik, Jean Noel Nyemb, Alka Yadav, Samuelson Martin Luther King Boum Bindebe	2024	Study on Extraction and Surface coating of Black cumin ( <i>Nigella sativa</i> L.) seed oil on the shelf life of Lemons	Food Materials Research	Maximum Academic Press, Nanjing Agricultural	Accepted	Accepted	Scopus Indexed	7.0

				Univer sity				
Nita Kaushik and Aradhita Barmanray	2024	Ultrasonic Assisted Extraction and Identification of Thymoquinone from Black cumin seeds ( <i>Nigella sativa</i> L.)	Food Technology and Biotechnology	Univer sity of Zagreb	Under revision	Under revision	Scopus Indexed	2.30
Nita Kaushik and Aradhita Barmanray	2023	Solvent selection for efficient extraction, GC-MS and FT-IR characterization of major bioactive compounds present in different seed extracts of <i>Nigella sativa</i> L.	European Chemical Bulletin	Deuto n X Ltd.	Vol. 12 & Issue 13	836-859	Scopus	3.71
Darshana Sihmar and Aradhita Barmanray	2023	Effect of thermal and sonication processing on the naringin and ascorbic acid content of grapefruit juice.	Journal of Applied Biology and Biotechnology (JABB) Journal		Vol. 11 & Issue 06		Scopus	1.6
Singhania, N., Kumar, R., Pramila, Bishnoi, S., Ray, A.B. and Diwan, A.,	2023	Bioactive Properties and Health Benefits of Amaranthus.	<i>Harvesting Food from Weeds</i>			pp.351-383.		
Sihmar, D. and Ray, A.B.,		Optimization of physical and enzymatic debittering methods for grapefruit juice.	<i>Journal of Applied Horticulture</i>		25(2)	pp.211-215.		
Bidlan, A. and Kumar, M.,	2023	Comparative assessment of different processing methods used for minimization of bitterness in Bitter gourd. <i>Sustainability, Agri, Food and Environmental Research</i>			11.			
Dangi, P., Chaudhary, N., Chaudhary, V., Viridi, A.S., Kajla, P., Khanna, P., Jha, S.K., Jha, N.K., Alkhanani, M.F., Singh, V. and Haque, S.,	2023	Nanotechnology impacting probiotics and prebiotics: a paradigm shift in nutraceuticals technology.	<i>International Journal of Food Microbiology</i>		388	p.1100-83.		5.0
Bangar, S. P., Whiteside, W. S., Kajla, P., & Tavassoli, M.	2023	Value addition of rice straw cellulose fibers as a reinforcer in packaging applications.	<i>International Journal of Biological Macromolecules</i>		243,	125320.		7.7
Bangar, S.P., Kajla, P. and Ghosh, T.	2023	Valorization of wheat straw in food packaging: A source of cellulose.	<i>International Journal of Biological</i>		227,	pp.762-776.		7.7

			<i>Macromolecules</i>					
Kajla, P., Goyal, N., Bangar, S.P., Chaudhary, V. and Lorenzo, J.M.,	2023	Flaxseed Proteins (Linum usitatissimum): Thermal, Functional and Spectroscopic Characterization.	<i>Food Analytical Methods,</i>		16(2)	pp.459-467.		2.8
Kajla, P., Chaudhary, V., Dewan, A. and Goyal, N.,	2023	Colored cereals: Botanical aspects.	<i>In Functionality and Application of Colored Cereals</i>	Academic Press.		(pp. 1-25).		
Rostamabadi, H., Chaudhary, V., Chhikara, N., Sharma, N., Nowacka, M., Demirkesen, I., Rathnakumar, K. and Falsafi, S.R.,	2023	Ovalbumin, an outstanding food hydrocolloid: Applications, technofunctional attributes, and nutritional facts, A systematic review.	<i>Food Hydrocolloids,</i>		139,	p.1085-14.		11.0
Roopa, H., Panghal, A., Kumari, A., Chhikara, N., Sehgal, E. and Rawat, K	2023	Active packaging in food industry	<i>Novel Technologies in Food Science,</i>			375-404.		3.1
Dewan, A., Panghal, A., Dabaghiannejad, B., Ranga, V., Kumar, N. and Chhikara, N.	2023	Radio-Frequency Technology in Food Processing.	<i>Novel technologies in food science</i>			271-306.		3.1
Kehinde, B.A., Panghal, A., Bishnoi, P. and Chhikara, N.,	2023	Role of nanotechnology in food supply chain.	<i>In Nanotechnology Applications for Food Safety and Quality Monitoring</i>	Academic Press		415-434		
Dewan, A. and Khatkar, B.S.,	2023	Wheat polymeric proteins isolation and characterization: Microstructural, thermal, configurational and spectroscopic approach.	<i>European Food Research and Technology,</i>		249(7)	pp.1797-1806.		3.0
Malik, M., Sindhu, R., Dhull, S.B., Bou-Mitri, C., Singh, Y., Panwar, S. and Khatkar, B.S.	2023	Nutritional composition, functionality, and processing technologies for amaranth.	<i>Journal of Food Processing and Preservation</i>		2023(1)	p.1753-029.		

**(XII) Participation of faculty in Seminars/Conferences/Workshops and refresher courses etc. during the period:**

**(a) Total Number of Seminars/ Conferences attended by faculty and papers presented**

Positions	Attended			Papers presented		
	International	National	Total	International	National	Total
<b>Professor</b>	<b>06</b>	<b>01</b>	<b>07</b>			
<b>Associate Professor</b>						
<b>Assistant Professor</b>						

**(b) International Conferences/ Seminars/ Workshops:**

Name of the Faculty	Title of paper presented	Theme of conference/ Seminar/ workshop	Name of Host organization	Place	Dates/ Duration	Funded by UGC/DST CSIR/AICTE/ Univ./etc.
Prof. Alka Sharma		International Conference on Global Challenges in Food, Environment, and Biotechnology for Sustainable Development.	Organised by Faculty of FEBST, GJUST, and Hisar	Hisar	21-23.02.2024	
Nita Kaushik and <b>Aradhita Barman Ray</b>	Assessment of various solvents for effective extraction of Thymoquinone from Black cumin ( <i>Nigella sativa</i> L.) seeds.	Global Challenges in Environment, Food and Biotechnology for Sustainable Development (ICEFB-2024)	Guru Jambheshwar University of Science & Technology, Hisar	Hisar	21-23 Feb. 2024	University and DST
Brijesh Kumari and <b>Aradhita Barman Ray</b>	Functional and Nutritional Properties of Malabar Spinach ( <i>Basella alba</i> ) - An underutilized green leafy vegetable	Global Challenges in Environment, Food and Biotechnology for Sustainable Development (ICEFB-2024)	Guru Jambheshwar University of Science & Technology, Hisar	Hisar	21-23 Feb. 2024	University and DST
Nita Kaushik and <b>Aradhita</b>	Optimization of various parameters for extraction of	Recent Trends in Smart and Sustainable Agriculture for Food and	Lovely Professional University, Jalandhar, Punjab	Jalandhar, Punjab	22-23 Nov. 2023	

<b>Barman Ray</b>	major bioactive compounds in Black cumin seeds ( <i>Nigella sativa</i> L.).	Nutritional Security (SSAFNS-2023)				
Nita Kaushik and <b>Aradhita Barman Ray</b>	Ultrasonic assisted Extraction and Identification of Thymoquinone from Black cumin seeds ( <i>Nigella sativa</i> L.).	TRIMSAFE-Technology Re-engineering for Innovation and Mitigating the risk for a Safe, Sustainable, Affordable and Secure Food Ecosystem	CFTRI Campus, Mysuru, India	Mysuru, India	7-10 Dec. 2023	
Astha Dewan	Influence of addition of wheat gluten fractions on spectroscopic and microstructural assessment of instant noodles	International Conference on “Recent advances in smart and sustainable agriculture for food and national security-2023	School of agriculture, Lovely Professional University, Punjab	Punjab	22-23, Nov, 2023	

(c) **National Conferences/ Seminars/ Workshops:**

Name of Faculty	Title of paper presented	Theme of conference/ Seminar	Name of Host organization	Place	Dates/ Duration	Funded by UGC/DST CSIR/AICTE /Univ./etc.
Prof. Aradhita Barmanray	Attended One Day Workshop	Implementation of National Education Policy-2020	GJUS&T	Hisar	8 <sup>th</sup> January, 2024	University

(d) **Regional/ State Level Conferences/ Seminars/ Workshops:**

Name of Faculty	Title of paper presented	Theme of Conference/ Seminar	Name of Host organization	Place	Dates/ Duration	Funded by UGC/DST CSIR/AICTE /Univ./etc.
<b>Prof. Aradhita B. Ray and Prof. Alka Sharma</b>		<b>conference on Capability Enhancement for Safe Food Business and Accession Ceremony of All India Cadre of Safe</b>	FICCI Federation House, New Delhi.	New Delhi.	<b>31.07.2023</b>	

		<b>Food Business Professionals</b>				
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**(e) Refresher Courses/ Orientation Courses:**

<b>Name of Faculty</b>	<b>Title of Refresher Course</b>	<b>Host organization /University</b>	<b>Dept./HRDC</b>	<b>Place</b>	<b>Dates/ Duration</b>
<b>Prof. Aradhita B.Ray</b>	E-Content Development and Online Pedagogy	UGC- Human Resource Development Centre (UGC Academic Staff College	UGC- Human Resource Development	GJUS&T, Hisar	3 <sup>rd</sup> to 9 <sup>th</sup> August, 2023
<b>Prof. Aradhita B.Ray</b>	National Education Policy (NEP) 2023	UGC-Human Resource Development Centre, Kurukshetra University (KUK)	UGC-Human Resource Development Centre, Kurukshetra	Kurukshetra University (KUK)	19 <sup>th</sup> July 2023
<b>Prof. Alka Sharma</b>	Short Term Course (STC)	E-Content Development and Pedagogy	HRDC, GJUST, Hisar	Hisar	03.08.2023-09.08.2023

**(f) National/International Webinars Attended**

<b>Name of Faculty</b>	<b>Title of Webinar</b>	<b>Host organization</b>	<b>Dates/Duration</b>
-	-	-	-

**(g) Total number of Refresher/ Orientation Course/Webinar attended:**

- i) **Refresher Course : 03**
- ii) **Orientation Course : 02**
- iii) **Webinar : 01**
- iv) **Total : 06**

**(XIII) Association with National and State Level Bodies****(Give Faculty-wise details):****i) Membership of Professional Bodies:****Prof. Alka Sharma**

- Nutrition Society of India, National Institute of Nutrition, Hyderabad (Life member)
- Indian Society of Home Scientists for Rural and Agricultural Institutions, CCSHAU, Hisar (Life member)
- Association of Microbiologists of India-AMI (Life member)
- Association of Food Scientists and Technologists (India)-AFSTI (Life member)
- Life member: Associations of Home Scientists for Rural and Agricultural Institutions

**Prof. Aradhita Barman Ray:**

1. Member of Faculty of Environmental, Biosciences and Technology (FEBT) for a period of two years 2024-2026.
2. Member Board of Studies (BOS) in the Department Food Technology.
3. Member of Academic Council (AC) of the University
4. Member of Selection Committee for award of University Research Fellowship (URF) by the Honorable Vice Chancellor on 22 Feb. 2024.
5. Member of three member committee for screening of application forms for the post of assistant and associate professor as constituted by the Honorable Vice-Chancellor.
6. Nominated by the Honorable Vice-Chancellor as a member of the Academic Council (AC) for a period of two years (2024-2026).
7. **Life member** of Haryana society of Horticultural Sciences.
8. **Life member** of Nutrition Society of India (NSI).National Institute of Nutrition, Hyderabad.

**Dr. Manish Kumar**

- SWIFT membership
- AFSTI membership

ii) **Member of Expert Committees:**

iii) **Member of Academic Bodies of other institutions:**

iv) Member of Post Graduate Board of studies of the department.

iv) **Any Other**

**(XIV) Detail of Consultancy Project/ Work in Department:**

Name of Faculty	Title of the project /work	Name of Agency	Total Amount

**(XV) Lectures (other than class) (Invited talks/Extension Lectures) delivered Give Faculty wise detail)**

Type	Topic/ Subject	Institution	Dates
Invited talk			
Extension lectures			
Any other			

**(XVI) Additional Duties Performed/Positions held in the University (Teacher-wise)**

Sr. No.	Name of Faculty	Additional Positions	Duration From To
1.	Prof. Aradhita Barmanray	Officiating Chairperson duty	19 <sup>th</sup> and 20 <sup>th</sup> July, 2023, 9 <sup>th</sup> Feb. 2024 and 5 <sup>th</sup> July, 2024 and on other dates whenever Deptt s Chairperson remain on any kind of leave.
2.	Prof. Aradhita Barmanray	Convener member of music events in 11 <sup>th</sup> Inter-Zonal Youth Festival	28 <sup>th</sup> -29 <sup>th</sup> October, 2023

3.	Prof. Aradhita Barmanray	Acted as a distinguished member and judge for the music\ vocal items in Zonal Youth Festival	14 <sup>th</sup> and 15 <sup>th</sup> October, 2023
4.	Prof. Aradhita Barmanray	Member of a committee constituted by Vice-Chancellor for the screening and preparation of music events in the cultural event 'SWAGATAM'	18 <sup>th</sup> -23 <sup>rd</sup> September, 2023
5.	Prof. Aradhita Barmanray	Designated as Course Coordinator for conducting a 40 hours short-term course on Food Processing and Preservation	6 <sup>th</sup> to 28 <sup>th</sup> April, 2024, but due to less number of candidates the course was cancelled.
6	Prof. Alka Sharma	Organised a workshop in the department for all faculty members and scholars on Development of MOOC Course	MMTTC/HRDC/ASC, GJUST, Hisar on 08.02.2024.
	Prof. Alka Sharma	Organised National Nutrition Week-2023 in First week of September-2023	First week of September-2023

**(XVII) Training /Internship/ Placement Activities information of the Department:**

Activity	No. of Students	No. of Companies *
Training	130	20
Placement	45	06

**(XVIII)Detail of Academic activities/Professional Activities/ Programmes  
Organized in Department during the year:**

**i) Seminar/Conference/Refreshers course/Workshop/Training Programme**

Name of the Event	National/ International	Number of participants	Dates/ Duration
International Conference on Global Changes in Environment, Food and Biotechnology for Sustainable Development	International Conference		21-23 Feb. 2024
Workshop on "Advanced Analytical Techniques-2024	National		13-15 <sup>th</sup> March, 2024
MOOC Development (Massive Open Online Courses) Development	Workshop		8 <sup>th</sup> Feb. 2024

**ii. Extension lecture:**

Topic	Resource Person	Number of Participants	Dates
<b>GI/GUT Health Management In UGC sponsored Two-weeks Online (Live Mode) Interdisciplinary Refresher Course on “Environmental Studies” conducted by UGC-HRDC, GJUS&amp;T, Hisar w.e.f. 03-Jul-2023 to 15-Jul-2023</b>	<b>Prof. Alka Sharma</b>		<b>07.07.2023</b>
<b>Expert Lecture on the topic, ”Sensory Evaluation of Foods” in a Workshop organised by Department of Nutrition Biology, CUH, Mahendergarh</b>	<b>Prof. Alka Sharma</b>		<b>19.03.2024</b>

**iii. Students tour**

Places Visited	Number of Participants	Dates/ Duration	Faculty Incharge
AAHAR- The International Food and Hospitality Fair-2024	83 Students	11 <sup>th</sup> March, 2024	Dr. Priyanka Kajla, Er. Ankur Luthra, Er. Sunil, Er. Mithun Kumar and Er. Neha Kumari

**iv. Industry interaction programmes : NIL**

Name of the Event	Name of the Industry	Name of the Participants	Dates/ Duration

**(XIX) Awards/ Honours received by Faculty**

Name of the Teacher	Title of the Award	Name of the Awarding Agency	National / International	Date Conferred

**(XX) Any other Important Information/ Achievement of the Department:**

- World Food Day was celebrated on 16 Oct, 2023.
- National Nutrition Month was celebrated 1-7 sept, 2023.
- Department of Food Technology organized Millet Utsav-27, Sept. 2023.
- Department has organized International Conference on Global Challenges in Environment, Food & Biotechnology for Sustainable Development-ICEFB, February 21-23, 2024.
- Department has organized workshop on MOOC development on 08.02.2024 in coordination with MMTTC.
- Department of Food Technology has started Short-Term Course on Processing and Preservation of Fruits and Vegetables, 28 April, 2024.
- Visit to AAHAR Exhibition to Delhi on March 7-11, 2024 by the department.

Signature of the Chairperson

**ANNEXURE****DEPARTMENT OF FOOD TECHNOLOGY****Summary of Research Publications:**

<b>Total Books Published</b>	<b>Books published with International publisher</b>	<b>Books published with National publisher</b>	<b>-</b>
<b>Total Research papers published in Journals</b>	<b>Total Published in UGC-CARE List Group 1</b> (Journals found .qualified through UGC-CARE protocols)	<b>Total Published in UGC-CARE List Category 2</b> (Journals Indexed in WOS/Scopus)	<b>Highest Impact Factor</b>
<b>25</b>			<b>11</b>
<b>Total Number of Papers Published in Conferences</b>	<b>Total published in Scopus/WOS indexed Conferences</b>	<b>Total published in non-indexed Conferences</b>	<b>-</b>
<b>11</b>			
<b>Total number of funded research projects</b>	<b>Completed</b>	<b>Ongoing</b>	<b>-</b>
<b>TOTAL NUMBER OF SCHOLARS REGISTERED in PH.D. PROGRAMME</b>	<b>PhD. Degree submitted</b>	<b>Ph.D Degree awarded</b>	<b>-</b>
<b>15</b>	<b>03</b>	<b>03</b>	

Signature of the Chairperson

## **DEPARTMENT OF FOOD TECHNOLOGY**

### **Overall recommendations of the Chairperson based on the Annual Report and Academic & Research plan for the next year, through Academic Committee of the Department:**

- It is recommended to revise and update the syllabi of all graduate and postgraduate courses of Food Technology in alignment with the guidelines set forth by the National Education Policy (NEP) 2020. This revision should focus on enhancing the curriculum to reflect contemporary developments in the field of food technology, promote interdisciplinary learning, and integrate practical, hands-on experiences that foster critical thinking, innovation, and industry readiness.
- It is essential to recruit additional regular faculty members in the department to effectively manage the growing academic demands. Currently, the department offers over five courses with a total student population of 350, yet there are only three regular faculty members. To maintain high-quality instruction, ensure adequate faculty-student interaction, and support the expanding curriculum, it is crucial to hire more qualified faculty. Additionally, the department will require enhanced infrastructure to accommodate the increasing number of students and to facilitate a more dynamic and effective learning environment by increasing number of equipment and laboratory facilities.
- To boost industry-oriented and collaborative research, it's essential to recommend, establishment of dedicated facilities that strengthen partnerships with the food industry and research institutions. This will promote applied research, enhance the quality and quantity of publications, and elevate the department's visibility and reputation in both academic and industry circles. Student placement and training can be strengthened by establishing regular MOUs with institutions and industries, facilitating continuous collaboration and creating more opportunities for internships and job placements.
- To enhance teaching and research skills, faculty members and students should be provided financial support to participate in national and international events, as well as faculty exchange programs with reputed institutions. This will promote professional growth and exposure to global advancements.

**Signature of the Chairperson**