

ANNUAL REPORT-(2022-23)
(01.07.2022 TO 30.06.2023)
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

(IV) Programme (s) offered in the department

Programme (s)	Sanctioned intake	Present strength(total)
Ph.D.	16	15 (Registered)+ 09 (fresh admitted)
P.G (M.Sc.)	35	68 (Ist & IInd year)
PG (M.Tech.)	20	9 (Ist & IInd year)
U.G(B.Tech.)	30	90 (Ist, IInd , IIIrd & IVth year)
UG (B.Voc.)	40	91 (Ist, IInd , IIIrd year)
Any other	-	-

(V) Faculty detail

(Attach a list of the Faculty alongwith their qualifications and Experiences)

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

Regular Faculty details

Name of Teacher	Designation	Qualification	Experience (in years)
Prof. Alka Sharma	Professor	Ph.D	27 years
Prof. Aradhita B.Ray	Professor	Ph.D	27 years 03months
Dr. Manish Kumar	Associate Professor	Ph.D	18

Contract/Guest Faculty details

Name of Teacher	Designation	Qualification	Experience(in years)
Dr. Priyanka Kajla	Assistant Professor (Contractual)	Ph.D	10Years
Dr. Parveen Kumari	Assistant Professor (Contractual)	Ph.D	10 Years
Dr. Sonika	Assistant Professor (Contractual)	Ph.D	5 Years +2.9Yrs (Industry)
Dr. Aneeta Khatak	Assistant Professor (Contractual)	Ph.D	6 Years
Er. Sunil Kumar	Assistant Professor (Contractual)	M.Tech. (Ph.D Ongoing)	5 Years +2Yrs (Industry)
Er. Ankur Luthra	Assistant Professor (Contractual)	M.Tech. (Ph.D Ongoing)	5 Years
Er. Mithun Kumar	Assistant Professor (Contractual)	M.Tech. (Ph.D Ongoing)	5Years
Dr. Aastha Dewan	Assistant Professor (Contractual)	Ph.D	5Years 11 Months
Er. Manisha Malik	Assistant Professor (Contractual)	M.Tech. (Ph.D Ongoing)	5 Years
Dr. Navnidhi	Assistant Professor (Contractual)	Ph.D	10.5 Years
Er. Neha Yadav	Assistant Professor (Contractual)	M.Tech. (Ph.D Ongoing)	6 Years
Dr. Rattan Singh	Assistant Professor (Temporary Faculty)	Ph.D	2 Yrs +2Yr (Industry)

(VI) Office/Tech. staff detail:

Title of Position	Sanctioned strength	In position strength
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 1st Year</i>	<i>Students Present in Final Year</i>
M.Tech.	20	05	04
M.Sc.	35	35	33

(b) Students detail in respect of B.Tech, B.Pharm. and B.P.Th. Programmes

1st year		2nd year		3rd year	4th year
<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>
30	20	15	12	21	22

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

Sr. No.	Name of Programme	No. of students Admitted	Name of Country
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)

Total no. of Ph.D. students	Registered during the year	Thesis submitted during the year	Thesis Awarded During the year
15	02	-	02
Annexure-I			

(IX) Sponsored Research/ Consultancy Projects: NIL

(a.)

Total no. of Projects in Progress during the academic current year	Total No. of Projects awarded during the academic current year	Total No. of Projects Completed during the academic current year

(b.)

Title of the Project	Name of the Investigator(s)	Status: Completed/In Progress	Nature: Research/ Consultancy	Month & Year of award
Quality assessment of popular Indian fried snacks (<i>Samosa and Kachori</i>) served in different location of Hisar Haryana	Dr. Manish Kumar	In Progress	Research	17.01.2023
	TOTAL			

X) Number of Publications of Faculty (in Total)

Books	Research papers		Research paper		Other Articles
	SCI/Scopus	UGC Care	Refereed	Non refereed	
7			30		

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

Authors	Book	Book/ Book Chapter	Mono graph	Title	Year of Publication	Type of books (Text/ Reference /Report	National/ International	Publisher	Impact factor
Shobhit, Alka Sharma and Aastha Dewan	Bioprocessing in Food Science			Nutraceuticals from Guava Waste	2023		International		
Nita Kaushik, and Aradhita Barmanray	Sustainable Food Resource Management: Technological Interventions, Safety Aspects and Future Trends	“Technologies for Reducing Postharvest Losses for Sustainable Food System”			Dec. 2022		National	AkiNik Publications, 247-261	
Priyanka Kajla, Vandana Chaudhary, Aastha Dewan, Nandani Goyal	Functionality and Application of Colored Cereals	Book chapter		Colored Cereals: Botanical Aspects	2023	Text/Reference	International	Academic Press	
Aastha Dewan, Anil Panghal,	Novel Technologies in Food Science	Book chapter		Radio frequency Technology in	2023	Text/Reference	International	John Wiley & Sons, Inc.	

Bahareh Dabaghiannejad, Vivek Ranga, Naveen Kumar, Navnidhi Chhikara				Food Processing					
Navnidhi Chhikara, Anil Panghal, Gaurav Chaudhary,	Microbes in Food Industry				2023	Reference	International	John Wiley & Sons	
Kehinde, B.A., Panghal, A., Bishnoi, P., Chhikara, N.,	In Nanotechnology Applications for Food Safety and Quality Monitoring	<u>Role of nanotechnology in food supply chain</u>			2023	Reference	International		
Chhikara, N., Panghal, A., Yadav, D.N., Mann, S., Bishnoi, P.,	Novel Technologies in Food Science	Pulse Electric Field: Novel Technology in Food Processing			2023	Reference	International	John Wiley & Sons	

b) Research Papers/ Articles in Journals

Authors	Year	Title of paper	Name of journal	Publishers	Pages	Vol. & No.	Impact factor	National/ International
Samuel Jaddu , Alka Sharma and Venkata S.P. Bitra	2023	Effect of Emulsifiers on Quality Parameters of Coconut (Cocos nucifera L.) Milk Concentrate.	<i>The Indian Journal of Nutrition and Dietetics</i>		P-273-287	Vol.60 (2)		National
Shobhit, Alka Sharma, Priyanka Kajla, Sneha Punia Bangar & Jose M. Lorenzo	2022	Drying Kinetics of Pretreated Drumstick (<i>Moringa oleifera</i>) Leaves During Lyophilization.	Food Analytical Methods		3334-3335	15		
Ambawat, S.; Sharma, A.; Saini, R.K.	2022	Mathematical Modeling of Thin Layer Drying Kinetics and Moisture Diffusivity Study of Pretreated Moringa oleifera Leaves Using Fluidized Bed Dryer.	Processes		2464	10		
Shobhit and Alka Sharma	2023	Development and Quality Evaluation of Masala Khakhra	Annals of Biology		130-135	39, (1)		International

		Fortified with Moringa Leaves Powder						
Nita Kaushik and Aradhita Barmanray.	2023	Antiviral potential of black cumin (<i>Nigella sativa L.</i>) against viral diseases	<i>International Journal of Pharmacognosy and Pharmaceutical Sciences.</i>	Akinik Publications	pp 125-133	Vol. 05,		yes
Darshana Sihmar and Aradhita Barman Ray	2023	Effect of thermal and sonication processing on the naringin and ascorbic acid content of grapefruit juice	<i>Journal of Applied Biology and Biotechnology (JABB)</i>			volume 11.		
Aradhita Barmanray, Nita Kaushik and Rajesh Kumar	2023	A Study on Black Cumin (<i>Nigella sativa L.</i>) Fortified Processed Products: Formulation and Evaluation.	<i>Journal of Nutrition and Food Security (JNFS)</i>			Volume 8 ,issue 3		
Nita Kaushik, Manju V Nehra and Aradhita Barmanray	2023	Effect of Grape Syrup as a replacement of Sugar in various Beverages	<i>International Journal of Science Academic Research</i>			Vol. 04	6.67	
Nita Kaushik, Aradhita Barmanray And Vinita Sharma	August, 2023	A Review on recent advanced spoilage detection techniques for fruits and vegetables	<i>International Journal Science Academic Research</i>	Akinik Publications		Vol5 (2) pp1-10	6.67	Peer-reviewed journal
Nita Kaushik and Prof.Aradhita Barmanray	January, 2023	Potential Health Promoting Attributes of Indian Seed Spices.	<i>Journal of Science and Technology</i>	Longman Publisher	pp 4971-4975	Vol. 07, issue 5,pp 1-19		Peer-reviewed journal
Nita Kaushik and Aradhita Barmanray	Dec.2022	Evaluation of Flavonoid content, Phenolic compounds and antioxidant properties of <i>Nigella sativa</i> seed extracts using different solvents.	<i>IJFANS International Journal of Food and Nutritional Sciences</i>		Pp 379-391	Vol.11, 5,issue 3	0.71	Peer-reviewed journal
Nisha Singhania, and Aradhita Barmanray	Dec. 2022	Optimization of solvent extraction conditions of bioactive compounds from wood apple (<i>Limonia acidissima L.</i>) fruit using ultrasonic assisted extraction	<i>Journal of Food Processing and Preservation</i>		Pp2964-2973	vol. 46,12(2022)	1.29	
Nisha Singhania, and Aradhita Barmanray	Sept. 2022	Optimization of Phenolic Compounds Extraction from Wood Apple	<i>Current Research in Nutrition and</i>		Pg. 633-646	Vol.10, No. (2) 2022	0.25	

		(<i>Limonia Acidissima</i> L.) fruit using	<i>Food Science.</i>					
Manish Kumar and Aradhita Ray		Experimental Design Methodology Effect of Electric Field Strength and Applied Temperature on Vitamin C, Total Phenolic Content and Total Carotenoid content of Ohmic treated orange juice	<i>Technofame-A Journal of Multidisciplinary Advance Research</i>		Page No.17-26	Vol.11 (2)		
Manish Kumar and Anjali Bidlan	2022	"Comparative assessment of different processing methods used for minimization of bitterness in Bitter gourd".	<i>Sustainability, Agri, Food and Environmental Research</i>		Pages 17–26	11(2)	0.6	
Manish Kumar and Aradhita Ray	2022	Electric Field Strength and Applied Temperature on Vitamin C, Total Phenolic Content and Total Carotenoids Content of Ohmic Heated Orange Juice.	TECHNOFA ME- A Journal of Multidisciplinary Advance Research		11 (2) pages 17–26		5.01	
Sneh Punia Bangar, William Scott Whiteside, Priyanka Kajla, Milad Tavassoli	2023	Value addition of rice straw cellulose fibers as a reinforcer in packaging applications	International Journal of Biological Macromolecules	Elsevier	243	125320	Yes 8.20	International
Sneh Punia Bangar, Priyanka Kajla, Vandana Chaudhary, Nitya Sharma, Fatih Ozogul	2023	<u>Luteolin: A flavone with myriads of bioactivities and food applications</u>	Food Bioscience	Elsevier	52	102366	yes	International
Priya Dangi, Nisha Chaudhary, Vandana Chaudhary, Amardeep Singh Viridi, Priyanka Kajla, Preeti Khanna, Saurabh Kumar Jha, Niraj Kumar Jha, Mustfa F Alkhanani, Vineeta Singh, Shafiul Haque	2023	Nanotechnology impacting probiotics and prebiotics: a paradigm shift in nutraceuticals technology	International Journal of Food Microbiology	Elsevier	388	110083	Yes 5.4	International
Sneh Punia Bangar, Priyanka Kajla, Tabli Ghosh	2023	Valorization of wheat straw in food packaging: A source of cellulose	International Journal of Biological Macromolecules	Elsevier	227	762–776	8.20	International
Sonika Banyal & Himanshu Yadav	Nov, 2022	COFFEE; Trends on Trade and Processing-A Review	International Journal of Innovative		Volume 7, Issue 11,		3.19	International

			Science and Research Technology					
Bhavika Mehta & Sonika Banyal	January – 2023	Mini Project on Extraction and Quantification of Lycopene from Tomatoes and Papaya Fruit	International Journal of Innovative Science and Research Technology		Volume 8, Issue 1,		3.19	International
Vishal, Sonika Banyal, Adarsh Kumar Shukla, Anita Kumari, Ashwani Kumar, Aneeta Khatak, Ankur Luthra, Sunil & Mithun Kumar	2023	Effect of Modification on Quality Parameters of Jackfruit (<i>Artocarpus heterophyllus</i>) Seed Starch to Valorize its Food Potential and In-Silico Investigation of the Pharmacological Compound Against Salmonellosis	Waste and Biomass Valorization		14,	pages 1597–1610	3.4	International
Poonam ¹ , Dr. Sonika Banyal ^{1*} , Dr Anita Kumari ² , Ankur Luthra ¹ and Sunil Kundu ¹	2022	Utilization And Evaluation Of Fenugreek (<i>Trigonella Foenugraecum</i>) Gum As A Stabilizer In Ice Cream	Annals. Food Science and Technology			Volume 23, Issue 2,	UGC	International
Vandana Chaudhary, Priyanka Kajla, Aastha Dewan, R Pandiselvam, Claudia Terezia Socol, Cristina Maria Maerescu	2022	Spectroscopic techniques for authentication of animal origin foods	Frontiers in Nutrition	Frontiers	979204	9	6.59	International
Aastha Dewan, Singh Khatkar, Bhupendar	2023	Wheat Polymeric proteins isolation and characterization: microstructural, thermal, configurational and spectroscopic approach	European Journal of Food Science and Technology	Springer	1797-1806	249	3.49	International
Nisha Chaudhary, Priya Dangi, Vandana Chaudhary, Aastha Dewan, Sujata Pandit Sharma, Amrita Poonia, Manoj Kumar	2022	A review on instant controlled pressure drop technology- a strategic tool for extraction of bioactive compounds	International Journal of Food Science & Technology	Wiley	E1-e11	57	3.612	International
Aastha Dewan, Nisha Chaudhary, Bhupendar Singh Khatkar	2022	Effects of wheat gliadin and glutenin fractions on dough properties, oil uptake, and microstructure of instant noodles	Journal of Food Processing and Preservation	Wiley	e17100	46	2.609	International
Rostamabadi, H., Chaudhary, V., Chhikara, N., Sharma, N., Nowacka, M., Demirkesen, I., Rathnakumar, K.,	2023	Ovalbumin, an outstanding food hydrocolloid: Applications, techno-functional attributes, and nutritional facts, A	Food Hydrocolloids	Elesvier	108514		11.5	International

Falsafi, S.R.		systematic review.						
Singhania, N., Barmanray, A., Chhikara, N.	2022	Optimization of solvent extraction conditions of bioactive compound from wood apple (<i>Limonia acidissima</i> L.) fruit using ultrasonic assisted extraction.	Journal of Food Processing and Preservation	Wiley	E17269		2.6	International

(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
Professor,	1		1			
Associate Professor		1	1			
Assistant Professor	1	1	2			

(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. Aradhita Barmanray	As A Speaker		4 th European Food Chemistry Congress	Rome, Italy	June 19-20, 2023	
Nita Kaushik, Aradhita Barmanray (2022).	“Black cumin (<i>Nigella sativa</i> L.) seeds: A Rich Source of Nutraceuticals”	International Virtual Conference on Sustainable International Virtual Conference on Sustainable Approaches in Food Engineering & Technology (SAFETY-2022)	Tezpur University,	Assam	19-20th Oct. 2022	AICTE
Dr Aastha Dewan	Impact of gluten fractions	International	Amity	Noida	March	

	on microstructure of dough	conference on Multidisciplinary Approach for Healthy and Sustainable Foods-6 th AMIFOST- 2023	University, No da		13-14, 2023.	
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(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.
Dr Manish Kumar	Ohmic heating in food processing	Five Day SERB sponsored Karyashala workshop on "Sustainable Disruptive Technology in Agri-food sector for Processing & Preservation "	Department of Food Process Engineering, NIT, Rourkela, Odisha	Odisha	11-15 th July, 2022	SERB
Dr Aastha Dewan	Burgeoning of peanut yoghurt through pomegranate peel powder amalgamation a blended functional approach	Recent Advances in Nutraceuticals and Functional Foods	Graphic era deemed to be university, Dehradun	Dehradun	May 22-23, 2023	

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

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.
-	-	-				

(e) Refresher Courses/ Orientation Courses: NIL

Name of Faculty	Title of Refresher Course	Host organization /University	Dept./HRDC	Place	Dates/ Duration

(f) National/International Webinars Attended: NIL

Name of Faculty	Title of Webinar	Host organization	Dates/Duration

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

- i) Refresher Course :
 ii) Orientation Course :
 iii) Webinar :
 iv) Total :

(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 B. Ray

- Executive member AFST (I), Hisar Chapter.
- Life member of the Haryana Society of Horticultural Sciences.
- Life member of the Nutrition Society of India (NSI), National Institute of Nutrition, Hyderabad.
- Annual member of the Association of Food Scientists and Technologists (AFST), Hisar, Chapter.
- Annual member of the Association of Microbiologists of India (Hisar chapter)

Dr. Manish Kumar

- SWIFT membership
- AFSTI membership

- ii) **Member of Expert Committees:**
 iii) **Member of Academic Bodies of other institutions:**
 iv) **Any Other**

Prof. Aradhita Barmanray has visited the Cashew processing laboratory as well as all Fruit processing facilities available at ICAR-CCARI, GOA and had a fruitful scientific discussion and exchange of ideas with the Director, ICAR-CENTRAL COASTAL AGRICULTURAL RESEARCH INSTITUTE, GOA on 21-06-2023

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

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
Prof. Aradhita, B. Ray	Invited two talks delivered under ICAR-NAHEP Project training on "Processing of fruits and vegetables" funded by the World Bank and GOI.	1. Recent trends and Advances in Post-Harvest Technology of fruits and Vegetables 2. Method Demonstration of fruit Jelly	College of Agriculture, Bawal	30-01-2023
	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
	Prof. Aradhita B.Ray	Officiating Chairperson of the Dept. of Food Technology during leave duration of the present Chairman	19 th TO 28 th Nov.2021 and 5 th to 15 th March,2022

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

Activity	No. of Students	No. of Companies *
Training		
MSc 2 nd	29	15
BTech 4 th	29	10
BTech 3 rd	21	9
BVoc 2 nd	17	9
Placement	30	4

- Note:- Please attach a list of companies alongwith number of students for training and placement with dates, etc..

(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
Expert Lecture by Prof. Jiwan ,S. Sindhu	My Half Century Journey thru Food Science & Technology	120	28 th February, 2023, At University Auditorium
	Department Celebrated Swami Dayanad Jayanti on 15.02.2023	150	15.02.2023

ii. Extension lecture:

Topic	Resource Person	Number of Participants	Dates
Skills Required in Food Business	Mr. Deepak Mittal	30 M.Sc. students	01.03.2023

iii. Students tour

Places Visited	Number of Participants	Dates/ Duration	Faculty Incharge
-	-	-	-

iv. Industry interaction programmes :

Name of the Event	Name of the Industry	Name of the	Dates/ Duration
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		Participan ts	
Pacement Drive	Haldiram, Snacks, Pvt. Ltd. Noida	45	01.02.2023
Off Campus Placement	NuTaste Food & Drink Labs Pvt. Ltd. Gurugram	20	19.01.2023
On Campus Placement	Chukde Spices, New lifestyle Pvt.Ltd. Naagour, Jodhpur, Rajasthan	26	09.05.2023
On Campus	ADS, Spirit, Pvt. Ltd. Jhajjar, Haryana	45	07.12.2022

(XIX) Awards/ Honours received by Faculty

Name of the Teacher	Title of the Award	Name of the Awarding Agency	National / International	Date Conferred
Er. Ankur Luthra (Assistant Professor)	Food Safety Cadre Award	NIFTEM & Nestle Sponsored by FICCI	National	31 June2023
Er. Neha Yadav (Assistant Professor)	Best paper award	IIP, Delhi	National	March 2023

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

- **Welcome show & Induction programs were celebrated in Sept, 2022.**
- **Department of Food Technology has successfully participated in NAAC++ Accreditation at university level**

Signature of the Chairperson

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

Total Books Published	Books published with International publisher	Books published with National publisher	-
7 BOOK chapters	6	1	
Total Research papers published in Journals	Total Published in UGC-CARE List Group 1 (Journals found qualified through UGC-CARE protocols)	Total Published in UGC-CARE List Category 2 (Journals Indexed in WOS/Scopus)	Highest Impact Factor
30			11.5
Total Number of Papers Published in Conferences	Total published in Scopus/WOS indexed Conferences	Total published in non-indexed Conferences	-
3	2	1	
Total number of funded research projects	Completed	Ongoing	-
2	1	1	
TOTAL NUMBER OF SCHOLARS REGISTERED in PH.D. PROGRAMME	PhD. Degree submitted	PhD. Degree awarded	-
15	1	2	

Signature of the Chairperson

ANNEXURE**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 recruit more number of regular faculty members as the total number of regular courses are even more (05 Courses) than existing regular faculty members (03 faculty).
- To enhance the quality and number of research publications of the faculty members it needs to strength the research facility of the department by allocating funds for equipment purchase.
- To upgrade the teaching and research skills, faculty members should be allowed to participate in national and international event with financial support.
- Student placement and training needs to improve by signing MOU with the visiting industries at regular intervals.
- It is recommended to initiate student and faculty exchange program with National and International institutes for doing excellent in the field of Food Technology.

Signature of the Chairperson