

GURU JAMBHESHWAR UNIVERSITY OF SCIENCE AND TECHNOLOGY, HISAR (HARYANA) – 125001



(A HARYANA STATE GOVT. UNIVERSITY, ACCREDITED A+ GRADE BY NAAC)



The Department of Food Technology at Guru Jambheshwar University has been laying emphasis on quality education and training activities to meet growing demands of Food Processing Industries. In addition to pioneering the development of innovative technologies for conservation and processing of raw foods with value addition. The First batch was started in 1996. Presently the department is offering Btech, M.Tech, B.Voc, B.Sc/M.Sc, Ph.D. and Diploma in Food Safety.

VISION

To Become a model department for Scientific and Industrial Research in providing technical guidance to Food Industries.

MISSION

- To assist and promote the growth of Food Industry through technology and technical services.
- To add Value and Utility to Agro-Resources through R&D.
- To develop human resource for the industry.

MAJOR AREAS OF RESEARCH

- Cereal Technology
- Food Engineering
- Nutraceuticals and Functional Foods
- Post Harvest Technology for Fruits and Vegetables.

Programs offered		Facilities offered	
 B.Tech (4 Years/ 3 Years (LEET) M. Tech (2 Years) B.Voc (3 Years) B.Sc / M.Sc Integrated (5 Years) Ph. D (3 - 6 Years) Diploma In Food Safety and Quality assurance (1 Year) Degrees Awarded		 08 RESEARCH LABORATORIES 08 TEACHING LABORATORIES 05 CLASS ROOMS WITH LAN CONNECTIVITY 02 SEMINAR HALLS (LAN, PROJECTOR, SMARTSCREEN) 550+ MAJOR AND MINOR EXPEIMENTAL EQUIPMENTS 10+ ADVANCED EXPERIMENTAL EQUIPMENTS 	
 M.Sc - 800+ M.Tech - 220+ 		Research Contributions	
 B.Tech - 450+ Ph.D - 35+ Ph. D (ongoing) - 15+ NET/GATE qualified (last 5 years) - 30+ 		 Total Publications -400+, books - 04, book chapters - 35 Number of Publications for assessment period - 240+ Cumulative Impact factor - 570 Overall Citations - 7489 Citations 2017 onwards - 5340 Highest h-index - 36 	
Placement Record			
YEAR	PLACEMENT	 Highest Impact Factor of Journal - 15.7 (Comprehensive Reviews in Food Science and Safety) 	
2020	29	Laboratories	
2021	38		
2022	53		
2023	68		
2024	39		
2025	38 and counting		

RESEARCH PROJECTS HANDLED

FACULTY	NAME OF THE PROJECT	AWARDING AGENCY
Prof. Bhupender Singh Khatkar	Seperation, characterization and Food Applications of Wheat Gluten	MoFPI, Govt. of India
Prof. Bhupender Singh Khatkar	Development of Nutraceutical Bakery Products	UGC
Dr. Manish Kumar	Ohmic heating assisted extraction of phytochemicals from Kinnow	Dean Research, GJUS&T, Hisar
Dr. Navnidhi	Development of vegetable based instant health products	TEQIP-III
Prof. Alka Sharma & Dr. Navnidhi	Development of Beetroot based Probiotic Health Drink	TEQIP-III
Prof. Alka Sharma and Er. Neha Yadav	To Study the efficacy of shellac for shelf life enhancement of seasonal fruits	Dean Research, GJUS&T, Hisar
Prof. Aradhita B. Ray	Development of black cumin (Nigella sativa L.) fortified value added products	Dean Research, GJUS&T, Hisar



Seminars/Conferences

- Workshops/Seminars/Conferences attended - 166+
- Conferences/Workshops organised -12+
- Industrial Visits 4+

Faculty of the Department

Faculty Members	Teaching Experience	Publications	Area of specialization
Prof. Alka Sharma	28 Years	88	Technology of Animal Products, Food Nutrition
Prof. Aradhita Barmanray	28 Years	80	Post-Harvest Technology of Fruits and Vegetables
Prof. M.B. Bera (adjunct faculty)	43 Years	115+ Publications, 01 Book	Food Engineering and Bioprocess Technology
Prof. Manish Kumar	18 Years	24	Food Engineering, Food Microbiology
Dr. Usman Ali	10 Years	13	Cereal Technology, Nutraceuticals and functional foods
Dr. Sonika	7 Years	18, 01 Book	Food Science, Nutrition and Technology
Dr. Navnidhi Chhikara (Listed in Top 2% Scientists)	14 Years	64, 05 Books	Grain Processing and Functional Foods
Dr. Priyanka Kajla	11 Years	30	Oilseed Processing, Food Technology
Dr. Parveen Kumari	10 Years	24	Food Technology, Post-Harvest Technology of Fruits and Vegetables
Dr. Aneeta Khatak	8 Years	12	Cereal Processing and Technology
Dr. Aastha Dewan	7 Years	14, 01 Book	Cereal Science and Technology, Noodles Technology, Functional Foods
Er. Ankur Luthra	7 Years	07	Food Safety, Dairy Processing and Technology
Er. Sunil	7 Years	02	Food Engineering
Er. Manisha Malik	7 Years	12, 01 Book	Dairy Technology
Er. Mithun Kumar	7 Years	03	Thermal Processing of Foods
Er. Neha Yadav	9 Years	03	Food Safety, Food Packaging

Notable Alumni

Academia/Researh



Dr. Paras Sharma Scientist, ICMR-NIN, Hyderabad



Mr. Sumit Gupta Scientic Officer, FT Division. BARC, Mumbai



r LUVAS, Hisar

Dr. Lokesh Budhwar Assistant Professor, Technical University Lincoln University, NewZealand







Dr. Vandana Chaudhary Dr. Anil Panghal Assistant Professor, Assistant Scientist, Assistant Professor, ICAR – CCSHAU, Hisar CFST – CCSHAU, Hisar Dairy Technology,



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Dr. Ritu Sindhu

Dr. Manju Nehra Associate Professor, HOD CDLU, Sirsa



Dr. Nisha Chauc Assistant Professo Agriculture University, Jodhpur

Mr. Sushant Condi

QA Leader, Procter & Gamble, Bhopal



Dr. Neelam Dhull Regulatory Affairs Manager, Mondlez nal, Canada

Entrepreneurs



Mr. Narendra Yadav CMO, Operations Manager, Unilever, Puniat



ery Q lity Manager Weston Foods, Canada



Mr. Rajan Gautam

Procurement Category

Manager, Allied

Specialist, Nestle

R&D, Gurgaon

Mr. Santosh Bhakar Manufacturing Head, National Biscuits, Om





Nestle, Gurgaor



Saarang International Food Beverages **Private Limited**, Sirsa



Founder, Moveahead Consultancy, New Delhi



Director, RIMS, Najafgarh, New Delhi



Mr. Jitender Pal Singh Free Lancer, Food Processing Set Up, Hanumangarh, Rajasthan



Ms. Poonam Kapur Founder and Director, Grishma Health Foods, Mumbai



Mr. Sandeep Chahal Proprietor, ZS and Sons Trading, Hisar



Mr Sunil Kumar Fill Pure Foods Company **RIICO Industrial Area**, Karoli, Alwar



Nutritionist, Lucky Queen Fitness Studio and Diet Clinic



Activities Held in the Department



Renowned Food Professionals

Past Recruiters



Best Practices of the Department

- Outcome based education.
- Student performance evaluation based on learning outcome.
- Curriculum design based on feedback from stakeholders including industries.
- Research projects based on industrial requirements.

Future Plans

- NABL accredited laboratories
- Establishment of Incubation Centre in one of the major food processing areas
- Strengthening of academia industry linkages

Contact Us At



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https://shorturl.at/aTHsv