NATIONAL BOARD OF ACCREDITATION

Data Capturing Points of the Program Applied for NBA Accreditation– Tier I/II UG (Engineering) Institute Programs

Program Name : Food Technology	**Discipline**: Engineering & Technology
Level : Under Graduate	**Tier**: 1
Application No: 10697	**Date of Submission**: 19-06-2025

PART A- Profile of the Institute

A1.Name of the Institute: Guru Jambheshwar University of Science and Technology	
Year of Establishment : 1995	Location of the Institute: Guru Jambheshwar University of Science and Technology NH-10 Hisar
A2. Institute Address:Guru Jambheshwar University of Science and Technology NH-10 Hisar Haryana-125001(INDIA)	
City:Hissar	State:Haryana
Pin Code:125001	Website:www.gjust.ac.in
Email:nks54@gjust.org	Phone No(with STD Code):1662-263320
A3. Name and Address of the Affiliating University (if any):	
Name of the University : Not Applicable	City: Hissar
State : Haryana	Pin Code: 125001
A4. Type of the Institution: University	
A5. Ownership Status: State Government	

A6. Details of all Programs being Offered by the Institution:

- No. of UG programs: **13**
- No. of PG programs: **7**

Table No. A6.1: List of all programs offered by the Institute.

Sr.No.	Discipline	Level of program	Name of the program	Year of Start	Year of Closed	Name of The Department
1	Computer Application	PG	Master of Computer Application	1996	--	Computer Science and Engineering
2	Engineering & Technology	UG	Artificial Intelligence and Data Science	2024	--	Artificial Intelligence and Data Science
3	Engineering & Technology	UG	Civil Engineering	2018	--	Civil Engineering
4	Engineering & Technology	UG	Computer Science and Engineering	2001	--	Computer Science and Engineering
5	Engineering & Technology	PG	Computer Science and Engineering	1995	--	Computer Science and Engineering
6	Engineering & Technology	UG	Computer Science and Engineering (Artificial Intelligence & Machine Learning)	2021	--	Computer Science and Engineering
7	Engineering & Technology	UG	Electrical Engineering	2019	--	Electrical and Electronics Engineering
8	Engineering & Technology	UG	Electronics & Communication Engineering	2001	--	Electrical and Electronics Engineering
9	Engineering & Technology	UG	Electronics & Computer Engineering	2024	--	Electrical and Electronics Engineering
10	Engineering & Technology	UG	Electronics and Biomedical Engineering	2021	--	Biomedical Engineering
11	Engineering & Technology	PG	Environmental Science & Engineering	1995	--	Environmental Science and Engineering
12	Engineering & Technology	UG	Food Technology	2007	--	Food Technology
13	Engineering & Technology	UG	Information Technology	2001	--	Computer Science and Engineering
14	Engineering & Technology	PG	Masters in Computer Applications	1996	--	Computer Science and Engineering
15	Engineering & Technology	UG	Mechanical Engineering	2004	--	Mechanical Engineering
16	Engineering & Technology	PG	Mechanical Engineering	2006	--	Mechanical Engineering
17	Engineering & Technology	UG	Printing & Packing Engineering	2016	--	Printing Technology
18	Engineering & Technology	UG	Printing Technology	1996	--	Printing Technology
19	Engineering & Technology	PG	Printing Technology	2010	--	Printing Technology
20	Management	PG	Master of Business Administration	1995	--	Management

A7. Programs to be considered for Accreditation vide this Application:

Table No. A7.1: List of programs to be considered for accreditation.

Name of the Department	Having Allied Departments	Name of the Program	Program Level
Food Technology	No	Food Technology	UG
Computer Science and Engineering	Yes	Computer Science and Engineering	UG
Mechanical Engineering	No	Mechanical Engineering	UG
Electrical and Electronics Engineering	No	Electronics & Communication Engineering	UG
Computer Science and Engineering	Yes	Information Technology	UG

Table No. A7.2: Allied Department(s) to the Department of the program considered for accreditation as above.
Cluster ID. Name of the Department (in table no. A7.1) Name of allied Departments/Cluster (for table no. A7.1)

No Record

PART-B: Program information

B1. Provide the Required Information for the Program Applied For:

Table No. B1: Program details.
A. List of the Programs Offered by the Department:

SR.NO.	PROGRAM NAME	PROGRAM APPLIED LEVEL	YEAR OF START / YEAR OF CLOSED	SANCTIONED INTAKE	INCREASE/DECREASE INTAKE (if any)	YEAR OF INCREASE/DECREASE	CURRENT INTAKE	YEAR OF AICTE APPROVAL	AICTE/COMPETENT AUTHORITY ARROVAL DETAILS	ACCREDITATION STATUS	FROM	TO	NO. OF TIMES PROGRAM ACCREDITED	PROGRAM DURATION
1	Food Technology	UG	2007 / --	30	No	NA	30	2007	1-44640956817	Applying first time	--	--	0	4

List of the Allied Departments/Cluster and Programs:

B2. Detail of Head of the Department for the program under consideration:

A. Name of the HoD :	Aradhita Burman Ray
B. Nature of appointment:	Regular
C. Qualification:	Ph.D

B3. Program Details

Table No.B3.1: Admission details for the program excluding those admitted through multiple entry and exit points.

Item (Information to be provided cumulatively for all the shifts with explicit headings, wherever applicable)	2024-25 (CAY)	2023-24 (CAYm1)	2022-23 (CAYm2)	2021-22 (CAYm3)	2020-21 (CAYm4)	2019-20 (CAYm5)	2018-19 (CAYm6)
N=Sanctioned intake of the program (as per AICTE /Competent authority)	30	30	30	30	60	60	60
N1=Total no. of students admitted in the 1st year minus the no. of students, who migrated to other programs/ institutions plus no. of students, who migrated to this program	30	21	9	14	15	21	24
N2=Number of students admitted in 2nd year in the same batch via lateral entry including leftover seats	0	10	13	5	6	9	5
N3=Separate division if any	0	0	0	0	0	0	0
N4=Total no. of students admitted in the 1st year via all supernumerary quotas	3	0	0	0	0	0	0
Total number of students admitted in the program (N1 + N2 + N3 + N4) - excluding those admitted through multiple entry and exit points.	33	31	22	19	21	30	29

CAY= Current Academic Year. CAYm1= Current Academic Year Minus 1 CAYm2= Current Academic Year Minus 2. LYG= Last Year Graduate. LYGm1= Last Year Graduate Minus 1. LYGm2= Last Year Graduate Minus 2.

B4. Enrolment Ratio in the First Year

Table No. B4.1: Student enrolment ratio in the 1st year.

Year of entry	N (From Table 4.1)	N1 (From Table 4.1)	N4 (From Table 4.1)	Enrollment Ratio [(N1/N)*100]
2024-25 (CAY)	30	30	3	110.00
2023-24 (CAYm1)	30	21	0	70.00
2022-23 (CAYm2)	30	9	0	30.00

Average [(ER1 + ER2 + ER3) / 3] = 70.00≡ 14.00

B5. Success Rate of the Students in the Stipulated Period of the Program

Table No.B5.1: The success rate in the stipulated period of a program.

Item	(2020-21) LYG	(2019-20) LYGm1	(2018-19) LYGm2
A*= (No. of students admitted in the 1st year of that batch and those actually admitted in the 2nd year via lateral entry, plus the number of students admitted through multiple entry (if any) and separate division if applicable, minus the number of students who exited through multiple entry (if any).	66.00	69.00	65.00
B=No. of students who graduated from the program in the stipulated course duration	18.00	27.00	27.00
Success Rate (SR)= (B/A) * 100	27.27	39.13	41.54

Average SR of three batches ((SR_1+ SR_2+ SR_3)/3): 35.98

B6. Academic Performance of the First-Year Students of the Program

Table No.B6.1: Academic Performance of the First-Year Students of the Program.

Academic Performance	CAYm1(2023-24)	CAYm2(2022-23)	CAYm3 (2021-22)
Mean of CGPA or mean percentage of all successful students(X)	6.70	6.50	6.80
Y=Total no. of successful students	21.00	9.00	14.00
Z=Total no. of students appeared in the examination	21.00	9.00	14.00
API [X*(Y/Z)]	6.70	6.50	6.80

Average API[(AP1+AP2+AP3)/3] : 6.67

B7: Academic Performance of the Second Year Students of the Program

Table No.B7.1: Academic Performance of the Second Year Students of the Program.

Academic Performance	CAYm1 (2023-24)	CAYm2 (2022-23)	CAYm3 (2021-22)
X=(Mean of 2nd year grade point average of all successful students on a 10-point scale) or (Mean of the percentage of marks of all successful students in 2rd year/10)	6.50	6.71	6.90
Y=Total no. of successful students	22.00	19.00	21.00
Z=Total no. of students appeared in the examination	22.00	19.00	21.00
API [X * (Y/Z)]	6.50	6.71	6.90

Average API [(AP1 + AP2 + AP3)/3] : 6.70

B8. Academic Performance of the Third Year Students of the Program

Table No.B8.1: Academic Performance of the Third Year Students of the Program

Academic Performance	CAYm1 (2023-24)	CAYm2 (2022-23)	CAYm3 (2021-22)
X=(Mean of 3rd year grade point average of all successful students on a 10-point scale) or (Mean of the percentage of marks of all successful students in 3rd year/10)	6.50	6.70	6.63
Y=Total no. of successful students	19.00	21.00	30.00
Z=Total no. of students appeared in the examination	19.00	21.00	30.00
API [X*(Y/Z)]:	6.50	6.70	6.63

Average API [(AP1 + AP2 + AP3)/3] : 6.61

B9. Placement, Higher Studies, and Entrepreneurship

Table No.B9.1: Placement, higher studies, and entrepreneurship details.

Item	LYG (2020-21)	LYGm1(2019-20)	LYGm2(2018-19)
FS*=Total no. of final year students	66.00	69.00	65.00
X=No. of students placed	18.00	18.00	24.00
Y=No. of students admitted to higher studies	2.00	10.00	4.00
Z= No. of students taking up entrepreneurship	1.00	2.00	1.00
Placement Index(P) = (((X + Y + Z)/FS) * 100):	31.82	43.48	44.62

Average Placement Index = (P_1 + P_2 + P_3)/3: 39.97 Placement Index Points:

PART C: Faculty Details in Department and Allied Departments
(Data to be filled in for the Department and Allied Departments)

C1. Faculty details of Department and Allied Departments

Table No.C1: Faculty details in the Department for the past 3 years including CAY

Sr.No	Name of the Faculty	PAN No.	Highest degree	University	Area of Specialization	Date of Joining in this Institution	Experience in years in current institute	Designation at Time Joining in this Institution	Present Designation	The date on which Designated as Professor/ Associate Professor if any	Nature of Association (Regular/ Contract/ Ad hoc)	Currently Associated (Y/N)	In case of NO, Date of Leaving	IS HOD?
1	Alka Sharma	XXXXXXX03F	Ph.D	CCSHAU Hisar	Foods and Nutrition	28/10/1996	28.6	Assistant Professor	Professor	28/10/2011	Regular	Yes		No
2	Aradhita Burman Ray	XXXXXXX79A	Ph.D	CCSHAU Hisar	PASTHARVEST TECHNOLOGY	31/10/1996	28.6	Assistant Professor	Professor	28/11/2011	Regular	Yes		Yes
3	MANISH KUMAR	XXXXXXX96M	Ph.D	GJUST, HISAR	FOOD ENGINEERING/TECHNOLOGY	30/08/2006	18.8	Assistant Professor	Professor	30/08/2022	Regular	Yes		No
4	SONIKA	XXXXXXX12K	Ph.D	CSKHPKV, PALAMPUR	FOOD SCIENCE AND NUTRITION	20/07/2018	6.10	Assistant Professor	Assistant Professor		Contractual Fulltime	Yes		No
5	AASTHA DEWAN	XXXXXXX62R	Ph.D	GJUST, HISAR	FOOD TECHNOLOGY	20/07/2018	6.10	Assistant Professor	Assistant Professor		Contractual Fulltime	Yes		No
6	MANISHA MALIK	XXXXXXX90P	M.Tech	GJUST, HISAR	FOOD TECHNOLOGY	20/07/2018	6.10	Assistant Professor	Assistant Professor		Contractual Fulltime	Yes		No
7	B.S KHATKAR	XXXXXXX52A	Ph.D	UNIVERSITY OF READING, UK	CEREAL SCIENCE AND TECHNOLOGY	27/07/1997	25.9	Assistant Professor	Professor		Regular	No	29/04/2023	No

Table No.C2: Faculty details of Allied Departments for the past 3 years including CAY.

C2. Student-Faculty Ratio (SFR)

No. of UG(Engineering) programs in Department including allied departments/ clusters (UGn):
UG1=1st UG program
UGn=nth UG program
B= No. of Students in UG 2nd year (ST)
C= No. of Students in UG 3rd year (ST)
D= No. of Students in UG 4th year (ST)
No. of PG (Engineering) programs in Department including allied departments/ clusters (PGm):
PG1=1st PG program.
PGm=mth PG program
A= No. of Students in PG 1st year
B= No. of Students in PG 2nd year
Student Faculty Ratio **(SFR)** = S/F
S= No. of students of all programs in the Department including all students of allied departments/clusters.
No. of students (ST)=Sanctioned Intake (SA)+ Actual admitted students via lateral entry including leftover seats (L) if any (limited to 10 % of SA)
Students who admitted under supernumerary quotas (SNQ, EWS, etc) will not be considered in calculating SFR value. Those students are exempted.
F=Total no. of regular or contractual faculty members (Full Time) in the Department, including allied departments/clusters (excluding first year faculty (The faculty members who have a 100% teaching load in the first-year courses)).

No. of UG Programs in the Department1 No. of PG Programs in the Department0
Table No.C2.1: Student-faculty ratio.

Description	CAY(2024-25)	CAYm1 (2023-24)	CAYm2 (2022-23)
UG1.B	33	33	33
UG1.C	33	33	33
UG1.D	33	33	33
UG1: Food Technology	**99**	**99**	**99**
DS=Total no. of students in all UG and PG programs in the Department	99	99	99
AS=Total no. of students of all UG and PG programs in allied departments	0	0	0
S=Total no. of students in the Department (DS) and allied departments (AS)	**S1= 99**	**S2= 99**	**S3= 99**
DF=Total no. of faculty members in the Department	6	6	6
AF= Total no. of faculty members in the allied Departments	0	0	0
F=Total no. of faculty members in the Department (DF) and allied Departments (AF)	**F1= 6**	**F2= 6**	**F3= 6**
FF=The faculty members in F who have a 100% teaching load in the first-year courses	0	0	0
Student Faculty Ratio (SFR)=S/(F-FF)	**SFR1= 16.50**	**SFR2= 16.50**	**SFR3= 16.50**
Average SFR for 3 years	**SFR= 16.50**		

C3. Faculty Qualification

- Faculty qualification index (FQI) = 2.5 * [(10X +4Y)/RF] where
- X=No. of faculty members with Ph.D. degree or equivalent as per AICTE/UGC norms.
- Y=No. of faculty members with M. Tech. or ME degree or equivalent as per AICTE/ UGC norms.
- RF=No. of required faculty in the Department including allied Departments to adhere to the 20:1 Student-Faculty ratio, with calculations based on both student numbers and faculty requirements as per section C2 of this documents: (RF=S/20).

Table No.C3.1: Faculty qualification.

Year	X	Y	RF	FQ = 2.5 x [(10X + 4Y) / RF)]
2024-25(CAY)	5	1	4.00	33.75
2023-24(CAYm1)	5	1	4.00	33.75
2022-23(CAYm2)	4	2	4.00	30.00

C4. Faculty Cadre Proportion

- Faculty Cadre Proportion is 1(RF1): 2(RF2): 6(RF3)
- RF1= No. of Professors required = 1/9 * No. of Faculty required to comply with 20:1 Student-Faculty ratio based on no. of students (S) as per C2 of this documents:.
- RF2= No. of Associate Professors required = 2/9 * No. of Faculty required to comply with 20:1 Student-Faculty ratio based on no. of students (S) as per section C2 of this documents:.
- RF3= No. of Assistant Professors required = 6/9 * No. of Faculty required to comply with 20:1 Student-Faculty ratio based on no. of students (S) as per section C2 of this documents:.
- Faculty cadre and qualification and experience should be as per AICTE/UGC norms.

Table No.C4.1: Faculty cadre proportion details.

Year	Professors		Associate Professors		Assistant Professors	
	Required RF1	Available AF1	Required RF2	Available AF1	Required RF3	Available AF3
2024-25	1.00	3.00	1.00	0.00	3.00	0.00
2023-24	1.00	3.00	1.00	0.00	3.00	0.00
2022-23	1.00	3.00	1.00	0.00	3.00	0.00
Average	RF1=1.00	AF1=3.00	RF2=1.00	AF2=0.00	RF2=3.00	AF2=0.00

C5. Visiting/Adjunct Faculty/Professor of Practice

Table No. C5.1: List of visiting/adjunct faculty/professor of practice and their teaching and practical loads.

(CAYm1)

S.No	Name of the Person	Designation	Organization	Name of the Course	No. of hours handled
1	Prof. M.B. Bera	Adjunct Professor	GJUS&T, Hisar	Food Engineering	32.00

(CAYm2)

(CAYm3)

C6. Academic Research

Table No. C6.1: Faculty publication details.

S.No.	Item	2023-24 (CAYm1)	2022-23 (CAYm2)	2021-22 (CAYm3)
1	No. of peer reviewed journal papers published	20	26	9
2	No. of peer reviewed conference papers published	3	4	0
3	No. of books/book chapters published	10	7	6

C7. Sponsored Research Project

Table No. C7.1: List of sponsored research projects received from external agencies.

(CAYm1)

(CAYm2)

(CAYm3)

Total Amount (Lacs) Received for the Past 3 Years: NIL

Note*:
- Only sponsored research projects will be considered. Infrastructure-based projects will not be considered here.

C8. Consultancy Work

Table No. C8.1: List of consultancy projects received from external agencies.

(CAYm1)

(CAYm2)

(CAYm3)

Total amount (Lacs) received for the past 3 years:

Note*:
- Only consultancy projects will be considered. Infrastructure-based projects will not be considered here.

C9. Institution Seed Money or Internal Research Grant to its Faculty for Research Work

Table No. C9.1: List of faculty members received seed money or internal research grant from the Institution.

(CAYm1)

(CAYm2)

(CAYm3)

Total amount (Lacs) received for the past 3 years :

PART D: Laboratory Infrastructure in the Department
(Data to be filled in for the Department)

D1. Adequate and Well-Equipped Laboratories, and Technical Manpower

Table No.D1.1: List of laboratories and technical manpower.

Sr. No	Name of the Laboratory	Number of students per set up(Batch Size)	Name of the Important Equipment	Weekly utilization status(all the courses for which the lab is utilized)	Technical Manpower Support		
					Name of the Technical staff	Designation	Qualification
1	Food Analysis Lab(Lab No 118)	30	Spray Dryer, Remi Incubator Milk Analyzer , Hot Air Oven Fluid Bed Dryer Weighing Balance	B.Tech, M.Sc a	Sunil Jangra	lab Attendant	Graduation
2	Functional Food Lab(Lab 119)	30	Spectrophotometer Double Beam , Digital Ph Meter, Muffle Furnace, Water Bath	B.Tech M.Sc a	Sunil Jangra	lab Attendant	Graduation
3	Fruit & Vegetable Lab (Lab No 220)	30	Hot Air Oven, Baking Oven, Distillation Unit , Weighing Balance	B.Tech M.Sc a	Sahil Pundir	lab Attendant	Graduation
4	Food Micro Lab(Lab No 215) and Culture Room 215A	20	Desktop Computer and Wi-fi	B.Tech M.Sc a	Snup Singh	lab Attendant	10+2
5	Computer Lab	20	Desktop Computer and Wi-fi	B.Tech M.Sc a	Sahil Pundir	lab Attendant	Graduation
6	Grain Processing Lab No 316	20	Rice Sheller, Paddy Dehusker, Precision Divider, OTG Oven, Rice Miller, Rice Grader, Single Dock Baking Oven	B.Tech M.Sc a	Manoj Kumar	lab Attendant	10+2
7	Sensory Lab No.211	10	Oven, Freezer, RO, Hot Plate	M.Sc and B.Vo	Manoj Kumar	lab Attendant	10+2

D2. Safety Measures in Laboratories

Table No. D2.1: List of various safety measures in laboratories.

Sr. No	Laboratory Name	Safety Measures
1	Food Analysis Lab (Lab No 118)	● Specific safety guidelines for students are displayed in the labs. ● Each and Every laboratory has a different MCB to prevent short circuits. ● Servicing minor faults in the equipment and accessories ● Cleaning all the tools and accessories of various instruments. ● Cleaning of glassware periodically ● Cleaning of work table ● Periodically checking the working of equipment and service is done immediately if not in working condition. ● Monthly cleaning/Purging of HPLC Columns ● Periodic calibration of pH meter, Flame Photometer, Bomb Calorimeter, Weighing Balance.

2	Functional Food Lab (Lab 119)	● Emphasize good personal hygiene, including frequent hand washing before and after handling food samples. ● First aid box and fire extinguishers are kept in the laboratory ● Periodical servicing of the lab equipment's are regularly carried out ● Lab Coat, gloves and hairnets are provided for all the students ● Avoiding mobile phone use while working in the laboratory ● After completing the experiments, turn off the electricity. ● Gas levels in nitrogen and oxygen gas cylinders should be monitored periodically and ● level should be ensured before instrument usage.
3	Fruit & Vegetable Lab (Lab No 220)	• Appropriate items/utensils should be used in ovens and dryers • Sanitize hands while entering and leaving the lab • Wash the utensils and glassware before using to prevent cross contamination • Clean the work table properly before and after usage • Avoid spilling and dispose the waste properly in waste bins • Equipment and glassware used must be thoroughly cleaned after and before each use.
4	Food Micro Lab (Lab No 215) and Culture Room 215A	• Entry in the culture lab is restricted only to specific authorised personnel. • Wear personal protective equipments like Lab coat, gloves, safety goggles, and closed-toe shoes at all times. • Eatables are prohibited. • Work near a flame or in a biosafety cabinet; disinfect benches before and after work. • All cultures, media, and reagents must be labeled with content, date, and initials. • Treat all microbial cultures as potentially pathogenic with care and safety. • Use only mechanical pipettors. • Disinfection of working area with 70% ethanol or 1% sodium hypochlorite. • Proper Waste Disposal: • Autoclave contaminated solid waste before disposal. • Disinfect liquid waste before sink disposal. • Dispose of sharps in puncture-proof containers. • Sterilize Equipment: Autoclave media, cultures, and waste at 121 °C, 15 psi for 15–20 minutes. • Know Emergency Equipment Locations: Eyewash station, safety shower, fire extinguisher, first aid kit. • Fire Safety: Use Stop–Drop–Roll or fire blanket/extinguisher when needed. • Hygiene After Work: Wash hands thoroughly; remove and store lab coat in the lab.
5	Computer Lab (Lab No 208)	• Do not touch plugs or sockets with wet hands. Avoid overloading power strips. Report damaged cords or exposed wires immediately. • Keep cables organized and away from walkways to prevent tripping. • Adjust chair and monitor to eye level. Maintain proper posture; keep wrists straight when typing. Take short breaks to reduce eye strain and fatigue. • Use only authorized software and websites. Do not download or install unapproved programs. Protect personal information and passwords. • Do not alter computer settings, hardware, or network connections. • The fire extinguishers are present in lab. • Log off accounts and close all applications.
6	FARC LAB	• Clean equipment (mixing bowls, paddles, probes) immediately after each test. • Sanitize work surfaces before and after use.
7	Food Packaging (Lab No 318)	• Receive proper training before using any equipment. • Keep hands, clothing, and tools away from moving parts and heated elements. • For heat-sealing and shrink tunnels. • Avoid touching hot bars, belts, or surfaces until cooled. • Switch off and unplug machines before cleaning or maintenance. • Store packaging materials (films, trays, cartons) in clean, dry areas. • Avoid direct hand contact with surfaces that will touch food — use gloves. • Keep food contact packaging separate from non-food items. • Dispose of damaged or contaminated packaging materials. • Do not bypass safety guards or interlocks.
8	Post-Harvest Processing Lab (Lab No 203)	• Treat all agricultural samples as potentially contaminated (pesticide residues, mold, bacteria). • Wash hands before and after handling samples. • Use gloves for all fresh produce, grain, and plant materials. • Store samples in designated areas — never with food for human consumption. • Allow units to cool before cleaning or touching internal surfaces. • Never store flammable materials near heat-based equipment. • Dispose of spoiled or infested samples immediately in sealed waste bins.
9	Fruit & Vegetable Analysis (Lab No 317)	Mechanical pipetting devices must be used for hazardous chemicals. • Work surfaces must be decontaminated after completion of work. • Fire extinguishers are installed in lab and all the members are informed of how to use the same and these fire extinguishers are refilled periodically by the company personnel • Protective eye wear and gloves must be worn when handling hazardous materials. • Equipment and glassware used must be thoroughly cleaned after and before each use. • Follow operating instructions of equipment • Fire extinguishers are installed in lab and all the members are informed about the method of usage.
10	Sensory Lab (Lab No.211)	• Prepare and store samples in accordance with food hygiene standards. • Wash hands before handling samples; wear gloves if samples are ready-to-eat. • Use sanitized utensils and equipment for preparation and serving. • Label all samples clearly with codes — avoid using descriptive names. • Keep hot and cold foods at safe holding temperatures (per food safety guidelines). • Serve samples in clean, odor-free containers. • Avoid cross-contamination between samples. • Present all samples in uniform portion sizes and serving conditions. • Provide drinking water and palate cleansers if required for the test.

D3. Project Laboratory/Research Laboratory

Post-Harvest Processing Lab (Lab No 203), Fruit & Vegetable Analysis (Lab No 317), Food Packaging (Lab No 318), FARC LAB (Centre of excellence)

PART E: First Year faculty and financial Resources
(Data to be filled in for the first year course faculty and budget allocation and utilization)

E1. First Year Student-Faculty Ratio (FYSFR)

Table No. E1.1: FYSFR details.

Year	Sanctioned intake of all UG programs (S4)	No. of required faculty (RF4= S4/20)	No. of faculty members in Basic Science Courses & Humanities and Social Sciences including Management courses (NS1)	No. of faculty members in Engineering Science Courses (NS2)	Percentage= No. of faculty members ((NS1*0.8) + (NS2*0.2))/(No. of required faculty (RF4)); Percentage= ((NS1*0.8) +(NS2*0.2))/RF
2022-23(CAYm2)	630	32	27	11	74
2023-24(CAYm1)	630	32	27	12	75
2024-25(CAY)	810	40	28	15	64

E2. Budget Allocation, Utilization, and Public Accounting at Institute Level

Table No. E2.1: Budget and actual expenditure incurred at Institute level.

Items	Budgeted in 2024-2025	Actual Expenses in 2024-2025 till	Budgeted in 2023-2024	Actual Expenses in 2023-2024 till	Budgeted in 2022-2023	Actual Expenses in 2022-2023 till	Budgeted in 2021-2022	Actual Expenses in 2021-2022 till
Infrastructure Built-Up	1040483000	99418000	318500000	40609000	343000000	60339000	321500000	76651000
Library	15810000	8151000	11675000	11208000	13925000	9161000	13925000	8469000
Laboratory equipment	110785000	43915000	40470000	27380000	42875000	18484000	38770000	20034000
Teaching and non-teaching staff salary	1842246000	1274800000	1625800000	1264301000	1628215000	1034925000	1483300000	993812000
Outreach Programs	2422500	1576500	1435000	515000	1350000	400000	1350000	103000
R&D	2560000	1468000	2560000	1717000	1520000	1484000	1520000	1433000
Training, Placement and Industry linkage	1425000	606000	1375000	389000	1500000	321000	1620000	262000
SDGs	2422500	1576500	1435000	515000	1350000	400000	1350000	103000
Entrepreneurship	4569000	1474000	6096000	1637000	16413000	1130000	30660000	14966000
Others, specify	0	0	0	0	0	0	0	0
Total	**3022723000**	**1432985000**	**2009346000**	**1348271000**	**2050148000**	**1126644000**	**1893995000**	**1115833000**

E3. Budget Allocation, Utilization, and Public Accounting at Program Specific Level

Table No. E3.1: Budget and actual expenditure incurred at program level.

Items	Budgeted in 2024-2025	Actual Expenses in 2024-2025 till	Budgeted in 2023-2024	Actual Expenses in 2023-2024 till	Budgeted in 2022-2023	Actual Expenses in 2022-2023 till	Budgeted in 2021-2022	Actual Expenses in 2021-2022 till
Laboratory equipment	70000	0	290000	259324	170000	126577	200000	150233
Software	10000	0	10000	8960	10000	7452	10000	7525
SDGs	20000	0	65000	34519	130000	120523	106000	39740
Support for faculty development	100000	71299	206000	192710	60000	57700	130000	122342
R & D	80000	79759	200000	175980	165000	164631	252500	226810
Industrial Training, Industry expert, Internship	350000	249548	721000	674485	210000	201950	455000	428196
Miscellaneous Expenses*	50000	35650	103000	96355	30000	28850	65000	61171
Total	**680000**	**436256**	**1595000**	**1442333**	**775000**	**707683**	**1218500**	**1036017**