



National Institute of Food Technology, Entrepreneurship and Management, Thanjavur (NIFTEM-T)

(An Institute of National Importance under Ministry of Food Processing Industries, Government of India)

Pudukkottai Road, Thanjavur - 613 005, Tamil Nadu, India

ACADEMIC PROSPECTUS

WINTER SESSION 2025-2026

PhD (FOOD TECHNOLOGY)

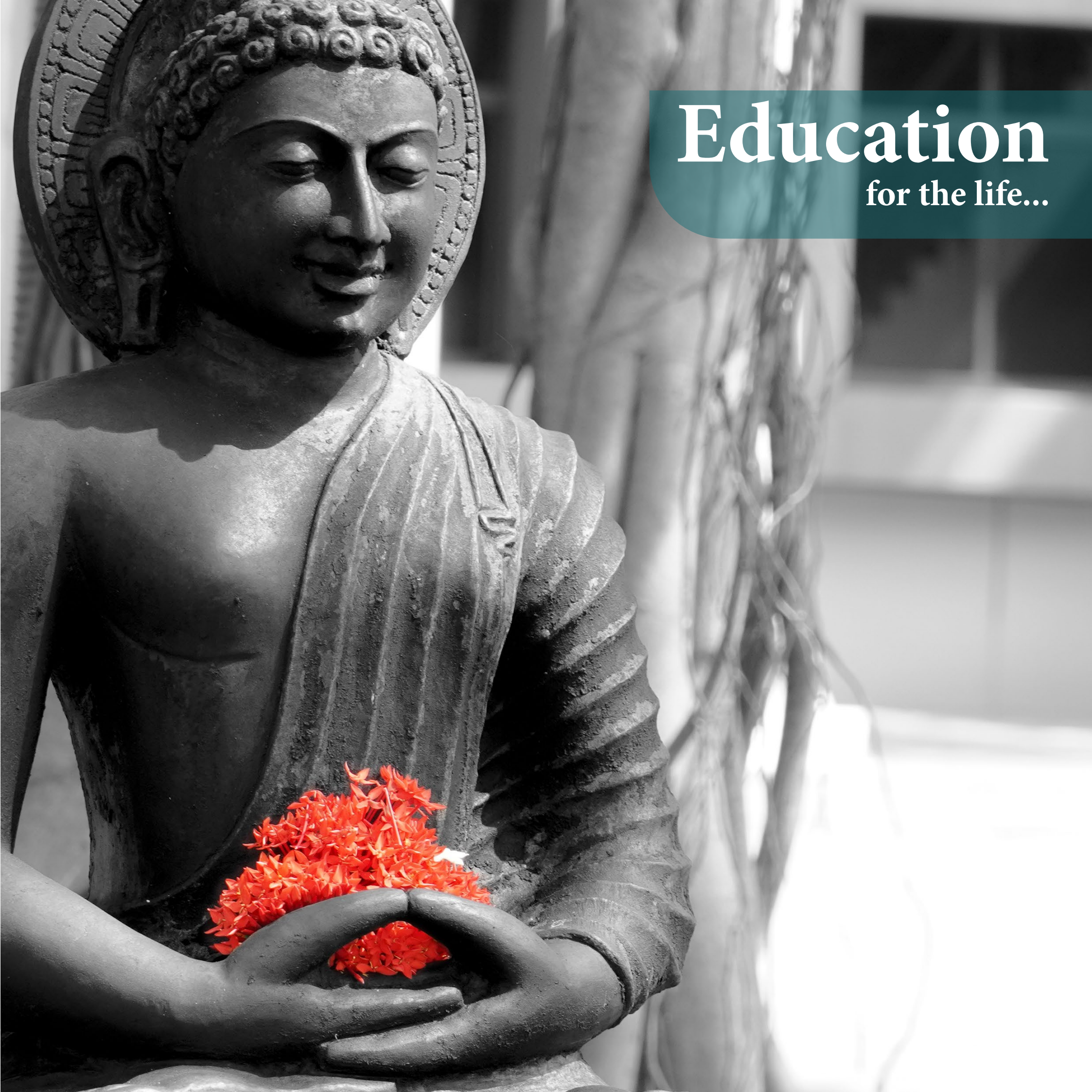


NIFTEM-T
has been ranked



in Agriculture and Allied Sector Category
& among 101-150 in Engineering Colleges
Category by the NIRF Ranking of Ministry of Education





Education

for the life...



The National Institute of Food Technology, Entrepreneurship and Management, Thanjavur (NIFTEM-T) is a pioneering Research and Educational Institution under the Ministry of Food Processing Industries (MoFPI), Government of India. The journey of this Institute began with Dr. V. Subrahmanyam, a renowned scientist and the founding director of the Central Food Technological Research Institute, Mysore, who established the Paddy Processing Research Centre (PPRC) in Thiruvavur in 1967. Over the years, PPRC has evolved and broadened its mandate from a research and development laboratory to a comprehensive academic - cum - research institution not only addressing the post-harvest processing and preservation of crops but also the entire gamut of food processing of all commodities like milk, meat, etc. As Indian Institute of Crop Processing Technology (IICPT), and then to the Indian Institute of Food Processing Technology (IIFPT), today NIFTEM-Thanjavur offers various degrees such as; BTech in Food Technology at undergraduate level, and at postgraduate level MTech & PhD programmes in Food Process Engineering, Food Process Technology and Food Safety and Quality Assurance. Situated in the historic city of Thanjavur, the cradle of the Chola Kingdom and the breadbasket of Tamil Nadu, the Institute is equipped with advanced laboratories and engages in innovative research in food processing, value addition, and by-product utilization.





N I F T E M - T



DR.V.SUBRAHMANYAN BHAWAN



Vision

- *Building a world-class research-driven academic institution to serve the nation and globe for developing high-impact solutions to the food industry problems through curiosity-driven, fundamental / applied research; and develop science-based up-scalable technologies in the field of food processing.*
- *Emerge as an institution of international repute and provide knowledge-based education to students with advanced domain skilling for developing sustainable solutions to existing and futuristic problems in food processing and allied sectors.*
- *Encourage innovation and entrepreneurship among students and stakeholders in all facets of food processing; help start-ups in design and development of solutions for national and international problems; and catalyse the growth of the food processing sector.*



Mission

- *Create high-calibre, competitive human resource for the food processing sector in order to make them global leaders through quality curriculum, rich learning environment, flexible and personalised learning options.*
- *Act as an International Centre of Excellence, taking up challenging research problems that require immediate attention through interdisciplinary and transdisciplinary approach in partnership with research partners, industries, governmental agencies, NGOs, etc.*
- *R&D focusing on development of indigenous technologies for food processing ecosystem, contributing to a self-reliant India.*
- *Function as a hub for entrepreneurship development and skill upgradation in all aspects of food processing including food safety and quality testing, meeting national and international requirements.*
- *Serve as a nodal knowledge repository for providing technological solutions in food processing and allied areas, supporting the Government in regulatory and policy development.*





NIFTEM-T Logo unveiled by
Smt. Pushpa Subrahmanyam, IAS
Secretary, MoFPI
in the presence of
Shri Minhaj Alam, IAS
Joint Secretary, MoFPI
Dr. C. Anandharamakrishnan
Director, NIFTEM-Thanjavur
on
31.01.2022

Smt. Anita Praveen, IAS
Special Secretary, MoFPI

LEADERSHIP TEAM



The Chairman



Dr. R. S. Sodhi

President

Indian Dairy Association (IDA)

Dr. Rupinder Singh Sodhi is the Chairman of Board of Governors of NIFTEM-Thanjavur. He is also the President of Indian Dairy Association (IDA), which is established during the year 1948, and is an apex body of dairy industry professionals, planners, milk producers, research scientists and academicians. The members of IDA are from cooperatives, corporate bodies, multi-national companies, private, government and public sector enterprises. IDA takes part in advocacy with government bodies in planning process and promotes the dairy development programmes and the policies of the State and Central governments.

Dr. Sodhi was the Managing Director of Gujarat Cooperative Milk Marketing Federation Ltd. (AMUL) from 2010-2023, which is the India's largest Food Products organization with annual group turnover of more than Rs. 72,000 crores (USD 9.0 billion) during the year 2022-23. Dr. Sodhi has 40 years of rich experience in leading & developing cooperative sector within Indian Dairy Industry, having served dairy farmers in several capacities. He was responsible for creating the current structure of the AMUL, enabling the organization to maintain and enhance its leadership status within Indian dairy industry. AMUL procures 28 million liters of milk per day from more than 18,600 Village Dairy Co-operative Societies, which is processed at 97 dairy plants across India.

Dr. Sodhi is also serving as the Board Member of International Dairy Federation (IDF).

The Director



Prof. V. Palanimuthu

Director
NIFTEM-T

Prof. V. Palanimuthu is the current Director of NIFTEM-T and an alumnus of TNAU, Coimbatore and IIT Kharagpur, specializes in Post-Harvest Processing & Food Engineering. He has over 31 years of rich experience in research, teaching, extension and management. Earlier, he served in various capacities in the University of Agricultural Sciences, Bengaluru, India before becoming the Director of NIFTEM, Thanjavur since August 2023.

Prof. Palanimuthu has a patent on “A Process for Manufacture of Enriched Instant Rice”, developed 16 prototypes/ machinery/ gadgets that are commercialized through NRDC by the UAS, Bangalore and developed 9 value-added food product technologies that were already commercialized.

He has handled 17 externally funded research projects, in most of them as Principal Investigator, and carried out 18 ICAR-AICRP (PHET) & University projects as PI and 31 projects as Co-PI. He was instrumental in the establishment of the *Centre of Excellence for Processing & Value Addition of Small Millets* in the University of Agricultural Sciences, Bengaluru, funded by the Government of India.

In recognition of his contributions, Prof. Palanimuthu received “ICAR Best Teacher Award” for the year 2014-15 from UAS, Bangalore and “Bioved Fellowship Award-2009” by the Bioved Research Society, Allahabad. He received “Treasure Trove of Scientific Knowledge Award 2023” from the Mylai Thiruvalluvar Tamil Sangam, Chennai. As Head, AICRP (PHET), Bangalore, he also received the Best Centre Award during the Year 2018-19 from ICAR.

100+

**Food Equipment
& Technologies**

20+

**Patented
Inventions**

100+

**Startup
Entrepreneurs**



Academic Leadership



Dr. S. Shanmugasundaram

Registrar (i/c)

Dr. S. Shanmugasundaram obtained his Doctoral degree in Food and Agricultural Process Engineering in 2008 from Tamil Nadu Agricultural University, Coimbatore. He had published many research and review articles in National and International Journals. As a scientist of Agricultural Research Service, Government of India, he had undergone the Foundation Course for Agricultural Research Service (FOCARS) at ICAR-National Academy of Agricultural Research Management, and also undergone training in Japan on Food Processing Techniques and Value Addition of Rice, and Food Safety Practices. His research interests include micro and nanoencapsulation of food flavours, colours and nutraceuticals, development of enzyme based bio and nano sensors for food industries and development of microwave retorting system for processing of indigenous foods.



Dr. M. Loganathan

Dean (Academics)

Dr. Loganathan has been serving in this Institute since 1999. He is handling national and international research projects on grain storage, monitoring of stored product insects and management of insects in food products. He has been providing consultancy and handled many industry projects on insect management. He also conducted many outreach programmes, seminars and workshops at many places across the country to popularize food processing among stakeholders. He has numerous publications in national and international journals and conferences. He was a Visiting Researcher at University of Manitoba, Winnipeg, Canada for a period of six months. He visited the University of Queensland, Australia, Brunel University, UK, University of Guelph, University of Saskatchewan, Canada and various Canadian food industries.



Dr. R. Jaganmohan

Dean (Student Welfare)

Dr. R. Jaganmohan has 36 years of teaching and research experience with a PhD degree in Food Science from TNAU. He is associated with many projects on Value Chain Management of major crops like rice, pulses and fruits and specializing in extrusion cooking. To his credit, he has published widely in many leading international journals and authored several book chapters. He is a recognized guide and served as a Member of many Board of Studies - Food Science of several institutions. He is a recipient of ICAR Team Research Award and Best Scientist Award. He has contributed in establishing the Food Processing Incubation Centre at Guwahati and Food Testing Labs at Thanjavur and Guwahati. He is a Member of many Scientific Organizations and Societies. He is a FSSAI Scientific Panel Member for Cereals, Pulses and Legumes including Bakery Products and BIS FAD 28 Sectional Committee-Ready to Eat food Product. He has visited many countries under faculty exchange programs and Conferences.



Dr. N. Venkatachalapathy

Dean (Research, Consultancy & International Relations)

Dr. N. Venkatachalapathy received his PhD degree from Gandhigram Rural Institute, Gandhigram, Tamil Nadu in 2012. He is specialized in Food Process Engineering. The primary focus of his recent research work has been directed towards addressing the problems of farmers and primary processors at farm level. This includes the development of gadgets for value addition and increasing the income level of farmers and processors at the farm level. His main area of research is on cold storage and drying of farm produce. He regularly teaches Unit Operations in Food Process Engineering, Transport Processes, Cold Storage Engineering, Processing of Cereals, Pulses, Oilseeds, Spices and Plantation Crops.

Inspiring Heads of Departments



Prof. V. Palanimuthu

Professor and Head
Dept of Food Packaging &
Storage Technology



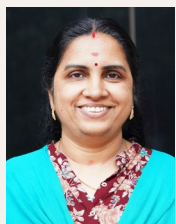
Dr. K. Suresh Kumar

Professor and Head
Dept of Food Safety &
Quality Assurance



Dr. A. Amudhasurabi

Professor and Head
Dept of Food Business Management



Dr. V. R. Sinija

Professor and Head
Dept of Food Process Engineering



Dr. S. Shanmugasundaram

Professor and Head
Dept of Food Plant Operations, Incubation &
Entrepreneurship



Dr. R. Mahendran

Professor and Head
Dept of Food Process Technology

Dedicated Faculty



Dr. R. Vidyalakshmi
Professor and Quality Manager
Food Testing Laboratory



Dr. R. Meenatchi
Professor
Food Packaging and Storage Technologies



Dr. Ashish Rawson
Professor
Food Process Engineering



Dr. K. A. Athmaselvi
Professor
Food Process Engineering



Dr. S. Vignesh
Professor
Food Safety and Quality Assurance



Dr. S. Akalya
Professor
Food Process Technology



Dr. V. Eyarkai Nambi
Professor
Food Plant Operations, Incubation & Entrepreneurship



Dr. V. Hema
Professor
Food Plant Operations, Incubation & Entrepreneurship



Dr. S. Anandakumar
Professor
Food Packaging and Storage Technologies



Dr. S. Bhuvana
Professor
Food Safety and Quality Assurance



Dr. V. Chandrasekar
Professor
Food Process Technology



Dr. D. V. Chidanand
Associate Professor
Food Business Management



Dr. Sunil C. K.
Associate Professor
Food Process Engineering



Dr. Pratibha Singh
Associate Professor
Food Plant Operations, Incubation & Entrepreneurship



Dr. Goutam Das
Associate Professor
Food Business Management



Dr. Jeyan Arthur Moses
Assistant Professor
Food Process Engineering



Dr. M. Tito Anand
Assistant Professor
Food Process Engineering



Dr. N. Baskaran
Assistant Professor
Food Safety and Quality Assurance



Dedicated Faculty



Dr. M. R. Bivin
Associate Professor (C)
Office of the Dean (Academics)



Dr. C. Sukumari
Assistant Professor (C)
Office of the Dean (Academics)



Dr. E. Arunkumar
Assistant Professor (C)
Office of the Dean (RC & IR)



Dr. Arunkumar Anandharaj
Adjunct Faculty
Food Testing Laboratory



Dr. S. Chittibabu
Adjunct Faculty
PMC



Dr. K. Srinivasan
Adjunct Faculty
Office of the Dean (RC & IR)



Dr. R. Vaitheeswaran
Physical Education Teacher (C)
Office of the Dean
(Student welfare)



Dr. Kamatchi Devi S
Teaching Faculty (C)
Food Plant Operations, Incubation
& Entrepreneurship



Dr. P. Krishnakumar
Teaching Faculty (C)
Food Process Engineering



Dr. S.Praveena
Teaching Faculty (C)
Food Business Management



Dr. K. Sangeetha
Assistant Professor (C)
Office of the Dean (Academics)



PhD Programmes

PhD (Food Technology) in Food Process Engineering

Full Time

Duration: Three years (6 semesters) programme

Eligibility

- ◆ Candidate should have passed a 4 years Bachelor degree and 2 years Master degree.
- ◆ The eligible subjects in UG and PG are Food Technology / Food Process(ing) Engineering / Agricultural and Food Engineering / Post Harvest Engineering / Agricultural Process Engineering / Processing and Food Engineering / Dairy Engineering / Fisheries Engineering / Aquaculture Engineering / Fish Process(ing) Engineering / Fish Process Engineering and Management / Biochemical Engineering / Biosystems Engineering/ Biological Engineering / Chemical Engineering or Equivalent foreign degree in concerned discipline.
- ◆ The candidates should have obtained a minimum of 60% aggregate marks or equivalent CGPA of 6.5 / 10 in UG and PG for admission under General / EWS / OBC-NCL category or a minimum of 55% aggregate marks or equivalent CGPA of 6.0 / 10 in UG and PG for admission under SC/ ST / PwD category. The preference will be given to GATE qualified students and the GATE score in the relevant field must have been obtained within the last 10 years.

Admission / Selection Criteria

- ▶ GATE qualified candidates in relevant field (AG, ME, CH, XE, XL) need to appear for a Personal Interview.
- ▶ Non-GATE candidates will be called to appear for an NIFTEM-T Entrance Examination and Personal Interview.
- ▶ NIFTEM-T Entrance Examination-2025 will be conducted at NIFTEM-Thanjavur Main Campus.
- ▶ The merit list / ranking of candidates in each category will be based on the cumulative score that is calculated based on UG / PG marks, awards / medals, publications, work experience, GATE Score or NIFTEM-T Entrance Exam Score and Personal Interview.
- ▶ Reservation policy is as per GoI norms.
- ▶ Selection is purely based on merit.

Note*: ▶ Each PhD discipline's sanctioned strength would be flexible for admission; vacancies in one PhD discipline may be carried forward to another discipline however maintaining the overall sanctioned strength of PhD seats in the Institute.



PhD (Food Technology) in Food Process Technology

Full Time

Duration: Three years (6 semesters) programme

Eligibility

- ◆ Candidate should have passed a 4 years Bachelor degree and 2 years Master degree.
- ◆ The eligible subjects in UG and PG are Food Technology / Food Science and Technology / Food Science and Nutrition / Food Processing & Preservation Technology / Post Harvest Technology/ Food Process Technology / Food Technology and Management / Dairy Technology / Poultry Technology/ Meat Science and Technology / Livestock Product Technology / Fish Process(ing) Technology or Equivalent foreign degree in concerned discipline.
- ◆ The candidates should have obtained a minimum of 60% aggregate marks or equivalent CGPA of 6.5 / 10 in UG and PG for admission under General / EWS / OBC-NCL category or a minimum of 55% aggregate marks or equivalent CGPA of 6.0 / 10 in UG and PG for admission under SC/ ST / PwD category. The preference will be given to GATE qualified students and the GATE score in the relevant field must have been obtained within the last 10 years.

Admission / Selection Criteria

- ▶ GATE qualified candidates in relevant field (AG, CH, XE, XL) need to appear for a Personal Interview.
- ▶ Non-GATE candidates will be called to appear for an NIFTEM-T Entrance Examination and Personal Interview.
- ▶ NIFTEM-T Entrance Examination-2025 will be conducted at NIFTEM-Thanjavur Main Campus.
- ▶ The merit list / ranking of candidates in each category will be based on the cumulative score that is calculated based on UG / PG marks, awards / medals, publications, work experience, GATE Score or NIFTEM-T Entrance Exam Score and Personal Interview.
- ▶ Reservation policy is as per GoI norms.
- ▶ Selection is purely based on merit.

Note*:

- ▶ **Each PhD discipline's sanctioned strength would be flexible for admission; vacancies in one PhD discipline may be carried forward to another discipline however maintaining the overall sanctioned strength of PhD seats in the Institute.**



PhD (Food Technology) in Food Safety and Quality Assurance

Full Time

Duration: Three years (6 semesters) programme

Eligibility

- ◆ Candidate should have passed a 4 years Bachelor degree and 2 years Master degree.
- ◆ The eligible subjects in UG and PG are Food Technology / Food Safety and Quality Assurance / Food Science and Nutrition / Food Science and Quality Control / Food Science / Food and Nutrition / Food Safety and Quality Management / Fish Process(ing) Technology / Industrial Microbiology / Applied Microbiology / Food and Nutritional Biotechnology / Biotechnology / Industrial Biotechnology / Biochemical Engineering or Equivalent foreign degree in concerned discipline.
- ◆ The candidates should have obtained a minimum of 60% aggregate marks or equivalent CGPA of 6.5 / 10 in UG and PG for admission under General / EWS / OBC-NCL category or a minimum of 55% aggregate marks or equivalent CGPA of 6.0 / 10 in UG and PG for admission under SC/ ST / PwD category. The preference will be given to GATE qualified students and the GATE score in the relevant field must have been obtained within the last 10 years.

Admission / Selection Criteria

- ▶ GATE qualified candidates in relevant field (XE, XL, BT, CH) need to appear for a Personal Interview.
- ▶ Non-GATE candidates will be called to appear for an NIFTEM-T Entrance Examination and Personal Interview.
- ▶ NIFTEM-T Entrance Examination-2025 will be conducted at NIFTEM-Thanjavur Main Campus.
- ▶ The merit list / ranking of candidates in each category will be based on the cumulative score that is calculated based on UG / PG marks, awards / medals, publications, work experience, GATE Score or NIFTEM-T Entrance Exam Score and Personal Interview.
- ▶ Reservation policy is as per GoI norms.
- ▶ Selection is purely based on merit.

Note*:

- ▶ **Each PhD discipline's sanctioned strength would be flexible for admission; vacancies in one PhD discipline may be carried forward to another discipline however maintaining the overall sanctioned strength of PhD seats in the Institute.**



Seats Availability

Disciplines in PhD (Food Technology)	Seats Availability					
	General	EWS	OBC - NCL	SC	ST	Total
Food Process Engineering	0	2	5	2	1	10
Food Process Technology	4	2	5	2	1	14
Food Safety and Quality Assurance	5	2	5	2	1	15

Important Dates

Activity	Date
Portal Opens for Submission of Online Application	07.11.2025
Last date for Online Application	29.11.2025
Notification of Eligible Candidates	02.12.2025
Entrance Examination and Personal Interview at NIFTEM-T, Thanjavur Campus	12.12.2025
Notification of Selection List	18.12.2025
Last Date for Admission and Fee Payment	23.12.2025
Physical Reporting & Semester Registration	01.01.2026
Commencement of classes	19.01.2026

INSTRUCTIONS FOR FILLING ONLINE APPLICATION

1. An applicant fulfilling minimum eligibility criteria can choose up to 3 disciplines.
2. The application fee for all degree programmes should be paid online through e-Payment in the link. **Application fee once paid is non-refundable.**

Category	Gender	Application Fee for each discipline (Rs.)
General/Gen-EWS/ OBC-NCL	Male	1000/-
	Female	500/-
SC / ST / PwD	Male / Female	500/-

3. Applicants **MUST** upload the following scanned documents while submitting the PhD Application.
 - Proof of Date of Birth – Birth certificate/SSLC certificate
 - UG Degree Certificate
 - UG Transcript (OR) Consolidated mark sheet (OR) I to VIII semesters mark sheets
 - PG Degree Certificate
 - PG Transcript (OR) Consolidated mark sheet (OR) I to IV semesters mark sheets
 - A valid Category Certificate (OBC-NCL/EWS/PWD/SC/ST) as per the prescribed format for consideration in the relevant category; Otherwise, the candidature will be considered in the General Category.
 - Scanned Photo
 - Scanned Signature
 - Proof of GATE score card (If applicable)
 - Proof of Award Letter of CSIR/UGC/DST/DBT/ICMR Fellowships for pursuing PhD (if any)
 - Reprints of First page of publications (Paper in reputed Journals)
 - Proof of Posters in Conference, Seminar, and Workshop Compendium (Certificate to be attached)
 - Proof of Trainings/Internships
 - Proof of Work Experience from Employer
 - A summary of tentative Research Proposal (if any, 500 Words) (Only for assessing the research aptitude) and Statement of Purpose (SoP) (500 Words) in one page (More than one page will not be considered).
4. Apart from the above-listed documents, if the Institute requires any additional information/clarification, the applicant should provide it by email..
5. Applicants awaiting for Provisional Degree Certificate/ Degree Certificate must upload a “Course Completion Certificate” as per the prescribed format in Annexure 1. However, at the time of admission, the candidate must submit the original certificates.
6. Applicants must fill/enter their CGPA or percentage of marks as issued by their Institute/University.

7. All the original certificates of scanned copies that have been uploaded while filling online application must be produced for verification at the time of scrutiny. Candidates who fail to produce original certificates will be rejected at any stage.
8. The online application without uploading the scanned copies of Proofs of Date of Birth, Provisional / Degree Certificate, Consolidated Mark Sheet / Transcript Card and Scanned Photo & Signature will be summarily rejected without any intimation. The OBC-NCL / EWS candidates should upload scanned copy of the Valid Certificate issued in proper format by competent authority.
9. Reservation for GEN-EWS / OBC-NCL / SC / ST / PwD Categories: The Institute follows the reservation policies of the MoE, Govt. of India. Certificates for GEN-EWS / OBC-NCL / SC / ST / PwD will be as per Govt. of India Rules. For OBC-NCL category, the format for certificates must be as per DoPT OM No.36036/2/2013-Estt (Res) dated 30.05.2014 and for EWS category, the format for certificates must be as per DoPT OM No.36039/1/2019-Estt (Res) dated 31.01.2019. OBC-NCL / GEN-EWS certificate should have been issued on or after April 1, 2025.
10. The online application without uploading the scanned copies of required certificates for claiming EWS/OBC-NCL/PwD/SC/ST will be considered under General category.
11. SC/ST candidates should upload scanned copy of the certificate issued by Competent Authority.
12. Applicants from the Economically Weaker Section (GEN-EWS) need to submit EWS certificate issued by the Competent Authority in the prescribed format, if applicable. An affidavit can be uploaded for having applied in case the certificate is not yet received.
13. The candidates seeking admission against “differently abled quota (i.e) PwD” like Hearing impaired / Orthopedically Differently Abled / Visually Impaired should produce the recent certificate from the Medical Board of the District concerned, certifying the nature and extent of disability in percentage. Certificates obtained from an individual Doctor will not be considered and such applications will be summarily rejected. An affidavit can be uploaded for having applied in case the certificate is not yet received.
14. All enquiries regarding admission process should be made only through e-mail at pgadmission@iifpt.edu.in
15. All Communications regarding entrance test/selection/admission will be notified only by e-mail and hence, candidates are requested to provide active e-mail ID and valid mobile number compulsorily. All candidates are instructed to check their e-mail and SMS daily.
16. Important dates/notification will be hosted on NIFTEM-T website <https://niftem-t.ac.in/>. NIFTEM-T will not be held any responsibility for failure in delivery of e-mails.
17. The username and password created for online application should be kept securely with the applicant till the completion of admission.
18. The Institute shall not be responsible for wrong entries and technical errors while making the online application/payment of the fees.
19. Requests for making corrections in the online application shall not be entertained once the final submission is made.
20. If selected, all the original documents will be verified during physical reporting for admission. If anything is found wrong, the applicant's admission shall be cancelled.
21. Fellowships / Stipends to the full-time students shall be paid post physical verification of the documents.
22. Important: Ragging is an offence; Students indulging in ragging either inside or outside the college will be prosecuted as per rule.

Scholarships / Fellowships for PhD students*

Scholarships	Details
Half Time Research Assistantship (HTRA)*	◆ HTRA is available for 10 eligible students in each PhD discipline per batch. The Institute reserves all rights to decide the number of HTRA awards. ◆ The HTRA fellowship amount to the PhD Scholars to Rs. 37,000 + HRA per month for the first two years and Rs. 42,000 + HRA per month for the next three years. ◆ The eligibility is based on admission merit of the student in a particular PhD discipline. ◆ HTRA is tenable for the period, upto maximum of 5 years, from the date of commencement of classes, till the date of submission of the doctoral thesis whichever is earlier and is not extendable under any circumstances. ◆ The grant of HTRA is subject to the condition that the student does not receive any financial assistance in the form of scholarship, any emoluments, salary, stipend, etc. from any other source during his/her course of study in the Institute.
MoFPI Doctoral Fellowship*	◆ The fellowship may be provided upto 12 eligible students for each PhD disciplines. ◆ The MoFPI Doctoral Fellowship amount is Rs.29,600/- per month for the first two years and Rs.33,600/- per month for the next one year. ◆ The fellowship starts from the date of commencement of classes to 36 months, or till the date of submission of thesis, whichever is earlier. ◆ The fellowship enhancement for the third year will be implemented in line with the guidelines followed in other INI institutes . ◆ The eligibility shall be purely on merit basis, i.e. based on the overall admission rank.

*** The mode and procedure of payment of fellowship to the students shall be governed by the policy decision of NIFTEM-T as may be notified from time to time.**

Departments

Department of Food Process Engineering

The Department of Food Process Engineering focuses on advancing the science and technology of food processing through engineering solutions. This department is responsible for developing innovative solutions to improve the safety, quality, and sustainability of food products, processing lines, and overall process control. The department's activities focus on education, research and development, consultancy, capacity building and industry collaboration.

To support this mandate, currently, the Department of Food Process Engineering at NIFTEM-T has the following unique facilities and centres:

- Centre of Excellence in Grain Sciences – State-of-the-art facility equipped with pilot-scale grain milling lines, and a strong knowledge base for grain quality evaluation and primary processing of cereals, pulses, millets and oilseeds, supported by faculty with different subject expertise.
- Workshop and Fabrication Unit – To support the design and development of food processing machinery, sensing units, gadgets for on-farm processing and customized machinery
- Computational Modeling and Nanoscale Processing Unit–Hi-end research facility housing sophisticated instrumentation for nanomaterial characterization, microfluidics, micro and nano encapsulation, and computational modeling of food processing operations.

Further, the Department has fully equipped teaching laboratories for courses related to core food process engineering, including the determination of engineering properties of materials, computer aided design, unit operations in food processing, heat and mass transfer, fluid mechanics, spice processing, basic engineering etc.



Department of Food Process Technology

The Department of Food Process Technology at NIFTEM-Thanjavur is dedicated to advancing food processing innovations through cutting-edge research, academic excellence, and industry collaboration. The department plays a pivotal role in developing sustainable, efficient, and technology-driven solutions to enhance food quality, safety, and shelf life while ensuring minimal resource utilization.

The department offers MTech (Food Technology) and PhD (Food Technology) programme in the field of Food Process Technology, providing students with in-depth knowledge, hands-on experience, and research opportunities in the emerging areas of food processing technology. Additionally, the department conducts specialized training programme and high-end workshops in Non-thermal Food Processing and Sensory Sciences to enhance industry knowledge and skill development. These include one-day and one-week training sessions designed for professionals, researchers, and entrepreneurs seeking expertise in advanced food processing techniques and sensory evaluation.

With a strong emphasis on research, education, and industry-driven solutions, the Department of Food Process Technology at NIFTEM-Thanjavur is committed to shaping the future of food processing and ensuring global food security through technological advancements.

The department houses two specialized research and innovation hubs:



Centre of Excellence in Non-thermal Processing

This Centre is at the forefront of developing advanced Non-thermal food processing technologies, such as pulsed electric field processing, high-pressure processing, UV, Pulsed light, ultrasound, and cold plasma. These innovative techniques help retain nutritional integrity, improve food safety, and enhance product quality while minimizing thermal degradation. This is one of the unique centres in Asia, that house all non-thermal technologies under one roof. This Centre actively collaborates with industry partners, research institutions, and startups to drive commercialization and technology transfer.

School of Sensory Sciences

The School of Sensory Sciences focuses on sensory evaluation, consumer behavior, and product acceptability studies to ensure that food innovations meet consumer preferences and industry standards. The School integrates sensory science with food technology, helping manufacturers develop high-quality, consumer-friendly food products through scientific testing and analytics.



Department of Food Safety and Quality Assurance

The Department of Food Safety and Quality Assurance (DFSQA) is one of the cornerstones of the Institute, offering an exceptional environment for both teaching and research. The department contributes significantly to academic programme at the BTech, MTech, and PhD (Food Technology) levels. Dedicated to addressing critical concerns in food safety and quality, the DFSQA has built a well-equipped laboratory infrastructure and performs comprehensive analysis of food commodities, including nutritional, physicochemical, bioactive components, contaminants, and microbiological toxins.

Core Research Areas

- Extraction and fortification of bioactive compounds
- Functional foods and nutraceuticals
- Food microbiology and molecular biology
- Genetics and microbiome studies
- Shelf-life extension technologies
- Biofilm research
- Food safety management and regulatory standards



Department of Food Plant Operations, Incubation and Entrepreneurship

The Department of Food Plant Operations, Incubation and Entrepreneurship is a feather on the cap of NIFTEM-T, consistently engaged in a variety of activities throughout the year. These activities include hands-on training sessions such as one-day beginner's training, three-day master's training, five-day executive training, online training, and special training for various stakeholders. Additionally, the department offers incubation services and technical support for entrepreneurs and food start-ups especially the NIFTEM-T Technologies that are ready for commercialization.

The state-of-the-art Food Processing Incubation-cum-Training Centre at NIFTEM-T is equipped with the following facilities:

1. Pilot Scale plants

- Fruit juice processing plant including bottling facility
- Ice cream processing plant
- Virgin coconut oil processing plant
- Hot extrusion plant (Ready-to-Eat products)

2. Confectionery unit

- Chocolate processing (from cocoa nib to chocolate)
- Chocolate enrobing unit
- Gum extruder
- Compressed candy unit
- Nutri bar maker

3. Bakery unit

- Rotary oven
- Cookies wire cutter and wrapper
- Planetary mixer
- Dough sheeter
- Bread moulder
- Bread slicer

4. Dryers

- Spray dryer
- Fluidized bed dryer
- Freeze dryer
- Solar assisted dryer
- RF dryer
- Cabinet dryer

5. Packaging facilities

- Modified Atmosphere Packaging (MAP)
- Form fill seal packaging

6. Other facilities

- Cryogenic spice grinder
- Onion peeler cum grader
- Flaking machine
- Cold extruder (Ready-to-cook products)
- Oil expeller
- Jams and jelly manufacturing
- Instant mix and masala powder processing
- Coconut water collection unit
- Ribbon blender
- Uruli roaster
- Pulveriser
- Sugarcane crusher



Department of Food Packaging and Storage Technology

The Department of Food Packaging and Storage Technology is a key department that not only supports all academic programme but also offers special technological support to the food sector for packaging and storage of all food commodities. Providing nutritious and healthy food to humans, and preservation of nutrition are huge challenges these days since consumer awareness about food safety and quality has increased. The department has a food packaging laboratory with all the required state of the art equipments for analyzing the important physical, mechanical, barrier and biodegradation properties of food packaging materials like Universal Testing Machine, Vibration Tester, Cobb Tester, Drop Tester, Box Compression Tester, Bursting Strength Tester, Oxygen/Gas/Water Vapor Permeability Tester, Head Space Gas Analyzer, Bopp Shear Strength Tester and Vacuum Leak Tester.

This department works on storage technologies for enhancing the shelf life of various commodities including safe storage guidelines for food grains, various chemical and non-chemical methods for the management, disinfestation of stored product insects in cereals, pulses, oilseeds and value-added products. The department also conducts training programmes on food storage and take up need based sponsored research projects for the industries on identification & disinfestation of food products. The department regularly undertakes consultancy services for analyzing the presence of insects and their life stages in foods; to design suitable packaging and evaluation of packaging materials for shelf-life extension.



Department of Food Business Management

The Department of Food Business Management is the new and the youngest department created during the year 2024 in NIFTEM-T that, is committed to advancing education, research and skill development in Food and Agribusiness Management. The department aims to offer demand-driven academic and training programmes to build a strong human resource base for the food processing sector. Key initiatives of the department include: Launching a full-time MBA program in Food & Agribusiness Management possibly in the upcoming academic year; Providing consultancy services to support the establishment of new food enterprises and enhance the efficiency of existing businesses; Conducting basic, applied, and adaptive research in Food Business Management; and Collaborating with national and international institutions to address critical industry and academic challenges. Through these initiatives, the department strives to bridge the gap between academia and industry, fostering innovation and sustainable growth in the food sector.



Food Testing Laboratory

The Food Testing Laboratory (FTL) is a state-of-art facility equipped with hi-tech precision equipments. It is accredited by National Accreditation Board for Testing and Calibration Laboratories (NABL) under ISO/IEC 17025:2017 for testing: (a) in Biological discipline - Food & Agricultural products, Nutraceuticals & Functional Foods, and Water; (b) in Chemical discipline - Food & Agricultural products, Residues in Food products, Water and Residues in Water and (c) in Mechanical discipline - Paper & Paper products. The laboratory functions as Referral Laboratory and National Reference Laboratory for FSSAI. Recently the FTL has been recognized by Bureau of Indian Standards (BIS) as empanelled laboratory. The laboratory activities include commercial testing, teaching, training, R&D and consultancy. The FTL has well experienced, quality scientific and technical manpower with world class analytical equipments.

The FTL is equipped to analyse the nutritional, physico-chemical characteristics, contaminants, toxins and microbial quality of food materials including raw and finished products and has a wide range of equipments to analyse food composition. This testing laboratory is one of its kind and unique in serving the food industries, research institutes and other stake holders in areas of food processing. The FTL works closely with manufacturers to help them that all products are scientifically tested and proved to be safe for human consumption.

The FTL is FSSAI-FOSTAC empanelled Training Partner. To improve the skills and impart knowledge on the quality for safe food production, periodic training programs are conducted. Consultancy is offered for the setting up of Quality Testing Laboratory in modern rice mills, oil industries, food industries, mineral water analysis and fruit processing industries. Also, provide turn-key-project for setting up of Quality Testing Laboratories and offer consultancy services to aspirants who are interested in creating a food testing facility.

Laboratory Facilities

Apart from NABL accerddited Food Testing Laboratory, the NIFTEM-T has bulit many world class teaching and research laboratory facilities in different area of food processing as given below:

- ◆ Food Microbiology
- ◆ Food Biochemistry
- ◆ Food Engineering
- ◆ Food Biotechnology
- ◆ Food Quality Testing
- ◆ Food Packaging
- ◆ Non-thermal Food Processing
- ◆ Sensory Food Analysis
- ◆ Unit Operations
- ◆ Heat Transfer
- ◆ Manufacturing Practices
- ◆ Grains Processing
- ◆ Spices Processing
- ◆ Computation Modeling & Nanoscale Processing
- ◆ Biosensor
- ◆ Refrigeration and Air-Conditioning
- ◆ Fluid Mechanics and Hydraulics
- ◆ Instrumentation and Process Control
- ◆ Central Instrumentation
- ◆ Common Analytical Instrumentation
- ◆ Primary Processing & Storage Technology
- ◆ Electrical Engineering
- ◆ Basic Electronics
- ◆ Computer Centre

Knowledge Centre

The Knowledge Centre (Central Library) in NIFTEM-T is a hub of academic activities that boasts an extensive collection of textbooks and reference books related to food technology domain, covering food science and technology, value addition of process engineering and technology, storage and packaging, food safety and preservation. In addition, significant number of general study materials and resources for competitive exams are also available. It houses over 1,000+ Research Theses and Dissertations, serving as a valuable repository for students. The library regularly subscribes to a number of prominent academics and research journals especially in food domain and has the facility to access the national and international peer-reviewed journals through ONOS. With a fully automated system, seamless access to online databases and a rich selection of newspapers and magazines, the Knowledge Centre fosters an engaging learning environment. The library is designed for undergraduate and postgraduate students, making it the perfect space for academic learning and thinking.





This Is
What We
Are...



Guests

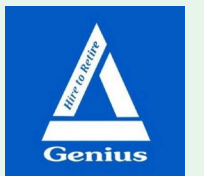


Industrial Collaboration for R&D



Academic & Career Support

Every year, NIFTEM-T conduct on-campus interviews for the placement of both MTech & BTech students. Many prominent Food Processing firms/industries come to recruit our young professionals. Apart from the regular campus placements, the Institute assists the students to get higher educational opportunities in premier institutes of India and across the world. Periodically, the Institute organizes special guest lectures by various experts from industries, academia and personality management to build the students' ability and self confidence to face their future career confidently.



Classroom Infrastructure

The learning environment plays a pivotal role in shaping the educational experiences of the students. Therefore NIFTEM-T offers top-notch classroom facilities and academic infrastructure to provide our students with the best possible resources for their academic journey. Our classrooms are thoughtfully designed with flexibility in mind, allowing for seamless transitions between group activities, lectures, and collaborative projects. Equipped with advanced audio-visual equipment and interactive displays, our classrooms encourage active participation and foster a culture of curiosity and exploration. Additionally, our campus features modern laboratories, well-stocked libraries, and spacious study areas, providing students with ample opportunities for hands-on experimentation and independent learning. We understand the importance of creating a safe and inclusive environment, that is why our facilities are meticulously maintained and equipped with the latest safety measures. From innovative teaching spaces to supportive infrastructure, we are dedicated to providing a holistic educational experience that empowers students to thrive academically and personally.



Campus Life

Life on our NIFTEM-T Campus is a vibrant and integral aspect of the overall experience. It is a melting pot where students from diverse backgrounds come together to form long lasting friendships, share experiences, and create a sense of community. Living on campus offers students the opportunity to immerse themselves fully in the academic and social fabric of college life. Our campus is facilitated with 24/7 surveillance and security, Wi-Fi connectivity and playground. From late-night study sessions to impromptu dorm room gatherings, residential halls become the hub of activity where students learn valuable life skills such as communication, compromise, and tolerance. From leadership workshops to cultural celebrations, there is always something happening in our residential campus which will help the students to explore their interests, horizons, and discover their true potential. In the end, residential life enriches the campus experience by creating a supportive and inclusive community where students can thrive academically, socially, and personally.



Hostels

NIFTEM-T has separate hostels for boys and girls inside the campus with well furnished rooms and equipped with state-of-the-art facilities, reading rooms, television, gym and music rooms. Most of our students are hostellers and perhaps many of them start their independent life journey here. Hostel messes provide nutritionally balanced, wholesome and tasty food and the dining charges are based on “dividing system”. The hostels are run by the students under the supervision of Wardens for both boys and girls hostels. Hostel life at NIFTEM-T is a mixture of fun and learning with indoor and outdoor games facilities. New hostel facilities are being built-up to accommodate more students.



Co-curricular Activities & Clubs

Academic journey especially at undergraduate level should get enriched with Co-Curricular activities, after all the college life is fun and frolicking time as well. NIFTEM-T offers tons of memorable time for our students through the activities of various club activities, all done by students themselves with faculty mentors. Green horns to the campus, many-a-time, learn here and become sports persons, musicians, dancers, good debators and so on.

Cultural Club

MoE's Institute Innovation Council

Science Club

Literary Club

National Service Scheme

Sports Club

Rotaract Club

Alumni Association

Yoga Club



STUDENTS' ZONE

Our Cultural Club play a significant role in promoting diversity, understanding, and appreciation of various cultures within the community. Cultural club typically organizes a wide range of activities aimed at celebrating and exploring different cultural traditions, customs, languages, arts and histories. It often organizes events to celebrate different festivals of India including Diwali, Pongal, Holi, Onam, Navaratri, etc. Cultural club often organizes movie nights or film screenings featuring films from different cultures and important games on big screen. This provides an opportunity for the students to learn about other cultures through cinema and engage in discussions about the themes and messages portrayed in the films.

Science Club offers a range of activities aimed at promoting scientific literacy, critical thinking skills and hands-on learning experiences. Science Club organizes or participate in Science Fairs and Competitions where students showcase their scientific projects and research findings. These events provide opportunities for students to demonstrate their creativity, problem-solving skills and scientific knowledge. Science Club facilitates debates and discussions on current scientific issues, controversial topics, and emerging trends in science and technology. These activities encourage critical thinking, argumentation skills and the ability to evaluate evidence and data.

Sports Club promotes physical well-being and also fosters the students with valuable life skills such as discipline, leadership, and sportsmanship.

Literary Club is a haven for students to engage in lively discussions, analyse the intricacies of literary works, and share their own creative expressions. Regularly, it organizes intercollegiate sports and games events and NIFTEM-T students are encouraged to participate in Inter-University events as well.

Rotaract Club is a space for our young individuals to come together and engage in meaningful service, leadership development, and personal growth. Under the guidance of Rotary Club of Kings, Thanjavur, a number of programmes like Blood Donation and Medical Camps are regularly taken up by this club.

Under the **National Service Scheme (NSS)** of NIFTEM – T, students are actively engaged in various community service projects aimed at addressing local issues and needs. This can include initiatives such as organizing health camps, conducting cleanliness drives, renovating schools or public facilities, and providing support to marginalized communities. The NSS Volunteers participate in activities like cleaning temples, parks, or other public spaces to promote environmental sustainability. Through active participation in these initiatives, students cultivate leadership skills, empathy, teamwork, and a sense of social responsibility, contributing to their holistic development as responsible citizens.





NIFTEM-T has excellent sports and recreation facilities on campus, with dedicated facilities for Table Tennis, Basketball, Volleyball, Football, Cricket and Badminton. Our students participate regularly in Inter Collegiate, Inter University and State Level Tournaments and have won laurels for NIFTEM-T. The Institute also conducts Inter Collegiate sports events.

Sports

NIFTEM-T provides separate fitness centres to Boys and Girls for the purpose of physical exercise. Our modern Fitness Centre offers new equipment including exercise machines, cardio equipment, free weights and more. The Centre aims at an all-round development of active and healthy young students. To achieve this objective, the Institute has equipped with well laid out and maintained Gym equipment. It improves students' physical competence and knowledge of movement and safety, and their ability to perform a wide range of activities associated with the development of a healthy lifestyle. Our knowledgeable and dedicated trainers are here to help our students to motivate and reach their fitness goals.

Institute Fitness Centre



Awards & Recognitions



Fees Structure – PhD (Food Technology) - Winter Session

2025–26 – ACADEMIC FEES

S. No.	Details	PhD
A. One Time Fees		
1	Admission Fee	12600
2	ID Card Fee	400
3	Seminar/Thesis Fee	13000
4	Qualifying Exam Fee	2800
5	Anti Plagiarism Fee	3000
6	Alumni Membership Fee	2000
7	Caution Deposit (Refundable)	4350
8	Library Deposit Fee (Refundable)	650
Total (A)		38800
B. Semester Fees		
1	Tuition Fee*	31500
2	Lab Support Fee	6300
3	Library Fee	1650
4	Examination Fee	7730
5	Student Activities	2250
6	IT Support	1500
7	Medical and Insurance Fee [§]	600
Total (B)		51530
Total (A+B)		90330

Note: *Tuition fee waiver scheme is applicable for eligible students as per the norms.

[§]Subject to revision as per the actual premium cost.

HOSTEL FEES & MESS CHARGES

S. No.	Details	PhD
C. One Time Fees		
1	Hostel Admission Fee	1500
2	Hostel Deposit (Refundable)	3500
Total (C)		5000
D. Every Semester*		
1	Establishment charges, (Hostel room rent, Electricity & Water charges)	15000
2	Mess advance (dining charges on sharing basis)	25000
Total (D)		40000
Total (C+D)		45000

*Subject to Revision





National Institute of Food Technology, Entrepreneurship and Management, Thanjavur (NIFTEM-T)

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