



**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 2026-2027

BTech (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

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<https://niftem-t.ac.in>





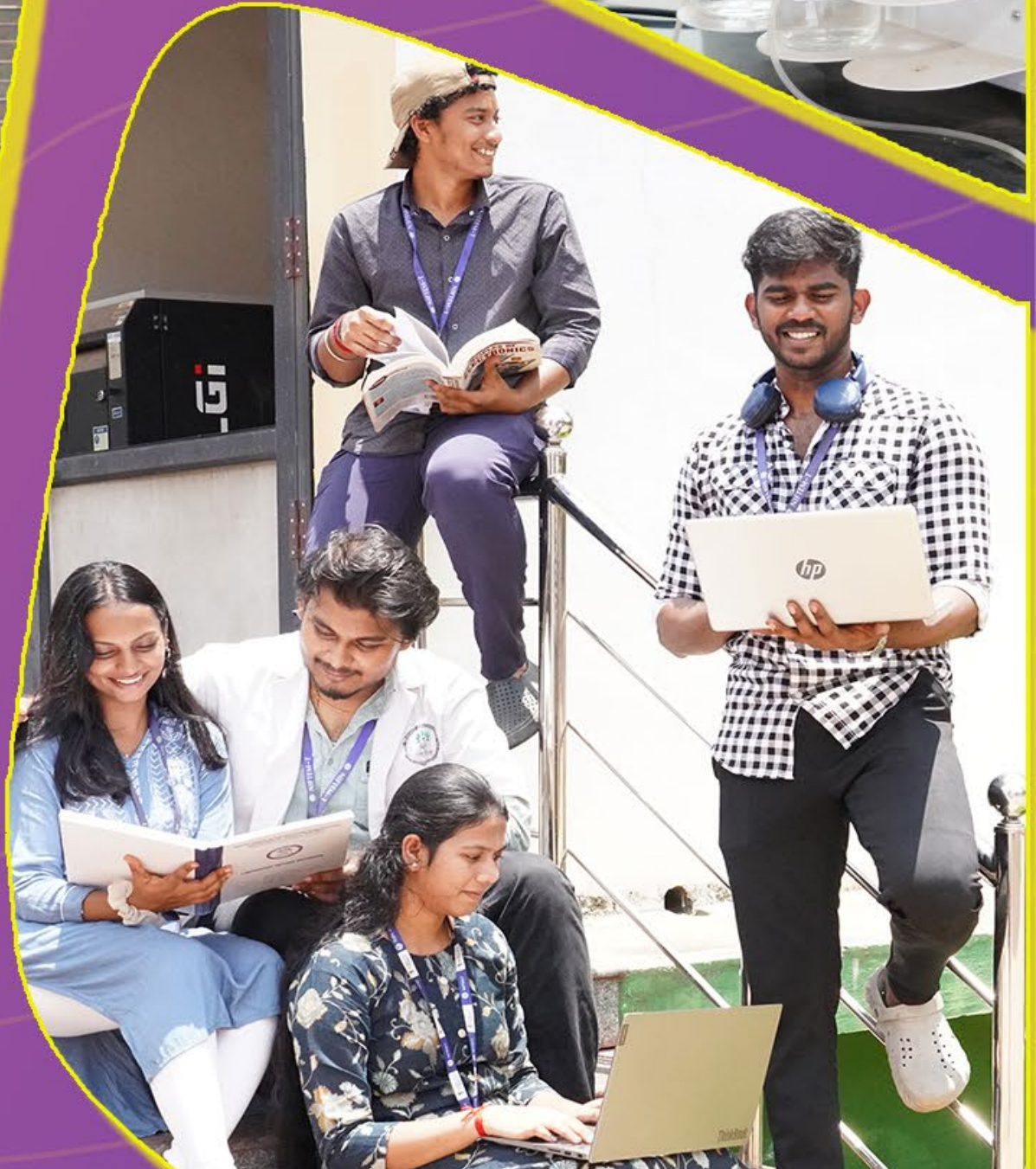
**“Education must not
simply teach work – it
teach Life.”**



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 Thiruvarur 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, pulses, cereals, etc. The PPRC metamorphosed as Indian Institute of Crop Processing Technology (IICPT), then as Indian Institute of Food Processing Technology (IIFPT), and finally today as NIFTEM-T, Thanjavur. It offers various degrees such as; BTech (Food Technology) at undergraduate level and at postgraduate level, MTech & PhD programmes in three areas of specialization - 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.



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





Vision

- *Emergence as an academic institution of international repute and providing knowledge-based education to students with advanced domain skilling for developing sustainable solutions to existing and futuristic problems in food processing and allied sectors.*
 - *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 developing science-based up-scalable technologies in the field of food processing.*
 - *Encouraging innovation and entrepreneurship among students and stakeholders in all facets of food processing; helping start-ups in design and development of solutions for national and international problems; and catalysing the growth of the food processing sector.*
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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, that can take up challenging research problems which 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.*
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LEADERSHIP TEAM



The Director



Prof. V. Palanimuthu

Director
NIFTEM-T

Prof. V. Palanimuthu, Director of NIFTEM-T, is an alumnus of TNAU, Coimbatore and IIT Kharagpur, specializes in Post-Harvest Processing & Food Engineering. He has over 32 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 developed 16 prototypes/ machinery/ gadgets that were commercialized through NRDC by the UAS, Bangalore and developed 9 value-added food product technologies that were already commercialized.

Apart from handling many UG & PG courses during his long stint as a university professor, has handled 17 externally funded research projects (in most of them as Principal Investigator); 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 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. Recently, he received “Best Director Award” from Honourable Governor of Tamil Nadu.

143

Startup &
Entrepreneurs

108

Food
Technologies &
Equipment

65

Technologies
Transferred

55

Patented
Inventions



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. Apart from being Registrar (i/c), he is also the HoD of Department of Food Plant Operations, Incubation & Entrepreneurship. Earlier, he briefly served as an ARS Scientist in Indian Council of Agricultural Research and has 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 a microwave retorting system for processing of indigenous foods. He has published many research and review articles in National and International Journals.



Dr. M. Loganathan

Dean (Academics)

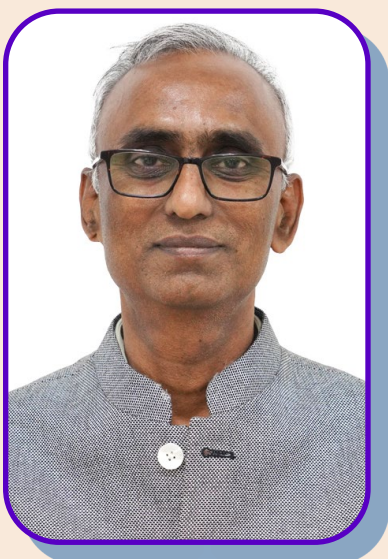
Dr. Loganathan has been serving in this Institute since 1999. He has been handling national and international research projects on grain storage, studying stored product insects and management of insects in food products. He has been providing consultancy and handled many industry projects on insect 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 Boards 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



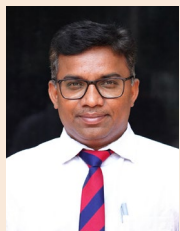
Dr. V. Hema
Professor
Food Plant Operations, Incubation &
Entrepreneurship



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



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
Project Monitoring Cell



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)



Dr. M. Rajeswari
Lady Physical Education Teacher (C)
Office of the Dean (Student welfare)

Undergraduate Programme

BTech (Food Technology) Full Time

Duration: Four years (8 semesters) programme

Admission is purely based on the All India Rank of the JEE (Mains)-2026 (Paper 1) through Joint Seat Allocation Authority (JOSAA 2026)/ Central Seat Allocation Board (CSAB 2026).

- ◆ The reservation policy is as per GoI norms.
- ◆ Total Seats: 90

Seat Matrix	
Category	No. of Seats
Open	34
Open - EWS	09
Open - PwD	02
OBC - NCL	23
OBC - PwD	01
SC	13
SC - PwD	01
ST	07
Total	90

OBC - Other Backward Classes, NCL - Non-Creamy Layer,
SC - Scheduled Castes, ST - Scheduled Tribes,
EWS - Economically Weaker Sections, PwD - Persons with Disabilities

Eligibility

The candidates must have secured 75% in Class 12/Equivalent Qualifying Examination or must be in the top 20 percentile of the respective Board. For SC, ST and PwD candidates, the qualifying marks is 65%. (For further details, please visit: <https://jeemain.nta.nic.in/>)



Undergraduate Programme (Sports Quota)

BTech (Food Technology) Full Time

Duration: Four years (8 semesters) programme

Sports Quota Admission is as per SQA Guidelines.

(For further details, please visit: <https://niftem-t.ac.in/sq-admission.php>).

◆ Total Seats: 2 (Open & Gender Neutral)

List of Eligible Sports or Games	
Aquatics	Athletics
Chess	Cricket
Badminton	Basketball
Football	Hockey
Squash	Table Tennis
Lawn Tennis	Volleyball
Weightlifting	Kabbadi

Eligibility

Should have JEE (Mains) 2026 Common / Category Rank and should have passed Class 12 or equivalent qualifying examination with 75% marks (65% for SC, ST and PwD candidates)



Scholarships

Many Merit scholarships are offered for the students to:

- ◆ Attract meritorious students to NIFTEM-T
- ◆ Encourage students to excel in their studies and become rank holders

Scholarships Offered for BTech (Food Technology) Programme*

Scholarship Name	Details
Institute Merit-cum-Means Scholarship	Awarded to five top ranking students of each batch based on the previous semester's performance @ Rs.1,000/- per month.
Institute Free Studentship	Awarded to one student of each UG batch based on the previous semester's performance @ Rs. 5000/- per semester
Institute Notional Prize	A notional prize of Rs.5000/- (One time award) and a Certificate of Merit for one student in each batch from 2 nd to 4 th year based on ranking in the previous year
Anil Adlakha Award Scholarship	Cash Award of Rs.10,000/- to one outstanding 2 nd year BTech (FT) student based on his/her academic performance in the first year.

* The Scholarships will be provided as per the Institute norms



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. The Department offers MTech & PhD (Food Technology) in Food Process Engineering. This department is responsible for developing innovative solutions to improve the safety, quality, and sustainability of food products, design of 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*: Supports 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 many fully equipped teaching laboratories for courses related to core food process engineering, like 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 nutrients loss and resource utilization.

The department offers MTech (Food Technology) and PhD (Food Technology) programmes 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 programmes 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:

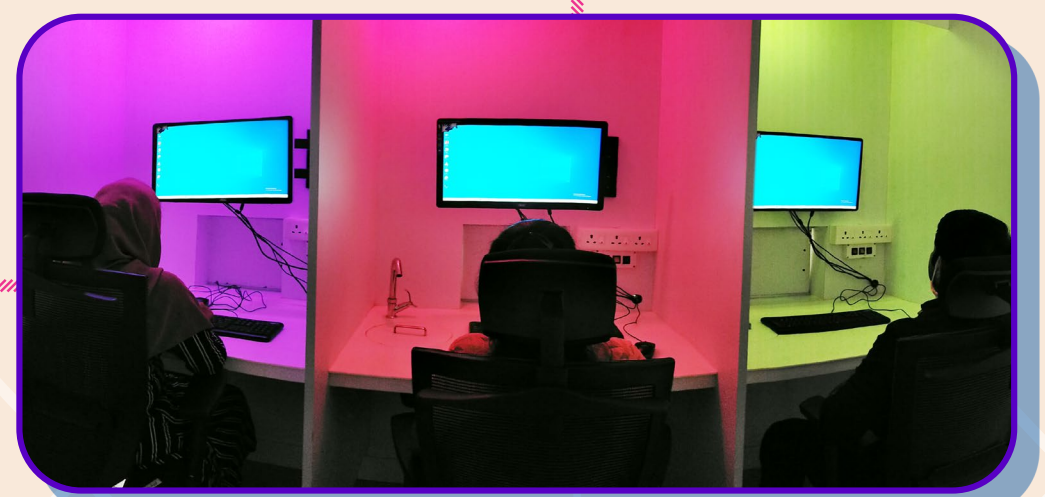


Centre of Excellence in Non-thermal Food Processing

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 food processing 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 food processing 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 is one of the cornerstones of the Institute, offering an exceptional environment for both teaching and research the department is responsible for offering MTech & PhD (Food Technology) Degree programmes in Food Safety and Quality Assurance (FSQA). The department also contributes significantly to all the academic programmes at 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 trainings, and special trainings 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. All the BTech (Food Technology) students undergo one semester experiential learning in the department to enhance their practical skills.

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
- Urili roaster
- Pulveriser
- Sugarcane crusher



DEPARTMENT OF
FOOD PLANT OPERATIONS,
INCUBATION AND ENTREPRENEURSHIP

FOOD PROCESSING BUSINESS INCUBATION CENTRE

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 programmes of the institute, but also offers special technological support to the food sector in the areas of packaging and storage of various 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 state of the art equipments for analyzing 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 of various food commodities to enhance the shelf life including development of safe storage guidelines for food grains, devising various chemical and non-chemical protocols for the management and disinfestation of stored product insects in cereals, pulses, oilseeds and many value-added products. The department also conducts many popular training programmes on food packaging & storage technology and takes up need based Sponsored Research Projects from industries for 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 and is committed to advancing education, research and skill development in Food and Agribusiness Management. The department offers demand-driven academic and management 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 programme 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. Under RAMP programme funded by TNAPEX, Government of Tamil Nadu, the department is hand-holding 40 Food MSME Entrepreneurs for one year to take their ideas into successful business ventures.



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 a Referral Laboratory and National Reference Laboratory for FSSAI. Recently the FTL has been recognized as an empanelled laboratory by Bureau of Indian Standards (BIS). The laboratory activities include commercial food sample testing, teaching, training, R&D and consultancy. The FTL has well experienced, 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 the areas of food processing. The FTL works closely with manufacturers helping them that their 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 for stakeholders. Consultancy is offered for the setting up of Quality Testing Laboratory in modern rice mills, oil industries, food industries, mineral water manufacturing units and fruit processing industries. Also, FTL provides turn-key-project support for setting up of Quality Testing Laboratories and offer consultancy services to aspirants who are interested in creating a food testing facility.

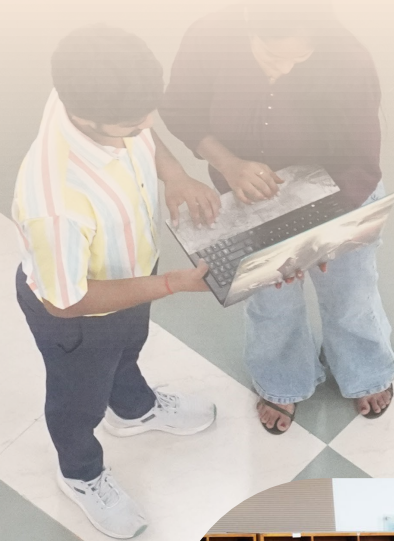
Laboratory Facilities

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

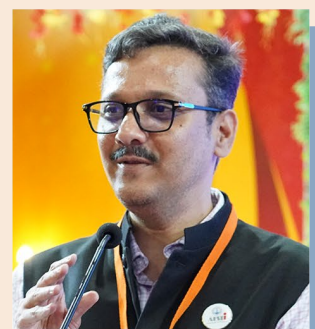
- ◆ Food Microbiology
- ◆ Food Biochemistry
- ◆ Food Engineering
- ◆ Food Biotechnology
- ◆ Food Quality Testing
- ◆ Food Packaging
- ◆ Non-thermal Food Processing
- ◆ Sensory Food Analysis
- ◆ Unit Operations
- ◆ Heat Transfer
- ◆ Manufacturing Practices
- ◆ Grains Processing
- ◆ Spices Processing
- ◆ 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 nutrition, value addition, process engineering and technology, packaging and storage, 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 academic 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 collection 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.



Guests



Industrial Collaboration for R&D



Academic & Career Support

Every year, NIFTEM-T arranges on-campus placement interviews for 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 admission for higher educational opportunities in premier institutes of India and abroad. 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 library, 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.



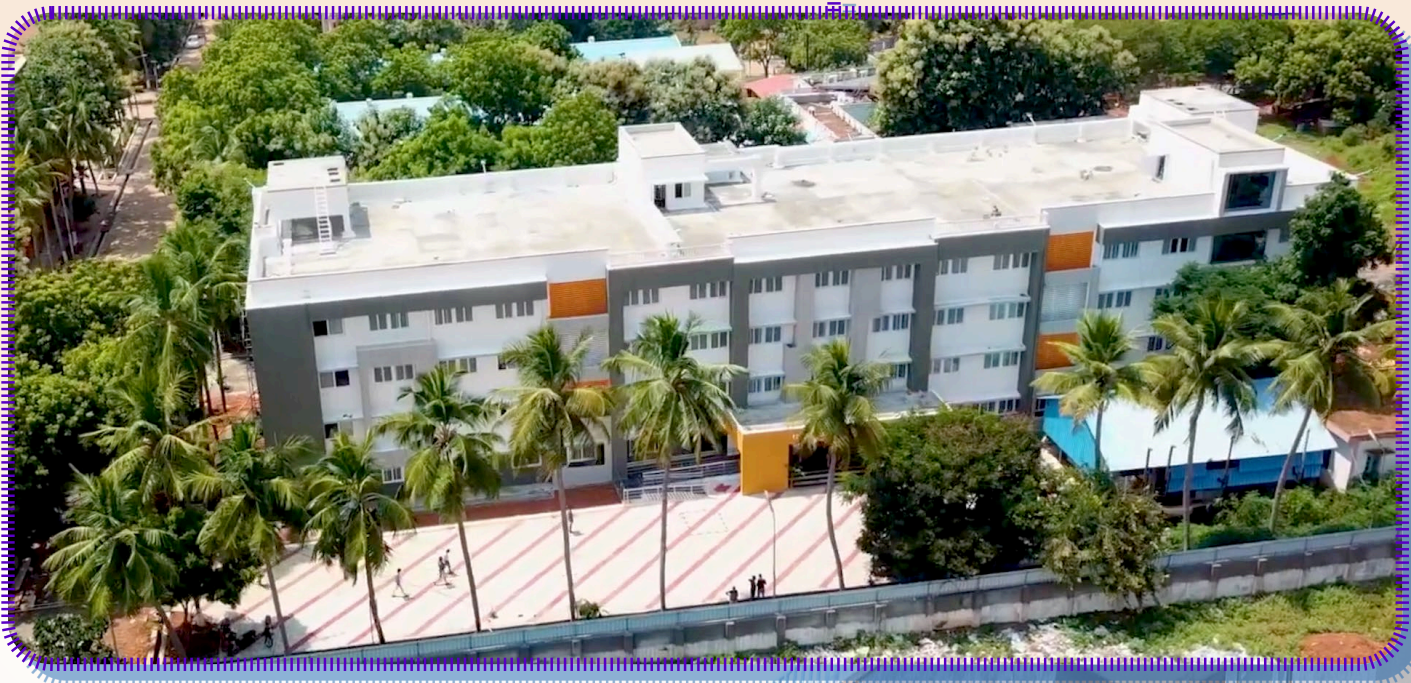
Campus Life

Life in 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 help the students to explore their interests, horizons, and discover their true potential. 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 to accommodate more students.



HOSTEL COMPLEX

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 various club activities, all done by students themselves with the assistance of 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

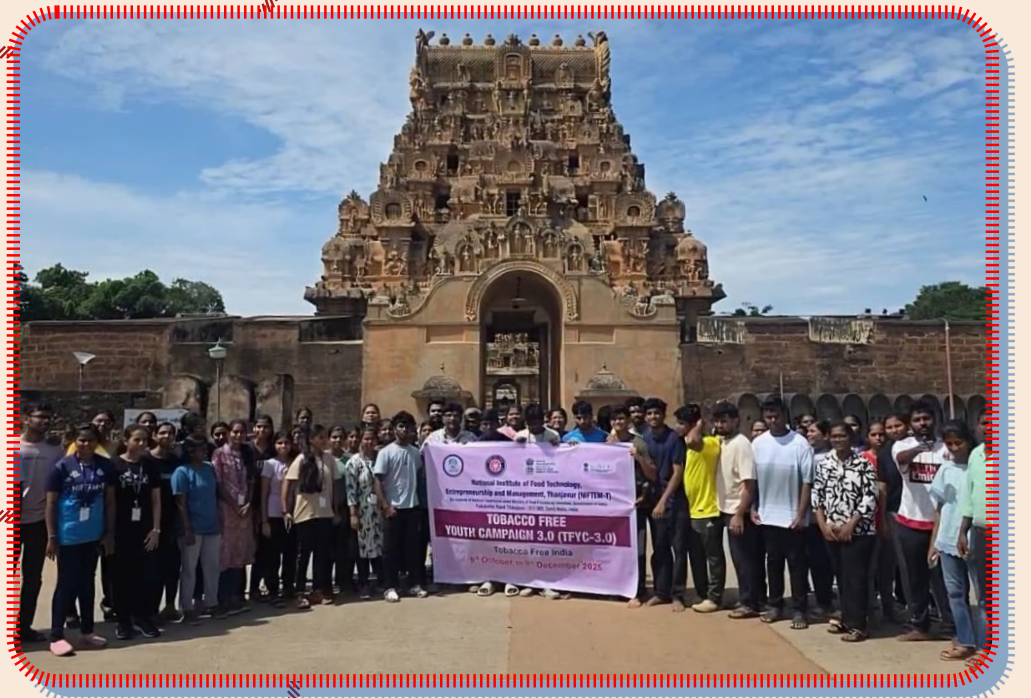
National Service Scheme

Sports Club

Rotaract Club

Alumni Association

Yoga Club



STUDENTS' ZONE

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 of feature films of different cultures and hosts important international games on big LED 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, Competitions and Hackathons 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. Many Inter and Intra college events are regularly organized by the club. Students are encouraged to participate in many Inter University events as well.

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 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.

NATIONAL SERVICE SCHEME (NSS): NIFTEM – T students, under the NSS banner, 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.



Sports

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.



Institute Fitness Centre

NIFTEM-T provides separate Fitness Centres to Boys and Girls for the purpose of physical exercise. Our modern Fitness Centre offers 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.



Awards & Recognitions

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



Fees Structure – BTech (Food Technology)

2026–27 – ACADEMIC FEES

S. No.	Details	Fees (Rs.)
A.	One Time Fees	
1	Admission Fee	15480
2	ID Card Fee	400
3	Seminar/Thesis Fee	1620
4	Alumni Membership Fee	2000
5	Caution Deposit (Refundable)	4350
6	Library Deposit Fee (Refundable)	650
Total (A)		24500
B.	Semester Fees	Semester
1	Tuition Fee*	46170
2	Lab Support Fee	7260
3	Library Fee	2300
4	Examination Fee	6670
5	Student Activities	6300
6	IT Support	5700
7	Medical and Insurance Fee [§]	600
Total (B)		75000
Total (A+B)		99500

Note: *SC/ST students will get full waive off for tuition fee;

Some students of other categories will get tuition fee waiver based on their annual family income (Limited to 5% of the total intake strength).

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

HOSTEL FEES & MESS CHARGES

S. No.	Details	Fees (Rs.)
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 will be adjusted in this advance)	25000
Total (D)		40000
Total (C+D)		45000

*Subject to Revision





**National Institute of Food Technology,
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