



खाद्य प्रसंस्करण उद्योग मंत्रालय
MINISTRY OF
FOOD PROCESSING INDUSTRIES



**National Institute of Food Technology,
Entrepreneurship and Management, Thanjavur (NIFTEM-T)**
(An Institute of National Importance; Formerly Indian Institute of Food Processing Technology - IIFPT)

Ministry of Food Processing Industries
Government of India
Thanjavur, Tamil Nadu

PLACEMENT BROCHURE 2022 - 23



**FSSAI Referral & NABL
Accredited Laboratory**



nirf

India Rankings 2022
Among all engineering colleges in India



Preamble

National Institute of Food Technology, Entrepreneurship and Management, Thanjavur (NIFTEM-T) is national level research and academic institution under the ministry of Food Processing Industries, Government of India. The Institute has its origin way back in 1967 when it was started as a tiny R&D laboratory in the Modern Rice Mill Complex of Tiruvarur Cooperative Marketing Federation (TCMF) at Tiruvarur, Tamil Nadu, India. The objective of the first lab was identifying technologies for preserving high moisture paddy. This laboratory was later upgraded as a national laboratory and renamed as Paddy Processing Research Center (PPRC) in 1972. The focus of PPRC was to solve problems related to post harvest processing and preservation of paddy. Later, the institute was shifted to its current location at Thanjavur in 1984.

Considering the vital importance of strengthening the R&D and empowering the human capital in food processing sector, post-harvest processing, Preservation and value addition, Ministry of Food Processing Industries (MOFPI) has upgraded the then PPRC to Indian Institute of Crop Processing Technology (IICPT) in 2008 and as Indian Institute of Food Processing Technology (IIFPT) on 31st March 2017. Recently, the Indian Institute of Food Processing Technology (IIFPT) has attained the Institute of National Importance (INI) status by the "NIFTEM Act 2021" which has been passed in the Parliament. The Institute is henceforth being coined as "National Institute of Food Technology, Entrepreneurship and Management, Thanjavur (NIFTEM-T)." The act enables functional autonomy to the institute to introduce new academic courses in the mandated fields of Food Technology, Entrepreneurship and Food Business Management. In its upgraded form, NIFTEM - T will focus on providing solutions to all food processing areas including fish, meat and dairy products processing through intensive research and development activities. The panoramic campus of the institute is at a distance of 2 km from Thanjavur New Bus Stand, 5 km from Railway Station and 45 km from Tiruchirappalli International Airport.

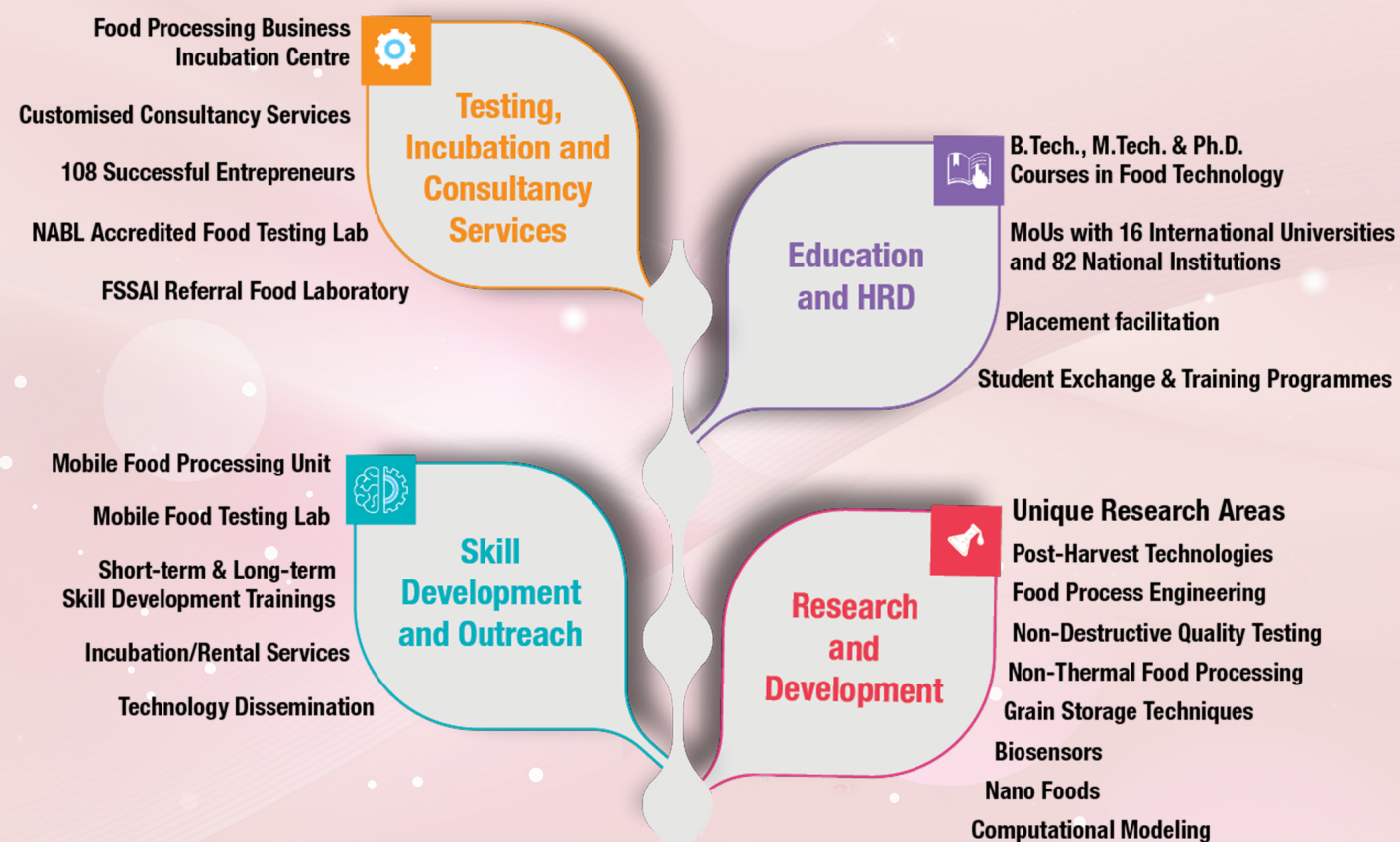


Dr. M. Loganathan,
Director(i/c) - NIFTEM-T

Focus on inclusive growth by accomplishing overall sustainability safety and economic prosperity in the food sector



Our Services



Mandates

- Basic, applied and adoptive research and development in post harvest processing, preservation and value addition of cereal grains, pulses, millets and oil seeds and crops of wetlands and storm prone regions, including plantation, spices, fish, meat, dairy and other important food crops
- Education and training for creating strong human resource capacities for the food processing industry and academic institutions in the country
- Research and development for creating environment friendly methods of utilizing the vast biomass in the country and food industrial wastes for increased economic returns of the producers and processors
- Training for upgrading the skills of academicians, research students and food processing entrepreneurs and manpower for promoting growth of new food industry and entrepreneurship in the country
- Consultancy to existing food industries or for creation of new food industries for better performance, efficient functioning, and for byproduct and waste utilization and effective effluent management
- Act as a national institute for the information generation and flow on post harvest processing, preservation and value addition of foods and to create linkages with related industries, academic and R&D Institutions across the country and around the world
- Analytical services to food industries and research institutes for testing the food and other organic samples and providing reports on the proximate and ultimate compositions

Facilities

- State-of-the-Art Infrastructure
- NABL Accredited & FSSAI Referral Laboratory
- Food Processing Business cum Training Incubation Centre
- Knowledge Centre and Computing Facilities
- World Class Teaching Laboratories

Departments

- Food Engineering
- Food Packaging and System Development
- Food Product Development
- Food Safety and Quality Testing
- Food Biotechnology
- Primary Processing, Storage and Handling
- Computational Modeling and Nanoscale Processing Unit
- Technology Dissemination
- Food Processing Business Incubation Centre
- Workshop & Fabrication Unit
- Academics and Human Resource Development
- Centre for Excellence in Grain Science
- Centre for Excellence in Nonthermal Processing
- School of Sensory Science
- Central Instrumentation Facility
- Industry Academia Cell
- Planning and Monitoring Cell

Courses Offered

- B.Tech. (Food Technology) – 90 seats
- M.Tech. (Food Process Engineering) – 12 seats
- M.Tech. (Food Science & Technology) – 12 seats
- M.Tech. (Food Safety & Quality Assurance) – 12 seats
- Ph.D. (Food Process Engineering) – 08 seats
- Ph.D. (Food Science & Technology) – 08 seats



Collaborations

- NIFTEM-T signed MoU with many national universities/colleges/institutions like
 - MS Swaminathan Research Foundation, Chennai
 - NIT, Trichy
 - VIT, Vellore
 - Central Electronics Engineering Research Institute, Rajasthan
 - Central Railside Warehouse Co. Ltd., New Delhi
 - ICAR-CTCRI, Thiruvananthapuram
 - Gandhigram Rural Institute, Dindigul
 - Jawaharlal Nehru Technological University Kakinada
 - CSIR- CFTRI, Mysore
 - Entrepreneurship Development Institute of India, Guwahati, Assam
 - Punjab Agricultural University
 - University of Agricultural Sciences, Raichur Karnataka.
 - Marathwada Agricultural University, Parbhani Maharashtra
- MoU with International Universities/Colleges
 - Natural Resources Institute, Greenwich London
 - Kansas State University, Manhattan
 - Oklahoma State University, Oklahoma
 - Kururay Co. Ltd. Tokyo, Japan
 - Oniris France
 - Ambo University, Ethiopia
 - Asian Institute of Technology, Thailand
 - Auburn University, USA
 - Wageningen University, Netherlands
 - Saskatoon Pulse Growers, Saskatoon, Canada
 - Illinois Institute of Technology Chicago, USA
 - Colorado State University, Fort Collins, USA
 - McGill University, Montreal, Canada
 - University of Saskatchewan, Saskatoon, Canada
 - University of Nebraska, Lincoln, USA
 - University of Manitoba, Winnipeg, Canada



Courses Curriculum and Details

B. Tech (Food Technology)

Food Technology is a multidisciplinary subject, blended with technology and engineering applications in the food sector. This stream covers many courses like Food Science, Food Technology, Food Chemistry, Food Engineering & Unit Operations, Food Nutrition, Food Microbiology and Food Biochemistry. In addition, students also learn advanced courses on Food Process Technology, New Product Development, Food Storage & Handling, Post-Harvest Operations, Innovative Food Packaging, Food Quality, Safety and Testing. Above all, the students are exposed to various food industries through a three months internship program for upgrading their industrial skills.

M. Tech in Food Technology (Food Process Engineering)

Food processing sector has huge potential in terms of production of processed foods, value addition and technology development. It is one of the major sources for employment and entrepreneurship. Food Process Engineering deals with the analysis of processes, plant design, operation technologies, products development and life cycle of process plants. In this programme, students learn advanced courses on food process engineering through elaborate class discussions, hands on laboratory sessions / Projects and industry internships to expand their knowledge and upgrade their skills. It is designed for students who wish to broaden their job prospects through cross training, re-training or specialization.

M. Tech in Food Technology (Food Process Technology)

Food Process Technology (FPT) is a multidisciplinary subject that covers Food Science, Food Technology, Food Chemistry, Food Engineering, Nutrition, Microbiology and Biochemistry to study the nature of foods, causes of their deterioration and the principles underlying food processing, preservation and packaging. In this programme, Students learn advanced courses on FPT through intensive classroom sessions, laboratory practice, projects based on new product development and industry internships to gain invaluable transferable skills for enhancing employability.

M. Tech in Food Technology (Food Safety & Quality Assurance)

Food safety and quality assurance is the priority of any food processing industries nowadays. All food industries assure government regulators and customers worldwide that the organization is processing safe and high-quality products. Quality assurance and quality control is an important section in food industry which strictly focuses on testing and control systems to produce safe foods. To cater the human resources requirements to serve as quality executive, quality manager, food safety officer, production executive, food safety standards consultants, etc., NIFTEM-T commenced this master's programme. In this, students learn advanced courses on food safety and quality assurance through interactive classroom and laboratory session along with real time projects and internships at industries.



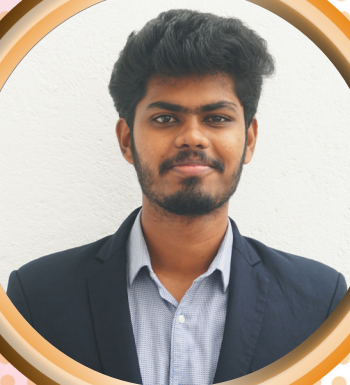
B.Tech

2022 - 2023



A V ASWIN

B. Tech Food Technology
Preference: Job

**Project Title**

Disinfection of microbial load in food and beverages using Pulsed UV light

Internships

Aavin, Thanjavur & Farm Harvest, Salem

Skills

Handling of analytical instruments
Effective Presentation skills, Good Communication skills
Managerial skills & Public speaking

aswin2019@gmail.com

ABISH A

B. Tech Food Technology
Preference: Job

**Project Title**

Disinfection of microbial load in food and beverages using Pulsed UV light

Internships

Itc Limited ,Trichy, Gold Cup Beverages, Thanjavur
Aavin, Thanjavur & 777 Beverages, Thanjavur

Skills

Handling of analytical equipments
Food testing and quality assurance
Effective people management
Organisational skills adaptability

abishanbarasan2000@gmail.com

ADITHYAN B

B. Tech Food Technology
Preference: Job

**Project Title**

Disinfection of microbial load in food and beverages using Pulsed UV light

Internships

Modern breads

Skills

HACCP Quality evaluation
Sensory evaluation
Safety standards,
Presentation skills & Teamwork

adithyanbinu@gmail.com

AJITH K ANTONY

B. Tech Food Technology
Preference: Job

**Project Title**

Characterization of white finger millet starch upon Annealing ultrasound and dual modification

Internships

Modern Food Enterprises Pvt Ltd Kochi, Kerala

Skills

Sensory analysis , Quality control, Nutritional evaluation, Food safety control, Meticulous attention to detail, especially with regard to food hygiene and safety, Good teamworking abilities.

ajithantony6117@gmail.com

AJNAS MOHAMMED

B. Tech Food Technology
Preference: Job

**Project Title**

Characterization of white finger millet starch upon Annealing ultrasound and dual modification

Internships**Skills**

Public speaking
Active Listening
Team Building, Flexible

ajumohd13@gmail.com

AMARNATH M S

B. Tech Food Technology
Preference: Job

**Project Title**

Characterization of white finger millet starch upon Annealing Ultrasound and dual modification

Internships

Aavin -Thanjavur & Spirulina cultivation

Skills

Self-confidence
Teamwork
Creative thinking
Hardwork
Video editing

msamarnath07@gmail.com

ARDRA AMBADI

B. Tech Food Technology
Preference:Job

**Project Title**

Effect of process modifications of Nutritional, Structural & Functional characteristics of Millets

Internships

Regio Foods Pvt Ltd, Kerala, Coursera

Skills

Communication and oratory skills
Team player
Time management
Problem solving skills

ambadiardra13@gmail.com

ARUNVEL K

B. Tech Food Technology
Preference:Job

**Project Title**

Effect of process modification of nutritional, structural and functional characteristics of millets

Internships

"ITC - ICML , Trichy

Skills

Sensory Evaluation
Digital Marketing
Financial Management
Human Resource Management & Innovative Ideas

arunvel2019@iifpt.edu.in

ASWATHAMAN A

B. Tech Food Technology
Preference:Job

**Project Title**

Effect of process modifications of nutrituonal structure and functional characteristics of millets

Internships

ITC -(ICML) private limited pudukottai
AAVIN, thanjavur

Skills

Adoptability & Management
Diefician and nutrition based knowledge
Presentation & Productivity
Safety and induction

aswathaman947@gmail.com

CHICHULA MEGHANA

B. Tech Food Technology
Preference:Job

**Project Title**

Development and optimization of a novel health drink comprising seaweed, algae and LAB from foodwaste origin & it's anti-biofilm properties

Internships

ITC Ltd

Skills

Communication skills
Adaptability
Team management

meghanach51@gmail.com

CHIMNAPURE PRASENJIT MOTIRAM

B. Tech Food Technology
Preference:Higher Studies

**Project Title**

Development and optimization of a novel health drink comprising seaweed, algae and LAB from foodwaste origin and it's anti-bio-film properties

Internships

None

Skills

Leadership, Team player, & good Communication
I have experience in handling equipments such as 'fermentor, PCR, & Gel electrophoresis'
I have passed 2nd grade of classical music in singing

Prasenjit2019@iifpt.edu.in

DHARANIE S

B. Tech Food Technology
Preference:Job

**Project Title**

Development and optimization of a novel health drink comprising seaweed, algae and LAB from foodwaste origin and it's anti-bio-film properties

Internships

ITC Ltd., AAVIN,
Food regulation and compliance centre (FRCC)-Internship on food safety management and Manufacturing practices,
FSSAI (Fostac)- Online food safety supervisor training

Skills

Sustainable, Adaptable to environment, Public speaking and Organizational systems

dharanie.iifpt@gmail.com

DHEETCHANYA RAMU

B. Tech Food Technology
Preference: Job

**Project Title**

Effect of Processing Techniques on the Functionality of the Millets

Internships

Qatar Oasis, produced and distributed by Al
Arabiya Mineral Water and Packaging Factory

Skills

Certified in programming language C++
Written and verbal communication skills
Task prioritization
Creative thinker
Problem-solving

dheetchanyaramu@gmail.com

GOKUL RAJ R

B. Tech Food Technology
Preference: Job

**Project Title**

Effect of Processing Techniques on the Functionality of the Millets

Internships

Aavin, Tiruchirapalli
SafeFood Mitra Private Limited-Jaipur(Online)
FoSTaC FSSAI Food Safety Supervisor Advance Manufacturing Level II

Skills

Team work
Event management
Equipment handling
Problem solving
Adaptability

gokulraj7141@gmail.com

GRACE ANIL

B. Tech Food Technology
Preference: Job

**Project Title**

The Effect of Processing Techniques on the Functionality of Millets

Internships

Seven Seas Distillery, Mannuthy
Dairy Plant, Kerala Veterinary and Animal Sciences University, Mannuthy,
Meat Plant, Kerala Veterinary and Animal Sciences University, Mannuthy

Skills

Adaptability
Teamwork
Work ethic Creativity
Problem Solving

graceanil173@gmail.com

HARINI U

B. Tech Food Technology
Preference: Job

**Project Title**

Valorization of fruit wine residues

Internships

Aavin, Thanjavur

Skills

Handling of analytical instrument
Structural problem solving, Culinary arts
Understanding biases, Agile thinking, Active listening

harinichandran2001@gmail.com

HARISANKAR A

B. Tech Food Technology
Preference: Higher Studies

**Project Title**

Valorization of fruit wine residues

Internships

Milma Dairy, Pathanamthitta Region, Kerala

Skills

Good at using lab instruments
Communication
Proximate analysis
Sensory skill

harisankar10022001@gmail.com

HARISH S

B. Tech Food Technology
Preference: Job

**Project Title**

Valorization of fruit wine residues

Internships

Ooty chocolate factory, kathadimattum, Ooty.
Aavin, Tiruchirapalli
SafeFood Mitra Private Limited -Jaipur(Online).
FoSTaC FSSAI Food Safety Supervisor Advance Manufacturing Level II. "

Skills

Operating Analytical Instruments
Analytics skills with Share Marketing experience
Oral presentation Event management
public speaking

harift12@gmail.com

HARRI PRAKASH M

B. Tech Food Technology
Preference: Job

**Project Title**

Comparative Study on the Physio-chemical Parameters of Millet Milk During Thermal and Non- thermal Pasteurization

Internships

Ooty chocolate factory, Ooty

Skills

Adaptability
Food Product Development
Social thinking
Optimistic
Team Work

harriprakash88@gmail.com

KAAR MUGILAN P

B. Tech Food Technology
Preference: Higher Studies

**Project Title**

Design and development of heat exchange system for production of hot air using IR heater

Internships

ITC (ICML) limited, Pudukkottai
AAVIN ,thanjavur
Training at Spirulina Nutritech , Madurai

Skills

Equipment Handling
Food quality and analysis
Oral presentation
Organizational system

kaarmugilan2019@iifpt.edu.in

IRFANA Z

B. Tech Food Technology
Preference: Job

**Project Title**

Comparative Study on the Physio-chemical Parameters of Millet Milk During Thermal and Non-Thermal Pasteurization

Internships

AAVIN- Trichy
Turnip Innovations Pvt Ltd (VIRTUAL)
AAVIN - Thanjavur
Food Safety Labelling and Process Management System (Virtual)

Skills

Handling dryers
Hands on experience on dairy products
Decision Making
Active Listening

irfanazahir285@gmail.com

KATHIRVEL T

B. Tech Food Technology
Preference: Job

**Project Title**

Design and development of heat exchange system for production of hot air using IR heater.

Internships

ITC-pudukottai
AAVIN- Thanjavur

Skills

Food testing
Sensory evaluation
Team management
Environment adaptability

Kathirvel2019@iifpt.edu.in

K VIJAY BALAJI

B. Tech Food Technology
Preference: Job

**Project Title**

Comparative Study on the Physio-chemical Parameters of Millet Milk During Thermal and Non-Thermal Pasteurization

Internships

ISPIC 2021 Smart protein Ambassador

Skills

New product development

vijaybalaji2019@iifpt.edu.in

KAVIRAJ V

B. Tech Food Technology
Preference: Job

**Project Title**

Design and development of heat exchange system for production of hot air using IR heater.

Internships

Aavin dairy, Thanjavur
SPIRULINA NUTRITECH FOUNDATION, Madurai

Skills

Equipment handling
Food testing
Sensory analysis
Presentation skills

kaviyoga740@gmail.com

KEVIN BRITTO R

B. Tech Food Technology
Preference: Higher Studies

**Project Title**

Development of Microcrystalline Cellulose from Seaweed

Internships

Aavin, Tiruchirapalli
FoSTaC Food Safety Supervisor Advance Manufacturing Level II - FSSAI
Food Regulation and Compliance Centre - Delhi
Safe Food Mitra Pvt Ltd - Jaipur

Skills

Food Safety and Quality
Food Business and Innovation
Marketing Strategy
Team Work

kevinbritto116@gmail.com

KIRUBA SANKAR G

B. Tech Food Technology
Preference: Higher Studies

**Project Title**

Development of Microcrystalline Cellulose from food byproduct

Internships

Mane Kancor Ingredients Pvt Ltd

Skills

Filmora & Premiere Pro
C, C++, Web hosting and website development (www.foodtechgate.com)
Problem solving, Good oratory skill &
Good at managing financial activities

kirubar2001@gmail.com

KOLLIPARA BHARATH KUMAR

B. Tech Food Technology
Preference: Higher Studies

**Project Title**

Development of Microcrystalline Cellulose from Seaweed

Internships

None

Skills

Quality checking
Adaptability
Good communication
Flexible

Kbharathkumar2001@gmail.com

KUMAR HARSHA N

B. Tech Food Technology
Preference: Job

**Project Title**

Development of standard for evaluation of cooking quality of millets through alkali spreading test

Internships

Aavin, Thanjavur
Food Safety and Management System Division, FRCC
Ganga Corporation, Erode

Skills

Food Microbiology
Food Safety and Quality Analysis
Problem solving
Leadership

harsh2479@gmail.com

LAKSHMI PRABHA G

B. Tech Food Technology
Preference: Higher Studies

**Project Title**

Development of standard for evaluation of cooking quality of millets through alkali spreading test

Internships

Aavin, Thanjavur
Aavin, Trichy

Skills

Knows to operate vitek
Proximate analysis
Sensory skills
Communication & Team player

prabha29.ganga@gmail.com

MAHALAKSHMI R

B. Tech Food Technology
Preference: Job

**Project Title**

Development of standard for evaluation of cooking quality of millets through alkali spreading test

Internships

Aavin, Thanjavur

Skills

Easy adaptability
Teamworker
Hardworker

princessmaha04@gmail.com

MAHALAKSHMI S

B. Tech Food Technology
Preference: Job

**Project Title**

Extraction of bioactive compounds from seaweed and their incorporation in food products

Internships

None

Skills

Problem solving
Leadership and team working
Time management
Presentation skills

kssm.maha@gmail.com

MIDHUNA L V

B. Tech Food Technology
Preference: Job

**Project Title**

Extraction of bioactive compounds from seaweed & incorporating into food products

Internships

Aavin, Thanjavur
Turnip innovations - Design Thinking

Skills

Sensory Analysis
Quality testing
Product development
Article writing

midhunaagnes@gmail.com

MOHAMED SAKIL A

B. Tech Food Technology
Preference: Job

**Project Title**

Extraction of bioactive compounds from seaweed & incorporating into food products

Internships

Aavin, Thanjavur
internship in FTA division(online)
spirulina cultivation

Skills

FOSTAC FSSAI food safety supervisor advance manufacturin v level-2
Critical thinking
Managerial skills
Creative & Article writing

amohamedsakil@gmail.com

MOHAMMED SIDDIQ A F

B. Tech Food Technology
Preference: Job

**Project Title**

Extraction and study of oil from Black Soldier Fly , Manufacturing packaging film using insect protein , Encapsulation of insect oil

Internships

Ooty Chocolate Factory
Vfc Agro Food Products.Pvt.Ltd

Skills

Effective presentation skills
Adaptability
Extensive Organization skills

siddiqafs007@gmail.com

MURALITHARAN S

B. Tech Food Technology
Preference: Job

**Project Title**

Extraction and study of oil from Black Soldier Fly , Manufacturing packaging film using insect protein , Encapsulation of insect oil

Internships

ICT, ICML, Pudukkottai

Skills

Adaptability
Team player
Effective time management
punctual
Decision making
Active listening

muralitharan160602@gmail.com

NAPHILARISA SYIEM

B. Tech Food Technology
Preference: Higher Studies

**Project Title**

Extraction and study of oil from Black Soldier Fly , Manufacturing packaging film using insect protein , Encapsulation of insect oil

Internships

Angel Starch and Foods Private Limited
Foodix

Skills

Problem Solving abilities
Flexible Approach to work
Responsible and perform my duties effectively
Communication skills
Team work

naphilarisa2019@iifpt.edu.in

NITHEESH KUMAR M

B. Tech Food Technology
Preference: Job

**Project Title**

Bio preservative film coating

Internships

Ooty Chocolate Factory

VFC Agro Food Products Pvt. Ltd -Dindigul

Skills

Equipment handling

Testing samples

Making confectionery's

Evaluation of food products

nitheeshkumar2019@iippt.edu.in

ONKAR TIWARI

B. Tech Food Technology
Preference: Job

**Project Title**

Design and Development of UV-C storage structure on Controlling Sprouting in Onion

Internships

FOSTAC Advanced Level Manufacturing

Ganga Corporation, Erode (in spice industry)

Skills

Food Packaging & System Development

Coordination and management

Food safety and quality management

Sensory analysis

onkar2019@iifpt.edu.in

P KAVIN

B. Tech Food Technology
Preference: Job

**Project Title**

Smart Packaging and Quality Evaluation of Fruits in the Supply Chain Distribution

Internships

Adhitya Agro Product, Kurunji Agro Product

Janatha Food Products, Ruby Food Products Pvt. Ltd.

VFC Agro Foods Products Pvt. Ltd. & Keerthika Industries Pvt. Ltd.

Sathiya Food Products & Ooty Chocolate Factory

Skills

Sensory Analysis & Equipments Handling

Effective in analyzing relevant information

kavinp1405@gmail.com

PONVENTHAN E

B. Tech Food Technology
Preference: Job

**Project Title**

Role of lecithin in physiochemical and structural properties of milk chocolate

Internships

Ooty chocolate factory

Skills

Processing of meat, poultry and fish

Analysis of food products

Non thermal processing (HPP, PEF)

Sensory evaluation

ponventhanvetri2002@gmail.com

PRADEEP S

B. Tech Food Technology
Preference: Job

**Project Title**

Role of lecithin in physiochemical and structural properties of milk chocolate

Internships

Aavin, Thanjavur & Spirulina nutritech, Madurai

SNR rice industry Lalgudi, Trichy

Skills

Handling of analytical instruments

Sound knowledge over microbiological study

Article writing

pradeep2019@iifpt.edu.in

PRAGHADHISHAN K

B. Tech Food Technology
Preference: Job

**Project Title**

Role of lecithin in physiochemical and structural properties of milk chocolate

Internships

Aavin - Thanjavur

Turnip innovation

Skills

Article writing

Knowledge on HPP

Product development

Sensory Analysis & Quality testing and analysis

Learner on machineries and lab related works(basics)

praghadhishank@gmail.com

PURUSHOTHAMAN R

B. Tech Food Technology
Preference:Job

**Project Title**

Plasma application on Pesticide reduction

Internships

Vfc Agro Foods Products Pvt Limited, Dindigul
Spirulina Production Research & Training Center, Madurai
Aavin, Thanjavur & Adhitya and Kurunji Agro Product
Ooty Chocolate Factory & Turnip Innovations Pvt Limited (Virtual)
Food Safety Labelling and Process Management System (Virtual)

Skills

Handling different dryers & food equipments
Product development
Handling UV spectrophotometer, Texture analyzer & Colorimeter

rajuakila074@gmail.com

RAKESH B

B. Tech Food Technology
Preference:Job

**Project Title**

Plasma application on Pesticide reduction

Internships

none

Skills

Handling food quality determining equipment.
Communication
Organizing skills

rakesh2019@iifpt.edu.in

RAM ASHUTOSH B

B. Tech Food Technology
Preference:Job

**Project Title**

Plasma application on Pesticide reduction

Internships

Aavin, Thanjavur

Skills

Autocad
Presentation skills
Food equipment handling
Teamwork

ramashutosh2019@iifpt.edu.in

REDDY GNANA CHANDANA

B. Tech Food Technology
Preference:Job

**Project Title**

Study of entrapment of volatile compounds from pineapple & it's byproducts by using drying systems

Internships

None

Skills

Communication skills
Good presentation skills
Team work

gnanachandana19@gmail.com

SAKTHI MALLIGARJUN B

B. Tech Food Technology
Preference:Job

**Project Title**

Study of entrapment of volatile compounds from pineapple & it's byproducts by using drying systems

Internships

Angel starch and food Pvt. Ltd.
Foodix

Skills

Presentation skills
Handling of laboratory equipments
Verbal and written communication skills

sakthimalligarjun01@gmail.com

SAMENA A

B. Tech Food Technology
Preference:Job

**Project Title**

Study of entrapment of volatile compounds from pineapple & it's byproducts by using drying systems

Internships

None

Skills

HACCP level 3
Communication skills
Team work

Samenaa017@gmail.com

SARABESH KUMAR R

B. Tech Food Technology

Preference: Job

**Project Title**

Preservation of flavour induced honey

Internships

Ooty chocolate factory, Ooty

Skills

Oral Presentation

Sensory skills

Hands on experience on operating

E Nose(Electronic Nose)

sarabeshkumar@gmail.com

SHAHI AMIL T

B. Tech Food Technology

Preference: Job

**Project Title**

Accelerated shelf life study of honey

Internships

None

Skills

Sensory evaluation

Nutritional analysis

Quality check

HACCP

shahithavayil@gmail.com

SHAIK KHAJAVALI

B. Tech Food Technology

Preference: Job

**Project Title**

Preservation of flavour induced honey

Internships

ITC, Trichy

Skills

E-nose Handling

Laboratory Equipment handling

Food Standards

Sensory Analysis

kv6309@gmail.com

SHALIHA A

B. Tech Food Technology

Preference: Job

**Project Title**

Extraction of millet protein, incorporation of millet protein using ultrasound and making into emulsion gel

Internships

kader marine

Aavin, thanjavur

spiru power

FRCC (food safety management system, online)

FOSTAC

Skills

single cell protien (algae especially spirulina) & HACCP

food safety and standards & Food safety management systems

Shaliha2019@iifpt.edu.in

SHANMUGAPRIYA R

B. Tech Food Technology

Preference: Job

**Project Title**

Extraction of millet protein, incorporation of millet protein using ultrasound and making into emulsion gel

Internships

Aavin, Thanjavur

Skills

Food safety & sanitation

Team worker

shanmugapriya2019@iifpt.edu.in

SHIVA P

B. Tech Food Technology

Preference: Job

**Project Title**

Extraction of millet protein, incorporation of millet protein using ultrasound and making into emulsion gel

Internships

Nil

Skills

Value addition in Food waste

shiva2019@iifpt.edu.in

SREELAKSHMI V

B. Tech Food Technology
Preference:Job

**Project Title**

Development of Meat Analog

Internships

Aavin, Thanjavur

Warm Brown Organic studio, Chennai

Good Manufacturing Practices (Level 1)

RAIDCO, Kerala

Skills

Content writing

Handling E-Nose

Membrane Separation

Ultrasound

sreelakshmiv36@gmail.com

SURENDHARAN S

B. Tech Food Technology
Preference:Job

**Project Title**

Development of Meat Analog

Internships

Aavin

Spirulina Production Research And Training Centre-Madurai.

Food Safety Supervisor (Level 2) - (Online)

Kanmani Dairy, Madurai

Skills

Ultrasound

E-Nose & Membrane Filtration

Fizz Software

surendharansanju2001@gmail.com

VARUN AAKASH GANESHVEL

B. Tech Food Technology
Preference:Job

**Project Title**

Development of Meat Analog

Internships

Aavin, Thanjavur

Spirulina Production Research and Training centre - Madurai

Kanmani Dairy, Madurai

Skills

Ultrasound

E-Nose

Membrane Filtration

Fizz Software

garavapa1009@gmail.com

VARUN ADIT S

B. Tech Food Technology
Preference:Job

**Project Title**

Influence of germination in reduction of anti-nutritional factors in millets

Internships

The Pondicherry co-operative Milk Producers Union Ltd., Pondicherry

Ooty chocolate factory, kathadimattum, Ooty

FoSTaC FSSAI Food Safety Supervisor Advance Manufacturing Level II

Skills

Oratory skills

Team work

Problem solving

aditvarun7@gmail.com

VIJAY S

B. Tech Food Technology
Preference:Job

**Project Title**

Influence of germination in reduction of anti-nutritional factors in millets

Internships

Ooty chocolate factory, Ooty

Skills

Social thinking

Communication skills

Team working

Food Quality testing

vijaygautham2001@gmail.com

VISHNU DEV A

B. Tech Food Technology
Preference:Job

**Project Title**

Influence of germination in reduction of anti-nutritional factors in millets

Internships

SNR Rice Industries Pvt Ltd, Tiruchirappalli

Aavin, Trichy

Food Regulation and Compliance Center (FRCC) - FSMS Division (online)

FOSTAC - Advance Manufacturing & COVID

Skills

Leadership

Public Speaking

a.vishnudev@gmail.com

YOGESH M A

B. Tech Food Technology

Preference: Job

Project Title

Formulation of Nutribar from pomegranate and orange peel flour

Internships

Aavin, Tiruchirapalli

Skills

Adaptability

Team worker

Managing skills

Food Product development from food waste

yogeshmay1502@gmail.com

YUVAKARTHIKA S

B. Tech Food Technology

Preference: Job

Project Title

Formulation of Nutribar from pomegranate and orange peel flour

Internships

Food Regulation and Compliance Centre (FRCC) - FSMS division (Virtual)

Ganga Corporation, Erode

Aavin - Thanjavur

Skills

Biochemical Analysis

Sensory analysis

Presentation

Writing and drafting skills

yuvakarthikasaravanan@gmail.com

HARTHI M

B. Tech Food Technology

Preference: Job

Project Title

Formulation of Nutribar from pomegranate and orange peel flour

Internships

Aavin, Thanjavur

Aromatic Industries, Bangalore

Skills

sensory

harthimoorthy@gmail.com

M.Tech

2022 - 2023



ELEONORA SHYLLA

Department
Food Process Engineering

**Project Title**

Nil

Internships

State Food Testing Laboratory, Pasteur Institute, Shillong
Meghalaya Milk Processing Centre, Shillong
Govt Fruit Preservation Centre, Shillong

Skills

Autocad basics
MS Office

eleonorashylla1@gmail.com

Preference: Job

JAMNA SHERIN A

Department
Food Process Engineering

**Project Title**

Nil

Internships

Food Product Development and Process control in Food Tech Club
Mothers Agro Pvt Ltd, Angamaly Kerala
ICFA- Delhi

Skills

Soft skills
MS Word
MS Office
Interpersonal skills

jamnasherin@gmail.com

Preference: Job

KALISWARAN P

Department
Food Process Engineering

**Project Title**

Evaporative Cooler for The Preservation of Perishable Vegetable and Fruits

Internships/Work Experience

Asian Paints India Pvt Ltd, Thenkasi
I Support Farming Pvt Ltd, Chennai
Northern region Farm Machinery Training and Testing institute-HISAR
National seeds corporations -Hisar

Skills

Autocad, Solidworks, Food processing and Quality Testing Management and Marketing skills, FoSTaC Food Safety Supervisor

kalisakm1999@gmail.com

Preference: Job

KESHAV RAGHAV HEGDE

Department
Food Process Engineering

**Project Title**

Nil

Internships

KADAMBA Marketing Ltd Campco chocolate factory, Puttur
Jalamrutha Govt of Karnataka, Bangalore
Beegle Agritech and agriproducts pvt ltd, Bangalore
UASB Bakery training unit, Bangalore

Skills

Basic Computer knowledge, MS office
basics about Python, SQL, Auto Cad, solid edge, ARC, GIS

hegdekeshav5@gmail.com

Preference: job

LAVANYA M

Department
Food Process Engineering

**Project Title**

Nil

Internships/Work Experience

Aqgromalin Pvt Ltd, Chennai
Roots Irrigation Pvt Ltd, Coimbatore
Namma Veedu Organic, Tirunelveli

Skills

MS Office
Auto CAD
Exploring new ideas

lavanyamanohar05@gmail.com

Preference: Job

NILESH KUMAR SHARMA

Department
Food Process Engineering

**Project Title**

Nil

Internships

CFMTTI, Budni, Madhya Pradesh
Confederation of Indian Industry, Chhindwara Madhya Pradesh

Skills

Hand-on experience on PEF, ohmic heating and HPP
Proficient in operating texture analyser, HPLC, rheometer
Basic knowledge of NPD
Basic knowledge of HACCP and food safety

snileshkumar72@gmail.com

Preference: Job

PRATIK PRAKASH PANDE

Department
Food Process Engineering

**Project Title**

Nil

Internships

Indian Chamber of Food and Agricultural

Skills

MS Office Excel
Word and PowerPoint
AutoCAD
FOSTAC Food Safety Supervisor Training In basic Manufacturing

pratikpande0305@gmail.com

Preference: Job**SUHAN BHEEMAIHA B**

Department
Food Process Engineering

**Project Title**

Engineering properties of concoction mix

Internships

Vimta labs
Levista coffee

Skills

MS Office
Website designing
Creative writing

suhانبheemaiah@gmail.com

Preference: Job**SANTHOSHKUMAR P**

Department
Food Process Engineering

**Project Title**

Development of 3D printed snack from pearl millet

Internships

Nil

Skills

Solidworks & Matlab
Texture Analyzer
Hunter lab Colorimeter
Rheometer
Photoshop & Versed in Microsoft office

santhoshp1912@gmail.com

Preference: Job**YOGITA AJAY NIKHADE**

Department
Food Process Engineering

**Project Title**

Nil

Internships

Sphurty Dairy, Kolhapur Maharashtra

Skills

HACCP Management
Analytical and lab analysis
Adaptability
Computer literacy
MS office

nikhadeyogita@gmail.com

Preference: Job**SUBHASHINI M**

Department
Food Process Engineering

**Project Title**

Nil

Internships

Mother Dairy Fruits & Vegetables Pvt Ltd Andhra Pradesh
Aavin, Thanjavur
Food Regulation and Compliance Centre (FRCC)

Skills

Technical skills
SPSS & Open LCA
Sigma pro & Autocad Basics
MS office

subhashini0027@gmail.com

Preference: Job**AKSHAYA RAJENDRAN**

Department
Food Process Technology

**Project Title**

Nil

Internships

Aavin, Thirunelveli

Skills

C Language
MATLAB
Technical writing
AutoCAD

akshayarajendran18@gmail.com

Preference: Job

ANNET MARY ANTO

Department
Food Process Technology

**Project Title**

New Product Development : millet based beverage

Internships

KVASU Dairy Plant, KVASU Meat Processing Plant
Experimental Learning Programme

Skills

Passionate about learning new things
optimistic mentality

antoannet2@gmail.com

Preference: Job

NIKHIL SWARAJ ARIGE

Department
Food Process Technology

**Project Title**

Effect of tannase enzyme on aspergillus ficcum juice

Internships/Work Experience

ITC Ltd, Intern Hatsun Agro products
National University of Singapore
Ongole Diary

Skills

Communication skills
Operations Management

nikhilswaraj27@gmail.com

Preference: Job

CHARU

Department
Food Process Technology

**Project Title**

Nil

Internships

Parsons Nutritional Pvt Ltd, Bhiwadi Britannia

Skills

Data Analysis
Lab and analytical analysis
Decision making
Computer literacy
Project management

charuchoudhary1999@gmail.com

Preference: Job

MONICA V

Department
Food Process Technology

**Project Title**

Nil

Internships/Work Experience

Milky Mist Dairy Pvt Ltd
Magic foods, Coimbatore
Aavin, Coimbatore

Skills

Haccp certification
Mini tab
MS Office

monicavelusamy@gmail.com

Preference: Job

SARANYA S

Department
Food Process Technology

**Project Title**

Process Modification of Proso (Panicum miliaceum) and
Kodo (Paspalum setaceum) millets

Internships

Modern Foods, Chennai
Indian Institute Of Packaging, Chennai

Skills

Sensory testing
Laboratory techniques
Product Development and Formulation
GMP and HACCP, MS Office, AutoCad

saranyasaravanansas@gmail.com

Preference: Job

SHWETHA

Department
Food Process Technology

**Project Title**

Nil

Internships

Karnataka Milk Federation, Shimoga
Union Unibic Foods India pvt. Ltd. Bengaluru
Wine board Training, Hassan

Skills

Ms office
Instrumentation and equipment handling
Critical thinking, creative thinking

hgshwetha895@gmail.com

Preference: Job

SURUTHI MV

Department
Food Process Technology

**Project Title**

Biosensors to detect cyanide content in casava

Internships

Aavin, Erode
The Global green company, Bengaluru
UNIBIC Cookies pvt ltd, Bengaluru

Skills

Research skills
Microbiological equipment
Handling Product formulation

suruthi0503@gmail.com

Preference: Job

JEEVITESWARA RAO TAMMINANA

Department
Food Process Technology

**Project Title**

Nil

Internships

Royal Marine Impex Pvt Ltd, Prakasam, Andhrapradesh
Lailasons Alco Bev Pvt Ltd, Sangareddy, Telangana

Skills

Food technology knowledge
Analytical and lab analysis
MS Office & MS Excel

jeevithtamminana@gmail.com

Preference: Job

THEERTHA NAIR

Department
Food Process Technology

**Project Title**

Nil

Internships/Work Experience

SheMade Foods, Gujarat
Food Safety Dept, Directorate Health & Medical Services
Sphurti Dairy

Skills

Product Development & Internal Auditing
Technical Report Writing
MS Office

theertha.k16@gmail.com

Preference: Job

ASHISH WAWARE

Department
Food Safety Quality Assurance

**Project Title**

Study on effect of pretreatment on dehulling and debranning of millets.

Internships/Work Experience

Jubilant Foodwork Pvt. Ltd.
Sula vineyard Pvt. Ltd.

Skills

Auditing
Computer literacy & Data analysis
Lab & Analytical Analysis
Documentation & HACCP Management

ashishdw27@gmail.com

Preference: Job

CHAITANYA ASHOK CHIVATE

Department
Food Safety Quality Assurance

**Project Title**

Nil

Internships

Organic Agro Processing Hub
FRCC in food testing and analysis division, Exotic fruits Pvt. Ltd.
Fostac food safety supervisor level 2 in manufacturing

Skills

Handling of ultrasound equipment
MS Office
Flexible and adaptable

chaitany1122@gmail.com

Preference: Job

DHANYA R

Department
Food Safety Quality Assurance

**Project Title**

Nil

Internships

Nesternhip
The canning industries cochin pvt. ltd., kerala
Quality control and production milma palakkad quality control

Skills

MS office knowledge on HACCP, GMP, ISO auditing - checksheet
knowledge on microbial and analytical techniques
knowledge on food laws and regulations

dhanyarvdy@gmail.com

Preference: Job

SARVESH SHUDDHODHAN GAIKWAD

Department
Food Safety Quality Assurance

**Project Title**

Nil

Internships/Work Experience

ICAR Indian Institute of Millet Research, Hyderabad
Vasudhara dairy (Amul), Nagpur
Monginis Bakery, Aurangabad

Skills

Project management
Analytical skills
Time management
Meticulous attention to detail

9011452185sg@gmail.com

Preference: Job**GOWTHAMI S**

Department
Food Safety Quality Assurance

**Project Title**

Nil

Internships

Aavin, Erode
Amudha aseptic food products, Krishnagiri

Skills

Food quality assurance
Statistical analysis
Knowledge about HACCP, GMP, GHP
Sensory analysis

gowthamimugam@gmail.com

Preference: Job**IRALEPATIL RUTUJA SANJAY**

Department
Food Safety Quality Assurance

**Project Title**

Nil

Internships

Vaishvik Foods Pvt. Ltd.

Skills

Auditing and Inspection documentation
Computer literacy
Analytical skills
Statistical skills
HACCP Management

rutujapatil3104@gmail.com

Preference: Job**LEKSHMI R KAMATH**

Department
Food Safety Quality Assurance

**Project Title**

Nil

Internships

Synthite industries Pvt. Ltd.
Milky food industries Ltd.
Milma dairy trivandrum

Skills

HACCP Level 3 for food manufacturing
Auditing and documentation
MS word and excel
ISO 22000:2018 Internal Auditing and Training

lekshmirkamath@gmail.com

Preference: Job**NAGAVENI N**

Department
Food Safety Quality Assurance

**Project Title**

Nil

Internships

Natural remedies Pvt. Ltd. Bangalore
Delightful Gourmet Pvt Ltd. Bangalore

Skills

Basic computer knowledge
Manpower handling
New product development

nagavenin2000@gmail.com

Preference: Job**SWATHIKA B S**

Department
Food Safety Quality Assurance

**Project Title**

Nil

Internships

JRJ SEA Foods India Pvt. Ltd.

Skills

Knowledge on HACCP, GMP and GHP
Statistical analysis
MATLAB

swathysaravanan9899@gmail.com

Preference: Job



National Institute of Food Technology, Entrepreneurship and Management, Thanjavur (NIFTEM-T) (An Institute of National Importance; Formerly Indian Institute of Food Processing Technology - IIFPT)



For further information, please contact
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