



**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.

Placement Brochure 2025 - 2026

**FSSAI Referral & NABL
Accredited Laboratory**

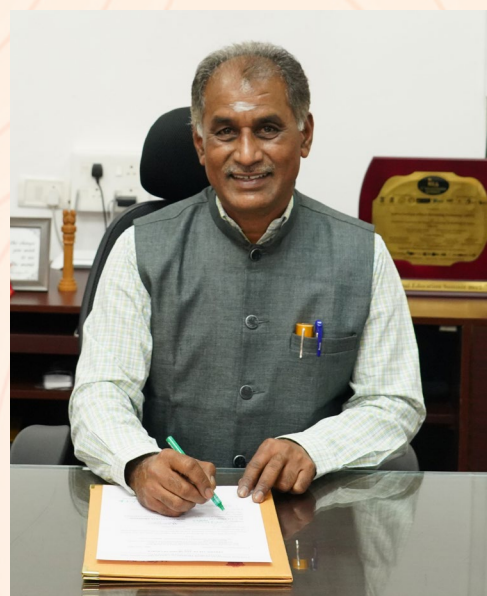




Preamble

National Institute of Food Technology, Entrepreneurship and Management (Thanjavur) 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 National Institute, 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 - Thanjavur 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 Central Bus Stand and 5 km from Railway Station.



Dr. V. Palanimuthu
Director, NIFTEM-Thanjavur

**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 Process Engineering
- * Food Process Technology
- * Food Safety and Quality Assurance
- * Food Plant Operations, Incubation & Entrepreneurship
- * Food Packaging and Storage Technology
- * Food Business Management

Courses Offered

- * BTech (Food Technology)
- * MTech (Food Process Engineering)
- * MTech (Food Science & Technology)
- * MTech (Food Safety & Quality Assurance)
- * PhD (Food Process Engineering)
- * PhD (Food Science & Technology)
- * PhD (Food Safety & Quality Assurance)

Course Curriculum and Details B. Tech (Food Technology)

- » Unit Operations in Food Processing.
- » Heat and Mass Transfer
- » Thermodynamics
- » Fluid Mechanics
- » Basic Electrical and Electronics
- » Engineering
- » Instrumentation and Process Control
- » Refrigeration and Cold chain
- » Food Process Equipment Design
- » Food Packaging Technology and Equipment
- » Food Storage Engineering
- » Food Biachemistry
- » Food Biotechnology
- » Food Microbiology
- » Processing Technology of Cereals, Legumes and Oilseeds
- » Processing Technology of Dairy products
- » Processing Technology of Fruits and Vegetables
- » Bakery, Confectionery and Snack Products
- » Processing Technology of Beverages
- » Processing of Spices and Plantation Crops
- » Processing of Meat, Poultry, Fish and Marine Products
- » Sensory Evaluation and Food Products
- » Food Quality, Safety Standards and Certification
- » Food plant sanitation.
- » Business Management, Economics and Entrepreneurship Development



Course Curriculum and Details M. Tech

a. M. Tech in Food Technology (Food Process Technology)

- » Food Product Development and Nutraceuticals
- » Nanotechnology in Food Systems
- » Fruits and Vegetables.
- » Processing technology
- » Meat poultry and fish
- » Processing technology
- » Advanced Instrumentation.
- » Techniques for Food Quality Analysis
- » Engineering applications in processing and preservation of food
- » Thermal and Non-thermal processing of food
- » Food Microbiology
- » Advances in Food Science and Technology
- » Food Biochemistry
- » Design of experiments

b. M. Tech in Food Technology (Food Process Engineering)

- » Novel Thermal and Non- Thermal processing of foods
- » Transport phenomena in food processing
- » Unit operations in food process
- » Engineering Food packaging
- » Engineering properties of Food materials
- » Storage Engineering and Handling of agricultural produce
- » Process control systems and sensors in food industry
- » Microbiological safety of foods
- » Food Biochemistry
- » Advance instrumentation techniques for food safety analysis
- » Design of experiments

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

- » Principles of Food Safety
- » Food adulterants and Screening Techniques
- » Advances in Food science and Technology
- » Microbiological safety of Foods
- » Basic and Advanced Instrumentation Techniques
- » Food Safety and Quality Auditing
- » Food Safety Assurance and Certification.
- » Engineering applications in Processing and Preservation of Food
- » Design of Experiments

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



AISIRI ADITYA

FPE Food Process Engineering

Project Title

- ◆ Dietary Fibre Powder Empowering Diabetes with Fibre Rich Nutrition

Internships

- ◆ ITC LSTC Bengaluru Product Development Intern

Skills

- ◆ Basic soft skills, Excel, Powerpoint
- ◆ Instrument and Equipment Handling
- ◆ Product Development
- ◆ Interpersonal skills



Languages:
Kannada, English, Hindi

Mail: aisiriaditya@iifpt.edu.in



NAVEEN T

FPE Food Process Engineering

Project Title

- ◆ Fabrication and Characterization of Keratin- Starch Biocomposite Film from Chicken Feather Waste and Solanum Tuberosum

Internships

- ◆ Parsons Nutritionals Private Limited Bengaluru, Karnataka
- ◆ Kurunji Agro Product Dindigul, Tamil Nadu
- ◆ Jamuna Palkova Company Krishnagiri, Tamil Nadu
- ◆ AAVIN (Tamil Nadu Co -Op Milk Producers Federation Ltd) Salem , Tamil Nadu
- ◆ Ivory Gull Candy Company Salem, Tamil Nadu

Skills

- ◆ Interpersonal Skills
- ◆ Equipment Handling & Technical Skill
- ◆ Team Work
- ◆ New Product Development
- ◆ MS Office, R studio



Languages:
Tamil, English

Mail: naveent@iifpt.edu.in



PATTAPU DIVYA

FPE Food Process Engineering

Project Title

- ◆ IoT-Enabled Real-Time Monitoring and Shelf-Life Extension of Fruits and Vegetables Using Evaporative Cooling Chamber

Internships

- ◆

Skills

- ◆ MS Office
- ◆ Instrumentation and Equipment Handling
- ◆ Certified Salesforce Administrator
- ◆ Knowledge of Food Safety & Hygiene Practices (FoSTaC Certified)
- ◆ Adaptability & Quick Learning



Languages:
English, Telugu

Mail: divyapattapu283@gmail.com



PILLI PAVAN SREEHITHA

FPE Food Process Engineering

Project Title

- ◆ Performance Evaluation of PTO Operated Mobile Rice Mill (UG Project)

Internships

- ◆ R&D Intern in COFFEE PD at ITC PVT LTD, Peenya, Bangalore
- ◆ Inplant Training at Heritage Foods Limited, Tirupati
- ◆ Agri Start-Up and Entrepreneurship Programme at NIFTEM-K, Haryana
- ◆ Training on Soil & Water Conservation at IISWC, Ballari
- ◆ Fostac Training in Advance Manufacturing- Covid

Skills

- ◆ MS Office ◆ Basic Statistical Analysis Using R-Studio ◆ Web Designing- HTML & AutoCAD
- ◆ Food Product Development, Sensory Evaluation & Equipment Handling
- ◆ Teamwork & Communication



Languages:
Telugu, English, Hindi

Mail: sreehithapilli@gmail.com



PAVITHRA KUMAR T

FPE Food Process Engineering

Project Title

- ◆ Design and Development of Probiotic Sprayer for Shrimp Farm

Internships

- ◆ Internship at METRO(Fish processing and value addition Unit,TNJFU) Nagapattinam
- ◆ Internship at Kkcesa Ganapathipuram, Nagercoil

Skills

- ◆ Communication Skills ◆ Leadership
- ◆ Teamwork ◆ Problem Solving
- ◆ Safety Conscious



Languages:
Tamil, English

Mail: paviragu2711@gmail.com



PRIYADHARSHINI S R

FPE Food Process Engineering

Project Title

- ◆ Extraction, Characterization, Isolation and Application of Bioactive Components from Costus Igneus Leaves

Internships

- ◆ Aavin (Tamilnadu Co-operative Milk Producers Federation Ltd), Coimbatore, Tamilnadu
- ◆ Ivory Gull Candy, Salem, Tamilnadu
- ◆ Garuda Polyfix Pvt.Ltd., Bangalore, Karnataka
- ◆ Sri Shakthi Food Testing Laboratory, Tamil N?du
- ◆ ALS Testing Services India Private Limited, Bangalore, Karnataka

Skills

- ◆ New Product Development ◆ Modifying and Improving Existing Product
- ◆ Instrumental Handling ◆ Ms Office, Basics of MS Word, MS Excel, MS Powerpoint
- ◆ Typewriting - certified



Languages:
Tamil, English, Kannada,
Malayalam

Mail: priyadharshini31501@gmail.com



S SUJITH

FPE Food Process Engineering

Project Title

- ◆ Development and Storage Stability of Ready to Reconstitute (RTR) Supplementary Food for Cancer Patients

Internships

- ◆ Worked as a Microbiologist Trainee, monitored and tested foods for microbial contamination, attending audits and management skills in hygiene and quality management
- ◆ CFTRI Mysore, Final year dissertation project
- ◆ Centre for Quality and Food Safety, Online project based internship
- ◆ Sattvik council of India, Online project based internship
- ◆ Parsons Nutritionals, PVT LTD, a sub-unit of BRITANNIA

Skills

- ◆ Microbial Testing
- ◆ Equipment Handling
- ◆ Programming (C,C++)
- ◆ Basics of MS Office
- ◆ Leadership



Languages:
Tamil, English, Hindi

Mail: srinivasansujith460@gmail.com



SHELAR OMKAR BHAUSAHEB

FPE Food Process Engineering

Project Title

- ◆ Space Food MRE

Internships

- ◆ Gargi Frozen Food And Ice Cream Pvt Ltd Kada as Quality Executive
- ◆ Tropfruit Products Pvt Ltd Supa, Ahilyanagar under Foods and Inns Limited Quality Executive 01 July 2022 to 11 January 2023
- ◆ Frigorifico Allana PVT LTD Sambhajinagar as Production Supervisor Trainee

Skills

- ◆ Communication Skills
- ◆ Leadership
- ◆ Team Work
- ◆ Problem Solving
- ◆ Safety Conscious and Emotional Intelligence



Languages:
Marathi, English, Hindi,
Russian

Mail: shelaromkar900@gmail.com



SHIYAMALA S

FPE Food Process Engineering

Project Title

- ◆ Fabrication of Solar Based Agrobot for Grass Cutter and Water Sprinkler

Internships

- ◆ Central Farm Machinery Training and Testing Institute (CFMTTI), Budni
- ◆ Everest Industries, Udumalaipet
- ◆ Aavin Milk Industry, Karaikudi

Skills

- ◆ MS Office, R studio, Autocad (Basics) and Onshape
- ◆ New Product Development
- ◆ Equipment Handling
- ◆ Interpersonal Skills
- ◆ Teamwork



Languages:
Tamil, English

Mail: shiyamalaseturaman14@gmail.com



DEVADHARSHINI R

FPT Food Process Technology

Project Title

- ◆ Design and Development of Neem Seed Depulper Machine

Internships

- ◆ Perfetti Van Melle - Quality department -Chennai, TN
- ◆ Madurai District Co-operative Milk Producers Union - Aavin - Madurai, TN
- ◆ Online Internship in FTA Division under FRCC Internship Scheme
- ◆ Fostac Training in Advance Manufacturing- Covid
- ◆ Essential Industrial skill, HACCP development and Food Safety Management System - 3 Days workshop

Skills

- ◆ New Product Development ◆ Knowledge of HACCP, Food Safety and Quality Assurance, Quality Control ◆ Instrumentation Handling ◆ Microsoft Office Applications, R studio, SPSS
- ◆ Leadership & Teamwork



Mail: deva4maha2002@gmail.com

Languages:
Tamil, English

GOKUL A K

FPT Food Process Technology

Project Title

- ◆ Pulse Fractionation System: Development of Functional Foods

Internships

- ◆ Quality Assurance Intern at Keventers Agro Pvt Ltd, Krishnagiri, Tamilnadu
- ◆ Fostac Training in Advance Manufacturing- Covid
- ◆ Essential Industrial skill, HACCP development and Food Safety Management System - 3 Days workshop

Skills

- ◆ MS Office, R-studio, SPSS ◆ Instrumentation and Equipment Handling
- ◆ Knowledge on HACCP and FSMS ◆ Quality Assurance and Quality Control
- ◆ Teamwork & Problem Solving



Mail: goffcl47@outlook.com

Languages:
Tamil, English

GOKUL KRISHNA L

FPT Food Process Technology

Project Title

- ◆ Optimization of Textural Properties of Vegan Burger Patty using TVP (UG Project)

Internships

- ◆ Work Experience - Graduate Trainee ,Äi Flavingred Products and Services Pvt. Ltd
- ◆ Intern ,Äi QA Trainee ,Äi Parle Agro Pvt. Ltd.
- ◆ Internship - Britannia Industries Ltd. - Quality control

Skills

- ◆ Food Safety, Quality Assurance and Quality Control ◆ Product Development and Process Optimization
- ◆ Documentation and SOP Preparation ◆ Problem-Solving, Leadership, Teamwork
- ◆ HACCP Level 3 for Food Manufacturing (Highfield), FoSTaC



Mail: gokrish4242@gmail.com

Languages:
Tamil, English, Hindi

HAFILA BANU K N

FPT Food Process Technology

Project Title

- ♦ Development of Millet Pasta Fortified with Coconut Haustorium

Internships

- ♦ Dietician Trainee at Jayaranga Naturopathy Hospital, Trichy
- ♦ Quality Fusion India internship
- ♦ Cooperative Milk Producers Union Limited(Aavin),Pudukottai
- ♦ Parle-G Patwari Bakers Madurai
- ♦ kothari sugars pvt.ltd, Trichy

Skills

- ♦ Research & Development
- ♦ Food Analysis,Quality Assurance
- ♦ Basic knowledge on R programming
- ♦ Audit Documentation
- ♦ MS Office



Languages:

Tamil, English, Hindi,
Arabic

Mail: hafilabanukn@iifpt.edu.in



J. JAYALAKSHMI

FPT Food Process Technology

Project Title

- ♦ Edible Coating Based on Chitosan and Aloe Vera Gel for Preservation of Tomato

Internships

- ♦ Britannia R&D centre, bidadi, bengaluru
- ♦ Town milk supply scheme,Guwahati, Govt of Assam
- ♦ Rasathi food products, virudhachalam

Skills

- ♦ MS Office
- ♦ New Product Development
- ♦ Equipment Handling
- ♦ R studio
- ♦ Interpersonal Skills



Languages:

Tamil, English, Hindi,
Telugu

Mail: j.jayalakshmi@iifpt.edu.in



KAKARLA HARIKA

FPT Food Process Technology

Project Title

- ♦ Development of Kodo Millet Incorporated Black Rice Noodles (UG Project)

Internships

- ♦ QC intern at Hindustan Unilever Limited (HUL), Rajahmundry
- ♦ Entrepreneurship Development Programme at MANAGE, Hyderabad
- ♦ Fostac Training in Advance Manufacturing- Covid

Skills

- ♦ MS Office
- ♦ Basic Statistical Analysis Using Minitab
- ♦ Basic Understanding of FSSAI, HACCP, GMP
- ♦ Food Product Development, Sensory Evaluation & Equipment Handling
- ♦ Teamwork, Adaptability and Communication



Languages:

Telugu, English, Hindi,
Tamil

Mail: kakarlaharika123@gmail.com



KARTHIKA R

FPT Food Process Technology

Project Title

- ♦ Development of Fortified Millet Cookies using Punica granatum By-Product

Internships

- ♦ Angel Starch & Food Pvt.Ltd,Erode
- ♦ Project intern at Joule Foods,Coimbatore
- ♦ Cooperative Milk Producers Union Limited(Aavin),Erode
- ♦ Bakers International,Coimbatore
- ♦ Coimbatore Roller Flour Mills(P) Ltd,Coimbatore

Skills

- ♦ Research & Development
- ♦ Food Analysis,Quality Assurance
- ♦ Basic Knowledge on MATLAB
- ♦ Audit Documentation
- ♦ MS Office

Languages:
English, Tamil

Mail: karthikaraj1809@gmail.com



KAVETI NIKHITHA

FPT Food Process Technology

Project Title

- ♦ Development of Ice cream by Incorporation of Jamun Fruit Powder

Internships

- ♦ Asian Beverages Private Limited, V. Salai, Vikravandi, Villupuram district, Tamilnadu
- ♦ Britannia Industries Limited, Bidadi R&D, Bengaluru-560048

Skills

- ♦ MS Excel, MS Powerpoint and MS Word
- ♦ MATLAB
- ♦ ANSYS
- ♦ Entrepreneurial skills
- ♦ Marketing skills

Languages:
Tamil, English, Hindi,
Telugu

Mail: kavetinihitha@iifpt.edu.in



KELKAR SHARVARI SHAILESH

FPT Food Process Technology

Project Title

- ♦ Development of RTE Extruded Snack Product.

Internships

- ♦ Internship Trainee at AMUL, Navi Mumbai, Maharashtra
- ♦ FOSTAC Training in Advanced Manufacturing -COVID

Skills

- ♦ MS Office, word and powerpoint, R programming
- ♦ New Product Development
- ♦ Food Analysis
- ♦ Communication, Interpersonal skills
- ♦ Decision Making, Critical Thinking

Languages:
Marathi, English, Hindi,
German

Mail: sharvarikelkar4@gmail.com



MANOJKUMAR B

FPT Food Process Technology

Project Title

- ◆ Development of Value-Added Products from Cashew Nut, Whipping Cream

Internships

- ◆ Rajam Herbal Technologies, Tamil Nadu
- ◆ Aarthi Agro Foods, Tamil Nadu
- ◆ Orkla Foods Pvt. Ltd. (Eastern Condiments), Kerala
- ◆ Suguna Foods Pvt. Ltd., Coimbatore

Skills

- ◆ Advanced Excel, Business Communication, Public Presentation
- ◆ Quality Assurance & Control
- ◆ Leadership & Teamwork
- ◆ Product Development and R&D



Languages:
English, Tamil,
Malayalam, Telugu

Mail: manojkumarb@iifpt.edu.in



NARNI VIJAYA

FPT Food Process Technology

Project Title

- ◆ Effect of Dehydrated Chicken Meat Developed Using Different Natural Tenderizers and Its Value Addition (UG project)

Internships

- ◆ Intern at RPA UNIBAKES, Hyderabad
- ◆ R&D Intern in COFFEE PD at ITC PVT LTD, Peenya, Bangalore
- ◆ Institutional development training programme on Agro-Based entrepreneurship, Ahmedabad
- ◆ Nurturing Agripreneurship: Scope and opportunities for economic development, Nagpur Veterinary College, MAFSU, Nagpur, Maharashtra
- ◆ Fostac Training in Advance Manufacturing- Covid

Skills

- ◆ MS Office ◆ Basic statistical analysis using R-Studio ◆ Basic understanding of FSSAI, HACCP, GMP
- ◆ Food product development and sensory evaluation
- ◆ Teamwork, adaptability and communication



Languages:
Telugu, English, Hindi

Mail: vijayanarnilrd@gmail.com



RAMYA H

FPT Food Process Technology

Project Title

- ◆ Effects of Drying Methods on Quality Characteristics of Chilli Powder and Seeds of Byadgi Variety

Internships

- ◆ Kerry Ingredients India Pvt. Ltd Tumkur, Karnataka
- ◆ Indian Institute of Packaging IIP, Kolkata
- ◆ Karnataka Milk Federation, Shivamogga, Karnataka

Skills

- ◆ MS Office, SPSS
- ◆ New product development & sensory analysis
- ◆ Knowledge of HACCP, GMP, GHP & FSMS
- ◆ Leadership, team building and problem solving



Languages:
Kannada, English, Hindi

Mail: ramyakarunya1999@gmail.com



REVU PRABHU KIRAN

FPT Food Process Technology

Project Title

- ◆ Development of Kodo Millet Incorporated Black Rice Noodles (UG project)

Internships

- ◆ Intern at Raavis Beverages Private Limited, Visakhapatnam
- ◆ Fostac Training in Advance Manufacturing- Covid

Skills

- ◆ MS Office
- ◆ Basic statistical analysis using R-Studio
- ◆ Basic understanding of FSSAI, HACCP, GMP
- ◆ Food product development and sensory evaluation
- ◆ Equipment handling



Languages:
Telugu , English , Hindi

Mail: prabhukiranrevu@gmail.com



SANTHOSH K

FPT Food Process Technology

Project Title

- ◆ Pasteurization of Pomegranate Juice Using Novel Technique

Internships

- ◆ Ivory Gull Candy Company, Salem
- ◆ Aavin Co-operative milk producers union ltd, Salem
- ◆ Jamuna Palgova Company, Krishnagiri
- ◆ Adhitya Agro Product, Dindigul
- ◆ AWE Care Private Limited, Erode

Skills

- ◆ MS Office
- ◆ Food Quality Analysis
- ◆ New Product Development and Sensory Analysis
- ◆ Food Law and FSMS
- ◆ Public Speaking



Languages:
Tamil, English

Mail: ksanthoshfood@gmail.com



TELAKULA HYNDAVI

FPT Food Process Technology

Project Title

- ◆ Value Added Products of Palmyra Palm Endosperm (Borassus flabellifer L.)

Internships

- ◆ Inplant training at prima food tech pvt limited ,Muppireddypalli
- ◆ FSSC 22000 version 6 internal auditor training

Skills

- ◆ MS Office
- ◆ Basic statistical analysis using Minitab
- ◆ Basic understanding of FSSAI, HACCP, GMP
- ◆ Food product development and Sensory Evaluation
- ◆ Equipment handling



Languages:
Telugu ,English , Hindi

Mail: telanakulahyndavi@iifpt.edu.in



ARYASREE T A

FSQA Food safety and Quality Assurances

Project Title

- ◆ Development of Arrowroot Powder Production Equipment, Small Scale Equipment Focusing to Help Small Self Help Groups (like kudumbasree) to Start Business.

Internships

- ◆ Internship trainee at ICAR-CIFT Central Institute of Fisheries Technology
- ◆ Inplant trainee at baby Marine International, Seafood
- ◆ Internship trainee at CRUST AND CRUMB FOOD INGREDIENTS PVT LTD
- ◆ Internship student at Indian Institute of Spices and Research
- ◆ Research intern at Indian Chamber of Food and Agriculture

Skills

- ◆ Instrument handling and food quality analysis knowledge
- ◆ MS Office
- ◆ Team work
- ◆ FSMS , HACCP, GMP
- ◆ public speaking

Mail: aryasreeta@iifpt.edu.in



Languages:
English, Malayalam, Hindi
(basic)

DANDU SATHVIKA

FSQA Food safety and Quality Assurances

Project Title

- ◆ Development of Mixed Fruit Bar and its Nutritional Profiling

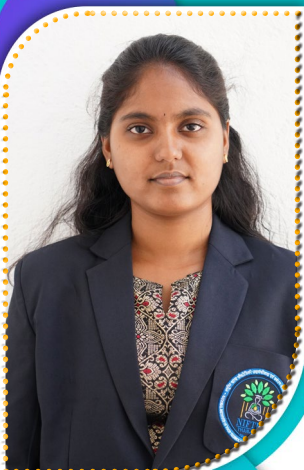
Internships

- ◆ Hindustan Coca Cola Beverage (Srikalahasthi)-2024(2-months)
- ◆ Ripple Purple Private limited (Hyderabad)-2023(2- months)

Skills

- ◆ Problem solving
- ◆ Communication skills
- ◆ Team work
- ◆ Time management
- ◆ Microbial and chemical analysis of food

Mail: dandusathvika@iifpt.edu.in



Languages:
English, Kannada, Telugu,
Hindi, Tamil

DHARANI N

FSQA Food safety and Quality Assurances

Project Title

- ◆ Commercializing Potential of Protein Powder Extracted from Black Soldier Fly Larvae

Internships

- ◆ Global Lab and Consultancy Services LLP (GLCS), Salem
- ◆ Salem Aavin
- ◆ Sunraja Oil Industries pvt ltd, Erode
- ◆ Countfoodis pvt ltd, Bangalore
- ◆ FOSTAC Advance Manufacturing and COVID

Skills

- ◆ Food sampling and Testing
- ◆ Instruments and equipment handling
- ◆ Knowledge on HACCP, GMP, ISO 22000:2018, IS 17025:2017
- ◆ MS Office, R program

Mail: धारानी.न@iifpt.edu.in



Languages:
Tamil, English

GANESAN B K

FSQA Food safety and Quality Assurances

Project Title

- ◆ Design and Development of Hand Operated Deseeder for Karonda Fruit

Internships

- ◆ MANNA Foods, Chennai
- ◆ AAVIN, Thanjavur

Skills

- ◆ Critical Thinking & Problem Solving, Attention to Detail, Communication & Presentation Skills
- ◆ Leadership & Teamwork, Project & Time Management, Adaptability
- ◆ Continuous Learning, Laboratory Analysis (Microbiological)
- ◆ Analytical Techniques (HPLC, LC-MS, GC-MS, Spectrophotometry)

Languages:
Tamil, English

Mail: ganesanbk@iifpt.edu.in



GANESH PATIL V P

FSQA Food safety and Quality Assurances

Project Title

- ◆ Spectral Variability of Lactobacillus in Custodian curds of North Karnataka

Internships

- ◆ Successfully completed an internship at Karnataka milk federation (KMF)

Skills

- ◆ Practical expertise in managing lab apparatus
- ◆ Food safety knowledge
- ◆ Communication skills
- ◆ Time management abilities
- ◆ Problem solving abilities

Languages:
English, Kannada, Hindi

Mail: ganeshpatilvp@iifpt.edu.in



KALIRAJ K

FSQA Food safety and Quality Assurances

Project Title

- ◆ Development of Hard Boiled Candy from Pulses Extraction

Internships

- ◆ Mayil Argo Foods- Quality Assurance Trainee
- ◆ Dugar Overseas Pvt Ltd- Quality control officer for a period of (6 months)
- ◆ Athan Dairy Industry - Production Incharge
- ◆ Tech Learn - campus ambassador
- ◆ Spark Foundation - Executive member

Skills

- ◆ Data entry operator e-skill India
- ◆ Teamwork management and business management
- ◆ HACCP, ISO 22000, GMP
- ◆ FOSTAC Advance manufacturing and COVID
- ◆ Instruments and equipment handling and Public Speaking

Languages:
English, Tamil
, Malayalam, Hindi, Punjabi

Mail: kalirajk@iifpt.edu.in



MEGHA M

FSQA Food safety and Quality Assurances

Project Title

- ◆ Development of Fibre Fortified Bread using Banana Peel Powder

Internships

- ◆ Central Plantation Crop Research Institute (CPCRI) Kasaragod, Kerala
- ◆ Milma (Dairy development board) Alappuzha, Kerala
- ◆ TIERRA FOOD, Kerala
- ◆ Kerala Agro Fruit Products, Kerala

Skills

- ◆ Instrumentation and equipment handling
- ◆ New product development
- ◆ Food quality analysis, knowledge of HACCP, FSMS, GMP
- ◆ FOSTAC training in advance
- ◆ Knowledge of food laws and regulations



Languages:
English,
Malayalam, Tamil, Hindi

Mail: megham@iifpt.edu.in



NIMMYA N

FSQA Food safety and Quality Assurances

Project Title

- ◆ Development of a Portable Cold Extruder

Internships

- ◆ Ernakulam Milma (ERCMPU Ltd.)
- ◆ Tierra foods India Pvt. Ltd
- ◆ Indco tea factory, Kattabettu
- ◆ ICAR-CPCRI, Kasargod

Skills

- ◆ MS Office - Basics of AutoCad
- ◆ HACCP Quality Assurance, Food Safety
- ◆ Management System, Food Quality
- ◆ Safety analysis in food
- ◆ FOSTAC Training



Languages:
Malayalam, English,
Hindi, Tamil (Limited
working proficiency)

Mail: nimmyan@iifpt.edu.in



SHAIK SABIYA

FSQA Food safety and Quality Assurances

Project Title

- ◆ Mass Modelling of Sapota and Beetroot

Internships

- ◆ Underwent a 6 month intern program at MONDELEZ INTERNATIONAL (SRI CITY)
- ◆ Certified with PET and BEC

Skills

- ◆ HACCP, ISO 22000, GMP
- ◆ MS office
- ◆ Analytical instrument handling and food quality analysis
- ◆ Food quality analysis
- ◆ Public Speaking



Languages:
Telugu, Hindi, English

Mail: shaiksabiya@iifpt.edu.in



SIVANI SREE V S

FSQA Food safety and Quality Assurances

Project Title

- ♦ Nanotechnology Integrated with Biological Synthesis

Internships

- ♦ Food Safety & Quality Control Intern ,À NIFTEM-T, Thanjavur (May,ÀJun 2022)
- ♦ Quality Control Intern ,À The Arya Vaidya Pharmacy, Kerala (May,ÀJun 2023)
- ♦ Research Trainee (in-silico drug designing),À Trichy Research-†Institute

Skills

- ♦ Ms office, Ms Excel, SOPs, Technical Writing, SPSS, LIMS
- ♦ Nanotechnology, Process Optimization
- ♦ Analytical instrument handling and food quality analysis
- ♦ HACCP, ISO 22000, GMP
- ♦ leadership and-†communication

Mail: sivanisreevs@iifpt.edu.in



Languages:

Tamil,

English,Hindi,Danish (read)

SUSMITHA K

FSQA Food safety and Quality Assurances

Project Title

- ♦ Synthesis of Copper Nano-Particles from Jack Fruit Seed and its Coating on Vegetables to Extend the Shelf Life

Internships

- ♦ Marutham Meat Products coimbatore
- ♦ Department of Agriculture 360 research foundation Bhar
- ♦ Greenlink Analytical and research laboratory Indian private limited coimbatore
- ♦ Chakra Milk Products, Perambalur

Skills

- ♦ MS Excel, SAP
- ♦ HACCP, GMP, ISO 22000, FSSAI Compliance
- ♦ Microbial & Chemical Food Testing
- ♦ Documentation & Recordkeeping

Mail: susmithak@iifpt.edu.in



Languages:

English , Tamil





**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.



FOR FURTHER INFORMATION PLEASE CONTACT

The Director
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
iac@iifpt.edu.in | <https://niftem-t.ac.in/>
Contact: 9750968417