



Hindusthan College of Engineering and Technology
Approved by AICTE, New Delhi, Accredited with 'A' Grade by NAAC
(An Autonomous Institution, Affiliated to Anna University, Chennai)
Valley Campus, Pollachi Highway, Coimbatore-641032

ACADEMIC AUDIT (Academic year. 2021 - 2022)
(All details should be given only for the Academic year: 2021-2022)

Name of the Department : FOOD TECHNOLOGY

Year of Establishment : 2018

Programmes offered by the Department: B.TECH

UG & Year of Establishment	PG & Year of Establishment
2018	-

VISION

To be an excellent Department in training students to become professional Food Technologist who is technically capable of working in food operations sector and discovering licensed food products which could benefit the Eco-friendly society.

MISSION

1. To impart students with a vibrant technical and analytical skills.
2. To provide students with leadership quality and also the knowledge to handle all the problems relating Food Industry.
3. To develop the research and development activities of students to explore the quality food products.

OBJECTIVES SET BY THE DEPARTMENT

Program Educational Objective (PEO)

Graduates of Food Technology will be able to

1. Utilize the principles of food science and Engineering to face various professional career challenges.
2. Analyze and create new food products and process for real world application with technical feasibility.
3. Exhibit professional and managerial capabilities with ethical conduct for continuous learning.

Program Outcomes (POs)

Engineering Graduates will be able to:

1. **Engineering knowledge:** Apply the knowledge of mathematics, science, engineering fundamentals, and an engineering specialization to the solution of complex engineering problems.
2. **Problem analysis:** Identify, formulate, review research literature, and analyze complex engineering problems reaching substantiated conclusions using first principles of mathematics, natural sciences, and engineering sciences.
3. **Design/development of solutions:** Design solutions for complex engineering problems and design system components or processes that meet the specified needs with appropriate consideration for the public health and safety, and the cultural, societal, and environmental considerations.
4. **Conduct investigations of complex problems:** Use research-based knowledge and research methods including design of experiments, analysis and interpretation of data, and synthesis of the information to provide valid conclusions.
5. **Modern tool usage:** Create, select, and apply appropriate techniques, resources, and modern engineering and IT tools including prediction and modeling to complex engineering activities with an understanding of the limitations.
6. **The engineer and society:** Apply reasoning informed by the contextual knowledge to assess societal, health, safety, legal and cultural issues and the consequent responsibilities relevant to the professional engineering practice.
7. **Environment and sustainability:** Understand the impact of the professional engineering solutions in societal and environmental contexts, and demonstrate the knowledge of, and need for sustainable development.
8. **Ethics:** Apply ethical principles and commit to professional ethics and responsibilities and norms of the engineering practice.
9. **Individual and team work:** Function effectively as an individual, and as a member or leader in diverse teams, and in multidisciplinary settings.
10. **Communication:** Communicate effectively on complex engineering activities with the engineering community and with society at large, such as, being able to comprehend and write effective reports and design documentation, make effective presentations, and give and receive clear instructions.

- 11. Project management and finance:** Demonstrate knowledge and understanding of the engineering and management principles and apply these to one's own work, as a member and leader in a team, to manage projects and in multidisciplinary environments.
- 12. Life-long learning:** Recognize the need for, and have the preparation and ability to engage in independent and life-long learning in the broadest context of technological change.

Program Specific Outcomes (PSO)

Graduates of Food Technology will be able to

1. Ensure food safety and quality by using the technical skills and other emerging techniques.
2. Design and develop the safest food products and equipment's needed for the eco-friendly society.
3. Integrate various concepts of food processing operations and come out with the best solution for the complex issues in food sector.

(I) GENERAL INFORMATION OF THE DEPARTMENT

1. Head of the Department : **Dr. Jeevarathinam G**

2. Admission Details (UG and PG separately) for the last 3 years

S. No	Year	Intake	Admitted
UG			
1	2018-2019	60	55
2	2019-2020	60	58
3	2020-2021	60	65
PG			
1	-	-	-
2	-	-	-
3	-	-	-

3. Number of Students (Current Academic Year: 2021-2022)

UG	I Year:		II Year:	65	III Year:	58	IV year:	55
PG	I Year:	-	II Year:	-				

Based on Gender				
UG	Year	Male	Female	Total
	I year	-	-	-
	II year	51	14	65
	III year	44	14	58
	IV year	36	19	55
PG	I year	-	-	-
	II year	-	-	-

Based on Territory				
UG	Year	Tamil Nadu	Other States	Total
	I year	-	-	-
	II year	45	20	65
	III year	30	28	58
	IV year	20	35	55
PG	I year	-	-	-

	II year	-	-	-
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Based on Community								
UG	Year	OC	BC	BCM	MBC	SC	ST	Total
	I year	-	-	-	-	-	-	-
	II year	1	41	4	12	7	-	65
	III year	3	47	1	7	NIL	NIL	58
	IV year	6	23	2	24	NIL	NIL	55
PG	I year	-	-	-	-	-	-	-
	II year	-	-	-	-	-	-	-
	III year	-	-	-	-	-	-	-

4. Number of the Faculty Members

Sanctioned	Male	Female	Total
Existing	3	10	13

Designation	Required as per norms	Available	Vacant if any
Professor	1	-	1
Associate Professor	2	-	2
Assistant Professor	9	13	-
Total	12	13	-

5. Faculty profile with name, qualification, designation and experience

S. No	Name of the Faculty	Qualification	Designation	Years of Experience
1	Dr. Jeevarathinam G	Ph.D.	Associate Professor	8
2	Mrs. Swathi K	M. Tech	Assistant Professor	5
3	Mr. Dillwyn S	M. Tech	Assistant Professor	2.5
4	Mrs. Nageswari G	M.E	Assistant Professor	4.2
5	Ms. Neethu C S	M. Tech	Assistant Professor	2.8
6	Ms. Princy N	M. Tech	Assistant Professor	5.3

7	Mr. Thahaaseen A	M. Tech	Assistant Professor	3.5
8	Ms. Navarasam R	M. Tech	Assistant Professor	2
9	Ms Thivya S	M. Tech	Assistant Professor	2
10	Ms Preetha P	Ph.D.	Assistant Professor	1.3
11	Ms Deepa J	Ph.D.	Assistant Professor	1.3
12	Ms Kanmani muthu R	M. Tech	Assistant Professor	3

6. Number of the Faculty Members awarded in the current Academic Year

	Full Time	Part Time	Total
PDF	-	-	-
PhD	1	-	1
Recognized Guides	-	-	-
Others	-	-	-

7. Number of Faculty Members Pursuing in the current Academic Year

	Full Time	Part Time	Total
PDF	-	-	-
PhD	-	4	4
Recognized Guides	-	-	-
Others	-	-	-

8. List of visiting Fellows/ Adjunct Faculty

S. No	Name of visiting /Teachers, Adjunct and Emeritus Professors	Designation/Address
NIL		

9. Membership details of Faculty Members

S. No	Name of Faculty	Membership in professional bodies	Membership Number
1.	Er. Dillwyn S	International Association of Engineers (IAENG)	295472
2.		Institute for Engineering Research and Publication	PM13604298
3.	Er. Nageswari G	AFSTI	AFST/R-1-2022/CHEN/006
4.	Er. Neethu C S	AFSTI	AFST9934
5.	Er. Nivetha T	International Association of Engineers (IAENG)	303085

10. Information about research grants, projects completed / ongoing during the period of last 3 years from National funding Agencies only (like AICTE, UGC, CSIR, DST, DBT, & others etc.,)

S.No	Name of the principal Investigator & CO-Investigator	Title of the project	Funding Agency, Duration & Date of Sanction	Amount (in Lakh)	Completed/ On-going
NIL					
Status	Major	Minor			
On going					
Applied					

* List are to be attached separately

11.Awards / Prizes /recognitions received by teachers at national and international level / professional societies

S. No	Name of Faculty	Date of Award	Name of the Award	Name of the Professional Society
1	Dr Jeevarathinam G	15.09.2021	Honoured as Best Teacher for the academic year 2020-21 by Hindusthan College of Engineering and Technology, Coimbatore.	HICET
2		16.10.2021	Secured First Prize in a National Level Symposium organized by Kalasalingam Academy of Research and Education, School of Agricultural and Processing Sciences, Department of Food Technology.for paper presentation "ESSENPRESSO'21"	Kalasalingam Academy of Research and Education
3		12.10.2021	Secured First Prize for paper presentation at 4International Conference on" Global Trends in Food Processing and Food	TNAU

			Safety" held at AEC & RI, TNAU, Coimbatore.	
4		17 to 18.07.2021	Secured First Prize for Paper Presentation at National Level Web Conference on "Emerging Trends in Agricultural Science and Technology, Kalasalingam Academy of Research and Education	Kalasalingam Academy of Research and Education
5		07.01.2021	Appreciated as "Inspiring Teacher" for students in Hindusthan College of Engineering and Technology, Coimbatore in the academic year 2020-21.	HICET
6	Er. Dillwyn S	07.01.2021	Appreciated as "Inspiring Teacher" for students in Hindusthan College of Engineering and Technology, Coimbatore in the academic year 2020-21.	HICET
7	Er. Neethu C S	21.04.2022	Received fund of Rs. 7500/- from Tamil Nadu State Council for Science and Technology, SPS (2021-2022) For the title PREPARATION OF GLUTEN FREE BREAD USING ARROWROOT FLOUR, BEETROOT, PUREE, SWEET POTATO AND MUSA STARCH.	TNSCST

12. Details of faculty members who acted as resource persons for Orientation courses, Seminars, Guest Lectures, Workshops, and Conferences at national and international levels (Outside the parent institutions)

S.No	Name of Staff	Date	Title of the FDP/Seminar/	Name of Organizing Institute	Place
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			Workshop/STTP/ Training program		
1.	Er. Princy N	10.01.22	Guest Lecture on Introduction to Food Science	School of Agricultural Sciences, DSU	Online

13. Participation of faculty members in various academic activities as members of committees at other Institutions like BoS, Academic Council, etc.,

S. No	Name of the Faculty Members	Name of the body / committee the teacher participated
NIL		

14. Details of faculty members appointed/nominated on Editorial Boards of peer reviewed journals/ International conferences

S. No	Name of the Faculty Members	Name of Editorial Boards of peer reviewed journals &National/International conference
1	Dr. Jeevarathinam G	Journal of Textural studies

15. Details of Number of Research Scholars Produced & Ongoing Details:

3. Details of Number of Research Scholars Produced & Ongoing Details:									
S.No.	Name of the Faculty	Awards			PhD		Projects		
		State	National	International	Produced	Ongoing	Major	Minor	Amount (in Rs.)
NIL									

16. Details of Seminars / Conferences/ Workshops /Guest Lectures organized by the faculty members with funding from Government / NGOs

S. No	Name of Conference / Seminars / Workshops / Guest Lectures	Date	No. of beneficiaries	Funding agency
1.	AICTE funded National Seminar on " Climate Change Resolution for Sustainable Development "	31.07.2021	210	AICTE

17. Details of Seminars / Self sponsored workshops organized by the Faculty Members

S. No	Name of Seminars / Workshops	Date	No. of beneficiaries
1.	Present status & prospects of farm mechanization in India with special reference to tuber crops	25.06.2021 (1 day)	100
2.	Coconut Processing in India- Present Status and Future Prospects	25.06.2021 (1 day)	100

3.	Packaging technique for fruits and vegetable- Present to past	26.06.2021 (1 day)	100
4.	Food Safety in Aviation Industry	26.06.2021 (1 day)	121
5.	Career and Entrepreneurship Opportunities for a Food Technologist	28.06.2021 (1 day)	100
6.	Career and Entrepreneurship Opportunities for Food Technologist	14.07.2021 (1 day)	101
7.	Dairy by-product processing and applications	19.07.2021 (1 day)	100
8.	IIC Self Driven activity on Opportunities in Agro and Food Industries in India	21.06.2021	101
9.	Webinar on Advance Food Packaging Technologies for the Future Era	21.06.2021	70
10.	Webinar on Recent Advances in Dehydration of Foods	23.06.2021	81
11.	IIC Driven activity on Innovative Fruits and Vegetable Products Fit for Market	24.07.2021	101
12.	IIC Self Driven activity on Start-up Mindset for Post Covid Era	24.06.2021	96
13.	Webinar on "Tricks and techniques to start a start- up"	30.6.21	198
14.	Career Development Techniques to become a successful entrepreneur	13.06.21	100
15.	Gender equity and culture	11.12.21	130
16.	IIC Self Driven activity on IPR basics and Indian Patenting System	28.01.2022	101
17.	Guest Lecture on Basic Food Safety Measures and "EAT RIGHT" for human	12.04.2022	155
18.	IIC Self driven Activity on Innovation in Dough and Puff Pastries	19.04.2022	50
19.	IIC Self driven Activity on Development of Bakery and Confectionery Products	18.04.2022	64
20.	Webinar on Trends, Innovation and New Product Development in Baking Frontier	17.05.2022	131
21.	IIC self-driven activity on Innovation and Future Trends in Food Processing Technology	20.05.2022	80

18. Details of the Faculty Members who attended Training on both Industry and Academia

S. No	Date	Name of the Faculty	Name of the Industry	Outcomes of the visits
NIL				

19. Details of the Faculty Members who participated in FDP/Seminar/Workshop/STTP/ Training program

S. No	Name of Staff	Date	Title of the FDP/Seminar/Workshop/STTP/ Training program	Name of Organizing Institute	Place
Workshops					
1.	Er. Neethu C S	13.12.21 to 17.12.21	DST-SERB sponsored Karyashala, High-End International Workshop on "Technologies for Increasing the Shelf-Life of Perishable Foods	Department of Food Process Engineering, National Institute of Technology, Rourkela, Odisha	Online
2.	Dr. Jeevarathinam G	16.10.2021 (1 day)	FSSAI Regulatory Framework with Codex Perspective	Department of Food and Nutrition, Shri Vaishnav Institute of Home science, Shri Vaishnav Vidyapeeth Vishwavidyalaya, Indore.	Online
3.		13.12.2021 to 17.12.2021 (5 days)	Five days DST-SERB sponsored Karyashala, High-End International Workshop on "Technologies for Increasing the Shelf-Life of Perishable Foods".	Online, Department of Food Process Engineering, National Institute of Technology, Rourkela, Odisha.	Online
4.	Er. Dillwyn S	28th June to 2nd July, 2021.	FIVE DAYS INTERNATIONAL ENTREPRENEURSHIP DEVELOPMENT PROGRAMME	Organized by Dr. S. Gopalaraju Govt. First Grade College, Anekal, Entrepreneurship Development Cell, Internal Quality Assurance Cell in association with Club Inspiring Millions,	Online
5.		13.12.21 to 17.12.21 (5 days)	Five days DST-SERB sponsored Karyashala, High-End International Workshop on "Technologies for Increasing the Shelf-Life of Perishable Foods".	Online, Department of Food Process Engineering, National Institute of Technology, Rourkela, Odisha.	Online
6.	Er. Nivetha T	13.12.21-17.12.21	High-End International Workshop (Karyashala) on "Technologies for Increasing the Shelf-Life of Perishable Foods"	Department of Food Process Engineering, NIT Rourkela	Online

S. No	Name of Staff	Date	Title of the FDP/Seminar/Workshop/ STTP/ Training program	Name of Organizing Institute	Place
Seminars					
1.	Er. Neethu C S	20.10.21 to 26.10.21	Opportunities and Challenges in Food Processing and Preservation	Kalasalingam Academy of Research and Education	Online
2.		28.06.21- 2.07.21	FIVE DAYS INTERNATIONAL ENTREPRENEURSHIP DEVELOPMENT PROGRAMME	Dr. S. Gopalaraju Government First Grade College, Anekal	Online
3.		22.06.21- 26.6.21	Convergence of technology, business education and entrepreneurship for sustainable development	Dr. S. Gopalaraju Government First Grade College, Anekal	Online
4.		18.06.21	Intellectual property right and patent system in India	Dr. S. Gopalaraju Government First Grade College, Anekal	Online
5.		22.12.21	Effective separation of emerging contaminants from water environment using hydrothermally derived activated carbon spheres	HICET	Online
		22.03.22	Role of engineer in water conservation	Department of chemical Engineering, HICET	Online
6.		10th February 2022	"Innovation & Entrepreneurship	Sri Venkateswara College of Engineering and sponsored by the Ministry of Education's Innovation Cell, AICTE, Govt. of Indi	Online
7.	Dr. Jeevarathinam G	16.10.2021 (1 day)	FSSAI Regulatory Framework with Codex Perspective	ONLINE, Department of Food and Nutrition, Shri Vaishnav Institute of Home science, Shri Vaishnav Vidyapeeth	Online

S. No	Name of Staff	Date	Title of the FDP/Seminar/Workshop/ STTP/ Training program	Name of Organizing Institute	Place
				Vishwavidyalaya, Indore.	
8.		16.09.2021 (1 day)	Ozonation of horticultural produce and cereals: a green technology to enhance the quality and safety of food	Online, funded by Ministry of Environment, Forest & Climate Change, Govt. of India, New Delhi and organized by Environmental Information System Resource Partner, Department of Zoology, University of Madras, Chennai.	Online
9.		03 - 07 September, 2021 (5 days)	National Webinar Series on "Nutrition week Celebration-2021"	Online, Department of Food Technology, Faculty of Engineering, Karpagam Academy of Higher Education, Coimbatore, Tamil Nadu.	Online
10.		1st to 7th September 21 (7 days)	National Nutrition Week Celebrations-2021, Lecture Series cum Quiz Competition	Online, at Shri Vaishnav Vidyapeeth Vishwavidyalaya, Indore in online mode.	Online
11.		16.09.2021 (1 day)	Ozonation of horticultural produce and cereals: a green technology to enhance the quality and safety of food.	Funded by Ministry of Environment, Forest & Climate Change, Govt. of India, New Delhi and organized by Environmental Information System Resource Partner, Department of Zoology, University of Madras, Chennai.	Online
12.		03 - 07 September, 2021 (5 days)	National Webinar Series on "Nutrition week Celebration-2021"	Department of Food Technology, Faculty of Engineering, Karpagam Academy of Higher Education,	Online

S. No	Name of Staff	Date	Title of the FDP/Seminar/Workshop/ STTP/ Training program	Name of Organizing Institute	Place
				Coimbatore, Tamil Nadu.	
13.		1st to 7th September 2021 (7 days)	National Nutrition Week Celebrations-2021, Lecture Series cum Quiz Competition	Shri Vaishnav Vidyapeeth Vishwavidyalaya, Indore	Online
14.		28.06.2021 to 02.07.2021 (5 days)	Five days International entrepreneurship development programme	Dr. S. Gopalaraju Government First Grade College, Anekal	Online
15.		14.06.2021 to 19.06.2021 (6 days)	Six –day National Seminar series on “Career Opportunities for Food Technologists	Department of Food Technology, Faculty of Engineering, Karpagam Academy of Higher Education, Coimbatore, Tamil Nadu	Online
16.		14.07.21	Webinar on “Career and Entrepreneurship Opportunities for Food Technologist”	Department of Food Technology, HICET	Online
17.		07.08.21	Webinar on Food Safety: Farm to Fork	Department of Food Technology, Rajalakshmi Engineering College Chennai.	Online
18.	Er. Dillwyn S	15.12.21	Webinar on “Sustainable Farming and Gourmet Food Market”	Department of Food Technology, Rajalakshmi Engineering College Chennai.	Online
19.		22.12.21	Webinar on “Effective separation of emerging contaminants from water environment using hydrothermally derived activated carbon spheres”	HICET	Online
20.		20.06.21	Automation- Ultimate Buzz word in industries	HICET	Online
21.	Er. Nageswari G	28.06.21-02.07.21	FIVE DAYS INTERNATIONAL ENTREPRENEURSHIP DEVELOPMENT PROGRAMME	Dr. S. Gopalaraju Govt. First Grade College, Anekal	Online

S. No	Name of Staff	Date	Title of the FDP/Seminar/Workshop/STTP/ Training program	Name of Organizing Institute	Place
22.		30.06.21	Webinar on Tricks and Techniques to Start a Startup	Hindusthan College of Engineering and Technology, Coimbatore	Online
23.		31.07.21	AICTE funded National Seminar program on Climate Change Resolution for Sustainable Development	Hindusthan College of Engineering and Technology, Coimbatore	Online
24.		28.08.21	Seminar on Recent Pedagogy to Advance Education Equity	Hindusthan College of Engineering and Technology, Coimbatore	Online
25.		16.10.21	Webinar on Health is Wealth	PSG College of Arts and Science, Coimbatore	Online
26.		26.02.22	Role of Startup in Modern India	Hindusthan College of Engineering and Technology, Coimbatore	Online
27.	Er. Nivetha T	10.02.22	Mentor - Mentee Orientation Session on "Innovation & Entrepreneurship"	Institution Innovation Council (IC201810371 - IIC SVCE Chennai), Sri Venkateswara College of Engineering and sponsored by the Ministry of Education's Innovation Cell, AICTE, Govt. of India	Online
FDPs/SDPs					
1.	Er. Princy N	01/02/2022 to 05/02/2022	Recent Trends in Food Processing and Preservation Technologies	ATAL, DEPARTMENT OF TECHNOLOGY, SHIVAJI UNIVERSITY, KOLHAPUR.	Online
2.		23.08.2021 to 27.08.2021	Design Thinking & Product Development	ATAL	Online

S. No	Name of Staff	Date	Title of the FDP/Seminar/Workshop/STTP/ Training program	Name of Organizing Institute	Place
3.	Er. Neethu C S	01/02/2022 to 05/02/2022	Recent Trends in Food Processing and Preservation Technologies	ATAL,DEPARTMENT OF TECHNOLOGY, SHIVAJI UNIVERSITY,KOLHAPUR.	Online
4.		23/08/2021 to 27/08/2021	"Ensuring safety of Poultry Meat and Their products in Domestic Market	ATAL, College of Poultry Production and Management	Online
5.		01.07.21	Virtual Faculty Development Programme on "Bloom's Taxonomy - An Insight"	HICET	Online
6.		23.03.22 to 24.03.22	Training on Reduction of Trans-fat in Oil Processing	International training centre food safety and applied science	Online
7.		24.01.22 to 31.01.22	Unit Operations in Agricultural Processing	SNS College of Technology, Coimbatore sponsored by Centre for Faculty Development, Anna University, Chennai.	Online
8..	Dr. Jeevarathinam G	23-27.08.2021 (5 days)	Ensuring safety of Poultry Meat and Their products in Domestic Market	ATAL, College of Poultry Production and Management	Online
9..		04.10.2021 to 08.10.2021 (5 days)	AICTE Training And Learning (ATAL) Academy Online Elementary FDP on "Recent trends in Nonthermal Processing: Prospects and Challenges"	Indian Institute of Food Processing Technology (IIFPT), Thanjavur.	Online
10.		20.12.2021 to 24.12.2021 (5 days)	AICTE Training And Learning (ATAL) Academy Online Elementary FDP on "Material Science and Engineering Approaches for Food System Design".	Online, Tezpur University, Assam.	Online
11.		13.04.22 to 17.04.22	Current Trends in Biotechnology, Food Technology and Chemical Engineering	JCT College of Engineering and Technology, Coimbatore	Online
12.		24.01.22 to 31.01.22	Unit Operations in Agricultural Processing	SNS College of Technology, Coimbatore	Online

S. No	Name of Staff	Date	Title of the FDP/Seminar/Workshop/STTP/ Training program	Name of Organizing Institute	Place
				sponsored by Centre for Faculty Development, Anna University, Chennai.	
13.		23/03/22	Training on Reduction of Trans-fat in Oil Processing	FSSAI, ITCFSAN	Online
14.		02.03.22	Training on IP Awareness/Training program under National Intellectual Property Awareness Mission	Intellectual Property Office, India	Online
15.	Er. Dillwyn S	23/08/20 21 to 27/08/20 21	ATAL FDP on "Ensuring safety of Poultry Meat and Their products in Domestic Market"	College of Poultry Production and Management.	Online
16.		13/01/22 to 17/01/22	ATAL FDP on "3D Printing and Design"	Central University of Jharkhand.	Online
17.		01/02/22 to 05/02/22	ATAL FDP on "Recent Trends in Food Processing and Preservation Technologies"	DEPARTMENT OF TECHNOLOGY, SHIVAJI UNIVERSITY, KOLHAPUR.	Online
18.		8th March to 12th March 2022	Emerging Technologies	Department of Information Technology, Dr. B.C. Roy Engineering College Durgapur, West Bengal, India	Online
19.	Er. Nageswari G	22.06.21 to 26.06.21	FDP on Convergence of Technology, Business Education and Entrepreneurship for Sustainable Development	Dr. S. Gopalaraju Govt. First Grade College, Anekal	Online
20.		01.07.21	Faculty Development Programme on Bloom's Taxonomy - An Insight	Hindusthan College of Arts and Science, Coimbatore	Online
21.		23.08.21 to 27.08.21	ATAL FDP on Advances in food and value addition of grains	Indian Institute of Food Processing Technology, Thanjavur	Online
22.		13.09.21 to 17.09.21	ATAL FDP on Novel Technological Approaches for Utilization of Food Industry Waste	National Institute of Food Technology Entrepreneurship and Management	Online

6.	Er. Nivetha T	2									
7.	Dr. Navarasam R	1									

* Proof of First page of Journal details are to be attached separately

22. Number of Academic support staff (technical) and administrative staff

S. No	Name	Designation	Qualification	Experience
1.	Mrs. Nandhini M	Lab Assistant	HSC	3

23. MOU's Details

S. No	Name of the Company	Year of MOU signed	MOU Policy Details
1.	Redspectra Instruments, Chennai	30.07.2021	Technical and managerial expertise in the areas of artificial-intelligence-based process optimization in dairy processing, food and beverage processing, oil refineries etc.
2.	Angel Starch & Food Pvt Ltd, Erode	19.08.2021	Technical and Managerial expertise in the area of Food Processing- starch products, packaging, instant mixes, bakery and confectionery products, dairy products, new product development, quality analysis & control etc.
3.	DnD foods, Coimbatore	06.12.2021	Technical and Managerial expertise in the area of chocolate manufacturing, bakery and confectionery
4.	International Institute for Certification and Training, Alluva, Kerala	30.03.2022	Provides technical training in-house/online to the UG students inside the campus.
5.	TABP SNACKS AND BEVARAGES PVT.LTD, Coimbatore	08.04.2022	Technical and Managerial expertise in the area of food processing, production, preservation, quality, safety standards, public health, social responsibility in rural India through the food processing community
6.	Sharingo, Coimbatore.	12.05.2022	Emerging food safety training programs under FSSAI & Technical fields

24. Details of Department club Activities

S.No	Name of the Club	Name of faculty in charge for the club	Activities of the club
NIL			

25. Academic Toppers Details

S. No	Name of the Student	Class & Section	Percentage
1.	Ms. Amirthaa R R	II YR	9.58
2.	Mr. Jeevan Kumar G	II YR	9.58
3.	Mr. Vishwa E G	II YR	9.48
4.	Mr. Naveen Kumar M	II YR	9.41
5.	Ms. Kaaviya K	III YR	9.54
6.	Mr. Dharshith Kumar	III YR	9.52
7.	Ms. Kanishkha G	III YR	9.50
8.	Ms. Farhana Rasheed	IV YR	9.62
9.	Ms. Ronitalini C	IV YR	9.41
10.	Ms. Aparna P	IV YR	9.34

26. Student Placement Details

Total number of students	Total number of eligible students	Total number of placed students	Percentage of Placed
55	53	27	51%

* List are to be attached separately

27. Student Higher Studies Details

Number of students doing higher studies (UG to PG)	Number of students doing higher studies (PG to PhD)	Number of students inside India	Number of students outside India
NIL			

* List are to be attached separately

28. Student as Entrepreneur Details

Entrepreneur after UG	Entrepreneur after PG	Percentage of Entrepreneur in total outcome of students
NIL		

* List are to be attached separately

(II) CURRICULAR ASPECTS

1. Year in which the present syllabi have been revised: **2021-2022**
2. Course / Topics included in the revised syllabus:
 - 19FT8311- Entrepreneurship Opportunities for Food Technologists
 - 19FT8312- Total Quality Management
 - 19FT7401- Post-Harvest Technology of Fruits and Vegetables
 - 19FT7306- Processing Technology of Legumes and oil seeds
 - 19FT7307- Emerging Non-thermal Processing of Foods
 - 19FT6306- Crop Process Engineering
 - 19FT6201R-Dairy Engineering
 - 19FT6202R- Plantation Crops and Spices Products Technology
 - 19FT6203R- Fruits and Vegetable Processing Technology
 - 19FT6001R- Dairy Engineering Laboratory
 - 19FT6002R- Fruits and Vegetable Processing Technology Laboratory
 - 19FT4201R- Fundamentals of Heat and Mass Transfer
 - 19FT4203R- Engineering Properties of Food Materials
 - 19FT4204- Refrigeration and Cold Chain Management
3. Curriculum & Syllabus standard on par with National/International standard benchmark following CBCS, OBE, and Blooms Taxonomy concepts: **YES**
4. Name of the Benchmark Institution referred: TNAU, IIFPT, NIFTEM, KANSAS STATE UNIVERSITY-USA.
5. Is the overall curriculum and Syllabus focused towards Institutional Graduate Attributes:
YES

S.NO	Descriptions	Y/N
1	Standard of the syllabi	Y
2	Relevance of the syllabus for Industrial Need	Y
3	Standard of Electives	Y
4	Standard of Learning resources used	Y
5	Course Objectives and Outcomes	Y
6	Mapping done on par with Course Outcome	Y
7	Focus of curriculum and Syllabus towards Institutional Graduate Attributes	Y
8	Standard of Counselling records	Y

9	Industrial visits up to the mark of need based technology	Y
10	Digital tool usage in syllabi	Y
11	Consulting Industrial experts to frame curriculum and Syllabus	Y
12	Consulting Academic experts to frame curriculum and Syllabus	Y
13	Consulting Alumni to frame curriculum and Syllabus	NA

(III) TEACHING, LEARNING AND EVALUATION

S.NO	Descriptions	Y/N
1	Academic Calendar	Y
2	Allotment of teaching Hours for each subject is sufficient	Y
3	Maintenance of log book	Y
4	Standard of delivering the lectures by the staff members	Y
5	Sufficient number of assignment/seminars delivered by the students in each subject	Y
6	List of Learning resources available	Y
7	Coverage of the syllabus in time	Y
8	Content beyond the syllabus	Y
9	Usage of ICT tools	Y
10	Mapping done on par with Program outcomes and Course Outcomes	Y
11	Mapping done on par with Program Specific outcomes and Course Outcomes	Y
12	Standard of Question paper	Y
13	Result analysis	Y
14	Is proper corrective action initiated	Y
15	Level of Remedial records	Y
16	Periodical department discussion of academic progress [Minutes of meeting]	Y
17	Industrial visits organized	Y
18	Special attention taken on slow learners/remedial record	Y
19	Feedback analysis 1.Parents Feedback 2.Students Feedback 3.Alumni Feedback 4. Employer Feedback 5. Employee Feedback 6.Academic Experts Feedback	Y

(IV) INFRASTRUCTURAL FACILITIES

S.NO	Infrastructural facilities	Y/N
1	Adequate No. of Class Rooms/ Staff Room	Y
2	Adequate No. of books	N
3	Adequate No. of Periodicals/Journals	N
4	Adequate No. of Teaching Aids	Y
5	Adequate No. of Computers in the Lab	N
6	Adequate Laboratory Equipment and facilities	Y
7	Adequate Budget/ Fund allotted to the Department	Y

1. Details of the laboratories in the department

S.No	Name of the Laboratory	Area (m ²)
1	FOOD PRODUCTION ANALYSIS LABORATORY	70
2	FOOD AND BIOCHEMISTRY LABORATORY	70
3	DAIRY ENGINEERING LABORATORY	70
4	FOOD MICROBIOLOGY LABORATORY	70
5	BAKERY AND CONFECTIONERY LABORATORY	70
6	FRUITS AND VEGETABLE PROCESSING TECHNOLOGY LABORATORY	70
7	FOOD PACKAGING LABORATORY	70
8	FOOD ANALYSIS AND QUALITY CONTROL LABORATORY	70
Others (Research Labs / Centre of Excellence, etc.)		
NIL		

2. List of major equipment (value more than Rs.50,000)

S. No	Name of the lab	Name of the Item/Equipment/instrument	Make / Size	Quantity	Cost / Nos.	Total Cost
1	Food Analysis Laboratory	Fume Hood Apparatus	Precision Scientific	1	135000	135000
2	Food Microbiology Laboratory	Analytical Balance	Precision Scientific	1	69360	69360
3		Bench Top Incubator	Precision Scientific	1	54230	54230
4		Bench Top Incubator cum Orbital shaker	Precision Scientific	1	53400	53400
5	Baking and Confectionery Laboratory	Humidity Chamber	Precision Scientific	1	188000	188000
6		Texture Analyser	Sams Engineering	1	75000	75000

7	Dairy Engineering Laboratory	Rotary Vacuum Evaporator	Almech Company	1	99650	99650
8	Food Analysis and Quality Control Laboratory	Ohmic Heater	Almech Company	1	105000	105000
9		Ultrasonic Extractor	Almech Company	1	124500	124500
10	Food Packaging Laboratory	Burst Strength Tester	Sams Engineering	1	54500	54500
11		Puncher Resistance Tester	Sams Engineering	1	85000	85000
12		Tear Tester	Sams Engineering	1	50000	50000

3. Details of new labs established in the current academic year

S.No	Name of the lab	Name of the Item/Equipment/instrument	Make / Size	Quantity	Cost / Nos.	Total Cost
NIL						

4. Details of Laboratory records

S. No	Name of the Faculty/ Designation	Name of the Laboratory	Lab manual	Master Record of all the lab courses offered in the lab	Sample record note books	Lab capital register with a separate file for proposal, purchase order, bills and AMC	Lab consumable register with a separate file for proposal, purchase order and bills	Lab equipment preventive and breakdown maintenance register with proposal and bills
1.	Mr. Dillwyn S	19FT3001- Food Microbiology Laboratory	Y	Y	Y	Y	Y	Y
2.	Ms. Nivetha T	19FT3002- Food Production Analysis Laboratory	Y	Y	Y	Y	Y	Y
3.	Ms. Princy N	19FT3251- Bio Chemistry (theory with Lab)	Y	Y	Y	Y	Y	Y
4.	Mrs. Neethu C S	19FT5001- Baking and Confectionery	Y	Y	Y	Y	Y	Y

		Technology Laboratory						
5.	Dr. Jeevarathinam G	19FT5002-Unit Operation in Food Processing Laboratory	Y	Y	Y	Y	Y	Y
6.	Mrs. Swathi K	16FT7001-Food Process Equipment Design Laboratory	Y	Y	Y	Y	Y	Y
7.	Dr. Navarasam R	19FT4001-Unit Operation Laboratory	Y	Y	Y	Y	Y	Y
8.	Dr. Jeevarathinam G	19FT4002-Food Process Equipment Design Laboratory	Y	Y	Y	Y	Y	Y
9.	Mrs. Neethu C S	19FT4251-Food Chemistry (Theory with lab)	Y	Y	Y	Y	Y	Y
10.	Ms. Princy N	19FT6001-Dairy Engineering Laboratory	Y	Y	Y	Y	Y	Y
11.	Mr. Dillwyn S	19FT6002R-Fruit and Vegetable Processing Technology Laboratory	Y	Y	Y	Y	Y	Y

5. Present details of departmental infrastructural & other facilities with regard to Departmental Library (Vol., books, journals etc.)

Books	Journals	
	International	National
NIL		

* List of Journals are to be attached separately

(V) STUDENT SUPPORT, PARTICIPATION AND PROGRESSION

S. No	Description	Y/N
1	The student's grievances record	N
2	Counselling by outside source	N
3	Committee for prevention of ragging (Dept./college) ?	Y
4	Efforts taken for placement of students – Placement	Y
5	Students awareness of competitive avenues like GATE,CSIR, various entrance examinations for Ph.D. admission and students fellowships	-
6	Register for alumni of the department with their addresses-Alumni register	Y
7	Class Committee Meeting	Y
8	Peer Group Meeting	Y
9	Coaching for students for skills training by outside experts/by teachers	Y

1. Year-wise results of students at UG and PG (last 3 years) (Separate table for UG and PG)

Year		UG	Appeared	Passed	Pass %
IV	2020-2021	-	-	-	-
III (2018-2020 batch) 6 th sem		55	55	53	96.36
III (2018-2020 batch) 5 th sem		55	55	54	98.18
II (2019-2021 batch) 4 th sem		58	58	54	94.83
II (2019-2021 batch) 3 rd sem		58	58	54	93.10
I		-	-	-	-
IV	2019-2020	-	-	-	-
III		-	-	-	-
II (2018-2020 batch) 4 th sem		55	55	55	100
II (2018-2020 batch) 3 rd sem		56	52	35	67.3
I		-	-	-	-
IV		-	-	-	-
III	2018-2019	-	-	-	-
II		-	-	-	-
I		-	-	-	-
I		-	-	-	-

2. Awards and Prizes received by students at various events conducted at University, state, national and international level

S. No	Register Number	Name of Student	Date of Award	Name of the Award / Prize	Level (University, State, National and International level)	Organizer
1	19113032	Mr. Dharshith Kumar	19.03.22	Cash Prize	National Level	Kongu Engineering College
2	20113036	Mr. Naveen S				
3	20113034	Mr. Naveen G				

3. Details of students projects /Funds

S. No	Name of the Student	Class	Name of Project	Fund received Y/N	Amount in (Rs.)
1.	Ms. Nikarika Bipin	IV YR	Preparation of Gluten free bread using Arrow root, Sweet potato and Musa Starch	Y	7500/-
2.	Mr. Adwaith Satheesh				
3.	Mr. Ashwin Babu V K				

4. Details of students scholarship

S. No	Name of the Student	Class	Type of the Scholarship	Scholarship provided organization details	Amount in (Rs.)
1.	Ms. Amirthaa R R	II YR	BC/MBC Scholarship	Tamil Nadu Government	Rs. 7000 per year
2.	Ms. Hemaroobini P	II YR	BC/MBC Scholarship	Tamil Nadu Government	Rs. 8000 Per Year
3.	Mr. Naveen G	II YR	BC/MBC scholarship	Tamil Nadu Government	Rs 3600 per year
4.	Mr. Vishaa E G	II YR	SC/ST Scholarship	Tamil Nadu Government	Rs. 50000
5.	Mr. Naveen Kumar. M	II YR	BC/MBC Scholarship	Tamil Nadu Government	Rs. 5000 per year
6.	Ms. Tharanisree A	II YR	SC/ST Scholarship	Tamil Nadu Government	Rs.50000
7.	Mr. Harish S	II YR	BC/MBC scholarship	Tamil Nadu Government	Rs. 8800 per year
8.	Mr. Subash Chandru M	III YR	Most backward class scholarship	Tamil Nadu Government	Rs. 5500 per year
9.	Mr. Hari Prasad D	III YR	First graduate	TN Government	Rs. 3600/-
10.	Mr. Kathiravan K	III YR	First graduate	TN Government	Rs. 3600/-
11.	Mr. Santhosh M	III YR	First graduate	TN Government	Rs. 3600/-
12.	Mr. Praveen V	III YR	First graduate	TN Government	Rs. 3600/-

13.	Ms. Sasi Rekha P	III YR	First graduate	TN Government	Rs. 3600/-
14.	Ms. Sowmya S	III YR	First graduate	TN Government	Rs. 3600/-
15.	Mr. Ashik S J	III YR	First graduate	TN Government	Rs. 3600/-
16.	Mr. Kishore M	III YR	First graduate	TN Government	Rs. 3600/-
17.	Mr. Gokul B	III YR	First graduate	TN Government	Rs. 3600/-
18.	Mr. Rajkumar A	III YR	First graduate	TN Government	Rs. 3600/-
19.	Mr. Madhan P	III YR	First graduate	TN Government	Rs. 3600/-
20.	Mr. Christo M	III YR	BC scholarship	Government	Rs. 3600/-
21.	Mr. Mejin M	III YR	First graduate	TN Government	Rs. 3600/-
22.	Mr. Sabariganesh M	III YR	First graduate	TN Government	Rs. 3600/-
23.	Ms. Lincy Mary.C	IV YR	Minority scholarship	Central government	Rs. 30,000/-
24.	Ms. Srimathi R	IV YR	State Government	State Government	Rs. 6800/-
25.	Ms. Farhana Rasheed	IV YR	Minority scholarship	Central government	Rs. 25,000/-
26.	Mr. Muhamed Yazeen M N	IV YR	Minority Scholarship	Central government	Rs. 25000/-
27.	Mr. Basil Varghese	IV YR	Minority scholarship	Central Government	Rs. 25,000/-
28.	Mr. Mohammed Roshan C	IV YR	Minority Scholarship	Central Government	Rs. 25000/-
29.	Mr. Alphin Thampi	IV YR	Minority scholarship	Central government	Rs. 25000/-
30.	Ms. Tejaswini V M	IV YR	Scholarship Exam	HICET	Rs.10,000 concession per year

5. Details of industrial visits organized for the students

S. No	Date	Name of the Company	Class	No. of participants	Outcome of the visits
1.	07, 08 and 09.04.22	Karnataka soaps and detergent Private Limited (Essential Oil Extraction)	II	54	Learnt about the extraction of essential oils by techniques: Azeotropic distillation and Extraction with solvents.
2.		Coorg Commodities and Coffee Curers (Industrial Processing & Equipment design learning)			Learnt about the most revolutionary and impactful machinery from modern technology for the purpose of coffee manufacturing.

3.	14, 15, and 16.05.22	Central Food Technological Research Institute (CFTRI), Mysore.	III	41	Learnt about research and development departments and their facilities, including laboratories focusing on food engineering, food biotechnology, microbiology, grain sciences, sensory science, Biochemistry, Molecular Nutrition and food safety.
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6. Details of Internship for the students

S. No	Class	Name of Students	Name of Company	Duration	Outcomes of the intern
1.	II YR	Ms. Amirthaa R R	SMB flour mill	14 days	Knowledge on wheat processing and outcome
2.	II YR	Mr. Paulson Mathew	PDDP Central Society	14 days	Knowledge on dairy processing and their products
3.	II YR	Mr. Godwin K Jose	PDDP Central Society	14 days	Knowledge on dairy processing and their products
4.	II YR	Mr. Fawzan K. P	PDDP Central Society	14 days	Knowledge on dairy processing and their products
5.	II YR	Mr. Ajmal Sadhikh	Polima Food Products	7 days	Knowledge on rice and flour products
6.	II YR	Mr. Abhay Joseph Roy	Polima Food Products	7 days	Knowledge on rice and flour products
7.	II YR	Mr. Afrah Sultana Nisham	Nikasu Frozen Food Company	10 days	Knowledge on frozen foods
8.	II YR	Ms. Raniya M. V	Nikasu Frozen Foods Company	10 days	Knowledge on frozen food
9.	II YR	Ms. Riya .K	Nikazu frozen Foods Company	10 days	Knowledge on Frozen foods
10.	II YR	Ms. Divya Bharathi B	Aavin	6 days	Knowledge on milk processing and their by-products
11.	II YR	Mr. Deepak M	Senthil papain and Food production (P) Ltd	10 days	Knowledge on papaya proteinase extraction
12.	II YR	Mr. Deepesh A	United breweries, Palakkad	15days	Knowledge on brewing process of distilleries
13.	II YR	Mr. Harish S	Maa Fresh Agro Food Pvt Ltd	2 weeks	Knowledge on extracting pulp from sorted and naturally

					ripened and washed fruits such as mangoes
14.	II YR	Mr. Jeevan Kumar G	Akras Flavours India Pvt Ltd	15 days	
15.	II YR	Mr. Naveen G	ITC ICML / Kals	2 weeks	Knowledge on snack and extruded product
16.	II YR	Mr. Naveen Kumar M	ITC ICML /Kals	2 weeks	Knowledge on snack and extruded product
17.	II YR	Mr. Sanjay R	United Breweries, Palakkad	15days	Knowledge on brewing process of distilleries
18.	II YR	Ms. Tejaswini V M	United Breweries, palakkad	15days	Knowledge on brewing process of distilleries
19.	II YR	Mr. Vinith Kumar K	Akras Flavours India Pvt Ltd	15 days	
20.	II YR	Mr. Vishwa E G	Lotte India Food Corporation Ltd	14 days	Knowledge on chocolate and confectionery space with strong brands like Coffy Bite, Caramilk, Lacto King and Lotte Eclairs apart from BooProo and Spout gums.
21.	II YR	Mr. Yugan R	Maa Fresh Agro food Pvt Ltd	2 weeks	Knowledge on extracting pulp from sorted and naturally ripened and washed fruits such as mangoes.
22.	II YR	Mr. Yuvaraj V	United Breweries, Palakkad	15 days	Knowledge on brewing process of distilleries
23.	III YR	Mr. Ahmed Basil	Calpro Specialities Pvt. Ltd	30 days	Knowledge on manufacturing, importing and distribution of ingredients for the food & health and nutrition industry.
24.	III YR		Parle Agro	30 days	Knowledge on extracting pulp from sorted and naturally ripened and washed fruits such as mangoes and preparation of beverages
25.	III YR	Mr. Deepak Krishna D	Milma, Kothikode	30 days	Knowledge on dairy processing and their products
26.	IIII YR	Mr. Hari Prasad D	SPS chilling Centre, Dindigul	30 days	Knowledge on Frozen Foods

27.	III YR		A R Dairy Food Pvt. Ltd (Raaj Milk) Dindigul	17 days	Knowledge on dairy processing and their products
28.	III YR		Parle Agro	30 days	Knowledge on extracting pulp from sorted and naturally ripened and washed fruits such as mangoes and preparation of beverages
29.	III YR	Mr. Jithin K Gego	Milma, Kothikode	30 days	Knowledge on dairy processing and their products
30.	III YR	Mr. Kathiravan K	The Erode District Cooperative Milk Producers Union Limited	15 days	Knowledge on dairy processing and their products
31.	III YR		Parle Agro	30 days	Knowledge on extracting pulp from sorted and naturally ripened and washed fruits such as mangoes and preparation of beverages
32.	III YR	Mr. Muhammed Sadath E	Milma, Kothikode	30 days	Knowledge on dairy processing and their products
33.	III YR	Mr. Nesavaranan S	A R Dairy Food Pvt. Ltd (Raaj Milk) Dindigul	17 days	Knowledge on dairy processing and their products
34.	III YR	Mr. Nividharan S	A R Dairy Food Pvt. Ltd (Raaj Milk) Dindigul	17 days	Knowledge on dairy processing and their products
35.	III YR	Mr. Noble Paul	Milma, Kothikode	30 days	Knowledge on dairy processing and their products
36.	III YR	Mr. Praveen V	The Erode District Cooperative Milk Producers Union Limited	15 days	Knowledge on dairy processing and their products
37.	III YR		Parle Agro	30 days	Knowledge on extracting pulp from sorted and naturally ripened and washed fruits such as mangoes and preparation of beverages
38.	III YR	Ms. Reni Nezhin N	Food Corporation of India, Thrissur	10 days	Knowledge to making food grains available at

					reasonable prices, particularly to vulnerable section of the society. To maintain buffer stocks as measure of Food Security.
39.	III YR	Mr. Yadhu Krishnan C R	Milma, Kothikode	30 days	Knowledge on dairy processing and their products
40.	III YR		Parle Agro	30 days	Knowledge on extracting pulp from sorted and naturally ripened and washed fruits such as mangoes and preparation of beverages
41.	III YR	Ashik S.J	Parle Agro	30 days	Knowledge on extracting pulp from sorted and naturally ripened and washed fruits such as mangoes and preparation of beverages
42.	III YR	Bharth Kumar. M	Parle Agro	30 days	Knowledge on extracting pulp from sorted and naturally ripened and washed fruits such as mangoes and preparation of beverages
43.	III YR	Gokul. B	Parle Agro	30 days	Knowledge on extracting pulp from sorted and naturally ripened and washed fruits such as mangoes and preparation of beverages
44.	III YR	Kishore. M	Parle Agro	30 days	Knowledge on extracting pulp from sorted and naturally ripened and washed fruits such as mangoes and preparation of beverages
45.	III YR	Machavarappu Dharshith Kumar	Parle Agro	30 days	Knowledge on extracting pulp from sorted and naturally ripened and washed

					fruits such as mangoes and preparation of beverages
46.	III YR	Madhan . P	Parle Agro	30 days	Knowledge on extracting pulp from sorted and naturally ripened and washed fruits such as mangoes and preparation of beverages
47.	III YR	Mohammed Thanveer C.I	Parle Agro	30 days	Knowledge on extracting pulp from sorted and naturally ripened and washed fruits such as mangoes and preparation of beverages
48.	III YR	Noble paul	Parle Agro	30 days	Knowledge on extracting pulp from sorted and naturally ripened and washed fruits such as mangoes and preparation of beverages
49.	III YR	Noor Imram .M	Parle Agro	30 days	Knowledge on extracting pulp from sorted and naturally ripened and washed fruits such as mangoes and preparation of beverages
50.	III YR	Rajkumar. A	Parle Agro	30 days	Knowledge on extracting pulp from sorted and naturally ripened and washed fruits such as mangoes and preparation of beverages
51.	III YR	Sabariganesh .M	Parle Agro	30 days	Knowledge on extracting pulp from sorted and naturally ripened and washed fruits such as mangoes and preparation of beverages
52.	III YR	Sharukkhan.S	Parle Agro	30 days	Knowledge on extracting pulp from sorted and naturally ripened and washed

					fruits such as mangoes and preparation of beverages
53.	III YR		DnD Foods	30 days	Knowledge on Chocolate processing
54.	III YR	Visvait.M	Parle Agro	30 days	knowledge on extracting pulp from sorted and naturally ripened and washed fruits such as mangoes and preparation of beverages
55.	III YR	Saravana Raj. S	Parle Agro	30 days	Knowledge on extracting pulp from sorted and naturally ripened and washed fruits such as mangoes and preparation of beverages

7. List the distinguished alumni of the department (At least one alumnus per batch)

S. No	Batch	Name of Alumni	Designation	Name of organization/Company
NIL				

8. Drop out Student Details:

S.No	Name of the Student	Year of Drop out	Reason for the Drop out
NIL			

(VI) ACADEMIC SUPPORT ACTIVITIES

S. No	Description	Y/N
1	Graduate Exit Survey	Y
2	Course Exit Survey	Y
3	CO/PO attainment level	Y
4	Course Information Sheet	Y
5	Course File	Y
6	Time Table File	Y
7	Department Newsletter	Y
8	External Experts visits to the Department	Y
9	Discipline Committee	Y
10	Department Budget File	Y
11	Elective/Open Elective File	Y
12	Department Minutes of Meeting File	Y
13	Best Practices	Y
14	Department Extension Activities	Y
15	First aid supplies in department	Y

SWOC ANALYSIS

1. Highlight the Special Unique facilities of the department.
 - Well-structured syllabus and curriculum
2. Detail major Strengths, Weaknesses, Opportunities and Challenges (SWOC) of the department

Strength	Weakness
<ul style="list-style-type: none">• Availability of young and energetic faculty.• Highly enthusiastic team.• New and refreshing syllabus and curriculum.• Increasing levels of students success.• Students satisfaction with education by offering a wide range of technical trainings, workshops, seminars and webinars.	<ul style="list-style-type: none">• Time constraint• Issues with assessments
Opportunities	Challenges
<ul style="list-style-type: none">• Providing a platform to learn many value added certification courses.• Encouraging faculties to learn new alternative delivery methods to make teaching learning process effective.• Partnerships with educational institutions, business and industry.	<ul style="list-style-type: none">• Difficult to bring the depth of knowledge to students


3. Growth plans of the department:
 - To bring more industrial collaborations
 - To bring more Placement opportunities
 - To bring more Research facilities and laboratories
 - To be a NBA accredited department

Declaration by the Head of the Department

I am aware that the above information provided by the department will be validated by the AAA committee during the visit.

Date: 25.05.2022
with seal

Head of Department


Dr. G. JEEVARATHINAM, Ph.D.
Associate Professor & Head,
Department of Food Technology,
Hindustan College of Engineering & Technology,
Coimbatore 641032.

Observations:

- 1) All the academic audit files were audited.
- 2) The faculty profile was verified and it is found to be up to date
- 3) The faculty members were suggested to improve their Profile by publishing patent, papers and make themselves recognized national and international.
- 4) The faculty members are suggested to write proposals for funding for lab development, organizing workshops, seminars, conferences and equipment purchases etc.
- 5) more activities like internships, industrial visits, invited talks, Placements can be done through MOU Signed Companies.
- 6) Department of food technology Students and faculty members organised more events related to curricular and cocurricular activities were appreciated.
- 7) class log book should be updated as per the lesson plan given in CIS.
- 8) The department activity files pertaining to academic and non academic activities were maintained perfectly and appreciations conveyed to -
- faculty members

Name and Signature of Auditor 1

(Dr. R. Sankar Ganesh)
Associate Professor

Name and Signature of Auditor 2

(J. Yogaraja)
Assistant Professor

Name and Signature of Chief Auditor

Dr. C. SABARINATHAN,
Professor & Head,
Department of Automobile Engg.,
Hindusthan College of Engg. & Technology,
Coimbatore - 641 032.

Action Taken by the Department:

- 1) The files were completely verified & audited by external panel members.
- 2) The faculty members were asked to publish minimum 2 research papers in Annexure I/II and submit patent in the upcoming academic year 2022-23
- 3) The faculty members were asked to submit proposal for seminars, workshops, FDP, & lab development Equipment purchase in SERB, DST, DBT etc.
- 4) The activities can be planned with moosigned companies in the academic year 2022-23.
- 5) The faculty members were asked to update the class log book as per the CIS.


Signature of the External Examiner

Name : Dr. C. Natarajan, ME.Ph.D.,
PRINCIPAL
Designation : Hindusthan Institute of Technology
Coimbatore - 641 032.
College :


HOD / FOOD
Dr. G. JEEVARATHINAM, Ph.D.
Associate Professor & Head,
Department of Food Technology,
Hindusthan College of Engineering & Technology,
Coimbatore - 641032.