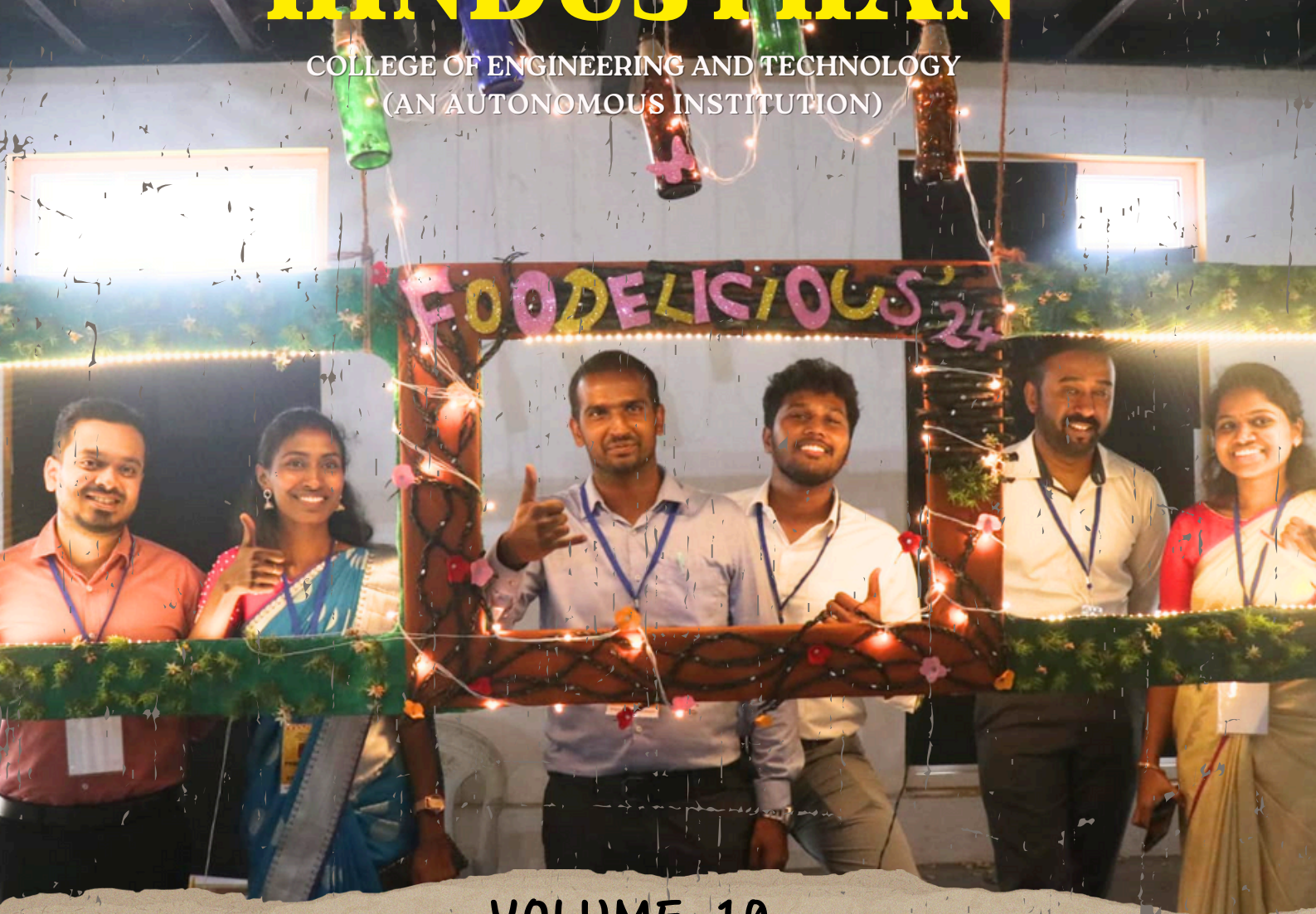




HINDUSTHAN

COLLEGE OF ENGINEERING AND TECHNOLOGY
(AN AUTONOMOUS INSTITUTION)



VOLUME 10
JAN'24 TO JUNE'24

VISION OF THE DEPARTMENT

“To be recognized for excellence in producing competent food technologists with comprehensive technical knowledge, innovative skill set and high ethical values.”.

MISSION OF THE DEPARTMENT

DM1: *To impart sound technical and analytical knowledge to the students of Food Technology.*

DM2: *To inculcate leadership qualities and team spirit in addressing issues relating to the food industry and providing creative sustainable solutions.*

DM3: *To instill a sense of social responsibility in dealing with food processes, products and equipment.*

PROGRAMME EDUCATIONAL OBJECTIVES (PEOs)

The graduates of Food Technology shall be able to

PEO1: *Apply the principles of Food Science and Engineering in academics and research to succeed in professional career.*

PEO2: *Analyze and develop sustainable food processes and products with technical and economic feasibility to address global challenges through professional development.*

PEO3: *Exhibit professional and managerial capabilities with ethical conduct through continuous learning.*

PROGRAMME SPECIFIC OUTCOMES (PSOs)

The graduates of Food Technology shall

PSO1: *Identify the solutions for the real-world industrial challenges and ensure food safety and quality by adopting multidisciplinary approach and novel food processing techniques.*

PSO2: *Apply experiential and critical thinking skills in creating new food products to become a successful entrepreneur.*

PROGRAMME 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 analyse 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 modelling 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.

FOOD TECH SPOTLIGHT

Edible Insects

Edible insects are emerging as a sustainable and nutritious protein source, gaining popularity in the food tech industry. With the global population expected to reach nearly 10 billion by 2050, the demand for sustainable food sources is increasing. Insects such as crickets, mealworms, and grasshoppers are rich in protein, vitamins, and minerals while requiring significantly less land, water, and feed compared to traditional livestock. Additionally, insect farming produces lower greenhouse gas emissions, making it an environmentally friendly alternative. Innovative food tech companies are creating various insect-based products, including protein bars, flours, and snacks, making them more accessible and appealing to consumers. By addressing both nutritional and environmental challenges, edible insects are poised to become a significant player in the future of food.



Dr. G. Jeevarathnam
HOD

FOOD TECH SPOTLIGHT

Aquaculture Innovations

Aquaculture innovations are transforming the way we farm fish and other aquatic organisms, addressing the growing demand for seafood and the need for sustainable practices. As overfishing and environmental degradation threaten wild fish populations, advances in aquaculture provide viable solutions for sustainable seafood production. Technologies such as recirculating aquaculture systems (RAS) allow for controlled environments that minimize waste and reduce the risk of disease. Selective breeding and genetic advancements improve the growth rates, health, and resilience of farmed species. Additionally, the development of plant-based and insect-based fish feeds reduces the reliance on wild-caught fishmeal and fish oil, further enhancing sustainability. Integrated multi-trophic aquaculture (IMTA) systems, which combine the farming of fish, shellfish, and seaweed, create balanced ecosystems that utilize waste products as nutrients for other species. These innovations in aquaculture are crucial for meeting the world's seafood needs while preserving marine ecosystems and promoting environmental sustainability.



Dr Visvanathan R
Professor

FOOD TECH SPOTLIGHT

Nutri-Genomics:

Nutri-genomics is an emerging field at the intersection of nutrition and genetics, focusing on how individual genetic variations affect responses to different foods and nutrients. By studying the interaction between a person's genome and their diet, nutri-genomics aims to develop personalized dietary recommendations that optimize health and prevent disease. This approach considers factors such as how genes influence the metabolism of nutrients, susceptibility to certain conditions like obesity or diabetes, and the impact of dietary components on gene expression. Advances in genetic testing and data analysis enable the identification of specific genetic markers that can guide personalized nutrition plans. For example, individuals with certain genetic profiles might benefit from tailored advice on macronutrient ratios, micronutrient intake, and the avoidance of specific food components that could trigger adverse reactions. Nutri-genomics holds the promise of revolutionizing diet and health management by moving away from one-size-fits-all guidelines to more customized and effective dietary strategies, enhancing overall well-being and disease prevention.



Dr Deepa J
Professor

FOOD TECH SPOTLIGHT

Precision Agriculture

Precision agriculture is revolutionizing farming by utilizing advanced technologies to optimize crop yields and resource use. This approach leverages tools such as drones, GPS-guided equipment, and remote sensing to collect detailed data on soil conditions, weather patterns, and crop health. By analyzing this data, farmers can make informed decisions about planting, watering, fertilizing, and pest control, ensuring that each action is precisely tailored to the specific needs of their fields. This leads to increased efficiency, as resources like water, fertilizers, and pesticides are used more effectively, reducing waste and environmental impact. Precision agriculture also enables early detection of potential issues such as disease outbreaks or pest infestations, allowing for timely interventions that can save crops and reduce losses. Furthermore, the integration of machine learning and AI helps in predicting trends and improving crop management strategies over time. As a result, precision agriculture not only boosts productivity and profitability for farmers but also supports sustainable farming practices essential for the future of global food security.



Dr. PREMKUMAR J
Associate Professor

FOOD TECH SPOTLIGHT

Hybrid Foods

Hybrid foods are a fascinating trend in the culinary world, blending elements from different culinary traditions to create innovative and unique food products. These creations often combine the flavors, textures, and cooking techniques of various cultures, resulting in novel and exciting dishes that captivate consumers' palates. A prime example is the cronut, a hybrid of a croissant and a donut, which has gained widespread popularity for its flaky yet doughy texture. Another notable hybrid is the ramen burger, which uses compressed ramen noodles as a bun for a traditional burger patty. These inventive combinations not only offer new taste experiences but also allow for culinary experimentation and creativity. Hybrid foods are also a response to the growing demand for diverse and interesting dining options, driven by globalization and increased exposure to different cuisines. As food tech continues to evolve, we can expect to see even more innovative hybrids that push the boundaries of traditional food categories, offering exciting possibilities for both consumers and chefs alike.



Dr. R. NAVARASAM
Associate Professor

FOOD TECH SPOTLIGHT

Food Safety Tech:

Food safety technology is advancing rapidly to address the critical need for safe and reliable food supply chains. These technologies encompass a range of innovative solutions designed to detect contaminants, prevent foodborne illnesses, and ensure the overall safety of food products. Rapid pathogen detection systems, for example, use advanced sensors and molecular techniques to quickly identify harmful bacteria, viruses, and other pathogens in food. These systems significantly reduce the time needed to detect contamination, allowing for faster responses and preventing outbreaks. Additionally, antimicrobial coatings and packaging materials are being developed to inhibit the growth of bacteria and extend the shelf life of perishable items. Blockchain technology is also being utilized to enhance traceability and transparency in the food supply chain, making it easier to track the journey of food products from farm to table and identify sources of contamination. Furthermore, smart labels and IoT-enabled devices provide real-time monitoring of food storage conditions, ensuring that products are kept at safe temperatures and alerting stakeholders to potential issues. Together, these advancements in food safety technology are crucial for protecting public health, building consumer trust, and supporting the sustainability of the global food system.



Mrs Swathi K
Assistant Professor

FOOD TECH SPOTLIGHT

Energy-Efficient Food Processing:

Energy-efficient food processing is becoming increasingly important as the food industry seeks to reduce its environmental impact and improve sustainability. This involves the development and implementation of technologies and practices that minimize energy consumption during the production, processing, and packaging of food. Innovations such as advanced heat exchangers, which recover and reuse energy, and high-efficiency motors and pumps, help to significantly cut down on energy use. Additionally, processes like cold plasma treatment and pulsed electric fields are being employed as alternatives to traditional thermal processing methods, which are energy-intensive. These non-thermal techniques not only save energy but also preserve the nutritional and sensory qualities of food better. The integration of renewable energy sources, such as solar, wind, and biogas, into food processing facilities further enhances sustainability. Automation and smart systems also play a crucial role, optimizing operations to ensure that energy is used only when and where it is needed. By focusing on energy-efficient food processing, the industry can reduce greenhouse gas emissions, lower operational costs, and contribute to the fight against climate change, while maintaining high standards of food quality and safety.



Mrs THAHAASEEN A
Assistant Professor

FOOD TECH SPOTLIGHT

Climate-Resilient Crops

Climate-resilient crops are at the forefront of agricultural innovation, developed to withstand the increasingly unpredictable and extreme weather conditions caused by climate change. These crops are bred or genetically engineered to be more tolerant of environmental stresses such as drought, heat, salinity, and flooding. By incorporating traits that enhance resilience, scientists aim to ensure stable food production and security in the face of climate variability. For instance, drought-resistant varieties of staples like maize, rice, and wheat can thrive in arid conditions, while flood-tolerant rice can survive prolonged submersion. Advances in biotechnology, such as CRISPR and other gene-editing techniques, enable precise modifications to crop genomes, accelerating the development of these resilient varieties. Additionally, traditional breeding methods are also employed, selecting and cross-breeding plants that naturally exhibit desirable traits. The adoption of climate-resilient crops is crucial for farmers, especially in regions most vulnerable to climate change, as it helps maintain yields, reduce crop failure, and sustain livelihoods. By ensuring that agricultural systems are robust and adaptable, climate-resilient crops play a vital role in safeguarding global food supplies and supporting sustainable agriculture.



Ms THIVYA S

Assistant Professor

FOOD TECH SPOTLIGHT

Superfoods

Superfoods are nutrient-dense foods that offer exceptional health benefits beyond basic nutrition, often due to their high concentrations of vitamins, minerals, antioxidants, and other bioactive compounds. These foods, such as acai berries, quinoa, chia seeds, and kale, are celebrated for their potential to enhance overall health and well-being. For instance, acai berries are rich in antioxidants and may support heart health, while quinoa provides a complete source of protein and essential amino acids. Chia seeds are known for their omega-3 fatty acids and fiber, which can aid in digestive health and reduce inflammation. The popularity of superfoods has been driven by growing consumer interest in wellness and preventive health, leading to their incorporation into a variety of products including smoothies, energy bars, and supplements. Beyond their nutritional profiles, superfoods are often promoted for their potential roles in reducing the risk of chronic diseases, improving cognitive function, and boosting immune health. As research continues to uncover the full extent of their benefits, superfoods remain a significant focus in the quest for optimal nutrition and healthy living.



Mr. Dillwyn S
Assistant Professor

FOOD TECH SPOTLIGHT

Automated Vertical Farms

Automated vertical farms are revolutionizing agriculture by combining vertical farming techniques with advanced automation to optimize crop production in controlled environments. In these high-tech facilities, crops are grown in vertically stacked layers or towers, maximizing space usage and enabling year-round production regardless of external weather conditions. Automation plays a key role, with systems for planting, watering, nutrient delivery, and harvesting being controlled by sophisticated sensors and algorithms. These technologies ensure precise management of environmental factors such as light, temperature, and humidity, leading to enhanced crop yields and reduced resource use. Automated vertical farms also often incorporate hydroponic or aeroponic systems, which use nutrient-rich solutions or mist instead of soil, further increasing efficiency and minimizing water consumption. By integrating robotics and AI, these farms can operate with minimal human intervention, reducing labor costs and human error. The result is a highly efficient, scalable, and sustainable approach to food production that addresses challenges like urbanization, land scarcity, and climate change, while providing fresh, locally grown produce.



Ms. NAGESWARI
Assistant Professor

FOOD TECH SPOTLIGHT

Food Allergen Detection

Food allergen detection technology is crucial for ensuring the safety of individuals with food allergies, as it helps to identify and prevent the presence of allergenic substances in food products. Advances in this field include the development of portable and rapid testing devices that can quickly detect allergens at various stages of food processing, packaging, and preparation. These devices utilize techniques such as enzyme-linked immunosorbent assays (ELISA) and molecular biosensors to accurately identify trace amounts of allergens, even in complex food matrices. Smart packaging solutions are also emerging, incorporating sensors that can indicate the presence of allergens or verify the cleanliness of food preparation surfaces. Furthermore, blockchain technology enhances transparency and traceability in the food supply chain, allowing consumers to track the origin and handling of food products to avoid cross-contamination. By providing real-time information and ensuring rigorous testing protocols, these innovations play a vital role in protecting individuals with food allergies, reducing the risk of allergic reactions, and building trust in the safety and reliability of food products.



Ms NIVETHA T
Assistant Professor

FOOD TECH SPOTLIGHT

Flavor Enhancement Technology

Flavor enhancement technology is advancing rapidly, offering innovative ways to amplify and refine the taste profiles of food and beverages. This field includes a range of techniques and tools designed to improve or modify flavors without relying on excessive amounts of salt, sugar, or artificial additives. One notable approach is the use of molecular gastronomy, which applies scientific principles to create new textures and flavor combinations, such as foams, gels, and encapsulated flavors. Another advancement is the application of flavor-enhancing compounds like umami boosters and natural flavor extracts that can intensify taste without overpowering it. Additionally, sensory science is being utilized to understand how flavors interact with the palate and to develop novel flavor profiles that enhance the overall eating experience. The integration of AI and machine learning also allows for precise flavor formulation and prediction, optimizing recipes to achieve desired taste outcomes. These technologies not only enhance the sensory appeal of food but also cater to consumer demands for healthier, more natural, and innovative flavor experiences, transforming the way we experience and enjoy our meals.



Mr. CHARAN ADITHYA S
Assistant Professor

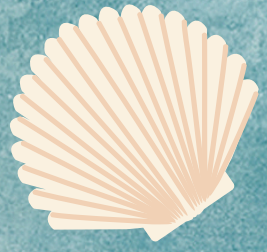
FOOD TECH SPOTLIGHT

Dietary Supplements Integration

Dietary supplements integration into everyday food products is a growing trend that aims to enhance nutritional value and address specific health needs conveniently. This approach involves incorporating vitamins, minerals, and other beneficial compounds directly into commonly consumed foods and beverages, such as protein-enriched yogurt, vitamin-fortified cereals, or omega-3-infused juices. By embedding supplements into staple items, manufacturers make it easier for individuals to meet their nutritional requirements without the need for separate supplement pills or capsules. This integration not only caters to busy lifestyles but also helps address common deficiencies and promote overall well-being. Advances in food technology enable the precise and effective addition of supplements, ensuring they remain stable and bioavailable within the food matrix. Additionally, personalized nutrition platforms are emerging, which tailor supplement integration based on individual health data and dietary needs. This approach aligns with the growing consumer interest in proactive health management and provides a practical solution for achieving balanced nutrition and supporting specific health goals.



Mr. BLESSY C
Assistant Professor



FOODELICIOUS'24

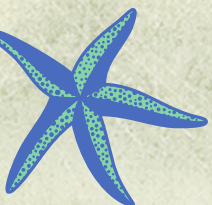
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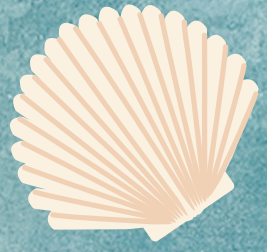


**WE'RE THRILLED TO ANNOUNCE THE OFFICIAL LAUNCH
OF OUR FOOD FEST "FOODELICIOUS'24" EVENT POSTERS
BY OUR CEO SIR DR K KARUNAKARAN AND PRINCIPAL**

MADAM DR. J. JAYA 🍔🥗🍰

THE EVENT IS SCHEDULED ON 23.02.2024.





FOODELICIOUS'24

MEGA FOOD FEST OF HICET



**HINDUSTHAN COLLEGE OF
ENGINEERING AND TECHNOLOGY**
Valley Campus, Pollachi Highway
Coimbatore-641032



DEPARTMENT OF FOOD TECHNOLOGY

PRESENTS



FOODELICIOUS'24

MEGA FOOD FEST OF HICET

23 FEBRUARY 2024



VENUE :

KALAM Auditorium

TIME :

9.00 AM-5.30 PM

"Our celebration is like a puzzle, and your presence is the missing piece that completes the picture of joy."

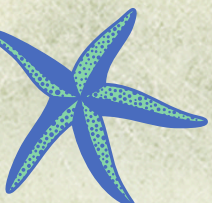
TO SETUP STALLS CONTACT CO-ORDINATORS

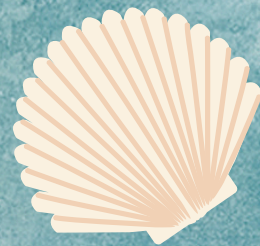
Er.Praveen M : 7550067815

Er.Thiruneelavasan T : 9159632871

Er.Arul Kumaran M : 9943295725

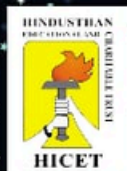
Er.Sudhin Bharathi M: 6379809220





FOODELICIOUS'24

MEGA FOOD FEST OF HICET



**HINDUSTHAN COLLEGE OF
ENGINEERING AND TECHNOLOGY**

Valley Campus, Pollachi Highway,
Coimbatore-641032



FOODELICIOUS'24

MEGA FOOD FEST OF HICET

FLASH MOB

**FEB
22**

DANCE BY:

TEAM ANONYMOUS AND TEAM V DEFINE

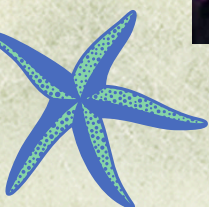
OPEN AUDITORIUM

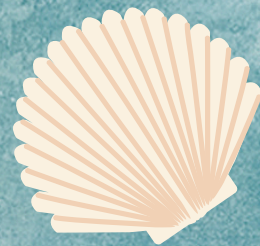
**EVENING
4.30 PM**

**GET READY
LET'S ROCK**

THURSDAY

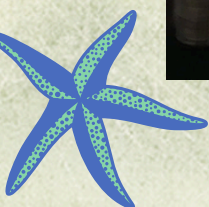
HOSTED BY : DEPARTMENT OF FOOD TECHNOLOGY

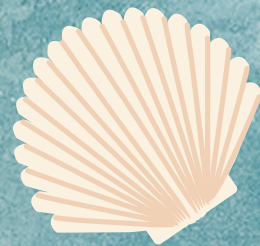




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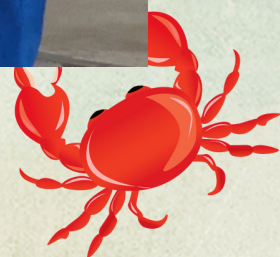
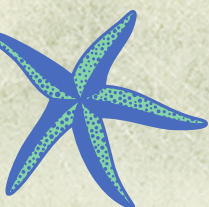
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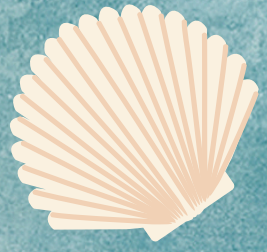




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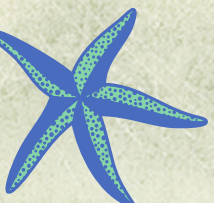
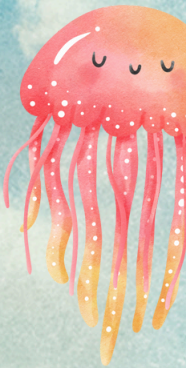
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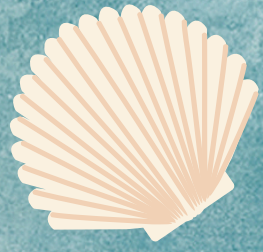
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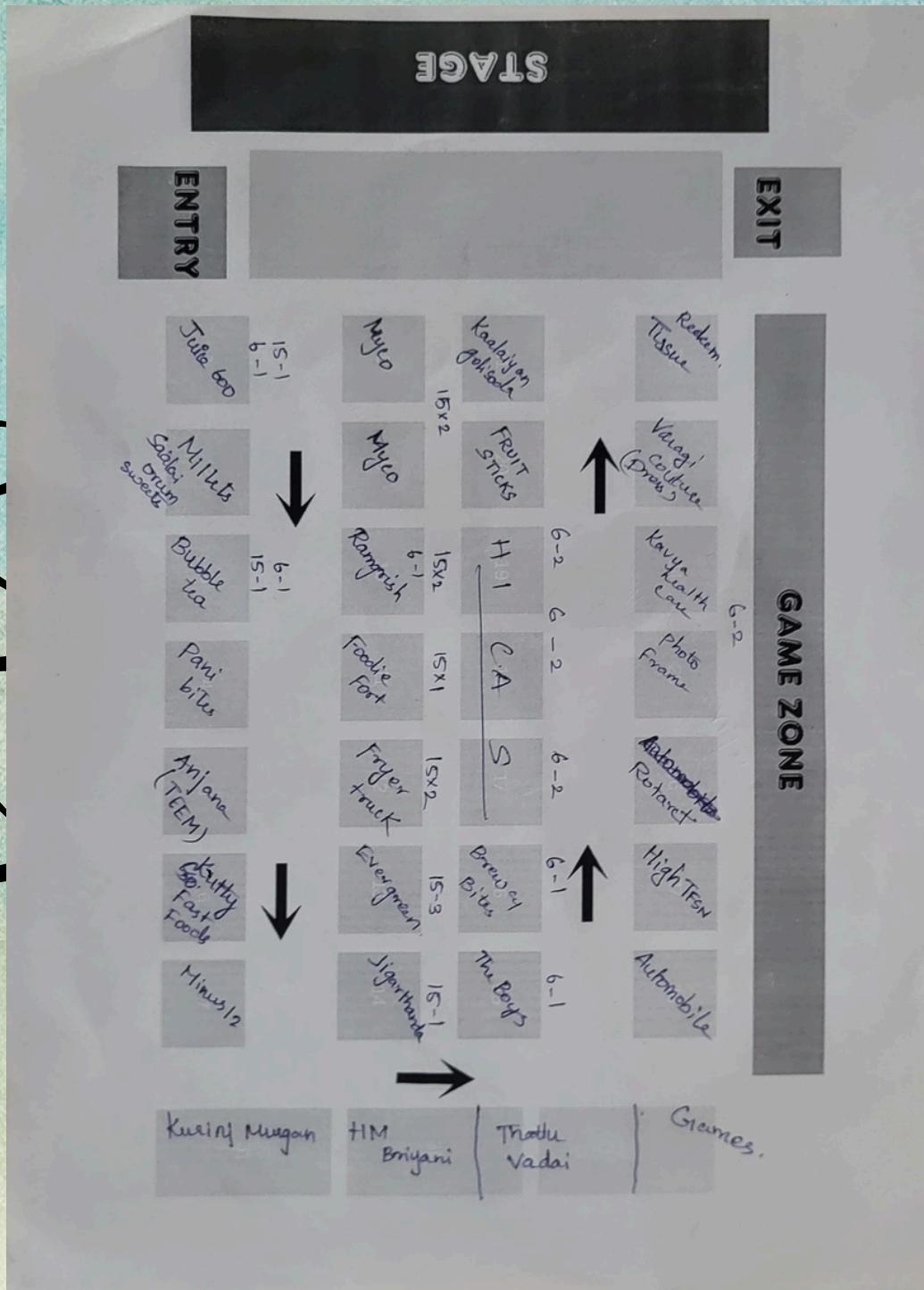




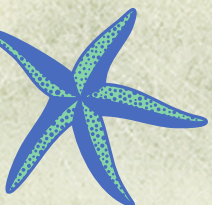
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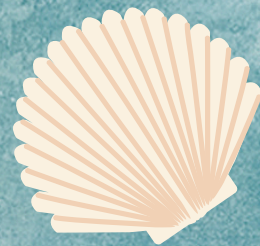


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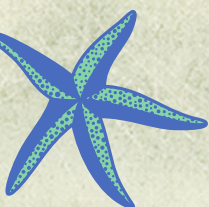
Stall Plan

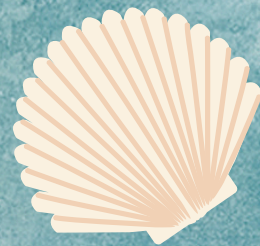




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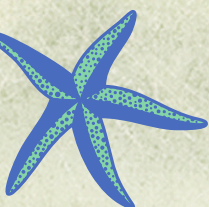
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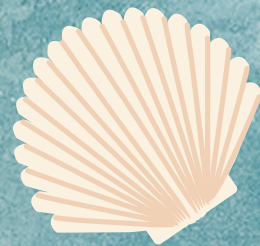




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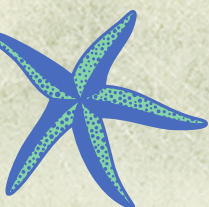
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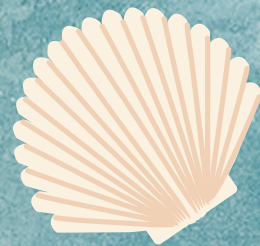




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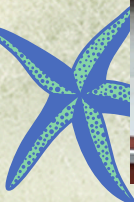
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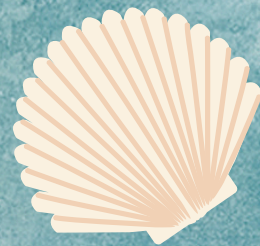




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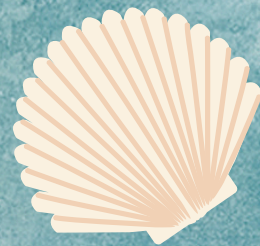




FOODELICIOUS'24

MEGA FOOD FEST OF HICET





FOODELICIOUS'24

MEGA FOOD FEST OF HICET



FAREWELL

Fiesta' 24



HINDUSTHAN COLLEGE OF ENGINEERING AND TECHNOLOGY

DEPARTMENT OF FOOD TECHNOLOGY



WELCOMES

FOOD TECH BATCH 2020-2024

FAREWELL

FIESTA' 24

AS YOU EMBARK ON A NEW JOURNEY, MAY THE PATH
AHEAD BE FILLED WITH SUCCESS, JOY, AND FULFILLMENT.

WEDNESDAY
22 MAY

MULLAI HALL
3.00PM



PATRONS

Dr K Karunakaran

CEO

Dr J Jaya

Principal

CONVENER

Dr.Jeevarathinam G

Associate Professor & Head

FAREWELL

Fiesta' 24



BATCH 2020-2024

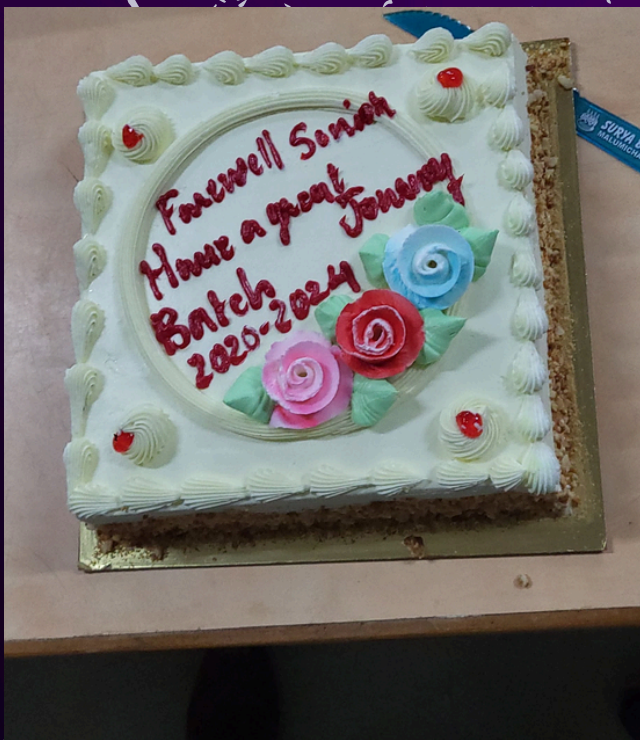


FAREWELL

Fiesta' 24



BATCH 2020-2024



INTRA DEPARTMENT

SPORTS MEET



HINDUSTHAN COLLEGE OF ENGINEERING AND TECHNOLOGY

Valley Campus, Pollachi Highway Coimbatore-641032

in association with

FOOD INNOVATORS CLUB

FOOD TECH

INTRA DEPARTMENT SPORTS MEET



BADMINTON CHAMPIONSHIP



26 MARCH 2024



TAGORE AUDITORIUM , HICET



Co-ordinators

Dr. Navarasam.R AP/FT
Dr. Shivani Indumathi. A AP/FT

Convenor

Dr. Jeevarathinam G
HOD/FT

Patrons

Dr. Jaya J
Principal

Dr. Karunakaran
CEO

INTRA DEPARTMENT

SPORTS MEET



INTRA DEPARTMENT

SPORTS MEET



HINDUSTHAN COLLEGE OF ENGINEERING AND TECHNOLOGY

Valley Campus, Pollachi Highway Coimbatore-641032

in association with

FOOD INNOVATORS CLUB

FOOD TECH

INTRA DEPARTMENT SPORTS MEET



CARROM CHAMPIONSHIP



25 MARCH 2024



FOOD TECH LAB , HICET



Co-ordinators

Dr. Deepa. J AP/FT
Mr. Charan Adithya.S AP/FT

Convenor

Dr. Jeevarathinam G
HOD/FT

Patrons

Dr. Jaya J
Principal

Dr. Karunakaran
CEO

INTRA DEPARTMENT

SPORTS MEET



INTRA DEPARTMENT

SPORTS MEET



HINDUSTHAN COLLEGE OF ENGINEERING AND TECHNOLOGY

Valley Campus, Pollachi Highway Coimbatore-641032

in association with

FOOD INNOVATORS CLUB

FOOD TECH

INTRA DEPARTMENT SPORTS MEET



CHESS CHAMPIONSHIP



25 MARCH 2024



FOOD TECH LAB , HICET



Co-ordinators

Dr. Deepa. J AP/FT
Dr. PremKumar. J AP/FT
Mr. Charan Adithya.S AP/FT

Convenor

Dr. Jeevarathinam G
HOD/FT

Patrons

Dr. Jaya J
Principal

Dr. Karunakaran
CEO

INTRA DEPARTMENT

SPORTS MEET



INTRA DEPARTMENT

SPORTS MEET



HINDUSTHAN COLLEGE OF ENGINEERING AND TECHNOLOGY

Valley Campus, Pollachi Highway Coimbatore-641032

in association with

FOOD INNOVATORS CLUB

FOOD TECH

INTRA DEPARTMENT SPORTS MEET



FOOD TECH PREMIER LEAGUE



22-27 MARCH 2024



HICET GROUND



Co-ordinators

Mr. Dillwyn S, AP/FT
Ms. Nivetha T, AP/FT

Convenor

Dr. Jeevarathinam G
HOD/FT

Patrons

Dr. Jaya J
Principal

Dr. Karunakaran
CEO

INTRA DEPARTMENT

SPORTS MEET



EVENT

Organized



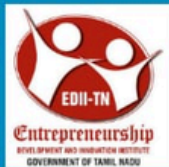
HINDUSTHAN COLLEGE OF ENGINEERING AND TECHNOLOGY

Valley Campus, Pollachi Highway
Coimbatore-641032



DEPARTMENT OF FOOD TECHNOLOGY

in association with



ENTREPRENEURSHIP DEVELOPMENT CELL AND
INSTITUTION INNOVATION COUNCIL (IIC)
SELF-DRIVEN ACTIVITY



ORGANIZES GUEST LECTURE ON

RELEVANCE OF ENTREPRENEURSHIP IN AN AI ERA FOR FOOD TECHNOLOGY



Mr.KARTHICK. R

A Social Speaker (TED Talks)

Institutional Head
Business Development and
Management Role
Coimbatore.



Time
02:00Pm Onwards



Date
28 March, 2024



Ganga Hall, HICET

EVENT

Organized



Hindusthan College of Engineering and Technology

Valley Campus, Pollachi Highway, Coimbatore - 641032



DEPARTMENT OF FOOD TECHNOLOGY

Organizes an



**NATIONAL LEVEL FACULTY DEVELOPMENT PROGRAMME ON
FARM TO FORK-ENHANCING FOOD QUALITY THROUGH POST-
HARVEST HANDLING'**

SPEAKERS



Dr. R. Arulmari

Assistant Professor
Tamil Nadu Agricultural University,
Kumilur



Dr. V. Chandrasekar

Associate Professor
National Institute of Food
Technology, Entrepreneurship and
Management, Thanjavur



Dr. S. Parveen

Assistant Professor
Tamil Nadu Agricultural University,
Coimbatore



Dr. G. Amuthaselvi

Assistant Professor
Tamil Nadu Agricultural
University, Coimbatore



Dr. M. R. Manikantan
Principal Scientist

Physiology, Biochemistry and
Post Harvest Technology,
Division, ICAR, Kasaragod



Dr. R. Pandiselvam
Scientist,

ICAR - Central Institute for
Research on Cotton
Technology (CIRCOT),
Mumbai



Dr. T. Krishna Kumar

Scientist
Division of Crop Utilization
ICAR- Central Tuber Crops
Research Institute,
Thiruvananthapuram

17.05.2024 TO 23.05.2024



Mode - Online

Time- 10.30 AM to 12.00 PM

REGISTER HERE



<https://forms.gle/PahrEu41juPqPQCh6>

Coordinators

Dr. Deepa. J Prof/FT
Mr. Charan Adithya.S AP/FT

Convenor

Dr. Jeevarathinam G
HOD/FT

Patrons

Dr. Jaya J
Principal

Dr. Karunakaran K
CEO

EVENT

Organized



HINDUSTHAN COLLEGE OF ENGINEERING AND TECHNOLOGY

Valley Campus, Pollachi Highway, Coimbatore-641032



DEPARTMENT OF FOOD TECHNOLOGY

In Association with



Entrepreneurship Development Cell &

Institution Innovation Council (IIC Self-Driven Activity)

Jointly organizes Seminar for Non-Teaching Faculties on

CONVERSION OF FOOD WASTE INTO VALUE ADDED PRODUCTS - A PROFITABLE REVENUE

SPEAKERS



Dr. Navarasam.R

ASP/FT



T BLOCK (T405)

HICET



10.05.2024



11.00 am Onwards

Conuener

Dr.G.Jeevarathinam
HOD/FT

Patrons

Dr.K.Karunakaran
CEO/HICET

Dr.J.Jaya
PRINCIPAL /HICET

EVENT

Organized



HINDUSTHAN COLLEGE OF ENGINEERING AND TECHNOLOGY

Valley Campus, Pollachi Highway, Coimbatore-641032

An Autonomous Institution Affiliated to Anna University Approved
by AICTE, New Delhi, Accredited with 'A++' Grade by NAAC



DEPARTMENT OF FOOD TECHNOLOGY

11 TH BOARD OF STUDIES MEETING

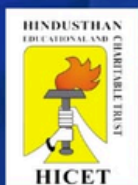
VENUE - LIBRARY BOARD ROOM

13.05.2024 @ 11.00 AM



WELCOME YOU ALL !!!

EVENT Organized



HINDUSTHAN COLLEGE OF ENGINEERING AND TECHNOLOGY

Valley Campus, Pollachi Highway, Coimbatore-641032



DEPARTMENT OF FOOD TECHNOLOGY

In Association with



INDIAN INSTITUTE OF PLANTATION MANAGEMENT

Organizes Webinar On

LEARNING & CAREER OPPORTUNITIES IN AGRIBUSINESS, PLANTATIONS, FOOD & AGRI-EXPORTS



Time
02:00pm - 04:00pm



Date
18 April, 2024



Dr. Giresan C

Sr.Vice-President
SMS Food Testing Laboratory Pvt Ltd



Dr. Sahiba Sharma

Assistant Professor
(General Management) IIPM



Dr. D. Nabirasool

Faculty (Marketing & Entrepreneurship)
Indian Institute of Plantation Management Bangalore,
Bangalore- 560056, Karnataka, India



<https://us02web.zoom.us/j/3093170024>

Co-ordinators

Mr. Dillwyn S AP/FT
Ms. Nivetha T AP/FT

Convenor

Dr. Jeevarathinam G
HOD/FT

Patrons

Dr. Jaya J
Principal

Dr. Karunakaran K
CEO

EVENT
Organized



**HINDUSTHAN COLLEGE OF
ENGINEERING AND TECHNOLOGY**



Valley Campus, Pollachi Highway, Coimbatore-32.

(An Autonomous Institution)

(Approved by AICTE, Affiliated to ANNA UNIVERSITY, Chennai, Accredited with "A" grade by NAAC)

DEPARTMENT OF FOOD TECHNOLOGY

Heartily

WELCOMES

PARLE AGRO SUMMER INTERNSHIP HIRING TEAM

Parlé Agro

Date: 04.04.2024

Time: 10.00AM

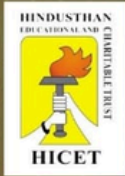
Venue: Placement Cell, HICET

EVENT Organized



EVENT

Organized



HINDUSTHAN COLLEGE OF ENGINEERING AND TECHNOLOGY

Valley Campus, Pollachi Highway, Coimbatore-641032



DEPARTMENT OF FOOD TECHNOLOGY

Guest lecture on

CAREER OPPORTUNITIES IN FOOD INDUSTRY AND IMPORTANCE OF FOOD SAFETY

Dr. S. RAMAKRISHNAN

Deputy General Manager - Human Resources

Parle Agro Pvt. Ltd, Chennai



.....

Parle Agro



APRIL 4, 2024



2:00PM



KURINJI HALL



EVENT

Organized



HINDUSTHAN
COLLEGE OF ENGINEERING AND TECHNOLOGY
ACCREDITED BY NBA & NAAC WITH 'A++' GRADE



IN ASSOCIATION WITH



Confederation of Indian Industry



Dr. Vivek Manoharan

Founder & CEO : Test At Home, Singapore & 221B Biomedical, India

GUEST LECTURE ON

LOLLIPOPS, CHEWING GUMS AND INNOVATION & YUVA LAUNCH

Mrs. Samyukthaa Manoharan

Director - iGenuine Learning
Yuva Institutional Chair, Coimbatore

PATRON(S)

Dr. K. KARUNAKARAN
CEO

DR. J. JAYA
PRINCIPAL / HICET

CONVENOR

Dr. G. JEEVARATHINAM
Associate Professor & HEAD
YUVA Coordinator - HICET

CO-ORDINATOR

Mr.S.CHARAN ADITHYA
Assistant Professor/FT

20TH FEB, 2024 - 09:30AM - 11.00AM @ HICET

EVENT Organized



EVENT

Organized



HINDUSTHAN COLLEGE OF ENGINEERING AND TECHNOLOGY

Valley Campus, Pollachi Highway
Coimbatore-641032



DEPARTMENT OF FOOD TECHNOLOGY

Organizes Webinar on

ROLES AND RESPONSIBILITIES OF CITIZENS

SPEAKER



Dr P. N. KARTHIKEYAN ME., MBA., Ph. D

Professor

Department of Aeronautical Engineering



Food Tech Smart Classroom



Date
31 May, 2024



Time
11:00Am Onwards

Co-ordinators

Mr. Dillwyn S
Ms. Nivetha T
AP/FT

Convenor

Dr. Jeevarathinam G
HOD/FT

Patrons

Dr. Jaya J Dr. Karunakaran.K
Principal/HICET CEO/HICET

EVENT

Organized



HINDUSTHAN COLLEGE OF ENGINEERING AND TECHNOLOGY

VALLEY CAMPUS, POLLACHI HIGHWAY
COIMBATORE-641032



DEPARTMENT OF FOOD TECHNOLOGY ORGANIZES A WEBINAR ON

"Gender equity "



MAY
31st
2024



10.30 Am



PLATFORM
GOOGLE MEET

SPEAKER

Dr.A.Jayanthi

Associate Professor,
Department of Management
Sciences, Hicet



PATRONS

Dr. K. KARUNAKARAN

CEO, Hindusthan Institutions

Dr. J. JAYA

Principal / HICET

CONVENOR

Dr. G. JEEVARATHINAM

(Associate Professor & Head)

EVENT

Organized



HINDUSTHAN COLLEGE OF ENGINEERING AND TECHNOLOGY

DEPARTMENT OF FOOD TECHNOLOGY
&
FOOD INNOVATORS CLUB

PRESENTS



CULTURAL'S

FIESTA'24

LIFE IS WHAT YOU CELEBRATE. ALL OF IT. EVEN ITS ENDS



WEDNESDAY | KURINJI HALL
22 MAY | 3.00PM

CO-ORDINATORS

Mr. Dillwyn S
Ms. Nivetha T
Assistant Professor

CONVENER

Dr. Jeevarathinam G
Associate Professor & Head

PATRONS

Dr K Karunakaran
CEO

Dr J Jaya
Principal

EVENT Organized



HINDUSTHAN

COLLEGE OF ENGINEERING AND TECHNOLOGY

An Autonomous Institution, Approved by AICTE, New Delhi Affiliated to Anna University
Accredited by NBA (AERO, AUTO, CIVIL, CSE, ECE, EEE, IT, MECH, MECHATRONICS)
Accredited by NAAC with 'A++' Grade | An ISO Certified Institution
Valley Campus, Pollachi Highway, Coimbatore 641032.



DEPARTMENT OF ELECTRICAL & ELECTRONICS ENGINEERING

(Accredited by NBA)

&

DEPARTMENT OF FOOD TECHNOLOGY

JOINTLY ORGANIZES WEBINAR ON

**"INTRODUCTION ON
RESEARCH METHODS, INTELLECTUAL PROPERTY
RIGHTS(IPR), PATENT AND COPYRIGHTS FILING"**

GUEST SPEAKER



Ms. MEENA BALAKRISHNAN

IPR ATTORNEY AND GOVERNMENT OF INDIA
REGISTERED PATENT AGENT (IN/PA-3502),
PARTNER IN BRANDS AND PATENTS AND
SPRINTON LAW OFFICE LAW FIRM,
COIMBATORE.

PATRONS

Dr. J JAYA
PRINCIPAL

Dr. K KARUNAKARAN
CEO

CONVENORS

Dr. N P ANANTHAMOORTHY HoD/ EEE
Dr. G JEEVARATHINAM HoD/ FT

ORGANIZING SECRETARY

Dr. K SEKAR
PROFESSOR /EEE

DATE : 8th APRIL 2024

TIME : 02:30 PM TO 03:30 PM.

VENUE : GOOGLE MEET, ONLINE MODE

EVENT

Organized



HINDUSTHAN COLLEGE OF ENGINEERING AND TECHNOLOGY

Valley Campus, Pollachi Highway
Coimbatore-641032



DEPARTMENT OF FOOD TECHNOLOGY

in association with

IDP EDUCATION INDIA PVT. LTD

ORGANIZES WEBINAR ON CAREER GUIDANCE

STUDY OPPORTUNITIES FOR FOOD TECHNOLOGY AT GLOBAL FRONT



Time
10:00am - 11:00am



Date
05 March, 2024



Ms. Premadevi

COUNSELLOR for
New Zealand Destination

IDP Education India Pvt. Ltd
1st Floor, 1050, Avinashi Road SrinivasBhavan
(Old Damodar Centre),
Anna Silai Coimbatore-641018



Ms. Deepa srinivasan

Head Of Operations

IDP Education India Pvt. Ltd
1st Floor, 1050, Avinashi Road SrinivasBhavan
(Old Damodar Centre),
Anna Silai Coimbatore-641018



<https://idp-events.zoom.us/j/99506204328>

EVENT

Organized



HINDUSTHAN COLLEGE OF ENGINEERING AND TECHNOLOGY

AN AUTONOMOUS INSTITUTION, APPROVED BY AICTE, NEW DELHI, AFFILIATED TO ANNA UNIVERSITY, CHENNAI
ACCREDITED BY NBA (AERO, AUTO, CIVIL, CSE, ECE, EEE, IT, MECH, MCTS)
ACCREDITED BY NAAC 'A++' GRADE WITH CGPA OF 3.69 OUT OF 4 IN CYCLE 2
VALLEY CAMPUS, COIMBATORE - 641 032, TAMIL NADU, INDIA.

DEPARTMENT OF BIOMEDICAL ENGINEERING & DEPARTMENT OF FOOD TECHNOLOGY

Jointly organizes

Embracing Humanity: A webinar on Human Values

COORDINATOR

Sella Dharshini C
AP/BME
Nivetha T
AP/FT

CONVENOR

Dr. Saravana Sundaram S
HOD/BME
Dr. Jeevarathinam G
HOD/FT

PRINCIPAL

Dr. Jaya J

CEO

Dr. Karunakaran K

GUEST SPEAKER



Mr. Bhuvanesh S

Team Lead

Datacipher, Hyderabad



04 MAY, 2024



11:30 AM

JOIN US

[MEET.GOOGLE.COM/TSN-AGJN-NME](https://meet.google.com/TSN-AGJN-NME)

EVENT

Organized

003649

641032/HCET/FT

The Institution of Engineers (India)



is pleased to establish Students' Chapter at the

Department of Food Technology

**Hindusthan College of
Engineering & Technology**

Coimbatore, Tamil Nadu

Issued on : 03 May 2024
Valid up to : 02 May 2025



A handwritten signature in blue ink, likely belonging to the Secretary & Director General of The Institution of Engineers (India).

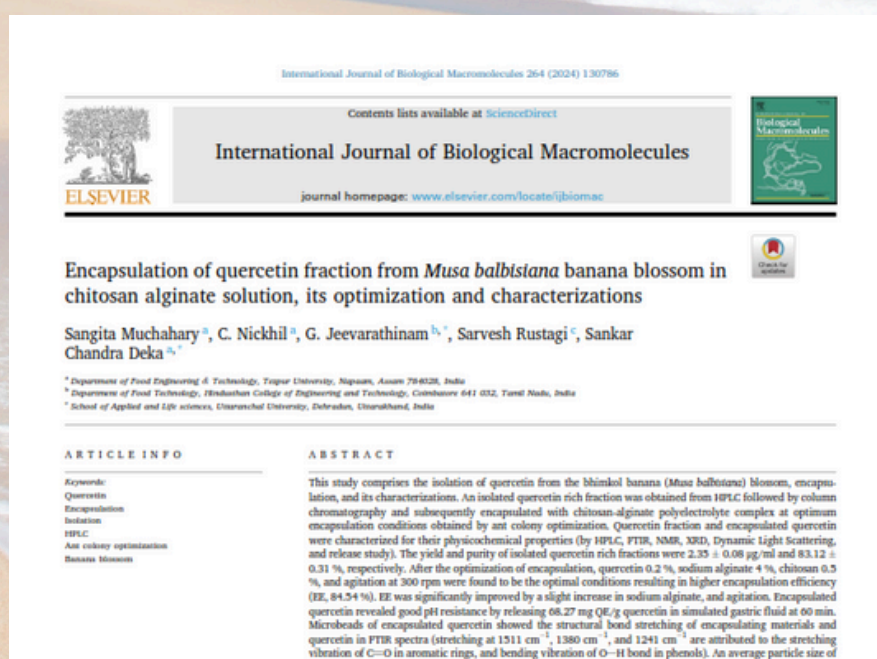
SECRETARY & DIRECTOR GENERAL

STAFF Achievements



Dr Jeevarathinam G, Associate Professor and Head published a review paper in Trends in Food Science & Technology, Impact Factor 15.1.

Chaudhary, V., Kajla, P., Verma, D., Singh, T. P., Kothakota, A., Prasath, V. A., Jeevarathinam, G., Kumar, M., Ramniwas, S., Rustagi, S., & Pandiselvam, R. (2023). Valorization of dairy wastes into wonder products by the novel use of microbial cell factories. Trends in Food Science & Technology, 104221. <https://doi.org/10.1016/j.tifs.2023.104221>. (IF: 15.1)



Dr Jeevarathinam G, Associate Professor and Head published a research paper in International Journal of Biological Macromolecules, Impact Factor 8.8.

STAFF Achievements



STAFF *Achievements*



**Mr. Dillwyn S is a Life Member in
this Editorial Board of Blue Eyes
Intelligence Engineering and
Sciences Publication (BEIESP)
Editorial Board of Lattice Science
Publication (LSP)' and it's
journal(s)**



STAFF
Achievements



STAFF Achievements



STAFF Achievements



STAFF Achievements



STAFF Achievements

**Details of Seminars / Conferences/ Workshops
/Guest Lecture organized by the Faculty Members**

Mr. Dillwyn S & Ms. Nivetha T	Food Fest	FoodDelicious 24	23.02.2024
Dr. Deepa and Ms. Nivetha T	Webinar	Study Opportunity for Food Technology at Global Front	05.03.2024
Mr. Dillwyn S & Ms. Nivetha T	Intra Department Sports Meet	Food Tech Premier League – Cricket Match	22.03.2024 to 27.03.2024
Dr. Navarasam & Dr. Shivani Indhumathi		Badminton Championship	26.03.2024
Dr. Deepa J, Dr. Premkumar J & Mr. Charan Adithya S		Chess Championship	25.06.2024
Dr. Deepa J & Mr. Charan Adithya S		Carrom Championship	25.06.2024
Dr. Navarasam R, Dr. Premkumar J & Ms. Swathi K	Guest Lecture	Relevance of Entrepreneurship in an AI era for Food Technology	28.03.2024

STAFF Achievements

**Details of Seminars / Conferences/ Workshops
/Guest Lecture organized by the Faculty Members**

Dr. Deepa J	Webinar	Research Methods, Intellectual Property Rights (IPR), Patent and Copyrights Filing	08.04.2024
Mr. Dillwyn S & Ms. Nivetha T	Webinar	Learning & Career Opportunity in Agribusiness, Plantation, Food & Agri-Exports	18.04.2024
Ms. Nivetha T	Webinar	Embracing Humanity: a webinar on Human Values	04.05.2024
Dr. Navarasam R, Ms. Thahaaseen A	Seminar	Conversion of Food Waste into Value Added Foods- A profitable revenue	10.05.2024
Dr. Deepa J	FDP	Far to Fork-Enhancing Food Quality Through Post-harvest Handling	17.05.2024 to 23.05.2024
Dr. Deepa J & Mr. Dillwyn S	Webinar	Gender Equity	31.05.2024
Mr. Dillwyn S & Ms. Nivetha T	Seminar	Roles and Responsibilities of Citizen	31.05.2024

STUDENTS

Achievements



HINDUSTHAN
COLLEGE OF ENGINEERING AND TECHNOLOGY
(An Autonomous Institute)
Coimbatore - 641032



PROGRESS THROUGH KNOWLEDGE

Department of Food Technology
CONGRATULATIONS



Imran Khan A
B.Tech. FT
Batch: 2020 - 2024



Kathiravan J
B.Tech. FT
Batch: 2020 - 2024



Mohammad Ibrahim U
B.Tech. FT
Batch: 2020 - 2024

Our students have *Received project grant of* **Rs. 10,000/-**
from



Niral Thiruvizha 2024



THEME: Agritech & Food Technology
PROJECT TITLE

MILK QUALITY MONITORING SYSTEM

Under the Guidance of



Dr. Navarasam R
Associate Professor
Dept. of food technology

www.hicet.ac.in

STUDENTS *Achievements*



HINDUSTHAN COLLEGE OF ENGINEERING AND TECHNOLOGY
VALLEY CAMPUS, POLLACHI HIGHWAY
COIMBATORE-641032



DEPARTMENT OF FOOD TECHNOLOGY



CONGRATULATIONS



ABISHEK K
B.Tech. FT
Batch: 2020 - 2024



YUGAN R
B.Tech. FT
Batch: 2020 - 2024



ABDUL KALAM M
B.Tech. FT
Batch: 2020 - 2024

Our students have Received project grant of Rs. 10,000/- from

NIRAL THIRUVIZHA 2024

THEME: AGRITECH & FOOD TECHNOLOGY

PROJECT TITLE

DEVELOPMENT OF PLANT BASED NON-DAIRY BEVERAGE

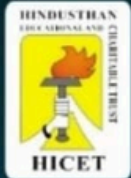


Under the Guidance of

DR.NAVARASAM R
Associate Professor
Dept. of Food Technology

STUDENTS

Achievements



HINDUSTHAN COLLEGE OF ENGINEERING AND TECHNOLOGY

VALLEY CAMPUS, POLLACHI HIGHWAY
COIMBATORE-641032



Congratulations



KAUSHIK K
B.TECH FT
Batch 2020 - 2024



SURIYA R
B.TECH FT
Batch 2020 - 2024



SANJAY R
B.TECH FT Batch 2020 - 2024



OUR STUDENTS HAVE RECEIVED PROJECT GRANT OF
RS. 10,000/- FROM

NIRAL THIRUVIZHA 2024

NAAN MUDHALVAN

UNDER THE GUIDANCE OF



Dr. J. Premkumar
(Associate Professor / FT)

THEME : Agritech & Food Technology

PROJECT TITLE : Development of nutritious
chocolate bar using spent
grains and groundnut oil cake

www.hicet.ac.in

STUDENTS

Achievements



**HINDUSTHAN
COLLEGE OF ENGINEERING & TECHNOLOGY**



2 (TN) ARTILLERY BATTERY NCC



Proud Moment



**CDT G P DHARSHINI
II YR FOOD TECHNOLOGY**

Our HICET 2 (TN) ARTY BTY NCC CDT G P DHARSHINI (Food Technology) has Received Best Cadet Award from DDG NCC Commodore Athul kumar Rastogi held at Kumaraguru College of Technology for the Completion of Adventure Mountaineering Camp at Jammu & Kashmir.

STUDENTS *Achievements*



We are very happy to inform that two teams from our third-year food technology class have won first place in both oral and poster presentations with a cash prize of 2500/- each at a national level technical symposium organised by the Department of Food Technology, Nehru Institute of Technology.

-Oral presentation:

Mr. Akkash SB
Mr. Sudhin Bharathi M
Mr. Vasiharan R

Guided by: Er. Dillwyn S AP/FT

STUDENTS *Achievements*

-Poster presentation

Ms. Miracline Rebonia M

Ms. Swedha S

Ms. Sushmitha G

Guided by: Dr. Premkumar AP/FT

Congratulations, team. 🥳



STUDENTS *Achievements*



Janani B and Sruthika A have participated in the paper presentation event held at Karpagam Academy of Higher Education and have won 1st prize. I congratulate you guys for the effort and work done 🙌

Also, I extend my Appreciation for those who took the time and effort and participated in the National level technical event.

STUDENTS *Achievements*



Our final year project: Design and development of fully automated novel egg hatching incubator got first 🏆 prize in product presentation during Kalam partnered with Startup TN, IIC organized by Department of Aeronautical Engineering, HICET 🙌🙌

Team members: Mr Hari Viknesh, Mr Vinith Kumar, Mr Sakthivel.

Project guided by Mr Dillwyn S, AP/FT

STUDENTS

Achievements

Rotary
District 3201

CREATE HOPE
in the WORLD

Rotaract
District 3201

EMERGENCY TO
Elevate

CONTRIBUTING
YOUTH

ROTARACT CLUB OF HINDUSTHAN COLLEGE OF ENGINEERING AND TECHNOLOGY

PARENTER BY ROTARY CLUB OF COIMBATORE TOWN

CLUB ID : 218638 | GROUP 6 | ROTARY INTERNATIONAL DISTRICT 3201

Proudly Presents

ROAR



Rtr.SUDHIN BHARATHI M

PRESIDENT ELECT (2024-2025)

M. Sudhin Bharathi from 3rd year Food Technology student, has been elected as the President of the Rotaract Club of Hindusthan College of Engineering and Technology

INDUSTRIAL *visit*



Sports Achievements



Mr. Sudhin Bharathi and Srikrishnamanivel, both from the 3rd year Food Technology, participated in the Centies Chess Tournament held at Sri Krishna College of Engineering and Technology

EDITORIAL BOARD

STUDENT EDITORS

MR. VISHWA E G- IV FT

MR. SUDHIN BHARATHI M- III FT

(B.Tech. Food Technology)

COORDINATOR

MR. DILLWYN S
(Assistant Professor)

CONVENOR

DR JEEVARATHINAM G
(Associate Professor & Head)

PUBLISHER

HINDUSTHAN COLLEGE OF ENGINEERING AND TECHNOLOGY
(AN AUTONOMOUS INSTITUTION)



Batch 2020-2024

HINDUSTHAN
COLLEGE OF ENGINEERING AND TECHNOLOGY
(AN AUTONOMOUS INSTITUTION)