



HINDUSTHAN
COLLEGE OF ENGINEERING & TECHNOLOGY

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FOOD TECHNOLOGY



CHIEF EDITOR

MR.S.DILWYN

ASSISTANT PROFESSOR/FT

EDITOR

MR. VISHWA E G-III FT

MR. SUDHIN BHARATHI M-II FT

CONVENOR

DR.G.JEEVARATHINAM

HOD/FT

DEPARTMENT OF FOOD TECHNOLOGY

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.

**"THE ART OF LIFE IS KNOW HOW TO ENJOY A LITTLE
AND ENDURE VERY MUCH"**

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

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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.



Dr.G.JEEVARATHINAM
HOD/FT

EXPLORING THE FUTURE OF FOOD: A FORUM FOR INNOVATION AND SUSTAINABILITY

INTRODUCTION:

THE FUTURE OF FOOD IS A TOPIC OF GROWING IMPORTANCE AS OUR GLOBAL POPULATION EXPANDS, CLIMATE CHANGE IMPACTS AGRICULTURAL SYSTEMS, AND TECHNOLOGICAL ADVANCEMENTS RESHAPE THE WAY WE PRODUCE, DISTRIBUTE, AND CONSUME FOOD. TO ADDRESS THE CHALLENGES AND OPPORTUNITIES AHEAD, A FUTURE OF FOOD FORUM SERVES AS A PLATFORM FOR STAKEHOLDERS FROM VARIOUS SECTORS TO COME TOGETHER, EXCHANGE IDEAS, AND EXPLORE INNOVATIVE SOLUTIONS FOR A SUSTAINABLE AND RESILIENT FOOD SYSTEM. IN THIS ESSAY, WE WILL DELVE INTO THE SIGNIFICANCE OF A FUTURE OF FOOD FORUM, ITS KEY OBJECTIVES, AND THE POTENTIAL AREAS OF DISCUSSION AND COLLABORATION.

IMPORTANCE OF A FUTURE OF FOOD FORUM:

A. SUSTAINABLE FOOD PRODUCTION: AS THE DEMAND FOR FOOD RISES, IT IS CRUCIAL TO EXPLORE SUSTAINABLE AGRICULTURAL PRACTICES THAT MINIMIZE ENVIRONMENTAL IMPACT, CONSERVE RESOURCES, AND PROMOTE BIODIVERSITY. A FUTURE OF FOOD FORUM CAN FACILITATE DISCUSSIONS ON REGENERATIVE FARMING, PRECISION AGRICULTURE, URBAN FARMING, AND ALTERNATIVE PROTEIN SOURCES.

B. FOOD SECURITY AND ACCESS: ENSURING GLOBAL FOOD SECURITY REQUIRES ADDRESSING ISSUES OF FOOD ACCESS, AFFORDABILITY, AND DISTRIBUTION. A FORUM CAN FOSTER DIALOGUE ON REDUCING FOOD WASTE, IMPROVING SUPPLY CHAIN EFFICIENCY, ENHANCING AGRICULTURAL INFRASTRUCTURE, AND PROMOTING EQUITABLE ACCESS TO NUTRITIOUS FOOD.

C. NUTRITION AND HEALTH: WITH RISING RATES OF DIET-RELATED DISEASES, THE FUTURE OF FOOD FORUM CAN FOCUS ON STRATEGIES TO PROMOTE HEALTHY EATING PATTERNS, IMPROVE NUTRITIONAL LITERACY, AND DEVELOP INNOVATIVE FOOD PRODUCTS THAT MEET DIETARY NEEDS WHILE MINIMIZING NEGATIVE HEALTH IMPACTS.

D. TECHNOLOGICAL INNOVATIONS: RAPID ADVANCEMENTS IN TECHNOLOGY, SUCH AS ARTIFICIAL INTELLIGENCE, ROBOTICS, AND BIOTECHNOLOGY, ARE TRANSFORMING THE FOOD INDUSTRY. DISCUSSIONS WITHIN THE FORUM CAN EXPLORE HOW THESE INNOVATIONS CAN OPTIMIZE FOOD PRODUCTION, ENHANCE FOOD SAFETY, AND REVOLUTIONIZE THE CONSUMER EXPERIENCE.

E. POLICY AND GOVERNANCE: TO FOSTER A SUSTAINABLE FOOD SYSTEM, POLICYMAKERS AND REGULATORS NEED TO WORK COLLABORATIVELY WITH STAKEHOLDERS. THE FUTURE OF FOOD FORUM CAN PROVIDE A PLATFORM TO DISCUSS POLICY FRAMEWORKS, TRADE AGREEMENTS, AND GOVERNANCE MODELS THAT PROMOTE SUSTAINABLE AGRICULTURE, FAIR TRADE PRACTICES, AND CONSUMER PROTECTION.

Discover the Magic of Food Technology: Where Innovation Meets Nutrition

Explore the Department of Food Technology, where scientific discovery meets culinary creativity. Our program integrates cutting-edge research with hands-on learning in food science, biotechnology, and nutrition. Led by passionate experts, you'll gain practical experience in state-of-the-art laboratories and through industry collaborations, preparing you for diverse career opportunities in research, product development, food safety, and beyond. Join a supportive community of like-minded innovators dedicated to advancing the field of food technology. Start your journey with us and embrace a future where you can make a meaningful impact on global health and sustainability through the power of food science.

**"Find Joy in Every Moment:
Embrace Your Passion,
Embrace Your Purpose"**



Dr Visvanathan R
Professor

HISTORY OF FOOD PROCESSING

FOOD IS ANY NUTRITIOUS SUBSTANCE THAT PEOPLE OR ANIMALS EAT OR DRINK OR THAT PLANTS ABSORB IN ORDER TO MAINTAIN LIFE AND GROWTH. THE MAJORITY OF THE FOOD WE EAT TODAY HAS BEEN PROCESSED. BEFORE BEING CONSUMED, MORE OR LESS EVERY FOOD IS PREPARED IN SOME FORM. FOOD PROCESSING HAS EXISTED SINCE THE DAWN OF TIME. WE KNOW THAT PEOPLE HAVE BEEN USING FIRE FOR AT LEAST 250,000 YEARS, WHICH COINCIDES WITH THE INTRODUCTION OF COOKING AS A METHOD OF FOOD PREPARATION. FOR PREHISTORIC PEOPLE, COOKING INCREASED THE FOOD'S SAFETY, DIGESTIBILITY, AND PALATABILITY. DURING THE ANCIENT AND MEDIEVAL PERIODS, MORE COMPLICATED VARIETIES OF PROCESSED FOODS EVOLVED. FERMENTING TO SUN-DRYING, PICKLING VEGETABLES, SALTING AND SMOKING MEATS, CHEESE-MAKING, BREAD BAKING, STEAMING VEGETABLES, AND MORE WERE AMONG THE TECHNIQUES USED. WHEN CONSUMING FRESH FOODS WAS UNFEASIBLE, PROCESSED FOODS BECAME A BIG ELEMENT OF THE HUMAN DIET. THIS INCLUDES EVERYTHING FROM NORMAL SEASONAL SHIFTS TO AGRICULTURAL DISASTERS AND EVEN CONFLICTS. TWO IMPORTANT PROCESSES WERE POPULARIZED IN THE 1800S; PASTEURIZATION AND CANNING.

THESE PROCESSES BECAME VITAL TO THE HISTORY OF FOOD PROCESSING, MAKING FOODS SAFER AND MUCH MORE ACCESSIBLE. THE MASS-SCALE PRODUCTION AND PROCESSING OF FOOD WERE ONLY INTRODUCED IN THE LATE 18TH AND 19TH CENTURIES TO CATER TO THE MILITARY IN LARGE PART. THE HISTORY OF FOOD PROCESSING IN THE TWENTIETH CENTURY WAS SHAPED BY NEW PROCEDURES, NEW INGREDIENTS, AND NEW APPLIANCES. SPRAY DRYING, EVAPORATION, FREEZE-DRYING, AND THE USE OF PRESERVATIVES MAKE IT EASIER TO PACKAGE AND STORE A VARIETY OF GOODS. ARTIFICIAL SWEETENERS AND COLORS WERE USED TO IMPROVE THE TASTE OF THE PRESERVED FOODS. THE HOME OVEN, MICROWAVE, BLENDER, AND OTHER GADGETS MADE PREPARING THESE MEALS A BREEZE. FOOD COULD BE PRODUCED AND PACKAGED FAST THANKS TO FACTORIES AND MASS PRODUCTION PROCESSES. FROZEN DINNERS, INSTANT NOODLE CUPS, BAKING MIXES, AND OTHER WIDELY POPULAR GOODS OWE THEIR EXISTENCE TO THESE ADVANCEMENTS. FOOD PROCESSING HAS PROGRESSED MORE RAPIDLY IN THE PREVIOUS 200 YEARS THAN IT HAS IN THE THOUSANDS OF YEARS THAT HUMAN CIVILIZATION HAS EXISTED. FOODS THAT ARE SAFE, ACCESSIBLE, AND AFFORDABLE, AS WELL AS HEALTHY AND ENVIRONMENTALLY FRIENDLY, WILL BE THE NEXT DIFFICULTIES TO OVERCOME AS THESE PROCESSES PROGRESS.



Dr.J.DEEPA
Professor

Discovering Fulfillment and Resilience: Embracing Life's Journey

ONE OF LIFE'S GREATEST SECRETS TO ACHIEVING HAPPINESS, HEALTH, AND SUCCESS LIES IN THE PASSION YOU FIND IN YOUR PURSUITS. EVERY MOMENT WE EXPERIENCE IS A MARVEL, FULL OF MYSTERIES WAITING TO BE UNCOVERED. NONE OF US KNOW WHAT THE NEXT DAY HOLDS, WHICH UNDERSCORES THE IMPORTANCE OF CHERISHING EACH DAY AND EMBRACING THE WONDERS AROUND US.

TO TRULY CONNECT WITH THE MIRACLES AND MYSTERIES OF YOUR LIFE, IT BEGINS WITH A DEEP BELIEF IN AND LOVE FOR WHAT YOU DO. YOUR WORK ENCOMPASSES MORE THAN JUST A JOB—IT ENCOMPASSES EVERYTHING YOU POUR YOUR HEART INTO, EVERYTHING THAT IGNITES YOUR SPIRIT.

ADMITTEDLY, LIFE PRESENTS US WITH A MIX OF OUTCOMES—SUCCESSSES AND FAILURES, UPS AND DOWNS, HIGHS AND LOWS. YET, THE KEY LIES NOT IN AVOIDING CHALLENGES BUT IN NAVIGATING THEM WITH GRACE AND RESILIENCE. EACH SETBACK IS AN OPPORTUNITY FOR GROWTH, EACH TRIUMPH A TESTAMENT TO YOUR DEDICATION.

BY PERSISTING IN YOUR ENDEAVORS, YOU HONOR YOURSELF. THROUGH PERSEVERANCE, YOU CULTIVATE SELF-RESPECT AND DEMONSTRATE TO THE WORLD YOUR UNWAVERING COMMITMENT TO YOUR PASSIONS. THIS STEADFASTNESS IS A BEACON OF STRENGTH, GUIDING YOU THROUGH UNCERTAINTIES AND REAFFIRMING YOUR PURPOSE.

SO, AS YOU JOURNEY THROUGH LIFE'S INTRICATE TAPESTRY, REMEMBER TO EMBRACE EVERY MOMENT WITH GRATITUDE AND DETERMINATION. LOVE WHAT YOU DO, BELIEVE IN YOUR CAPABILITIES, AND NEVER LOSE SIGHT OF THE MARVELS AND MYSTERIES THAT SURROUND YOU. IN DOING SO, YOU NOT ONLY FIND HAPPINESS AND HEALTH BUT ALSO CARVE A PATH TOWARD ENDURING SUCCESS—A TESTAMENT TO THE POWER OF PASSION AND RESILIENCE.

**"THE ONLY WAY
TO DO GREAT
WORK IS TO LOVE
WHAT YOU DO"**



Mrs Swathi K
Assistant Professor

Live with Purpose, Love with Passion, Thrive with Happiness

TO LIVE WITH PURPOSE IS TO EMBARK ON A JOURNEY WHERE EVERY STEP RESONATES WITH MEANING. IT'S ABOUT FINDING JOY IN THE EVERYDAY AND FULFILLMENT IN THE EXTRAORDINARY. WHEN YOU ALIGN YOUR ACTIONS WITH YOUR PASSIONS, EACH MOMENT BECOMES A CELEBRATION OF YOUR UNIQUE JOURNEY THROUGH LIFE.

TO LOVE WITH PASSION IS TO IGNITE THE FIRE WITHIN, FUELING YOUR ENDEAVORS WITH ENTHUSIASM AND DEDICATION. IT'S ABOUT EMBRACING CHALLENGES AS OPPORTUNITIES AND TURNING DREAMS INTO REALITIES. PASSION TRANSFORMS ORDINARY TASKS INTO EXTRAORDINARY ACHIEVEMENTS, MAKING EVERY EFFORT A TESTAMENT TO YOUR COMMITMENT.

TO THRIVE WITH HAPPINESS IS TO CHERISH THE MOMENTS THAT SHAPE YOUR STORY. IT'S ABOUT FINDING CONTENTMENT IN BOTH TRIUMPHS AND TRIALS, KNOWING THAT EACH EXPERIENCE CONTRIBUTES TO YOUR GROWTH. HAPPINESS IS NOT MERELY A DESTINATION BUT A CONTINUOUS PURSUIT FUELED BY GRATITUDE AND RESILIENCE.

IN THE END, A LIFE WELL-LIVED IS NOT MEASURED BY THE YEARS WE COUNT BUT BY THE MOMENTS THAT TAKE OUR BREATH AWAY. IT'S ABOUT LEAVING A LEGACY OF PASSION, PURPOSE, AND POSITIVITY. SO, LIVE PASSIONATELY, LOVE DEEPLY, AND EMBRACE HAPPINESS EVERY STEP OF THE WAY. FOR IN DOING SO, YOU NOT ONLY ENRICH YOUR OWN LIFE BUT INSPIRE OTHERS TO DO THE SAME.

**"DO WHAT YOU
LOVE, AND YOU
WILL NEVER HAVE
TO WORK A DAY
IN YOUR LIFE."**



Mrs THAHAASEEN A
Assistant Professor

Embrace the Journey: Living with Purpose, Passion, and Joy

LIVING WITH PURPOSE IS ABOUT EMBARKING ON A JOURNEY WHERE EVERY DECISION AND ACTION RESONATES DEEPLY WITH MEANING AND INTENT. IT'S FINDING FULFILLMENT NOT ONLY IN ACHIEVING GOALS BUT IN THE DAILY PURSUIT OF GROWTH AND CONTRIBUTION. WHEN YOU ALIGN YOUR PATH WITH YOUR VALUES AND ASPIRATIONS, EACH STEP BECOMES A DELIBERATE MOVE TOWARD A MORE MEANINGFUL EXISTENCE.

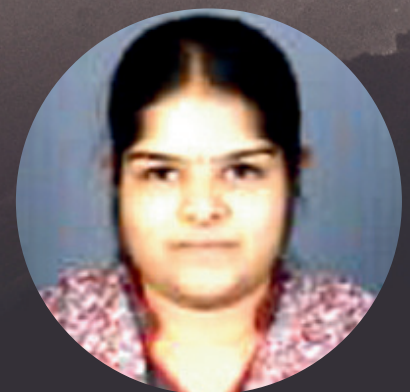
PASSION FUELS THIS JOURNEY, IGNITING A FIRE WITHIN THAT PROPELS YOU FORWARD WITH ENTHUSIASM AND DETERMINATION. IT'S ABOUT WHOLEHEARTEDLY EMBRACING CHALLENGES AS OPPORTUNITIES FOR LEARNING AND INNOVATION, AND TURNING OBSTACLES INTO STEPPING STONES TOWARD PERSONAL AND PROFESSIONAL FULFILLMENT. PASSION TRANSFORMS ROUTINE TASKS INTO MOMENTS OF CREATIVITY AND EXCELLENCE, REFLECTING YOUR COMMITMENT AND DEDICATION.

AMIDST THIS JOURNEY, HAPPINESS BECOMES A GUIDING LIGHT—A STATE OF BEING THAT TRANSCENDS FLEETING EMOTIONS. IT'S ABOUT CULTIVATING JOY IN THE SIMPLE PLEASURES OF LIFE AND FINDING CONTENTMENT IN THE MIDST OF ADVERSITY. HAPPINESS IS NOT A DESTINATION BUT A CONTINUOUS EXPLORATION OF GRATITUDE AND RESILIENCE, RECOGNIZING THAT EVERY EXPERIENCE, WHETHER JOYFUL OR CHALLENGING, CONTRIBUTES TO YOUR GROWTH AND WISDOM.

ULTIMATELY, A LIFE WELL-LIVED IS MEASURED NOT BY MATERIAL SUCCESS OR EXTERNAL VALIDATIONS, BUT BY THE DEPTH OF YOUR CONNECTIONS, THE IMPACT YOU MAKE ON OTHERS, AND THE LEGACY OF POSITIVITY AND INSPIRATION YOU LEAVE BEHIND. IT'S ABOUT EMBRACING AUTHENTICITY, NURTURING RELATIONSHIPS, AND MAKING A MEANINGFUL DIFFERENCE IN THE WORLD AROUND YOU.

SO, EMBRACE THE JOURNEY WITH PURPOSE, PURSUE YOUR PASSIONS WITH FERVOR, AND CULTIVATE HAPPINESS WITH GRATITUDE. BY DOING SO, YOU ENRICH YOUR OWN LIFE AND EMPOWER OTHERS TO EMBRACE THEIR OWN UNIQUE PATHS TO FULFILLMENT AND JOY.

**"FIND WHAT
LIGHTS YOUR
FIRE. THEN CHASE
THE MATCH."**



Ms THIVYA S
Assistant Professor

SECRET of SUCCESS

ONE OF THE MOST SECRET TO BE HAPPY, HEALTHY AND SUCCESSFUL LIFE IS TO LOVE YOUR WORK. EACH AND EVERY MOMENT OF LIFE IS A MIRACLE AND MYSTERY. NOT EVERYONE WAKES UP THE NEXT MORNING AND WE WOULD NOT KNOW WHAT NEXT DAY BRINGS. TO CONNECT MORE DEEPLY INTO THE MIRACLES AND MYSTERIES IN YOUR LIFE, JUST BELIEVE AND LOVE YOUR WORK. THE WORK MEANS EVERYTHING YOU DO AND LOVE TO DO. HOWEVER, SOMETIMES FAILURES AND SUCCESS, UPS AND DOWNS, GOODS AND BADS, POSITIVE VIBES AND NEGATIVE VIBES ARE THERE, BUT MAKE SURE THAT YOU DON'T GIVE UP ON WHAT YOU ARE DOING. DOING SO, YOU RESPECT YOUR YOURSELF.

" LIVE HAPPILY
LOVE YOUR WORK
DIE HAPPILY"



Dr. R. NAVARASAM
Associate Professor

SOCIAL MEDIA

BOON OR BANE

INTRODUCTION:

IN THE DIGITAL AGE, SOCIAL MEDIA HAS EMERGED AS A POWERFUL TOOL THAT HAS REVOLUTIONIZED THE WAY WE COMMUNICATE, CONNECT, AND SHARE INFORMATION. HOWEVER, ITS INFLUENCE ON SOCIETY REMAINS A SUBJECT OF DEBATE. SOME ARGUE THAT SOCIAL MEDIA IS A BOON, PROVIDING NUMEROUS BENEFITS, WHILE OTHERS PERCEIVE IT AS A BANE, HIGHLIGHTING ITS NEGATIVE IMPACT. THIS ESSAY AIMS TO EXPLORE BOTH PERSPECTIVES AND SHED LIGHT ON THE COMPLEX NATURE OF SOCIAL MEDIA, WEIGHING ITS ADVANTAGES AND DISADVANTAGES.

BOON: EMPOWERING COMMUNICATION AND CONNECTIVITY

ONE OF THE KEY ARGUMENTS IN FAVOR OF SOCIAL MEDIA IS ITS ABILITY TO FACILITATE COMMUNICATION AND CONNECT PEOPLE ACROSS THE GLOBE. PLATFORMS LIKE FACEBOOK, TWITTER, AND INSTAGRAM ALLOW INDIVIDUALS TO INTERACT, SHARE IDEAS, AND COLLABORATE ON A GLOBAL SCALE. SOCIAL MEDIA HAS BRIDGED THE GAP BETWEEN GEOGRAPHICAL BOUNDARIES, ENABLING LONG-DISTANCE RELATIONSHIPS, CONNECTING COMMUNITIES, AND FOSTERING CULTURAL EXCHANGE. IT HAS EMPOWERED MARGINALIZED VOICES, SPARKING SOCIAL MOVEMENTS AND ENABLING GRASSROOTS ACTIVISM.

BANE: MENTAL HEALTH AND WELL-BEING CONCERNS

CRITICS ARGUE THAT SOCIAL MEDIA'S PERVASIVE PRESENCE CAN HAVE DETRIMENTAL EFFECTS ON MENTAL HEALTH. THE CONSTANT EXPOSURE TO CAREFULLY CURATED HIGHLIGHT REELS AND COMPARISONS WITH OTHERS' LIVES CAN LEAD TO FEELINGS OF INADEQUACY, ANXIETY, AND LOW SELF-ESTEEM. ADDITIONALLY, THE ADDICTIVE NATURE OF SOCIAL MEDIA CAN CONTRIBUTE TO DECREASED PRODUCTIVITY, SLEEP DISTURBANCES, AND A SENSE OF DISCONNECTION FROM THE REAL WORLD. CYBERBULLYING AND ONLINE HARASSMENT ARE ALSO SIGNIFICANT CONCERNS, IMPACTING INDIVIDUALS' PSYCHOLOGICAL WELL-BEING.



Mr.S.DILWYN
AP/FT

PINK REVOLUTION

THE TERM PINK REVOLUTION DENOTES THE REVOLUTION IN THE TECHNOLOGIES USED IN THE POULTRY AND MEAT PROCESSING SECTOR IN THE COUNTRY. DURGESH PATEL IS KNOWN AS THE FATHER OF THE PINK REVOLUTION. PINK REVOLUTION IS ALSO DENOTED AS A REVOLUTION FOR ONION PRODUCTION, PHARMACEUTICALS AND PRAWN PRODUCTION. THE AUTHORITY OF THE PINK REVOLUTION FALLS UNDER THE NATIONAL MEAT AND POULTRY PROCESSING BOARD THAT WORKS UNDER THE DIRECTIVES OF THE MINISTRY OF FOOD PROCESSING. INDUSTRIALIZATION AND UPGRADED TECHNOLOGIES ARE NECESSARY FOR THE INDIAN ENTITIES TO MEET AND MAINTAIN GLOBAL STANDARDS. CONSIDERING THE INCREASING THREAT OF ZOOLOGICAL DISEASES, IT IS IMPERATIVE THAT INDIA MAINTAINS AND BUILDS QUALITY FACILITIES SO THAT EXPORTS OF THE COUNTRY DO NOT GET BANNED BY OTHER COUNTRIES.

THE PRESENT PER CAPITA CONSUMPTION OF MEAT IS AROUND 6 GRAMS A DAY WHICH WILL IMPROVE TO 50 GRAMS A DAY BY THE NEXT DECADE OR SO. SUCH A PHENOMENAL INCREASE IN MEAT CONSUMPTION ENSURES THAT THE SECTOR WILL WITNESS TREMENDOUS GROWTH. THE INDIAN POULTRY INDUSTRY IS NOW WORTH MORE THAN 700 BILLION DOLLARS. IT HAS BEEN GROWING AT RATES BETWEEN 8-15% ANNUALLY. THE IMPORTERS OF INDIAN MEAT ARE MALAYSIA, THAILAND, VIETNAM, AUSTRALIA, SAUDI ARABIA UAE, AND EGYPT. THE MAJOR EXPORTERS OF BUFFALO MEAT ARE PUNJAB, MAHARASHTRA, AND UTTAR PRADESH. THE VALUE ADDED TO THE SLAUGHTERHOUSE BY-PRODUCTS GENERATES ADDITIONAL INCOME, AS WELL AS THE COSTS OF DISPOSING OF THOSE BY-PRODUCTS.

THE CHALLENGES FACED BY THE PINK REVOLUTION ARE,

- Ø DESPITE THE HUGE LIVESTOCK POPULATION IN INDIA, IT ACCOUNTS FOR ONLY AROUND 2% OF THE GLOBAL MARKET.
- Ø STANDARDIZING THE QUALITY AND SAFETY ASPECTS OF MEAT AND POULTRY
- Ø CREATING STANDARD POLICIES FOR MEAT PRODUCTION AND EXPORT
- Ø PROVIDING MEAT TESTING FACILITIES
- Ø PROVIDING COLD STORAGES FOR THE GROWTH OF THE MEAT AND POULTRY PROCESSING SECTOR
- Ø INFRASTRUCTURE FACILITIES FOR MODERN SLAUGHTERHOUSES
- Ø INCREASED INVESTMENT IN THE SECTOR AND MORE HYGIENIC METHOD FOR MEAT AND POULTRY PROCESSING

REGARDLESS OF THE NUMBER OF CHALLENGES MENTIONED, THE MEAT AND POULTRY PROCESSING SECTOR IN INDIA HAS GREAT POTENTIAL FOR GROWTH. THE GOVERNMENT OF INDIA ALSO STANDS FOR AND PROMOTES THE PINK REVOLUTION IN INDIA.



Ms. G. Nageswari
AP/FT

PLASTICS & THE FOOD CHAIN

INTRODUCTION:

PLASTICS HAVE BECOME AN INTEGRAL PART OF OUR MODERN LIVES, OFFERING CONVENIENCE AND VERSATILITY IN VARIOUS INDUSTRIES. HOWEVER, THE INDISCRIMINATE USE AND DISPOSAL OF PLASTICS HAVE LED TO A GLOBAL ENVIRONMENTAL CRISIS, WITH SIGNIFICANT IMPLICATIONS FOR THE FOOD CHAIN. THIS ESSAY AIMS TO SHED LIGHT ON THE COMPLEX RELATIONSHIP BETWEEN PLASTICS AND THE FOOD CHAIN, HIGHLIGHTING THE FAR-REACHING CONSEQUENCES OF PLASTIC POLLUTION ON ECOSYSTEMS, WILDLIFE, AND ULTIMATELY, HUMAN HEALTH.

PLASTIC POLLUTION AND MARINE ECOSYSTEMS:

PLASTIC WASTE, PARTICULARLY SINGLE-USE PLASTICS, POSES A SIGNIFICANT THREAT TO MARINE ECOSYSTEMS. PLASTICS ENTER WATER BODIES THROUGH IMPROPER DISPOSAL, STORMWATER RUNOFF, AND DIRECT LITTERING, WHERE THEY PERSIST FOR HUNDREDS OF YEARS, BREAKING DOWN INTO SMALLER PARTICLES KNOWN AS MICROPLASTICS. MARINE ANIMALS, INCLUDING FISH, SEABIRDS, AND MARINE MAMMALS, MISTAKE PLASTIC DEBRIS FOR FOOD OR BECOME ENTANGLED IN IT, RESULTING IN INJURY, SUFFOCATION, AND DEATH. PLASTICS IN THE MARINE ENVIRONMENT CAN DISRUPT THE ECOLOGICAL BALANCE, HARMING BIODIVERSITY AND IMPACTING THE ENTIRE FOOD CHAIN.

PLASTIC PACKAGING AND FOOD CONTAMINATION:

PLASTIC PACKAGING, EXTENSIVELY USED IN THE FOOD INDUSTRY, PRESENTS A SIGNIFICANT RISK OF FOOD CONTAMINATION. CHEMICAL ADDITIVES PRESENT IN PLASTICS, SUCH AS BISPHENOL A (BPA) AND PHTHALATES, CAN LEACH INTO FOOD, PARTICULARLY UNDER HIGH TEMPERATURES OR WHEN IN CONTACT WITH ACIDIC OR FATTY SUBSTANCES. THESE CHEMICALS ARE KNOWN ENDOCRINE DISRUPTORS AND HAVE BEEN LINKED TO VARIOUS HEALTH ISSUES, INCLUDING HORMONE IMBALANCES, REPRODUCTIVE DISORDERS, AND DEVELOPMENTAL ABNORMALITIES. THE WIDESPREAD USE OF PLASTIC PACKAGING RAISES CONCERNS ABOUT THE SAFETY OF OUR FOOD SUPPLY CHAIN.

ADDRESSING THE PLASTIC-FOOD CHAIN NEXUS:

EFFORTS TO MITIGATE THE IMPACT OF PLASTICS ON THE FOOD CHAIN REQUIRE A MULTIFACETED APPROACH. FIRSTLY, REDUCING PLASTIC CONSUMPTION THROUGH AWARENESS CAMPAIGNS, SUSTAINABLE PACKAGING ALTERNATIVES, AND STRICTER REGULATIONS CAN SIGNIFICANTLY REDUCE PLASTIC POLLUTION. SECONDLY, IMPROVING WASTE MANAGEMENT SYSTEMS, PROMOTING RECYCLING AND PROPER DISPOSAL PRACTICES, CAN PREVENT PLASTIC WASTE FROM ENTERING THE ENVIRONMENT. LASTLY, RESEARCH AND INNOVATION ARE CRUCIAL FOR DEVELOPING BIODEGRADABLE MATERIALS AND IMPLEMENTING CIRCULAR ECONOMY MODELS THAT MINIMIZE PLASTIC WASTE GENERATION.



Ms. T. NIVETHA
AP/FT

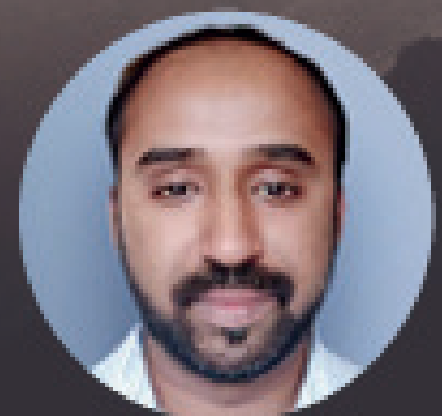
ACRYLAMIDE

ACRYLAMIDE IS A LOW MOLECULAR WEIGHT VINYLIC CHEMICAL COMPOUND WIDELY USED DURING THE MANUFACTURING OF PAPER, DYE AND MANY INDUSTRIAL ORIENTED PRODUCTS. IT CAN ALSO BE FORMED WHEN FOODS ARE COOKED AT HIGH TEMPERATURES. FRYING, BAKING OR ROASTING OF FOODS CAN CREATE ACRYLAMIDE. FRENCH FRIES AND POTATO CHIPS, ARE KNOWN TO HAVE MEASURABLE LEVELS OF ACRYLAMIDE. WHEN FOODS ARE COOKED AT HIGH TEMPERATURES, PARTICULARLY SUGARS (GLUCOSE AND FRUCTOSE) CAN REACT WITH FREE AMINO ACID, MOSTLY ASPARAGINE, TO FORM ACRYLAMIDE AND ALSO A PART OF MOST IMPORTANT CHEMICAL REACTION, CALLED MAILLARD REACTION.

IN LABORATORY STUDIES, ACRYLAMIDE CAUSED CANCER IN ANIMALS, BUT AT ACRYLAMIDE LEVELS MUCH HIGHER THAN THOSE PRESENT IN FOODS. THE VINYL GROUP OF ACRYLAMIDES IS ELECTRON DEFICIENT AND CAN BE EASILY ATTACKED BY NUCLEOPHILES. THIS PARTICULAR ELECTROPHILICITY OF ACRYLAMIDE ENABLES IT TO INTERACT WITH NUCLEOPHILIC BIOLOGICAL MACROMOLECULES. THE BIOLOGICAL CONSEQUENCES OF ACRYLAMIDE EXPOSURE HAVE AN EFFECT ON NEUROTOXICITY EVER SINCE THIS EFFECT WAS OBSERVED IN HUMANS. STILL FDA IN RESEARCH TO CONCLUDE THAT LOW LEVELS OF ACRYLAMIDE IN FOOD POSE A HEALTH RISK TO PEOPLE. FDA'S BEST ADVICE ON ACRYLAMIDE EXPOSURE IS, TO ADOPT A HABIT OF HEALTHY EATING, EMPHASIZING FRUITS, VEGETABLES, WHOLE GRAINS, AND FAT-FREE OR LOW-FAT MILK AND MILK PRODUCTS: INCLUDES LEAN MEATS, POULTRY, FISH, BEANS, EGGS AND NUTS; LIMITS SATURATED FATS, TRANS FATS, CHOLESTEROL, SALT AND ADDED SUGARS.

FOOD CHOICE AND ACRYLAMIDE EXPOSURE

ACRYLAMIDE HAS FOUND PRIMARILY IN FOOD MADE FROM PLANTS, SUCH AS POTATOES, GRAIN PRODUCTS, AND COFFEE, NOT TYPICALLY ASSOCIATED WITH MEAT, DAIRY OR SEAFOOD PRODUCTS. COOKING PLANT-BASED FOODS WITH HIGH TEMPERATURE INCREASES THE LEVELS OF ACRYLAMIDE NOR WITH RAW PLANT-BASED FOODS OR BY STEAMING OR BOILING. SOME FOODS ARE GOOD SOURCES OF ACRYLAMIDE IN THE DIET, INCLUDE POTATO PRODUCTS, COFFEE AND GRAINS (BREAKFAST CEREALS, COOKIES AND TOAST). HOWEVER, ONE CAN REDUCE THE CONSUMPTION OF THESE FOODS CAN LOWER THE EXPOSURE OF ACRYLAMIDE.



Mr.J.PREMKUMAR
AP/FT



Best Emerging department Award - 2022



Best organiser award received for the event
“Eat Right India 2022” conducted by FSSAI,
jointly organised by Department of Food
Processing Technology and management and
Department of Food Technology
HICAS and HICET.



NATIONAL TEACHER'S DAY:
OUR DEPARTMENT RECEIVED AWARDS FOR
BEST CLASS ADVISOR AWARD – MS C S NEETHU
BEST TEACHER AWARD – MS T NIVETHA



EVENTS ORGANIZED



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intra department





HINDUSTHAN COLLEGE OF ENGINEERING AND TECHNOLOGY

(An Autonomous Institution)

Valley Campus, Pollachi Highway, Coimbatore-32.



Department of Food Technology

Organizes Webinar on

PROFESSIONAL SCOPE IN THE FIELD OF FOOD PROCESSING AND TECHNOLOGY

SPEAKER

Mr Mohamed Ifsanullah Sheriff S
Founder & Managing Director
Sharingo (Social Enterprises)



27 - August - 2022

3.30 - 4.30 PM

Patrons

Dr.K.Karunakaran

CEO/Hindusthan Institutions

Dr.J.Jaya

Principal/HICET

Coordinators

Mr. Dillwyn S, AP/FT

Ms. Nivetha T, AP/FT

Mrs. Neethu C S, AP/FT

Convener

Dr. G Jeevarathinam

HOD/FT

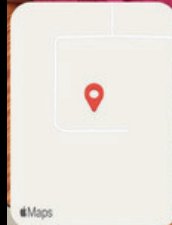
TRA 400

27A

27



GPS Map Camera



Coimbatore, TN, India
Madukkari, Coimbatore, 641032,
Lat 10.890055, Long 76.990889
08/27/2022 03:36 PM

27A

27



Coimbatore, TN, India
Madukkari, Coimbatore, 641032,
Lat 10.889938, Long 76.991089
08/27/2022 03:37 PM



VXRR+3GJ, Hindusthan College Rd, Malumichampatti, Tamil Nadu 641050,

Malumichampatti
Tamil Nadu
India

2022-08-27(Sat) 03:46(pm)



VXRR+3GJ, Hindusthan College Rd, Malumichampatti, Tamil Nadu 641050, India

Malumichampatti
Tamil Nadu
India

2022-08-27(Sat) 03:40(pm)

DEPARTMENT OF FOOD TECHNOLOGY
BRINGS YOU

TEACHER'S DAY CELEBRATION

Faculty fun at its finest.
Prizes await participants!

SEPTEMBER 5TH, 3-4 PM
KURUNJI HALL, HICET

Organized by FIC Student Council



Malumichampatti, Tamil Nadu, India

VXVV+G6H, Hindusthan College Rd, Malumichampat

641050, India

Lat 10.893574°

Long 76.993229°

05/09/22 05:58 PM



**HINDUSTHAN COLLEGE OF
ENGINEERING AND TECHNOLOGY**



DEPARTMENT OF FOOD TECHNOLOGY
INVITES YOU TO

INAUGURAL FUNCTION OF FIC

**FOOD INNOVATORS CLUB
A STUDENT COUNCIL**

**SEPTEMBER 5TH,
2022
3-4 PM
KURUNJI HALL,
HICET**

All attendees must
bring their IDs.

Patrons

Dr. K. Kumarakrishnan
CEO/Hindusthan Institutions

Dr. Jaya
Principal/HICET

CONVENER

Dr. Jeevarathinam G
HICET

Coordinators

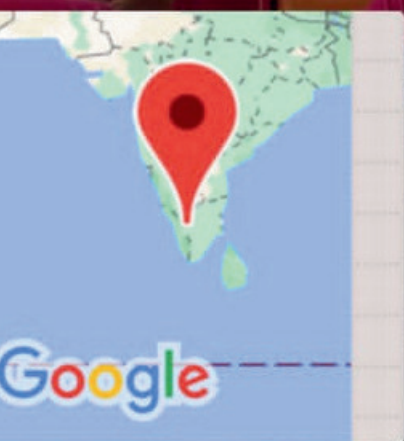
Mr. Dilliprasad S AP/FT

Ms. Nivetha T AP/FT





GPS Map Camera



Malumichampatti, Tamil Nadu, India

VXVV+G6H, Hindusthan College Rd, Malumichampatti,
Tamil Nadu 641050, India

Lat 10.89385°

Long 76.992927°

05/09/22 04:10 PM



DEPARTMENT OF FOOD TECHNOLOGY PRESENTS

PRIZE DISTRIBUTION CEREMONY

*For Intra Department Sports & Cultural's
Event - 2022*

September 5th | 3 PM onwards
Kurunji Hall, HICET

RSVP AT [FOODTECH.HICET](https://foodtech.hicet.edu.in)



Malumichampatti, Tamil Nadu, India
PG Block, Malumichampatti, Tamil Nadu 641050, India
Lat 10.893539°
Long 76.991023°
05/09/22 04:51 PM



Malumichampatti, Tamil Nadu, India
PG Block, Malumichampatti, Tamil Nadu 641050, India
Lat 10.893445°
Long 76.991018°
05/09/22 04:48 PM



Malumichampatti, Tamil Nadu, India
PG Block, Malumichampatti, Tamil Nadu 641050, India
Lat 10.893448°
Long 76.991105°
05/09/22 04:44 PM



Malumichampatti, Tamil Nadu, India
VXVR+689, Malumichampatti, Tamil Nadu 641050, India
Lat 10.893337°
Long 76.990898°
05/09/22 04:42 PM



Malumichampatti, Tamil Nadu, India
PG Block, Malumichampatti, Tamil Nadu 641050, India
Lat 10.892856°
Long 76.991231°
05/09/22 04:40 PM



Malumichampatti, Tamil Nadu, India
PG Block, Malumichampatti, Tamil Nadu 641050, India
Lat 10.89359°
Long 76.991013°
05/09/22 04:39 PM



Malumichampatti, Tamil Nadu, India
 PG Block, Malumichampatti, Tamil Nadu 641050
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 05/09/22 04:47 PM



Malumichampatti, Tamil Nadu, India
 PG Block, Malumichampatti, Tamil Nadu 641050
 Lat 10.893291°
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 05/09/22 04:59 PM



Malumichampatti, Tamil Nadu, India
 PG Block, Malumichampatti, Tamil Nadu 641050,
 Lat 10.893291°
 Long 76.991064°
 05/09/22 04:59 PM



Malumichampatti, Tamil Nadu, India
 PG Block, Malumichampatti, Tamil Nadu 641050,
 Lat 10.893377°
 Long 76.991055°



Inspiring Trust, Assuring Safe & Nutritious Food
Ministry of Health and Family Welfare, Government of India



FOOD SAFETY AND STANDARDS
AUTHORITY OF INDIA



Food Safety Training & Certification
Fssai committed to build a culture of self compliance



QUALITY CONSULTANCY SERVICES



FOOD SAFETY TRAINING & CERTIFICATION PROGRAM (FoSTaC)

ADVANCE MANUFACTURING - GENERAL FOOD SAFETY SUPERVISOR COURSE

Trainer Name : Mr. BINU K N

Date : 28.09.2022 & 29.09.2022

Time : 9.30 A.M - 5.30 P.M

Venue : Hindusthan College of Engineering and Technology,
Pollachi Main Road, Coimbatore, Tamilnadu - 641 050.



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DEPARTMENT OF FOOD TECHNOLOGY WITH
SHARINGO JOINTLY ORGANIZES

THE ADVANCE LEVEL - MANUFACTURING CERTIFICATE COURSE

**FOR THIRD YEAR STUDENT, THIS CERTIFICATE
COURSE IS MANDATORY TO GET JOB IN ALL FOOD
INDUSTRIES AND IT LL OPEN THE PATH FOR OUR
STUDENTS TO GRASP MORE OPPORTUNITIES IN
OUR FOOD PROCESSING SECTOR.**



VXVW+QC9, Hindusthan College Rd, Malumichampatti, Tamil Nadu 641050, India

Malumichampatti
Tamil Nadu
India





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Technology
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கல்வி
நிறுவனம்

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கல்வி
நிறுவனம்

VXVW+QC9, Hindusthan College Rd, Malumichampatti, Tamil Nadu 641050, India

Malumichampatti



**STUDENTS ACTIVELY PARTICIPATED IN TOYCATHON EVENT,
 SHOWCASING THEIR TOYS MADE FROM WASTE MATERIAL.**



**GLIMPSES OF ESSAY WRITING COMPETITION ON SIR C V RAMAN
FREEDOM FIGHTER ORGANIZED AND CONDUCTED BY DEPARTMENT OF
INFORMATION TECHNOLOGY. IN THIS EVENT, 32 STUDENTS FROM THE
DEPARTMENT OF FOOD TECHNOLOGY ARE PARTICIPATED.**

STUDENT ACHIEVEMENTS



Hindusthan
College of Engineering and Technology
(An Autonomous Institution), Coimbatore -641032



Congratulations !!



Vishwa E G
III-Food Tech



Hari prasad D
IV-Food Tech



S Naveen
III-Food Tech



Rs 3000 /-



Rs 2000 /-



Rs 1000 /-

*International conference on Sir.C.V.Raman
as a freedom fighter State Level Competition on
Essay Writing is organized by Department of
information Technology in Association with
Arivial Sangam, Govt of Tamilnadu*

Best Wishes !





**PRIZE RECEIVED BY OUR STUDENTS
FROM THE
HONOURABLE PRINCIPAL
DR.J.JAYA
FOR THE STATE LEVEL ESSAY WRITING
COMPETITION**



TNCST STUDENTS PROJECT APPLIED ON 30.08.2022

FOOD	Dr. Jeevarathinam G, Asp & Head/FT	1. Mr. MACHAVARAPU DHARSHITH KUMAR (19113032) 2. Ms. P. SASIREKHA (19113051) 3. Ms. K KAAVIYA (19113025)	Shelf-life enhancement of sugarcane juice using ultrasonication and ohmic heating method
	Ms. Nivetha T, AP/ FT	1. Mr. YADHUKRISHNAN C R (19113057) 2. Mr. NAZIM BASHEER (19113040) 3. Mr. ALBIN GEORGE (19113005)	DEVELOPMENT AND ASSESSMENT OF NUTRITIONAL COMPOSITION, SENSORY PROFILE AND CONSUMER ACCEPTANCE OF MULTI SEED FLOUR AND ITS INCORPORATION INTO LOW COST SNACKS
	Mr. J.Premkumar, AP/FT	1. Mr. RAJKUMARA (19113046) 2. Mr. CHRISTO.M (19113015) 3. Mr. ASHIK.S.J (19113010)	INSTANT SOUP MIX FORMULATION AND PREPARATION FOR PHARMACEUTICAL PURPOSES USING FUNCTIONAL DRYNARIA QUERCIFOLIA (GOAT LEG TUBER)
	Mr. Dillwyn S, AP/FT	1. Mr. Ahmed Basil (1911302) 2. Mr. Askar Nazar (19113011) 3. Mr. Leon George (19113030)	FORMULATION AND PREPARATION OF BANANA INCORPORATED RICE VERMICELLI
	Ms. Priyadharshini S, AP/FT	1. Mr. Naveen S (20113036) 2. Mr. Naveen G (20113034) 3. Mr. Sridharan T (20113051)	Production of Biodegradable cutleries using Groundnut shell
	Dr. Navarasam.R, AP/FT	1. Mr. Hari Prasad D (19113018) 2. Mr. Praveen V (19113045) 3. Mr. Nividharan (19113042)	PREPARATION OF PHYTOCHEMICAL ENRICHED BEETROOT BEER (<i>BETA VULGARIS</i>)
	Er. Nageswari G, AP/FT	1. Mr. Jithin K Gego (19113023) 2. Mr. Mohammed Sadath E (19113037) 3. Mr. Noble Paul (19113043)	Optimization and development of Gluten free cookies infused with <i>Atrocarpus heterophyllus</i> (Jack fruit seed powder) and <i>Zea - mays</i> (Corn Powder)
		1. Mr. Vinith.S (20113059) 2. Mr. Naveenkumar.M (20113037)	Waste-to-Healthy: Value addition and New Product Development of Low-Fat Nutritious Bread Spread with Techno-Economic Feasibility
		1. Mr. Bharath Kumar.M (19113013) 2. Mr. Madhan.P (19113033) 3. Mr. Visvajit.M (19113056)	Development of Anti-Gray Hair Beverage
		1. Mr. Saravana Raj S (19113058) 2. Ms. Lavanya P (19113029)	Comparative study of regular icecream and low calorie icecream

TAMILNADU STATE COUNCIL FOR SCIENCE AND TECHNOLOGY

Sardar Patel Road, DOTE Campus, Chennai 600 025. Tamilnadu, INDIA.

TAMILNADU STATE COUNCIL FOR SCIENCE AND TECHNOLOGY

Sardar Patel Road, DOTE Campus, Chennai 600 025. Tamilnadu, INDIA.

STUDENT PROJECTS SCHEME 2022-2023

STUDENT PROJECTS SCHEME 2022-2023

PRODUCTION OF BIODEGRADABLE CUTLERIES USING GROUNDNUT SHELLS

By

Mr. NAVEEN S (20113036)

Mr. NAVEEN G (20113034)

Mr. SRIDHARAN T (20113051)

Under the Guidance of

Mr. S DILLWYN

ASSISTANT PROFESSOR

Department of Food Technology,



PREPARATION OF PHYTOCHEMICAL ENRICHED BEETROOT BEER (*BETA VULGARIS*)

By

HARI PRASADH D (19113018)

PRAVEEN V (19113045)

NIVIDHARAN S (19113042)

Under the Guidance of

Mr. S DILLWYN

Assistant Professor

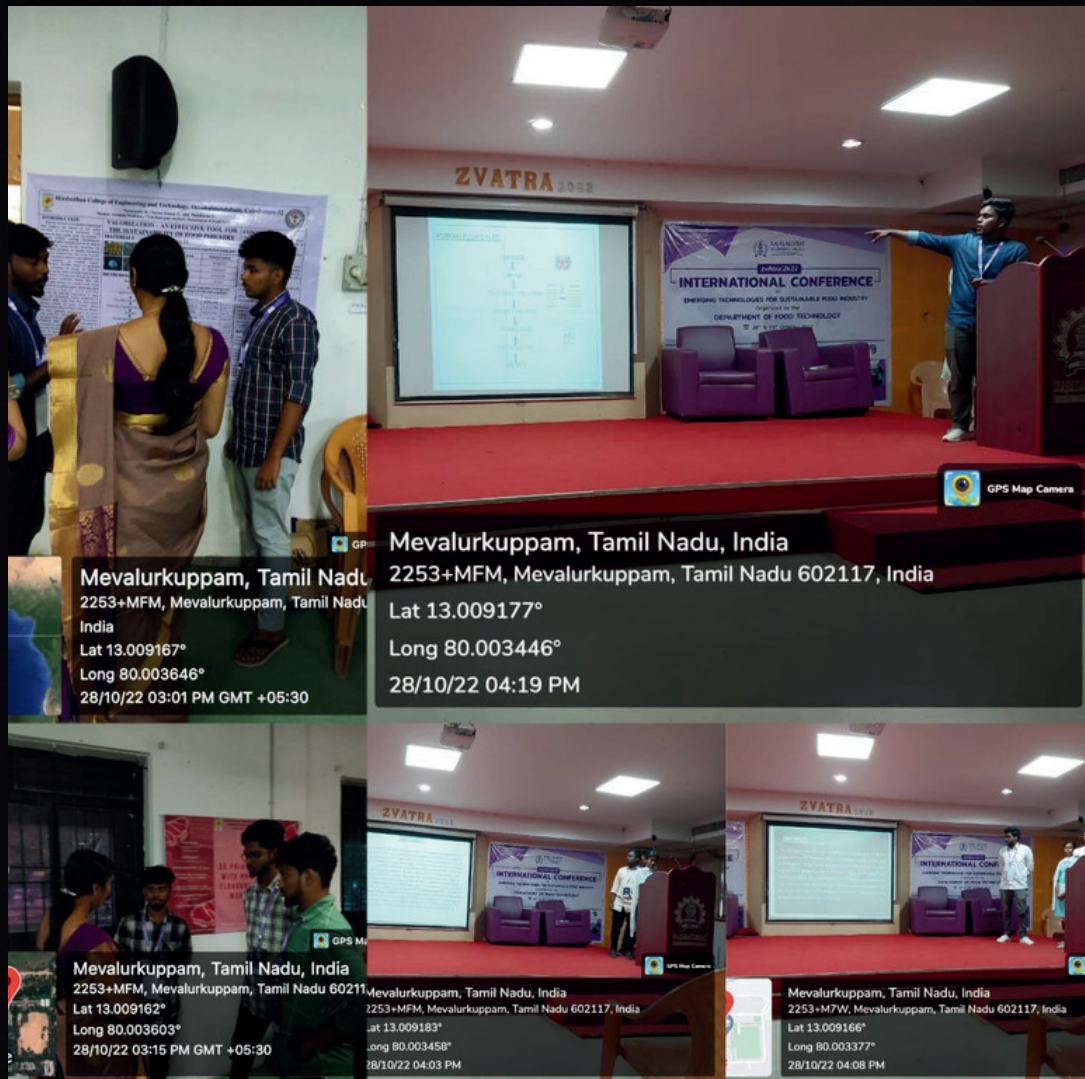
Department of Food Technology,





**HARIVIKNESH
TOP 10 RUNNER UP**





17 STUDENTS FROM THIRD YEAR FOOD TECHNOLOGY HAVE PARTICIPATED AND PRESENTED PAPER, POSTER, AND MODEL COMPETITIONS IN ZVATRA AN INTERNATIONAL CONFERENCE ORGANIZED BY RAJALAKSHMI ENGG. COLLEGE, CHENNAI ON 28.10.2022 AND 29.10.2022.



THIRD YEAR FOOD TECHNOLOGY STUDENTS
DANCE TEAM 'V' DEFINE CREW

PARTICIPATED IN TAMILNADU GOVERNMENT EVENT 'EAT RIGHT
INDIA



Our Student
from Second
year Food
Technology
Ms Anumalika
participated in
Anna
University
State level
Zonals and
secured First
and received
gold in 100 M,
200 M and
relay.





"Students Certificates from STARTUP TN event"





HINDUSTHAN COLLEGE OF ENGINEERING AND TECHNOLOGY
An Autonomous Institution, Affiliated to Anna University, Chennai
Valley Campus, Pollachi Highway, Coimbatore-641032

Entrepreneurship Development Cell

Thadai Adhai Udai
(Entrepreneurship Inspirational Talk Series)

StartupTN

Participation Certificate

This is to certify that **SOWMYA K** (Register Number: 720721113035), of Hindusthan College of Engineering and Technology participated in the Thadai Adhai Udai (Entrepreneurship Inspirational Talk Series) on 19th October 2022 organised by StartupTN & Entrepreneurship Development Cell, Hindusthan College of Engineering and Technology.

EDC Coordinator
Dr.V.Kanimozhi

Principal
Dr.J.Jaya

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Entrepreneurship Development Cell

Thadai Adhai Udai
(Entrepreneurship Inspirational Talk Series)

StartupTN

Participation Certificate

This is to certify that **SUDHIN BHARATHI M** (Register Number: 720721113037), of Hindusthan College of Engineering and Technology participated in the Thadai Adhai Udai (Entrepreneurship Inspirational Talk Series) on 19th October 2022 organised by StartupTN & Entrepreneurship Development Cell, Hindusthan College of Engineering and Technology.

EDC Coordinator
Dr.V.Kanimozhi

Principal
Dr.J.Jaya

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Entrepreneurship Development Cell

Thadai Adhai Udai
(Entrepreneurship Inspirational Talk Series)

StartupTN

Participation Certificate

This is to certify that **SWEDHA S** (Register Number: 720721113038), of Hindusthan College of Engineering and Technology participated in the Thadai Adhai Udai (Entrepreneurship Inspirational Talk Series) on 19th October 2022 organised by StartupTN & Entrepreneurship Development Cell, Hindusthan College of Engineering and Technology.

EDC Coordinator
Dr.V.Kanimozhi

Principal
Dr.J.Jaya

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(Entrepreneurship Inspirational Talk Series)

StartupTN

Participation Certificate

This is to certify that **MIRACLE REBONIKA M** (Register Number: 720721113023), of Hindusthan College of Engineering and Technology participated in the Thadai Adhai Udai (Entrepreneurship Inspirational Talk Series) on 19th October 2022 organised by StartupTN & Entrepreneurship Development Cell, Hindusthan College of Engineering and Technology.

EDC Coordinator
Dr.V.Kanimozhi

Principal
Dr.J.Jaya

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(Entrepreneurship Inspirational Talk Series)

StartupTN

Participation Certificate

This is to certify that **POZHILAN AS** (Register Number: 720721113027), of Hindusthan College of Engineering and Technology participated in the Thadai Adhai Udai (Entrepreneurship Inspirational Talk Series) on 19th October 2022 organised by StartupTN & Entrepreneurship Development Cell, Hindusthan College of Engineering and Technology.

EDC Coordinator
Dr.V.Kanimozhi

Principal
Dr.J.Jaya

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Valley Campus, Pollachi Highway, Coimbatore-641032

Entrepreneurship Development Cell

Thadai Adhai Udai
(Entrepreneurship Inspirational Talk Series)

StartupTN

Participation Certificate

This is to certify that **SHREEBA S** (Register Number: 720721113033), of Hindusthan College of Engineering and Technology participated in the Thadai Adhai Udai (Entrepreneurship Inspirational Talk Series) on 19th October 2022 organised by StartupTN & Entrepreneurship Development Cell, Hindusthan College of Engineering and Technology.

EDC Coordinator
Dr.V.Kanimozhi

Principal
Dr.J.Jaya



STAFF ACHIEVEMENT

List of Books/ Book Chapters Published

S.No.	Title of Book / Chapter	Name of the author/s	Year of publication	E-Book ISBN number
1.	A Practical Manual on Food Processing Laboratories	Dr Jeevarathinam G	2023	9788196041212
2.	Castration of Goat	Mr Charan Adithya. S Ms <u>Naha Nairaj Aarekal</u>	2023	9788196348724
3.	Application of Supercritical Fluid Extraction in Herbs	G. Jeevarathinam, C. S. Neethu, M. Dharshith Kumar, S. Shahir, S. Dinesh Kumar, R. <u>Pandiselvam</u> , P. Preetha, T. Krishnakumar, V. Arun Prasanth, and M. Balakrishnan	2023	9781774919064
4.	Novel and Alternative Methods in Food Processing Thermophysical and Physicochemical technologies for drying of food products	Namrata A. Giri, T. Krishna <u>kumar</u> , G. Jeevarathinam, and M. S. Sajeev	2023	9781003328605
5.	Introduction to Supercritical Fluid Extraction: History and Principles	S. Shahir, V. Chandrasekar, G. Jeevarathinam, and R. <u>Pandiselvam</u> "	2023	9781774919064

List of Books/ Book Chapters Published

S.No.	Title of Book / Chapter	Name of the author/s	Year of publication	E-Book ISBN number
6.	Role of Artificial Intelligence in Food Processing	Dr Balakrishnan M Dr Jeevarathinam G Dr Preetha P	2022	9786205517352
7.	Thermo-Physical and Physicochemical Technologies for Drying of Food Products	Namrata A. Giri, T. Krishnakumar, G. Jeevarathinam, M. S. Sajeev	2022	9781774911624
8.	Traditional foods of India	T.Krishnakumar, M.S.Sajeev, Pradeepika C, Jeevarathinam. G and M.Govindasamy	2021	9798852847942
9.	Pigeon Pea	G. Jeevarathinam and V. Chelladurai	2020	9783030413767

TRAINING ACTIVITIES

S.No	Name of the Faculty	Organized by	Date	Duration
1.	Dr Jeevarathinam G	International congress on Advance Engineering Technologies, Bayburt University, Turkey	28.09.2022 to 30.09.2022	3 days
2.	Dr Visvanathan R	International congress on Advance Engineering Technologies, Bayburt University, Turkey	28.09.2022 to 30.09.2022	3 days
3.	Dr Deepa J	International congress on Advance Engineering Technologies, Bayburt University, Turkey	28.09.2022 to 30.09.2022	3 days
4.	Dr Premkumar J	International congress on Advance Engineering Technologies, Bayburt University, Turkey	28.09.2022 to 30.09.2022	3 days
5.	Dr Navarasam R	International congress on Advance Engineering Technologies, Bayburt University, Turkey	28.09.2022 to 30.09.2022	3 days
6.	Ms Swathi K	International congress on Advance Engineering Technologies, Bayburt University, Turkey	28.09.2022 to 30.09.2022	3 days
7.	Ms Thahaaseen A	International congress on Advance Engineering Technologies, Bayburt University, Turkey	28.09.2022 to 30.09.2022	3 days
8.	Ms Thivya S	International congress on Advance Engineering Technologies, Bayburt University, Turkey	28.09.2022 to 30.09.2022	3 days
9.	Mr Dillwyn S	International congress on Advance Engineering Technologies, Bayburt University, Turkey	28.09.2022 to 30.09.2022	3 days
10.	Ms Nageswari G	International congress on Advance Engineering Technologies, Bayburt University, Turkey	28.09.2022 to 30.09.2022	3 days
11.	Ms Nivetha T	International congress on Advance Engineering Technologies, Bayburt University, Turkey	28.09.2022 to 30.09.2022	3 days
12.	Mr Charan Adithya S	International congress on Advance Engineering Technologies, Bayburt University, Turkey	28.09.2022 to 30.09.2022	3 days
13.	Ms Neethu C S	International congress on Advance Engineering Technologies, Bayburt University, Turkey	28.09.2022 to 30.09.2022	3 days
14.	Ms Priya dharshini S	International congress on Advance Engineering Technologies, Bayburt University, Turkey	28.09.2022 to 30.09.2022	3 days



DEAR PROF. DILLWYN STEPHEN,
IS APPOINTED AS A MEMBER OF THE 'EDITORIAL BOARD' FOR JOURNAL (S) OF 'LATTICE SCIENCE PUBLICATION (LSP) FOR THE YEAR 2023-24.





TAMIL NADU VETERINARY AND ANIMAL SCIENCES UNIVERSITY
AGRICULTURAL SCIENTIFIC TAMIL SOCIETY, NEW DELHI
jointly organizing

7th NATIONAL CONFERENCE ON AGRICULTURAL SCIENTIFIC TAMIL

(Theme: Tamil Can Do - Agriculture/Veterinary/Fishery)
Venue : Madras Veterinary College, Chennai / 02 & 03 September 2022

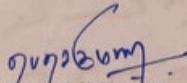
CERTIFICATE OF PARTICIPATION

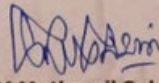
Name of Delegate

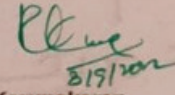
.....**தொண்டர். டி. நிபர்சம்**.....

1. Designation/Class studying
2. No. of days participated
3. Type of participation
 - ☒ a) Paper presentation
 - b) Listener
 - c) Volunteer
 - d) Invited-Speaker
 - e) Session authority
4. No. of paper(s) presented in Technical Session
5. Name of Technical Session in which participated
6. Overall attendance (minimum 80% attendance is compulsory as per conference guidelines, for the validity of the certificate)

பேரறிவு
தி. 2. ௨௦௨௨.
சிதம்

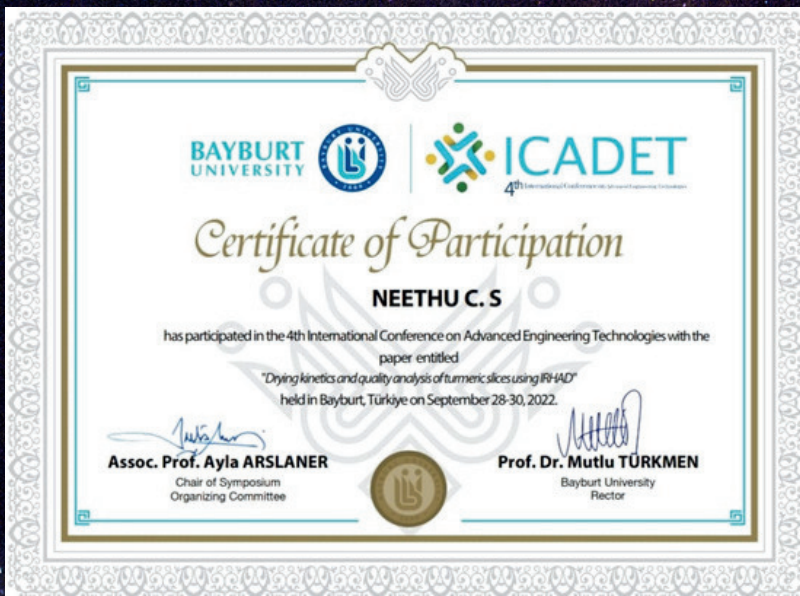

Dr P Senthil Kumar
General Secretary, SciTSA


Dr M Muthamil Selvan
Founder & President, SciTSA


Dr R Karunakaran
Convener & Dean, MVC, Chennai

Min. 80% attendance is compulsory for validity of certificate

Certificate No. **548**/2022



CERTIFICATE FOR
PAPER PRESENTED ON
INTERNATIONAL CONFERENCES





PAPER PUBLISHED

DR G JEEVARATHINAM

Nutritional profile, phytochemical compounds, biological activities, and utilisation of onion peel for food applications: a review

Effect of incorporation of wheat bran, rice bran and banana peel powder on the mesostructure and physicochemical characteristics of biscuits

Promising bioactive properties of quercetin for potential food applications and health benefits: A review

BOOKS PUBLISHED

DR R NAVARASAM

“உண செற ட தொழி ப த
வள வ ப ரி - செற ட ப ட
பான த ட ச ந லைய
மத செ த ”

PAPER PRESENTATION

DR G JEEVARATHINAM

Drying Kinetics and quality analysis of turmeric slices using IRHAD

Comaparative Studies on the Micronutritional Status of Fortified and Unfortified Beverage.

DR R NAVARASAM

Comaparative Studies on the Micronutritional Status of Fortified and Unfortified Beverage.

Characterization of Biodegradable Packaging using Polylactic acid and Ethyl Cellulose composite

Development of Fortified Beverage and Evaluation of their Micronutritional Status

MR S DILWYN

Characterization of Biodegradable Packaging using Polylactic acid and Ethyl Cellulose composite

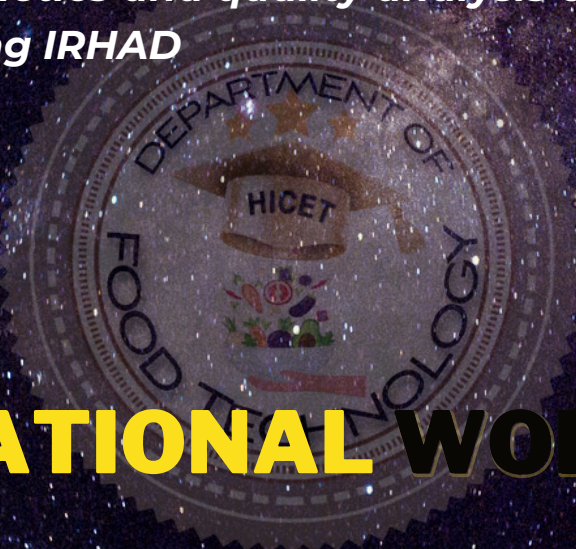
Drying Kinetics and quality analysis of turmeric slices using IRHAD

PAPER PRESENTATION

MS.T.NIVETHA

*Characterization of Biodegradable Packaging
using Polylactic acid and Ethyl Cellulose
composite*

*Drying Kinetics and quality analysis of turmeric
slices using IRHAD*



INTERNATIONAL WORKSHOP

DR R NAVARASAM

National Level IP awareness Programme

*7th National Agricultural Scientific Tamil
Conference*

*International Conference on "Advanced
Engineering Technologies"*

INTERNATIONAL WORKSHOP

MR S DILLWYN

*Sustainable Growth of Food Processing Sector
for Food and Nutritinal Security - Foodxplore'22*

*Virtual International FDP on Emerging Trends in
Food Processing*

MS G NAGESWARI

*Sustainable Growth of Food Processing Sector
for Food and Nutritinal Security - Foodxplore'22*

*International Conference on Advanced
Engineering Technologies*

MS.T.NIVETHA

*Sustainable Growth of Food Processing Sector
for Food and Nutritinal Security - Foodxplore'22*

*Virtual International FDP on Emerging Trends in
Food Processing*

WEBINAR /SEMINAR CONDUCTED

DR R NAVARASAM

Knowledge sharing sseminar on Food Hygiene Practice, Food Waste Management and Food Adultration on Selected Food Products

Webinar on "Significance of Literature Survey, Literature Review and Bibliography in Research Methodology"

Webinar on "Information Dissemination on Competitive Examination for Food Technologists"

MS G NAGESWARI

Webinar on roles and Responsibilities of Citizens

MS T NIVETHA

Food Safety Training and Certification program (FoSTaC), Advanced Manufacturing - General Food Safety Supervisor Course

GUEST LECTURES

DR R NAVARASAM

Knowledge sharing sseminar on Food Hygiene Practice, Food Waste Management and Food Adultration on Selected Food Products

Offline Seminar - 10.08.2022





DR.NAVARASAM R
HAS PARTICIPATED
IN ERODE
MARATHONS SPONSORED
BY MILKY MIST AND
ZOHO AND SECURED
3RD PLACE FOR
WALKING 5KMS





**DR JEEVARATHINAM
DR NAVARASAM R
Ms NEETHU C S
MR DILLWYN S
ER NIVETHA T
Ms PRIYADHARSHINI S**

**PRESENTED PAPER IN 4TH INTERNATIONAL
CONFERENCE ON ADVANCED ENGINEERING
TECHNOLOGIES (ICADET) 28-30 SEPTEMBER
2022, ORGANIZED BY BAYBURT UNIVERSITY,
TÜRKİYE.**



OUT REACH ACTIVITY



OUT REACH ACTIVITY IN
REGINIOL SCIENCE CENTRE
,COIMBATORE, BY DEPT.OF.FOOD
TECHNOLOGY STUDENTS

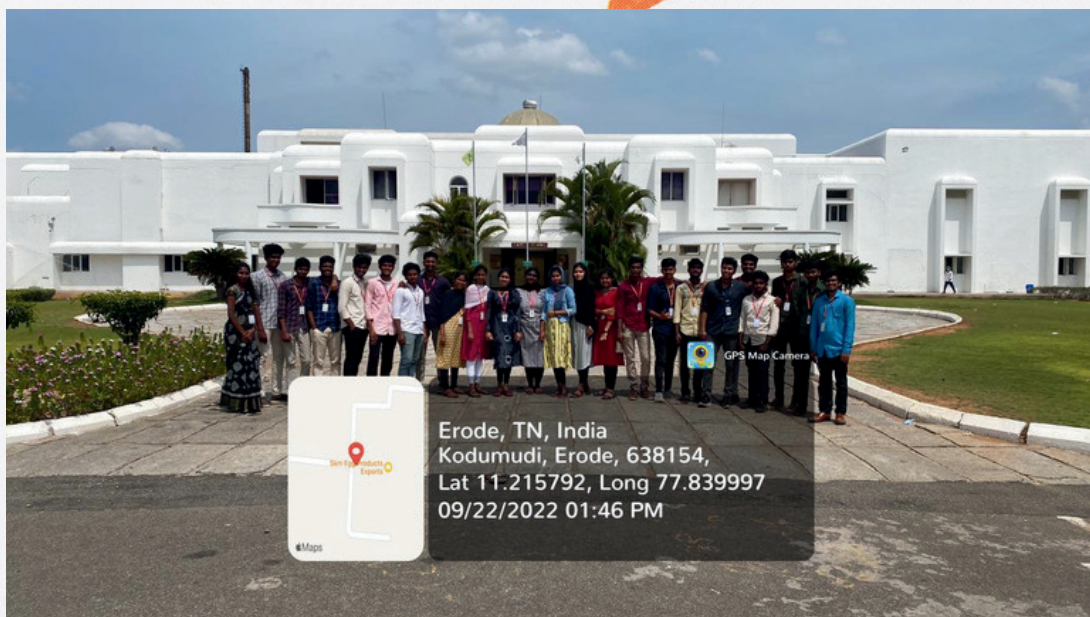


➤ ONE DAY INDUSTRIAL VISIT FOR OUR SECOND AND FINAL YEAR STUDENTS.





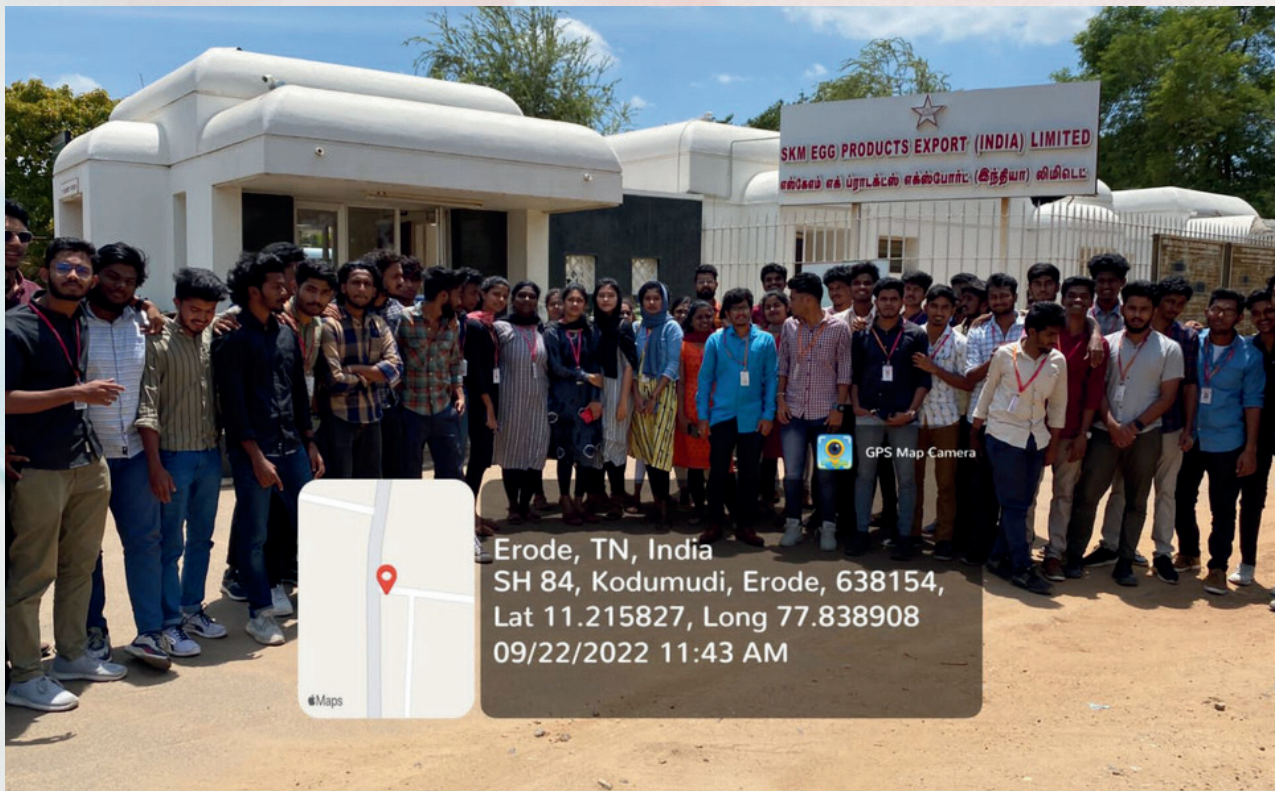
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09/22/2022 01:46 PM



Erode, TN, India
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09/22/2022 01:46 PM



Erode, TN, India
Kodumudi, Erode, 638154,
Lat 11.215830, Long 77.840223
09/22/2022 01:01 PM



➤ DEPARTMENT OF FOOD TECHNOLOGY.-ONEDAY INDUSTRIAL VISIT TO SKM EGG PRODUCTS EXPORT INDIA LIMITED, ERODE. 53 STUDENTS AND 2 FACULTY VISITED THE COMPANY





➤ 83 students and 5 faculty members (II and IV year) from Department of Food Technology participated in the International workshop on "Sustainable growth of Food Processing Sector for Food and Nutritional Security" - Food Xplore held at AEC & RI, Tamil Nadu Agricultural University, Coimbatore on 20.10.2022.

They attended the industry interaction session where many industry persons (Higher band level) from abroad participated through google meet and shared their views on how to approach industries, eligibilities in India and abroad etc.

➤ ASIA BOOK OF WORLD
RECORD EVENT

EVENT: BASIC LIFE SUPPORT

DATE: 10.09.2022

VENUE: TNAU, COIMBATORE

TOTAL PARTICIPANT

FROM HINDUSTHAN GROUPS: 100

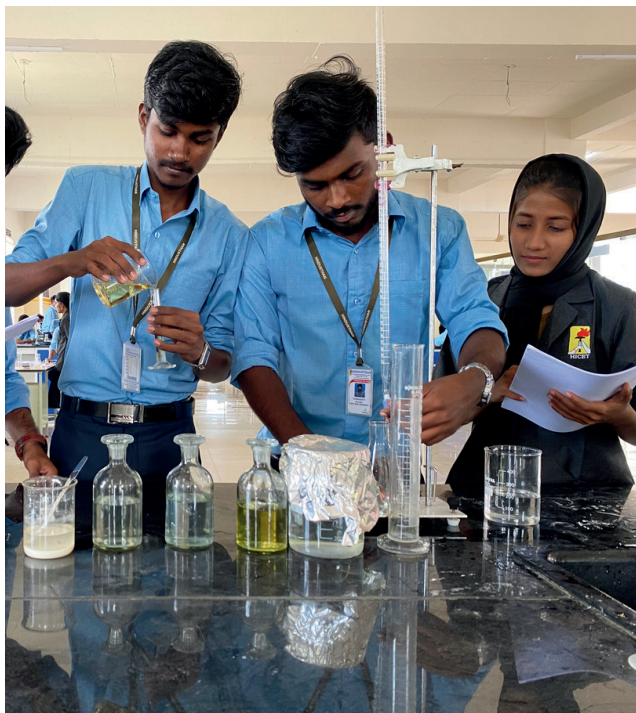
FACULTY: 02



➤ THIRD YEAR FOOD TECHNOLOGY
STUDENTS PARTICIPATED IN THE
ASIAN BOOK OF WORLD RECORD
EVENT ON 10.09.2022



**"If you fail, never give up
because FAIL means
"First Attempt In
Learning"
-Dr APJ ABDUL KALAM**



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

