HINDUSTHAN EDUCATIONAL AND CHARITABLE TRUST
HICET

DEPARTMENT OF FOOD TECHNOLOGY

JAN - JUNE 2023
EDITION #8

"Smiille and llet the worl d wonder why"

TWO THINGS WILL DEFINE YOU

"YOUR DETERMINATION WHEN YOU HAVE NOTHING,
YOUR ATTITUDE WHEN YOU HAVE EVERYTHING"

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.*

"Happy places exist in good virtues"

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.*

HOD'S MESSAGE

Dr.G.JEEVARATHINAM
HOD/FT

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.

Key Areas of Discussion and Collaboration:

a. Sustainable Agriculture and Farming Practices

b. Food Waste Reduction and Circular Economy

c. Alternative Protein Sources and Novel Ingredients

d. Technology and Digitalization in Food Production and Distribution

e. Resilient and Climate-Adaptive Farming Systems

f. Consumer Education and Behavior Change

g. Food Safety and Traceability

h. Ethics and Social Responsibility in the Food Industry

FACULTY WRITEUP

Dr. VISVANATHAN R
Professor/FT

Introduction:

Innovations in the realm of dining experiences are poised to revolutionize how we engage with food, combining technological advancements with evolving consumer preferences. The future of dining is increasingly characterized by a blend of convenience, sustainability, and personalized culinary experiences. Technology plays a pivotal role, with AI-driven menu customization, immersive dining experiences through virtual reality, and smart kitchen appliances optimizing efficiency and enhancing customer satisfaction. Concurrently, there's a growing emphasis on sustainability, with initiatives like zero-waste kitchens, farm-to-table sourcing, and eco-friendly packaging gaining traction to minimize environmental impact. Health and wellness considerations also shape the landscape, influencing trends towards nutritious menu options, transparent food labeling, and accommodations for dietary preferences and restrictions. This holistic approach not only enriches dining experiences but also fosters a more conscientious and inclusive food culture, where innovation meets responsibility in shaping the future of how we eat and enjoy food together.

FACULTY WRITEUP

NATURAL COLOURS

Color influences consumer food preferences. The color of food is considered as the single most important product-intrinsic sensory cue when it comes to setting people's expectations regarding the likely taste and flavor of food and drink. For this reason, color has been added to food to enhance it for several hundreds of years. Originally, ingredients providing color were made from existing natural sources or grown locally in home kitchens. The industrialisation of food production drove the need for food colors that were consistent in every production batch and stable throughout shelf life of the product. From the 1860's onwards, both naturally extracted and synthetically produced food colors were developed and put into production. Over more than a century, the increased availability of these industrial food colors resulted in the introduction of bright and intense colored food products. The regulatory frameworks including safety assessments of the food colors were introduced in the mid-1900s. During the past 50 years, an industry focusing on natural food colors has developed, with the focus on providing natural, safe and stable food colors. Natural food colors originate from a wide range of sources like vegetables, fruits, spices, algae and/or other edible natural sources. They offer a wide spectrum of colors and impart color when added to food or drink. Natural food colors are preparations obtained from foods and other edible natural source materials obtained by physical and/or chemical extraction resulting in a selective extraction of the pigments relative to the nutritive or aromatic constituents. They come in many forms consisting of liquids, powders, gels, and pastes. Food coloring is used both in commercial food production and in domestic cooking. Currently, the Natural Colors and coloring foods used most frequently in beverages are caramel colors, carotenoids, fruit and vegetable extracts or concentrates (grape skin, black carrot, purple sweet potato), safflower or lycopene. Other solutions can also be used to provide a larger color palette or to adhere to specific labelling requirements. A wide range of naturally sourced pigments can be used—generally, yellow, orange, red and brown colors are most desired. In snack seasonings, fortification with antioxidants will permit to extend shelf life and keep the vibrant orange of paprika or annatto colors

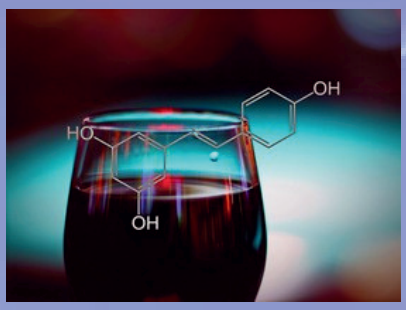
Dr.J.DEEPA
Professor/FT

FACULTY WRITEUP

RESVERATROL

Resveratrol is part of a group of compounds called polyphenols, with biological activity like antioxidants, protecting the body against damage that can put you at risk for things like cancer and heart disease. It can be widely present in skin of red grapes and also seen in peanuts, red wine, berries and other foods and berries. All red grapes contain resveratrol in their skins, purple or red grapes, as well as red grapes cultivated in cooler regions, have a higher concentration than thin-skinned white or green grapes or grapes from warmer regions. This component has been studied for its potential therapeutic use, and anti-disease effects or health benefits in humans.

Resveratrol, causes the body to efficiently detoxify the molecules that oxidize cells and tissues. In humans, normal body metabolism produces highly reactive and oxidizing molecules called free radicals. Their level will get rise during inflammation and stress. Onset of free radicals, cause alteration in DNA, cell membranes and other vital cellular structures. Resveratrol, a phenolic component act on these radicals by capturing and diffusing them.



In cardiovascular research, a 2018 meta-analysis revealed a 2 mmHg decrease in systolic pressure only from dosage of 300 mg per day and in 2014, Chinese meta-analysis found an 11.90 mmHg reduction in systolic blood pressure from resveratrol doses of 150 mg per day. In animal studies, resveratrol may help improve insulin sensitivity and manage diabetes.

Since, resveratrol is having a potent biological activity and also it is advised to take with safer levels to avoid side effects.

Dr.J.PREMKUMAR
ASP/FT

FACULTY WRITEUP

EMBRACING A NEW LIFE STYLE

Introduction: In our fast-paced and ever-evolving world, the importance of a well-balanced and fulfilling lifestyle cannot be overstated. As we strive for personal growth and happiness, it becomes crucial to explore and embrace new ways of living that prioritize our well-being, foster a sense of purpose, and promote sustainable practices. This essay aims to highlight the significance of adopting a new lifestyle that encompasses health, happiness, and sustainability while discussing practical steps to achieve this transformation. Prioritizing Health:

A new lifestyle should revolve around prioritizing our physical and mental well- being. This includes regular exercise, a balanced diet, and sufficient rest. Engaging in physical activities such as yoga, jogging, or cycling improves our physical fitness and boosts our mental clarity and overall mood. Moreover, incorporating mindfulness practices like meditation or deep breathing exercises can help reduce stress and promote emotional well-being.

Cultivating Happiness: Genuine happiness stems from finding joy in everyday experiences and nurturing positive relationships. This new lifestyle encourages embracing activities that bring us joy, such as pursuing hobbies, spending time with loved ones, or engaging in creative endeavours. Practicing gratitude and fostering a positive mindset can also contribute to our overall happiness, as we learn to appreciate the present moment and find beauty in simple pleasures. Building Meaningful Connections: Human connections play a pivotal role in leading a fulfilling lifestyle. Cultivating meaningful relationships with family, friends, and the community fosters a sense of belonging and support. Engaging in acts of kindness, volunteering, or participating in community events benefits others and enhances our sense of purpose and well-being. These connections provide a support network and contribute to a more enriching and fulfilling life. Conclusion: In a world that constantly demands our attention, adopting a new lifestyle centred around health, happiness, and sustainability becomes an empowering choice. By prioritizing our well-being, nurturing happiness, embracing sustainability, seeking personal growth, and building meaningful connections, we can create a life that fulfils us and positively impacts the world around us. Let us embark on this journey of self- discovery and transformation, for ourselves and for future generations.

Mr..S.DILWYN
AP/FT

FACULTY WRITEUP

சிறுதானிய ஆண்டு – 2023

, பல றா களாகதனைக இ த யாவ ப ரதானமாக இ தன, ஆனா ப ப யாக ப னணி த ள ப பைம ர ச ப (Green Revolution) ஒ க ப ட , ஏனனி அைடயாள காண ப ட வ ய ய ப த களி அத க மக த ேகாைம ம அரிச ய பய ப த உண தானிய உ ப த ம உ ப த த றைன அத கரி ப த கான க ய வ ெகா வர ப ட . தனைக பைத ேச த ச ற ய தானிய க , வ டா த ர, டான வானிைல தானிய க . ஜாேவ (ேசாள), ப ரா (க) ம ராக (ேக வர) ஆக யைவ இ த யாவ பய ரிட ப க யமான தனைக . ேராேசா (னா), ேகாேடா (ெகா ரா, அரிேக), தன (க க னி/ெக ா றா), தரவா (வர, சாவா), சாம (க) ேபா ற ச தனைக ந நா வள ளக றன.

ற த மைழெபாழி ம ேமாசமான ம வள காரணமாக அ த ந ல பர ப ம ற உண பய கள பய ரிட யா எ பதா , தனைக அர வற ட ெவ பம டல த ப ரதான பய களா . க ய தானிய பய க ட ஒ ப ேபா அைவ அத க ஊ ட ச உ ளட க ம உண ம ஊ ட ச பா கா ப உ த ெச க றன. ேம , தனைக வற ச ம ப ற வ ர வானிைல நைலகள ெபா ெகா க றன. ' த கரி க ப ட 'உண கலா சார ட வா ைக ற & நா க ப ற ய கவைல அத கரி வ க ற ஆகேவ ந ன கேவா ெம வாக, ஆனா அத கள ஊ ட ச ந ற த தனிகள ேகாைம ம அரிச ெபா தமான மா றக பா க றன . COVID-19 உட , ேவக அத கரி த ம நக ற ம க ராம ற கேவா இ வ த க ஊ ட ச ைத ேம ப வத ேநா எத ச தைய வ ப வத தனிகள ேத ெச க றா க .

தனிகளி உ ப த ம கவ ஊ வ வ ைகய , இ த ய அர 2018 ஏ ர மாத தனிகள ஊ ட ச தானிய களாக அற வ த . இ த யாவ ெமாழிவ 72 நா க ஆதரி தன ம ஐ க ய நா களி ெபா சப (UNGA) 2023 ஆ ஆ ட ச ேவதச தன ஆ டாக மா 5, 2021 அ அற வ த . இ மா மி ம த ய ந த யம ச 1 ப ரவரி 2022 அ ப ஐ அற வ ைப ெவளிய ட வழிவ த : “2023 ச ேவதச தன ஆ டாக அற வ க ப ள . அ வ ைட பைத ய மத ட , உ நா க ம ேதச ய ம ச ேவதச அளவ தன உ ப த களி வ தக த ேம ப வத ஆதர வழ க ப ”

நவரச .ரா

Dr.R.NAVARASAM
ASP/FT

FACULTY WRITEUP

GOLDEN REVOLUTION

The period between 1991 to 2003 is known as the period of Golden Revolution in India. The Golden revolution is related to the production of honey and horticulture. Nirpakh Tutej is considered to be the Father of The Golden Revolution in India. The period between 1991 – 2003 was regarded as the Golden revolution period because, during this period, the investment planned in the horticulture segment became highly productive. India became the world leader in the production of a variety of fruits like coconut, mangoes, cashew nuts and more. The sector emerged as a sustainable livelihood option and became the second-largest producer of vegetables and fruits. Economic conditions of many farmers who were engaged in horticulture improved thus improving the livelihood for many underprivileged classes.

HORTICULTURE EXPORTS DURING GOLDEN REVOLUTION IN INDIA

The horticulture sector of the country faced several hurdles such as lack of cold storage facilities, low productivity, etc. but the shifting food pattern as a consequence of increasing income and the health awareness of the population has transformed the horticulture of India as a vibrant commercial venture. The Horticulture exports of India marked an increase from ₹ 6308.53 crores in 2004- 2005 to ₹ 28,62861 crores in 2014-2015. This significant growth in the sector is undoubtedly attributed to the organized and planned policies of the horticulture sector under Golden Revolution.

Ms.G.NAGESWARI
AP/FT

FACULTY WRITEUP

THINKCRAFT

Mandala art has been appreciated for centuries and is known to offer various benefits to individuals who practice or engage with it. Some of the key benefits of Mandala art include:

1. **Stress reduction : Creating or coloring Mandalas can be a meditative and relaxing process. Focusing on intricate patterns and repetitive motions can help reduce stress and anxiety, promoting a sense of calm and well-being.**
2. **Mindfulness and presence : Mandala art encourages mindfulness, as it requires full attention and concentration. When creating or coloring a Mandala, individuals are often drawn into the present moment, helping them let go of worries about the past or future.**
3. **: Mandalas are often a reflection of an individual's inner self and emotions. Creating Mandala art allows for self-expression and can be a therapeutic way to explore one's feelings and thoughts.**
4. **Improved focus and concentration : The intricate details and symmetry involved in Mandala art demand focus and attention to detail. Engaging in this art form regularly can enhance concentration skills and boost cognitive abilities.**
5. **Artistic exploration : Mandalas can be made using various art mediums, such as pencils, pens, markers, watercolors, or digital tools. This versatility allows artists to explore different techniques and styles, fostering creativity and artistic growth.**
6. **Emotional healing : Engaging with Mandala art can facilitate emotional healing and provide a safe outlet for processing emotions and traumas. The act of creating or contemplating Mandalas can be a cathartic experience.**
7. **Symbolism and spirituality : Mandalas hold symbolic significance in different cultures and spiritual traditions. For some individuals, engaging with Mandala art can be a way to connect with their spirituality or explore deeper aspects of their consciousness.**
8. **Encourages patience and perseverance : Creating intricate Mandala designs can be time-consuming and require patience. It teaches individuals the value of persistence and dedication in achieving a goal.**

Ms.T.NIVETHA
AP/FT

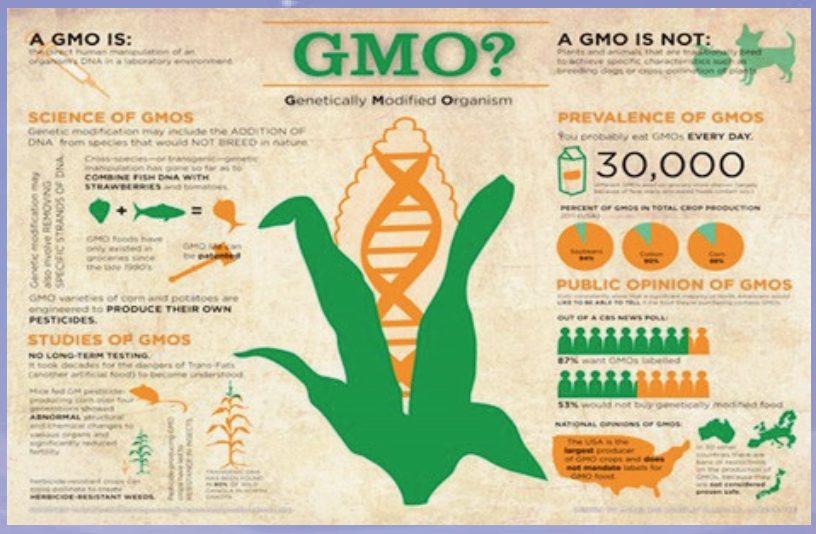
FACULTY WRITEUP

GENETICALLY ENGINEERED/MODIFIED FOODS

Genetically engineered (GE/GMO) foods have had their DNA changed using genes from other plants or animals. Scientists take the gene for a desired trait in one plant or animal, and they insert that gene into a cell of another plant or animal. Basically it can be described as breeding of new gen foods.

Genetic modification began with scientific discoveries in the early 1950s through the 1970s right around the time of the baby boom. Due to the rapid population growth the US was experiencing there was a need for more food. Thus the Green Revolution was born, a time when herbicides, pesticides and GMOs were created to kill weeds and pests and insure heightened food production for the masses.

Some of the possible benefits are more nutritious food, longer shelf-life, tastier and less disease causing. Top 10 genetically modified/engineered foods include – Corn, soya, cotton papaya, rice, canola, potatoes, tomatoes, dairy products and peas. And there are no side effects from consuming GE foods.



As per Food Safety and Standards Authority of India (FSSAI) guidelines all food products having individual genetically engineered ingredients even by one per cent should be labeled as "Contains GMO/ingredients derived from GMO"

MR.S.CHARANADITYA
AP/FT

FACULTY WRITEUP

FOODS FOR ESSENTIAL LIFE

Eating a well-balanced diet is crucial for maintaining good health and ensuring essential nutrients for daily life. Here are some key food groups and their importance:
Fruits and Vegetables: These are rich in vitamins, minerals, and fiber, providing essential nutrients for overall health. Include a variety of colorful fruits and vegetables in your diet to benefit from their antioxidant properties and promote proper digestion.

Whole Grains: Whole grains like brown rice, quinoa, and whole wheat bread are excellent sources of complex carbohydrates and fiber. They provide sustained energy, regulate blood sugar levels, and support digestive health.

Lean Proteins: Incorporate lean protein sources such as chicken, turkey, fish, legumes, and tofu into your meals. Proteins are the building blocks of the body, supporting muscle growth, repair, and immune function.

Healthy Fats: Include sources of healthy fats like avocados, nuts, seeds, and olive oil in your diet. These fats help in nutrient absorption, brain function, and maintaining healthy skin and hair.

Dairy or Alternatives: Dairy products or non-dairy alternatives like soy or almond milk provide calcium, vitamin D, and protein. Choose low-fat options or opt for alternatives if you're lactose intolerant or following a vegan lifestyle.
Hydration: Remember to drink plenty of water throughout the day. Staying hydrated is essential for bodily functions, maintaining energy levels, and promoting overall well-being.

Portion Control: While choosing nutritious foods is important, portion control plays a significant role in maintaining a healthy weight. Be mindful of portion sizes to avoid overeating.

Remember, individual dietary needs may vary based on factors like age, gender, activity level, and specific health conditions. Consulting a registered dietitian or nutritionist can help you create a personalized plan to meet your essential dietary requirements.

Ms.C.BLESSY
AP/FT

Students Achievements

Department of Food Technology students

Hari Prasad - Final year

Meenu Krishnan -Second Year

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

tnSI'2022
DESIGN DEVELOP DELIVER
TAMIL NADU STUDENT INNOVATORS

Entrepreneurship Development Cell

Congratulates

Vinith.S (20113059)

Shree Swedhaa.K (20113050)

Naveenkumar. M (20113037)

B.Tech Food Technology

for their ideas being selected by EDII TN for Boot camp of TNSI 2022

Students Achievements

Our Third year Food Tech students participated in various competitions in the National Level Technical Symposium held conducted by Kongu Engineering College, Perundurai on 18.03.2023.

Technical event Prize winners

1. **Ms Shree Swedha, Mr Vinith, Mr Naveen Kumar** won first prize in the Paper presentation.

2. **Mr Abhishek, Mr Abdul Kalam, Mr Yugan** won 3 rd Prize in Poster presentation.

3. Startup idea
2nd prize: **Mr Sanjay, Mr Sasidharan, Kaushik**

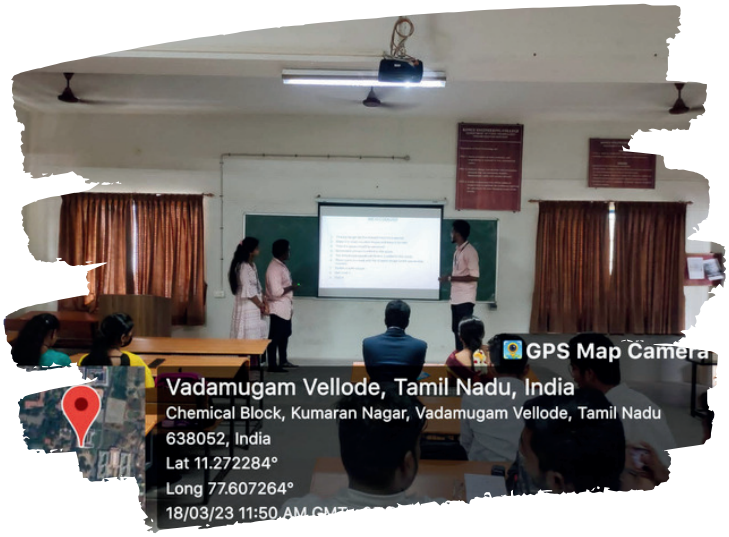
4. Startup idea
3rd prize: **Ms Shree swedha, Mr Vinith, Mr Naveen Kumar**

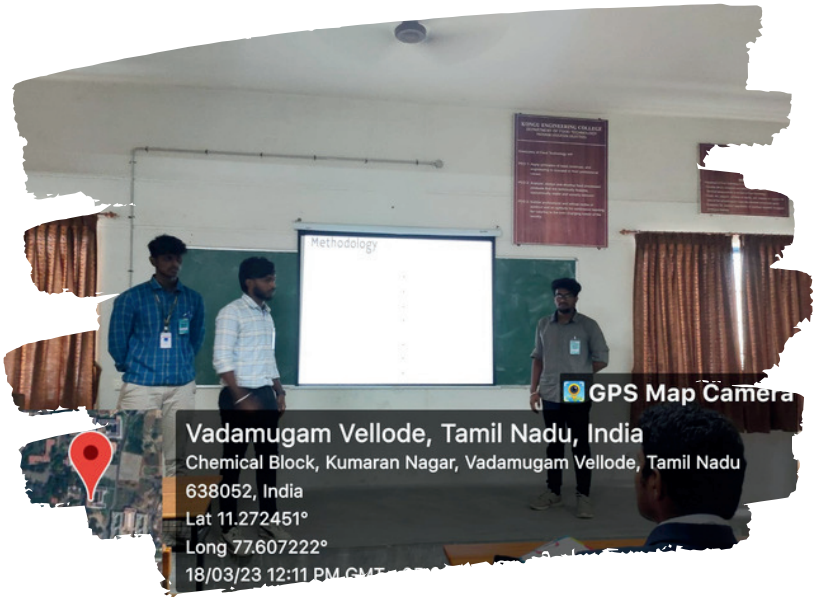
Non-technical event Prize winners

1. Test your sense:
1st prize **Ms Amirthaa R R**

2. Untie the knots winner: First prize
Ms Amirthaa R R
Mr Abhishek
Mr Abdul Kalam
Mr Deepak

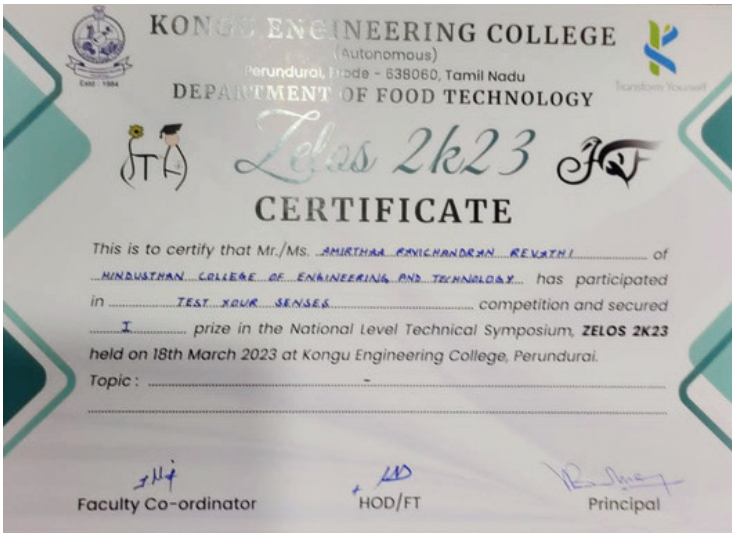
Students Achievements





Students Achievements

Students Achievements



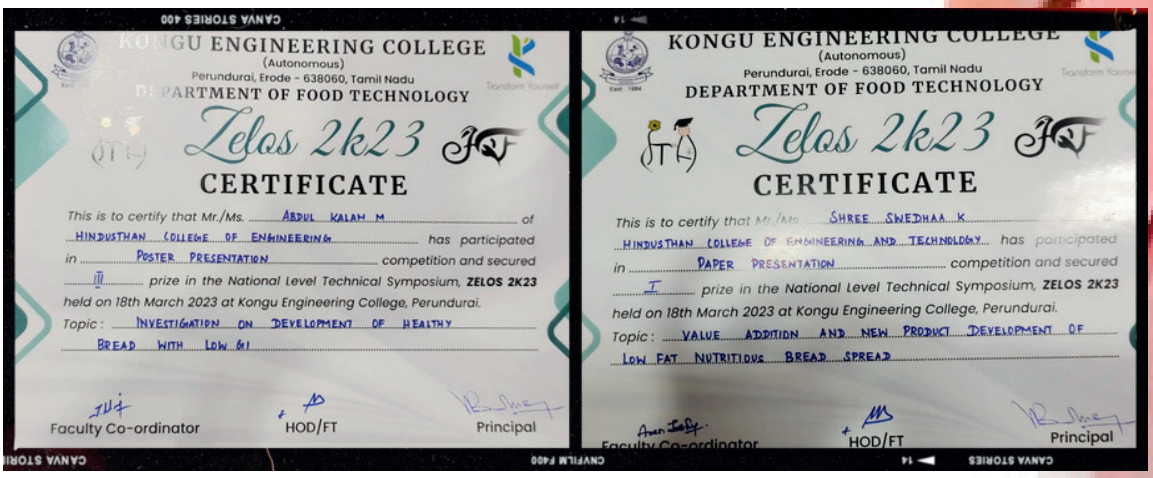
KONGU ENGINEERING COLLEGE
(Autonomous)
Perundurai, Erode - 638060, Tamil Nadu
DEPARTMENT OF FOOD TECHNOLOGY

Zelos 2k23

CERTIFICATE

This is to certify that Mr./Ms. AMIRTHAA RAVICHANDRAN REVATHI of HINDUSTHAN COLLEGE OF ENGINEERING AND TECHNOLOGY has participated in TEST YOUR SENSES competition and secured I prize in the National Level Technical Symposium, **ZELOS 2K23** held on 18th March 2023 at Kongu Engineering College, Perundurai.
Topic : -

Faculty Co-ordinator HOD/FT Principal



KONGU ENGINEERING COLLEGE
(Autonomous)
Perundurai, Erode - 638060, Tamil Nadu
DEPARTMENT OF FOOD TECHNOLOGY

Zelos 2k23

CERTIFICATE

This is to certify that Mr./Ms. ABDUL KALAM M of HINDUSTHAN COLLEGE OF ENGINEERING has participated in POSTER PRESENTATION competition and secured III prize in the National Level Technical Symposium, **ZELOS 2K23** held on 18th March 2023 at Kongu Engineering College, Perundurai.
Topic : INVESTIGATION ON DEVELOPMENT OF HEALTHY BREAD WITH LOW GI

Faculty Co-ordinator HOD/FT Principal

KONGU ENGINEERING COLLEGE
(Autonomous)
Perundurai, Erode - 638060, Tamil Nadu
DEPARTMENT OF FOOD TECHNOLOGY

Zelos 2k23

CERTIFICATE

This is to certify that Mr./Ms. SHREE SWEDHAA K of HINDUSTHAN COLLEGE OF ENGINEERING AND TECHNOLOGY has participated in PAPER PRESENTATION competition and secured I prize in the National Level Technical Symposium, **ZELOS 2K23** held on 18th March 2023 at Kongu Engineering College, Perundurai.
Topic : VALUE ADDITION AND NEW PRODUCT DEVELOPMENT OF LOW FAT NUTRITIOUS BREAD SPREAD

Faculty Co-ordinator HOD/FT Principal

KONGU ENGINEERING COLLEGE
(Autonomous)
Perundurai, Erode - 638060, Tamil Nadu
DEPARTMENT OF FOOD TECHNOLOGY

Zelos 2k23

CERTIFICATE

This is to certify that Mr./Ms. VINITH S of HINDUSTHAN COLLEGE OF ENGINEERING AND TECHNOLOGY has participated in STARTUP IDEA PRESENTATION competition and secured III prize in the National Level Technical Symposium, **ZELOS 2K23** held on 18th March 2023 at Kongu Engineering College, Perundurai.
Topic : VALUE ADDITION AND NEW PRODUCT DEVELOPMENT OF LOW FAT NUTRITIOUS BREAD SPREAD

Students Achievements

Students Achievements

Our Third year students actively participated in the KALAM 2023 - Inter college cultural fest conducted by SRI SAKTH INSTITUTE OF ENGINEERING AND TECHNOLOGY and won in the events.

- **V M TEAJASWINI**
  A DEEPESH - FIRST Prize in START UP IDEA event.
- **R R AMIRTHAA**
  A THARANISREE - SECOND Prize in START UP IDEA event.

Hindusthan College Of Engineering and Technology

(An Autonomous Institution)
Valley Campus, Pollachi Highway, Coimbatore-32.

Department of Food Technology

Congratulations!

TO OUR STUDENTS

MachavaraDharshith kumar
IV -FT

P.sasi rekha
IV-FT

K.Kaaviya
IV-FT

Our students have Received project grant of Rs 7500/- from

Tamilnadu State Council for Science and Technology
under-SPS 2022-2023

for the project entitled

Shelf-life enhancement of sugarcane juice using ultrasonication and ohmic heating method AS-269

Under the guidance of

Dr Jeevarathinam G,
Associate Professor and Head
Department of Food Technology

Students Achievements

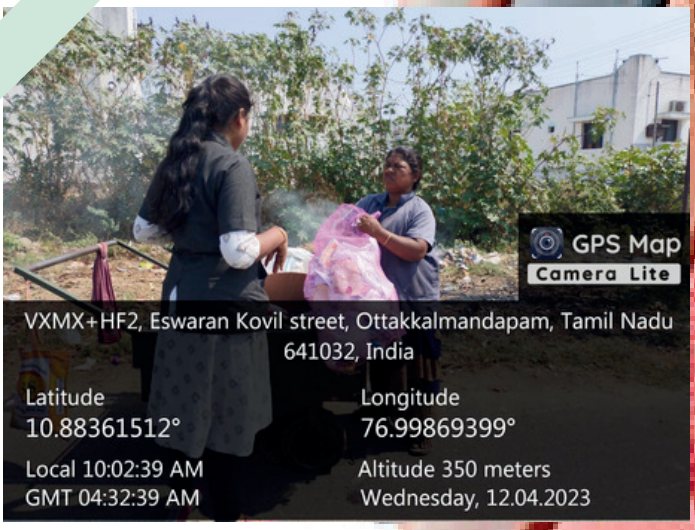
Mr. Hari prasath, Final year student has participated in the SERB-SRG sponsored national level workshop in Fermentor programme on 15th March 2023 in NIFTEM-T, Tanjavur.

Students Achievements

Students Achievements

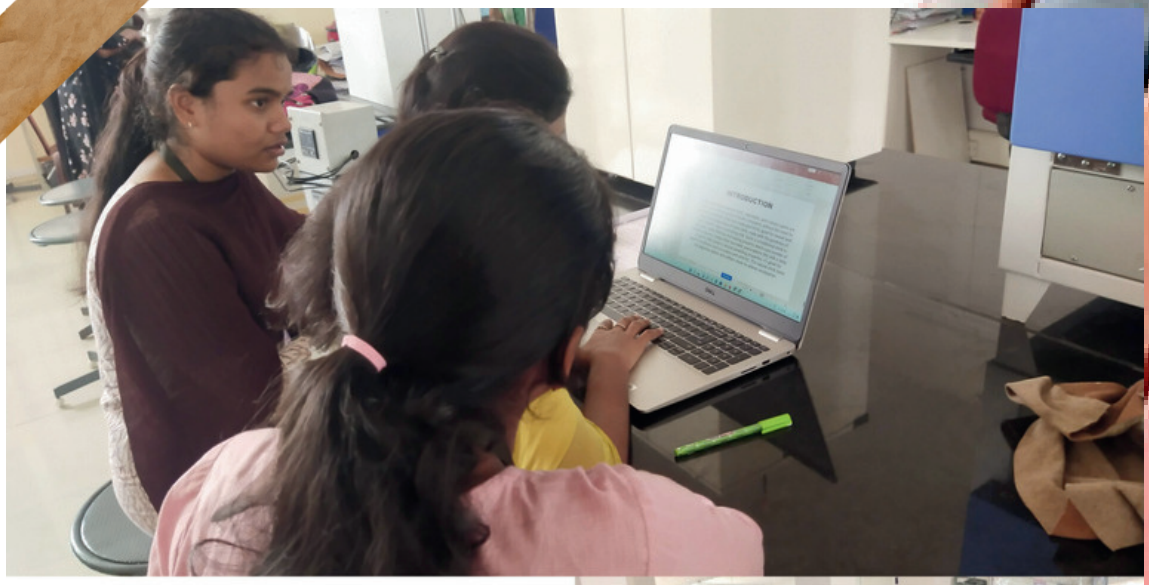
Our Third year students and Department faculty members completed NPTEL Certification course in NOVEL TECHNOLOGY FOR FOOD PROCESSING

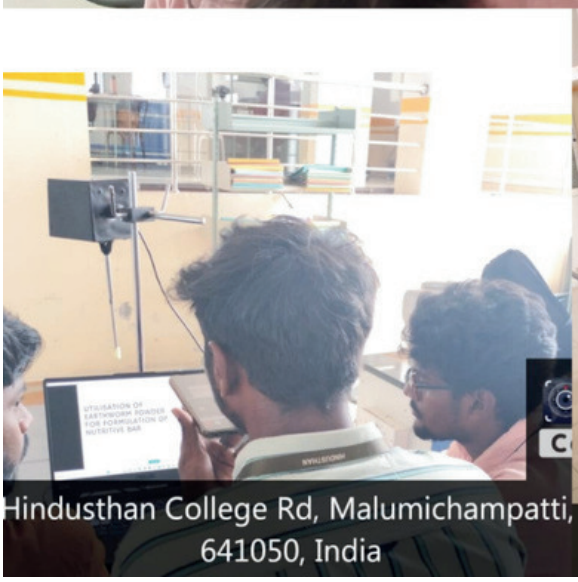
Students Achievements



Our Third year students
P HEMAROOBINI
M DEEPAK
E G VISHWA
completed one week Village Camp organized by NSS

Students Achievements





On 25.03.2023 5 batches of our Food Tech students presented the Idea Presentation projects in Sustainability Hackathon Challenge through online mode

Students Achievements

Our Third year students dance team "V"define won SECOND PRIZE in HINSPIRE"23.

Students Achievements

Happy to inform you that 23 of our Final year students have been selected for the Parle Agro summer internship programme with three months duration and a stipend of Rs. 15,000 / month. Congratulations to our students and faculty team

1. ABDUL KALAM
2. ABHAY JOSEPH ROY
3. ABISHEK KALIMUTHU
4. DEEPAK MICHEALRAJ
5. DEEPESH ALBERT
6. HARI VIKNESH
7. HARISH SELVAM
8. JEEVAN KUMAR G
9. KAUSHIK A
10. NAVEEN GANESAN
11. NAVEENKUMAR MURUGESAN
12. M PRAVEEN
13. SAKTHIVEL SARANGAPANI
14. SANJAY R
15. SASIDHARAN N
16. SRIDHARAN T
17. THIRUNEELAVASAN T
18. VARUN S
19. SURIYA R
20. VINITHKUMAR S
21. VINITH SEKAR
22. YUGAN R
23. YUVRAJ V

Staff Achievements

PAPER PUBLISHED

DR.G.JEEVARATHINAM

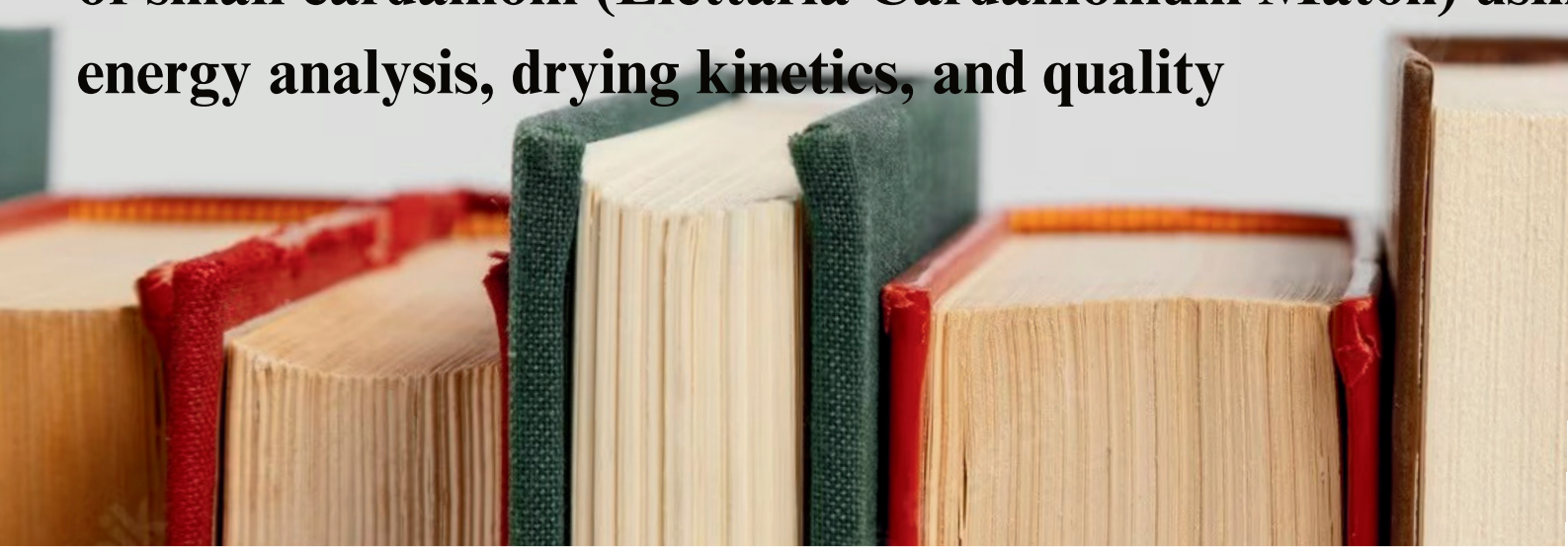
Journal of Food Safety Title - Recent insights into green antimicrobial packaging towards food safety reinforcement: A review

Food Chemistry: X

Title - Microwave assisted fluidized bed drying of bitter gourd: Modelling and optimization of process conditions based on bioactive components

Biomass Conversion and Biorefinery

Title - Performance analysis of solar and heat pump drye of small cardamom (Elettaria Cardamomum Maton) usin energy analysis, drying kinetics, and quality



Staff Achievements

PAPER PUBLISHED

DR.G.JEEVARATHINAM - DR.J.DEEPA

Journal of Food Process Engineering Title - Optimization of continuous flow pulsed light system process parameters for microbial inactivation in tender coconut water, pineapple and orange juice

DR.J.DEEPA

Article : Journal of Food Quality

Biomass Conversion and Biorefinery - March 20

Biomass Conversion and Biorefinery - April 202

Staff Achievements

PAPER PUBLISHED

MR.S.DILWYN

Nanobiomedicine and Engineering Journal Title - Green Synthesis of α-Fe2O3 Nanoparticles Mediated Musa Acuminata: A Study of Their Applications as Photocatalytic Degradation and Antibacterial Agent

BOOKS PUBLISHED

DR.J.DEEPA

Title :
- Food Waste Mixed with Carbon Nanotechnology for Energy Storage
- Eco-friendly for Sustainable Nanomaterials for Renewable Energy Storage
- Synthesis of Graphene-Based Nanomaterials from Biomass for energy storage

Staff Achievements

PAPER PRESENTATION

DR.J.DEEPA

Title of the paper: Optimization of process parameters and shelf life study of ready to drink finger millet beverage

Title of the paper : Design and Development of

hybrid

dryer for drying coconuts

DR.R.NAVARASAM

Title of the paper : An Investigation on Micronutritional status of Fortified and Unfortified Beverages

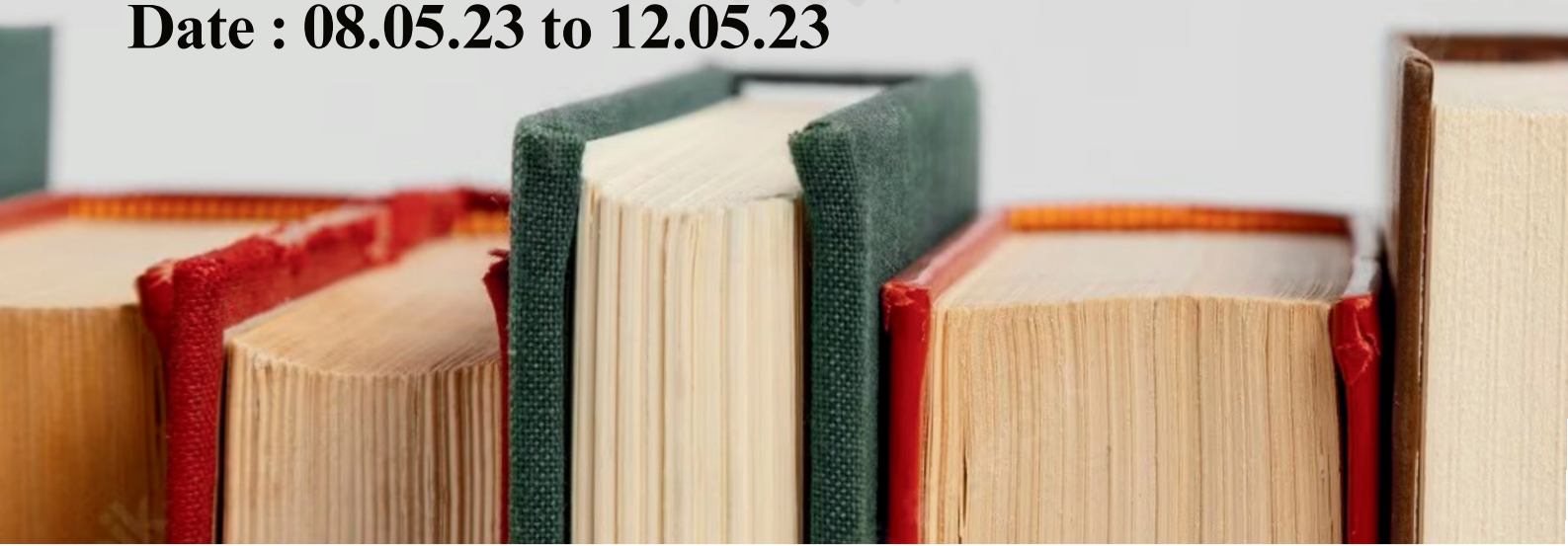
Staff Achievements

PARTICIPATION IN CONFERENCE/ SEMINARS/TRAINING

DR. VISVANATHAN
DR.J.DEEPA
DR.R.NAVARASAM
MS.G.NAGESWARI
MS. SWATHI K
MS. THAHAASEEN A
MS. THIVYA S
MR.J.PREMKUMAR
MR.S.CHARAN ADITHYA

Title : Impact of Green Based Approaches in Food and Byproducts Processing

Date : 08.05.23 to 12.05.23



Staff Achievements

PARTICIPATION IN CONFERENCE/ SEMINARS/TRAINING

DR.J.DEEPA

- Novel and Sustainable Food Technologies to augment food production, quality and safety
- Gender equity - Violence against women
- General Awareness on malnutrition and hands on training on vital parameter monitoring

MR.S.DILWYN

- Introduction to Intellectual Property rights / An introduction to patent registration
- Higher Studies and Job Opportunities in Food Processing Sector

Staff Achievements

PARTICIPATION IN CONFERENCE/ SEMINARS/TRAINING

DR.R.NAVARASAM

- Startup vs Business vs Job

MS.G.NAGESWARI

- Novel and Sustainable Food Technologies to augment food production, quality and safety
- Higher Studies and Job Opportunities in Food Processing Sector

Staff Achievements

PARTICIPATION IN CONFERENCE/ SEMINARS/TRAINING

MR.J.PREMKUMAR

- Workshop on "Entrepreneurship Skill, Attitude and Behavioral Development"

MR.S.CHARAN ADITYA

- Startup vs Business vs Job
- Gender equity - Violence against Women
- Research Methodology

Staff Achievements

PARTICIPATION IN CONFERENCE/ SEMINARS/TRAINING

DR. VISVANATHAN R

- Novel and Sustainable Food Technologies to augment food production, quality and safety

MS. THAHAASEEN A

•Workshop on "Entrepreneurship Skill, Attitude and Behavioral Development"

Staff Achievements

PROJECTS PROPOSALS SUBMITTED FOR FUNDING

DR. G. JEEVARATHINAM

- Shelf life Enhancement of sugarcane juice using ultrasonication and ohmic heating method

DR.J.DEEPA

- Zero Waste Sustainable Millet Processing Technology for Primary and Secondary Processing with Waste Utilization

- Valorisation of Onion Peel waste for the Development of Sustainable Antioxidant Enriched Biodegradable Packaging Materials

Staff Achievements

PROJECTS PROPOSALS SUBMITTED FOR FUNDING

DR.R.NAVARASAM

- Investigation on Effect of Hurdle Technology (Pulsed Light, Ohmic Heating and Ultrasonication) on the Nutritional Profile and Storage Stability of the Fortified Beverage
- Development of Gluten-Free Crackers – A Vegan Diet

ONLINE COURSES COMPLETED

DR.J.DEEPA
DR.R.NAVARASAM

NPTEL - Novel Technologies for Food Processing and Shelf life Extension

Staff Achievements

ONLINE COURSES COMPLETED

MS.G.NAGESWARI

- Communication Skills, Modes and Knowledge Dissemination
- Technology Enabled Learning and Lifelong Self Learning

Staff Achievements

MEMBERSHIP DETAILS OF FACULTY MEMBERS

MEMBER IN THE

INSTITUTION OF ENGINEERS - INDIA

DR JEEVARATHINAM G
DR. DEEPA J
MR.S.DILWYN
MS.G.NAGESWARI
MS.T.NIVETHA

A LEADER is one "who

knows the way"

"goes the way"

"shows the way"

Events Organized

Our final year Students successfully completed two days Advance Manufacturing training - General and Advance Manufacturing Specialization in Bakery Level 3 in our campus.

Note: HICET is one of the training centre for FOSTAC in Tamil Nadu

Events Organized

Events Organized

Events Organized

Events Organized

Events Organized

Our third year Food Tech students attended Mock interview and Mock test yesterday (25.03.2023) for the upcoming internship with stipend drive by Parle agro on 29.03.2023.

Our faculty members act as panel members and conducted the mock test and interview

Events 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

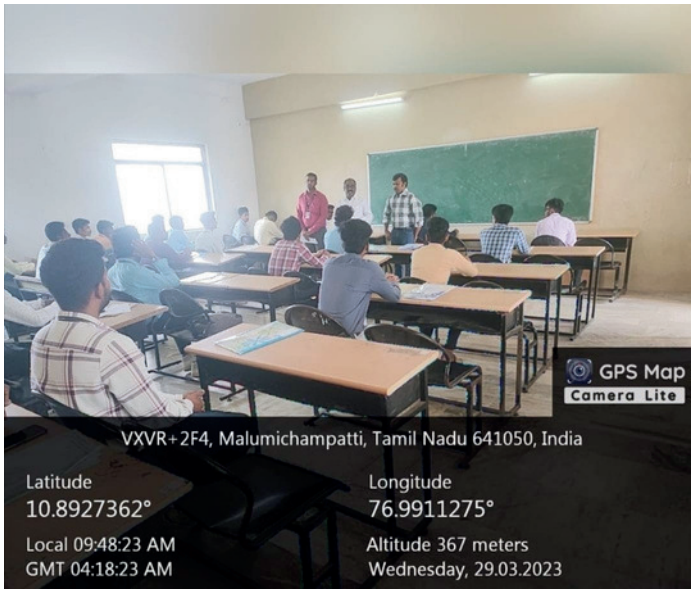
PARLE AGRO SUMMER INTERNSHIP HIRING TEAM

Parlé Agro

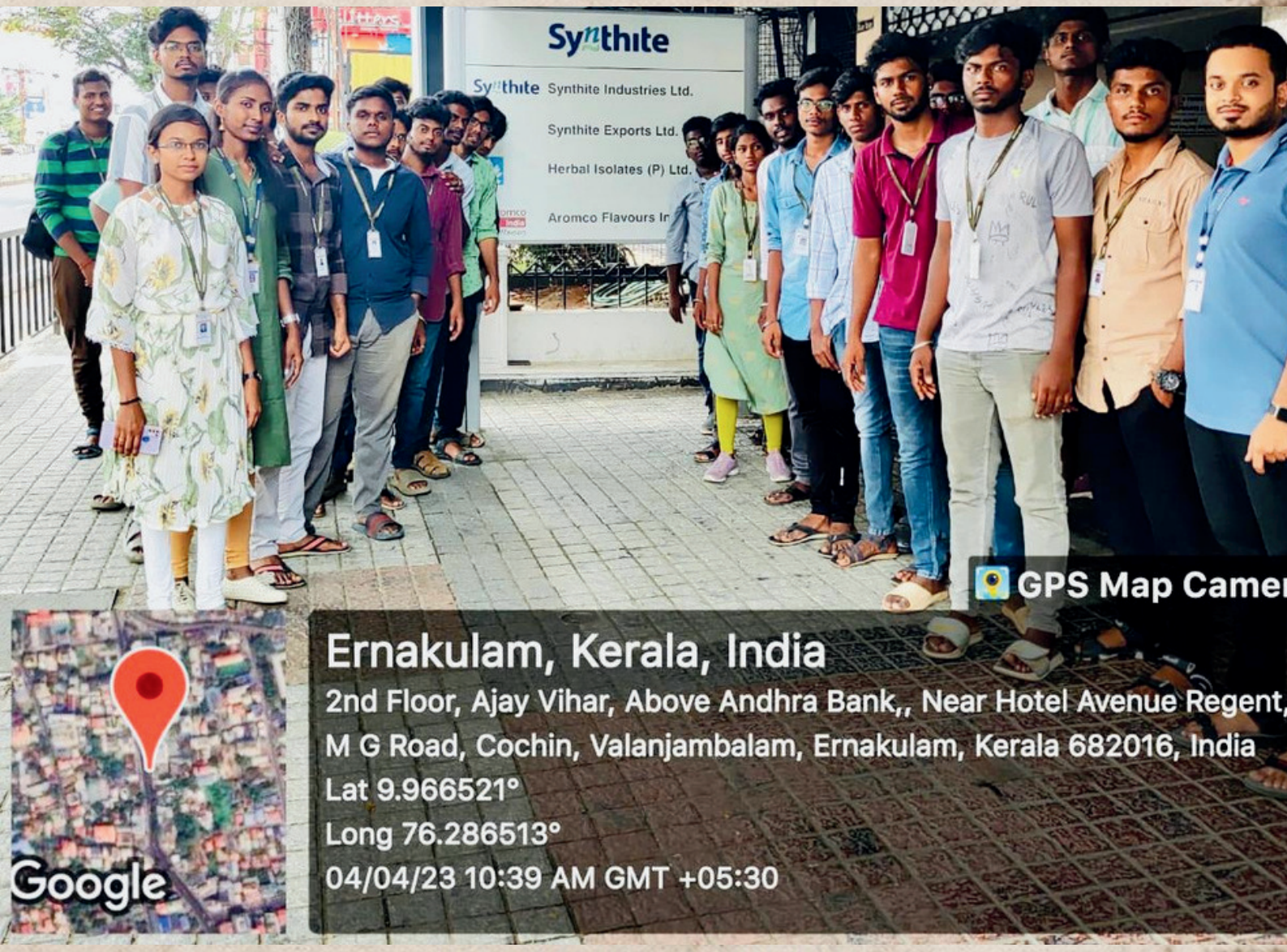
Date: 29.03.2023

Time: 10.00AM

Venue: Placement Cell, HICET



Outreach Activity

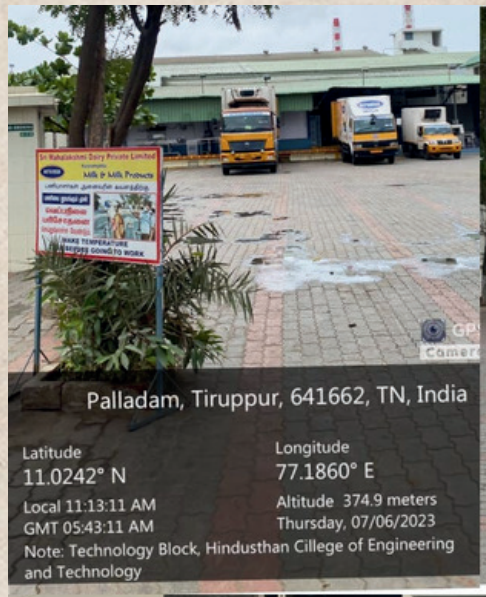


Third yrar students Industrial visit activity in Kerala

Outreach Activity

Glimpses of industrial training on Automation in equipment and Process control for icecream manufacturing, attended by the faculty members of the Department of Food Technology at Benny Foods Pvt. Ltd., (Boom Icecream), Coimbatore.

Outreach Activity



faculty members from the Department of Food Technology attended industrial training at Srimahalakshmi Dairy Pvt. Ltd, (Aroma), and Magic Foods India Pvt.Ltd., Coimbatore.

Outreach Activity

faculty members from the Department of Food Technology attended industrial training at Sakthi Murugan Agro Foods Pvt Ltd, Coimbatore.

HINDUSTHAN COLLEGE OF ENGINEERING AND TECHNOLOGY

(An Autonomous Institution)
Valley Campus, Pollachi Highway,Coimbatore -32

DEPARTMENT OF FOOD TECHNOLOGY

Presents

FOODELICIOUS '23

FOOD FESTIVAL

Nothing Brings People Together Like Good Food

23 February 2023

KALAM AUDITORIUM

Patrons

Dr. K. Karunakaran
CEO/Hindusthan Institutions

Dr. J. Jaya
Principal HICET

Convener
Dr. G. Jeevarathinam
HOD/FT

Co-ordinator(s)
Mr. S. Dillwyn AP/FT
Ms. T. Nivetha AP/FT

DEPARTMENT OF FOOD TECHNOLOGY

PRODULY PRESENTS

FOODELECIOUS "23

BRACE YOURSELF.IT'S TIME TO CELEBRATE

"FOOD"

All are welcome

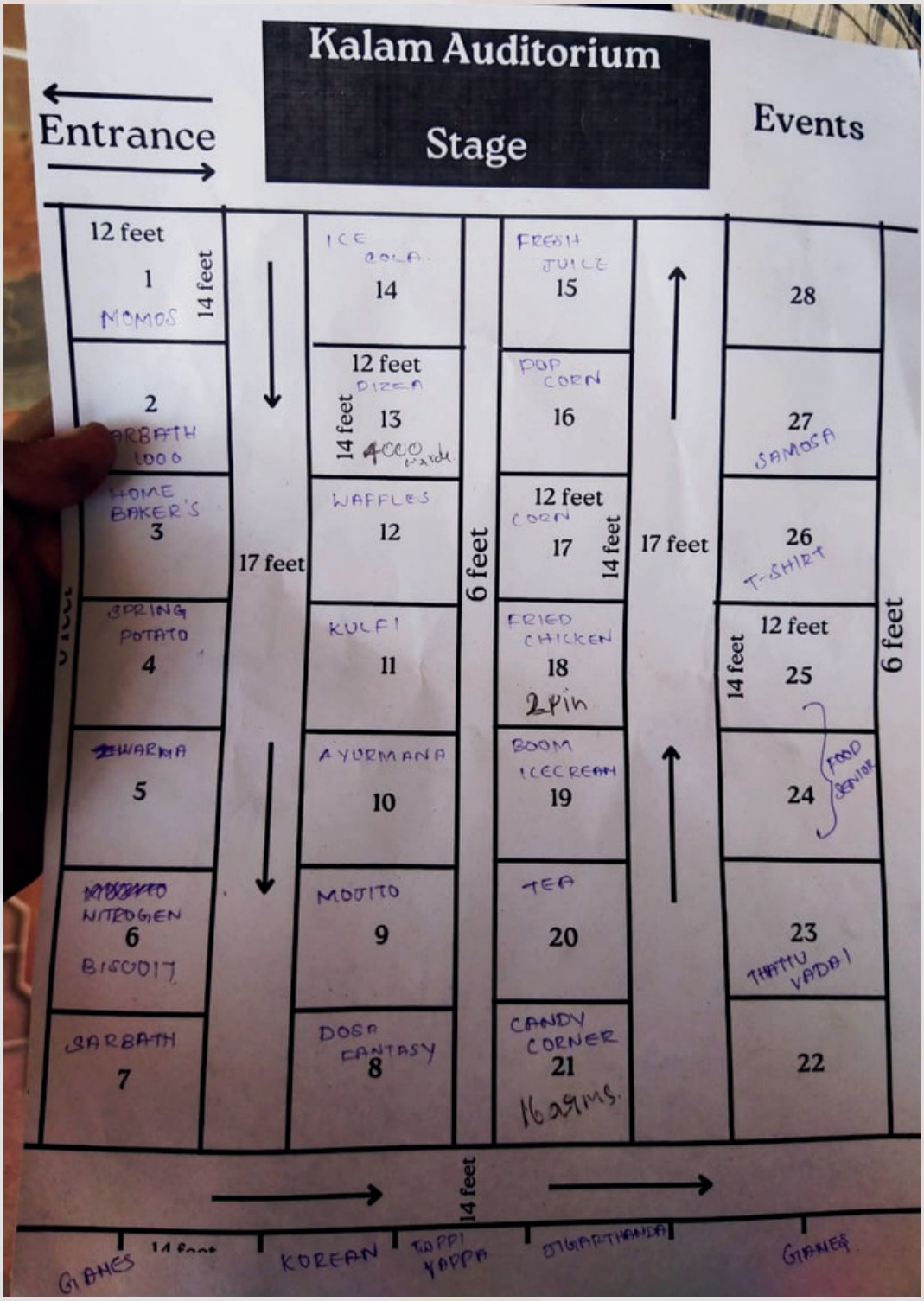
updates coming soon


LeFoodie


FOOD FEST 2K23 – AGENDA
"FOODELICIOUS"23
DATE: FEBRUARY'23, 2023
VENUE: KALAM AUDITORIUM
TIME : 9:30AM –5:30PM
• RIBBON CUTTING - 9:30AM - 9:45AM
• FOOD STALL VISITING - 9:45AM - 5:00PM
• STUDENT STALL VISITING (VARIOUS DEPT.) - 10:00AM - 12:00PM
• MUSIC BAND SHOW (HICET BAND) - 10:55AM - 11:15AM
• FLASH MOB - 12:45PM - 1:20PM
• MUSIC SHOW (YAAZH MUSIC BAND) - 1:30PM - 2:00PM
• FOOD VLOGGERS VISITING - 1:30PM - 2;00PM
• STUDENT STALL VISITING - 2:00PM - 4:00PM
• EVENTS - 4:20PM - 5:00PM
VOTE OF THANKS!!!
(Note: GAME SESSION IS OPENED FOR COMPLETE DAY)

GLIMPSES OF

Foodelicious'23



INAUGRAL CEREMONY

glimpses of audiences and visitors

art by
ASHIR - JAYASREE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அசோக்
இளநீர் சர்பத்

"Alone we can do so little; together we can do so much."
- Helen Keller.

DEPARTMENT OF SECOND YEAR AND THIRD YEAR STUDENTS

UNITED TOGETHER AND SUCCESSFULLY COMPLETED THE EVENT

2019 - 2023

"There are no goodbyes for us. Wherever you are, you will always be in my heart"

- HICET

DEPARTMENT OF FOOD TECHNOLOGY
HICET

CONVENOR

DR.G.JEEVARATHINAM
HOD/FT

CHIEF EDITOR

MR.S.DILWYN
ASSISTANT PROFESSOR/FT

EDITOR

MR. VISHWA E G-III FT
MR. SUDHIN BHARATHI M-II FT