

Come for **cherry-picking**

Placement Brochure

B.Tech.: 2012-16

M.Tech.: 2014-16

National Institute of Food Technology Entrepreneurship and Management

(Deemed to be University [De Novo Category] UGC and AICTE recognized)

An Autonomous Institute under Ministry of Food Processing Industries, Government of India



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Designed & Edited By:-
CRD Students Committee

From Vice Chancellor's Desk

At NIFTEM, we aim to emerge as the leading centre of comprehensive learning at the international level. Many salient features make NIFTEM a unique place to study. The conventional pattern of teaching and learning has taken a backseat here with innovative concepts deliberately taking the lead. Most of the courses offered here are inter disciplinary and have been streamlined to meet the requirements of the food processing industries at the large. Inclusiveness is our primary motto. The course structure is student centric; wherein, they can understand the fine concepts. It is a promise to ourselves and to the society that no student will be left behind as we will work as bridges for them to reach their destinations.

This is to request participation, of your esteemed organization, in the Campus Placement Process at 'NIFTEM'. These students have been trained on all parameters of technical skills, soft skills and life skills in such a way that they are, in the true sense, Techno-Manager. You are requested to visit our campus for hiring them. We look forward to have your tentative schedule of visit. Our campus is fully equipped and has a guest house, should you need to stay. It would be the pleasure of the students' committee to provide you with any assistance including concierge services.

With regards,



(Dr. AJIT KUMAR)
VICE CHANCELLOR



Dr. AJIT KUMAR, Ph.D. (IIT-D)
I.A.S. (Retd.)
Vice-Chancellor



VISION

As a world renowned institute in the emerging field of Food Technology, NIFTEM, has a mandate to work as a Sector Promotion Organization for the food sector. We envision facilitating business incubation services and conducting frontier area research. We will foster innovation for the development of the sector. Here, we plan to pool world class managerial talent coupled with advanced knowledge in Food Science and Technology. We plan to make NIFTEM a knowledge repository; wherein, we can boast of the world's best pool of talent in the emerging Food Sector.

MISSION

NIFTEM will be a one stop solution provider to all food related areas. It will work for the skill and entrepreneurship development of the sector. Here, we will provide intellectual backing for regulations, governing, food quality and safety. It will promote cooperation and networking among existing institutions within India and around the world. We also will work for the SME food processing clusters.

ABOUT US

National Institute of Food Technology Entrepreneurship and Management (NIFTEM) was conceptualized by Government of India on persistent demand of the food industry to have an Apex Organisation as a One Stop Solution Provider for the various problems of the sector. Ministry of Food Processing Industries, Government of India, has set up this institute with an initial investment of about Rs.500 crore (US \$100 million). The Institute is spread over an area of 100 acre at a prime location in close proximity of North Delhi – Haryana border on NH-1. The Institute aims at becoming an international centre of excellence in the area of Food Technology and Management. NIFTEM has been recognized as a Deemed to be University under De-novo Category by the University Grants Commission, Ministry of Human Resource Development.

MANDATE

NIFTEM has a mandate to work as Sector Promotion Organisation/Business Promotion Organisation of the food processing sector. The major objectives of NIFTEM are:

- To work as One Stop Solution Provider to all the problems of the sector.
- To work for Skill Development and Entrepreneurship Development for the sector.
- To facilitate Business Incubation Services.
- To conduct Frontier Area Research and foster Innovation for development of the sector.

- To develop World Class Managerial Talent coupled with advanced knowledge in Food Science and Technology.
- To function as a Knowledge Repository.
- To work for up-gradation of SME food processing clusters.
- To provide intellectual backing for regulations, governing food quality and safety.
- To promote cooperation and networking among existing institutions within India and abroad.

WORLD CLASS INFRASTRUCTURE and FACILITIES

- State-of-the-art infrastructure and equipment.
- Teaching labs of international standards encompassing 7232m² area.
- State-of-the-art research labs under establishment.
- Modern classrooms with interactive board, projection system and lecture recording facility.
- Acclaimed faculty with Global Exposure.
- Video conferencing facility for interaction with foreign teachers.

OUR ACTIVITY FOCUS

- Education and Research
- Skill Development

- SME Upgradation
- Consultancy & Entrepreneurship Development
- Extension and Outreach
- Technology Enterprise Incubation

INNOVATIVE PEDAGOGY IN EDUCATION

- Each programme is a unique blend of technology and management.
- Innovative globally benchmarked curriculum.
- Innovative approach for teaching through e-contents.
- Catering socio-technical issues through a unique Village Adoption Programme.
- Regular Interactive sessions with top professionals of food industry.
- Experiential learning opportunity through industry internship.
- Innovation fund for students.
- Develop a very wide knowledge canvas of students: ground realities in villages of India to the latest development in the food processing industries by visiting abroad.

CAMPUS LIFE AND INFRASTRUCTURE

NIFTEM boasts of a world class infrastructure with well-equipped teaching with international standards. The classrooms are ultra-modern with cutting edge technology such as video conferencing facility for providing an interface with foreign faculty, interactive boards, projectors etc. NIFTEM Knowledge Centre (Library) is a multi-storied storehouse of books encompassing various genres with student-friendly facilities. Spacious classrooms, ultra-comforting hostel facilities, an excellent medical centre, fully functional research labs (of international standards) with developing sports centres are a few of the many to be listed. NIFTEM is a self-contained campus with uninterrupted Wi-Fi, post office, bank and an upcoming market complex. Many additional facilities like auditorium, amphitheatre, recreational area, health clubs, swimming pool, tennis court, a greener campus with duly planned walking, cycling and racing tracks are coming up.



RESEARCH AND DEVELOPMENT

- Establishment of a Research cell for research activities
- Internal funding of research projects
- A research project from Indian Council of Medical Research in collaboration with NDRI, Karnal underway at a cost of Rs. 31 Lakhs
- A research project on Bio-char from food industry waste has also commenced
- 22 similar research projects in the pipe-line
- Creation of NIFTEM Innovation Fund:

An innovation fund scheme to a limit of 15 lakhs is created to encourage research for NIFTEM students. Many proposals have been received so far from the students.

ACCOLADES

NIFTEM, in just four years of its inception, has successfully conducted innumerable outreach programmes across various cities in the country. It has also, as another landmark, signed MoUs with major institutes across the globe. Kansas State University, University of Nebraska, Wangenigen University, IIT and IIM are just to name a few. This enables the institute for

faculty/student exchange programmes each semester and also for research collaborations. Apart from these universities, NIFTEM has collaborated actively with other reputed institutes like :

- ICAR
- CFTRI
- DFRL
- DRDO
- IITs
- IIMs
- NITIE, Mumbai

INTERNATIONAL CONFERENCES

As addition of another feather to its cap, NIFTEM successfully conducted 3 International Conferences in 2013, 2014 and 2015

- ▶ NIFTEM organized its first international conference in its first year, January 10-11, 2013 on "Food Safety." The conference's success can be garnered from the fact that it was attended by eminent faculty from 12 countries, across the world.
- ▶ The second International Conference was on "Emerging food safety risks and challenges for developing countries."
- ▶ Also, in the same conference, a workshop was

organized on Food Safety on 9-10 January 2014 and another on Food Quality on 12th January 2014.

- ▶ Department of Food Science and Technology conducted the third International Workshop on Food Allergens Control in collaboration with FARRP and R. BIOFARM
- ▶ Third international conference on IFVCLI (impacting food value chain and leveraging innovation) was conducted by the FBM department, NIFTEM.

NATIONAL CONFERENCES

NIFTEM has also been the proud organizer cum coordinator for a national conference organized on 15-16 November, 2013. The topic of deliberation and discussion was "Bio-Active Compounds and Functional Foods in Health and Disease Management."

“Great to visit the Campus which is rapidly emerging as a centre of expertise in food space. Good Luck.....”

Mr Siraj A Chaudhry
Chairman & CEO
Cargill India Pvt Ltd.

COLLABORATION WITH OTHER GLOBAL INSTITUTIONS

Forging alliances with premier global institutes has formed a crucial part of NIFTEM's work culture. The objective is to bring best-of-the breed technology and expertise into the country through successful alliances and collaborate with renowned institutes in the global food industry to develop and deliver cutting-edge technology. As part of its endeavour to bring in global methodology and expertise into Indian Food Processing Industries, NIFTEM has signed a Memorandum of Understandings (MoU) with many Global Institutions and Companies since its incubation, to collaborate in the fields of human resource development, applied research and industry oriented innovation etc.

As the institute grows, NIFTEM will reach out to some of the world's best agencies to foster collaborative partnerships. The departments of teaching, research and management at NIFTEM will also benefit from long-term association with prominent institutions through student and faculty exchange programmes and joint research initiatives.

Probable areas of collaboration between NIFTEM and Global institutions are:

1. Course design and faculty exchange.

2. R&D in various sub-segments.
3. Business incubation.
4. Developing food quality and safety standards and evolving testing protocols.
5. Consumer research and information sharing.
6. Developing and strengthening research programmes (fundamental and applied) and their linkages with industry and end-consumers.
7. To have faculty and students exchange programmes in the matter of teaching and research initiatives.

NIFTEM is open to sign MoU with corporates in order to have stronger industry interface and mutually beneficial ties resulting in collaborative enrichment of the food processing sector. As part of this initiative NIFTEM has already signed a first of its kind MoU with Aachi Masala (P) Ltd

Institutes and companies that are in collaboration with NIFTEM

- a) Wageningen University & Stitching DLO, The Netherlands
- b) Kansas State University, USA
- c) University of Nebraska-Lincoln (UNL),



- d) University of Saskatchewan, Canada, U.S.A
- e) Institute for Food Safety and Health Illinois Institute of Technology (IFSH), Chicago
- f) Indian Agricultural Research Institute (IARI), Delhi
- g) National Dairy Research Institute (NDRI), Karnal
- h) GS India, New Delhi
- i) Indian Institute of Management, Lucknow
- j) Indian Institute of Technology (IIT), Kharagpur
- k) Defence Food Research Laboratory (DFRL), Mysore
- l) Achi Masala (P) Ltd.

VILLAGE ADOPTION PROGRAMME

Village adoption is a unique programme conceptualized by NIFTEM, with a view to sensitize and educate Niftemites about the problem and practices of



farmers at the grass root level. The aim is to help the Indian food processing sector accomplish its objective of all inclusive growth and facilitate the process of integrating the underprivileged sections of our population.

Village Adoption Programme (VAP) is being conducted with an aim to sensitize and train farmers and local youths about food processing and its advantage, encourage farmers and local youths to form producer's company and establish small food processing units and promote good agricultural practices. Now the NIFTEM's Village Adoption Programme has undertaken 37 Villages in 19 states of India by deputing a faculty member along with a mix batch of 10-15 students from B. Tech and M. Tech programmes.

During these visits in different villages, Team NIFTEM has

undertaken Various activities, out of which salient ones are:

- Understanding the socio-economic status of the village
- Farming practices, extent of farm mechanization
- Extent of food processing interventions required depending upon the surplus of crops produced in the village



- Entrepreneurial interest of the farming community and the willingness to start a venture through individual investment producer company/cooperative society/self-help group etc.
- Cataloguing of traditional food production practices/food preservation/traditional recipes of food
- Awareness and educational programmes for village people, hygiene and sanitation camps, health camps, inter active sessions, video shows etc.

Team NIFTEM has identified various opportunities in the villages, out of which few are enlisted below:

- Entrepreneurship in food processing sector (food grains/fruits/vegetables/RTE)
- Post harvest management
- Primary processing, storage, value addition-medium and small scale projects
- Vocational trainings for uplifting livelihood resources
- Addressing social issues on sanitation hygiene and education
- Nutritional aspects in dietary habits
- Cataloguing and preparation of recipe book for traditional food products.



NIFTEM Students to Manchester Metropolitan University (MMU), Manchester, United Kingdom (11th July-18th July 2015)



Students learning how to make pizza dough in River Cottage Head Quarters.

Three students from NIFTEM who won “Our Future Food” organized by Manchester Metropolitan University (MMU), Manchester in association with NIFTEM in December 2014 visited Manchester Metropolitan University, United Kingdom as part of winning tour to study and develop sustainable food models at MMU, Manchester.

The winning team from NIFTEM presented their models which focused on innovative solutions for Indian food processing sector. The students learned

various aspects of food industries from processed foods to dairy and wine. Apart from visiting food factories and Food stores, they also visited MMU Hollings Faculty (Food Labs) and various historic places in Manchester City.

As a part of their tour, students visited Manchester, Devon and London. In Devon, students visited River Cottage Farm located at country side location an deals with organic food. River Cottage HQ is the official working place of Mr. Hugh Whitingstall, a famous food processing enthusiast, who organizes various food events and grows his own food in the vicinity. The last two days was a visit to London that included sightseeing to different famous places in London like London Eye, Big Ben and London Bridge. The overall understanding of the Food system, education and lifestyle were for NIFTEM students and they are very enthusiastic about applying their Food Sustainable models in India now.



Students with MMU faculty visited vine yard in countryside (Devon) and also learned about wine making process.

STUDENT EXCHANGE PROGRAMME

Meritorious students from each batch of B. Tech and each of the five M. Tech programmes are selected to be sent to foreign universities (MoU partners) on an exchange programme for academic learning with 100% airfare support. During June 2013, 2014 and June, 2015 students visited the following universities:

- University of Nebraska-Lincoln, USA: 03 (M. Tech.) and 08 (B. Tech.)
- Kansas State University, USA: 08 (M. Tech.)
- University of Saskatchewan, Canada: 02 (M. Tech.) and 11 (B. Tech.)
- Institute for Food Safety and Health, IIT, Chicago 05 (M. Tech.) and 11 (B. Tech.)

B.Tech :

(June, 2015) Institute for Food Safety & Health (IFSH), Illinois Institute of Technology, Chicago, U.S.A

Four students of NIFTEM visited Institute for Food Safety & Health (IFSH), Illinois Institute of Technology, Chicago under the Student exchange program of NIFTEM from 13th June, 2015 to 20th June 2015.

The program included sessions on career guidance,



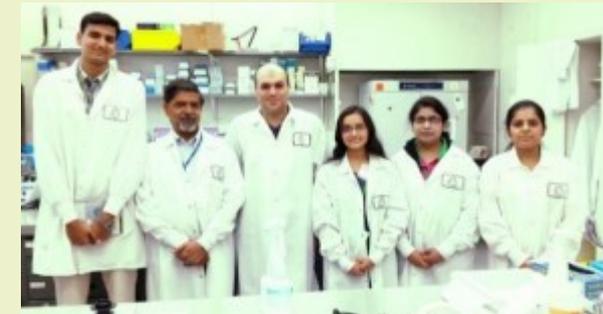
research methodology, proficiency testing, use of Nano-particles in food packages, sprout safety and novel technologies of food processing. The session on Career guidance and research methodology was given by Dr. K. Krishnamurthy. A career guidance session was aimed at helping students get focused by making them think about their career choices while the session on research methodology dealt with terms like replication, block experiment treatment and concepts like ANOVA.

The students visited food packaging labs, food microbiology laboratory, FDA laboratory, HPP pilot plant and BSL-3 laboratory.

Career guidance session at IFSH, IIT, Chicago

On the same day students met Dr. R. Reddy, in charge of Proficiency testing for FDA. Dr. Reddy heads the department which is concerned with testing the efficiency of accredited laboratories of the country.

The session on Nano- particles in food packages was taken by Dr. Karthik Pillai which was followed by a visit



NIFTEM students with Dr. Hossein Daryaei at BSL-2 microbiology laboratory

to food packaging laboratory at IFSH. Students were explained techniques like pulsed light, cold plasma and use of microwave technology to pasteurize egg along with working of the machines. The highlight of the program was to visit HPP pilot plant and BSL-3 laboratory. HPP machine in the Pilot plant facility had a special feature that was the ability to control both temperature and pressure within the chamber. The machine has been custom designed by the institute.



Pilot Plant showing the HPP Equipment at IFSH

The BSL-3 laboratory is equipped with state of the art technology. Given harmful microbial based research in the lab, it requires months of training and lots of fitness to be able to work in that environment. The air flow in the facility is maintained in such a way that it can only come in through doors but exits only through the filters at the top. The facility has been designed to handle gallons of solution containing microorganisms.



Session on Sprout Safety Alliance

The visit helped the students to connect practical applications and thus, it added a sense of realism besides learning new techniques of food preservation, packaging and analysis. The institute was a huge resource for learning and gaining knowledge about various recent trends, researches and practices followed in the field of food technology which led to an ignition of inquisitiveness among the students. The experience and intellect of mentor, Dr. Pitam Chandra added valuable insights to the sessions. Through this visit, students got amazing memories to cherish and remember.

M.Tech:

(July to August 2015) Kansas State University, Manhattan, USA

This year the exchange programme was for a duration of 7 weeks in which students visited Kansas State University, Manhattan, USA and worked on different projects as per their area of interest in Grain Science and Animal Science and Industry department of KSU.



M.Tech Students with "Willie the Wildcat" in front of Hale Library, KSU



Gain Science and Industry Department, KSU

Jeevan Upreti (M.Tech – FPOM), Regina Basumatary (M.Tech- FPEM), Sindhu (M.Tech - FTM) and Roshan Joel Washington (M.Tech – FSCM) were part of the student Exchange programme. The students worked on projects under the topics: "Studying the Flow properties of DDGS and wheat flour", "Studying the Shape retention and improving water holding capacity and firmness of Yoghurt", "Studying the Effect of Ultrasonification on the functional properties of high protein Yogurt" and "Development of a low cost method to monitor rennet coagulation using ultrasound flow detector" under the Supervision of Dr Kingsley of Grain Science and Industry Department, Dr Karen Schmidt and Dr Jayendra Amamcharla of Animal Science and Industry department.

Professor Pitam Chandra (HOD- FPEM Department, NIFTEM) was the visiting faculty at KSU. He motivated and guided the students to pursue their interest area in the research field.

STUDENT ACTIVITIES



NIFTEM provides its students an apt platform for self-development across all areas. Just 3 years since its inception into the academic arena, it has managed to successfully conduct 3 intra college fests, sports league, innumerable seminars etc. to name a few. For better organization, various student managed and run committees are formed that look after different arenas. Also, to improve students' proficiency and presentation, a "personality development" programme has been launched. Students here, are given full liberty to organise and manage all events and programmes, to sharpen their intra as well as inter personal skills. This gives them an edge over their peers, providing an opportunity to enhance their skills, manoeuvring them to strive for perfection in all walks of life. Ullas, the annual college fest, provides students the apt platform to diversify their skills, re-invent themselves through a self boosting procedure and get lauded for their commendable effort and skills. The event boasts of over a score of events from different areas (cultural, literary, technical etc.) with sponsorship arranged, both from internal as well as external sources. The successful execution of the fest stands witness to the exceptional talent of students. Various student bodies work in unison to make every event the success it enjoys today. The students are also encouraged to take part in inter college events, with many not only vying for successful representation but also bringing laurels to our institute. NIFTEM organised its first NIFTEM SPORTS LEAGUE in 2015, an intra sports event, which aims at applauding the sports talent of our students. The students are given ample exposure wherein they arrange for sponsors, stage setup etc.



EVENTS IN NIFTEM

3rd International Conference On Impacting Food Value Chain and Leveraging Innovation (IFVCLI)

The conference was chaired by Honourable Vice Chancellor NIFTEM, Dr. Ajit Kumar and was convened by Dr. Vikas Saxena, HOD-FBM, NIFTEM. The objective of the conference was to bring young researchers, young faculties and practitioners working in multi disciplinary fields to discuss and deliberate on challenges, opportunities and strategies involved for business enterprise. The conference also provided a global forum to academic researchers and practicing managers to discuss critical issues concerning management of global organization.



International Workshop On Food Allergens Control



Department of Food Science and Technology, NIFTEM, in collaboration with FARRP (Food Allergy Research and Resource Program) and R- BIOPHARM, organized food allergen control workshop (FACW) from 9-11 March, 2015. The Food Allergens Control Workshop: Ingredient sourcing, Detection and labelling examined everything from the scientific basis of food allergy and celiac disease to issues facing the food industry today, including ingredient sourcing, in plant segregation, food line sanitation, food labels, employee education and detection method to monitor allergen and gluten control.

2nd Workshop On Dehydration Of Food And Agricultural Products

The three day workshop on “Dehydration of Food and Agricultural Products: Principles, Practices and Prospects” was organized with an objective to highlight importance of drying, its fundamental principles, advancements in drying technologies and R&D needs and challenges. The workshop has witnessed the participation both from academia as well as industry.



“ Very Progressive Institute, Great Future. ”

-Mr. Manjunath M S
Leader Business Creation

Competition on Food Sustainability



Manchester Metropolitan University (MMU) organized a competition in association with NIFTEM on Food Sustainability to identify challenges and propose sustainable solutions pertaining to Food Chains. This competition was held simultaneously at MMU and NIFTEM for its post graduate students. In the first round of the competition the students submitted a write-up on the topic in about 3000 words. Originality and feasibility of the solutions were key parameters in judging this. In the second round, the students presented their work to an internal jury panel from which four finalists were shortlisted- Mr. Mohammed Shavez, Mr. Roshan Joel W, Ms. Sonika Singh and Mr. Shuvrajyoti Behera

ICFOST - XXIII

Fostering Innovative Research and Entrepreneurship (FIRE) for Indian Foods

Association of Food Scientists & Technologists (India), AFST(I) Mysore, organized its Annual Convention IFCOST (XXIII in series) in collaboration with NIFTEM on 13th and 14th of December, 2014, at NIFTEM. ICFOST - XXIII was held on the "Fostering Innovative Research and Entrepreneurship (FIRE) for Indian Foods. CSIR-Central Food Technological Research Institute, Mysore and DRDO-Defence Food Research Laboratory, Mysore was the co-organizer.



Niftem Innovation Fund Scheme For M.Tech& B.Tech Students

Innovation Fund Scheme will be a launching pad to catalyse the R&D, conceptualization, actualization of innovative technologies, and incubation for overall development of Food Processing sector by connecting the research, industries and public.

Food Fest



NIFTEM has, under its wing, various active committees run by students, each under a faculty guide. The committees successfully conduct competitions and organize them completely. It is an excellent platform for students to hone their skills. The cuisine committee has managed to keep the participants and the audience enthralled. They have managed, through their skillfully organized competitions, to keep the taste buds of the audiences tingling.

DRIC-2014



NIFTEM organized a National Conference on Doctoral Research In International Context (DRIC 2014). It was a National Research Conference under the aegis of NIFTEM with an objective of providing common platform for sharing and facilitating high quality disciplinary research knowledge to upcoming researchers. Doctoral students got a chance to present their work and gain individual tailored feedback and mentoring from an expert panel, all at the same time.

“ Excellent function. Good work by NIFTEM.
My sincere wishes for the future. ”

-Mr. S.S.Aggarwal, MD
(Bikanerwala Foods Pvt. Ltd.)

ULLAS

ULLAS-The annual cultural fest of NIFTEM is a three day extravaganza organised by Idea Labs-The Events Committee along with PE Labs, Dance, Music, Debate, Literature, Economic Forum, Fine Arts, Cultural, Fashion, Photography Committees, where students get to showcase their hidden talents on the 8th, 9th and 10th of April 2015 . It is a grand celebration of art and culture, where both the students and faculty alike enjoy a weekend filled with dance, music, theatre and much more.



Training On ISO Standards and Indian Food Regulations

The training on 'ISO standards and Indian Food Regulations' was conducted by Department of Basics of Applied Science under guidance of Dr. Manjeet Aggarwal with kind consideration and approval of Honourable Vice Chancellor, NIFTEM between 15th to 17th April 2015.

Campus to Corporate

As NIFTEM wrapped up, successfully, another academic session it also marked the beginning of another collaboration. As a skill development initiative by NIFTEM, a "campus to corporate" program was organized in collaboration with Centum Learning. The program aimed at grooming NIFTEMites, thereby linking them to the corporate world.

“ Everything is superb... keep it up... ”

- Mr. Gurnam Arora,
Jt. Managing Director (Kohinoor Foods Limited)

ACADEMIC PROGRAMMES

B. TECH

The undergraduate programme at NIFTEM is a four year full time B. Tech in Food Technology and Management (FTM). The programme offers a technological degree with elements of management. The course aims to solve the trained human resource scarcity, the rising food industry is facing in India. Being the flagship programme of the Institute, the students are being equipped to hone their skills and imbibe imperative expertise in all areas of the Food Sector, whilst simultaneously, also learning to manage them.

M. TECH

NIFTEM offers fulltime post-graduate degree (M. Tech) in 5 branches:

- FTM (Food Technology and Management)
- FPOM (Food Plant Operation Management)
- FSQM (Food Safety and Quality Management)
- FSCM (Food Supply Chain Management)
- FPEM (Food Process Engineering and Management)

PHD

- Food Science and Technology
- Engineering
- Food Business Management and Entrepreneurship Development
- Basic and Applied Sciences
- Agriculture and Environmental Sciences

All these courses have been designed keeping in mind the current scenario in the food sector. The two year, full time M. Tech course, targets to be a one stop solution to the Indian Food Sector's problems. The course has been specially designed with ample of practical, real life teaching to gear up the students and make them ready to be successful. It swiftly aims to inculcate in its students NIFTEM's mandate of Knowledge, Innovation and Outreach.

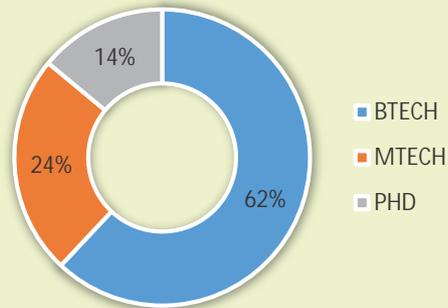
“ It was an absolute pleasure visiting the campus, meeting faculty, students and visiting laboratories. A world class institution in Marketing and much needed resources for the industry.

Congratulations to all the stakeholders for a brilliant job. ”

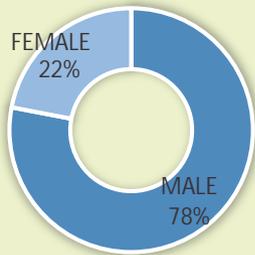
-Mr Manish Tirthani, Director
Operations, FizzyFoodlabs Pvt Ltd

OUR STUDENTS AT A GLANCE

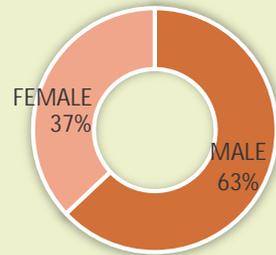
ACADEMIC DEMOGRAPH



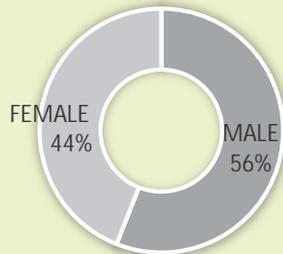
B. Tech



M.Tech



PHD



B.TECH INTERNSHIP SECTORAL PREFERENCES



B.TECH

(FOOD TECHNOLOGY AND MANAGEMENT)

B.Tech is the flagship programme of NIFTEM, with a thoroughly and regularly revised curriculum, that is spread with expertise over 8 semesters. B.Tech in NIFTEM is Food Technology at its best. The overall courses are designed integrating essentials of Food Technology with Management. The technological aspects of food coupled with apt managerial skills are aimed to provide NIFTEMites an edge over the others in the emerging sector of Industry. The food sector is one of the fastest growing and emerging sectors of India. To fulfil the needs NIFTEM has strategically devised a course of study which aims to instill in students adequate theoretical as well as practical knowledge. The students are groomed over the entire period with relevant skills enabling them to maneuver their professional career. Industrial visits, guest lectures, modern laboratories and talented teaching as well as non-teaching staff aim to add to the student's overall capabilities.

COURSES IN THE AREA OF MANAGEMENT

- Principles of Management
- Accounting and Financial Analysis
- Organizational Behavior
- Indian Business Environment
- Statistics and Data Analysis
- Management Accounting
- Managerial Economics and Public Policy
- Entrepreneurship Development
- Tax Planning and Management
- Corporate Governance
- Human Values and Ethics
- Financial Management
- Business Laws
- Business Strategy

COURSES IN THE AREA OF FOOD TECHNOLOGY

- Food Chemistry
- Engineering Properties of Food Materials
- Human Nutrition
- Fruits and Vegetable Processing Technology
- Milk Processing Technology
- Cereals, Pulses and Oilseeds Processing Technology
- Food Packaging Technology
- Food Microbiology and Safety
- Novel Food Processing Technology
- Food Additives and Ingredients
- Meat, Poultry and Fish Product Technology
- Bakery and Confectionary Technology
- Food Engineering I, II, III
- Methods of Food Analysis
- Energy Utilization in Food Industry
- Food Laws, Standard & Regulations

- Food Product Development & Sensory Evaluation
- Food Supply Chain Management
- Food Marketing

ELECTIVES

- Dietetics
- Biochemical Engineering
- Dairy Process Engineering
- Food and Agriculture Policy
- Indian Financial Institutions
- Food Biotechnology
- Nutraceuticals and Functional Foods
- Processing of Plantation Crops, Herbs and Spices
- Flavour Technology
- Technology of Fats and Oils
- Food Equipment Design and Process Modelling
- Fresh Food and Vegetable Produce Management System
- Food Industry Waste and By Product Management
- HRM in Food and Agriculture

B.TECH –INTERNSHIP PROFILE

Name	Internship Company	Location
A VISHNU	Aavin	Madurai
AAKASH ANTIL	Mother Dairy (Safal)	Delhi
AAYUSHI BHATIA	Jaipur Dairy	Jaipur
ABHAY PRATAP SINGH RATHORE	Fresh and Healthy Enterprises Ltd.	Nashik
ABHISHEK GUPTA	Fresh and Healthy Enterprises Ltd.	Nashik
ABHISHEK KHATOR	Neslte India Pvt. Ltd.	Gurgaon
ADARSH KUMAR	Fizzy Food Labs Pvt. Ltd.	Mumbai
ADITI SINGH	Science for Society	Mumbai
ADITIYA YADAV	Delhi Milk Scheme	Delhi
AKASH DEEP SAINI	SG Star Drinks Pvt. Ltd.	Sonepat
AKUL SINGH	Mondelez International	Solan
AMARENDRA KUMAR	Himalyan Food Park Pvt. Ltd.	U.S. Nagar
AMBESH CHAUDHARY	Saras Dairy (Ajmer)	Ajmer
AMIT KUMAR RAI	Barmalt Malting India Pvt. Ltd.	Kotputli
ANAND KUMAR	Mondelez International	Medak
ANKAN BAWALI	Himalyan Food Park Pvt. Ltd.	U.S. Nagar
ANKANKSHA KUMARI	Field Fresh Food Pvt. Ltd.	Meerut
ANMOL GHERA	Mother Dairy	Patparganj
ANSHUL DHAWAN	Mondelez International	Jalandhar
ANURAG	Amul	Anand
ANURAG SAINI	Imperial Malt Ltd.	Gurgaon
ANURAG YADAV	Kohinoor Specialty Foods	Sonepat
ARPIT SARAF	ITC Home Made Bakers	Sonepat
ARUN SAMADHIYA	Galxo Smith Kline Consumer Healthcare Ltd.	Sonepat

Name	Internship Company	Location
ATULYA MAHANTA	Britannia Industries Ltd.	Khorda (Odisha)
BALJEET YADAV	Neslte India Pvt. Ltd.	Gurgaon
BHUVANAGIRI SAINATH SRIKANTH KARTIK	Central Warehousing Corporation	Delhi
CHANCHAL	Varun Beverages Ltd.	Panipat
CHANDAN SONI	Fizzy Food Labs Pvt. Ltd.	Mumbai
DAKSH HASIJA	Perfetti Van Melle India Ltd.	Gurgaon
DEEPU R UNNITHAN	Synthite Industries Ltd.	Ernakulam
DEVESH KUMAR RAI	Mother Dairy	Gandhi Nagar
DEVESH SAINI	Delhi Milk Scheme	Delhi
GANJI CHANDRA	Mondelez International	Medak
GARIMA KAPOOR	Galxo Smith Kline Consumer Healthcare Ltd.	Sonepat
GAURAV YADAV	Parle Biscuit Pvt. Ltd.	Alwar
GOURAV GUPTA	SG Star Drinks Pvt. Ltd.	Sonepat
HARISH MOHAN	Amul	Anand
HARSHVARDHAN RAMANUJAM	Mondelez International	Solan
HIMANSHU	Galxo Smith Kline Consumer Healthcare Ltd.	Chandigarh
J. SRIKER	Farelabs Pvt. Ltd.	Gurgaon
JANENDRA KUMAR	Mother Dairy	Noida
JATINDRA KUMAR MALIK	Field Fresh Foods Pvt. Ltd.	Meerut
KALYAN KUMAR PANDA	Barmalt Malting India Pvt. Ltd.	Kotputli

Name	Internship Company	Location
KALYAN SINGH	Fresh and Healthy Enterprises Ltd.	Nashik
KAMINENI AKASH	Tasty Bite Eatables Ltd.	Pune
KANCHAN KUMARI	Mondelez International	Jalandhar
KARAN WADHWA	Mrs Bectors Food Specialities Ltd.	Jalandhar
KAVYA SOOD	Galxo Smith Kline Consumer Healthcare Ltd.	Sonepat
KHUSHBU DAHIYA	Vita Milk Plant	Rohtak
KIRAN MEENA	Cremica	Jalandhar
KIRTI BALKRISHANA GAIKWAD	Science For Society	Mumbai
KISHAN SWAROOP	Wimwi Foods	Ahmedabad
KRITAGYA KUKREJA	Dukes Products India Ltd.	U.S. Nagar
KRITI ARORA	Tasty Bite Eatables Ltd.	Pune
LOKESH KUMAR	Jaipur Dairy	Jaipur
MADHAV SOREN	TUV SUD South Asia Pvt. Ltd.	Gurgaon
MITALI PANDEY	Dabur India Ltd.	Ghaziabad
MOHIT KUMAR	Nestle India Pvt. Ltd.	Gurgaon
MUKUL SAINI	Exito Gourmet Pvt. Ltd.	Chandigarh
NAVEEN CHAUDHARY	Varun Beverages Ltd.	Jodhpur
NAVEEN KUMAR	TUV SUD South Asia Pvt. Ltd.	Gurgaon
NEELABH UTKARSH	TUV SUD South Asia Pvt. Ltd.	Gurgaon
NEHA THAKUR	Mondelez International	Solan
NIKHIL CHADHA	Nestle India Pvt Ltd.	Gurgaon
NIKHIL SINGH	United Breweries Pvt. Ltd.	Rewari
NITISH BHARDWAJ	M/S Frigorifico Allanasons Limited	Ghaziabad
NRIPA DHIMAN	The Ropar Distt. Coop. Milk Producer's Union Ltd	Mohali

Name	Internship Company	Location
ONKAR PRATIK	PepsiCo India Holdings Pvt. Ltd.	Kolkata
PRABUDDHA SACHAN	TUV SUD South Asia Pvt. Ltd.	Gurgaon
PRASHANT MALIK	The Rohtak Coop. Milk Producers Union Ltd.	Rohtak
PRATEEK KATIYAR	M/S Frigorifico Allanasons Ltd.	Ghaziabad
PRATISH UPMANYU	Verka	Chandigarh
PRAVEER SHUKLA	ITC Home Made Bakers	Sonepat
PULKIT NAYAR	Haldirams	New Delhi
PULKIT PRASAD	Udaipur Beverages Limited	Jabalpur
RAJAT KUMAR	Pepsico India Holdings Pvt. Ltd.	Sangrur
RASHMI SINGH	Varun Beverages Ltd.	Jodhpur
RITU MISHRA	Advance Research & Analytical Services	Ghadziabad
RUSHIKESH CHAND RAKANT KARDILE	Mondelez International	Pune
S. NAVNEETH	Hatsun Agro Products Pvt . Ltd.	Chennai
SACHIN KUMAR MEENA	Amul	Anand
SACHIN SINGH	TUV SUD South Asia Pvt. Ltd.	Gurgaon
SAMEER	Coca Cola India Pvt. Ltd.	Bangalore
SAMEER AHAMAD	M/S Frigorifico Allanasons Ltd.	Ghaziabad
SAURAV KUMAR	Coca Cola India Pvt. Ltd.	Hathras
SHIBALI MITRA	Fizzy Food Labs Pvt. Ltd.	Mumbai
SHIKHAR PRATEEK	Surya Foods & Agro Pvt. Ltd	Noida

Name	Internship Company	Location
SHISHIR KUMAR	Hector Beverages Pvt. Ltd.	Mysore
SHIVAM BUDHIRAJA	Barmalt Malting India Pvt. Ltd.	Rewari, Haryana
SHIVANSHU DEWRA	Wimwi Foods	Ahmedabad
SHOBHIT MATHUR	Delhi Milk Scheme	New Delhi
SHRUTI A	AP Dairy Development Co-Op Fed. Ltd.	Hyderabad
SHUBHAM GOYAL	R K Foodland Pvt. Ltd	Sonepat
SHUBHENDRA CHAUHAN	Mondelez International	Thane
SIDDHARTH ROHILLA	Cargill Foods India Pvt. Ltd.	Gurgaon
SNEHA KUMARI	The Ropar Distt. Coop. Milk Producer's Union Ltd.	SAS Nagar, Mohali
SONVY GUPTA	Coca Cola India Pvt. Ltd.	Gurgaon
SUBHAGYA	Dabur India Pvt. Ltd.	Ghaziabad

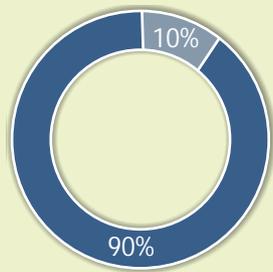
Name	Internship Company	Location
TANIYA MEEL	Haldirams	Noida
TARUN YADAV	United Breweries Ltd.	Rewari, Haryana
THOMAS TOM	ITC Ltd. Kolkata	Kolkata
TUSHAR SAURABH TRIPATHI	Yumist	Gurgaon
VEDANGI PRADEEP KUNKIKAR	Tetra Pak India Pvt. Ltd.	Pune
VIBHAV SINGH	Frito Lay Divison (Pepsico India Holdings Pvt. Ltd.)	Sangrur
VIGNESHWARAN ARASAPPA THEVAR	Mahanand Dairy	Mumbai
VIPASHA	Galxo Smith Kline Consumer Healthcare Ltd.	Sonepat
YUKTA	Amul	Anand



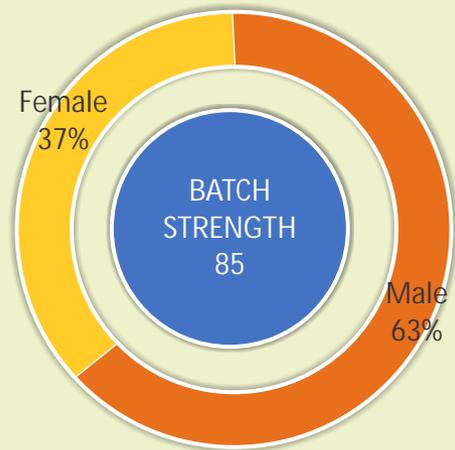
B.TECH BATCH OF 2012-16

M.TECH DEMOGRAPH

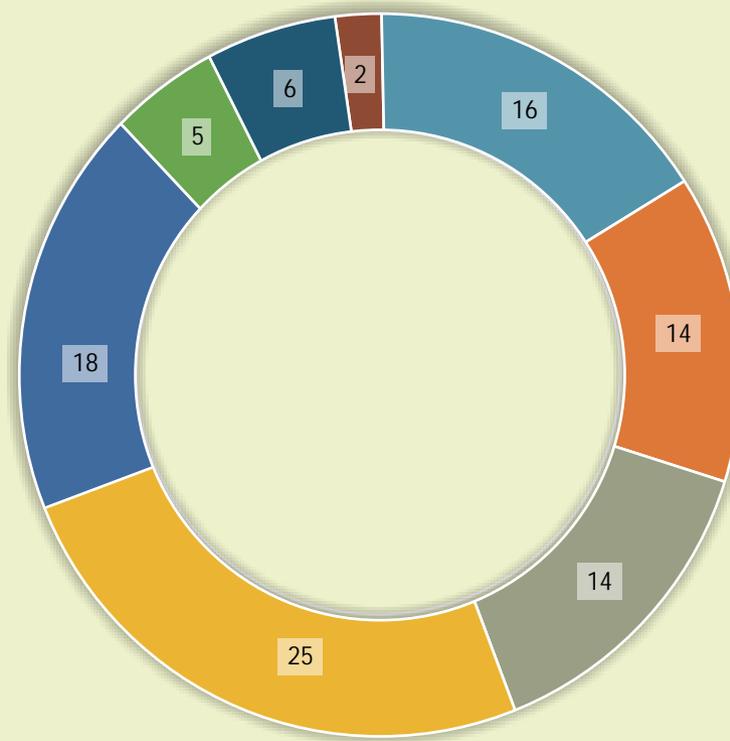
STUDENT PROFILE



■ Experienced ■ Freshers



M.TECH INTERNSHIP SECTORAL PREFERENCES



- Beverages
- Cold Chain and Food Processing
- Confectionary
- Dairy and Meat
- Health Food and Energy Drinks
- Licencing and Certification
- R&D
- Others

M.Tech

FOOD TECHNOLOGY AND MANAGEMENT (FTM)

The programme aims at promoting innovations in food sector and catalysing the growth of food processing industry in India in global context. Apart from imparting world-class education in the field of food science and technology, the programme also aims to encompass cutting edge research in front line areas of Food Science and Technology.

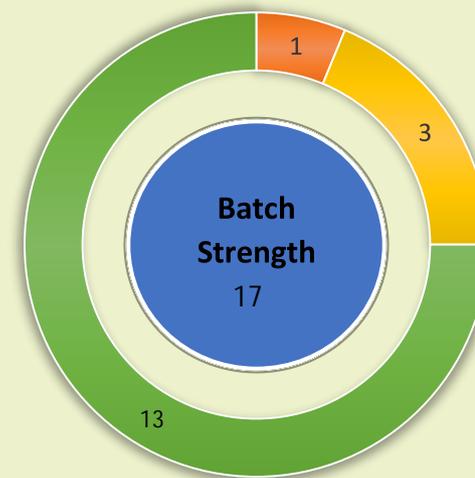
Core Courses:

- Advances in Plant Food Processing
- Engineering Properties of Food and Biomaterials
- Principles of Management
- Advances in Animal Food Processing
- Food Regulation
- Advances in Food Quality Evaluation
- Nutraceuticals
- Functional and Health Foods
- Advances in Food Process Technology
- New Product Development
- Food Safety Management System
- Research Methodologies
- Entrepreneurship Development
- Marketing Management
- Village Adoption Programme
- Seminar

Electives:

- Food Safety through Traceability and Recall
- Bakery Technology
- Beverage Technology
- Flavour Chemistry and Technology

Undergraduate Specialization



■ Dairy Engineering
 ■ Agricultural Engg.
 ■ Food technology

M.Tech

FOOD PLANT OPERATIONS MANAGEMENT (FPOM)

It involves a unique blend of food technology and operations management to foster improvement in production processes of food industry. It deals with the design and management of products, processes and services. It considers the acquisition, development, and utilization of resources that firms need to deliver the goods and services, their client's want. The purview of Food Plant Operations Management ranges from strategic to tactical and operational levels. Representative strategic issues include determining the size and location of food manufacturing plants, deciding the structure of service or production system. Tactical issues include plant layout and structure, project management methods, and equipment selection and replacement. Operational issues include production scheduling and control, inventory management, quality control and inspection, traffic and materials handling and equipment maintenance policies. The students are exposed to advanced lean manufacturing and operation optimizing techniques.

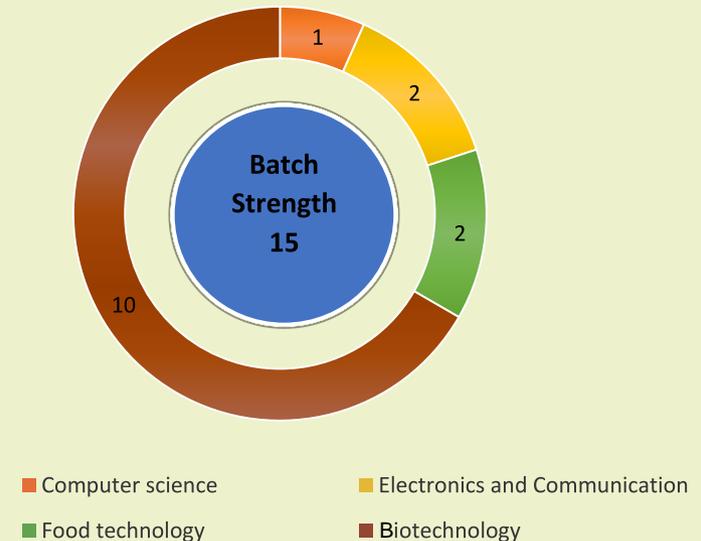
Core Courses:

- Management Information Systems
- Human Resource Management
- Principles of Management
- Business Law
- Production and Operation Management
- Marketing Management
- New Product Development
- Strategic Business Management
- Inventory Management
- Research Methodology
- Village Adoption Programme
- Seminars

Electives:

- Organizational Behaviour
- Business Analytics and Project Report

Undergraduate Specialization



M.Tech

FOOD SUPPLY CHAIN MANAGEMENT (FSCM)

Masters in Food Supply Chain Management is a unique concept of NIFTEM with an idea to generate talented, resourceful and a practical oriented workforce meeting the demands of Indian Industries. The idea of the programme is to impart the knowledge of perishable and non-perishables supply chain, with emphasis on managing the losses incurred in current scenario. It helps in understanding the importance of quality, price, shelf life of products and gap between demand and supply of the consumables. It also comprises of basic food knowledge at every level from farm to fork.

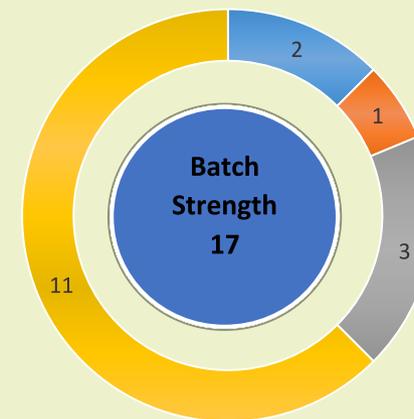
Core Courses:

- Pre and Post-Harvest Management of Fresh Horticultural Produce
- Food Supply Chain Management
- Food Cold Chain Management
- Principles of Management
- Food Quality and Safety in Supply Chain
- Inventory Management, Scheduling and Forecasting
- Research Methodology
- Food Chemistry, Microbiology and Safety
- Enterprise Resource Planning
- Post-Harvest Technology of Agricultural Produce (Cereals, Dairy, Meat)
- Environmental Sustainability of Food Sector
- Food Packaging, Storage and Transportation
- Total Quality Management
- Village Adoption Programme
- Seminar

Electives:

- Extension Methodologies for Transfer of Agriculture Technology
- Crop Productions

Undergraduate Specialization



■ Agricultural Engg.
 ■ Dairy technology
 ■ Food technology
 ■ Biotechnology

M.Tech

FOOD SAFETY AND QUALITY MANAGEMENT (FSQM)

Food Safety and Quality Management is the first initiative of its kind by NIFTEM to generate pioneering techno-managers in the field of food safety, food security and quality assurance. Food safety has become a critical factor that needs to be addressed and ensured in global food markets. With India being in an infant era of risk assessment, food biotechnology, microbiological source tracking, public health and food security; this particular program of NIFTEM focuses on imparting applied knowledge of these fields encompassing food safety laws and regulations on national and global front.

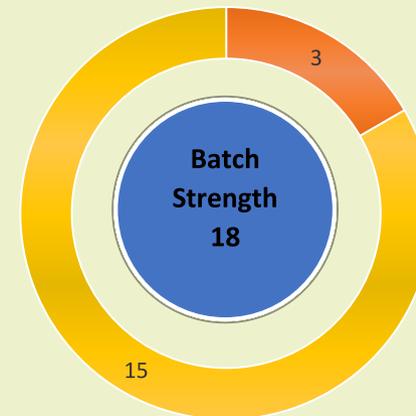
Core Courses:

- Food Chemistry and Biochemistry
- Basics of Food Safety
- Food Microbiology
- Food Regulation
- Analytical methods of ensuring Food Quality and Safety
- Principles of Management
- Basic Food Technology
- Food Safety Management System
- Food Biotechnology
- Food Safety and Public Health
- Research Methodology
- Village Adoption Program
- Seminars

Electives:

- Biosensor Design and Application
- Data Warehouse and Data Mining

Undergraduate Specialization



■ Food technology ■ Biotechnology

M.Tech

FOOD PROCESS ENGINEERING AND MANAGEMENT (FPEM)

The programme aims to produce world class food engineers equipped with all necessary tools to handle the problems of food industry. The programme is designed to promote the growth of the food processing industry in India in the global context by mechanization and automation, engineering intervention for transforming agriculture into food processing industries and motivating entrepreneurship for promoting food processing sector.

The curriculum brings synergy in the aims and aspirations of the food industry. The case studies in each course enable the student from varied backgrounds to quickly grasp the fundamentals of the processes & technical knowhow.

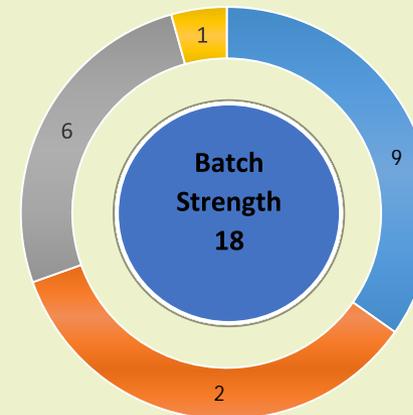
Core Courses:

- Engineering Properties of Biomaterials and Food.
- Advanced Food Packaging
- Advances in Food Engineering –I, II
- Fruits and Vegetables Process Engineering
- Computer Simulation and Modelling in Food Processing
- Principles of Management
- Processing of Cereals, Pulses and Oilseeds
- Process Equipment Design
- Research Methodology
- Food Engineering Lab – I, II, III
- Production and Operation Management
- Village Adoption Programme
- Seminar

Electives:

- Bio Chemical Engineering
- Fermentation Technology
- Food Rheology and Texture

Undergraduate Specialization



■ Agricultural Engg.
 ■ Food Process Engg.
 ■ Food Technology
 ■ Dairy Technology



M.Tech in FOOD TECHNOLOGY AND MANAGEMENT

FTM- BATCH PROFILE

S. No.	NAME	UNDER GRADUATION	EXPERIENCE	INTERNING COMPANY	PROJECT DETAILS
1	Ankur Luthra	B Tech - Food Technology	Fresher	The Sirsa District Cooperative Milk Producers Union Limited, Vita Milk Plant	To Study the effect of Using Stevia "A natural Non Caloric Sweetener" on the overall Acceptability And Physio-Chemical Properties of Mishtidoi and Sweetened Flavoured Lassi
2	Banlamjingshai Nongbri	B Tech - Food Technology	Fresher	PepsiCo India Holdings Pvt. Ltd.	<ol style="list-style-type: none"> 1. Regulatory Compliance 2. External Notification 3. Scanning of Competition Claims
3	Drishti Kadian	B Tech - Food Technology	Fresher	NDRI	Evaluation of Fibre in Bakery Products
4	Haripriya. P.R	B Tech - Agricultural Engg.	Fresher	Coconut Development Board	<ol style="list-style-type: none"> 1. Development and Standardisation of Coconut Ice Cream and Evaluation of its Characteristics. 2. Development and Standardisation of Coconut Cheese and Evaluation of its Characteristics
5	Jitendra Gehlot	B Tech - Food Technology	Fresher	Vista Processed Foods Pvt. Ltd.	Food Safety Compliance, CCP Monitoring and Validation, SQMS, Raw Material Complain/ Handling, Compliance to FSSAI, GMP, Allergen Control, Food Additives, CAPA
6	Kirti Nayal	B Tech - Agricultural Engg.	Fresher	R K Foodland Pvt. Ltd.	Temperature and Time Abuse in Food Supply Chain
7	Maneka Goyal	B Tech - Agricultural Engg.	Fresher	Sickle Innovations Pvt. Ltd.	Development of Cost Effective Milking Machine
8	Navnath Rambhau Pohkar	B Tech - Food Technology	Fresher	Fizzy Foodlabs Pvt. Ltd.	Development & Quality Evaluation of Orientale Kung Pao & Tsing Hoi Sauce for Noodles by using Retort Techniques.
9	Sachin Verma	B Tech - Food Technology	Fresher	Vista Processed Foods Pvt. Ltd.	Working for Quality Assurance, Online Quality Control, SQMS Documentation and to Maintain and Follow Up the Standards in the Plant
10	Savita Choudhary	B Tech - Food Technology	Fresher	Sabharwal Food Industries Pvt. Ltd.	Study on Methods of Gluten Substitution and Research and Development of the Product Related to that.

11	Shweta Saloni	B Tech - Food Technology	Fresher	Science For Society Techno Services Pvt. Ltd.	1. Studies on Rehydration of Dried Green Peas 2. Nutritional Analysis of Fresh and Dried Tomato
12	Sindhu	B Tech - Food Technology	Fresher	KRBL Ltd.	Liquid Rice Glucose and Parboiling of Paddy.
13	Sonika Singh	B Tech - Food Technology	Fresher	Research Project	Khandvi Standardisation
14	Sravasti Ravindra Kumar Sontakke	B Tech - Food Technology	Fresher	RK Foodland Pvt. Ltd.	Food Safety and Quality Control Management in Warehouse
15	Vaibhav Vyas	B Tech - Food Technology	Fresher	Vista Processed Foods Pvt. Ltd.	1. Statistical Process Control by using Failure Mode and Effect Analysis and Process Control Charts, Shelf Life Testing of Fresh Cut Vegetables SQMS Audit, Internal Auditing, Food Safety Documentation, Raw Material and Finished Goods Complaints Handling for Fresh Cut Vegetables, Customer Complaints Tracking and Their Reduction 2. New Product Development by using Onion Skin Waste
16	Vipul Jaglan	B Tech - Dairy Technology	Fresher	NDRI	Quantitative and Descriptive Analysis & Principal Component Analysis of Traditional Indian Sweets
17	Yasir Reyaz Shah	B Tech - Food Technology	Fresher	FIL Industries Ltd.	Preparation of Protein Concentrate from Apple Seeds



M.Tech in FOOD PLANT OPERATIONS MANAGEMENT

FPOM- BATCH PROFILE

S. No.	NAME	UNDER GRADUATION	EXPERIENCE	INTERNING COMPANY	PROJECT DETAILS
1	Apoorv Mawle	B Tech - Biotechnology	Fresher	Bhanu Farms Ltd.	To Study Frozen Food Industry at different levels like Processing, Packaging and Inventory of RTC & RTE Products and Finding Ways to improve upon the Existing Efficiency of Plant and Minimizing Waste.
2	Hargovind Singh	B Tech - Electronics and Communication	1. Service Engineer, 9 Months, Future Group Mobile Repair Services City Ltd. 2. Electronics Engineer, 6 Months, Intex Tech Ltd.	The Malt Company India Pvt. Ltd.	Process Operations and Plant Technology
3	Jeevan Upreti	B Tech - Electronics and Communication	1. System Engineer, 29 Months, Western Switch Gear Pvt Ltd. (Siemen System House) 2. Operation & Production Engineer, 10 Months, Johnson & Johnson	Kailash Agro Pvt. Ltd	Working on the Improvement and Implementation of Effective Operation and Maintenance Measures in the Controlled Atmosphere Cold Storage
4	Juhi Singh	B Tech - Biotechnology	Fresher	R.K. Foodland Pvt. Ltd.	Inventory Planning and Accuracy
5	Mohd Shavez Beg	B Tech - Biotechnology	Fresher	Dukes Products India Ltd.	Failure Mode and Effects Analysis (FMEA) for Chocolate Manufacturing.
6	Naidu Bhargava Ramudu	B Tech - Biotechnology	Fresher	Dukes Products India Ltd.	Process Optimisation in Chocolate Making Line

7	Nikunj Vadilal Patel	B Tech - Biotechnology	Fresher	Freshdrop Fruits Ltd.	Monitoring and Evaluating Various Production Processes using Control Charts.
8	Pooja Kadam	B E - Bio Technology	Fresher	Ferrero India Pvt.Ltd.	Reduction of Nutella Cream Wastage.
9	Pratiti Nayyar	B Tech - Biotechnology	Fresher	Devyani Food Industries Ltd.	Raw Material and Packaging Material Inventory Management of Kosi, Goa and Baddi Plants at Devyani Food Industries Ltd.
10	Rahul Sirohi	B Tech - Biotechnology	Fresher	Sabharwal Food Industries Pvt. Ltd	A Comparative Study using Overall Equipment Effectiveness to Measure the Effectiveness and Performance of the Machines and Overall Yield of the Plant.
11	Ronit Gupta	B Tech - Biotechnology	Research Intern, 6 Months, DaiichisankyoindiaPharma Pvt Ltd.	The Malt Company Pvt. Ltd.	To Analyse and Optimize Various Unit Operations of GNC-WDFF & LCC (Liquid Chicory Concentrate) Production
12	Shuvra Jyoti Behera	B Tech- Computer Science Engineering	1. Research Associate, 4 Months, IIT Roorkee 2. Supply Chain Consultants, Over 5 Years, ITC Ltd	Coca Cola India Pvt. Ltd.	1. New Product Commercialisation – Competitor Landscaping for Various Product Categories 2. Supply Chain Project for Juices Including Niche Brands
13	Sweta Kumari	B Tech Biotechnology	Fresher	ITC Dairy Farms	To Study Processing of Dairy Industry at Each Level and Analysis and Cost Minimisation
14	Vikas Kanke	B Tech - Food Technology	Fresher	Kohinoor Speciality Foods India Pvt. Ltd.	Preparation of Stimulated Rice Grain Through Extrusion
15	Yogesh Kumar Deshmukh	B Tech - Food Technology	Fresher	Tasty Bite Eatables Ltd.	1. Development of In-House Batter. 2. Development of Raw Material Specs as per FSSAI Standard. 3. Development of Frozen Bakeable Dough. 4. Development of Tofu for end use in Retort and Pizza Topping.



M.Tech in FOOD SUPPLY CHAIN MANAGEMENT

FSCM- BATCH PROFILE

S. No.	NAME	UNDER GRADUATION	EXPERIENCE	INTERNING COMPANY	PROJECT DETAILS
1	Akriti Seth	B. Tech - Bio Technology	Fresher	Yum!	Packaging Rationalization as per Average Store Demand for Food N Pack Category
2	Amit Kumar Jeenwal	B. Tech - Food Technology	Fresher	RK Foodland Pvt. Ltd.	Outbound Operations and Scope of Improvement of R. K. Foodland Pvt Ltd.
3	Dipti	B. Tech - Bio Technology	Fresher	Baroda Dairy	–
4	Harish Upender Singh	B.Sc. (Hons) - Agricultural Engg.	Fresher	The Malt Company Pvt. Ltd	Development of Contract Farming for Barley
5	Jitendra Chhapariya Engineering	B. Tech - Agricultural Engg.	Fresher	Bhanu Farms Ltd.	–
6	Kanchan Singh	B. Tech - Bio Technology	Fresher	Exito Gourmet Pvt. Ltd.	<ol style="list-style-type: none"> To Develop Traceability and Inventory Management System in Cheese Industry. To fulfil the Auditable Requirements of ISO:22000 including Development of HACCP Plan, Effective Monitoring and Record Keeping Method.
7	Mangesh Haribhau Hajare	B. Tech - Food Technology	Fresher	Dukes Products India Ltd.	Cost Reduction by Optimizing Transportation
8	Meha Banaudha	B. Tech - Bio Technology	Trainee, 6 Months, Bio Tech Park	TUV SUD South Asia Pvt. Ltd.	Shelf Life Designing and Management of Different Food Matrix
9	Nilesh S Rangari	B. Tech - Dairy Technology	Fresher	Bhanu Farms Ltd.	Learning Maintenance of Products of RTC & RTE in Cold Industry
10	Ravi Prakash	B. Tech - Bio Technology	Fresher	Fresh And Healthy Enterprise Ltd.	The Study on Operational Efficiencies in the Supply Chain of Apple at FHEL
11	Roshan Joel W	B. Tech - Bio Technology	Fresher	MTR Foods Pvt. Ltd.	Streamlining of Vegetable Procurement
12	Sangita Muchahary	B. Tech - Food Processing Technology	Fresher	Fresh And Healthy Enterprise Ltd.	Use of Safer Ripening Techniques for Banana and Mango (In Azadpur Banana CA Store, Under FHEL)

13	Shruti Kumar	B. Tech - Bio Technology	Fresher	TUVSUD South Asia Pvt. Ltd.	Implementing 5s in all Laboratories of TUVSUD
4	Sumit Kumar Bishwas	B. Tech - Bio Technology	Fresher	Fresh and Healthy Enterprise Ltd.	Analysis and Improvements in Integration of Information Technology and Supply Chain of Apple Supply Chain
15	Sumit Kumar Singh	B. Tech - Bio Technology	Fresher	Fresh and Healthy Enterprise Ltd.	<ol style="list-style-type: none"> 1. Global Supply Chain of Imported Apple and Their Regulatory Aspects 2. Wastage Minimization and Utilization of Banana at Various Stages of Supply Chain
16	Swati Baronia	B. Tech - Bio Technology	Fresher	Dabur India Ltd.	Improving the Storage Capacity of Warehouse in Distribution Network
17	Tanvi Rao	B. Tech - Bio Technology	Fresher	TUVSUD South Asia Pvt. Ltd.	Effect of Time-Temperature Studies on Perishable Foods

“ Well structured facility ”

- Ms. Seema Atreya,

Vice President, Haldiram's



M.Tech in FOOD SAFETY AND QUALITY MANAGEMENT

FSQM- BATCH PROFILE

S. No.	NAME	UNDER GRADUATION	EXPERIENCE	INTERNING COMPANY	PROJECT DETAILS
1	Aditi Jhanwar	B.Tech–Biotechnology	Fresher	Barmalt Malting India Pvt. Ltd.	Non Pathogen Environmental Monitoring
2	Amol Chintaman Borse	B.Tech- Food Technology	Fresher	Bonn Nutrients Pvt. Ltd.	Bread Making and Quality
3	Aneesh Sane	B.Tech- Biotechnology	Fresher	National Chemical Laboratory	<ol style="list-style-type: none"> 1. Cost Analysis for a Bio Refinery (A DBT Project) 2. Hydrothermal Liquefaction (HTL) of a Biomass
4	Girish Choudary	M.Sc- Biotechnology	Fresher	TUV SUD South Asia Pvt. Ltd.	To Identify Key Concept and Error of the LMS
5	Harika Raj	B.Tech - Biotechnology & Biochemical	Fresher	PepsiCo India Holdings Pvt. Ltd.	<ol style="list-style-type: none"> 1. Scientific Regulatory Compliance Check of Beverages and Snack Products 2. External Notification Check 3. Product Approval Process Study (Global and Indian) of Food Products.
6	Himalaya Koul	B.Tech- Biotechnology	Fresher	KRBL	<ol style="list-style-type: none"> 1. Study the Effect of Various Parameters on the Qualitative and Quantitative Attributes of Parboiled Basmati Rice of Different Varieties 2. Rice Bran Stabilisation and its Utilisation in the Manufacture of Food and Feed Grade Products at the way of New Product Development 3. Estimating the Dimension Losses Occurring During the Pre and Post-Harvest Stages of Basmati Rice 4. Pilot Level Extraction of Crude Rice Bran Oil and Congregating the Nutraceutical Profiting of Various Varieties of Basmati Rice
7	Kartik Sharma	B.Tech- Biotechnology	Fresher	Intertek India Pvt. Ltd.	Evaluation of the Benefits of Management System Standards in Food Sector

8	Malvika Khurana	B.Tech- Biotechnology	Fresher	DSM Nutritional Products India Pvt. Ltd.	Studies on International Regulations Related to Nutrients
9	Manmeet Kahlon	B.Tech- Biotechnology	Fresher	Tasty Bite Eatables Ltd.	<ol style="list-style-type: none"> 1. Development of In-House Batter. 2. Development of Raw Material Specs as per FSSAI Standard. 3. Data Collection and Analysis of Microbial Count in FFP (Freezer to Fryer Products).
10	Priyanka Gupta	B.Tech- Biotechnology	Fresher	CII -Face	Innovate to Integrate for Improved Market Access with International Best Practices
11	Ravinder Malik	B.Tech- Biotechnology	1. Quality Executive, 7 Months, Saffire Polymer Ltd.	Vista Processed Foods Pvt . Ltd.	<ol style="list-style-type: none"> 1. SPC of Paneer Chilli Puff Pockets 2. How to Reduce Customer Complaints
12	Sachin Ratilal Gavit	B.Tech- Food Technology	Fresher	Exito Gourmet Pvt. Ltd.	<ol style="list-style-type: none"> 1. To Fulfill the Auditable Requirements of ISO:22000 including development of HACCP Plan, Effective Monitoring and Record Keeping Method 2. To Estimate and Prevention of Fat Loss in Cheese Manufacturing Industry
13	Samar Keerti	B.Tech - Biotechnology	Fresher	Exito Gourmet Pvt. Ltd.	<ol style="list-style-type: none"> 1. To Fulfill the Auditable Requirements of ISO:22000 Including Development of HACCP Plan, Effective Monitoring and Record Keeping Method 2. Optimizing the Use of Natamycin to Prevent Puffing of Hard Cheese

14	Sangeetha H	B.Tech- Biotechnology	Fresher	Hindustan Foods Ltd.	AIB Audit Points Closure, Quality Testing (Chem) of Raw Materials and Finished Goods, Ensuring Non Negotiable System in High Care Production Area, Identifying Gaps in Food Safety of the Plant and Measures to Rectify it.
15	Sanjoli Subodh	B.Tech- Biotechnology	Fresher	ITC Spices Pvt. Ltd.	Developing Specifications for Ingredients to be used in the Formulation of Blended Spices
16	Sumit Kumar	B.Tech- Biotechnology	Technical Helper, 7 Months, Directorate Of Wheat Research, Karnal	Barmalt Malting India Pvt. Ltd.	To Study the Co-Relation Between Barley (Malt) and Dehusked Barley (Malt) on the Basis of Filtration and Quantity of Malt Extract (Hot Water Extract).
17	Surya Sihag	B.Tech - Food Technology	Fresher	Danone Nutricia	—
18	Vaibhav Bharat Rokade	B.Tech- Biotechnology	Fresher	TUV SUD South Asia Pvt. Ltd.	Global Food Regulatory Organization and Certification

“ The labs are world class & the students are learning in the environment which is ecofriendly. ”

-Prof. Karuna Jain
Director (NITIE)



M.Tech in FOOD PROCESS ENGINEERING AND MANAGEMENT

FPEM- BATCH PROFILE

S. No.	Name	Under Graduation	Experience	Interning Company	Project Details
1	Amit Chandrakant Mali	B.Tech - Agriculture Engineering	Fresher	ITC Ltd.	Identification of Quality Variations in Packaging Line and Establishment of Optimum Solutions to Improve the Output Efficiency.
2	Amit Kumar Juneja	B.Tech - Dairy Technology	Fresher	Glaxo Smith Kline Consumer Healthcare Ltd.	Implementation Of HACCP and ISO 9001:2008
3	Anshul Chourasiya	B.Tech - Food Technology	Fresher	IDMC Ltd.	Design of 10 Klph Capacity Fully Automated Fruit Juice Pasteurization System (Shell & Tube Heat Exchanger)
4	Anshuman Sharma	B.Tech -Agriculture Engineering	Fresher	IDMC Ltd.	The Basics of Homogenization & Energy Saving through Partial Homogenization.
5	Anupam Tiwari	B.Tech - Food Processing Engineering	Fresher	Barmalt Malting India Pvt. Ltd.	ETP Efficiency
6	Bijaya Bharati Bag	B.Tech - Agriculture Engineering	Fresher	CFTRI	Effect of Pretreatment of Drying of Bitter Gourd
7	Brijesh Kumar Harsukhlal Kamani	B.Tech - Agriculture Engineering	Fresher	IDMC Ltd.	Design of 10 Klph Capacity Fully Automated Fruit Juice Pasteurization System (Plate Heat Exchanger)
8	Gagan Kumar Sahu	B.Tech - Agriculture Engineering	Fresher	ITC Ltd.	Identification of Quality Variations in Biscuit Manufacturing Line and Establishment of Optimum Solutions to Improve the Production Efficiency.
9	Gathekar Sandip Digambar	B.Tech - Food Technology	Fresher	Mondelez International	Cleaning Inspection and Lubrication Time Reduction, Inventory Management of Packaging Material through Visualisation Process

10	Harpreet Kaur Jambh	B.Tech - Food Technology	Fresher	Research Project	Automatic Machine for Mango Kernel Removal
11	Mandeep Yadav	B.Tech - Food Engineering	Fresher	Perfetti Vanmelle Pvt. Ltd.	Mass Balance and Heat Load Calculation of Alpenliebe Just Jelly Line.
12	Praveen Jogihalli	B.Tech - Agricultural Engg.	Fresher	Bhanu Farms Ltd.	1) Design & Optimization of Frozen French Fries Processing Parameters like Colour Protecting, Pre-Cooking, Drying & Frying for 6mm, 9mm & 10 Mm Sizes. 2) Design and Optimization of Potato Peeler and Nubbin for French Fries Production for 6mm, 9mm & 10mm Sizes.
13	Regina Basumatary	B.Tech - Food Technology	Fresher	Barmalt Malting India Pvt. Ltd.	To Study the Utilization and Wastage of Water from RO and Softner Plant in Barmalt
14	Saurav Kumar Sahoo	B.Tech - Agriculture Engineering	Fresher	Research Project	Standardisation & Mechanisation of Khaja for Make In India
15	Siba Prasad Nayak	B.Tech - Agriculture Engineering	Fresher	Research Project	Kabab Making Machine
16	Sudarshanna Kar	B.Tech Agriculture Engineering	Fresher	CFTRI	Encapsulation of Bio Active Compound
17	Sunil Kumar	B.Tech Food Technology	1. Quality Head, 8 Months, Tirupati Food Industries 2. Chilling Centre Incharge, 18 Months, Reliance Dairy	Barmalt Malting India Pvt Ltd.	To Increase the Efficiency of Boiler and Refrigeration System
18	Vinod G	B.Tech - Food Technology	Fresher	Kemin Industries Ltd.	Isolation and Characterization of Yeast for Probiotic Application in Poultry

PLACEMENT PROCEDURE:

NIFTEM has devised a very user friendly procedure for companies to register for placements.

1. Placement Office sends invitations to companies, organizations along with all the relevant information, similarly companies can also contact corporate resource division directly through phone or email.
2. A Corporate Response Sheet (CRS) is made available to the companies on NIFTEM's website.
3. The interested companies are required to fill (correctly) the form, furnishing the requisite details (of the job) and SUBMIT the same to CRD's online account.
4. The company can now go forth by conducting the "Pre Placement talk":

Pre placement presentations (up to 2 rounds) enable organizations to inform students about company's business, work culture, organizational structure, career, and growth opportunities. We recommend a 20 minute presentation with 10-minute Q & A session.

5. On Campus Recruitment

Companies can plan a visit to NIFTEM campus with or without Corporate Response Sheet (CRS) for conducting placement interviews and making job offers to suitable student candidates during the placement season. Companies can approach Corporate Resource Division for scheduling an on-campus placement session. Students Placement Committee can be approached for guidance on transport and lodging facilities at campus.

6. Company is required to display the FINAL LIST of students that have been selected for the job offer in a SEALED envelope, at the end of the Interview round.

FACILITIES FOR RECRUITERS:

NIFTEM provides to its recruiters all facilities requisite for carrying out their placement interview with ease.

- Well-furnished and spacious rooms
- Uninterrupted access to the internet / video conference / Skype
- Facilities for group discussions, interview cabins, power point presentation has also been provided
- Computer based test / lab test / other facilities (request in advance)
- Recruiters can stay at university premises, if required, on prior intimation



CRD Office Space

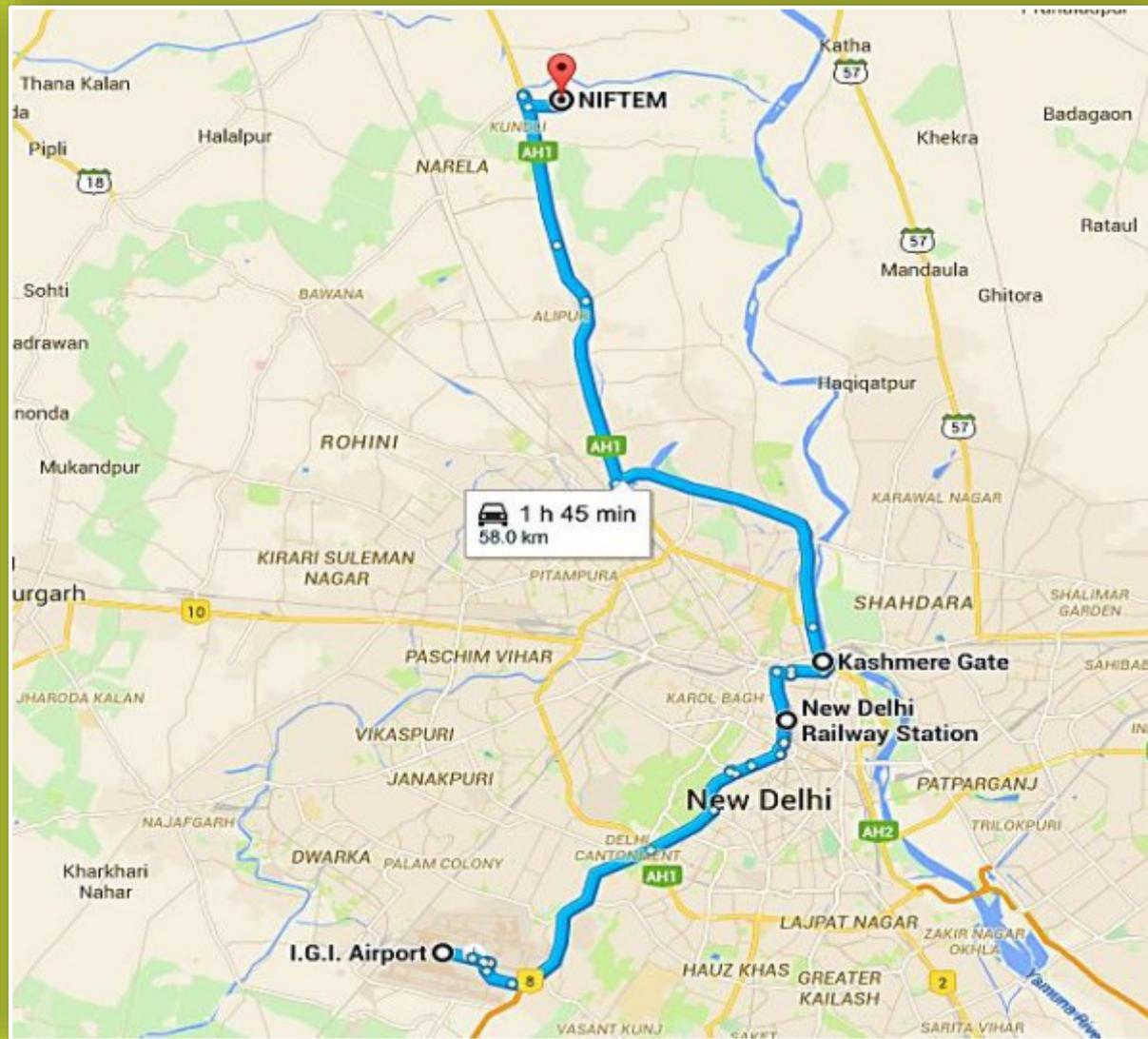
CORPORATE PARTNERS



CORPORATE PARTNERS



ROUTE MAP TO NIFTEM



CORPORATE RESOURCE DIVISION (CRD)

Name	Contact Details
Prof.Pitam Chandra Prof.Incharge-CRD	Ph.: 0130-2281098 Mob.: +91-8199901306 E-mail: pc1952@gmail.com pitam.chandra@niftem.ac.in
Mr. Aditya Kumar Sr. Manager-CRD	Ph.: 0130-2281032, Mob.: +91-8607559966 E-mail: crd@niftem.ac.in, niftem.crd@gmail.com

Faculty Representative		
Name	Designation	Department
Dr. Sunil Pareek	Assoc. Professor	Agriculture and Environmental Sciences
Dr. Anurag Singh	Asst. Professor	Food Science and Technology
Dr. Siddhartha Singha	Asst. Professor	Food Engineering
Er. Kumar Rahul	Asst. Professor	Basic and Applied Sciences
Dr. Tribhuvanath	Asst. Professor	Food Business Management & ED

Students' Placement Committee			
Jeevan Upreti	Ganji Chandra	Jaydip Kumar Rathod	U. V. R. Krishnam Raju
Akriti Seth	Kalyan Kumar Panda	Saurav Prasad	Naema Miftah
Brijesh Kamani	Kriti Arora	Sneha Agarwal	Moksha Singla
Maneka Goyal	Shibali Mitra	Neha S Puntambekar	Anshul Agarwal
		Harpreet Singh	Sonakshi Agrawal
E-mail: crd.niftem@gmail.com Ph.: +91-130-2281031			



National Institute of Food Technology Entrepreneurship and Management

(Deemed to be University [De Novo Category] UGC and AICTE recognized)

An Autonomous Institute under Ministry of Food Processing Industries, Government of India

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