



खाद्य प्रसंस्करण उद्योग मंत्रालय
MINISTRY OF
FOOD PROCESSING INDUSTRIES



National Institute of Food Technology, Entrepreneurship and Management - Thanjavur (NIFTEM-T) (An Institute of National Importance; Formerly Indian Institute of Food Processing Technology - IIFPT)

Ministry of Food Processing Industries
Government of India
Thanjavur, Tamil Nadu

PLACEMENT BROCHURE 2021-22

FSSAI Referral & NABL
Accredited Laboratory



India Rankings 2022
Among all engineering colleges in India



Preamble

National Institute of Food Technology, Entrepreneurship and Management (Thanjavur) is national level research and academic institution under the ministry of Food Processing Industries, Government of India. The Institute has its origin way back in 1967 when it was started as a tiny R&D laboratory in the Modern Rice Mill Complex of Tiruvarur Cooperative Marketing Federation (TCMF) at Tiruvarur, Tamil Nadu, India. The objective of the first lab was identifying technologies for preserving high moisture paddy. This laboratory was later upgraded as a national laboratory and renamed as Paddy Processing Research Center (PPRC) in 1972. The focus of PPRC was to solve problems related to post harvest processing and preservation of paddy. Later, the institute was shifted to its current location at Thanjavur in 1984.

Considering the vital importance of strengthening the R&D and empowering the human capital in food processing sector, post-harvest processing, Preservation and value addition, Ministry of Food Processing Industries (MOFPI) has upgraded the then PPRC to National Institute, Indian Institute of Crop Processing Technology (IICPT) in 2008 and as Indian Institute of Food Processing Technology (IIFPT) on 31st March 2017. Recently, the Indian Institute of Food Processing Technology (IIFPT) has attained the Institute of National Importance (INI) status by “The NIFTEM Act 2021” which has been passed in the Parliament. The Institute is henceforth being coined as “National Institute of Food Technology, Entrepreneurship and Management”, Thanjavur (NIFTEM-T). The act enables functional autonomy to the institute to introduce new academic courses in the mandated fields of Food Technology, Entrepreneurship and Food Business Management. In its upgraded form, NIFTEM - Thanjavur will focus on providing solutions to all food processing areas including fish, meat and dairy products processing through intensive research and development activities. The panoramic campus of the institute is at a distance of 2 km from Thanjavur Central Bus Stand and 5 km from Railway Station.

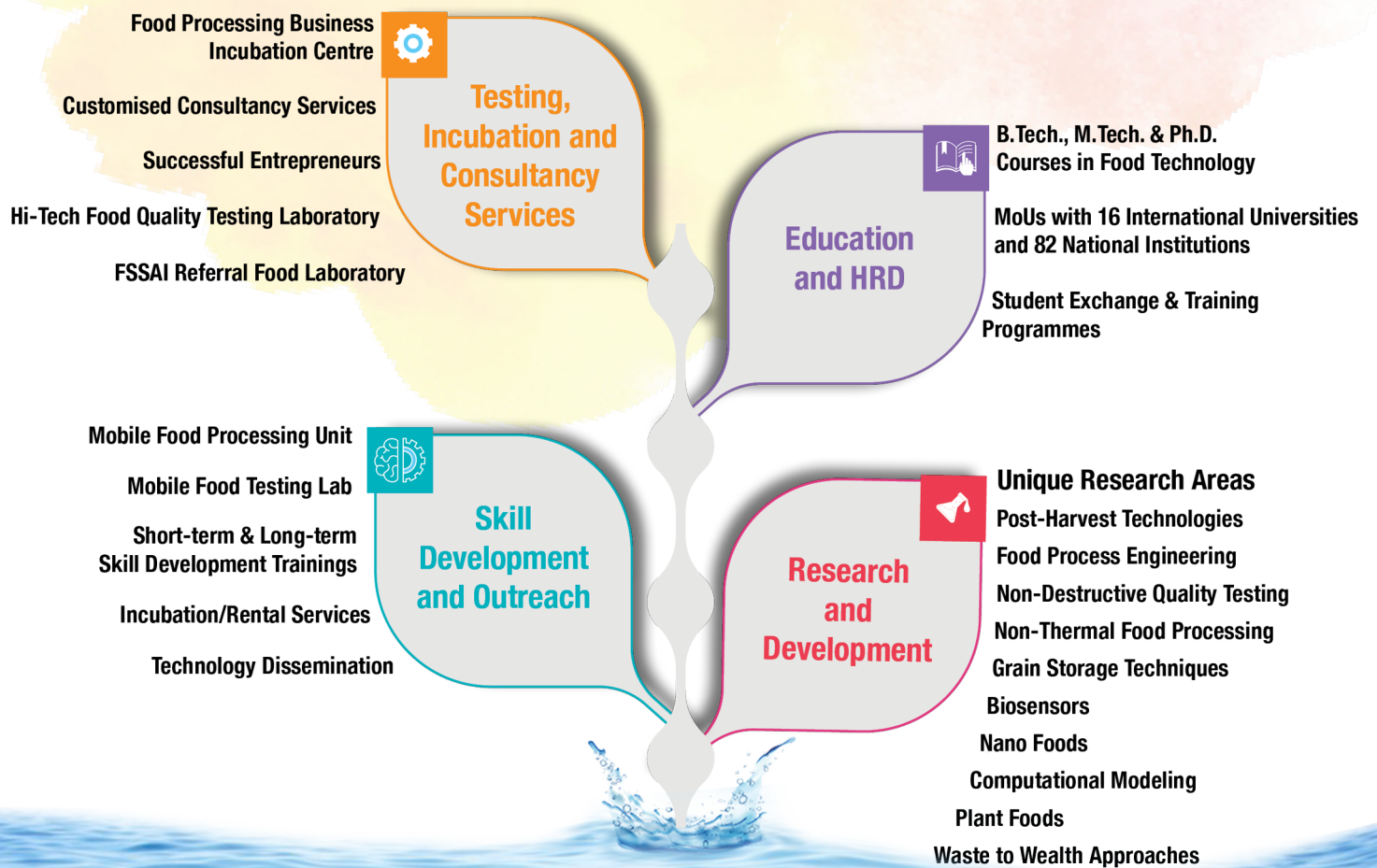


Dr. M. Loganathan,
Director(i/c) - NIFTEM-T

Focus on inclusive growth by accomplishing overall sustainability safety and economic prosperity in the food sector



Our Services



Mandates

- Basic, applied and adoptive research and development in post harvest processing, preservation and value addition of cereal grains, pulses, millets and oil seeds and crops of wetlands and storm prone regions, including plantation, spices, fish, meat, dairy and other important food crops.
- Education and training for creating strong human resource capacities for the food processing industry and academic institutions in the country.
- Research and development for creating environment friendly methods of utilizing the vast biomass in the country and food industrial wastes for increased economic returns of the producers and processors.
- Training for upgrading the skills of academicians, research students and food processing entrepreneurs and manpower for promoting growth of new food industry and entrepreneurship in the country.
- Consultancy to existing food industries or for creation of new food industries for better performance, efficient functioning, and for byproduct and waste utilization and effective effluent management.
- Act as a national institute for the information generation and flow on post harvest processing, preservation and value addition of foods and to create linkages with related industries, academic and R&D Institutions across the country and around the world.
- Analytical services to food industries and research institutes for testing the food and other organic samples and providing reports on the proximate and ultimate compositions.

Facilities

- State-of-the-Art Infrastructure
- NABL Accredited & FSSAI Referral Laboratory
- Food Processing Business cum Training Incubation Centre
- Knowledge Centre and Computing Facilities
- World Class Teaching Laboratories

Courses Offered

- B.Tech. (Food Technology) – 90 seats
- M.Tech. (Food Process Engineering) – 12 seats
- M.Tech. (Food Science & Technology) – 12 seats
- M.Tech. (Food Safety & Quality Assurance) – 12 seats
- Ph.D. (Food Process Engineering) – 08 seats
- Ph.D. (Food Science & Technology) – 08 seats

Departments

- Food Engineering
- Food Packaging and System Development
- Food Product Development
- Food Safety and Quality Testing
- Food Biotechnology
- Primary Processing, Storage and Handling
- Computational Modeling and Nanoscale Processing Unit
- Technology Dissemination
- Food Processing Business Incubation Centre
- Workshop & Fabrication Unit
- Academics and Human Resource Development
- Centre for Excellence in Grain Science
- Centre for Excellence in Nonthermal Processing
- School of Sensory Science
- Central Instrumentation Facility
- Industry Academia Cell
- Computer Centre
- Planning and Monitoring Cell
- Administrative Office
- Supporting Unit



Collaborations

- NIFTEM-T signed MoU with many national universities/colleges/institutions like
 - MS Swaminathan Research Foundation, Chennai
 - NIT, Trichy
 - VIT, Vellore
 - Central Electronics Engineering Research Institute, Rajasthan
 - Central Railside Warehouse Co. Ltd., New Delhi
 - ICAR-CTCRI, Thiruvananthapuram
 - Gandhigram Rural Institute, Dindigul
 - Jawaharlal Nehru Technological University Kakinada
 - CSIR- CFTRI, Mysore
 - Entrepreneurship Development Institute of India, Guwahati, Assam
 - Punjab Agricultural University
 - University of Agricultural Sciences, Raichur Karnataka.
 - Marathwada Agricultural University, Parbhani Maharashtra
- MoU with International Universities/Colleges
 - Natural Resources Institute, Greenwich London
 - Kansas State University, Manhattan
 - Oklahoma State University, Oklahoma
 - Kururay Co. Ltd. Tokyo, Japan
 - Oniris France
 - Ambo University, Ethiopia
 - Asian Institute of Technology, Thailand
 - Auburn University, USA
 - Wageningen University, Netherlands
 - Saskatoon Pulse Growers, Saskatoon, Canada
 - Illinois Institute of Technology Chicago, USA
 - Colorado State University, Fort Collins, USA
 - McGill University, Montreal, Canada
 - University of Saskatchewan, Saskatoon, Canada
 - University of Nebraska, Lincoln, USA
 - University of Manitoba, Winnipeg, Canada



Course Curriculum and Details

B. Tech (Food Technology)

Food Technology is a multidisciplinary subject, blended with technology and engineering applications in the food sector. This stream covers many courses like Food Science, Food Technology, Food Chemistry, Food Engineering & Unit Operations, Food Nutrition, Food Microbiology and Food Biochemistry. In addition, students also learn advanced courses on Food Process Technology, New Product Development, Food Storage & Handling, Post-Harvest Operations, Innovative Food Packaging, Food Quality, Safety and Testing. Above all, the students are exposed to various food industries through a three months internship program for upgrading their industrial skills.

M. Tech in Food Technology (Food Process Engineering)

Food processing sector has huge potential in terms of production of processed foods, value addition and technology development. It is one of the major sources for employment and entrepreneurship. Food Process Engineering deals with the analysis of processes, plant design, operation technologies, products development and life cycle of process plants. In this programme, students learn advanced courses on food process engineering through elaborate class discussions, hands on laboratory sessions / Projects and industry internships to expand their knowledge and upgrade their skills. It is designed for students who wish to broaden their job prospects through cross training, re-training or specialization.

M. Tech in Food Technology (Food Process Technology)

Food Process Technology (FPT) is a multidisciplinary subject that covers Food Science, Food Technology, Food Chemistry, Food Engineering, Nutrition, Microbiology and Biochemistry to study the nature of foods, causes of their deterioration and the principles underlying food processing, preservation and packaging. In this programme, Students learn advanced courses on FPT through intensive classroom sessions, laboratory practice, projects based on new product development and industry internships to gain invaluable transferable skills for enhancing employability.

M. Tech in Food Technology (Food Safety & Quality Assurance)

Food safety and quality assurance is the priority of any food processing industries nowadays. All food industries assure government regulators and customers worldwide that the organization is processing safe and high-quality products. Quality assurance and quality control is an important section in food industry which strictly focuses on testing and control systems to produce safe foods. To cater the human resources requirements to serve as quality executive, quality manager, Food safety officer, production executive, food safety standards consultants, etc., NIFTEM-T commenced this master's programme. In this, students learn advanced courses on food safety and quality assurance through interactive classroom and laboratory session along with real time projects and internships at industries.



B.Tech

2021 - 2022



ABARNA S

B. Tech Food Technology

abarna2018@iifpt.edu.in

Preference : Job

**Project Title**

- ◆ Development and optimization of process of retort pouch processed Ready to Eat Moringa Pulp based curry

Internships

- ◆ Aavin, Thanjavur 007 Production and quality control of milk (2019)

Skills

- ◆ AutoCAD Matlab
- ◆ Ms excel, Ms PowerPoint & Ms word
- ◆ C programming
- ◆ Self motivation
- ◆ Teamwork management
- ◆ Communication skill
- ◆ Presentation skill

ABDUL RAHMAN N

B. Tech Food Technology

abdulrahman2018@iifpt.edu.in

Preference : Job

**Project Title**

- ◆ Development and optimization of process of retort pouch processed Ready to Eat Moringa Pulp based curry

Internships

- ◆ Eastern Condiments Pvt. Limited, Adimali, Kerala
- ◆ Premier Marine Foods, Alappuzha, Kerala

Skills

- ◆ MS Office
- ◆ AutoCAD
- ◆ Team work & Collaboration, Efficient Leadership Skills
- ◆ Event management, Teaching skills, Public speaking,
- ◆ Rapid adaptability to the work environment

ABINAYA J

B. Tech Food Technology

abinaya2018@iifpt.edu.in

Preference : Job

**Project Title**

- ◆ Development and optimization of process of retort pouch processed Ready to Eat Moringa Pulp based curry

Internships

- ◆ Aavin, Thanjavur

Skills

- ◆ MS word
- ◆ MS Powerpoint
- ◆ MS excel
- ◆ Team work

AMRUTHA SAM K

B. Tech Food Technology

amruthasam2018@iifpt.edu.in

Preference : Job

**Project Title**

- ◆ Development and optimization of process of retort pouch processed Ready to Eat Moringa Pulp based curry

Internships

- ◆ Product Research and Planning with PROMEAT Proplant Foods Pvt Ltd
- ◆ MILMA KCMMF Kottayam, Kerala
- ◆ FOOD AND SAFETY AND QUALITY MANAGEMENT SYSTEM approved by DNV GL
- ◆ PRODUCT RESEARCH AND PLANNING approved by Guruwiz LLP

Skills

- ◆ Presentation skills
- ◆ Arts and Craft skills
- ◆ Public speaking
- ◆ Leadership and team working
- ◆ MS Excel and PowerPoint
- ◆ Content writing, Communication skill

ANUPAMA HARIGOVINDAN

B. Tech Food Technology

anupama2018@iifpt.edu.in

Preference : Job

**Project Title**

- ◆ Comparison of different drying technique's on Quality Characteristics of extracted essential oil from Assam Lemon peel

Internships

- ◆ Kerala Co operative Milk Marketing Federation limited (MILMA) Palakkad Kerala
- ◆ United Breweries Limited Palakkad Kerala
- ◆ FRCC FSMS training

Skills

- ◆ GATE Qualified - 2022
- ◆ Proficient in MS Office suite
- ◆ Creative slide designing
- ◆ Project management
- ◆ Oral Presentation

ASHWINI A

B. Tech Food Technology

ashwini2018@iifpt.edu.in

Preference : Job

**Project Title**

- ◆ Comparison of different drying technique's on Quality Characteristics of extracted essential oil from Assam Lemon peel

Internships

- ◆ Astro Research Society Space Food Research & Product Development
- ◆ AURO FOOD Pvt.Ltd., PONDICHERRY

Skills

- ◆ MS Office
- ◆ C Programming
- ◆ Presentation skills

ASWIN K MANOJ

B. Tech Food Technology

aswinkmanoj2018@iifpt.edu.in

Preference : Job

**Project Title**

- ◆ Comparative Study on Photocatalytic Degradation Of Pesticides And Their Effects On Preservation Of Grapes

Internships

- ◆ ICAR Central Institute of Fisheries Technology, Kochi
- ◆ Instrumentation in Food Processing and Seafood Quality Evaluation
- ◆ DNV GL Food Safety and Quality Management Systems
- ◆ GSNR High Tech Rice Industries Pvt Ltd, Tiruchirappalli

Skills

- ◆ ICAR AIEEE PG (Food Technology) AIR: 31
- ◆ National Food Processing Aptitude Test (NFPAT) AIR: 8
- ◆ GATE Qualified - 2022
- ◆ FoSTaC FSSAI Food Safety Supervisor Advance Manufacturing Level II
- ◆ MS Office
- ◆ Public Speaking and Event Organization
- ◆ Team player and Enthusiast

BALAKUMARAN M

B. Tech Food Technology

balakumaran2018@iifpt.edu.in

Preference : Job

**Project Title**

- ◆ Characterization of White Finger Millet Starch upon Microwave and Hydrothermal Treatments

Internships

- ◆ Kothari Sugars and Chemicals Limited

Skills

- ◆ Basic Soft Skills
- ◆ Reading & Listening

BHAVA NISHEVIDHA P

B. Tech Food Technology

bhavanishevidha2018@iifpt.edu.in

Preference : Job

**Project Title**

- ◆ Effect of edible coating & combined effects of modified atmospheric packaging & corrugated box coating on extending the shelf life of carrots

Internships

- ◆ SIBC South India Bottling Company, Tirunelveli, Tamil Nadu

Skills

- ◆ ICAR AIEEE PG (Food Tech) AIR : 77
- ◆ MS Office
- ◆ AutoCAD
- ◆ MATLAB
- ◆ Creative writing, Problem Solving
- ◆ Team Work & Time Management

CHARUMATHI G

B. Tech Food Technology

charumathi2017@iifpt.edu.in

Preference : Job

**Project Title**

- ◆ Analysing customer preferences through virtual market survey using eye tracking

Internships

- ◆ Tamil Nadu Cooperative Milk Producers Federation's Aavin plant at Sholinganallur, Chennai
- ◆ Aavin, Thanjavur

Skills

- ◆ Auto CAD
- ◆ MS office
- ◆ C programming
- ◆ Leadership Skills, Time Management

DANIEL JUDE W

B. Tech Food Technology

danieljude2018@iifpt.edu.in

Preference : Job

**Project Title**

- ◆ Comparative study on Bioadsorption of various synthetic dyes using food industrial waste as bioadsorbents

Internships

- ◆ Britannia Manna Foods, Madurai
- ◆ Parle G Patwari Bakers, Madurai

Skills

- ◆ MS Word & MS Powerpoint
- ◆ Video Editing
- ◆ Communication Skills
- ◆ Leadership, Team Player
- ◆ Efficient time Management
- ◆ Problem analysing & solving, Social Thinking

DAVANAM SRIKANTH

B. Tech Food Technology

davanamsrikanth2018@iifpt.edu.in

Preference : Job

**Project Title**

- ◆ Comparative Study on Biosorption of Various Synthetic Dyes From Industrial Wastewater Using Seaweed as Biosorbents

Internships

- ◆ Product Research & Planning with Proplant Foods Pvt. Ltd
- ◆ Training on Internal Auditor to HACCP organized by ITCFSAN, FSSAI

Skills

- ◆ GATE Qualified - 2022
- ◆ Six Sigma - Yellow Belt
- ◆ Food Safety Supervisor - Level I
- ◆ MS Word, Excel & Power Point
- ◆ C Beginner
- ◆ Versatile and Adaptable
- ◆ Team Player
- ◆ Oral Presentation, Event Organizing
- ◆ Work Management
- ◆ Impromptu Speaking & Problem Solving Skills

DHARANI G

B. Tech Food Technology

dharani2018@iifpt.edu.in

Preference : Job

**Project Title**

- ◆ Comparative study on Bioadsorption of various synthetic dyes using food industrial waste as bioadsorbents

Internships

- ◆ Aavin Tamil Nadu co operative milk producers federation Ltd, Thanjavur

Skills

- ◆ GATE Qualified - 2022
- ◆ MS Office
- ◆ Time Management
- ◆ Active listening

DHARSHANI N

B. Tech Food Technology

dharshani2018@iifpt.edu.in

Preference : Job

**Project Title**

- ◆ Comparative study on Bioadsorption of various synthetic dyes using food industrial waste as bioadsorbents

Internships

- ◆ Aavin, Thanjavur

Skills

- ◆ MS Excel
- ◆ MS power point
- ◆ MS word
- ◆ Team work

DHARUNBALAJI A K

B. Tech Food Technology

dharunbalaji2018@iifpt.edu.in

Preference : Job

**Project Title**

- ◆ Characterisation of white finger millet starch upon microwave and hydro thermal treatments

Skills

- ◆ Time management
- ◆ Ms Excel & Ms Powerpoint

DHINESH K

B. Tech Food Technology

dhinesh2018@iifpt.edu.in

Preference : Job

**Project Title**

- ♦ Characterisation of white finger millet starch upon microwave and Hydro thermal treatments

Internships

- ♦ JAMAAI ICE CREAM, PADAPAI, CHENNAI, TAMILNADU
- ♦ STATE AGMARK LABORATORY, PANRUTI, TAMILNADU
- ♦ APPU FOOD PRODUCTS, SEMGALPALAYAM, VADALURE, TAMILNADU

Skills

- ♦ GATE Qualified - 2022
- ♦ MS office
- ♦ AutoCAD
- ♦ Matlab
- ♦ Adobe Photoshop, Illustrator & Video Animation
- ♦ Poster Designing

DHAVAGANGA G

B. Tech Food Technology

dhavaganga2017@iifpt.edu.in

Preference : Job

**Project Title**

- ♦ Evaluation of efficiency of air heater with IR Heater for Different Heating Purpose in Food Industries

Internships

- ♦ AAVIN(Tamil Nadu Co op milk producers' Federation ltd) Thanjavur, Tamil Nadu
- ♦ Food Regulations and Compliance Centre (FRCC)

Skills

- ♦ AutoCAD
- ♦ MS Office
- ♦ Decorative skills
- ♦ Arts and craft

GIRIDHARAN B

B. Tech Food Technology

giridtharan2018@iifpt.edu.in

Preference : Job

**Project Title**

- ♦ Characterisation of white finger millet starch upon microwave and Hydro-thermal treatments

Skills

- ♦ Photography
- ♦ computer skills
- ♦ Team leading ability
- ♦ creative thinking
- ♦ Decision making

GOKUL NATH K

B. Tech Food Technology

gokulnath2018@iifpt.edu.in

Preference : Job

**Project Title**

- ◆ Characterization of white finger millet starch upon microwave and Hydro-thermal treatments

Internships

- ◆ KOTHARI SUGARS & CHEMICALS LTD SATHAMANGALAM UNIT
- ◆ PROPLANT FOODS PVT. LTD

Skills

- ◆ Adobe Photoshop & Adobe Aftereffects
- ◆ MS office
- ◆ Leadership
- ◆ Team work
- ◆ Photography
- ◆ Poster making

GOKUL S

B. Tech Food Technology

gokul2018@iifpt.edu.in

Preference : Job

**Project Title**

- ◆ Design and fabrication of Onion Peeler

Skills

- ◆ Project management
- ◆ Innovative Thinking
- ◆ Team work
- ◆ Welding and few workshop skills

HAMILTON BENITTO X

B. Tech Food Technology

hamilton2018@iifpt.edu.in

Preference : Job

**Project Title**

- ◆ Design and fabrication of Onion Peeler

Skills

- ◆ MS Office
- ◆ Time Management
- ◆ Creative thinking

IRENE MARY SHERMAN

B. Tech Food Technology

irenemary2018@iifpt.edu.in

Preference : Job

**Project Title**

- ◆ Product and Process development of legume based non dairy frozen dessert using high shear mixing and ultrasound emulsification
- A physicochemical and functional characterization

Internships

- ◆ Synthite Industries Pvt. Ltd., Kolenchery, Kerala
- ◆ BOS Natural Flavours Pvt. Ltd., Nellad, Kerala
- ◆ Eastern Condiments Pvt. Ltd., Adimaly, Kerala

Skills

- ◆ Equipped in MS Office
- ◆ Autocad
- ◆ Creative writing
- ◆ Oral presentation
- ◆ Public speaking
- ◆ Team player with proven leadership skills
- ◆ problem solving skills

JAYA SURUTHI J

B. Tech Food Technology

jayasuruthi2018@iifpt.edu.in

Preference : Job

**Project Title**

- ◆ Product and Process development of legume based non dairy frozen dessert using high shear mixing and ultrasound emulsification
- A physicochemical and functional characterization

Internships

- ◆ APPU FOOD PRODUCTS, Vadalur, Cuddalore District
- ◆ Jammai ice cream, saravana stores food pvt Ltd, kanchipuram, Tamil Nadu
- ◆ State AGMARK grad lab, Panruti, Cuddalore

Skills

- ◆ MS Office
- ◆ Event Management
- ◆ Team Work

JEGAN M

B. Tech Food Technology

jegan2018@iifpt.edu.in

Preference : Job

**Project Title**

- ◆ Product and Process development of legume based non dairy frozen dessert using high shear mixing and ultrasound emulsification
- A physicochemical and functional characterization

Internships

- ◆ Kothari sugars and chemical limited

Skills

- ◆ Soft skills

JEYASURIYA S K

B. Tech Food Technology

jeyasuriya2018@iifpt.edu.in

Preference : Job

**Project Title**

- ◆ Melamine detection in milk powder using X ray diffraction

Internships

- ◆ Manna foods pvt.ltd, Madurai
- ◆ Aavin, Madurai

Skills

- ◆ MS office
- ◆ photoshop

HARI CHAAREN K V

B. Tech Food Technology

harichaaren2018@iifpt.edu.in

Preference : Job

**Project Title**

- ◆ Design and fabrication of onion peeler for MSME'S

Internships

- ◆ Innovative food processing techniques by Nehru Institute of Technology

Skills

- ◆ MS office & MS Excel
- ◆ AutoCAD
- ◆ Event management
- ◆ Photography
- ◆ Photo editing, Video editing

KANALI V C

B. Tech Food Technology

kanali2018@iifpt.edu.in

Preference : Job

**Project Title**

- ◆ Detection of Melamine in Milk Powder By Powder X-Ray Diffraction (PXRD)

Internships

- ◆ Aavin, Production and quality control of milk , Thanjavur

Skills

- ◆ GATE Qualified - 2022
- ◆ Team work
- ◆ Leadership
- ◆ MS office
- ◆ oral presentation

KAVINILA S

B. Tech Food Technology

kavinila2018@iifpt.edu.in

Preference : Job

**Project Title**

- ◆ Detection of Melamine in Milk Powder by Powder X-Ray Diffraction (PXRD)

Internships

- ◆ Jamaai Icecream, Saravana Stores Foods Pvt Ltd, Padapai, Chennai
- ◆ Appu Food Products, Vadalur, Cuddalore district, Tamilnadu
- ◆ State Agmark Grading Lab and Cold Storage Unit, Panruti, Cuddalore

Skills

- ◆ GATE Qualified - 2022
- ◆ MS Office
- ◆ Time Management
- ◆ Presentation skills
- ◆ Teamworking
- ◆ Adaptability

KAVINPRASANTH S

B. Tech Food Technology

kavinprasanth2018@iifpt.edu.in

Preference : Job

**Project Title**

- ◆ Low temperature drying of foods for improved quality retention

Skills

- ◆ Project Management
- ◆ Innovative thinking
- ◆ Team work and low level programmer

LINSA V J

B. Tech Food Technology

linsa2018@iifpt.edu.in

Preference : Job

**Project Title**

- ◆ Low temperature drying of foods for improved quality retention

Internships

- ◆ Malabar Regional Co operative Milk Producers' Union (MRCMPU MILMA), Kerala

Skills

- ◆ C programming
- ◆ MS Office
- ◆ Critical Thinking
- ◆ Time Management

MUHAMMED RAMEEZ K V

B. Tech Food Technology

muhammedrameez2018@iifpt.edu.in

Preference : Job

**Project Title**

- ◆ Low temperature drying of foods for improved quality retention

Internships

- ◆ Eastern Condiments Pvt. Ltd., Adimali, kerala

Skills

- ◆ Equipped in MS Office
- ◆ Photo editing, Video editing
- ◆ AutoCAD
- ◆ LabVIEW
- ◆ C++ Programming
- ◆ Creative writing, Public speaking
- ◆ Team player with proven leadership skills

PRAVEEN KUMAR S

B. Tech Food Technology

praveenkumar2018@iifpt.edu.in

Preference : Job

**Project Title**

- ◆ Influence of plasma activate ice on the shelf life extension of prawn

Skills

- ◆ Strategic thinking and planning abilities
- ◆ Global orientation
- ◆ Team work
- ◆ Diligent
- ◆ Analytical skills

AMUDHAN R

B. Tech Food Technology

amudhan452000@gmail.com

Preference : Job

**Project Title**

- ◆ Comparison of different drying technique's on Quality Characteristics of Extracted essential oil from Assam Lemon peel

Internships

- ◆ Kothari sugar and chemical .Ltd

Skills

- ◆ MS office
- ◆ Photoshop

SWETHA R

B. Tech Food Technology

Swethar2018@iifpt.edu.in

Preference : Job

**Project Title**

- ♦ baking of Cookies using radio frequency

Skills

- ♦ MS office
- ♦ MS excel
- ♦ Team management

RAGHAV S

B. Tech Food Technology

raghav2018@iifpt.edu.in

Preference : Job

**Project Title**

- ♦ Microwave & Infrared (IR) Assisted parboiling of Paddy

Internships

- ♦ Omega dairy
- ♦ Kothari sugars

Skills

- ♦ XAT Qualified (65 Percentile)
- ♦ Event management
- ♦ Decision making
- ♦ Problem Solving
- ♦ Photo and Video Editing
- ♦ Presentation
- ♦ Adaptability

RAKSHAMBIGA R

B. Tech Food Technology

rakshambiga2018@iifpt.edu.in

Preference : Job

**Project Title**

- ♦ Analysis of carbon footprint in wheat flour milling

Internships

- ♦ Creative aromatics(specialities)pvt.ltd

Skills

- ♦ Leadership
- ♦ Communication skills
- ♦ MS excel
- ♦ Writing
- ♦ Interpersonal skills

ROOBA R

B. Tech Food Technology

rooba2018@iifpt.edu.in

Preference : Job

**Project Title**

- ♦ Analysis of carbon footprint in wheat milling

Internships

- ♦ Aavin, Thanjavur

Skills

- ♦ MS office
- ♦ Time management
- ♦ Patience
- ♦ Active listening

ROSHINA MATHEW

B. Tech Food Technology

roshina2018@iifpt.edu.in

Preference : Job

**Project Title**

- ♦ Analysis of Carbon Footprint in wheat Milling

Internships

- ♦ Kerala Co operative Milk Marketing Federation (Milma)
- ♦ DNV GL (Virtual internship)
- ♦ Food Regulation & Compliance Centre (Virtual internship)
- ♦ ASTRO Research Society (Virtual internship)

Skills

- ♦ MS office
- ♦ Poster designing
- ♦ Leadership
- ♦ Teamwork
- ♦ Organisational skill

NIVETHA S

B. Tech Food Technology

nivetha2018@iifpt.edu.in

Preference : Job

**Project Title**

- ♦ Shelf life analysis of ready to bake puff pastry sheets

Internships

- ♦ Jammai ice cream, saravana stores food pvt Ltd, kanchipuram, Tamil Nadu
- ♦ Appu food products, cuddalore, Tamil Nadu
- ♦ State Agmark grading lab and cold storage, cuddalore, Tamil Nadu

Skills

- ♦ GATE Qualified - 2022
- ♦ MS office
- ♦ Team work
- ♦ Time management

SANJAY K G

B. Tech Food Technology

sanjay2018@iifpt.edu.in

Preference : Job

**Project Title**

- ◆ Stabilization of Traditional Rice Bran using Ohmic Heating & Value Addition

Internships

- ◆ MILMA Kerala Co operative Milk Marketing Federation Limited (KCMMF)

Skills

- ◆ Equipped in MS Office
- ◆ AutoCAD
- ◆ Labview
- ◆ C++ Programming
- ◆ Decision making
- ◆ Oral Presentation
- ◆ Team player with proven leadership skills
- ◆ Effective in analyzing relevant information, Problem solving

SASTHA R

B. Tech Food Technology

sastha2018@iifpt.edu.in

Preference : Job

**Project Title**

- ◆ Stabilization of traditional rice bran using Ohmic heating & value addition

Internships

- ◆ Kothari sugar and chemical Ltd, Sathamangalam, Ariyalur district
- ◆ Manna foods Pvt Ltd, Ayyankottai, Madurai
- ◆ Aavin, Madurai

Skills

- ◆ MS office
- ◆ photoshop

SATHISHWARAN S

B. Tech Food Technology

sathishwaran 2018@iifpt.edu.in

Preference : Job

**Project Title**

- ◆ Stabilization of traditional rice bran using Ohmic heating & value addition

Skills

- ◆ MS Word, MS Excel & MS Power point
- ◆ Management Skills
- ◆ Oral Presentation
- ◆ Active Listener
- ◆ Team Player

SHAKETH RAM V

B. Tech Food Technology

shakethram2018@iifpt.edu.in

Preference : Job

**Project Title**

- ◆ Effect of edible coating and combined effects of modified atmospheric packaging and corrugated box coating on extending the shelf life of carrots

Skills

- ◆ GATE Qualified - 2022
- ◆ Problem Solving
- ◆ MS office
- ◆ Oral Presentation
- ◆ Public Speaking

SNEHA R

B. Tech Food Technology

sneha2018@iifpt.edu.in

Preference : Job

**Project Title**

- ◆ Effect of edible coating and combined effects of modified atmospheric packaging and corrugated box coating on extending the shelflife of carrots
- ◆ Effect of different soaking temperature and induction steaming on parboiling of paddy

Internships

- ◆ Parle products Pvt Ltd Madurai
- ◆ Pro plant foods Pvt Ltd

Skills

- ◆ Managerial skills
- ◆ Event organising
- ◆ Leadership
- ◆ Presentation
- ◆ MS office

SUBHIKSHA P

subhiksha2018@iifpt.edu.in

Preference : Job

**Project Title**

- ◆ Effect of edible coating and combined effects of modified atmospheric packaging and corrugated box coating on extending the shelflife of carrots
- ◆ Effect of different soaking temperature and induction steaming on parboiling of paddy

Internships

- ◆ Aavin, Thanjavur
- ◆ Astro Research Society Space Food Research & Product Development

Skills

- ◆ CAT Qualified (73.98 Percentile)
- ◆ C++ Programming
- ◆ MS Office
- ◆ Team player

SUSHMITHASRI R

B. Tech Food Technology

sushmithasri2018@iifpt.edu.in

Preference : Job

**Project Title**

- ◆ Comparative Study on Photocatalytic Degradation Of Pesticides And Their Effects On Preservation Of Grapes

Internships

- ◆ Aavin Co operative Milk Producers Union Ltd, Thanjavur

Skills

- ◆ MS PowerPoint, MS excel & MS word
- ◆ Time management
- ◆ Team work
- ◆ Oral presentation

SUSMITHA S

B. Tech Food Technology

susmitha2018@iifpt.edu.in

Preference : Job

**Project Title**

- ◆ Comparative Study on Photocatalytic Degradation Of Pesticides And Their Effects On Preservation Of Grapes

Internships

- ◆ Kerala Cooperative Milk Marketing Federation Ltd, Kollam
- ◆ Proplant foods Pvt Ltd

Skills

- ◆ MS Excel & PowerPoint
- ◆ Presentation skills
- ◆ Art and Craft skills
- ◆ leadership
- ◆ Adaptability
- ◆ Event management

SWETHA M

B. Tech Food Technology

swetham2018@iifpt.edu.in

Preference : Job

**Project Title**

- ◆ Comparative Study on Photocatalytic Degradation Of Pesticides And Their Effects On Preservation Of Grapes

Internships

- ◆ Aavin Madurai

Skills

- ◆ Time management
- ◆ Team management
- ◆ MS office

ANNAPOORANI T

annapoorani2018@iifpt.edu.in

Preference : Job

**Project Title**

- ◆ Comparison of different drying technique's on Quality Characteristics of Extracted essential oil from Assam Lemon peel

Internships

- ◆ Aavin, Thanjavur

Skills

- ◆ MS office
- ◆ Team work
- ◆ Time management

THEEPTHI B

B. Tech Food Technology

theepthi2017@iifpt.edu.in

Preference : Job

**Project Title**

- ◆ Evaluation of efficiency of air heater with IR heater for Different Heating Purpose in Food Industries

Internships

- ◆ Aavin (Tamil Nadu cooperative milk producers federation limited) Thanjavur

Skills

- ◆ MS office
- ◆ AutoCAD
- ◆ Craft making

THIRUKUMARAN R

B. Tech Food Technology

thirukumaran2017@iifpt.edu.in

Preference : Job

**Project Title**

- ◆ Impact of hydrocolloids in fabrication of plant based meat alternative
- ◆ Effect of homogenization, ultrasonication & microfluidization on stability of coconut milk

Internships

- ◆ Adyar Ananda Bhavan Chennai
- ◆ Modern Food Enterprises Private Limited Chennai
- ◆ Bliss Tree Trichy

Skills

- ◆ Proficient in operating 3D printer, Rheometer, Texture Profile analyzer, - Microfluidizer, HPLC, Ultrasonicator, Electrosprayer, Electrospinning, - Spray dryer, Freeze dryer
- ◆ Habited with Autocad
- ◆ C,C++ Programming
- ◆ Technical Article Writing
- ◆ Presentations and Leadership

VIGNESHWARAN V

B. Tech Food Technology

vigneswaran2018@iifpt.edu.in

Preference : Job

**Project Title**

- ♦ Baking of Cookie using Radio Frequency (RF)

Internships

- ♦ Aavin, Thanjavur
- ♦ Kothari Sugars and chemical Limited, Ariyalur

Skills

- ♦ MS office
- ♦ MATLAB
- ♦ Creative thinking
- ♦ Decision making

VINOTH KANNA K

B. Tech Food Technology

vinothkanna2018@iifpt.edu.in

Preference : Job

**Project Title**

- Baking of Cookie using Radio Frequency (RF)

Internships

- ♦ Aavin, The Sivagangai District Co Operative Milk Producers' Union Ltd., Karaikudi.

Skills

- ♦ MS Office
- ♦ Adobe Photoshop

VRINDA VENUGOPAL

B. Tech Food Technology

vrinda2018@iifpt.edu.in

Preference : Job

**Project Title**

- ♦ Analysing Customer Preferences through Virtual Market Survey using Eye Tracking and preparing Guidelines for Start up companies to increase their Market value

Internships

- ♦ MILMA , KCMMF Kerala Co operative Milk Marketing Federation
- ♦ Research Intern at Astro Research Society
- ♦ Internship training on Food Safety and Quality Management System organized by Haldia Institute of Technology approved by DNV GL

Skills

- ♦ MS PowerPoint, MS Word & MS Excel
- ♦ C Programming
- ♦ Presentation, Poster designing



M.Tech

2021 - 2022



**ABDUL REHMAN****M. Tech Food Process Engineering****Project Title**

- ◆ Detection of Phytochemicals in Selected Food Products Using Biosensor

Internships

- ◆ ITC Hotel, Delhi
- ◆ Patanjali, Haridwar
- ◆ Amul Dudhmotisagar, Dharuhera
- ◆ Morton India, Allahabad

Skills

- ◆ MS Office, Video editing using Filmora, Tech-enthusiastic
- ◆ Presentation & Oratory skills

abdul2021@iifpt.edu.in

Preference : Job

**ASHWATHI KC****M. Tech Food Process Engineering****Project Title**

- ◆ Study on Development of Rapid Detection Technique for Sensory Attributes of Idli Using Computer Vision

Work Experience

- ◆ UVANDUS Farm fresh, Mavungal, Kanhangad

Internships

- ◆ ITC Trichy (Food Division)
- ◆ Central Institute of Fisheries Technology (CIFT) Kochi, Kerala

Skills

- ◆ Computer proficiency, MATLAB, MS Office, & C++ Programming, Autocad
- ◆ Organizational Skills, Teamwork, Flexible, Adaptability, Time Management, Communication

ashwathi2021@iifpt.edu.in

Preference : Job

**ATCHAYA P T****M. Tech Food Process Engineering****Project Title**

- ◆ Effect of M-PEF on Preservation of Ready to Drink Beverage (Sugarcane Juice)

Internships

- ◆ Lion Dates Impex Pvt Ltd, Tiruchirapalli
- ◆ Food Buddies, Chennai

Skills

- ◆ Hand on Experience on PEF, Membrane Separation Filter Equipment
- ◆ SPSS, MS Office, Autocad
- ◆ Time Management, Consistently Meeting Deadlines, Effectively Managing Multiple Project Simultaneously, Able to Siftly Learn and Apply Emerging Technologies

atchaya2021@iifpt.edu.in

Preference : Job



CHINGAKHAM NGOTOMBA

M. Tech Food Process Engineering

Project Title

- ◆ Design and Fabrication of Neera Tapping Machine

Internships

- ◆ Government Fruit Preservation Factory, Singtam, Sikkim
- ◆ Mehsana Dairy & Food Products Limited, Mehsana, Gujarat

Skills

- ◆ MS office, Adaptability
- ◆ Modification of Existing Products
- ◆ Basics of Wine Making
- ◆ Good in Teamwork

chingakham2021@iifpt.edu.in

Preference : Job



MEENA L

M. Tech Food Process Engineering

Project Title

- ◆ Effect of Ultrasound on Probiotic Millet Based Beverage

Internships

- ◆ Nilgiris Dairy Plant, Bangalore

Skills

- ◆ Adaptability, Time Management, Active Listening

meena2021@iifpt.edu.in

Preference : Job



NARALE BHAKTI ANAND

M. Tech Food Process Engineering

Project Title

- ◆ Ultrasound Induced Changes to Proteins of Field beans and Study on Modification of its Functionality and Quality

Internships

- ◆ Bauli India Bakes and Sweets Pvt Ltd, Baramati, Maharashtra
- ◆ FoodtechnoAce

Skills

- ◆ MS Office, Handling Ultrasound, Management, - Leadership
- ◆ Adaptability, Team work, Communication skills,

narale2021@iifpt.edu.in

Preference : Job



SAI PREETHAM G

M. Tech Food Process Engineering

Project Title

- ◆ Design & Development of Splitting and Feeding Mechanism For Moringa Pulper

Internships

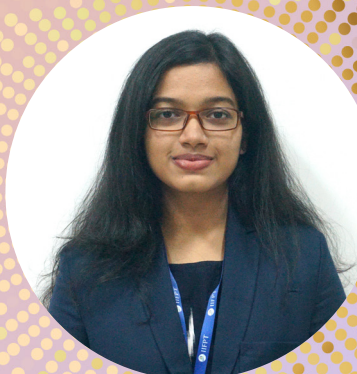
- ◆ ITC- Agri Business Division

Skills

- ◆ AutoCad(Basics)
- ◆ Solid Works (Basics)
- ◆ Computational Fluid Dynamics(Basics)
- ◆ MS Office
- ◆ Adobe Photoshop
- ◆ Leadership Management Skills

gpreetham2021@iifpt.edu.in

Preference : Job



SANJANA K

M. Tech Food Process Engineering

Project Title

- ◆ Effect of High-Pressure Processing Treatment on Quality Characteristics of Plant-Based Milk Beverages

Internships

- ◆ Escort training center, Bangalore
- ◆ Ayyappa Ghee, Coimbatore
- ◆ Milma, Palakkad.

Skills

- ◆ Team management
- ◆ Good communication
- ◆ Adaptability
- ◆ MS Office
- ◆ Technical Skill

sanjana2021@iifpt.edu.in

Preference : Job



TOLETI KAVYA SREE

M. Tech Food Process Engineering

Project Title

- ◆ Investigation on Laser Marking of Fruits - Effective Traceability Alternative

Internships

- ◆ Kansas State University, Kansas, USA
- ◆ Central Institute of Agricultural Engineering - Regional Center (CIAE-RC), Coimbatore

Skills

- ◆ C Programming, AUTOCAD, MS Office, MATLAB
- ◆ Basic knowledge of HACCP
- ◆ High Emotional Intelligence
- ◆ Extensive Organizational Skills

toleti2021@iifpt.edu.in

Preference : Job

**VIDYA D'CRUZ****M. Tech Food Process Engineering****Project Title**

- ♦ Study on the Effect of Parboiling Methods on Quality Characteristics of Traditional Variety of Paddy

Internships

- ♦ VERKA Dairy Plant, Mohali, Punjab
- ♦ KVASU Dairy Plant, Mannuthy, Thrissur
- ♦ Kerala Livestock Development Board, Dhoni, Palakkad
- ♦ University Livestock Farm (ULF) and Fodder Research Development Scheme (FRDS) – Mannuthy, Thrissur

Skills

- ♦ Computer proficiency
- ♦ Video editing
- ♦ Time-management
- ♦ Multi-tasking

vidya2021@iifpt.edu.in

Preference : Job

**BYRESH T S****M. Tech Food Process Technology****Project Title**

- ♦ Effect of Pineapple Fruit Byproducts on White Finger Millet Vegan Probiotic Beverage

Internships

- ♦ BAMUL Dairy Kanakapura, Mother Dairy Yelahanka
- ♦ Chikkaballapur Mega Dairy of Karnataka Milk Federation (NANDINI)

Skills

- ♦ Handling of Analytical Instruments & Engineering Drawing
- ♦ Positive Thinking and Work Ethic

byresh2021@iifpt.edu.in

Preference : Job

**KAVITHA L****M. Tech Food Process Technology****Project Title**

- ♦ Entrapment of Bioactive Compounds from Ginger using Innovative Drying System and Development of the Novel Ginger Drink

Internships

- ♦ GSK, Sonapat

Skills

- ♦ Communication
- ♦ Teamwork
- ♦ Project Management
- ♦ Adaptability
- ♦ Time management
- ♦ Handling various equipment
- ♦ Problem Solving

kavitha2021@iifpt.edu.in

Preference : Job

**KIRANKUMAR M****M. Tech Food Process Technology****Project Title**

- ♦ Application of Novel Technology Ozone on Millet & Millet Products and Development of Green Technology for Process industries.

Internships

- ♦ Dairy Science College, Bangalore
- ♦ Karnataka Milk Federation (KMF), Bangalore.

Skills

- ♦ MATLAB
- ♦ AUTOCAD
- ♦ SPSS IBM

kirankumar2021@iifpt.edu.in

Preference : Job

**NAJMA K****M. Tech Food Process Technology****Project Title**

- ♦ Study on Removal of Aflatoxin in Red Chilli by Non Thermal Techniques

Internships

- ♦ KVASU Dairy Plant and Meat Plant
- ♦ Keerthi Agro mills Pvt Ltd
- ♦ Artocarpus Pvt Ltd
- ♦ Raidco Curry Powder Plant Pvt Ltd
- ♦ Milma Trivandrum
- ♦ Elite foods Pvt Ltd
- ♦ Meat Products of India, Koothattukulam

Skills

- ♦ Verbal and Non Verbal Communication
- ♦ Leadership qualities
- ♦ MS Office

najma2021@iifpt.edu.in

Preference : Job

**PADMA SREE K****M. Tech Food Process Technology****Project Title**

- ♦ PCR Based Detection of Genetically Modified Maize in Processed Foods Sold Commercially in India

Internships

- ♦ ABInBEV, Charminar breweries Ltd, Sangareddy

Skills

- ♦ Food quality testing, Quality control & Product - development
- ♦ Leadership
- ♦ Good presentation skills
- ♦ MS office

padma2021@iifpt.edu.in

Preference : Job

**PANGI NARENDRA****M. Tech Food Process Technology****Project Title**

- ♦ Study on the Effect of Different Methods of Soaking on the Quality Characteristics of the Traditional Rice

Internships

- ♦ Drip Irrigation, Dornala, Prakasham

Skills

- ♦ Communication
- ♦ Critical Thinking

pangi2021@iifpt.edu.in

Preference : Job

**RASHMITHA R****M. Tech Food Process Technology****Project Title**

- ♦ Optimization of SWE (Salt-Water-Energy) Nexus of Pressure Cooking to Maximize the Nutritional and Flavor Profiles of Moringa

Internships

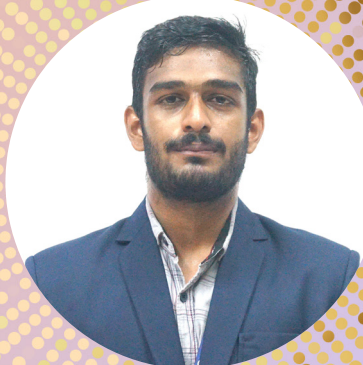
- ♦ FSSAI
- ♦ UNIBIC Foods India Pvt Ltd
- ♦ Palakkad Coconut Producers Company Limited
- ♦ Britto Sea Foods Exports Pvt Ltd

Skills

- ♦ Leadership Experience, Teamwork and Collaboration
- ♦ Oral and Written Communication Skills
- ♦ Problem Solving Ability.

rashmitha2021@iifpt.edu.in

Preference : Job

**SUBITH C****M. Tech Food Process Technology****Project Title**

- ♦ Synthesis and Characterization of Cereal Based Xerogel and Its Shape Transformation

Work Experience

- ♦ Artocarpus Foods Pvt Ltd

Internships

- ♦ Milma, Thiruvananthapuram
- ♦ Meat Products of India, Koothattukalam
- ♦ Elite Tasty Toast Pvt Ltd
- ♦ Artocarpus Foods Pvt Ltd
- ♦ Keerthi Agro Mills Pvt Ltd
- ♦ Raido Curry Powder Factory, Kannur
- ♦ KVASU- Dairy Plant, Mannuthy
- ♦ KVASU- Meat Technology Unit, Mannuthy

Skills

- ♦ Communication skills Microsoft office SPSS

subith2021@iifpt.edu.in

Preference : Job



VIDHYA LAKSHMI A

M. Tech Food Process Technology

Project Title

Safe Storage of Dried Fig and Fig Products

Work Experience

♦ Trezee Food Ventures Pvt Ltd

Internships

- ♦ Australian Foods Pvt Ltd - Cookie Man, Chennai
- ♦ Gerophyta Micro Algal Biotechnology Research and Training Centre (GMBRTC), Pudukkottai
- ♦ Quantum Confectionary Pvt Ltd, Pollachi
- ♦ Sakthi Sugars Limited – soya division, Pollachi
- ♦ Winner Coco Company, Pollachi

Skills

- ♦ MS Office, Good communication and oratory skills, Event Organising
- ♦ Problem solving, Work management, Adaptability

vidhyaa2021@iifpt.edu.in

Preference : Job



WADJE PRANAV PRAKASH

M. Tech Food Process Technology

Project Title

♦ Extraction and Characterization of the Proteins from the Insect Superworm

Internships

♦ Sula Vineyards

Skills

- ♦ Familiar with software System Application Products (SAP)
- ♦ Good at giving PowerPoint presentations, Video editing
- ♦ Poster Designing, Leadership and Management, Teamwork, Interpersonal communication
- ♦ Decision making, Adaptability, Patience

wadje2021@iifpt.edu.in

Preference : Job



ABHILASH VASUDEORAO ARBAL

M. Tech Food Safety and Quality Assurance

Project Title

♦ Development of Suitable Non-Destructive Method using FT-IR and XRD for Detection of Adulterants in Tea and Coffee

Work Experience

♦ Ranade Dairy, Yavatmal, Maharashtra

Internships

♦ Warana Dairy, Kolhapur, Maharashtra

Skills

- ♦ Hand on experience on FT-IR/NIR and XRD, SPSS UnscramblerX, OMNIC Spectra, MATLAB, OriginPro
- ♦ Communication & Written Skills

abhilash2021@iifpt.edu.in

Preference : Job

**ABIN MATHEWS****M. Tech Food Safety and Quality Assurance****Project Title**

- ♦ Application of Novel Technologies for Extraction of Protein from Sesame Seed Cake and Strategies to Mitigate Sesame Allergenicity

Internships

- ♦ AFSTI & BAPS Mumbai
- ♦ Snackible Pvt Ltd, Mumbai

Skills

- ♦ Hands-on experience on Ultrasound, Microwave & FTIR
- ♦ Good communication skills, Effective presentation skills,

abin2021@iifpt.edu.in

Preference : Job

**BILAWAR SUJATA SANJAY****M. Tech Food Safety and Quality Assurance****Project Title**

- ♦ Effect of Preservative on Heat Resistant Bacterial Pathogens with Natural Compound

Internships

- ♦ Malganga Milk and Agro Products Pvt Ltd
- ♦ Gokul- Kolhapur District Cooperative Milk Products Union Ltd.

Skills

- ♦ Hard working
- ♦ Time management
- ♦ Coordination

bilawar2021@iifpt.edu.in

Preference : Job

**DARSHAN SANJAY GHANGALE****M. Tech Food Safety and Quality Assurance****Project Title**

- ♦ Plant Based Protein Incorporated, Textural Infused, Meat Analogue

Internships

- ♦ Freshtrop Fruits Pvt. Ltd

Skills

- ♦ MS Office
- ♦ Statistical data Analyzer minitab
- ♦ Video editing
- ♦ Presentation skills
- ♦ Good communication skill

ghangale2021@iifpt.edu.in

Preference : Job

**JENIFER P****M. Tech Food Safety and Quality Assurance****Project Title**

- ◆ Anti-biofilm and ABR-ESBL Inhibitory Properties of Bioactive Molecules from Macro-organisms and Food Waste Associated Predominant Microorganisms

Internships

- ◆ Kushalta Bakes Pvt. Ltd
- ◆ Tamil Nadu Tea Plantation Corporation Limited
- ◆ Erode District Co-operative Milk Procedures Union Ltd.

Skills

- ◆ MS Office

jenifer2021@iifpt.edu.in

Preference : Job

**KAARUNYA A****M. Tech Food Safety and Quality Assurance****Project Title**

- ◆ Study on the Synergistic Effect of UV and Biological Agents for the Post Harvest Management of Fruits/ Vegetables

Internships

- ◆ CSIR-CFTRI, Mysore
- ◆ Symega Food Ingredients Pvt Ltd, Bengaluru
- ◆ Mysuru Dist.Co-operative Milk Producer's Societies Union Ltd
- ◆ Tamilnadu Co-operative Milk Federation Ltd (Aavin)

Skills

- ◆ SPSS, Design Expert, Communication, MS Office
- ◆ Leadership, Teamwork

kaarunya2021@iifpt.edu.in

Preference : Job

**KARUNA ASHOK APPUGOL****M. Tech Food Safety and Quality Assurance****Project Title**

- ◆ Novel Strategies for Safety of Peanuts

Internships

- ◆ Maiyas Beverages and Foods Pvt Ltd
Bangalore Karnataka

Skills

- ◆ Good Communication, Confident, Positive attitude
- ◆ Enthusiastic, Team Spirit, Punctual & Time Management

karuna2021@iifpt.edu.in

Preference : Job

**KIRITI AARADHANA S****M. Tech Food Safety and Quality Assurance****Project Title**

- ◆ Effect of Various Processing Technologies on Biochemical Attributes of Milk

Internships

- ◆ CSIR-CFTRI, Mysore

Skills

- ◆ New food Product Development
- ◆ Food Quality Analysis
- ◆ Microsoft office

kiriti2021@iifpt.edu.in

Preference : Job

**KOPERUNDEVI V****M. Tech Food Safety and Quality Assurance****Project Title**

- ◆ Studies on the Effect of Process Modified Karuppu Kavuni Rice (Oryza sativa L. Indica)

Work Experience

- ◆ Sri Velavan Agro, Trichy

Internships

- ◆ Enerlife India Pvt Ltd, Chennai
- ◆ Sri Velavan Agro, Trichy
- ◆ Pondicherry Co-operative Milk Producers Union, Pondicherry

Skills

- ◆ Auto CAD, MS Office, C language
- ◆ Team Management, Emotional intelligence
- ◆ Positive attitude, Adaptability

Koperundevi2021@iifpt.edu.in

Preference : Job

**SELOKAR NUPUR VIJAY****M. Tech Food Safety and Quality Assurance****Project Title**

- ◆ Development and Evaluation of High Protein High Energy Snack Bar

Internships

- ◆ Vasundhara Dairy Amul Nagpur

Skills

- ◆ Confidence
- ◆ Good Communication
- ◆ Video Editing
- ◆ Team Work
- ◆ Self Management
- ◆ Positive Attitude

selokar2021@iifpt.edu.in

Preference : Job





**National Institute of Food Technology,
Entrepreneurship and Management - Thanjavur (NIFTEM-T)**
(An Institute of National Importance; Formerly Indian Institute of Food Processing Technology - IIFPT)



For further information, please contact

DIRECTOR

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(An Institute of National Importance; Formerly Indian Institute of Food Processing Technology - IIFPT)

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