

# 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

## M.Tech PLACEMENT BROCHURE 2023-24

**FSSAI Referral & NABL  
Accredited Laboratory**



**NIFTEM-T**  
has been ranked

**nirf**



in Agriculture and Allied Sector Category  
& among 101-150 in Engineering Colleges category by  
the NIRF Ranking of Ministry of Education





# 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 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.

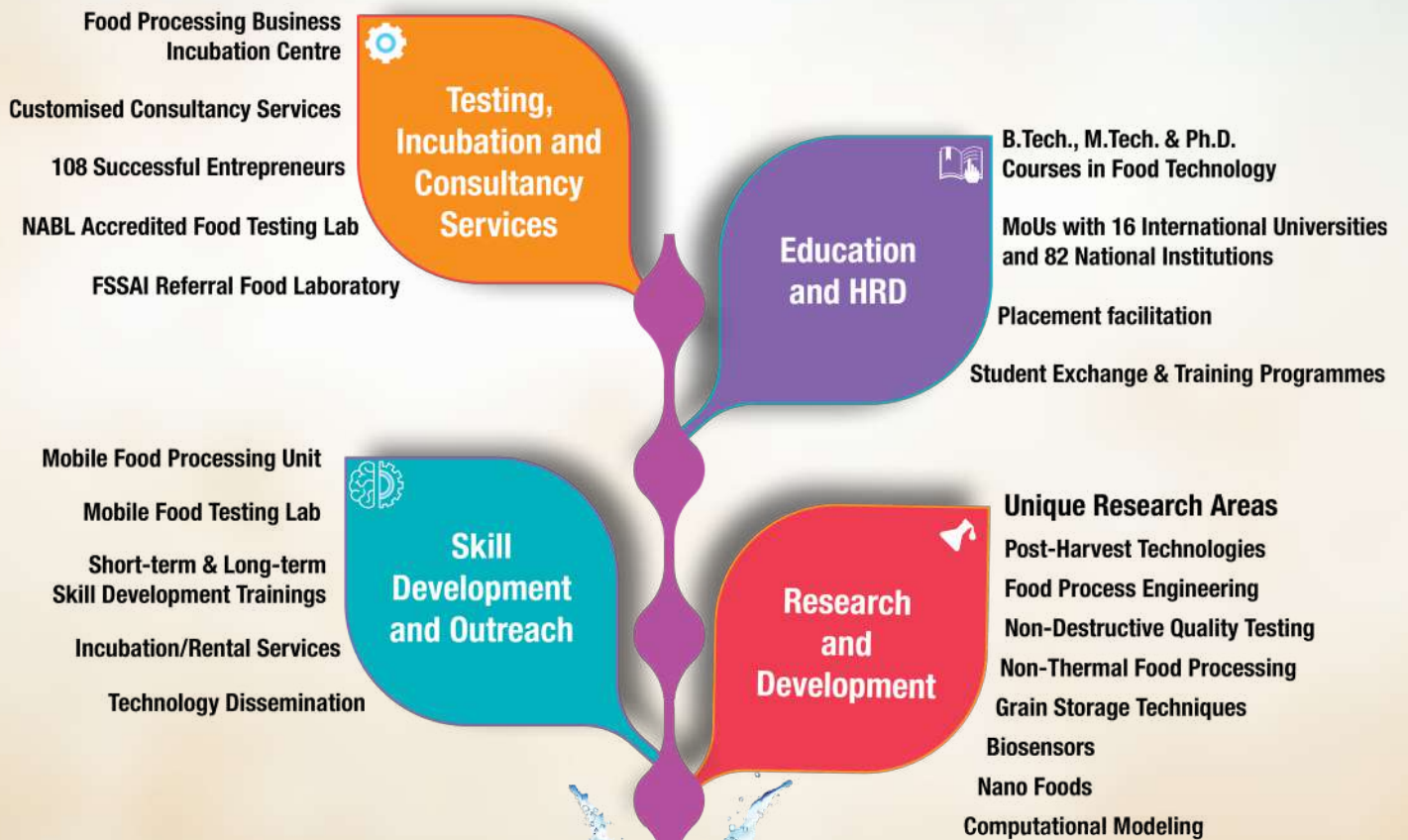


Dr. V. Palanimuthu  
Director, NIFTEM-Thanjavur

*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.

**ANANTIKA SHARMA**

M. Tech Food Process Engineering

anantikasharma220800@gmail.com

**Internships**

- ◆ R&D Intern (Jan'22- Jul'22)- Foodcoast International, Jalandhar, Punjab.

**Skills**

- ◆ MS Office
- ◆ MIS
- ◆ ASLT
- ◆ Instrumentation and Equipment Handling
- ◆ SolidWorks

Languages: Hindi, English, Gujarati, Marathi

**ASHWIN KUMAR S**

M. Tech Food Process Engineering

aswinkumar2k17@gmail.com

**Project Title**

- ◆ Design and fabrication of pilot-scale nanofiber membrane-based filtration unit for neera

**Internships**

- ◆ Technical Officer at Vijay Dairy & Farm Products, Pvt. Ltd.
- ◆ R&D Intern @ Waycool food products, pvt ltd, Chennai
- ◆ Students intern @ Food regulations and compliance center
- ◆ FOSTAC food safety training- Manufacturing (Level 2)

**Skills**

- ◆ MS office, SPSS, SAPP
- ◆ Planning, Monitoring and Flexibility to the working conditions
- ◆ Instrument handling and Food quality analysis

Languages: English, Tamil, Telugu(Limited working proficiency)

**NAVEEN T**

M. Tech Food Process Engineering

naveenking.tamil98@gmail.com

**Project Title**

- ◆ Food product development from defatted sal seed meal

**Internships**

- ◆ QC Intern at GRB Dairy Foods Pvt Ltd, Hosur, Tamilnadu
- ◆ Student Intern at Aavin Milk, Thanjavur, Tamilnadu

**Skills**

- ◆ MS Office, SPSS, AutoCAD (basics)
- ◆ Food Product Development
- ◆ Sensory Evaluation,
- ◆ Equipment Handling
- ◆ GMP

Languages: Tamil, English



**RAHINI**

M. Tech Food Process Engineering

rahinipalraj3112@gmail.com

**Project Title**

- ◆ Development of Sustainable Packaging Material  
- from Agricultural Waste

**Internships**

- ◆ Kavi Agro Agencies, Trichy, Tamilnadu
- ◆ Zen Tech Engineers, Coimbatore
- ◆ Ram Kumar Industries , Coimbatore

**Skills**

- ◆ MS Office, Origin Pro
- ◆ SPSS, SolidWorks (basics)
- ◆ New Product Development
- ◆ Instrument and Equipment handling

Languages: Tamil, English

**RITHIKA S**

M. Tech Food Process Engineering

rithika.selvaraj2000@gmail.com

**Internships**

- ◆ Student Intern at Anthem Biosciences Pvt Ltd, Bangalore
- ◆ Student Intern at Premiere Lakshmi Agro Foods. Coimbatore
- ◆ Student Intern at Angel Starch Foods and Pvt Ltd, Erode
- ◆ Student Intern at Sri Ayyappa Ghee, Coimbatore

**Skills**

- ◆ MS Office, SPSS
- ◆ New Product Development
- ◆ Instrumentation and Equipment Handling
- ◆ Interpersonal Skills

Languages: Tamil, English

**SATENDRA SINGH LODHI**

M. Tech Food Process Engineering

lodhisatyendra420@gmail.com

**Project Title**

- ◆ Design, Fabrication and Evaluation of Vibratory Feeder and  
Edge Cutter for Primary Processing of Moringa.

**Internships**

- ◆ Jabalpur Sahakari Dugdh Sangh Maryadit, MP State Cooperative Dairy  
Federation
- ◆ Central Farm Machinery Training and Testing Institute(CFMTTI), Budni
- ◆ Confederation of Indian Industry(CII), Madhya Pradesh

**Skills**

- ◆ Digital Marketing, Auditing, Computer Literacy & Data Analysis
- ◆ AutoCAD & SolidWorks
- ◆ Sensory Testing (FIZZ Software)

Languages: Hindi, English

**SUJI M**

M. Tech Food Process Engineering

sujimariappan3@gmail.com

**Internships**

- ◆ R & D Executive- Thillai's Masala, Viruthunagar
- ◆ Project Intern- Naga Limited Foods (RnD), Dindigul
- ◆ Virtual Internship- Astro Research Society, Vizianagaram
- ◆ Plant Based Foods Industry Association (PBFIA)

**Skills**

- ◆ MS Office, SPSS, **Soft skills**
- ◆ New Product Development
- ◆ Food Quality

Languages: Tamil, English, Malayalam (s)

**VISMAYA K SACHITHANANDHAN**

M. Tech Food Process Engineering

sachikannalath@gmail.com

**Project Title**

- ◆ Stored Grain Insects Detection using AI

**Internships**

- ◆ Student Intern - Kerala Co-operative Milk Marketing Federation Limited (MILMA), Palakkad
- ◆ Student Intern - Plant Based Foods Industry Association (PBFIA)
- ◆ Student Intern - Escorts Limited, Bangalore
- ◆ Student Intern - ICAR - Indian Institute of Soil & Water Conservation, Ooty

**Skills**

- ◆ Equipment Handling, Food Analysis
- ◆ FoSTaC Training in Advance Manufacturing - General & Covid
- ◆ Python, AutoCAD, Microsoft Office, SPSS, Interpersonal Skills

Languages: Malayalam, English, Tamil, Hindi

**AJAY KUMAR CHAUDHARY**

M. Tech Food Process Technology

acajay1999@gmail.com

**Project Title**

- ◆ Development of degradable packaging materials from agro processing industrial waste.

**Internships**

- ◆ trainee at Daawat Foods Ltd.
- ◆ trainee at Coca-Cola Ltd.
- ◆ Trainee - Excellent Bio Research Pvt. Ltd.

**Skills**

- ◆ Instrumentation & Equipment Handling
- ◆ Knowledge of HACCP, GMP, GHP, FSMS
- ◆ Hand-on Experience of Ozone Machine
- ◆ MS Office

Languages: Hindi, English



**ARTHIKA A**

M. Tech Food Process Technology

arthikathanjavur@gmail.com

**Project Title**

- ◆ Extraction of bioactive substances using nonthermal techniques.

**Internships**

- ◆ Trainee-PONLAIT-Pondicherry.
- ◆ Graduate Apprentice Trainee-ITC Limited, Trichy
- ◆ Intern-Hangrow foods India Pvt. Ltd., Erode
- ◆ Project assistant-NIFTEM-T, Thanjavur

**Skills**

- ◆ Food Analysis, Quality Assurance
- ◆ NPD
- ◆ Instrumentation & Equipment Handling
- ◆ MS Office

Languages: Tamil, English

**BAVATHARANI SA**

M. Tech Food Process Technology

bhavatharaniv1999@gmail.com

**Project Title**

- ◆ Development of Dairy Analogues from Chickpea Milk Employing - Different Homogenization Techniques

**Internships**

- ◆ Hatsun Agro Product Ltd ,Salem
- ◆ Food regulation and compliance centre FRCC
- ◆ Parle Products Pvt. Ltd(patwari bakers) , Madurai
- ◆ Indian Institute of Packaging IIP, Chennai

**Skills**

- ◆ Instrumentation and Equipment Handling
- ◆ Product Development and Sensory, Food Analysis
- ◆ HACCP, FSMS, MS Office , SPSS(basics)

Languages: Tamil, English

**BHAVANA M R**

M. Tech Food Process Technology

bhavanamr99@gmail.com

**Internships**

- ◆ R&D Intern @ Dhrithi Bio Solutions NPIC -CIF CFTRI, Mysore

**Skills**

- ◆ MS Office; SPSS
- ◆ Experience on Fruits and Vegetables Processing
- ◆ Knowledge of Food Laws and Regulations
- ◆ New Product Formulation
- ◆ Attention to Detail and Adaptability

Languages: Kannada, English, Hindi

**GEETHALAXMI M**

M. Tech Food Process Technology

geetharai24@gmail.com

**Internships**

- ◆ Student Intern - CAMPCO Chocolate Factory, Puttur, D.K., Karnataka

**Skills**

- ◆ MS Office; SPSS
- ◆ Instrumentation and Equipment Handling
- ◆ New Product Development and Sensory Evaluation
- ◆ Microbial and Analytical Techniques
- ◆ Knowledge of HACCP, GMP

Languages: Kannada, English, Tulu, Malayalam &amp; Hindi (Elementary Proficiency)

**GOKUL DEVI E**

M. Tech Food Process Technology

golde4971156@gmail.com

**Project Title**

- ◆ Processing of Paddy using advanced methods to enhance - its milling and cooking properties.

**Internships / Job**

- ◆ Nestle India LTD, Goa
- ◆ Aavin Dairy Cum Powder Plant
- ◆ Astro Research Society - Intern on Space food
- ◆ Vakul Foods

**Skills**

- ◆ MS Office; SPSS. HACCP Management
- ◆ Wet Chemistry Analysis; Instrumentation & Technical Writing
- ◆ Team Building, Critical Thinking & Problem Solving

Languages: English, Tamil

**KARTHIMOL ANILKUMAR**

M. Tech Food Process Technology

anilkumarkarthimol@gmail.com

**Internships**

- ◆ Malanadu Development Society , Kerala, Kottayam, Kanjirapalli
- ◆ Food regulations and compliance centre (FRCC)
- ◆ FOSTAC training on Manufacturing (level 2 ) & COVID

**Skills**

- ◆ G-OPERATOR, SPSS
- ◆ HACCP, FSMS, GMP, GHP, GAP
- ◆ New product development and Sensory Evaluation
- ◆ Food Analysis and quality assurance
- ◆ Leadership, Team work and Adaptability

Languages: Malayalam, English, Hindi ( basic proficiency)



**NEETA S UKKUNDA**

M. Tech Food Process Technology

neetasukkunda123@gmail.com

**Project Title**

- ◆ Development of low - Glycemic Index 3D printed Marzipan

**Internships**

- ◆ Karnataka Milk Federation - Dharwad, Karnataka
- ◆ Natural remedies - Bangalore, India

**Skills**

- ◆ MS Office, SPSS
- ◆ 3D food printing
- ◆ Food Laws and HACCP
- ◆ Leadership and Human resource management
- ◆ New product development & Sensory analysis

Languages: Kannada, English, Hindi (Basic level)

**PAVITHRA G**

M. Tech Food Process Technology

pavithrag52143@gmail.com

**Project Title**

- ◆ Development of Plant Based Meat Analogue

**Internships**

- ◆ Mycovation Pvt Ltd., NPIC-CSIR CFTRI, Mysore - Karnataka

**Skills**

- ◆ MS Office, SPSS
- ◆ New Product Formulation
- ◆ Sensory Testing of Food Products
- ◆ Instrumentation and Equipment Handling
- ◆ Knowledge of HACCP, GMP, GHP

Languages: Kannada, Telugu, English

**RAJESWARI K**

M. Tech Food Process Technology

rajedarshu212@gmail.com

**Project Title**

- ◆ Design and development of lab-scale continuous Moderate Electric - Field (MEF) unit for non-thermal pasteurization of liquid foods.

**Internships**

- ◆ Student Intern - SRM Food Products Pvt Ltd., Krishnagiri
- ◆ Student Intern - Plant Based Foods Industry Association (PBFIA)

**Skills**

- ◆ MS Office, SPSS
- ◆ New product development, Sensory analysis
- ◆ AutoCAD Basics
- ◆ HACCP, FSMS
- ◆ Interpersonal Skills

Languages: Tamil, English, Kannada, Hindi

**SIVASATHIYA M**

M. Tech Food Process Technology

siva39362@gmail.com

**Internships**

- ◆ Trainee - Suguna Foods Private Limited, Vayalur
- ◆ Plant Based Foods Industry Association( PBFIA)

**Skills**

- ◆ MS Office, SPSS
- ◆ Food Quality Analysis
- ◆ Product Development and Sensory Evaluation
- ◆ Leadership
- ◆ Athletics and Games

Languages: Tamil, English, Hindi (Basic level)

**DHANYA M**

M. Tech Food Safety and Quality Assurance

dhanyaji99@gmail.com

**Internships**

- ◆ Project Intern - A M Fisheries Ltd., Alappuzha
- ◆ Intern - Kerala Cooperative Milk Marketing Federation Limited(MILMA), Punnapra

**Skills**

- ◆ Food Quality Control & Quality Assurance
- ◆ Microsoft office; SPSS
- ◆ Knowledge on FSMS, HACCP, GMP,GHP
- ◆ Qualitative Research
- ◆ Interpersonal Skills

Languages: English, Malayalam, Hindi, Tamil

**KAVYA ELIVALA**

M. Tech Food Safety and Quality Assurance

kavyasy550@gmail.com

**Project Title**

- ◆ Value-added Tamarind Products and their Safety, Quality Assessment

**Internships**

- ◆ R & D Intern - Duosis Bio-Innovations Pvt. Ltd. NPIC-CSIR CFTRI, - Mysore, Karnataka
- ◆ Intern - Safe Food Mitra Private Limited, Jaipur - Rajasthan (Online)

**Skills**

- ◆ New Product Formulation
- ◆ Food Quality and Safety Analysis
- ◆ Microsoft Office
- ◆ Basic Statistical Analysis and SPSS
- ◆ Food Safety Management System

Languages: Kannada, English, Hindi (Basic level)



**NIVETHA S**

M. Tech Food Safety and Quality Assurance

nivethasara2001@gmail.com

**Internships**

- ◆ State Agmark Grading Lab and Cold storage, Cuddalore.
- ◆ Waycool pvt, Chennai.
- ◆ Jammai ice cream,kanchipuram.
- ◆ Appu foods,Cuddalore

**Skills**

- ◆ Food quality Analysis
- ◆ Knowledge on HACCP and FSMS
- ◆ Food Product Development, Analytical technique in food quality analysis
- ◆ MS Office

Languages: Tamil,English,Telugu

**POORNACHANDRIKA V**

M. Tech Food Safety and Quality Assurance

poornachandrika7434@gmail.com

**Project Title**

- ◆ Intergrated storage pest management

**Internships**

- ◆ Student Intern at Sri Shakthi Food testing Laboratory, Coimbatore.
- ◆ Student Intern at ABT industries Ltd., Sakthi soyas - Dairy division, Pollachi
- ◆ Student Intern at Premier Lakshmi Agro Foods Industries, Coimbatore.

**Skills**

- ◆ Food Quality Testing
- ◆ Equipment Handling
- ◆ FSMS, HACCP
- ◆ MS Office, SPSS
- ◆ New Product Development

Languages: English, Tamil, Hindi

**RAJA RAJESHWARI E**

M. Tech Food Safety and Quality Assurance

rajarajeshwarielangovan@gmail.com

**Internships**

- ◆ Production management Intern - Ruby Food Products Pvt Ltd., Madurai.
- ◆ Intern - The Sivaganga district cooperative milk producers' union Ltd., Karaikudi.
- ◆ Intern - Aavin, Madurai.

**Skills**

- ◆ New Product Development, Quality Assurance
- ◆ HACCP; FSMS
- ◆ Instrumentation and equipment handling
- ◆ MS Office

Languages: Tamil, English

**RESHMA R G**

M. Tech Food Safety and Quality Assurance

reshmarg444@gmail.com

**Internships**

- ◆ R & D Intern @ Dhriti Bio Solutions NPIC -CSIR CFTRI, Mysore
- ◆ Safe Food Mitra Private Limited, Jaipur - Rajasthan (Online)

**Skills**

- ◆ Food Analysis
- ◆ New Product Formulation
- ◆ Microsoft Office
- ◆ Time management and Communication

Languages: Kannada, English and Hindi

**SATHANYA P S**

M. Tech Food Safety and Quality Assurance

sathanya1208@gmail.com

**Internships**

- ◆ Student Intern at Sri Shakthi Food testing laboratory, coimbatore.
- ◆ Student Intern at ABT industries Ltd., Sakthi soyas - Dairy division, Pollachi
- ◆ Student Intern at Premier Lakshmi Agro Foods Industries, Coimbatore.

**Skills**

- ◆ Food Quality Analysis
- ◆ Instrument Handling
- ◆ Knowledge on HACCP, FSMS, GMP, GHP
- ◆ New Product development
- ◆ MS Office

Languages: Tamil, English

**V SHAKETH RAM**

M. Tech Food Safety and Quality Assurance

shakethram23@gmail.com

**Internships**

- ◆ Podaran Foods Pvt Ltd
- ◆ Vethaa milk pvt Ltd

**Skills**

- ◆ MS Office
- ◆ Analytical Techniques of Food Quality Parameters
- ◆ FSMS
- ◆ Public Speaking

Languages: Tamil, English, Hindi (basic proficiency)







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Entrepreneurship and Management - Thanjavur (NIFTEM-T)**  
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*For further information, please contact*

**DIRECTOR**

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