CENTRE FOR FOOD TECHNOLOGY
JIWAJI UNIVERSITY, GWALIOR


JIWAJI UNIVERSITY
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FOOD TECHNOLOGY
JIWAJI UNIVERSITY GWALI
Centre for Food Technology
(Established in 2003)
"A Legacy of Leading"

ABOUT JIWAJI UNIVERSITY

Jiwaji University Gwalior came into existence on May 23, 1964, through M.P. Govt. The university has been accredited with "A Grade" status.

The university has now once again prepared for NAAC accreditation. Centre for Food Technology, Jiwaji University, Gwalior was established in the year 2003 with an aim to produce qualified Food Technologists. Armed with skills to perform the industrial as well as academic purpose. and his marked its presence with its high research endeavored and technical edge.

DEPARTMENTAL PROFILE

The Centre for Food Technology, Jiwaji University, Gwalior was established in the year 2003 and has marked its presence with its high research endeavours and technical edge. The well-equipped laboratories provide a abundance of opportunities for the students to nourish their scientific exploration. Dedicated faculty members are involved in guiding the students in their minor and major research projects which are being offered in the department.

Students will have knowledge on the fundamentals of food science, food chemistry and biochemical changes during processing and preservation. The curriculum focuses on the basic principles of food processing, product development, quality and safety. The students will be able to understand organoleptic properties of food and apply sensory evaluation, product analysis, water management for food microbiology, ion exchange chromatography for therapeutic foods and so on.

The department is well known for its top-notch Food Technologists who thrive for challenges in Food Technology. The students are encouraged to take active part in cultural programs, seminars, paper presentation, quiz programs, fostac trainings etc. The department also understands the necessity of practical exposure to students and periodically arranges industrial visits. They sincerely undertaking the Project Training and even also obtained Placement in prestigious food industries and associated labs like- FDA, DFRL, Nestle, Mother Diary, Haldiram, Tropolite, Britannia, Devyaani foods, Nova, Mahaan Milk foods, Dabur, PepsiCo, Parle, Cadbury, Top N Town etc.

AIM

Centre for Food Technology provides a fundamental knowledge and practical skills to students, empowering them to establish their identity as a competent Food Technologists.

VISION

Centre for Food Technology upholds multiple visions: -

- To be an epicentre for food technology, driving advancements through innovations and cutting-edge research.
- To establish strong linkages with educational institutions and food industries for collaborative growth and knowledge exchange.
- To encourage students to be a remarkable research scholars or entrepreneurs with creative ideas for new product development in a sector of food processing and technology.

MISSION

We would achieve our vision through Learning, Ideation and Application of knowledge by:

A. Provide skilled manpower to the Food Industries.
B. Enable students to be Entrepreneur.
C. Create a Scientific approach & Research skills among students

COURSES OFFERED

PhD in Food Technology

PhD in Food Technology is a research - based doctorate course in Food Technology and its related fields. It deals with all the fields of food technology including Food Chemistry, Fruits & Vegetables, Cereal & Pulses Technology, Dairy Technology and Fish, Meat and Poultry etc.

PhD Food Technology eligibility criteria, a candidate must have completed an MSc or MTech in Food Technology or Food Science and Technology.

M.Sc. in Food Technology

M.Sc in Food Technology is post-graduate course that can be pursued by a graduate after the completion of an undergraduate degree in the field of Food Technology/Food Science & Nutrition / Life Science etc. The duration of M. Sc Course is 2 year which has 4 semesters including thesis research work in which in-depth knowledge of Food Science and Technology. This course deals with Food Analysis, Testing, Quality Control, Food Safety, NPD and R & D in different field of Food Technology. This program developed industries professionals, Academician and Entrepreneurs. Improvement and Development in different sector of Food Technology in respect of Processing, Engineering, Safety, Packaging and Shelf Life of food.

B.Sc. in Food Technology

B.Sc. in Food Technology is an under graduate course in the Life Science. Graduates of the programme will be trained to meet the needs of the Food Industry to support research, development, and manufacturing operations. The course trained the students to contribute towards Quality Assurance, Food Safety, Food Manufacturing & Food Packaging. This course is designed as such that graduates of the degree program will be among the strongest available candidates for entry to the food industry and higher education course.

Faculty Profile

Dr. Manoj Sharma

Associate Professor

Dr. Manoj Sharma obtained his B.Pharm from Barkatullah University, Bhopal in 2000 and M.Pharm (Pharmacology & Toxicology) from Rajiv Gandhi University of Health Sciences, Bangalore, Karnataka in March 2003. After Qualifying Junior Research Fellowship (JRF) Examination of DRDO, New Delhi in 2004, he joined as JRF in the Laboratory of Dr. R. Vijayaraghavan Head, Division of Pharmacology and Toxicology, Defence Research and Development Establishment (DRDE), Gwalior (MP) Followed by Senior Research Fellow (SRF) by in 2006 to pursue his Doctoral Work. He was awarded his PhD from Jiwaji University, Gwalior in April 2009.

He is currently obligated Coordinator Centre for Food Technology Department from 2- May-2022. He is working as an Associate Professor in Pharmacology and Toxicology Department, School of Studies in Pharmaceutical Sciences, Jiwaji University Gwalior India. His area of specialization is Development and evaluation of different formulations and products, Pesticide residue analysis and evaluation of antidotes against it and nerve agent toxicity, Development of cytoprotective agent against alkylating anticancer agents and Drug discovery & development. He has published more than 70 research papers in Journal of National and International repute. He received Jewel of India Award in 2014 and Best paper award in 2009 at DRDE Award Ceremony, Gwalior, India. He has authored / co-authored of 06 books and also obtained 2 patents. He has completed 12 projects as Principal investigator or as team member funded by DRDE, AICTE and other funding Agencies . He has supervised 04 PhD thesis & 25 M. Pharm student's dissertations.

He has nominated as member of scientific panel on pesticide residue (SP-2) by Food safety & standards authority of India (FSSAI) Ministry of Health & Family welfare, New Delhi. He has also been nominate as Young Pharmacologist Fellow from Central Region by Indian Pharmacological Society (IPS) in 2016. He has been nominated as “CPCSEA Nominee" by CPCSEA, New Delhi in 2014. He has ZED Master Trainer (under financial support to MSMEs in ZED Certification Scheme) By National Monitoring and Implementing Unit (NMIU), Quality Council of India, Govt of India, New Delhi. He has contributed as a mentor in Food incubation centre in Jiwaji University and valuable input in field of Fermentation Technology Confectionary Process. He has role as a promoter in FTL (Food testing Laboratory) Government of India Ministry of Food Processing Industries Panchsheel Bhawan New Delhi and proposed to be established for an analytical process in a regulatory food analysis and testing laboratory. He is life member of several professional societies Like AFSTI, STOX, IPS, APTI etc. He has Honour of Fellow of International Science Congress Association (FISCA).

Other Responsibilities

- As a mentor in Food incubation centre in Jiwaji University, Gwalior, MP.
- Member secretary of animal house

Faculty Profile

Ms. Kohina Gupta

Guest Faculty

Ms. Kohina Gupta is presently working as Faculty Member in Centre for Food Technology, Jiwaji University, Gwalior. She is pursuing her Ph.D. Food Technology from Jiwaji University, Gwalior, MP. She has completed her graduation and post-graduation in Food Technology from ITM University, Gwalior. She is having a research experience of 6 months in CSIR-CFTRI, Mysore, Karnataka during master's dissertation. She also has an industrial experience in Ramani Ice Creams (Top N Town) and JB Mangharam (Britannia) as an intern. Teaching experience of around 2- years in Centre for Food Technology, Jiwaji University, Gwalior, MP. She has awarded a First Prize for Paper Presentation in International Conference. She also attended various international and national seminars, conferences, and workshops.

Ms. Sakshi Sharma

Guest Faculty

Ms. Sakshi Sharma is presently working as Faculty Member in Centre for Food Technology, Jiwaji University, Gwalior. She has completed her graduation in Microbiology and post-graduation in Food Technology from Jiwaji University, Gwalior. She has an industrial experience in JB Mangharam (Britannia) as an intern. She has a Teaching experience of around 1 year in Centre for Food Technology, Jiwaji University, Gwalior, MP. She has awarded for New Product Development in Food Fest – 2022 at Jiwaji University, Gwalior. She has attended and presented a paper, posters and innovative food products in national seminars, conferences, and workshops.

Ms. Shristi Modi

Guest Faculty

Ms. Shristi Modi is presently working as Faculty Member in Centre for Food Technology, Jiwaji University, Gwalior. She has completed her graduation and post-graduation in Food Technology from Bundelkhand University, Jhansi. She has qualified UGC-NET exam and FSSAI Junior Analyst Examination. She has an industrial experience in Vikram Arya Foods (Parle) as an intern. She has a Teaching experience of 1- year in Centre for Food Technology, Jiwaji University, Gwalior, MP. She has attended and presented a paper, posters and innovative food products in national seminars, conferences, and workshops.

INFRASTRUCTURE

The Institute houses spaciously laid out, highly equipped and properly maintained laboratories for different branches of Food Technology viz. Food Microbiology, Food Processing & Preservation, Food Biochemistry, Food Packaging, Food Quality Control Laws & Management, Food Engineering, Food Science and Nutrition, Food Biotechnology. We have provided separate laboratories for the Food Technology Student of all the branches. All these laboratories have the necessary and latest in struments and equipments. Jiwaji University's A.P.J. Abdul Kalam Central Instrument ati on Facilities are equipped as compar able to the level of international standards and norms to cater the needs of the students. CIF and institute's laboratories together houses sophisticated and ultramodern instruments like UV Visible Spectrophotometer, Fourier Transform Infra-Red Spectrophotometer, Liquid Chromatography Mass Spectroscopy, Gas Chromatograph, High Performance Liquid Chromatography, PCR, Cryocentrifuge, High Performance Thin Layer Chromatography, Differential Scanning Calorimeter, Particle size analyzer, X-Ray power diffraction, Gel transfer device, Transmission electron micro scope, Thermogravimeter can alysisetc. Food Technology Departmental laboratory has facilities in different area of food technology sector like food processing, baking , dairy and fermentation as well as instrumentation facilities for nutritional analysis in different food items like Soxhlet extractors, Muffle Furnance, Laminar Air Flow cabinet, Hot Air Oven, Milk Analyzer, Distillation Assembly, incubator, pH Meter, Centrifuge, Spectrophotometer, Food Dehydrator, Garber Machine, Microwave, OTG, Refractometer, Microscope and TDS meteretc. Rarely one would find such anupdated and sop his ticated equipment's elsewhere in any other Food Technology Department which gives an opportunity to our students to have a perfect practical experience. All these facilities have been created for the use of as well post- graduate students as well Research Scholar (PhD Students), and the faculty member.

FOOD PROCESSING LAB

Food processing laboratory is research cum experimental lab of the department. It has been setup with an objective of giving hands on training in food product development and demonstrates food processing principles and preservation methods to the students. The processing of raw materials into food via different physical, chemical, thermal, and non- thermal processes. Students are able to understand the major unit operations involve in food processing and preservation and explore the applications of different novel processing techniques using advance instruments.

Food processing laboratory exists to help food entrepreneur and food businesses through regulatory, food safety and quality and product development issues. It exercises provide practical applications of the theoretical concept acquired in the associated lecture course.

FOOD MICROBIOLOGY LAB

Major roles are played by microbes in our diets, some of which have positive and negative effects. To prevent food from spoiling, undesirable microorganisms must be managed, and favourable conditions must be created for the growth of beneficial microbes. The production of pigments from microorganisms, the preparation and preservation of millet-based porridges for a longer shelf life, the preservation of beverages, the use of tapioca effluent for the production of spirulina, the standardisation of ethnic fermented foods and beverages by utilising indigenous knowledge, the formulation of probiotic foods using non-dairy substrates, and the production of tannase enzyme from agricultural wastes are current research areas. Students will be able to set up the environment for microbial growth to identify and count the organisms that cause food spoiling, utilise a microscope, and find foodborne pathogens in both fresh and cooked foods.

FOOD BIOCHEMISTRY LAB

The Food Biochemistry lab aims to improve understanding of the detailed composition of foods, especially food components that have beneficial effects on human health. Of specific interest are reactions of these components that occur in foods during storage and processing, and how they could be modified and further improved. The goals of the research are met by bridging traditional gaps between food components and their end products after reactions, and the possibility to steer the reactions to desired directions. Key activities of the research group include the utilization of modern chemical and biochemical analytical methods of food components and their reactions, model systems to study their reactions and efficient statistical tools for data analysis to get the maximum informative value out of the data obtained. Students will be able to learn about fundamental measurements, chemical analysis involved in Food Biochemistry along with, nutritional anthropometry and clinical status of the individuals. Students are able to recognize the important reactions in food chemistry and get familiar with methods to measure the chemical reactions involved in foods.

INSTRUMENTATION LAB

For the purpose of conducting research and development (R&D) activities in the newly-emerging fields of food science technology and food engineering, Jiwaji University's Center for Food Technology has established an instrumentation Laboratory, a central facility with cutting-edge, sophisticated analytical instruments. This laboratory has a working space for soil analysis, plant analysis, manure and fertilizer analysis and carrying out PG research works. These areas contain specialized instruments and food processing equipment to enable experimental processing, laboratory analysis, and product storage evaluation. Students can use several analytical tools to examine the macronutrients, micronutrients, pigments, and other elements of the meal. Also, they will learn how to check food products, both solid and liquid, for the presence of adulterants, additives, and antioxidants.

COMPUTER LAB

The Institute has a well-equipped Computer Lab that can accommodate students to carry out their work. It also handles the responsibility of providing support services to the general computer-based processing of the institute. Individual PC stations help enable the faculty to focus on the learning outcomes of each student separately and to provide desired level of practice. Each system is interconnected through LAN and internet services are available through broad band with high speed and can be utilised to promote research work using open sources and thesis/project work. Unique Login ID and Storage Folders are provided to all staff & students for their academic purpose. Computers use to manage test requests and specimen collection, control instruments, collect data from instruments, translate that data into meaningful results, collate all analyses by individual.

GIRLS COMMON ROOM

To facilitate our female students, the department has established a spacious and comfortable common room. This space has been designed to give female students a place to relax, study and have informal discussions in free time available. The Department recognises the importance of students connecting and socializing with their peers, for which the common room has been equipped with exceptional seating arrangements along with tables where the girl students may sit, rest and go for recreation. This room is equipped with a drinking

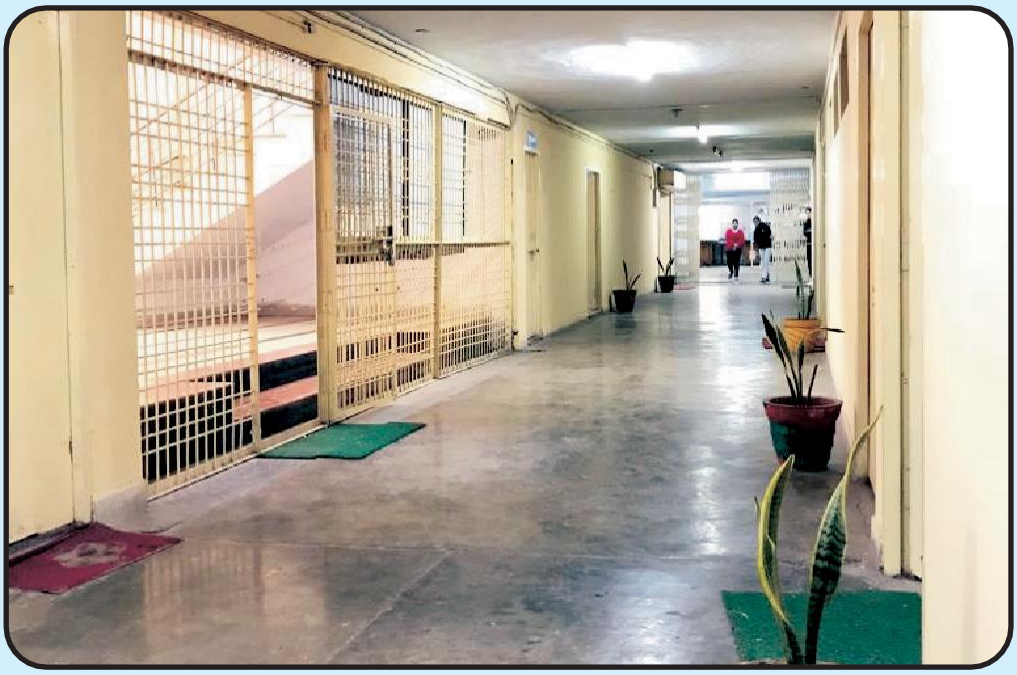
water facility, an attached Sanitary Napkin Vending Machine, elegant furniture, indoor games, electricity, CCTV and Wi-Fi enabled etc. The room is properly ventilated, well- lit, neat and clean to provide a friendly ambience to its users. Daily newspapers, magazines, periodical and journals are available for leisure reading. For any emergency situation contact numbers of Faculty members are displayed on the notice board of the common room.

LIBRARY

Our Department has a good library facility. Students use its facilities during practical and otherwise. The Library of the Department is having a total collection of more than 700 books related to curriculum by different National and International authors. Library has excellent collection of printed books, encyclopaedias and journals, reference books, project reports and product development literature with computers and internet facilities for the faculty and students. New books are added to the library through the course of each academic session. The library has an excellent collection of text, general and reference books to support the academic requirements of students & faculty members. The library has been serving the R&D community enabling them to keep track of the technological advances worldwide. The library has access to global information through several databases, e-Journals through the CSIR Consortium of Libraries. Departmental library provides a wide range of information services such as the Current Awareness Service, Document Delivery Service, National and International Database Search Service.

CORRIDOR

Departmental Corridor area is well spacious for students moving, for instruments transits & well equipped with proper lights, proper ventilated, well- lit, neat and clean.



Distinctive Features

Choice Based Credit System (CBCS)

Distinct blend of core courses, specialized electives, workshops, projects, seminars.

Rich Curriculum

Designed by Industry and experienced Faculties with advanced knowledge of practical learnings

Unique Pedagogy

Every paper has a distinctive provision of hands-on activities that developer act in all skill-set.

Workshops & Seminars

On Big data Analytics, Machine Learning, Technologies, Hands-on Practical Training etc.

State of Art

Seminar halls, Libraries, Cultural & Sport Facilities.

Regular Industrial Visits & Trainings

Regular Industrial ,Institutional and Research Laboratories visits expose students to real life product development and Food Technology challenges.

ALL ROUND DEVELOPMENT OF STUDENTS

The use of computer has become in evitable in all the walks of life and so in our college. We emphasize the computer facility available for our students in various ways. Internet facility has been provided to the students in our computer laboratory. Classrooms are ICT enabled and comprises interactive smart boards and LCD projector. The campus is networked with Wi-Fi facility. The University's library facilities have been provided to the students so that Students can access thousands of journals online. Where the students can online look for jobs/placements in different Food Industries, Food Laboratory as well as in Government organization in India and abroad. This facility helps our research students very much to undertake literature survey for their dissertation work through the World Wide Web and the different search engines available for this purpose.

Academic development as well as personality development of the students have been our major concerns. We make efforts to bring about all sided personality development of our students. With a view to achieve this objective in Centre for Food Technology undertakes numerous student centric activities. The department regularly promotes students and provides opportunities to give expression to their literary, artistic and other talents. The students are encouraged to participate in the major inter-University cultural and sports competitions.

Hostel Facilities

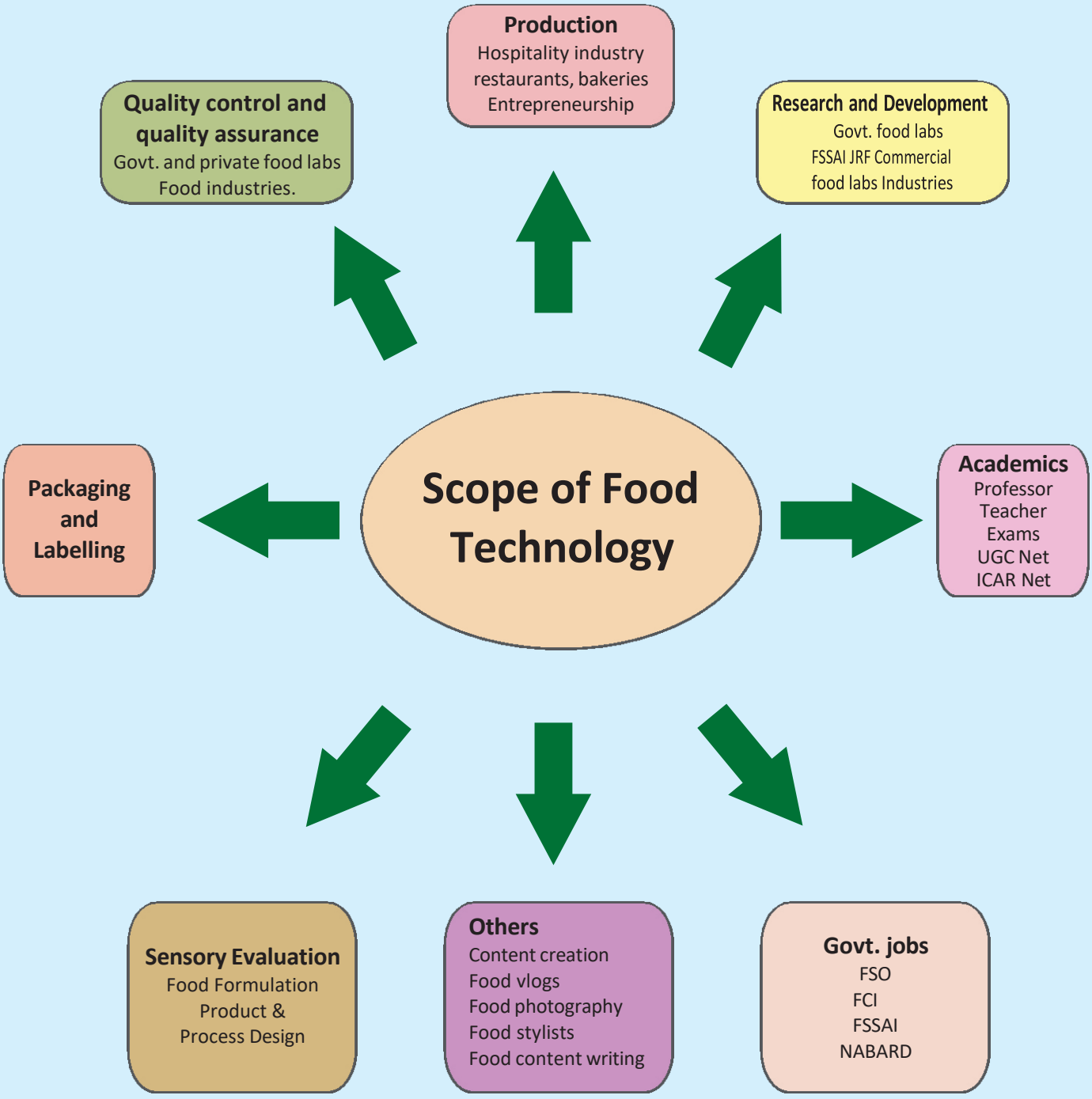
Banking Services

Medical Assistance

Sports

Well Equipped Lab

CARRIER OPPORTUNITIES



Faculty Members

04+

Faculty Publication

30+

Book

03+

Book Chapters

06+

Faculty with PhD

03+

MOUs with Industries

03+

Our Memberships

Faculties have life of various professional bodies memberships in various organizations like **AFSTI** (Association of Food Scientist and Technologist India), Society of Toxicology (STOX) **CEGR** (Centre for education growth and research professional bodies) Indian Pharmacopeia society (IPS) etc.

Conferences/Workshops/Seminar

Every year our faculty and students attended various conferences, seminars and workshop and simultaneously encourages various other programs held by other institutions. They have attended about more than 100 conferences.

Research Acumen/Insight

Thrust Areas of Research

- Development and Evaluation of different Food Formulations.
- Nano-Science in Food Preservation and Quality.
- Shelf life studies of new formulation with the role of packagings materials.
- Novel Food Processing and Technologies.
- Instant food beverages and designer food.
- Biodegradable and Non Biodegradable food wast.
- Preservation of Food Products.
- Farming System Research- Post Harvest Handling and value addition. Diversification of agriculture and farm mechanization.
- Food contamination, Toxicity, food safety and traceability.
- Design, modeling and simulation of food processes.
- Determination of Pesticides in Food.

Current Research Areas of the Department

- Developing a new product range of different flavours and new ingredients.
- Development of value - added food products.
- Improving the Nutritional content, taste or texture of the food/beverage.
- Development of Function Foods and Nutraceutical
- Devising methods to increase the shelf life of the product.
- Food Quality Testing and Food Adulteration Detection.
- Food waste and Byproduct Utilization.

RESEARCH ACTIVITIES

The significance for research for the development of any science cannot be over emphasized. This is truer about the Life Sciences. There is an increasing need to invent more and more new food products for health benefits. This era of climate change and food/water/natural resource crises, it is important that current advancements in technology area made taking into consideration the impact on humanity and the environment.

The different areas in which research work is undertaken in Food Technology includes: Nanotechnology, Nutraceutical, formulation & development, Standardization of Herbal products and formulations, Sensory evaluation of new formulation, Isolation and Identification of active ingredients from medicinal plants etc.

Applied research and production techniques in the innovation in Agricultural and Biological Engineering book series, looks at recent development and innovations in food technology and sustainable technology. Advanced topics in the volume include food processing, preservation, nutritional analysis, quality control and maintenance as well as good manufacturing practices in the food industries.

This has been evidenced by the number of publications our faculty and students have got to their credit. Our faculty has published so far about 25 research papers in the journals of national and international repute and 7 books 28 book chapter They also participate in national and international conferences and present their research papers. The interest of our faculty in research is evident also from the fact that 3 staff members are already holding Doctorate degrees, while others are doing their research work for Ph.D. Two of our students have already been awarded the degree of Ph.D. and Two research scholars have registered them selves for Ph.D. with us.

TRAINING AND PLACEMENT

TRAINING

• Bakery Training

The training encompasses the minuscule details of baking and icing. This training was organized by Tropolite Pvt. Ltd, Gwalior, MP. Students an interactive session during which the chefs answered the queries of students about bakery. They emphasized on the utility of premixes as it saves time and has shelf life of up to five days. They also discussed about mixing and baking duration of different products. The products made were chocolate brownie, walnut brownie, muffins, dry fruit cake, chocolate sponge & vanilla sponge.

• Fostac Training

In the field of Food Technology different types of training program are important for students knowledge and skill development in different areas of food. These training program respective-Food Safety Training and Certification (FOSTAC) by FSSAI.

Food safety and hygiene are key for both businesses and consumers. When producing or supplying food for consumers, businesses have a duty of care to ensure safety during cleaning, food handling, storage, distribution and preparation. Therefore, it is essential that students have a good understanding of food safety standards and regulations, which contribute to appropriate work practices and continuous improvement.

PLACEMENT

Students had many opportunities this year for facing interviews in numerous areas. Students were successfully placed in national and multinational companies Like. Mondelez Pvt Ltd Gwalior, Nestle Pantnagar, Tropilite Foods Pvt Ltd Gwalior, Parle-G Gwalior, Flipkart Grocery Section, Lucknow etc.

The maximum salary offered was 3.0 lacs with an average salary of 2.4 lacs. Some of them are qualified Food Safety Officer exam and placed for different reputed organizations like- FSSAI, FCI, MOFPI, Fare Labs, Avon Pvt. Ltd, TUV SUD. So many students are also in the teaching field in various institutes like ITM University, Jiwaji University, NIFTEM, CFTRI Mysore, DFRL, DRDO, NDDB etc.

OUR RECRUITERS

Nestlé
Mondelēz International
pepsi
gsk
Mrs. Bector's CREMICA Baked with love. Just for you!
BRITANNIA Eat Healthy. Think Better
NIFTEM Knowledge. Innovation. Outreach
JUBILANT FOODWORKS
FARELABS Science | Technology | Innovation
Tropolite
fssai
HERSHEY THE HERSHEY COMPANY
VEEBA
Hindustan Unilever Limited
Haldiram's
BIKANERVALA

GALLERY

DEPARTMENTAL ACTIVITIES

Centre for Food Technology hosted so many Events and highlights of our department like World Food Day, Workshop /Seminar, Meet the Executive Programme, Industrial Visit, Ganesh Pooja, Swachata Abhiyan, Basant Panchami, Social Activities and Guest Lecture. The students of our department and other institutes got prize in different areas of Competition like NPD-New Product Development, Poster Presentation, Salad Competition and different stall Exhibition from Food Industries.

WORLD FOOD DAY

Every year We celebrate world food day on 16- October during this celebration We organized different area of competition like NPD Display (New Products Development), poster presentation, Salad competition, Debate Competition, Stall Exhibition and Adulteration Corner . We organized valuable lectures from different speckers from Food Industries, Institutes & different Government and Non-Government organizations.

NPD (New Product Development)

Participants display different categories of food products in this competition. Which are healthy and affordable for consumers. This corner helps our guests and delegates to aware about of the importance of healthy products.

Poster Presentation

Participants presented their posters. Poster presented on different theme every year. In this competition participant explain poster to our guests and delegates with all enthusiasm.

Salad Competition :

Participants display Salad and Explain to our guest and delegates.

Adulteration Corner

In this Corner students explained about food adulteration in food and properly demonstrate different type of adulteration in food commodities like milk and milk products , spices, Oil & Fats. The purpose of adulteration corner spreading awareness about adulteration identification at home and food processing industries.

Debate Competition

Participants take part in Debate Competition. Which are related to theme and different group of participants interacted with each other.

Stall Exhibition

Stall exhibition is a fabrication booth with certain dimensions that reflects the personality of a brand. center for food technology organize stall exhibition on the occasion of world food day. during with we invited food Industries & entrepreneurs to display they product and aware the student and visitors about the industries or plan of work strategies.

WORKSHOP/ SEMINAR

National Seminar & exhibition was held by center for food technology Jiwaji University. This Seminar was jointly organized by Jiwaji University, National Dairy and research Institute (NDRI) and Doodh Dairy Vyavasay Sangh (DDVS). During seminar session students get interacted with industry experts. Academician and in scientists.

A Workshop can introduce a new concept, spurring participant to investigate it further on their own, or can demonstrate and encourage the practice of actual methods.

MEET THE EXECUTIVE PROGRAM

Meet the Executive program was conducted in our department for the enhancement of knowledge of our students on every quarter. It was an initiative to make students aware about what an industry expects from the new comers thus this program provides a platform to students where they can get the answers for their queries from the executives of various food manufacturing companies, academic institutions and various entrepreneurs. On the inaugural day of this program, entrepreneurs from Mangharam industry, MONDELEZ pvt. Ltd. and Vijay paints came and guided us.

INDUSTRIAL VISIT

The department has organized so many industrial visit in every semester. The main purpose of the visit is to interact with the various food industry (such as bakery industry, dairy industry, and milling industry) and to understand the working environment and be aware of actual industrial procedures required in any company practically.

SOCIAL ACTIVITIES

The department has organized so many social activities like plantations, awareness camp, rallies, Blood donation camps and Health related activities etc. The students actively participate in these activities and contribute in social work. “All India Kitchen garden association” in udyog mela is one of the programs in which functional food were sold and students were benefited. The Kitchen Garden Association, thus tasks itself with the responsibility to encourage and educate students about gardening, through a seamless exchange of ideas.

SWACHATA ABHIYAN

2nd October was celebrated as Swachh Bharat Abhiyan in our department, Equally teachers and students are contributed in Abhiyan. The aim of this program is to clean up the streets, roads, department. This program was introduced in Jiwaji University by our respected vice chancellor.

GUEST LECTURE

We have also invited eminent speakers from Food industries, as well as from other universities, colleges and different fields to deliberate lectures to our students. The department organized Lectures by Dr. Sonali Saxena & Dr. Rajeev Tyagi from Tropilite Food Ltd Gwalior, Mr. Sudeep William from Parle-G in Gwalior, Mr. Sumit Goswami from Mondelez India Food pvt Ltd. Malanpur and Scientists from DRDO Gwalior etc.

MEMORANDUM OF UNDERSTANDING (MOU) WITH INDUSTRIES

Memorandum of Understanding is a formal agreement that outlines plans for a common line of action between two or more parties.

Our department take initiative for better interaction between students and industry create harmony with the signature of a Memorandum of Understanding between Centre for food technology and other companies like Tropolite, DDVS and CAIT. This program proceeded in Tandon hall of Jiwaji University. It was chaired by Prof. Sangeeta Shukla, hon'ble Vice Chancellor. As per the agreement, it will help student's training, visiting lecture by the industrial experts and other benefits for future.

EARN WHILE YOU LEARN PROGRAM

Centre for Food Technology started this program in 2015, In this program, students have to develop some new products (NEW PRODUCT DEVELOPMENT) which are functional and then these products were displayed and sold at different places so that students can get exposure and they can learn about entrepreneurship.

ACHIEVEMENTS (2016-2022)

AWARDS

S.No	Name	Year of Award	Number of Awards
1.	Dr. Manoj Sharma	2022	1
2.	Dr.Nidhi Goswami	2019	1
3.	Dr.Richa Mahant	2017 & 2019	2

RESEARCH PUBLICATION

S.No	Name	Number of Publication
1.	Dr.GBKS Prasad	4
2.	Dr.Manoi Sharma	1
3.	Dr. Nidhi Goswami	4
4.	Dr.Neha Prasad	2
5.	Dr. Piyush Mishra	1
6.	Ekta Batra	1
7.	Uma Bansal	1
8.	Ruchi Bansal	1

UGCNET/JRF

S.No	STUDENT	Year	Number
1.	Aishwarya Dixit	2018	1
2.	Aparna Singh	2018	1
3.	UmaBansal	2021	1
4.	Honey Gupta	2022	1

BOOK CHAPTER

S.No	Student	Number
1.	Mahima Choudhary	1

MOU

S.No	Name of Industry	Year	Number
1	Tropilite Pvt Ltd.,Gwalior	2018	1
2.	DDVS,Gwalior	2019	1
3.	CAIT, Gwalior	2019	1

CENTRE FOR FOOD TECHNOLOGY

One of the Paramount University Department of the State of Madhya Pradesh
"A Legacy of Leading"

COURSES OFFERED	
PhD in Food Technology	02+
M.Sc. in Food Technology	30 Seats
B. Sc. in Food Technology	Proposed for Upcoming Session

ACADEMIC ACHIEVEMENTS	
Total PhDs Awarded	-
Total Research Papers Published	30+
Total Seminars/ Conferences Organized	15+
Total Workshops Organized	10+
Total Invited Lectures Delivered	25+
Total Books/Chapters Published	10+
JRF	01
NET	05
Academic Participation In NAAC/UGC/Higher Education Commission/ University	02
Industrial Visit	20+
PLACEMENTS	80%

RESOURCES	
Smart Classes	02
Seminar Halls	01
Computers	20
Books and Journals	
a. No. of Books	700+
b. No. of Titles	300+
c. No. of Printed Journals	02+
Research Softwares	02+
Faculties	
a. Permanent	01
b. Guest	05
MoUs with Industries	03+

MEDIA COVERAGE

City भास्कर

CITY ACTIVIT

छात्राओं ने कमलगट्टे के पेड़े और एडिविल टार्ट की रेसिपी बनाई, साक्षी- सिया रहीं विजेता

जीवाजी यूनिवर्सिटी

सिटी रिपोर्टर • ग्वालियर

जीवाजी विश्वविद्यालय के फूड टेक्नोलॉजी अध्ययनशाला की ओर से वर्ल्ड फूड-डे के उपलक्ष्य में गालव सभागार में कार्यक्रम किया गया। इसमें ऑप्रिन्योरशिप डेवलपमेंट इन फूड प्रोसेसिंग इनोवेशन एंड डेवलेपमेंट पर सेमिनार का आयोजन हुआ। शुभारंभ अवसर पर जेयू के कुलपति प्रो. अविनाश तिवारी ने कहा कि इस प्रकार के आयोजन से लोगों को फूड प्रोडक्ट में हो रहे नवाचार के बारे में जानकारी मिलती है। विशिष्ट अतिथि के रूप में जेबी मंघराम फूड प्रा.लि. के मैनेजर अमित शर्मा, फूड टेक्नोलॉजी विभाग के पूर्व को-ऑर्डिनेटर जीबीकेएस प्रसाद मौजूद रहे। अध्यक्षता प्रो.आईके पात्रो ने की। फूड टेक्नोलॉजी विभाग के को-ऑर्डिनेटर डॉ.मनोज शर्मा ने बताया कि इसमें पोस्टर प्रजेंटेशन, सलाद प्रतियोगिता, डायटीशियन कॉर्नर, एडल्टरेशन कॉर्नर, न्यू प्रोडक्ट डेवलेपमेंट, अशुद्धता की जांच में विद्यार्थियों ने हिस्सा लिया। कार्यक्रम में शहर की फूड प्रोडक्ट कंपनियों को भी आमंत्रित किया गया। कार्यक्रम में प्रतियोगिता के विजेता प्रतिभागियों को पुरस्कार देकर सम्मानित किया गया। अंत में सांस्कृतिक कार्यक्रम हुए।

• जेयू में फूड स्टॉल की जानकारी लेते कुलपति प्रो. अविनाश तिवारी और अन्य।

रेसीपी की खूबी बताई

प्रदर्शनी में दात्रा उन्नति उपाध्याय और अकांक्षा ने कमल गट्टे के पेड़े को प्रदर्शित किया। उन्होंने बताया कि इसे बनाने के लिए कमल गट्टे 4 दिन तक पानी में भिगोकर रखना पड़ते हैं। इसके बाद उसे छीलकर पीसकर लिया जाता है। इसके बाद मावा, शक्कर मिलाकर पकाया जाता है। इसमें कैल्शियम की मात्रा अधिक होने से हड्डियां मजबूत होती हैं। वहीं मुस्कान श्रीवास्तव ने एडिविल टॉर्ट की रेसीपी बनाई। इसे सूजी,ओट्स को मिक्स कर तैयार की जाती है।

जेयू के प्रो. मनोज शर्मा FSSAI के वैज्ञानिक पैनल के सदस्य

कमेटी और 21 वैज्ञानिक पैनल का पुनर्गठन किया

पीपुल्स संवाददाता • ग्वालियर
मो.नं. 9644644430

फूड सेफ्टी एंड स्टैंडर्ड अथॉरिटी ऑफ इंडिया (एफएसएसएआई) ने वैज्ञानिक समिति (एससी) और वैज्ञानिक पैनल (एसपी) का पुनर्गठन किया है। जीवाजी विवि के लिए बड़ी बात है कि कीटनाशक अवशेषों के वैज्ञानिकों के पैनल में मप्र से विवि के फार्मेसी डिपार्टमेंट में एसोसिएट प्रोफेसर मनोज शर्मा को शामिल किया गया है।

एफएसएसएआई ने अपनी 1 वैज्ञानिक समिति और 21 वैज्ञानिक पैनल का पुनर्गठन किया है, जिसमें जैविक खतरे, खाद्य शृंखला में प्रदूषक, मछली और मत्स्य उत्पाद, खाद्य योजक, स्वाद, प्रसंस्करण सहायक सामग्री और भोजन के संपर्क में सामग्री, कार्यात्मक खाद्य पदार्थ, न्यूट्रास्यूटिकल्स, आहार संबंधी उत्पाद शामिल हैं और अन्य समान उत्पाद, पोषण और पोषण, आनुवंशिक रूप से संशोधित जीव और खाद्य पदार्थ, लेबलिंग और दावे/विज्ञापन, पैकेजिंग, नमूनाकरण कीटनाशक अवशेष, एंटीबायोटिक अवशेष, अनाज, दालें और फलियां और विश्लेषण की विधि और पेय पदार्थ (गैर-मादक और मादक पेय)।

एफएसएसएआई ने कीटनाशकों और एंटीबायोटिक्स अवशेषों पर एक वैज्ञानिक पैनल का गठन किया गया है ताकि खाद्य वस्तुओं में कीटनाशक अवशेषों के अधिकतम अवशेष स्तर को ठीक किया जा सके। खाद्य सुरक्षा और मानक (संदूषक, विष और अवशेष) विनियम, 2011 फलों और सब्जियों सहित सभी खाद्य उत्पादों के लिए कीटनाशकों की अधिकतम सीमा निर्धारित करता है। इस पैनल में मुझे मेंबर बनाया गया है।

डॉ. मनोज शर्मा, एसो. प्रोफेसर जेयू

वर्ल्ड फूड डे पर

फूड प्रोसेसिंग एंड इनोवेशन पर सेमीनार संपन्न

• तेज एक्सप्रेस । ग्वालियर । धनि तिवारी

जीवाजी विश्वविद्यालय के गालव सभागार में वर्ल्ड फूड डे के अवसर पर फूड टेक्नोलॉजी अध्ययनशाला द्वारा इन्टरप्रिन्योरशिप डेवलपमेंट इन फूड प्रोसेसिंग इनोवेशन एंड डेवलपमेंट पर एक सेमिनार का आयोजन किया गया। सेमीनार का शुभारंभ विश्वविद्यालय के कुलपति प्रो.अविनाश तिवारी व अन्य अतिथियों ने माँ सरस्वती के चित्र पर माल्यार्पण व द्वीप प्रज्वलित कर किया।

प्रो.तिवारी ने इस अवसर पर कार्यक्रम को संबोधित करते हुये कहा कि इस कार्यक्रम के माध्यम से लोगों को फूड प्रोडक्ट में हो रहे इनोवेशन के बारे में जानकारी मिलेगी, अध्ययनशाला के छात्र छात्राओं द्वारा जो सुगर फ्री चॉकलेट बनाई गई है वो आजकल के बच्चों के लिए काफी फायदेमंद रहेगी।

विशिष्ट अतिथि जेबी मंगराम फूड प्राईवेट लिमिटेड के मैनेजर अमित शर्मा व फूड टेक्नोलॉजी विभाग के पूर्व कॉर्डिनेटर जीबीकेएस प्रसाद रहे। कार्यक्रम की अध्यक्षता प्रो.आईके पात्रो ने की। कार्यक्रम का उद्देश्य फूड प्रोडक्ट में हो रहे इनोवेशन के बारे में जागरूकता फैलाना था। फूड टेक्नोलॉजी विभाग के कॉर्डिनेटर डॉ.मनोज शर्मा ने बताया कि छात्र छात्राओं द्वारा पोस्टर प्रजेंटेशन,सलाद कॉम्पटीशन, डायटीशियन कॉर्नर,एडल्टरेशन कॉर्नर, बेजीटेबल मीट,न्यू प्रोडक्ट डेवलपमेंट, अशुद्धता की जांच आदि विषयों पर प्रतियोगिताओं का आयोजन किया गया।

कार्यक्रम में विभिन्न कंपनियों जैसे ट्रोपोलाइट फूड प्राईवेट लिमिटेड , डेरी मैंस, पारस, दादा की रसोई,बीआरएस फूड प्रा लिमिटेड आदि ने खाद्यपदिका की। समापन समारोह की अध्यक्षता प्रो. एसके द्विवेदी ने की। जिसमे विजेता छात्रों को सर्टिफिकेट एवं पुरस्कार दिए गए। एनपीडी में प्रथम स्थान साक्षी सोनी व शिया सिमरन ने प्राप्त किया एवं सलाद मेकिंग में प्रथम स्थान सिमरन ने प्राप्त किया व पोस्टर प्रजेंटेशन में जयश्री व रोहित ने प्रथम स्थान प्राप्त किया।

इस अवसर पर जीवाजी विवि की एक छात्रा मुस्कान श्रीवास्तव एवम अन्य छात्रों द्वारा शुगर लैस कैण्डी , कम तेल के समोसे, सहित कई अन्य फूड आयटम तैयार कर उसका स्टॉल पर प्रदर्शन किया।

वहीं दात्रा की साक्षी द्वारा डिसर्वाटिव हाल में ग्लास लेयर युक्त मसाले तैयार किये गये हैं जिनसे दस मिन्ट में सब्जी तैयार कर परिवार में परोसी जा सकती है। इस मौके पर नगर निगम के उपायुक्त शिशिर श्रीवास्तव ने दात्रा की साक्षी के स्टॉल की एवम जीवाजी विवि के एकडीमिकृटिव सदस्य सिंधेन्द्र सिंह सजैन ने सभी लगाये गये स्टॉलों का अवलोकन कर उनकी सराहना की।

वर्ल्ड फूड डे पर जेयू में सेमिनार आयोजित

ग्वालियर। जीवाजी विश्वविद्यालय के गालव सभागार में फूड टेक्नोलॉजी अध्ययनशाला द्वारा वर्ल्ड फूड डे के अवसर पर इन्टरप्रिन्योरशिप डेवलपमेंट इन फूड प्रोसेसिंग इनोवेशन एंड डेवलपमेंट पर सेमिनार आयोजित किया गया।कार्यक्रम का शुभारंभ विवि के कुलपति प्रो.अविनाश तिवारी व अतिथियों ने माँ सरस्वती के चित्र पर माल्यार्पण व द्वीप प्रज्वलित कर किया। प्रो.तिवारी ने कहा कि कार्यक्रम के माध्यम से लोगों को फूड प्रोडक्ट में हो रहे इनोवेशन के बारे में जानकारी मिलेगी।छात्र छात्राओं द्वारा सुगर फ्री चॉकलेट बनाई गई जो आजकल के बच्चों के लिए काफी फायदेमंद रहेगी।विशिष्ट अतिथि जेबी मंगराम फूड प्रा.लि. के मैनेजर अमित शर्मा व फूड टेक्नोलॉजी विभाग के पूर्व कॉर्डिनेटर जीबीकेएस प्रसाद रहे।कार्यक्रम की अध्यक्षता प्रो.आईके पात्रो ने की।कार्यक्रम का उद्देश्य फूड प्रोडक्ट में हो रहे इनोवेशन के बारे में जागरूकता फैलाना था।फूड टेक्नोलॉजी विभाग के कॉर्डिनेटर डॉ.मनोज शर्मा ने बताया कि छात्र छात्राओं द्वारा पोस्टर प्रजेंटेशन,सलाद कॉम्पटीशन, डायटीशियन कॉर्नर,एडल्टरेशन कॉर्नर, बेजीटेबल मीट,न्यू प्रोडक्ट डेवलपमेंट, अशुद्धता की जांच आदि विषयों पर प्रतियोगिताओं का आयोजन किया गया।कार्यक्रम में विभिन्न कंपनियों जैसे ट्रोपोलाइट फूड प्रा.लि.,डेरीमेंस,पारस,दादा की रसोई,बीआरएस फूड प्रा.लि.आदि ने सहभागिता की।समापन समारोह की अध्यक्षता प्रो.एसके द्विवेदी ने की।जिसमे विजेता छात्रों को सर्टिफिकेट एवं पुरस्कार दिए गए।एनपीडी में प्रथम स्थान साक्षी सोनी व शिया सिमरन ने प्राप्त किया एवं सलाद मेकिंग में प्रथम स्थान सिमरन ने प्राप्त किया व पोस्टर प्रजेंटेशन में जयश्री व रोहित ने प्रथम स्थान प्राप्त किया। कार्यक्रम में डिप्टी कमिश्नर नगर निगम शिशिर श्रीवास्तव,प्रोक्टर डॉ.हरेंद्र शर्मा,डॉ.मनोज शर्मा,प्रो.विवेक बापट,प्रो.जेएन गौतम,डॉ.राजेंद्र खटीक,डॉ.शांतिदेव सिसौदिया,प्रो.हेमत शर्मा,प्रो. एमके गुप्ता,डॉ.निमिषा जादौन सहित छात्र एवं छात्राएं उपस्थित रहे।

जीवाजी विश्वविद्यालय फूड विभाग से एमएससी कर रही नैंसी तिर्की और शिवांगी झा का शोध कार्य

नींबू और पपीते के पत्तों से जेयू की छात्राएं बना रहीं वाइन

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जीवाजी विश्वविद्यालय के फूड टेक्नोलॉजी विभाग की दो छात्रा नैंसी तिर्की और शिवांगी झा नींबू व पपीते के पत्तों से दो अलग-अलग तरह की वाइन बना रही हैं। दोनों छात्राएं जेयू के कुठौंदक विभाग में एमएससी अंतिम वर्ष के अध्ययनरत हैं। पिछले लगभग तीन महीने से इस प्रोजेक्ट पर काम कर रही छात्राओं ने बताया कि वर्तमान में वाइन का उपयोग काफी हो रहा है। अधिकतर वाइन का निर्माण फलों से किया जाता है। फलों के पोषक तत्व उनकी पत्तियों में पर्याप्त मात्रा में पाए जाते हैं।

इस बात को ध्यान में रखते हुए उन्होंने नींबू और पपीते की वाइन बनाने का प्रयास किया। बता दें कि यह वाइन अभी निर्माणाधीन है। इसमें फर्मेंटेशन करवाने के बाद अल्कोहल उत्पन्न करवाया जा चुका है। साथ ही साथ फिल्टरेशन भी हो चुका है। माइक्रोबियल टेस्ट और केमिकिल ट्राइल पूरा होने के बाद पेटेंट के लिए आवेदन किया जाएगा।

तीन महीने में हुआ फर्मेंटेशन: छात्राओं के अनुसार फर्मेंटेशन की प्रक्रिया में यीस्ट और शुगर का उपयोग किया गया। आठ से 10 प्रतिशत मिला इन दोनों के साथ नींबू और पपीते के पत्तों को अलग-अलग कर रखा गया। लगभग तीन महीने के बाद फर्मेंटेशन की प्रक्रिया पूरी होकर प्राथमिक स्टेज पर प्रोटेक्ट सामने आया।

प्रयोगशाला में वाइन का फिल्टरेशन करती शिवांगी झा। • नईदुनिया

प्रयोगशाला में आगे शोधकार्य को आगे बढ़ाती तिर्की नैंसी। • नईदुनिया

वाइन की खास बातें

- प्रोटेट होने के बाद जब यह वाइन बाजार में आएगी तो इसकी कीमतें आम वाइन से 25 प्रतिशत तक कम होंगी।
- आम वाइन को पीने वाले कुछ लोगों का मानना है कि इनका प्लेवर कुछ लोगों को हार्ड लगता है, लेकिन इस वाइन का प्लेवर सामान्य होगा।
- वाइन को बनाने में उपयोग किए जाने वाले यीस्टेरीवाल की उपलब्धता आसान होती है, इसलिए इसे बनाने में भी कोई अधिक समस्या नहीं आती है।

> विभाग की छात्राओं का यह आइडिया काफी अनोखा है। हालांकि प्रोडक्ट तैयार होने के बाद फरमार्मर को परखने आना जरूरी है। छात्राओं का ध्यान सबसे अधिक इस प्रोडक्ट की गुणवत्ता बेहतर रखने की ओर है।
> - डा.मनोज शर्मा, समन्वयक, फूड टेक्नोलॉजी विभाग जेयू

अल्कोहल : आम तौर पर वाइन में 11 से 18 प्रतिशत तक अल्कोहल रहता है, लेकिन फर्मेंटेशन की प्रक्रिया से गुजरने के बाद दो से तीन घंटे की फिल्टरेशन प्रोसेस फूड करने के बाद वाइन में अल्कोहल की उचित मात्रा सामने आई। जांचने पर इस वाइन में लगभग आठ से 10 प्रतिशत अल्कोहल पाया गया, जो आम वाइन से अपेक्षाकृत कम है।

करना होगा इंतजार

जेयू के फूड टेक्नोलॉजी विभाग की प्रोफेसर डा. निधि गोस्वामी और रवि बेसल ने बताया कि इस वाइन को दो और प्रयोगों से होकर गुजरना होगा तब जाकर यह आमजनों के सीध आ सकेगी। इस प्रक्रिया में अभी लगभग आठ से 10 महीने लग सकते हैं।

बच्चों के लिए बेहतर हैं मिलेट्स कुकीज बर्थ-डे के लिए घर पर तैयार करें रागी केक

आईएचएम कॉम्पटीशन

सिटी रिपोर्टर • ग्वालियर | बच्चों को बिस्किट बड़े ही पसंद होते हैं। बाजार के बिस्किट का बेहतर विकल्प मल्टीग्रेन कुकीज हैं, जो घर पर आसानी से तैयार किए जा सकते हैं। इसका प्रजेंटेशन मंगलवार को इंस्टीट्यूट ऑफ होटल मैनेजमेंट (आईएचएम) में किया गया। इसमें आईएचएम और जेयू के विद्यार्थियों ने मिलेट्स (मोटे अनाज) की कई रेसिपी तैयार कीं। टीम ने बताया कि मल्टीग्रेन कुकीज में ज्वार-बाजरा, पिसे चावल, बटर, ड्राफ्रूट्स और शुगर पावडर का उपयोग किया जाता है। इस मौके पर फिरोज खान और अभिनव भट्ट सहित अन्य लोग मौजूद रहे।

स्टूडेंट्स ने यह डिश कीं तैयार

बनाने का तरीका: घी में रागी आटा भून लें। फिर सूखे मेवे भूनकर एक कटोरी में शक्कर पावडर, भुना आटा, सूखे मेवे मिलाकर लड्डू तैयार करें।

- **रागी लड्डू** | सामग्री में रागी आटा, पिसी शक्कर, सूखे मेवे, घी और इलायची पावडर।
- **रागी ठेकुआ** | मिल्क, कंडे, ऑयल, बटर पेपर, शुगर पावडर, यीस्ट, रिफाइंड फ्लोर, बेकिंग सोडा और रागी आटा। आटे को यीस्ट में मिलाकर गूंध लें। ऑक्सिंग करके रखें।
- **रागी ढोकला** | रागी आटा, बेसन, नमक, ऑयल, राई, बेकिंग सोडा, हरी मिर्च मिक्स कर बेकिंग ट्रे में सेट को 20 मिनट पकाएं।

FUTURE PLANS

- The department will add new courses as per UGC norms for higher education. New courses such as B.Sc. in Food Technology and Certificate Courses will be included as per new education policy.
- Professional development opportunities to hone skills that complement students' degrees including team science approaches and teaching opportunities
- Build capacity to teach the next generation of students, enhancing the student experience online and opportunities to train students domestically and globally using online tools and training
- Increase student preparedness and competitiveness for jobs in industry, government, and academia.
- Improve excellence in innovative technologies for future foods in teaching, research, and service.
- To conduct progressive food research, primarily concentrating on the rich regional biodiversity and varied food practices in the region
- The Department would strive to be a knowledge and skill hub that would reach out to communities and industries pertaining to necessitate and address essential processes for the performance of professionalism.
- The Department will take sincere efforts to involve in funded Research Projects in the emerging areas of food technology.
- Modern Teaching Practices such as Video Lectures, Flipped Classrooms and Virtual Laboratories will be adopted with the focus on improving Self-learning, Peer learning and Collaborative learning
- The Department will organize International Conferences/Symposia in collaboration with Professional Societies and Foreign Universities.

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