



National Institute of Food Technology Entrepreneurship and Management

Deemed to be University (De-novo Category) under Section 3 or UGC Act, 1956 and
An Autonomous Institution under Ministry of Food Processing Industries, Government of India

Placement Brochure 2016-17

CONTENTS

S. No.	Particulars	Page No.
1.	Vice Chancellor's Message	01
2.	Vision and Mission	02
3.	About Us	03
4.	Campus Life and Infrastructure	08
5.	Accolades & International Conference	10
6.	Collaboration with other Global Institutions	11
7.	Village Adoption Programme	13
8.	Student Exchange Programme	15
9.	Events in NIFTEM	16
10.	Academic Programmes	19
	a. B.Tech 2013-17 : Course Curriculum & Student Profiles	20
	b. M.Tech 2015-17 : Course Curriculum & Student Profiles	34
11.	Placement Procedure & Facilities for Recruiters	54
12.	Placements 2016 - Sectorwise Distribution	55
13.	Corporate Partners	56

Designed & Edited by : Student Representatives, CRD



From Vice Chancellor's Desk

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

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

With regards,



(Dr. AJIT KUMAR)
VICE CHANCELLOR

V I S I O N

The Vision for NIFTEM is to set up an International centre of excellence which integrates technological, managerial and behavioral aspects of the Indian Food Processing Industry with the clear objective of catapulting the sector to the numero uno position in the world. Unlike the existing food science institutes in India, NIFTEM will function as a centre for integrated education, research, enterprise incubation and outreach in the area of food science, technology and business. Experts believe that there will be significant economic gains from incubation and enterprise development, which can in turn catalyze the growth of the Food Processing Sector in the national and international spheres by nurturing world class entrepreneurs.

"To be an International Center of Excellence which integrates all facets of food technology, entrepreneurship and management and be recognized as the focal point for catalyzing the growth of the food processing industry in India in the global context."

- To produce world-class business leaders, develop globally competitive processes and technologies and international best practices in the area of food technology, entrepreneurship and management.
- To carry out R&D in frontier areas, develop world-class technologies and assist the government in policy making on food processing.
- To be a prime academic institution in the areas of food technology, entrepreneurship and management, NIFTEM would offer courses and training programmes of global standards with optimal mix of inputs on food technology, management and entrepreneurship.
- To offer continual training to the industry to enhance their skill and be updated on global trends in food research and technology by consultation with the stakeholders.

NIFTEM would play a pivotal role in developing food standards, quality, accreditation and certification; keeping a repository of international & national standards and also advising the Government on matters related to international food standards. NIFTEM would be an apex information resource centre on aspects of food processing including information on products, technologies, management practices, food standards, markets etc, NIFTEM would specifically focus on providing comprehensive information to exporters in the food sector. NIFTEM would provide incubator services to enable entrepreneurs to develop sustainable businesses. On the strength of in-depth industry expertise provided by NIFTEM's resources pool, which can in turn catalyze the growth of the food processing sector by nurturing world-class entrepreneurs.

M I S S I O N

ABOUT US

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

MANDATE

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

- To work as One Stop Solution Provider to all the problems of the sector.
- To work for Skill Development and Entrepreneurship Development for the sector.
- To facilitate Business Incubation Services.
- To conduct Frontier Area Research and foster Innovation for development of the sector.
- To develop World Class Managerial Talent coupled with advanced knowledge in Food Science and Technology.
- To function as a Knowledge Repository.
- To work for up-gradation of SME food processing clusters.
- To provide intellectual backing for regulations, governing food quality and safety.
- To promote cooperation and networking among existing institutions within India and abroad.

WORLD CLASS INFRASTRUCTURE & FACILITIES

- State of art infrastructure and equipment.
- Teaching labs of international standards encompassing 72232 m² (square meter).
- State-of-the-art research labs under establishment.
- Modern classrooms with interactive board, projection system and lecture recording facility.
- Acclaimed Faculty with Global Exposure.
- Video conferencing facility for interaction with foreign teachers.

OUR ACTIVITY FOCUS

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

INNOVATIVE PEDAGOGY IN EDUCATION

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

OUR PRESENCE & PROMINENCE

It has always been our privilege to come up to the expectation of global food sector. Those who acquire talents from us have a right to be reassured about the quality and calibre of NIFTEM students on whom they are bestowing their confidence by recruiting them. From the hard work and enlightened mentorship of experienced faculty, our presence and prominence vis-à-vis the other contemporary institutes in the country would become crystal clear.



NIFTEM, just in its fourth year, secured 50th position among top 100 ranked universities in the country

The National Institutional Ranking (NIRF) of MHRD outlines a methodology to rank institutions across the country under a common framework. The methodology draws from the overall recommendations broad understanding arrived at by a Core Committee set up by MHRD, to identify the broad parameters for ranking various universities and institutions.

The parameters broadly cover “Teaching, Learning and Resources,” “Research and Professional Practices,” “Graduation Outcomes,” “Outreach and Inclusivity,” and “Perception”. There were around 3600 institutions across different categories namely Engineering, Management, Pharmacy, Architecture, Universities and Colleges for ranking under common framework.



Home Minister Mr, Rajnath Singh confers the Agricultural Award NIFTEM for promoting entrepreneurship in the farm sector, award been received by Hon'ble Vice Chancellor Sir

OUR MENTOR

What sets NIFTEM apart from all Institutions in India is its distinctive pedagogy. It's a unique blend of theoretical knowledge transfer and case based approaches, thus enabling technomanagers to build a solid foundation while acquiring sufficient skills to comprehend optimal implementation of the same. Debate and interactive discussions are an integral part of our pedagogy. Our faculty are considered to be the best in their fields.

DEPARTMENTS & FACULTY

• Department of Food Science and Technology (FST)

S. No.	Name	Qualifications	Designation
1.	Dr. Ashutosh Upadhyay	M.Tech, Ph.D.	Associate Professor & Head of Department
2.	Dr. Komal Chauhan	M.Sc, Ph.D.	Assistant Professor
3.	Dr. Prarabdh C. Badgujar	MVSC, Ph.D.	Assistant Professor
4.	Dr. Rakhi Singh	M.Sc, Ph.D.	Assistant Professor
5.	Dr. Anurag Singh	M.Tech, Ph.D.	Assistant Professor
6.	Dr. Ankur Ojha	M.Tech, Ph.D.	Assistant Professor

• Department of Food Engineering (FE)

S. No.	Name	Qualification	Designation
1.	Prof. Pitam Chandra	M.S, Ph.D.	Professor & Head of Department
2.	Dr. P. K. Nema	M.Tech, Ph.D.	Associate Professor
3.	Er. S. Thangalakshmi	M.Tech.	Assistant Professor
4.	Er. Vinkel Kumar Arora	M.Tech.	Assistant Professor
5.	Er. Vijay Singh Sharanagat	M.Tech.	Assistant Professor
6.	Dr. Siddhartha Singha	M.Tech, Ph.D.	Assistant Professor
7.	Er. Kshitiz Kumar	M.Tech.	Assistant Professor
8.	Er. Kumaresh Halder	M.Tech.	Assistant Professor
9.	Er. Nitin Kumar	M.Tech.	Assistant Professor
10.	Er. Barjinder Pal Kaur	M.Tech.	Assistant Professor
11.	Er. Arun Sharma	M.Tech.	Assistant Professor
12.	Er. Anand Kishore	M.Tech.	Assistant Professor

• **Department of Agriculture and Environmental Sciences (AES)**

S. No.	Name	Qualification	Designation
1.	Prof. Pitam Chandra	M.S, Ph.D.	Professor & Officiating Head of Department
2.	Dr. Sunil Pareek	M.Sc, Ph.D.	Associate Professor
3.	Dr. Neeraj	M.Sc, Ph.D.	Assistant Professor
4.	Dr. Tripti Agarwal	M.Sc, Ph.D.	Assistant Professor

• **Department of Basic and Applied Sciences (BAS)**

S. No.	Name	Qualification	Designation
1.	Dr. Manjeet Aggarwal	M.Sc, Ph.D.	Professor & Head of Department
2.	Dr. Vijendra Mishra	M.Sc, Ph.D.	Associate Professor
3.	Dr. Kalyan Das	M.Sc, Ph.D.	Associate Professor
4.	Dr. Neela Emanuel	M.Sc, Ph.D.	Associate Professor
5.	Dr. Prayaga Murali Krishna	M.Sc, Ph.D.	Assistant Professor
6.	Dr. Bhaswati Bhattacharya	M.Sc, Ph.D.	Assistant Professor
7.	Dr. S. Chakkaravarthi	M.Sc, Ph.D.	Assistant Professor
8.	Dr. Vijay Kumar	M.Sc, Ph.D.	Assistant Professor
9.	Dr. Neetu Kumra Taneja	M.Sc, Ph.D.	Assistant Professor
10.	Er. Kumar Rahul	ME	Assistant Professor

• **Department of Food Business Management (FBM) and Entrepreneurship Development (ED)**

S. No.	Name	Qualification	Designation
1.	Dr. Vikas Saxena	MBA, Ph.D.	Associate Professor & Head of Department
2.	Dr. Sanjay Bhayana	MBA, Ph.D.	Associate Professor
3.	Dr. Vimal Pant	MBA, Ph.D.	Associate Professor
4.	Dr. Anupama Panghal	MBA, Ph.D.	Assistant Professor
5.	Dr. Sapna Arora	MBA, Ph.D.	Assistant Professor
6.	Dr. Prasantha Kumar Rao	MBA, Ph.D.	Assistant Professor
7.	Dr. Sarika Yadav	MBA, Ph.D.	Assistant Professor
8.	Dr. Tribhuvan Nath	MBA, Ph.D.	Assistant Professor

CAMPUS LIFE AND INFRASTRUCTURE

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

RESEARCH AND DEVELOPMENT

- Establishment of a Research cell for research activities.
- Internal funding of research projects started. Six projects approved and work started.
- A research project from Indian Council of Medical Research in collaboration with NDRI, Karnal started at a cost of ₹ 31 Lakhs.
- A research project on Bio-char from food industry waste has also been started.
- 22 similar research projects are in pipe-line.
- Creation of Innovation Fund.
- An innovation fund scheme has been created to encourage innovative research by NIFTEM students where each project could be funded upto ₹ 15 lakhs

CREATION OF INNOVATION FUND:

- Three proposals received from students.

NIFTEM Industry Forum (NIF):

- NIFTEM industry forum consisting of representatives from micro, small, medium and large industries in food process sector has been set up for building partnerships with the industry
- Two meeting of NIF held.

NIFTEM Research and Development Council:

Research and development Council consisting of about 50 members drawn from industry and academia has been set up to chalk out the future research agenda of NIFTEM. Experts from ICAR/CFTRI/CIPHET/DFRL/DRDO/IIT Kharagpur, HBTI Kanpur have been included in the council.

Two meetings of NRDC held.

International Grain Processing Research & Training Centre

International Grain Processing Research & Training centre has been set up in collaboration with grain industry to function as an international outreach organisation of NIFTEM and to enhance market promotion, consumption and utilisation of Indian cereal grains and their value added products.

The centre has organised an International Short Term Training Programme (STTP) on 'Extrusion'.

International Bakery Research and Training Centre

- International Bakery Research and Training Centre has been setup to bring together the world of business opportunities for bakery concerns, NIFTEM delegation during their visit to Germany held discussions with IREKS GmbH, Germany, a leading company in bakery ingredients. Collaboration arrangement with them is being worked out.

International Centre of Excellence For Food Safety and Quality

Setting up of an International Centre of Excellence on Food Safety and Quality to address all the related issues in a holistic manner.

- Food testing lab would be commissioned in next four months.
- Setting up of Professorial Chairs in collaboration with FSSAI, NHB and Industries.
- Setting up of Centre for Entrepreneurship Development and Corporate Resource Division.

ACCOLADES & INTERNATIONAL CONFERENCES

BEYOND CAMPUS

NIFTEM, in just four years of its inception, has successfully conducted over 22 outreach programmes across various cities in the country. It has also, as another landmark, signed MoUs with major institutes across the globe and in India; Kansas State University, University of Nebraska, Wagenigen University, IIT and IIM are just to name a few. This enables the institute for faculty/student exchange programme each semester and also for research collaborations. Apart from these universities, NIFTEM also coordinates actively with other reputed institutes like:

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

Grant of Scholarships

- Grant of fellowship to GATE qualified students admitted in M. Tech.
- Two types of scholarships provided to students i.e. Merit and Merit cum Means.

INTERNATIONAL CONFERENCES

As addition of another feather to its cap, NIFTEM successfully conducted 4 International Conferences

In 2013

- NIFTEM organized its first international conference in its first year, January 10-11, 2013 on "Food Safety." The conference's success can be garnered from the fact that it was attended by eminent faculty from 12 countries, across the world.

In 2014

- The second International Conference was on "Emerging food safety risks and challenges for developing countries."
- Also, in the same conference, a workshop was organized on Food Safety on 9-10 January 2014 and another on Food Quality on 12th January 2014.

In 2015

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

In 2016

- Fourth international conference on "Food Value Chain: Innovation and Challenges" during 17-18, 2016 was conducted by Department of Food Science and Technology
- Also, as a part of that, a workshop was organized on Quality Management in Grain Industry during March 19th, 2016

COLLABORATION WITH OTHER GLOBAL INSTITUTIONS

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

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

Areas of collaboration between NIFTEM and Global institutions are:

1. Course design and faculty exchange
2. R&D in various sub-segments
3. Business incubation
4. Developing food quality and safety standards and evolving testing protocols
5. Consumer research and information sharing
6. Developing and strengthening research programmes (fundamental and applied) and their linkages with industry and end-consumers
7. To have faculty and students exchange programmes in the matter of teaching and research initiatives
NIFTEM is open to sign MoU with corporates in order to have stronger industry interface and mutually beneficial ties resulting in collaborative enrichment of the food processing sector. As part of this initiative NIFTEM has already signed a first of its kind MoU with Aachi Masala (P) Ltd.

Institutes and companies that are in collaboration with NIFTEM

- a. Wageningen University & Stichting DLO, The Netherlands
- b. Kansas State University, USA
- c. University of Nebraska-Lincoln (UNL), U.S.A.
- d. University of Saskatchewan, Canada
- e. McGill University, Canada
- f. Institute for Food Safety and Health Illinois Institute of Technology (IFSH), Chicago
- g. Indian Agricultural Research Institute (IARI), Delhi
- h. National Dairy Research Institute (NDRI), Karnal
- i. GS India, New Delhi
- j. Indian Institute of Management, Lucknow
- k. Indian Institute of Technology(IIT), Kharagpur
- l. Defence Food Research Laboratory (DFRL), Mysore
- m. Aachi Masala (P) Ltd.



NIFTEM in News

- Shri Krishan Pal Gurjar, Hon'ble Minister of State for Social Justice and Empowerment, Govt. Of India , visited NIFTEM pavilion at Food & Technology Expo from 22-24 July, 2016 at Pragati Maidan, New Delhi & applauded NIFTEM's work in the field of food processing.
- NIFTEM team successfully participated at "The Love Pulses Product Showcase" that took place on 19th July at the International Food Technology Expo in Chicago, USA. NIFTEM team of three B.Tech(FTM) students, Tushar Kaushik, Shardul Dabir and Yash Naresh Gajwani participated for their FMP chips from India.
- Hon'ble President of India, Sh. Pranab Mukherjee inaugurated the smart village adoption programme of Rashtrapati Bhavan on July 2, 2016. Dr.Ajit Kumar, Hon'ble Vice Chancellor with NIFTEM team participated at inauguration of Smart Model Village Pilot Project at Rashtrapati Bhavan.
- NIFTEM and SECI signs MoU for Roof Top and Ground Mounted Solar Power plants in presence of Shri Upendra Tripathy(IAS), Hon'ble Secretary MNRE, GOI and Dr. Ajit Kumar, Hon'ble Vice Chancellor, NIFTEM.
- NIFTEM has been awarded a Research Project "Development of a riboflavin enriched probiotic fermented product to mitigate riboflavin deficiency in Indian & South African children" under India-South Africa Joint collaboration framework of Department of Science & Technology, Govt. of India.

VILLAGE ADOPTION PROGRAMME (VAP)

Village adoption is a unique programme conceptualized by NIFTEM for its students, with a view to sensitize and educate them of the problem and practices of the farmers at the grass root level. The aim is to help the Indian food processing sector accomplish its objective of all inclusive growth and facilitate the process of integrating the underprivileged sections of our population.



NIFTEM's Village Adoption Programme gets recognition by the Highest office of the Country - '*Rashtrapati Bhawan*'

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

During these visits in different villages, Team NIFTEM has undertaken various activities, out of which salient ones are:

- Understanding the socio-economic status of the village farming practices, extent of farm mechanization
- Extent of food processing interventions required depending upon the surplus of crops produced in the village
- Entrepreneurial interest of the farming community and the willingness to start a venture through individual investment producer company/cooperative society/self help group etc.
- Cataloguing of traditional food production practices/food preservation/traditional recipes of food
- Awareness and educational programmes for village people, hygiene and sanitation camps, health camps, inter active sessions, video shows etc.

Team NIFTEM has identified various opportunities in the village, out of which a few are enlisted below-

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

NIFTEM STUDENT EXCHANGE PROGRAMME 2016

NIFTEM organized students exchange programme for the students studying in the academic year 2015-2016 to McGill University, Canada and University of Saskatchewan (USC), Canada. This international student's exchange programme at above mentioned Universities helped the students to understand the contemporary science and technology used in the field of food. For the academic year 2015-2016, based on the student's academic performance and discipline nine B.Tech. Students, three each from 1st year, 2nd year and 3rd year went to University of Saskatchewan (USC), Canada for 7 days and five M. Tech students each from five different disciplines visited McGill University, Canada for 14 days along with one of the NIFTEM faculty. During this visit both B.Tech. & M.Tech. students attended various lectures, visited various academic labs, industrial visit and agricultural form associated with food processing at their respective Universities.



B.Tech Students along with Dr. Ashutosh Upadhyay, Dean (Academic), NIFTEM & other Professors from University of Saskatchewan (USC) at USC, Canada.

M.Tech Students along with Dr. Ashutosh Upadhyay, Dean (Academic), NIFTEM & Prof. Hosahalli S. Ramaswamy, Professor, Department of Food Science, McGill University at Food Research & Development Centre, St. Hyacinth, Canada.



Events in NIFTEM

STUDENT ACTIVITIES

NIFTEM provides its students an apt platform for self-development across all areas. Just 4 years since its inception into the academic arena, it has managed to successfully conduct 3 intra college fests, sports league, innumerable seminars etc. to name a few. For better organization, various student managed and run committees are formed that look after different arenas. Also, to improve students' proficiency and presentation, a "personality development" programme has been launched. Students here, are given full liberty to organise and manage all events and programmes, to sharpen their intra as well as inter personal skills. This gives them an edge over their peers, providing an opportunity to enhance their skills, manoeuvring them to strive for perfection in all walks of life. Edesia, the annual college fest, provides students the apt platform to diversify their skills, re-invent themselves through a self boosting procedure and get lauded for their commendable effort and skills. The event boasts of over a score of events from different areas (cultural, literary, technical etc.) with sponsorship arranged, both from internal as well as external sources. The successful execution of the fest stands witness to the exceptional talent of students. Various student bodies work in unison to make every event the success it enjoys today. NIFTEM organised its first NIFTEM SPORTS LEAGUE in 2015, an intra sports event, which aims at applauding the sports talent of our students. The students are given ample exposure wherein they arrange for sponsors, etc. to name a few.

NIFTEM Innovation Fund Scheme for M.Tech & B.Tech Students

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

NEW PRODUCT DEVELOPMENT

The Niftem Scientific and Technical Society (Agastya) has organised an intra-college pulse competition for the first time in the campus in the context of declaration of the International Year of Pulses (IYP) by the 68th UN General Assembly. Students from all the streams have actively participated by exploring the limitless opportunities to address the global food challenges.

INTERNATIONAL CONFERENCE

NIFTEM participated in APO - 1st International conference on "Bio Fertilizers & Bio Pesticides, 23-26 August 2016, Tai-Chung, Republic of China.



FOOD FEST

NIFTEM has an excellent platform for students to hone their skills. The cuisine committee has managed to keep the participants and the audience enthralled. They have managed, through their skillfully organized competitions, to keep the taste buds of the audiences tingling.

NIFTEM SPORTS LEAGUE

The NIFTEM Sports Society has conducted a 3-day sports league having students competing in sports like cricket, football, badminton, chess etc. The 3-day extravaganza with each other in the spirit of sports.

ANNUAL COLLEGE FEST

The annual cultural fest of NIFTEM is a three day extravaganza organized by Cultural committee along with Fine Arts, Sports, Literature committees, where students get to showcase their hidden talents . It is a grand celebration of art and culture, where both the students and faculty alike enjoy a weekend filled with dance, music, theatre and much more.



A GLIMPSE OF VARIOUS ACTIVITIES CONDUCTED BY STUDENTS OF NIFTEM

ACADEMIC PROGRAMMES

B. Tech:

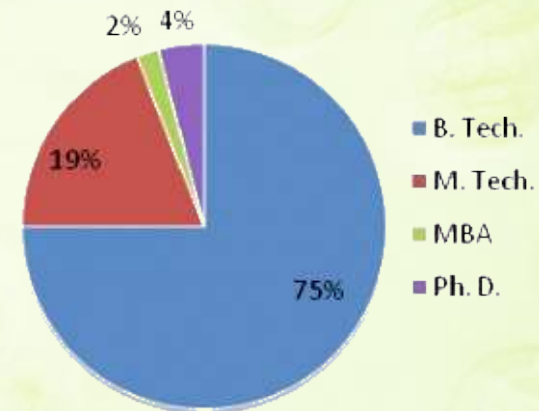
The undergraduate programme at NIFTEM is a four year full time B. Tech in Food Technology and Technology and Management (FTM). The programme offers a technological degree with elements of management. The course aims to solve the trained human resource scarcity, the rising food industry is facing in India.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

M. Tech:

NIFTEM offers a post-graduation degree in M. Tech in 5 specialization:

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

Recently, MBA has also been added from the academic year 2016-17.



NIFTEM's POPULATION

Ph. D

NIFTEM offers Ph.D programme in each of the following five departments:-

- Department of Food Science and Technology (FST)
- Department of Food Engineering (FE)
- Department of Agriculture and Environmental Sciences (AES)
- Department of Basic and Applied Sciences (BAS)
- Department of Food Business Management (FBM) and Entrepreneurship and Development (ED)

All these courses have been designed keeping in mind the current scenario in the food sector. The 2 year full time M.Tech course, targets to be a one stop solution to the Indian Food Sector's problems. It swiftly aims to inculcate in its students NIFTEM's mandate of Knowledge, Innovation & Outreach.

B.TECH

FOOD TECHNOLOGY AND MANAGEMENT - (FTM)

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

COURSES IN THE AREA OF FOOD TECHNOLOGY

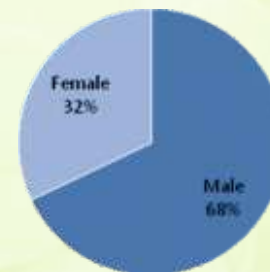
- Food Chemistry
- Engineering Properties of Food Materials
- Human Nutrition
- Fruits and Vegetables Processing Technology
- Milk Processing Technology
- Cereals, Pulses and Oilseeds Processing Technology
- Food Packaging Technology
- Food Microbiology and Safety
- Novel Food Processing Technology
-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

COURSES IN THE AREA OF MANAGEMENT

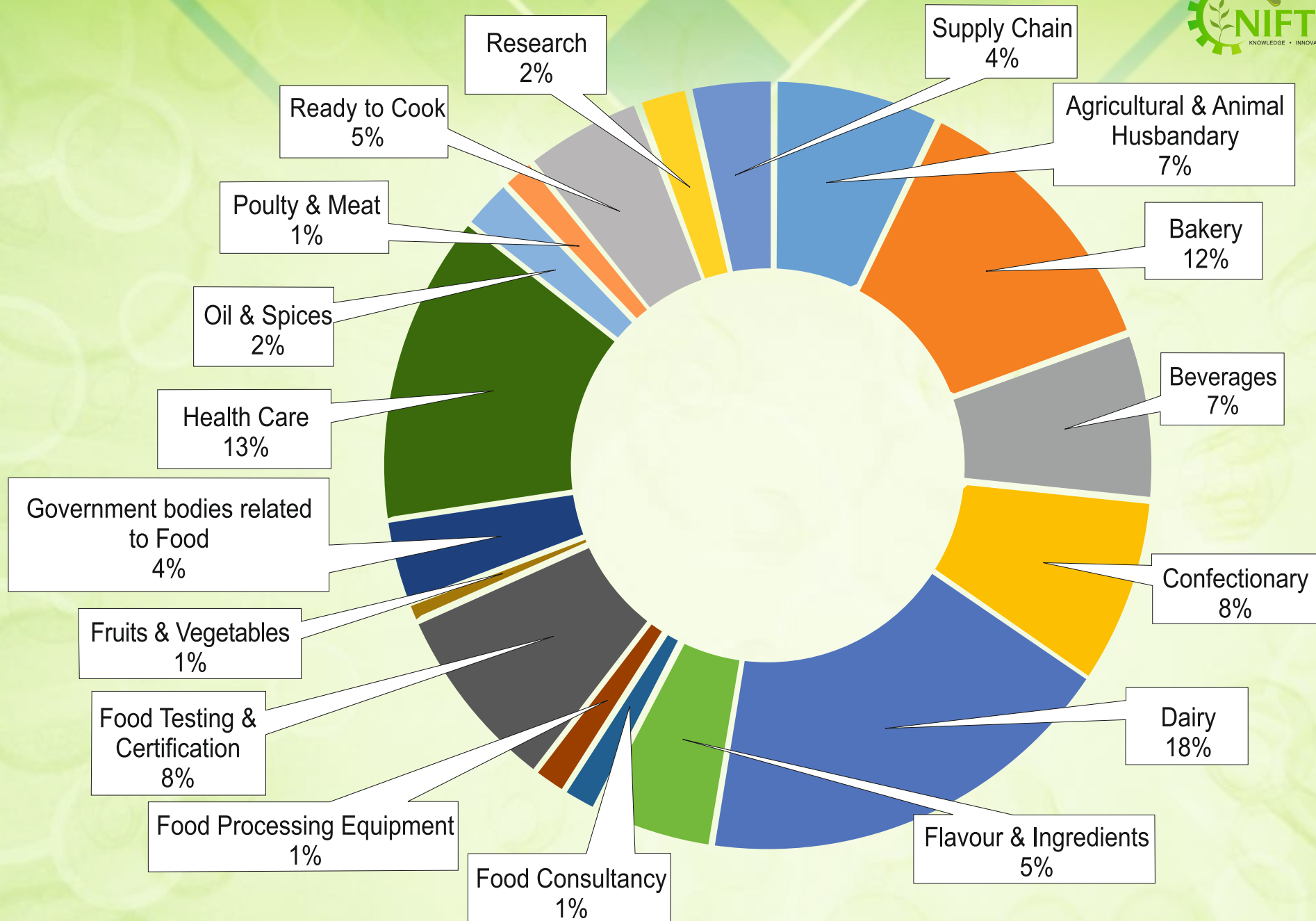
- Food Supply Chain Management
- Food Marketing
- Principals of Management
- Accounting and Financial Analysis
- Organizational Behavior
- Indian Business Environment
- Statistics and Data Analysis
- Management Accounting
- Management Economics and Public Policy
- Entrepreneurship Development
- Tax Planning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

ELECTIVES

- Dietetics
- Biochemical Engineering
- Dairy Process Engineering
- Food and Agriculture Policy
- Indian Financial Institutions
- Food Biotechnology
- Nutraceuticals and Functional Foods
- Processing of Plantation Crops, Herbs and Spices
- Flavour Technology
- Technology of Fats and Oils
- Food Equipment Design and Process Modeling
- Fresh Food and Vegetables Produce Management System
- Food Industry Waste and By Product Management
- HRM in Food and Agriculture
- Beverages Management
- Computational and multivariate statistical techniques for food sciences
- Operations research
- Nanotechnology for food applications
- Engineering Mathematics
- Human Resource management
- Working Capital Management
- Decision Support System



Male / Female
Ratio B.Tech



SECTORAL BREAKUP OF INTERNSHIP PURSUED BY B.TECH STUDENTS

B.TECH STUDENTS INTERNSHIP PROFILE

Mr. UMAR SHAMS ALI

Intern at:
Parle Products Pvt. Ltd., Kolkata



Ms. AARUSHI TIWARI

Intern at:
Tasty Bite Eatables Ltd.,
Maharashtra



Mr. ABHISHEK BISHT

Intern at:
Mariental India Pvt. Ltd., Delhi



Mr. ABHISHEK CHAUDHARY

Intern at:
Modern Dairies Ltd., Haryana



Mr. ABHISHEK KUMAR

Intern at:
Delta Foods Pvt. Ltd., Uttar Pradesh



Mr. ABHISHEK SINGH CHHAWARI

Intern at:
Goma Engineering Pvt. Ltd.,
Maharashtra



Mr. ADARSH SONI

Intern at:
ITC Spices Ltd., Andhra Pradesh



Mr. ADHITHIYAN ELAVARASU

Intern at:
Amul Dairy, Gujarat



Mr. ADMAJITH M KAIMAL

Intern at:
Synthite Industries Ltd., Kerala



Mr. AKASHDEEP

Intern at:
GSK, Haryana



Mr. AKSHAY BISHT

Intern at:
National Centre for Biological Sciences,
Karnataka



Mr. AKSHAY GOYAL

Intern at:
Karna Candy Pvt. Ltd., Gujarat



Ms. AKSHITA DHINGRA

Intern at:
Dabur India Ltd., Uttar Pradesh



Ms. AKSHITA SHARMA

Intern at:
Barmalt Malting India Pvt. Ltd., Rajasthan






Mr. ALOK KUMAR

Intern at:
Mondelez India Foods Pvt. Ltd., Maharashtra



<p>Mr. AMAN ADARSH Intern at: Taj SATS Air Catering Ltd., New Delhi</p>	
<p>Ms. ANANTAA MITTAL Intern at: Barmalt Malting India Pvt. Ltd., Haryana</p>	
<p>Mr. ANKIT DESHWAL Intern at: Coconut Development Board, Kerala</p>	
<p>Mr. ANKIT YADAV Intern at: Hi-Tech Layer Farm Ltd.(Egg Revolution), Uttar Pradesh</p>	
<p>Mr. ANSHIL AGARWAL Intern at: Barmalt Malting India Pvt. Ltd., Haryana</p>	
<p>Mr. ANSHUL AGARWAL Intern at: Mariental India Pvt. Ltd., Delhi</p>	
<p>Mr. ANURAG Intern at: Devyani Food Industries Ltd., Uttar Pradesh</p>	

<p>Ms. APOORVA JOSHI Intern at: MDH Ltd., Haryana</p>	
<p>Ms. APOORVA KAPOOR Intern at: HP Horticultural Produce Marketing & Processing Corporation Ltd., Himachal Pradesh</p>	
<p>Ms. APOORVA TIKKU Intern at: Mother Dairy Fruit & Vegetables Pvt. Ltd., Gujarat</p>	
<p>Mr. ARCHIT Intern at: Coca-Cola India Pvt. Ltd., Haryana</p>	
<p>Mr. ASHUTOSH PATEL Intern at: M P Agrotonics Ltd., Madhya Pradesh</p>	
<p>Mr. ATUL CHAUDHARY Intern at: Sabour Dairy Pvt. Ltd., Haryana</p>	
<p>Mr. ATUL CHOUHAN Intern at: Mondelez India Foods Pvt. Ltd., Punjab</p>	

Ms. AVANTIKA SHARMA
Intern at:
Coca-Cola India Pvt. Ltd., Haryana



Mr. AVERAL TRIPATHI
Intern at:
Britannia Industries Ltd., Delhi



Mr. AYUSH MEHROTRA
Intern at:
Danone Foods & Beverages India Pvt.
Ltd., Haryana



Ms. BHAWANA ARYA
Intern at:
Bonn Nutrients Pvt. Ltd., Haryana



Mr. BOBBILI MOSES VIMAL TEJ
Intern at:
Barmalt Malting India Pvt. Ltd.,
Haryana



Ms. CHAYANIKA PATGIRI
Intern at:
Food Corporation of India, Assam



Mr. CHIRAG
Intern at:
GSK, Haryana



Ms. DATLA SREE SATYA
Intern at:
Sri Vijaya Vishaka Dairy, Andhra Pradesh



Ms. DEBASMITA PRIYADARSHINI
Intern at:
Coca-Cola India Pvt. Ltd., Odisha



Ms. DEEKSHA
Intern at:
Coca-Cola India Pvt. Ltd., Bihar



Ms. DEEPTI CHAUHAN
Intern at:
J. B. Mangharam Foods Pvt. Ltd.,
Madhya Pradesh



Mr. DEV BAISLA
Intern at:
Krishi Cress Pvt. Ltd., New Delhi



Mr. DIVYANSHU SAHU
Intern at:
Patanjali Ayurved Ltd., Uttarakhand



Mr. DRISTANT RAIBARI
Intern at:
Jaipur Zila Dudgh Utpadak Sakhari
Sangh Ltd., Rajasthan



Mr. DUSHYANT Intern at: Binsar Farms Pvt. Ltd., Haryana	
Mr. DUSHYANT SINGH Intern at: FSSAI, Delhi	
Ms. E. HARI PRIYA Intern at: Nestle India Ltd., Karnataka	
Ms. EMANI HRUDYA SAMHITHA Intern at: Priya Foods Pvt. Ltd, Andhra Pradesh	
Mr. GAURAV JAIN Intern at: Tasty Bite Eatables Ltd., Maharashtra	
Mr. GAUTAM KOHLI Intern at: Tasty Bite Eatables Ltd., Maharashtra	
Mr. GURDEV SINGH SANDHU Intern at: Coca-Cola India Pvt. Ltd., Haryana	

Mr. HARDEEK Y. KAMBALI Intern at: TUV SUD South Asia Pvt. Ltd., Karnataka	
Mr. HARSH VERMA Intern at: Binsar Farms Pvt. Ltd., Haryana	
Mr. HASAN M. S. KHAN Intern at: Nestle India Ltd., Himachal Pradesh	
Mr. HEMANT KUMAR Intern at: East West Organic Way Pvt. Ltd., Rajasthan	
Ms. ISHITA HATOJ Intern at: East West Organic Way Pvt. Ltd., Rajasthan	
Mr. JASMEET SINGH Intern at: GSK, Haryana	
Ms. K RAMYA SRI Intern at: GSK, Andhra Pradesh	
Mr. KASHISH BHARDWAJ Intern at: Coca-Cola India Pvt. Ltd., Haryana	

Mr. KAUSTUBH C. KSHETRAPAL
Intern at:
Carlsberg India Pvt. Ltd., Maharashtra



Mr. KETAN MALHOTRA
Intern at:
S. G. Star Drinks Pvt. Ltd., Haryana



Mr. KHOOBI PRAJAPATI
Intern at:
Hi-Tech Layer Farm Ltd.(Egg Revolution),
Uttar Pradesh



Ms. KOMAL P. SHAMBHARKAR
Intern at:
Schreiber Dynamix Dairies Pvt. Ltd.,
Maharashtra



Ms. KOPAL MITTAL
Intern at:
Mother Dairy Fruits and Vegetables
Pvt. Ltd., Delhi



Mr. KRISHNA KUMAR SONI
Intern at:
Barmalt Malting India Pvt. Ltd., Rajasthan



Ms. KRITIKA TYAGI
Intern at:
ITC Ltd. (Food Division) , New Delhi



Mr. KUMAR APURV
Intern at:
FSSAI, Delhi



Mr. KUNAL BHATIA
Intern at:
Jyoti Natural Foods, USA



Ms. LAKSHMI K P
Intern at:
Nestle India Ltd., Tamil Nadu



Mr. MAMIDI ADITYA DEV
Intern at:
Bonn Nutrients Pvt. Ltd., Uttar Pradesh



Mr. MANASVI SINGH
Intern at:
Bonn Nutrients Pvt. Ltd., Punjab



Ms. MANISHA
Intern at:
Dabur India Ltd., Uttar Pradesh



Ms. MANISHA GUNDWAL
Intern at:
Aanchal Dairy, Uttarakhand





Mr. MAYANK SINGH
Intern at:
Bonn Nutrients Pvt. Ltd., Punjab



<p>Mr. MAYANK YADAV Intern at: Pravin Masalewale (Suhana), Maharashtra</p>	
<p>Mr. MD IMRAN ALI Intern at: Mondelez India Foods Pvt. Ltd., Maharashtra</p>	
<p>Mr. MD OSAMA UDDIN Intern at: Mondelez India Foods Pvt. Ltd., Himachal Pradesh</p>	
<p>Ms. MOKSHA Intern at: HAFED, Haryana</p>	
<p>Mr. MUKUL CHOUDHRY Intern at: TUV SUD South Asia Pvt. Ltd., Haryana</p>	
<p>Ms. NAEMA MIFTAH Intern at: East West Organic Way Pvt. Ltd., Rajasthan</p>	
<p>Mr. NARESH KUMAR Intern at: TUV SUD South Asia Pvt. Ltd., Haryana</p>	

<p>Ms. NAYANTHARA S Intern at: Nestle India Ltd., Tamil Nadu</p>	
<p>Mr. NEERAJ MALIK Intern at: Britannia Industries Ltd, Delhi</p>	
<p>Mr. NEERAJ YADAV Intern at: Hindustan Coca-Cola Beverages Pvt. Ltd., Karnataka</p>	
<p>Ms. NIKITA AGNIHOTRI Intern at: Varun Beverages Ltd., Uttar Pradesh</p>	
<p>Mr. NILESH KUMAR KAJARIA Intern at: Dr.G Wellness Pvt. Ltd., New Delhi</p>	
<p>Mr. PANKAJ KUMAR Intern at: GSK, Haryana</p>	
<p>Mr. PANKAJ VASHISTH Intern at: Barmalt Malting India Pvt. Ltd., Haryana</p>	

Mr. PENDYALA ANIRUDH Intern at: Binsar Farms Pvt. Ltd., Haryana	
Mr. PIYUSH GUPTA Intern at: Cosmo Agro Pvt. Ltd., Gujarat	
Mr. PRADYUMN SHARMA Intern at: Fizzy Foodlabs Pvt. Ltd., Maharashtra	
Mr. PRAMOD K MEENA Intern at: Sabour Dairy Pvt. Ltd., Haryana	
Mr. PRATEEK KATARIYA Intern at: Radhakrishna Foodland Pvt. Ltd., Haryana	
Ms. PREETHA.S Intern at: Modern Foods, Haryana	
Ms. PRIYADARSHINI MALLICK Intern at: OMFED, Odisha	
Ms. PRIYANKA DAZY Intern at: East West Organic Way Pvt. Ltd., Rajasthan	

Ms. PRIYANKA VERN Intern at: Devyani Food Industries Ltd., Uttar Pradesh	
Mr. PULKIT AGARWAL Intern at: Bonn Nutrients Pvt. Ltd., Uttar Pradesh	
Mr. RAJAT JAIN Intern at: Fizzy Foodlabs Pvt. Ltd., Maharashtra	
Mr. RAJAVEL K Intern at: Hi-Tech Layer Farm Ltd. (Egg Revolution), Uttar Pradesh	
Ms. REESA BORA Intern at: Arohan Foods Pvt. Ltd., Assam	
Ms. RHYTHM RANA Intern at: Haldiram Snacks Pvt. Ltd., Uttar Pradesh	
Ms. RICHANDRA TIWARI Intern at: Mother Dairy Fruit & Vegetables Pvt. Ltd., Gujarat	

<p>Mr. RISHABH SINGH Intern at: S. G. Star Drinks Pvt. Ltd., Haryana</p>	
<p>Ms. RISHIKA Intern at: Aanchal Dairy, Uttarakhand</p>	
<p>Mr. ROHIT YADAV Intern at: Sabour Dairy Pvt. Ltd., Haryana</p>	
<p>Mr. ROY JACOB Intern at: ITC Ltd. (Foods Division), Karnataka</p>	
<p>Ms. RUCHI K AGARWAL Intern at: TUV SUD South Asia Pvt. Ltd., Haryana</p>	
<p>Mr. SAGAR YADAV Intern at: Mother Dairy Fruit & Vegetables Pvt. Ltd., Gujarat</p>	
<p>Mr. SAHIL YADAV Intern at: Dudhmansagar Dairy, Haryana</p>	

<p>Mr. SALIK FARAZ Intern at: Kailash Agro Pvt. Ltd., Haryana</p>	
<p>Mr. SALMAN SADIQ Intern at: Parle Products Pvt. Ltd., Kolkata</p>	
<p>Mr. SAMAR BEG Intern at: Capital Foods Pvt. Ltd., Maharashtra</p>	
<p>Mr. SANDEEP MEHTA Intern at: Mondelez India Foods Pvt. Ltd., Himachal Pradesh</p>	
<p>Mr. SANIDHAY HOODA Intern at: TUV SUD South Asia Pvt. Ltd., Haryana</p>	
<p>Ms. SANJANA B LAOBANGDISA Intern at: Fizzy Foodlabs Pvt. Ltd., Maharashtra</p>	
<p>Mr. SANU SAH Intern at: Pravin Masalewale (Suhana), Maharashtra</p>	

Mr. SARANSH THUKRAL
Intern at:
Sabour Dairy Pvt. Ltd., Haryana



Ms. SARITA KUMARI
Intern at:
TUV SUD South Asia Pvt. Ltd., Haryana



Mr. SATANSH KUMAR
Intern at:
Mondelez India Foods Pvt. Ltd.,
Maharashtra



Ms. SAUMMYA SINGH
Intern at:
Nestle India Ltd., Uttarakhand



Mr. SAURABH ARORA
Intern at:
Britannia Industries Ltd.,
Uttarakhand



Mr. SAURABH DALAL
Intern at:
Fizzy Foodlabs Pvt. Ltd., Maharashtra



Mr. SAURABH GUPTA
Intern at:
Barmalt Malting India Pvt. Ltd.,
Rajasthan



Mr. SAURAV VERMA
Intern at:
BEC Foods, Chhattisgarh



Ms. SELES
Intern at:
East West Organic Way Pvt. Ltd.,
Rajasthan



Ms. SERA SUSAN JACOB
Intern at:
Tata Global Beverages,
Karnataka



Mr. SHAILENDRA P N SINGH
Intern at:
Unique Fragrances, Haryana



Ms. SHAISTA KHAN
Intern at:
Karna Candy Pvt. Ltd., Gujarat



Ms. SHAMBHAVI KUSHWAHA
Intern at:
Nestle India Ltd., Punjab



Mr. SHARDUL ABHIRAM DABIR
Intern at:
Rutgers University, USA



<p>Ms. SHATAKSHI JAISWAL Intern at: Fizzy Foodlabs Pvt. Ltd., Maharashtra</p>	
<p>Ms. SHILPA GANGAR Intern at: Danone Nutricia Pvt. Ltd., Haryana</p>	
<p>Mr. SHIVAM DWIVEDI Intern at: Vaishal Patliputra Dugh Utpadak Sahakari Sangh Ltd., Bihar</p>	
<p>Mr. SHORYAAN Intern at: Radhakrishna Foodland Pvt. Ltd., Haryana</p>	
<p>Mr. SHUBHAM ANAND Intern at: Amul Dairy, Gujarat</p>	
<p>Mr. SHUBHAM BIJALWAN Intern at: Nestle India Ltd., Uttarakhand</p>	
<p>Ms. SHUBHDA KULKARNI Intern at: FSSAI, Delhi</p>	

<p>Mr. SIDHANT MALIK Intern at: Mondelez India Foods Pvt. Ltd., Himachal Pradesh</p>	
<p>Mr. SITAR NAKUL JOSHI Intern at: Cosmo Agro Pvt. Ltd., Gujarat</p>	
<p>Ms. SONAKSHI AGRAWAL Intern at: Nestle India Ltd., Haryana</p>	
<p>Mr. SUNIL KUMAR Intern at: Goma Engineering Pvt. Ltd., Maharashtra</p>	
<p>Mr. SUNNY RAO Intern at: Barmalt Malting India Pvt. Ltd., Haryana</p>	
<p>Mr. TANMOY BAG Intern at: Kailash Agro Pvt. Ltd., Haryana</p>	
<p>Mr. TARUN KUMAR Intern at: Utter Meals Pvt. Ltd., Haryana</p>	
<p>Mr. TARUN K.GOSWAMI Intern at: BEC Foods, Chhattisgarh</p>	

Mr. TEZ NARAYAN YADAV Intern at: Goma Engineering Pvt. Ltd., Maharashtra	
Mr. TUSHAR KANTI Intern at: ITC Ltd. (Food Division), Uttar Pradesh	
Mr. UMAKANT DESHMUKH Intern at: BEC Foods, Chhattisgarh	
Mr. UPINDER PREET SINGH Intern at: Sabour Dairy Pvt. Ltd., Haryana	
Mr. UPPALAPATI VIJAYA RAMA KRISHNAM RAJU Intern at: ITC Ltd. (Foods Division), Karnataka	
Ms. URVASHI KUMARI Intern at: Cosmo Agro Pvt. Ltd., Gujarat	
Ms. URVIJA KUMARI Intern at: Cosmo Agro Pvt. Ltd., Gujarat	
Mr. VAIBHAV GARG Intern at: ITC Ltd. (Food Division) , Uttar Pradesh	

Mr. VASANTH S.KUMAR Intern at: Bonn Nutrients Pvt. Ltd., Punjab	
Ms. VIDUSHI KANSAL Intern at: DS Group, Uttar Pradesh	
Mr. VIGNESH RAJAN Intern at: GSK, Haryana	
Ms. VINTI SINGLA Intern at: Purdue University, USA	
Ms. YAMINI Intern at: Karna Candy Pvt. Ltd., Gujarat	
Mr. YATHARTH Intern at: East West Organic Way Pvt. Ltd., Rajasthan	
Mr. YATHARTH AGGARWAL Intern at: Synthite Industries Ltd., Kerala	
Mr. ZACHARIAH JOSEPH Intern at: Fizzy Foodlabs Pvt. Ltd., Maharashtra	
Mr. ISHAN GANJOO Intern at: GSK, Haryana	



B.TECH CLASS OF 2013-17

M. Tech Food Technology & Management (FTM)

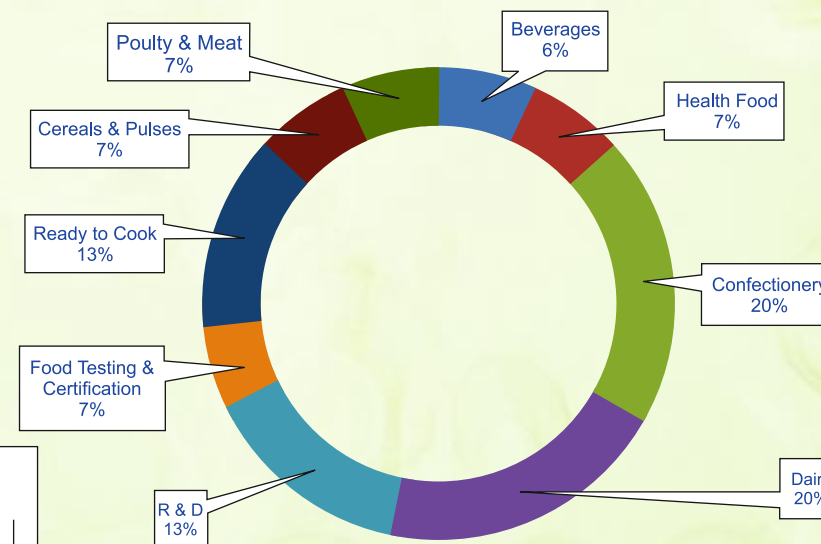
The programme aims at promoting innovation in the food sector and catalyzing the growth of food processing in India. Apart from imparting world class education in the field of food science and technology, this programme also encompasses cutting edge research in the front line areas of Food Science and Technology.

CORE SUBJECTS

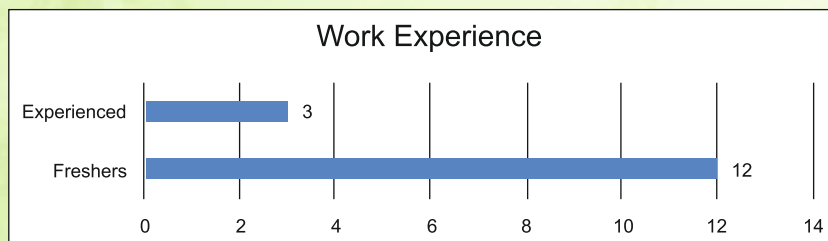
- Advances in Food Process Technology
- Advances in Plant Food Processing
- Advances in Animal Food Processing
- Advances in Food Quality Evaluation
- New Product Development
- Nutraceutical, Functional and Health Foods
- Food Regulation
- Food Safety Management System
- Engineering Properties of Food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



Total Strength : 15



Sectoral breakup of Internship pursued





M.TECH-FTM CLASS OF 2015-17

STUDENTS' PROFILE



Ms. Amandeep Kaur
B. Tech: Food Technology
Intern at:
GlaxoSmithKline Consumer
Healthcare, Haryana

Project: Validation and Change control of process equipments.



Mr. Barinderjeet Singh Toor
B. Tech: Food Technology
Intern at:
Mondelez India Foods Pvt.
Ltd., Punjab

Project: Laminate waste reduction in Biscuits (Oreo) and process time optimization of Bournvita biscuits.



Mr. Deepak Dhar
B. Tech: Food Technology
Intern at:
Nestle India Ltd.,
Maharashtra

Project: Noodle line loses



Mr. Jaydipkumar Rathod
B. Tech: Food Technology
Intern at:
Schreiber Dynamix Dairies
Pvt. Ltd., Maharashtra

Project: Whey Powder Trial and Production



Ms. Kiranjeet Kaur
B. Tech: Food Technology
Intern at:
Tata Chemicals Ltd.,
Maharashtra

Project: Instantization of sattu.



Mr. Kusumakar Uttam Patil
B. Tech: Food Technology
Intern at:
General Mills India Pvt.
Ltd., Maharashtra

Project: Development of Food Safety Program Guidance for Implementation at Under developed Supplier Location.



Mr. Luv Patel
B. Tech: Food Technology
Intern at:
AMUL, Gujarat

Project: 1. Development of Stevia based Flavoured Milk.
2. Efficiency analysis of dairy plant.



Ms. Manisha Sharma
B. Tech: Food Technology
Intern at:
TUV SUD South Asia Pvt.
Ltd., Haryana

Project: Comparative nutritional analysis of fresh and commercial fruit juices by UPLC method.



Ms. Pratiksha Supekar
B. Tech: Food Technology
Intern at:
Tasty Bite Eatables Ltd.,
Maharashtra

Project: 1. To update specifications of Raw Materials used at TBEL.
2. To update specifications of Finished goods produced at TBEL.
3. Entry of recipes in new genesis software.
4. Shelf life study of finished good products.
5. New Product Development.

STUDENTS' PROFILE



Ms. Supriya Ingawale
B. Tech: Food Technology
Intern at:
Nestle India Ltd.,
Maharashtra

Project: 1. The reduction of oil uptake by the noodle cake during frying to enhance the functional attributes of the noodles.
2. The effect of tomato paste attributes for the standardization of batch during processing of tomato sauce.



Ms. Srinithi S
B. Tech: Food Process
Engineering
Intern at:
Hector Beverages Pvt. Ltd.,
Karnataka

Project: Study of shelf stability of the Paper Boat product "Anar".



Ms. Sneha Singh
B. Tech: Dairy Technology
Intern at:
Schreiber Dynamix Dairies
Pvt. Ltd., Maharashtra

Project: Whey Powder Trial and Production



Ms. Vishakha Gaikwad
B. Tech: Food Technology
Intern at:
Tasty Bite Eatables Ltd.,
Maharashtra

Project: 1. New product development - Frozen Pizza.
2. Raw material & Finished good specifications.



Mr. Vijay Kumar Sahoo
B. Tech: Food Process
Engineering
Intern at:
Hi-Tech Layer Farm
Ltd.(Egg Revolution), Uttar
Pradesh

Project: Value addition and its importance in egg industry.



Ms. Surjit Kaur
B. Tech: Food Technology
Intern at:
KRBL Ltd., Uttar Pradesh

Project: 1. Optimizing, soaking and germination conditions to improve gamma amino-butyric acid content in Brown Rice.
2. Efficient utilization of Stabilized Rice Bran and processed Quinoa in new product development of Extruded products.

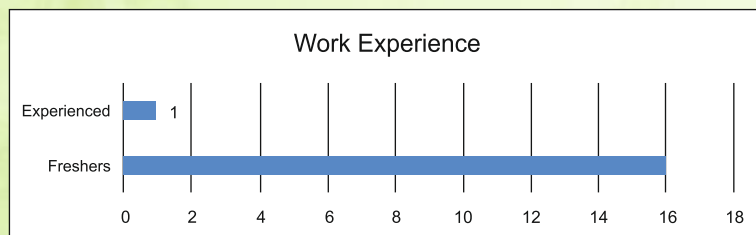
M. Tech

Food Process Engineering & Management (FPEM)

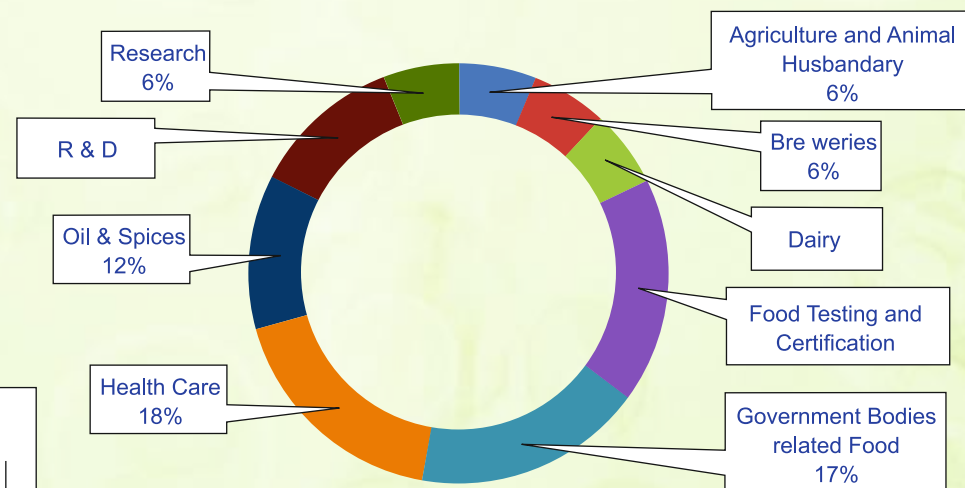
Food engineering strikes to help the students imbibe the knowledge pertaining to the design of machinery, processes and products besides ensuring efficient operations in food industry for improved economy and sustainability. If you are looking for a food engineer, you have arrived at the right destination.

CORE SUBJECTS

- Engineering Properties of Food & Bio Materials
- Advanced Food Packaging
- Advances in Food Engineering 1
- Principles of Management
- Fruit & Vegetable Process Engineering
- Computer Simulation & Modelling in Food processing
- Advances in Food Engineering 2
- Process Engineering of cereals, pulses and oilseeds
- Process Equipment Design
- Production and Operation Management
- Research Methodology
- Food Engineering Lab 1; 2; 3
- Village Adoption Programme
- Seminar and Status Paper



Total Strength : 17



Sectoral breakup of Internship pursued



M.TECH-FPEM CLASS OF 2015-17

STUDENTS' PROFILE



Ms. Achla Jha
B. Tech: Agricultural Engineering
Intern at: AMUL Dairy, Gujarat

Project: 1. Development of Stevia based Flavoured Milk.
2. Efficiency analysis of dairy plant.



Ms. Deepti Dashora
B. Tech: Food Technology
Intern at: Coconut Development Board, Kerala

Project: Standardization (identification of suitable additives) and characteristics evaluation of sterilized coconut milk for culinary purposes.



Mr. Gali Hemanth Kumar
B. Tech: Agricultural Engineering
Intern at: Barmalt Malting India Pvt. Ltd., Rajasthan

Project: Evaluate performance of effluent treatment plant for malting industry. Identify shortfalls and recommend measures to enhance its efficiency.



Mr. Jaya Suriya R
B. Tech: Agricultural Engineering
Intern at: ITC Spices Ltd., Andhra Pradesh

Project: Increasing the effectiveness of Pre-processing activities for Alfa and PR pass percentage through data utilization and optimized blending.



Mr. Jivan Prakash Jadhav
B. Tech: Agricultural Engineering
Intern at: Fizzy Food labs Pvt. Ltd., Maharashtra

Project: Tracking and Minimization of Losses of Raw Material & Packaging Material during Storage and Processing.



Mr. Jyoti Kumari
B. Tech: Food Technology
Intern at: East West Organic Way Pvt. Ltd. Rajasthan

Project: Analysis of quality parameters of cereals, pulses and spices.



Mr. Jyotishman Handique
B. Tech: Food Process Engineering
Intern at: Nestle R&D Centre India Pvt. Ltd., Haryana

Project: Development of High Protein Wheat Flour Based Noodle using SPI (Soy Protein Isolate) as protein source and PROBIND TXo (Transglutaminase Enzyme) in the CCK-line (Noodle Production Line) of Nestle R&D Centre India Pvt. Ltd.



Ms. Malvika Sahai
B. Tech: Chemical Engineering
Intern at: Barmalt Malting India Pvt. Ltd., Rajasthan

Project: Carry out HACCP analysis in accordance with ISO 22000 FSMS for Malt Production Process; Identify and bridge the existing gaps. Implementation of 5S visual management technique in malt production.



Ms. S Nandhini Jothi
B. Tech: Food Process Technology
Intern at: ITC Spices Ltd., Andhra Pradesh

Project: Design and Development of Chilli Pelletization and Product with Specifications.

STUDENTS' PROFILE



Ms. Neetu Ranjan
B. Tech: Food Technology
Intern at:
 TUV SUD South Asia Pvt.
 Ltd., Haryana

Project: Detection of Pesticide Residues in Food Commodities By LCMS and GCMS and their Data Evaluation.



Mr. Rakesh Kumar Behera
B. Tech: Mechanical Engineering
Intern at:
 Barmalt Malting India Pvt.
 Ltd., Haryana

Project: 1. To analyze the energy efficiency of boiler and improve it by further 5 to 10%.
 2. Root cause analysis of frequent leakage in screening machine.



Ms. Shweta Shinde
B. Tech: Food Technology
Intern at:
 Nestle R&D Centre India
 Pvt. Ltd., Haryana

Project: To investigate effect of alkaline salts on dough rheology and noodle quality.



Mr. Sk Mirajul Haque
B. Tech: Agricultural Engineering
Intern at:
 United Breweries Ltd.,
 Odisha

Project: Reduction of Off Flavor (Diacetyl) from Beer.



Mr. H S Srinath
B. Tech: Agricultural Engineering
Research at:
 NIFTEM, Haryana

Project: Studies on prawn curry.



Ms. Suka T
B. Tech: Food Process Engineering
Intern at:
 Coconut Development
 Board, Kerala

Project: 1. NPD Standardization of tender coconut pulp preserved in tender coconut water *Nata de coco* in Neera.
 2. Standardization of *Nata de coco* in flavoured sugar syrup.



Mr. Vaibhav Ankush Kale
B. Tech: Agricultural Engineering
Intern at:
 Fizzy Foodlabs Pvt. Ltd.,
 Maharashtra

Project: Tracking the various losses in production to maximize the production by fixing it.



Ms. Zeva Debbarma
B. Tech: Food Process Engineering
Intern at:
 Coconut Development
 Board, Kerala

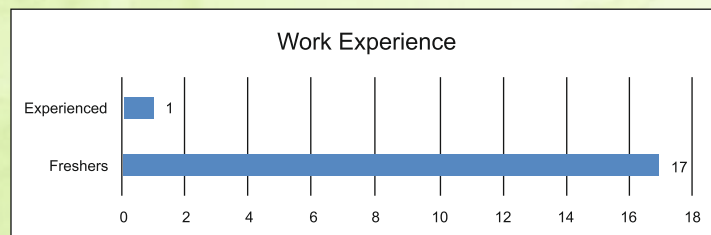
Project: Calculation of conversion ratio of products from coconut of different varieties of Kerala.

M. Tech Food Supply Chain Management (FSCM)

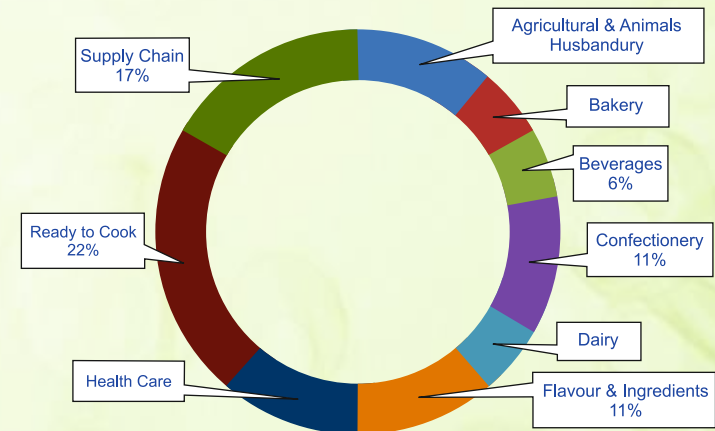
Masters in Food Supply Chain Management is a unique course offered by NIFTEM that came into being with the concern to impart knowledge about the Supply Chain of Perishable and Non – Perishable Commodities thereby, minimizing losses and effectively bridging gaps at each level, right from farm to fork to meet the demand of Indian Industries. A practical oriented course curriculum enables student to understand the importance of quality, price, shelf life and other spheres addressing real time issues through case studies, class room discussions and virtual modeling. With a perfect blend of science, technology, management and entrepreneurial attributes, the techno - managers are equipped to take up challenges in the real world through their technical and management skills.

CORE SUBJECTS

- Pre and Post- Harvest Management of Fresh Horticulture Produce I & II
- Food Packaging, Storage and Transportation
- Food Chemistry and Microbiology
- Principles of Management
- Food Supply Chain Management
- Food Quality and Safety in Supply chain
- Post-Harvest Technology of Agricultural Produce (Cereal, Dairy, Meat)
- Food Cold Chain Management
- Environmental Sustainability in Agriculture Production Sector
- Enterprise Resource Planning
- Inventory Management, Scheduling and Forecasting
- Total Quality Management
- Research Methodology
- Good Agricultural Practices - Field Crops and Horticultural Crops
- Village Adoption Programme
- Seminar and Status Paper



Total Strength : 18



Sectoral breakup of Internship pursued



M.TECH-FSCM CLASS OF 2015-17

STUDENTS' PROFILE



Ms. Anjaly Shanker M
B. Tech: Food Process Engineering
Intern at: ITC Life Science & Technology Centre, Karnataka

Project: Analysis of quality parameter for Atta.



Mr. Arun Joshy
B. Tech: Food Process Engineering
Intern at: Synthite Industries Ltd., Kerala

Project: Value Stream Mapping in the Supply Chain of Synthite Industries Ltd.



Ms. Bhagyashri Appasaheb Chaudhari
B. Tech: Food Technology
Intern at: Pravin Masalewale (Suhana), Maharashtra

Project: Processed line setup on Cheese Manufacturing



Mr. Gadhia Sagar Dhanjibhai
B. Tech: Food Processing Technology
Intern at: Ferrero India Pvt. Ltd., Maharashtra

Project: Bassina time motion study



Mr. Jagmeet Singh
B. Tech: Food Technology
Intern at: ColdEX Logistics Pvt. Ltd., Haryana

Project: Inventory Panning and Controlling for Quick Service Restaurant (Wendy's)



Mr. Mayank Dolas
B. Tech: Food Technology
Intern at: Yogeshwari Food and Agro's Oxyliqa, Maharashtra

Project: Mango pulp setup



Ms. Meenakshi Sharma
B. Tech: Food Technology
Intern at: Pravin Masalewale (Suhana), Maharashtra

Project: Production standardization of Cane sugar Molasses (NPD)



Mr. Pankaj Ramesh Patil
B. Tech: Food Technology
Intern at: Fresh Produce Value Creation Services Pvt. Ltd. (Go4Fresh), Maharashtra

Project: Establishment of corrective parameter for tracking losses from farm to consumers.



Mr. Raman Kumar
B. Tech: Food Technology
Intern at: Mondelez India Foods Pvt. Ltd., Himachal Pradesh

Project: To reduce the detention of vehicles carrying packaging material.

STUDENTS' PROFILE



Ms. Remyasree P T
B. Tech: Food Process Engineering
Intern at: Hatsun Agro Product Ltd., Tamil Nadu

Project: Development of Milk Ice (New Product Development)



Ms. Roshni Kumari
B. Tech: Food Technology
Intern at: Fresh Produce Value Creation Services Pvt. Ltd., Maharashtra

Project: Implementation of QMS (Quality Management System) in entire operations



Ms. Rubi Rani
B. Tech: Food Technology
Intern at: ColdEX Logistics Pvt. Ltd., Haryana

Project: Documenting the Process Flow (DC Process, Inventory Planning) of Distribution Center.



Ms. Shweta Yadav
B. Tech: Food Technology
Intern at: Crop Connect Enterprises Pvt. Ltd. New Delhi

Project: Design and develop an operation plan for procurement and delivery operations, effective inventory and order management systems and processes for Original Indian Table products.



Ms. Sneha Agarwal
B. Tech: Food Technology
Intern at: Jubilant FoodWorks Ltd.

Project: Vehicle Management for Chilled and Frozen Products



Mr. Sonu Kumar
B. Tech: Agricultural Engineering
Intern at: Himalya International Ltd., Himachal Pradesh

Project: Supply Chain in Mushroom Soup



Mr. Tushar Kawade
B. Tech: Food Technology
Intern at: Pravin Masalewale (Suhana), Maharashtra

Project: Process line setup-up for Cheese Manufacturing



Ms. Upasana Chauhan
B. Tech: Food Technology
Intern at: Fuerst Day Lawson (India) Pvt. Ltd. Delhi

Project: Supply Chain Management Issues, Challenges and Solutions from Quality Perspective.



Mr. Vishaldeep Singh
B. Tech: Food Technology (hons.)
Intern at: Siddhi Enterprises, Delhi

Project: 1. Designing Supply Chain of pharmaceuticals for 'Uttar Pradesh State AIDS Control Society (UPSACS).
 2. Implementation, working and controlling of Global Positioning System, (GPS) for reefer vehicles."

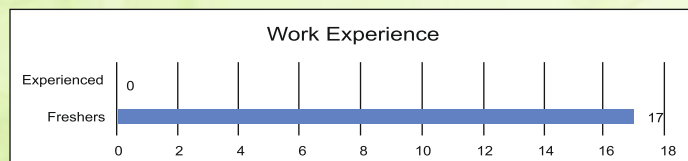
M. Tech

Food Safety and Quality Management (FSQM)

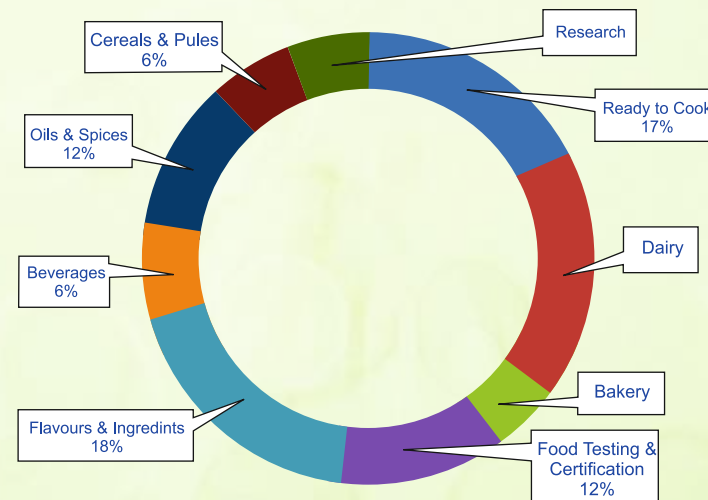
Food Safety and Quality Management is the first initiative of its kind by NIFTEM to generate pioneering techno-manager in the field of food safety, food security and quality assurance. Food safety has become a critical factor that needs to be addressed and ensured in global food markets. With India being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

CORE SUBJECTS

- Food Chemistry and Biotechnology
- Basics of Food Safety
- Food Microbiology
- Principles of Management
- Analytical Method for Ensuring Food Safety
- Basic Food Technology
- Food Biotechnology
- Food Safety and Quality Management
- Food Legislation and Standards
- Food Safety and Public Health
- Research Methodology
- Village Adoption Programme
- Seminar and Status Paper



Total Strength : 17



Sectoral breakup of Internship pursued



M.TECH-FSQM CLASS OF 2015-17

STUDENTS' PROFILE



Mr. Abdullah S
B. Tech: Food Process Engineering
Intern at: ITC Life Science & Technology Centre, Karnataka

Project: Sample Preparation for Chromatographic Techniques



Ms. Aishwarya Pote
B. Tech: Food Technology
Intern at: Schreiber Dynamix Dairies Pvt. Ltd., Maharashtra

Project: CIP validation and GMP practices to reduce losses and improve food safety and quality



Ms. Harloveleen Kaur Sandhu
B. Tech: Food Technology
Intern at: ITC Ltd. (Food Division), Haryana

Project: To trace out the key factors contributing to taste/baking/bite related complaints (in biscuits) with their solution



Mr. Harpreet Singh Sandhu
B. Tech: Food Technology
Intern at: TUV SUD South Asia Pvt. Ltd., Karnataka

Project: Market Analysis



Ms. Harshali Patil
B. Tech: Food Technology
Intern at: Keva Flavours Pvt. Ltd., Maharashtra

Project: Applications of flavours in food Products



Mr. Kalyani Dashora
B. Tech: Food Technology
Intern at: MTR Foods Pvt. Ltd., Karnataka

Project: Food Safety and Quality Aspects in Vegetables Cold Store



Mr. Manoj Kumar Pulivarthi
B. Tech: Food Process Engineering
Intern at: Hector Beverages Pvt. Ltd., Karnataka

Project: Study on the process improvement of water treatment plant at Hector Beverages Pvt. Ltd.



Mr. Munna Iype Joy
B. Tech: Food Process Engineering
Intern at: ITC Spices Ltd., Andhra Pradesh

Project: Industrial Project



Mr. Nathrao Keshav Khokale
B. Tech: Food Technology
Intern at: KRBL Ltd., Uttar Pradesh

Project: 1. To evaluate effect of 1,2 year & fast ageing (steaming) on various att. of Pusa 1121 Basmati Rice; 2. Eff. utlz. of stablized Rice Bran & Processed Quinoa in NPD of Bakery Products; 3. Lab. scale prodn. of instant rice and to det. the prod. compliance w.r.t. nat. & intl. standards; 4. Lab. scale prodn. of fast cooking brown rice.

STUDENTS' PROFILE



Mr. Nihar H. Soni
B. Tech: Food Technology
Intern at:
Cosmo Agro World Pvt.
Ltd., Gujarat

Project: 1. Optimization of stevia level in different food products by replacing sugar with stevia.
2. Laboratory setup and logistics
3. Development of health drink from cactus fruit.



Ms. Prachi Sinha
B. Tech: Food Technology
Intern at:
Enhance Proteins Ltd., New
Delhi

Project: 1. To prepare Sugar Free Cake Premixes in (R&D).
2. Customer Services Department for 1 week.
3. Testing for DQI (Daily Quality Inspection) of premixes.



Mr. Rahul S. Garad
B. Tech: Food Technology
Intern at:
Hatsun Agro Product Ltd.,
Tamil Nadu

Project: 1. Implementation of food safety system
2. Finding out which types of deviations are there in organization.



Mr. Sanket Urade
B. Tech: Food Technology
Intern at:
MTR Foods Pvt. Ltd.,
Karnataka

Project: 1. Process Mapping of RTE Product and standardization of RTE SOP
2. New Product Development- Health Drink Mix



Mr. Shashank Uttamrao
Kolhe
B. Tech: Food Technology
Intern at:
Hatsun Agro Product Ltd.,
Tamil Nadu

Project: Milk pouch leakage reasons and how to control leakage in milk pouch filling (packaging) section.



Mr. Shiva Prasad D.P.
B. Tech: Dairy Technology
Research at:
NIFTEM, Haryana

Project: Bionanomaterial for the removal of Biofilm from food Industry



Mr. Tejaswa Pratap Singh
B. Tech: Food Technology
Intern at:
TUV SUD South Asia Pvt.
Ltd., Haryana

Project: Nutritional And Chromatographical Analysis of Different Foods.



Ms. Vishakha Joshi
B. Tech: Food Technology
Intern at:
ITC Spices Ltd., Andhra
Pradesh

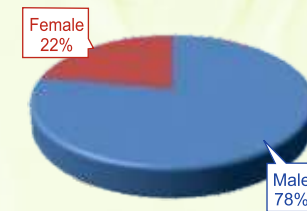
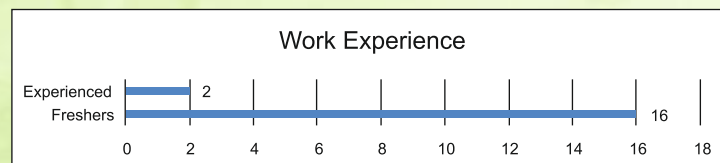
Project: Development of a cost effective rapid test kit for pesticide residues in IPM cummin

M. Tech Food Plant Operations Management (FPOM)

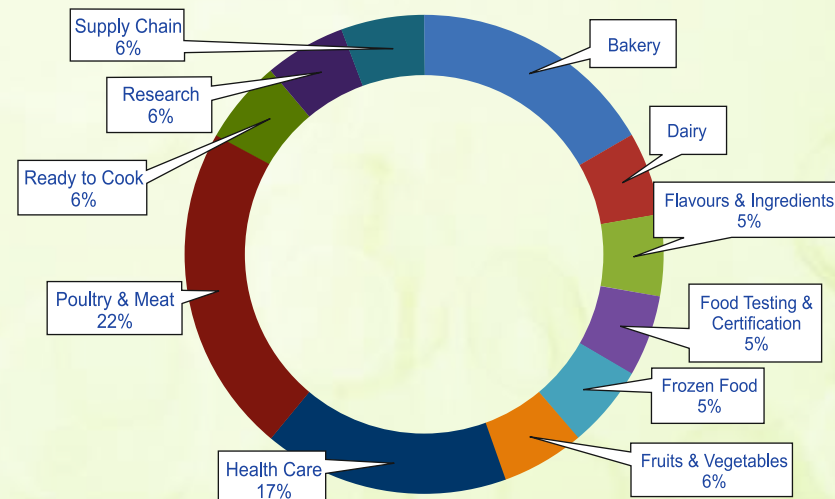
It involves a unique blend of food technology and operations management to foster improvement in production process food industry. It deals with the management of products, processes and services efficiently and effectively. It considers the acquisition, development and utilization of resources that industries need to deliver to their clients. The purview of food plant operations and management ranges from strategic to tactical and operational levels. Representative strategic issues include determining the size and location of food manufacturing plants, deciding the structure of service or production system. Tactical issues include division support system, market orientation and resource allocation, plant layout and structure, project management methods and equipment selection and replacement. Operational issues include production scheduling and control, inventory management, quality control and inspection, traffic and material handling and equipment maintenance policies. The students are exposed to advanced lean manufacturing and operation optimizing techniques.

CORE SUBJECTS

- Managerial Economics
- Principles of Management
- New Enterprise Financing
- Quantitative Techniques for Management & Research
- Communication & Negotiation Skills
- Organizational Behavior
- Food Supply Chain Management
- Entrepreneurship Development
- Production, Operations & Inventory Management
- Marketing Management
- Management Information System
- Advanced Data Analysis
- Total Quality Management
- Food Basics
- Village Adoption Programme
- Seminar & Status Paper



Total Strength : 18



Sectoral breakup of Internship pursued



M.TECH-FPOM CLASS OF 2015-17

STUDENTS' PROFILE



Mr. Akshay Kothawade
B. Tech: Food Technology
Intern at:
Bonn Nutrients Pvt. Ltd.,
Punjab

Project: Improve Plant utilization, production and efficiency with quality parameters



Mr. Ashutosh Sinha
B. Tech: Mechanical Engineering
Intern at: Hi-Tech Layer Farms Ltd.(Egg Revolution), Uttar Pradesh

Project: Supply Chain Management, Marketing, Sales, Orders and Collection. Scope of improvement in operation/process by input of new innovation in layer Farming.



Mr. Deepak kumar
B. Tech: Food Engineering
Intern at:
International Flavors & Fragrances India Pvt. Ltd., Haryana

Project: 1) Sodium Reduction in food products
2) Develop Seasoning for Salty Snacks



Mr. Dinesh D Sawakar
B. Tech: Food Technology
Intern at:
Fizzy Foodlabs Pvt. Ltd.
Maharashtra

Project: Centre quality & Plant Quality



Mr. Gautam Saurav
B. Tech: Mechanical Engineering
Intern at: Hi-Tech Layer Farms Ltd. (Egg Revolution), Uttar Pradesh

Project: Operations, Marketing Strategy, outcome of designer eggs and NPD idea.



Mr. Gurpreet singh
B. Tech: Food Technology
Intern at:
ITC Ltd. (Food Division), Haryana

Project: To reduce high usable wastage for special cream, snacky and marie light biscuits.



Mr. Ishan Agarwal
B. Tech: Mechanical Engineering
Intern at: Hi-Tech Layer Farms Ltd.(Egg Revolution), Uttar Pradesh

Project: Business Management of a Layer Farms.



Mr. Jagdish Singh
B. Tech: Agricultural Engineering
Intern at:
Kailash Agro Pvt. Ltd., Haryana

Project: Handling the various Processes and operations in the multi-commodity cold storage



Mr. Jaikishan Dandotiya
B. Tech: Food Technology
Intern at:
Indies Global Foods Pvt. Ltd., Haryana

Project: Industrial Project

STUDENTS' PROFILE



Mr. Kuldeep Panditrao Patil
B. Tech: Food Technology
Intern at: Fresh Produce Value Creation Services Pvt. Ltd., Maharashtra

Project: Implementation of Total Quality Management in the DC operations.



Ms. Kumari Sudhir
B. Tech: Food Technology
Intern at: Mother Dairy Fruit & Vegetable Pvt. Ltd., Karnataka

Project: Study of Plant Operations Management and Evaluation of Plant Efficiency at Fruit Processing Plant



Mr. Manish Pandey
B. Tech: Mechanical Engineering
Intern at: Sabour Dairy Pvt. Ltd., Haryana

Project: 1. Chess model of entrepreneurship
 2. Plant layout & design
 3. Production planning & control



Ms. Neha S. Puntambekar
B. Tech: Food Technology
Intern at: Gits Food Products Pvt. Ltd., Maharashtra

Project: Identification, Evaluation and optimization of quality laboratory operations.



Mr. Nizam Singh Verma
B. Tech: Agricultural Engineering
Intern at: Britannia Industries Ltd., Delhi

Project: Industrial Project



Ms. Oshin Gulsia
B. Tech: Food Technology
Research at: NIFTEM, Haryana

Project: On campus Research



Mr. Rishabh Shukla
B. Tech: Mechanical Engineering
Intern at: Barmalt Malting India Pvt. Ltd., Rajasthan

Project: Measure effectiveness of existing SCADA system installed for Malt production to monitor performance of machines and overall yield of the plant using OEE and SWEEP analysis tools. Identify existing gaps and give recommendation for its improvement.



Ms. Saumya Srivastava
B. Tech: Mechanical Engineering
Intern at: Hi-Tech Layer Farm Ltd.(Egg Revolution), Uttar Pradesh

Project: Study of Existing Process Flow from “Plant to customer” and understand the various operations involved in Production



Mr. Vishal Dhaka
B. Tech: Food Technology
Intern at: Barmalt Malting India Pvt. Ltd., Haryana

Project: Condensate Recovery

PLACEMENT PROCEDURE

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

- 1) Placement office sends invitations to the companies, organizations along with all the relevant information. Similarly, companies can also contact Corporate Resource Division (CRD) directly through phone or email.
- 2) A Corporate Response Sheet (CRS) is made available for the companies on NIFTEM's official website (www.niftem.ac.in).
- 3) The Interested companies are requested to fill the CRS form, furnishing the requisite details (of the job) and SUBMIT the same to CRD's online account.
- 4) The company can now go forth by conducting the "Pre Placement Talk" :
Pre Placement presentations (up to 2 rounds) enable organizations to inform students about company's business, work culture, organizational structure, career and growth opportunities. We recommended a 20 minute presentation with 10 minute Q & A session.
- 5) On Campus Recruitment
Companies can plan a visit to NIFTEM campus with or without CRS for conducting placement interviews and making job offers to suitable student candidates during the placement season. Companies can approach CRD for scheduling and on-campus placement session. Students' Placement Committee can be approached for guidance on transport and other facilities on campus such as lodging.
- 6) Company is required to display the FINAL LIST of student that have been selected for the job offer in a SEALED envelope, at the end of the interview round.

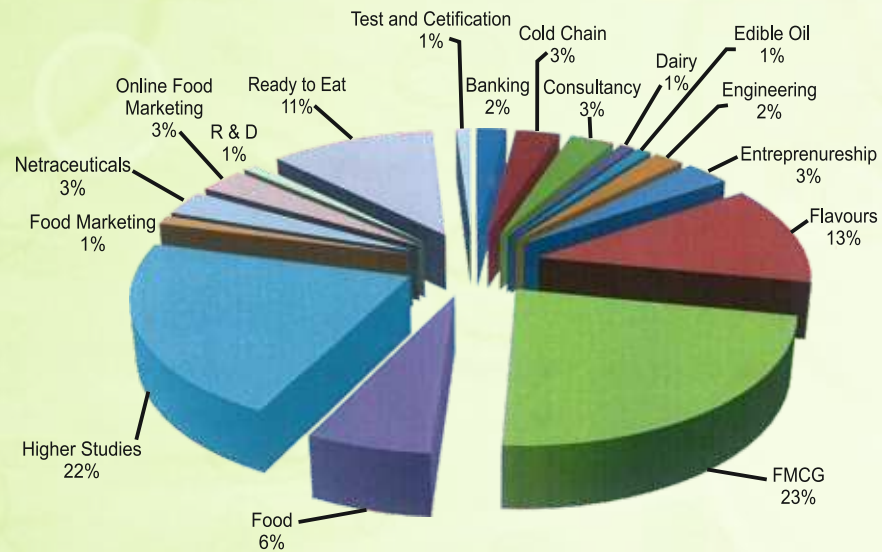
FACILITIES FOR RECRUITERS

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

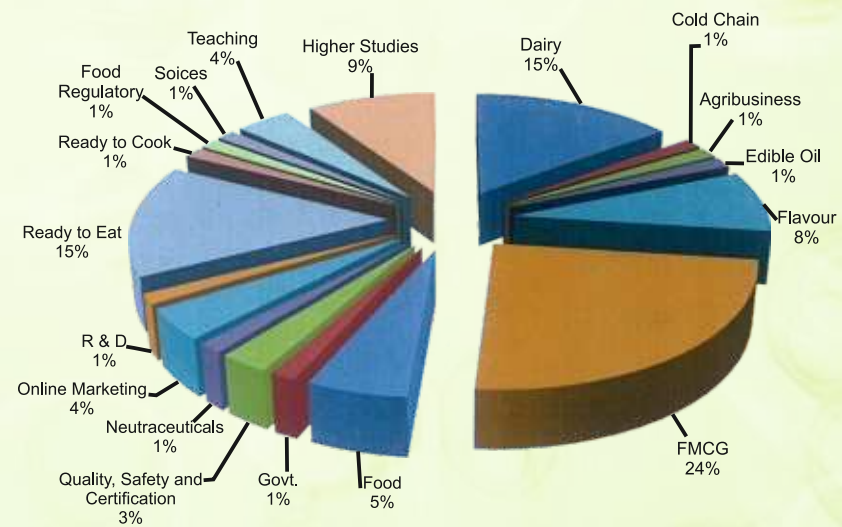
- Well-furnished and spacious office rooms.
- Uninterrupted access to the internet.
- Facilities for group discussions, powerpoint presentations and personal interview.
- Computer based test / lab test / other facilities (request has to be made in advance)
- Recruiters can also stay at university premises, if required, on prior intimation.

PLACEMENTS 2016 - SECTORWISE DISTRIBUTION

BTech Final Placements- Sectorwise Distribution



MTech Final Placement- Sectorwise Distribution



CORPORATE PARTNERS



CORPORATE PARTNERS



CORPORATE RESOURCE DIVISION (CRD)

Contact the following for placement enquiries		Faculty Representative		
Name	Contact Details	Name	Designation	Department
Dr. Pitam Chandra Professor In-charge – CRD	+91 8199901306 (M) pc1952@gmail.com, pitam.chandra@niftem.ac.in	Dr. Sunil Pareek	Assoc. Professor	Agriculture and Environment Science (AES)
Mr. Aditya Kumar Sr. Manager – CRD	+91 8607559966 (M) 0130-2281032 (O) niftem.crd@outlook.com, crd@niftem.ac.in	Dr. Anurag Singh	Asst. Professor	Food Science and Technology (FST)
		Dr. Siddhartha Singha	Asst. Professor	Food Engineering (FE)
		Er. Kumar Rahul	Asst. Professor	Asst. Professor Basic and Applied Science (BAS)
		Dr. Tribhuvan Nath	Asst. Professor	Food Business Management and ED (FBM&ED)



Students Representative – CRD
Jaydipkumar Rathod
Neha Puntambekar
Sneha Agarwal
Anshul Agarwal
U.V.R. Krishnam Raju
Ankit Gupta
A. Elango
Varuni Pandey
Ashwin Menon
Chaitya Jain
D. Nishitha
Email: crd.niftem@gmail.com
Contact Details: +91 1302281032, +91 1302281031 (For placement related query)
+91 1302281033 (For internship related query)
Skype ID: crd.niftem

National Institute of Food Technology Entrepreneurship and Management

Deemed to be University (De-novo Category) under Section 3 or UGC Act, 1956 and An Autonomous Institution under Ministry of Food Processing Industries, GOI
Plot No. 97, Sector-56, HSIIDC Estate, Kundli, Distt. Sonapat, Haryana-131028, Website: www.niftem.ac.in. E-mail: info@niftem.ac.in. Telefax: 0130-2219789
Helpline: 0130-2281042/44, Nearby Singhu Border, New Delhi-110040