

# INTERNSHIP BROCHURE

**22-26**  
BTECH

**24-26**  
MTECH &  
MBA





## National Institute of Food Technology Entrepreneurship and Management

An Institute of National Importance

By the Act of Parliament under the Ministry of Food Processing Industries (MOFPI), GOI

Plot No. 97, Sector 56, HSIIDC Industrial Estate, Kundli,  
Sonapat, Haryana

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 Kundli, Sonapat, Haryana 131028



# DIRECTOR'S FOREWORD



National Institute of Food Technology Entrepreneurship and Management, Kundli (NIFTEM-K), an Institute of National Importance under the Ministry of Food Processing Industries (MoFPI), Government of India, proudly presents the latest edition of its [Internship Brochure](#). This brochure highlights our Vision, Mission, state-of-the-art Infrastructural facilities, various academic programs, and the successful placement of our students in prestigious organizations across the globe. As we move forward, we continue to uphold our unwavering dedication to excellence, fostering innovation, and driving the limitless potential of the food processing sector.

NIFTEM-K has consistently strived to be at the forefront of education, research, and entrepreneurship in the field of food technology and management. Our holistic approach to education is aimed at not only imparting knowledge but also nurturing the skills, ethics and values that will make our future leaders in the food industry. NIFTEM-K endeavors to improve the skill set and business acumen of the students to transfer them into job creators rather than job seekers.

Our dedicated faculty, state-of-the-art infrastructure and industry partnerships provide a nurturing environment where students can sharpen their skills, explore new potential and develop a passion for entrepreneurship in different faces of food science and technology. Through our various undergraduate and postgraduate programs (B.Tech, M.Tech and MBA) ,NIFTEM-K equips students with the knowledge and expertise required to excel in the ever-evolving food processing industry. Additionally, our emphasis on research and innovation ensures that students are exposed to the latest developments and trends in the field.

Our student achievements, which I am sure will propel the future, is a testimony to entrants to embark on their new journey at NIFTEM-K. The dedicated Training and Placement Cell i.e. Corporate Resource Division (CRD) facilitates our students in finding better dreams and encourages them to make the most of the resources and experiences that NIFTEM offers. I urge all to embrace every opportunity for personal and professional growth and make a lasting impact in the food processing industry. NIFTEM-K is not just an institution but a stepping stone for building a fruitful career in the food processing sector.

# About NIFTEM

## Our VISION

&

## MISSION

“

To act as an International Center of Excellence that 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 be a harbinger in Academics, Research, Capacity building and Entrepreneurship in different facets of Food Science and act as one stop solution provider for all the Food Processing needs
- Develop technically feasible, commercially viable and globally competitive technologies in Food Processing through creation of a robust academic and R&D ecosystem.
- Transform the FPOs, rural and urban youth and the start-ups to established entrepreneurs and techno managers of tomorrow in the food processing sector

**AN INSTITUTE OF  
NATIONAL IMPORTANCE  
(INI)**





# INFRASTRUCTURE

- NIFTEM Knowledge Centre (Library)
- State-of-the-art Teaching & Research labs
- Central Instrumentation Lab



Bio Chemistry Lab

- Student Activity Centre
- Cafeteria
- International guest house
- Effluent Treatment Plant
- Sewage Treatment Plant
- 1.5 MW Solar Power Generation



Brahmaputra Hostel



Central Instrumentation Lab

- Sports Facilities
- Auditorium
- Hostels
- Entire HVAC campus



Chakli Making machine



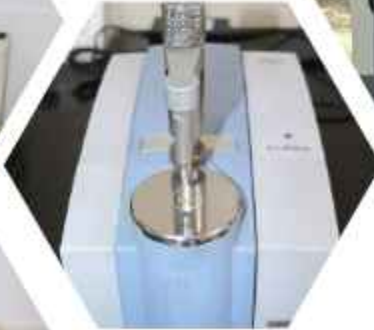
Auditorium



# LABORATORY

There are 15 labs at NIFTEM pioneering next-generation hands-on practical knowledge.

- Central Instrumentation lab
- Biochemistry lab
- Chemistry lab
- Computer lab
- Microbiology lab
- Animal Product Technology lab
- Food Science and Technology
- Food Engineering
- Food Packaging
- Dairy and Food Engineering lab
- Engineering Workshop lab
- Engineering Graphics lab
- Electrical lab
- Electronics lab
- Agricultural and Environmental lab



# EQUIPMENTS

The Central Instrumentation Lab has segment- leading instruments mentioned below



Differential Scanning Calorimeter (DSC)



Form Fill Sealing Machine



Flat Plate Solar Dryer



Fourier-Transform Infrared Spectroscopy (FTIR)



High-Performance Liquid Chromatography (HPLC)



# PILOT PLANT INCUBATION CENTERS

To cater to the needs of the Food Industry (Large, Medium, Small and Micro-Scale Enterprises), NIFTEM has set up five Pilot Plants within its campus covering the following sectors:

- Fruits and Vegetable Processing
- Meat and Poultry Processing
- Milk and Dairy Products
- Ready to Eat and Traditional Food
- Bakery



Milk Pilot Plant



RTE Pilot Plant

## OBJECTIVES

The five Pilot Plants at NIFTEM have been set up to meet the following objectives:

- Serve as Business Incubation Centres for the existing food industries as well as the budding entrepreneurs from large-scale industries as well as medium, small and micro enterprises to incubate their ideas.
- Provide a vital source for food companies that are just starting up or evaluating new processes or product lines.
- Provide processing vessels, product and process lines of varying capacities to cater to the needs of the different sectors of the food industry (large, medium, small, and micro enterprises).
- Provide research facilities to the food industry for the development of novel and innovative products and processes, modification of existing products and processes.



Bakery Pilot Plant Inauguration by Sh. Pashupati Kumar Paras (Minister of Food Processing Industries of India)



# NIFTEM'S VIBRANT SOCIETIES

## Kalakriti Society

Kalakriti is dynamic Fine Arts Society. Kalakriti unites art enthusiasts, transcending boundaries through diverse events. Our mission is to empower students to express their artistic talents, crafting beauty through creativity.



## Sarang Society

Sarang, the Performing Arts Society nurtures and showcases talent through a diverse array of cultural events, enriching the college experience at NIFTEM. By celebrating and preserving India's vibrant heritage, the society plays a vital role in shaping well-rounded individuals, fostering creativity, confidence, and cultural awareness among students.

## Samarthya Society

Samarthya Society at NIFTEM-K actively promotes a healthy lifestyle through sports. By offering a diverse range of sporting activities and participating in national events, it cultivates and nurtures sporting talent among students.



## Aarambh Society

Aarambh Society empowers underprivileged students, fostering talent, life skills, and a sense of community. Through diverse activities, it shapes well-rounded individuals for success in food technology, entrepreneurship, and beyond.





## Alabhyam Society

Alabhyam, NIFTEM's official Technical Society, offers workshops, training, and guest lectures to enhance students' technical skills. Its mission is skill development, envisioning a strong technical community in Food Technology



## BIZMAC Society

BIZMAC, a society at NIFTEM, bridges industry and academia to prepare students for professional success, following the motto "students today, leaders tomorrow." It supports NIFTEM's mission of fostering impactful careers

## Vyaktitva Society

Vyaktitva, at NIFTEM, empowers students with essential soft skills and vibrant personalities. It's a gateway to personal and professional success, unlocking students' full potential and fostering excellence.



## Geetanjali Literary Society

Geetanjali at NIFTEM-Kundli nurtures literary and creative expression with workshops, debates, and cultural events. It enriches student's literary and communication skills, enhancing their educational experience

## Prakriti Society

Founded in 2017, Prakriti Society at NIFTEM promotes environmental awareness and sustainable living. Through a range of activities, it encourages impactful actions and supports Niftem Waste Management's initiative.





The Center for Entrepreneurship Development (CED) stands as a platform to the pursuit of innovation amidst the corridors of NIFTEM. Originating humbly in 2013, CED has since matured into a stronghold of entrepreneurship, nurturing an entrepreneurial culture at NIFTEM. CED's aim/goals are inclusive of firstly, to foster a community that enables impactful interventions. Secondly, to equip students with the entrepreneurial spirit and necessary skills to navigate through the business landscape.

We curate an array of thought-provoking events, aimed at shedding light on the intricacies of entrepreneurship and its surrounding challenges, striving to raise awareness regarding entrepreneurship, foster technological incubation, and nurture the nascent aspirations of our student body. Through workshops diving into the intricacies of finance, idea generation, and the core values that drive entrepreneurs, we endeavour to kindle a spark within each student. Moreover, we invite accomplished entrepreneurs from diverse realms to recount their success, providing guidance, and inspiration to individuals navigating the challenging journey of entrepreneurship

CED has emerged as a platform which connects future founders with accomplished entrepreneurs, industry leaders, and experts of various domains to help them thrive in their future aspirations, helping them in understanding the essential skills such as business planning, marketing strategies, pitching, financial management, product development, leadership, team management, adaptability and other necessary skills vital for entrepreneurial success.

At CED We categorically conduct a plethora of events and workshops designed to equip aspiring student entrepreneurs with the fundamentals of entrepreneurship, from navigating industry challenges to developing innovative solutions. We also foster a supportive environment for technological incubation and encourage students to turn their entrepreneurial ambitions into reality



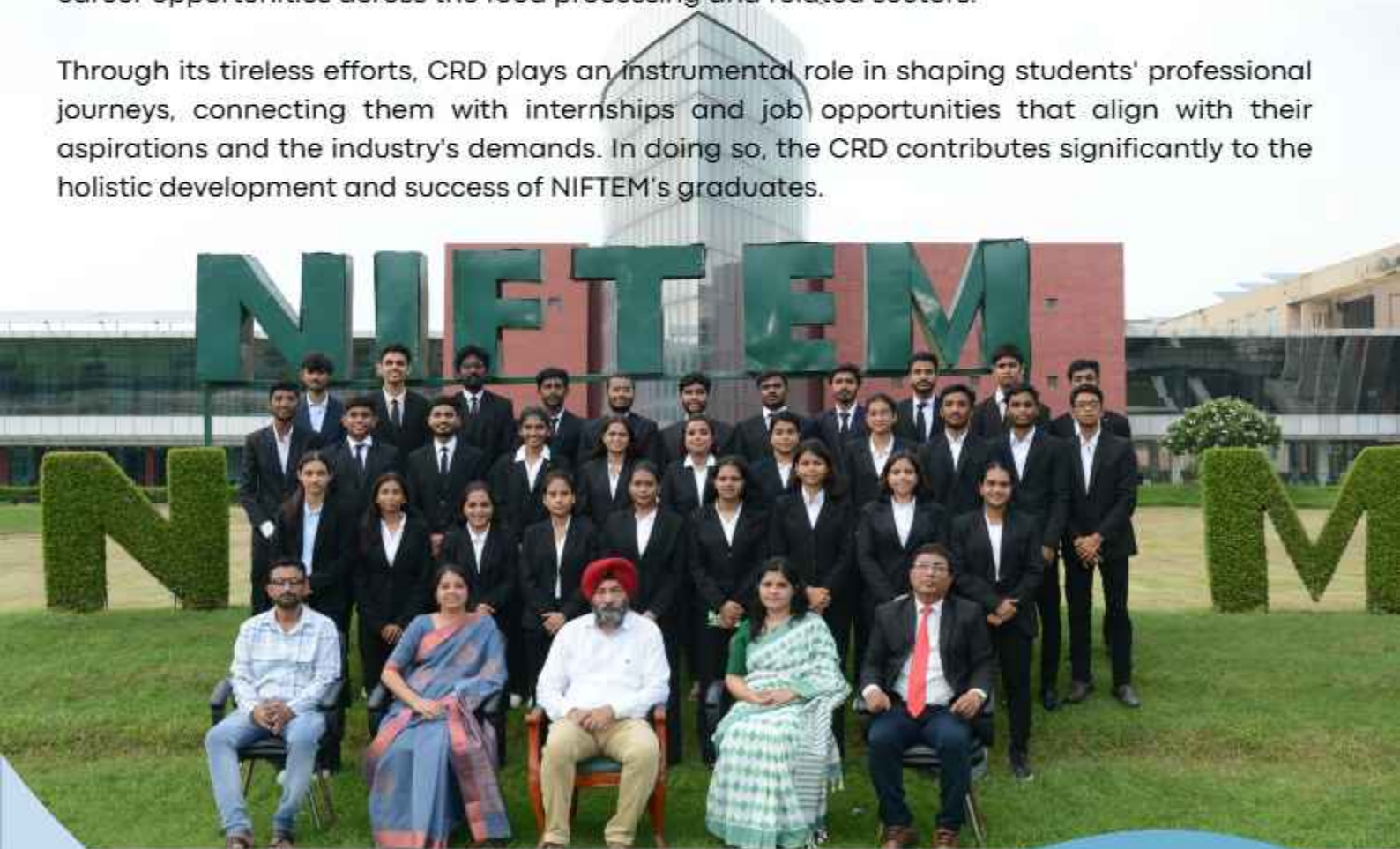


The Corporate Resource Division (CRD) at NIFTEM is a driving force behind the institute's strong academic-industry interface, working tirelessly to foster meaningful collaborations that enhance student career prospects. CRD plays a pivotal role in connecting students with the industry by facilitating internships, organizing expert-led seminars, and managing the placement process with unwavering dedication.

Focused on achieving a stellar placement and internship record, CRD ensures that students are well-prepared to navigate the recruitment landscape. This includes personalized guidance on applications, regular performance assessments, and building strong employer relationships. To further support students, CRD conducts intensive Group Discussion (GD) and Personal Interview (PI) training sessions. These sessions are designed to hone critical communication, analytical thinking, and presentation skills, ensuring students are fully equipped to face recruitment challenges with confidence.

CRD's responsibilities also extend to resume building, interview preparation, and alumni network job placements, providing comprehensive career support. By bridging the gap between academia and industry, the CRD ensures that NIFTEM students receive not only a solid theoretical foundation but also valuable practical exposure, translating into promising career opportunities across the food processing and related sectors.

Through its tireless efforts, CRD plays an instrumental role in shaping students' professional journeys, connecting them with internships and job opportunities that align with their aspirations and the industry's demands. In doing so, the CRD contributes significantly to the holistic development and success of NIFTEM's graduates.





# OUR EVENTS



- **International Conference on Millets for Achieving Nutritional and Economic Security (ICMANES), September 2023**

- India's initiative to position itself as the Global Hub of Millets, addressing challenges in millet production, processing, and distribution.

- **HR Conclave at NIFTEM, March 2023**

- A platform for addressing contemporary HR challenges and fostering innovation, connecting students with leading companies.

- **World Food Day at NIFTEM, October 2024**

- A celebration featuring technical sessions, awareness campaigns, and food-related activities emphasizing food security and sustainability.

- **Start Up Forum for Aspiring Leaders And Mentors (SUFALAM), February 2024**

- The event, aimed at fostering innovation and growth in the food processing industry, brings together over 250 startups, MSMEs, industry leaders, and venture capitalists. Featuring knowledge and pitching sessions in collaboration with industry giants, SUFALAM serves as a pivotal platform to empower aspiring entrepreneurs, enhance networking and support India's journey toward Atmanirbhar Bharat.

- **GIRACT Seminar on Traditional Indian Foods, October 2023**

- An enlightening session exploring India's culinary diversity, emphasizing the preservation and promotion of traditional foods.







# STAYS HOSTS

STAYS HOSTS



# NIFTEM EDITORIAL

**NATIONAL INSTITUTE OF FOOD TECHNOLOGY ENTREPRENEURSHIP AND MANAGEMENT, KUNDLI**

**NIFTEM-K COMMERCIALISES TECHNOLOGIES FOR MILLETS-BASED PRODUCTS**

A group of professionals in formal attire are gathered around a table, examining various millet-based products and documents. The setting appears to be a laboratory or a product showcase area.

**World Food Day**  
celebrated at NIFTEM, Kundli

**16th OCTOBER 2022**

A group of men in suits and traditional Indian attire are standing on a stage during the World Food Day celebration. A banner in the background reads "16th OCTOBER 2022" and "WORLD FOOD DAY".

**NATIONAL INSTITUTE OF FOOD TECHNOLOGY ENTREPRENEURSHIP AND MANAGEMENT, KUNDLI**

**172 IN NEWS**

**निरटेम में मुख्य खाद्य सुदृढीकरण पर कार्यशाता आयोजित**

**निरटेम में कार्यशाता दौरान दी मुख्य खाद्य सुदृढीकरण व मिश्रित आटे के उत्पादन की जानकारी**

A newspaper clipping with a headline in Hindi. The text discusses a workshop on food fortification and the production of mixed flour. The NIFTEM logo is visible in the top right corner of the clipping.

**NATIONAL INSTITUTE OF FOOD TECHNOLOGY ENTREPRENEURSHIP AND MANAGEMENT, KUNDLI**

**SWACHHATA HI SEVA**

**DR. HARINDER SINGH OBEROI**  
MOBILE OFFICER, NIFTEM, KUNDLI

A man in a red turban and pink shirt is speaking at a podium during a Swachhata Hi Seva event. A banner in the background reads "SWACHHATA HI SEVA".

**NATIONAL INSTITUTE OF FOOD TECHNOLOGY ENTREPRENEURSHIP AND MANAGEMENT, KUNDLI**

**NIFTEM-K LAUNCHES LEARNING COURSE ON FOOD SAFETY CERTIFICATION**

A group of people are seated at a table during a learning course. A banner in the background reads "NIFTEM-K LAUNCHES LEARNING COURSE ON FOOD SAFETY CERTIFICATION".

**NATIONAL INSTITUTE OF FOOD TECHNOLOGY ENTREPRENEURSHIP AND MANAGEMENT, KUNDLI**

A collage of six photographs showing various activities and meetings. The top row shows a group of people in a meeting, and the bottom row shows a group of people seated at a table during a session.

**NATIONAL INSTITUTE OF FOOD TECHNOLOGY ENTREPRENEURSHIP AND MANAGEMENT, KUNDLI**

**ICMANES 2023**

**GLIMPSES OF THE SESSION ON PRE-HARVEST INTERVENTION AFFECTING POST-HARVEST QUALITY BY OUR ESTEEMED PANEL OF DELEGATES.**

A collage of five photographs showing a panel discussion. The top row shows a man speaking at a podium, and the bottom row shows a woman speaking at a podium. A banner in the background reads "ICMANES 2023".



# MEMORANDUMS OF UNDERSTANDING



<b>Industries</b>	
1	Hindustan Unilever Limited
2	LT Foods Limited
3	Sahyadri Farms Post Harvest Care Limited
4	Tirupati Life Sciences
5	Tata Consumer Products Limited (TCPL)
6	Ferment Biotech Limited
7	Marico Limited
8	TetraPak Pvt Ltd.
9	Hexagon Nutrition Limited
10	Nestle R&D PROJECTS Gurgaon
11	Nutrify Today
<b>Developmental Partners</b>	
12	The Global Alliance for Improved Nutrition (GAIN)
13	TechnoServe
14	Indo-Maize and Millets Development Association (IMMDA)
<b>Academic Institutes</b>	
15	IIT Bombay
16	IISER Kolkata
17	IIIT Sonapat
18	All India Institute of Ayurveda (AIIA), New Delhi
19	MDU, Rohtak



# INTERNATIONAL MoU's

SI No.	International MoU	Validity
1	Kold College Denmark	2021-2026
2	Danish consortium for academic craftmanship-Denmark	2021-2026
3	Nepal Agricultural Research Council, (NARC), Nepal	2022-2027
4	University of Melbourne, Australia (Letter of Intent): Presently Functional and MoU	2024-2027



# NIFTEM ACHIEVEMENTS



## IPR ( PATENTS AND TRADEMARK)

**3**  
UNDER  
PROCESS



**4**  
ACHIEVED

**11**  
GRANTED

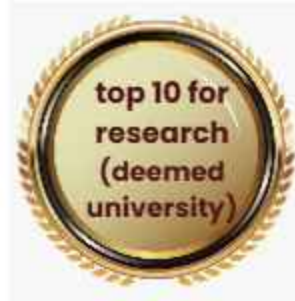


**1**  
ACHIEVED

## PATENTS



## CHARTING EXCELLENCE: NIFTEM'S ACHIEVEMENTS





# IPR (PATENTS AND TRADEMARK)

Our institution takes great pride in its commitment to innovation and intellectual property, with numerous patents, trademarks, and copyrights already secured, and several more in various stages of the application process.

S.No.	TITLE OF INVENTION	IPR No.
1	Sodium caseinate based edible coating and process thereof for improving Indian traditional dairy sweets quality	202111002 369
2	Apparatus for dispensing and frying semi-solid batter globules	201711039 164
3	Preparation of Cookies from Pomegranate Peel, Bengal gram husk and Moong dal	201911044 656
4	A Process of preparing coating composition for fried snacks	202111002 403
5	Co-precipitation synthesis of economical layered silver-iron oxides nanocomposites for rapid killing of bacterial pathogens	201611011 082
6	New Method for Preservation of Sugarcane Juice	IN201711039096
7	A Refrigerator Operable on both AC and DC supply	IN201711039163
8	Design & fabrication of low-cost meat storage structure for local vendors to ensure quality meat	IN201711039976
9	Coconut water extractor	IN201711039165
10	Nanoparticles based label-free sensor development for L-Lactate, Lactic Acid and Polylactic acid (PLA) detection	IN202111001063
11	COCOshreshth	4432797



# LEADING THE WAY: NIFTEM ACHIEVEMENTS

## STUDENTS



### Sayak Gupta, Snehal Ambekar

- NIFTEM-K students Sayak Gupta and Snehal Ambekar launched "SS AgriQulture Innovations" to combat India's vitamin and nutrient deficiencies using microgreens. These superfoods are grown in automated, soilless cultivators, making them pesticide-free and beyond organic. The startup provides a sustainable, personalized alternative to traditional supplements, aiming to improve nutritional health across the country.
- Supported by BITS Pilani, IIT Roorkee, and HDFC CSR, they are now incubated at NTIBIF and mentored by Prof. Sunil Pareek. NIFTEM-K continues to assist them in extending the shelf life of microgreens and developing value-added products.



### NIFTEM CRICKET TEAM

- NIFTEM students participated at IIM Lucknow (Manfest Varchasva 24) from 9th – 11th February 2024. NIFTEM-K cricket team won 2nd prize.





# LEADING THE WAY: NIFTEM ACHIEVEMENTS

## STUDENTS



- **Sagar Sachan**, from the NIFTEM Kundli BTech batch of 2020-2024, co-founded Laplap Natural Herbs and Spices LLP, a startup focused on delivering premium, authentic spices. The company is committed to high-quality products, sustainability, and celebrating the rich heritage of spices. Laplap Natural Herbs and Spices LLP emphasizes using nature's finest offerings to enhance culinary experiences, ensuring that every spice not only meets but exceeds customer expectations. Their passion for quality and heritage drives their mission to provide the best natural spices, making it easy for customers to elevate their cooking with genuine, flavorful ingredients.



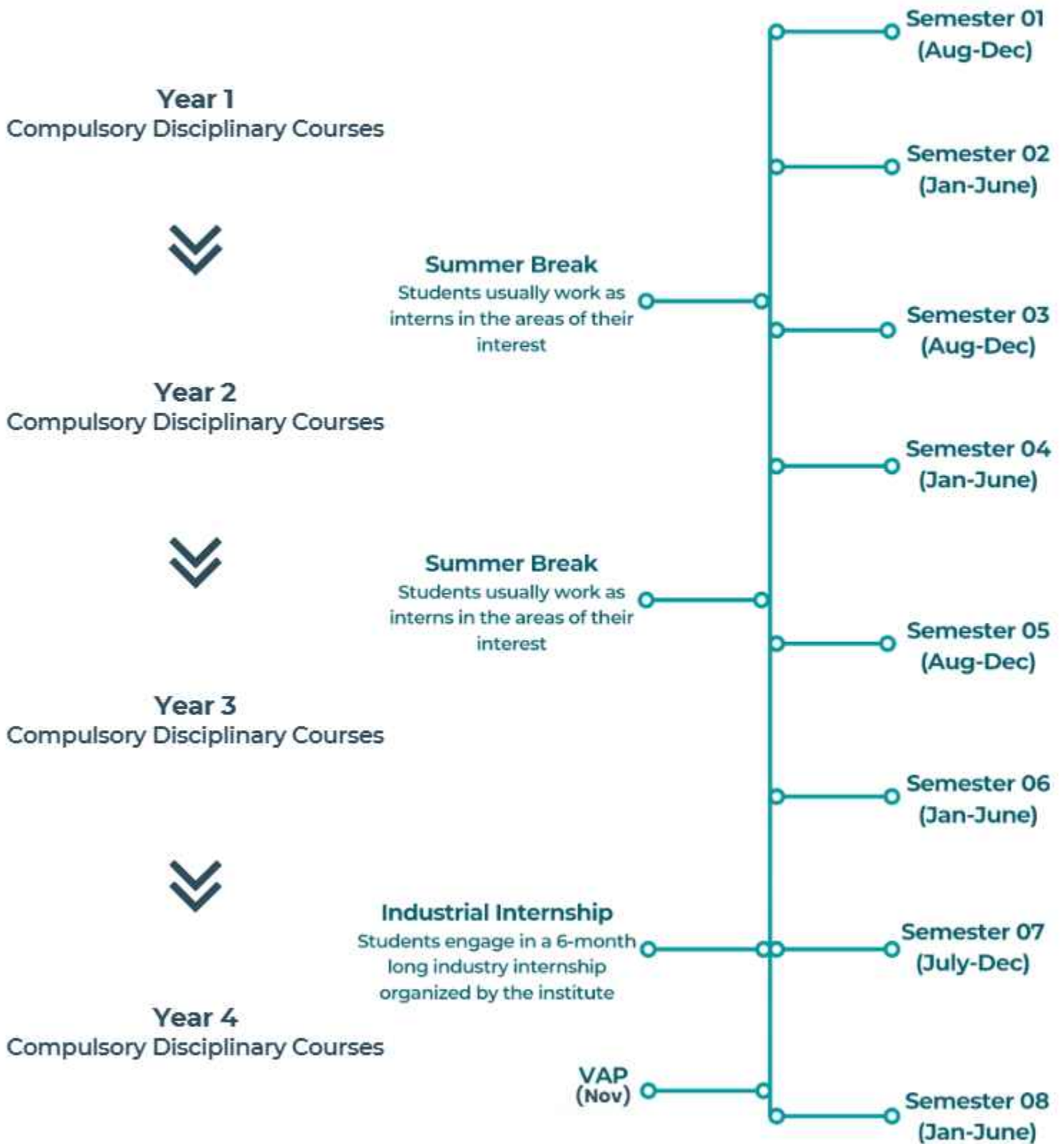
- **Sagarika Mohanty**, currently in her 3rd year of BTech, earned a Special Mention (4th prize) at the IIM Lucknow Manifest event in the MUN contest. As the delegate of Canada in the G20 committee, she participated in deliberations on increasing global warming with a special emphasis on sudden climate change and the restoration of the global supply chain. Her draft resolution was proposed and successfully passed in the committee. For her outstanding performance, she was awarded a certificate of excellence and Boat ear pods. The two-day conference, supported by NIFTEM, highlighted her remarkable skills and engagement with critical global issues.





# Academic Life

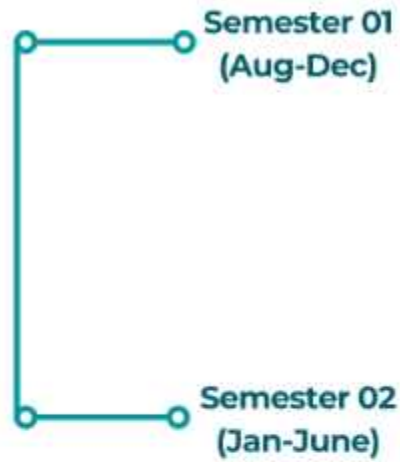
## 1. Bachelor of Technology (B. Tech.)





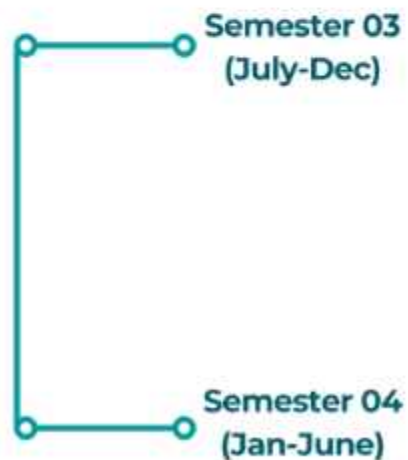
## 2. Masters of Technology (M. Tech.)

**Year 1**  
Compulsory / Elective  
Courses



**Year 2**  
Industrial internship  
+  
Village Adoption Program  
(VAP)

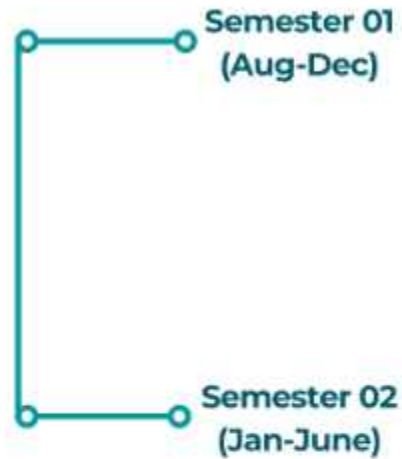
**4-6 month long industrial internship**  
Students engage in a 4-month long compulsory industry internship organized by the institute  
Extendible in the form of Industrial engagement in the fourth semester  
**Note:** Students have to undergo an industrial project under industry & academic mentor with the approval of industry





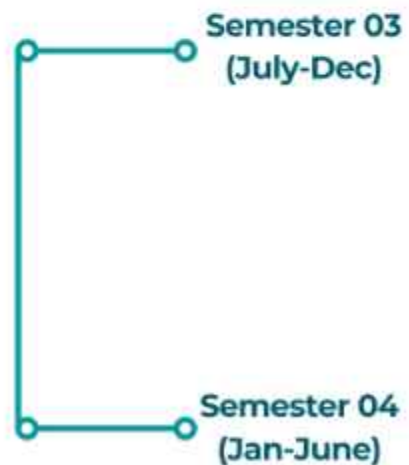
### 3. Master of Business Administration (MBA)

**Year 1**  
Compulsory / Elective  
Courses



**2 month long industrial internship  
(mid June - mid Aug)**  
Students engage in a 2-month long  
compulsory industry internship  
organized by the institute

**Year 2**  
Specialization  
+  
Industrial internship  
+  
Village Adoption Program  
(VAP)



# **Academic Course Structure**

## **1. Bachelor of Technology (B. Tech.)**

### **a. Food Technology and Management (FTM)**

#### **Food Technology Courses**

- Food Chemistry
- Engineering properties of food materials
- Human Nutrition
- Fruits and vegetable processing technology
- Food packaging technology
- Food microbiology and safety
- Novel food processing technology
- Meat, poultry and fish product technology
- Bakery and confectionery technology
- Food engineering
- Food regulations and safety management system
- Food additives and ingredients
- Instrumentation and Process control
- Introduction to agriculture
- Elementary Postharvest management of fresh produce
- Principles of food preservation and processing
- Refrigeration and freezing
- Dairy technology
- Food product development and sensory evaluation
- Cereals, pulses and oilseeds technology
- Methods of food analysis
- Basic Engineering Programmes (Mechanical, Graphics, Electrical, Maths etc.)

#### **Management Courses**

- Marketing management
- Financial management
- Modeling for decision support system
- Entrepreneurship development
- Business ethics
- Food supply chain management
- Statistical methods
- Communication skills
- Intellectual property rights

#### **Electives Courses**

- Managerial economics
- Food Beverages
- Nanotechnology in food application
- Technology of Fats and Oils
- Processing of Plantation Crops, Herbs and Spices
- Production and operations management
- Business laws
- Business environment
- Dietetics



# **Academic Course Structure**

## **2. Master of Technology (M. Tech.)**

NIFTEM offers M.Tech Programmes in five different disciplines (FSCM, FSQM, FPEM, FTM, FPOM)

### **α. Food Supply Chain Management (FSCM)**

Masters in Food Supply Chain Management is a unique concept of NIFTEM with an idea to generate a talented, resourceful, and practically oriented workforce meeting the demands of Indian Industries. The course curriculum has been designed to address real-time issues, which include case studies, classroom discussions, and virtual modelling. The professionals are shaped to excel in technical and management skills as demanded by the industries. The idea of the program is to impart knowledge of the perishable and non-perishables supply chain, with an emphasis on managing the losses incurred in the current scenario. Also, it helps in understanding the importance of quality, price, the shelf life of products, and the gap between demand and supply of consumables. It also comprises basic food knowledge at every level, from farm to fork. The perfect blend of science, technology, management, and entrepreneurial attributes makes the students ready to take up the challenges of the industries.

#### **Core courses**

- Postharvest Management of Fruits and Vegetables
- Fundamentals of Food Packaging Technologies
- Food Supply Chain and Management Systems
- Quality Evaluation of Fresh Produce in Supply Chain
- Entrepreneurship Development
- Statistics and Business Analytics
- Food Cold Chain Management
- Sustainable Food Systems
- Inventory Management
- Research Methodology
- Postharvest Management of Food Grains, Dairy and Meat
- Introduction to Human Resource Planning in Supply Chain
- Scientific and Technical Writing

#### **Electives**

- Introduction to Food Quality and Management Systems
- Fundamentals of Food Waste Management and Valorization
- Fundamentals of Food Nanobiotechnology
- Climate Resilient Food Supply Chain
- Oil and Fat technology
- Flavour Technology
- Advanced Food Packaging
- Instrumental Methods in Food Safety and Quality

## b. Food Safety and Quality Management (FSQM)

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

### Core courses

- Food Chemistry and Biochemistry
- Basics of Food Safety
- Food microbiology
- Entrepreneurship Development
- Statistics and Business Analytics
- Special Techniques in Food Biochemistry
- Advanced Techniques in Food Microbiology
- Food Biotechnology
- Food Safety Management System
- Special Techniques in Food Biotechnology
- Advance in Digital Technologies in the Food Industry
- Research Methodology
- Scientific and Technical Writing

### Electives

- Introduction to Food Quality and Management Systems
- Fundamentals of Food Waste Management and Valorization
- Oil and Fat technology
- Flavour Technology
- Advanced Food Packaging
- Inventory Management
- Instrumental Methods in Food Safety and Quality
- Biosensors Design and Applications

*"I am confident that NIFTEM will fulfil the mandate of MoFPI"*

*- Prof. A.K. Srivastava, Director, NDRI*



### c. Food Process Engineering and Management (FPEM)

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

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

#### Core courses

- Engineering Properties of Food and Biomaterials
- Process Instrumentation and Control
- Advances in Food Engineering-1
- Advances in Food Engineering-2
- Food Engineering Lab-1
- Food Engineering Lab-2
- Food Engineering Lab-3
- Entrepreneurship Development
- Statistics and Business Analytics
- Fruits and Vegetable Process Engineering
- Process Engineering of Cereals , Pulses and Oilseeds
- Food Plant Operation Management
- Scientific and Technical Writing
- Research Methodology
- Advanced Digital Technologies in Food Industry

#### Electives

- Introduction to Food Quality and Management Systems
- Fundamentals of Food Waste Management and Valorization
- Oil and Fat technology
- Flavour Technology
- Advanced Food Packaging
- Inventory Management
- Instrumental Methods in Food Safety and Quality

*"The labs are world class & students are learning in the environment which is ecofriendly" - Prof. Karuna Jain, Director, NITIE*

#### d. Food Technology and Management (FTM)

The program aims to produce world-class professionals equipped with the expertise to address the challenges of the modern food industry. It is designed to foster the growth of the food processing sector in India and globally by emphasizing technological advancements and dynamic regulatory environment. The program focuses on engineering solutions that drive the transformation of agriculture into food processing industries while encouraging entrepreneurship to propel the sector forward.

With a curriculum tailored to meet the evolving needs of the food industry, the program bridges theoretical knowledge and practical application. It integrates real-world case studies, enabling students from diverse backgrounds to quickly understand the fundamentals of food processing, quality control, and management. Through this approach, students are prepared to contribute effectively to the industry, driving innovation, improving efficiency, and supporting sustainable practices in a competitive global landscape.

##### Core courses

- Advances in Food Processing-I
- Transfer Processes in Food Processing
- Nutrition Biology and Nutraceuticals
- Statistics and Business Analytics
- Entrepreneurship Development
- Food Technology Lab-I
- Food Laws and Regulations
- Advances in Food Processing-II
- Food Product Development and Sensory Evaluation
- Emerging Food Processing Technology
- Scientific and Technical writing
- Research Methodology
- Entrepreneurship Development
- Advances in Digital Technologies in the Food Industry

##### Electives

- Oil and Fat Technology
- Flavour Technology
- Advanced Food Packaging
- Advanced Instrumentation for Food Safety and Quality
- Business Strategy
- Fundamental of Food Waste Management and Valorization
- Food, Traceability, Authenticity and Recall
- Food and Ingredients Toxicology
- Food Powder Technology
- Food Rheology and Structure Analysis

*"Excellent function. Good work by NIFTEM. My sincerest wishes for the future" – Mr. S.S. Aggarwal, Bikanerwala Foods Pvt. Ltd. (M.D.)*



### e. Food Plant Operations Management (FPOM)

Food Plant Operations Management is a unique program designed to cater to the needs of the food processing industry. It involves a unique blend of food technology and operations management to foster improvement in the production processes of the food industry. It deals with designing and managing products, processes, and services. It considers the acquisition, development, and utilization of resources that firms need to deliver the goods and services, their clients want. The preview of Food Plant Operations Management ranges from strategic to tactical and operational levels. Representative strategic issues include determining the size and location of food manufacturing plants and deciding the structure of the service or production system. Tactical issues include plant layout and structure, project management methods, and equipment selection and replacement. Operational issues include production scheduling and control, inventory management, quality control, and inspection, traffic and materials handling, and equipment maintenance policies. The students are exposed to advanced lean manufacturing and operation-optimizing techniques. Case studies form an integral part of learning, and 5 months of industrial training allows students to solve operational issues in the food industry.

#### Core courses

- Statistics and Business Analytics
- Food Plant Operations and Equipment
- Entrepreneurship Development
- Marketing Management
- Research Methodology
- Food Supply Chain Management
- Business Strategy
- Total Quality Management
- Inventory Management
- Operation Research
- Project Finance
- Operation Research
- Food Plant Operations Management
- Communication and Negotiation Skills
- Food Plant Layout Design and Management
- Scientific and Technical Writing

#### Electives

- Inventory Management
- Food Plant Operation management
- Introduction to Food Quality and Management Systems
- Fundamentals of Food Waste Management and Valorization
- Oil and Fat technology
- Flavour Technology
- Advanced Food Packaging
- Instrumental Methods in Food Safety and Quality

*"We will wait for the outputs, the input being put in place"*

*- Mr. Uday Gosain, Field Fresh Foods Pvt. Ltd. (Head Process and Customer Excellence)*



## **Academic Course Structure**

### **3. Master of Administration (MBA)**

NIFTEM's innovative MBA Programme is a two-year, full-time degree program that is offered with dual specializations:

(I) Compulsory: Food & Agri-Business Management

(II) Optional: One of Marketing/ Finance/ International Business

to fulfil the industry demands. The program is designed to deliver world-class graduate business education to develop professional managers, imaginative leaders, and entrepreneurs with outstanding abilities, motivation, creativity, and professionalism, who create value for their organizations and communities.

The academic component is supported by various workshops, seminars, and personality development programs to enable students to succeed and excel in their professional careers. All students will have the opportunity to get exposure through immersion with collaborated universities/institutions/industries. The faculty combines the highest standards of teaching and mentoring with diverse backgrounds as senior professors, researchers, entrepreneurs, and consultants. The industry interface ensures continued acquaintance and interaction with the industry.

#### **Core Courses**

- Management Process and Practices
  - Quantitative Techniques
  - Managerial Economics
  - Financial Accounting
  - Business Communication & Negotiation Skills
  - Management of Information Systems & Application of Software
  - Organizational Behaviour
  - Marketing Management
  - Financial Management
  - International Business Management
  - Operations Management
  - Business Research Methods
  - Operations Research
  - Food and Agribusiness Environment & Policy
  - Innovation and Entrepreneurship
  - Human Resource Management
  - Business Ethics & Human Values
  - Corporate Strategy
  - Corporate Governance
-



## **(I) Food & Agri-Business Management**

- Food Supply Chain Management
- Food Technology and Processing Management
- Management of Agricultural Input Marketing
- Seed Production Technology and Management
- Management of Agro-Chemical Industry
- International Trade in Agri-Food Products
- Entrepreneurship Development in Food Processing
- Rural Marketing
- Agricultural Finance

## **Specialization Options**

### **(I) Finance**

- Security Analysis and Investment Management
- Management of Financial Services
- Bank Management & Insurance
- Carbon Finance
- International Financial Management
- Corporate Taxation
- Financial Derivatives
- Risk Management and Insurance
- Mergers and Acquisitions

### **(II) Marketing**

- Sales Management
- Digital Marketing
- Marketing Channels
- Advertising Management
- Integrated Marketing Communications (IMC)
- Retailing Management
- Brand Management
- Services Marketing
- Consumer Behaviour

### **(III) International Business**

- International Business Environment
- International Trade Practices, Procedures & Documentation
- International Trade and Policy Framework
- International Financial System
- International Supply Chain Management and Logistics
- International Advertising and Brand Management
- International Marketing Research and Consumer Behaviour

# INTERNSHIP PROCESS



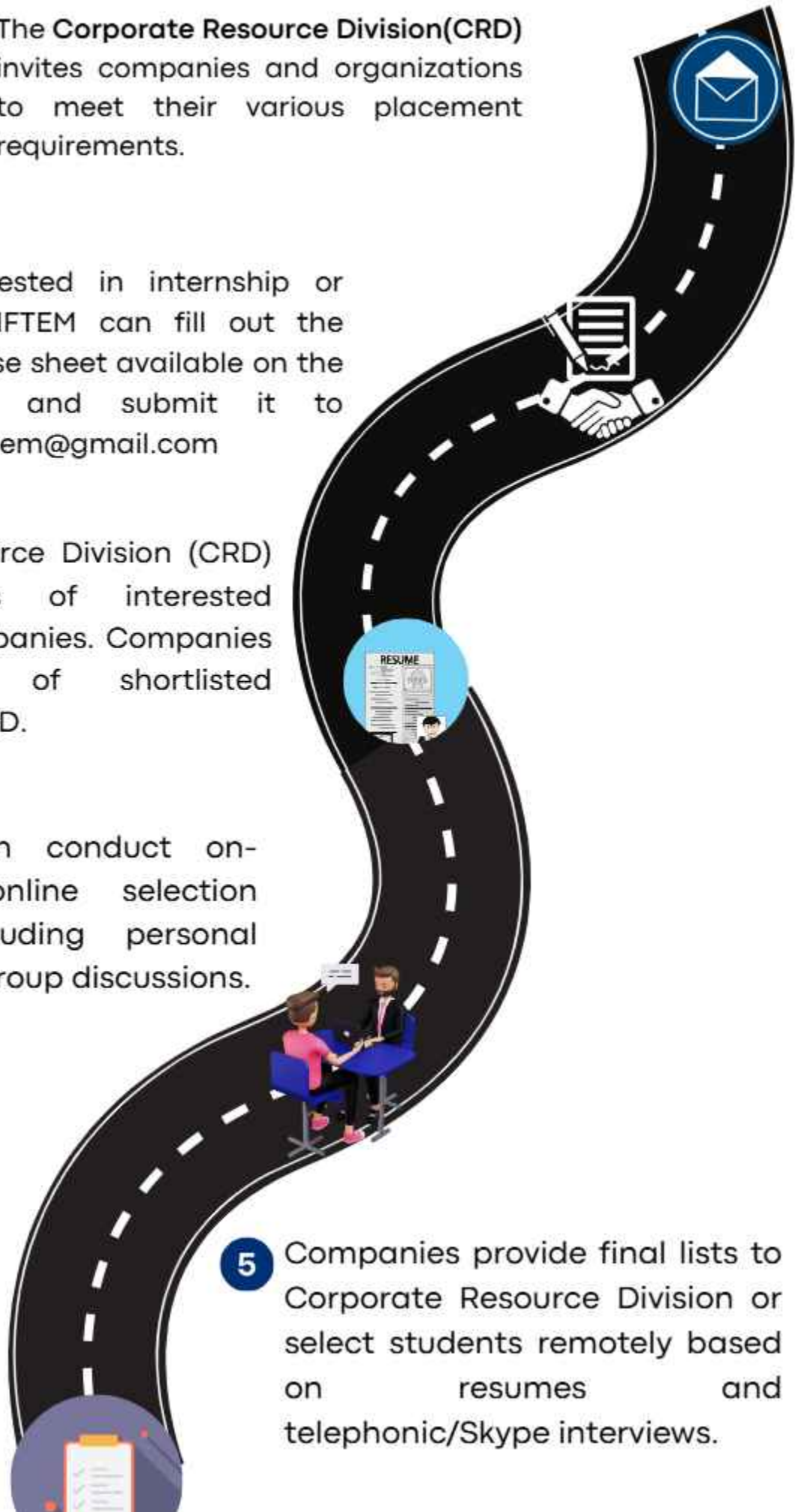
- 1 The Corporate Resource Division(CRD) invites companies and organizations to meet their various placement requirements.

- 2 Companies interested in internship or placement at NIFTEM can fill out the corporate response sheet available on the official website and submit it to [crdplacement.niftem@gmail.com](mailto:crdplacement.niftem@gmail.com)

- 3 Corporate Resource Division (CRD) sends resumes of interested students to companies. Companies send details of shortlisted candidates to CRD.

- 4 Companies can conduct on-campus or online selection processes, including personal interviews and group discussions.

- 5 Companies provide final lists to Corporate Resource Division or select students remotely based on resumes and telephonic/Skype interviews.







# BTECH 2022-2026



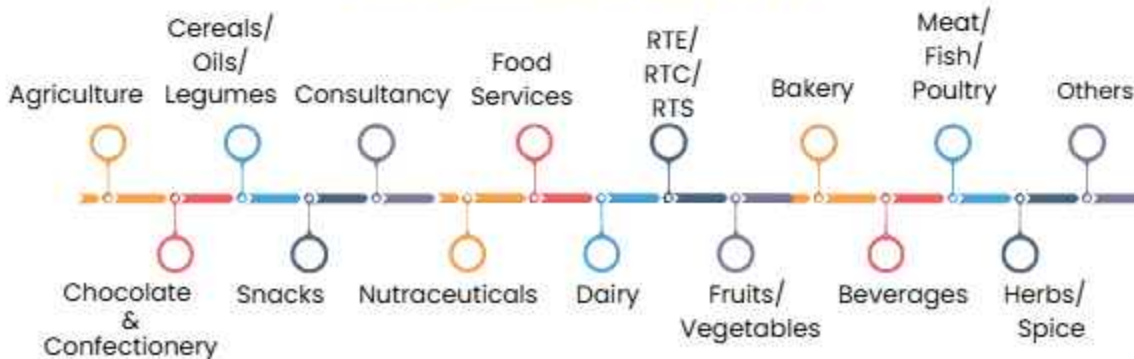
## TOTAL STUDENTS - 135



## DOMICILE STATES



## INTERNSHIP SECTOR



*"NIFTEM's role in promoting sustainable food practices and technological advancements is key to the nation's food security."  
- Prof. Arvind Kumar, Vice Chancellor, NIFTEM*

## B. TECH (FTM) 2022-26



Name  
**Aditya Bapusaheb Sasane**  
Domicile State  
Maharashtra  
Summer Project  
New Nandini Enterprises



Name  
**Disha Yadav**  
Domicile State  
Rajasthan  
Summer Project  
CSIR-CERI



Name  
**Aparna Gayatri**  
Domicile State  
Bihar  
Summer Project  
Verka



Name  
**Harsh**  
Domicile State  
Haryana  
Summer Project  
M/s Aggarwal Milk Food Industries



Name  
**Anjali**  
Domicile State  
Bihar  
Summer Project  
Mother Dairy



Name  
**Karthik Raja G**  
Domicile State  
Tamil Nadu  
Summer Project  
The Leafy Tea Factory



Name  
**Aryan Raj Rajesh Thakur**  
Domicile State  
Maharashtra  
Summer Project  
AMUL



Name  
**Chetna Sharma**  
Domicile State  
Bihar  
Summer Project  
Britannia



Name  
**Ayush Kumar**  
Domicile State  
Bihar  
Summer Project  
Mother Dairy



Name  
**Deepak Rajput**  
Domicile State  
Rajasthan  
Summer Project  
Saras Dairy



Name  
**Jay surya R**  
Domicile State  
Tamil Nadu  
Summer Project  
Eastern Orkla



Name  
**Harini V**  
Domicile State  
Tamil Nadu  
Summer Project  
Parle



Name  
**Kapil Kumar Singh**  
Domicile State  
Uttar Pradesh  
Summer Project  
LT Foods



Name  
**Dhabinesh M**  
Domicile State  
Tamil Nadu  
Summer Project  
Eastern Orkla



Name  
**Kavineshwaran K**  
Domicile State  
Tamil Nadu  
Summer Project  
Marysm Sciences



Name  
**Himani yadav**  
Domicile State  
Uttar Pradesh  
Summer Project  
Parsons Nutritionals



Name  
**Madipalli Charan Ganesh**  
Domicile State  
Andhra Pradesh  
Summer Project  
MEENA Company



Name  
**Shikhar Mudgal**  
Domicile State  
Uttar Pradesh  
Summer Project  
AV Foods



## B. TECH (FTM) 2022-26



Name  
**Malhar Mehetre**  
Domicile State  
Maharashtra  
Summer Project  
Chitale Bandhu Mithaiwale



Name  
**Vasudha Sudhir More**  
Domicile State  
Maharashtra  
Summer Project  
Rudramani Udyog



Name  
**Saloni Jha**  
Domicile State  
Haryana  
Summer Project  
AMUL (GCMF)



Name  
**Peddapelly Nikhitha**  
Domicile State  
Telangana  
Summer Project  
Godrej Jersey



Name  
**Paushi Shrivastava**  
Domicile State  
Uttar Pradesh  
Summer Project  
Mondeléz International



Name  
**Keshav Pareek**  
Domicile State  
Rajasthan  
Summer Project  
Britannia



Name  
**S Kunthavi**  
Domicile State  
Tamil Nadu  
Summer Project  
Marshall Fowler Engineers



Name  
**Akash M**  
Domicile State  
Tamil Nadu  
Summer Project  
Aavin



Name  
**Sokalabattula sathvik balaji**  
Domicile State  
Telangana  
Summer Project  
Shri Ramalingeshwara Agro  
Food Products



Name  
**Mahak aroya**  
Domicile State  
Uttar Pradesh  
Summer Project  
SHREE RAM MILLS



Name  
**Manasa Ujjwala N**  
Domicile State  
Karnataka  
Summer Project  
Nandini (BAMUL)



Name  
**Samay Sachin Sahuji**  
Domicile State  
Maharashtra  
Summer Project  
AMUL (GCMF)



Name  
**Subha P**  
Domicile State  
Tamil Nadu  
Summer Project  
Amirthaa Milk and Milk  
Products



Name  
**Vaibhav Dada Mhamane**  
Domicile State  
Maharashtra  
Summer Project  
Solapur District Cooperative  
Milk Producers Union Ltd.



Name  
**Shreedhar tripathi**  
Domicile State  
Uttar Pradesh  
Summer Project  
Easyproc solution



Name  
**Mustafa Raj**  
Domicile State  
Rajasthan  
Summer Project  
Mother Dairy



Name  
**Suhana Pahal**  
Domicile State  
Haryana  
Summer Project  
Yakult



Name  
**Riya Sanjay Mishra**  
Domicile State  
Maharashtra  
Summer Project  
AMUL

## B. TECH (FTM) 2022-26



Name  
**Yash Surajbhai Savaliya**  
Domicile State  
Gujarat  
Summer Project  
Haldiram Snacks



Name  
**Vamika Chopra**  
Domicile State  
Haryana  
Summer Project  
Paras Dairy



Name  
**Sagarika Mohanty**  
Domicile State  
Odisha  
Summer Project  
Hindustan Coca-Cola  
Beverages



Name  
**Yatharth Agarwal**  
Domicile State  
Haryana  
Summer Project  
LR Foods Pvt Ltd.



Name  
**Swati priya**  
Domicile State  
Bihar  
Summer Project  
Sudha Dairy



Name  
**Gopal**  
Domicile State  
Haryana  
Summer Project  
Yakult Danone



Name  
**Yashika Yadav**  
Domicile State  
Uttar Pradesh  
Summer Project  
M.P Biscuits Pvt. Ltd



Name  
**Janani.B**  
Domicile State  
Tamil Nadu  
Summer Project  
The Leafy Tea Company



Name  
**Harshada Girish Bhute**  
Domicile State  
Maharashtra  
Summer Project  
AMUL - GCMMF



Name  
**Soni Priya**  
Domicile State  
Bihar  
Summer Project  
Sudha Dairy



Name  
**Rudra pratap singh**  
Domicile State  
Uttar Pradesh  
Summer Project  
Parag Dairy



Name  
**Ashrith Y Kumar**  
Domicile State  
Karnataka  
Summer Project  
ITC Food Division



Name  
**Ayushi Tomar**  
Domicile State  
Madhya Pradesh  
Summer Project  
Mondelz International



Name  
**Vinny V John**  
Domicile State  
Kerala  
Summer Project  
VKL Spice and Seasonings



Name  
**Yuvraj singh**  
Domicile State  
Jharkhand  
Summer Project  
Godfather Beer



Name  
**Sambhav Shreyas Sancheti**  
Domicile State  
Maharashtra  
Summer Project  
AMUL - GCMMF



Name  
**Om kathalay**  
Domicile State  
Maharashtra  
Summer Project  
Jubilant Food Works



Name  
**Chhavi Sharma**  
Domicile State  
Rajasthan  
Summer Project  
Haldiram's Snacks



## B. TECH (FTM) 2022-26



Name  
**Srinandan Pattnaik**  
Domicile State  
Odisha  
Summer Project  
OMFED



Name  
**Atharva Pandurang Lotlikar**  
Domicile State  
Goa  
Summer Project  
Navrithi Superfood



Name  
**Aditya Kumar Ial**  
Domicile State  
Delhi  
Summer Project  
NAFED



Name  
**Alen Mary C**  
Domicile State  
Kerala  
Summer Project  
KSE Limited



Name  
**Md Ali**  
Domicile State  
Bihar  
Summer Project  
Shabharval Food Pvt Ltd



Name  
**Greeshma S Nair**  
Domicile State  
Delhi  
Summer Project  
Mahaan Milk Foods Ltd



Name  
**Utkarsh Taneja**  
Domicile State  
Uttarakhand  
Summer Project  
Patanjali Foods Limited



Name  
**Shiksha Nagpal**  
Domicile State  
Rajasthan  
Summer Project  
Saras Dairy



Name  
**Chandan Kumar Kushwaha**  
Domicile State  
Bihar  
Summer Project  
Shabharval Food Pvt Ltd



Name  
**Neha Kumari**  
Domicile State  
Bihar  
Summer Project  
Sudha Dairy



Name  
**Adheena Svetlana**  
Domicile State  
Kerala  
Summer Project  
Village Dairy, Mango Agro  
Products



Name  
**Manish Singh**  
Domicile State  
Bihar  
Summer Project  
Parle



Name  
**Kaushik Kumar**  
Domicile State  
Bihar  
Summer Project  
Britannia



Name  
**Gadamshri Chandan**  
Domicile State  
Andra Pradesh  
Summer Project  
Shri Ramalingeshwara Agro  
Food Product



Name  
**Neerajan Sanjay Phadtare**  
Domicile State  
Maharashtra  
Summer Project  
S.S Agriqulture



Name  
**Manik sharma**  
Domicile State  
Delhi  
Summer Project  
ICAR-IARI Post Harvest Division



Name  
**Srimuralidaran K G**  
Domicile State  
Tamil Nadu  
Summer Project  
Hatsun Agro products



Name  
**Patil Kumud Dinesh**  
Domicile State  
Maharashtra  
Summer Project  
Jalgaon Jilha Sahakari Dudh  
Utpadak Sangh Maryadit,  
Jalgaon.

## B. TECH (FTM) 2022-26



Name  
**Aryan Saxena**  
Domicile State  
Uttar Pradesh  
Summer Project  
Parag Dairy



Name  
**Aryan Tanwar**  
Domicile State  
Haryana  
Summer Project  
Pregrad



Name  
**Deepak**  
Domicile State  
Haryana  
Summer Project  
Apex Testing and Research  
Laboratory



Name  
**Devesh**  
Domicile State  
Haryana  
Summer Project  
LT Foods



Name  
**Ajitesh**  
Domicile State  
Haryana  
Summer Project



Name  
**Bommali Daya sagar**  
Domicile State  
Andhra Pradesh  
Summer Project



Name  
**Bhumika Gautam**  
Domicile State  
Uttar Pradesh  
Summer Project



Name  
**Akkidasari Vachan**  
Domicile State  
Karnataka  
Summer Project



Name  
**Aman Chauriya**  
Domicile State  
Chhattisgarh  
Summer Project



Name  
**Amit Kumar**  
Domicile State  
Delhi  
Summer Project



Name  
**Dev Raj**  
Domicile State  
Bihar  
Summer Project



Name  
**ka Singh**  
Domicile State  
Uttar Pradesh  
Summer Project



Name  
**Gokul Kumar**  
Domicile State  
Bihar  
Summer Project



Name  
**Ananya singh**  
Domicile State  
Uttar Pradesh  
Summer Project



Name  
**Akash bhartiya**  
Domicile State  
Uttar Pradesh  
Summer Project



Name  
**Harsh Kumar**  
Domicile State  
Delhi  
Summer Project



Name  
**Harsh Dewanand Ramteke**  
Domicile State  
Maharashtra  
Summer Project



Name  
**Gandham Nirmala**  
Domicile State  
Andhra Pradesh  
Summer Project



## B. TECH (FTM) 2022-26



Name  
**Vivek kumar**  
Domicile State  
Uttar Pradesh  
Summer Project



Name  
**Ashmi Verma**  
Domicile State  
Bihar  
Summer Project



Name  
**Kiran Chandrashekar  
Bhajankar**  
Domicile State  
Maharashtra  
Summer Project



Name  
**Prashant kumar**  
Domicile State  
Bihar  
Summer Project



Name  
**Pritika Roo**  
Domicile State  
Karnataka  
Summer Project



Name  
**Priyanshu Raj**  
Domicile State  
Bihar  
Summer Project



Name  
**Rahul Raj**  
Domicile State  
Jharkhand  
Summer Project



Name  
**Rajshekhar Kumar**  
Domicile State  
Bihar  
Summer Project



Name  
**Rishabh Siddharth**  
Domicile State  
Bihar  
Summer Project



Name  
**Manasi kumari**  
Domicile State  
Bihar  
Summer Project



Name  
**Sagar Paswan**  
Domicile State  
Jharkhand  
Summer Project



Name  
**Anwasha Patra**  
Domicile State  
West Bengal  
Summer Project



Name  
**Jyoti dhurwey**  
Domicile State  
Madhya Pradesh  
Summer Project



Name  
**Ankit Raj Mehta**  
Domicile State  
Jharkhand  
Summer Project



Name  
**Aman Madheshiya**  
Domicile State  
Uttar Pradesh  
Summer Project



Name  
**Lalit Yadav**  
Domicile State  
Haryana  
Summer Project



Name  
**Suraj Kumar Behera**  
Domicile State  
Odisha  
Summer Project



Name  
**Abhi Tyagi**  
Domicile State  
Uttar Pradesh  
Summer Project

## B. TECH (FTM) 2022-26



Name  
**Shivam Kumar Singh**  
Domicile State  
Uttar Pradesh  
Summer Project



Name  
**Mradul Kumar**  
Domicile State  
Uttar Pradesh  
Summer Project



Name  
**Yashasvi somvanshi**  
Domicile State  
Rajasthan  
Summer Project



Name  
**Aman Sharma**  
Domicile State  
Rajasthan  
Summer Project



Name  
**Vibha kumari**  
Domicile State  
Bihar  
Summer Project



Name  
**Kumar aman**  
Domicile State  
Bihar  
Summer Project



Name  
**Acsah Daida**  
Domicile State  
Telangana  
Summer Project



Name  
**Tushar Kumar**  
Domicile State  
Haryana  
Summer Project



Name  
**Kislay**  
Domicile State  
Chattisgarh  
Summer Project



Name  
**Ajay Singh**  
Domicile State  
Meghalaya  
Summer Project



Name  
**Waqas ibni Rashid**  
Domicile State  
Jammu and Kashmir  
Summer Project



Name  
**Utkarsh Anand**  
Domicile State  
Uttar Pradesh  
Summer Project



Name  
**Bhushan Prashant Ingole**  
Domicile State  
Maharashtra  
Summer Project



Name  
**Rituraj Kumar**  
Domicile State  
Madhya Pradesh  
Summer Project



Name  
**Hemant**  
Domicile State  
Rajasthan  
Summer Project



Name  
**Nausheen khan**  
Domicile State  
Chattisgarh  
Summer Project



Name  
**Sworna Ganesh**  
Domicile State  
Tamil Nadu  
Summer Project



Name  
**Abinaya**  
Domicile State  
Tamil Nadu  
Summer Project



## B. TECH (FTM) 2022-26



Name  
**Ankit kumar**  
Domicile State  
Bihar  
Summer Project



Name  
**Uttkarsh Anand**  
Domicile State  
Bihar  
Summer Project



Name  
**Harshaavardhan S**  
Domicile State  
Tamil Nadu  
Summer Project  
Aavin Sivaganga District Milk  
Co-operation Milk Producers  
Union Ltd. .



Name  
**Parth**  
Domicile State  
Haryana  
Summer Project



Name  
**Yuvraj Damor**  
Domicile State  
Madhya Pradesh  
Summer Project  
Saras Dairy



Name  
**Rahil Bara**  
Domicile State  
Madhya Pradesh  
Summer Project  
Saras Dairy



Name  
**Aravind S**  
Domicile State  
Tamil Nadu  
Summer Project  
VKL Spice and Seasonings



# MTECH 2024-2026



# NIFTEM



## TOTAL STUDENTS - 78



F-42 M-36

## DOMICILE STATES



- Uttar Pradesh - 14
- Karnataka - 13
- Andhra Pradesh - 9
- Kerala - 8
- Madhya Pradesh - 6
- Maharashtra - 4
- West Bengal - 4
- Bihar - 3
- Delhi - 2
- Telangana - 2
- Himachal Pradesh - 2
- Tamil Nadu - 2
- Rajasthan - 1
- Chhattisgarh - 2
- Assam - 1
- Punjab - 2
- Mizoram - 1



## COURSE SPECIALIZATION

1 Food Process Engineering and Management

2 Food Technology and Management

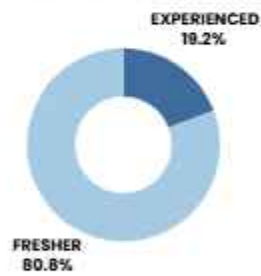
3 Food Plant Operations Management

4 Food Safety and Quality Management

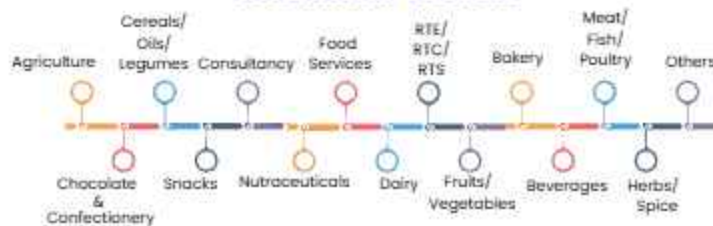
5 Food Supply Chain Management



## EXPERIENCE PROFILE



## INTERNSHIP SECTOR



"NIFTEM's commitment to food innovation and entrepreneurship will play a crucial role in realizing India's goal of becoming a global food processing hub."  
Prof. S. Ramakrishnan, Dean, IIT Madras



# M.TECH FPEM 2024-26



Name  
**Aditya Lodhi**  
Domicile State  
Madhya Pradesh



Name  
**Adrita Sarkar**  
Domicile State  
West Bengal



Name  
**Akash Swami**  
Domicile State  
Maharashtra



Name  
**Ashish Kumar Kanwar**  
Domicile State  
Chhattishgarh



Name  
**Charvi Khandelwal**  
Domicile State  
Rajasthan



Name  
**Divyashree M**  
Domicile State  
Karnataka



Name  
**Gauri Gahoi**  
Domicile State  
Uttar Pradesh



Name  
**Gudarakamma Vuyyuru**  
Domicile State  
Andhra Pradesh



Name  
**Hemant Kushwaha**  
Domicile State  
Uttar Pradesh



Name  
**Khushi Gupta**  
Domicile State  
Madhya Pradesh



Name  
**Nancy Jaiswal**  
Domicile State  
Delhi



Name  
**Nandana Vishnu**  
Domicile State  
Kerala



Name  
**Nikunj Chand**  
Domicile State  
Delhi



Name  
**Rachna Bhagaur**  
Domicile State  
Rajasthan



Name  
**Rameshwar Yadav**  
Domicile State  
Uttar Pradesh



Name  
**Shivam Kumar Kushawaha**  
Domicile State  
Uttar Pradesh



Name  
**Shubhra Gupta**  
Domicile State  
Uttar Pradesh



Name  
**Srinivas Tammiseti**  
Domicile State  
Andhra Pradesh

# M.TECH FTM 2024-26



Name  
**Anjay Kumar K**  
Domicile State  
Karnataka



Name  
**Arushi Gupta**  
Domicile State  
Uttar Pradesh



Name  
**Badireddy Sai Chandra Sekhar Reddy**  
Domicile State  
Andhra Pradesh



Name  
**Banoth Vyshnavi**  
Domicile State  
Telangana



Name  
**Dhanraj Banjare**  
Domicile State  
Chhattisgarh



Name  
**Kriti B**  
Domicile State  
Karnataka



Name  
**Lalruatfela Chwangthu**  
Domicile State  
Mizoram



Name  
**Lekshmi Sudha Madhu**  
Domicile State  
Kerala



Name  
**Neelesh Kumari**  
Domicile State  
Bihar



Name  
**Prapti Gupta**  
Domicile State  
Bihar



Name  
**Rakshith K**  
Domicile State  
Karnataka



Name  
**Ruchika Sinha**  
Domicile State  
Madhya Pradesh



Name  
**Samridhi Richa**  
Domicile State  
Bihar



Name  
**Shyam Kishor Pal**  
Domicile State  
Uttar Pradesh



Name  
**Sounak Biswas**  
Domicile State  
West Bengal



Name  
**Vidhi Arora**  
Domicile State  
Uttar Pradesh



# M.TECH FSCM 2024-26



Name  
**Shaik Abshar**  
Domicile State  
Andra Pradesh



Name  
**Nandan Kumar K**  
Domicile State  
Karnataka



Name  
**Anjali A**  
Domicile State  
Tamilnadu



Name  
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# M.TECH FSQM 2024-26



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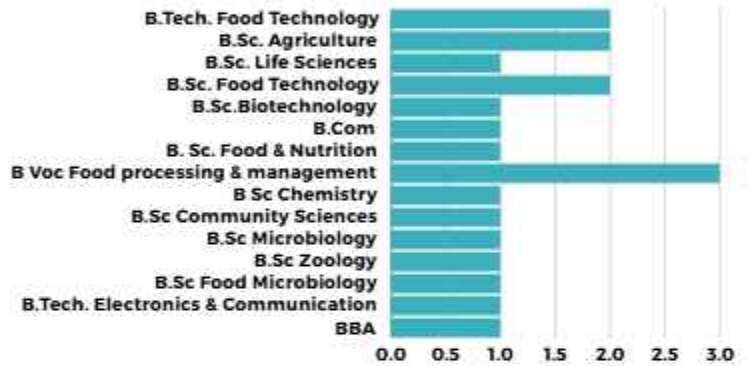
# MBA 2024-2026



## TOTAL STUDENTS - 20



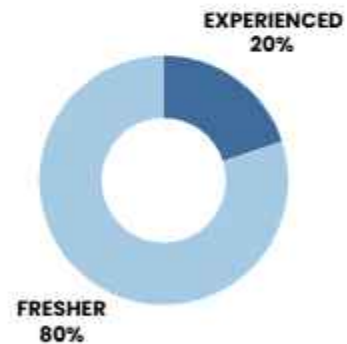
## UNDERGRADUATE STREAMS



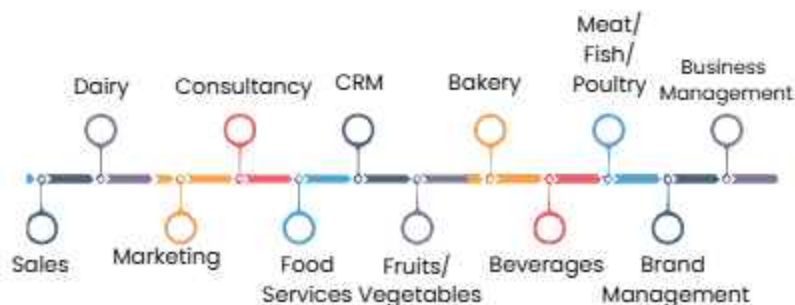
## DOMICILE STATES



## EXPERIENCE PROFILE



## INTERNSHIP SECTOR



"NIFTEM's initiatives in fostering food innovation and entrepreneurship are pivotal to the Ministry's goals of enhancing value addition and reducing food wastage."  
- Dr. Sunil Kumar, Director, MoFPI



# MBA 2024-26



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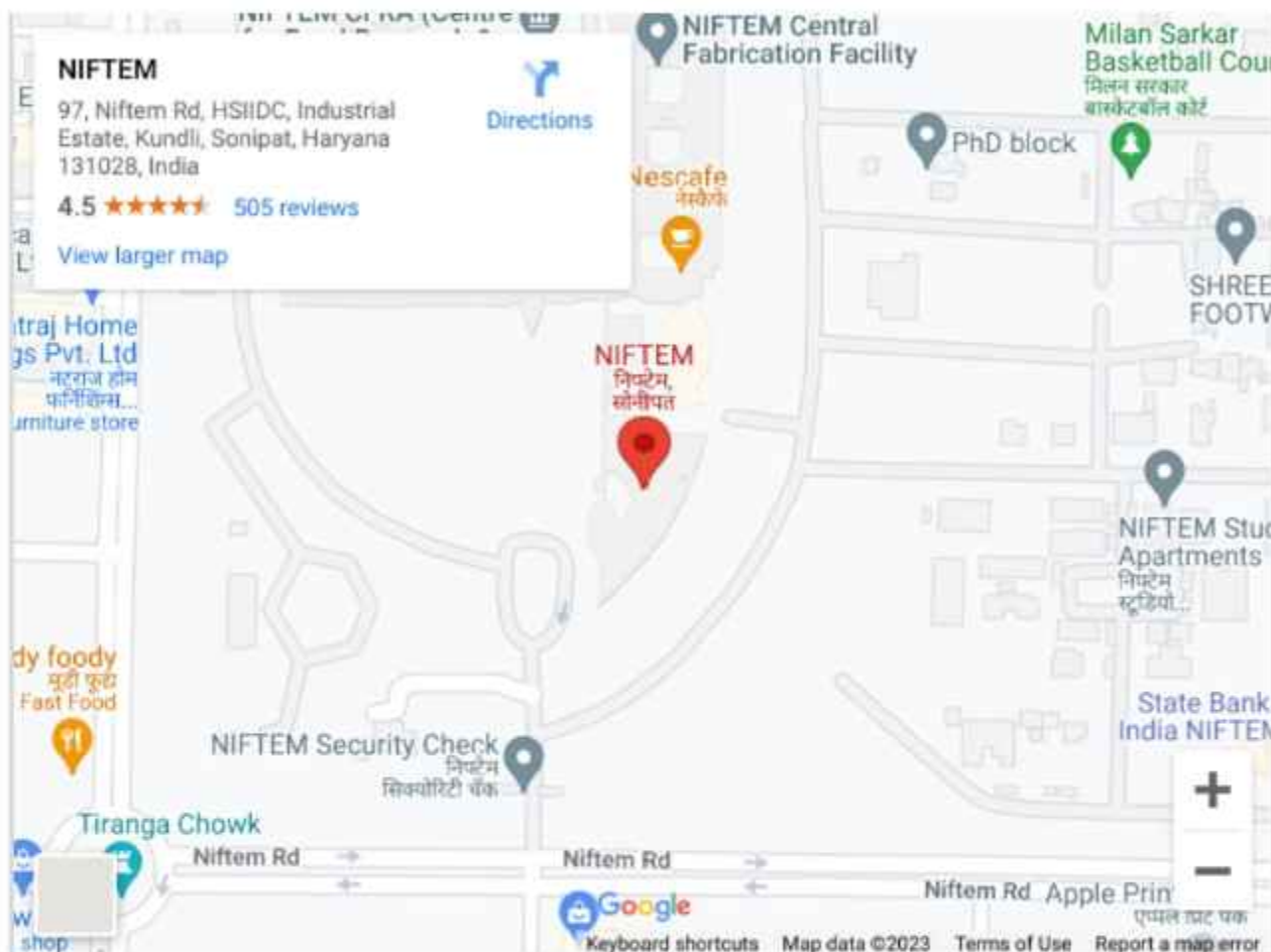
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***"Well structured facility"***  
***-Ms. Seema Atreya, Haldiram's (V.P.)***

— ” —



CORPORATE RESOURCE SHEET



M  F P I


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**AN INSTITUTE OF NATIONAL IMPORTANCE  
BY ACT OF PARLIAMENT UNDER THE  
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