



ICAR ACCREDITATION 2020

6.5. SELF STUDY REPORT

on

COLLEGE OF FOOD AND DAIRY TECHNOLOGY KODUVALLI



TAMIL NADU VETERINARY AND ANIMAL SCIENCES UNIVERSITY
CHENNAI – 600 051

The background of the slide is a light grey color, decorated with several abstract, overlapping geometric shapes in various shades of grey. These shapes include elongated ovals, rounded rectangles, and thin, diagonal lines, creating a modern and dynamic visual effect.

College of Food and Dairy Technology Koduvalli

INDEX

Sl. No	Particulars	Page No.
6.5.1	College Administration	5
6.5.1.1.	College Dean's Office Establishment	5
6.5.1.2	Monitoring Mechanism for Quality Education (on-line)	5
6.5.1.3.	CC/Board of Studies	6
6.5.1.4	Anti-ragging Cell	8
6.5.1.5	Biological waste disposal facility	9
6.5.1.6.	Institutional Ethics Committee for Experiment on Animals	9
6.5.1.7.	Committee for Prevention of Sexual Harassment of Women at Work Places	9
6.5.2.	Faculty	10
6.5.2.1.	Faculty Strength	10
6.5.2.2.	Faculty Profile (Department wise)	11
6.5.2.3.	Credentials of the Faculty	14
6.5.2.4.	Technical and Supporting Staff	56
6.5.3.	Learning resources	57
6.5.3.1	College Library (digital)	57
6.5.3.2.	Laboratories, Instructional farm, Workshops, Dairy Plant, Veterinary Clinic, Hatchery, Ponds, etc.	58
6.5.3.3.	Student READY/ In-Plant Training / Internship / Experiential Learning Programmes	63
6.5.3.4.	Curricula Delivery through IT (smart class rooms/interactive board etc.	64
6.5.4.	Student Development	64
6.5.4.1.	Student Intake and Attrition	65
6.5.4.2.	Average Number of Students in Theory and Practical Classes	66
6.5.4.3.	Admission Process	66
6.5.4.4.	Conduct of Practical and Hands on Training	67
6.5.4.5.	Examination and Evaluation Process	67
6.5.4.6.	NCC/NSS/RVC Units	73
6.5.4.7.	Language Laboratory	75
6.5.4.8	Cultural Center	75
6.5.4.9	Personality development	77
6.5.5.	Physical facilities	78
6.5.5.1.	Hostels	78
6.5.5.2.	Examination hall	79
6.5.5.3.	Sports and Recreation Facilities	79
6.5.5.4.	Auditorium	80
6.5.5.5.	Exhibition Hall/Museum	80
6.5.6.	Research Facilities	80
6.5.6.1.	Postgraduate Laboratories and Equipments	80
6.5.6.2.	Research Contingency	81
6.5.7.	Outcome/Output	81
6.5.7.1	Student Performance in National Examinations	81
6.5.7.2.	Students Placement Profile	82
6.5.7.3.	Awards/Recognitions/Certificates	82
6.5.7.4.	Employability	84
6.5.8.	SSR of the College must have the SSR of all its Degree Programmes (following section 6.4), then the report of the Colleges shall be considered.	85
6.5.9.	Certificate	85

6.5. Self-Study Report for the Colleges: College of Food and Dairy Technology, Koduvalli

6.5.1. College Administration

6.5.1.1. College Dean's Office Establishment:

- a. Whether Dean's post has been sanctioned by the appropriate authority as per ICAR Model Act / UGC guidelines? : Yes
- b. Date of selection of present Dean : 01.11.2019
- c. Mode of selection : Regular – Board of Management of the University
- d. Tenure : 3 Years
- e. Staff and Infrastructure/facilities available in the Dean's Secretariat:

S. No.	Name of the Section	Area (M ²)
1.	Deans Chamber	47.79
2.	Deans Technical Officer Room	23.38
3.	Steno typist and Assistant Room	23.76
4.	Deans Office (Administrative officer, Assistant accounts officer, superintendent, Junior Assistant and Assistant)	47.52

Secretarial Assistance to the Dean, Faculty of Food Sciences, CFDT: One Steno Typist, One Assistant and One Assistant Professor

Presently – one Administrative officer, one Assistant accounts officer, one Superintendent and one assistant, one junior assistant and casual labourer.

6.5.1.2. Monitoring Mechanism for Quality Education (on-line):

Under Graduate Education

Before commencement of classes, the lesson plan of courses prepared by the respective teachers are submitted to the students and the Dean. There will be two internal theory exams and the marks of which are converted to 30, assignment mark 5 and the internal practical exams mark converted to 15 and all these three will add up to 50 as internal marks. The internal marks constitute 50 percent of the total final marks. In context to the attendance, course teacher maintains the regular attendance of the students. If the attendance is more than 80%, the hall ticket will be given for appearing in the semester final examination of the respective course.

Every batch of students are assigned with a Academic Coordinator to monitor the regular activities of the education programme viz., course teacher identification, time-table preparation, conduct of internal examination and compilation of internal marks.

Post Graduate Education

College of Food and Dairy Technology has an Internal Quality assurance system for Post Graduate students in the form of Mid Term or Internal examination. 20 marks from this Examination is taken for their Final exam. Practical examination with viva voce is conducted as Internal Quality Education. Term paper for 10 marks which will be included for assessing internal competence

Research: Comprehensive Qualifying Examination is conducted to assess the potential of the student for carrying out research. The research credits are evaluated every semester by the Advisory Committee.

Post Graduate and Ph.D

Frequency of Collection per semester	Mode of evaluation	Action Taken	Result	Evaluation Before Submission	Per semester	During Submission	Action taken after evaluation	Result
M.Tech and PhD examination	Mid term- written examination Practical examination Semester – written examination							
Thesis	Comprehensive examination End semester evaluation		Declared by the University	Conducted	Yes	Yes		

6.5.1.3. CC/Board of Studies:

As per clause 6 (1) (f), Chapter II of the Statutes of Tamil Nadu Veterinary and Animal Sciences University, there are two posts in the category of Associate Professor and four posts in the category of Assistant Professor for the Board of Studies under Faculty of Food Sciences with a tenure of three years to the elected members.

Chairman (Dean, Faculty of Food Sciences)	:	Dr.K.Mani, Ph.D.
Members	:	Other Deans within the faculty Other Deans in other faculties All Directors of the University All Head of the Departments of College of Food and Dairy Technology, Koduveli All Head of the Departments of College of Poultry Production and Management. Hosur Heads of Departments of Livestock Products Technology – Dairy Science and Meat Science and Poultry Science of Veterinary Colleges of TANUVAS
Elected Members Two Associate Professors	:	1. Dr.S.Suresh Kumar, Associate Professor and Head, Dept. of LPT, VC&RI, Orathanadu. 2. Dr.G.Raj Manohar, Associate Professor, Dept. of Poultry Management, CPPM, Hosur.
Four Assistant Professors	:	3. Dr. P. Selvan, Assistant Professor, Dept. of Food Safety and Quality Assurance, CFDT, Koduveli, 4. Dr.B.Karthikeyan, Assistant Professor, Dept. of Food Processing Technology, CFDT, Koduveli, Chennai. 5. Dr.C.Vasanthi, Assistant Professor, Dept. of LPT (MST), MVC, Chennai. 6. Er.I.Manikkavasagan, Assistant Professor, Dept. of Food Safety and Quality Assurance, CFDT, Koduveli, Chennai.
Nominated External experts (Two experts in the concerned subjects)	:	1 Dr.P.Sudhakara Reddy, Former Registrar (Retd.), Sri Venkateswara Veterinary University, Tirupati – 517 502. 2. Dr.K.Thangavel, Professor and Head, Centre for Post-Harvest Technology, Tamil Nadu Agricultural University, Coimbatore – 641 003.

Chairman (Dean, Faculty of Food Sciences)	:	Dr.V.Appa Rao
Members	:	Other Deans within the faculty Other Deans in other faculties All Directors of the University All Head of the Departments of College of Food and Dairy Technology, Koduveli All Head of the Departments of College of Poultry Production and Management, Hosur Heads of Departments of Livestock Products Technology – Dairy Science and Meat Science and Poultry Science of Veterinary Colleges of TANUVAS
Elected Members Two Associate Professors	:	1. Dr.G.M.Sivakumar, Associate Professor, Livestock Farm Complex, VC&RI, Tiruenlveli 2. Dr. G. Raj Manohar, Associate Professor, College of Poultry Production and Management, Hosur
Four Assistant Professors	:	1. Dr.P.G.Thenmozhi, Asst. Professor, Krishi Vigyan Kendra, Kudrakudi 2. Dr.G.Rajaraman, Asst. Professor, Department of Livestock Production Technology, VC&RI, Orathanadu 3. Dr.R.Ramani, Asst. Professor, Department of Livestock Production Technology (Meat Science), MVC, Chennai 4. Er.I.Manikkavasagan, Asst. Professor, Department of Food Science and Technology, College of Food and Dairy Technology, Koduveli
Nominated External experts (Two experts in the concerned subjects)	:	Dr. H.M.Jayaprakasha Dean, Dairy Science College, Karnataka Veterinary, Animal and Fisheries University, Hebbal, Bengaluru – 560024 Dr.V.Chinni Preetam Dean of Student Affairs & Estate Officer, P. V. Narashimha Rao Telangana Veterinary University, Rajendra Nagar, Hyderabad

The Board of Studies under Faculty of Food Sciences meets at least once every year and the major recommendations are as follows

Date of conduct of Board of Studies	Important decisions
17.06.2015 (VII BOS)	Minor changes in eligibility criteria for UG admission
06.04.2016 (VIII BOS)	Minor changes in eligibility criteria for PG admission

04.05.2017 (IX BOS)	Revision of Regulations, Curricula and Syllabus for B.Tech - Food Technology / B.Tech - Dairy Technology / B.Tech - Poultry Technology as per ICAR V-Dean's committee recommendation.
26.10.2018 (X BOS)	Introduction of M. Tech Programme in two disciplines M.Tech (Dairy Technology) and M.Tech (Dairy Chemistry)
26.04.2019 (XI BOS)	Creation of five new departments for B.Tech (Dairy Technology) programme at CFDT, Koduvelli based on V Deans' Committee recommendations as follows 1. Dairy Technology 2. Dairy Engineering 3. Dairy Chemistry 4. Dairy Microbiology 5. Dairy Business Management

6.5.1.4. Anti-Ragging Cell

	Chairman	Tenure	Members	Tenure
Present Incumbents	Dr. V. Appa Rao, Dean	3 years	1. Thiru.R.Jayavel, Inspector of Police, Vengal Police Station, Tiruvallur Dt. 2. Dr. Ayyavoo Preamnath Manoharan, P&H, DFPE – Nodal Officer 3. Dr. V. Perasiriyani, Prof. & Warden 4. Dr. A. Karthiayani, AP, Education Technology Cell 5. Dr. R. Marx Nirmal, AP & Deputy Warden 6. Dr. V. Nithyalakshmi, AP & Deputy Warden 7. Mr.R.Saravanan, 8. Mr.N.Venkatesh 9. Miss.S.Sandhya, BTM 17024 10. Thiru.V.Surendhiran, BTD17011 11. Tmt.D.Sumathi, AAO, CFDT	1 year
General Functions	Monitoring the activities of Anti-Ragging committee			
Anti ragging activities initiated (In bullet points)	<ul style="list-style-type: none"> • Formation of Anti ragging squad • Orientation programme conducted • Anti-ragging vigilance turn duty by faculties • Identification of ward counsellors for new comers • CCTV camera surveillance • Photos of senior students with name and ID number displayed near Dean Office • Display of Photographs, Charts and Boards depicting Anti-ragging activities in College and Hostel premises • Students counselling • Installation of Transparent Complaint Box in College and Hostel premises • Calling bell and intercom facility at Boys and Girls Hostel 			

Channel of filing complaints (In bullet points)	<ul style="list-style-type: none"> • In Person • Through Complaint Box • Through SMS and Phone Call 	
Action Taken so far on complaints (last 5 years) in bullet points	No complaints received during the last five years	
Meeting Details	Date	Major Issues Discussed
2014-15	-	-
2015-16	-	-
2016-17	-	-
2017-18	-	-
2018-19	20.02.2019	<ul style="list-style-type: none"> • Display of Anti-ragging photos, Chart, Boards etc. • Students counselling • Formation of Anti ragging squad
2019-upto 30.11.2019	13.06.2019 & 10.10.2019	<ul style="list-style-type: none"> • Students counselling • Anti-ragging vigilance turn duty by faculties • Identification of Ward Counsellor • Formation of Anti ragging squad

6.5.1.5. Biological waste disposal facility:

The Department of Food Plant Operations, College of Food and Dairy Technology, Chennai has model dairy plant, modern dairy plant, noodle plant, chocolate plant to facilitate effective teaching – learning process and also caters to the needs of incubatees who process their products at the plant under the Food Business Incubation Centre.

The effluents from the plants is drained into soak pit and it is planned to erect Effluent Treatment Plant with a capacity of 1000 LPD as a part of the scheme sanctioned under “Modernization of Dairy Plant” under the MODROB scheme of AICTE with a budget outlay of Rs.15.73 Lakh.

Apart from the effluents, the other waste generated by this College is microbiological waste i.e. waste from culture media used in laboratory which is disposed through local autoclaving or microwaving incineration. Usually, very small amount of liquid waste is generated during the practical classes (waste generated from laboratory and washing, cleaning, housekeeping).

6.5.1.6. AInstitutional Ethics Committee for Experiment on Animals:

-Not applicable-

6.5.1.7. Committee for Prevention of Sexual Harassment of Women at Work Places

Yes. Our university is adhering to the sexual harassment of women at workplace (Prevention, Prohibition and Redressal Act, 2013) in letter and spirit by maintaining a Women Grievance Cell at University level. A grievance committee to prevent harassment of women at College level has been formulated and approved by the University.

S. No	Name of the Faculty / Staff / Student	Designation	Position	Mobile	Email
1.	Dr. Rita Narayanan, Ph.D.,	Professor and Head, Dept. of Food Processing Technology, CFDT, Koduveli, Chennai-52.	Chair Person	9841390169	ritanarayanan@yahoo.com
2.	Dr. K. Sudha, Ph.D.,	Assistant Professor, Dept. of Food Safety and Quality Assurance, CFDT, Koduveli, Chennai-52.	Member	9444702313	sudhakandhan76@mail.com
3.	Dr. G. Sujatha, Ph.D.,	Assistant Professor, Dept. of Food Process Engineering, CFDT, Koduveli, Chennai-52.	Member	9994247990	sujathabhusham@gmail.com
4.	Tmt. S. Valarmathi	Administrative Officer Office of the Dean CFDT, Koduveli, Chennai-52.	Member	9384645705	valarmathicfdt@gmail.com
5.	Tmt. K. Usha	Superintendent Office of the Dean CFDT, Koduveli, Chennai-52.	Member	9283798666	ushaanathu@gmail.com
6.	Selvan. S. Raja	IV B.Tech FT ID No: BTM 17020 CFDT, Chennai-52.	Member	7010026693	sharmaraja494647@gmail.com
7.	Selvi. R. Shakunthala	IV B.Tech FT ID No: BTM 17026 CFDT, Chennai-52.	Member	8248049354	shaguprici1999@gmail.com
8.	Selvi. G. Parvathavarthini	IV B.Tech DT ID No: BTM 17006, CFDT, Chennai-52.	Member	6381628585	parvacfdt1999@gmail.com

6.5.2 A Faculty

6.5.2.1 Faculty Strength: Mention the Faculty position (both in sanctioned and in-position) at the College (As on 30.11.2019)

S.No.	Designation	Sanctioned	Filled	Vacant
1	Dean	1	1	0
2	Professor	2	2	0
3	Associate Professor	9	8	1

4	Assistant Professor	16	12	4
5	Assistant Librarian	1	1	0
	Total	29	25	4

B.Tech – Food Technology programme

Sl. No.	Name of the Department	Assistant Professor			Associate Professor			Professor		
		Sanctioned	In Position	Vacant	Sanctioned	In Position	Vacant	Sanctioned	In Position	Vacant
1.	Food Processing Technology	4	4	-	2	2	--	1	-	1
2.	Food Process Engineering	4	3	1	2	1*	1	1	1	--
3.	Food Safety and Quality Assurance	3	2	1	2	2**	--	--	--	--
4.	Food Business Management	1	1	--	1	1	-	--	--	--
5.	Food Plant Operations	1	1	--	-	-	--	--	--	--

*Assistant Professor shown against the post of Associate Professor

**One Professor shown against the post of Associate Professor

B.Tech - Dairy Technology Programme

Sl.	Name of the	Assistant Professor			Associate Professor			Professor		
No.	Department	Sanctioned	In Position	Vacant	Sanctioned	In Position	Vacant	Sanctioned	In Position	Vacant
1.	Dairy Technology	1	1	-	-	-	-	-	-	-
2.	Dairy Engineering	1	1	-	-	-	-	-	-	-
3.	Dairy Chemistry	-	-	-	1	1	-	-	-	-
4.	Dairy Microbiology	-	-	-	1	1	-	-	-	-
5.	Dairy Business Management	1	1	-	-	-	-	-	-	-

Library

Sl. No.	Name of the Department	Assistant Librarian		
		Sanctioned Strength	In Position	Vacant
1.	Library	1	1	--

6.5.2.2 Faculty Profile (Department wise): Mention department wise faculty profile in tabular form and mention whether present profile is sufficient to meet the academic requirement of the College.

Dean, Faculty of Food Sciences, College of Food and Dairy Technology, Koduvalli

S. No.	Name of the Faculty	Designation	Contact details	Whether present profile is sufficient to meet requirement
1.	Dr. V.Appa Rao	Dean	apparao.v@tanuvas.ac.in +91-9444527875	Yes

DEPARTMENTS**Department of Food Processing Technology**

S.No.	Name of the Faculty	Designation	Contact details	Whether present profile is sufficient to meet requirement
1.	Dr. D.Ramasamy	Professor and Head	d.ramasamy@tanuvas.ac.in +91-9884957813	Yes
2.	Dr.R.Annal Villi	Professor	annalvilli.r@tanuvas.ac.in +91-9443410930	Yes
3.	Dr. Rita Narayanan	Professor	ritanarayanan@tanuvas.ac.in +91-9841390169	Yes
4.	Tmt. S.K.Mathanghi	Assistant Professor	mathanghi.s.k@tanuvas.ac.in +91-9941625003	Yes
5.	Er. D.Ramasamy	Assistant Professor	ramasamy.d@tanuvas.ac.in +91-9659898559	Yes
6.	Dr. P.Geetha	Assistant Professor	geetha.p@tanuvas.ac.in +91-9791177930	Yes

Department of Food Process Engineering

S.No.	Name of the Faculty	Designation	Contact details	Whether present profile is sufficient to meet requirement
1.	Dr. Ayyavoo Preamnath Manoharan	Professor and Head	apmanoharan@tanuvas.ac.in +91-9488646419	Yes
2.	Dr. A.Karthiayani	Assistant Professor	karthiayani.a@tanuvas.ac.in 91-9952340320	Yes
3.	Dr. G.Sujatha	Assistant Professor	sujatha.g@tanuvas.ac.in +91-9994247990	Yes
4.	Dr. R.Marx Nirmal	Assistant Professor	marxnirmal.r@tanuvas.ac.in +91-9994430825	Yes
5.	Er. J.Jerish Joyner	Assistant Professor	jerishjoyner.j@tanuvas.ac.in +91-9842187512	Yes
6.	Dr. V.Nithyalakshmi	Assistant Professor	nithyalakshmi.v@tanuvas.ac.in +91-9444005598	Yes

Department of Food Safety and Quality Assurance

S.No.	Name of the Faculty	Designation	Contact details	Whether present profile is sufficient to meet requirement
1.	Dr. B.Murugan	Professor and Head	murugan.b@tanuvas.ac.in, +91-9444217792	Yes
2.	Dr. K.S.Gnanalaksshmi	Assistant Professor	gnanalaksshmi.k.s@tanuvas.ac.in +91-9445199034	Yes
3.	Dr. K.Sudha	Assistant Professor	sudha.k@tanuvas.ac.in +91-9444702313	Yes
4.	Er. I. Manikkavasagan	Assistant Professor	manikkavasagan.i@tanuvas.ac.in +91-9445153429	Yes

Department of Food Business Management

S.No.	Name of the Faculty	Designation	Contact details	Whether present profile is sufficient to meet requirement
1.	Dr. V.Perasiriyam	Professor	perasiriyam.v@tanuvas.ac.in +91-9444155312	Yes
2.	Thiru. M.Abdul Reiyas	Assistant Professor	abdulreiyas.m@tanuvas.ac.in, +91-9840057062	Yes

Department of Food Plant Operations

S.No.	Name of the Faculty	Designation	Contact details	Whether present profile is sufficient to meet requirement
1.	Dr. N.Karpoora Sundara Pandian	Assistant Professor	kspandian.n@tanuvas.ac.in +91-7845938847	Yes

Department of Dairy Technology

S.No.	Name of the Faculty	Designation	Contact details	Whether present profile is sufficient to meet requirement
1.	Dr. B.Karthikeyan	Assistant Professor	karthikeyan.b@tanuvas.ac.in +91-9600589945	Yes

Department of Dairy Engineering

S.No.	Name of the Faculty	Designation	Contact details	Whether present profile is sufficient to meet requirement
1.	Er.G.Velayudham,	Assistant Professor	velmechanic2007@gmail.com +91-9487159094	Yes

Department of Dairy Chemistry

S.No.	Name of the Faculty	Designation	Contact details	Whether present profile is sufficient to meet requirement
1.	Dr. M. Esther Magdalene Sharon	Assistant Professor	esthermsharon@gmail.com +91-9629946083	Yes

Department of Dairy Microbiology

S.No.	Name of the Faculty	Designation	Contact details	Whether present profile is sufficient to meet requirement
1.	Dr.N.Karthikeyan	Associate Professor	karthitamil@gmail.com +91-8072385374	Yes

Department of Dairy Business Management

S.No.	Name of the Faculty	Designation	Contact details	Whether present profile is sufficient to meet requirement
1.	Dr.K.Chitrambigai	Assistant Professor	chitrambigai.k@tanuvas.ac.in +91-9884113000	Yes

Library

S.No.	Name of the Faculty	Designation	Contact details	Whether present profile is sufficient to meet requirement
1.	Dr. P.L.Sujatha	Deputy Librarian	sujatha.p.l@tanuvas.ac.in +91-9444818345	Yes

6.5.2.3. Credentials of the Faculty: Whether the institution has employed competent faculty members qualified to accomplish the mission and goals of the institution? Give the highest qualification received by each faculty, related work experiences in the field, professional licensure and certifications, honours and awards, continuous documented excellence in teaching, or other demonstrated competencies and achievements that contribute to effective teaching and student learning outcomes.

Dr. V.Appa Rao, Dean,

1	Name of the Department	Dean College of Food and Dairy Technology, Koduveli Chennai-600 052
2	Institution	College of Food and Dairy Technology, Koduveli Chennai-600 052
3	Name of faculty	Dr.V.Appa Rao
4	Designation of the faculty	Dean
5	Highest Qualification	Ph.D – Meat Science and Technology
6	Related work experience in field (mention in years)	
	i. Teaching	25 years
	ii. Research	25 years
	iii. Extension	25 years
7	Membership in professional bodies, certified courses, fellowship, diplomates in specialized boards (details) (in bullet points)	<ul style="list-style-type: none"> • Expert Member, National Meat and Poultry Processing Board, Ministry of Food Processing Industries, New Delhi. • General Secretary, TANUVAS Alumni Association • General Secretary, Association of Meat Scientists and Technologists • Expert for review of R&D projects in Meat for Govt. of West Bengal, Kolkata • Expert for examining research programmes in LPT for MVSc., and Ph.D., Programmes at MAFSU, Nagpur for a period of three years • Member, Indian Veterinary Council • Member, Indian Meat Science Association, • Member, Indian Poultry Science Association, • Member of Veterinary Public Health Association • Life member- Indian Society for Buffalo Development • Life member-Indian Society for Sheep and Goat Production and Utilization
8	Honours and awards (in bullet points)	17 awards
9	Continuous documented excellence in teaching	
	Details of courses handled (in bullet points)	PG –Courses <ol style="list-style-type: none"> 1. LPT 601 – Fresh Meat Technology (1+1) 2. LPT 603 – Poultry and Fish Products Technology (2+1) 3. LPT 606 - Slaughter House by Products Technology (2+1) 4. LPT 802 – Advances in Fresh Meat and Processed Meat Products Technology (3+1) 5. LPT 803 – Advances in Poultry Products Technology (2+1) 6. LPT 805 – Advances in Quality Control of Livestock Products (2+0) 7. LPT 801 – Advances in Abattoir and Animal By Products Utilisation (2+1)

	E-modules prepared(in bullet points)	-
	Research Guidance	
	Chairman (mention in numbers)	M.V.Sc : 15 M.Tech : 1 Ph.D : 2 PG Diploma : 1
	Member (mention in numbers)	M.V.Sc – 14 Ph.D - 8 PG Diploma : 1
10	Other demonstrated competencies (publications,projects handled)	
	Publications (PEER REVIEWED- Include link from PUBLONS/GOOGLE SCHOLAR/ RESEARCH GATE,etc.,)	https://scholar.google.com/citations?hl=en&user=ezygOXsAAAAJ Over all citation: 83 Overall H index: 4 Over all i10 index: 1
	Projects	
	Completed (write the title of project serially)	<ul style="list-style-type: none"> • ICAR- NATP project on “Quality Assurance and Monitoring of Food from Livestock and Poultry” – Co-Principal Investigator • ICAR- NATP project on “Processing of Pork, Broiler and Eggs” – Co-Principal Investigator • Training programme on “Artificial Insemination of cattle and deworming of livestock” - Principal Investigator • Development of expert system for crop and animal enterprises – Co-Principal Investigator • Development of e-courses for B.V.Sc., & AH degree programme – Co-Principal Investigator • Setting up of Quality Control / Food Testing Laboratory for meat and meat products - Co-Principal Investigator
	Ongoing (write the title of project serially)	<ul style="list-style-type: none"> • National Livestock Mission project on “Establishment of Carcass Utilisation Plant” - Principal Investigator • ICAR - All India Coordinated Research Project on “Post Harvest Technology” • Coordinator – National Livestock Mission scheme entitled “Establishment of carcass utilization plant” (Rs. 200 lakhs) • Self financing scheme on “Production and marketing of ready- to-cook and ready- to- eat meat products” funded by Tamil Nadu Veterinary and Animal Sciences University • University Revolving fund scheme on “Food Testing Laboratory for meat and meat products” (Rs. 12 lakhs) - Coordinator

11	Achievements – effectiveteaching and learning outcomes (write salient achievement only as bulletpoints)	<ul style="list-style-type: none"> Developed mobile application for meat and meat products • IDG manual for LPT Package of practices for meat and meat products E-course for the subject LPT 312 Abattoir Practices and Animal ProductTechnologies 1+1
----	--	--

Department of Food Processing Technology

1. Dr. Annal Villi, M.V.Sc., Ph.D.,

1	Name of the Department	Food Processing Technology
2	Institution	College of Food and Dairy Technology
3	Name of faculty	Dr. Annal Villi, M.V.Sc., Ph.D.,
4	Designation of the faculty	Professor and Head
5	Highest Qualification	Ph.D -
6	Related work experience in field (mention in years)	
	i. Teaching	28
	ii. Research	28
	iii. Extension	28
7	Membership in professional bodies, certified courses, fellowship, diplomates in specialized boards (details) (in bullet points)	<ul style="list-style-type: none"> Tamil Nadu Veterinary Council Indian Dairy Association Association of Meat Scientists and Technologist Agricultural Scientific Tamil Society
8	Honours and awards (in bullet points)	-
9	Continuous documented excellence in teaching	-
	Details of courses handled(in bullet points)	<ul style="list-style-type: none"> PSE 113 – Introduction to Poultry Sector - 2+0 PST 324 – Packaging of Poultry Products – 2+1 PTE 121 - Environmental Studies and Disaster Management - 2+1 PBM 411 – International Trade Food Laws and Regulations - 2+0 DDB 111 – Milk Production Management and Dairy Development – 2+1 DDT 512 – Traditional Dairy Products – 2+1 DDC 512 – Traditional Dairy Products – 2+1 PGS 506 – Disaster Management – 1+0
	E-modules prepared (in bullet points)	-
	Research Guidance	-
	Chairman (mention in numbers)	1

	Member (mention in numbers)	1
10	Other demonstrated competencies (publications, projects handled)	
	Publications (PEER REVIEWED-Include link from PUBLONS/GOOGLE SCHOLAR/RESEARCH GATE,etc,)	Citations – 86 h – index – 5 i 10 – index – 3 https://scholar.google.co.in/citations?user=GINOhC4AAAAJ&hl=en
	Projects	
	Completed (write the title of project serially)	<ul style="list-style-type: none"> PI - RFS Scheme on “Wholesome Meat production and Preparation of Value Added Meat products for Public sale” CoPI - NADP Scheme on “ Regional Dairy Entrepreneurs Training Facility”
	Ongoing (write the title of project serially)	
11	Achievements – effective teaching and learning outcomes (write salient achievement only as bullet points)	All students Passed successfully in the courses handled

2. Dr. Rita Narayanan, M.V.Sc., Ph.D.,

1	Name of the Department	Food Processing Technology
2	Institution	College of Food and Dairy Technology
3	Name of faculty	Dr. Rita Narayanan, M.V.Sc., Ph.D.,
4	Designation of the faculty	Professor
5	Highest Qualification	Ph.D
6	Related work experience in field (mention in years)	
	i. Teaching	15
	ii. Research	15
	iii. Extension	15
7	Membership in professional bodies, certified courses, fellowship, diplomates in specialized boards (details) (in bullet points)	<ul style="list-style-type: none"> Indian Dairy Association • Nutrition Society of India Public Health Association • Indian Science Congress Diploma In Zoonoses
8	Honours and awards(in bullet points)	<ul style="list-style-type: none"> • Best oral presentation in International and National conferences • Best Poster Presentation award • TANUVAS Kurien award
9	Continuous documented excellence in teaching	

	Details of courses handled(in bullet points)	<ul style="list-style-type: none"> • DTE 222 Condensed and Dried Milk (3+2) • FST 322 Quality and Safety of milk & milk products (2+1) • DDM 111 Fundamentals of Microbiology (2+1) • FMC 602 Modern Food Microbiology (2+1) • FST 602 Modern Food Microbiology (2+1) • DTE 213 Condensed and Dried Milk (3+1) • DDM 111 Fundamentals of Microbiology (2+1) • DTE 221 Microbiology of Dairy products (2+1) • FST 322 Quality and Safety of milk and milk products (2+1) • DDT 501 Functional Foods and new Product Development (3+1) • FST 519 Advances in Milk Processing (2+1) • FST 619 Products Design and Development (2+1)
	E-modules prepared(in bullet points)	Helped in preparation of LPT (Dairy science) module
	Research Guidance	
	Chairman (mention in numbers)	3
	Member (mention in numbers)	
10	Other demonstrated competencies (publications, projects handled)	Citations : 80 H – index: 4 I10 index : 1 https://scholar.google.co.in/citations?hl=en&pli=1&user=1p1NxhoAAAAJ
	Publications (PEER REVIEWED-Include link from PUBLONS/GOOGLE SCHOLAR/RESEARCH GATE, etc,)	
	Projects	
	Completed (write the title of project serially)	Development of Probiotic and functional yoghurt
	Ongoing (write the title of project serially)	
11	Achievements – effective teaching and learning outcomes (write salient achievement only as bullet points)	Students have all passed in the subjects

3. Tmt.S.K.Mathanghi, M.Sc, MBA

1	Name of the Department	Food Processing Technology
2	Institution	College of Food and Dairy Technology
3	Name of faculty	Tmt.S.K.Mathanghi
4	Designation of the faculty	Assistant Professor
5	Highest Qualification	M.Sc, MBA
6	Related work experience in field (mention in years)	
	i. Teaching	8
	ii. Research	8
	iii. Extension	8
7	Membership in professional bodies, certified courses, fellowship, diplomates in specialized boards (details) (in bullet points)	<ul style="list-style-type: none"> • Indian Science Congress • Nutrition society of India • Association of Meat Scientists and Technologists • Agricultural Scientific Tamil Society (SCciTSA) • Home science association of India
8	Honours and awards (in bullet points)	<ol style="list-style-type: none"> 1. Best oral presentation – II prize- II category of Microbiological and nutritional quality of ethnic and organic foods (MNQ) in NATIONAL CONFERENCE ON “RECENT TRENDS IN PROCESSING, QUALITY AND SAFETY OF ETHNIC AND ORGANIC FOODS” at College of Food and Dairy Technology, 26, 27th June, 2014. 2. Best Oral presentation- First prize in National Seminar on Functional Foods to Achieve Nutrition and Health Security, held on 19.09.2016 at Home Science College and Research Institute, 3. TNAU, Madurai.2019 At 51st Annual National Nsi First Prize Conference of Nutrition Society of India, Trivandrum
9	Continuous documented excellence in teaching	
	Details of courses handled (in bullet points)	<ul style="list-style-type: none"> • FPT 314- Bakery, Snacks and Confectionery Products • FST 118 Principles of Food Processing (2+1) • DTE 122 Human Nutrition (1+1) • FPT 111 Principles of Food Processing (2+1) • FST 617 snacks Technology (2+1) • FST 121- Post Harvest Management and Processing of Fruits and vegetables (2+1) • FST 618 Beverages Technology (2+1)
	E-modules prepared (in bullet points)	-
	Research Guidance	
	Chairman (mention in numbers)	

	Member (mention in numbers)	2						
10	Other demonstrated competencies (publications, projects handled)							
	Publications (PEER REVIEWED-Include link fromPUBLONS/GOOGLE SCHOLAR/ RESEARCH GATE, etc,)	Citations: 60H index:3 I10 index:1 https://scholar.google.co.in/citations?user=BJkrMroAAAAJ&hl=en						
	Projects							
	Completed (write the title of project serially)							
	Ongoing (write the title of project serially)	<table border="1"> <thead> <tr> <th>Title of the project</th><th>Fund outlay</th><th>Role</th></tr> </thead> <tbody> <tr> <td>i - STED – Diffusion of Novel Food Technologies for generation of Healthy India</td><td>275.60 lakhs</td><td>Co-PI</td></tr> </tbody> </table>	Title of the project	Fund outlay	Role	i - STED – Diffusion of Novel Food Technologies for generation of Healthy India	275.60 lakhs	Co-PI
Title of the project	Fund outlay	Role						
i - STED – Diffusion of Novel Food Technologies for generation of Healthy India	275.60 lakhs	Co-PI						
11	Achievements – effective teaching and learning outcomes (write salient achievement only as bullet points)							

4. Dr. B. Karthikeyan, M.V.Sc.,

1	Name of the Department	Food Processing Technology
2	Institution	College of Food and Dairy Technology
3	Name of faculty	Dr. B. Karthikeyan, M.V.Sc.,
4	Designation of the faculty	Assistant Professor
5	Highest Qualification	M.V.Sc
6	Related work experience in field (mention in years)	
	i. Teaching	8 years
	ii. Research	
	iii. Extension	
7	Membership in professional bodies, certified courses, fellowship, diplomates in specialized boards (details) (in bullet points)	<ul style="list-style-type: none"> Tamil Nadu state veterinary council Member of scientific advisory board - International Journal of Livestock research Member in Association of Meat Scientists and Technologists Member in Tamil Nadu state Veterinary council Member in Agricultural scientific Tamil society

8	Honours and awards(in bullet points)	
9	Continuous documented excellence in teaching	-
	Details of courses handled(in bullet points)	<ul style="list-style-type: none"> • FST 223 - Food Quality 2 (1+1) • FST – 225 – Preservation and processing of meat 3 (2+1) • FST – 216 - Freezing and canning of fish 3 (2+1) • FPT 215 - Abattoir practices and Fresh Meat Technology 3 (2+1) • FPT 216 - Principles and Traditional Methods of Fish Processing 3 (2+1) • FST 313 - Food Industry By-products 3 (2+1) • FST 324 - Quality and Safety of fish and fishery Products 3(2+1) • FST 625 - Advances in fresh meat technology 3 (2+1)
	E-modules prepared (in bullet points)	
	Research Guidance	
	Chairman (mention in numbers)	
	Member (mention in numbers)	
10	Other demonstrated competencies (publications, projects handled)	
	Publications (PEER REVIEWED-Include link from PUBLONS/ GOOGLE SCHOLAR/ RESEARCH GATE, etc.)	Citations: 40 h-index: 02 i-10 index: 01Three (https://scholar.google.com/citations?user=ldPfPf0AAAAJ&hl=en)
	Projects	
	Completed (write the title of project serially)	Title: Extraction of Keratin from Poultry Feather and Production of biopolymer Year: 2014 - 2015 Funding agency: TANUVAS Corpus fund Amount Mobilized : 3.50 lakhs
	Ongoing (write the title of project serially)	
11	Achievements – effective teaching and learning outcomes (write salient achievement only as bullet points)	

5. Er.D.Ramasamy, M.Tech.,

1	Name of the Department	Food Processing Technology
2	Institution	College of Food and Dairy Technology
3	Name of faculty	Er.D.Ramasamy
4	Designation of the faculty	Assistant Professor
5	Highest Qualification	M.Tech.,
6	Related work experience in field (mention in years)	
	i. Teaching	4
	ii. Research	
	iii. Extension	
7	Membership in professional bodies, certified courses, fellowship, diplomates in specialized boards (details) (in bullet points)	<ul style="list-style-type: none"> • Association of Meat Scientists and Technologists • Agricultural Scientific Tamil Society
8	Honours and awards (in bullet points)	<ul style="list-style-type: none"> • Best Paper Award - International Journal of Agricultural Science and Research • Best Paper Award - International Journal of Medicine and Pharmaceutical Sciences
9	Continuous documented excellence in teaching	
	Details of courses handled (in bullet points)	<ul style="list-style-type: none"> • FST 215 – Abattoir Practices and Fresh Meat Technology 3 (2+1) • FST 313 – Food Industry Byproducts 3 (2+1) • DDC 311 – Chemical Quality Assurance 3 (2+1) • DDC 121 - Chemistry of Milk 3 (2+1) • DDC 221 - Chemistry of Dairy Products 3 (2+1) • DDC 211 - Human Nutrition 2 (1+1)
	E-modules prepared (in bullet points)	
	Research Guidance	
	Chairman (mention in numbers)	
	Member (mention in numbers)	
10	Other demonstrated competencies (publications, projects handled)	
	Publications (PEER REVIEWED-Include link from PUBLONS/GOOGLE SCHOLAR/ RESEARCH GATE, etc.)	Citation – 3 h – index – 3 https://scholar.google.com/citations?user=MtjKNVKAJ&hl=en
	Projects	

	Completed (write the title of project serially)	
	Ongoing (write the title of project serially)	
11	Achievements – effective teaching and learning outcomes (write salient achievement only as bullet points)	

Department of Food Process Engineering

1. Dr. Ayyavoo Preamnath Manoharan, Ph.D.,

1	Name of the Department	Department of Food Process Engineering
2	Institution	College of Food and Dairy Technology, Koduvelli, Chennai-600 052
3	Name of faculty	Dr.Ayyavoo Preamnath Manoharan
4	Designation of the faculty	Professor and Head
5	Highest Qualification	Ph.D.,
6	Related work experience in field (mention in years)	20
	i. Teaching	20 Years
	ii. Research	20 Years
	iii. Extension	20 Years
7	Membership in professional bodies, certified courses, fellowship, diplomates in specialized boards (details) (in bullet points)	<ul style="list-style-type: none"> Ø Tamil Nadu Veterinary Council Ø Dairy Technologist Society of India Ø Veterinary Public Health Association Ø Agricultural Scientific Tamil Society Ø Tamil Society for Veterinary Sciences Ø TANUVAS – Teacher Association
8	Honours and awards (in bullet points)	<ul style="list-style-type: none"> • Young Researcher Award for the year – 2015 • Best Professor in Food Process Engineering – 2020
9	Continuous documented excellence in teaching	
	Details of courses handled (in bullet points)	UG-Courses <ul style="list-style-type: none"> • FPT211 Processing Technology of Liquid Milk (1+1) • DDT 121 Market Milk (3+1) • DDT 211 Fat Rich Dairy Products (2+1) • DDT 213 Condensed & Dried Milks (2+1) • DDT 222 Ice-cream & Frozen Deserts (2+1) • DDE 324 Dairy Plant Design and Layout (1+1) PG –Courses <ul style="list-style-type: none"> • Recent advances in processing of milk (2+1)

	E-modules prepared (in bullet points)	<ul style="list-style-type: none"> ❖ Market Milk Technology ❖ DST 215 Milk Hygiene and public Health ❖ Technology of Dairy Products ❖ Confectionary and Sugar Technology ❖ FPE 415 Membrane Processing Technology
	Research Guidance	
	Chairman (mention in numbers)	M.Tech – Three Ph.D-One
	Member (mention in numbers)	M.Tech – Three Ph.D-One
10	Other demonstrated competencies (publications, projects handled)	
	Publications (PEER REVIEWED-Include link from PUBLONS/GOOGLE SCHOLAR/ RESEARCH GATE,etc.,)	<ul style="list-style-type: none"> ❖ V Jayalalitha, AP Manoharan, B Balasundaram, A Elango, Formulation of value enriched yoghurt with soy Milk and mango pulp, Journal of Nutrition & Food Sciences 5 (6), PP.1-4, 2015 ❖ S Subhashini, D Baskaran, B Dhanalakshmi, B Murugan, Physico-chemical Properties of Grape (Vitisvinifera L.) Pomace Fortified DrinkableYoghurt, Int. J. Curr. Microbiol. App. Sci 7 (5), Pp.2875-2880, 2018 ❖ V Jayalalitha, R Palanidorai, A Manoharan, A Elango, TR Pugazhenth, “Formulation of novel value enriched yoghurt and its quality evaluation”, Indian J Dairy Sci 69, (2), Pp.143-147,2016. ❖ Ayyavoo Preamnath Manoharan, J. Jayapratha and C. Ashokkumar, “Standardization of Synbiotic Drinkable Fruit based Yoghurt using Lactobacillus brevis”, International Journal of CurrentMicrobiology and Applied Sciences: Volume 9, Pp. 2319-7706. 2020.
	Projects	
	Completed (write the title of project serially)	<ul style="list-style-type: none"> ❖Principal Investigator - Establishment of “Regional Dairy Entrepreneurs Training Facility (RDEF)” at VCRI, Orathanadu. Budget Outlay: Rs.171.50 lakhs funded by NADP, Government of India. ❖ Co-Principal Investigator - Establishing Nucleus Jersey Crossbred Bull-Mother Farm: Production of Superior Crossbred Bulls for Sustainable M i l k Production under Rural Conditions at VCRI, Orathanadu
	Ongoing (write the title of project serially)	Nil

11	Achievements – effective teaching and learning outcomes (write salient achievement only as bullet points)	
----	---	--

2. Dr.A.Karthiayani, Ph.D.,

1	Name of the Department	Department of Food Process Engineering
2	Institution	College of Food and airy Technology, Koduveli, Chennai-600 052
3	Name of faculty	Dr.A.Karthiayani
4	Designation of the faculty	Assistant Professor
5	Highest Qualification	Ph.D (Food Process Engineering)
6	Related work experience in field (mention in years)	12
	i. Teaching	12
	ii. Research	12
	iii. Extension	12
7	Membership in professional bodies, certified courses, fellowship, diplomates in specialized boards (details) (in bullet points)	<ul style="list-style-type: none"> • Indian Science Congress Association • Association in Meat Scientists and Technologists • Institution of Engineers. • Indian Dairy Engineering Association • TANUVAS association
8	Honours and awards (in bullet points)	<ul style="list-style-type: none"> • ICAR –JRF for Pursuing Master’s degree • UGC-JRF for pursuing Doctoral programme
9	Continuous documented excellence in teaching	
	Details of courses handled (in bullet points)	UG-Courses <ul style="list-style-type: none"> • FPE 221 Unit operations in Food Processing-II (2+1) • FPT 322 Food Packaging Technology and equipment (2+1) • DDT 311 Packaging of Dairy Products (2+1) • FPE 311 Food Process Equipment Design (2+1) PG –Courses <ul style="list-style-type: none"> • FPT 604 Food Processing (2+0) • FPT 605 Food Packaging (1+1)
	E-modules prepared (in bullet points)	-
	Research Guidance	
	Chairman (mention in numbers)	M.Tech – Four (completed) Ph.D-One (guiding)
	Member (mention in numbers)	M.Tech – Four (completed) Ph.D-Two(completed)
10	Other demonstrated competencies (publications, projects handled)	

	<p>Publications (PEER REVIEWED-Include link from PUBLONS/GOOGLE SCHOLAR/ RESEARCH GATE,etc.,)</p>	<ul style="list-style-type: none"> • A.Karthiayani, M.Siddharth and N.Varadharaju (2015). Enhancing the shelf life of Mango (<i>Magnifera indica</i>) under Modified Atmosphere Storage using diffusion channel. International journal of family and home science. Vol.11 (2): 159-165 NAAS Rating -3.0 • T. Arumuganathan, M. R. Manikantan, M. Ramanathan, R. D. Rai, C. Indurani and A. Karthiayani (2015). Effect of Diffusion Channel Storage on Some Physical Properties of Button Mushroom (<i>Agaricus bisporus</i>) and Shelf-Life Extension. Proc. Natl. Acad. Sci., India, Sect. B Biol. Sci. NAAS Rating – 6.0 • Karthiayani.A, Baskaran.D, Ramasam.D, Sivakumar. T. (2016). Development of low-cost mini retort and its usage in-preservation of foods. Indian Journal of Science. 23(77): 89-96. NAAS Rating -
		<ul style="list-style-type: none"> • Pavithra.R, Karthiayani. A, Udhaya Ganga M and D.Baskaran. (2017). Study on quantification of Anti- diabetic molecule-Pinitol Present in <i>Pisoniagrandis</i> (R.Br) by H P T L C method. International journal of Herbal Medicine.5 (5): 157-159. NAAS Rating – 3.2 • P.AnuRanjani, A.Karthiayani and D.Baskaran.(2018). Processing of traditional finger millet porridge using retort technology. Journal of Food, Agriculture & Environment. 16(1): 26-30 NAAS Rating – 6.44 • C.Ashokkumar, B.Murugan, D.Baskaran, V.Veerapandian and A.Karthiayani. (2018).Effect of wall materials and Inlet Air Temperatures on physical properties of Microencapsulated olive oil powder. International Journal of current Microbiology Applied Science. 7 (5): 2391-2402. NAAS Rating – 5.38 • S. Niveadhitha, D. Ramasamy, R. Karunakaran, A.Karthiayani, G.Sujatha and D. Bakaran (2018). Development of Functional Milk Beverage Powder. International Journal of current Microbiology Applied Science. 7 (5): 3752- 3761. NAAS Rating – 5.38 • M.Udhaya Ganga, A. Karthiayani, G. Vasanthi, and D.Baskaran.(2019). Study on Development of Fiber-enriched Noodles using Moringa Leaves (<i>Moringaolifera</i>). Asian Journal of Dairy and Food Research. 38(2): 145-149 - NAAS Rating – 4.2 • M. Praveen Raja, A. Karthiayani, P. Selvan and V.Nithyalakshmi(2019).Production of extruded snacks by utilization of watermelon (<i>Citrullus vulgaris</i>) seed flour. Journal of Postharvest Technology. 7 (3): 29-40. NAAS Rating – 3.69

	Projeccts	
	Completed (write the title of project serially)	1. Establishment of Fruit and Vegetable Processing Plant – MoFPI funding 2. Fabrication of low cost Mini-retort .TANUVAS corpus fund
	Ongoing (write the title of project serially)	1. DST funded- iSTED-Diffusion of Novel Technologies through generations of healthy India
11	Achievements – effective teaching and learning outcomes (write salient achievement only as bullet points)	<ul style="list-style-type: none"> • Power Point Presentation for all the courses. • Video lessons for food product development viz., tomato ketchup, milk protein enriched noodles and chocolate • Industrial visit for the courses concerned.

3 Dr.G. Sujatha, Ph.D.,

1	Name of the Department	Department of Food Process Engineering
2	Institution	College of Food and airy Technology, Koduveli, Chennai-600 052
3	Name of faculty	Dr.G. Sujatha
4	Designation of the faculty	Assistant Professor
5	Highest Qualification	Ph.D
6	Related work experience in field (mention in years)	
	i. Teaching	11 Years
	ii. Research	4 Years
	iii. Extension	
7	Membership in professional bodies, certified courses, fellowship, diplomates in specialized boards (details) (in bullet points)	<ul style="list-style-type: none"> • Member Indian Science Congress Association • Associate member in The institution of Engineer • Indian Dairy Engineers Association • Member in AFSFI, Mysore

8	Honours and awards (in bullet points)	<ul style="list-style-type: none"> • Best paper award in the national conference on engineering trends at Sri Venkateswara College of Engineering and Technology on 13. 03. 2015. • Best poster award in the national conference cum workshop on “Making Indian Food Clean and Safe” organized by CFDT on 21.01.2017 and 21.01.2017. conducted by CFDT, Koduvalli on 23.01.2017. • First prize in oral presentation in the national seminar conducted by Avinashilingam Institute for Home Science & Higher Education for Women on 04.08.2017
9	Continuous documented excellence in teaching	
	Details of courses handled(in bullet points)	UG courses <ul style="list-style-type: none"> • FPE 217 Electrical Engineering (2+1) • DEN 213 Electrical Engineering (2+1) • BEG 122 Basic Electronics Engineering (2+1) • BEG 211 Basic Electrical Engineering (2+1) • DDE 213 Basic Electrical Engineering (2+1) • DEN 311 Instrumentation and Process Control (2+1) • FPE 325 Instrumentation and Process Control (2+1) • DDE 321 Instrumentation and Process Control (2+1) • FPE 321 Instrumentation and Process Control (2+1) • FBM 311 ICT in Food industry and introduction to operation research (1+2) • DDB 311 ICT in Food industry and introduction to operation research (1+2)
		<ul style="list-style-type: none"> • FPT 328 IT applications in Food and Dairy Industry (1+2) • FPE 325 Plant Organisation Management and Operations research (2+1) • DDE 323 Energy Conservation and Management (2+1) PG courses <ul style="list-style-type: none"> • FPE 608 Equipment Design and Process Control (1+1) • FST 536 Computer applications in Food Industry (1+2)
	E-modules prepared (in bullet points)	
	Research Guidance	
	Chairman (mention in numbers)	M.Tech - Two
	Member (mention in numbers)	M.Tech – Four Ph.D-One
10	Other demonstrated competencies (publications, projects handled)	

	<p>Publications (PEER REVIEWED-Include link from PUBLONS/GOOGLE SCHOLAR/ RESEARCH GATE,etc.,)</p>	<ul style="list-style-type: none"> • Sujatha, T. Sivakumar, D. Baskaran, V. Thirupathy A. Kavitha (2015) Latest trends and opportunities in Novel Processing Technology. All india workshop on agricultural engineering Interventions on Food Security and safety under the aegis of The Institution of Engineers (India) • S. Priya¹, A. Mangala Gowri^{2*}, G. Sujatha³, K.S. Gnanalakshmi¹, D. Baskaran¹ (2016) Chicken muscle derived progenitors as a source for testing free radical scavenging activity. Adv. Biomed. Pharma, 3(4), pp 205-211 • S. Saranya, G. Sujatha (2016) Preservation Of Tender Coconut Water Using Pulsed Electric Field. International Journal of Agricultural Science and Research, 6(4). Pp 251 – 256 • S. Priya, A. Mangala Gowri, G. Sujatha, K.S. Gnanalakshmi, D. Baskaran (2017). Synergistic activity of Herbal Extract on Dog Blood Progenitor cells, Adv. Biomed. Pharma, 4(1), pp(1 – 5) • V. Perasiriyana, A. Mangala Gowri, G. Sujatha (2015). Enhanced free radical scavenging of nilgiris green tea extract in thermal processing. International Journal For Research & Development In Technology. 3(4). Pp 2349-3585 • Shivani Indumathi*, G. Sujatha, D. Baskaran, Dhanalakshmi and A. Sermasaravanapandian (2018). Microbial Inactivation in raw milk processed by Hurdle Technology, International Journal of Agriculture Sciences 10(14), pp(6706 – 6708)
		<ul style="list-style-type: none"> • R. Prakash Raja, G. Sujatha, B. Dhanalakshmi, D. Baskaran (2019). Physico-chemical and microbial analysis of solar Processed milk. International Journal of current microbiology and applied sciences. 8(12). pp2698-2705. • S. Sivaranjani, N. Karpoora Sundara Pandian, M. Abdul Reiyas, G. Sujatha (2019). Effect of Coagulation temperature, pressure and coagulant on the quality of cow milk paneer. International Journal of Chemical Studies, 7(5). Pp 2193 – 2196 • A. Shivani Indumathi*, G. Sujatha, D. Baskaran, B. Dhanalakshmi and A. Sermasaravana Pandian, (2018). Inactivation of Alkaline Phosphatase and Shelf Life Extension of Milk Processed by Hurdle Technology. International Journal of Current microbiology and applied sciences, 7(7), pp 3278- 3281
	Projects	

	Completed (write the title of project serially)	<ul style="list-style-type: none"> • Design of sachets/container for inpack pulsed electric field processing funded by TNSCST – 0.1 lakhs • Low cost Engineering and processing Technologies for value addition of milk – Co – PI funded by AICTE – 3.91 Lakhs • “Technology Dissemination on Design and Development of Functional Food Products” under Faculty Development Programme scheme funded by AICTE – 4.15 Lakhs. – Co - PI
	Ongoing (write the title of project serially)	
11	Achievements – effective teaching and learning outcomes (write salient achievement only as bullet points)	

4. Dr. R. Marx Nirmal, Ph.D.,

1	Name of the Department	Department of Food Process Engineering
2	Institution	College of Food and airy Technology, Koduveli, Chennai-600 052
3	Name of faculty	Dr. R. Marx Nirmal
4	Designation of the faculty	Assistant Professor
5	Highest Qualification	Ph.D.
6	Related work experience in field (mention in years)	
	i. Teaching	7 Years
	ii. Research	14 Years
	iii. Extension	
7	Membership in professional bodies, certified courses, fellowship, diplomates in specialized boards (details) (in bullet points)	Life Member-Indian Science Congress
8	Honours and awards (in bullet points)	-
9	Continuous documented excellence in teaching	

	Details of courses handled(in bullet points)	UG-Courses <ul style="list-style-type: none"> • BSH 112 Applied Physics (1+1) • FPE 122 Fluid Mechanics (2+1) • FPE 122 Fluid Mechanics (2+1) • DDE 123 Thermodynamics (2+1) • FCN 321 Techniques in Food Analysis (2+1) • BSH 115 Environment studies and disaster Management (1+1) • DDB 113 Environment studies and disaster Management (1+1) PG –Courses <ul style="list-style-type: none"> • FPT606 Food Analysis (0+2) • FPT 642 Technical writing and communication skill (0+1)
	E-modules prepared (in bullet points)	-
	Research Guidance	
	Chairman (mention in numbers)	M.Tech - Two
	Member (mention in numbers)	M.Tech - Two
10	Other demonstrated competencies (publications, projects handled)	
	Publications (PEER REVIEWED-Include link fromPUBLONS/GOOGLE SCHOLAR/ RESEARCH GATE,etc.,)	<ul style="list-style-type: none"> • Niveadhitha.S, R.MarxNirmal, K.Sudha, S.Subhashini Green Synthesis of Silver Nanoparticles Using Plant (Azadirachta indica) Leaf Extract Indian Journal of Applied Research, Vol.5, Issue : 6 June 2015
	Projects	
	Completed (write the title of project serially)	-
	Ongoing (write the title of project serially)	-
11	Achievements – effective teaching and learning outcomes (write salient achievement only as bullet points)	

5. Dr.V.Nithyalakshmi, Ph.D.,

1	Name of the Department	Department of Food Process Engineering
2	Institution	College of Food and Dairy Technology, Koduvelli, Chennai-600 052
3	Name of faculty	Dr.V.Nithyalakshmi
4	Designation of the faculty	Assistant Professor

5	Highest Qualification	Ph.D – Food Process Engineering
6	Related work experience in field (mention in years)	
	i. Teaching	4 years, 6-month
	ii. Research	4 years, 6-month
	iii. Extension	
7	Membership in professional bodies, certified courses, fellowship, diplomates in specialized boards (details) (in bullet points)	
8	Honours and awards (in bullet points)	-
9	Continuous documented excellence in teaching	
	Details of courses handled (in bullet points)	UG-Courses <ul style="list-style-type: none"> • FST 415 Bakery, Snacks and Confectionery Products (2+1) • FST 121 Post harvest Management and Processing of Fruits & Vegetables (2+1) • DTE 221 Food Technology I (2+1) • FPE 316 Food Processing Equipment I (2+1) • FPE 413 Food Processing Equipment II (2+1) • DEN 321 Food Engineering (3+1) • FST 213 Cereals, Legumes and Oilseed Technology (2+1) • FPT 213 Processing Technology of cereals (2+1) • DDE 211 Dairy Process Engineering (2+1) • FPE 123 Post Harvest Engineering (2+1) • FPE 312 Food Storage Engineering (2+1) PG –Courses <ul style="list-style-type: none"> • FPT 618 Beverage Processing Technology (2+1) • FPE 619 Cold Chain Management (1+1) • FST 618 Juice Processing Technology (2+1)
	E-modules prepared (in bullet points)	-
	Research Guidance	
	Chairman (mention in numbers)	M.Tech - Two
	Member (mention in numbers)	M.Tech - Three
10	Other demonstrated competencies (publications, projects handled)	

<p>Publications (PEER REVIEWED-Include link from PUBLONS/GOOGLE SCHOLAR/ RESEARCH GATE,etc.,)</p>		<ol style="list-style-type: none"> 1. Praveen Raja M., Karthiayani A., Selvan P., Nithyalakshmi V. Production of extruded snacks by utilization of watermelon (<i>Citrullus vulgaris</i>) seed flour. Journal of Postharvest Technology, Vol 7, No 3 (2019) 2. Praveen Raja M., Karthiayani A., Nithyalakshmi V., Baskaran.D., Insight on Extrusion technology in the manufacture of active packaging materials. Beverage & Food world, Vol.46, NO 9, 24-25, 2019 3. Brighton Jabez and Nithyalakshmi, V. 2019. Development and Quality Evaluation of Corn Based Extruded Snacks Incorporating Goat Offal Meat Powder. Int.J.Curr.Microbiol.App.Sci. 8(08): 1910-1914. doi: https://doi.org/10.20546/ijemas.2019.808.224 4. V Nithyalakshmi and Reshma S Nair. Comparative study of efficacy of clove, cinnamon, black pepper and rosemary essential oils as antioxidants in emu (<i>Dromaius Novaehollandiae</i>) meat balls, International Journal of Food and Nutritional Science. Vol. 7, No. 3, 2018:40-45 5. Mohanapriya, C., Uma, S., Nithyalakshmi, V. et.al. In Vitro Evaluation of Secondary Metabolites: Characterization and Antimicrobial Activity of <i>Manikarazapota</i> L. Seed Extract, Proc. Natl. Acad. Sci., India, Sect. B Biol. Sci. (2019) 89:729 http://doi.org/10.1007/s40011-018-0989-6 6. Urvi Thakkar, Preetha, R. and Nithyalakshmi, V. Evaluation of viability of <i>Lactobacillus bulgaricus</i> in symbiotic microcapsules: before and after freeze drying. International Food Research Journal 25(4): 1642-1646 (2018) 7. Harini Krishnamachari, Nithyalakshmi V. Phytochemical Analysis and Antioxidant Potential of Cucumis Melo Seeds. (2017). Int. J. Life. Sci. Scienti. Res., 3(1): 863-867, DOI: 10.21276/ijlssr.2017.3.1.19 8. Akshaya Mohan, Sasikala Shanmugam and V. Nithyalakshmi, Comparison of the Nutritional, Physico-chemical and Anti-nutrient Properties of Freeze and Hot Air Dried Watermelon (<i>Citrullus lanatus</i>) Rind, Biosciences Biotechnology Research Asia, Vol. 13(2), 1113-1119 (2016) Naas rating 4.93
		<ol style="list-style-type: none"> 9. Akshaya Mohan, Sasikala S, Nithyalakshmi V. Effect of Pre-treatments on the Quality of Watermelon rind. Indian Journal of Science, 23(83), 601-607, (2016) 10. Nithyalakshmi, V. and Preetha, R. Effect of cooking conditions on physico-chemical and textural properties of Emu (<i>Dromaius novaehollandiae</i>) meat, International Food Research Journal, 22(5): 1924-1930 (2015).
	<p>Projects</p>	<p>-</p>

	Completed (write the title of project serially)	-
	Ongoing (write the title of project serially)	-
11	Achievements – effective teaching and learning outcomes (write salient achievement only as bullet points)	Google class rooms are created and assignments were given to students and evaluated online for each course for effecting teaching learning outcome Poll everywhere is used for online assessment.

Department of Food Safety and Quality Assurance

1. Dr.B.Murugan, Ph.D.,

1	Name of the Department	Food Safety and Quality Assurance
2	Institution	College of Food and Dairy Technology, Koduvalli, Chennai-600 052
3	Name of faculty	Dr.B.Murugan
4	Designation of the faculty	Professor and Head
5	Highest Qualification	Ph.D – Dairy Science
6	Related work	
	experience in field (mention in years)	
	i. Teaching	9 years
	ii. Research	5 years
	iii. Extension	8 years and 6 months ; Total : 22 Years and 6 Months
7	Membership in professional bodies, certified courses, fellowship, diplomates in specialized boards (details) (in bullet points)	<ol style="list-style-type: none"> 1. Life Member, Indian Dairy Association 2. Life Member, Tamil Nadu State Veterinary Council 3. Life Member, Agricultural Scientific Tamil Society 4. Life Member, Association of Meat Scientists and Technologists 5. Life Member, Tamil Society for Veterinary Science
8	Honours and awards (in bullet points)	<ul style="list-style-type: none"> • Recipient of ICAR Junior Fellowship to pursue M.V.Sc degree • Recipient of Dr.V.Kurien medal for the best Ph.D student in dairy science discipline
9	Continuous documented excellence in teaching	

	Details of courses handled (in bullet points)	<p>From 2015 to 2019 UG-Courses</p> <ul style="list-style-type: none"> ❖ DTE 211 Traditional Dairy Products 2+1 - 4 times ❖ DDM121 Microbiology of Fluid Milk 2+1 -5 times ❖ FST327 Quality Assurance and Certification 1+1 - 4 times ❖ DDM311 Quality and Safety Monitoring in Dairy Industry 2+1 - 3 times <p>PG –Courses</p> <ul style="list-style-type: none"> ❖ FST 607 Food Quality Systems and Management 2+1 - 1 time ❖ FMC 502 / FST 602 Modern Food Microbiology 2+1 - 4 times ❖ PGS 506 Disaster Management 1+0 - 1 time
	E-modules prepared (in bullet points)	-
	Research Guidance	
	Chairman – M.Tech (mention in numbers)	2
	Member – M.V.Sc / M.Tech (mention in numbers)	5
	Chairman – Ph.D (mention in numbers)	1
	Member – Ph.D (mention in numbers)	3

10	Other demonstrated competencies (publications, projects handled)		
	Sl. No	Title of the paper	Authors
	1	Effect on nutritive value of mechanically and manually harvested paddy straw, Weekly Science Research Journal, 2015, Vol.2, Issue 34	R.Murugeswari, B.Murugan , K.Viswanatha and M.Babu
	2	Development of ELISA kit for the assay of dichlorodiphenyltrichloroethane in milk and milk products, 2016, African Journal of Food Science, 10 (3):43-47	Pugazhenthir Thirumalai Rengasamy, Ayyadurai Kantharimuthu, Murugan Balaraman and Senthilkumar Sivanesan

	3	Development of liquid whey protein concentrate enriched noodles and analysis of its physico-chemical and organoleptic properties, 2017, Indian Veterinary Journal April 2017, 94(04):45-48.	Gnana Rajam J. Veerapandian V. Murugan B. and NareshKumar C.
	4	Physicochemical properties of olive oil and its stability at different storage temperatures, 2018, International Journal of Chemical Studies 6(2):1012-1017.	Ashokkumar, C, Murugan, B. , Baskaran, D and Veerapandian, V
	5	Effect of Wall Materials and Inlet Air Temperatures on Physical Properties of Microencapsulated Olive Oil Powder, 2018, International Journal of Current Microbiology and Applied Sciences, 7(5):2391-2402.	Ashokkumar, C, Murugan, B. , Baskaran, D Veerapandian, V and Karthiayani, A
	6	Molecular characterization of <i>Bacillus cereus</i> from milk and milk product. Indian J dairy Sci., 2018, 71 (6):637-640.	B.Nisi Swetha, S.Saranya, S.Rathnapraba, B.Murugan , P.Kanagaraju and K.Vijayarani
	7	Physico chemical properties of olive oil and its stability at different storage temperature - International Journal of Chemical Studies, 2018, 6 (2) 1012-1017.	C.Ashokkumar, B.Murugan , D.Baskaran and V.Veerapandian.
	8	Physico-chemical Properties of Grape (<i>Vitis vinifera L.</i>) Pomace Fortified Drinkable Yoghurt –Int. J. Curr. Microbiol. App. Sci., 2018, 7(5), 2875-2880.	S.Subhashini, D.Baskaran, B.Dhanalakshmi, B.Murugan and A.P.Manoharan.
	Publications (PEER REVIEWED-Include link from PUBLONS/ GOOGLE SCHOLAR/ RESEARCHGATE, etc.,)	:	Google scholar Citations :55;h index : 4 and i10 index : 3 https://scholar.google.com/citations?user=o8AURJsAAAAJ&hl=en SCOPUS h index : 4 https://www.scopus.com/authid/detail.uri?authorId=24725110000
	Projects	:	-
	Completed (write the title of project serially)	:	-
	Ongoing (write the title of project serially)	:	-
11	Achievements – effective teaching and learning outcomes (write salient achievement only as bullet points)	:	

2. Dr.K.S.Gnanalakshmi, Ph.D.,

1	Name of the Department	Food Safety and Quality Assurance
2	Institution	College of Food and Dairy Technology, Koduveli, Chennai-600 052

3	Name of faculty	Dr.K.S.Gnanalaksshmi
4	Designation of the faculty	Assistant Professor
5	Highest Qualification	Ph.D – Dairy Science
6	Related work experience in field (mention in years)	
	i. Teaching	14 Years
	ii. Research	14 Years
	iii. Extension	14 Years
7	Membership in professional bodies, certified courses, fellowship, diplomates in specialized boards (details) (in bullet points)	<ul style="list-style-type: none"> • Tamil Nadu Veterinary Council - Member • Indian Dairy Association - Life Member • Dairy Technologists Society of India - Life Member • Indian Meat Science Association - Life Member • TANUVAS Teachers Association - Life Member • Indian Dairy Engineers Association - Life Member • Probiotics Association of India - Life Member • Veterinary Public Health Association - Life Member • AFST - Life Member • Kalnadaikathir, Cheiron - Life Member • Agricultural Scientific Tamil Society - Life Member • Tamil Society for Veterinary Sciences - Life Member
8	Honours and awards (in bullet points)	<ul style="list-style-type: none"> • Best Paper presentation award National seminar on Future prospects in Food processing and quality assurance by SRM University, Chennai. • Best Extension worker Given By Malarum vellaanmai Magazine, Coimbatore, Tamilnadu • Kurien award For securing Highest OGPA in Dairy Science- Ph.D Degree
9	Continuous documented excellence in teaching	

	Details of courses handled(in bullet points)	UG-Courses <ul style="list-style-type: none"> • DTE122 Human Nutrition (1+1) • FST - 211 Market Milk Technology (2+1) • FST 322 Quality and safety of Milk and Milk Products (2+1) • DST 222 Condensed and Dried milks (3+2) • DMC 313 Quality and Safety monitoring in Dairy Industry(2+1) • FST 322 Quality and safety of Milk and Milk Products (2+1) – 2 times • DTE321 Judging of Dairy Products (2+1) – 3 times • DTE322 Dairy Plant Management & Pollution Control (1+1) • DMC 312 Starter culture and Fermented milk products (2+1) – twice • DTE321 Judging of Dairy Products (2+ 1) – 3 times • FPT221 Processing Technology of Dairy Products (2+1) • DDM222 Starter culture and Fermented milk products (2+1) • DDT 312 By products Technology (2+ 1) • DDT 212 Traditional Indian Dairy Products (2+ 1) PG –Courses <ul style="list-style-type: none"> • FST535 Current research topics in Food science and Technology (2+0) – 5 Times • FST607 Food quality systems and Management (2+1) • FST620 Technology of Fat rich Dairy products (2+1) – 2 times • PGS506 Disaster Management (1+0) • FST621 Technology of Fermented and Dried Dairy Products (2+1)
	E-modules prepared (in bullet points)	-
	Research Guidance	
	Chairman (mention in numbers)	M.Tech – 4 PhD - 1
	Member (mention in numbers)	M.V.Sc / M.Tech - 7
10	Other demonstrated competencies (publications, projects handled)	
	Publications (PEER REVIEWED-Include link from PUBLONS/GOOGLE SCHOLAR/ RESEARCH GATE,etc.,)	

	<ul style="list-style-type: none"> K.S.Gnanalaksshmi, D.Baskaran, G.Sarath Chandra. Biosynthesis of Exopolysaccharide by lactic acid bacteria in low fat dahi. International Journal of Agricultural Science and Research ISSN(E):2321-0087, Vol(5): Pg:1-9. 2015. G.Gowdaman, Robinson, J.J.Abraham, K.S.Gnanalaksshmi. Analysis of Metallic Residues in Goat Tissues through ICP-OES. International Journal of Agricultural Science and Research ISSN(E):2321-0087, Vol(5):3, Pg:279-286, 2015. D.Baskaran,N.Suja, K.S.Gnanalaksshmi, D.Ramasamy. Phytochemical and antimicrobial analysis of betel leaf extracts. International Journal of Medicine and Pharmaceutical Sciences (IJMPS) ISSN(P): 2250-0049; ISSN(E): 2321-0095, Vol.(5):4, Aug 2015,Pg: 105-112 S. Priya, A. Mangala Gowri, G. Sujatha, K.S. Gnanalaksshmi, D. Baskaran. Chicken muscle derived progenitors as a source for testing free radical scavenging activity Adv. Biomed. Pharma. ISSN: 2313-74793:4 (2016) Pg:205-211 S. Priya, A. Mangala Gowri, G. Sujatha, K.S. Gnanalaksshmi, D. Baskaran.Synergistic activity of Herbal Extracts on Dog Blood Progenitor cells Adv. Biomed. Pharma. ISSN: 2313-7479 4:1 (2017) pg:1-5 C. Ashokkumar, D. Baskaran and K. S. Gnanalaksshmi. Study of Microflora involved in Cocoa bean fermentation in Tamil Nadu.International Journal of Agriculture Science and Research ISSN(E): 2321-0087 Vol. 7, Issue 1, Feb 2017 Pg-83-92 C. Ashokkumar, D. Baskaran and K. S. Gnanalaksshmi. Effect of different starter culture cocoa Fermentation approaches on the physiochemical characteristics. International Journal of Agriculture Science and Research ISSN(E): 2321-0087 Vol. 7, Issue 1, Feb 2017, Pg:93-100. G. Rajalakshmi, K.S. Gnanalaksshmi, D. Baskaran, K. Vijayarani and R. Marx Nirmal. Morphological Characteristics of Pearl Millet and Sorghum Starch. Trends in Biosciences, ISSN: 0976-2485, Vol:12 No.17.Sep 2019, Pg:1112-1114 G. Rajalakshmi, K.S. Gnanalaksshmi, D. Baskaran, and M.AbdulReiyaz Proximate composition of Sorghum grain and Pearl millet. International Journal of Agricultural Science and Research ISSN (E):2321-0087.Oct2019. 	
	Projects	
	Completed (write the title of project serially)	<ul style="list-style-type: none"> A Milk Value Chain for the Unorganized Sector – Associating Scientist Processing Milk and Milk Products - Co-Coordiators Improving the livelihood security of farmers through technological interventions in Tiruvallur District of Tamilnadu under FFP.- External expert Low cost Engineering and Processing Technologies for Value addition of milk- Co-Principal Investigator
	Ongoing (write the title of project serially)	<ul style="list-style-type: none"> i-Sted project-on Diffusion of Novel Food Technologies for Generations of Healthy India” -Project Co-ordinator
11	Achievements – effective teaching and learning outcomes (write salient achievement only as bullet points)	-

3. Dr.K.Sudha, Ph.D.,

1	Name of the Department	Food Safety and Quality Assurance
2	Institution	College of Food and airy Technology, Koduveli, Chennai-600 052
3	Name of faculty	Dr.K.Sudha
4	Designation of the faculty	Assistant Professor
5	Highest Qualification	Ph.D – Food Technology
6	Related work experience in field (mention in years)	
	i. Teaching	12 years, 9-month
	ii. Research	12 years, 9-month
	iii. Extension	12 years, 9-month
7	Membership in professional bodies, certified courses, fellowship, diplomates in specialized boards (details) (in bullet points)	<ul style="list-style-type: none"> • Indian Science Congress- Life Member • Nutrition Society of India- Life Member • Medicinal Aromatic Plants Association of India –Life Member (329) • Association of Meat Scientists and Technologists–Life Member (LM-060/14) 2015 • Agricultural Scientific Tamil Society (SciTSA) –Life Member, New Delhi (L.M.No. 0237)-2016 • Tamil Society for Veterinary Sciences –Life Member No: 85/2018
8	Honours and awards (in bullet points)	-
	Continuous documented excellence in teaching	
	Details of courses handled (in bullet points)	<p>UG-Courses</p> <ul style="list-style-type: none"> ❖ FCN 111 & SPC 115: Biochemistry (2+1) ❖ FCN 117: Food Chemistry – I (2+1) ❖ FCN 125: Food Chemistry- II (2+1) ❖ DDC 111-Physical Chemistry of Milk (2+1) ❖ DDC 112-Biochemistry (1+1) ❖ FSQ 212- Food Chemistry of Micronutrients (2+1) ❖ FSQ 221: Food Biochemistry and Nutrition (2+1) ❖ FSQ 121: Food Chemistry of Macronutrients (2+1) ❖ DCH 321: Food Chemistry (2+1) <p>PG –Courses</p> <ul style="list-style-type: none"> ❖ FST 601-Advances in Food Chemistry and Nutrition (2+1) ❖ FCN 606: Food Analysis (0+2) ❖ DC 514 Food Chemistry (2+1) ❖ PGS 504 :Basic Concepts of Laboratory Techniques (0+1)

	E-modules prepared (in bullet points)	-
	Research Guidance	
	Chairman (mention in numbers)	M.Tech - One
	Member (mention in numbers)	M.Tech - Four
10	Other demonstrated competencies (publications, projects handled)	
	Publications (PEER REVIEWED-Include link from PUBLONS/GOOGLE SCHOLAR/ RESEARCH GATE,etc.,)	<ol style="list-style-type: none"> 1. Dhineshkumar,V., Ramasamy, D. and Sudha, K. 2015. Physical and engineering properties of pomegranate fruit and arils. <i>International Journal of Farm Sciences</i> 5(3) : 89-97. 2. Dhineshkumar,V., Ramasamy, D. and Sudha, K. 2015. Nanotechnology application in food and dairy processing. <i>International Journal of Farm Sciences</i> 5(3) : 274-288. 3. Jabez, M.B, Mathanghi, S.K, Sudha.K and Venkatesh, M.K.S.(2015). Development of Ocimum sanctum (Tulsi) incorporated mango leather to enhance the sensory quality and storage stability. <i>AJBS</i>, 10(1); 71-74. 4. Niveadhitha.S, Marx Nirmal, Sudha.K and Subhashini.S. 2015. Green synthesis of Silver Nanoparticles using plant (<i>Azadirachta indica</i>) leaf extract. <i>Indian Journal of Applied Research</i>, 5(6); 38-39. 5. Ranjitha.D and Sudha K. 2015. Alkaloids in Foods. <i>International Journal of Pharmaceutical, Chemical and Biological Sciences</i>, 5(4), 896-906. 6. K. Sudha* and Mathanghi S.K.2015.Madurai based Traditional Greens and its medicinal Properties. <i>VEGETOS, International Journal of Plant Research</i>, Vol. 28(4): 94-101. 7. Ranjitha.D and Sudha K.2016. Curry leaves (<i>murrayakoenigii</i>) incorporated iron rich curd: Production, phytochemical, nutritional and proximate Composition. <i>International Journal of Medicine and Pharmaceutical Science (IJMPS)</i>, ISSN(P): 2250-0049; ISSN(E): 2321-0095 Vol. 6, Issue 4, Aug 2016, 13-16. (NAAS Rating: 3.54) 8. Sudha.K, Baskaran.D and Dhanalakshmi.B. 2017. GC-MS Analysis of Phytochemical Constituents in <i>Vitis Vinifera</i> and <i>Hylocereus Undatus</i>. <i>International Journal of Applied, Physical and Bio-Chemistry Research (IJAPBCR)</i>, Vol. 7, Issue 5, Oct 2017, 7-12. (NASS rating: 3.26).

		<p>9. Sudha.K, Baskaran.D, Ramasamy.D and Siddharth. M. 2017.. Evaluation of Functional properties of <i>Hylocereus undatus</i> (White Dragon fruit). <i>International Journal of Agricultural Science and Research</i> (IJASR).). Vol. 7, Issue 5, Oct 2017 (NASS rating: 4.13).</p> <p>10. Sudha.K, Baskaran.D, Dhanalakshmi.B and Pugazhenti.T.R. 2017. Determination of antimicrobial activity of fruits. <i>International Journal of Medicine and Pharmaceutical Science</i> (IJMPS). Vol. 7, Issue 5, Oct 2017, 1-8. (NASS rating: 4.14).</p>
	Projects	
	Completed (write the title of project serially)	-
	Ongoing (write the title of project serially)	-
11	Achievements – effective teaching and learning outcomes (write salient achievement only as bullet points)	

4. Er.I.Manikkavasagan, M.Tech

1	Name of the Department	Food Safety and Quality Assurance
2	Institution	College of Food and Dairy Technology, Koduvelli Chennai-600 052
3	Name of faculty	Er.I. Manikkavasagan
4	Designation of the faculty	Assistant Professor
5	Highest Qualification	M.Tech
6	Related work experience in field (mention in years)	
	i. Teaching	4 years 4 months
	ii. Research	9 years 5 month
	iii. Extension	4 years 4 months
7	Membership in professional bodies, certified courses, fellowship, diplomates in specialized boards (details) (in bullet points)	<ul style="list-style-type: none"> • Life member - Indian Society for Veterinary Immunology and Biotechnology (ISVIB) • Life member - Indian Science Congress Association (ISCA) • Life member – Tamil Society for Veterinary Science • Life member – Association of Food Scientist and Technologist (India) • Life Member – TANUAS Teaching Association

8	Honours and awards(in bullet points)	<ul style="list-style-type: none"> • Best Poster Award – 1 at the International Conference on Holistic Approaches for Combating Anthelmintic Resistance – An Update in Parasitology held from 26th - 27th March 2012 at Madras Veterinary College, India • Received 3rd prize in oral presentation award at the 25th National Congress of Veterinary Parasitology and National Symposium on One Health Approach Plausible Solution for Sustainable Parasite Control” held on 17th – 19th February 2016 at Madras Veterinary College, Chennai-600 007.
9	Continuous documented excellence in teaching	
	Details of courses handled (inbullet points)	<p>UG Courses</p> <ul style="list-style-type: none"> • FSQ 111 – General Microbiology(2+1) • FMC 122 – Food Microbiology (2+1) • FSQ 122 – Food Microbiology (2+1) • FMC 212 – Fermentation and Industrial Microbiology (2+1) • FSQ 211 – Industrial Microbiology (2+1) • FMC 312 - Food Biotechnology (2+1) • FSQ 222 – Food Biotechnology (2+1) • FST – Quality and Safety of fish and fishery products (2+1) • DDM 223 – Food Biotechnology (2+1) • NSS 121- National Service Scheme (0+1) • NSS 311- National Service Scheme (0+1) • DMC 321 - Food and Industrial Microbiology (2+1) • DDM 321 - Food and Industrial Microbiology (2+1) <p>PG Courses</p> <ul style="list-style-type: none"> • PGS 504 – Basic Concepts in Laboratory Techniques (0+1) • PGS 503 – Intellectual Property and its Management in Agriculture (1+0) • FPT 643 – Intellectual property and its Management in Agriculture (1+0) • DDT 603 – Dairy Process Biotechnology (2+1)
	E-modules prepared (in bullet points)	-
	Research Guidance	
	Chairman (mention in numbers)	-
	Member (mention in numbers)	M.Tech – 4

10	Other demonstrated competencies (publications, projects handled)	
	Publications (PEER REVIEWED-Include link from PUBLONS/GOOGLE SCHOLAR/RESEARCH GATE,etc.,)	<ol style="list-style-type: none"> 1. Ilangopathy, M., Palavesam, A., Amaresan, S., & Muthusamy, R. (2019). Economic Impact of Gastrointestinal Nematodes in Sheep on Meat Production. International Journal of Livestock Research, 9(10), 44- 48. doi: 10.5455/ijlr.20190331051814 – NAAS Rating: 5.36 2. N Sahana, D Ramasamy, TR Pugazhenth, I Manikkavasagan, Studies on physical and microbial parameters of bovine colostrum powder, Int.J.Curr. Microbiol.App.Sci (2018) 7(8): 2766-2771 – NAAS Rating – 5.38 3. M.Raman,A.SermaSaravanaPandian,I. Manikkavasagan.Impact of climatological parameters on prevalence ofgastrointestinal helminths of small ruminants in Tamil Nadu. Journal of Agrometerology 2015; 17 (2):256-258 – NASS Rating: 6.56 4. Aravindan K, Shabnam J, Manikkavasagan I, Azhahianambi P, Raman M, Comparative immune prophylactic efficacy of recombinant <i>Haemonchuscontortus</i> enolase (rHcENO) and Con Apurified native glycoproteins in sheep Experimental Parasitology. 2015; DOI:10.1016/j.exppara.2015.04.016Impact factor: 1.859 – NASS Rating: 7.82 5. Dicker A J, Inglis N, Manson E, Subadhra S, Manikkavasagan I, Raman M, Knox D. Proteomic analysis of <i>Mecistocirrusdigitatus</i> and <i>Haemonchuscontortus</i> intestinal protein extracts and subsequent efficacy testing in a vaccine trial. PLoS Neglected Tropical Diseases. 2014 Jun; 8(6): e2909. (PMCID: PMC4046941) Impact factor: 4.96, NASS Rating:10.37 https://scholar.google.co.in/citations?user=drRSxcoAAAAJ&hl=enhttps://www.researchgate.net/profile/Manikkavasagan_Ilangopathy https://publons.com/researcher/1468753/manikkavasagan-ilangopathy/Citation:31 H index: 3 i10 index: 1
	Projects	
	Completed (write the title of project serially)	<p>Project Title: Preparation of value added millet based yoghurt</p> <p>-Budget: Rs.10,000/-</p> <p>Funding Agency: DuPont Nutrition and Health, Mumbai</p>

	Ongoing (write the title of project serially)	-
11	Achievements – effective teaching and learning outcomes (write salient achievement only as bullet points)	<ul style="list-style-type: none"> ❖ Power point presentation and Assignments on each subject is given to students ❖ Google classroom is used to evaluate the students assignments ❖ Industrial visits were arranged for students to exposure to ❖ industrial activity

Department of Food Business Management

1. Dr. Perasiriyam, Ph.D

1	Name of the Department	Food Business and management
2	Institution	College of Food and airy Technology, Koduveli, Chennai-600 052
3	Name of faculty	Dr.Perasiriyam
4	Designation of the faculty	Professor
5	Highest Qualification	Ph.D – Food Technology
6	Related work experience in field (mention in years)	
	i. Teaching	19 years, 9-month
	ii. Research	19 years, 9-month
	iii. Extension	19 years, 9-month
7	Membership in professional bodies, certified courses, fellowship, diplomates in specialized boards (details) (in bullet points)	<ul style="list-style-type: none"> • Member in AFSFI, Mysore • Associate member in The institution of Engineer • Indian Dairy Engineers Association • Member Indian Science Congress Association • Board of studies member – Food Science • Member Tamil Desiyaparavai • Member – Agricultural scientific Tamil society • Association of Meat Scientists and Technologists– Life Member
8	Honours and awards (in bullet points)	<ul style="list-style-type: none"> • Member Best KVK Award
9	Continuous documented excellence in teaching	

	Details of courses handled(in bullet points)	UG-Courses <ul style="list-style-type: none"> • PPE 225 Design of egg and poultry processing plant • PPE112 Engineering Drawing • PPE 215 Heat and mass Transfer • PPE 214 Design and construction of Hatchery, Feed mill eggand Poultry Processing Plant • PPE 126 Energy generation and Conservation • SPC 227 Applied statistics • PBM 328 IT Application in food Industry • SPC 228 Engineering Mathematics • DDE 122 Thermodynamics • FPT 111 Fundamentals of food Processing • BEG 111 Engineering Drawing and graphics • FPE 121Food thermodynamics • DDE 124 Boilers and steam generation • DDE 311 Material strength and design of dairy machine design • DDE 123 Fluid mechanics • FPE 121 food thermodynamics PG –Courses <ul style="list-style-type: none"> • FST 617 – Renewable energy for food processing
	E-modules prepared(in bullet points)	-
	Research Guidance	
	Chairman (mention in numbers)	M.Tech - 2
	Member (mention in numbers)	M.Tech - 2
10	Other demonstrated competencies (publications,projects handled)	
	Publications (PEER REVIEWED-Include link from PUBLONS/ GOOGLE SCHOLAR/ RESEARCH GATE,etc.,)	https://scholar.google.co.in/citations?user=MPo9YOsAAAAJ&hl=en
	Projects	
	Completed (write the title of projectserially)	<ol style="list-style-type: none"> 1. Student Project scheme 2017-18- Tamil Nadu State councilfor science and Technology Budget : Rs.10,000/- Student Name : Shanthini.S Project: Design and Evaluation of Ammonia gas alert systemfor Poultry farm Outcome - Best model Award 2. Foldscopes as a tool for testing storagequalityof processedLiquid food Budget : Rs. 8 Lakhs One year(2018-19) Department of Bio technology, New Delhi

	Ongoing (write the title of project serially)	-
11	Achievements – effective teaching and learning outcomes (write salient achievement only as bullet points)	-

2. Dr.M. Abdul Reiyas, M. Phil

1	Name of the Department	Food Business Management
2	Institution	College of Food and Dairy Technology, Koduveli, Chennai-600 052
3	Name of faculty	Dr.M. Abdul Reiyas
4	Designation of the faculty	Assistant Professor
5	Highest Qualification	M. Phil
6	Related work experience in field (mention in years)	
	i. Teaching	12 years
	ii. Research	2.5 years
	iii. Extension	
7	Membership in professional bodies, certified courses, fellowship, diplomates in specialized boards (details) (in bullet points)	<ul style="list-style-type: none"> • Membership at Agriculture Statistics • Membership Agricultural Scientific Tamil
8	Honours and awards(in bullet points)	--
9	Continuous documented excellence in teaching	--
	Details of courses handled(in bullet points)	UG-Courses <ul style="list-style-type: none"> • FSC 113 Engineering mathematics I • FSC 127 Engineering mathematics II • FSC 228 Engineering mathematics III • BSH 113 Engineering mathematics I • BSH 121 Engineering Mathematics II • BSH 211 Statistical methods and numerical analysis • FSC 416 Operational research • DPM 321 Operational research PG Courses <ul style="list-style-type: none"> • FSC 635 - Statistical Methods for food science • BST 651 - Basic mathematics I • BST 652 -Basic mathematics II • BST 671 – Stochastic Process
	E-modules prepared (in bullet points)	--

	Research Guidance	-
	Chairman (mention in numbers)	-
	Member (mention in numbers)	-
10	Other demonstrated competencies (publications, projects handled)	
	Publications (PEER REVIEWED-Include link fromPUBLONS/GOOGLE SCHOLAR/ RESEARCH GATE,etc.,)	<ul style="list-style-type: none"> • Two server Markovian inventory systems with server interruptions : Heterogeneous vs. homogeneous servers • Queuing-Inventory System with Two Service Rates Based on Queue Lengths
	Projects	
	Completed (write the title of project serially)	-
	Ongoing (write the title of project serially)	
11	Achievements – effective teaching and learning outcomes (write salient achievement only as bullet points)	-

3. Dr. K. Chitrambigai, M.V.Sc.,

1	Name of the Department	Food Business Management
2	Institution	College of Food and Dairy Technology, Koduveli, Chennai-600 052
3	Name of faculty	Dr. K. Chitrambigai
4	Designation of the faculty	Assistant Professor
5	Highest Qualification	M.V.Sc.,
6	Related work experience in field(mention in years)	
	i. Teaching	07 months
	ii. Research	0
	iii. Extension	02 years
7	Membership in professional bodies, certified courses, fellowship, diplomates in specialized boards (details) (in bullet points)	<ul style="list-style-type: none"> • Member of Scientific Advisory Board of Indian Journal of Livestock Research (IJLR) • Member in Tamil Nadu State Veterinary Council • Member in Humane Society International • Member in International Society for Infectious Diseases • Member in Humane Society Veterinary Medical Association • Member in International Trust of Peace

		<ul style="list-style-type: none"> Centre Co-organizer for TNLDA-NPBB-Farmers orientation programPhase I and Phase II (2017) Centre Co-organizer for TNLDA-NPBB-Farmers orientation programPhase I and Phase II (2018) Centre Co-organizer for SPD Training Programme on Native ChickenFarming (2017) Centre Co-organizer for Skill Development Training for Rural Youthon Dairy Farming (2019) Centre Co-organizer for Self-employment certificate course and skilleddevelopment certificate course
8	Honours and awards(in bullet points)	<ul style="list-style-type: none"> Scientist in charge of village adoption scheme work at Kalliyur village,Krishnagiri. Certificate of appreciation as a member of Scientific Advisory Board by Indian Journal of Livestock Research (IJLR) in recognition of an outstanding contribution to quality of the Journal.
9	Continuous documented excellence in teaching	<ul style="list-style-type: none"> Self-employment programme had been handled as co-organiser to trainthe rural youth in various types of farming . 20 courses had been takenout of 7 farming programmes 6 popular articles and 29 pamphlets have been published in tamil toteach the farming community 1 research article in tamil and 1 chapter in Kalnadaiurpathiyiyal bookpublished at National conference on Agriculture Scientific Tamil Participated in Farm Radio School programme at All India Radio, Trichy for the benefit of farming community <p>(U.S.O.No.50116/G5/2018 and Proc.No.6046/G5/ 2018 O/o the Registrar,TANUVAS,Chennai-51 , Dated: 04/06/18)</p> <ul style="list-style-type: none"> About 34 guest lectures have been taken to teach the farming community
	Details of courseshandled (in bullet points)	<p>UG-Courses</p> <ul style="list-style-type: none"> PST 412 Poultry Economics and Marketing PBM 326 Concepts of Business Management PBM 327 Poultry Farm Financial Management PBM 211 Poultry Economics and Marketing BSH 115 Environmental Studies and Disaster Management DDB 113 Environmental Studies and Disaster Management FBM 411 Entrepreneurship Development and Communication skills FBM 312 Marketing management and International trade

		<ul style="list-style-type: none">• DDB 312 Marketing management and International trade• FBM 414 Business Management and International trade• FBM 321 Project preparation and Management• FBM 221-Business Management and Economics• DDB 221- Dairy and Market Extension	
	E-modules prepared (in bullet points)	Identification and classification of medicinal plants- Training Booklet Pamphlets – 29Nos	
	Research Guidance	-	
	Chairman (mention in numbers)	-	
	Member (mention in numbers)	-	
10	Other demonstrated competencies (publications, projects handled)	Frontline demonstration programme was conducted under village adoption scheme at VUTRC, Krishnagiri	
		Title of Frontline Demonstration (FLD)	Person in charge
		“Teat Protect Spray” for promoting Clean Milk Production	Dr. K. Chitrambigai
		“Ketocheck” (TRPVB product) for rapid detection of Ketosis	Dr. K. Chitrambigai
	Publications (PEER REVIEWED-Includelink from PUBLONS/GOOGLE SCHOLAR/ RESEARCH GATE,etc.,)	https://www.researchgate.net/profile/Chitrambigai_Krishnan/publications	
	Projects		
	Completed (write the title of project serially)	-	
	Ongoing (write the title of project serially)	NABARD Scheme on “Technological interventions to improve productivity in sheep” with fund outlay of 9.4 Lakhs	
11	Achievements –	<ul style="list-style-type: none">• 49 On campus training programmes were organized and conducted and about 829 farmers were benefitted• 46 off campus training programmes were conducted and 2541 farmers were benefitted• Out of 69 Govt. training programmes, 4125 farmers were trained for various farming activities• 136 awareness programmes have been conducted and 6430 farmers were benefitted• Video lessons were screened for 6430 farmers on various farming in 136 programmes	

	<ul style="list-style-type: none"> • 136 Exhibitions were organised and conducted and 6430 farmers were benefitted • Participated in 2 exhibitions and 3140 farmers were benefitted • 3239 advisory services were rendered for farmers through phone, SMS, email, touch screen etc., • About 34 guest lectures have been taken to teach the farming community • 59 farmers started new farms because of the technical training and motivation • About 100 project reports were prepared for the benefit of farmers with an income generation of Rs.1.47,138/- • 18 field level demonstration programmes have been conducted to benefit the farming community. • Success stories of the farmers were documented
--	--

Department of Food Plant Operations

1. Dr. M. Esther Magdalene Sharon

1	Name of the Department	Food Plant Operations
2	Institution	College of Food and Dairy Technology, Koduveli, Chennai - 600 052
3	Name of faculty	Dr. M. Esther Magdalene Sharon
4	Designation of the faculty	Assistant Professor
5	Highest Qualification	Ph.D – Food Process Engineering
6	Related work experience in field (mention in years)	
	i. Teaching	4 years, 4 month
	ii. Research	1 years
	iii. Extension	4 years, 4 month
7	Membership in professional bodies, certified courses, fellowship, diplomates in specialized boards (details) (in bullet points)	<ul style="list-style-type: none"> • Association of Food Scientists and Technologies (India) [AFSTI] - Life Member • Indian Science Congress - Life Member • Tamil Society for Veterinary Sciences - Life Member
8	Honours and awards (in bullet points)	-
9	Continuous documented excellence in teaching	

	Details of courses handled (in bullet points)	UG-Courses <ol style="list-style-type: none"> 1. FPT 213 - Cereal, Legumes and Oil seeds Technology (Practical) 2. FPE 412 - Food Plant Design and Layout (1+2) 3. FBM 328 - IT Application in Food Industry (1+1) 4. DTE 221 - Food Technology – I (3+1) 5. DDE 121 - Dairy Engineering (2+1) 6. DDE 212 - Heat and Mass Transfer (2+1) 7. FPE 211 - Heat and Mass Transfer in Food Processing (2+1) 8. FPE 212 - Unit operations in Food Processing (2+1) 9. DTE 322 - Dairy Plant Management (1+1) 10. FPT 223 - Processing of Spices and Plantation Crops (2+1) 11. DDE 112 - Workshop Technology (1+1) PG –Courses <ol style="list-style-type: none"> 1. FSC 636 - Computer Application in Food Industry (1+2) 2. FST 532 - Computer Application in Food Industry (1+2) 3. PGS 505 - Agricultural Research, Research Ethics and Rural Development Programmes (0+1) 4. FST 617-Renewable Energy for Food Processing (2+1)
	E-modules prepared (in bullet points)	-
	Research Guidance	
	Chairman (mention in numbers)	M.Tech - One
	Member (mention in numbers)	M.Tech - Two Ph.D - One
10	Other demonstrated competencies (publications, projects handled)	
	Publications (PEER REVIEWED-Include link from PUBLONS/GOOGLE SCHOLAR/RESEARCH GATE,etc.,)	<ol style="list-style-type: none"> 1. Sharon, M. E. M., Priya, E. P. B. &Subhashini, S. Thin layer and deep bed drying basic theories and modelling: a review. <i>Agricultural Engineering International: CIGR Journal</i>, 2016, 18 (1), 314-325. (SJR: 0.208) 2. Geetha P, Arivazaghan R &M.E.M. Sharon. Effect of modified atmosphere packaging on the shelf life of Chhana Jalebi: An Indian milk based confection. <i>Indian Journal of Dairy Science</i>. 2017, 70(1), 42-52. (NASS rating: 5.26) 3. K.C. Prakash, M. Vignesh, Y. NaveethBasha, E.P.B. Priya & M.E.M. Sharon. Assessment of the prospects in value addition of selected spices: A study with special reference to Karnataka and Kerala. <i>International Journal of Commerce and Business Management</i>. 2018, 11(2), 169-177. (NASS rating: 4.14) (https://scholar.google.co.in/citations?user=0GEynTUAAAAJ&hl=en)

	Projects	
	Completed (write the title of project serially)	-
	Ongoing (write the title of project serially)	-
11	Achievements – effective teaching and learning outcomes (write salient achievement only as bullet points)	Student centric learning methods like E-learning, online quizzes, videos, discussions, E-notes etc. developed through google classroom.

2. Dr.N.Karpoora Sundara Pandian

1	Name of the Department	Food Plant Operations
2	Institution	College of Food and Dairy Technology, Koduvelli, Chennai-600 052
3	Name of faculty	Dr.N.Karpoora Sundara Pandian, Ph.D.,
4	Designation of the faculty	Assistant Professor
5	Highest Qualification	Ph.D
6	Related work experience in field (mention in years)	
	i. Teaching	4 years 4 months
	ii. Research	6 years 4 months
	iii. Extension	4 years 4 months
7	Membership in professional bodies, certified courses, fellowship, diplomates in specialized boards (details) (in bullet points)	<ul style="list-style-type: none"> Indian Society of Agricultural Engineers Indian Science Congress- Life Member Agricultural Scientific Tamil Society (SciTSA) – Life Member, New Delhi All India Tamil Society, Coimbatore
8	Honours and awards (in bullet points)	<ul style="list-style-type: none"> Received best poster award at conference cum workshop on Making Indian Food Clean and Safe organized by College of Food and Dairy Technology, Chennai – 600 052 from 20.01.2017 to 21.01.2017 Top ten finalist in Nutrischolars Award for UG and PG contestants organized by Dupont Nutrition and Health – South Asia
9	Continuous documented excellence in teaching	

	Details of courses handled (in bullet points)	UG-Courses <ul style="list-style-type: none"> ❖ FPE 326 Fluid Mechanics and Hydraulics (2+1) for 2015-16 (FT) ❖ FPE 412 Food Plant Design Layout (1+2) ❖ DDE 221 Refrigeration and Air conditioning (2+1) for 17-18 (DT) Batch ❖ FPE 222 Food Refrigeration and Cold chain (2+1) for 17-18 Batch (FT) ❖ FPE 413 Food Processing Equipment – II for 16-17 Batch ❖ BEG112 Workshop Technology (1+2) for 19-20 Batch ❖ FST 216 Freezing and Canning of fish (2+1) for 2016- 2017 batch (FT)
		PG –Courses <ul style="list-style-type: none"> ❖ FPE 603 Advances in Food Engineering (2+1) for 2018-19 batch for PG ❖ FST 615 Cold Chain Management (2+0) for 18-19 batch ❖ FST 627 Grain Storage Technology (2+1) for 2016-17
	E-modules prepared (in bullet points)	-
	Research Guidance	
	Chairman (mention in numbers)	M.Tech - Two
	Member (mention in numbers)	M.Tech - One
10	Other demonstrated competencies (publications, projects handled)	
	Publications (PEER REVIEWED-Include link from PUBLONS/GOOGLE SCHOLAR/RESEARCH GATE,etc.,)	<ul style="list-style-type: none"> • KarpooraSundara Pandian, N, P.Rajkumar and R.Viswanathan. 2017. Development and Evaluation of shear and impact type tamarind deseeder. AGRICULTURALMECHANIZATION IN ASIA, AFRICA, AND LATIN AMERICA, 48(3).52-57. • Navarasam, R., N. KarpooraSundara Pandian, B. Dhanalakshmi and Abdul Reiyas, M. 2018. Effect of Pretreatments on the Quality of Grape Wine. Int.J.Curr. Microbiol.App.Sci. 7(10): 183-192. • Navarasam, R., N. KarpooraSundara Pandian, B. Dhanalakshmi and Abdul Reiyas, M. 2018. Development and Evaluation of Autoclavable Lab scale fermenter. Trends in Biosciences. 11(28). 3524-3526.

		<ul style="list-style-type: none"> Sivaranjani,S, N.Karpoora Sundara Pandian, M.AbdulReiyasand G.Sujatha.(2019). Effect of coagulation temperature,presure and coagulant on the quality of cow milk paneer. International Journal of Chemical Studies. 7(5). 2193-2196. https://scholar.google.com/citations?user=2IJ2g3YAAAAJ&hl=en
	Projects	
	Completed (write the title of project serially)	-
	Ongoing (write the title of project serially)	<ul style="list-style-type: none"> Design and Development of Ultraviolet Reactor for liquid foods– Funding Agency – University Sub-Project – Fund outlay Rs..0.25 Lakh
11	Achievements – effective teaching and learning outcomes (write salient achievement only asbullet points)	<ul style="list-style-type: none"> ❖ Assignments on each subject is given to students ❖ Google classroom is used to evaluate the students assignments ❖ Each course is accompanied with visits

6.5.2.4 Technical and Supporting Staff: Whether the College has appointed (in place) sufficient technical/ laboratory/farm staff to cater the need of practical and field experiments. Mention department wise distribution of technical, supporting and field staff in the tabular form.

B.Tech – Food Technology Programme

Name of theDepartment	Teaching staff	Technical and Supporting Staff	Administrative Staff	Whether sufficient to carry out day to day activities (Yes/No)
Dean	1	12	6	Yes
Department of Food Processing Technology	7			Yes
Department of Food Process Engineering	6			Yes
Department of Food Safety and Quality Assurance	4			Yes
Department of Food Business Management	3			Yes
Department of Food Plant Operations	2			Yes
Library	1			Yes
Total	24	12	6	

B.Tech – Dairy Technology Programme

Name of the Department	Teaching staff	Technical and Supporting Staff	Administrative Staff	Whether sufficient to carry out day to day activities (Yes/No)
Department of Dairy Technology	1	Shared from B.Tech FT Programme		Yes
Department of Dairy Engineering	1			Yes
Department of Dairy Chemistry	1			Yes
Department of Dairy Microbiology	1			Yes
Department Dairy Business Management	1			Yes
Total	5			

6.5.3. Learning resources

Learning resources are texts, videos, software, and other ICT enabled materials that teachers use to assist students to meet the expectations for learning defined by ICAR recommended curricula. Information on the following shall be submitted.

6.5.3.1 College Library (digital): Mention the information about location of the library, present staff position (in place) and availability of Wi-Fi, sufficient books and other reading materials, periodicals and research journals, internet with sufficient number of computers, seating capacity, employing the latest technology in library sciences, stocking arrangements, collection of volumes on different subjects, latest publications in the fields of relevant subjects, automation and user services through computer, opening hours, subscription of journals of national and international repute, national dailies, magazines etc.

Location

- ❖ Located in the ground floor of NADP training block with a total area of 6230 sq.ft
- ❖ The library is fully ventilated Seating facility
- ❖ 8 reading tables with 40 chairs are available Present staff position :
- ❖ 1 (Deputy Librarian) assisted by one no. of casual labourer

Resources

- ❖ Total No. of Books: 3629
- ❖ Total No. of journals : 15
- ❖ Databases access to : CeRA and FSTA
- ❖ 6 computers to access CBT

Facilities available

- ❖ Reprography facility
- ❖ Print facility to PG/Ph.D students
- ❖ Wi-Fi facility

- ❖ Book bank
- ❖ Question bank
- ❖ Systems with AV facilities to access video lessons

Users

- ❖ UG Students : 6380
- ❖ PG Research Scholars : 925
- ❖ Staff 115

Library Automation

- ❖ Online catalogue (OPAC)
- ❖ The library at CFDT is fully automated with KOHA LMS
- ❖ Radio Frequency Identification (RFID) security system had been installed in the library to ensure better protection to the invaluable information resources
- ❖ The library is installed with Biometric Access Control System to ensure better access control
- ❖ Electronic surveillance system has been installed in the library to ensure proper safety and security of the collection

6.5.3.2. Laboratories, Instructional farm, Workshops, Dairy Plant, Veterinary Clinic, Hatchery, Ponds etc.: Cleary mention about laboratories, instructional farm, workshops, dairy plant, veterinary clinic, hatchery, ponds etc. facilities available in the College with its numbers, space, speciality to conduct practical/hands on training.

I. Laboratories

I. Department of Food Processing Technology

i. Food Technology Laboratory

UV-Visible Spectrophotometer, Flame Photometer, Calorimeter, Homogeniser, Muffle furnace, Vacuum packing machine, Centrifuges, Thin Layer Chromatography, Poly Acryl amide Gel Electrophoresis, Soxhlet for fat estimation, Micro-Kjeldhal, Vacuum evaporator, pH meter, Magnetic Stirrer, Triple distilled water unit, Portable digital pH meters, Refractometers, Physical and analytical balances

ii. Bakery, Confectionary Laboratory

Chocolate sizing machine, Chocolate cutting machine, Confectionery roller, Lolly pop machine, Microwave oven, OTGs, Planetary mixer, Deck oven

iii. Fish Processing Laboratory

Air Blast Freezer, Retort pouch processing machine, Semiautomatic can double seaming machine, Manual meat mincer, Modern fish processing tables (SS), Pasta making machine, Deep freezer, Smoking Kiln, Tray Dryer, Balance.

iv. Meat and Poultry Processing Laboratory

Meat mincer, Sausage stuffer, Bowl chopper, Meat Slicer, Electric Fryer, Scalding tank, Electric tandoor, Egg breaking instrument, Spirometer, Candling box.

II. Department of Food Process Engineering

i. Thermal Engineering & Refrigeration Laboratory

Shell & Tube heat exchanger, Plate type heat exchanger, Thermal conductivity of metal rod, Heat transfer in forced convection, Heat pipe apparatus, Refrigeration cycle demonstrator, Vapour absorption refrigeration system demonstrator.

ii. Electrical Engineering Laboratory

Induction motors, Transformers, Starters, Loading Rheostats, Measuring instruments.

iii. Instrumentation and Process Control Laboratory

Programmable logic controllers, Temperature measuring devices, U-tube manometer, Orifice, Venturimeter, Pitot tube, Anemometer.

iv. Engineering Properties Testing Laboratory

Porosity apparatus, Coefficient of friction apparatus, Impact tester, Angle of repose apparatus, Plunger machine, Bursting strength tester, Cobb sizing tester

v. Cereal, Pulses and Spices Processing Laboratory

Spice Cleaning, Spice pulveriser, Form fill packaging machine, Mini Rice Mill, Cottage level soya processing unit, Wheat grader, Destoner, Seed grader, Tunnel solar dryer, Rice sheller.

vi. Engineering Drawing Hall

Drawing tables and accessories

vii. Work shop (Carpentry & Fitting, Welding & Smithy, Machine shop)

Lathe, Drilling machines, Welding machines, Bench vice, Pipe vice, Carpentry vice.

viii. Basic Sciences Laboratory

Travelling Microscope, Tarson Pendulum, Water baths, Vernier calliper, Screw gauge.

III. Department of Food Safety and Quality Assurance

i. Food Microbiology Laboratory

PCR machine, Bio-safety cabinet, ELISA, Lyophilizer, Binocular Microscopes, Autoclaves, Hot air oven, Incubators, BOD incubator, Water baths, Anaerobic jar, Balances, pH meter, Distilled water still.

ii. Food Chemistry Laboratory

Double beam UV-VIS Spectrophotometer, Thin layer chromatography, Rough balance, Cyclo mixer, Hot plate, Hot air oven, Water bath rectangular 12 holes, Weighing balance-5kg, Weighing balance-1kg, Serological water bath, Gerber centrifuge, Automatic fat/oil solvent extraction system, Automatic fibre analysis system, Hot air oven, Bacteriological Incubator, Distillation Assembly with heating mantle, Automatic protein Distillation System, Automatic protein Digestion system, Muffle furnace, Double door Refrigerator.

IV. Department of Food Plant Operations

i. Model Dairy Plant

Dairy Plant for processing, product development, quality analysis and packaging of milk and value added milk products

ii. Fruit and Vegetable Processing Plant

Fruit and vegetable processing plant with Fruit blancher, Fruit mill, Fruit pulper, Fruit pulp finisher, Fruit juicer, Steam jacketed kettle, Raw and processed juice collection, storage pumping tank, Juice processors, Bottling machine and accessories.

iii. Ice Cream Plant

Homogeniser, HTST pasteurizer, Softy ice cream machine, freezer, cold storage plant, and automatic milk packaging machine.

V. Department of Food Business Management

i. Computer Laboratory

Computer laboratory with 20 latest version of computer, color printer, scanner is acting as online knowledge centre cum library in providing the current informations from all over the world to the students and research scholars of this college. This online informative hub is constructed with the LAN and WAN connection with hi speed internet facility and facilitate transfer of knowledge. Online data bases such as BIS standards, e-books collections and CeRA connectivity for online reference collection and reprographic facility helps the students to plan latest and most innovative Undergraduate projects and post graduate dissertation research at CFDT. The 10kva UPS provides uninterrupted service to this laboratory.

Workshop

The College of Food and Dairy Technology is bestowed with cutting edge workshop facility and drawing hall facility under the Department of Food Process Engineering. The workshop with an area of 220 m² houses Junior Engineer, Plumber, Welder and Electrician to teach to the students about workshop technology.

The following equipment/ tool is available at the workshop

S.No.	Name of Equipment	Quantity
1	Flat File – 12” Rough	5
2	Flat File – 12” Second Cut	5
3	Flat File – 12” – Smooth	5
4	Ball Pen Hammer	7
5	Hack Saw Blade + Frame	5
6	Try Square	5
7	Scriber	5
8	S.S Scale -12” Size	5
9	Centre Punch	5
10	Bench Vice - 4”	11
11	File Handle	15
12	Vernier Caliper	2
13	Micrometer	2
14	Tap Wrench 1/16” x 1/4”	2
15	Tap Wrench 3/23’ x 3/8”	2
16	Tap Wrench 1/4” x 3/4”	2
17	Top Wrench 5/16” X 1”	2

18	Spring Caliper – Outside – 6”	4
19	Spring Caliper – Inside – 6”	4
20	Universal Surface Gauge	1
21	Jenny Caliper – 6”	4
22	Pipe cutter – Single Wheel -2”	2
23	Pipe Wrench – 18”	2
24	Pipe Vice – Open Type – 2”	1
25	Firmer Chisel / Carpentry	6
26	Motive Chisel Set	6
27	Hand Saw – 18”	8
28	Carpenter vice – 7”	4
29	Carpenter Clamp	4
30	Wooden Mallet	4
31	Line Tester	4
32	Screw Driver	4
33	Side Cutting Plier	2
34	Nose Plier	4
35	Circlip Plier – Inside 6” outside- ‘6”	2
36	Cutting Plier – 8”	5
37	Tin cutter – 10”	4
38	Cross Paean hammer	5
39	Anvil – Bag of 50 Kg	2
40	Swage Block – Per Bag of 50 Kg	2
41	Tong Set (Flat, Round & hallow)	4
42	Flatter 2x2 size	4
43	Swage hammer 14 Rolls	2
44	Swage Top & Bottom Set	2
45	Fuller Top & Bottom Set	2
46	Hot Set Roded	4
47	Cold Set Roded	4
48	Welding Machine I	1
49	Welding Machine II	1
50	Drilling Machine I	1
51	Drilling Machine II	1
52	Lathe Light Duty – 4 ½’	1
53	Bench Grinder – Grinding Machine	1
54	TAP SET (carbon steel)	1 set
55	TAP SET (High speed steel) 10X1.5 mm	1 set

56	TAP SET (High speed steel) 8X1.25 mm	1 set
57	Horizontal Shaping machine	1
58	Surface grinding machine	1
59	Country wood wok Bench	2
60	Country wood carpentry bench	1
61	Vernier height gauge	1
62	Dial gauge with stand	1

Processing Plants

Department of Food Plant Operations in the College of food and Dairy technology has the following plants to facilitate effective hands on experience for the students. It also caters to the needs of incubatees who utilize this Food business Incubation Centre for processing their products.

S.No.	Facility	Area (m x m)
1.	Model Dairy Plant	27 x 8
2.	Modern Dairy Plant	21 x 9
3.	Noodle Plant	6 x 9
4.	Chocolate Plant	10 x 7
5.	Fruits and Vegetable Plant	27 x 8

Dairy Technology Programme

Dairy Food Quality and Safety Laboratory

PCR machine, Bio-safety cabinet, , Binocular Microscopes, Autoclaves, Hot air oven, Incubators, BOD incubator, Water baths, Anaerobic jar, Balances, pH meter, Distilled water still.

Dairy Food Analysis Laboratory

Double beam UV-VIS Spectrophotometer, Thin layer chromatography, Rough balance, Cyclo mixer, Hot plate, Hot air oven, Water bath rectangular 12 holes, Weighing balance-5kg, Weighing balance-1kg, Serological water bath, Gerber centrifuge, Automatic fat/oil solvent extraction system, Automatic fibre analysis system, Hot air oven, Bacteriological Incubator, Distillation Assembly with heating mantle, Automatic protein Distillation System, Automatic protein Digestion system, Muffle furnace, Double door Refrigerator.

Bakery, Confectionary Laboratory

Chocolate sizing machine, Chocolate cutting machine, Confectionery roller, Lolly pop machine, Microwave oven, OTGs, Planetary mixer, Deck oven

Fish Processing Laboratory

Air Blast Freezer, Retort pouch processing machine, Semiautomatic can double seaming machine, Manual meat mincer, Modern fish processing tables (SS), Pasta making machine, Deep freezer, Smoking Kiln, Tray Dryer, Balance.

Meat and Poultry Processing Laboratory

Meat mincer, Sausage stuffer, Bowl chopper, Meat Slicer, Electric Fryer, Scalding tank, Electric tandoor, Egg breaking instrument, Spirometer, Candling box.

Engineering Properties Testing Laboratory

Porosity apparatus, Coefficient of friction apparatus, Impact tester, Angle of repose apparatus, Plunger machine, Bursting strength tester, Cobb sizing tester

Food Technology Laboratory

UV-Visible Spectrophotometer, Flame Photometer, Calorimeter, Homogeniser, Muffle furnace, Vacuum packing machine, Centrifuges, Thin Layer Chromatography, Poly Acryl amide Gel Electrophoresis, Soxhlet for fat estimation, Micro-Kjeldhal, Vacuum evaporator, pH meter, Magnetic Stirrer, Triple distilled water unit, Portable digital pH meters, Refractometers, Physical and analytical balances

Cereal, Pulses and Spices Processing Laboratory

Spice Cleaning, Spice pulveriser, Form fill packaging machine, Mini Rice Mill, Cottage level soya processing unit, Wheat grader, Destoner, Seed grader, Tunnel solar dryer, Rice sheller.

Pilot Dairy Plant

Dairy Plant for processing, product development, quality analysis and packaging of milk and value added milk products

Fruit and Vegetable Processing Plant

Fruit and vegetable processing plant with Fruit blancher, Fruit mill, Fruit pulper, Fruit pulp finisher, Fruit juicer, Steam jacketed kettle, Raw and processed juice collection, storage pumping tank, Juice processors, Bottling machine and accessories.

Ice Cream Plant

Homogeniser, HTST pasteurizer, Softy ice cream machine, freezer, cold storage plant, and automatic milk packaging machine.

Dairy Business Management

Computer laboratory with 20 latest version of computer, color printer, scanner is acting as online knowledge centre cum library in providing the current informations from all over the world to the students and research scholars of this college. This online informative hub is constructed with the LAN and WAN connection with hi speed internet facility and facilitate transfer of knowledge. Online data bases such as BIS standards, e-books collections and CeRA connectivity for online reference collection and reprographic facility helps the students to plan latest and most innovative Undergraduate projects and post graduate dissertation research at CFDT. The 10kva UPS provides uninterrupted service to this laboratory.

6.5.3.3. Student READY/ In-Plant Training / Internship / Experiential Learning Programmes: Clearly mention about the implementation of Student READY/ In-plant training/ Internship/ Experiential Learning programmes and learning outcomes as per the guidelines of ICAR. Profit sharing mechanism (amount) shall be mentioned for each ELP unit sanctioned by the ICAR for the college.

Students READY – Rural Dairy Work Experience Programme (0+5) details

Sl.No	Discipline	Batch	Year/ Semester	Duration		Place
				From	To	
1.	B.Tech (DT)	2017-18	I/II	2.5.18	21.5.18	Post Graduate Research Institute in Animal Science, Kattupakkam, Chennai
2.	B.Tech (DT)	2017-18	II/IV	1.5.19	15.5.19	National Dairy Research Institute, Bengaluru

3.	B.Tech (DT)	2018-19	I/II	2.5.19	21.5.19	Post Graduate Research Institute in Animal Science, Kattupakkam, Chennai
----	-------------	---------	------	--------	---------	--

In Plant Training / Internship

S.No	Batch/Year of InPlant Training	Number of students enrolled	Industry where in plant training undergone by students
1	B.Tech (FT) 2011-12 – 2015	20	Private Food Processing Industries
2	B.Tech (FT) 2012-13 – 2016	21	Private Food Processing Industries
3	B.Tech (FT) 2013-14 – 2017	20	Private Food Processing Industries
4	B.Tech (FT) 2014-15 -- 2018	20	Private Food Processing Industries
5	B.Tech (FT) 2015-16 -- 2019	20	Private Food Processing Industries
6	B.Tech (DT) 2014-15 --2018	21	Metro Dairies of Tamil Nadu Co operative Milk Producers Federation (Aavin), Chennai
7	B.Tech (DT) 2015-16 --2019	19	Metro Dairies and District Processing Dairies of Tamil Nadu Co-operative Milk Producers Federation (Aavin), Chenn

ELP modules functioning in the College

S.No	Year	Name of Experiential Programme	No. of Students benefitted	Revenue generated(Rs. In Lakhs)
1	2014-2015	“Processing of Milk and Milk Products” with a budget outlay of Rs.95.25 lakhs	17	ELP module standardization work. No revenue shared to students but seed money @ Rs.5.26 lakhsgenerated
2	2015-2016		21	
3	2016-2017		20	
4	2017-2018		39	0.32
5	2018-2019		37	1.16

6.5.3.4. Curricula Delivery through IT (smart class rooms/interactive board etc.): Whether the College is using smart class rooms/interactive board etc. for teaching and practical. Number of class rooms upgraded as smart class rooms should be mentioned.

- ❖ No. of smart class rooms: 2
- ❖ Lecture delivery through computer based tutorials
- ❖ Use of google class room to share lecture notes and assignments

6.5.4 Student Development

Student Development at the College directs its educational efforts at fostering the intellect and character of students by integrating in-class and co-curricular experiences. To accomplish this, the College provides a wide range of educational experiences through programs and activities that complement and support the academic experience in the classroom.

- ❖ Co-curricular activities include Orientation Programme, educational workshops, seminars, Experiential Learning, industrial visits were the fundamental core of the course with elements of the continuing professional development.
- ❖ Participation in co-curricular activities is widely thought to play a key role in students' academic success.
- ❖ Students also realize the importance of developing overall competences, by joining co-curricular activities and working collaboratively with their student peers on academic work in order to gain hands-on experience
- ❖ Every year world food day, world milk day, world agricultural day were organized. Students participated enthusiastically participate in these programmes. They are more receptive to novel ideas and readily socialize with people from different backgrounds.
- ❖ Personality development Programmes are conducted for pre-final year and final year students to build and develop relationships among themselves. It also helps building career and gaining an edge over others, especially in an interview. Personality development is a tool that makes students to realize their capabilities and strengths making them a contended, positive, aspiring and a lively person.
- ❖ Students regularly participate in Science city exhibition, Food Expo which will act as gateways to career opportunities, improve verbal skills and enrich scientific knowledge.
- ❖ English language course is inbuilt within the curriculum so that students from rural background and those who studied in Tamil medium can hone their English language skills.
- ❖ Computer Aided Design (CAD) is taught to students to improve their engineering drawing skills.
- ❖ Participation in sports and games is always encouraged. The college has a large open playground for cricket, football, athletics and basketball ground. There are separate volleyball and shuttle badminton courts. Facility for Carrom, Chess and Table Tennis are also provided to the boys and girls students. Every year sports day is conducted and prizes are distributed to students. Student are encouraged to participate in inter college and inter university sport events.
- ❖ National Service scheme is included in the curriculum to develop unity, leadership, service, community engagement and volunteerism, along with guided reflection. NSS programme guides the students in planning the social activities and the NSS unit is regularly involved in conducting health camps, blood donation camps, career guidance programmes etc.

6.5.4.1. Student Intake and Attrition: The information about student intake and attrition, for the College as a whole but separated in UG, PG and PhD categories shall be provided in tabular form for last five years.

Under Graduate

Name of the Degree Programme	Actual students admitted in last five years					Attrition (%)				
	Y1	Y2	Y3	Y4	Y5	Y1	Y2	Y3	Y4	Y5
	15-16	16-17	17-18	18-19	19-20	15-16	16-17	17-18	18-19	19-20
B.Tech (FT)	18	20	26	33	34	10	5	23	6	0
B.Tech (DT)	19	19	09	16	16	5	5	30	11	0
Total	37	39	35	49	50					

Post Graduate

Name of the Degree Programme	Actual students admitted in last five years					Attrition (%)				
Year	Y1	Y2	Y3	Y4	Y5	Y1	Y2	Y3	Y4	Y5
	15-16	16-17	17-18	18-19	19-20	15-16	16-17	17-18	18-19	19-20
M.Tech (FT)	9	10	10	8	10	0	10	0	0	0
M.Tech (DT)					3					0
M.Tech (DC)					3					0
Ph.D (FT)	5	4	3	2	5		50	0	0	0
Total	14	14	13	10	15					

6.5.4.2. Average Number of Students in Theory and Practical Classes: Mention the Degree Programme-wise number of students sitting in a class for theory and practical, separately in tabular form.

Under Graduate

S.No	Name of the Degree Programme	Batch of Students in theory class	Batch of Students in practical class
	B.Tech (Food Technology)		
1	I year	34 students in one batch	34 students in seven batches
2	II Year	33 students in one batch	33 students in seven batch
3	III year	26 students in one batch	26 students in six batches
4	IV year	20 students in one batch	20 students in four batches
	B.Tech (Dairy Technology)		
5	I year	16 students in one batch	16 students in four batches
6	II Year	16 students in one batch	16 students in four batches
7	III year	09 students in one batch	09 students in three batches
8	IV year	19 students in one batch	19 students in four batches

Post Graduate

S.No	Name of the programme	Batch of students in theory class	Batch of students in practical class
1.	M.Tech Food technology	Total – 10 students	Total – 10 students
2.	M.Tech Dairy technology	Total – 3 students	Total – 3 students
3.	M.Tech Dairy Chemistry	Total – 3 students	Total – 3 students
4.	PhD Food technology	Total – 5 students	Total – 5 students

6.5.4.3. Admission Process: Clearly give complete mechanism of admission for UG, PG and PhD programmes, fee payment mechanism, registration procedure, academic schedule publication at the start of the semester etc. Write information in one page only.

The admission process as approved by the Govt. of Tamil Nadu is being practiced at College of Food and Dairy Technology, Koduvalli.

6.5.4.4. Conduct of Practical and Hands on Training: Mention the brief report on how the practical and hand-on-training is being conducted in different courses to meet the student satisfaction. Write information in one page only.

- ❖ Sufficient credit hours are handled to conduct practical/laboratory to provide insight to students through application of theory into practice and to develop the observational and investigative skills of students.
- ❖ Practical evaluation process consists of practical examination with viva, written assignment and attendance.
- ❖ The final year UG/ PG students are allowed to assist the teaching staff for conducting practical classes for first, second and third year students which give them an experience in teaching and learning.
- ❖ The students are instructed to carry out all learning skills starting from raw material purchase, product preparation including marketing while undergoing Experiential learning programme. The full package of entrepreneurial skills has been provided in such a way that the students are converted to job providers instead of job seekers.
- ❖ The academia – industry meet / lectures are arranged so that experts from industry would share their experience to our students and this will create a real time awareness regarding present job scenario.
- ❖ In-plant training / Internship / Student Ready Rural Dairy Work Experience Programme are integrated into the course structure of both UG and PG programme and the evaluation is conducted by a committee to ensure their performance during their hands on training.

6.5.4.5. Examination and Evaluation Process: The evaluation of students' performance is a central task of College administration. A brief report on examination and evaluation process for UG, PG and PhD be given separately mentioning external/internal components. System of evaluation should clearly be mentioned for UG, PG and PhD.

Theory Examination and Evaluation – UG

- a) The detailed lecture outlines in each course of a Department shall be prepared by the teacher(s) concerned in consultation with the Head of the Department and approved by the Dean, which is to be made available to the students during the first week of the Semester.
- b) The detailed guidelines for conduct of all examination (Internal and External), evaluation, grading, recording, preparation of mark lists/transcripts, etc., are being circulated from time to time to the College by the University.
- c) The schedule of examinations shall consist of Internal and External Examinations.
- d) There shall be Two Internal theory examinations comprising of objective and subjective questions in the ratio of 20:30, with a maximum marks of 50 each with a total evaluation for 100 marks and for 1 - 2 hours during the respective class hours conducted by the course teacher after completion of 40% and 80 % of the working days in a semester. Unless a student appears for the internal theory and practical examinations, he/she should not be permitted to appear for the semester final theory examination in the course concerned.
- e) The final theory (External) examination is to be held separately for each course and the question paper shall comprise of objective and subjective questions in the ratio of 40:60. The duration of examination shall be 3 hours with maximum marks of 100. Syllabus of the concerned course shall be sent to the External examiner for setting the Question paper and the question paper shall be moderated by the concerned faculty at University, if necessary.

- f) Central evaluation of the answer scripts by External Examiners identified by Controller of Examination is to be carried out by University. The Honorarium for setting the Question paper and evaluating the Answer scripts shall be borne by University.
- g) The students shall be given three days of instructional cum study leave (exclusive of public holidays) to be covered within earmarked working days before the commencement of semester final theory examination.

Practical Examination and Evaluation

- a) There shall be one practical examination in each course at the end of semester for a total of 100 marks before the closure of instructional days.
- b) The evaluation of the Practical component of a course is based on
- Practical Record: 20%;
 - Performance during practical (observation of the skills with which each student executes the practical) : 10%;
 - Practical observation book including record of Log/Production sheet etc.: 10%;
 - Viva-voce: 10% and
 - Practical Examination (written, spotting, experiment, problems etc.): 50%
- c) Internal practical examination of a particular course shall be conducted by course teachers and one teacher as nominated by Head of Department.

Degree	Percentage of Marks Obtained	Conversion into Points
B. Tech degrees in i). Food Technologyii). Dairy Technology	100	10 Points
	90 to <100	9 to <10
	80 to <90	8 to <9
	70 to <80	7 to <8
	60 to <70	6 to <7
	50 to <60	5 to <6
	<50 (Fail)	<5

OGPA	Division
5.000 – 5.999	Pass
6.000 – 6.999	II division
7.000 – 7.999	I division
8.000 and above	I division with distinction

Compartmental Examination

- a) The said examination is scheduled for registration in IPT-Student READY programme after successful completion of VI semester or during VII semester of B.Tech (DT); in case of B.Tech (FT & PT), the same shall be conducted after completion of VII semester or during VIII semester.
- b) A student failed in a maximum of two subjects shall be allowed to appear in compartmental examination and the same shall comprise of final theory and practical examinations of the failed subjects albeit a student has secured minimum pass marks of 50% in practical examination if the course consists of

practical component; however, the marks obtained in internal theory examinations shall be considered for evaluation of compartmental examination.

- c) The compartmental examination shall be applicable only for a student registering for Student READY – In-plant Training in VII semester for DT and VIII semester for FT & PT which shall be conducted within 20 calendar days of registration in IPT with the view to facilitate the student to be eligible for enrolment in IPT module. The results of such compartmental examination shall be declared within 10 days after the conduct of examination.
- d) If the student fails even in one of the allowable maximum of two subjects in the compartmental examinations conducted for the purpose, he/she shall not be permitted to continue IPT module in the respective semesters of FT, PT & DT which the student shall reappear in the subsequent batch after clearing all the arrears in the subjects for which no additional compartmental examination will be conducted which he/she shall clear the arrears in the next schedule of examinations for the upcoming batches.
- e) If the student fails / the result is declared as unsatisfactory for DT - IPT programme in VII semester, such candidates are not allowed to register in VIII semester with respect to DT which the failed candidate shall reappear and redo with the subsequent batch and in the similar pattern, any of the students who has failed in the final VIII semester – IPT programme for FT & PT and also for DT in VIII semester course curriculum shall have to reappear and redo with the subsequent batches for which no compartmental examination is permitted. Upon the declaration of the results for IPT-Student READY programme as ‘unsatisfactory/failed’, the student shall redo the programme though the requisite per cent attendance of 80 % is maintained by the student.

Evaluation / Examination – PG and Ph.D

The detailed guidelines for the conduct of examination, internal and final evaluation, comprehensive qualifying examination, research credit evaluation, grading, recording, preparation of Mark lists, transcripts etc. circulated from time to time by the University shall be followed. The schedule of examinations shall consist of internal and final examination in a semester for course work and a research credit evaluation while doing research.

- (a) **Internal evaluation:** The internal evaluation would invariably be conducted on completion of at least 50% of the course. The examination for the internal evaluation shall be conducted by respective course teacher as per the guideline issued by the Dean and University from time to time. It may be conducted only for theory for duration of two hours for a total mark of 80, which may be converted to 20.
- (b) **Final semester evaluation** - It shall be a University examination comprising of theory and practical examinations separately conducted at the end of a semester. The theory examination shall be for duration of two hours for seventy marks (70) and practical examination shall be for fifty (50) marks. The question paper for theory examination shall be set by the external examiners. **The evaluation of theory answer script by External Examiners identified by Controller of Examination is to be carried out by University. The Honorarium for setting the Question paper and evaluating the Answer scripts shall be borne by University.** The practical examination shall be conducted on the last practical class of the semester. The practical examination shall be conducted by the course teacher and one more teacher nominated by the head of the department concerned. The distribution of practical mark shall be as follows

Record / Project work - 10; Practical - 30; Viva-voce - 10

- (c) **Term paper** - A term paper may be given for each course and it may be evaluated for a maximum of ten (10) marks. The detailed guide lines for topic of term paper, evaluation and its presentation etc. circulated from time to time by the Dean and the University shall be followed.
- (d) **Distribution of marks for calculation of grade point of a course** - The distribution of marks for calculation of grade point of a course is as follows:

Course with theory & practical

Internal evaluation	20
Final examination	70
Practical	50
Term paper	10
Total	150

Course with theory alone

Internal evaluation	20
Final examination	70
Term paper	10
Total	100

Course with practical alone

Record/Term paper

Project work	20
Practical	60
Viva-voce	20
Total	100

- (e) **Re-examination** - There shall be no supplementary examination for internal or semester final examinations for students absenting themselves due to any reason. The students who absent themselves for internal evaluation may be allowed to write final semester examination by foregoing the 20 marks specified for internal evaluation.
- (f) **Comprehensive qualifying examination (CQE)** - This is a mandatory examination to be taken by all M.Tech and Ph.D students after completion of 60% of major and supporting courses separately. Normally it shall be conducted after second semester. The students should not be permitted to register for more than five research credits before successful completion of CQE. The details of conduct of CQE, evaluation details and method of conduct of viva-voce shall be as per the guidelines issued by the Dean and University from time to time. The question paper for CQE shall be set by the external examiner. However, the evaluation of answer books and conduct of viva-voce shall be by the advisory committee alone. The results for CQE shall be graded as Satisfactory / unsatisfactory. The qualifying mark for “satisfactory” shall be 60%. In case of unsatisfactory performance, the student has to reappear for the CQE after 3 months and such re-appearances are restricted to two. In total, the appearances are restricted to three. In such case, the student has to re-register for the programme. In case of Ph.D programme, the evaluation of answer books shall be by the advisory committee and viva-voce may be conducted by the external examiner. Under extraordinary circumstances, in which a member of the advisory committee is not available, necessary permission shall be obtained for conduct of CQE in the absence of one member from the Dean of the College concerned. If more than one member may

not be available, permission shall be obtained from the University, appointing atleast one member as replacement temporarily to conduct the examination only. In the circumstances, where the chairman is not available for a sufficiently longer duration for the conduct CQE, the Head of Department (HoD) can act as chairman after obtaining permission from the Dean of the College concerned. In the event of HoD Acting as Chairman and not available within this period, the Dean / Nominee of the Dean can act as Chairman and conduct CQE.

- (g) **Evaluation of M.Tech / Ph.D seminars** - The M.Tech / Ph.D seminar(s) is mandatory for all students with a credit load of 1+0. The advisory committee should assign the seminar topics during the beginning of a semester. The students are expected to prepare a seminar paper after carefully reviewing the literatures and such other materials. The advisory committee shall evaluate the performance of the seminar credits registered by the students during the semester at the end of semester. The evaluation should be conducted during the last fortnight of the semester when all the members of the advisory committee are available. Normally the students are not expected to absent themselves for seminar credit evaluation. Under extraordinary circumstances a late evaluation within ten working days from the last working day of the semester may be permitted by the Dean of the College concerned on payment of a fine as decided by the University from time to time. In circumstances, where a member of the advisory committee may not be available necessary permission has to be obtained for conduct of evaluation in the absence of one member from the Dean of the College concerned. If more than one member may not be available permission has to be obtained from the University. In circumstances where the chairman is not available for evaluation, late evaluation may be permitted by the Dean with in ten working days from the last working day. In extraordinary circumstances where the chairman may not be available even within this period, the head of department can act as chairman after obtaining permission from the Dean of the College concerned. In the event of HoD acting as Chairman and not available with in this period, the Dean/nominee of the Dean can act as Chairman and conduct evaluation. The performance of the student should be evaluated by the advisory committee as per the following norms;

Coverage of literature	40%
Presentation	30%
Use of AV aids	10%
Capacity to participate in the discussion	20%

A time schedule regarding the conduct of seminar has to be prepared by the chairman and the same has to be communicated to the respective individuals and advisory committee well in advance. In case of failure, the student has to re-register the credit in the subsequent semester.

- (h) **Evaluation of research credit** - The performance of the research credit registered by the students during the semester shall be evaluated by the advisory committee at the end of each semester preferably during the last week of semester by the advisory committee. The evaluation should be conducted by all members of the advisory committee. Except the semester in which the student is submitting the thesis, the evaluation of the research credit may be done by the advisory committee on a convenient day during last week of semester in which all members are present on completion of mandatory attendance limit and 100 per cent completion of work committed to do at the beginning of the semester by the student. However, the research credit evaluation and submission of thesis in the last semester should be done on the last working day only. In case of unsatisfactory performance a grade of 'Incomplete' shall be awarded and the student has to re-register for the same block of research credit again in the subsequent semester. The student has to get the permission of Dean of the College concerned for re-registration of incomplete research credits. In case of re-registration of same block of research credit after second

time, the matter may be referred to the Deans committee and the University. Normally the students are not expected to absent themselves for research credit evaluation. Under extraordinary circumstances a late evaluation within ten working days from the last working day of the semester may be permitted by the Dean of the College concerned on payment of a fine as decided by the University from time to time. However, it is the prerogative of the Dean to decide whether, the circumstances for late evaluation stated by the student really warrants it. In case of wilful absence, the advisory committee in consultation with Dean of the College concerned may award incomplete grade. Normally all members of the advisory committee should present themselves for evaluation of research credit. Under extraordinary circumstances, in which a member of the advisory committee may not be available necessary permission has to be obtained for conduct of evaluation in the absence of one member from the Dean of the College concerned. If more than one member may not be available permission has to be obtained from the University. In circumstances where the chairman is not available for evaluation, a late evaluation may be permitted by the Dean within ten working days from the last working day. In extraordinary circumstances where the chairman may not be available even within this period, the head of department can act as chairman after obtaining permission from the Dean of the College concerned. In the event of HOD acting as Chairman and not available within this period, the Dean/ nominee of the Dean can act as Chairman and conduct evaluation. If a student has not got mandatory attendance limit of 80%, a grade of incomplete may be awarded and the student has to re-register for the same block of research credit again in the subsequent semester. The student has to get the permission of Dean of the College concerned for re-registration of incomplete research credits. In case of re-registration of same block of research credit after second time, the matter may be referred to the Dean's committee and University.

- (i) **Final viva-voce examination** - On the basis of recommendation for acceptance of thesis, the University shall forward the reports of the external examiner to the chairman of the advisory committee for conducting final viva-voce examination for students. The thesis shall be sent to one external examiner for M.Tech degree and two external examiners for Ph.D programmes. The final viva- voce shall be conducted by the advisory committee based on the report of the external examiner for master's programme. Whereas for Ph.D programmes, the final viva-voce shall be conducted by one of the external examiners decided by the University along with the advisory committee. The details and method of conduct of final viva-voce shall be as per the guidelines issued by the Dean and University from time to time. The date for final viva-voce should be fixed by the chairman taking into account the availability of all members of the advisory committee after verifying the fact regarding carrying out corrections and suggestions specified by the external examiners. Normally all the members of the advisory committee should be present for final viva- voce. In case of extra-ordinary circumstances where a single member may not be available, necessary permission has to be obtained from the Dean of the College concerned. If more than one member may not be available the final viva-voce examination has to be postponed. In circumstances, where the chairman may not be available for a sufficiently longer duration for the conduct of final viva-voce, the Dean of the College concerned may nominate a panel of three suitable persons from the discipline in which the student is majoring to the University and the person selected by the University may act as chairman for the conduct of final viva-voce examination. During the final viva-voce the candidates shall defend the thesis in front of advisory committee, invited staff, students and external expert. The degree shall be awarded on the unanimous recommendation of the examining committee in regard to the thesis itself and the performance of the student in the final viva-voce examination. The performance shall be evaluated as satisfactory/ unsatisfactory. The opinion of the majority members shall be taken into account. If difference of opinion arises between members, in such case Chairman of advisory committee's decision shall be the final. In case of failure the student has to reappear for viva-voce examination after three months.

6.5.4.6. NCC/NSS/RVC Units: Clearly mention the existence and functioning of these units and how it is benefiting the student development. A brief report should be given (without photographs).

Report on the activities of NSS 2014 – 2015

- ❖ The NSS unit of College of Food and dairy Technology, koduvalli has started Red Ribbon Club (RRC) first among the constituent colleges of TANUVAS on 07.08.2014 under the guidance of Dean Dr.T. Sivakumar. Dr. D. Ramasamy, Professor and Head, CFDT, Koduvalli has presided over the inaugural function.
- ❖ TANUVAS NSS programme co-coordinator Dr. Meenakshi Sundaram has inaugurated the RRC club and delivered the chief guest address. Also, special address was given by Smt. Jenifer, Thiruvallur District supervisor, TANSACS and Dr. D. Baskaran, P&H, CFDT, koduvalli. In connection with the inaugural function Mrs. Kurshith, counsellor, ICTC, Red hills, conducted awareness programme on AIDS control and Sexual Education for our RRC volunteers. The programme was organized by NSS officer Dr. S. Bakyaraj, CFDT, koduvalli.
- ❖ The Red Ribbon club (RRC) of College of Food and Dairy Technology, Koduvalli participated in Blood donation camp held at Tiruvallur collectorate campus on 12.11.14. The camp was organized by District Aids Control and prevention unit, Tiruvallur to celebrate National Voluntary Blood Donation day for the year - 2014. RRC volunteers of CFDT Unit have actively participated and donated about 12 units of blood to the Blood Bank.
- ❖ Guest Lecture was delivered by the Resource Person - A.K.P. Kathrivelu on Global Warming for the benefit of college students on 29.10.14
- ❖ National environmental awareness campaign 2014 – 15 was celebrated on 23.02.2015. The theme of this campaign is 'Reduce your carbon and water foot print'. On the occasion of this campaign Mr.Sekarragavan, Rain centre, Chennai and Er. Sundarajan, one of the Founder, Buvulaginnanbargal were invited.
- ❖ Two sessions has been arranged for the school students nearby koduvalli and to the students of CFDT. The invited speakers has given lectures on reduce, reuse, recycle, recovery and landfill and they gave much emphasis on traditional water conservation methods.
- ❖ Wall posters on International year of soil - 2015, recyclable bags, tree saplings were issued to all the participants to create awareness on importance of soil and afforestation.
- ❖ Field visit was arranged to the students and demonstration on rain water harvesting has been conducted by Mr.Sekarragavan

2015 – 2016

- ❖ Tree was planted by involving 20 numbers of NSS volunteers. 50 numbers of saplings were planted at CFDT, Koduvalli on the occasion of World Environment Day on 05.06.2015.
- ❖ Blood donation was rendered by 05 NSS volunteers at Frontier Life line Hospital, Mogappaire on 20.01.2016
- ❖ Library arrangement campaign was held at CFDT, Koduvalli on 07.01.2016 involving 20 volunteers for cleaning and racking of books at our library.
- ❖ Chennai flood relief work was carried out and rescue operations were done at Vyasarpadi. 500 numbers of food pockets were prepared and distributed on 02.12.2015
- ❖ Arrangements for Independence day Celebrations were done at CFDT, Koduvalli during 14.08.2015 and 15.08.2015. Fifteen numbers of volunteers involved in cleaning and arranging for the programme.

- ❖ Cleaning the college and hostel premises were performed due to College Day, Hostel Day and Sports Day celebrations on 14.10.2015. Thirty numbers of volunteers were involved.
- ❖ A Debate on 'Need of the hour in India: Food safety / Food Security' was Organized on 14.10.2015. Eight NSS volunteers were participated.
- ❖ Cleaning of playground at CFDT, Koduvalli was performed on 09.01.2016. Fourteen NSS volunteers were participated.
- ❖ Arrangements for Republic day Celebrations were performed on 26.01.2016. Fifteen NSS volunteers were participated in arrangements.
- ❖ Red Ribbon Club interaction session program was organized on 11.03.2016 to create awareness among our RRC volunteers. Fourty five numbers of RRC members participated in the event.
- ❖ 45 NSS volunteers participated in cleaning of playground at CFDT, Koduvalli from 22.02.2016 to 29.02.2016 (08 days) - 2 hrs/day.

2016-17

- ❖ Library arrangement campaign - Cleaning and racking of books at our library – 07.01.2016 – 20 volunteers
- ❖ Cleaning of playground – 09.01.2016; 22.02.2016-29.02.2016 – 45 volunteers.
- ❖ 05 units of blood was donated upon need – 05 volunteers – Frontier Life line Hospital, Mogappaire –20.01.2016
- ❖ RRC interactive session was organized to create awareness among RRC volunteers – 45 volunteers participated -11.03.2016
- ❖ Blood grouping cum Donation Awareness Camp – 15.02.2017 – Blood grouping was done to 139 students and 22 staff. – NSS volunteers participated – 50 Nos. – collaboration with Tamil Nadu Aids Control Society.
- ❖ NSS special camp activities at adopted village (Guruvoyal) – Awareness on digital payments, Tree plantation – 50 numbers; Training on Yoga, Conducted product preparation (Meat and Milk Products) Training, Village level survey; Veterinary camp; conduct of cultural programmes and competitions to the school students; cleaning campaign. – 24.03.2017 to 30.03.2017.
- ❖ Organized a panel discussion on 'Social issues in the nearby villages' – NSS volunteers 46 nos. participated
- ❖ Organized an awareness programme on 'Snake and Insect Bite' – students – 80 nos., staff 23 nos.
- ❖ ICTC counselor – Mr. Ravi – Aids awareness campaign – 29.03.2016 – 80 NSS volunteers
- ❖ Cleaning of hostel premises – 23.04.2016 – 50 volunteers involved.
- ❖ Organized Swacch Bharat Campaign at CFDT, Koduveli – 22.10.2016.

2017-18

- ❖ Aids awareness pledge was conducted by RRC – CFDT unit on 17.08.2017, it was organized by NSS volunteers
- ❖ As a part of pongal vizha celebrations the mass contact programme was conducted at CFDT, koduvalli and approximately 500 animals (sheep and goats) were dewormed and 12 cattles were treated for various diseases on 25.01.2018.

- ❖ As a part of Tamil new year celebration tree plantation was arranged by NSS CFDT unit on 18.04.2018
- ❖ Programme on “Health and hygiene is the real wealth” for students has been conducted by NSS unit – CFDT on 25.09.2017
- ❖ Deworming campaign conducted at Koduveli Village, approximately 400 sheep and goats, 28 calves have been dewormed on 16.02.2018
- ❖ Tree Plantation Campaign was conducted at CFDT on 25.09.2017, 105 saplings were planted inside campus.

2018-19

- ❖ Tree Plantation Campaign was conducted at CFDT on 16.03.2019, 20 saplings were planted inside campus.
- ❖ Programme on “Health and hygiene is the real wealth” for students has been conducted by NSS unit – CFDT on 06.03.2019 and 13.03.2019 and 102 students were benefitted
- ❖ As a part of pongalvizha celebrations the veterinary health camp was conducted by CFDT, koduvalli and approximately 200 animals (sheep and goats) were dewormed and 50 cattles were treated for various diseases on 02.02.2019
- ❖ Aids awareness campaign was conducted by RRC – CFDT unit on 17.12.2018, it was organized by NSS volunteers

6.5.4.7. Language Laboratory: It is required of any student to have a good command of the language for communication purposes, with clarity and accuracy being vital for effective and efficient communication. What help one to acquire such proficiency in a language are the process and the method of learning that language. Mention which of this type of Conventional, Lingua Phone, Computer Assisted Language Laboratory and Multimedia Hi-Tech Language Laboratory are being used for language teaching in the college.

A language lab with audio visual facilities is available for conducting language learning exercises and activities. Students listen to audio, watch video and record their speech exercise which will be evaluated by the faculties.

Apart from this, English as a remedial course is being organized in the college to improve their language and communication skills of the students who enrol during the first year. During the year 2019- 2020, a total number of 15 classes were conducted on English Remedial course and a total number of 50 students of 2019-2020 were benefitted.

6.5.4.8. Cultural Center: Does the college has cultural center to empower student leaders to explore, celebrate, and educate the campus community about the diversity among them? Does the college offers an inclusive and reflective space, multicultural programming, and support services that encourage positive interaction, academic persistence, and growth among students, faculty, and staff?

2014-15

The “Cultural Programme Week” was celebrated between 03.10.2015 and 09.10.2015 in which different cultural competitions were conducted for the students and the winners were shortlisted. The College Day

Hostel Day / Sports day was celebrated on 14.10.2015. Prof.Dr.S.Thilagar, Honourable Vice-Chancellor of TANUVAS has presided over the function and Shri.E.T.Samson, Superintendent of Police, Tiruvallur was the Guest of Honour and delivered the Sports Day Address and distributed the prizes to the winners of the competition.

2015-16

State level inter college cultural events “PonFIMA -2016” was organized on 30.03.2016 at Fisheries College & Research Institute, Ponneri. Twenty two students from CFDT have participated and the winners were awarded with certificates. Miss.S.Varsha and M.Savithra won first prize in duet singing, G.Subash received second prize in solo singing and six students viz., S.Pugazhendhi, A.Bazeerahamed, A.Gideon, G.Subash, T.Achutharamand K.Manojkumar received second prize in ADACT. Others received participation certificate in Solo dance, Rangoli, Face Painting and Mime.

2016-17

The College of Food and Dairy Technology, Koduvalli celebrated the Cultural Programme Week from 03.03.2017 to 09.03.2017 wherein students enthusiastically participated in different competitions in large numbers. The College Day / Hostel Day / Sports day was celebrated on 11.03.2017. The Registrar of TANUVAS, Dr.P. Mathialagan presided over the celebrations and Dr.P.I.Ganesan, Director,CAHS was the Guest of Honour. The winners of the cultural programme and sports events were awarded with certificates and medals.

2017-18

The “Cultural Programme Week” for the year 2018 was celebrated from 08.12.2018 and 14.12.2018. Cultural competitions were conducted for the students in which students participated in large numbers and the winners of the events were shortlisted. The College Day / Hostel Day / Sports day was celebrated on 22.12.2018. The Registrar of TANUVAS, Dr. P.Tensingh Gnanaraj presided over the celebrations and distributed the certificates and medals to the winners

2018-19

World milk day was celebrated on 8th June 2019. Quiz competition and e poster competition on the topic “milk as a versatile diet for healthy life” was conducted to the students of CFDT. A total 56 students participated in quiz competition and 10 students participated in e poster.

National Milk day was celebrated on 26. 11. 2019 in commemoration of Dr. Verghese Kurien birthday. On account of this, various competitions viz., Quiz, Rangoli, Exhibits through waste, Cooking without fire were conducted for the students of CFDT and prizes were awarded for the winners. Also Competitions were conducted for the Govt. school children around Alamathi village. A sum of 120 children from five Govt. schools actively participated in Essay, Drawing, dance (Solo and group) and exhibits prepared on the theme “wealth from waste”

Four students of III year DT Students (2017 – 18) batch of CFDT participated in 12th National Dairy and Food Quiz on 6th September and 16th National Dairy Products judging contest on 7th September conducted by SMC College of Dairy Science, ANAND, Gujarat.

Students of CFDT enthusiastically participated in intercollege competition PONFIMA conducted by Fisheries and Research Institute on 22. 03. 2019. 16 CFDT students bagged prizes in 9 events out of 12 events totally conducted.

On 14th August 2019, 8 students of III year participated in “FOOD SURE 2019” conducted by Loyola College. Four students won I prize in quiz competition.

SRM University conducted a workshop on “Innovative in Food Products Development” on 27th and 28th September 2019. Three III year students won III prize in the preparation of Innovative product development.

Six students participated in a workshop on Food Processing and Business Management - “Bueno Festa 2.0” conducted by Indian Institute of Plantation and Management on 19th and 20th December 2019. One II year student won 2nd place in singing competition.

Cultural week was celebrated by College of Food and Dairy Technology, Koduveli from 18th November to 24th November 2019. 25 events were organised for both boys and girls. About 120 students actively participated and won prizes.

Agriculture Education Day – 2019 was celebrated on 03. 12. 2019. An awareness programme was conducted in Government High School, Old Alamyth, Thiruvallur District, Chennai 600 052. The programme included,

- ❖ Interaction with students
- ❖ Introduction to various courses related to agriculture after school education.
- ❖ Motivational speech to become agripreneurs in future.
- ❖ Importance of agriculture in human life.

A total of 120 students attended the programme. Tmt. M. Rajathi, Assistant Head Mistress of the school welcomed the gathering. Dr. V. Appa Rao, Dean, Faculty of Food Sciences, College of Food and Dairy Technology, Koduveli, Chennai 600 052 interacted with students and gave a guest lecture on various opportunities of undergoing agricultural, veterinary, food, dairy and poultry Technology courses.

6.5.4.9. Personality Development: Personality development programme is aimed at increasing employability of the students. Whether the college has provisions for inclusion of functional grammar in Standard English, speaking skills, reasoning, group discussions interview skills, personal interviews, quantitative ability, verbal ability, mock tests and some special sessions to promote the personality development in the students?

Personality Development

S.no	Name of the Programme	Date	Organized by	No. of Participants	Batch
1.	Personality Development Programme	19.06.2016 to 20.06.2016	DEE, TANUVAS	59	B.Tech FT & DT 2015 – 16 FT 2014-15
2.	Personality Development Programme	04.07.2017 to 20.07.2017	IDG	31	B.Tech FT & DT (2014 -15 Batch)
3.	Personality Development Programme	03.01.2018 to 07.02.2018	IDG	38	B.Tech FT & DT (2015 -16 Batch)
4.	Soft skill training programme	07.02.2019 to 08.02.2019	ICAR –IDP -NAHEP	18	B.Tech FT (2015-16)
5.	Soft skill training programme	25.03.2019 to 26.03.2019	ICAR –IDP -NAHEP	76	B.Tech FT & DT (2018-19, 2017-18, 2016-2017)
6.	Personality Development Programme	02.04.2019 to 30.04.2019	IDG	39	B.Tech FT & DT (, 2016-2017)
7.	Remedial Course -English Language	22.11.2019 to 19.02.2020	ICAR-IDP	50	B.Tech FT & DT (2019-2020 batch)

6.5.5. Physical facilities

6.5.5.1. Hostels: Clearly mention the number of hostels available for the College students for boys and girls, separately with its total capacity, students per room accommodated in each hostel, mess facility, drinking water, indoor games specially for girls, cleaning of hostel premises, transport facility, emergency medical facility etc.

Hostel Facilities	Boys Hostel (Number)	Girls Hostel (Number)	Total (Number)
Number of Hostel	1	1	2
Total capacity of Hostel	85	102	187
Number of Rooms	20+3 Staff Quarters	37	57+3 Staff Quarters
Students per room(U.G)	3	3	
Students per room (Ph.D)	2	2	
Hostel Facilities			
Mess	1	--	1
Dining Hall	1	1	2
Surveillance cameras	4	5	9
Drinking water (RO water system)	2	1	3
Water dispenser	1	1	2
Washing machines	1	2	3
Television	1	1	2
water heater	1	1	2
Broadband internet facility for browsing	Wifi facilities provided		
Napkin incinerator	-	1	1
Napkin Vending machine	-	1	1
Indoor games			
Carom	2	2	4
Chess Board	2	2	4
Shuttles	1	1	2
Table Tennis	1	-	1
Cleaning of hostel premises			
Hostel premises including mess and dining area are properly cleaned on a daily basis			
One Napkin incinerator is available in girls hostel for eco - friendly disposal			
Small dustbins (for disposal of waste)	20	37	
Big dustbins	2	3	
Transport facility			
Vehicle with driver is available to meet students' transportation demands			
Cycles are provided for easy access in and around the campus	5	5	10
Emergency medical facility - Vehicle with driver is available 24X7 for any emergency			

6.5.5.2. Examination hall: Mention the availability of number of examination halls, its capacity etc., for the College.

An examination hall with an area of 548.12 M² is available for the conduct of semester final theory exams with a capacity to accommodate 80 students.

6.5.5.3. Sports and Recreation Facilities: Clearly mention the number of indoor and outdoor sports facilities available for the College students. A brief note on day to day management and use of these facilities shall be provided in the report.

Facilities available

Sl. No.	Games and Sports	Equipment and Infrastructure available	Adequate/ Inadequate
1.	Track & Field	Long Jump Throws Sector: (Shot-put, Discus throw and Javelin)	Adequate
2.	Basket Ball Court	Connected Basket Ball	Adequate
3.	Volley Ball Court	Volley Ball court for Boys (1 No), Girls (1 No)	Adequate
4.	Throw Ball Court	Girls (1 No)	Adequate
5.	Tennikoit Court	Girls (1 No)	Adequate
6.	Indoor Gym	Gym for Boys (Multi gym and Rowing machines etc.)	Adequate
7.	Table Tennis	Table Tennis Board (1 No)	Adequate
8.	Cricket	Cricket pitch with mat	Adequate
9.	Shuttle Badminton	Indoor court for girls (1 No)	Adequate
10.	Indoor Games	Carrom Board for Boys (2 No) andfor Girls (2 No) Chess Board for Boys (1 No) and for Girls (2 No)	Adequate

Participation of Students in Sports and Games

Name of theSport	Level of Participation			Award / Recognition		
	University	Zonal	National	University	Zonal	National
Hockey	Dr. Porchezian Trophy 2018	SDAT state level inter-university 2016	South zone (AIU) inter-university 2016	I Prize	-	-
	Dr. Porchezian Trophy 2019		Inter University Hockey Tournament2018	Player of the Tournament		
Foot Ball	-	SDAT state level inter-university 2016	-	-	-	-

Gymnastic	-	State level gymnastic championship 2016	-	-	II Prize	-
Volley Ball	Inter Professional volley ball tournament 2018	SDAT – TANUVAS Inter University 2018	-	-	-	-
Soft Tennis	-	-	16 th Senior National Soft Tennis Championship 2019	-	-	-
Cricket	-	-	AIU-South Zone University Cricket Tournament 2019	-	-	-
Net Ball	-	5th Senior State Netball Championship Tournament 2019	-	-	III Prize	-

6.5.5.4. Auditorium: Does the college have auditorium? Mention its year of construction, sitting capacity and how frequently being used for the College functions.

An auditorium with a capacity 179.52 M² is available at the first floor of the Main Administrative Building, constructed during the year 2001. The seating capacity is 200 and is utilized to conduct training and cultural programmes. The auditorium is put into use at least once in a fortnight.

6.5.5.5. Exhibition Hall/Museum: Does the college have the Exhibition Hall/Museum? Mention about its use and special events being conducted in these units.

Exhibition Hall

Department of Food Plant Operations, College of Food and Dairy Technology, Chennai maintains an exhibition hall at its plant premise. The exhibition hall occupies an area of 9.5 x 8 m. The exhibition hall possesses 4 exhibits and 13 display charts.

6.5.6. Research Facilities

6.5.6.1. Postgraduate Laboratories and Equipments: Clearly mention the department wise PG laboratories and equipment housed in individual laboratory in the Colleges along with any other research unit.

S. No.	Name of the Equipment
1.	High Performance Liquid Chromatography
2.	Protein Analyser
3.	Automated Fibre Analyser

4.	Automated Fat Analyser
5.	Gas Chromatography with Mass Spectrophotometry
6.	iCE3500 Double Beam Dual Atomiser AA Spectrometer Wide Range 180-900nm
7.	BOD & COD Analyser
8.	Tintometer
9.	Auto Titrator
10.	Impedance Machine

6.5.6.2. Research Contingency: A note on amount of research contingency for each department shall be provided. Whether it meets the students' demand?

Amount of research contingency allotted from Main Scheme for students: Rs. 4,41,467
Amount of research contingency allotted from IDG Scheme for students: Rs.19,26,264

Total : Rs.23,67,731

6.5.7. Outcome/Output

6.5.7.1. Student Performance in National Examinations: Provide detailed information in tabular form about student performance in JRF/SRF/NET/ARS/and other national examinations for last five years. Only those students receiving fellowships should be mentioned here.

SL. No	Batch	Name of the Student	Degree & Discipline	AWARDS / PRIZES	Year
1.	2014-15	V.Dinesh Kumar	Ph.D Food Technology	CSIR NET & Fellowship ASRB NET	2014 2016
2.	2015-16	C.Ashok kumar S.Nivedhitha	Ph.D Food Technology	ASRB NET	2016
3.	2016-17	A.Devi Dharshini	M.Tech Food Technology	UGC NET & JRF	2018
		G.Rajalakshmi	Ph.D Food Technology	ASRB NET	2016
4.	2017-18	N.Gokul Kumar	M.Tech Food Technology	UGC NET	2018
		S.Sivaranjani	M.Tech Food Technology	UGC NET and JRF	2018
		Dhanavath Srinu	Ph.D Food Technology	CSIR NETASRB NET	2015 2015
5.	2019-2020	Praveen Raja.M	Ph.D Food Technology	UGC NET & JRF	2019
6.	2014-15	S.Varsha	B.Tech (DT)	ICAR- JRF	2018
7.	2011-12	G. Bharath	B.Tech (FT)	ICAR – JRF	2016
8.	2012-13	Priyanka	B.Tech (FT)	ICAR – JRF	2017

6.5.7.2. Students Placement Profile: Provide detailed information in tabular form about student performance in ARS/and other national examinations/State level examinations or equivalent. Year wise placement profile shall be provided.

The linkages of CFDT with industries has resulted in employment of our students in their firms. It is the association with such establishments that is responsible for a large number of placement in the recent years. The college has also established a Placement Cell.

UG student placement details between 2014-15 and 2018-19

Particulars	2014-15	2015-16	2016-17	2017-18	2018-19
No. of students graduated	17	21	19	39	37
No. of students placed in jobs	7	5	8	19	20
No. of students pursued higher education*	5	6	3	4	5
No. of students preparing for competitive exams	2	5	2	9	2

*Others are pursuing PG programmes in CFDT, TANUVAS

Students into Higher Studies in National Institutions

Year	Name of the Student	Degree Program	Institute
2014-15	G. Bharath	M. Tech	NDRI, Karnal
2015-16	Christina Pauline Emmanuel	M.Sc	CFTRI, Mysore
	M. Ram Mohan	M. Tech	NIFTEM, Haryana
	R. Yoga Raj	M. Tech	NIFTEM, Haryana
2016-17	R. Meenakumari	M. Tech	NIFTEM, Haryana
	S. Mercy Rani	M.Sc	CFTRI, Mysore
	N.S Preethi	MBA	IIPM, Bangalore
2017-18	S. Varsha	M. Tech	SVVU, Tirupati
	G. Preethi	MBA	IIPM, Bangalore

PG student placement details between 2014-15 and 2018-19

Particulars	2014-15	2015-16	2016-17	2017-18	2018-19
No. of students graduated	5	8	7	9	10
No. of students placed in jobs	3	4	3	5	6
No. of students pursued higher education	2	1	1	3	-
No. of students preparing for competitive exams	-	1	1	1	1

6.5.7.3. Awards/ Recognitions / Certificates : Provide information on awards/recognitions/certificates in tabular form for last five years separately for students and faculty.

S. No	Name of the student	Event	Date	Participation / Winner	Place
1.	Susmitha.M Akshaya.B.M Shakunthala .R	Food carving	27.10.17	Winner	World food day, CFDT, Chennai

2.	S.Pugazhendhi, A,Bazeerahamed, A.Gideon, T.Achutharam G.Subash and K.Manojkumar	ADACT	2017	First Prize	Ponfima, Cultural Programme, Tamilnadu fisheries University, Ponneri, Chennai
3.	S. Krithika	dance	2017	Second Prize	-do-
4.	G.Subash	solo singing	2017	Third Prize	-do-
5.	Hemalatha and Preethi	Face Painting	2017	Second Prize	-do-
6.	S.Varsha and M.Savithra	duet singing	2017	Second Prize	-do-
7.	Gokul kannu.G Rajesh.R & K.Santhi	Innovative food	27.09.18	Winner (3 place)	SRM National conference
8.	Susmitha .M Abinaya .A	Rangoli	26.11.18	Winner	National milk day
9.	Sribooja .P	Rangoli	26.11.18	winner	National milk day
	Surendiren				
10.	Kavi priya.V Divya .M	Essay writing	23.03.18	Winner	Thazhal
11.	Manoj kumar.K Suba .G	Quiz	21.12.18	III place	National conference
12.	Hema malini Pavithra devi Arul bharathi Mohana kavya Surya praba and Santhi	Group dance	22.03.19	Winner	Ponfima, Cultural Programme, Tamilnadu fisheries University, Ponneri, Chennai
13.	Nivetha shree Shenbagam	Face painting	22.03. 19	Winner	-do-
14.	Pavithra devi	Solo dance	22.03.19	Winner	-do-
15.	Nireesh kumar Manoj kumar	Quiz	22.03.19	Winner	-do-
16.	Susmitha .M Sandhiya .S	Poster presentation	05.09.19	Participation	Vinayaka mission National conference
17.	Subhashini.K parvathavarthini.G	Best out of waste	22.03.19	winner	Ponfima, Cultural Programme, Tamilnadu fisheries University, Ponneri, Chennai
18.	Sribooja .P Divya .M	Best out of waste	26.11.19	1 place	National milk day
19.	Susmitha .M Abinaya.A	Rangoli	26.11.19	II place	National milk day
20.	Sribooja .P Surendiren	Rangoli	26.11.19	I place	National milk day

21.	Sandhiya.S Santhi .K	Best out of waste	26.11. 19	II Place	National milk day
22.	Susmitha.M Akshaya .B.M	Best out of waste	26.11. 19	III place	National milk day
23.	Bharati raja.N Gogul kannaa.N	Poster presentation	16.10.19	winner	AMIT university
24.	Ramu .M Kathiravan .M	Quiz	16.10.19	Winner	AMIT university
25.	Anbu thamizhan.A	Singing	22.03.19	I place	Ponfima, Cultural Programme, Tamilnadu fisheries University, Ponneri, Chennai
26.	Kamaleeswari .K	Adapt tune	22.03.19	II place	-do-
27.	Manoj kumar.k	Poster presentation	26.11.19	III place	National milk day
28.	Anbu thamizhan.A	Singing	20.12.19	II place	IIPM, Bangalore
29.	Aparna muththai. S Swetha . N	Quiz	14.08.19	I place	National Conference,Loyola college, Chennai
30.	Kamaleeswari .K	Speech	14.02.20 20	II price	Phavendhar arakkattalai
31.	Baarathi .K Vanisha.R	Cooking without fire		III price	National milk day
32.	Bakyalakshmi .D	Essay competition	23.03.19	III price	Thazhal
33.	Baarathi .K Vanisha.R	Rangoli	26.11.19	III Place	National milk day
34.	Divya bharathi.M Sneka .S	Rangoli	26.11.19	III place	National milk day

6.5.7.4. Employability: What are the set of achievements such as skills, understandings and personal attributes that make College students more likely to gain employment and be successful in their chosen occupations, which benefits themselves, the workforce, the community and the economy? Provide one page note on the subjects.

The Placement Cell of CFDT is committed to provide the best career opportunities to its students by maintaining association with leading food and dairy industries in the country. The courses are periodically upgraded to suit the current industry requirements which enhances the employability of the students in industries. The technical knowledge imparted in theory as well as practical classes make them strong technocrats with problem solving and analytical ability.

CFDT supports students by providing better opportunities for enhancing student work experience through student ready programmes for rural dairy work experience, experiential learning, in-plant training and industry based projects. Graduating students become more confident and competent to work in an industry by acquiring knowledge on field problems, professional expertise, project management capabilities, leadership skills, entrepreneurial skills, analytical skills, communication skills and writing skills through these programmes.

Personality development training programmes are conducted periodically for the benefit of the students. Students learn about organization and time management, risk management, oral communication, written communication, listening comprehension, interpersonal skills, Decision-making process, managing conflict, leadership, coordination, creativity, innovation, visioning, self-motivation attributes required for employability.

Students improve their presentation skills and ability by participating in various conferences, lectures, seminars and symposia conducted by the various colleges and institutes. The industrial visits and all India tour provides exposure and opportunities for students to interact with reputed national universities, laboratories and industries.

In addition, all students are given opportunities for holistic development by encouraging them to participate in extracurricular activities. The college also organises cultural and sports events every year. All the skills imparted to the students enable them to pursue careers in government and private sector at different capacities or start their own processing industry.

6.5.8. SSR of the College must have the SSR of all its Degree Programmes (following section 6.4), then the report of the Colleges shall be considered.

6.5.9. Certificate (Applicable when SSR is submitted for Programmes & College).

I, Dr. V.Appa Rao, Dean, College of Food and Dairy Technology, TANUVAS, Koduvalli, hereby certify that the information contained in Sections 6.4 and Section 6.5.1 to 6.5.7.4 are furnished as per the records available in the college and degree awarding university.




Signature of the Dean of the college
with Date & Seal
DEAN
Faculty of Food Sciences,
College of Food and Dairy Technology,
Koduvalli, Alamathi-Post, Chennai-600 052