

Annual Report 2022-23



College of Food Processing Technology and Bioenergy
Anand Agricultural University
Anand-388 110

Annual Report

2022-23



Compiled by

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College of Food Processing Technology and Bioenergy

Anand Agricultural University

Anand-388 110

College Annual Report

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Message

The College of Food Processing Technology and Bioenergy, AAU, Anand is one of the prestigious institutions in the country, which imparts education in the field of Food Technology. Since inception, the college is making a steady progress to achieve its vision and mission. The graduates and post graduates of the college have contributed significantly in the sectors such as food plant operations, plant management, food processing, food packaging, food product development, quality testing, equipment manufacturing, marketing, etc.

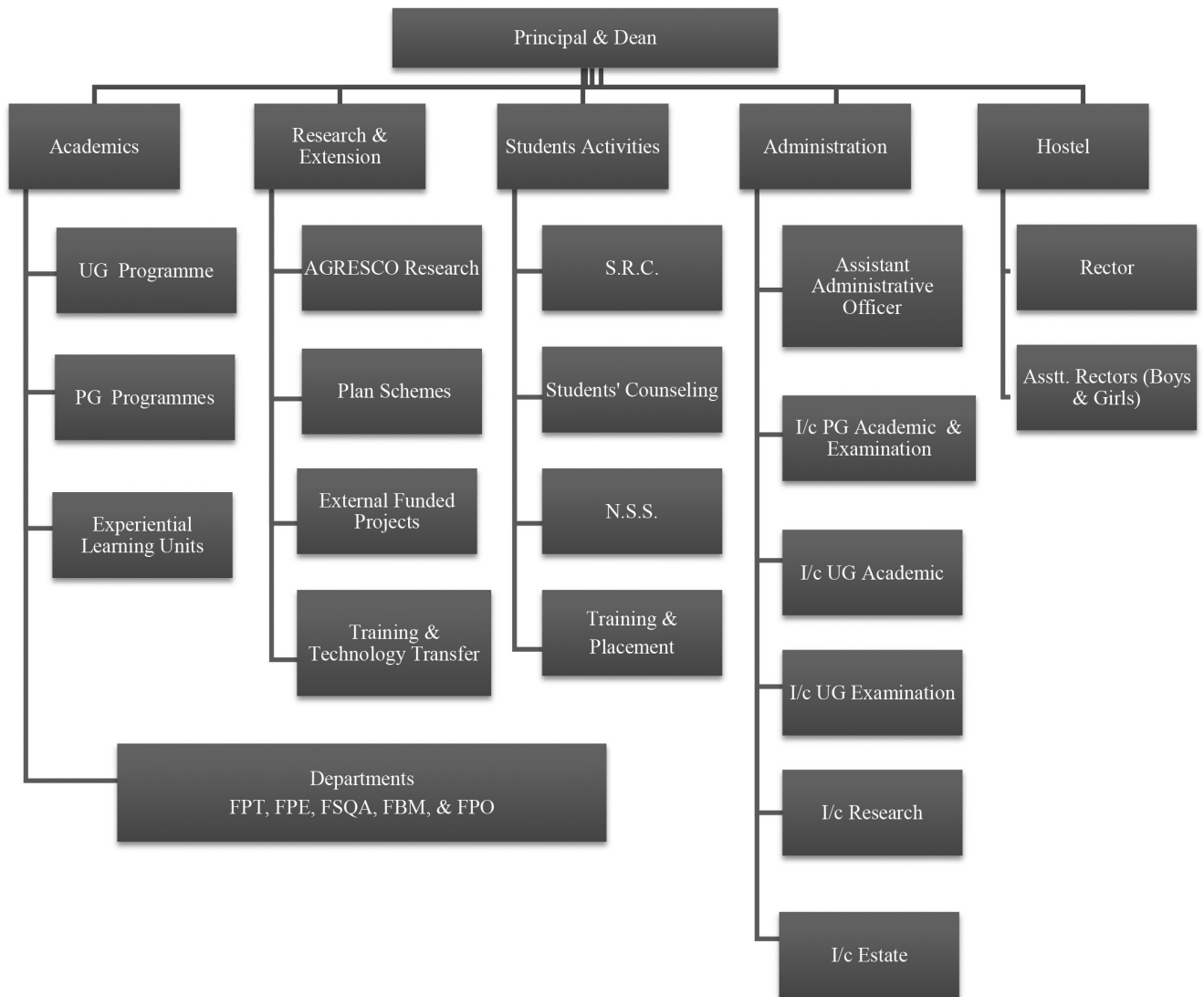
Since its inception keeping pace with technological advancement and other developments, it has upgraded its infrastructure, academic programmes and redesigned the curriculum from time to time. New innovations and use of niche techniques are being used by the college to develop useful products, processes and equipment. The college has excellent research environment with state-of-art equipment and instruments and has handled many sponsored mega projects funded by reputed national and international agencies

I feel delighted to forward the Annual Report of College of Food Processing Technology and Bioenergy for the year 2021-22. The brief details about the college, staff and fund utilization, academic programmes, departments, seminars, workshops and trainings, various programmes organized and attended by the staff, publications/faculty achievements, students' welfare activities, training and placement, etc. are comprehended and depicted in the report. The report will also help the College and University to take necessary measures for the further development to strengthen the education, help the processors and related industries in the state and country.

I appreciate the efforts made by SRC Chairman, NSS Cordinator, UG & PG Academic incharge, Head of the Departments, Assistant Administrative Officer, and all the staff for supporting in publishing of such informative document.

(Samit Datta)

Organizational Chart of the College of Food Processing Technology and Bio Energy



I. ABOUT THE COLLEGE

The efficient use of resources is the growing concern for all involved in food production, processing, distribution and retailing. The unique features of the raw materials of the food processing industries such as seasonality, perishability and variability in conjunction with sophistication required for processing to maintain high quality standards, necessitates special attention towards focused availability of qualified technical manpower, effective technologies and efficient machinery. The food industries in the country need modernization to face the challenges of the globalization.

Considering the huge demand of the specialized human resource for the fast growing sectors of food industry, the Anand Agricultural University has established a full-fledged College of Food Processing Technology & Bio-Energy in the year of 2008-09 vide Government of Gujarat, Department of Agriculture & Cooperation Notification No - ACV- 122008 - 404 - C.2 dated 29-05-2008. It develops students with high-tech scientific knowledge and technical skills to handle various food resources from farm-to-factory-to-consumers. Efficient production, processing and packaging of various value added processed food products of very high quality are the main aspects being taught to the students. The college produces competent food technologists/engineers to establish, operate and manage various sectors of food processing industries.

Vision

Providing excellent food processing professionals to the industry.

Mission

The primary mission of the college is to produce highly skilled, competent and motivated technical manpower for food processing and allied industries. The technocrats so produced will also be competent to handle all the aspects of research institutes, quality testing laboratories and other related agencies. Also, the college is concerned with the exploitation of novel techniques and technologies to maximize the use of food resources.

Goal

The goal of the college is to promote the integration of teaching, research and extension in food processing and bio energy by serving as a premier educational and research institute in the field of food processing technology in the State of Gujarat as well in India.

Mandates

- ◆ Education and training in the field of food processing technology and bio-energy so as to produce highly skilled and competent manpower for food processing industries and other agencies.
- ◆ Basic, applied and adoptive research and development in the area of agro-processing, food technology, food engineering, food quality assurance, bio-energy and other relevant subjects.
- ◆ Transfer of technologies and consultancy in different aspects related to food processing industry.

II. STAFF POSITION AND FUND UTILIZATION

Table 1 Total Manpower available with the college as on 31.03.2023

Sr. No.	Name of post	Pay Scale (Rs.)	B.H.	Sanctioned	Filled	Vacant
1	Principal	37400-67000 (10000 AGP)	12950	1	0	1
2	Professor	37400-67000 (10000 AGP)	12950	3	3	0
3	Associate Professor	37400-67000 (9000 AGP)	12950	4	4	0
			5073	1	1	0
			6502-3	1	1	0
4	Assistant Professor	15600-39100 (6000 AGP)	12950	19	17	2
			6502-3	4	0	4
			12075	1	1	0
5	Senior Research Assistant/ Assistant Instructor	39900-126600	12950	2	2	0
			5073	2	1	1
			6502-3	1	0	1
6	Laboratory Technician	29200-92300	12950	2	2	0
7	Mechanic	25500-81100	12950	1	1	0
8	Assistant Administrative Officer	44900-142400	12950	1	1	0
9	Head Clerk	35400-112400	5073	1	1	0
10	Senior Clerk	25500-81100	12950	1	1	0
			5073	1	0	1
11	Junior Clerk	19900-63200	12950	1	0	1
			5073	1	1	0
12	Driver	19900-63200	5073	1	0	1
13	Research Associate	38000+HRA	12993-21	1	1	0
14	Research Associate	38000+HRA	12960	2	2	0
			12969	1	1	0
15	Laboratory Attendant / Peon / Helper / Lab Boy	14800-47100	12075	1	0	1
			5073	4	2	2
			6502-3	1	0	1
TOTAL				59	43	16

Table 2 Budget heads wise sanctioned grant and utilization (2022-23)

SN	Scheme	Budget Head	Sanctioned Grant			Expenditure			Fund Utilization %				Income		
			Pay&Allow	Rec	Non Rec	Total	Pay & Allow	Rec	Non Rec	Total	Pay & Allow	Rec		Non Rec	Total
(i)	(ii)	(iii)	(iv)	(v)	(vi)	(vii)	(viii)	(ix)	(x)	(xi)	(xii)	(xiii)	(ivx)	(vx)	(xvi)
Plan															
1	Development of various biogas plants to use vegetative wastes	12075	0	3.00	0	3.00	0	2.51	0	2.51	0	83.79	0	83.79	0
2	Establishment of College of Food Processing Technology & Bio-Energy	12950	557.05	42.00	2.47	601.52	551.27	41.89	2.46	595.62	98.96	99.73	99.71	99.02	25.06
3	Post Harvest management of some important crops of middle Gujarat	12960	13.58	9.00	1.50	24.08	13.46	8.94	1.50	23.90	99.13	99.37	100.00	99.28	0
4	Development of irradiation technology for agricultural, animal dairy and food products	12969	6.69	5.00	1.50	13.19	6.62	4.99	1.50	13.11	98.97	99.99	100.00	99.43	0.006
5	Establishment of students training centre for food processing	12969-01	0	12.00	0	12.00	0	11.98	0	11.98	0	99.83	0	99.83	0
6	Strengthening of students training cum coaching centre	12969-02	0	12.00	0	12.00	0	11.80	0	11.80	0	98.33	0	98.33	0

7	Establishment of department of food safety and testing at Anand	12987-11	0	22.00	0	22.00	0	22.00	0	21.75	0	21.75	0	98.86	0	98.86	0
8	Establishment of instructional processing facilities for students	12987-14	0	6.00	2.50	8.50	0	5.93	2.49	8.42	0	98.93	99.60	99.17	0		
9	Development of food decontamination technology for safety and quality of fresh and minimally processed fruits and vegetables	12993-21	7.11	8.00	0	15.11	7.05	7.98	0	15.03	99.15	99.75	0	99.58	0.06		
10	Training programme on food processing technology	12988-04	0	11.00	0	11.00	0	10.77	0	10.77	0	97.93	0	97.93	0		
11	Upgrading of the students facilities at different campuses	12865	4.80	1.50	1.60	7.90	3.56	1.49	1.59	6.64	74.16	99.33	99.33	84.16	0		
12	Modernizing the students facilities at different campuses	12967	0	0.90	0	0.90	0	0.89	0	0.89	0	98.88	0	98.88	0		
13	Scheme for establishing the office of the director of student welfare, counselling and placement cell	12967-2	0	0.65	0.90	1.55	0	0.65	0.59	1.24	0	100.00	65.55	80.55	0		

14	Award of fellowship to under graduate students in various faculties of AAU.	12967-01	0	0.90	0	0.90	0	0.90	0	0	0.90	0	100.00	0	100.00	0	100.00	0	25.126
15	Award of fellowship to post graduate students in various faculties of AAU.	12703	0	0.66	0	0.66	0	0.66	0	0	0.66	0	100.00	0	100.00	0	100.00	0	0
16	Addition of the facilities for organizing Rural Agricultural Work Experience (RAWEX)	12930	0	0.99	0	0.99	0	0.99	0	0	0.99	0	100.00	0	100.00	0	100.00	0	0
17	Strengthening of Polytechnic in Food Science & Home Economics	12957	76.61	21.60	3.06	101.27	76.12	21.55	3.05	100.72	99.36	99.76	99.02	97.41	98.42	99.47	98.83	826.93	13.18
Total			665.84	157.20	13.53	836.57	658.08	155.67	13.18	826.93	98.83	99.02	97.41	98.42	99.47	98.83	826.93	13.18	25.126

Non Plan

1	Establishment Agril Product Process Engineering, Dairy Science College	5073-00	82.50	5.00	0	87.50	52.65	4.95	0	57.60	63.81	99.00	0	81.40	0	81.40	0	0	0
2	Esta. of Polytechnic in Home Science & Economics, FPT&BE	5229-00	69.00	13.00	0	82.00	49.77	12.73	0	62.50	72.13	97.92	0	85.02	0	85.02	0	0.19	0
3	Department of Agricultural Product Process Engineering	6502-03	33.50	2.00	0	35.50	33.25	1.77	0	35.02	99.25	88.50	0	93.87	0	93.87	0	0	0
4	Strengthening of Existing School Of Baking	7228-01	3.35	0.92	0	4.27	3.32	0.79	0	4.11	99.10	87.77	0	93.43	0	93.43	0	0	0
Total			188.35	20.92	0	209.27	138.99	20.24	0	159.23	73.79	96.74	0	85.26	0	85.26	0	0	0

ICAR

3	Rural Entrepreneurship Awareness and Development	15657-00	0	4.95	0	4.95	0	4.95	0	4.95	0	4.95	0	100.00	0	100.00	0
4	National Talent Scholarship	15658-00	0	5.03	0	5.03	0	5.03	0	5.03	0	5.03	0	100.00	0	100.00	0
5		15659-00	0	1.20	0	1.20	0	1.20	0	1.20	0	1.20	0	100.00	0	100.00	0
	Total		0	11.18	0	11.18	0	11.18	0	11.18	0	11.18	0	100.00	0	100.00	0

Other agency

1	National Service Scheme	18273-00	0	0.45	0	0.45	0	0.44	0	0.44	0	0.44	0	97.77	0	97.77	0
2	ICAR Junior Research Fellowship for post graduate students	18311-07	0	5.12	0	5.12	0	5.12	0	5.12	0	5.12	0	100.00	0	100.00	0
4	ICAR Senior Research Fellowship for Ph.D Students	18457-35	0	10.38	0	10.38	0	6.15	0	6.15	0	6.15	0	59.24	0	59.24	0
5	Bhutan Student Hostel Fees	18557-67	0	23.52	0	23.52	0	1.58	0	1.58	0	1.58	0	6.75	0	6.75	0
6	Swadeshi Science Movement	18557-68	0	0.30	0	0.30	0	0.30	0	0.30	0	0.30	0	100.00	0	100.00	0
7	Minimal Processing Unit to Enhance Quality of Fruits & Vegetables	18557-79S	0	0	10.89	0	10.89	0	9.74	0	9.74	0	89.43	0	89.43	0	0
8		18557-98	0	64.26	11.63	75.89	0	54.15	0	54.15	0	54.15	0	84.26	0	84.26	0
	Total		0	104.03	22.52	126.55	0	67.74	9.74	77.48	0	77.48	43.25	65.11	43.25	52.68	0

Table 3 Summary of sanctioned grant and utilization (2022-23)

SN	Scheme (ii)	Sanctioned Grant				Expenditure				Fund Utilization %				Income (xi)
		Pay & Allow (iii)	Rec (iv)	Non Rec (v)	Total (vi)	Pay & Allow (vii)	Rec (viii)	Non Rec (ix)	Total (x)	Pay & Allow (xii)	Rec (xiii)	Non Rec (ivx)	Total (vix)	
1	Plan	665.84	157.20	13.53	836.57	658.08	155.67	13.18	826.93	98.83	99.02	97.41	98.42	25.126
2	Non Plan	188.35	20.92	0	209.27	138.99	20.24	0	159.23	73.79	96.74	0	85.26	0
3	ICAR	0	11.18	0	11.18	0	11.18	0	11.18	0	100.00	0	100.00	0
4	Other agency	0	104.03	22.52	126.55	0	67.74	9.74	77.48	0	65.11	43.25	52.68	0
Total		854.19	293.33	36.05	1183.57	797.07	254.83	22.92	1074.82	93.31	86.87	63.57	81.25	25.126
% of total														

Fund utilization	%
Pay and Allowances	: 93.31
Recurring Contingencies	: 86.87
Non-Recurring Contingencies	: 63.57
Overall	: 81.25

III. ACADEMIC PROGRAMMES

The details regarding the degree programmes offered, academic achievement, category wise students' strength during the year, scholarships awarded to the students, B.Tech. training, M.Tech and Ph.D. theses submitted as well as the details regarding subjects offered during B.Tech., M.Tech. and Ph.D. (FPT/FT) programmes for the academic year 2022-23 are included in this section.

Table 4 Eligibility criteria for admission in various degree programmes

Name of the graduate programme	Category wise minimum % requirement of marks in theory subjects in Physics, Chemistry and Mathematics of HSSCE examination			
	General	SC	ST	SEBC
B.Tech. (Food Technology)	40	35	35	40
	Admission is considered on the merit basis of 60% of PCM theory and 40 % GUJCET			
B.Tech. (Food Processing Technology) D-to-D	Admission is considered on the merit basis of 60% of OGPA/ percentages achieved in polytechnic and 40 % of entrance test			
M.Tech. (Food Technology)	A candidate (4 Years Bachelor's degree in B.Tech.(FT) / B.Tech. (Agril. Engg.) is considered on the merit basis of 50% of OGPA (percentage basis) of the last degree and 50 % of common state level entrance examination (a candidate shall have to obtain at least 50% of marks in common entrance examination so as to become eligible for merit list). A candidate who opts for admission on payment basis will be eligible for admission on payment seats by obtaining at least 45% of marks in common entrance examination.			
Ph.D. (Food Technology)	A candidate (M.Tech. in respective discipline) is considered on the merit basis of 6.0 out of 10 points or 60% of OGPA for reserved categories and 6.5 out of 10 points or 65% of OGPA for other candidates and 50 % of common state level entrance examination (a candidate shall have to obtain at least 50% of marks in common entrance examination so as to become eligible for merit list). A candidate who opts for admission on payment basis will be eligible for admission on payment seats by obtaining at least 45% of marks in common entrance examination.			

Table 5(a) Students intake and admitted in different graduation programmes (2022-23)

Degree	Name of the College	Admission Capacity		No of students
		Gen/SC/ST/OBC	ICAR	Admitted
B.Tech. (FT)	Food Processing Technology & Bio-Energy, Anand	51	12	63
B.Tech. (FT) D-to-D	Food Processing Technology & Bio-Energy, Anand	8	0	8
M.Tech. (FPT)	Food Processing Technology & Bio-Energy, Anand	7	2	9
M.Tech. (FPE)	Food Processing Technology & Bio-Energy, Anand	2	0	2
M.Tech. (FSQ)	Food Processing Technology & Bio-Energy, Anand	2	1	3
Ph.D. (FT)	Food Processing Technology & Bio-Energy, Anand	0	2	2

*Includes Gen/SC/ST/SEBC (34 seats), ICAR (2 seats), other board (2 seats), NRI (3 seats) and PC (1 seat)

Table 5(b) Students admitted in different post-graduation programmes (2022-23)

Sr. No.	Subject	Specialization	M. Tech.		Ph.D.		Total
			Regular	ICAR	Regular	ICAR	
1	Food Technology	Food Processing Technology	7	2	0	2	11
2		Food Process Engineering	2	0	0	0	2
3		Food Safety and Quality Assurance	2	1	0	0	3
		Total	11	3	0	2	16

Table 6(a) Student evaluation as per V Dean' Committee Recommendations

Examination	UG	PG
Internal (percentage)	50	50
External (percentage)	50	50
Other (percentage)	-	-

Table 6(b) Frequency of student evaluation

	UG	PG
Mid-term theory test (UG) and one hourly tests (PG)	1	2
Internal Practical	1	-
Semester End Practical	-	1
Semester End Theory	1	1
Others (Assignments/Presentations)	-	2

Table 6(c) Examination and weightage for UG

- ◆ External theory (50%)
- ◆ Internal Theory + Practical (50%)
 - ◆ Courses with Theory and Practical
Mid-term Exam (30%) + Assignment (5%) in practical oriented courses + Practical (15%)
 - ◆ Courses with only Theory
Mid-term Exam (40%) + Assignment (10%)
 - ◆ Courses with only Practical:
(100%) Internal

Table 6(d) Examination and weightage for PG

- ◆ Self-study (Assignments & Presentation)
Theory (20 marks)
- ◆ Internal tests
Theory (30 marks) and Practical (40 marks)
- ◆ Semester-end Examination
Theory (50 marks) and Practical (60 marks)
- ◆ Total marks
Theory (100 marks) and Practical (100 marks)

Table 7 Passed Out (Graduates and Post Graduates) of AAU in 2022

Sr. No.	Degree	First Class with Distinction	First Class	Second Class	Pass Class	Total
1	B.Tech. (FT)	4	32	12	0	48
UG Total						
2	M.Tech. (FPT)	8	0	0	0	8
3	Ph.D.	3	0	0	0	1
PG (M.Tech. & Ph.D.) Total						
Total Passed out						

Table 8 Class schedules of odd semester (2022-23)

College of Food Processing Technology & Bio-Energy, AAU, Anand
Tentative Class Schedule for First Semester B.Tech (FT) w.e.f.: 01/10/2022

Time / Day	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday (1 st , 3 rd & 5 th)
9:00 – 10:00	FPE-111 (L) AN	FPE-111 (L) AN	FPE-112 (L) MM	MATH-111 (L) KCM 8:00 – 10:00	FQA-112 (L) AMP	FPE-113 (L) NVS
10:00-11:00	ESD 111 (L) SSK	MATH-110 AN (L)	FBM-111 (L) PSP	FQA-111(L) RD	FQA-111 (L) RD	
11:00– 12:00	FQA-112 (L) AMP			ENG-111 (L) NC	MATH-110 AN (L)	
12:00 – 13:30	LUNCH BREAK					
13:30– 15:30	FPE-112(P) I MM	ESD (P) II SSK	FPE-112(P) II MM	FQA-112(P) I AMP	ESD (P) I SSK	SRC Activities
	FPE 111 (P) II AN	FBM-111 (P) III PSP	FBM-111 (P) I PSP	FBM-111 (P) II PSP	FQA-112(P) II AMP	
	FQA-112(P) III AMP	FQA-111(P) I RD	FPE 111 (P) III AN	ESD (P) III SSK	FQA-111(P) III RD	
15:35 – 17:35	ENG-111 (P) (II) NC	FPE-113 (P) II NVS	ENG-111 (P) (I) NC	FPE-112(P) II MM	FQA-111(P) II RD	NSS
	FPE-113 (P) III NVS	FPE-112(P) III MM	FPE-113 (P) II NVS	FPE-113 (P) I NVS	FPE-112(P) III MM	
	FPE-112(P) I MM	FPE-113 (P) I NVS	FPE-113 (P) III NVS	ENG-111 (P) (III) NC	FPE 111 (P) I AN	

Details of Courses and Course Teachers

S. No.	Course No.	Title of the Course	Credits	Teacher's Name
1	FQA 111	General Microbiology	3 (2+1)	R.Dhingani
2	FQA 112	Food Chemistry of Macronutrients	3 (2+1)	A.M.Patel
3	ENG 111	English Language	2 (1+1)	Nischal Chavda
4	MATH 111	Engineering Mathematics-I	2 (2+0)	Ms.K.C.Mer
5	ESD 111	Environmental Sciences & Disaster Management	2 (1+1)	S. S. Kapdi
6	FPE 111	Basic Electrical Engineering	3 (2+1)	A.Nakiya
7	FPE 112	Workshop Technology	3 (1+2)	Mahesh Makwana
8	FPE 113	Engineering Drawing and Graphics	3 (1+2)	Nirav Shah
9	FBM 111	Computer Programming and Data Structures	2 (1+1)	P.S. Parsania
	PED111	NSS	1 (0+1)*	A.Nakiya
	MATH-110	Supplementary Course on Mathematics	2 (2+0)*	A.Nakiya
		Total	23(13+10)	

* Non-Credit Course

No. AAU/FPTBE/UGAcad/1458/22

Date: 28/09/2022 Principal & Dean

Copy f.w.r.s. to:

- 1 Registrar, AAU, Anand
- 2 Chairman, SRC, FPTBE, AAU, Anand
- 3 HoD: FPT/FPE/FQA/BE/PHT/FBM/FST/FPO

Copy for information & necessary action to:

- 4 All concerned Teachers
- 5 Student's notice board
- 6 Academic (P.G.)/Exam Branch, T&P, FPTBE, AAU, Anand.

College of Food Processing Technology & Bio-Energy, AAU, Anand
Tentative Class Schedule for Third Semester B.Tech (FT) Academic Year:2022-23
w.e.f. 10/08/2022

OFFICE ORDER

Time / Day	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday (1 st , 3 rd & 5 th)
9:00 – 10:00	FPE-231 (L) (MM)	STAT 231 (L) (VBD)	STAT 231-(P) I&II (VBD)	FQA 232 (L) (BHJ)	FQA 232 (L) (BHJ)	FPE-232 (L) (KVV)
10:00 – 11:00	FQA-231(L) KSD	FQA-231(L) KSD		FPE 233 (L) (AN)	FPT 231 (L) (GPT)	
11:00 – 12:00	FPE-232 (L) (KVV)	FPT-232 (L) (SHA-KVV)	FPT-232 (L) (SHA-KVV)	FPE-231 (L) (MM)	FPE 233 (L) (AN)	
12:00– 13:30	LUNCH BREAK					
13:30– 15:30	FQA 232 (P) II BHJ	FQA 232 (P) I BHJ		FPE-231(P) II (MM)		NSS
	FQA-231(P) I (KSD)	FQA-231(P) II (KSD)	FPE 233 (P) II (AN)	FPE-232 (P) I (KVV)	FPE-231(P) I (MM)	
15:35 – 17:35		FPT-232 (P) I (KVV-SVA)	SRC Activities	FPE-232 (P) II (KVV)	FPT 231 (P) II GPT	
	FPT-232 (P) II (KVV-SVA)			FPT 231 (P) I GPT	FPE 233 (P) I (AN)	

Details of Courses and Course Teachers

S. No.	Course No.	Title of the Course	Credits	Teacher's Name
1	FQA 231	Food Biochemistry and Nutrition	3 (2+1)	Sh.K.S.Damle
2	FQA 232	Industrial Microbiology	3 (2+1)	Dr.B.H.Joshi
3	FPE 231	Heat and Mass Transfer in Food Processing	3(2+1)	Er.Mahesh Makwana
4	FPE 232	Food Refrigeration and Cold Chain	3 (2+1)	Dr.K.V.Vala
5	FPE 233	Fundamentals of Food Engineering	3 (2+1)	Dr.A.Nema
6	FPT 231	Processing Technology of Liquid Milk	2 (1+1)	Dr.G.vind P.T.
7	FPT 232	Processing Technology of Cereals	3 (2+1)	Dr.S.H.Akbari(T) Dr.K.V.Vala(T&P) Dr.S.V.Anadani(P)
8	STAT 231	Statistical Methods and Numerical Analysis	2 (1+1)	Dr.V.B.Darji
9	PED 231	NSS	1 (0+1)*	A.N.Nakiya
		Total	22(14+8)	

* Non-Credit Course

Down
Principal & Dean

No. AAU/FPTBE/UGAcad/ 1028 /22 Date: 06-08-2022

Copy f.w.r.s. to:

- 1 Registrar, AAU, Anand
- 2 Chairman, SRC, FPTBE, AAU, Anand
- 3 HoD: FPT / FPE / FQA / BE / PHE / FBM/FST/FPO

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- 4 All concerned Teachers
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College of Food Processing Technology & Bio-Energy, AAU, Anand
Tentative Class Schedule of Fifth Semester B.Tech (FT) Academic Year: 2022-23

OFFICE ORDER

w.e.f.18/07/2022

Time / Day	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday (1 st , 3 rd & 5 th)
9:00-10:00	FPE-352-(L) (KVV)	FPE-352-(L) (KVV)	FBM-352 (L) DBP	FBM-352 (L) DBP	FPE-351 (L) VBB	FPE-351 (L) VBB
10:00-11:00	FPT-353 (L) (SB-DP)	FPT-351 (L) (AVR)	FPT-351 (L) (AVR)	FPT-353 (L) (SB-DP)	FBM-351 (L) PSP	
11:00-12:00		FQA-351 (L) HGB	FPT-352 (L) (HP)	FPT-352 (L) (HP)		
12:00-13:30	LUNCH BREAK					
13:30-15:30	FBM-351 (P) I PSP		FPE-352(P) I (KVV)	FPT-351(P) II (AVR-SVA)	FBM-351 (P) II PSP	SRC Activities
	FPE-352(P) II (KVV)		FQA-351 (P) II HGB	FQA-351 (P) I HGB	FPT-351(P) I (AVR-SVA)	
15:35-17:35	FBM-351 (P) II PSP	FPT-352(P) II (NS)	FPE-351 (P) II JPR	FPE-351 (P) I JPR	FBM-351 (P) I PSP	
	FPT-352(P) I (NS)	FPT- 353(P) I (DP-SB)	FQA-351 (P) I HGB	FQA-351 (P) II HGB	FPT- 353(P) II (DP-SB)	

Details of Courses and Course Teachers

S. No.	Course No.	Title of the course	Credits	Teacher's Name
1	FQA 351	Instrumental Techniques in Food Analysis	3 (1+2)	Dr.H.G.Bhatt
2	FPE 351	Food Storage Engineering	3 (2+1)	Dr.V.B.Bhalodiya(T) Er.J.P.Rathod (P)
3	FPE 352	Food Process Equipment Design	3 (2+1)	Dr.K.V.Vala
4	FPT 351	Design & Formulation of Foods	3 (2+1)	Dr.A.V.Ravani (T&P) Dr.S.V.Anadani (P)
5	FPT 352	Processing Technology of Fruits and Vegetables	3 (2+1)	Dr.H.Pandey (T) Dr.Nilesh Sardar (P)
6	FPT 353	Bakery, Confectionery and Snack Products	3 (2+1)	Dr.Devesh Patel Dr.Suresh Bhise
7	FBM 351	ICT Applications in Food Industry	3 (1+2)	Dr.P.S. Parsania
8	FBM 352	Marketing Management and International Trade	2 (2+0)	Dr.Deval Patel
		Total	23 (14+9)	

No. AAU/FPTBE/UGAcad/ 854 / 2022 Date: 16 – 07 - 2022

(Signature)
Principal & Dean

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Copy for information & necessary action to:

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- 5 Student's notice board(UG)
- 6 Academic (P.G.) / Exam Branch / T&P, FPTBE, AAU, Anand.

College of Food Processing Technology & Bio-Energy, AAU, Anand
Tentative Class Schedule for Seventh Semester B.Tech (FT) Academic Year: 2022-23

OFFICE ORDER

W.e.f.:18/07/2022

Time / Day	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday (1 st , 3 rd & 5 th)
9:00 – 13.00	FPO 471(1) RBM/NRS	FPO 471(2) RBM/NRS	FPO 471(2) KSD/RD	FPO 471(1) KSD/RD	FBM 472(L) SD/DBP (9.00-10.00)	FPO 473
	FPO 472 (2) THB/AN	FPO 472 (1) THB/AN	FPO 472 (1) JKM/AMP	FPO 472 (2) JKM/AMP	FPO 473 (10.00-12.00)	
13.00– 14:00	LUNCH BREAK					
14:00– 18.00	FPO 471(1) SRB/GPT	FPO 471(2) SRB/GPT	FPO 471(1) RBM/NRS FPO 471(2) SRB/GPT (14.00-16.00)	FBM 472 (P) (II) SD/DBP 13.30- 15.30 FBM 471 (P) (I) NMC 13.30-15.30	FBM 471(L) NMC 13.30-14.30	FPO 474 13.30-17.30
	FPO 472 (2) AVR/SA	FPO 472 (1) AVR/SA	FPO 472 (2) THB/AN FPO 472 (1) AVR/SA (16.00- 18.00)	FPO 473 15.30-17.30	FBM 471 (P) II NMC FBM 472(P)I SD/DBP 14.30-16.30	

Details of Courses and Course Teachers

S. No.	Course No.	Semester-VII	Credits	Teacher's Name
1	FBM 471	Communication and Soft Skills Development	2 (1+1)	Dr.Nischal Chavda
2	FBM 472	Project Preparation and Management	2 (1+1)	Dr.Samit Dutta Dr.D.B.Patel
3	FPO 471	Student READY - Experiential Learning Programme – I	7 (0+7)	Dr.Ramesh Modi Dr.S.R.Bhise Dr.Govind P.T. Sh.K.S.Damle Sh.Rashmin Dhingani Er.Nilesh Sardar
4	FPO 472	Student READY - Experiential Learning Programme – II	7 (0+7)	Dr.A.V. Ravani Dr.A.Nema Dr.T.H.Bhatt Dr.A.M.Patel Dr.J.K.Momin Dr.S.V.Anadani
5	FPO 473	Student READY - Research Project	3 (0+3)	Course Coordinator: Dr.S.H.Akbari & Project Advisor: Concerned Faculty
6	FPO 474	Student READY – Seminar	1 (0+1)	Dr.S.H.Akbari Dr.A.V.Ravani
		Total	22 (2+20)	

No. AAU / FPTBE / UGAcad / 853 / 2022 Date: 16-07-2022

(Signature)
Principal & Dean

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- 5 Student's notice board
- 6 Academic (PG) / Exam Branch / T&P, FPTBE, AAU, Anand.

Table 9 Class schedules of even semester (2022-23)

College of Food Processing Technology & Bio-Energy, AAU, Anand

OFFICE ORDER

Tentative Class Schedule for Fourth Semester B.Tech.(FT) w.e.f.: 02/01/2023

Time / Day	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday (1 st , 3 rd & 5 th)
9:00 – 10:00	FQA 241 (L) RD	FPT 244 (L) GPT	FQA 241 (L) RD	FPT 242 RBM (L)	FPT 242 RBM (L)	FPT 244 (L) GPT
10:00 – 11:00	FQA 242 (L) JKM	FPE 241 (L) VBB	FPT 241 (L) SB	FPT 241 (L) SB	FPT 243 (L) SHA/AN	
11:00 – 12:00	FPT 243 (L) SHA/AN		FPE 241 (L) VBB	FBM 241 (L) DP	FBM 241 (L) DP	
12:00 – 13:30	LUNCH BREAK					
13:30 – 15:30	FQA 242 (P) I JKM	FQA 241 (P) I RD	FQA 242 (P) II JKM	FQA 241 (P) II RD	FPT 243 (P) I AN-SA	NSS
	FPT 243 (P) II AN-SA	FPE 241 (P) II VBB	FPE 241 (P) I VBB			
15:35 – 17:35	FPT 242 RBM (P) II	FPT 242 RBM (P) I	FPT 241 (P) I JPR	SRC Activities		
	FPT 244 (P) I HGB	FPT 244 (P) II HGB			FPT 241 (P) II JPR	

Details of Courses and Course Teachers

S. No.	Semester-IV		Credits	Name of course Teachers
1	FQA 241	Food Biotechnology	3 (2+1)	Sh. R.Dhingani
2	FQA 242	Food Plant Sanitation	2 (1+1)	Dr. J.K.Momin
3	FPE 241	Food Plant Utilities & Services	3 (2+1)	Dr. V.B.Bhalodiya
4	FPT 241	Unit Operations in Food Processing	3 (2+1)	Dr.S.Bhise(T) Er.J.P.Rathod(P)
5	FPT 242	Processing Technology of Dairy Products	3 (2+1)	Dr. Ramesh Modi
6	FPT 243	Processing Technology of Legumes and Oilseeds	3 (2+1)	Dr. S.H.Akbari(T) Dr. A.Nema (T&P) Ms.Swati Anadani(P)
7	FPT 244	Processing of Spices and Plantation Crops	3 (2+1)	Dr. Govind P.T. (T) Dr.H.G.Bhatt (P)
8	FBM 241	Business Management and Economics	2 (2+0)	Dr. D.B.Patel
	PED 241	NCC/NSS/Physical Education	1 (0+1)*	Dr. A.N.Nakiya
	Total		22 (15+7)	Venue: Lecture Hall-III

*indicates non-credit course

Donli
Principal & Dean
Date: 02/01/2023

No. AAU/FPTBE/UGAcad/ 2264 /23

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- 5 All concerned Teachers
- 6 Student's notice board
- 7 Academic (P.G.)/Exam Branch/T&P, FPTBE, AAU, Anand

College of Food Processing Technology & Bio-Energy, AAU, Anand
OFFICE ORDER

Tentative Class Schedule for Sixth Semester B.Tech(FT) w.e.f.: 02/01/2023

Time / Day	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday (1 st , 3 rd & 5 th)
9:00 – 10:00	FPT 364(L) RBM	FPT 363 (L) SB	FPT 364(L) RBM	FQA 362 (L) SD	FQA 362 (L) SD	FPT 363 (L) SH
10:00 – 11:00	FPT 362 (L) HP	FPE 361(L) THB	FPE 362 (L) SSK	FPE 361(L) THB	FPT 362 (L) HP	
11:00 – 12:00	FQA 361 (L) KSD	FPT 361 (L) GPT	FBM 361 (L) DP		FPT 361 (L) GPT	Visit to Central Library
12:00 – 13:30	LUNCH BREAK					
13:30 – 15:30		FQA 361 (P) I KSD	FQA 361 (P) II KSD	FPT 361 (P) II NRS	FPT 361 (P) I NRS	SRC Activities
		FPE 362 (P) I SSK	FPT 362 (P) II NRS	FPT 364(P) I RBM-JPR	FPE 362 (P) II SSK	
15:35 – 17:35				FPT 364(P) II RBM-JPR	FPT 363 (P) II SB	
		FPT 363 (P) I SB	FBM 361 (P)I DP	FPE 361 (P)II THB	FPE 361 (P)I THB	

Details of Courses and Course Teachers

	Semester-VI		Credits	Name of course Teachers
1	FQA 361	Food Additives and Preservatives	2 (1+1)	Sh. K.S.Damle
2	FQA 362	Food Quality, Safety Standards and Certification	2 (2+0)	Dr. S.Dutta
3	FPE 361	Instrumentation and Process Control in Food Industry	3 (2+1)	Er.Tanmay Bhatt
4	FPE 362	Applications of Renewable Energy in Food Processing	2(1+1)	Dr.S.S.Kapdi
5	FPT 361	Processing of Meat, Fish & Poultry Products	3 (2+1)	Dr.Govind P.T.(T) Er.Nilesh Sardar (P)
6	FPT 362	Processing Technology of Beverages	3 (2+1)	Dr.H.Pandey(T) Er.Nilesh Sardar (P)
7	FPT 363	Sensory Evaluation of Food Products	3 (2+1)	Dr.Suresh Bhise
8	FPT 364	Food Packaging Technology and Equipment	3 (2+1)	Dr.Ramesh.Modi (T&P) Er.J.P.Rathod (P)
9	FBM 361	Entrepreneurship Development	2 (1+1)	Dr.D.B.Patel
		Total	23 (15+8)	Venue: Lecture Hall-IV

(Signature)
Principal & Dean

No. AAU/FPTBE/UGAcad/ 2265 /2023

Date: 02/01/2023

Copy f.w.r.s. to:

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- 2 Chairman, SRC, FPTBE, AAU, Anand
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- 5 Student's notice board
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**College of Food Processing Technology & Bio-Energy,
AAU, Anand**

OFFICE ORDER

**Tentative Schedule for the Eighth Semester B.Tech.(FT) during
Academic Year 2022-23.**

S. No.	Course No.	Title of the Course	Credits	Duration	Name of Teachers
1	FPO 481	Student READY - Industrial Tour	2 (0+2)	23-24/12/2022 (Registration and Payment of Fees) 26/12/2022 onwards (Industrial Tour)	Dr.S.S.Kapdi Ms. Nimisha Jariwala
2	FPO 482	Student READY - Internship/In-Plant Training	20 (0+20)	12/01/2023 onwards	Dr.Suresh Bhise
Total Credits			22		


Principal & Dean

No. AAU/FPTBE/UGAcad/ 2140-41/22

Date: 25/12/22

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Academic Achievements

Table 10 Year wise students passed out

Year	Ph.D.	M.Tech.	B.Tech.	Total
2005	-	5	-	5
2006	-	1	-	1
2007	-	1	-	1
2008	-	2	-	2
2009	1	6	-	7
2010	-	5	-	5
2011	-	6	-	6
2012	-	7	-	7
2013	-	13	21	34
2014	1	13	25	39
2015	1	8	34	43
2016	-	9	32	41
2017	-	7	33	40
2018	9	10	34	53
2019	6	8	38	52
2020	1	8	37	46
2021	3	7	40	50
2022	3	8	48	59
Total	12	93	179	491

Table 11 Semester- wise results of students of B.Tech/ M.Tech/ PhD (FPT)

The semester wise results of students admitted in various years of B.Tech/ M.Tech/ Ph.D. (FPT) are given below:

PG TABLE

Degree (Admission Year)	Semester	Dist.	First Class	Second Class	Pass Class	Fail	Total	Students Dropped
Ph.D. (2018-19)	III	4	0	0	0	0	4	0
	IV	4	0	0	0	0	4	0
	V	4	0	0	0	0	4	0
	VI	4	0	0	0	0	4	0
	VII	2	0	0	0	0	2	0
	VIII	2	0	0	0	0	2	0
Ph.D. (2019-20)	I	1	0	0	0	0	1	0
	II	1	0	0	0	0	1	0
	III	1	0	0	0	0	1	0
	IV	1	0	0	0	0	1	0
	V	1	0	0	0	0	1	0
	VI	1	0	0	0	0	1	0
Ph.D. (2020-21)	I	1	0	0	0	0	1	0
	II	1	0	0	0	0	1	0
	III	1	0	0	0	0	1	0
	IV	1	0	0	0	0	1	0
	V	1	0	0	0	0	1	0
Ph.D. (2021-22)	I	1	0	0	0	0	1	0
	II	1	0	0	0	0	1	0
	III	1	0	0	0	0	1	0
Ph.D. (2022-23)	I							
M. Tech. (2020-21)	I	4	3	1	0	0	8	0
	II	6	1	1	0	0	8	0
	III	6	1	1	0	0	8	0
	IV	6	1	1	0	0	8	0
M. Tech. (2021-22)	I	4	3	0	0	0	7	0
	II	3	4	0	0	0	07	0
	III	3	4	0	0	0	07	0
M. Tech. (2022-23)	I

(* Including In service)

UG TABLE

Degree (Admission Year)	Semester	Dist.	First Class	Second Class	Pass Class	Fail	Total	Students Dropped
B. Tech.(2009- 10)	I	6	6	10	3	1	26	-
	II	5	6	6	3	6	26	2
	III	5	8	5	2	4	24	1
	IV	4	9	6	3	1	23	-
	V	6	8	4	5	0	23	-
	VI	6	9	7	1	0	23	2
	VII	6	9	6	0	0	21	-
	VIII	21	0	0	0	0	21	-
B. Tech.(2010- 11)	I	4	6	14	7	4	35	1
	II	0	8	6	11	11	36	6
	III	3	7	10	8	4	32	6
	IV	3	5	17	2	0	27	-
	V	3	11	12	1	0	27	-
	VI	6	8	9	1	0	25	1
	VII	2	11	08	4	1	26	1
	VIII	24	1	0	0	0	25	-
B. Tech.(2011- 12)	I	6	7	5	4	7	29	6
	II	4	6	10	11	1	32	4
	III	4	6	14	6	6	36	3
	IV	3	10	11	4	4	32	1
	V	2	11	17	2	2	34	1
	VI	5	12	16	0	0	33	-
	VII	1	11	20	2	0	34	-
	VIII	32	2	-	-	-	34	-
B.Tech. (2012- 13)	I	1	8	11	4	14	38	5
	II	3	9	6	6	13	37	11
	III	3	9	9	3	6	30	-
	IV	7	10	8	5	3	33	1
	V	3	10	10	5	3	31	-
	VI	5	10	16	1	0	32	-
	VII	8	11	11	1	1	32	-
	VIII	22	7	03	0	0	32	-
B.Tech. (2013- 14)	I	7	8	11	13	5	44	3
	II	4	6	8	6	14	38	8
	III	7	6	14	4	7	38	4
	IV	11	14	9	0	0	34	-

	V	7	13	13	1	1	35	-
	VI	10	16	8	1	0	35	2
	VII	7	15	11	0	0	33	-
	VIII	8	12	13	0	0	33	-
B.Tech. (2014-15)	I	5	5	7	7	9	33	4
	II	5	11	4	6	4	30	-
	III	4	10	12	5	8	39	1
	IV	6	6	16	5	5	38	4
	V	9	15	10	0	2	36	2
	VI	11	17	3	1	0	32	-
	VII	8	15	7	3	1	34	-
	VIII	34	0	0	0	0	0	-
B. Tech.(2015-16)	I	7	8	5	8	6	34	3
	II	6	9	10	3	3	31	3
	III	5	16	12	0	1	34	-
	IV	2	11	8	16	2	39	-
	V	10	18	5	6	0	39	-
	VI	7	20	12	0	0	39	-
	VII	4	15	13	5	2	39	-
	VIII	09	20	10	00	0	39	
B.Tech. (2016-17)	I	8	12	13	1	5	39	4
	II	10	5	6	11	2	34	1
	III	10	6	10	10	2	38	1
	IV	11	12	13	1	0	37	-
	V	14	10	11	2	0	37	-
	VI	-	-	-	-	-	37	
	VII	-	-	-	-	--	37	
	VIII	10	15	11	01	00	37	
B.Tech. (2017-18)	I	3	7	17	13	7	47	3
	II	5	8	22	6	4	45	5
	III	4	10	20	2	13	49	4
	IV	5	15	27	0	0	47	5
	V	5	21	21	0	0	47	5
	VI	5	28	15	0	0	48	5
	VII	5	31	12	0	0	48	5
	VIII	3	7	17	13	7	47	3
B.Tech. F.T. (2017-18)	I	3	10	18	3	0	34	-
	II							
	III	2	9	15	8	1	35	-

	IV	2	10	15	11	1	39	-
	V							
	VI							
	VII							
	VIII							
B.Tech. F.T. (2018-19)	I	3	7	17	13	7	47	
	II	5	8	22	6	4	45	
	III	4	10	20	2	13	49	
	IV	5	15	27	0	0	47	
	V	5	21	21	0	0	47	
	VI	5	28	15	0	0	48	
	VII	5	31	12	0	0	48	
	VIII	4	32	12	0	0	48	
B.Tech. F.T. (2019-20)	I	2	6	7	7	34	56	-
	II	2	11	33	1	0	47	-
	III	5	25	21	0	0	51	-
	IV	6	36	9	0	0	51	-
	V	4	27	18	0	2	51	-
	VI	4	23	17	0	6	50	-
	VII	4	27	19	0	0	50	-
	VIII							
B.Tech. F.T. (2020-21)	I	13	27	4	0	1	45	-
	II	12	31	1	0	1	45	-
	III	3	22	5	2	18	50	-
	IV	2	21	9	0	17	49	-
	V	2	23	23	0	1	49	
	VI							
	VII							
	VIII							
B.Tech. F.T. (2021-22)	I	1	6	12	5	27	51	-
	II	2	9	17	2	14	44	1
	III	1	11	15	4	21	52	1
	IV							
	V							
	VI							
	VII							
	VIII							
B.Tech. F.T. (2022-23)	I	1	20	11	4	32	68	
	II							
	III							
	IV							

Students Strength

Table 12(A) Admitted Category wise strength of UG students –Odd semester (2022-23)

Category	First semester		Third semester		Fifth semester		Seventh semester		Total	
	Boys	Girls	Boys	Girls	Boys	Girls	Boys	Girls	Boys	Girls
General	10	15	9	12	15	6	17	8	51	41
SEBC	8	3	7	6	2	5	7	2	24	16
EWS	2	4	5	2	2	1	3	1	12	8
ST	5	2	0	2	7	1	2	2	14	7
SC	2	1	1	1	0	2	2	0	5	4
Other Board	3	0	0	1	0	1	1	1	4	3
ICAR	10	2	5	1	5	1	3	1	23	5
FOREIGN	0	0	0	0	1	0	0	0	1	0
PH	0	0	0	0	0	0	0	0	0	0
Parsi	1	0	0	0	0	0	0	0	1	0
Total	41	27	27	25	32	17	35	15	135	84

Table 12(B) Admitted Category wise strength of UG students –Even semester (2022-23)

Category	Second semester		Fourth semester		Sixth semester		Eighth semester		Total	
	Boys	Girls	Boys	Girls	Boys	Girls	Boys	Girls	Boys	Girls
General	11	15	9	12	15	6	17	8	52	41
SEBC	6	3	6	6	2	5	7	2	21	16
EWS	2	4	5	2	2	1	3	1	12	8
ST	4	2	0	2	7	1	2	2	13	7
SC	2	1	1	1	0	2	2	0	5	4
Other Board	3	0	0	1	0	1	1	1	4	3
ICAR	10	1	5	1	5	1	3	1	23	4
FOREIGN	0	0	0	0	1	0	0	0	1	0
PH	0	0	0	0	0	0	0	0	0	0
Parsi	1	0	0	0	0	0	0	0	1	0
Total	39	26	26	25	32	17	35	15	132	83

Table 13 Strength of Ph.D. and M.Tech. students (2022-23)

Sr No.	Degree (Specialization)	No. of students registered			
		Fresh		In-service	
		Boys	Girls	Boys	Girls
1	Ph.D. (FPT-2)	2	0	0	0
2	M.Tech (FT). (FPT-4), (FPE-2), (FSQA-2)	10	4	0	0

Table 14 Scholarship awarded to the students (2022-23)

Sr. No.	Types of Scholarship/Financial Aids	Number of Recipient	Amount (Rs.)
1	National Talent Scholarship (3000/p.m./student)	17	449400
2	University Scholarship (UG) (500/p.m./student)	20	87000
3	AAU Fellowship (PG) (1500/p.m./student for MTech) 2000/p.m./student for PhD)	4	54000
4	EWS / EBC (UG & PG)	DBTS	
5	SEBC Post Metric Scholarship (UG & PG)		
6	SC Post Metric Scholarship (UG & PG)		
7	ST Post Metric Scholarship (UG & PG)		

Table 15 Post-graduate theses completed (2022-23)

Sr. No.	Thesis Title	Degree	Name of Student	Major Guide
1	Development of Ginger Chunks Infused with Spices.	M.Tech. FT (FPT)	Chhasatiya Hemrajsinh H.	Dr. Govind P. Tagalpallewar
2	Development of Finger Millet and Sapota based Ready to Reconstitute Halwa.	M.Tech. FT (FPT)	Desai Ritika	Dr. Samit Dutta
3	Process Technology for Development of Extruded Product Utilizing Mango Peel Powder.	M.Tech. FT (FPT)	Dhankecha Dip Babubhai	Dr. H. Pandey
4	Development Of Technology For Nutritious Extruded Farali Snack Utilizing Amaranth Grain.	M.Tech. FT (FPT)	Patel Shiv Dilipbhai	Dr. R.B. Modi
5	Technology for drying of papaya leaves and its utilization.	M.Tech. FT (FPT)	Prajapati Mittal M	Dr. S. H. Akbari
6	Development of mushroom enriched synbiotic nutrition bar.	M.Tech. FT (FPT)	Pavan Kumar B V	Dr. B. H. Joshi
7	Extraction and quality studies of essential oil from selected cryoground seed spices using SCFE.	M.Tech. FT (FPT)	Vidushi Mehta	Dr. R. F. Sutar
8	Technology for Production of Clarified Juice from Bael Fruits.	M.Tech. FT (FPT)	Nivetha M.	Dr. Ameer Ravani
9	Effect of Thermal and Non-thermal Processing on the Quality and Shelf life of Vegetable Juice.	Ph. D. FT (FPT)	Kajal Karnatak	Dr. R. F. Sutar
10	Technology for Production of Premium Quality Papaya Leaves Powder and Bioactive Compound Using SFE.	Ph. D. FT (FPT)	Parmar Mansukhlal Ramji	Dr. R. F. Sutar
11	Technology for Production of Jamun Flakes and Pulp Powder	Ph. D. FT (FPT)	Sardar Nilesh Rajendra	Dr. S. H. Akbari

Table 16 Members of Board of Studies, Food Processing Technology & Bio-Energy

(a)	The Dean, Faculty of Food Processing Technology and Bio-Energy, AAU, Anand	: Chairman
(b)	The Heads of Departments and Professors teaching subjects assigned to this faculty	
	1. Head, Department of Food Safety & Quality Assurance, College of FPT & BE, AAU, Anand	: Member
	2. Head, Department of Food Processing Technology, College of FPT & BE, AAU, Anand	: Member
	3. Head, Department of Food Process Engineering, College of FPT & BE, AAU, Anand	: Member
	4. Head, Department of Food Business Management, College of FPT & BE, AAU, Anand	: Member
	5. Head, Department of Food Plant Operations, College of FPT & BE, AAU, Anand	: Member
(c)	The Director of Extension Education, AAU, Anand	: Member
(d)	The Director of Research and Dean, Post-graduate Studies, AAU, Anand	: Member
(e)	Five Co-opted members	
	1. Dr. R. V. Prasad, Retd. Prof. and Head, Dept. of Food Quality Assurance, CFPTBE, Anand Agricultural University, Anand.6,Sanskar Twins, Madhuvan Society, B/h. Bavisgam School, VV Nagar, 388120 Email: rvprasad.anand@gmail.com	: Co-opted Member
	2. Dr. A. S. Kulkarni, Associate Professor, Dept. of Food Processing Technology, A. D. Patel Institute of Technology, CVM University, VU Nagar-388121	: Co-opted Member
	3. Mr. Suraj Savaliya, Chairman & M.D. Patson Group of Companies, "RASANAND HOUSE", Block No. 887, 888 & 905, Vada Road N.H. No. 48, Sisodara (Ganesh), Navsari- 396 463	: Co-opted Member
	4. Mr. Kishan Makani, COO & Co-Founder, Alliance Food Engg. Consultant Pvt. Ltd., 307, Swagat Rainforest-2, Kudasana, Gandhinagar-382421	: Co-opted Member
	5. Post graduate student of the college	: Co-opted Member
(f)	Assistant Registrar (Academic), AAU, Anand	: Secretary

IV. HIGHLIGHTS OF THE DEPARTMENTS

The teaching and research activities (university schemes) carried out by the different departments/sections of the college during the year 2022-23 are reported in this section. Also, the names and qualifications of the staff working in different departments as well as other schemes have been included hereunder.

(A) Department of Food Processing Technology

The courses related to technology for food grains, fruits & vegetables, milk and milk products, bakery and confectionery, packaging etc are the major focus for teaching to the under-graduate & post-graduate academic programmes in the College of Food Processing Technology & Bio-Energy. Allied courses like functional foods and nutraceuticals and design and formulation of foods are also covered. Research is undertaken in the majority of the area of technology for use by industry.

Table 17. Semester wise distribution of Subjects in UG & PG Food Processing Technology/Food Technology programmes

Sr. No.	Course No	Subjects	UG / PG	Semester	Credits
1	FPT 121	Fundamentals of Food Processing			3 (2+1)
2	FPT 231	Processing Technology of Liquid Milk			2 (1+1)
3	FPT 232	Processing Technology of Cereals			3 (2+1)
4	FPT 241	Unit Operations in Food Processing			3 (2+1)
5	FPT 242	Processing Technology of Dairy Products			3 (2+1)
6	FPT 243	Processing Technology of Legumes and Oilseeds			3 (2+1)
7	FPT 244	Processing of Spices and Plantation Crops			3 (2+1)
8	FPT 351	Design & Formulation of Foods			3 (2+1)
9	FPT 352	Processing Technology of Fruits and Vegetables			3 (2+1)
10	FPT 353	Bakery, Confectionery and Snack Products			3 (2+1)
11	FPT 361	Processing of Meat, Fish & Poultry Products			3 (2+1)
12	FPT 362	Processing Technology of Beverages			3 (2+1)
13	FPT 363	Sensory Evaluation of Food Products			3 (2+1)
14	FPT 364	Food Packaging Technology and Equipment			3 (2+1)

Table 22 Research schemes undertaken

Sr. No.	Title (B.H.)	Principal Investigator	Co Investigators	Period	
				From	To
Funding Agency: Govt. of Gujarat (Plan-Education)					
1	Establishment of students training centre for food processing (12969-01)	Er. H. Pandey, HoD-FPT	Scientists and Research Staff, FPT&BE	April 2012	-continue-
2	Establishment of instructional processing facilities for student (2034)	Er. H. Pandey, HoD-FPT	Scientists and Research Staff, FPT&BE	April -2017	-continue-

Table 24 Faculty and Staff in the department

Sr No.	Name	Designation	Qualification	Specialization	PG Recog.	Remarks
1.	Dr. H. Pandey	Associate Professor & Head	Ph.D.	Agricultural Engineering (PFE)	PG Guide	
2.	Dr. G. P. Tagalpallewar	Assistant Professor	Ph.D.	Food Processing Technology	PG Guide	
3.	Dr. R. B. Modi	Assistant Professor	Ph.D.	Dairy Technology	PG Guide	
4.	Dr. Suresh R. Bhise	Assistant Professor	Ph.D.	Food Technology	PG Guide	
5.	Dr. N. R. Sardar	Senior Research Assistant	Ph.D.	Food Processing Technology	-	

(B) Department of Food Safety and Quality Assurance

The courses related to food science and laboratory analysis for quality assurance are the major focus for teaching to the under-graduate & post-graduate academic programmes in the College of Food Processing Technology & Bio-Energy. A state of art Food Testing Laboratory also established for analysis of food products.

Table 21 Semester wise distribution of Subjects in UG & PG Food Processing Technology/Food Technology programmes

Sr. No.	Course No	Subjects	UG / PG	Semester	Credits
1	FQA 111	General Microbiology			3 (2+1)
2	FQA 112	Food Chemistry of Macronutrients			3 (2+1)
3	FQA 121	Food Microbiology			3 (2+1)
4	FQA 122	Food Chemistry of Micronutrients			3 (2+1)
5	FQA 231	Food Biochemistry and Nutrition			3 (2+1)
6	FQA 232	Industrial Microbiology			3 (2+1)
7	FQA 241	Food Biotechnology			3 (2+1)
8	FQA 242	Food Plant Sanitation			2 (1+1)
9	FQA 351	Instrumental Techniques in Food Analysis			3 (1+2)
11	FQA 361	Food Additives and Preservatives			2 (1+1)
12	FQA 362	Food Quality, Safety Standards and Certification			2 (2+0)

Table 30 Research schemes undertaken

Sr. No.	Title (B.H.)	Principal Investigator	Co Investigators From	Period	
				To	
Funding Agency: Govt. of Gujarat (Plan-Research)					
1	Development of food decontamination technology for safety and quality of fresh and minimally processed fruits and vegetables, Anand (12993-21)	Dr. B H. Joshi Head-Dept of FSQA	Dr. J. K. Momin Mr. R. M Dhingani	April 2012	continue-
Funding Agency: Govt. of Gujarat (Plan-Education)					
2	Establishment of department of food safety and testing (12987-11)	Dr. B H. Josh Head-Dept of FSQA	Dr..H G Bhatt Mr. K S Damle Dr A M Patel	May 2015	continue
Funding Agency: ICAR, New Delhi					
3	Development of non-thermal plasma (NTP) decontamination technology for fruits and vegetable (2036)	Dr. R.V. Prasad, Ex Head-Dept of FQA	Dr. R.F. Sutar, Dr. B.H. Joshi	April 2016	March 2018

Table 32 Faculty and Staff in the Department

Sr No.	Name	Designation	Qualification	Specialization	PG Recog.	Remarks
1.	Dr. Bhavesh H. Joshi	Associate Professor & Head	Ph.D.	Microbiology	PG Guide	PG Centre Incharge
2.	Dr. H.G. Bhatt	Associate Professor	Ph.D.	Material Science	PG Guide	
3.	Dr. Devesh H. Patel	Assistant Professor	Ph.D.	Dairy Chemistry	-	
4.	Mr. Kedar S. Damle	Assistant Professor	M.Sc.	Organic Chemistry	-	
5.	Dr. Jafarali K. Momin	Assistant Professor	Ph D..	Dairy Microbiology	PG Guide	
6.	Mr. Rashmin Dhingani	Assistant Professor	M.Sc.	Biotechnology	PG Guide	Ph.D. (In service) 2018 registration
7.	Dr. Akashamrut M. Patel	Assistant Professor	Ph.D..	Dairy Chemistry	PG Guide	
8.	Mrs. Nimita P. Runajkar	Laboratory Technician	B.Sc.	Microbiology	-	
9.	Mrs. Nimisha P. Jariwala	Laboratory Technician	B.Sc.	Microbiology		
10.	Dr. Hetal Bhatt	Research Associate	Ph.D..	Food Processing technology		Joined on 21 st Feb, 2019

(C) Department of Food Process Engineering

The courses related to engineering subjects such as food process engineering, mechanical engineering, electrical engineering, instrumentation and process control, Post harvest Engineering, cereals, pulses, oilseeds, fruits and vegetables are the major focus for teaching to the under-graduate & post-graduate academic programmes in the College of Food Processing Technology & Bio-Energy. Allied courses like plant design, utilities and services and food irradiation are also covered. Research is undertaken in majority of the area of post-harvest and agro-processing technology, for use by farmers and industry, while process and food engineering for use by industry. The department also focuses on Environmental, Bioenergy, Solar energy, Wind energy and Non-conventional energy sources, system and management courses of the under-graduate & post-graduate academic programmes in the College of Food Processing Technology & Bio-Energy.

Table 25 Semester wise distribution of Subjects in UG & PG Food Processing Technology/Food Technology programmes

Sr. No.	Course No	Subjects	UG / PG	Semester	Credits
1	FPE 121	Food Thermodynamics			3 (2+1)
2	FPE 122	Fluid Mechanics			3 (2+1)
3	FPE 123	Post-Harvest Engineering			3 (2+1)
4	FPE 231	Heat and Mass Transfer in Food Processing			3 (2+1)
5	FPE 232	Food Refrigeration and Cold Chain			3 (2+1)
6	FPE 233	Fundamentals of Food Engineering			3 (2+1)
7	FPE 241	Food Plant Utilities and Services			3 (2+1)
8	FPE 351	Food Storage Engineering			3 (2+1)
9	FPE 352	Food Process Equipment Design			3 (2+1)
10	FPE 361	Instrumentation and Process Control in Food Industry			3 (2+1)
11	FPE 362	Applications of Renewable Energy in Food Processing			2 (1+1)

Table 18 Research schemes undertaken

Sr. No.	Title (B.H.)	Principal Investigator	Co Investigators	Period	
				From	To
Funding Agency: Govt. of Gujarat (Plan-Research)					
1	Post Harvest Management of some important crops of middle Gujarat, Anand (12960-00)	Dr. R.F. Sutar, HoD-PHET (Dr. Anurag Nema)	Scientists and Research Staff, FPT&BE	April 2012	-continue-
2	Development of Irradiation Technology for Agricultural, Animal & Food Products (12969-00)	Dr.V.B Bhalodiya HoD-FE	Scientists and Research Staff, FPT&BE	April 2012	-continue-

Table 28 Faculty and Staff in the department

Sr No.	Name	Designation	Qualification	Specialization	PG Recog.	Remarks
1.	Dr. V B Bhalodiya (from 01 /06/ 22)	Associate Professor & Head	Ph.D.,	Food Engg Tech & Energy Auditing	PG Guide	
1.	Dr. A.K. Sharma (till 30 /05 /22)	Professor & Head	Ph.D., CEA&M by NPC-BEE, GoI and RP/ RSO by AERB, GoI	Food Engg Tech & Energy Auditing	PG Guide	
1	Dr. S.S. Kapdi	Professor & Head	Ph.D.	Renewable Energy	PG Guide	
2.	Er. N.V. Shah	Assistant Professor	M.E.	Civil Engineering	-	Ph.D. (In service) 2017 registration
3.	Er. M. A. Makwana	Assistant Professor	M.Tech.	CAD/CAM (Mechanical Engg)	-	Ph.D. (In service) 2017 registration
4.	Er. A.N. Nakiya	Assistant Professor	M.Tech.	PEMD (Electrical Engg)	-	Ph.D. (In service) 2018 registration
5.	Er. T.H. Bhatt	Assistant Professor	M.E.	Microprocessor System & Applications	-	Ph.D. (In service) 2017 registration
6.	Dr. A. Nema	Assistant Professor	Ph.D.	PHP & Food Engg	PG Guide	
7.	Dr. K.V. Vala	Assistant Professor	Ph.D.	Agricultural Processing & Food Engg		Transferred from Bioenergy Dept. on May 01, 2018. Ph.D. completed in 2018
8.	Er. J. P. Rathod	Senior Research Assistant	M.Tech.	Processing & Food Engineering	-	Ph.D. (In service) 2019 registered and continue
4.	Dr. Swati Anadani	Senior Research Assistant	Ph.D	Processing & Food Engineering		Transferred from FPT Dept. on May 01, 2018
6.	Er. Vishal D. Kukadiya	Research Associate	M. Tech	Process and Food Engineering		Since April 6, 17
7.	Dr. Bhaumik B. Patel	Research Associate	Ph.D.	Food Processing Technology		Since February 21, 19
11.	Mr. R. M. Barot	Craft teacher	Diploma	Electrical Engineering	-	
12.	Er. P. B. Moradiya	Research Associate	M.Tech.	Processing and Food Engineering	-	Since February 22, 2019

(E) Department of Food Business Management

The department mainly focuses on courses such as Project Management, Entrepreneurship Development, Marketing Management & International Trade, Operation Research, Computer Programming & Data Structures, IT Applications in Food Industry, Engineering Mathematics and Language & Communication Skills.

The department is also looking after Under Graduate academic activities of the college along with implementation of special projects as assigned by the college/university.

Table 33 Semester wise distribution of Subjects in UG & PG Food Processing Technology/Food Technology programmes

Sr. No.	Course No	Subjects	UG / PG	Semester	Credits
1	FBM 241	Business Management and Economics			2 (2+0)
2	FBM 351	ICT Applications in Food Industry			3 (1+2)
3	FBM 352	Marketing Management and International Trade			2 (2+0)
4	FBM 361	Entrepreneurship Development			2 (1+1)
5	FBM 471	Communication and Soft Skills Development			2 (1+1)
6	FBM 472	Project Preparation and Management			2 (1+1)
7		Total			13 (8+5)

Table 34 Faculty and Staff in the department

Sr No.	Name	Designation	Qualification	Specialization	PG Recog.	Remarks
1.	Dr. S. Dutta	Associate Professor & Head	Ph.D.	Management	PG Guide	
2.	Mr. P. S. Parsania	Assistant Professor	M.Sc.	Information technology	-	Ph.D. (In service) 2014 registration
3.	Dr. N. M. Chavda	Assistant Professor	Ph.D.	English	-	Ph.D. completed in 2020
4.	Dr. D. B. Patel	Assistant Professor	Ph.D.	Marketing	-	Ph.D. completed in 2019

(G) Department of Food Plant Operations

The department mainly focuses on hands on experience through nine experiential learning namely Food Extrusion Line, Continuous Frying Line, Food Dehydration Line, Automatic Juice Bottle filling and capping Line, Canning Line including Retort, Tomato Processing Line, Individual Quick Freezing (IQF) Line, Bakery Line, Food Packaging Station

The department mainly focuses on courses such as Student READY - Experiential Learning Programme – I and II, Student READY - Research Project, Student READY – Seminar, Student READY - Industrial Tour & Student READY - Internship/In-Plant Training.

Table 37 Semester wise distribution of Subjects in UG & PG Food Processing Technology/Food Technology programmes

Sr. No.	Course No	Subjects	UG / PG	Semester	Credits
1	FPO 471	Student READY - Experiential Learning Programme – I	UG	Seventh	7 (0+7)
2	FPO 472	Student READY - Experiential Learning Programme – II	UG	Seventh	7 (0+7)
3	FPO 473	Student READY - Research Project	UG	Seventh	3 (0 + 3)
4	FPO 474	Student READY – Seminar	UG	Seventh	1 (0 + 1)
5	FPO 481	Student READY - Industrial Tour	UG	Eighth	2 (0 + 2)
6	FPO 482	Student READY - Internship/In-Plant Training	UG	Eighth	20 (0 +20)

Table 37 Faculty and Staff in the department

Sr No.	Name	Designation	Qualification	Specialization	PG Recog.	Remarks
1	Dr. S. H. Akbari	Associate Professor	Ph.D.	Agricultural Processing & Food Engineering	PG Guide	Additional Charge of HOD, FPO Dept.
2	Dr. A. V. Ravani	Assistant Professor	Ph.D.	Food Processing Technology	PG Guide	

Table 38 Administrative and Supporting Staff of the College

Sr No.	Name	Designation	Qualification	Specialization	PG Recog.	Remarks
1.						
2.						
3.	Shri M.J. Rana	Senior Clerk	M.Com	-----	-	Since July 01, 15
4.						
5.						
6.	Shri M. H. Chavda	Helper	7 th pass	-----	-	
9.						
10.	Shri R. S. Parmar	Lab boy	Old SSC Pass	-----		

Extension Activities

Table 39 Extension Activities carried out (2022-23)

Sr. No.	Name of Centre / Training	No. of Participation
1	Training Program on Food Processing Technology (Certificate course)	06*
2	Training cum coaching for ICAR National Eligibility Test (NET)	NA

Table 40 Extension Education Activities carried out under special training programs (2022-23)

Sr. No	Activities	No. of Programme	No. of Farmers		No. of Extension Personal	Total
			Male	Female		
1	Field Day					-
2	Group Discussion					-
3	Kisan Goshthis / Farmer-Scientist-Interaction					-
4	Group Meeting / Khedut Shibir / Khedut Meeting etc.	01				125
5	Pashu Shibir					-
6	Animal Helth Camp					-
7	Lecture Delivered	03	-	93		93
8	Film Show					-
9	Method Demonstration	05	-	93		93
10	Celebration of Important days / Special day	02				750
11	Diagnosis of Sample at KVK					-
12	Digagnostic / Field Visit	03	-	93		93
13	Farmer's Visit to KVK					-
14	Exposure Visit	39				1497
15	Workshop / Seminar	04				725
16	Kisan Mela / Exhibition					-
17	Live webcasting					-
18	TV Talk					-
19	Radio Talk					-
20	Popular Article	06				06
21	Newspaper Coverage	05				05
22	AAU news event	04				04
23	Extension Literature					-
24	Celebration of important week Technology Week Poshan Mah etc					-

5.7 Special training programmes conducted by the various training centres

Sr. No	The subject of Training programme	Center/ Place	No. of Trainings	No. of Beneficiaries
1	Training Programme on Food Processing Technology(FPT)	College of Food Processing and Bio-Energy, AAU, Anand	01	04

V. SEMINAR, WORKSHOPS AND TRAININGS

Table 41: Training/Workshop/Meeting/Seminar/Symposium/Conference/Convention organized by the college during 2022-23

Title	Duration	Sponsoring Authority
High Pressure Processing of Food Products	October 3-14, 2022	AICTE Training and Learning Academy

Table 42 Training /Workshop/Meeting/Seminar/Symposium/Conference/Convention/Council Meeting/QRT Meeting attended by the Faculty

Sr. No.	Name of Teacher/ Scientist	Participated (detail Name of Event/Program, Institute, Place)	Duration	
			From	To
1	Dr.Govind P. Tagalpallearwar	National Seminar on Experimental Design in Agricultural Research organized by (CAAST) Component of National Agricultural Higher Education Project (NAHEP) Anand Agricultural University, Anand	23.06.2022	24.06.2022
2	Dr. Nischal Chavda	Behavioural Skills for Extortionists and Scientists organized by EEI, AAU, Anand	04.07.2022	09.07.2022
3	Dr. Govind P. Tagalpallearwar Dr. K V Vala	RSO Certification for Gamma Irradiation Chamber Category- I Irradiator conducted by Radiological Physic and Advisory Division, Babha Atomic Research Center (BARC) Govt. of India	18.07.2022	26.07.2022
4	Dr. P S Parsania	Application of Remote sensing and Geographic Information Systems in Agricultural Development organized by EEI, AAU, Anand	18.07.2022	23.07.2022
5	Er. Tanmay H Bhatt	Two Days National Seminar on “Modelling Techniques for Agricultural Applications” held on 5th & 6th August, 2022.	05.08.22	06.08.22
6	Dr. Suresh Rajabhau Bhise, Dr. Akashamrut Patel	21 Days CAFT training program on “Recent Advances in Food and Bioprocessing Technologies” under the aegis of CAFT during 28 th October, 2022 to 17 th November, 2022 at Department of Dairy Science and Food Technology, Institute of Agricultural Sciences, Banaras Hindu University, Varanasi 221005 (UP).	28.10.2022	17.11.2022
7	Dr. Sanjay Akbari	International symposium on INDIA @ 2047 Agricultural Engineering Perspective and 56 th Annual Convention of Indian Society of Agricultural Engineers Agricultural Engineering Innovation for global food security, organised by ISAE, New Delhi and Agricultural Engineering College and Research Institute, TNAU, Coimbatore	09.11.2022	11.11.2022

8	Dr. Anurag Nema & Er. Tanmay H Bhatt	Heartful Agro Youth Summit on Heartfulness, Meditation and Agriculture organized by Heartfulness Education Trust, Approved by ICAR at Kanha Shantivanam	12.01.2023	14.01.2023
9	Er. A N Nakiya	“Entrepreneurship Development for Rural Transformation” organized by EEI, AAU, Anand	16.01.2023	21.01.2023
10	Er. Tanmay H Bhatt Er. Mahesh A Makwana	21 Days CAFT on “Sustainable Nutrisensitive Food Systems - A multi-pronged approach through Food, Environment, Natural Resources and Technology from January 27, 2023 to February 16, 2023 held at Professor Jayashankar Telangana State Agricultural University (PJTSAU), Rajendranagar, Hyderabad, Telangana.	27.01.2023	16.02.2023
11	Dr. B. H. Joshi	International Training cum exposure visit for 30 days at TEAGASC, Food Research Center, Moorepark, Ireland from 1 st February, 2023 to 2 nd March, 2023 (30 days) under financial support of Centres for Advanced Agricultural Sciences and Technology (CAAST) Component of National Agricultural Higher Education Project (NAHEP), jointly funded by Indian Council of Agricultural Research (ICAR) and World Bank.	01.02.2023	02.03.2023
12	Dr. Suresh Rajabhau Bhise	International Training cum exposure visit for 30 days at Food Industry Development Department and National Prepared Consumer Food Centre (NPCFC), TEAGASC, Food Research Center, Ashtown in Dublin, Ireland from 1 st February, 2023 to 2 nd March, 2023 (30 days) under financial support of Centres for Advanced Agricultural Sciences and Technology (CAAST) Component of National Agricultural Higher Education Project (NAHEP), jointly funded by Indian Council of Agricultural Research (ICAR) and World Bank.	01.02.2023	02.03.2023
13	Mr. Rashmin Dhingani	International Training cum exposure visit for one and half months at Research Centre for Global Agromedicine, Obihiro University of Agriculture and Veterinary Medicine, Obihiro, Japan during the 1st February, 2023 to 15 th March, 2023 under the financial support of Centres for Advanced Agricultural Sciences and Technology (CAAST) Component of National Agricultural Higher Education Project (NAHEP), jointly funded by Indian Council of Agricultural Research (ICAR) and World Bank.	01.02.2023	15.03.2023

14	Dr. Anurag Nema	Workshop on “Changing Business Environment in Dairy and Food Sector” organized by NAHEP-CAAST, IABMI, AAU, Anand	06.02.2023	10.02.2023
15	Dr. Govind P. Tagalpallearwar	International Training and exposure visit for 30 days at TEAGASC, Food Research Center, Ashtown in Dublin, Ireland under financial support of Centres for Advanced Agricultural Sciences and Technology (CAAST) Component of National Agricultural Higher Education Project (NAHEP), jointly funded by Indian Council of Agricultural Research (ICAR) and World Bank.	15.02.2023	16.03.2023
14	Dr. Anurag Nema	Workshop on “Value Addition and Marketing of Millets” organized by NAHEP-CAAST, IABMI, AAU, Anand	20.02.2023	21.02.2023
15	Dr. Samit Dutta	International Training cum exposure visit for 7 days at Western Sydney University, Sydney, Australia under financial support of Centres for Advanced Agricultural Sciences and Technology (CAAST) Component of National Agricultural Higher Education Project (NAHEP), jointly funded by Indian Council of Agricultural Research (ICAR) and World Bank.	17.03.2023	23.03.2023
16	Dr. Sanjay Akbari	International exposure visit for 18 days at IBERS, ABERYSTWYTH University, Penglais Campus, United Kingdom (UK) under financial support of Centres for Advanced Agricultural Sciences and Technology (CAAST) Component of National Agricultural Higher Education Project (NAHEP), jointly funded by Indian Council of Agricultural Research (ICAR) and World Bank.	12.03.2023	28.03.2023

Table 43 List of Dignitaries Visited College (2022-23)

Sr. No.	Name of Dignitaries	Date of Visit
1	Shri. A. K. Sinha, RBI, Ahmedabad	17/05/2022
2	Dr. Deepak Mishra, IIST, Trivandrum	06/07/2022
3	Shri Avinash Patel and Shri Sailesh Prajapati, Local Fund Account, Gandhinagar	24/08/2022
4	Shri Gitartha Goswami, Member Secretary, State level advisory committee for students and youth welfare, Gov. of Assam	04/11/2022
5	Dr. Anuradha Agrawal, National Coordinator, NAHEP, ICAR	09/11/2022
6	Mr. Gerrit Brummelman, Sector Coordinator - PUM Netherland Mr. Jolly J Kochupurackal, Local Representative - India	08/02/2023

VI. PUBLICATIONS / ACHIEVEMENT BY FACULTY

This section includes the publications made by the staff during the year 2022-23. The research papers published and presented have been listed hereunder.

Research paper published during year 2022-23 (Category Wise)

(i) International journal

1. Prajapati M., Akbari S. H., Bhatt H. G. and Damle K. S. (2022) Effect of Drying on Biochemical Properties of Papaya Leaves, *International Journal of Innovative Research and Creative Technology*, 8(4): 18-23
2. Athawale G.H., Devkatte A.N., Akbari S.H., Raichurkar S.J., Dagadkhair R.A (2022). Effect of extrusion process variables on hardness of horsegram-tomato pomace extruded product, *Journal of Xidian University*, 16(2): 497-504
3. Hemrajsinh Chhasatiya, Govind Tagalpallewar (2022). Camel Milk: A ship of Nutrients *International Journal of Science and Research*. 11(8): 1054-1057.
4. B.H. Joshi, A.S. Kansatwad, R.M. Dhingani, K.S. Damle (2022). Assessment of Biogenic Amines in Milk and Selected Milk Products. *Asian Journal of Dairy and Food Research*.
5. Sharma H P., Nema A., Ravani, A. and Vaishali. (2022). Effect of pre-treatments on juice recovery and ascorbic acid content of juice extracted from aonla fruits, *The Pharma Innov J.*, SP-11(9): 1196-1201 (ISSN NO. 2277-7695) (NAAS Rating: 5.23).
6. Nivetha M., Ravani A., Anadani S V. and Damle K S. (2022). Studies on clarification techniques of Bael fruit Pulp. *The Pharma Innov J.*, 11(9): 2515-2519 (ISSN NO. 2277-7695) (NAAS Rating: 5.23).
7. Yashkumar, Dutta, S. and Srilatha, P. (2023) Optimization of drying parameters for cactus fruit in hot air tray drier. *The Pharma Innovation Journal*, ISSN (P): 2349-8242, 12 (3): 128-134
8. Desai, R. K. and Dutta, S. (2023) Development of Finger Millet and Sapota based Ready-to-Reconstitute *Halwa* Mix. *Asian Journal of Dairy and Food Research*,
9. Parmar, R., Dutta, S. and Srilatha, P. (2022) Development of Mahua (*Madhuca longifolia*) Flower enriched Wheat based Laddoo. *Biological Forum – An International Journal*, 14 (3): 1143-1148
10. Prajapati, D. M., Dave, K. D., Khanna, V. and Dutta, S. (2022) Analyzing growth & export competitiveness for valueadded potato products. *The Pharma Innovation Journal*, 11 (3): 1440-1443
11. Patel, A. M., Sardar, N. R., Modi, R. B., Nakiya, A. N., Joshi, B. H. and Dutta, S. (2022) Boric Acid Adulteration Detection in Wheat Flour using Solvent Extraction Followed by ATR-FTIR Spectra Collection and Applying Feed Forward Neural Network. *Biological Forum – An International Journal*, 14 (4): 767-771

12. Patel, A. M., Patel, D. B., Bhatt, H. G. and Dutta, S. (2022) Oil Crops and Oil Production Trends. *Asian Journal of Agricultural Extension, Economics & Sociology*, 40 (10): 119-125
13. Patel, D. B. and Dutta, S. (2022) Assessing the Consumers' Perception towards Street Foods in Anand – Vidhyanagar, Gujarat State, India. *Current Journal of Applied Science and Technology*, 41 (24): 10-22
14. Anadani S.V., Akbari S.H., Nema A. and Ravani A. (2023). Development of value added product form bael fruit (*Aegle marmelos*) powder. *The Pharma Innov J.*, 12(4): 101-104 (NAAS Rating: 5.23).
15. K.V. Vala and D.C. Joshi (2022). Design and Development of Two-Stage Evaporative Cooling Transportation System for Fruits and Vegetables. *Agricultural Mechanization in Asia, Africa, and Latin America*, vol. 53(4): 12-19.
16. K.V. Vala (May 18, 2022). Development of Evaporative Cool Supply Chain for Horticultural Produce. *International Journal of Current Microbiology and Applied Sciences*. 12(10): (NAAS Score 2020: 5.38),
17. K.V. Vala (May 2022). Environment Friendly Indirect-Direct Type Evaporative Cooling Technology: A Review. *International Journal of Environment and Climate Change*. 12(10): 495-503 (NAAS Score 2022: 5.13)

(ii) National journal

1. **Bhise S., Kaur A. and Shukla P. (2023). Utilization of soybean deoiled cake: Functional properties and process optimization for making texturized snack using Twin Screw Extruder. *The Pharma Innov J.*, 12(3): 3789-3795 (ISSN NO. 2277-7695) (NAAS Rating: 5.23).**
2. Dhillon G. K., **Bhise S.** and Goel R. (2022). Quinoa flour as a functional ingredient for improving the nutritional value of maize flatbread. *The Pharma Innov J.*, 11(9): 3193-3199 (ISSN NO. 2277-7695) (NAAS Rating: 5.23).
3. Sharma H P., Nema A., **Ravani, A.** and Vaishali. (2022). Effect of pre-treatments on juice recovery and ascorbic acid content of juice extracted from aonla fruits, *The Pharma Innov J.*, SP-11(9): 1196-1201 (ISSN NO. 2277-7695) (NAAS Rating: 5.23).
4. Nivetha M., **Ravani A., Anadani S V. and Damle K S.** (2022). Studies on clarification techniques of Bael fruit Pulp. *The Pharma Innov J.*, 11(9): 2515-2519 (ISSN NO. 2277-7695) (NAAS Rating: 5.23).
5. **Anadani S V., Akbari S. H., Navneet Kumar, Ravani A.** and Gondaliya, J. (2023). Mathematical modelling and standardization of technology for the production of bael fruit powder, *Current Science*, 124(6): 731-737. (ISSN No. 0011-3891) (NAAS Rating: 7.17)
6. Ravani A., Sharma H., Gajera, R R. and Prasad R V. (2023). Studies on thermal processing of drumstick (*Moringa oleifera*) pulp in retortable pouches, *Agricultural Engineering Today*, 47 (1): 41-46 (40). (ISSN No. 0970-2962) (NAAS Rating: 4.23)

7. **Akbari S. H., Patel A. H., Patel B. B. and Bhatt H. G.** (2022). Novel ready to serve beverage from green tomato, *Indian Journal of Horticulture*, 79(4): 487-494 (ISSN No.: 0972-8538) (NAAS Rating: 6.16)
8. Athawale G., Devkatte A., **Akbari S.**, Pawar V., and Raichurkar S, (2022). Effect of soaking, germination and drying on anti-nutrients and minerals present in horsegram 10(3): 1-6. (ISSN No.: 2348-4330) (NAAS Rating: 4.25)
9. **Sardar NR, Akbari SH, Bhatt HG and Tagalpallewar GP** (2022). Chemical and mineral composition of jamun fruit pulp (*Syzygium cumini* L.). *Pharma Innov J.*,11(9): 1976-1979 (ISSN NO. 2277-7695) (NAAS Rating: 5.23).
10. Kunal M. Gawai, Jashbhai B. Prajapati, **Govind P. Tagalpallewar.** (2022). Comparison Study and Evaluation of Selective Enrichment Broth for Coliforms with Commercial Broth Media. *Asian Journal of Dairy and Food Research*. 10.18805/ajdfr.DR-1912. (NAAS Rating: 5.75)
11. Kunal M. Gawai, Jashbhai B. Prajapati, **Govind P. Tagalpallewar,** Subrato Hati (2022). Comparison of Standardized X-gal, ONPG and MUG Assay Methods with IS Methods by Analyzing Milk Samples. *Current Journal of Applied Science and Technology*. 41(28): 10-25. (NAAS Rating: 4.78)
12. Kunal M. Gawai, Jashbhai B. Prajapati, **Govind P. Tagalpallewar.** (2022). Development of Selective Enrichment Broth for Coliforms using Response Surface Methodology. *Asian Journal of Dairy and Food Research*. 10.18805/ajdfr.DR-1911. (NAAS Rating: 5.75)
13. Hemrajsinh Chhasatiya, **Govind Tagalpallewar** (2022). Camel Milk Powder: A Novel Introduction to the Indian Dairy Sector. *Research and Reviews: Journal of Food and Dairy Technology*. 10(2): 8-11.
14. Pareshkumar M. Bhoi, **Govind P. Tagalpallewar,** Srilatha Pathiam, Prakasha R (2023). Compendium on plastic free - smart food packaging: a review. *Journal of Emerging Technology and Innovative Research*. 10(3). 474-487.
15. N. R. Sardar, A. M. Patel, Manish Tiwari, J. P. Rathod, **G. P.Tagalpallewar** (2023). Ultraviolet light food processing: A mini concept. *Emer Life Sci Res* (2023) 9(1): 49-53. (NAAS Rating: 5.41)

Research paper presented at Seminar / symposia etc. in 2022-23 (Category Wise)

(i) International level

1. Athawale G., **Akbari S.**, Devkatte A., Raichurkar S., and Dagadkhair R. (2022). A paper **Secured 3rd Position on** Storage studies of extruded products using laminated packaging film. International conference on “Innovative Food System Transformations for Sustainable Development in AGro-Food and Nutrition Sector (FoodCon-2022)” jointly organised by Department of Food Technology, VFSTR, Vadlamudi, University of Malaysia, Kelantan and AFST(I), Mysore during November 16-17, 2022.
2. Oral paper presentation in International Conference on Sustainable Approaches in Food Engineering and Technology (SAFETy-2022) during 19-20 October 2022 on Title “Hot air Tray drying of Jamun Flakes and its Mechanical Modelling” Authors: Sardar N. R. S.H.Akbari, **G.P.Tagalpallewar**. Conference organized by Department of Food Engineering & Technology, Tezpur University, Assam, India and Department of Soli, water and agricultural Engineering, Sultan Qaboos University, Oman in Association with AFST (I) Tezpur chapter.

(ii) National level:

1. Akbari S. H., Patel A. H., Patel B. H., and Bhatt H. G. (2022). A paper on Development of unripe tomato based RTS Drink and Shelf life during International symposium on INDIA @ 2047 Agricultural Engineering Perspective and 56th Annual Convention of Indian Society of Agricultural Engineers Agricultural Engineering Innovation for global food security, organised by ISAE, New Delhi and Agricultural Engineering College and Research Institute, TNAU, Coimbatore during November 9-11, 2022.
2. K. V. Vala, (2022). Evaporatively Cooled Transport Vehicle for Horticultural Produces. Souvenir cum Technical compendium of 56th ISAE-2021 Convention and International Symposium, jointly organised by ISAE, New Delhi and Tamil Nadu Agricultural University, Coimbatore, T.N. on November 9-11, 2022.

Books/Chapter or article published in books during year 2022-23 (Category Wise)

(i) Books published

(ii) Book chapter/article published

Sr. No.	Name of Book	Book Chapter	Name of Author	Name of Publisher
1.	1. Current Trends in Food and Nutrition (Volume - 2). by Yadav L and Upasana 2. Year: 2022	3. Smart Food Packaging	4. Bhise S. and Madhu	5. Integrated Publications, H. No. - 3 Pocket - H34, Sector - 3, Rohini, Delhi-110085, India.pp 85-103
2.	1. Polyphenols in health and diseases by Yadav L and Upasana Year: 2022	2. Role of polyphenols as functional food in non insulin dependent diabetes	3. Madhu and Bhise S	Darshan Publishers, 8/173, Vengayapalayam, Kakkaveri, Rasipuram, Namakkal, Tamil Nadu, India – 637406. pp 130-151 (ISBN: 978-81-954602-7-4)
3.	Indian Dairy Sector @75: From Self-reliance to the verge of becoming World Leader Year: 2022	Camel Milk Powder: A Novel Introduction to Indian Dairy Sector.	Chhasatiya Hemrajsinh, Govind Tagalpallewar, Kunal Gawai, Nilesh Sardar,	SMC, College of Dairy Science, Kamdhenu University pp 53-57 (ISBN: 978-8-19-559936-3)
4.	Indian Dairy Sector @75: From Self-reliance to the verge of becoming World Leader Year: 2022	Dvs Cultures - Key Contributor In The Growth Of Indian Fermented Milk Industry	Kunal M. Gawai, Govind P. Tagalpallewar, Subrota Hati & Mital Kathiriya	SMC, College of Dairy Science, Kamdhenu University pp 149-156 (ISBN: 978-8-19-559936-3)
5.	Sustainable Food Resource Management: Technological Interventions, Safety Aspects and Future Trends Year: 2023	The Effect of Microwave Treatment on Aflatoxin B1 Levels in De-oiled Groundnut Cake and its Storage Study	Hemrajsinh Chhasatiya, Govind Tagalpallewar, Kedar Damle and Hiren Bhatt	AkiNik Publications 169, C-11, Sector - 3, Rohini, Delhi pp 155-168 ISBN: 978-93-5570-533-4
6	Research Highlights in Agricultural Sciences. B.P. International, Hooghly, West Bengal.	Assessment of long distance supply of tomato in Gujarat province, India	K.V. Vala, M.T. Kumpavat, S. Dutta (2022)	

VII. STUDENTS' WELFARE ACTIVITIES

The brief details about the students' amenities, NSS and co-curricular activities carried out during the year have been reported in this section

Hostel Facility

Separate well-equipped boys and girls hostels to accommodate U.G. and PG boys and girls students exist on the campus, which provide residential facilities to the students. During the reporting period 96 boys students (UG & PG) were accommodated in the Visvesvaraya boys hostel and 38 girls students (UG & PG) were accommodated in the Maitreyee girl's hostel. Each hostel is facilitated with a T.V., Guest and Reading room, gym and sports facilities, R.O. with Water Cooler, solar / gas water heating system and vehicle parking facilities. University primary health centre is offering the health services to the students and staff. During the reporting period Dr. A. K. Sharma (Professor) and Er. A. N. Nakiya (Assistant Professor) worked as Rector and Assistant Rectors, respectively.

Table 44 Hostel Facility of the College

Sr. No.	Hostel Name	Floor	Room	Student Capacity	Actual Student Accommodated
1	Visveshvaraya	Ground	12	27	26
		1 st	12	36	35
		2 nd	12	36	35
2	Subhash	Ground	10	30	06
3	Maitreyee	Ground	07	14	8
		1 st	10	20	16
		2 nd	10	20	14

Mess management

During the reporting period in all the hostels messes were run by the private contractor. Each hostel provided with all the required items like dinning furniture, kitchen vessels, fridges, cooking gas connections, etc for running the messes. For smooth running of mess and to provide nutritious and delicious food to the students, a weekly menu was prepared by the mutual understanding of students in the presence of college authority. A canteen facility through private contractor appointed by the university is available in the vicinity of hostel area. Similarly another canteen and an Amul Parlour are situated on the campus near university bhavan for providing refreshment to the students on payment basis during the working hours.

SRC Activities of College of Food Processing Technology & Bio Energy Year 2023-2024

1. Orientation Programme

The college admitted its 14th batch of undergraduate students and 18th batch of post graduate students for academic session of 2022-23. To acquaint new students regarding various facts of the college programme, facilities available at different laboratories, pilot plant units and Experiential Learning Unit, a one-day orientation programme was organized by Er. Mahesh A. Makwana Chairman, SRC on December 16, 2022. The introductory session was attended by all the faculty members and students whereby introduction of all the teachers and students was done along with a presentation by the Dr. Dr. Samit Dutta, Principal and Dean of the college on Food Processing Technology in general.

The presentations by Heads of Department were done highlighting activities of each department of the college. The students were also appraised about the college/hostel's rules and regulations and different SRC and NSS activities. A visit to central library of the university was arranged where functioning of library was discussed along with rules and regulations for use of e-library and cybrary along with visit to various laboratories of the college, biodiesel plant, experiential learning unit (ELU) of the college for the first year B.Tech. (FT) students.



2. Technical/Cultural Events

A) State Level Award:

1) The Young Voter's Festival-2022 at state level competition was organised by Chief Electoral Officer, Gujarat on 25th Jan, 2023. Ms. Ajay Ambaliya (8th sem) stood second in Poster Design competition and further represented university at state level.



2) In 728 Basic course in Rock Climbing during 31/01/2023 to 09/02/2023 conducted by Swami Vivekanand Mountaineering Institute, Mount Abu administrated by Commissioner, Youth Service & Cultural Activities, Gujarat State, Gandhinagar, a member of team of FPTBE students Ms. Geeta Sindha (4th Sem, B.Tech) won Bronze Medal.

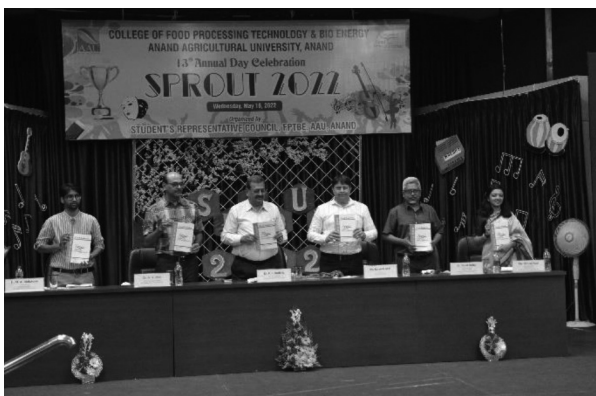


3) Ms. Pooja Laskari (2nd year, B.tech) secured first rank in garba competition in a three day state level celebration organized by HemchandracharyaNorth Gujarat University, Patan sponsored by Commissionerate of Higher Education, GoG during Sep 22-24, 2022.



B) ANNUAL DAY, SPROUT'22

The College of Food Processing Technology, located in Anand, Gujarat, celebrated its 13th annual day, Sprout 2022, on May 18th, 2022. The event was a grand success and was attended by a large number of students, faculty members, and dignitaries. The celebration began at 4:00 pm with a prayer and lighting of the lamp, which was followed by the welcome address by the Dean Dr. Samit Dutta. The Dean welcomed everyone to the event and highlighted the achievements of the college in the past year. The event then proceeded with a floral welcome and a presentation of the annual progress report by the General Secretary Ms. Ravina Shah of the college. The report highlighted the academic and extracurricular activities of the college throughout the year. The college magazine Food Technica for 2020-21 and 2021-22 was also released during the event, which showcased the literary and artistic talents of the students. Dr. D. H. Patel, Director of Students' Welfare, AAU, Anand, addressed the gathering and appreciated the efforts of the college in promoting education and research in the field of food processing technology. The event proceeded with the prize distribution ceremony, where the dignitaries awarded the students for their academic and extracurricular achievements. The Chief Guest Mr. Ketan Trivedi, Director, Austin Foods, Anand of the event then addressed the gathering and shared his insights on the importance of food processing technology in today's world. The President and Hon'ble Vice Chancellor of AAU, Anand, Dr. K. B. Kathiria Sir, then addressed the gathering and commended the efforts of the college in imparting quality education to the students. The event concluded with a vote of thanks by the Chairman of the Student Representative Council (SRC) Er. Mahesh A. Makwana, followed by the national anthem. After a tea break, the cultural program began, which showcased the talents of the students in various art forms such as dance, music, and drama. The event concluded with a dinner, which was served to all the attendees. The annual day celebration at the College of Food Processing Technology was a grand success, and it provided an excellent platform for the students to showcase their talents and achievements. The event was a perfect blend of academic and cultural activities, and it was appreciated by all the attendees.





C) World Food Day 2022

World Food Day is celebrated every year around the world on 16th October, to mark the foundation day of the Food and Agriculture Organization (FAO) of the United Nations. Like every year, on the occasion of ‘World Food Day’, College of Food Processing Technology and Bio-Energy, Anand Agricultural University, Anand and FPTBE Alumni Association organized one days National Technical Festival “ADROIT 22” on Food Processing Technology on October 16, 2022 at Anand Agricultural University, Anand. It is all about bringing new perspectives towards the field of Food Processing by encouraging infinite potential of budding technocrats to Conceive, Create & Conquer.

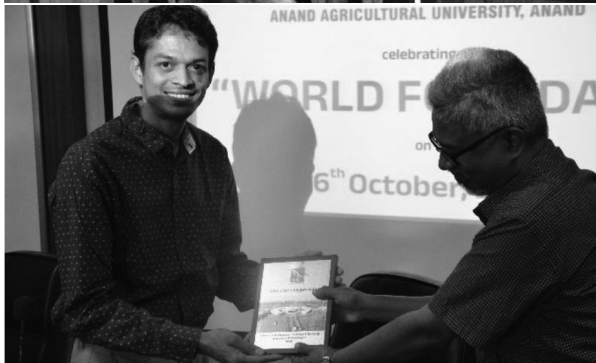
The students of Food Processing Technology and Bio Energy College organized Food awareness programme, start-up promotion, expert lecture’s and exposure visit on 16/10/2022 on the occasion of World Food Day. As part of the programme, about 100 science stream students studying in class 12 of reputed schools of Anand city were invited and provided useful information about food and various aspects of college/university.

At the beginning of the program, the principal of the college Dr. Sameet Dutta delivered the welcome address explaining various aspect of food. After that, college lady representative Ms. Priya Parmar gave an interesting audio-visual presentation on food awareness to the school-students. In his talk, Mr. Harsh Jhalawadia, Business Executive, AAU Incubation Centre, Anand provided encouragement under “Start-

up School Sensitization Programme”.

Then the program was taken over by the Chief Guest and Expert Lecturer Mr. Nikunj Shah, Director (R&D), Clarion Casein Limited, Ahmedabad and gave critical comments on “Recent Trends, Future Requirement and Entrepreneurship Opportunity in Food Processing Sector”.

At the end of the program, the vote of thanks was given by the General Secretary of the college, Ms. Raveena Shah. Finally, the program concluded after the school students were given an exposure visit to the Food Tasting Laboratory and Experiential Learning Unit. Whole program is managed and organized by the students under the guidance of Er. Mahesh Makwana, Chairman SRC, of this college.



D) ADROIT'22: A National Technical Festival Award

World Food Day is celebrated every year around the world on 16th October, to mark the foundation day of Food and Agriculture Organization (FAO) of the United Nations. Following the tradition of previous years, College of Food Processing Technology and Bio-Energy, Anand Agricultural University, Anand and in association with FPTBE Alumni Association organized two days National Technical Festival ADROIT'22 on Food Processing during October 19-20, 2022 in collaboration with Alumni Association of FPTBE. Adroit means to be intelligent and skilful. It is all about bringing new perspectives towards the field of Food Processing by encouraging infinite potential of budding technocrats to Conceive, Create & Conquer.

President of inaugural ceremony of Adroit'22, Dr. K. B. Kathiria, Honourable Vice Chancellor, Anand Agricultural University, Anand and Chief guest Sh. Dilipkumar Makadia, Managing Director, Phoenix Frozen Foods India, Pvt., Ltd., Anand inaugurated the two days National Technical Festival ADROIT'22. All university officers, Principals and Deans of various colleges, faculty members of the college and around 300 student participants from various institutes of Gujarat and other states remained present on this occasion.

Dr. K. B. Kathiria, Honourable Vice Chancellor, AAU, Anand, Sh. Dilipkumar Makadia, Managing Director, Phoenix Frozen Foods India, Pvt., Ltd. and university officers interacted with the student participants, provided guidance and encouraged to start their own venture on food processing. Many food processing related technical events such as New Product Development, Food Quiz, Feel and Fine, Poster Presentation, Business Idea, Ad Making and a cultural event Students' Got Talent were organized during this two days Tech-Fest.

The valedictory function was organized on 20th October, 2022. Dr. K. B. Kathiria, Honorable Vice Chancellor, Anand Agricultural University, Anand presided over the function and emphasized the importance of food processing for healthy life. He highlighted the role of university in encouraging the students to develop new and innovative food products. Chief Guest of the function, Sh. P.G.Badigar, Deputy Director, Export Inspection Agency, Mumbai, Ministry of Commerce and Industry, Govt. of India, presented the challenges and opportunities involved in the food processing business and also provided guidance to the young food technocrats for future prospects of food industry. He also appreciated the efforts made by college and student participants.

Dr. M. K. Jhala, Director of Research & Dean, PG Studies, Anand Agricultural University, Anand, Dr. H. B. Patel, Director of Extension Education, Anand Agricultural University, Anand, Dr. G. R. Patel, Registrar, Anand Agricultural University, Anand and Dr. D. H. Patel, Director of Students' Welfare, Anand Agricultural University, Anand remained

present as Guests of Honour and appreciated the faculty members of the college and student participants from various institutes.

Dr. Ameer Ravani, Convener Adroit'22 presented a brief report of the activities carried out during the two days of function.

Dr. Samit Dutta, Principal and Dean, College of FPTBE expressed gratitude towards university authorities for their constant support and guests for their august presence during this Tech-Fest. He

also appreciated all the participants for showing their new and innovative ideas and also congratulated winners of events.

The valedictory function ended with vote of thanks from Dr. Anurag Nema, Co-Convener Adroit'22.

This year, seven different events, namely, Food Quiz, Feel-and-Find, Photography, Poster Presentation, New Product Development, Student Got Talent and Ad Making were organized for the students coming from different institutes. Students showed great enthusiasm in their participation in various events.





3. Teachers Day Celebration:

Like every year, Teachers' Day was celebrated in College of Food Processing Technology & Bio-Energy on September 5, 2022, where great respect and honor was showered on all the teachers of college by the students. On this occasion different games were organized by students for the faculties and they had actively participated in them.



4. Sports Events

A) Inter-collegiate events Inauguration function:

This year the inaugural function of Inter-collegiate sports tournament was held by College of Food Processing Technology & Bio-Energy on November 5, 2022 at college auditorium. Students of College of Food Processing Technology & Bio-Energy were participated in different Inter Collegiate competitions like Table Tennis, Volleyball, Basketball, Badminton, Chess, Cricket, Football, Kho-Kho, Cultural, Literary event, etc. organized by Anand Agricultural University.





B) Inter Collegiate Table tennis & Chess event:

In inter university table tennis and chess competition held on November 5, 2022, the college of FPTBE students Modhiya Kinchit (4th Year, B Tech) and Dishant Thumar (2nd Year, B Tech) were selected in table tennis boys and Ms. Krupali Ratanpara (3rd year, B.Tech) TT girl and Ujwal Dodhiya (3rd year, B.Tech) and Jay Gohil (4th year, B.Tech) in chess as the team member of the Anand Agricultural University team. FPTBE college became winner in chess and runners up in Table tennis both male and female.



C) Inter Collegiate Badminton Competition:

In inter university Badminton competition held on Nov 16, 2022, the college of FPTBE men's team became university winner. Mr. Jenish Patoliya (2nd year M.Tech) and Mr. Jimit Patel (3rd year, B.Tech) selected in university team



D) Inter Collegiate Kabaddi and Kho-Kho Competition:

In inter university kabaddi competition held on December 12, 2022, the college of FPTBE team became runner-up. Jaydip Gohil (2nd Year, B Tech) and Yash Bhagat (2nd Year, B Tech) were selected as the team member of the Anand Agricultural University Kabaddi team. FPTBE team became university winner in Kabaddi.



E) Inter Collegiate Football competition:

In inter university Football competition held on Jan 24, 2023, the college of FPTBE team became runner up in university level.



F) Inter Collegiate Athletic competition:

In inter university athletic competition held on March 2-3, 2023, the college of FPTBE student Ms. Riyaben Chaudhari (3rd Year, B Tech) became winner 400 m running and Mr. Mohit Rank (2nd year, M.Tech) secured third rank in 400 m running event.



Inter Collegiate Cultural and Literary event:

In inter university cultural and literary competition held on Nov 21, 2022 held at Godhra the college of FPTBE Garba team became winner in folk dance event. students Ms. Drishtika Singh (2nd Year, B Tech), became winner in Debate (Favor) segment and Ms. Niyati Parmar (2nd Year, B Tech) secured second rank in Debate (Against) segment and Onkar Shinde (4th Year, B Tech) secured second rank in Extempore segment.

In Drama section Mr. Alok Gupta (2nd Year, B Tech), won best actor award for the portrayal of Dronacharya in one act play.





5. Fresher's Day Celebration:

Like every year, Fresher's Day was celebrated in our college on September 25, 2021, where Newly admitted First year students gave introduction of themselves to the seniors of the college. They also showed their talents in front of all faculty members as well as senior students.





6. Days Celebration 2023:

The College of FPTBE recently held a series of festive celebrations organized by the students, with the aim of promoting cultural diversity and creativity on campus. The festivities included a Secret Costume Day, Silver Screen Day, Injury Day, Traditional Wear Day, Signature-Cum-Movie Day, and Black Day.



7. Mrudugandha 2023:

MRUDUGANDHA – Intra college competitions

Students of the college celebrated Mrudugandha – The Smell of Soil, the intra college competitions on March 4-5, 2023. The programme was coordinated by the student core committee comprising Ami

Solanki, Niyati Shah, Vandana Pavra, Riya Chaudhary, Dhruvit Patel, Jay Chovatiya, Kikani Chintan, Niyati Parmar, Alok Gupta, Dev Dalwadi, Ayushi Patel and Lalit Dangi. Total nine different events were organized in this event and 150 students from B.Tech and M.Tech participated in this two days event. The two days event was organized by students under the guidance of Er. Mahesh Makwana, Chairman, SRC.



College Committees:

Different committees are essential components of a well-functioning college. They help to ensure that the needs and concerns of students are addressed, provide emotional support and guidance, and maintain a safe and orderly environment for all students. Different committees are necessary in college to meet the diverse needs of students, including emotional, academic, social, and cultural needs. These committees work together to create a supportive and enriching environment that helps students thrive and succeed in their academic and personal lives.

1. SRC Committee:

The SRC committee of the Food Processing Technology & Bio Energy for the year 2022-2023 was as under:

Patron: Dr. Samit Dutta, Dean

Chairman: Er. Mahesh A. Makwana, Assistant Professor

General Secretary: Ms. Ravina Shah, B. Tech 4th Year.

Staff Advisors:

No.	Name	Designation	Post and Activities in SRC
1	Dr. Samit Dutta	Principal & Dean	President
2	Er. M.A. Makwana	Asstt. Professor	Chairman (SRC)
3	Dr. K. V. Vala	Asstt. Professor	Co-Chairman (SRC)
4	Dr. N.M. Chavda	Asstt. Professor	Advisor, Literary Activities
5	Dr. Ameer Ravani	Asstt. Professor	Advisor, Social Gathering
6	Dr. R.B. Modi	Asstt. Professor	Advisor, Cultural Activities
7	Er. A.N. Nakiya	Asstt. Professor	Advisor, Outdoor Games
8	Dr. A. Nema	Asstt. Professor	Advisor, Indoor Games
9	Er. T.H. Bhatt	Asstt. Professor	Advisor, College Magazine

Student Representatives:

No.	Name	Semester	Assigned SRC Activities/Duties
1	Ravina Shah	4 th year B.Tech	General Secretary
2	Kevin Rathod	4 th year B.Tech	Boy's Representative
3	Priya Parmar	4 th year B.Tech	Lady Representative
4	Het Purohit	4 th year B.Tech	Class Representative/ Indoor Games Sec.
5	Vandana Parva	3 rd year B.Tech	Class Representative/ Literary Secretary
6	Jimit Patel	3 rd year B.Tech	Outdoor Games Secretary
7	Ami Solanki	3 rd year B.Tech	Cultural Secretary
8	Saiyad Faiyaz	2 nd year B.Tech	Class Representative/ Athletics
9	Vidhi Joshi	1 st year B.Tech	Class Representative/ Fine Arts
10	Kishan Kumar	2 nd year B.Tech	College Magazine Secretary

2. Students Disciplinary Committee

1	Dr. S.S. Kapdi, Professor & Head, Dept. of Bioenergy	Chairman
2	Dr. S.H. Akabari, Associate Professor & Head (Dept. of Food Plant Operations) & Academic In-Charge	Member
3	Er. M. A. Makwana, Assistant Professor & Chairman, Student's Representative Council	Member
4	Er. A. N. Nakiya, Assistant Professor & NSS Programme Officer	Member
5	Dr. G.P. Tagalpallewar, Assistant Professor & Coordinator of Placement Cell	Member
6	Dr. A.M. Patel, Assistant Professor (Food Safety and Testing) & Librarian	Member
7	Dr. Anurag Nema, Assistant Professor & Assistant Rector (Boys)	Member
8	Dr. Ameer Ravani, Assistant Professor (Dept. of Food Plant Operations)	Member
9	Dr. B.H. Joshi, Associate Professor & Head (Food Quality Assurance) & Hostel Rector	Member Secretary

3. Student's Counsellors Committee

SR. No.	Name of Counsellor	Name of Students	Year
1	Dr. Samit Dutta	Vankar Riyaben Bharatbhai Alok Kumar Gupta Neelesh Kumari Nishi Chaurasia Vataliya Yashvi Jiteshbhai Ajay Bhairi Shah Niyati Ankitbhai Ritesh Kumar Solanki Siddhiben Arvindbhai	1 st 2 nd 3 rd 4 th 1 st 2 nd 3 rd 4 th 2 nd
2	Dr. S. S. Kapdi	Vismeher Vistasp Kolah Sounak Biswas Shah Ravina Ketankumar Zalavadia Yashvi Renishbhai Anshul Meena Patel Mehulkumar Yogeshbhai Patel Janvi Prakashbhai Vahora Mahammadkaif Rafikbhai Saliya Keyur Ganeshbhai	1 st 3 rd 4 th 1 st 2 nd 3 rd 4 th 1 st 4 th
3	Dr. H. G. Bhatt	Aman Raj Barad Ravisinh Haribhai Milind Nadapara Macwan Srushti Sunilbhai Bamrotiya Savankumar Valand Khushi Nitulkumar Patel Tatvikkumar Sureshbhai Patel Meetkumar Nileshbhai Zalavadiya Mitul Hareshbhai	1 st 2 nd 3 rd 4 th 1 st 1 st 3 rd 4 th 1 st
4	Dr. S. H. Akbari	Lalit Dangi Bariya Ridhhiben Vinodbhai Chauhan Urmi Tarunkumar Trivedi Krishani Bharatbhai Manish Kumar Soni Bhagat Yash Prakashbhai Santoki Milee Hareshkumar Sindha Geetaben Ranjitsinh Kandoliya Nikunj Kishorbhai	1 st 2 nd 3 rd 4 th 1 st 2 nd 4 th 2 nd 3 rd

5	Dr. V. B. Bhalodiya	Manu Rastogi Chavda Bhakti Ajaykumar Rakesh Kumar Saini Prajapati Jay Ashokbhai Muchhadia Palash Kunal Dalwadi Devkumar Jigneshkumar Patel Dhruvit Vikrambhai Parmar Priya Basil Sridhar Sahu	1 st 2 nd 3 rd 4 th 1 st 2 nd 3 rd 4 th 1 st
6	Dr. H Pandey	Navneet Kushwaha Desai Utsavben Pradipbhai Raj Dhavalsinh Pradipsinh Prajapati Dipakkumar Gokalbhai Nishendra Kumar Singh Dristika Singh Shekhda Ronak Ketanbhai Dabhi Tanvi Sureshbhai Sudani Shruti Mahendrabhai	1 st 2 nd 3 rd 4 th 1 st 2 nd 4 th 4 th 1 st
7	Dr. B. H. Joshi	Pandya Kashishben Pragneshkumar Gajera Umang Pradipbhai Pavra Vandanaben Nareshbhai Patel Rohankumar Pareshbhai Parmar Bhagvatsinh Ajitsinh Gandhi Militkumar Nishant Parmar Arjunsinh Juvansangbhai Varu Sandip Rambhai Kathiriya Abhay Bharatbhai	1 st 2 nd 3 rd 4 th 1 st 2 nd 3 rd 4 th 1 st
8	Dr. Ameer Ravani	Parmar Hetalben Chandubhai Gohil Adhirajsinh Bhagirathsinh Kikani Chintan Savajibhai Valvi Jyotiben Vijaybhai Parmar Prinsu Sureshbhai Gohil Jaydip Manubhai Jadav Bansariben Vinodbhai Gamdha Darshan Nareshbhai Karia Ishwari	1 st 2 nd 3 rd 4 th 1 st 2 nd 3 rd 4 th 2 nd

9	Dr. Devesh Patel	Parmar Sunny Ursheshbhai Patel Priyansi Pankajkumar Patel Jaydeep Vijaykumar Patel Anujbhai Chhabildas Goyani Om Gautambhai Gadhavi Vishvraj Pravindan Veda Gokulkrishnan Radadiya Rutvikraj Girishbhai Modhiya Kinchit Rajendrakumar	1 st 3 rd 4 th 1 st 3 rd 4 th 2 nd 3 rd 4 th
10	Dr. P. S. Parsania	Atul Kumar Pandey (Batch I) Joshi Jeet Pravinbhai Thakkar Surajprakash Udaykumar Solanki Dhruviben Rameshbhai Baria Jaydeepsinh Arjunsinh Joshi Pratik Yogeshbhai Pandya Deveshbhai Chandubhai Onkar Shinde Khristi Niraj Kamleshbhai	1 st 2 nd 3 rd 4 th 1 st 2 nd 2 nd 4 th 1 st
11	Dr. N. M. Chavda	Bhavsar Khushvi Sachinkumar Karavadara Krishna Suresh Savaliya Manas Kailashkumar Rathod Kevin Dipakbhai Bhoi Hetvi Himanshukumar Kartik Patel Raj Ganapatbhai Vasani Jay Bhaveshbhai Joshi Vidhi Manishbhai	1 st 2 nd 3 rd 4 th 1 st 2 nd 3 rd 4 th 1 st
12	Dr. K. V. Vala	Buj Mayank Laxmanbhai Kishan Kumar Patel Jay Kantilal Parmar Randheer Chandrasinh Champa Fatehali Rosanbhai Lashkari Pooja Hemendrabhai Sindha Yogendrasinh Vikramsinh Sagar Kuldeep Jayeshbhai	1 st 2 nd 3 rd 4 th 1 st 2 nd 3 rd 4 th

13	Er. M. A. Makwana	Chaudhari Tirthkumar Manojbhai Thumar Dishant Vanzara Aartiben Bhilaji Vaghela Brijesh Jitendrabhai Chaudhari Yagnik Sureshbhai Manjani Mansi Hareshkumar Malek Najameenbanu Baksudmiya Macwan Meet Rajesh Kotecha Heer Anilkumar	1 st 2 nd 3 rd 4 th 1 st 2 nd 3 rd 4 th 1 st
14	Mr. K. S. Damle	Chavda Urvashiben Balvantbhai Om Bhavinkumar Patel Garasiya Bhavikkumar Sureshbhai Dodiya Jaydip Natubhai Chitransh Dhakad Parmar Anuragsinh Hasmukhbhai Maheshwari Lokesh Bhagwandas Kanojiya Khushiben Krishnkant Sorthiya Badal Rugnath	1 st 2 nd 3 rd 4 th 1 st 2 nd 3 rd 4 th 2 nd
15	Dr. A. Nema	Chotaliya Vrushabh Virjibhai Parmar Bhargavkumar Ketanbhai Kachariya Kartavya Zala Dishaben Bipinkumar Valand Nishit Rakeshkumar Patel Ayushi Pankajkumar Parmar Niyati Ashwin Bibhanshu Kumar Chauhan Rajdipsinh Lalabhai	1 st 1 st 2 nd 3 rd 4 th 1 st 2 nd 3 rd 3 rd
16	Dr. G. P. Tagalpallewar	Patel Dharna Ajitkumar Parmar Parth Devangkumar Malek Ayshabanu Mohamadrafik Lunagariya Haresh Nileshbhai Patel Harviben Bhartkumar Parmar Rincy Vijay Parmar Chiragkumar Bhupendrasinh Kotak Chintankumar Mukundrai Meta Hiren Pravinbhai	1 st 2 nd 3 rd 4 th 1 st 2 nd 3 rd 4 th 4 th

17	Dr. J. K. Momin	Patel Heliben Rakeshbhai Parmar Vishalkumar Dineshbhai Khalasi Nishilbhai Gopalbhai Jidiya Rohitbhai Bhalabhai Patel Kashyap Jayendrabhai Patel Abhi Hashmukhbhai Kharadi Juhil Govindbhai Joshi Hansal Tusharbhai Gohil Mahammad Moin Rajeshkumar	1 st 2 nd 3 rd 4 th 1 st 2 nd 3 rd 4 th 1 st
18	Dr. R. B. Modi	Patel Palak Nitinbhai Patel Mahi Rajeshkumar Dhodia Ujwalkumar Bhikhubhai Dishaben Mahendrasinh Chavada Patel Rohankumar Arunbhai Patel Prituben Miteshkumar Riyaben Chaudhari Purohit Het Tarakkumar Gohel Yagnesh Rajeshbhai Sutariya Tirth Chetanbhai	1 st 2 nd 3 rd 4 th 1 st 2 nd 3 rd 4 th 1 st 1 st
19	Dr. Deval Patel	Patel Vraj Kumar Harshadkumar Patel Stuti Chandrakant Ugyen Rinzin Vaghasiya Jayesh Devashibhai Rabari Saxitaben Arjanbhai Prajapati Himanee Rohitkumar Patel Krunal bhai Bharatbhai Patel Jaimini Sureshbhai Divya Kumari Solanki Ami Harshad bhai	1 st 2 nd 3 rd 4 th 1 st 2 nd 3 rd 4 th 1 st 3 rd
20	Er. A. N. Nakiya	Rathva Pruthvirajsinh Kanubhai Prajapati Sakshi Mukeshkumar Mungalpara Bhakti Lalitbhai Macwana Purviben Vinodbhai Rathvi Rudra Bhikhabhai Purbiya Sushilkumar Laljibhai Amay Attri Ayaan Ishu Sinha Dharmik Patel Shah Het	1 st 2 nd 3 rd 4 th 1 st 2 nd 3 rd 4 th 1 st 2 nd

21	Mr. R. M. Dhingani	Ravi Gangwar Radadiya Rensiben Rajeshbhai Ratanpara Krupali Dineshbhai Prajapati Snehal Kumar Jashbhai Rishabh Dehariya Rathod Chandrikaben Yashvantbhai Rathva Yuvrajsinh Vinodbhai Dhandhala Vinaykumar Deveshbhai Parmar Bhumika Shah Khanjan Amishbhai	1 st 2 nd 3 rd 4 th 1 st 2 nd 3 rd 1 st 2 nd 2 nd
22	Er. T. H. Bhatt	Saiyed Barkha Sajid Mohammed Rathva Bhavesh Kumar Maheshbhai Patel Jimit Kumar Rashmikant Patel Aryankumar Hemant Kumar Sakariya Yashvi Manojbhai Rathva Dhavalkumar Ramsingbhai Bhimsen Pranay Kumar Amratbhai Riddhi Kalola Desai Jayamin Maganbhai Pampania Preksha	1 st 1 st 3 rd 4 th 1 st 2 nd 2 nd 3 rd 1 st 2 nd
23	Er. N. V. Shah	Sapan Giri Saiyad Fayazudin Vajiyodin Agrawal Avniben Manishkumar Ajaykumar Ambaliya Solanki Kaival Ashokkumar Sankaliya Jaydipbhai Hareshbhai Chovtiya Jay Rasikbhai Parmar Dhruvi Bhikhulal Dakshita Mohanpurea Koriya Krupa	1 st 2 nd 3 rd 4 th 1 st 2 nd 3 rd 4 th 1 st 2 nd
24	Mr. A M Patel	Solanki Maitriben Baldevsinh Sena Vumika Nirmalprasad Debjit Chowdhury Darji Tulsi Amarkumar Solanki Vraj Kumar Manishkumar Senta Bhagvat Naranbhai Patawat Aehamadabbas Hasanali Ravrani Khushal Arvind Vahora Aalishaben Gulamali Kodiyatar Nidhi	1 st 2 nd 3 rd 4 th 1 st 2 nd 2 nd 3 rd 1 st 2 nd

4. Anti-Ragging Committee

1	Dr. Samit Dutta, Principal & Dean, College of FPT&BE, AAU, Anand	Chairman
2	Mr. Mahesh Makwana, Assistant Professor & Chairman, Student's Representative Council	Member
3	Dr. Anurag Nema, Assistant Professor & Head, Dept. of PHET & Assistant Rector (Boys)	Member
4	Dr. S.V. Anadani, SRA & Assistant Rector (Girls)	Member
5	Er. A.N. Nakiya, Assistant Professor & NSS Programme Officer	Member
6	Dr. S.H. Akbari, Associate Professor & Head, Dept. of Food Plant Operations	Member
7	Dr. Ameer Ravani, Assistant Professor, Dept. of Food Plant Operations	Member
8	Mrs. Bhavika Parmar, Warden, College of FPT&BE Girl's Hostel	Member
9	Dr. B.H. Joshi, Associate Professor & Head, Dept. of Food Quality Assurance & Hostel Rector	Member Secretary

Table 44 Activities carried out under National Seminar, World Food Day-Tech Fest' ADROIT' 22

Sr. No.	Name of Events	Convener	No. of participants
1	New Product Development	Dr. Ramesh Modi	160
2	Poster Presentation	Dr. B.H. Joshi	78
3	Ad Making	Dr. Nischal Chavda	44
4	Business Idea	Dr. D. B. Patel	15
5	Food Quiz	Mr. K.S. Damle	90
6	Feel-n-Find	Dr. Suresh Bhise	187
7	Student's Got Talent	Dr. K. V. Vala	124
8	Mrudugandha' 18: <ul style="list-style-type: none"> · Tug of war, · Face Painting, · Dance and Drama · Mobile games · Beg Borrow Convince, · Treasure hunt · Cover master · Antakshri, · Food quiz and · One minute games 	Mr. G.P. Tagalpallewar	125
Total			823

On 16th October World Food day is celebrated every year. This year we celebrated it by inviting students of 12th science from various reputed schools and briefed them regarding the college and university. An expert lecture on "Recent Trends, future requirements and Entrepreneurship opportunities in food processing sector" by Nikunj Shah, Director, Clarion Casein Ltd was organized. Further, an exposure visit to food testing laboratory and Experiential Learning Units, food awareness programme as well as startup sensitization programme by Harsh Zalawadia, Business Executive, AAU, incubator center were also organized.

During two days of the adroit technical events like New Product Development, Poster Presentation, Business Idea, Ad-making, Food Quiz, Feel and Find and non-technical event like Students Got Talent were organized.

Around 300 students from 10 Food technology institutions participated in all the events of national level Tech Fest ADROIT' 22.

Table 45 Activities carried out under NSS

Sr. No.	Activity	Date/Month	Place
1	Vyasan Mukti Divas Celebration	May 31, 2022	Village Vadod, Taluka Anand
2	Fit India Freedom Rider Cycle Rally	3 rd June, 2022	Anand city
3	Tree Plantation	5 th June, 2022	College of Food Processing Technology and Bio energy, AAU, Anand
4	International Yoga Day	June 19, 2022	College of Food Processing Technology and Bio energy, AAU, Anand
5	Har Ghar Tiranga	2 nd August, 2022	College of Food Processing Technology and Bio energy, AAU, Anand
6	Campus Ambassador	August 29, 2022	College of Food Processing Technology and Bio energy, AAU, Anand
7	Uva Matadar Mahotsav	August 30, 2022	College of Food Processing Technology and Bio energy, AAU, Anand
8	Water Harvesting	3 rd September, 2022	College of Food Processing Technology and Bio energy, AAU, Anand
9	Plastic free campus	17 th September, 2022	Around College of FPT&BE
10	NSS day celebration	24 th September, 2022	College of Food Processing Technology and Bio energy, AAU, Anand
11	Blood Donation Camp	3 rd October, 2022	College of Food Processing Technology and Bio energy, AAU, Anand
12	Thalassemia Screening Test and Counselling Camp	3 rd October, 2022	College of Food Processing Technology and Bio energy, AAU, Anand
13	Celebration of Constitutional Day	19 th November 2022	College of Food Processing Technology and Bio energy, AAU, Anand
14	Awareness about Parthenium	3 rd December, 2022	Around College of FPT&BE
15	Women empowerment and Gender equality	7 th January, 2023	College of FPT&BE
16	Participation in Blood Donation Camp at Rajbhavan	18 th January, 2023	Raj Bhavan, Gandhinagar
17	Swachhta campaign	4 th February, 2023	Around College of FPT&BE
18	NSS Special Camp (7 days)	25 th February to 3 rd March, 2023	Village Thamna , Taluka Umreth, District-Anand

Educational Tour

As part of the curriculum, an Educational Tour of 8th Semester B.Tech. (FT) students for the academic year 2022-23 were conducted by Department of Bio Energy. Dr. S. S. Kapdi (Professor), Er. J.P. Rathod (SRA) and Mrs. Nimisha Jariwala (Lab Technician) planned the tour program and its itinerary. The tour commenced on December 26, 2022 from Anand. The tour includes 35 boys and 15 girls including Dr. Kapdi as Tour Incharge, Mrs. Jariwala as Tour Associate and Mr. Manubhai Chavda as helper. The main objective of the tour was to visit as many technically important places related to food technology discipline and thereby exposing the students to the current and latest development in the field, industries and at institute-level. The efforts were made to visit industries related to dehydration, maize flakes production, wheat flour mill, soybean processing, wine making, fruits and vegetable processing, cashew nut processing, soybean oil production & packaging, chocolate and beverages products and related raw materials and machineries.

Total 16 food companies / institutes were visited and students gained knowledge about different aspects of the food products, food packaging, food engineering and their marketing. About 1985 km distance was covered during the entire tour covering Gujarat, M.P. and Maharashtra states.

Prevention of Ragging in the College

The anti-ragging committee has been formed for prohibition of ragging in the college. The anti-ragging committee works as per the norms and directives of Hon'ble Supreme court. During the reporting period, no incident of ragging was observed in the college.

Table 47 Committee members of the Women Cell

1	Smt. H.H. Chavda	Associate Professor	Chairperson
2	Smt. Ameer Ravani	Assistant Professor	Member
3	Ku. Priti Thakar	Balwadi Teacher	Member
4	Smt. Sonal Makwana	Jr. Clerk	Member

Computer cell

A well-equipped computer cell having internet connectivity has been established in the college. The practical classes of U.G. & P.G. students for computer applications are conducted. Besides this, the facilities are also utilized by the students for their research data analysis, reviewing research articles, preparation of presentations, etc. Presently, the cell is having 26 computers with licensed operating system softwares like Office, Turbo C compilers, etc.

VIII. TRAINING AND PLACEMENT

The details about the In-plant trainings given to the students by different food processing and related organisations as well as the placement of outgoing students through campus interviews are given in this section. Also, the details about the year wise graduates passed out and their placements since the inception of the college are given hereunder. Dr. S. Dutta, Associate Professor, Department of Food Business Management worked as the In-charge, Training and Placement Cell. Mr. D.B. Patel assisted him in the activities.

Table 48 Details of In-plant trainings of 8th semester students during 2022-23

Sr. No.	Name of organization	No. of students
1	Pan Foods Division of Kayem Foods Industries Pvt. Ltd., Panipat (Haryana)	1
2	ADF Foods Ltd., Nadiad (Gujarat)	2
3	Modern Food Products Pvt. Ltd., Makarpura, Vadodara (Gujarat)	3
4	Jayant Snacks & Beverages Pvt. Ltd., Shapar, Rajkot (Gujarat)	1
5	Kitchen Xpress Overseas Ltd., Gandhinagar (Gujarat)	1
6	Aarkay Food Products Ltd., Sarkhej, Ahmedabad (Gujarat)	2
7	Parle Products Pvt. Ltd., Bhuj (Gujarat)	4
8	Mapro Foods Pvt. Ltd., Wai, Satara (Maharashtra)	2
9	Gopal Snacks Pvt. Ltd., Unit 1 (Head Office) Lodhika, Rajkot (Gujarat)	2
10	ISCON Balaji Foods Pvt. Ltd., Kanjari, Anand (Gujarat)	2
11	Euro India Fresh Foods Ltd., Choryasi, Surat (Gujarat)	2
12	Gopal Snacks Pvt.Ltd., Rahiyol, Modasa (Gujarat)	1
13	Zyodus Wellness Ltd., Saket Industrial Estate (Gujarat)	1
14	ISCON Balaji Foods Pvt. Ltd., Limbasi, Kheda (Gujarat)	2
15	Sumul Bakery Plant / Namkeen, SUMUL, Navi Pardi, Surat (Gujarat)	2
16	Hindustan Coca Cola Beverages Private Ltd., Goblej, Kheda (Gujarat)	2
17	Anand Foods and Dairy Products Chikhodra, Anand (Gujarat)	2
18	Britannia Industries Ltd., Jhagadia GIDC, Randedi (Gujarat)	2
19	Vadilal Industries Ltd., Pundhra, Ta: Mansa, Gandhinagar (Gujarat)	2
20	Ramdev Food Products Pvt. Ltd., Changodar Ahmedabad (Gujarat)	1
21	Austin Foods and Beverages Pvt.Ltd., Nadiad- Petlad Road, Anand (Gujarat)	2
22	Global Gourmet Pvt. Ltd., (Unit-01) Makarpura, Vadodara (Gujarat)	2
23	Global Gourmet Pvt. Ltd., (Unit-02) Kanzat, Vadodara (Gujarat)	2
24	Saras Dairy, Kota (Rajasthan)	2
25	Seco Delights, Udhana, Surat (Gujarat)	1
26	Pepsico India Holdings Ltd., GIDC Jhagadia, Bharuch (Gujarat)	2
27	Multigrain Food Pvt. Ltd., Ichhapore GIDC, Bhatpore, Surat (Gujarat)	2
Total number of students		50

Table 48 Number of students recruited through campus interviews (2022-23)

Sr. No.	Name of Organization	No. of Candidates offered Job	
		U.G.	P.G.
1	Balaji Wafers Pvt., Ltd. Rajkot, Gujarat	6	5
2	Innovative Cuisine Pvt.Ltd. Karjan, Gujarat	2	--
3	KBZ Foods Pvt., Ltd. Rajkot, Gujarat	1	--
4	Wholesome Foods Pvt., Ltd. , Ahmedabad, Gujarat	1	--
5	Shree Additives Pvt., Ltd., Ahmedabad, Gujarat	1	1
6	Tapi Food Pvt. Ltd, Pipodra, Kamrej, Surat, Gujarat	1	--
7	Balaji Global Pvt.Ltd. Kheda, Gujarat	1	--
8	Alliance Engineering Pvt.Ltd. Gandhinagar	1	--
9	Sri Shakti Institute of Engineering and Technology, Coimbatore, Anna University Affiliated, Tamil Nadu	-	1

Table 49 Year wise placement of graduates and post-graduates

Year	No. of graduates / post graduates passed	Placement				Higher studies
		Private firm	SAU	Bank / Semi Govt. / NGO	Self Employed	
2010	5	2	-	-	-	2
2011	6	4	2	-	-	-
2012	7	5	-	-	-	-
2013	34	15	-	-	1	17
2014	38	28	-	-	1	6
2015	42	26	-	-	3	6
2016	41	28	-	-	2	7
2017	40	19	-	-	2	15
2018	43	25	-	-	2	11
2019	52	18	6	1	1	10
2020	45	17	-	2	4	18
2021	40 UG + 7 PG	15	-	3	2	11
2022	48 UG+ 8 PG	21	-	-	1	19

Three-days “Personality Development Training Programme for Food Technology Graduates & Post-Graduate Students”

Three days Personality Development Training Programme for Food Technology Graduates and Post-Graduate students was organized by Training and Placement Cell of College of Food Processing Technology & Bio Energy, Anand Agricultural University, Anand during December 08-10, 2022. Three days Personality Development Training Programme was started with Introduction of the programme by the facilitator Ms. Nitu Singh Bhadhoria, Suhrud Career Counselling Expert and hypnotherapist from Vadodara. The programme was attended by 50 students of Final year B. Tech. (Food Technology) and 05 students of Final year M. Tech. (Food Technology).

In three days training programme various topics were covered by the facilitator, such as Building of self confidence in students, Goal settings and planning, Resume writings, Dressing etiquettes for interview, E-mail etiquettes, Group discussion skills, Communication skills, Mock interview, Public speaking, Time management, Tips to face interview, Presentation skills, Advance communication skills, Interpersonal skills, Different ice breaking activities etc. At the end of each day summarizing and concluding sessions were also conducted.

All the students found the programme very useful for enhancement of their communication and inter personal skills and positive attitudes, and building up their personalities which will be helpful to them for their career planning. The personality development training was organized and Co-ordinated by Dr. Govind P. Tagalpallewar, Assistant Professor and Coordinator Placement Cell under the guidance of Dr. Samit Dutta, Dean, College of Food Processing Technology and Bioenergy.

IX. PASSED OUT STUDENTS

Table 50 Passed out under graduate students (2022-23)

SR. No.	Uni Reg. No	Name of the student
1	3070918013	META HIREN PRAVINBHAI
2	3070919001	AJAYKUMAR AMBALIYA
3	3070919002	AYAAN ISHU SINHA
4	3070919003	BARIA KRUNAL BHUPENDRABHAI
5	3070919006	CHAUHAN RAJDIPSINH LALABHAI
6	3070919007	DABHI TANVI SURESHBHAI
7	3070919008	DARJI TULSI AMARKUMAR
8	3070919009	DISHABEN CHAVDA
9	3070919010	DODIYA JAYDIP NATUBHAI
10	3070919011	GADHAVI VISHVRAJ PRAVINDAN
11	3070919012	GAMDHA DARSHAN NARESHBHAI
12	3070919014	GOHEL JAY RAMESHBHAI
13	3070919015	JIDIYA ROHITBHAI BHALABHAI
14	3070919016	JOSHI HANSAL TUSHARBHAI
15	3070919017	KANOJIYA KHUSHIBEN KRISHNKANT
16	3070919019	LUNAGARIYA HARESH NILESHBHAI
17	3070919020	MACWAN MEET RAJESH
18	3070919021	MACWAN SRUSHTI SUNILBHAI
19	3070919022	MACWANA PURVIBEN VINODBHAI
20	3070919023	NISHI CHAURASIA
21	3070919024	ONKAR SHINDE
22	3070919025	PARGI MEHULKUMAR NAVJIBHAI
23	3070919027	PARMAR PRIYA BASIL
24	3070919028	PARMAR RANDHEER CHANDRASINH
25	3070919029	PATEL ARYANKUMAR HEMANTKUMAR
26	3070919030	PATEL JAIMINI SURESHBHAI
27	3070919031	PATEL JANVI PRAKASHBHAI
28	3070919032	PATEL JAYDEEP VIJAYKUMAR
29	3070919033	PATEL MEETKUMAR NILESHBHAI
30	3070919035	PATEL ROHANKUMAR PARESHBHAI
31	3070919038	PRAJAPATI JAY ASHOKBHAI
32	3070919039	PRAJAPATI SNEHALKUMAR JASHBHAI
33	3070919040	PUROHIT HET TARAKKUMAR
34	3070919042	RATHOD KEVIN DIPAKBHAI
35	3070919044	RITESH KUMAR
36	3070919045	SAGAR KULDEEP JAYESHBHAI
37	3070919046	SALIYA KEYUR GANESHBHAI
38	3070919047	SHAH RAVINA KETANKUMAR
39	3070919048	SOLANKI DHREVIBEN RAMESHBHAI

40	3070919049	VAGHASIYA JAYESH DEVASHIBHAI
41	3070919051	VALAND NISHIT RAKESHKUMAR
42	3070919052	VALVI JYOTIBEN VIJAYBHAI
43	3070919053	VARU SANDIP RAMBHAI
44	3070919054	VASANI JAY BHAVESHBHAI
45	3070919055	VASAVA NISHITKUMAR DILAVARSINH
46	5070920001	KOTAK CHINTANKUMAR MUKUNDRAI
47	5070920002	MODHIYA KINCHIT RAJENDRAKUMAR
48	5070920003	SANTOKI MILEE HARESHKUMAR
49	5070920004	SHEKHDA RONAK KETANBHAI
50	5070920005	TRIVEDI KRISHANI BHARATBHAI

Table 51 Passed out post graduate (M. Tech.) students (2022-23)

Seat No.	Uni Reg. No	PG program	Name of the student
1	2070920001	M. Tech. (FPT)	CHHASATIYA HEMRAJSINH HITENDRASINH
2	2070920002	M. Tech. (FPT)	DESAI RITIKA
3	2070920003	M. Tech. (FPT)	DHANKECHA DIP BABUBHAI
4	2070920004	M. Tech. (FPT)	PATEL SHIV DILIPBHAI
5	2070920005	M. Tech. (FPT)	PRAJAPATI MITTAL MAHENDRABHAI
6	2070920006	M. Tech. (FPT)	PAVAN KUMAR B V
7	2070920008	M. Tech. (FPT)	VIDUSHI MEHTA
8	2070920009	M. Tech. (FPT)*	M.NIVETHA

* Indicates – In service candidates.

Table 52 Passed out post graduate (Ph. D.) students (2022-23)

1	1070919001	Ph.D. FT (FPT)	KAJAL KARNATAK
2	1070918003	Ph.D. FT (FPT)	PARMAR MANSUKHLAL RAMJI
3	1070918004	Ph.D. FT (FPT)	SARDAR NILESH RAJENDRA

* Indicates – In service candidates.

Research Recommendations

Discipline/Subject	No. of recommendations finalized	
	For farmers / industry	For scientific community
Food Processing Technology	10	04
Social Science	01	

1. Development of a portable ripening system for selected fruits

The farmers, traders and retailers interested in ripening of mango (*cv. kesar*) and banana (*cv. G9*) fruits are recommended to use the portable ripening system developed by Anand Agricultural University. Portable ripening system made of HDPE lamination fabric (180 micron thick) of 610 (L) x 457 (B) x 711 (H) mm can ripen about 30 kg of the mango (*cv. kesar*) and banana (*cv. G9*) fruits in 4 and 5 days, respectively by spraying 100 ppm ethylene gas and left for 24 hours. The mango (*cv. kesar*) and banana (*cv. G9*) fruits ripening process involves washing of freshly harvested fruits with clean water, sodium hypochlorite and then again with clean water. There after surface drying, ethylene gas spraying and leaving it for 24 hours in the chamber followed by opening of chamber for air flushing at every 24 h and closing for ripening of the fruits.



2. Varietal evaluation of selected fruits and vegetables for respiration rate under the steady state storage condition.

Refrigeration engineers or food processing industries interested in designing cold/low temperature/CA/MA storage facilities for fruits/vegetables such as Green chilli (*cv. Market 1, GVC 111, GVC 101*) Tomato (*cv. AT 3, GAT 4, GAT 5*), Brinjal (*cv. GOB 1, GAOB 2*), Mango (*cv. Langdo, Kesar*) and Guava (*Bhavnagri red, Allahbad Safeda*) are advised to use the data on respiration rate and heat of respiration for the above commodities for various temperature and RH, determined by AAU, Anand. Among the studied varieties of green chilli, GVC 101 variety had minimum respiration rate (1.03 mlCO₂/kg/h) at 10°C temperature & 95% RH followed by GVC 111 and Market 1. Similarly, for tomato, minimum respiration rate was observed for AT 3 variety (1.30 mlCO₂/kg/h) at 10°C temperature & 95% RH followed by GAT 5 and GAT 4. GAOB 2 brinjal variety had minimum respiration rate 1.55 mlCO₂/kg/h at 10°C temperature & 95% RH as compared to GOB 1. In case of mango fruit, Kesar mango varieties had minimum respiration rate, 5.87 mlCO₂/kg/h at 10°C temperature & 95% RH in comparison with Langdo. Accordingly, minimum respiration rate 8.47 mlCO₂/kg/h at 10°C temperature &

80% RH was noted for Bhavnagri red variety of guava fruit as compared to Allahbad Safeda. Hence, different varieties of a produce have significant difference in their rate of respiration and thereby heat of respiration. It was noted that as the temperature of storage increased rate of respiration increased for all selected commodities. Moreover, with increase in storage humidity, rate of respiration was decreased for mango, tomato brinjal and green chilli whereas reverse trend was observed for the guava.

3. Effect of different pre-treatments on mature Banana for increasing the shelf life.

Farmers, entrepreneurs and Agro-processing units involved in increasing the shelf life of mature banana variety Grand naine are advised to use the hot water treatment technology developed by Anand Agricultural University, Anand. The technology involves dipping the mature banana in hot water (55°C) for 5 minutes. This results in increasing the shelf life of banana by 6 days over ambient water dipping.

4. Production of premium quality powder with maximum retention of essential oil using cryogenic grinding of Fennel seed.

Entrepreneurs and agro-processing units involved in grinding of spices are advised to use the technology of cryogenic grinding developed by Anand Agricultural University for superior quality fennel seed powder with higher retention of essential oil. For higher retention (2.8%) of essential oil, the cryogenic grinding of fennel seed at temperature of -100°C , sieve size of 1.5 mm and feed rate of 16 kg/h is recommended. Cryo-ground sample stored in aluminium laminated zip lock bags at ambient conditions ($34\pm 2^{\circ}\text{C}$) retains higher (1.5%) essential oil.

5. Development of high fiber cookies and muffins supplemented with pomegranate seed flour

Bakery entrepreneurs interested in production of high fiber cookies are advised to use the technology developed by Anand Agricultural University, Anand. The technology involves incorporation of 15% of pomegranate seed flour in the formulation of cookies. The cookie packed in aluminium laminates has 75 days of shelf life at ambient temperature. The fibre content in developed cookies is 5.82% by addition of 15% pomegranate seed flour.



6. Utilization of flaxseed meal for value added product

The entrepreneurs and food processors interested in utilization of flaxseed meal for value added product are recommended to adopt the technology developed by Anand Agricultural University, Anand. Technology involves roasting and grinding of flaxseed meal at 150°C and 15 min followed by preparation of cookies by adding 20% flaxseed meal flour. The cookies can be packed in metalized polypropylene bag and can be stored for 120 days at ambient condition ($30\pm 2^{\circ}\text{C}$).



7. Technology for extraction of carvone and limonene rich essential oil from Dill seed

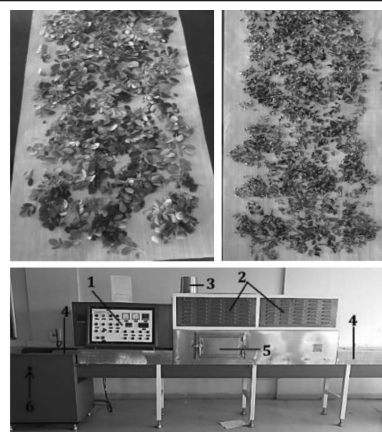
Entrepreneurs and Agro-processing units involved in production of superior quality of dill seed essential oil are advised to use the supercritical fluid extraction technology developed by Anand Agricultural University, Anand. This technology involves use of carbon dioxide super critical fluid extraction at controlled pressure of 300 bar, temperature of 30°C and dynamic time of 146 min, which yielded 5.43 % dill seed essential oil consisting 43.06 mg carvone and 6.74 mg limonene in 100 g essential oil.

8. Super critical fluid extraction of essential oil from Fennel seed

Entrepreneurs and Agro-processing units involved in production of superior quality fennel seed essential oil are advised to use the supercritical fluid extraction technology developed by Anand Agricultural University. This technology involves use of carbon dioxide supercritical fluid extraction at controlled pressure of 300 bar, temperature of 55°C , and dynamic time of 180 min, which yielded 3.41% fennel seed essential oil consisting of 32.29 mg anethol in 100 g fennel seed essential oil.

9. Technology for continuous microwave drying of *Moringa oleifera* (Drumstick) leaves.

The entrepreneurs and processors interested in continuous production of dried moringa leaves are recommended to use the processing technology developed by the Anand Agricultural University, Anand. Continuous microwave drying takes lesser time as compared to other drying systems. The technology involves continuous microwave drying of Moringa leaves @ 1.49 kg/h in 29 min using three magnetrons at desired pulsating ratio to less than 10% moisture content. It results good quality dried Moringa leaves which retained 83% of the Vitamin C present in the fresh sample.



10. Development of Soya extract bread

A satisfactory soya extract bread with replacement of water by 90% soya extract can be prepared using technology developed by Anand Agricultural University, Anand. Developed bread contains 26.45 g, 29.00 mg and 39.88 mg more protein, calcium and iron, respectively as compared to control bread per 100 g. The bakery industrialist and entrepreneurs interested in production of soya extract bread are recommended to follow the same.



11. Production technology for extraction of bioactive compounds from mango seed kernel

Anand Agricultural University, Anand recommends method for extraction of polyphenols from *Kesar* variety mango seed kernels. The extraction technology involves the use of microwave assisted extraction technique by the use of methanol as solvent with sample to solvent ratio 1:20 which yielded 22.67 % extract, with total phenolics content of 628.56 mg GAE/g and 2.25 ppm anti-oxidant activity (DPPH) value.

12. Performance evaluation of feed forward neural network for detection of boric acid adulteration in wheat flour using FTIR spectra with solvent extraction

Feed forward artificial neural networks (learning rate 0.04, momentum 0.9) can be successfully use to detect boric acid adulteration in wheat flour up to 0.4% levels using FTIR spectra taken after extracting 10 g of wheat flour sample with 50 ml of methanol followed by drying and re-suspension in 10 ml distilled water.

13. Evaluation of microbial decontamination efficiency of electrolysed water for safety and quality of selected fruits and vegetables

The scientist interested in non-thermal microbial decontamination techniques is recommended to use electrolyzed alkaline water with 10.5 pH and -600 ORP. This alkaline water is effective in reducing minimum up to 2.8 log population of *E. coli*, *S. aureus*, *S. typhi* and *P. aeruginosa* upon 15 min of exposure.

14. Study of temperature and velocity distribution in a heat pump assisted dryer by computational fluid dynamics

The present simulation study on the existing Heat Pump Assisted Dryer suggested using louvers (23 numbers, length 440 mm, width 30 mm, and having an angle of 30° with respect to the central horizontal axis) at the inlet plane of the dryer chamber for uniform fluid's temperature and velocity profiles.

15. Consumers' awareness, perception and acceptance of various types of functional foods in selected cities of Gujarat (Social Science)

It is recommended that with increasing awareness, positive perception and wider acceptance of functional foods among the consumers of major cities of Gujarat, demographic factors, namely, education, occupation and marital status of the consumers should be considered while launching and positioning of functional foods in the market. Consumers showed positive perception about functional food mainly because these products help in lowering cholesterol level, improving bone and teeth health and managing body weight of the consumers.

1. Output during 2022-23 [No. of Trials allotted (new/ongoing) and conducted successfully]:

Number of Recommendations:

1	Development of a portable ripening system for selected fruits
2	Varietal evaluation of selected fruits and vegetables for respiration rate under the steady state storage condition.
3	Effect of different pre-treatments on mature Banana for increasing the shelf life.
4	Production of premium quality powder with maximum retention of essential oil using cryogenic grinding of Fennel seed.
5	Development of high fiber cookies and muffins supplemented with pomegranate seed flour
6	Utilization of flaxseed meal for value added product
7	Technology for extraction of carvone and limonene rich essential oil from Dill seed
8	Super critical fluid extraction of essential oil from Fennel seed
9	Technology for continuous microwave drying of <i>Moringa oleifera</i> (Drumstick) leaves.
10	Development of Soya extract bread
11	Production technology for extraction of bioactive compounds from mango seed kernel
12	Performance evaluation of feed forward neural network for detection of boric acid adulteration in wheat flour using FTIR spectra with solvent extraction
13	Evaluation of microbial decontamination efficiency of electrolysed water for safety and quality of selected fruits and vegetables
14	Study of temperature and velocity distribution in a heat pump assisted dryer by computational fluid dynamics

On Going Programmes :

1	Production of premium quality powder with maximum retention of essential oil using cryogenic grinding of dill seed
2	Standardization of drying technique for production of dried whole lime
3	Production technology of Ready-to-Eat Extruded Snack from Aonla Pomace Powder
4	Process development for nutritive extruded snack utilizing Amaranth grain
5	Effect of microwave on aflatoxin content of deoiled peanut cake
6	Standardization of drying technology for guava leaves powder
7	Standardization of drying technology for lime leaves powder
8	Development of Production Technology for Bottle Gourd based Carbonated Beverage
9	Decontamination efficiency of electrolyzed water and ozone safety and quality of selected fruits and vegetables: okra
10	Development of fuzzy logic controller for effective garden irrigation
11	Study on performance of grid connected 20 kW solar photovoltaic system
12	Performance assessment of two stage evaporative cooling system for transport of selected vegetables.
13	Development of IoT-based system for storage parameters monitoring using low-cost sensors
14	Technology for continuous microwave drying of senna leaves
15	Study on physical, thermal & storage properties of various biomass briquettes and its utilization in small food industries
16	Technology for development of unconventional cauliflower and beetroot leaves powder
17	Osmotic drying of Ultrasonic pretreated Sapota