

Annual Report

2024-25



College of Food Processing Technology and Bioenergy
Anand Agricultural University
Anand-388 110
Ph. : (0) 02692-261302

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College Annual Report

Year : 2024-25

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Dr. Samit Datta
I/c. Principal & Dean



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Anand
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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 Processing. The institution 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. They are providing technical, professional and managerial inputs to their organizations.

The college has pioneered food processing technology education and research in the Gujarat state. 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.

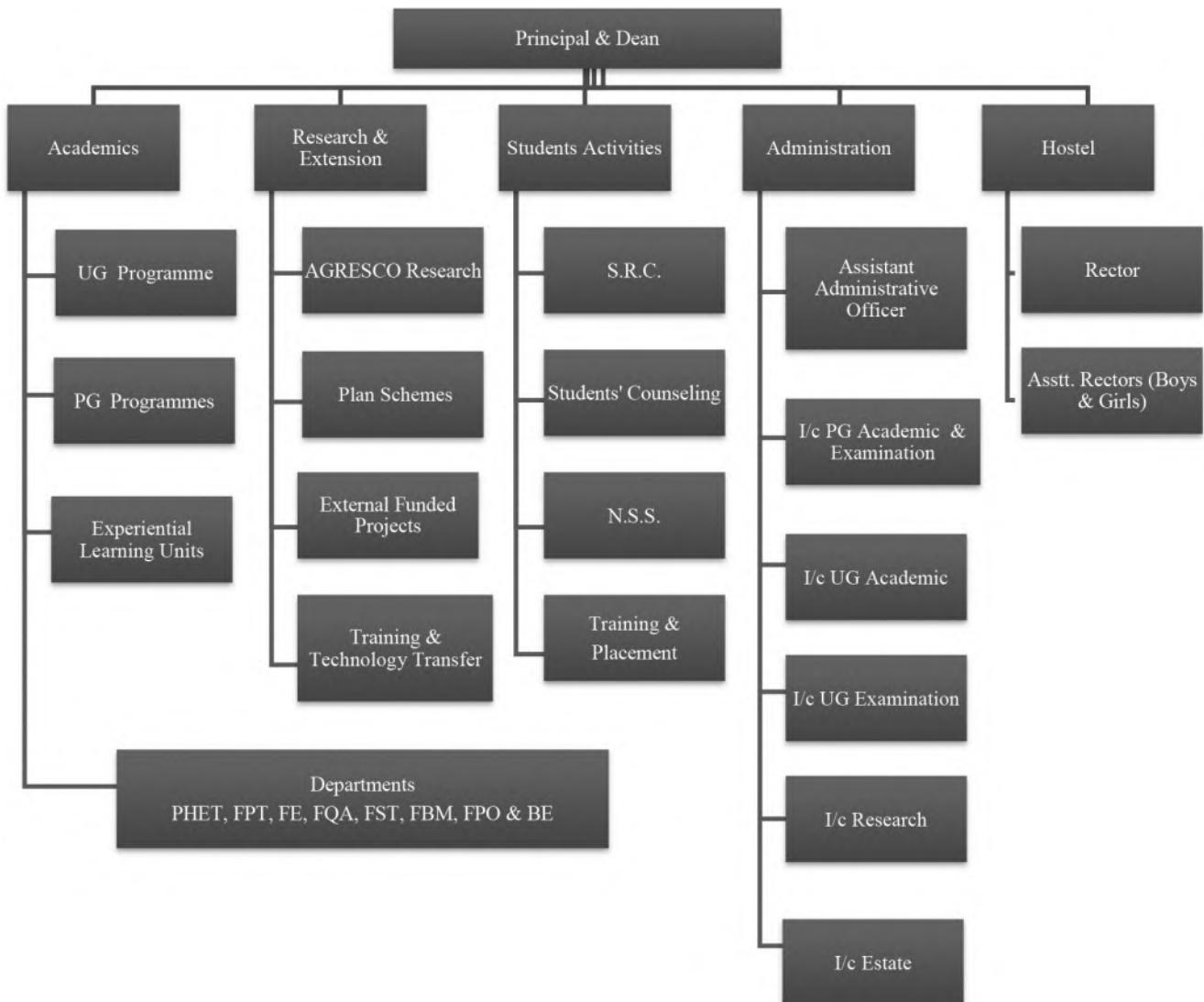
I feel delighted to forward the Annual Report of College of Food Processing Technology and Bioenergy for the year 2024-25. The brief details about the college, staff and fund utilization, academic programmes, departments, seminars, workshops and training, various programmes organized and attended by the staff, publications/faculty achievements, students' welfare activities, training and placement, etc. are comprehended and depicted in the report. Most of the details have been presented in tabular manner which are self-explanatory. Also, photographs are presented to share glimpses of different programmes organized during the year 2024-25. 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 Editorial Team, Head of the Departments, Assistant Administrative Officer, and all the staff for supporting the 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 31.03.2024

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	67000+HRA (From october, 2024)	12993-21	1	1	0
14	Research Associate	61000+HRA (From october, 2024)	12993-29	1	1	0
15	Research Associate	38000+HRA	12960	2	2	0
			12969	1	1	0
16	Laboratory Attendant / Peon / Helper / Lab Boy	14800-47100				
			12075	1	0	1
			5073	4	2	2
			6502-3	1	0	1
			TOTAL	60	44	16

Table 2 Budget heads wise sanctioned grant and utilization (2024-25)

(₹ Lacs)

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		
(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	1.80	4.00	0.0	0.06	1.56	4.00	0.0	5.56	95.00	94.00	0	94.50	0
2	Establishment of College of Food Processing Technology & Bio-Energy	12950	521.85	44.00	5.00	570.85	518.33	43.93	5.00	567.26	99.00	0.99	0	0.99	36.27
3	Post Harvest management of some important crops of middle Gujarat	12960	13.49	13.00	1.30	27.79	13.35	12.93	1.30	27.58	98.00	99.00	100.00	99.00	0
4	Development of irradiation technology for agricultural, animal dairy and food products	12969	6.40	8.50	1.50	16.40	6.35	8.36	1.50	16.21	99.00	0.98	100.00	99.00	0
5	Establishment of students training centre for food processing	12969-01	0	12.50	0	12.50	0	12.10	0	12.10	0	96.00	0	96.00	0
6	Strengthening of students training cum coaching centre	12969-02	0	10.00	0	10.00	0	9.24	0	9.24	0	92.00	0	92.00	0

7	Establishment of department of food safety and testing at Anand	12987-11	0	23.00	0	23.00	0	22.66	0	22.66	0	98.00	0	98.00	0
8	Establishment of instructional processing facilities for students	12987-14	0	6.50	0.90	7.40	0	5.96	0.90	6.86	0	91.00	100.00	95.50	0
9	Development of food decontamination technology for safety and quality of fresh and minimally processed fruits and vegetables	12993-21	7.07	9.00	4.50	20.57	7.00	8.61	4.50	20.11	99.00	95.00	100.00	98.00	0
10	Training programme on food processing technology	12988-04	0	8.03	0	8.03	0	7.94	0	7.94	0	98.00	0	98.00	0
11	Upgrading of the students facilities at different campuses	12865	4.095	3.85	0.595	8.54	3.92	3.47	0.595	7.985	95.00	90.00	100	95.00	0
12	Modernizing the students facilities at different campuses	12967	0	1.30	0	1.30	0	1.24	0	1.24	0	95.00	0	95.00	0
13	Scheme for establishing the office of the director of student welfare, counselling and placement cell	12967-2	0	0.65	0	0.65	0	0.65	0	0.65	0	100.00	0	100.00	0
14	Award of fellowship to under graduate students in various faculties of AAU.	12967-01	0	0.99	0	0.99	0	0.99	0	0.99	0	100.00	0	100.00	0

15	Award of fellowship to post graduate students in various faculties of AAU.	12703	0	0.55	0	0.55	0	0.55	0	0.55	0	0.55	0	100.00	0	100.00	0
16	Addition of the facilities for organizing Rural Agricultural Work Experience (RAWE)	12930	0	0.99	0	0.99	0	0.99	0	0.99	0	0.99	0	100.00	0	100.00	0
17	Strengthening of Polytechnic in Food Science & Home Economics	12957	61.00	21.00	3.85	85.85	58.54	19.96	3.85	82.35	96.00	95.00	100.00	97.00	97.00	0.71	
	Total		628.905	167.86	18.125	814.89	621.72	163.36	18.125	803.205	98.85	97.30	100.00	98.70	98.70	36.98	

Non Plan																	
1	Establishment Agril Product Process Engineering, Dairy Science College	5073-00	83.50	4.50	0	88.00	69.14	0.03	0	69.17	82.80	00.66	0	41.73	0		
2	Esta. of Polytechnic in Home Science & Economics, FPT&BE	5229-00	50.60	55.90	0	106.50	50.00	50.85	0	100.85	98.80	90.96	0	94.88	1.00		
3	Department of Agricultural Product Process Engineering	6502-03	32.32	1.50	0	33.82	32.01	1.38	0	33.39	99.04	92.00	0	95.52	0		
4	Strengthening of Existing School Of Baking	7228-01	15.10	0.10	0	15.20	7.92	0	0	7.92	52.45	0	0	26.22	0		
	Total		181.52	62.00	0	243.52	159.07	52.26	0	211.33	87.63	84.29	0	85.96	1.00		
1	Strength and Development of Aus		15211-00														

ICAR

Table 3 Summary of sanctioned grant and utilization (2024-25)

SN	Scheme	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)	(xiv)	(xi)
1	Plan	628.905	167.86	18.125	814.89	621.72	163.36	18.125	803.205	98.85	97.30	100.00	98.70	36.98
2	Non Plan	181.52	62.00	0	243.52	159.07	52.26	0	211.33	87.63	84.29	0	85.96	1.00
3	ICAR	0	11.47	0	11.47	0	11.47	0	11.47	0	100.00	0	100.00	0
4	Other agency	0	113.15	12.78	125.93	0	81.36	0	81.36	0	71.90	0	64.60	0
Total		810.425	354.48	30.905	1195.81	780.79	308.45	18.125	1107.365	96.34	87.01	58.64	92.60	37.98
% of total														

Fund utilization	%
Pay and Allowances	96.34
Recurring Contingencies	87.01
Non-Recurring Contingencies	58.64
Overall	92.60

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 2024-25 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			
B.Tech. (Food Technology)	General	SC	ST	SEBC
	40	35	35	40
Admission is considered on the merit basis of 60% of PCM / PCB 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 (2024-25)

Degree	Name of the College	Admission Capacity		No of students
		Gen/SC/ ST/OBC/ Other Bord/EWS	ICAR	
B.Tech. (FT)	Food Processing Technology & Bio-Energy, Anand	59	13	72
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	3	9
M.Tech. (FPE)	Food Processing Technology & Bio-Energy, Anand	1	3	2
M.Tech. (FSQ)	Food Processing Technology & Bio-Energy, Anand	5	3	6
Ph.D. (FT)	Food Processing Technology & Bio-Energy, Anand	5	6	6

*Includes Gen/SC/ST/SEBC/EWS (56 seats), ICAR (13 seats), other board (3 seats), and PC (2 seat)

Table 5(b) Students admitted in different post-graduation programmes (2024-25)

Sr. No.	Subject	Specialization	M. Tech.		Ph.D.		Total
			Regular	ICAR	Regular	ICAR	
1	Food Technology	Food Processing Technology	7	2	0	4	13
2		Food Process Engineering	1	1	0	1	3
3		Food Safety and Quality Assurance	2	4	0	1	7
		Total	10	7	0	6	23

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 2024

Sr. No.	Degree	First Class with Distinction	First Class	Second Class	Pass Class	Total
1	B.Tech. (FT)	4	32	14	0	50
UG Total						
2	M.Tech. (FPT)	4	8	0	0	12
3	Ph.D.	1	0	0	0	1
PG (M.Tech. & Ph.D.) Total						13
Total Passed out						63

Table 8 Class schedules of odd semester (2024-25)

College of Food Processing Technology & Bio-Energy, AAU, Anand
Class Schedule for First Semester B.Tech (FT) w.e.f.: 09/12/2024

Time / Day	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday (1 st , 3 rd & 5 th)
9:00 – 11:00	SEC 10 (P) (I) RBM-AN	SEC 10 (P) (II) RBM-AN		FPT 111 (P) I AVR	AEC - I (P) (I) NMC	NSS I / NCC I ANN
			SEC 1 (P) KVV	AEC - I (P) (II) NMC	FPE 111 (P) II MAM	
			SEC 7 (P) KSD-RMD	FPE 111(P) III MAM	FPE 112 (P) III ANN	
11:00-13:00	FPE 112 (P) I ANN	FPE 111(P) I MAM	SEC 10 (P) I RBM-AN	FPE 111(P) I MAM	FQA 111(P) I RMD	FBM 111 ANN (L)
	FQA 111(P) II RMD	FPT 111 (P) II AVR		FPE 112 (P) II ANN	FPE 111(P) II MAM	
	FPT 111 (P) III AVR		FPE 111(P) III MAM	FQA 111(P) III RMD	AEC - I (P) (III) NMC	
LUNCH BREAK						
14:30–15:30	FPT 111 (L) AVR	FQA 111 (L) RMD	FPT 111 (L) AVR	MDC - I (L) SHA/JPR	FPE 111 (L) MAM	MDC - I (P) SHA/JPR (13:30–17:30)
15:35 – 17:35	FPE 112 (L) ANN (15:35-16:35)			FQA 111(L) RMD (15:35-16:35)	FPE 112 (L) ANN (15:35-16:35)	
	FBM 111 ANN (L) (16:35-17:35)	SEC 1 (P) KVV	SEC 10 (P) (II) RBM-AN	AEC - I (L) NMC (16:35-17:35)	MDC - I (L) SHA/JPR (16:35-17:35)	
	SEC 7 (P) KSD/RMD	NSS I / NCC I ANN (17:35-18:35)	NSS I / NCC I ANN (17:35-18:35)			

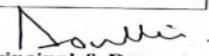
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Details of Courses and Course Teachers

S. No.	Course No.	Title of the Course	Credits	Teacher's Name
1	NG - I	Decksharambh (Induction-sum Foundation Course of 2 weeks from 11/11/2024 to 22/11/2024)	2(0+2)*	Dr. Nischal Chavda Course Coordinator
2	FPT 111	Fundamentals of Food Processing	3(2+1)	Dr. A. V. Ravani
3	FPE 111	Workshop Technology	3(1+2)	Er. M. A. Makwana
4	FPE 112	Basic Electrical Engineering	3(2+1)	Dr. A. N. Nakya
5	FQA 111	General Microbiology	3(2+1)	Dr. R. M. Dhingani
6	MDC - I	Farming Based Livelihood System	3(2+1)	Dr. S. H. Akbari
7	AEC - I	Communication Skills	2(1+1)	Dr. J. P. Rathod
8	NSS-I/NCC-I	NSS-I/NCC-I	2(0+1)*	Dr. Nischal Chavda
9	FBM 111	Supplementary Course on Mathematics	2 (2+0)*	Dr. A. N. Nakya
Skill Enhancement Course - I				
10	SEC 1	Introduction to Milling (Rice, Dal, Spices, etc.)	2(0+2)	Dr. K. V. Vala
	SEC 7	Introduction to Good Laboratory Practices	2(0+2)	Mr. K. S. Damle Dr. R. M. Dhingani
Skill Enhancement Course - II				
11	SEC 10	Maintenance of Food Processing Equipment	2(0+2)	Dr. Ramesh Modi Dr. A. Nema
Total				22(10+12)

* Non-Credit Courses

No. AAU / FPTBE / U.G.Acad. / 1861 / 2024 Date: 5 / 12 / 2024


Principal & Dean

Copy f.w.r.s. to:

- 1 Registrar, AAU, Anand.
- 2 Chairman, SRC, FTBE, AAU, Anand.
- 3 HoD: FPT / FPE / FSQA / FBM / FPO

Copy for information & necessary action to:

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

College of Food Processing Technology & Bio-Energy, AAU, Anand
Tentative Class Schedule for Third Semester B.Tech (FT) Academic Year:2024-25

OFFICE ORDER

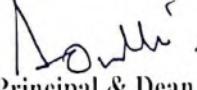
w.e.f. 05/08/2024

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

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.H.Pandey
7	FPT 232	Processing Technology of Cereals	3 (2+1)	Dr.Ramesh Modi(T) Dr.S.V.Anadani(P)
8	STAT 231	Statistical Methods and Numerical Analysis	2 (1+1)	Dr.Priti Kumari
9	PED 231	NSS	1 (0+1)*	Er.A.N.Nakiya
	Total			Venue: Lecture Hall-II
	* Non-Credit Course			

* Non-Credit Course


 Principal & Dean

No. AAU/FPTBE/UGAcad/ 850 /24

Date: 19/07/2024

Copy f.w.r.s. to:

- 1 Registrar, AAU, Anand
- 2 Chairman, SRC, FPTBE, AAU, Anand
- 3 HoD: FPT / FPE / FSQA /FBM/FPO

Copy for information & necessary action to:

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- 6 Academic (P.G.) / Exam Branch/T&P, FPTBE, AAU, Anand

College of Food Processing Technology & Bio-Energy, AAU, Anand
Tentative Class Schedule of Fifth Semester B.Tech (FT) Academic Year:2024-25

OFFICE ORDER

w.e.f. 05/08/2024

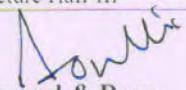
Time / Day	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday (1 st , 3 rd & 5 th)
9:00-10:00	FPE-352-(L) (KVV)	FPT-352 (L) (SB)	FPE-351 (L) VBB	FPT-352 (L) (SB)	FPE-352-(L) (KVV)	
10:00-11:00	FPT-353 (L) (GPT-DP)	FPE-351 (L) VBB	FPT-351 (L) (AVR-GJ)	FPT-353 (L) (GPT-DP)	FPT-351 (L) (AVR-GJ)	FBM-351 (L)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

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
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 Dr.Gayatri Jadeja
5	FPT 352	Processing Technology of Fruits and Vegetables	3 (2+1)	Dr. Suresh Bhise(T) Dr.Nilesh Sardar(P)
6	FPT 353	Bakery, Confectionery and Snack Products	3 (2+1)	Dr.Govind P.T. Dr.Devesh Patel
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)	Lecture Hall-III

No. AAU/FPTBE/UGAcad/ **668** /24 Date: **09/07/2024**

Principal & Dean



Copy f.w.r.s. to:

- 1 Registrar, AAU, Anand
- 2 Chairman, SRC, FPTBE, AAU, Anand
- 3 HoD: FPT / FPE / FSQA / FBM/FPO

Copy for information & necessary action to:

- 4 All concerned Teachers
- 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: 2024-25

OFFICE ORDER

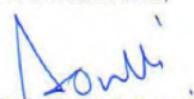
W.e.f.: 05/08/2024

Time / Day	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday (1 st , 3 rd , 5 th)
9:00 – 13.00	FPO 471 P (1)	FPO 471 P (2)	FPO 471 P (2)	FPO 471 P (1)	FBM 472 (L) (9.00-10.00)	FPO 473
	FPO 472 P (2)	FPO 472 P (1)	FPO 472 P (1)	FPO 472 P (2)	FPO 473 (10.00-12.00)	
13.00 – 14:00	LUNCH BREAK					
14:00 – 18.00	FPO 471 P (1)	FPO 471 P (2)	FPO 471 P (1) FPO 471 P (2) (14.00-16.00)	FBM 472 (P) (II) 13.30-15.30	FBM 471(L) 13.30-14.30	FPO 474 13.30- 17.30
	FPO 472 P (2)	FPO 472 P (1)	FPO 472 P (2) FPO 472 P (1) (16.00-18.00)	FPO 473 15.30-17.30	FBM 471 (P) II FBM 472(P) I 14.30-16.30	

Details of Courses and Course Teachers

	Semester-VII			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. D.H.Patel Dr. Govind P.T. Mr. K. S. Damle Mr.Rashmin Dhingani
4	FPO 472	Student READY - Experiential Learning Programme – II	7 (0+7)	Dr. A. V. Ravani Dr. A. Nema Er. T. H. Bhatt Dr. A. M. Patel Dr. J. K. Momin Er. Vishal Kukadiya
5	FPO 473	Student READY - Research Project	3 (0+3)	Dr. S. H. Akbari & Concerned Project Advisor
6	FPO 474	Student READY – Seminar	1 (0+1)	Dr. S. H. Akbari Dr. A. V. Ravani
		Total	22 (2+20)	

Enclosure: Annexure I (Detailed schedule of Line Distribution & Food Product Analysis for FPO 471& FPO 472)


Principal & Dean

No. AAU/FPTBE/U.G.Acad./ 682 / 2024 Date: 11 / 07 / 2024

Copy f.w.r.s. to:

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- 2 Chairman, SRC, FPTBE, AAU
- 3 HoD: FPT / FE / FSQA / FBM / FPO

Copy for information & necessary action to:

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

Line distribution for FPO 471 and FPO 472

Time	Date	Day	Subject	Batch	Name of line	Name of Faculty Member
9 am to 1 pm & 2 pm to 6 pm	5.8.2024	Monday	FPO 471	Batch 1	Drying line	Dr. G. P. Tagpalalwar
9 am to 1 pm & 2 pm to 6 pm	5.8.2024	Monday	FPO 472	Batch 2	Tomato/ Juice line	Dr. A. Ravani
9 am to 1 pm & 2 pm to 6 pm	6.8.2024	Tuesday	FPO 471	Batch 2	Drying line	Dr. G. P. Tagpalalwar
9 am to 1 pm & 2 pm to 6 pm	6.8.2024	Tuesday	FPO 472	Batch 1	Tomato/ Juice line	Dr. A. Ravani
9 am to 1 pm & 2 pm to 6 pm	12.8.2024	Monday	FPO 471	Batch 1	Drying line	Dr. G. P. Tagpalalwar
9 am to 1 pm & 2 pm to 6 pm	12.8.2024	Monday	FPO 472	Batch 2	Tomato/ Juice line	Dr. A. Ravani
9 am to 1 pm & 2 pm to 6 pm	13.8.2024	Tuesday	FPO 471	Batch 2	Drying line	Dr. G. P. Tagpalalwar
9 am to 1 pm & 2 pm to 6 pm	13.8.2024	Tuesday	FPO 472	Batch 1	Tomato/ Juice line	Dr. A. Ravani
9 am to 1 pm & 2 pm to 6 pm	20.8.2024	Tuesday	FPO 471	Batch 1	Drying line	Dr. G. P. Tagpalalwar
9 am to 1 pm & 2 pm to 6 pm	20.8.2024	Tuesday	FPO 472	Batch 2	Tomato/ Juice line	Dr. A. Ravani
9 am to 1 pm & 2 pm to 6 pm	27.8.2024	Tuesday	FPO 471	Batch 2	Drying line	Dr. G. P. Tagpalalwar
9 am to 1 pm & 2 pm to 6 pm	27.8.2024	Tuesday	FPO 472	Batch 1	Tomato/ Juice line	Dr. A. Ravani
9 am to 1 pm & 2 pm to 6 pm	2.9.2024	Monday	FPO 471	Batch 1	Drying line	Dr. G. P. Tagpalalwar
9 am to 1 pm & 2 pm to 6 pm	2.9.2024	Monday	FPO 472	Batch 2	Tomato/ Juice line	Dr. A. Ravani
9 am to 1 pm & 2 pm to 6 pm	3.9.2024	Tuesday	FPO 471	Batch 2	Drying line	Dr. G. P. Tagpalalwar
9 am to 1 pm & 2 pm to 6 pm	3.9.2024	Tuesday	FPO 472	Batch 1	Tomato/ Juice line	Dr. A. Ravani
9 am to 1 pm & 2 pm to 6 pm	9.9.2024	Monday	FPO 471	Batch 1	Extrusion line	Dr. R. B. Modi
9 am to 1 pm & 2 pm to 6 pm	9.9.2024	Monday	FPO 472	Batch 2	Packaging/ Instrumentation	Dr. T. Bhatt
9 am to 1 pm & 2 pm to 6 pm	10.9.2024	Tuesday	FPO 471	Batch 2	Extrusion line	Dr. R. B. Modi
9 am to 1 pm & 2 pm to 6 pm	10.9.2024	Tuesday	FPO 472	Batch 1	Packaging/ Instrumentation	Dr. T. Bhatt
9 am to 1 pm & 2 pm to 6 pm	17.9.2024	Tuesday	FPO 471	Batch 1	Extrusion line	Dr. R. B. Modi
9 am to 1 pm & 2 pm to 6 pm	17.9.2024	Tuesday	FPO 472	Batch 2	Packaging/ Instrumentation	Dr. T. Bhatt
9 am to 1 pm & 2 pm to 6 pm	23.9.2024	Monday	FPO 471	Batch 2	Extrusion line	Dr. R. B. Modi
9 am to 1 pm & 2 pm to 6 pm	23.9.2024	Monday	FPO 472	Batch 1	Packaging/ Instrumentation	Dr. T. Bhatt
9 am to 1 pm & 2 pm to 6 pm	24.9.2024	Tuesday	FPO 471	Batch 1	Extrusion line	Dr. R. B. Modi
9 am to 1 pm & 2 pm to 6 pm	24.9.2024	Tuesday	FPO 472	Batch 2	Packaging/ Instrumentation	Dr. T. Bhatt
9 am to 1 pm & 2 pm to 6 pm	30.9.2024	Monday	FPO 471	Batch 2	Extrusion line	Dr. R. B. Modi
9 am to 1 pm & 2 pm to 6 pm	30.9.2024	Monday	FPO 472	Batch 1	Packaging/ Instrumentation	Dr. T. Bhatt
9 am to 1 pm & 2 pm to 6 pm	1.10.2024	Tuesday	FPO 471	Batch 1	Extrusion line	Dr. R. B. Modi
9 am to 1 pm & 2 pm to 6 pm	1.10.2024	Tuesday	FPO 472	Batch 2	Packaging/ Instrumentation	Dr. T. Bhatt
9 am to 1 pm & 2 pm to 6 pm	7.10.2024	Monday	FPO 471	Batch 2	Extrusion line	Dr. R. B. Modi
9 am to 1 pm & 2 pm to 6 pm	7.10.2024	Monday	FPO 472	Batch 1	Packaging/ Instrumentation	Dr. T. Bhatt
9 am to 1 pm & 2 pm to 6 pm	8.10.2024	Tuesday	FPO 471	Batch 1	Bakery Line	Dr. S. Bhishe/ Dr. D. H. Patel
9 am to 1 pm & 2 pm to 6 pm	8.10.2024	Tuesday	FPO 472	Batch 2	IQF/ Canning Line	Dr. A Nema
9 am to 1 pm & 2 pm to 6 pm	14.10.2024	Monday	FPO 471	Batch 2	Bakery Line	Dr. S. Bhishe/ Dr. D. H. Patel
9 am to 1 pm & 2 pm to 6 pm	14.10.2024	Monday	FPO 472	Batch 1	IQF/ Canning Line	Dr. A Nema
9 am to 1 pm & 2 pm to 6 pm	15.10.2024	Tuesday	FPO 471	Batch 1	Bakery Line	Dr. S. Bhishe/ Dr. D. H. Patel
9 am to 1 pm & 2 pm to 6 pm	15.10.2024	Tuesday	FPO 472	Batch 2	IQF/ Canning Line	Dr. A Nema
9 am to 1 pm & 2 pm to 6 pm	21.10.2024	Monday	FPO 471	Batch 2	Bakery Line	Dr. S. Bhishe/ Dr. D. H. Patel
9 am to 1 pm & 2 pm to 6 pm	21.10.2024	Monday	FPO 472	Batch 1	IQF/ Canning Line	Dr. A Nema
9 am to 1 pm & 2 pm to 6 pm	22.10.2024	Tuesday	FPO 471	Batch 1	Bakery Line	Dr. S. Bhishe/ Dr. D. H. Patel
9 am to 1 pm & 2 pm to 6 pm	22.10.2024	Tuesday	FPO 472	Batch 2	IQF/ Canning Line	Dr. A Nema
2 pm to 6 pm	23.10.2024	Wednesday	FPO 471	Batch 2	Bakery Line	Dr. S. Bhishe/ Dr. D. H. Patel
2 pm to 6 pm	23.10.2024	Wednesday	FPO 472	Batch 1	IQF/ Canning Line	Dr. A Nema
9 am to 1 pm & 2 pm to 6 pm	18.11.2024	Monday	FPO 471	Batch 1	Bakery Line	Dr. S. Bhishe/ Dr. D. H. Patel
9 am to 1 pm & 2 pm to 6 pm	18.11.2024	Monday	FPO 472	Batch 2	IQF/ Canning Line	Dr. A Nema
9 am to 1 pm & 2 pm to 6 pm	19.11.2024	Tuesday	FPO 471	Batch 2	Bakery Line	Dr. S. Bhishe/ Dr. D. H. Patel
9 am to 1 pm & 2 pm to 6 pm	19.11.2024	Tuesday	FPO 472	Batch 1	IQF/ Canning Line	Dr. A Nema
2 pm to 6 pm	20.11.2024	Wednesday	FPO 471	Batch 1	IQF/ Canning Line	Dr. A Nema
2 pm to 6 pm	20.11.2024	Wednesday	FPO 472	Batch 2	Bakery Line	Dr. S. Bhishe/ Dr. D. H. Patel

2 pm to 4 pm (FPO 471)
4 pm to 6 pm (FPO 472) After having operation lines during Monday and Tuesday, the same faculty members should engage students on Wednesday afternoon slots for Special problem, Report Preparation and/or Product Selling

Roll number wise Group of 5 students may be formed
Special tasks may also be given to groups by faculties

26.10.2024 to 8.11.2024 Diwali break
11.11.2024 to 20.11.2024 Mid term theory exam
25.11.2024 to 3.12.2024 Internal Practical exam
9.12.2024 to 18.12.2024 Semester end theory exam

Swati
Principal & Dean
College of Food Processing
Technology & Bioenergy
Anand Agricultural University,
Anand

Food Analysis for FPO 471 and FPO 472

26.10.2024 to 8.11.2024	Diwali break
11.11.2024 to 20.11.2024	Mid term theory exam
25.11.2024 to 3.12.2024	Internal Practical exam
9.12.2024 to 18.12.2024	Semester end theory exam

Principal & Dean
College of Food Processing
Technology & Bioenergy
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Anand

Table 9 Class schedules of even semester (2024-25)

College of Food Processing Technology & Bio-Energy, AAU, Anand
Tentative Class Schedule for Second Semester B.Tech (FT) w.e.f.: 03/04/2025

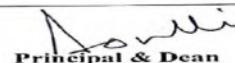
Time / Day	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday (1 st , 3 rd & 5 th)
9:00 – 10:40	VAC – I (P) (I) HGB	SEC PO 2 (P) (I) AVR-VK		FPE 124 (P) (I) NVS	FPE 121 (P) I AN	VAC – I (L) VBB
					VAC – I (P) (II) HGB	
			FPE 123 (P) III MM	SEC PO 2 (P) (II) AVR-VK		
10:45-12:25	FPE 123 (P) I MM	FPE 122 (P) (I) JPR	SEC PO 2 (P) (I) AVR-VK	SEC PT 2 (P) GPT-AN	FQA 121 (P) I AMP	SEC PT 2 (P) GPT-AN
	FPE 121 (P) II AN	FPE 123 (P) II MM		SEC QA 2 (P) JKM	FPE 122 (P) (II) JPR	SEC QA 2 (P) JKM
		FQA 121 (P) III AMP	FPE 122 (P) (III) JPR		VAC – I (P) (III) HGB	
LUNCH BREAK						
14:00– 14:50	FPE 122 (L) KVV	FPE 122 (L) KVV	FPE 124 (L) NVS	FPE 124 (P) (II) & (III) NVS (14:00-15:40)	FPE 121 (L) AN	SEC PT 2 (P) GPT-AN (14:00- 15:40)
14:55– 17:35	FQA 121 AMP (L) (14:55-15:45)	FQA 121 AMP (L) (14:55-15:45)	FPE 124 (P) (I) NVS (14:55- 16:35)		FQA 121 (P) II AMP (14:55- 16:35)	SEC QA 2 (P) JKM (14:00- 15:40)
	FPE 121 (L) AN (15:50-16:40)	FPE 123 (L) MM (15:50-16:40)	SEC PO 2 (P) (II) AVR-VK (14:55- 16:35)		FPE 121 (P) III AN (14:55- 16:35)	AEC - V ANN (15:45- 17:25)
	FPE 123 (L) MM (16:45-17:35)	VAC – I (L) VBB (16:45-17:35)		FPE 124 (P) (II) & (III) NVS (15:45-17:25)	AEC - V ANN (16:45-17:35)	

(P.T.O.)

Details of Courses and Course Teachers

S. No.	Course No.	Title of the Course	Credits	Teacher's Name
1	FQA 121	Food Chemistry I	3(2+1)	Dr. A. M. Patel
2	FPE 121	Post-Harvest Engineering	3(2+1)	Dr. A. Nema
3	FPE 122	Unit Operations in Food Processing	3(2+1)	Dr. K. V. Vala (T) Dr. J. P. Rathod (P)
4	FPE 123	Food Thermodynamics	3(2-1)	Er. M. A. Makwana
5	FPE 124	Engineering Drawing and Graphics	3(1-2)	Dr. N. V. Shah
6	VAC - I	Environmental Studies & Disaster Management	3(2+1)	Dr. V. B. Bhalodiya (T) Dr. H. G. Bhatt (P)
7	AEC - V	National Service Scheme(NSS-2)/ National Cadet Corps(NCC-2)	1(0+1)	Dr. A. Nakiya
Skill Enhancement Course- III				
8	SEC PT 2	Introduction to Drying Technology & Dryers	2(0+2)	Dr. G. P. Tagalpallewar
	SEC QA 2	Introduction to Food Safety and Sanitation	2(0+2)	Dr. A. Nema Dr. J. K. Memin
Skill Enhancement Course - IV				
9	SEC PO 2	Introduction to Bottling & Canning Line	2(0+2)	Dr. A. V. Ravani Er. V. Kukadiya
				Total 23(11+12)

No. AAU / FPTBE / U.G.Acad. / 30 / 2025 Date: 04/04/2025


Principal & Dean

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- 1 Registrar, AAU, Anand.
- 2 Chairman, SRC, FTBE, AAU, Anand.
- 3 HoD: FPT / FPE / FSQA / FBM / FPO
- Copy for information & necessary action to:**
- 4 All concerned Teachers.
- 5 Student's notice board.
- 6 Academic (P.G.) / Exam Branch / T&P, FTBE, AAU, Anand.

College of Food Processing Technology & Bio-Energy, AAU, Anand
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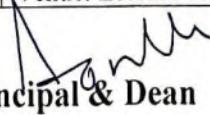
Tentative Class Schedule for Fourth Semester B.Tech.(FT) w.e.f.: 04/02/2025

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	FPT 244 (L) GPT	FQA 241 (L) RD	FPT 243 (L) KVV	FBM 241 (L) DBP (10.00- 12.00)
10:00 – 11:00	FQA 242 (L) JKM	FPT 242 HP (L)	FBM 241 (L) DBP	FPT 243 (L) KVV	FPT 241 (L) SB	
11:00 – 12:00		FPT 241 (L) SB	FPE 241 (L) VBB	FPE 241 (L) VBB	FPT 242 HP (L)	
12:00 – 13:30	LUNCH BREAK					
13:30 – 15:30	FQA 242 (P) I JKM	FPT 242 HP (P) I	FPT 241 (P) I JPR		FPT 243 (P) I SA	NSS
	FPT 242 HP (P) II	FPE 241 (P) II VBB	FQA 242 (P) II JKM	FPT 244 (P) II GPT-HGB	FQA 241 (P) II RD	
	FQA 241 (P) III RD	FPT 241 (P) III JPR	FPE 241 (P) III VBB	FPT 242 HP (P) III	FQA 242 (P) III JKM	
15:35 – 17:35	FPT 244 (P) I GPT-HGB		FQA 241 (P) I RD	FPE 241 (P) I VBB	SRC Activities	
	FPT 243 (P) II SA	FPT 244 (P) III GPT-HGB	FPT 243 (P) III SA	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)	Dr. 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) Dr.J.P.Rathod(P)
5	FPT 242	Processing Technology of Dairy Products		3 (2+1)	Dr. H.Pandey (T & P) Ms. A. Ganga (P)
6	FPT 243	Processing Technology of Legumes and Oilseeds		3 (2+1)	Dr. K.V.Vala(T) Dr.Swati Anadani(P)
7	FPT 244	Processing of Spices and Plantation Crops		3 (2+1)	Dr. Govind P.T.(T&P) Dr. H.G.Bhatt (P) Mr. Sumit Jadon (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-II

*indicates non-credit course


Principal & Dean
Date: 3/2/15

No. AAU/FPTBE/UGAcad/ 2785 /25

Copy f.w.r.s. to:

- 1 Registrar, AAU, Anand
- 2 Chairman, SRC, FPTBE, AAU, Anand
- 3 HoD: FPT/FPE/FSQA/FBM/FPO
- 4 Central Library, AAU, Anand

Copy for information & necessary action to:

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

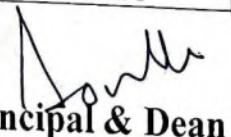
College of Food Processing Technology & Bio-Energy, AAU, Anand
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Tentative Class Schedule for Sixth Semester B.Tech(FT) w.e.f.: 03/02/2025

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

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)	Dr. A.M.Patel
4	FPE 362	Applications of Renewable Energy in Food Processing		2(1+1)	Er. T.H. Bhatt
5	FPT 361	Processing of Meat, Fish & Poultry Products		3 (2+1)	Dr. A.N.Nakiya
6	FPT 362	Processing Technology of Beverages		3 (2+1)	Dr. H.Pandey.(T) Dr.Nilesh Sardar (P)
7	FPT 363	Sensory Evaluation of Food Products		3 (2+1)	Dr. H.Pandey(T) Dr.Nilesh Sardar (P)
8	FPT 364	Food Packaging Technology and Equipment		3 (2+1)	Dr. S. Bhise
9	FBM 361	Entrepreneurship Development		2 (1+1)	Dr.Ramesh Modi
		Total		23 (15+8)	Venue: Lecture Hall-I


Principal & Dean

No. AAU/FPTBE/UGAcad/2025/2025

Date: 30/01/2025

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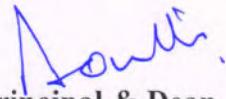
- 4 All concerned Teachers
- 5 Student's notice board
- 6 Academic (P.G.)/Exam Branch/T&P, FPTBE, AAU, Anand

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

OFFICE ORDER

**Tentative Schedule for the Eighth Semester B.Tech.(FT) during
Academic Year 2024-25.**

S. No.	Course No.	Title of the Course	Credits	Duration	Name of Teachers
1	FPO 481	Student READY - Industrial Tour	2 (0+2)	23-24/12/2024 (Registration and Payment of Fees) 26/12/2024 onwards (Industrial Tour)	Dr.Govind P.T. Dr. Gayatri Jadeja
2	FPO 482	Student READY - Internship/In-Plant Training	20 (0+20)	12/01/2025 onwards	Dr.Suresh Bhise
Total Credits			22		


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No. AAU/FPTBE/UGAcad/ 1952 /2024

Date: 17-12-2024

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COLLEGE OF FOOD PROCESSING TECHNOLOGY AND BIOENERGY, AAU, AN,

Class Schedule for M. Tech. (Food Technology)
Specialization in Food Processing Technology / Food Process Engineering
/ Food Safety and Quality Assurance
Academic Year: 2024-25

W.e.f. : 28-08-24

Semester: M. Tech. - 1st Semester, (Odd Semester)

Time/Day	Monday	Tuesday	Wednesday	Thursday	Friday
09.00-10.00	FPT 501 (SB)	FBM 502 (DBP)	FSQ 503 (AMP)	FPE 511 (THB)	PGS 502 (DHP) 08.30-10.30
10.00-11.00	FPE 511 (THB) FSQ 503 (AMP)	FPE-503 (AN) FSQ 513 (RMD)	FPT 502 (GPT)	-	
11.00-12.00	FPT 502 (GPT)	FSQ 502 (JKM)	FPE-503 (AN) FSQ 513 (RMD)	FBM 502 (DBP) FSQ 502 (JKM)	PGS 504 (HGB) 10:30-12:30
Lunch Break					
13.30 to 15.30 (P)	FPT 501 (SB) 02:00-03:00	FPT 501 (SB)	FSQ 503 (AMP)	FPE-503 (AN) FSQ 513 (RMD)	PGS 501 (YRG) 14.00-16.00
15.30-17.30 (P)	FSQ 513 (RMD)	FPE 511 (THB) (P)	FPT 502 (GPT)	FSQ 502 (JKM)	-

Course No.	Title	Teacher	Credit
FPT 501	Emerging Technologies in Food Processing	Dr. S. R. Bhise	3(2+1)
FPT 502	Emerging Technologies in Food Packaging	Dr. Govind Tagaipallewar	3(2+1)
FSQ 502	Microbiology of Food Spoilage and Pathogens	Dr. J. K. Momin	3(2+1)
FSQ 503	Advanced Food Chemistry	Dr. A. M. Patel	3(2+1)
FSQ 512	Advances in Food Biotechnology	Dr. R. M. Dhingani	4(2+2)
FPE 503	Transport Phenomenon	Dr. A. Nema	3(2+1)
FPE 511	Process Control in Food Industries	Dr. T. H. Bhatt	3(2+1)
FBM 502	Food Business Management	Dr. D. B. Patel	2(2+0)
PGS 501	Library and Information Services	Dr. Y. R. Ghodasara	1(0+1)
PGS 502	Technical Writing and Communications Skills	Dr. D. H. Patel	1(0+1)
PGS 504	Basic Concepts in Laboratory Techniques	Dr. H. G. Bhatt	1(0+1)

No. AAU/FPTBE/PGAcad/ 1320-24
Date: 28/08/2024


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COLLEGE OF FOOD PROCESSING TECHNOLOGY AND BIOENERGY, AAU, ANAND

Class Schedule of Ph.D. (Food Technology)
Specialization in Food Processing Technology / Food Safety & Quality
Academic Year: 2024-25

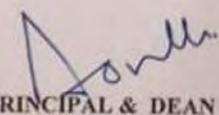
Semester: Ph. D. (1st Semester)

w.e.f. Date : 04/10/2024.

Time/Day	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday 1 st 3 rd & 5 th
09.00-10.00	FSQ 606 (BHJ)	FSQ 606 (BHJ)	FSQ 606 (BHJ)	-	PGS 502 (DHP) 08.30-10.30	-
10.00-11.00	FPT 601 (HP)	FSQ 607 (JKM)	FPT 601 (HP)	FPE 605 (AMP)		
11.00-12.00	FPT 602 (RBM)	FPT 601 (HP)	FPT 602 (RBM)	-	PGS 504 (HGB) 10:30-12:30	FPT 602 (RBM) (T) 10:00 to 12:00
Lunch Break						
01.30 to 03.30 (P)	FPE 605 (AMP)	FPE 605 (AMP)	-	-	PGS 501 (YRG) 14.00-16.00	-
03.30 to 05.30 (P)	-	-	-	-	FSQ 607 (JKM)	-

Course No.	Title	Teacher	Credit
FPT 601	Novel Technologies for Food Processing and Shelf Life Extension	Dr. H. Pandey	3(3+0)
FPT 602	Food Packaging	Dr. R. B. Modi	3(3+0)
FPE 605	Food Analytical Techniques	Dr. A. M. Patel	3(1+2)
FSQ 607	Sensory Evaluation of Foods	Dr. J. K. Momin	2(1+1)
FSQ 606	Food Microbiology and Safety	Dr. B. H. Joshi	3(3+0)
PGS 501	Library and Information Services	Dr. Y. R. Ghodasara	1(0+1)
PGS 502	Technical Writing and Communications Skills	Dr. D. H. Patel	1(0+1)
PGS 504	Basic Concepts in Laboratory Techniques	Dr. H. G. Bhatt	1(0+1)

No. AAU/FPTBE/PGAcad/1U20-21/24
Date: 16/10/2024


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COLLEGE OF FOOD PROCESSING TECHNOLOGY AND BIOENERGY, AAU, ANAND

Class Schedule of M. Tech. / Ph.D. (Food Technology) Specialization in
Food Processing Technology / Food Process Engineering / Food Safety & Quality

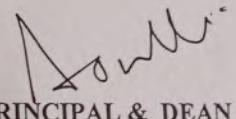
Academic Year: 2024-25 (w.e.f. Date: 01/08/2024)

Semester: M. Tech. (3rd Semester) & Ph.D. (3rd Semester)

Time/Day	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday 1 st , 3 rd 5 th
09.00-10.00	Masters Research / Doctoral Research/ Thesis	Special problem / Summer internship	-	-	Masters Research / Doctoral Research/ Thesis	Seminar I / Seminar II (Doctoral)
10.00-11.00			FPE-510 (SD)	FPE-510 (SD)		
11.00-12.00			-	-		
Lunch Break						
15.30 to 17.30 (Practical)	Special problem / Summer internship	FPE-510 (SD) P	Masters Research / Doctoral Research/ Thesis	Special problem / Summer internship	Masters Research / Doctoral Research/ Thesis	Seminar (Masters)

Course No.	Title	Teacher	Credit
FPE 510	Operation Research	Dr. Samit Dutta	3 (2+1)
FPT 520	Special Problem / Summer Internship	Concerned Guide	2 (0+2)
FPT 599, FPE-599 FSQ-599	Seminar	Concerned Guide	1 (1+0)
FPT-555, FPE-555, FSQ-555	Masters Research	Concerned Guide	10
FPE 515	Special problem / Summer internship	Concerned Guide	2 (0+2)
FSQ 509	Special Problem / Summer Internship	Concerned Guide	2 (0+2)
FPT 698, FPE-698	Seminar I	Concerned Major Guide	1 (1+0)
FSQ 699, FPT-699	Seminar II	Concerned Minor Guide	1 (1+0)
FPT 666, FPE-666	Doctoral Research/ Thesis	Concerned Guide	10

No. AAU/FPTBE/PGAcad/
 Date: 31/07/2024 *886-87* /24,


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COLLEGE OF FOOD PROCESSING TECHNOLOGY AND BIOENERGY, AAU, ANAND

Class Schedule of M. Tech. in
 (i) Food Processing Technology, (ii) Food Process Engineering, (iii) Food Safety and Quality
Academic Year: 2024-25 EVEN SEMESTER

Revised-I

W.E.F. - 01-03-2025

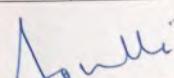
Semester: Second (M. Tech.)		Tuesday		Wednesday		Thursday		Friday		Saturday 1 st & 3 rd
Time/Day	Monday									
09.00 – 10.00	FBM- 501 (SHA)	FPE- 501 (KVV)		FBM- 501 (SHA)		FSQ- 513 (BJ)		FPT- 503 (GPT)		PGS 503 (SRP) (10.00- 12.00)
		FSQ- 501 (KSD)				FSQ- 508 (MRP/NS)		FSQ- 507 (AMP)		
10.00-11.00	FPE- 502 (VBB)			FPT-504 (AN)		FSQ- 507 (AMP)		FSQ- 508 (NS/MRP)		FPT-511 (AR)
		FSQ-504 (AMP)						FPT- 503 (T) (GPT)		
11.00-12.00	FSQ- 501 (KSD)	FPT-511 (AR)		FBM- 503 (DBP)		FSQ-504 (SD)		FPT-504 (AN)		FPE-507 (MM)
		FPT-512 (HP)	FPE- 501 (KVV)							
Lunch Break										
13.30 to 15.30 (Practical)	FPE-507 (MM)	FSQ- 513 (BJ)		FPT- 503 (P) (GPT)		FPE-507 (MM)		FSQ- 501 (KSD)		PGS 505 (GNT) (14.00- 16.00)
	FSQ- 513 (BJ)	FPT-512 (HP)				FSQ- 513 T (AMP) 02:30 to 03:30		FPT-511 (AR)		
15.30-17.30 (Practical)	FBM- 501 (SHA)		FPT-504 (AN)	FSQ- 508 (MRP/NS)		FSQ- 501 (KSD)		FPE- 501 (KVV)		-
						FBM- 503 (DBP)		FPE- 502 (VBB)		

Course No.	Title	Teacher	Credit
FPT-504	Food Material and Product Properties	Dr. A. Nema	3(2+1)
FPT- 511	Traditional Foods	Dr. Amee Ravani	3(2+1)
FPT-512	Technologies of Convenience Foods	Dr. H. Pandey	3(2+1)
FPT 503	Industrial Manufacturing of Food and Beverages	Dr. Govind P T	3 (2+1)
FPE- 501	Emerging Food Engineering Operations	Dr. K. V. Vala	3(2+1)
FPE- 502	Engineering Properties of Food Materials	Dr. V. B. Bhalodiya	3(2+1)
FPE-507	Computer Aided Design of Food Plant Machinery and Equipment	Er. M. Makwana	3(1+2)
FSQ- 501	Techniques in Food Quality Analysis	Er. K. S. Damle	4(2+2)
FSQ-504	Global Food Laws and Regulations	Dr. Samit Dutta / Dr. A. M. Patel	2(2+0)
FSQ- 507	Quality Concepts and Chain Traceability	Dr. A. M. Patel	2(2+0)
FSQ- 513	Fundamentals of Microbial Controls in Foods	Dr. B. H. Joshi / Dr. A. M. Patel	4(2+2)
FSQ- 508	Management of Food By-products and Waste	Dr. M. R. Parmar / Dr. Nirav Shah	3(2+1)
FBM- 501	Post-Harvest Management	Dr. S. H. Akbari	3(2+1)
FBM- 503	Food Processing Entrepreneurship and Start up	Dr. D. B. Patel	2(1+1)
PGS- 503 (e course)	Intellectual Property and its management in Agriculture	Dr. Shaktiranjan	1(1+0)
PGS- 505 (e course)	Agricultural Research, Research ethics and Rural Development Programs	Dr. G. N. Thorat	1(1+0)

No. AAU/FPTBE/PG Acad/ **3102-03** /25

Date: 07-03-2025

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COLLEGE OF FOOD PROCESSING TECHNOLOGY AND BIOENERGY, AAU, ANAND

Class Schedule of Ph. D.

Specialization in (i) Food Processing Technology (ii) Food Process Engineering

(iii) Food Safety & Quality

Academic Year: 2024-25

Revised - I

w.e.f. Date : 01/03/2025.

Semester: Ph. D. (2nd Semester)

Time/Day	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday 1 st 3 rd & 5 th
09.00-10.00	FBM- 501 (SHA)	FPT- 604 (SRB)	FBM- 501 (SHA)	FPT- 606 (GPT)	FSQ- 603 (RD)	PGS 503 (SRP) (10.00- 12.00)
10.00-11.00	FSQ- 605 (AR)	FPT- 606 (GPT)	FPT- 604 (RBM/SRB)	FPE- 603 (MM/THB)	FPE- 603 (MM/THB)	
11.00-12.00	FSQ- 605 (AR)	FPT- 606 (GPT)	FSQ- 603 (RD)	FSQ- 603 (RD)	FSQ- 605 (AR)	
Lunch Break						
13.30 to 15.30 (P)	FPT- 605 (AKS) (T) 02:30 to 03:30	FPT- 605 (AKS)	-	-	-	PGS 505 (GNT) (14.00- 16.00)
15:30-17:30 (P)	FBM- 501 (SHA)	FPT- 605 (AKS)	-	-	-	-

Course No.	Title	Teacher	Credit
FPT 604	Plant Food Products	Dr. R. B. Modi / Dr. S. R. Bhise	3(3+0)
FPT- 606	Animal Food Products	Dr. Govind P. T.	3(3+0)
FSQ- 603	Quality Assurance in Food Supply Chain	Mr. R. M. Dhingani	3(3+0)
FSQ- 605	Food and Nutraceutical Chemistry	Dr. Amee Ravani	3(3+0)
FPE- 603	Automation and Robotics	Er. M. Makwana / Dr. T. H. Bhatt	2(2+0)
FPT- 605	Food Process Modeling and Scale up	Dr. A. K. Sharma	3(3+0)
FBM- 501	Post- Harvest Management	Dr. S. H. Akbari	3(2+1)
PGS- 503 (e course)	Intellectual Property and its management in Agriculture	Dr. Shaktiranjan	1(1+0)
PGS- 505 (e course)	Agricultural Research, Research ethics and Rural Development Programs	Dr. G. N. Thorat	1(1+0)

No. AAU/FPTBE/PG Acad/ *3104-05* /25
Date: 07/03/2025

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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
2023	1	7	50	58
2024	1	12	47	60
Total	27	143	439	609

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. (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
	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. (2022-23)	I	2	0	0	0	0	2	0
	II	2	0	0	0	0	2	0
	III	2	0	0	0	0	2	0
	IV	2	0	0	0	0	2	0
	V	2	0	0	0	0	2	0
Ph.D. (2023-24)	I	2	0	0	0	0	2	0
	II	2	0	0	0	0	2	0
	III	2	0	0	0	0	2	0
Ph.D. (2024-25)	I	3	3	0	0	0	3	0
M. Tech. (2022-23)	I	4	5	3	0	0	12	0
	II	4	5	0	0	3	12	0
	III	4	7	1	0	0	12	0
	IV	4	7	1	0	0	12	0
M. Tech. (2023-24)	I	4	7	1	0	0	12	0
	II	4	6	2	0	0	12	0
	III	6	4	2	0	0	12	0
M. Tech. (2024-25)	I	6	5	0	0	3	14	0

(* 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. (2024-25)	I	1	20	11	4	32	68	-
	II	-	-	-	-	-	-	-
	III	-	-	-	-	-	-	-
	IV	-	-	-	-	-	-	-

Students Strength

Table 12(A) Admitted Category wise strength of UG students –Odd semester (2024-25)

Category	First semester		Third semester		Fifth semester		Seventh semester		Total	
	Boys	Girls	Boys	Girls	Boys	Girls	Boys	Girls	Boys	Girls
General	16	13	8	18	14	15	4	8	44	54
SEBC	7	7	8	5	8	3	9	9	32	24
EWS	4	3	2	5	3	3	8	4	17	15
ST	6	2	3	4	5	2	1	2	13	10
SC	3	1	0	1	2	1	1	1	6	4
Other Board	1	2	0	1	3	0	0	0	4	3
ICAR	6	4	6	4	10	1	0	0	22	9
FOREIGN	0	0	0	0	0	0	0	0	0	0
PH	0	0	0	0	0	0	0	0	0	0
Parsi	0	0	0	0	1	0	0	0	1	0
Total	43	32	27	38	46	25	23	24	139	119

Table 12(B) Admitted Category wise strength of UG students –Even semester (2024-25)

Category	Second semester		Fourth semester		Sixth semester		Eighth semester		Total	
	Boys	Girls	Boys	Girls	Boys	Girls	Boys	Girls	Boys	Girls
General	16	13	8	18	14	15	4	8	42	54
SEBC	7	7	7	5	8	3	9	9	31	24
EWS	4	3	2	5	3	3	8	4	17	15
ST	6	2	3	3	5	2	1	2	15	9
SC	3	1	0	1	2	1	1	1	6	4
Other Board	1	2	0	1	3	0	0	0	4	3
ICAR	6	3	6	4	10	1	0	0	22	8
FOREIGN	0	0	0	0	0	0	0	0	0	0
PH	0	0	0	0	0	0	0	0	0	0
Parsi	0	0	0	0	1	0	0	0	1	0
Total	43	31	26	37	46	25	23	24	138	117

Table 13 Strength of Ph.D. and M.Tech. students (2024-25)

Sr No.	Degree (Specialization)	No. of students registered			
		Fresh		In-service	
		Boys	Girls	Boys	Girls
1	Ph.D. (FPT-2)	1	5	–	–
2	M.Tech (FT). (FPT-4), (FPE-2), (FSQA-2)	8	9	–	–

Table 14 Scholarship awarded to the students (2024-25)

Sr. No.	Types of Scholarship/Financial Aids	Number of Recipient	Amount (Rs.)
1	National Talent Scholarship (3000/p.m./student)	–	DBTS
2	University Scholarship (UG) (500/p.m./student)	–	–
3	AAU Fellowship (PG) (1500/p.m./student for MTech) 2000/p.m./student for PhD)	–	–
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 thesis completed (2024-25)

Sr. No.	Thesis Title	Degree	Name of Student	Major Guide
1	Optimization of oil extraction process from Jamun Leaves (<i>Syzygium cumini</i> L.) using Carbon dioxide.	M. Tech. FSQ	Ankita Jukaria	Dr. Gayatree R. Jadeja
2	Development of Vegan Smoothie Adopting High Pressure Processing Technology.	M. Tech. FPT	Bhayani Harsh Dilipbhai	Dr. H. Pandey
3	Development of kodo millet based mushroom enriched extruded snack product.	M. Tech. FPT	Deepak Kumar	Dr. B. H. Joshi
4	Development of drying and storage technique for Shisham (<i>Dalbergia sissoo</i>) leaves.	M. Tech. FPE	Gediya Vatsal Kamleshbhai	Dr. V.B. Bhalodiya
5	Technology for Drying of Beetroot Pomace and its Utilization.	M. Tech. FPT	Jansari Riddhiben Manishkumar	Dr. Amee Ravani
6	Development of Browntop Millet Based Probiotic Fermented Beverage	M. Tech. FSQ	Patel Dhruvkumar Bharatbhai	Dr. J. K. Momin
7	Effect of Gamma Irradiation on Functional Properties of Finger Millet and Foxtail Millet.	M. Tech. FPE	Patel Kevinkumar Ashokbha	Dr. K. V. Vala
8	Development of Spinach Puree Using Non-Thermal Processing Technology.	M. Tech. FPT	Penugonda Harshitha Venkata Sai Lakshmi	Dr. Samit Dutta
9	Development of Foxtail and Barnyard Millet Flour Based Functional Multigrain Muffins.	M. Tech. FPT	Pethani Kashyap Nileshbhai	Dr. Suresh R. Bhise
10	Development of Technology for Fiber Enriched Cake using Carrot Pulp.	M. Tech. FSQ	Prajapati Chintankumar Somabhai	Dr. K. B. Kamaliya
11	Development of Production Technology for Dietetic Sweet <i>Boondi</i> .	M. Tech. FPT	Prajapati Hitkumar Jasubhai	Dr. G. P. Tagalpalloewar
12	Development of Value Added Products from Dragon Fruit	M. Tech. FPT	Vadhel Sumitbhai Pratapbhai	Dr. S. H. Akbari
13	Development of Clarified Sapota Juice (<i>Achras Zapota</i> L.) Juice Using Non-Thermal Preservation Technique.	Ph. D. FPT	Pathiam Srilatha	Dr. Samit Dutta

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 Processing Technology, College of FPT & BE, AAU, Anand	: Member
	2. Head, Department of Food Process Engineering, College of FPT & BE, AAU, Anand	: Member
	3. Head, Department of Food Safety and Quality Assurance, College of FPT & BE, AAU, Anand	: Member
	4. Head, Department of Food Plant Operations, College of FPT & BE, AAU, Anand	: Member
	5. Head, Department of Food Business Management, 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, Kudasan, 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 2024-25 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 & postgraduate 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 231	Food Processing Technology - I	UG	Third	3 (2+1)
2	FPT 241	Food Processing Technology - II	UG	Fourth	3 (2+1)
3	FPT 243	Design & Formulation of Foods	UG	Fourth	3 (2+1)
4	FPT 351	Processing Technology of Fruits & Vegetables	UG	Fifth	4 (3+1)
5	FPT 352	Processing Technology of Milk and Milk Products	UG	Fifth	4 (3+1)
6	FPT 471	Food Packaging Technology & Equipment	UG	Seventh	3 (2+1)
7	FPT 473	Functional Foods & Nutraceuticals	UG	Seventh	4 (3+1)
8	FPE 473	Dairy Engineering	UG	Seventh	4 (3+1)
9	FPT 361	Processing Technology of Meat, Fish & Poultry	UG	Sixth	4 (3+1)
11	FPT 472	Bakery and Confectionery Products	UG	Seventh	4 (3+1)

As per ICAR 5th Dean Committees' recommendations

12	FPE 505	Advances in Dairy Engineering	PG	First	3(2+1)
13	FPT-503	Brewing Technology	PG	First	3(2+1)
14	FPT 121	Fundamental of Food Processing	UG	Second	3 (2+1)
15	FPT 231	Processing Technology of Liquid Milk	UG	Third	2 (1+1)
16	FPT 232	Processing Technology of Cereals	UG	Third	3 (2+1)
17	FPT 241	Unit Operations in Food Processing	UG	Fourth	3 (2+1)
18	FPT 242	Processing Technology of Dairy Products	UG	Fourth	3 (2+1)
19	FPT 502	Advances in Food Processing Technology	PG	First	3(2+1)
20	FPT 513	Protein Technology	PG	First	3(3+0)
21	FPT 501	Advances in Food Packaging Technology	PG	Second	3(2+1)
22	FPT 510	Lipid Technology	PG	Second	3(3+0)
23	FPT 515	Technology for RTE/RTC Food Products	PG	Second	3(2+1)
24	FPT 517	Technology of Frozen Foods	PG	Second	2(2+0)

Table 18 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 12987-14)	Er. H. Pandey, HoD-FPT	Scientists and Research Staff, FPT&BE	April -2017	-continue-

Table 19 Faculty and Staff in the department

Sr No.	Name	Designation	Qualification	Specialization	PG Recog.	Remarks
1.	Dr. H. Pandey	Associate Professor & Head	Ph.D.	Food Processing Technology	PG Guide	
2.	Dr. G. P. Tagalpallewar	Associate Professor	Ph.D.	Food Processing Technology	PG Guide	
3.	Dr. R. B. Modi	Assistant Professor	Ph.D.	Dairy Technology	PG Guide	
4.	Dr. Suresh Rajabhai Bhise	Assistant Professor	Ph.D.	Food Technology	PG Guide	
5.	Dr. N. R. Sardar	Senior Research Assistant	Ph.D.	Food Processing Technology	-	
6	Dr. Neha Kharkwal	Training Coordinator	Ph.D.	Food Processing Technology`	-	Training coordinator Joined on 6 th Oct. 2023

(B) 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 20 Semester wise distribution of Subjects in UG & PG Food Technology programmes

Sr. No.	Course No	Subjects	UG	Semester	Credits
1	FPE 121	Food Thermodynamics	UG	2	3 (2+1)
2	FPE 122	Fluid Mechanics	UG	2	3 (2+1)
3	FPE 123	Post-Harvest Engineering	UG	2	3 (2+1)
4	FPE 231	Heat and Mass Transfer in Food Processing	UG	3	3 (2+1)
5	FPE 232	Food Refrigeration and Cold Chain	UG	3	3 (2+1)
6	FPE 233	Fundamentals of Food Engineering	UG	3	3 (2+1)
7	FPE 241	Food Plant Utilities and Services	UG	4	3 (2+1)
8	FPE 351	Food Storage Engineering	UG	5	3 (2+1)
9	FPE 352	Food Process Equipment Design	UG	5	3 (2+1)
10	FPE 361	Instrumentation and Process Control in Food Industry	UG	6	3 (2+1)
11	FPE 362	Applications of Renewable Energy in Food Processing	UG	6	2 (1+1)
Sr. No.	Course No	Subjects	PG	Semester	Credits
1	FPE 501	Emerging Food Engineering Operations*	PG	-	3(2+1)
2	FPE 502	Engineering Properties of Food Materials*	PG	-	3(2+1)
3	FPE 503	Transport Phenomenon*	PG	-	3(2+1)
4	FPE 507	Computer Aided Design of Food Plant Machinery & Equipment	PG	-	3(1+2)
5	FPE 510	Operation Research	PG	-	3(2+1)
6	FPE 511	Process Control in Food Industries	PG	-	3(2+1)
7	FPE 515	Special problem/Summer internship	PG	-	2(0+2)
8	FPE 602	Concentration and Drying Engineering	PG	-	3(3+0)
9	FPE 603	Automation and Robotics	PG	-	2(2+0)
10	FPE 606	Food Handling and Storage Engineering	PG	-	3(3+0)
11	FPE 608	Novel Food Process Engineering	PG	-	2(2+0)
12	FPE 610	Special problem	PG	-	2(0+2)

Table 21 Research schemes undertaken

Sr. No.	Title (B.H.)	Principal Investigator	Co Investigators	Period	
				From	To
Funding Agency: Govt. of Gujarat (Plan-Research)					
1	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-
1	Post Harvest Management of some important crops of middle Gujarat, Anand (12960-00)	Dr. Anurag Nema Assistant Professor	Scientists and Research Staff, FPT&BE	April 2012	Cont.

Table 22 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	
2	Dr. S.S. Kapdi (Retired on 31-7-2024)	Professor & Head	Ph.D.	Renewable Energy	PG Guide	
3.	Er. N.V. Shah	Assistant Professor	M.E.	Civil Engineering	-	
4.	Dr. M. A. Makwana	Assistant Professor	Ph.D.	CAD/CAM (Mechanical Engg)	-	
5.	Dr. A.N. Nakiya	Assistant Professor	Ph.D.	Electrical Engg	-	
6.	Er. T.H. Bhatt	Assistant Professor	M.E.	Microprocessor System & Applications	-	
7.	Dr. A. Nema	Assistant Professor	Ph.D.	PHP & Food Engg	PG Guide	Transferred to PHET Dept. on May 01, 2018 to PHET
8.	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

4.	Er. J. P. Rathod	Senior Research Assistant	M.Tech.	Processing & Food Engineering	-	P.h.D. (In service) 2019 registered and continue
6.	Dr. S. V. Anadani	Senior Research Assistant	Ph.D	Processing & Food Engineering		Transferred from FPT Dept. on May 01, 2018
7.	Er. Vishal D. Kukadiya	Research Associate	M. Tech	Process and Food Engineering		Since April 6, 17
11.	Dr. Bhaumik B. Patel	Research Associate	Ph.D.	Food Processing Technology		Since February 21, 19 Resigned
12.	Mr. R. M. Barot	Craft teacher	Diploma	Electrical Engineering	-	
13.	Er. P. B. Moradiya	Research Associate	M.Tech.	Processing and Food Engineering	-	Since February 22, 2019

(C) Department of Food Safety & 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 23 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 231	Food Biochemistry and Human Nutrition	UG	Third	3 (2+1)
2	FQA 351	Food Plant Sanitation	UG	Fifth	3 (2+1)
3	FQA 361	Food Regulations & Quality Assurance	UG	Sixth	3 (2+1)
As per ICAR 5 th Dean Committees' recommendations					
1	FQA 111	General Microbiology	UG	First	3 (2+1)
2	FQA 112	Food Chemistry of Macronutrients	UG	First	3 (2+1)
3	FQA 121	Food Microbiology	UG	Second	3 (2+1)
4	FQA 122	Food Chemistry of Micronutrients	UG	Second	3 (2+1)
5	FQA 231	Food Biochemistry and Nutrition	UG	Third	3(2+1)
6	FQA 241	Food Biotechnology	UG	Fourth	3 (2+1)

7	FQA 242	Food Plant Sanitation	UG	Fourth	2(1+1)
8	FQA 232	Industrial Microbiology	UG	Third	3(2+1)
Sr. No.	Course No	Subjects	PG	Semester	Credits
1	FQA 511	Advances in Fermentation Technology	PG	First	4 (2+2)
2	FQA 504	Advances in Food Chemistry and Nutrition	PG	First	3 (2+1)
3	FQA 501	Advances in Analytical Techniques	PG	Second	3 (1+2)
4	FQA 503	Food Safety and Risk Analysis	PG	Second	3 (2+1)
5	FQA-516	Advances in Food Biotechnology	PG	Second	3(2+1)
6	FQA-512	Advances in Food Microbiology	PG	Third / Fifth	3(2+1)

Table 24 Research schemes undertaken

Sr. No.	Title (B.H.)	Principal Investigator	Co Investigators	Period	
				From	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 Dr. R. M Dhingani	April 2012	continue-
2	Evaluation and identification of food adulteration and validation of its detection methods"(B.H. 12993-29)	Dr. B H. Joshi Head-Dept of FSQA	Dr. J. K. Momin Dr. R. M Dhingani	Oct 2023	Continue
Funding Agency: Govt. of Gujarat (Plan-Education)					
2	Establishment of department of food safety and testing (12987-11)	Dr. B H. Joshi 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. B H. Joshi Head-Dept of FSQA	Dr. J. K. Momin Dr. R. M Dhingani	April 2016	March 2018
Funding Agency: DBT, New Delhi (Training)					
1	Skill Vigyan Programme under DBT state partnership for Student Training in Collaboration with GSBTM	Dr. B H. Joshi Head-Dept of FSQA	Dr. J. K. Momin Dr. R. M Dhingani Mr Kedar Damle	Feb 2024	Continue

Table 25 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	Dr. Rashmin Dhingani	Assistant Professor	Ph D.	Bioscience (Biotechnology)	PG Guide	
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
11	Ms. Hiralben Amrutbhai Patel	Research Associate	M.Tech	Food Processing Technology		Joined on 21st Feb, 2025

(D) 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 26 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 361	Project Management & Entrepreneurship Development	UG	Sixth	3 (2+1)
2	FBM 471	Marketing Management & International Trade	UG	Seventh	3 (3+1)
3	FPE 472	IT Applications in Food Industry	UG	Seventh	1 (0+1)
4	STAT 361	Statistics & Optimization	UG	Sixth	3(2+1)
As per ICAR 5 th Dean Committees' recommendations					
5	MATH 111	Engineering Mathematics-I	UG	First	2 (2+0)
6	MATH 121	Engineering Mathematics-II	UG	Second	2 (2+0)
7	ENG 111	English Language	UG	First	2 (1+1)
8	FBM 241	Business Management and Economics	UG	Sixth	2 (2+0)
9	FBM 111	Computer Programming and Data Structures	UG	FIRST	2(1 + 1)
10	STAT 231	Statistical Methods and Numerical Analysis	UG	Third	2(1 + 1)
Sr. No.	Course No	Subjects	PG	Semester	Credits
1	FQA 509	Advances in Food Additives & Preservatives	PG	First	3 (2+1)
2	FPT 518	Traditional and Value-added Food Products	PG	First	3 (2+1)
3	FPT 999	Masters Seminar	PG	Forth	1 (1+0)
4	PGS- 503	Intellectual Property and its management in Agriculture	PG	Second	1(1+0)
5	PGS- 505	Agricultural Research, Research ethics and Rural Development Programs	PG	Second	1(1+0)
6	FPT-982	Operational Research	PG	Third + Fifth	3(3+0)

Table 27 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.	Dr. P. S. Parsania	Associate Professor	Ph.D.	Information technology	-	
3.	Dr. N. M. Chavda	Associate Professor	Ph.D.	English	-	
4.	Dr. D. B. Patel	Assistant Professor	Ph.D.	Marketing	PG Guide	

(E) 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 28 Semester wise distribution of Subjects in UG & PG Food Processing Technology/Food Technology programmes

Sr. No.	Course No	Subjects	UG / PG	Semester	Credits
1	FPO471	Student READY- Experiential Learning Programme-I	UG	Seventh	7(0 + 7)
2	FPO472	Student READY- Experiential Learning Programme-II	UG	Seventh	7(0 + 7)
3	FPO473	Student READY-Research Project	UG	Seventh	3(0 + 3)
4	FPO474	Student READY-Seminar	UG	Seventh	1(0 + 1)
5	FPO481	Student READY - Industrial Tour	UG	Eighth	2(0 + 2)
6	FPO482	Student READY - Internship/In-Plant Training	UG	Eighth	20(0 + 20)

Table 29 Faculty and Staff in the department

Sr No.	Name	Designation	Qualification	Specialization	PG Recog.	Remarks
1	Dr. S. H. Akbari	Professor	Ph.D.	Agricultural Processing & Food Engineering	PG Guide	
2	Dr. Amee Ravani	Associate Professor	Ph.D	Food Processing Technology	PG Guide	

Table 30 Administrative and Supporting Staff of the College

Sr. No.	Name of Staff Member	Designation
1	Deval Patel	Assistant Professor & DDO
2	Manish Rana	Assistant Administrative Officer (AAO)
3	Alpesh R. Solanki	Senior Clerk
4	Sameer Vahora (Transfer to Reg. office)	Junior Clerk
5	Gaurang Parmar	Junior Clerk
6	Vandana Parmar	Junior Clerk
7	R. M. Barot	Craft Teacher
8	M. H. Chavda	Lab Attendant
9	R. S. Parmar (Retired)	Lab Attendant
10	V. R. Raval (Retired)	Lab Attendant

Extension Education Activities**Table 31 : Extension Education Activities organised**

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.	2	54	74	-	128
5	Pashu Shibir	-	-	-	-	-
6	Animal Health Camp	-	-	-	-	-
7	Lecture Delivered	4	-	-	140	140
8	Film Show	-	-	-	-	-
9	Method Demonstration	-	-	-	-	-
10	Celebration of Important days / Special day	13	101	90	10	201
11	Diagnosis of Sample at KVK	-	-	-	-	-
12	Digagnostic / Field Visit	-	-	-	-	-
13	Farmer's Visit to KVK	-	-	-	-	-
14	Exposure Visit	37	15	45	1837	1897
15	Workshop / Seminar	-	-	-	-	-
16	Kisan Mela / Exhibition	-	-	-	-	-
17	Live webcasting	-	-	-	-	-
18	TV Talk	2	-	-	-	2
19	Radio Talk	2	-	-	-	2
20	Popular Article	-	-	-	-	-
21	Newspaper Coverage	10	-	-	-	10
22	AAU news event	-	-	-	-	-
23	Extension Literature	-	-	-	-	-
24	Celebration of important week, Technology Week, Poshan Mah etc	02	25	33	50	108

Table 32 Special Training Programmes Conducted by the Various Training Centers

Sr. No	Subject of Training programme	Center/ Place	No. of Trainings	No. of Beneficiaries
1	AgCatalyst: Agripreneurship Mentor Development Program	AIC Anand Foundation (Date: 10.06.2024 to 16.06.2024)	1	21
2	Futurepreneur@Khoj Program	Shree Bhaikaka Government Arts and Commerce College, Sojitra, Anand	1	450
		College of Agriculture, AAU, VASO	1	
		Dharamsinh Desai University (DDU), Nadiad	1	
		B.J. Vanijya Mahavidyalaya, Anand	1	
3	“Prasoon”- Agri- Entrepreneurship Incubation Programme (AIP - Seed stage)	AIC Anand Foundation, Anand	1	17
4	“Pallav” - Agripreneurship Orientation Program	AIC Anand Foundation, Anand	1	19
5	Student - Startup - MSME Connect: Vikas Saptah Celebration	AIC Anand Foundation, Anand	1	95
6	Advanced ESDP on Drying on Dehydration	Conference Hall, College of FPTBE, AAU, Anand	1	20
7	Training Program for Credit Linked Subsidy Beneficiaries under PMFME Scheme	JAU, Junagadh	1	25
8	Training Program for District Resource Persons (DRPs) under PMFME Scheme	College of Food Processing Technology & Bio Energy, AAU, Anand	1	12
9	Awareness Program on PMFME Scheme	College of Food Processing Technology & Bio Energy, AAU, Anand	1	60

Table 33 Extension Activities carried out (2024-25)

Sr. No.	Name of Centre / Training	No. of Participation
1	Certificate Course on Food Processing Technology	16
2	Short term training on Food Processing Technology	30

V. SEMINAR, WORKSHOPS AND TRAININGS

Table 34 Training/Workshop/Meeting/Seminar/Symposium/Conference/Convention organized by the college during 2024-25

Title	Duration	Sponsoring Authority
MSME Advanced Entrepreneurship and Skill Development program on “Bakery Product Development”	11 th March, 2024 to 15 th March, 2024	Ministry of MSME, Government of India

Table 35 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. Amee Ravani	International conference on “Trailblazing Trends in Sustainable Climate Resilient Precision Agriculture through Artificial Intelligence and Remote Sensing	23/01/2025	24/01/2025
2	Er. Tanmay H. Bhatt	International conference on “Trailblazing Trends in Sustainable Climate Resilient Precision Agriculture through Artificial Intelligence and Remote Sensing	23/01/2025	24/01/2025
3	Dr Suresh Rajabhai Bhise	Training on “ AgCatalyst- Agripreneurship Mentor Development Program ”, a 7-day, 42-hour certificate course at AAU Incubation Center, College of FPT&BE, Anand Agricultural University, Anand scheduled from June 10-16, 2024	10/06/2024	16/06/2024
4	Dr Suresh Rajabhai Bhise	Workshop on “ Atmanirbhar Bharat ” at Sardarkrushinagar Dantiwada Agricultural University, Sardarkrushinagar during 08-09 June, 2024 organized by Sardarkrushinagar Dantiwada Agricultural University, Sardarkrushinagar 385 506 (Gujarat).	08/06/2024	09/06/2024
5	Dr.Govind P Tagalpallewar	Training on “ AgCatalyst- Agripreneurship Mentor Development Program ”, 7-day, 42-hour certificate course at AAU Incubation Center, College of FPT&BE, Anand Agricultural University, Anand scheduled from June 10-16, 2024	10/06/2024	16/06/2024
6	Dr. Samit Dutta	Participated in Deans’ Research & Innovation Meet at iHub Gujarat, Ahmedabad org. by Ministry of Education’s Innovation Cell, Government of India	20/09/2024	20/09/2024
7	Dr. Samit Dutta	Participated as Advisory and Technical Committee Member and as Resource Person in National Agri-Startup Expo-2024 Organised by KRISHIK RKVY- Agri Business Incubator, University of Agricultural Sciences, Dharwad	27/12/2024	28/12/2024

8	Dr. Samit Dutta	Participated as a Panel Member in State level conclave on the Centrally sponsored schemes in Agri and Food Processing sector in the Session on Building High-Quality Supply Chains in Agri & Food Processing Sector: Shifting Paradigms with Innovative Value Chain Interventions at i-Hub, Ahmedabad org. by GAIC, GoG	11/03/2025	11/03/2025
9	Dr. Samit Dutta	Participated as a panel member in the Industry-Academia Meet for redesigning the Undergraduate Food Technology Syllabus organized by S. G. Institute of Dairy Technology, Patna in online mode	18/03/2025	18/03/2025
10	Dr. Rashmin Dhingani	Training program on “Unveiling Protein Biology: Wet & Dry Lab Approach” organized by GBRC, Gandhinagar in collaboration with NIPER Ahmedabad (11-22, November 2024) held at Gandhinagar, Gujarat.	11/11/2024	22/11/2024
11	Dr. Akashamrut Patel	Training program on “Unveiling Protein Biology: Wet & Dry Lab Approach” organized by GBRC, Gandhinagar in collaboration with NIPER Ahmedabad (11-22, November 2024) held at Gandhinagar, Gujarat.	11/11/2024	22/11/2024

Table 36 List of Dignitaries Visited College (2024-25)

Sr. No.	Name of Dignitaries	Date of visit	Centre visited	Purpose of visit
1	Dr Bekzod Shamseiv , Senior Agriculture Economist, World Bank, New Delhi	06/08/2024	Experiential Learning Unit	Official
2	Dr. Ram Pd Poudel , Agriculture and Forestry University, Nepal	11/02/2025	Experiential Learning Unit	Official
3	Dr. Virgu Rishi Duwadi , Agriculture and Forestry University, Nepal	11/02/2025	Experiential Learning Unit	Official
4	Dr. Anil Tiwari , Agriculture and Forestry University, Nepal	11/02/2025	Experiential Learning Unit	Official
5	Dr. Sharughan Shah , Agriculture and Forestry University, Nepal	11/02/2025	Experiential Learning Unit	Official
6	Mrs. Shruti Bhosle , Agriculture and Forestry University, Nepal	11/02/2025	Experiential Learning Unit	Official
7	Mr Chandra Maya Dura , Agriculture and Forestry University, Nepal	11/02/2025	Experiential Learning Unit	Official
8	Dr. Anju Sharma, IAS Office of Labour, Skill Development and Employment, GoG, Gandhinagar	04/03/25	Experiential Learning Unit	Official
9	Shri K K Nirala, , IAS Secretary, Expenditure (Finance Department), GoG, Gandhinagar	10/03/25	Experiential Learning Unit	Official

VI. PUBLICATIONS / ACHIEVEMENT BY FACULTY

This section includes the publications made by the staff during the year 2024-25. The research papers published and presented have been listed hereunder.

Research paper published during year 2024-25 (Category Wise)

(i) International journal

1. MA Makwana, KV Vala, VB Bhalodiya, NM Chavda, HJ Prajapati, PB Moradiya. Varietal evaluation and comparison of physical and engineering properties of selected varieties of some key staple food grains. *Pharma Innovation* 2024;13(2):76-83.
2. PATEL, K., VALA, K., TAGALPALLEWAR, G., & MAKWANA, M. (2025). Effect of Gamma Irradiation on Functional Properties of Finger Millet and Foxtail Millet Flour. *Mysore J. Agric. Sci*, 59(1), 230-236.
3. **Makwana, M.**, Moradiya, P., Vala, K., Bhalodiya, V., & Kukadiya, V. (2025). Development of Moisture Sorption Isotherm and Mathematical Modeling of Finger Millet (*Eleusine coracana*). *Journal of Scientific Research and Reports*, 31(4), 260-274.
4. K. A Patel, K. V. Vala, **M. A. Makwana**, T. H Bhatt, Exploring the Transformative Role of Artificial Intelligence in the Food Industry: A Comprehensive Review of Applications and Implications
5. **Bhise S**, Patel D, Kamaliya K. B. and Pandey H (2024) Quality and shelf-life evaluation of multigrain gluten free biscuits developed from sorghum, soybean and oat composite flours blend. *Plant Archive an International Journal* 24(2): 2493-2502 (NAAS Rating 5.59) (ISSN NO. 0972-5210). (Scopus rated)
6. **Bhise S**, and Dharmendrakumar P (2024) Effect of thermal and chemical processing on bioactive compounds, antioxidant activity, and sensory quality of lime-flavored dragon fruit RTS beverage. *Plant Archive an International Journal* 24(2): 777-782 (NAAS Rating 5.59) (ISSN NO. 0972-5210) (Scopus rated)
7. Dharmendrakumar P, **Bhise S**, Kapdi S.S. and Bhatt T (2024) Non-destructive hyperspectral imaging technology for quality and safety evaluation of food. *Food Production, Processing and Nutrition* 69(6): 1-10 (Impact Factor: 0.697) (ISSN NO. 2661-8974) (Scopus rated)
8. Hit J Prajapati, **Govind P Tagalpallewar**, Akashamrut M Patel, Ramesh B Modi, Kedar S Damle (2024). Dietetic Sweet *Boondi*: A Sugar-Free Innovation with Stevia and Polyols. *Archives of Current Research International*. 24(10): 213-224. ISSN: 2454-7077. Peer Reviewed Journal.
9. M. Tiwari, **G.P. Tagalpallewar**, N. R. Sardar, S. H. Akbari, and R. B. Modi (2024). Application of Essential Oils in Food Packaging: A Concise Review. *European Journal of Nutrition & Food Safety*. 16(03): 60-67. ISSN: 2347-5641. Peer Reviewed Journal.
10. **Tagalpallewar Govind P**. Bhakti Mungalpara, Krupali Ratanpara, Kashyap Dora H. (2025). Modified Atmosphere Packaging and Its Application:-A Review. *International Journal on Science and Technology*. 16(01): 1-13.
11. Tarusi, **G.P. Tagalpallewar**, Rishav Mondal (2025). Green Plastic: A Boon to Environment. *International Journal of Scientific Development and Research*. 10 (02):b257- b 262 . ISSN: 2455-2631.

12. Jadav Bansari, **Govind Tagalpallewar**, Parmar Dhruvi and Piyush Kumar (2025). Freshness indicators in food packaging: A review. *International Journal of Scientific Development and Research*. 10 (02):b79- b 91 . ISSN: 2455-2631.
13. Priya S, **Govind P Tagalpallewar** , Ravrani Khushal A, and Gohel Darpan M. (2025). *International Journal of Scientific Development and Research*. 10 (02):b79- b 91 . ISSN: 2455-2631.
14. Ravani A., Anadani S. V., Shah P A, Gondaliya J, Akbari S. H. and Prasad R. V. (2024). Development of Novel Micronutrient Rich Drumstick (*Moringa oleifera*) Pod Pulp Chutney and Its Shelf Life Prediction, *Archives of Current Research International*, 24(12):307-318
15. Bhardwaj, S., **Dutta, S.**, Srilatha, P. and Vinay, G. M. (2024) Effect of thermal treatment on multifruit smoothie. *International Journal of Advanced Biochemistry Research*, ISSN Print: 2617-4693 ISSN Online: 2617-4707, 8 (11): 955-960

(ii) National journal

1. **Bhise S**, Patel D, Kamaliya K. B. and Darji V. B.(2024) Development of high fiber cookies supplemented with pomegranate seed flour. *Journal of Applied Horticulture* 63(3): 372-376 (ISSN: 0972-1045) (Cite score: 0.80, NAAS Rating: 5.43) (DOI: <https://doi.org/10.37855/jah.2024.v26i03.70>) (Web of Science, Scopus rated).
2. Patel D and **Bhise S** (2024) Betacyanin, antioxidant activity and shelf-life evaluation of thermally, microwave, and chemically processed lime-flavored dragon fruit Ready to Serve beverage. *Journal of Scientific Research and Reports* 30(6): 1-15 (NAAS Rating 5.17) (ISSN NO. 2320-0227)
3. Ghai M, Shukla P, Kaushik R and, **Bhise S** (2024) Lifestyle assessment and motivations of vegan population in Chandigarh Tricity: Insights from a comprehensive survey. *Archives of Current Research International* 25(1): 208-223 (NAAS Rating 5.13) (ISSN NO. 2454-7077)
4. Shukla P, **Bhise S** and Nancy (2024) An epidemiological survey on the diet and lifestyle related causative factors of the Migraine headache among the students of Karnal, Haryana. *Indian Journal of Natural Sciences* 15(86): 82490- 82509 (NAAS Rating 4.34) (ISSN NO. 0976-0997) (Web of Science).
5. Kashyap P and **Bhise S** (2024) Processing and health benefits of underutilized foxtail and barnyard millet for the development of functional bakery products. *Journal of Advances in Biology & Biotechnology* 27(9): 1200-1211 (ISSN: 2394-1081) (NAAS Rating: 5.30)
6. Sardar N. R., Modi R. B., Tiwari Manish, Rathod J. P.and **Tagalpallewar G. P.** (2024). An Overview of Cryomilling within the Realm of Spices. *Journal of Scientific Research and Reports*. 30(07):719-727. ISSN: 2320-0227. Peer Reviewed Journal.
7. J.P. Rathod, N. Seth, **G.P.Tagalpallewar**, R. Gandhi, N.R. Sardar (2024). A Study on Physico-Chemical and Nutritional Properties of Paras Variety Jamun (*Syzygium cumini L.*) Leaves. *Journal of Advances in Biology & Biotechnology*. 8(8): 1182.1189. ISSN: 2394-1081. Peer Reviewed Journal.
8. K. A. Patel, K. V. Vala, **G. P. Tagalpallewar** and M. A. Makwana, (2025).Effect of Gamma Irradiation on Functional Properties of Finger Millet and Foxtail Millet Flour. *Mysore J. Agric. Sci.*, 59 (1) : 230-236.

9. Ravani A., Anadani S.V., Jadeja G. and Akbari S. H. (2025). performance evaluation of brush type pulper for Standardization of moringa pod pulp extraction, *Plant Archives* Vol. 25, Special Issue (ICTPAIRS-JAU, Junagadh) pp. 341-346.
10. Bhatt T. H., Bhalodiya V. B., Mehra V. I. Measurement and Monitoring of Respiration of Tomato and Banana Using Internet of Things (Iot) and Electronic Sensors, *Plant Archives* Vol. 25, Special Issue (ICTPAIRS-JAU, Junagadh) pp. 944-952
11. Brijesh M. Patel, Dr. K.V. Vala, Khushal A. Ravrani (2025). Makhana As a Traditional Medicine and Modern Food: A Review. International Journal of Scientific Development and Research, 10(2): a83-a95.

Research paper presented at Seminar / symposia etc. in 2024-25 (Category Wise)

(i) International level

1. Hit Prajapati, **Govind P Tagalpallewar**, R.B.Modi. Paper presented in International Conference on “Technology for production of Dietetic Sweet Boondi using stevia and polyols”. During 22-24 January, 2025. Conference organized by DSLT CHFT, USH, Bagalkot and Karnataka Science & Technology, DST, Govt. of Karnataka.

Books/Chapter or article published in books during year 2024-25 (Category Wise)

(i) Books published

Sr. No.	Name of Books / Booklets	Year of publication	Name of Authors	Name of Publisher	ISBN
1	Hurdle effect of polyols and fibre to improve quality and shelf life of baked product.	2024	Bhise S , Kaur A and Shukla P	Lambert Academic Publishing, OmniScriptum S.R.L., 120 High Road, East Finchley, London, N2 9ED, United Kingdom.	(ISBN-13- 978-620-2-01444-1) (ISBN-10: 620201444X) (EAN: 9786202014441)

(ii) Book chapter/article published

Sr. No.	Name of Book	Book Chapter	Name of Author	Name of Publisher
1	Nonthermal Processing of Functional Foods	Innovative approaches to food processing unlocking the potential of novel foods and non-thermal techniques	Madhu and Suresh Bhise	CRC Press, Taylor & Francis Group, Boca Raton, Florida 33487 U.S.A

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 102 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), Er. A. N. Nakiya (Assistant Professor) and Dr. S. V. Anadani worked as Rector and Assistant Rectors (Boys and girls), respectively.

Table 37 Hostel Facility of the College

Sr. No.	Hostel Name	Floor	Room	Student Capacity	Actual Student Accommodated
1	Visveshvaraya	Ground	9	27	30
		1 st	12	36	43
		2 nd	12	36	26
2	Subhash	Ground	6	12	9
		1 st	4	8	7
3	Maitreyee	Ground	9	27	26
		1 st	10	30	27
		2 nd	10	30	29

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

College of Food Processing Technology & Bio Energy 2024-2025

Student's Representative Council (SRC) of Food Processing Technology & Bio Energy College organizes various co-curricular activities throughout the year for the intellectual, social, cultural and physical development of the students. Major activities organized this year by the SRC team included Sports Day, Annual Day, Fresher's Day, Teachers' Day, World Food Day Celebration, Mrudugandha etc.

1. Co-curricular Activities/Function organized

A. Sports Day:

The Inter Semester Sports Event - Sports Day 2024 was successfully organized by the SRC team of FPTBE on 20-21, April 2024 for the college students. Various events such as Kabaddi (M), Volleyball (M/W), and Badminton (M/W) were organized at the Sports Complex, AAU, Anand while Chess (M/W) and Table Tennis (M/W) were organized at the Food Processing Technology & Bioenergy College, AAU, Anand. This sports event was open to all students across the college, providing a platform to not only showcase their sports talents but also to foster a spirit of sportsmanship, teamwork, and healthy competition.



Sports Day Celebration

B. Fresher's Day Celebration:

Like every year, Fresher's Day was celebrated in our college on October 22, 2024. In the first session, senior students organized various games for the newly admitted first-year students. In the second session, an informal function was held in the college auditorium, where first-year students introduced themselves and showcased their talents by performing tasks assigned by the seniors in front of faculty members and fellow students.





Fresher's Day

C. Teachers Day Celebration:

Like every year, Teachers' Day was celebrated at the College of Food Processing Technology & Bio-Energy on September 5, 2024, with students showing great respect and appreciation for all the faculty members. On this occasion, various games were organized by the students, in which all faculty members actively participated and thoroughly enjoyed.



Teachers Day Celebration

D) Annual Day Celebration - SPROUT'24:

The event commenced with a prayer and lamp lighting ceremony, after which the Dean, Dr. Samit Dutta, delivered the welcome address. The college's annual progress report was presented by the General Secretary, Ms. Riya Chaudhari. Additionally, the College of Food Processing Technology released its College Magazine, Food Technica, for the academic year 2023–24 during the event. Dr. M.K. Jhala Director of Research and Dean P.G. Studies, AAU, Anand, has praised the college's contributions to education and research in food processing. A prize distribution ceremony honored student achievements. Dr. K.B. Kathiria, Hon'ble Vice Chancellor of AAU, praised the college for its commitment to quality education and holistic student development. He highlighted the college's role in supporting the food processing industry through innovative programs and research. The event concluded with a vote of thanks by SRC Chairman Dr. Rashmin Dhingani, followed by the national anthem. After a tea break, a cultural program showcased students' talents in dance, music, and drama, ending with a dinner. The event was a perfect blend of academic and cultural activities, and it was appreciated by all the attendees.



Annual Day Celebration - SPROUT'24

E) World Food Day Celebration:

An Inter-Collegiate Poster Making and Presentation Competition was organized for UG and PG students of AAU at the College of Food Processing Technology & Bioenergy on October 21, 2024, to celebrate World Food Day, which is observed annually on October 16 to commemorate the founding of the United Nations Food and Agriculture Organization. The theme of the competition was 'Right to Food for a Better Life and a Better Future,' aligning with the theme declared by FAO. Twenty students from various colleges of Anand Agricultural University participated in the event, with each student presenting and explaining their poster effectively.



World Food Day Celebration

F. Mrudugandha – An Intra-College Competition:

The Mrudugandha - The Smell of Soil is an intra-college competitions organized by and for the students of the College of Food Processing Technology & Bioenergy, AAU, Anand on March 29-30, 2025 at college premises. The entire event was organized by the core team members under the guidance of the SRC Chairman and Co-Chairman. All the college students including UG and PG were divided into nine teams. Total nine different events were organized during these two days namely, Rangmanch (Drama), Andaaz-e-fashion (Fashion show), Dimagi Dangal (Quiz), Frame of Pixels (Poster Presentation), Battle zone (Showdown), Saathi Hath Badhana (Chain Reaction), Dum laga ke haisha (Tug of War), Minutes to win it (One Minute Games) and Bhool Bhulaiya (Treasure Hunt) by the core committee of the students.



Mrudugandha Celebration

G. Other Activities Organized:

Various other activities or functions were organized by the faculties or students like, Navaratri Celebration, Day's celebration (Black Day, Group Day, Formal Day, Traditional Day and Signature Day), Swachhata Abhiyan Campaign, 15th August, etc.





2. Participation in Inter Collegiate Competition of AAU:

Anand Agricultural University organizes various Inter-Collegiate Sports and Cultural Competitions every year. The students of the College of Food Processing Technology & Bio-Energy actively participated in all the events this year, namely: Table Tennis, Volleyball, Basketball, Badminton, Chess, Cricket, Football, Kabaddi, Kho-Kho, and the Cultural & Literary Competitions.

A) Inter Collegiate Chess Competition:

The Inter-Collegiate Chess Competition of Anand Agricultural University was held on August 12, 2024, in which FPTBE College secured the runner-up position. Mr. Bhaveshkumar Rathva, a third-year B.Tech. Student, was selected for the Zonal-level team.

B) Inter Collegiate Table Tennis Competition:

The Inter-Collegiate Table Tennis Competition of Anand Agricultural University was held on August 16–17, 2024, where FPTBE College emerged as the winner in the men's team category. B.Tech. fourth-year students Mr. Dishant Thumar, Mr. Het Shah, and Mr. Badal Sorathiya were selected for the University's Men's Table Tennis Team.

C) Inter Collegiate Badminton Competition:

The Inter-Collegiate Badminton Competition of Anand Agricultural University was held on August 16–17, 2024. FPTBE College secured the runner-up position in the women's team category. Ms. Manaswini Verma and Ms. Aamya Bhutani, 2nd-year B.Tech. Students, were selected for the university's Women's Badminton Team.

D) Inter Collegiate Kabaddi Competition:

The Inter-Collegiate Kabaddi Competition of Anand Agricultural University was held on September 10, 2024, where FPTBE College became winner. Mr. Ravisinh Barad and Mr. Jaydip Sankaliya (4th-year B.Tech.), along with Mr. Jaydip Gohil and Mr. Dharmik Patel (3rd-year B.Tech.), were selected for the University Kabaddi Team.

E) Inter Collegiate Football Competition:

The Inter Collegiate Football Competition of Anand Agricultural University was held on September 12, 2024, the FPTBE College became Winner.

F) Inter Collegiate Cultural-Literary Competition:

The Inter-Collegiate Cultural & Literary Competitions of Anand Agricultural University was held on September 18, 2024. FPTBE College won the Folk Dance competition and secured the runner-up position in the One Act Play. The Folk Dance team was selected for the university's folk dance team. In the literary events, FPTBE College won the Debate – Against category (Mr. Atul Pandey) and secured runner-up positions in Debate – Favor (Ms. Vumika Sena), Debate – Against (Ms. Divyashree), and Extempore (Mr. Atul Pandey). These students were selected for the University's Literary Team.

G) Inter Collegiate Athletics Competition:

The Inter-Collegiate Athletics Competition of Anand Agricultural University was held on February 19–20, 2025. Mr. Lalit Dangi (3rd-year B.Tech.) secured 3rd position in the 1500m race, Ms. Hemakshi Chavda (2nd-year B.Tech.) secured 3rd position in the 100m sprint, Ms. Himanshi Gondaliya (2nd-year B.Tech.) secured 2nd position in shot put, and Ms. Aarti Vanzara (1st-year M.Tech.) secured 2nd position in discus throw.

H) Other Inter Collegiate Competition:

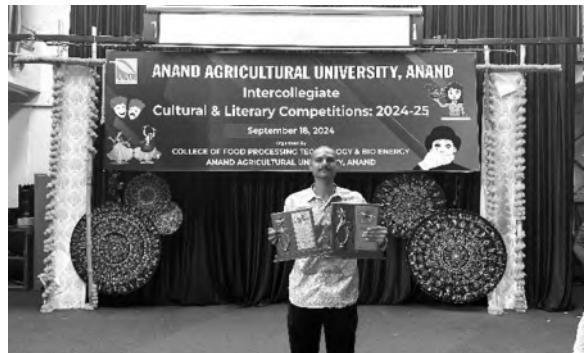
Other FPTBE students selected for the university teams include Mr. Het Shah (4th-year B.Tech.) for the zonal-level volleyball team, Mr. Parmar Bhargav (3rd-year B.Tech.) for the men's volleyball team, and Ms. Aarti Vanzara (1st-year M.Tech.) for the women's volleyball team.





Participation in Intercollegiate Sports Competition of AAU





Participation in Intercollegiate Cultural Competition of AAU

3. Other Achievements:

A. National Level Participation:

1. **Mr. Bhaveshkumar Rathva**, a 3rd year B.Tech. Student, won the **Bronze Medal** in the Artificial Wall Climbing Competition of Basic Rock-climbing Course organized by Swami Vivekananda Institute of Mountaineering, Mount Abu, administrated by the Commissioner, Youth Service & Cultural Activities, Gujarat State, Gandhinagar, from September 24, 2024, to October 03, 2024.

B. State Level Participation:

1. **Ms. Niyati Parmar** and **Ms. Bhumika Parmar**, 4th year B.Tech. Students, have secured **First Position** in Innovative packaging competition at Packfusion event organized by Parul University, Vadodara, on September 28, 2024.

C. University Level Participation:

1. **Ms. Dakshita Mohanpure**, a 3rd-year B.Tech. Student, secured the First Position in the Poster Presentation Competition of World Food Day Celebration, organized by FPTBE College, AAU, Anand, on October 21, 2024.
2. **Ms. Himanee Prajapati**, 4th year, B.Tech. Student, won the **First Prize** in Healthy Prashad Making Contest on “Nutrition Month Celebration,” organized by Polytechnic in Food Science and Home Economics, Anand, Gujarat, on September 27, 2024.
3. **Ms. Rosemary Jacob & Ms. Hetvi Patel**, 2nd year, B.Tech. Students, won the **First Prize** in Healthy recipe or everyone Contest on “Nutrition Month Celebration,” organized by Polytechnic in Food Science and Home Economics, Anand, Gujarat, on September 27, 2024.
4. **Ms. Dakshita Mohanpurea**, a 3rd year B.Tech. Student, has secured **First Position** in the Poster Presentation Competition on “Nutrition Month Celebration,” organized by Polytechnic in Food Science and Home Economics, Anand, Gujarat, on September 27, 2024.

5. **Ms. Khushboo Rajput**, a 2nd-year B.Tech. Student, secured the Second Position in the Poster Presentation Competition of World Food Day Celebration, organized by FPTBE College, AAU, Anand, on October 21, 2024



6. Students' Representative Council:

The SRC committee of the Food Processing Technology & Bio Energy for the year 2024-2025 was as under:

Patron: Dr. Samit Dutta, Dean

Chairman: Dr. Rashmin M. Dhingani, Assistant Professor, FSQA Department

General Secretary: Mr. Fayazudin Saiyad, B. Tech. 4th Year.

Staff Advisors:

Name	Designation	Post and Activities in SRC
Dr. Samit Dutta	Principal & Dean	President
Dr. Rashmin Dhingani	Assistant Professor	Chairman
Dr. Amee Ravani	Associate Professor	Co-Chairman
Dr. N.M. Chavda	Associate Professor	Advisor, Literary Activities
Dr. R.B. Modi	Associate Professor	Advisor, Cultural Activities
Dr. A.N. Nakiya	Assistant Professor	Advisor, Outdoor Games
Er. Mahesh Makawana	Assistant Professor	Advisor, Athletics
Dr. A. Nema	Assistant Professor	Advisor, Indoor Games
Er. T.H. Bhatt	Assistant Professor	Advisor, College Magazine

Student Representatives:

Name	Semester	Assigned SRC Activities/Duties
Saiyad Fayazudin	4 th year B. Tech.	General Secretary
Gohil Adhirajsinh	4 th year B. Tech.	Boy's Representative/ Outdoor Games Sec.
Lashkari Pooja	4 th year B. Tech.	Lady Representative
Parmar Parth	4 th year B. Tech.	Class Representative/ Indoor Games Sec.
Tanna Monark	3 rd year B. Tech.	Class Representative/ Athletics
Gadhvi Vedant	2 nd year B. Tech.	Class Representative
Patel Aaryan	1 st year B. Tech.	Class Representative
Baria Krunal	2 nd year M. Tech.	Class Representative
Vanzara Aarti	1 st year M. Tech.	Class Representative
Parmar Niyati	4 th year B. Tech.	Literary Secretary
Alok Kumar	4 th Year B. Tech	Cultural Secretary
Bhoi Hetvi	3 rd Year B. Tech	Cultural Secretary
Shridhar Sahu	3 rd Year B. Tech	College Magazine Secretary

Counselling committee

The college has established the Student Advisory Council, wherein all faculty members (counsellors/mentors) are assigned groups of students (mentees). The primary goal of this council is to provide guidance, encouragement, and a nurturing environment for the enhancement and growth of students. As per the given list, following faculty members are appointed as Counsellors (mentors) for the respective group of students (mentees).

Sr. No.	Name of Counsellor	Name of Students	Year
	Dr. Samit Dutta	Vankar Riyaben Bharatbhai Baria Jaydeepsinh Arjunsinh Alok Kumar Gupta Vataliya Yashvi Jiteshbhai Ajay Bhairi Aamiya Bhutani Ahir Smit Chhitubhai Barad Dishaben Ajaysinh Amipara Renish Ashokbhai Baria Ankit Fatabhai Bharvad Keyur Prabhudas	3 rd 3 rd 4 th 3 rd 4 th 2 nd 2 nd 2 nd 1 st 1 st 1 st
	Dr. S. H. Akbari	Lalit Dangi Chitransh Dhakad Bhagat yash Prakashbhai Gajera Umang Pradipbhai Manish Kumar Soni Chauhan Aaliyahbanu Afzalhusen Darji Kishankumar Rajendrabhai Gadhavi Vedant Bharatkumar Chaudhary Maheshbhai Mahadevbhai Chaudhary Prakashbhai Vikrambhai Chaudhary Urvashiben Balubhai	3 rd 3 rd 3 rd 4 th 3 rd 2 nd 2 nd 2 nd 1 st 1 st 1 st
	Dr. B. H. Joshi	Pandya Kashishben Pragneshkumar Gohel Yagnesh Rajeshbhai Bariya Ridhdhiben Vinodbhai Kathiriya Abhay Bharatbhai Jankhwala Ayeshabegam Mohmadyusuf Joshi Akshil Dhirajkumar Karangiya Jay Naranbhai Chudasa Meet Anandbhai Chauhan Bhargaviben Prakashkumar Chauhan Sakshi Kalpeshbhai Chhelana Anand Gabharubhai	3 rd 3 rd 4 th 3 rd 2 nd 2 nd 2 nd 2 nd 1 st 1 st 1 st
	Dr. V. B. Bhalodiya	Manu Rastogi Chavda Bhakti Ajaykumar Muchhadia Palash Kunal Dalwadi Devkumar Jigneshkumar Gondaliya Himanshiben Jayeshbhai Goswami Krisha Pareshkumar Dave Noopur Sudhir Chavda Hemakshi Varjangbhai Dave Nishit Chiragkumar Desai Aastha Gaurangkumar Dhimmar Rudra Mukeshkumar	3 rd 4 th 3 rd 4 th 2 nd 2 nd 2 nd 2 nd 1 st 1 st 1 st

	Dr. H Pandey	Navneet Kushwaha Patel Palak Nitinbhai Desai Utsavben Pradipbhai Nishendra Kumar Singh Dristika Singh Heer Patel Jadhav Krupa Kamleshbhai Gondaliya Tanviben Rameshbhai Dhimmar urvisaben sunilbhai Faizan raza Gamit mitalben pareshbhai	3 rd 3 rd 4 th 3 rd 4 th 2 nd 2 nd 2 nd 1 st 1 st 1 st
	Dr. H. G. Bhatt	Aman Raj Barad Ravisinh Haribhai Valand Khushi Nitulkumar Zalavadiya Mitul Hareshbhai Chaudhari Jay Bharatbhai Chaudhari Jinalben Kanjibhai Chaudhary Jaydeep Dineshbhai Hemnani Vishal Ishwarbhai Gojiya Subhash Murubhai Himani Saini Jadav Kinjalben Pravinsinh	3 rd 4 th 3 rd 3 rd 2 nd 2 nd 2 nd 2 nd 1 st 1 st 1 st
	Dr. K. V. Vala	Buj Mayank Laxmanbhai Patel Vrajkumar Harshadkumar Kishan Kumar Champa Fatehali Rosanbhai Patel Hetviben Pankajkumar Patel Janki Mineshkumar Pranjal Chouhan Vaghasiya Shreya Pravinbhai Khorajiya Mohamad Renish Ilmudinbhai Kotawala Rudra Shaktisinh Koyani Vatsal Gopalbhai	3 rd 3 rd 4 th 3 rd 2 nd 2 nd 2 nd 2 nd 1 st 1 st 1 st
	Dr. Amee Ravani	Parmar Hetalben Chandubhai Rishabh Dehariya Gohil Adhirajsinh Bhagirathsinh Parmar Prinsu Sureshbhai Gohil Jaydip Manubhai Khadam Jaydipbhai Ramdasbhai Kheni Dwij Alpeshbhai Mahida Jeelkumar Prakashkumar Mahera Jayrajsinh Jashwantsinh Makadiya Siddhi Kiritbhai Manasvi Sureshbhai Mayavanshi	3 rd 3 rd 4 th 3 rd 3 rd 2 nd 2 nd 2 nd 1 st 1 st 1 st

	Dr. Devesh Patel	Gandhi Militkumar Nishant Parmar Sunny Urseshbhai Patel Anujbhai Chhabildas Lashkari Pooja Hemendrabhai Veda Gokulkrishnan Mahida Niraliben Baldevsinh Harsh Vardhan Rahput Parmar Ronakkumar Narendrabhai Malek Alma Azazmiya Meena Rani Narendra Singh	4 th 3 rd 3 rd 4 th 4 th 2 nd 2 nd 1 st 2 nd 1 st 1 st
	Dr. P S Parsania	Atul Kumar Pandey Jhala Virbhadrasingh Ashoksinh Katara Harshbhai Maganbhai Joshi Pratik Yogeshbhai Pandya Deveshbhai Chandubhai Padwal Rohitkumar Karansinh Parmar Jigna Ajitkumar Nirantar Dave Padhiyar Shraddhaben Manubhai Pandya Krish Niteshkumar Parmar Aditya Virendrasinh	3 rd 3 rd 3 rd 4 th 4 th 2 nd 2 nd 1 st 1 st 1 st 1 st
	Dr. N. M. Chavda	Karavadara Krishna Suresh Bhoi Hetvi Himanshukumar Patat Vishal Punja Patoliya Prashant Kishorrbhai Tanna Monark Chetanbhai Joshi Vidhi Manishbhai Shah Het Nileshkumar Patel Ayush Jigneshkumar Parmar Parthkumar Sureshbhai Parmar Jayshreeben Ashvinbhai parmar vansh rakesh	4 th 3 rd 3 rd 3 rd 3 rd 3 rd 4 th 2 nd 1 st 1 st 2 nd
	Mr. K. S. Damle	Solanki Maitriben Baldevsinh Sena Vumika Nirmalprasad Joshi Jeet Pravinbhai Solanki Siddhiben Arvindbhai Kartik Sorthiya Badal Rughnath Sridhar Sahu Patel Shivani Bharatbhai Patel Ashka Virendrabhai Patel Deetiben Kiranbhai Patel Diya Chiragkumar	3 rd 4 th 4 th 4 th 4 th 4 th 3 rd 2 nd 1 st 1 st 1 st

	Dr. G. P. Tagalpallewar	Patel Dharna Ajitkumar Sankliya Jaydipbhai Hareshbhai Patel Harviben Bharatkumar Parmar Rincy Vijay Sudani Shruti Mahendrabhai Rajput Khushbooba Vijaysinh Rosemary Jacob Thannickal Sagar Vidhiben Bharatkumar Patel Feri Dilipbhai Patel Happy Dineshbhai Patel Harnishkumar Kalpeshbhai	3 rd 4 th 3 rd 4 th 3 rd 2 nd 2 nd 2 nd 1 st 1 st 1 st
	Dr. J. K. Momin	Karia Ishwari Ushikbhai Solanki Vrajkumar Manishkumar Gohil Mahammad moin Rajeshkumar Patel Kashyap Jayendrabhai Khristi Niraj Kamleshbhai Patel Feri Dilipbhai Shah Rushi Krishnakant Sodha Maheshwari Karmavirsinh Patel Isha Mayurbhai Patel Jaykumar Shaileshbhai Patel Parth Madhubhai	4 th 3 rd 3 rd 3 rd 3 rd 1 st 2 nd 2 nd 1 st 1 st 1 st
	Dr. R. B. Modi	Parmar Parth Devangkumar Zalavadia Yashvi Renishbhai Patel Mahi Rajeshkumar Patel Prituben Miteshkumar Shah Khanjan Amishbhai Sutariya Tirth Chetanbhai Tandel Kasti Kantilal Tandel Nensiben Jayantibhai Patel Ravikumar Dilipbhai Patel Romi Shaileshbhai Patel Srushtiben Vinodkumar	4 th 3 rd 4 th 3 rd 4 th 3 rd 2 nd 2 nd 1 st 1 st 1 st
	Dr. S. Bhise	Padariya Yash dineshbhai Dhamsaniya Meet Narendrabhai Parmar Bhumika Patel Prituben Miteshkumar Anshul Meena Divya Kumari Krishnan S Menon Patra Supriya Ananta Pokar Dhairyा Rajesh Prajapati Isha Hiteshkumar	3 rd 3 rd 4 th 3 rd 4 th 2 nd 2 nd 1 st 1 st 1 st

	Dr. Deval Patel	Chavda Urvashiben Balvantbhai Patel Stuti Chandrakant Rabari Saxitaben Arjanbhai Prajapati Himanee Rohitkumar Vahora Akshababen Riyajbhai Vahora Suzanben Arifbhai Verma Manaswini Piyush Prajapati Janviben Yogeshkumar Prashant Ranjan Rathod Kavya Mahendrabhai	3 rd 4 th 3 rd 4 th 2 nd 2 nd 2 nd 1 st 1 st 1 st
	Dr. R. M. Dhingani	Ravi Gangwar Radadiya Rensiben Rajeshbhai Chotaliya Vrushabh Virjibhai Rathod Chandrikaben Yashvantbhai Dhandhala Vinaykumar Deveshbhai Nitish Kumar Mohit Rathee Rathod Sai Pareshkumar Rathwa Harsh Karansing Riya Patel	3 rd 4 th 3 rd 4 th 3 rd 2 nd 2 nd 1 st 1 st 1 st
	Er. M. A. Makwana	Chaudhari Tirthkumar Manojbhai Thumar Dishant Manjani Mansi Hareshkumar Kotecha Heer Anilkumar Patel Nidhiben Rakeshkumar Patel Ritesh Vasudevbhai Patel Roshnikumari Bhupendrabhai Shah Harsh Vikrantkumar Shah Mokshaben Jigneshbhai Shashikant Kumar	3 rd 4 th 4 th 3 rd 2 nd 2 nd 2 nd 1 st 1 st 1 st
	Dr. A. Nema	Parmar Bhargavkumar Ketanbhai Kachariya Kartavya Patel Ayushi Pankajkumar Parmar Niyati Ashwin Bamrotiya Savankumar Pathan Taskeen Fatema Attaullakhan Bhagat khushaliben prakashbhai Solanki Mitrajsinh Ishwarsinh Shashwat Mishra Sodhaparmar Krishkumar Bharatbhai	3 rd 4 th 3 rd 4 th 3 rd 2 nd 2 nd 1 st 1 st 1 st

	Dr. A. N. Nakiya	Rathva Pruthvirajsinh Kanubhai Prajapati Sakshi Mukeshkumar Rathvi Rudra Bhikhabhai Purbiya Sushilkumar Laljibhai Dharmik Patel Pundir Shorya Raj Dev Raj Patel Dosti Kamleshkumar Tailor Yatri Alkeshbhai Soni Viraj Sanjaykumar Suhani Gandhar	3 rd 4 th 3 rd 4 th 3 rd 2 nd 2 nd 1 st 1 st 1 st
	Er. T. H. Bhatt	Rathva Bhaveshkumar Maheshbhai Sakariya Yashvi Manojbhai Desai Jayamin Maganbhai Pampania Preksha Parmar Bhagvatsinh Ajitsinh Patel Rohankumar Arunbhai Vaghasiya Sakshi Rasiklal Vainsh Manav Mansingbhai Vakaliya Shafiraehmad Husenbhai Vasita Hetkumar Sunilkumar	3 rd 3 rd 3 rd 4 th 2 nd 2 nd 2 nd 1 st 1 st 1 st
	Er. N. V. Shah	Sapan Giri Saiyad Fayazudin Vajiyodin Solanki Kaival Ashokkumar Koriya Krupa Bharatbhai Dakshita Mohanpurea Kodiyatar Nidhi Zala Yagnik Keshubhai Vhora Rezaben Imranbhai Vishnu Prasad Meena Makwana Savan Dharmendrabhai	3 rd 4 th 3 rd 4 th 3 rd 4 th 2 nd 1 st 1 st 1 st
	Dr. A. M. Patel	Parmar Vishalkumar Dineshbhai Sindha Geetaben Ranjitsinh Vahora Aalishaben Gulamali Vismeher Vistasp Kolah Praveen Kumar Anjali Yadav Ninama Ajaykumar Nathabhai Pankaj Kumar Patel Jaynil Rakeshbhai Pindariya Anandkumar Lakhamanbhai	4 th 4 th 3 rd 3 rd 2 nd 2 nd 1 st 1 st 1 st 1 st

All the counsellors are requested to assist students throughout their study at college and provide appropriate guidance to them at various stages.

Students are expected to meet counsellors every first and third Saturday and discuss their problems with their counsellor.

Table 45 Activities carried out under NSS

S.No.	Activity	Date/Month	Place
1	Poster Making Activities	06/04/2024	FPT&BE College and AAU Campus
2	Games and Sports Activities	20/04/2024	College of Food Processing Technology and Bio energy, AAU, Anand
3	Vyasan Mukti Diwas Celebration	18-05-2024	College of Food Processing Technology and Bio energy, AAU, Anand
4	Cleanliness of Classrooms	01-06-2024	College of Food Processing Technology and Bio energy, AAU, Anand
5	Ek Ped Maa Ke Naam	09-08-2024	College of Food Processing Technology and Bio energy, AAU, Anand
6	Tree Plantation	15-08-2024	College of Food Processing Technology and Bio energy, AAU, Anand
7	Outdoor Games activities	17-08-2024	College of Food Processing Technology and Bio energy, AAU, Anand
8	Cleanliness Drive	31-08-2024	College of Food Processing Technology and Bio energy, AAU, Anand
9	Organized Rally on Swabhav Swachhata- Sanskar Swachhata	21-09-2024	Anand city
10	NSS Day Celebration	24-09-2024	College of Food Processing Technology and Bio energy, AAU, Anand
11	Plant4Mother	25-09-2024	College of Food Processing Technology and Bio energy, AAU, Anand
12	Celebration of Rashtriya Poshan Maah Campaign	27-09-2024	College of Food Processing Technology and Bio energy, AAU, Anand
13	Swachhata Hi Seva Campaign	01-10-2024	College of Food Processing Technology and Bio energy campus, Boys and Girls Hostels, AAU campus
14	Group Discussion and Elocution Event	05-10-2024	College of Food Processing Technology and Bio energy, AAU, Anand
15	Plastic Free AAU Campus	07-10-2024	College of Food Processing Technology and Bio energy and Anand Agricultural University area, AAU, Anand
16	Blood Donation and Thalassemia Testing Camp	10-10-2024	College of Food Processing Technology and Bio energy, AAU, Anand
17	Celebration of Constitution Day	30-11-2024	College of Food Processing Technology and Bio energy, AAU, Anand
18	Cleanliness of Classrooms	07-12-2024	College of Food Processing Technology and Bio energy, AAU, Anand
19	Outdoor Games activities	21-12-2024	College of Food Processing Technology and Bio energy, AAU, Anand
20	Fit India movement	04-01-2025	College of Food Processing Technology and Bio energy, AAU, Anand

21	Yoga and Exercise	08-01-2025	College of Food Processing Technology and Bio energy, AAU, Anand
22	Cleanliness Drive	01-02-2025	College of Food Processing Technology and Bio energy, AAU, Anand
23	NSS Special Camp	07-02-2025	Sundarana village, Taluka-Petlad, District-Anand
24	Watering of Plants and trees	01-03-2025	College of Food Processing Technology and Bio energy, AAU, Anand
25	Road Safety Awareness Seminar	11-03-2025	College of Food Processing Technology and Bio energy, AAU, Anand

Educational Tour

As part of the curriculum, an Educational Tour of 8thSemester B.Tech. (FT) students for the academic year 2024-25 was conducted by department of Food Processing Technology. Dr. Govind P. Tagalpallewar (Asso. Prof. and Tour leader), planned and commenced the tour from December 27, 2024 to January 10, 2025 (15 days) from Anand accompanied with Dr. Gayatri Jadeja (Asst.Prof). The tour includes 23 boys and 24 girls including 02 staff members. The main objective of the tour was to visit as many technically important industries/institutes related to food processing 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/institutes related to processing and packaging of bakery ingredients, snacks and savoury foods, meat and meat products, milk and milk products, fruits and vegetable products, spices, aseptic packaging and beverages products and related raw materials and machineries.

Total 14 food companies/ institutes were visited and students gained knowledge about different aspects of the food products, food packaging, food engineering and their sales and marketing. About 4000 km distance was covered during the entire educational tour mainly covering four states viz Gujarat, Maharashtra, Madhya Pradesh and Goa.

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 38 Anti-Ragging Committee

1	Prof. S.S. Kapdi , Professor & Head , Dept. of Bioenergy	Chairman
2	Prof . R.V. Prasad. Professo r & Head. Deptt. of Food Quality Assurance	Member
3	Prof. S.l-1. Akabari, Associate Professor & Head. Dept. of Food Plant Operations	Member
4	Er. M.A. Makwana, Assistant Professor & Chairman. Student's Representative Council	Member
5	Dr. A.K. Sharma, Profess01·(Food Engineering) & Hostel Rector	Member
6	Er. A. N. Nakiya, Assistant Professor & Assistant Rector (Roys)	Member
7	Dr.. S. V. Anadani, SRA & Assistant Rector (Girls)	Member
8	Mr . N.M . Chav <ja>. Assistant Professor & Coordinator (UG Academic)</ja>	Member

9	Dr. K . V . Vala , Assistant Protessm & NSS Programme Officer	Member Secretary
	Mr. Patel Arpit, Student (M.Tech .. FPT & RI-: Ill Semester)	
	Ms. Theba Tabbu. Student (M.Teeh .. FPT & 13F. Ill Semester)	--

Students' Discipline Committee 2024-25

1.	Dr. S.H. Akabari, Associate Professor & Head, Dept. of Food Plant Operations and Academic In-Charge	Chairman
2.	Dr. Rashmin M. Dhingani, Assistant Professor, Dept. of Food Safety & Quality Assurance and Chairman, Student's Representative Council	Member
3.	Er. A. N. Nakiya, Assistant Professor, Dept. of Food Process Engineering and NSS Programme Officer	Member
4.	Dr. G.P. Tagalpallewar, Assistant Professor, Dept. of Food Processing Technology and Coordinator of Placement Cell	Member
5.	Dr. A.M. Patel, Assistant Professor, Dept. of Food Safety & Quality Assurance and Librarian	Member
6.	Dr. Anurag Nema, Assistant Professor, Dept. of Food Process Engineering and Assistant Rector (Boys)	Member
7.	Dr. S. V. Anadani, SRA & Assistant Rector (Girls)	Member
8.	Dr. B.H. Joshi, Associate Professor & Head, Dept. of Food Safety & Quality Assurance and Hostel Rector	Member Secretary

Table 39 Committee members of the Gender Cell

1	Dr. Samit Dutta	Principal and Dean	Chairperson
2	Dr. Amee Ravani	Associate Professor	Member
3	Ganga A.	PhD Student (4th Semester)	Member
4	Ms. Nimita Runajkar	Lab Technician	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 & PLACEMENT CELL

Inplant Training Cell

The details about the In-plant training 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. H. Akbari , Associate Professor, Department of Food Plant Operations, worked as the In-charge, In-plant Training Cell. . Dr. Suresh R.Bhise worked as Coordinator to assist him in the activities.

Table 40 Details of In-plant trainings of 8th semester students during 2024-25

Sr. No.	Name of organization	No. of students
1	A Innovative Road, B/h, Intas pharma unit 2, Matoda Patia, Village- Chancharwadi, Sarkhej -Bavla Highway, Ahmedabad-382213 (Gujarat)	1
2	Atul Bakery 131,132 Bhatpore G.I.D.C., Opp. I.T.I, Ichhapore, Tal. Choryasi, Dist: Surat 394510 (Gujarat)	2
3	Balaji Wafers Private Limited Kalawad Road, near IOCL, Petrol Pump Vajdi, Taluka: Lodhika-360021, Rajkot (Gujarat)	1
4	Balaji Wafers Private Limited N. H. No 48 Near Dungri Village. Ta- Dist. Valsad-396375, Gujarat, India	2
5	Britannia Industries Limited Mitap Road, Mundra 370405 (Gujarat)	2
6	Britannia Industries Limited Ranjangaon MIDC, Maharashtra 412220	2
7	Britannia Industries Limited, 23, Jhagadia GIDC, Randedi, Bharuch-393110 (Gujarat)	2
8	Britannia Industries Private Ltd., Para Khandauli, Barabanki 225123 (Uttar Pradesh)	3
9	Döehler India Private Limited, 3/285 Raisoni Industrial Park, Hinjawadi Phase 2 Road, Hinjawadi Rajiv Gandhi Infotech Park, Maan, Pune 411057 (Maharashtra)	1
10	Global Gourmet Pvt. Ltd., (Unit-01) 296 GIDC Makarpura, Makarpura, Vadodara, Gujarat, India – 390010	2
11	Gopal Snacks Pvt. Ltd., Ahmedabad-Modasa Road, Rakhiyal, Village- Rahiyol, Ta- Dhansura, Aravalli 383310 (Gujarat)	1
12	Havmor Ice Cream Private Limited Plot No.185/A, Phase 1, Near SBI, Naroda, GIDC Naroda, Ahmedabad 382330 (Gujarat)	1
13	ISCON Balaji Foods Pvt Ltd Near Chanor Patiya, Village - Limbasi, Tarapur Road, Taluka – Matar Kheda-387520 (Gujarat)	2

14	ISCON Balaji Foods Pvt. Ltd., Kanjari, National Highway 8, Kanjari, Anand 387310 (Gujarat)	2
15	M/s. Koshambh Multitred Pvt. Ltd., Plot 20, GIDC, B/h. BSNL Office, Manjusar, Savli, Vadodara 391775 (Gujarat)	1
16	Madhav Agro Foods Pvt. Ltd., Kurali-Ganpatpura Road, Village Kurali, Taluka: Karjan, Vadodara, Gujarat 391240 (Gujarat)	1
17	Mondelez India Pvt. Ltd., Baddi 173205 (Himachal Pradesh)	2
18	National Industries Healthy and Authentic Food, GIDC Road, Ranoli GIDC, Waghodiya, Vadodara, 391760 (Gujarat)	2
19	Nedspice Pvt. Ltd., Survey No.37/1-5, Opp to Lucky cold storage, Mahuva-Bhavnagar Highway, Village: Rohisa, Taluka: Mahuva, Bhavnagar-364295 (Gujarat)	2
20	Parle Products Pvt. Ltd., Shekh Pir, Village: Ler, Dist. Bhuj -370 001 (Gujarat)	4
21	Pheonix Frozen Foods, At Mogar, Patanjali Industry Hub, Vadod Bedva Road, N.H.64, Anand 388340 (Gujarat)	1
22	Sheetal Cool Product Ltd., 75 to 81, GIDC Estate, Amreli- 365601 (Gujarat)	1
23	Shree Additives Pharma and Foods Pvt Limited 858/A-1&3, Kothari Industrial Estate, Rankanpur Road, Sante, Tal- Kalol-382721 Gandhinagar (Gujarat)	2
24	Sumul Dairy Surat District Co-operative Milk Producers Union Ltd., Surat 395008 (Gujarat)	1
25	Thames Food Pvt. Ltd., Ganesh Udyog Nagar, Veraval Highway, Village Sondarda , Keshod, Dist. Junagadh, Gujarat	1
26	Top Namkeen Pvt. Ltd., R.S No. 76/P2, NH 8B, Dhoraji Road, Near H.P. Petrol Pump Nutan Nagar Society, Navagadh, Jetpur 360370 (Gujarat)	1
27	Trishya Natural and Eco Products LLP Survey No-293, Opp KVK Centre-Vejalpur, Kanod Road, Village- Kharsalia, Taluka- Kalol, Dist-Panchmahal-389340 (Gujarat)	1
28	Varun Beverages Ltd. Plot No. 27 GIDC, Jhagadia, Dist., Bharuch, 393002 (Gujarat)	2
29	Vista-OSi Foods, Vista Processed Foods PVT Ltd., M 75, MIDC, Taloja -410206 (Maharastra)	1
Total number of students		47

Placement Cell

Table 41 Number of students recruited through campus interviews (2023-24)

Sr. No.	Name of Organization	No. of Candidates offered Job	
		U.G.	P.G.
1	Decase Chemical Pvt. Ltd., Nairobi, South Africa	01	0
2	Iscon Balaji Foods, Pvt.Ltd., Kanajiri, Nadiad, Kheda,Gujarat.	01	0
3	Iscon Balaji Foods, Pvt.Ltd., Limbasi, Nadiad, Kheda,Gujarat.	01	0
4	VDCMPUL, Vasudhara Dairy, Alipur, Navsari, Gujarat.	01	0
5	Sukhadia Garbaddas Bapuji, Anand, Gujarat	01	0
6	Arakay Food Pvt. Ltd., Ahmadabad, Gujarat.	01	0
7	Bilvam Jaganmaata Pvt. Ltd., Napad, Anand, Gujarat.	01	0
8	Prova Flavours India Pvt. Ltd., Banglore, Karnataka	01	0
9	Vasundhara Agri-Horti Producers Company Limited, Vasda, Dist:Navsari, Gujarat.	01	0
10	Delicious Food Pvt.Ltd., Rajkot, Gujarat.	01	0
11	Parle Products Pvt.Ltd. Bhuj, Gujarat.	01	0
12	Wholeome foods, Nr. Palm Greens Club, Kheda, Gujarat.	01	0
13	Landway Beverages Pvt.Ltd., Village-Khapariya, Tq-Gan-devi,Dist.Navsari, Gujarat	01	0
14	Bhutan Civil Services, Bhutan	01	0
15	Top notch LLP, GIDC, Anand, Gujarat	01	0
16	Deepkiran Foods Pvt. Ltd., Ahmadabad, Gujarat.	0	02
17	Shri Additives Pvt. Ltd., Santaj, G. Nagar, Gujarat.	0	01
18	Agrotech Food Ltd., Jhagadia. Dist: Bharuch, Gujarat.	0	01
19	Akshay Patra, Surat,Gujarat.	0	01
20	Balaji Wafers Pvt.Ltd. Valsad, Gujarat.	0	01
21	P.M.Patel Science College, V.Nagar, Gujarat.	0	01
22	Laxmi Snacks Pvt. Ltd. Pij, Tq-Nadiad, Gujarat.	0	01
23	The Baker Dozens, Mimansa Industries Pvt. Ltd. Ahmedabad, Gujarat.	0	01
24	Hocco Industries Pvt.Ltd., Ahmadabad, Gujarat.	0	01
25	Sid's Farm Corporate Office - Madhapur, Hyderabad.	0	01
26	Self Employment	02	0
27	Higher studies	20	01
28	Foreign Studies	05	0
29	Competitive exam	07	0
	Total	49	12

Table 42 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
2023	UG-50 PG-07	UG 18 PG-07	UG-11	-	UG -01	UG-11 (Foreign study)
2024	UG-49 PG-12	UG 21 PG-11	UG-20 PG-01	UG-01	UG -02	UG-05 (Foreign study)

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

Three days Personality and Skill Development Training Programme for Food Technology Graduates and Post-Graduate students was organized by Training and Placement Cell of College of Food Processing

IX. PASSED OUT STUDENTS

Table 43 Passed out under graduate students (2024-25)

SR. No.	Uni Reg. No	Name of the student
1	3070921001	Ajay Bhairi
2	3070921002	Alok Kumar Gupta
3	3070921004	Anshul Meena
4	3070921006	Barad Ravisinh Haribhai
5	3070921007	Bariya Ridhdhiben Vinodbhai
6	3070921009	Chavda Bhakti Ajaykumar
7	3070921010	Dalwadi Devkumar Jigneshkumar
8	3070921011	Desai Utsavben Pradipbhai
9	3070921012	Dristika Singh
10	3070921013	Gajera Umang Pradipbhai
11	3070921014	Gandhi Militkumar Nishant
12	3070921015	Gohil Adhirajsinh Bhagirathsinh
13	3070921019	Joshi Jeet Pravinbhai
14	3070921020	Joshi Pratik Yogeshbhai
15	3070921021	Karavadara Krishna Suresh
16	3070921022	Kartik
17	3070921023	Kishan Kumar
18	3070921024	Lashkari Pooja Hemendrabhai
19	3070921026	Manjani Mansi Hareshkumar
20	3070921030	Parmar Niyati Ashwin
21	3070921031	Parmar Parth Devangkumar
22	3070921032	Parmar Rincy Vijay
23	3070921033	Parmar Vishalkumar Dineshbhai
24	3070921035	Patel Mahi Rajeshkumar
25	3070921037	Patel Stuti Chandrakant
26	3070921038	Prajapati Himanee Rohitkumar
27	3070921039	Prajapati Sakshi Mukeshkumar
28	3070921040	Purbiya Sushilkumar Laljibhai
29	3070921041	Radadiya Rensiben Rajeshbhai
30	3070921042	Rathod Chandrikaben Yashvant Bhai
31	3070921045	Saiyad Fayazudin Vajiyodin
32	3070921046	Sankliya Jaydipbhai Hareshbhai

33	3070921047	Sena Vumika Nirmalprasad
34	3070921049	Shah Khanjan Amishbhai
35	3070921050	Sindha Geetaben Ranjitsinh
36	3070921051	Solanki Siddhiben Arvindbhai
37	3070921052	Sorthiya Badal Rughnath
38	3070921054	Veda Gokulkrishnan
39	5070922001	Dishant J Thumar
40	5070922002	Kachariya Kartavya Harshadray
41	5070922003	Karia Ishwari Kaushikbhai
42	5070922004	Kodiyatar Nidhi Ashvinkumar
43	5070922005	Koriya Krupa Bharatbhai
44	5070922006	Pampania Preksha Kanabhai
45	5070922007	Parmar Bhumikaben Govindbhai
46	5070922008	Shah Het Nileshkumar
47	3070921032	Parmar Rincy Vijay

Table 44 Passed out post graduate (M. Tech.) students (2024-25)

Seat No.	Uni Reg. No	PG program	Name of the student
1	2070922001	M. Tech. FSQ	Ankita Jukaria
2	2070922002	M. Tech. FPT	BHAYANI HARSH DILIPBHAI
3	2070921003	M. Tech. FPT	Deepak Kumar
4	2070922004	M. Tech. FPE	Gediya Vatsal Kamleshbhai
5	2070922005	M. Tech. FPT	Jansari Riddhiben Manishkumar
6	2070922007	M. Tech. FSQ	Patel Dhruvkumar Bharatbhai
7	2070922008	M. Tech. FPE	Patel Kevinkumar Ashokbha
8	2070922009	M. Tech. FPT	Penugonda Harshitha Venkata Sai Lakshmi
9	2070922010	M. Tech. FPT	Pethani Kashyap Nileshbhai
10	2070922011	M. Tech. FSQ	Prajapati Chintankumar Somabhai
11	2070922012	M. Tech. FPT	Prajapati Hitkumar Jasubhai
12	2070922013	M. Tech. FPT	Vadhel Sumitbhai Pratapbhai

* Indicates – In service candidates.

Table 45 Passed out post graduate (Ph. D.) students (2024-25)

1	1070921001	Ph. D. FPT	PATHIAM SRILATHA
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* Indicates – In service candidates.

Research Recommendations

Agresco 2023-24 research all text

Process development for nutritive extruded snack utilizing amaranth grain

The entrepreneurs and food processors interested in manufacture of nutritious extruded snacks are recommended to adopt technology developed by Anand Agricultural University, Anand. The technology involves blending of coarse flours of amaranth (40%), rice (30%) and maize (30%) followed by moisture conditioning (15.3%). This flour blend is passed through the extruder (screw speed: 287.50 rpm, barrel temperature: 118°C) and extruded snack is further dried for 1 h at 60 °C in a hot air oven. This product contains 12.2% protein, 4.8% fat, 4.9 mg/100 g iron, 65.0 mg/100 g calcium, 3.9 mg/100 g zinc and 469.3 mg/100 g phosphorus. The product remains acceptable up to 90 days at ambient temperature. The cost of 100 g pack is approximately ₹ 6.42.

Standardization of thermal processing of drumstick pod pulp and its utilization in food products

(a) Thermal processing of drumstick pod pulp

The entrepreneurs and food processors interested in processing of drumstick pod are recommended to adopt the technology developed by Anand Agricultural University, Anand. In this technology, matured drumstick pods are washed, cut and blanched followed by pulp extraction using brush type pulper, filling in retortable pouches, exhausting, sealing of pouches and thermal processing at F0 5 min in retort. This processed and packaged product of drumstick is acceptable up to 12 months at ambient condition.

(b) Drumstick pod pulp chutney

The entrepreneurs and food processors interested in production of drumstick chutney from thermally processed drumstick pod pulp are recommended to adopt the technology developed by Anand Agricultural University, Anand. The micronutrients rich drumstick chutney can be prepared with 62 % drumstick pod pulp and with other ingredients. The chutney is thermally processed, filled hot and packed in metalized laminated polyester pouches. The shelf life of drumstick chutney is 137 days at 7°C and 83 days at 30°C.

Development of sorghum based multigrain biscuits

Bakery industrialist and entrepreneurs interested in production of multigrain gluten free biscuits are recommended to use the technology developed by Anand Agricultural University, Anand. The technology involves formulation of 65 % sorghum flour, 20 % soybean flour and 15 % oat flour. This product contains 11.69 % protein and 2.57 % fiber. The biscuits packed in polypropylene and aluminum laminates are remain acceptable upto 60 days at 30±1°C temperature.

Modification and performance evaluation of heat pump assisted dryer (HPAD) for effective heat transfer

Modified Heat Pump Assisted Dryer (HPAD) increased the temperature by 24.72% and reduced relative humidity by 15.59% in no load condition within dryer cavity. After modifications, temperature and

velocity profile became uniform throughout the dryer cavity (870 x 530 x 870 mm) with maximum temperature of 50.05 °C and average velocity of 1.03 m/s. The modified drying chamber achieved a time saving of 2 hours and 27 minutes compared to the unmodified dryer for complete drying of fenugreek leaves.

Evaluation of decontamination efficacy of ozone on selected Microorganisms

For non-thermal decontamination of strawberries and cherry tomatoes, treatment with aqueous ozone at a concentration of 3 ppm for 15 minutes decontaminates *Staphylococcus aureus* ATCC 25923 as well as *Escherichia coli* O157:H7 population by up to 6 logs.

Boric acid detection in wheat flour using “Tears of the wine” Phenomenon

Boric acid adulteration in wheat flour can be detected using “Tears of Wine” phenomenon based method. This method can detect minimum level of 0.4% boric acid adulteration in wheat flour.

Development of pizza base incorporating millets

The technology developed by Anand Agricultural University, Anand is recommended to the bakery industrialists and entrepreneurs interested in manufacturing millet pizza base. Millet pizza base prepared by replacing maida with 35% Sorghum flour, 15% Moraiyo flour and 10% Kodo flour shown 2.06g and 2.19g more ash and fiber per100g, respectively as compared to normal pizza base. Antioxidant activity of millet pizza base found slightly higher as compared to control. Millet pizza base can be stored upto 4 days in polyethylene pouches at ambient temperature.

1. Output during 2023-24 [No. of Trials allotted (new/ongoing) and conducted successfully] :
Number of Recommendations :

1	Process development for nutritive extruded snack utilizing amaranth grain
2	Standardization of thermal processing of drumstick pod pulp and its utilization in food products (a) Thermal processing of drumstick pod pulp (b) Drumstick pod pulp chutney
3	Development of sorghum based multigrain biscuits
4	Modification and performance evaluation of heat pump assisted dryer (HPAD) for effective heat transfer
5	Evaluation of decontamination efficacy of ozone on selected Microorganisms
6	Boric acid detection in wheat flour using “Tears of the wine” Phenomenon
7	Development of pizza base incorporating millets

On Going Programmes :

1	Production technology of ready to eat extruded snack from aonla pomace powder
2	Effect of microwave on aflatoxin content of deoiled peanut cake
3	Development of reduced sugar aonla beverage utilizing stevia
4	Process development for nutritive farali extruded snack
5	Production Technology of Popped Ready-to-Eat snacks using Kodo Millet
6	Standardization of drying technology for bael leaves powder
7	Technology for production of Ready to Serve green tomato beverage
8	Production Technology for Kodo Millet based Idli
9	Effect of Irradiation on Pearl millet & Sorghum
10	Dehydration of green leaves of selected vegetables
11	Bio-chemical characterization of Insulin plant
12	Devising food exchange list for foods prepared using cereals and millets
13	Development of Nutribar using popped kodo and finger millet

