

Department of Food Technology

➤ Establishment Year: 1995-96

Vision :

To be center of excellence in the field of food technology to cater needs of Food Industry and Society

Mission:

Committed to:

1. To Provide outcome base technical education through the MSBTE curriculum.
2. To impart entrepreneurial skills for encouraging self-employability.
3. To provide the knowledge and skills for preservation, processing, and value addition to food products ensuring its quality and safety.

Program Structure

Programme Educational Objectives (PEO):

(What s/he will continue to do even after 3-5years of working in the industry)

PEO 1. Provide socially responsible, environment friendly solutions to Food Technology related broad-based problems adapting professional ethics.

PEO 2. Adapt state-of-the-art of Food Technologies by implementing advanced technologies to work in multi-disciplinary work environments.

PEO 3. Solve broad-based problems individually and as a team member communicating effectively in the professional environment.

Program Outcomes (PO) :

given by NBA. (What s/he will continue to do at the entry point of the industry soon after the diploma program)

PO 1. Basic knowledge and Discipline knowledge: Apply knowledge of basic mathematics, food Science, and basic food engineering to solve the Food Technology problems.

PO 2. Problem analysis: Identity and analyze well-defined technological problems related to Food Technology using standard methods.

PO 3. Design / Development of solution: Develop solutions for well-defined technical problems and assist with the development of process to meet specific needs related to food technology.

PO 4: Engineering tools, Experimentation and Testing: Apply modern analytical engineering tools and appropriate techniques to conduct standard tests & measurements related to food technology.

PO 5: Engineering practice for society, sustainability and environment: Apply appropriate technology in the context of society, sustainability, environment and ethical practices.

PO 6: Project Management: Use engineering management principles individually, as a team member or as a leader to manage projects and effectively communicate about well-defined technical activities.

PO 7. Life-long learning: Engage in independent and life-long learning activities in the context of technological changes also in the Food Technology and allied industry.

Program Specific Outcomes (PSOs):

(What s/he will continue to do in the Food Technology specific industry soon after the diploma program)

PSO 1. Manufacturing: Use and operate food manufacturing equipment/materials competently.

PSO 2. Food Quality and Safety: Analyze food quantitatively and qualitatively to implement and uphold food safety management systems in food industry.

PSO 3: Entrepreneurship: Start up small-scale food industry using local resources.

PSO 4: Computer Application: Use computer application software's for data collection, analysis, and documentation of food technology-related processes.

➤ HOD's Desk,



Mr. Prakash
S. Shirahatti
I/C-HOD Food
Technology
Dept.

The Department of Food Technology was established in the year 1996 and offers a Diploma in Food Technology. The Department of Food technology understands the importance of preparing engineering students for the current needs in this competitive world through Outcome Based Education (OBE) which is effective in producing competent technologists. The department has a dedicated team of highly qualified members of has expertise in broad interdisciplinary research domains.

Practical knowledge is the most vital part of education the department trains the students in well-equipped laboratories like Food Microbiology, Food Analysis, Fruit and Vegetable Processing, Food Processing, and Baking and confectionary laboratory.

In order to expose Food Technology Third year (final year) students to the practical application of knowledge acquired during their curriculum, Maharashtra State Board of Technical Education (MSBTE), Mumbai has introduced a compulsory In-Plant Industrial Training for the duration of the sixth semester as a part of their curriculum which is mandatory for the completion of Diploma course. The students are encouraged to take an active part in cultural programs, seminars, paper presentations, quiz programs, sports, etc. The department also understands the necessity of practical exposure to students and periodically arranges industrial visits and implant training in industries under various domains.

➤ Infrastructure & Lab's:

Food technology Department Laboratories

- 1) Food Analysis Lab. -72 m²
- 2) Food Processing Lab. - 72 m²
- 3) Food Microbiology and Computer Lab. -72 m²
- 4) Food Engineering Lab –Sharing with Mechanical Dept. Lab.



Food Processing Lab.



Food Analysis Lab.



Computer Lab.



Food Microbiology Lab.

● Academic Information

Food Technology Department Information:

1. **Establishment** of Food Technology Diploma -1996-97
2. **Intake for First Year**-20 seats, Eligibility Criteria- SSC Pass
3. **Intake for Direct Second Year**- 3 seats, Eligibility Criteria- HSC-Science (PCB/PCM/PCMB) / HSC Technical.
4. **Duration for First Year** -3-Year -Semester Pattern and Direct admitted second year – 2 Year-semester pattern.
5. **Academic Affiliation** with Maharashtra State Board of Technical Education (MSBTE)
6. **Outcome Based Education (OBE)** Curriculum design by MSBTE.
7. **Compulsory In-Plant Industrial Training** in final semester.

Food Technology Department Information:

8. **Teaching staff and faculty** - Four regular staff, one lab-assistant and one Class four.
9. **Collaboration with Industry** -12 Industry's - (Industrial -Visit, training, Project etc.)
10. **Result Analysis**—last five year final year result-100%
11. Each Course **compulsory Micro-project**.
12. **Compulsory industrial visits and implant training**
13. The students are encouraged to take **active part in cultural programs**, seminars, paper presentation, quiz programs, sports, etc.
14. **Food Technology Alumni group**- Strongly support to the department for various academic actives.

➤ Success Stories (3 Toppers, Last Three Years):

• Academic Year – 2021-22

Name of Student	Percentage	Grade
Mr.Parshwa S.Kotecha	90.36%	First Class Dist.
Miss. Tanvi V.Shete	86.90%	First Class Dist.
Miss Rashmi R. Dicholkar	84.09%	First Class Dist.

• Academic Year – 2020-21

Name of Student	Percentage	Grade
Mr.Omkar A.Bachal	93.20%	First Class Dist.
Miss Kapse S. Sanika	92.80%	First Class Dist.
Mr.Harsh R. Bangar	90.60%	First Class Dist.

• Academic Year – 2019-20

Name of Student	Percentage	Grade
Mr. Adway Barge	81.50	First Class Dist.
Mr.Omkar J. Mamtora	80.90	First Class Dist.
Mr. Waghmode B. Amarsinh	80.30	First Class Dist.

➤ Training & Placement:


- **Academic Year-2020-21- Higher studies- 11 students and 06 students Placement** in Nestle India Pvt.ltd. Goa, Exotic Foods Ratnagiri, Goanifest Foods, nexton Foods Pune etc.
- **Academic Year-2019-20- Higher studies- 13 students and 04 students Placement** in Bedekars foods, Exotic Foods Ratnagiri, Goanifest Foods.

➤ Teaching & Non-Teaching Staff Details:

✚ *Technical Teaching Staff-*

	<p>Name-Mr.Prakash S.Shirahatti Designation- Lecturer in Food Technology Date of Joining-17/10/2011 Qualification-M.Tech. Food Technology Specialization- Food Packaging, Food Engineering, Dairy Technology, Unit operations in food Processing and Fermentation Technology. Experience in Years-17 Email:gpmalvanhfc@gmail.com</p>
	<p>Name-Mr. Sanjay H. Talware Designation- Senior Lecturer in Food Technology. Date of Joining- 17/10/2011 Qualification- M.Tech. Food Technology Specialization- Fruits and Vegetable Technology, Flesh Food Technology, Food Chemistry and Bakery and confectionery Technology Experience in Years- 17 Email:sanjugalware@gmail.com</p>
	<p>Name- Mr.Rahul B.Borde Designation- Lecturer in Food technology Date of Joining-16/11/2015 Qualification- M.Tech. Food Technology Specialization- Food Analysis, Food safety, and quality and regulatory, Food Microbiology, food additives and Principles of Food preservation Experience in Years-10 Email:bordegpm@gmail.com</p>

Technical Non-Teaching Staff-

	<p>Name-Mr.Prashant J. Akhud Designation- Technical Lab Assistant Date of Joining-05/06/2014 Qualification-B.E.(Electrical) Specialization-Electrical Engg. Experience in Years-08 Email:</p>
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Outcome Based Curriculum

Semester	Courses in Diploma Food Technology
I	Physics, Chemistry, Mathematics, English, Drawing and Workshop.
II	Communication Skills, Mathematics, Principle of Food Preservation, Human Nutrition and Food Hygiene and Sanitation
III	Food Chemistry, Food Microbiology, Unit operations in Food Processing, Food Packaging Technology and Application of Food Additives.
IV	Flesh Food Technology, Bakery and Confectionary Technology, Food Engineering, Fermentation Technology and Food Analysis.
V	Fruits and Vegetable Technology, Dairy Technology, Management, Project, Food Safety and Quality.
VI	Compulsory In-plant Training 16 weeks

Science courses
 Basic courses in Food Tech.
 Specialization courses in Food Tech.
 Food Safety Courses

Co-curricular & Extra-Curricular Activities -

Sr.No	Activates
I	Industrial Visit and Guest / Industrial Expert Lectures
II	Food Technology Department is Project Institute of M.S.B.T.E., Mumbai - for all Academic activity.
III	Industrial Base Project , In -plant Training, Seminars, Quiz Competition, Poster Presentation, Placement activity etc.
IV	Sports and Annual Cultural Activates
V	FSSAI- FoSCoS training



Industry-Institute Interaction



Industrial Expert Lectures



Industrial Visit



Industrial Base Microprojects

*****" *Learning Never Exhausts The Mind*"*****