

EVALUATIVE CENTRE OF FOOD SCIENCE AND TECHNOLOGY

1. Name of the Department **Centre of Food Science and Technology**
2. Year of establishment **2008**
3. Is the Department part of a School/Faculty of the university? YES/ **University**
4. Names of Programmes / Courses offered (UG, PG, M.Phil., Ph.D., Integrated Masters; Integrated Ph.D., etc.) **PG and Ph. D.**
5. Interdisciplinary courses and departments involved **Deptt. of Biochemical Engineering and Department of Farm Engineering and Agril. Statistics**
6. Courses in collaboration with other universities, industries, foreign institutions, etc. **NA**
7. Details of programmes / courses discontinued, if any, with reasons **NA**
8. Annual/ Semester/Choice Based Credit System **Semester with choise base credit system**
9. Participation of the department in the courses offered by other departments **NA**
10. Number of teaching posts sanctioned and filled (Professors/Associate Professors/Asst. Professors)

Faculty	Sanctioned	Filled
Professor	01	01
Associate Professors	03	-
Asst. Professors	07	04

11. Faculty profile with name, qualification, designation and specialization (D.Sc./D.Litt./ Ph. D./M. Phil., etc.)

Name	Qualification	Designation	Specialization	No. of Years of Experience	No. of Ph.D. students guided for the last 4 years
Dr. Alok Jha	Ph.D.	Coordinator	Dairy Technology	19	2
Dr. Anil Kumar Chauhan	Ph.D.	Professor	Dairy Science and Technology	Twenty years	02

Name	Qualification	Designation	Specialization	No. of Years of Experience	No. of Ph.D. students guided for the last 4 years
Dr. Alok Jha	Ph.D.	Coordinator	Dairy Technology	19	2
Mr. Abhishek Dutt Tripathi	M. Tech.	Assistant Professor	Food Chemistry	Four Years	Nil
Dr. Arvind	Ph. D	Assistant Professor	Animal Biochemistry	Two and Half Years	Nil
Er. D. S. Bunkar	M. Tech.	Assistant Professor	Food Engineering	Two and Half Years	Nil
Dr. Amrita Poonia	Ph. D	Assistant Professor	Dairy Technology	Two and three months	Nil

12. List of senior Visiting Fellows, faculty, adjunct faculty, emeritus professors **NA**

13. Percentage of classes taken by temporary faculty – programme-wise information **NA**

14. Programme-wise Student Teacher Ratio

M. Sc. 22 : 5

Ph. D 13 : 5

15. Number of academic support staff (technical) and administrative staff: sanctioned and filled **NA**

16. Research thrust areas recognized by funding agencies:

- **Dairy Technology,**
- **Enzyme and Fermentation Technology,**
- **Fruits and Vegetables Processing**
- **Cereals Foods Technology**

17. Number of faculty with ongoing projects from a) national b) international funding agencies and c) Total grants received. Give the names of the funding agencies and grants received project-wise.

Projects on National Funds – 4

Projects on International funds - 1

Department of Biotechnology – Rs. 7.5 Crores

Indian Council of Agricultural Research – Rs. 47.0 Lakhs

Ministry of Food Processing Industries – Rs. 66.0 Lakhs

Ministry of Food Processing Industries – Rs. 41.27 Lakhs

18. Inter-institutional collaborative projects and grants received
h) All India collaboration b) International
19. Departmental projects funded by DST-FIST; UGC-SAP/CAS, DPE; DBT, ICSSR, etc.:
total grants received. **DBT, MoFPI and ICAR; Rs. 877.00 Lakhs**
20. Research facility / centre with
- State recognition:- Nil
 - National recognition : Several National Level Projects
 - international recognition: EU Funded EastWest Food Project
21. Special research laboratories sponsored by / created by industry or corporate bodies: **NA**
22. Publications:
- * Number of papers published in peer reviewed journals (national / international): **50**
 - * Monographs
 - * Chapters in Books: **4**
 - * Edited Books:
 - * Books with ISBN with details of publishers: **1**
Anil Kumar Chauhan and M.P. Gupta (2011) Dairy Technology (a Systematics Approach) Kalyani Publishers, New Delhi-02, ISBN:978-81-272-6778-0.
 - * Number listed in International Database (For e.g. Web of Science, Scopus, Humanities International Complete, Dare Database - International Social Sciences Directory, EBSCO host, etc.)
 - * Citation Index – range / average
 - * SNIP
 - * SJR
 - * Impact Factor – range / average
 - * h-index
23. Details of patents and income generated : **Nil**
- 24. Areas of consultancy and income generated : Nil**

25. Faculty selected nationally/ internationally to visit other laboratories in India and abroad
- **Visiting Fellow** (Training & Research) under **East West Food Project** From 15-05-2010 to 15-07-2010 at **University of Copenhagen, Denmark**(visiting scientist in University of Copenhagen, Denmark. Wageningen University, The Netherlands and PTC+ Oenkerk, The Netherlands
 - **Visiting scientist** in University of Copenhagen, Denmark. Wageningen University, The Netherlands and PTC+ Oenkerk, The Netherlands **visiting scientist** in University of Copenhagen, Denmark. Wageningen University, The Netherlands and PTC+ Oenkerk, The Netherlands
26. Faculty serving in:
- a) National committees- Yes, b) International committees - Yes,c) Editorial Boards- Yes
d) any other (please specify)
27. Faculty recharging strategies **Orientation and Refresher courses**
28. Student projects
- percentage of students who have done in-house projects including inter-departmental projects **100**
 - percentage of students doing projects in collaboration with other universities / industry / institute : Nil
29. Awards / recognitions received at the national and international level by
- Faculty **One**
 - Doctoral / post doctoral fellows
 - Students
30. Seminars/ Conferences/Workshops organized and the source of funding (national / international) with details of outstanding participants, if any:- National Seminar organised :- Recent Advances in the Development of Fermented Foods, April 8-9,2011 BHU, Varanasi (SASNET,DBT, CSIR,ICAR,NABARD, INSA and DST, BHU) etc.
- International Workshop/ Training programme organized: Fruit and Vegetable producers/ processors supported by USAID (AIP) March 13-15,2012(Funding Agency-USAID-AIP).
31. Code of ethics for research followed by the departments : It is strictly followed.
32. Student profile course-wise:

Name of the Course (refer to question no. 4)	Applications received	Selected (Total)	Pass percentage (Total)
M. Sc.	1436	71	4.9
Ph. D.	134	13	9.7

Name of the Course (refer to question no. 4)	Applications received	Selected (Total)	Pass percentage (Total)

33. Diversity of students

Name of the Course (refer to question no. 4)	% of students from the same university	% of students from other universities within the State	% of students from universities outside the State	% of students from other countries
M. Sc.	2.0	66.20	30.8	3.0
Ph. D.	0.0	69.23	30.77	0.0

34. How many students have cleared Civil Services and Defence Services examinations, NET, SET, GATE and other competitive examinations? Give details category-wise.

Examination	2009	2010	2011	2012
Civil Services and Defense Services Examination	Nil	Nil	Nil	Nil
ICAR NET	Nil	Nil	01	02
SET	Nil	Nil	Nil	Nil
GATE	Nil	03	02	Nil
CSIR	Nil	Nil	Nil	Nil

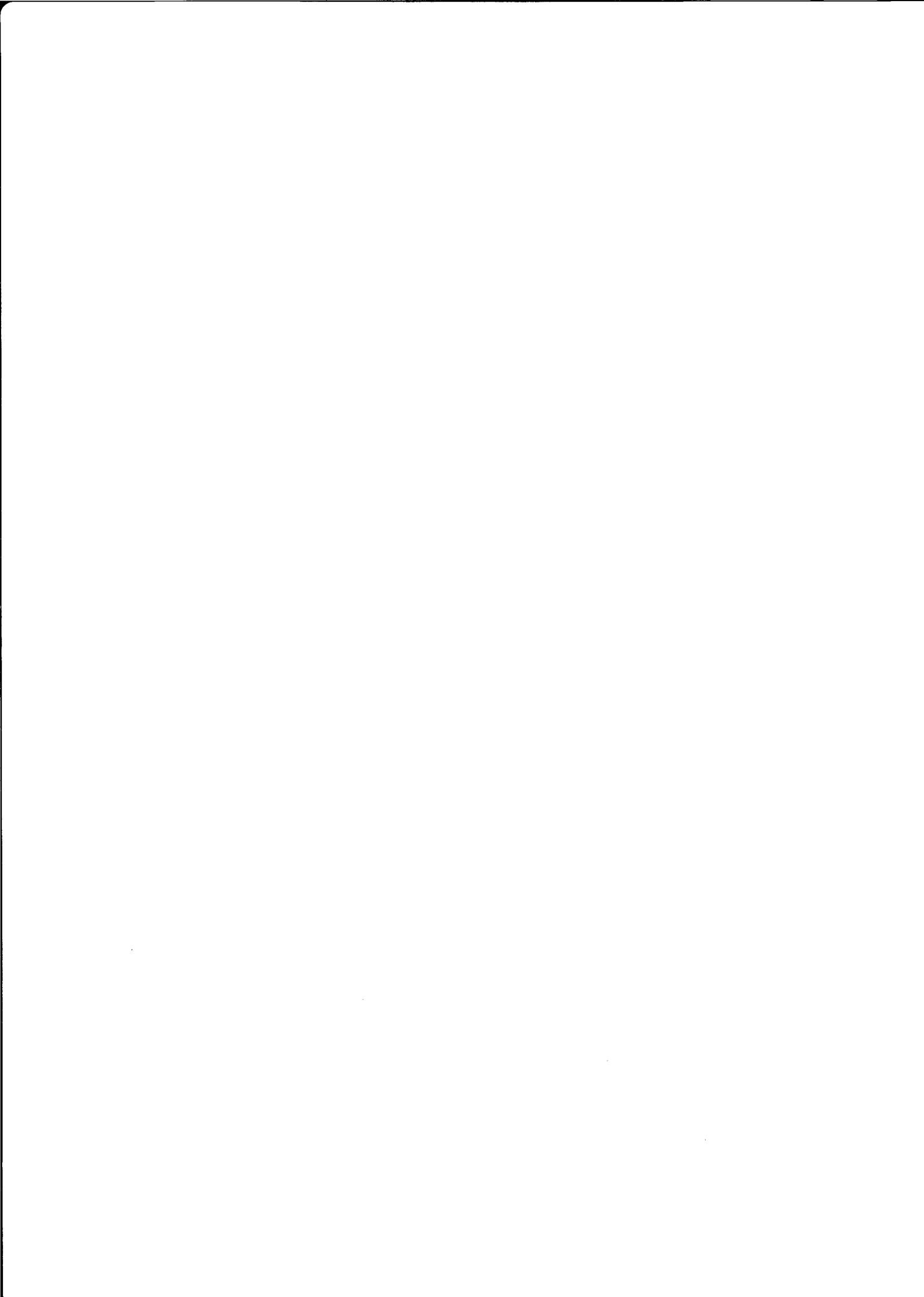
35. Student progression

Student progression	Percentage against enrolled
UG to PG	NA
PG to M.Phil.	NA
PG to Ph.D.	4.0
Ph.D. to Post-Doctoral	NA
Employed	
• Campus selection	10
• Other than campus recruitment	25
Entrepreneurs	Nil

36. Diversity of staff

Percentage of faculty who are graduates	
of the same university	01
from other universities within the State	02
from universities from other States	04
from universities outside the country	Nil

37. Number of faculty who were awarded Ph.D., D.Sc. and D.Litt. during the assessment period **NA**
38. Present details of infrastructural facilities with regard to
- Library
 - Internet facilities for staff and students: **Yes**
 - Total number of class rooms: **Two**
 - Class rooms with ICT facility ?
 - Students' laboratories: **One**
 - Research laboratories: **One**
39. List of doctoral, post-doctoral students and Research Associates:
- from the host university **Doctoral- 13; Research Associates - 1**
 - from other universities **Nil**
40. Number of post graduate students getting financial assistance from the university: **NA**
41. Was any need assessment exercise undertaken before the development of new programme(s)? If so, highlight the methodology: **University Protocol**
42. Does the department obtain feedback from:
- faculty on curriculum as well as teaching-learning-evaluation? If yes, how does the department utilize the feedback?: The is discussed in the meeting of Board of Studies of the CFST, which includes all the teachers of the CFST and two expert members from other university of the country
 - students on staff, curriculum and teaching-learning-evaluation and how does the department utilize the feedback? Informally students are asked for their feedback/suggestions for improvement of teaching/learning and teacher-students relationship.
 - alumni and employers on the programmes offered and how does the department utilize the feedback?
43. List the distinguished alumni of the department (maximum 10):
44. Give details of student enrichment programmes (special lectures / workshops / seminar)



involving external experts.

- Dr. S. S. H. Rizvi, International Professor, Food Science, CALS, Cornell University, USA has visited the Centre and delivered lectures on Food Safety.
- Prof. Subash Chand, Professor, Biochemical Engineering, IIT Delhi visited the Centre and delivered the lectures on Enzyme and Fermentation Technology.
- Prof. Ashok Pandey, Director, Inter-University Centre for Interdisciplinary Research, CSIR Complex, Trivandrum (Kerala) has visited the centre and delivered the lecture on food biotechnology.
- Dr. Rakesh K. Singh, Professor & Head, Department of Food Science, The University of Georgia, Athens, USA delivered lecture on drying and dehydration of fruits and vegetables.
- Dr. D. Ramkishan Rao, Food Safety Team Leader, NIFA, USDA, Washington DC, USA delivered lecture on HACCP implementation in fruits and vegetables.
- Dr. Sudhir Singh, Principal Scientist, IIVR, Varanasi delivered lecture on Current Scenario of Fruit & Vegetable Production and Opportunities for Processing
- Dr. O. P. Chauhan, Scientist, DFRL, Mysore has demonstrated the Modified atmosphere packaging and osmotic dehydration to researchers
- Dr. A. K. Singh, Sr. Scientist, NDRI, Karnal has visited the Centre and demonstrated the fruits and vegetables products during workshop
- Dr. M. M. Pandey, Deputy Director General (Agril. Engineering) ICAR visited the Centre and interacted with the faculty and students.
- Dr. S. Ayyapan, Director General, ICAR & Secretary, DARE visited the Centre of Food Science and Technology and interacted with faculty and students.

45. List the teaching methods adopted by the faculty for different programmes. General lecture, seminar, group discussion, assignments, brainstorming session, practical training

- Power point Presentation
- Internal Assessment

46. How does the department ensure that programme objectives are constantly met and learning outcomes are monitored? By getting feedback from each teacher before conducting mid- term and end -term examination about the course covered by individual

teaching specific courses.

47. Highlight the participation of students and faculty in extension activities: students participate in kishan mela, and conferences etc.
48. Give details of "beyond syllabus scholarly activities" of the department. students prepare subject based models and are asked/encouraged to present seminar/deliberate on relevant topics in the subjects
49. State whether the programme/ department is accredited/ graded by other agencies? If yes, give details. Graded by NAAC
50. Briefly highlight the contributions of the department in generating new knowledge, basic or applied.
 - * By giving the training to the farmers
 - * New product Development
 - * Development of value added product
51. Future plans of the department.

Research:-

Teaching: Starting of Undergraduate degree programme in Food Science and Technology and various Diploma courses.

52. Detail any five Strength, weakness, Opportunity and Challenges (SWOC) of the department

53. **Strengths:-**

- * Qualified teaching staff
- * Excellent internet and library facility

Weaknesses:-

- * Paucity of lab space for individual faculty member
- * Limitation of funds

Opportunities :-

- * DBT and MFPI is providing funds

Challenges:-

- * To attract quality students in PG & Ph.D.
- * To bring the funds for strengthen the research from different Govt. Agency

Post-accreditation Initiatives

If the university has already undergone the accreditation process by NAAC, please highlight the significant quality sustenance and enhancement measures undertaken during the last four years. The narrative may not exceed ten pages.

As per directives of the University received from time to time