

PLACEMENT BROCHURE

CENTRE OF FOOD ENGINEERING AND TECHNOLOGY (DEPARTMENT OF CHEMICAL ENGINEERING)

2024-2025





Established in 1994 as Polymer Engineering, it was renamed as Chemical Engineering in 2011. The Department currently offers undergraduate programs along with post graduate programs. The Department has well qualified faculties provides high standard of education and research in the diversified fields of Food Engineering and Technology.

PROGRAMS OFFERED

UG PROGRAMMES

B.Tech. in Food Engineering and Technology

PG PROGRAMMES

Integrated

Master's of Science in

Food Technology

DOCTRAL PROGRAMMES

PhD

COURSES OFFERED

B.TECH

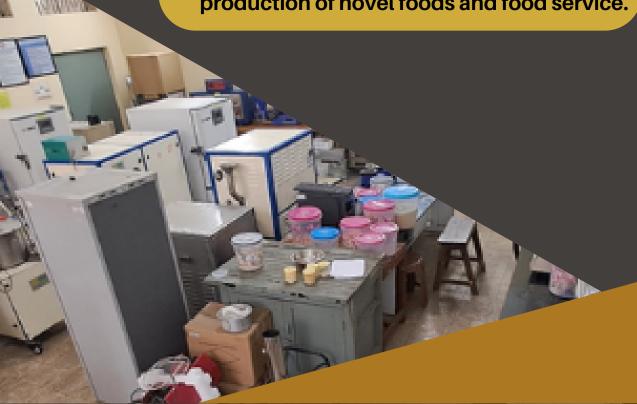
- FOOD PROCESS ENGINEERING
- PROCESS CONTROL & INSTRUMENTATION
- FOOD QUALITY CONTROL, LAWS, STANDARDS & REGULATIONS
- CEREAL TECHNOLOGY
- DAIRY TECHNOLOGY
- FOOD MICROBIOLOGY
- FOOD CHEMISTRY
- PROGRAMMING LANGUAGE
- DATABASE MANAGEMENT SYSTEM
- HEAT TRANSFER
- MASS TRANSFER
- FLUID MECHANICS
- CHEMICAL PROCESS CALCULATION
- PRINCIPLE OF FOOD PROCESSING & PRESSERVATION
- TECHNOLOGY OF FRUITS & VEGETANLES

IMSC.

- ADVANCED FOOD CHEMISTRY
- ADVANCED FOOD MICROBIOLOGY
- ADVANCED FOOD Engineering
- THERMODYNAMICS & REFRIGERATION
- FOOD ADDITIVES & INGREDIENTS
- FOOD PRESERVATION & PROCESSING
- FOOD ANALYSIS
- FOOD LAWS & QUALITY CONTROL
- DAIRY TECHNOLOGY
- CEREAL TECHNOLOGY
- NEW FOOD PRODUCT DEVELOPMENT
- FOOD PACKING TECHNOLOGY
- CONSUMER SCIENCE
- FOOD BUSINESS MANAGEMENT
- HEAT & MASS TRANSFER
- FLUID MECHANICS
- STATISTICAL QUALITY CONTROL

RESEARCH AREAS

- Characterization, functional properties and applications of hydrocolloid materials in food products.
- Innovations for foods and food constituents and nutrition interaction.
- Engineering properties of foods, food physics and physical chemistry.
- Process-structure-function relationships at macro, micro or nanoscale Tailor made foods.
- Economics of Food Engineering, including the economics of alternative processes.
- Design and operation of food processes, plant, and equipment.
- Resource efficient, gentle, scalable and consumer preference/ acceptance/needs guided processes.
- Emerging Food Processing Technologies.
- Processing, measurement, control, packaging, storage and distribution.
- Engineering aspects of the design and production of novel foods and food service.





- FOOD MICROBIOLOGY LAB
- FRUITS AND VEGETABLE PROCESSING LAB
- FOOD ENGINEERING & ANALYSIS LAB
- DAIRY TECHNOLOGY LAB
- FERMENTED FOOD PRODUCT LAB
- PRODUCT DEVELOPMENT LAB

ANALYTICAL INSTRUMENTS

- HPLC
- TEXTURE ANALYSER
- MICROPLATE SPECTROPHOTOMETER
- RANCIMAT
- DISSOLUTION SET UP
- AUTOMATIC TITRATOR
- MICROSCOPE
- LAMINAR AIRFLOW
- INCUBATOR SHAKER
- ENVIRONMENTAL CHAMBER
- SIEVE SHAKER

PROCESSING MACHINERY

- SPRAY DRYER
- COLLOID MILL
- PULPER
- JUICE EXTRACTOR
- FRUIT MILL
- HYDRAULIC JUICE PRESS
- MIXING TANK
- VACUUM BOTTLE FILLING MACHINE
- CROWN CAP SEALING MACHINE
- BOTTLE WASHING MACHINE
- LUG CAP SEALING MACHINE
- VACUUM EVAPORATOR
- EXHAUST BOX CAN
- BODY REFORMER
- PICKLE STRIP CUTTER

ACHIVEMENTS

Process technology and process machinery for 01 simultaneous micronutrient fortification and phytic acid reduction in pulses Process technology and process machinery for 02 rapid drying and functional-alteration of agricultural and pharmaceutical-ingredients Process-technology and process-machinery wholerice-grain fortification 03

OUR RECRUITERS

































Let's Get In Touch

CONTACT US







