INDUSTRIAL INTERNSHIP BROCHURE

B.Tech (2014-18) , M.Tech (2016-18) & MBA(2016-18)

NATIONAL INSTITUTE OF FOOD TECHNOLOGY ENTREPRENEURSHIP AND MANAGEMENT

(Deemed to be University [De-novo Category] UGC and AICTE Recognized)

An Autonomous Institution under Ministry of Food Processing Industries Government of India

About Us

National Institute of Food Technology Entrepreneurship and Management (NIFTEM) was conceptualized by Government of India on persistent demand of the food industries to have an open organization as a one stop solution provider for the various problem of the sector. Ministry of Food Processing Industries Government of India, has set up this Institute with an initial investment of about 500 crore (US $100 million). The institute is spread over an area of 100 acre at a prime location in close proximity of North Delhi – Haryana border on NH-1. The institute aims at becoming an international center of excellence in the area of Food Technology and Management. NIFTEM has been recognized as a Deemed to be University under De-novo Category by University Grants Commission, Ministry of Human Resource Development.

Vision

As a world renowned institute in the emerging field of food technology, NIFTEM has a mandate to work as a Sector Promotion Organisation for the food sector. We, envision to facilitate business incubation and conduct frontier area research. We will foster innovation for development of the sector. Here, we plan to pool world class managerial talent coupled with advanced knowledge in food science and technology. We plan to make NIFTEM a knowledge repository, where in we can boast of the world's best pool of talent in the emerging food sector

Mission

NIFTEM will be one stop solution provider to all food related areas. It will work for the skill and entrepreneurship development of the sector. Here, we will provide intellectual backing for regulation governing food quality and safety. It will promote cooperation and networking among existing institutes within India and around the world. We also will work for the SME food processing clusters.

From Vice-Chancellor's Desk

Dr. Ajit Kumar-Vice Chancellor

Dear Patron, This is to request participation of your esteemed organization in hiring interns from the B. Tech (2014-18) & M. Tech (2016-18) batch from the very first week of August. MBA students would be available for Internship in the months of June and July.

A team of dedicated and experienced faculty members in the University is continuously aiming towards melding the youth as competent and committed professional tool "TECHO-MANAGERS". An innovative curriculum which is a fascinating blend of technical and management disciplines has been specially developed to cater to the needs of the corporate.

I am sure you will find that these students are uniquely positioned to fulfill the needs of the growing food industry in a professional capacity. We look forward to have your tentative schedule of visit. Our campus is fully equipped and has a guest house, should you like to stay back. It would be the pleasure of our institution to provide you with any assistance including concierge services.

I take this occasion to extend my heartiest welcome to all the prospective employers and wish the students all the success in their future lives.

With regards,

Yours Sincerely,
(Dr. Ajit Kumar)

INTRODUCTION

The internship program was introduced in the academic curriculum to bridge the gap between the academic expectations of the students and the requirements of the industry. Students gather first-hand experience in modern business practices and skills. An internship is a chance to use "business classroom" to connect with what is happening at school, to add value to the educational and career plans for the future. It also helps create possible future opportunities for young people in the companies where they intern and conversely, the companies benefit from real- time evaluation of prospective employees.

OVERVIEW

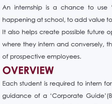
Each student is required to intern for a period of minimum 16 weeks under the able guidance of a 'Corporate Guide'(B.Tech & M.Tech),MBA students are required to intern for a period of 40 days. The students are evaluated by their respective guides and their monthly progress reports are sent to the college. The evaluation sheets are provided by the Corporate Resource Division (CRD). According to the skill set and work specialization of the students, they are assigned projects by the company. The project-work completed during the time duration should be presented before they leave the company premises. After submission to the Institute's Academic Office, the project is assessed by the faculty members keeping in view the feedback received from the guide. NIFTEM ensures confidentiality of the project reports.

A corporate can give Pre Placement Offer (PPO) to deserving students by submitting a formal letter containing various details such as job description, salary, etc. to the Corporate Resource Division (CRD).

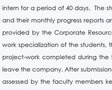
B. Tech Overview

B.Tech (2014-18) selection procedure:

As per the AIR rank secured in IIT-JEE (Mains) conducted by CBSE



Batch Strength 165



Domicile State Diversity

"B.Tech. is the flagship programme of NIFTEM, with a thoroughly and regularly revised curriculum, that is spread with expertise over 8 semesters. B.tech. in NIFTEM is Food Technology with Management. The technological aspects of food coupled with apt managerial skills are aimed to provide NIFTEMites an edge over the others in the emerging sector of industry. The food sector is one of the fastest growing and emerging sectors of India. To fulfill the needs, NIFTEM has strategically devised a course of study which aims to instill in students adequate theoretical as well as practical knowledge. The students are groomed over entire period with relevant skills enabling them to maneuver their professional career. Industrial visits, guest lectures, modern laboratories and talented teaching as well as non-teaching staff aim to add to the students' overall capabilities."

Design by : GAGAN VYAS (NIFTEM IT)

M.Tech Overview

COURSES IN THE AREA OF MANAGEMNET

- Management process & organization behaviour
- Basics of finance & accounting
- Business Environment
- Entrepreneurship Development
- Managerial Economics
- Food Supply Chain Management
- Marketing Management
- Business Laws
- Financial Management
- Modelling for design support system
- Corporate Governance
- Human Values And professional Ethics
- Retail Management

COURSES IN THE AREA OF FOOD TECHNOLOGY

- Food Chemistry
- Engineering Properties of Food Materials
- Human Nutrition
- Fruits and Vegetables
- Milk Processing Technology
- Cereals, Pulses and Oilseeds Processing Technology
- Food Packaging Technology
- Food Microbiology and Safety
- Novel Food Processing Technology
- Food Additives and Ingredients
- Meat Poultry and Fish Product Technology
- Bakery and Confectionary Technology
- Food Engineering 1,2,3
- Methods of Food Analysis
- Energy Utilization in Food Industries
- Food Laws, Standards and Regulations
- Food Products Development and Sensory Evaluation

ELECTIVES

- Dietetics
- Post Harvest Managementof fruits & vegetables
- Computational & Multivariate Statistical Techniques for Food Science
- Food and Agriculture Policy
- Indian Financial Institutions
- Nutraceuticals and Functional Foods
- Processing of Plantation Crops, Herbs and Spices
- Flavour Technology
- Technology of Fats and Oils
- Food Equipment Design and Process Modelling
- Food Industry Waste and By Product Management
- Human Resource Management In Food Agriculture

INTRODUCTION

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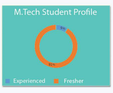
M.Tech Overview

1. GATE (Conducted every year by IISC Bangalore and seven IITs) qualified candidates. Valid Gate score merit list (having 70% weightage) followed by personal interview conducted at NIFTEM campus (having 30% weightage).
2. Non-Gate Candidate (Only if there are any vacant seats left) written test conducted at NIFTEM Campus (having 70% weightage) followed by personal interview (having 30% weightage).

The programme aims to produce food techno-managers equipped with all necessary tools to handle the problems of present day food industry. The programme is designed to promote the growth of food processing industry in India in the global context through mechanisation and automation, engineering interventions for transforming agriculture into food production, processing industry and motivating entrepreneurship for promoting food processing sector. The curriculum brings synergy in the aims and aspirations of the food industry. The courses offered enable the students to grasp the fundamentals of the processes and technical know-how. The programme develops the students for Product development, Product Approval, Food Regulations, Traceability in Supply Chain and Food Analysis in addition to normal shop floor and quality operations

70% GATE + 30% Personal Interview = NIFTEM



Total Students 84

M. Tech Food Technology & Management

The programme aims at promoting innovation in the food sector and catalyzing the growth of food processing in India. Apart from imparting world class education in the field of food science and technology, this programme also encompasses cutting edge research in the front line areas of Food Science and Technology

Sl. No	Name	Undergraduation	State	Experience/Other degrees
1	SHIVI GUPTA PRABHAKAR	B.Tech Food Technology	Bihar	Technical Officer,S.D.Dairy Food India Pvt. Ltd
2	Neha Thakur	B.Tech in Food Technology and management	Himachal Pradesh	Fresher
3	HARSHIKA AGGARWAL	B.Tech Food Technology	Haryana	Fresher
4	SHIVANI SHARMA	B.Tech Food Technology	Delhi	Fresher
5	JYOTI YADAV	B.Tech Food Technology and management	Madhya Pradesh	Fresher
6	ARJUNSIN NATH	B.Tech Food Technology	West Bengal	Fresher
7	BHARAT KUMAR SINGRAM	B.Tech Food Technology	Madhya Pradesh	Quality Executive Agro Net Ltd
8	ROHIT KUMAR	B.Tech Food Technology and management	Uttar Pradesh	Fresher
9	SHIVANGI SINGH	B.Tech Food Technology and management	Bihar	Fresher
10	SHRAMISHT CHAUDHARY	B.Tech Food Technology	Rajasthan	Fresher
11	ANKITA SHARMA	B.Tech Food Technology and management	Delhi	Fresher
12	NEHA DHIMAN	B.Tech Food Technology and management	Himachal Pradesh	Fresher
13	ABHIJIT MADHUKARRAO PANDHARI	B.Tech Food Technology	Maharashtra	Fresher
14	Dhar ABHI ASHISH	B.Tech Food Process Engineering	Kerala	Fresher
15	VATNA KITTANA SHIVKUMAR	B.Tech Food Technology	Maharashtra	Fresher
16	NIDHAL KAPIL	B.Tech Food Technology	Uttar Pradesh	Fresher/ M.Sc Food Technology
17	SUSANNA KAMI	B.Tech Food Technology	Uttar Pradesh	Fresher
18	ROHIT BHAGWANNA DAHIFALE	B.Tech Food Technology and management	Maharashtra	Fresher

UNDERGRADUATION

BATCH STRENGTH 18

Core Subjects

- Advances in Food Process Technology
- Advances in Plant Food Processing
- Advances in Animal Food Processing
- Advances in Food Quality Evaluation
- New Product Development
- Food Regulation
- Engineering Properties of Food & Biomaterials
- Food Safety Management System
- Principles of Management
- Research Methodology
- Entrepreneurship Development
- Marketing Management
- Village Adoption Programme
- Seminar
- Nutraceutical, Functional and Health Foods

M. Tech FOOD SAFETY QUALITY & MANAGEMENT

Food safety and quality management, entails on providing sound techno - managers. With changing times and increase in customers awareness there is a huge demand from customers and on food business operator to deliver safe and quality food products. These students are well trained on subjects related to food safety, food regulations and risk assessment along with management. Students of this department are having hands-on sophisticated analytics equipment and Food safety and Management is cutting edge research in the front line areas of Food Science and Technology

Sl. No	Name	Undergraduation	State	Experience/Other Degrees
1	Ankita Gupta	B.Tech Food Technology	Bihar	Fresher
2	Ankita Kumari	B.Tech Food Technology	Bihar	Fresher
3	Ankita Sharma	B.Tech Food Technology	Delhi	M.Sc Food Technology
4	Bhavya Lal	B.Tech Food Processing Technology	Chhattisgarh	Food Production Department, Imm Food pvt Pvt. Ltd, Delhi
5	Bhavya Sharma	B.Tech Bio-Chemical Engineering	Himachal Pradesh	Fresher
6	Chandan Kumar	B.Tech Food Technology	Bihar	Fresher
7	Gaurav Jr	B.Tech Food Technology	Uttar Pradesh	Fresher
8	Jagdish Kumar	B.Tech Food Technology & Management	Madhya Pradesh	Fresher
9	Kirti Kumari	B.Tech Food Technology	Haryana	1. Production Executive, Holdem Foods pvt Ltd. 2. Quality Executive, ITC Ltd.
10	Kritika Sandilya	B.Tech Food Technology	Himachal Pradesh	1. Trainee Food Technologist, Nestle India Ltd. 2. Trainee Food Technologist, Nestle India Ltd.
11	Mayank Kumar	B.Tech Food Technology	Uttar Pradesh	Fresher
12	Mukesh Kumar	B.Tech Food Technology	Uttar Pradesh	Fresher
13	Nagendra Kumar	B.Tech Food Technology	Uttar Pradesh	Fresher
14	Nishant Kumar	B.Tech Food Technology	Uttar Pradesh	Fresher
15	Nitish Kumar	B.Tech Food Technology & Management	Haryana	Fresher
16	Pallavi Kumari	B.Tech Food Technology	Bihar	Fresher
17	Prabhat Kumar	B.Tech Food Technology	Bihar	Fresher

Undergraduation

Batch Strength 17

Design by : GAGAN VYAS (NIFTEM IT)

M. Tech FSQM Core Subjects

- Food Chemistry and Biochemistry
- Basics of Food Safety
- Food Microbiology
- Principles of Management
- Analytical Method for Ensuring Food Safety
- Basic Food Technology
- Food Biotechnology
- Food Safety and Quality Management
- Food Safety and Public Health
- Research Methodology
- Village adoption Programme
- Seminar

M. Tech Food Plant Operations Management

"It involves a unique blend of food technology and operations management to foster improvement in production process food industry. It deals with the management of products, processes and services efficiently and effectively. It considers the acquisition, development and utilization of resources that industries need to deliver to their clients. The purview of food plant operations and management ranges from strategic to tactical and operational levels. Representative strategic issues include determining the size and location of food manufacturing plants, deciding the structure of service or production system. Tactical issues include division support system, market orientation and resource allocation, plant layout and structure, project management methods and equipment selection and replacement. Operational issues include production scheduling and control, inventory management, quality control and inspection, traffic and material handling and equipment maintenance policies. The students are exposed to advanced learn manufacturing and operation optimizing techniques."

Sl. No	Name	B.Tech	State	Experience/Other Degrees
1	ANKIT GOYAL	B.Tech Mechanical Engineering	Haryana	Fresher
2	ANKITA SINGH	B.Tech Mechanical Engineering	Uttar Pradesh	Fresher
3	GAURAV JOSHI	B.Tech Mechanical Engineering	Uttarakhand	Fresher
4	GAURAV KUMAR	B.Tech Mechanical Engineering	Haryana	Fresher
5	GAURAV SHARMA	B.Tech Mechanical Engineering	Uttar Pradesh	Fresher
6	HARSHIT GARG	B.Tech Mechanical Engineering	Punjab	Fresher
7	KARTIK BALI PATEL	B.Tech Agriculture Engineering	Maharashtra	Fresher
8	SUNIL KUMAR	B.Tech Mechanical Engineering	Maharashtra	Fresher
9	SUNIL KUMAR	B.Tech Mechanical Engineering	Uttar Pradesh	Fresher
10	TEJA KONAGALLA	B.Tech Food Technology	Andhra Pradesh	Fresher
11	TUSHAR KUMAR TAKE	B.Tech Agriculture Engineering	Maharashtra	Fresher
12	PRAMOD SHINDE(CH)	B.Tech Agriculture Engineering	Uttar Pradesh	Fresher
13	ABHISHEK SHIVAJI MAHADIK	B.Tech Food Technology	Maharashtra	Fresher
14	ROHIT BHAGWAN DAHIFALE	B.Tech Food Technology	Maharashtra	Fresher
15	SUTRAM	B.Tech Food Engineering	Kerala	Fresher

Undergraduation

Batch Strength 16

M.Tech FPOM Core Subjects

- Advances in Food Process Technology
- Managerial Economics
- Principles of Management
- New Enterprise Financing
- Quantitative Techniques for Management & Research
- Communication & Negotiation Skills
- Organizational Behavior
- Food Supply Chain Management
- Entrepreneurship Development
- Production, Operations & Inventory Management
- Marketing Management
- Management Information System
- Advanced Data Analysis
- Total Quality Management

M. Tech Food Process Engineering & Management (FPEM)

Food engineering strikes to help the students imbibe the knowledge painting to the design of machinery, processes and products besides ensuring efficient operations in food industry for improved economy and sustainability. If you are looking for a food engineer, you have arrived at the right destination.

Sl. No	Name	Undergraduation	State	Experience/Other Degrees
1	ANKIT GOYAL	B.Tech Food Technology	Haryana	Fresher
2	ANKIT KUMAR	B.Tech Agriculture Engineering	Bihar	Fresher
3	ANKIT KUMAR	B.Tech Agriculture Engineering	Punjab	Fresher
4	ANKITA SINGH	B.Tech Food Technology	Uttar Pradesh	Fresher
5	DEEPAK KUMAR	B.Tech Food Technology	Uttar Pradesh	Fresher
6	GAURAV KUMAR	B.Tech Food Technology	Uttar Pradesh	Fresher
7	GAURAV SHARMA	B.Tech Food Technology	Uttar Pradesh	Fresher
8	GOLLA SUMANTH	B.Tech Food Technology	Andhra Pradesh	Food technologist in Hindustan coconut products company Ltd, Pondicherry
9	HARSHIT GARG	B.Tech Food Technology	Punjab	Fresher
10	JAYANT SAHAR	B.Tech Food Technology & Technology	Rajasthan	Fresher
11	KARTIKEY SHIVHARE	B.Tech Food Technology	Maharashtra	Fresher
12	KARUNAKAR KESHAVAM	B.Tech Food Technology	Telangana	Fresher
13	MADHUSHEKA BHAGWAN VARDA PRASAD	B.Tech Agriculture Engineering	Andhra Pradesh	Fresher
14	MAYANK KUMAR	B.Tech Food Technology	Uttar Pradesh	Fresher
15	MOHIT KUMAR	B.Tech Food Technology	Uttar Pradesh	Fresher
16	NIDHAN SOMNATH SAHU	B.Tech Food Technology	Rajasthan	Fresher
17	NIRANJAN	B.Tech Agriculture Engineering	Bihar	Fresher
18	PRATEEK SINGH	B.Tech Food Technology	Uttar Pradesh	Fresher
19	SAURABH MISHRA	B.Tech Food Technology	Uttar Pradesh	Fresher
20	SHIVAM	B.Tech Food Technology & Management	Haryana	Fresher
21	SHIVAM SHARMA	B.Tech Food Technology	Bihar	Fresher
22	SUDHANSHU SHARMA	B.Tech Food Technology	Bihar	Fresher

Undergraduation

Batch Strength 18

M.Tech FPEM Core Subjects

- Engineering Properties of Food & Bio Materials
- Advanced Food Packaging
- Advances in Food Engineering 1
- Principles of Management
- Fruit & Vegetable Process Engineering
- Computer Simulation & Modelling in Food Engineering
- Advances in Food Engineering 2
- Process Engineering of cereals, pulses and oilseeds
- Process Equipment Design
- Production, Operation and Inventory Management
- Research Methodology
- Food Engineering Lab 1; 2; 3
- Village Adoption Programme
- Seminar

M. Tech Food Supply Chain Management (FSCM)

Masters in Food Supply Chain Management is a unique course offered by NIFTEM that came into being with the concern to impart knowledge about the Supply Chain of Perishable and Non – Perishable Commodities thereby, minimizing losses and effectively bridging gaps at each level, right from farm to fork to meet the demand of Indian Industries. A practical oriented course curriculum enables student to understand the importance of quality, price, shelf life and other spheres addressing real time issues through case studies, class room discussions and virtual modeling. With a perfect blend of science, technology, management and entrepreneurial attributes, the techno - managers are equipped to take up challenges in the real world through the technical and management skills.

Sl. No	Name	Undergraduation	State	Experience/Other Degrees
1	ANKITA SINGH	B.Tech Food Technology	Uttar Pradesh	Fresher
2	ASHISH KUMAR PATHRIYA	B.Sc. Biotechnology	Bihar	Quality Control, DIPL Biologicals, LTD. (MYLAN) Quality Control, Bio Medica Laboratories Pvt. Ltd. Quality Control, Bio Medica Laboratories Pvt. Ltd.
3	GAURAV KUMAR	B.Tech Food Technology	Bihar	Fresher
4	GAURAV KUMAR SINGH	B.Tech Food Technology	Uttar Pradesh	Fresher
5	KUSHAGRA SHIVAM PRIYADARSHI	B.Tech Food Technology	Bihar	Fresher
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87	MANISH KUMAR	B.Tech Food Technology	Uttar Pradesh	Fresher
88	MANISH KUMAR	B.Tech Food Technology	Uttar Pradesh	Fresher
89	MANISH KUMAR	B.Tech Food Technology	Uttar Pradesh	Fresher
90	MANISH KUMAR	B.Tech Food Technology	Uttar Pradesh	Fresher
91	MANISH KUMAR	B.Tech Food Technology	Uttar Pradesh	Fresher
92	MANISH KUMAR	B.Tech Food Technology	Uttar Pradesh	Fresher
93	MANISH KUMAR	B.Tech Food Technology	Uttar Pradesh	Fresher
94	MANISH KUMAR	B.Tech Food Technology	Uttar Pradesh	Fresher
95	MANISH KUMAR	B.Tech Food Technology	Uttar Pradesh	Fresher
96	MANISH KUMAR	B.Tech Food Technology	Uttar Pradesh	Fresher
97	MANISH KUMAR	B.Tech Food Technology	Uttar Pradesh	Fresher
98	MANISH KUMAR	B.Tech Food Technology	Uttar Pradesh	Fresher
99	MANISH KUMAR	B.Tech Food Technology	Uttar Pradesh	Fresher
100	MANISH KUMAR	B.Tech Food Technology	Uttar Pradesh	Fresher
101	MANISH KUMAR	B.Tech Food Technology	Uttar Pradesh	Fresher
102	MANISH KUMAR	B.Tech Food Technology	Uttar Pradesh	Fresher
103	MANISH KUMAR	B.Tech Food Technology	Uttar Pradesh	Fresher
104	MANISH KUMAR	B.Tech Food Technology	Uttar Pradesh	Fresher
105	MANISH KUMAR	B.Tech Food Technology	Uttar Pradesh	Fresher
106	MANISH KUMAR	B.Tech Food Technology	Uttar Pradesh	Fresher
107	MANISH KUMAR	B.Tech Food Technology	Uttar Pradesh	Fresher
108	MANISH KUMAR	B.Tech Food Technology	Uttar Pradesh	Fresher
109	MANISH KUMAR	B.Tech Food Technology	Uttar Pradesh	Fresher
110	MANISH KUMAR	B.Tech Food Technology	Uttar Pradesh	Fresher
111	MANISH KUMAR	B.Tech Food Technology	Uttar Pradesh	Fresher
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113	MANISH KUMAR	B.Tech Food Technology	Uttar Pradesh	Fresher
114	MANISH KUMAR	B.Tech Food Technology	Uttar Pradesh	Fresher
115	MANISH KUMAR	B.Tech Food Technology	Uttar Pradesh	Fresher
116	MANISH KUMAR	B.Tech Food Technology	Uttar Pradesh	Fresher
117	MANISH KUMAR	B.Tech Food Technology	Uttar Pradesh	Fresher
118	MANISH KUMAR	B.Tech Food Technology	Uttar Pradesh	Fresher
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120	MANISH KUMAR	B.Tech Food Technology	Uttar Pradesh	Fresher
121	MANISH KUMAR	B.Tech Food Technology	Uttar Pradesh	Fresher
122	MANISH KUMAR	B.Tech Food Technology	Uttar Pradesh	Fresher
123	MANISH KUMAR	B.Tech Food Technology	Uttar Pradesh	Fresher
124	MANISH KUMAR	B.Tech Food Technology	Uttar Pradesh	Fresher
125	MANISH KUMAR	B.Tech Food Technology	Uttar Pradesh	Fresher
126	MANISH KUMAR	B.Tech Food Technology	Uttar Pradesh	Fresher
127	MANISH KUMAR	B.Tech Food Technology	U