

INDUSTRIAL INTERNSHIP BROCHURE

B.Tech (2013 - 17) & M.Tech (2015-17)



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 apex 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 (2013-17) and M. Tech (2015-17) batch from the very first week of August.

A team of dedicated and experienced faculty members in the University is continuously aiming towards moulding the youth as competent and committed professional food "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 fulfil 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 institute 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

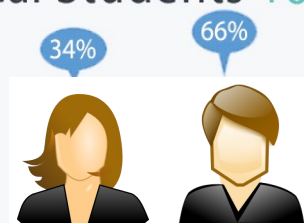
Each student is required to intern for a period of 4-6 months under the able guidance of a 'Corporate Guide'. The students are evaluated by their respective guides and their monthly progress reports are sent to the college. The evaluation sheets are provided by the Corporate Resource Division (CRD). 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. 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).

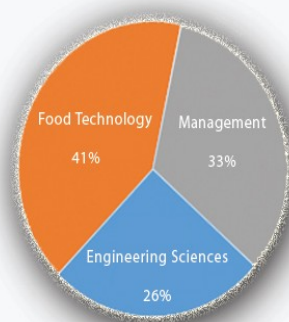
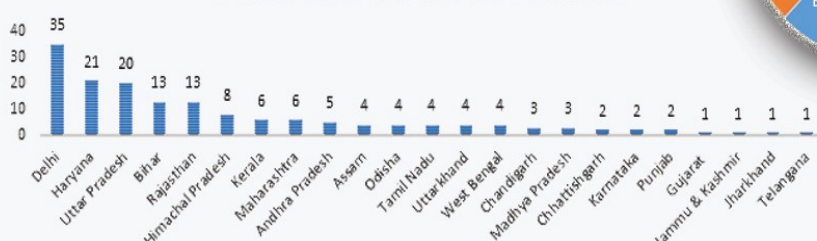
B. Tech. Food Technology & Management Overview

"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 fulfil 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."

Total Students 163



DOMICILE STATE DIVERSITY



COURSES IN THE AREA OF MANAGEMENT

- Principles of Management
- Accounting and Financial Analysis
- Organizational Behaviour
- Indian Business Environment
- Statistics and Data Analysis
- Management Accounting
- Managerial Economics and Public Policy
- Entrepreneurship Development
- Food Supply Chain Management
- Food Marketing
- Tax Planning and Management
- Corporate Governance
- Human Values and Ethics
- Financial Management
- Business Laws
- Business Strategy

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

- Dietics
- Biochemical Engineering
- Dairy Process Engineering
- Food and Agriculture Policy
- Indian Financial Institutions
- Food Biotechnology
- Nutraceuticals and Functional Foods
- Processing of Plantation Crops, Herbs and Spices
- Flavour Technology
- Technology of Fats and Oils
- Food Equipment Design and Process Modelling
- Fresh Fruits and Vegetable Produce Management System
- Food Industry Waste and By Product Management
- Human Resource Management in Food Agriculture

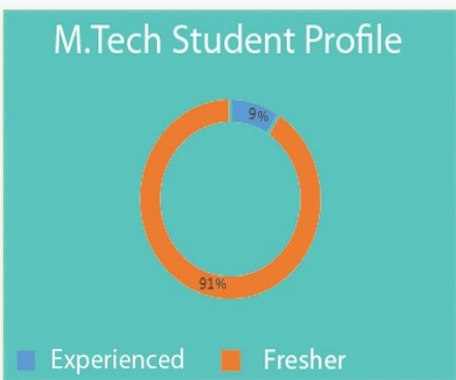
M.Tech Overview

M. Tech Selection Procedure

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 on NIFTEM Campus (having 70% weightage) followed by personal interview (having 30% weightage).



The programme aims to produce food engineers 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 .

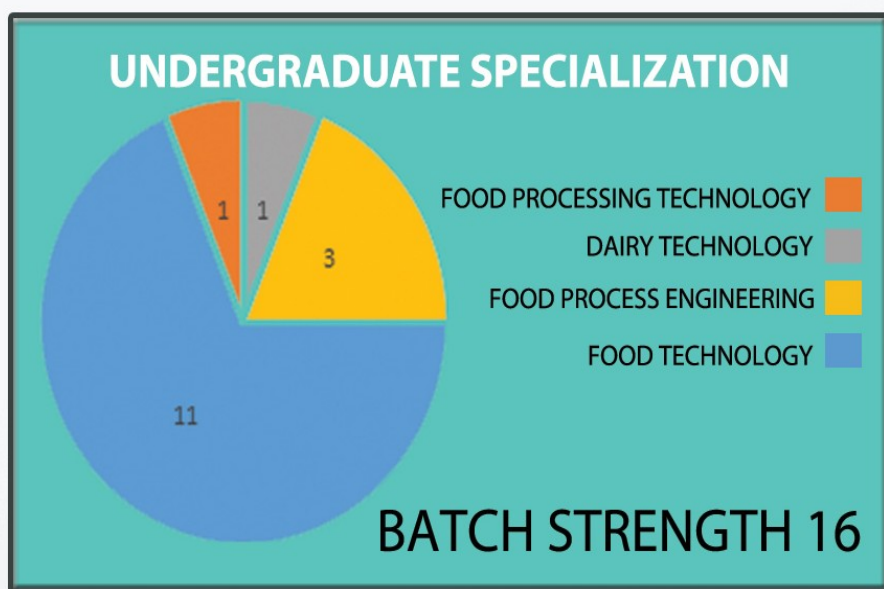


Total Students 88

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.

Sr. No	Name	B. Tech	State	Fresher / Experienced
1	Amandeep Kaur	Food Technology	Punjab	Fresher
2	Barinderjeet Singh Toor	Food Technology	Punjab	Fresher
3	Deepak Dhar	Food Technology	Himachal Pradesh	Quality Executive, Shakti Apifoods Pvt Ltd
4	Jaydipkumar Rathod	Food Processing Technology	Gujarat	Shift Process Engineer, Chhajer Foods Pvt Ltd
5	Kiranjeet Kaur	Food Technology	Punjab	Fresher
6	Kusumakar Uttam Patil	Food Technology	Maharashtra	Production Trainee, Doehler India Pvt Ltd
7	Patel Luv Vasantkumar	Food Technology	Gujarat	Fresher
8	Manisha Sharma	Food Technology	Punjab	Fresher
9	Pratiksha Karbhari Supekar	Food Technology	Maharashtra	Fresher
10	Priyadarsini.N	Food Process Engineering	Tamil Nadu	Fresher
11	Sneha Singh	Dairy Technology	Bihar	Fresher
12	Srinithi. S	Food Process Engineering	Tamil Nadu	Fresher
13	Supriya Ingawale	Food Technology	Maharashtra	Fresher
14	Surjit Kaur	Food Technology	Punjab	Fresher
15	Vijay Kumar Sahoo	Food Process Engineering	Odisha	Fresher
16	Gaikwad Vishakha Ramkisan	Food Technology	Maharashtra	Fresher



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 end 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 .

Sr. No	Name	B. Tech	State	Fresher / Experienced
1	Abdullah S	Food Process Engineering	Kerala	Fresher
2	Aishwarya Pote	Food Technology	Maharashtra	Fresher
3	Harloveleen Kaur Sandhu	Food Technology	Punjab	Fresher
4	Harpreet Singh Sandgu	Food Technology	Telangana	Fresher
5	Harshali Patil	Food Technology	Maharashtra	Fresher
6	Kalyani Dashora	Food Technology	Rajasthan	Fresher
7	Manoj Kumar Pulivarthi	Food Process Engineering	Andhra Pradesh	Fresher
8	Mukesh Meena	Food Technology	Rajasthan	Fresher
9	Munna Iype Joy	Food Process Engineering	Kerala	Fresher
10	Nathrao Keshav Khokale	Food Technology	Maharashtra	Fresher
11	Nihir Soni	Food Technology	Gujarat	Fresher
12	Prachi Sinha	Food Technology	Uttar Pradesh	Fresher
13	Rahul S Garad	Food Technology	Maharashtra	Fresher
14	Sanket Urade	Food Technology	Maharashtra	Fresher
15	Shashank Uttamrao Kolhe	Food Technology	Maharashtra	Fresher
16	Shivaprasad DP	Dairy Technology	Karnataka	Fresher
17	Tejaswa Pratap Singh	Food Technology	Uttar Pradesh	Fresher
18	Vishakha Joshi	Food Technology	Rajasthan	Fresher

UNDERGRADUATE SPECIALIZATION



BATCH STRENGTH 18

Core Subjects

- Food Chemistry and Biotechnology
- 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 Legislation and Standards
- Food Safety and Public Health
- Research Methodology
- Village Adoption Programme
- Seminar

Elective

- Biosensor Design and Application

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 lean manufacturing and operation optimizing techniques.

Sr. No.	Name	B. Tech	State	F / E
1	Akshay Kothawade	Food Technology	Maharashtra	Fresher
2	Ashutosh Sinha	Mechanical Engineering	Uttar Pradesh	Fresher
3	Deepak Kumar	Food Engineering	Haryana	Fresher
4	Dinesh D. Sawarkar	Food Technology	Maharashtra	Fresher
5	Gautam Saurav	Mechanical Engineering	Bihar	Fresher
6	Gurpreet Singh	Food Technology	Punjab	Fresher
7	Ishan Agarwal	Mechanical Engineering	Uttar Pradesh	Fresher
8	Jagdish Singh	Agriculture Engineering	Punjab	Fresher
9	Jaikishan Dandotiya	Food Technology	Madhya Pradesh	Fresher
10	Kuldeep Panditrao Patil	Food Technology	Maharashtra	Fresher
11	Kumari Sudhir	Food Technology	Haryana	Manufacturing Executive, Reliance Dairy Foods Ltd
12	Manish Pandey	Mechanical Engineering	Delhi	Fresher
13	Neha Puntambekar	Food Technology	Maharashtra	Technical Executive, VR Food Tech Pvt. Ltd.
14	Nizam Singh Verma	Agriculture Engineering	Uttar Pradesh	Fresher
15	Oshin Gulsia	Food Technology	Himachal Pradesh	Fresher
16	Rishabh Shukla	Mechanical Engineering	Uttar Pradesh	Fresher
17	Saumya Srivastava	Mechanical Engineering	Uttar Pradesh	Fresher
18	Vishal Dhaka	Food Technology	Haryana	Fresher

UNDERGRADUATE SPECIALIZATION



BATCH STRENGTH 18

Core Subjects

- 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
- Food Basics

Electives

- Operational Research
- Project Planning & Finance Management

M. Tech Food Process Engineering and Management

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.

Sr. No.	Name	B. Tech	State	F / E
1	Achla Jha	Agriculture Engineering	Gujarat	Fresher
2	Deepti Dashora	Food Technology	Rajasthan	Fresher
3	Gali Hemanth Kumar	Agriculture Engineering	Andhra Pradesh	Fresher
4	Jaya Suriya R	Agriculture Engineering	Tamil Nadu	Fresher
5	Jivan Prakash Jadhav	Agriculture Engineering	Maharashtra	Fresher
6	Jyoti Kumari	Food Technology	BIHAR	Fresher
7	Jyotishman Handique	Food Process Engineering	Assam	Fresher
8	Malvika Sahai	Chemical Engineering	Delhi	Fresher
9	S. Nandhini Jothi	Food Process Engineering	Tamil Nadu	Fresher
10	Neetu Ranjan	Food Technology	BIHAR	Fresher
11	Rakesh Kumar Behera	Mechanical Engineering	Odisha	Engineer, Monnet Power Company Ltd
12	Shweta Shinde	Food Technology	Haryana	Fresher
13	SK Mirajul Haque	Agriculture Engineering	Odisha	Fresher
14	Sourav Rauniyar	Food Technology	Bihar	Production Officer, DABUR NEPAL PVT. LTD.
15	H.S Srinath	Agriculture Engineering	Andhra Pradesh	Fresher
16	Suka T	Food Process Engineering	Tamil Nadu	Fresher
17	Vaibhav Ankush Kale	Agriculture Engineering	Maharashtra	Fresher
18	Zeva Debbarma	Food Process Engineering	Tripura	Fresher

UNDERGRADUATE SPECIALIZATION



BATCH STRENGTH 18

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 processing
- Advances in Food Engineering 2
- Process Engineering of cereals, pulses and oilseeds
- Process Equipment Design
- Production and Operation Management
- Research Methodology
- Food Engineering Lab 1; 2; 3
- Village Adoption Programme
- Seminar

Electives

- Biochemical Engineering
- Food Rheology & Texture
- Enzymes in Food Processing

M. Tech Food Supply Chain Management

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 their technical and management skills.

Sr. No	Name	B. Tech	State	F / E
1	Anjaly Shanker M	Food Process Engineering	Kerala	Fresher
2	Arun Joshy	Food Process Engineering	Kerala	Fresher
3	Bhagyashri Chaudhari	Food Technology	Maharashtra	Fresher
4	Gadhia Sagar	Food Technology	Gujarat	Fresher
5	Jagmeet Singh	Food Technology	Punjab	Fresher
6	Mayank Dolas	Food Technology	Maharashtra	Fresher
7	Meenakshi Sharma	Food Technology	Haryana	Fresher
8	Pankaj Patil	Food Technology	Maharashtra	Fresher
9	Raman Kumar	Food Technology	Himachal Pradesh	Fresher
10	Remyasree. P.T	Food Process Engineering	Kerala	Fresher
11	Roshni Kumari	Food Technology	Bihar	Fresher
12	Rubi Rani	Food Technology	Punjab	Fresher
13	Shweta Yadav	Food Technology	Haryana	Fresher
14	Sneha Agarwal	Food Technology	West Bengal	Trainee, Edward Food Research & Analysis Center
15	Sonu Kumar	Agriculture Engineering	Uttar Pradesh	Fresher
16	Tushar Kawade	Food Technology	Maharashtra	Fresher
17	Upasana Chauhan	Food Technology	Delhi	Fresher
18	Vishaldeep Singh	Food Technology	Punjab	Fresher

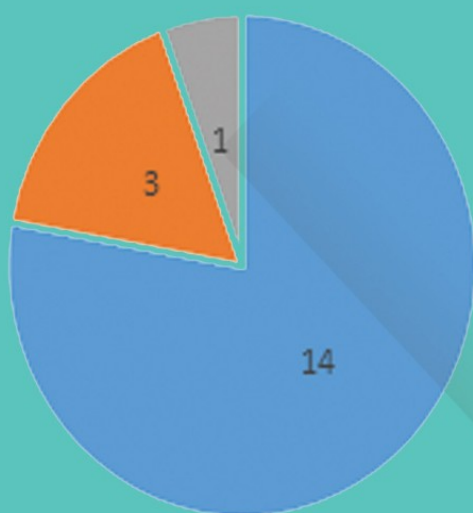
UNDERGRADUATE SPECIALIZATION

FOOD PROCESS ENGINEERING

AGRICULTURE ENGINEERING

FOOD TECHNOLOGY

BATCH STRENGTH 18



Core Subjects

- Food Chemistry and Biotechnology
- 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 Legislation and Standards
- Food Safety and Public Health
- Research Methodology
- Village Adoption Programme
- Seminar

Elective

- GAP in Horticulture Produce
- GAP in Field Crops
- GAP in Cash Crops, Spices and Condiments

NIFTEM students use a range of scientific equipment, some of which are mentioned below:

1. Soxhlet Extraction Unit
2. Brookfield Viscometer
3. Hammer Mill
4. Rheometer
5. Thermo Gravimetric Analyzer
6. Refrigerated Centrifuge
7. Bacteriological Incubator
8. Bod Incubator
9. Co₂ Incubator
10. Autoclave
11. Electrophoresis With Power Pac Universal Power
12. Homogenizer
13. Tissue Homogenizer
14. Sausage Filler
15. Kjeldahl Unit
16. Pasta Extruder
17. Texture Analyzer
18. UV-Visible Spectrophotometer
19. Differential Scanning Colorimetry
20. High Pressure Liquid Chromatography
21. Fourier Transform Infrared
22. Karlfisher Moisture Analyzer
23. Super Critical Fluid Extraction
24. Infrared Grain Analyzer
25. Rotary Vacuum Evaporator
26. Dough Kneader
27. Spray Drier
28. Vacuum Tray Drier

INTERNSHIP PROCEDURE

NIFTEM has a user friendly procedure for companies to register for internship.

- 1) The placement office sends invitations to the companies and organizations along with all the relevant information.
- 2) Interested companies may directly contact Corporate Resource Division (CRD) to meet their various internship requirements.
- 3) A Corporate Response Sheet is made available to companies on NIFTEM official website. (www.niftem.ac.in)
- 4) The interested companies may fill the form, furnishing the requisite details (of the nature of internship) and submit the details to CRD's online account crd@niftem.ac.in
- 5) Corporate Resource Division (CRD) sends the students resumes to the companies
- 6) Companies send the details of the shortlisted candidates to the Corporate Resource Division.
- 7) Companies could conduct a selection process that includes Personal Interview or Group Discussion on campus, after the selection process the companies provide the final list to Corporate Resource Division (CRD).
- 8) Companies unable to visit the campus, may select the students only on the basis of resumes or telephonic / skype interviews.

Facilities For Recruiters

NIFTEM provides all facilities to recruiters for carrying out their placement interviews with ease-

- Well-furnished and spacious office rooms.
- Uninterrupted access to the internet.
- Facilities for group discussions and powerpoint presentations.
- Recruiters could stay on campus if required.

Corporate Partners



Corporate Resource Division (CRD)

Please contact the following for Placement / Internship Enquiries

Prof. Pitam Chandra - Professor Incharge (CRD)
 08199901306 (M), 0130-2281098 (O)
 pc1952@gmail.com, pitam.chandra@niftem.ac.in

Mr. Aditya Kumar - Sr. Manager (CRD)
 08607559966 (M), 0130-2281031 / 32 (O)
 niftem.crd@gmail.com, crd@niftem.ac.in

Student Placement / Internship Committee

- Akriti Seth
- Brijeshkumar Kamani
- Ganji Chandra
- Jeevan Upreti
- Kalyan Kumar Panda
- Kriti Arora
- Maneka Goyal
- Shibali Mitra
- Anshul Agarwal
- Harpreet Singh Sandhu
- Jaydipkumar Rathod
- Moksha
- Naema Miftah
- Neha Puntambekar
- Sneha Agarwal
- Sonakshi Aggrawal
- Sourav Rauniyar
- U V K Raju

Email : crd.niftem@gmail.com , Phone : 0130-2281031