

NATIONAL BOARD OF ACCREDITATION

Data Capturing Points of the Program Applied for NBA Accreditation– Tier I/II UG (Engineering) Institute Programs

Program Name : Food Technology	Discipline : Engineering & Technology
Level : Under Graduate	Tier : 2
Application No : 11387	Date of Submission : 18-12-2025

PART A- Profile of the Institute

A1.Name of the Institute : Nehru Institute of Technology	
Year of Establishment : 2008	Location of the Institute: KaliyapuramCoimbatore
A2. Institute Address :"Jawahar Gardens", Kaliapuram, Thirumalayampalayam Post, Coimbatore	
City:Coimbatore	State:Tamil Nadu
Pin Code:641105	Website:
Email:nit@nehrucolleges.com	Phone No(with STD Code):-
A3. Name and Address of the Affiliating University (if any) :	
Name of the University : Anna University Chennai	City: Coimbatore
State : Tamil Nadu	Pin Code: 600025
A4. Type of the Institution : Self-Supported Institute	
A5. Ownership Status : Self financing	

A6. Details of all Programs being Offered by the Institution:

- No. of UG programs: **9**
- No. of PG programs: **1**

Table No. A6.1: List of all programs offered by the Institute.

Sr.No.	Discipline	Level of program	Name of the program	Year of Start	Year of Closed	Name of The Department
1	Engineering & Technology	UG	Aeronautical Engineering	2008	--	Aeronautical Engineering
2	Engineering & Technology	UG	Agricultural Engineering	2019	--	Agricultural Engineering
3	Engineering & Technology	UG	Civil Engineering	2008	--	Civil Engineering
4	Engineering & Technology	UG	Computer & Communication Engineering	2025	--	Computer and Communication Engineering
5	Engineering & Technology	UG	Computer Science and Engineering	2008	--	Computer Science and Engineering
6	Engineering & Technology	UG	Computer Science and Engineering (Artificial Intelligence & Machine Learning)	2024	--	Computer Science and Engineering
7	Engineering & Technology	UG	Computer Science and Engineering (Cyber Security)	2024	--	Computer Science and Engineering
8	Engineering & Technology	UG	Food Technology	2019	--	Food Technology

9	Engineering & Technology	UG	Information Technology	2022	--	Information Technology
10	Management	PG	Master of Business Administration	2009	--	Management

A7. Programs to be considered for Accreditation vide this Application:

Table No. A7.1: List of programs to be considered for accreditation.

Name of the Department	Having Allied Departments	Name of the Program	Program Level
Food Technology	No	Food Technology	UG
Civil Engineering	No	Civil Engineering	UG

Table No. A7.2: Allied Department(s) to the Department of the program considered for accreditation as above.
Cluster ID. Name of the Department (in table no. A7.1) Name of allied Departments/Cluster (for table no. A7.1)

No Record

PART-B: Program information**B1. Provide the Required Information for the Program Applied For:**

Table No. B1: Program details.

A. List of the Programs Offered by the Department:

SR.NO.	PROGRAM NAME	PROGRAM APPLIED LEVEL	YEAR OF START / YEAR OF CLOSED	SANCTIONED INTAKE	INCREASE/DECREASE INTAKE (if any)	YEAR OF INCREASE/DECREASE	CURRENT INTAKE	YEAR OF AICTE APPROVAL	AICTE/COMPETENT AUTHORITY APPROVAL DETAILS	ACCREDITATION STATUS	FROM	TO	NO. OF TIMES PROGRAM ACCREDITED	PROGRAM DURATION
1	Food Technology	UG	2019 / --	60	No	NA	60	2019	AICTE	Applying first time	--	--	0	4

List of the Allied Departments/Cluster and Programs:

B2. Detail of Head of the Department for the program under consideration:

A. Name of the HoD :	Dr. P. HEMA PRABHA
B. Nature of appointment:	Regular
C. Qualification:	Ph.D

B3. Program Details

Table No.B3.1: Admission details for the program excluding those admitted through multiple entry and exit points.

Item (Information to be provided cumulatively for all the shifts with explicit headings, wherever applicable)	2025-26 (CAY)	2024-25 (CAYm1)	2023-24 (CAYm2)	2022-23 (CAYm3)	2021-22 (CAYm4)	2020-21 (CAYm5)	2019-20 (CAYm6)
N=Sanctioned intake of the program (as per AICTE /Competent authority)	60	60	60	60	60	60	0

N1=Total no. of students admitted in the 1st year minus the no. of students, who migrated to other programs/ institutions plus no. of students, who migrated to this program	52	41	44	48	36	27	0
N2=Number of students admitted in 2nd year in the same batch via lateral entry including leftover seats	0	0	1	0	0	1	0
N3=Separate division if any	0	0	0	0	0	0	0
N4=Total no. of students admitted in the 1st year via all supernumerary quotas	0	0	0	0	0	1	0
Total number of students admitted in the program (N1 + N2 + N3 + N4) - excluding those admitted through multiple entry and exit points.	52	41	45	48	36	29	0

CAY= Current Academic Year. CAYm1= Current Academic Year Minus 1 CAYm2= Current Academic Year Minus 2. LYG= Last Year Graduate. LYGm1= Last Year Graduate Minus 1. LYGm2= Last Year Graduate Minus 2.

B4. Enrolment Ratio in the First Year

Table No. B4.1: Student enrolment ratio in the 1st year.

Year of entry	N (From Table 4.1)	N1 (From Table 4.1)	N4 (From Table 4.1)	Enrollment Ratio [(N1/N)*100]
2025-26 (CAY)	60	52	0	86.67
2024-25 (CAYm1)	60	41	0	68.33
2023-24 (CAYm2)	60	44	0	73.33

Average [(ER1 + ER2 + ER3) / 3] = 76.11≡ 14.00

B5. Success Rate of the Students in the Stipulated Period of the Program

Table No.B5.1: The success rate in the stipulated period of a program.

Item	(2021-22) LYG	(2020-21) LYGm1	(2019-20) LYGm2
A*= (No. of students admitted in the 1st year of that batch and those actually admitted in the 2nd year via lateral entry, plus the number of students admitted through multiple entry (if any) and separate division if applicable, minus the number of students who exited through multiple entry (if any).	60.00	61.00	0.00
B=No. of students who graduated from the program in the stipulated course duration	25.00	20.00	0.00
Success Rate (SR)= (B/A) * 100	41.67	32.79	0.00

Average SR of three batches ((SR_1+ SR_2+ SR_3)/3): 37.23

B6. Academic Performance of the First-Year Students of the Program

Table No.B6.1: Academic Performance of the First-Year Students of the Program.

Academic Performance	CAYm1(2024-25)	CAYm2(2023-24)	CAYm3 (2022-23)
Mean of CGPA or mean percentage of all successful students(X)	7.39	7.64	7.92
Y=Total no. of successful students	28.00	29.00	21.00
Z=Total no. of students appeared in the examination	40.00	40.00	46.00
API [X*(Y/Z)]	5.17	5.54	3.62

Average API[(AP1+AP2+AP3)/3] : 4.78

B7: Academic Performance of the Second Year Students of the Program

Table No.B7.1: Academic Performance of the Second Year Students of the Program.

Academic Performance	CAYm1 (2024-25)	CAYm2 (2023-24)	CAYm3 (2022-23)
X=(Mean of 2nd year grade point average of all successful students on a 10-point scale) or (Mean of the percentage of marks of all successful students in 2rd year/10)	7.92	7.92	7.62
Y=Total no. of successful students	40.00	46.00	34.00
Z=Total no. of students appeared in the examination	41.00	46.00	34.00
API [X * (Y/Z)]	7.73	7.92	7.62

Average API [(AP1 + AP2 + AP3)/3] : 7.76

B8. Academic Performance of the Third Year Students of the Program

Table No.B8.1: Academic Performance of the Third Year Students of the Program

Academic Performance	CAYm1 (2024-25)	CAYm2 (2023-24)	CAYm3 (2022-23)
X=(Mean of 3rd year grade point average of all successful students on a 10-point scale) or (Mean of the percentage of marks of all successful students in 3rd year/10)	7.89	7.91	8.39
Y=Total no. of successful students	46.00	34.00	27.00
Z=Total no. of students appeared in the examination	46.00	34.00	27.00
API [X*(Y/Z)]:	7.89	7.91	8.39

Average API [(AP1 + AP2 + AP3)/3] : 8.06

B9. Placement, Higher Studies, and Entrepreneurship

Table No.B9.1: Placement, higher studies, and entrepreneurship details.

Item	LYG (2021-22)	LYGm1(2020-21)	LYGm2(2019-20)
FS*=Total no. of final year students	60.00	61.00	0.00
X=No. of students placed	31.00	22.00	0.00
Y=No. of students admitted to higher studies	3.00	0.00	0.00
Z= No. of students taking up entrepreneurship	0.00	2.00	0.00
Placement Index(P) = ((X + Y + Z)/FS) * 100):	56.67	39.34	0.00

Average Placement Index = (P_1 + P_2 + P_3)/3: 48.00 Placement Index Points:

PART C: Faculty Details in Department and Allied Departments

(Data to be filled in for the Department and Allied Departments)

C1. Faculty details of Department and Allied Departments

Table No.C1: Faculty details in the Department for the past 3 years including CAY

Sr.No	Name of the Faculty	PAN No.	Highest degree	University	Area of Specialization	Date of Joining in this Institution	Experience in years in current institute	Designation at Time Joining in this Institution	Present Designation	The date on which Designated as Professor/ Associate Professor if any	Nature of Association (Regular/ Contract/ Ad hoc)	Currently Associated (Y/N)	In case of NO, Date of Leaving	IS HOD?

1	Dr. P. HEMA PRABHA	XXXXXXXX77J	Ph.D	KARUNYA UNIVERSITY	FOOD PROCESSING AND ENGINEERING	28/08/2024	1.3	Professor	Professor	28/08/2024	Regular	Yes		Yes
2	Dr.J.DEEPA	XXXXXXXX88R	Ph.D	TAMILNADU AGRICULTURAL UNIVERSITY	AGRICULTURAL PROCESSING AND FOOD ENGINEERING	06/06/2025	0.6	Associate Professor	Associate Professor	06/06/2025	Regular	Yes		No
3	Dr.P.ABHINASH	XXXXXXXX33J	Ph.D	NATIONAL DAIRY RESEARCH INSTITUTE	DAIRY PROCESSING AND ENGINEERING	07/03/2023	2.6	Assistant Professor	Assistant Professor		Regular	No	22/09/2025	No
4	Dr.J.PREM KUMAR	XXXXXXXX71Q	Ph.D	KARUNYA UNIVERSITY	FOOD PROCESSING AND ENGINEERING	13/05/2024	1.7	Assistant Professor	Assistant Professor		Regular	Yes		No
5	Dr.JIKKY JAYAKUMAR	XXXXXXXX40G	Ph.D	TAMILNADU AGRICULTURAL UNIVERSITY	AGRICULTURAL PROCESSING AND FOOD ENGINEERING	05/07/2023	2.5	Assistant Professor	Assistant Professor		Regular	Yes		No
6	P.DANIEL PAUL	XXXXXXXX26H	M.Tech	TAMILNADU AGRICULTURAL UNIVERSITY	AGRICULTURAL ENGINEERING (FOOD PROCESSING AND MARKETING)	03/07/2023	2.5	Assistant Professor	Assistant Professor		Regular	Yes		No
7	L.VEERAPANDI	XXXXXXXX47G	M.Tech	ANNA UNIVERSITY	FOOD TECHNOLOGY	03/07/2023	2.2	Assistant Professor	Assistant Professor		Regular	No	30/09/2025	No
8	V.C. ANITHA KRISHNAN	XXXXXXXX41N	M.Tech	TAMILNADU AGRICULTURAL UNIVERSITY	FOOD PROCESS ENGINEERING	01/08/2025	0.4	Assistant Professor	Assistant Professor		Regular	Yes		No
9	K.KEERTHANA	XXXXXXXX68N	M.Tech	AVINASHILINGAM UNIVERSITY	FOOD TECHNOLOGY	04/11/2024	1.1	Assistant Professor	Assistant Professor		Regular	Yes		No
10	N.ARCHANA DAS	XXXXXXXX04A	M.Tech	ACHARYA N G RANGA AGRICULTURAL UNIVERSITY	PROCESSING AND FOOD ENGINEERING	14/07/2025	0.4	Assistant Professor	Assistant Professor		Regular	Yes		No
11	C.K.FELVIN GIFTY	XXXXXXXX75R	M.Tech	ANNAMALAI UNIVERSITY	FOOD PROCESSING TECHNOLOGY	14/07/2025	0.4	Assistant Professor	Assistant Professor		Regular	Yes		No
12	J.SUGANYA	XXXXXXXX40P	Ph.D	UNIVERSITY OF NEW SOUTH WALES	FOOD SCIENCE AND TECHNOLOGY	13/07/2022	2.2	Assistant Professor	Assistant Professor		Regular	No	12/09/2024	No
13	V.SHINDUJA	XXXXXXXX28G	M.Tech	ANNA UNIVERSITY	FOOD TECHNOLOGY	15/03/2021	4.2	Assistant Professor	Assistant Professor		Regular	No	31/05/2025	No

14	R.RASHMITHA	XXXXXXXX41A	M.Tech	ANNA UNIVERSITY	FOOD TECHNOLOGY	11/09/2023	1.8	Assistant Professor	Assistant Professor		Regular	No	31/05/2025	No
15	Dr.D.LAVANYA	XXXXXXXX22D	Ph.D	TAMILNADU AGRICULTURAL UNIVERSITY	FOOD PROCESS ENGINEERING	02/08/2021	2.9	Assistant Professor	Assistant Professor		Regular	No	31/05/2024	No
16	P.ABIRAMI	XXXXXXXX23D	M.Tech	TAMILNADU AGRICULTURAL UNIVERSITY	FOOD PROCESS ENGINEERING	09/04/2021	4.1	Assistant Professor	Assistant Professor		Regular	No	31/05/2025	No
17	Dr.SHRIKRISHNA NISHANI	XXXXXXXX89K	Ph.D	INDIAN AGRICULTURAL RESEARCH INSTITUTE	POSTHARVEST TECHNOLOGY	01/06/2022	2	Assistant Professor	Assistant Professor		Regular	No	31/05/2024	No
18	K.SAVITHA SANGAMI	XXXXXXXX26E	M.Tech	ANNAMALAI UNIVERSITY	FOOD PROCESSING TECHNOLOGY	17/12/2025	0	Assistant Professor	Assistant Professor		Regular	Yes		No

Table No.C2: Faculty details of Allied Departments for the past 3 years including CAY.

C2. Student-Faculty Ratio (SFR)

No. of UG(Engineering) programs in Department including allied departments/ clusters (UGn):

UG1=1st UG program

UGn=nth UG program

B= No. of Students in UG 2nd year (ST)

C= No. of Students in UG 3rd year (ST)

D= No. of Students in UG 4th year (ST)

No. of PG (Engineering) programs in Department including allied departments/ clusters (PGm):

PG1=1st PG program.

PGm=mth PG program

A= No. of Students in PG 1st year

B= No. of Students in PG 2nd year

Student Faculty Ratio (**SFR**) = S/F

S= No. of students of all programs in the Department including all students of allied departments/clusters.

No. of students (ST)=Sanctioned Intake (SA)+ Actual admitted students via lateral entry including leftover seats (L) if any (limited to 10 % of SA)

Students who admitted under supernumerary quotas (SNQ, EWS, etc) will not be considered in calculating SFR value. Those students are exempted.

F=Total no. of regular or contractual faculty members (Full Time) in the Department, including allied departments/clusters (excluding first year faculty (The faculty members who have a 100% teaching load in the first-year courses)).

No. of UG Programs in the Department1 No. of PG Programs in the Department0

Table No.C2.1: Student-faculty ratio.

Description	CAY(2025-26)	CAYm1 (2024-25)	CAYm2 (2023-24)
UG1.B	60	61	60
UG1.C	61	60	60
UG1.D	60	60	61
UG1: Food Technology	181	181	181
DS=Total no. of students in all UG and PG programs in the Department	181	181	181
AS=Total no. of students of all UG and PG programs in allied departments	0	0	0

Description	CAY(2025-26)	CAYm1 (2024-25)	CAYm2 (2023-24)
S=Total no. of students in the Department (DS) and allied departments (AS)	S1= 181	S2= 181	S3= 181
DF=Total no. of faculty members in the Department	9	9	9
AF= Total no. of faculty members in the allied Departments	0	0	0
F=Total no. of faculty members in the Department (DF) and allied Departments (AF)	F1= 9	F2= 9	F3= 9
FF=The faculty members in F who have a 100% teaching load in the first-year courses	0	0	0
Student Faculty Ratio (SFR)=S/(F-FF)	SFR1= 20.11	SFR2= 20.11	SFR3= 20.11
Average SFR for 3 years	SFR= 20.11		

C3. Faculty Qualification

- Faculty qualification index (FQI) = $2.5 * [(10X + 4Y)/RF]$ where
- X=No. of faculty members with Ph.D. degree or equivalent as per AICTE/UGC norms.
- Y=No. of faculty members with M. Tech. or ME degree or equivalent as per AICTE/ UGC norms.
- RF=No. of required faculty in the Department including allied Departments to adhere to the 20:1 Student-Faculty ratio, with calculations based on both student numbers and faculty requirements as per section C2 of this documents: (RF=S/20).

Table No.C3.1: Faculty qualification.

Year	X	Y	RF	FQ = $2.5 \times [(10X + 4Y) / RF]$
2025-26(CAY)	4	5	9.00	16.67
2024-25(CAYm1)	3	6	9.00	15.00
2023-24(CAYm2)	4	5	9.00	16.67

C4. Faculty Cadre Proportion

- Faculty Cadre Proportion is 1(RF1): 2(RF2): 6(RF3)
- RF1= No. of Professors required = $1/9 * \text{No. of Faculty required to comply with 20:1 Student-Faculty ratio based on no. of students (S) as per C2 of this documents.}$
- RF2= No. of Associate Professors required = $2/9 * \text{No. of Faculty required to comply with 20:1 Student-Faculty ratio based on no. of students (S) as per section C2 of this documents.}$
- RF3= No. of Assistant Professors required = $6/9 * \text{No. of Faculty required to comply with 20:1 Student-Faculty ratio based on no. of students (S) as per section C2 of this documents.}$
- Faculty cadre and qualification and experience should be as per AICTE/UGC norms.

Table No.C4.1: Faculty cadre proportion details.

Year	Professors		Associate Professors		Assistant Professors	
	Required RF1	Available AF1	Required RF2	Available AF1	Required RF3	Available AF3
2025-26	1.00	1.00	2.00	1.00	6.00	7.00
2024-25	1.00	1.00	2.00	0.00	6.00	8.00
2023-24	1.00	0.00	2.00	0.00	6.00	9.00
Average	RF1=1.00	AF1=0.67	RF2=2.00	AF2=0.33	RF2=6.00	AF2=8.00

C5. Visiting/Adjunct Faculty/Professor of Practice

Table No. C5.1: List of visiting/adjunct faculty/professor of practice and their teaching and practical loads.

(CAYm1)

S.No	Name of the Person	Designation	Organization	Name of the Course	No. of hours handled
1	Dr.M.Daniel Jebaraj	Managing Director	Agri Amigos P.Ltd, Theni	Post Harvest Technology	60.00

(CAYm2)

S.No	Name of the Person	Designation	Organization	Name of the Course	No. of hours handled
1	Dr.K.Thangavel	Professor Emeritus	TamilNadu Agricultural University,Coimbatoree	Food Processing and Preservation	60.00

(CAYm3)

S.No	Name of the Person	Designation	Organization	Name of the Course	No. of hours handled
1	Dr.P.Sathiya Moorthy	Managing Director	Moon Foods, Tiruchengode	Food Microbiology Laboratory	60.00

C6. Academic Research

Table No. C6.1: Faculty publication details.

S.No.	Item	2024-25 (CAYm1)	2023-24 (CAYm2)	2022-23 (CAYm3)
1	No. of peer reviewed journal papers published	2	6	1
2	No. of peer reviewed conference papers published	16	11	10
3	No. of books/book chapters published	3	3	1

C7. Sponsored Research Project

Table No. C7.1: List of sponsored research projects received from external agencies.

(CAYm1)

PI Name	Co-PI names if any	Name of the Dept., where project is sanctioned	Project Title*	Name of the Funding agency	Duration of the project	Amount(Lacs) i.e. 15,25,000=15.25
Mrs V Shinduja		Food Technology	BANAFIB - Edible Cutlery From Agricultural Bio-waste	AICTE MIC	2024-25	2.00
Mrs V Shinduja		Food Technology	Development of sustainable edible / biodegradable packaging film from marine waste	TNSDC	2024-25	0.10
						Amount received (Rs.):2.10

(CAYm2)

PI Name	Co-PI names if any	Name of the Dept., where project is sanctioned	Project Title*	Name of the Funding agency	Duration of the project	Amount(Lacs) i.e. 15,25,000=15.25
Mrs Shinduja Vetriselvan		Food Technology	Development of Indian Herbal Drink with Betel leaf	Ministry of Agriculture RKVY RAFTAAR	1 Year	5.00
Ms. P .Abirami	Ms Vaishnavi G	Food Technology	Basil based biscuit, chips, halwa and papad	NSTEDB-DST	1 Year	2.50
Mrs Shinduja V	Mr Hariprasath B	Food Technology	Agrotherapist	NSTEDB-DST	1 Year	2.50
Mr L Veerapandi	Mr Pugazhoviyan S	Food Technology	Millet Yogurt Mix	NSTEDB-DST	1 Year	2.50
						Amount received (Rs.):12.50

(CAYm3)

PI Name	Co-PI names if any	Name of the Dept., where project is sanctioned	Project Title*	Name of the Funding agency	Duration of the project	Amount(Lacs) i.e. 15,25,000=15.25
Ms. P. Abirami	Mr. M. Saran	Food Technology	Multifloral Tea	NSTEDB-DST	1 year	2.50
Dr. J. Suganya	Ms. S.Janani	Food Technology	Development of natural jelly with protein and dietary fiber enriched	NSTEDB-DST	1 year	2.50
						Amount received (Rs.):5.00

Total Amount (Lacs) Received for the Past 3 Years: 19.60

Note*:

- Only sponsored research projects will be considered. Infrastructure-based projects will not be considered here.

C8. Consultancy Work

Table No. C8.1: List of consultancy projects received from external agencies.

(CAYm1)

PI Name	Co-PI names if any	Name of the Dept., where project is sanctioned	Project Title*	Name of the Funding agency	Duration of the project	Amount(Lacs) i.e. 15,25,000=15.25
Dr. P. Hema Prabha	-	Food Technology	Development of herb based products	Agri Amigos, Theni	1 year	0.30
Dr J Premkumar	-	Food Technology	Development of instant premix	Moon Foods, Tiruchengode	1 year	0.26
Mr P Daniel Paul	-	Food Technology	Development of fruit powders	TABP Snacks and beverages pvt ltd, Coimbatore	1 year	0.30
Ms K. Keerthana	-	Food Technology	Natural cosmetics	Jayra Cosmetics, Coimbatore	1 year	0.25
Dr. P. Abhinash	-	Food Technology	Development of Flavored milk	Ayyara Foods, Kunnathur	1 year	0.17
Ms. K. Keerthana	-	Food Technology	Redwine gel	Hash Herbs, Coimbatore	1 year	0.10
						Amount received (Rs.):1.38

(CAYm2)

PI Name	Co-PI names if any	Name of the Dept., where project is sanctioned	Project Title*	Name of the Funding agency	Duration of the project	Amount(Lacs) i.e. 15,25,000=15.25
Ms. P. Abirami	-	Food Technology	RTS beverage	NGI, Coimbatore	1 year	0.52
Dr Jikky Jayakumar	-	Food Technology	Development of fruit chips	A1 Chips, Coimbatore	1 year	0.25
Ms. R. Rashmitha	-	Food Technology	Development of blended masala	Amirdham Foods, Chennai	1 year	0.25
Dr D Lavanya	-	Food Technology	Development of pickles	Angalamman Foods, Pollachi	1 year	0.10
Dr. Jikky Jayakumar	-	Food Technology	Development of dehydrated vegetable products	A1 chips, Coimbatore	1 year	0.25
						Amount received (Rs.):1.37

(CAYm3)

PI Name	Co-PI names if any	Name of the Dept., where project is sanctioned	Project Title*	Name of the Funding agency	Duration of the project	Amount(Lacs) i.e. 15,25,000=15.25
Ms. P. Abirami		Food Technology	RTS beverage	NGI, Coimbatore	1 year	0.30
Mrs. V. Shinduja	-	Food Technology	Millet Product Development	PVR Foods, Coimbatore	1 year	0.25
						Amount received (Rs.):0.55

Total amount (Lacs) received for the past 3 years: 3.30

Note*:

- Only consultancy projects will be considered. Infrastructure-based projects will not be considered here.

C9. Institution Seed Money or Internal Research Grant to its Faculty for Research Work

Table No. C9.1: List of faculty members received seed money or internal research grant from the Institution.

(CAYm1)

(CAYm2)

(CAYm3)

Total amount (Lacs) received for the past 3 years :

PART D: Laboratory Infrastructure in the Department

(Data to be filled in for the Department)

D1. Adequate and Well-Equipped Laboratories, and Technical Manpower

Table No.D1.1: List of laboratories and technical manpower.

Sr. No	Name of the Laboratory	Number of students per set up(Batch Size)	Name of the Important Equipment	Weekly utilization status(all the courses for which the lab is utilized)	Technical Manpower Support		
					Name of the Technical staff	Designation	Qualification

1	Food Packaging and Testing Laboratory	30	1. Wall Thickness Gauge 2.Heat Sealer 3. Compressive Strength Tester 4. Puncture tester 5. Cobb Tester 6. Tear Tester 7. Burst Strength Tester	3 hours	Mr Subramanium	Technical Assistant	Diploma (Mechanical Eng
2	Food Analysis Laboratory	30	1. Soxhlet Apparatus, 2. UV-Vis Spectrophotometer 3. Vortex Mixer 4. Colorimeter 5. Water Bath 6. Muffle Furnace	3 hours	Mrs T Uma Devi	Technical Assistant	MSc (Plant Biotechnology)
3	Food Chemistry Laboratory	30	1. Soxhlet Apparatus 2. UV-Vis Spectrophotometer 3. Muffle Furnace 4. Simple Distillation Unit, 5. Fume Hood 6. Centrifuge	3 hours	Mrs T Uma Devi	Technical Assistant	MSc (Plant Biotechnology)
4	Food Processing & Preservation Laboratory	30	1. Tray Dryer, 2. Blast Freezer, 3. Can Retort, 4. RO Equipment	3 hours	Mr C Shanmugan	Technical Assistant	Diploma (Mechanical Eng
5	Food Microbiology Laboratory	30	1. Autoclave, 2. Incubator, 3. Water Bath, 4. Laminar Air Flow Chamber, 5. Microscope, 7. Incubator Shaker, 6. Bacteriological Incubator 8. Microbiometer 10. Colony Counter	3 hours	Mr Ragul	Technical Assistant	Diploma (Mechanical Eng
6	Dairy Technology Laboratory	30	1. Gerber Centrifuge, 2. Polarimeter, 3. Spray Dryer, 4. Pasteurizer, 5. Homogenizer, 6.Milkotester, 7. Butter Churner 8. Refrigerator 9. Cream separator	3 hours	Mr Ragul	Technical Assistant	Diploma (Mechanical Eng
7	Unit Operations Laboratory	30	1. Hammer Mill, 2. Cyclone Separator, 3. Packed Column, 4. Centrifuge Separator, 5. Ball Mill, 6. Fluidized Bed Column	3 hours	Mr C Shanmugan	Technical Assistant	Diploma (Mechanical Eng
8	Baking and Confectionary Technology Lab	30	1.OTG Oven 2.Dough kneader 3.Bread Slicer 4. Bread sheeter 5.Dough mixer 6. Electric beater	3 hours	Mrs T Uma Devi	Technical Assistant	MSc (Plant Biotechnology)
9	Fruits and Vegetables Processing Technology	30	1 Pulper 2 Dicer 3 Handheld refractometer 4 Fruit firmness tester 5 Blancher 6 Induction Stove	3 hours	Mr Ragul	Technical Assistant	Diploma (Mechanical Eng
10	Post Harvest Engineering Laboratory (Maintained by Agricultural Engineering)	30	1 Grain Moisture meter 2 Screw Conveyor 3 Mini oil expeller 4 Hot air oven 1no 5 Grain Porosity meter 6 Coefficient of friction COP separator 7 Analy of moisture	3 hours	Mr Subramanium	Technical Assistant	Diploma (Mechanical Eng

D2. Safety Measures in Laboratories

Table No. D2.1: List of various safety measures in laboratories.

Sr. No	Laboratory Name	Safety Measures
1	Food Packaging and Testing Laboratory	1. First aid box 2. Fire extinguisher 3. Hand gloves 4. Safety instruction Board 5. MCB/ELCB 6. Earthing 7. Technical Assistant
2	Food Analysis Laboratory	1. First aid box 2. Hand gloves 3. Safety goggles 4. Mask 5. Safety instruction Board 6. MCB/ELCB 7. Earthing 8. Technical Assistant
3	Food Chemistry Laboratory	1. First aid box 2. Hand gloves 3. Safety goggles 4. Mask 5. Safety instruction Board 6. MCB/ELCB 7. Earthing 8. Technical Assistant

4	Food Processing & Preservation Laboratory	1. First aid box 2. Fire extinguisher 3. Hand gloves 4. Safety instruction Board 5. MCB/ELCB 6. Earthing 7. Technical Assistant
5	Food Microbiology Laboratory	1. First aid box 2. Hand gloves 3. Safety goggles 4. Mask 5. Safety instruction Board 6. MCB/ELCB 7. Earthing 8. Technical Assistant
6	Dairy Technology Laboratory	1. First aid box 2. Hand gloves 3. Safety goggles 4. Mask 5. Safety instruction Board 6. MCB/ELCB 7. Earthing 8. Technical Assistant
7	Unit Operations Laboratory	1. First aid box 2. Hand gloves 3. Safety instruction Board 4. MCB/ELCB 5. Earthing 6. Technical Assistant
8	Baking and Confectionary Technology Lab	1. First aid box 2. Hand gloves 3. Safety instruction Board 4. MCB/ELCB 5. Earthing 6. Technical Assistant
9	Fruits and Vegetables Processing Technology	1. First aid box 2. Hand gloves 3. Safety instruction Board 4. MCB/ELCB 5. Earthing 6. Technical Assistant
10	Post-Harvest Engineering Laboratory (Maintained by Agricultural Engineering)	1. First aid box 2. Fire extinguisher 3. Hand gloves 4. Safety instruction Board 5. MCB/ELCB 6. Earthing 7. Technical Assistant
11	Laboratories (General Safety Measures)	1. Students need to wear lab coat and closed-toe shoes. 2. Power lines, switches, and knobs are off-limits to students. 3. Students are not allowed to operate the equipment without the knowledge of instructor. 4. Students need to maintain a clean and organized laboratory. 5. Use of cell phones are prohibited. 6. Girls are instructed to tie their long hair back especially when working near machinery. 7. Jewels and Watches are likely to cause accidents and hence it is to be avoided.

D3. Project Laboratory/Research Laboratory

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PART E: First Year faculty and financial Resources
(Data to be filled in for the first year course faculty and budget allocation and utilization)

E1. First Year Student-Faculty Ratio (FYSFR)

Table No. E1.1: FYSFR details.

Year	Sanctioned intake of all UG programs (S4)	No. of required faculty (RF4= S4/20)	No. of faculty members in Basic Science Courses & Humanities and Social Sciences including Management courses (NS1)	No. of faculty members in Engineering Science Courses (NS2)	Percentage= No. of faculty members ((NS1*0.8) + (NS2*0.2))/(No. of required faculty (RF4)); Percentage= ((NS1*0.8) +(NS2*0.2))/RF
2023-24(CAYm2)	360	18	14	6	69
2024-25(CAYm1)	480	24	16	5	58
2025-26(CAY)	540	27	17	6	55

E2. Budget Allocation, Utilization, and Public Accounting at Institute Level

Table No. E2.1: Budget and actual expenditure incurred at Institute level.

Items	Budgeted in 2024-2025	Actual Expenses in 2024-2025 till	Budgeted in 2023-2024	Actual Expenses in 2023-2024 till	Budgeted in 2022-2023	Actual Expenses in 2022-2023 till	Budgeted in 2021-2022	Actual Expenses in 2021-2022 till
Infrastructure Built-Up	3000000	0	0	0	3600000	3571752	0	0
Library	1000000	805722	750000	804768	650000	657253	380000	305000
Laboratory equipment	4842000	3512890	4745000	17000	900000	866343	5700000	5777293
Teaching and non-teaching staff salary	81500000	81338253	65000000	63338253	50000000	50898483	35500000	35200000
Outreach Programs	10000	8950	10000	10525	0	0	0	0
R&D	700000	523654	600000	644754	0	0	0	0
Training, Placement and Industry linkage	1100000	1085450	1150000	11480500	1100000	1173138	3800000	3600000
SDGs	50000	39425	60000	65675	0	0	0	0
Entrepreneurship	225000	215850	200000	225890	0	0	0	0
Others, specify	0	0	0	0	0	0	0	
Total	92427000	87530194	72515000	76587365	56250000	57166969	45380000	44882293

E3. Budget Allocation, Utilization, and Public Accounting at Program Specific Level

Table No. E3.1: Budget and actual expenditure incurred at program level.

Items	Budgeted in 2024-2025	Actual Expenses in 2024-2025 till	Budgeted in 2023-2024	Actual Expenses in 2023-2024 till	Budgeted in 2022-2023	Actual Expenses in 2022-2023 till	Budgeted in 2021-2022	Actual Expenses in 2021-2022 till
Laboratory equipment	1350000	391452	233000	307260	400000	368169	1830000	1714445

Software	0	0	0	0	0	0	0	0
SDGs	10000	7886	20000	16628	0	0	0	0
Support for faculty development	50000	11200	100000	68908	100000	94070	88500	59460
R & D	100000	40000	50000	17000	0	0	0	0
Industrial Training, Industry expert, Internship	75000	32860	75000	35620	40000	28732	20000	10400
Miscellaneous Expenses*	165000	112496	233000	145133	120000	108272	200000	145308
Total	1750000	595894	711000	590549	660000	599243	2138500	1929613