

SCHOOL OF SCIENCES

CRITERIA 1

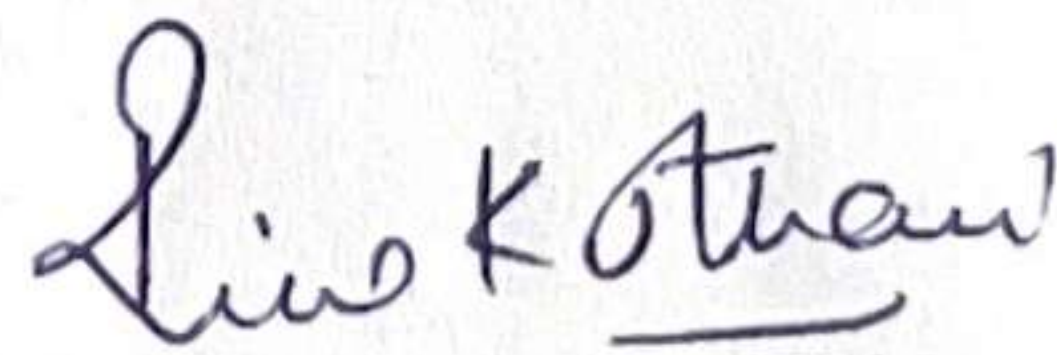
SUB CRITERIA 1.3.4

**Percentage of students undertaking research
projects/internships**

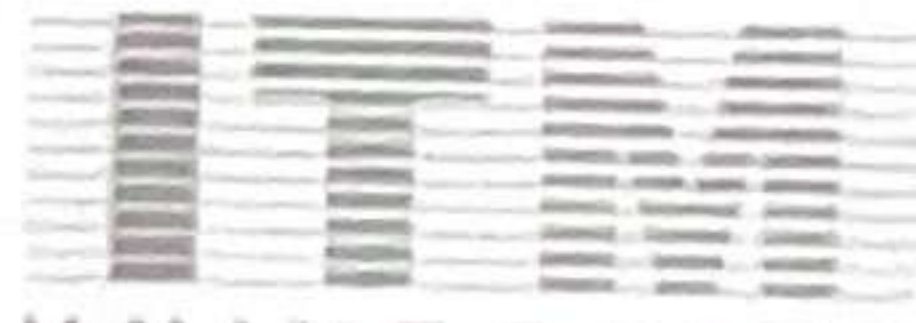
Academic Year

2020-2021


Dr. Omveer Singh
REGISTRAR
ITM University
Gwalior (M.P.)



Dean
School of Science ITM University
Gwalior (M.P.)-INDIA-474001



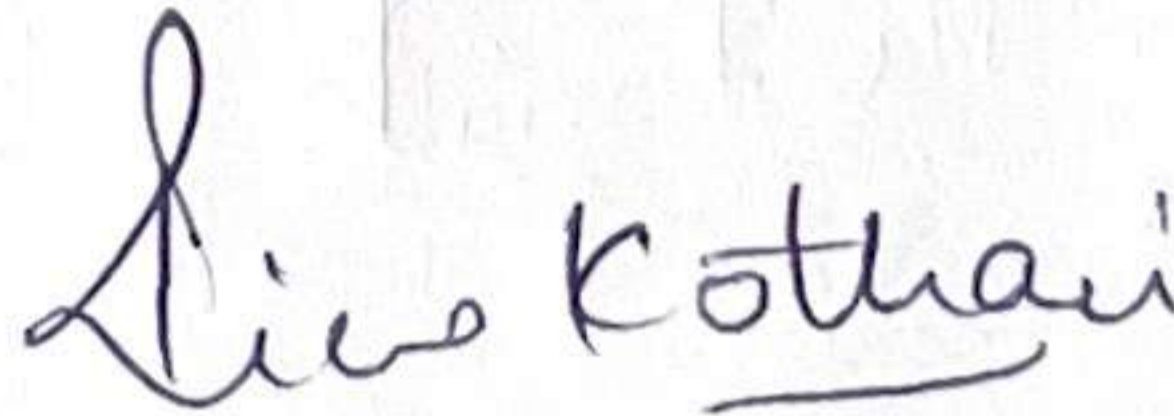
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"CELEBRATING DREAMS"

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Dr. Omveer Singh
REGISTRAR
ITM University
Gwalior (M.P.)


Livo Kothari


Dean
School of Science ITM University
Gwalior (M.P.)-INDIA-474001



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"CELEBRATING DREAMS"

SCHOOL OF SCIENCE

Total Number of Research Projects in UG and PG

Research Projects/Internships	Program	Total Number of students involved in research projects
	BSc Food Technology, SOS	08
	MSc Food Technology, SOS	17

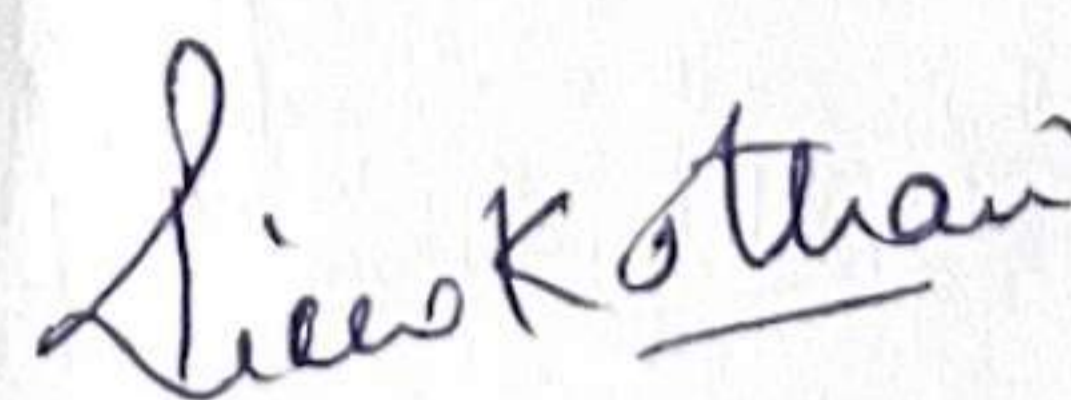
The students undertake mini and major projects for increasing their practical knowledge and experience. Students are encouraged to do their research in the university, Food-Industries, and to encourage the research insight in them

Total Number of Internships in UG

Internships	Program	Total Number of students involved in research projects
	MSc Food Technology, SOS	17

In the Food Technology disciplines, there is mandatory 45 days Internship. In the curriculum design it has been incorporated into the programmed and complete it as a mandatory part of final year training.


Dr. Omveer Singh
REGISTRAR
ITM University
Gwalior (M.P.)



Dean
School of Science ITM University
Gwalior (M.P.)-INDIA-474001

DEPARTMENT OF FOOD TECHNOLOGY
(2020-2021)

NAME OF COURSE: M.SC. FOOD TECHNOLOGY

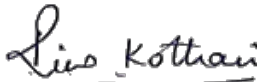
SEMESTER: FOURTH

SUBJECT WISE DISTRIBUTION OF MARKS AND CORRESPONDING CREDITS

S.No.	Subject Code	Subject Name & Title	Maximum Marks Allotted							Credits Allotted Subject wise			Total Credits	Remarks
			Theory Slot			Practical Slot			Total Marks	Period per week				
			End Sem.	Mid Sem. MST (Two tests average)	Class Participation	End Sem	Progressive Evaluation	Internal viva		L	T	P		
1.	FT-401	Research Project	-	-	-	-	-	-	200	-	-	18	18	
2.	FT-402	Research Report and Presentation	-	-	-	-	-	-	100	-	-	04	04	

Total credits = 22

Minimum Marks for passing in End Semester Practical – 50%


 Dean
 School of Science ITM University
 Gwalior (M.P.)-INDIA-474001


 Dr. Omveer Singh
 REGISTRAR
 ITM University
 Gwalior (M.P.)

Syllabus-2020-2021

(SOS)(MSc_FoodTechnology)

Title of the Course	Research Project [P]
Course Code	FT-401 [P]

Part A

Year	2nd	Semester	4th	Credits	L	T	P	C
					0	0	18	18
Course Type	Project							
Course Category	Projects and Internship							
Pre-Requisite/s	The student should have knowledge of food science			Co-Requisite/s	enable students observe, first hand, work flow and processes in food industries and associated enterprises			
Course Outcomes & Bloom's Level	CO1- The student will be able to appreciate different processing and production technologies in various industrial settings(BL4-Analyze) CO2- The student will be exposed to the diverse setting in food industries (BL5-Evaluate)							
Course Elements	Skill Development ✓ Entrepreneurship ✗ Employability ✓ Professional Ethics ✓ Gender ✗ Human Values ✗ Environment ✗		SDG (Goals)	SDG1(No poverty) SDG2(Zero hunger) SDG3(Good health and well-being)				

Part B

Modules	Contents	Pedagogy	Hours
1	Selection of industry relevant to food and allied products	Hands-on working experience in the industry/ Internship Report	8
2	Working in department/s within the selected industry	Hands-on working experience in the industry/ Internship Report	8
3	Periodic analysis of data and preparation of report	Hands-on working experience in the industry/ Internship Report	8
4	Final preparation of internship report	Hands-on working experience in the industry/ Internship Report	8

Part D(Marks Distribution)

Theory

Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
	0				

Practical

Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
200	0	200	0	0	0

Part E

Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix

COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3
CO1	-	-	-	-	-	-	-	-	-	-	-	-	3	2	2
CO2	-	-	-	-	-	-	-	-	-	-	-	-	3	2	3
CO3	-	-	-	-	-	-	-	-	-	-	-	-	3	3	3
CO4	-	-	-	-	-	-	-	-	-	-	-	-	3	3	3
CO5	-	-	-	-	-	-	-	-	-	-	-	-	3	3	3
CO6	-	-	-	-	-	-	-	-	-	-	-	-	3	3	3


 Lijo Kothari
 Dean
 School of Science ITM University
 Gwalior (M.P.)-INDIA-474001


 Dr. Umveer Singh
 REGISTRAR
 ITM University
 Gwalior (M.P.)

Syllabus-2020-2021

(SOS)(MSc_FoodTechnology)

Title of the Course	Research Report and Presentation [P]
Course Code	FT-402 [P]

Part A

Year	2nd	Semester	4th	Credits	L	T	P	C
					0	0	4	4
Course Type	Project							
Course Category	Projects and Internship							
Pre-Requisite/s	Complete knowledge of all the core discipline subjects of Food Technology			Co-Requisite/s	Project presentation/Dissertation			
Course Outcomes & Bloom's Level	CO1- dissertation, works as skills development in students.(BL1-Remember) CO2- increases their mental ability.(BL2-Understand) CO3- express their opinion and thoughts.(BL3-Apply) CO4- enhancing writing skills and knowledge.(BL4-Analyze)							
Course Elements	Skill Development ✓ Entrepreneurship ✗ Employability ✓ Professional Ethics ✗ Gender ✗ Human Values ✗ Environment ✗		SDG (Goals)					

Part B

Modules	Contents	Pedagogy	Hours
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Part D(Marks Distribution)

Theory					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
	0				
Practical					
Total Marks	Minimum Passing Marks	External Evaluation	Min. External Evaluation	Internal Evaluation	Min. Internal Evaluation
100	0	100	0	0	0

Part E

Books	
Articles	
References Books	
MOOC Courses	
Videos	

Course Articulation Matrix

COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3
CO1	-	-	-	-	-	-	-	-	-	-	-	-	2	2	1
CO2	-	-	-	-	-	-	-	-	-	-	-	-	2	3	2
CO3	-	-	-	-	-	-	-	-	-	-	-	-	3	3	2
CO4	-	-	-	-	-	-	-	-	-	-	-	-	3	3	3
CO5	-	-	-	-	-	-	-	-	-	-	-	-	3	3	3
CO6	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-


 Dip Kothari
 Dean
 School of Science ITM University
 Gwalior (M.P.)-INDIA-474001


 Dr. Omveer Singh
 REGISTRAR
 ITM University
 Gwalior (M.P.)

Details of UG, PG research projects

Name of the School: Science

Name of the Course and Branch: M.Sc. Food

Technology

Session: 2019-2021

Total No. of Students enrolled: 17

S.No	Specialization	Name of the Student	Roll No.	Title of the project	Duration	Guide's Name	Co Guide's Name
1	M.Sc Food Technology	Anshul Gupta	MSFN1FT19001	Analysis of Milk and Milk Products	6 months	Mr. A.P Singh	Dr. Richa Kothari
2	M.Sc Food Technology	Ayushi Banerjee	MSFN1FT19002	Comparative study on the factors that determine the CTQ attribute of chocolate coated nuts	6 months	Mr. Atul Srivastava	Dr. Richa Kothari
3	M.Sc Food Technology	Bollapally Ujwal	MSFN1FT19003	Survey of Quality of MultiMillet Protein Shakes	6 months	Mr. Arjun Kumar Sahu	Dr. Hradesh Rajpoot
4	M.Sc Food Technology	Dimple Singh	MSFN1FT19004	Collabrated study on properties and processing of chocolate coated nuts	6 months	Mr. Atul Srivastava	Dr. Sonia Johari
5	M.Sc Food Technology	Harshita Sikarwar	MSFN1FT19005	Development and fortification of fruit bars and jam with chia seeds	6 months	Dr. P. Vijyanand	Dr. Hradesh Rajpoot
6	M.Sc Food Technology	Kajol Batta	MSFN1FT19006	Formulation and standardization of stimulating beverage using Neolamarckia cadamba	6 months	Dr. Hradesh Rajpoot	Dr. Hradesh Rajpoot

7	M.Sc Food Technology	Lincy S. Mathew	MSFN1FT19007	Effect of using sugar substitutes and fat replacers on quality of Soy based cake	6 months	Dr. Nita Khandekar	Dr. Hradesh Rajpoot
8	M.Sc Food Technology	Medudula Pavan Kishore	MSFN1FT19008	Value addition of Food products through utilization of bio-fortified pearl millet	6 months	Smt. Crassina Kasar	Dr. Hradesh Rajpoot
9	M.Sc Food Technology	Muskan Dongre	MSFN1FT19009	Manufacturing aspects of Ice-cream	6 months	Dr. Santosh Kumar	Dr. Santosh Kumar
10	M.Sc Food Technology	Radhika Agrawal	MSFN1FT19010	Manufacturing of cake	6 months	Mr. Atul Srivastava	Dr. Mamta Thakur
11	M.Sc Food Technology	Saryu Rawat	MSFN1FT19011	Utilization of jackfruit peel in bakery industry	6 months	Dr. Hradesh Rajpoot	Dr. Hradesh Rajpoot
12	M.Sc Food Technology	Shivani Sharma	MSFN1FT19012		6 months		
13	M.Sc Food Technology	Shruti Dubey	MSFN1FT19013	Formulation of jam with the utilization of by-product of fruits and vegetables	6 months	Dr. Hradesh Rajpoot	Dr. Hradesh Rajpoot

14	M.Sc Food Technology	Sushmeet Kaur	MSFN1FT19014	Study of fortification of cookies with defatted flaxseed meal based on semolina	6 months	Prof. Shiv Kumar Katiyar	Dr. Rita Sharma
15	M.Sc Food Technology	V. Jessica	MSFN1FT19015	Development of fortified ready-to serve fruit juice beverages with Vitamin C and zinc	6 months	Dr. P. Vijyanand	Dr. Rita Sharma
16	M.Sc Food Technology	Yagya Saraswat	MSFN1FT19016	A study on the quality characteristics and anthocyanin content in black rice fortified wheat-based products	6 months	Smt. Crassina Kasar	Dr. Rita Sharma
17	M.Sc Food Technology	Jayashree Vasudevan	MSFN1FT19017	Formulation and optimization of soy-based eggless low-fat mayonnaise	6 months	Mrs. Neha Pandey	Dr. Hradesh Rajpoot

Sus Kothari
Dean
School of Science ITM University
Gwalior (M.P.)-INDIA-474001
Dean

Omveer Singh
REGISTRAR
ITM University
Gwalior (M.P.)

**“FORMULATION OF JAM WITH THE UTILIZATION
OF BY-PRODUCT OF FRUITS AND VEGETABLES”**

Thesis

Submitted in partial fulfillment for the award of the degree of

MASTER OF SCIENCE

in

Food Technology



UNIVERSITY

GWALIOR • MP • INDIA

"CELEBRATING DREAMS"

Submitted by

SHRUTI DUBEY

(MSFN1FT19014)

Under the guidance of

Dr. Hradesh Rajput

Assistant Professor

Department of Food Technology,

School of Sciences

ITM UNIVERSITY, GWALIOR- 474026 MP, INDIA

2021


Dr. Omveer Singh
REGISTRAR
ITM University
Gwalior (M.P.)

Annexure -I

**MANUFACTURING ASPECTS OF
ICE CREAM**

Thesis

*Submitted in partial fulfillment for the award of the
degree of*

MASTER OF FOOD TECHNOLOGY



Submitted by

MUSKAN DONGRE

(MSFNIFT19010)

Under the guidance of

Dr. SANTOSH KUMAR

Department of life sciences

School of Sciences

**ITM UNIVERSITY, GWALIOR- 474026 MP, INDIA
2021**


Dr. Omveer Singh
REGISTRAR
ITM University
Gwalior (M.P.)

**“EFFECT OF USING SUGAR SUBSTITUTES
AND FAT REPLACERS ON QUALITY OF SOY
BASED CAKE”**

Thesis

Submitted in partial fulfilment for the award of the degree of

MASTER OF SCIENCE

IN

FOOD TECHNOLOGY



UNIVERSITY
GWALIOR • MP • INDIA

“CELEBRATING DREAMS”

Submitted by

LINCY S. MATHEW

(MSFNFT19008)



Under the guidance of

Dr. Nita Khandekar,

**Principle Scientist and Acting Director,
ICAR- Indian Institute of Soybean Research,**

Indore-452001, M.P., INDIA

JANUARY-JUNE 2021


Dr. Umveer Singh
REGISTRAR
ITM University
Gwalior (M.P.)

Annexure –I

**COMPARATIVE STUDY ON THE FACTORS THAT
DETERMINE THE CTQ ATTRIBUTE OF CHOCOLATE
COATED NUTS**

Thesis

Submitted in partial fulfillment for the award of the degree of

MASTER OF FOOD TECHNOLOGY



UNIVERSITY
GWALIOR • MP • INDIA

"CELEBRATING DREAMS"


Submitted by

AYUSHI BANERJEE
(MSFN1FT19003)

Under the guidance of

Dr. Richa Kothari

DEAN, SCHOOL OF SCIENCES
ITM UNIVERSITY, GWALIOR- 474026 MP, INDIA
2021


Dr. Omveer Singh
REGISTRAR
ITM University
Gwalior (M.P.)

**DEVELOPMENT OF FORTIFIED READY TO SERVE
FRUIT JUICE BEVERAGES WITH VITAMIN C AND ZINC**



A
Dissertation Thesis submitted to
Department of Food Technology, ITM University, Gwalior

Submitted in partial fulfilment for the requirements of the degree of
Master of Science in Food Technology
by

VANJARY JESSICA

Under the guidance of

INTERNAL GUIDE

Dr. Rita Sharma
Asst. Professor
ITM university, Gwalior.

EXTERNAL GUIDE

Dr. P Vijayanand
Chief Scientist and Head
Fruit and Vegetable Technology
CSIR-CFTRI Mysore

Department of Fruits & Vegetable Technology

CSIR-CENTRAL FOOD TECHNOLOGICAL RESEARCH
INSTITUTE, MYSORE-570020, KARNATAKA, INDIA



JUNE-2021

Annexure -I

**COLLABORATED STUDY ON PROPERTIES AND
PROCESSING OF CHOCOLATE COATED NUTS.**

Thesis

Submitted in partial fulfilment for the award of the degree of

MASTER OF FOOD TECHNOLOGY



Submitted by

**DIMPLE SINGH
(MSFN1FT19004)**

Under the guidance of

Dr. SONIA JOHARI

Dean of Academics
School of Life Sciences
ITM UNIVERSITY, GWALIOR- 474026 MP, INDIA
2021


Dr. Omveer Singh
REGISTRAR
ITM University
Gwalior (M.P.)

VALUE ADDITION OF FOOD PRODUCTS THROUGH UTILIZATION OF BIO- FORTIFIED PEARL MILLET



Submitted in partial fulfilment for the requirements of the
degree of Master of Science in Food Technology

Submitted by
Medudula Pavan Kishore



Under the guidance of

Smt. Crassina Kasar
Department of Flour Milling, Baking & Confectionery Technology
CSIR-Central Food Technological Research Institute, Mysore-570020,
Karnataka, India.

JULY 2021


Dr. Omveer Singh
REGISTRAR
ITM University
Gwalior (M.P.)

**“FORMULATION AND OPTIMIZATION OF SOY
BASED EGGLESS LOW-FAT MAYONNAISE”**

Thesis

Submitted in partial fulfilment for the award of the degree of

MASTER OF SCIENCE

IN

FOOD TECHNOLOGY



UNIVERSITY
Gwalior • MP • INDIA

“CELEBRATING DREAMS”

Submitted by

JAYASHREE VASUDEVAN

(MSFN1FT19018)



Under the guidance of

Mrs. Neha Pandey

Scientist (Food Technology)

ICAR- Indian Institute of Soybean Research,

Indore-452001 74026 MP, INDIA

JANUARY-JUNE 2021

"STUDY ON FORTIFICATION OF COOKIES WITH DEFATTED FLAXSEED MEAL BASED ON SEMOLINA"

Thesis

Submitted in partial fulfilment for the award of the Degree of

MASTER OF FOOD TECHNOLOGY



UNIVERSITY

GWALIOR • MP • INDIA

"CELEBRATING DREAMS"

Submitted By

SUSHMEET KAUR

(MSFN1FT19015)



Under the guidance of

External Guide:

Prof. Shiv Kumar Katiyar

Deputy Vice-chancellor, Head of department of Food Technology,

Bundelkhand University

UGC Stride Batch-2 Bundelkhand University

Kanpur road, Jhansi-284001


Internal Guide:

Dr. Rita Sharma

Assistant professor of department of Biotechnology

School of Sciences

ITM UNIVERSITY, GWALIOR- 474026 MP, INDIA


Dr. Omveer Singh
REGISTRAR
ITM University
Gwalior (M.P.)

**DEVELOPMENT AND FORTIFICATION OF FRUIT
BARS AND JAM WITH CHIA SEEDS**



**A
Dissertation Thesis submitted to
Department of Food Technology, ITM University, Gwalior
Submitted in partial fulfilment for the requirements of the
degree of**

**Master of Science in Food Technology
by**

HARSHITA SIKARWAR

Under the Guidance of

DR. P VIJAYANAND

Chief Scientist & Head of Department

DEPARTMENT OF FRUITS & VEGETABLE TECHNOLOGY

CSIR-CENTRAL FOOD TECHNOLOGICAL RESEARCH

INSTITUTE, MYSORE-570020, KARNATAKA, INDIA



JUNE-2021


**Dr. Omveer Singh
REGISTRAR
ITM University
Gwalior (M.P.)**

**A STUDY ON THE QUALITY CHARACTERISTICS AND
ANTHOCYANIN CONTENT IN BLACK RICE FORTIFIED
WHEAT-BASED PRODUCTS**



**Submitted in partial fulfilment for the requirements
of the degree of Master of Science in Food
Technology**

**submitted by
Yagya Saraswat**




under the guidance of

Smt. Crassina Kasar

**Department of Flour Milling, Baking & Confectionery
Technology**

**CSIR-Central Food Technological Research Institute, Mysore-
570020, Karnataka, India**

JULY 2021


Dr. Omveer Singh
REGISTRAR
ITM University
Gwalior (M.P.)

“UTILIZATION OF JACKFRUIT PEEL IN BAKERY INDUSTRY”

Thesis

Submitted in partial fulfilment for the award of the degree of

MASTER OF SCIENCE

in

Food Technology



UNIVERSITY
GWALIOR • MP • INDIA

“CELEBRATING DREAMS”

Submitted by

SARYU RAWAT

(MSFN1FT19012)

Under the guidance of

Dr. HRADESH RAJPUT

Assistant Professor

Department of Food Technology,

School of Sciences

ITM UNIVERSITY, GWALIOR- 474026 MP, INDIA

2021


Dr. Omveer Singh
REGISTRAR
ITM University
Gwalior (M.P.)

“ANALYSIS OF MILK & MILK PRODUCTS”

Thesis

Submitted in partial fulfillment for the award of the degree of

MASTER OF SCIENCE

in

FOODTECHNOLOGY



UNIVERSITY

GWALIOR • MP • INDIA

“CELEBRATING DREAMS”

Submitted by

ANSHUL GUPTA

(MSFN1FT19001)

Under the guidance of

Mr. A.P. SINGH

Production Manager

NAMASTE INDIA FOODS PVT. LTD.

Supervisor

Dr. RICHA KOTHARI

Dean, School of Sciences

ITM UNIVERSITY, GWALIOR- 474026 MP, INDIA

2021


Dr. Omveer Singh
REGISTRAR
ITM University
Gwalior (M.P.)

**“FORMULATION AND STANDARDIZATION OF
STIMULATING BEVERAGE USING
NEOLAMARCKIA CADAMBA LEAVES”**

*Submitted in partial fulfillment for the award of the degree of
Thesis*

MASTER OF SCIENCE

in

Food Technology



UNIVERSITY
GWALIOR • MP • INDIA

“CELEBRATING DREAMS”

Submitted by

**KAJOL BATTA
(MSFN1FT19007)**

Under the guidance of

Dr. Hradesh Rajput


Assistant Professor

Department of Food Technology,

School of Sciences

ITM UNIVERSITY, GWALIOR- 474026 MP, INDIA

2021


Dr. Omveer Singh
REGISTRAR
ITM University
Gwalior (M.P.)

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SHRUTI DUBEY

(MSFN1FT19014)

Under the guidance of

Dr. Hradesh Rajput

Assistant Professor

Department of Food Technology,

School of Sciences

ITM UNIVERSITY, GWALIOR- 474026 MP, INDIA

2021


Dr. Omveer Singh
REGISTRAR
ITM University
Gwalior (M.P.)