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"CELEBRATING DREAMS"

SCHOOL OF SCIENCES

CRITERIA 1

SUB CRITERIA 1.3.4

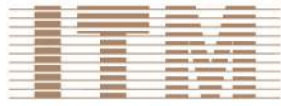
**Percentage of students undertaking research
projects / internships**

Academic Year

2023-2024

A handwritten signature in blue ink, appearing to read 'Omveer Singh'.

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



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“ CELEBRATING DREAMS ”

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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	10
	MSc Food Technology, SOS	09

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
	BSc Food Technology, SOS	10

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.


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**Department of Life Sciences
(2023-2024)**

NAME OF COURSE: B.SC. (HONS.) FOOD TECHNOLOGY

SEMESTER: SIXTH

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.	BSFT 601	Product Development and Formulation	40	30	30	40	30	30	200	4	0	2	06		
2.	BSFT602	Food Industries ByProducts and Waste Management	40	30	30	40	30	30	200	4	0	2	06		
3.	BSFT603	Entrepreneurship & Supply chain Management	40	30	30	-	-	-	100	4	0	0	04		
5.	BSFT604	Major Project & Seminar	-	-	-	300	-	-	300	0	0	8	08		
6.	BSFT605	*NCC	40	30	30					2	0	1	03		

Minimum Marks for passing in End Semester Theory— 30%

Total Credits 24+3

Minimum Marks for passing in End Semester Practical — 50%

*Additional subject only for those students who opt for NCC



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Syllabus-2022-2023

(SOS)(BSc_FoodTechnology)

Title of the Course	Major Project & Seminar
Course Code	BSFT-604 [P]

Part A

Year	3rd	Semester	6th	Credits	L	T	P	C
					0	0	6	6
Course Type	Project							
Course Category	Projects and Internship							
Pre-Requisite/s	Deep knowledge of all disciple core subject of Food Technolgy program			Co-Requisite/s	Presentation of research project/ internship			
Course Outcomes & Bloom's Level	<p>CO1- Understand themselves in relation to their community and develop among themselves since of social and civic and responsibility(BL1-Remember)</p> <p>CO2- Identify the needs and problem of the community and involve them in problem solving.(BL2-Understand)</p> <p>CO3- Utilize their knowledge in finding practical solution to individual and community problem(BL3-Apply)</p> <p>CO4- Develop the confidence require for group living and sharing of responsibilities of acquire leader ship qualities and democratic attitudes. (BL4-Analyze)</p> <p>CO5- Develop the capacity to meet emergencies and natural disasters and practice national integration and social harmony(BL5-Evaluate)</p>							
Course Elements	Skill Development ✓ Entrepreneurship ✗ Employability ✓ Professsonal Ethics ✗ Gender ✗ Human Values ✗ Environment ✗		SDG (Goals)	SDG9(Industry Innovation and Infrastructure)				

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
300	0	300	0	0	0

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	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-

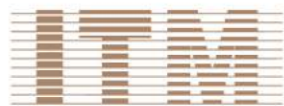


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Details of UG Internship projects

Name of the School: School of Nursing Science and Research, ITM University, Gwalior. **Name of the Course and Branch:** B.Sc. Food Technology
Session: 2023– 2024
Total No. of Students enrolled: 10

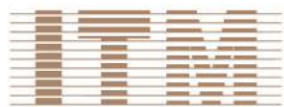
Sample of Research Projects

S.No	Specialization	Name of the Student	Roll No.	Title of the project	Duration	Guide's Name	Co Guide's Name
1	B.Sc Food Technology	Akhil Ratnakar	BSFN1FT21002	Qualitative Analysis of fast Cooking Brown Rice	45 days	Dr. Anamika Gulati	Ms. Kajol Batta
2	B.Sc Food Technology	Yuvraj Singh Tomar	BSFN1FT21003	Rice Milling processing, physical analysis, and rice fumigation	45 days	Dr. Anamika Gulati	Ms. Shraddha Gabel
3	B.Sc Food Technology	Richa Saxena	BSFN1FT21004	Quality control and quality assurance in biscuit manufacturing	45 days	Mr. Neeraj Pathak	Ms. Shraddha Gabel
4	B.Sc Food Technology	Ashu Kumar	BSFN1FT21005	Processing and physical analysis of Pusa Basmati 1 Rice	45 days	Dr. Anamika Gulati	Mr. Akshay Singh Sengar
5	B.Sc Food Technology	Anusha Dayal	BSFN1FT21006	Processing and IPQC of Fast Cooking Brown Rice, Fortified Rice Kernels	45 days	Dr. Anamika Gulati	Ms. Kajol Batta



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6	B.Sc Food Technology	Sanjana Sharma	BSFN1FT21007	Processing and IPQC of Fast Cooking Brown Rice, Fortified Rice Kernels	45 days	Dr. Anamika Gulati	Mr. Akshay Singh Sengar
7	B.Sc Food Technology	Shiva Chauhan	BSFN1FT21010	Physical analysis and processing of Brown Rice PV1	45 days	Dr. Anamika Gulati	Ms. Himanshu Gaur
8	B.Sc Food Technology	Vikarm Kumar	BSFN1FT21012	Manufacturing and quality control of bread manufacturers	45 days	Dr. Anamika Gulati	Ms. Himanshu Gaur

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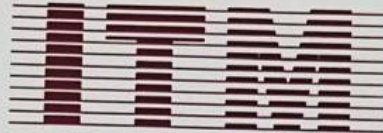
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Annexure -I

“Qualitative Analysis of Fast Cooking Brown Rice (FCBR)”

Submitted in partial fulfillment for the award of the degree of

B.Sc. Food Technology



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“ CELEBRATING DREAMS ”

Submitted by

AKHIL RATNAKAR

(BSFN1FT21002)

Under the guidance of

Dr. ANAMIKA GULATI

Head QC Daawat Foods Limited,

Mandideep Bhopal

&

Ms. KAJOL BATTA

Assistant Professor

Food Technology, SOS

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

ITM UNIVERSITY, GWALIOR- 474026 MP, INDIA

2021

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



DAAWAT FOODS LTD.

(Formerly Known as Daawat Foods Pvt. Ltd.)
CIN No. - U15209DL2005PLC135838

TO WHOMSOEVER IT MAY CONCERN

This is to certify that Mr. Akhil Ratnakar, student of Dept. of Food Technology, School of Sciences, ITM University Gwalior had undergone in-plant training on "In Process Quality Control of Fast Cooking Brown Rice" from 26th June 2023 to 14th August 2023 at Department of Food Safety and Quality Compliance, Daawat Foods Ltd., Mandideep, Madhya Pradesh.

He has completed the training satisfactorily and his conduct was good.

Fo 6,

Authorized Signatory,

Dr. Anamika Gulati

HOD (Quality and FSTL)



Works:
Plot No.7, Satlapur Growth Centre, Phase-II, Industrial Area, Mandideep, Pin Code-462 046 Distt. Raïsen (M.P.) India
Tel.:+91-7480-405300
Corp. Office : 4th Floor, MVL i-Park, Sector 15, Gurugram -122001, Haryana Tel.:+91-1243055100, Fax : +1243055199
Regd. Office : Unit No.-134, First Floor, Rectangle-1, Saket District Centre, South Delhi, New Delhi-110017, India
Tel.:+91-11-29565344, Fax : +91-11-29563099

V

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Gwalior (M.P.)

Equipment required

Weighing machine, scoop ,sample tray.

Procedure

Visual examination of sample to check odour and infestation sample is clean, dry and in sound marketable Condition to check the percentage of insect damaged , broken , discolored or damaged grain Spread a sample on a flat smooth Surface and mix thoroughly. Make In a circular layer of about 12 mm to 25 mm thickness.

- Take a 1 Scoop from the Center
- And 4 Scoop from the 4 Coners
- Remaining 4 Scoop from the Outer layer of the circle & weigh it 20 gm
- Weigh the 20 gm sample for testing
- Pick out the desired impurity & broken rice out of by hand
- And Weigh the Broken rice & Impurity from the 20 gram sample



Fig 10



Fig 11



**“Rice Milling Processing ,Physical Analysis And Rice
Fumigation”**



TRAINING REPORT

Submitted in Partial Fulfilment for the award of the degree of
Bachelor OF SCIENCE IN FOOD TECHNOLOGY

(Batch 2021-24)

BY

Mr. Yuvraj Singh Tomar

Roll no : BSN1FT21003

Under Supervision of

M s. shraddha gabel

(Assistant professor)

School of science

Department of food technology

Prof. (Dr.) Yogesh C Goswami
Dean

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

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Dr. Omveer Singh
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This is to certify that Mr. Yuvraj Singh Tomar , student of Dept. of Food Technology, School of Sciences, ITM University Gwalior had undergone in-plant training on "Rice Milling Processing, Physical Analysis and Rice Fumigation" from 26th June 2023 to 14th August 2023 at Department of Food Safety and Quality Compliance, Daawat Foods Ltd., Mandideep, Madhya Pradesh.

He has completed the training satisfactorily and his conduct was good.

For

Authorized Signatory,

Dr. Anamika Gulati

HOD (Quality and FSTL)



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

PROCESSING AND PHYSICAL ANALYSIS OF PUSA
BASMATI-1 RICE

Submitted in the partial fulfillment
for the award of the degree of
BACHELORS OF FOOD TECHNOLOGY



Submitted By

Ashu kumar

BSFN1FT21005

Under the supervision of

Er. Akshay Singh Sengar

(Assistant Professor)

Department of Food Technology Prof. (Dr.) Yogesh C Goswami

(school of sciences)

Dean

School of Science ITM University

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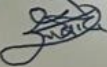
(Formerly Known as Daawat Foods Pvt. Ltd.)

CIN No. - U15209DL2005PLC135838

TO WHOMSOEVER IT MAY CONCERN

This is to certify that Mr. Ashu Kumar, student of Dept. of Food Technology, School of Sciences, ITM University Gwalior had undergone in-plant training on "Processing and Physical Analysis of Pusa Basmati -1 Rice " from 20th June 2023 to 14th August 2023 at Department of Food Safety and Quality Compliance, Daawat Foods Ltd., Mandideep, Madhya Pradesh.

He has completed the training satisfactorily and his conduct was good.

For 

Authorized Signatory,

Dr. Anamika Gulati

HOD (Quality and FSTL)



Works:

Plot No.7, Satlapur Growth Centre, Phase-II, Industrial Area, Mandideep, Pin Code-462 046 Distt. Raen (M.P.) India
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Gwalior (M.P.)

**MANUFACTURING AND QUALITY CONTROL OF BREAD
MANUFACTURERS**

Thesis

Submitted in partial fulfillment for the degree of

BACHELOR OF SCIENCE (Hons)

IN

FOOD TECHNOLOGY



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"CELEBRATING DREAMS"

Submitted by

VIKRAM KUMAR. L

(BSFN1FT21012)

Under the guidance of

Mrs. Himanshu Gaur


(Asst. Professor)

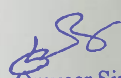
Submitted to

Dept. Of FOOD TECHNOLOGY

School of science

ITM UNIVERSITY, GWALIOR, 474001,MP


Prof. (Dr.) Yogesh C. Goswami
Dean
School of Science, ITM University
Gwalior (M.P.)-INDIA-474001


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



modern[®]

Date: 15.08.2023

IN PLANT TRAINING CERTIFICATE

Certified that Mr. Lingala Vikram kumar S/O Yadagiri Student of ITM University, Gwalior, MP has undergone & successfully completed the "In Plant Training" in our unit from 01.07.2023 to 15.08.2023 in Quality & Manufacturing Departments. During this period. He has taken interest in learning bread making process. Involving analysis of raw material and finished products. His performance was found Excellent.

This certificate is issue to him for submission to the college along with the project report. wishing him for a bright future.

Sincerely,

FROM MODERN FOOD ENTERPRISES PVT LTD.(Hyderabad)

Authorized Signature



Modern Food Enterprises Private Limited

Works: Plot No : A6/5, Road No -5, IDA - Nacharam, Hyderabad- 500078

Registered Office: 205, 2nd Floor, Vipul Plaza, Suncity, Sector 59, Golf Course Road, Gurugram, Haryana - 122 002

T: +91- 124 - 4121 900 | E: info@modernfoods.co.in | www.modernfoods.co.in

CIN : U15122HR2014PTC054138


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The packed breads are passed through metal detector for prevention of metallic contamination. Then manually breads are stacked in carats and kept in storage dock until they are dispatched in the market.



Rusk manufacturing process:-

Ingredients:

- i. Maida
- ii. Salt
- iii. Sugar
- iv. Yeast
- v. SSL
- vi. Vegetable fat
- vii. Skim milk powder
- viii. Ascorbic acid
- ix. Cardamom
- x. Cardamom flavor
- xi. Invert syrup
- xii. semolina


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 ITM University
 Gwalior (M.P.)

**PROCESSING AND IPQC OF FAST COOKING BROWN RICE,
FORTIFIED RICE KERNEL**

Training Report

Submitted in Partial Fulfilment for the award of the degree of
BACHELORS OF FOOD TECHNOLOGY



Submitted By

Sanjana Sharma

BSFN1FT21007

Under the supervision of

Er. Akshay Singh Sengar

(Assistant Professor)

Department of Food Technology

(School of Sciences)

ITM UNIVERSITY, GWALIOR- 474026 MP, INDIA 2024