



MANAKULA VINAYAGAR INSTITUTE OF TECHNOLOGY

Approved by AICTE, New Delhi and Affiliated to Pondicherry University

Accredited by NBA & NAAC 'A' Grade

Kalitheerthalkuppam, Puducherry - 605107

Accredited by



DEPARTMENT OF FOOD TECHNOLOGY

DEPARTMENT ACTIVITIES (2024-25 EVEN SEMESTER)

Guest Lecture by Experts



Dr. M. Indumathi, Assistant Professor, Department of Food Science and Nutrition, Amrita Vishwa Vidyapeetham, Coimbatore, delivered a guest lecture on "Precision Fermentation" for FT students on 17.02.2025.



Mr. G. Karthikeyan, Assistant Professor, Animal Husbandry, J.K.K. Munirajah College of Agricultural Sciences, Erode, delivered a guest lecture on "Importance of Poultry Meat in Meat Industry and Principles of Poultry Meat Processing" for FT students on 07.04.2025



Dr. S. Sivaranjani, Assistant Professor, Ganpat University, Gujarat, delivered a guest lecture on "Thermodynamic Description of Microbial Growth and Product Formation" for II and IV year FT students on 08.04.2025.

Workshops

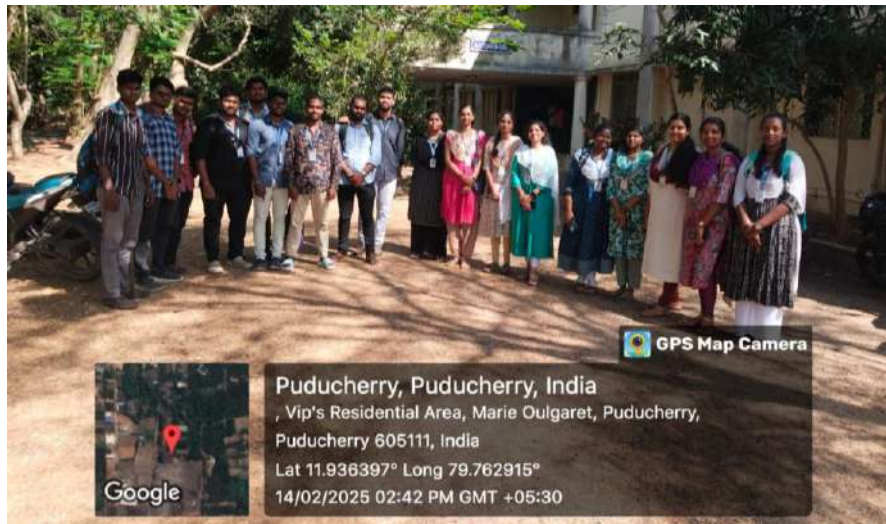


Dr. D. Tiroutchelvame delivered a workshop on "Heat Transfer and Mass Transfer in Food Processing" for FT students on 10.02.2025 to make students grasp fundamental concepts of heat and mass transfer in food systems.



Mrs. S. Reegana Begam, Entrepreneur, delivered a session on "Chemistry of Baking: Leavening, Gluten, and Dough Structure" for III Year FT students on 21.03.2025 to make students understand baking science and ingredient interactions.

Industrial/Institute Visits



Visit to the Rajiv Gandhi College of Veterinary and Animal Sciences was conducted for IV-year students on 14.02.2025 to provide insights into meat value-added product processing



Visit to Accord Hotel, Puducherry, was organized for III-year Food Technology students on 03.04.2025 to impart practical knowledge on food production, quality standards, food safety, and hotel kitchen operations



An industrial visit to Sri Krishna Rice Mill, Puducherry was arranged for Food Technology students on 02.05.2025 to help them gain insights into rice processing technologies, quality analysis, and storage techniques.

World Cancer Day



Cancer awareness session was conducted on account of World Cancer Day on 12.03.2025 for Food Technology students. The session was delivered by **Dr. K. Aswathy Raveendran, Assistant Professor, Department of Community Medicine, SMVMCH** was the resource person.

World Health Day



A session was conducted on **World Health Day (10.04.2025)** for **Food Technology students**, coordinated by **Ms. D. Bakyalakshmi, AP/FT**, with **Dr. T. Radhika, Assistant Professor, Food Technology, MVIT Puducherry**, as the resource person. The session focused on creating awareness about health, nutrition, and food safety in promoting community well-being.

Special Lectures on trending topics



Dr. T. Radhika delivered a Special Lecture on the topic **"Edible Vaccines and Immunity-Boosting Foods"** on 23.01.2025



Dr. D. Tirutchevams delivered a Special lecture **"Strategic Layout Planning For Enhanced Food Processing Productivity And Efficiency"** on 20.02.2025



Mr. Vimal, delivered a special lecture on the topic **"Space Food Technology: Feeding Future Astronauts"** on 20.02.2025



Mrs. S. Indumathi delivered a Special Lecture on **"Probiotics and Gut Microbiome Modulation"** on 26.03.2025



Dr. B. Baghya Nisha delivered special lecture in the topic **"Algae-Based Foods: The Future of Nutrition"** on 20.02.2025



Ms. D. Bakyalakshmi, delivered a special lecture on the topic **"Biodegradable Packaging: A Sustainable Alternative to Plastic in the Food Industry"** on 02.04.2025

IPR Awareness Programme



Dr. P. Jayekumar, Patent Consultant delivered IPR session titled "Future Trends in Intellectual Property" for II-year students on 22.01.2025 to make students understand the importance of intellectual property rights in food technology and research.

Research Methodology



Dr. R. Baghya Nisha conducted a research methodology workshop on “GraphPad Prism: A Tool for Data Analysis in Food Science Research” for III Year Food Technology students on 07.03.2025. The session aimed to help students grasp fundamental concepts of data analysis, interpretation, and graphical representation in food science research.

Alumni Connect Activities



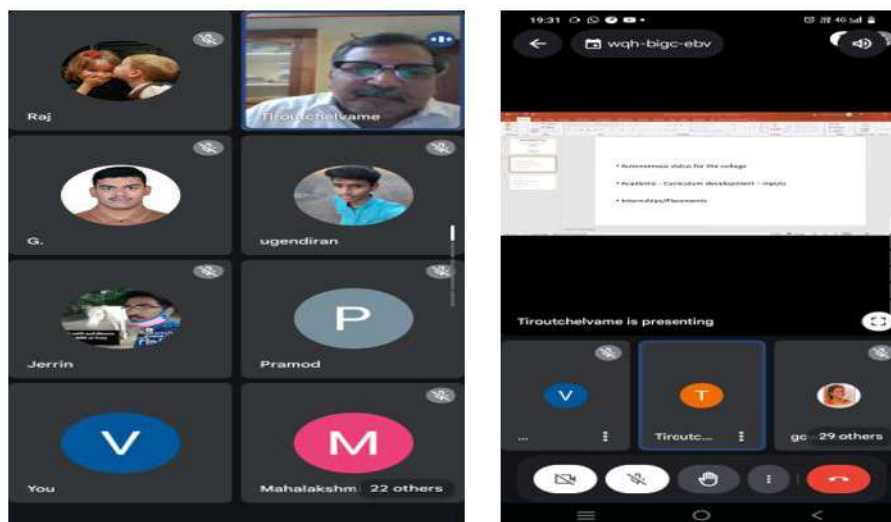
An interactive talk on "M.Tech Opportunities in Food Science and Technology" was delivered to FT students on 07.01.2025 by Ms. N. HariPriya, Quality Executive, Parikshan, Puducherry



Ms. R. Mala, Quality Analyst, Asian Beverages, Villupuram shared insights on "Diverse Careers in Food: From Production to Innovation" for FT students on 07.01.2025 to make students understand various career opportunities in the food industry.



Ms. Krishna, Baking Entrepreneur, Tiruvannamalai shared insights on "Experiences in the Food Industry: Lessons and Career Insights" for FT students on 17.03.2025.



An Online Alumni Meet was organized by the **2020–2024 batch students** of the Department of Food Technology on 21st March 2025. The event served as a platform to engage with alumni, gain insights into career opportunities, industry trends, and higher education pathways, fostering a strong connection between past and present students.

Career Guidance for the Students



Dr. R.Baghya Nisha, Assistant Professor, Department of Food Technology, MVIT, delivered a career guidance session on "Becoming a Patent Officer in Food Technology: A Career Guide" for FT students on 03.04.2025, to provide insights on career opportunities in the patent sector.



Mrs. S. Indumathi, Assistant Professor, Department of Food Technology, MVIT, delivered a career guidance session on "FSSAI Technical Officer & Junior Analyst Career Path: Insights and Guidance" for FT students on 04.04.2025

Entrepreneurship Programme



Mrs. Mithra Ravichandran, Proprietor of Maa Ilai, Organic Farming, Puducherry, delivered a session on "Food Processing Solutions: Expert Consultancy for Entrepreneurial Success" for III-year Food Technology students on 25.03.2025, focusing on entrepreneurial opportunities and value addition in food processing

Value Added Certification Course

1. Conducted Value added course on "Role of Traditional Foods in Nutritional Security" for the second year FT students during 27.01.2025 to 03.02.2025.
2. Conducted Value added course on "Artificial Intelligence for Advanced Food Processing" for the third year FT students during 24.02.2025 to 28.02.2025.
3. Conducted Value added Certification course on "Health Hazard at Critical Control Points-HACCP & Food Safety Training and Certification-FoSTaC" for the final year FT students 27.01.2025 to 03.02.2025.

Activities related to Professional Ethics



Mr.Rajbharath,HoD/AIML, delivered a session on "Managing Faculty-Student Relationships: Ethics and Boundaries" MVIT Staff members on 04.03.2025.



Mr.Ravichandran, AP/GE, delivered a session on "The Importance of Honesty and Accountability in Academic Pursuits" for IV Year FT students on 03.04.2025.

Professional development programs organized for teaching and non teaching staff



A Professional Development Programme on "Integrating Nutrition, Preservation, and Technology in Food Science" was organized for teaching faculties from 03.03.2025 to 07.03.2025 coordinated by Dr. R. Baghya Nisha, AP/FT



Professional Development Program for Non-Teaching Staff (17th–21st March 2025), Dr. D. Tiroutchelvame, HoD/FT, conducted a session on "Demonstration of Food Processing Equipment" on 19th March 2025, and Mrs. S. Indumathi, Assistant Professor, FT, conducted a "Hands-on Training on Jam Making" on 20th March 2025.

Faculty Activities

1. Dr. D.Tiroutchelvame, Associate Professor & HoDi/c completed two days training on Laboratory Management System on 15 & 16 April 2025 .
2. Dr. D.Tiroutchelvame, Associate Professor & HoDi/c published a paper on the title “SDG 15: Life on Land—Challenges in Sustainable Utilization and Conservation of Water Resources ”, Journal of Water Resource Engineering and Management April, 2025. DOI: 0.37591/JoWREM.
3. Dr. D.Tiroutchelvame, Associate Professor & HoDi/c attended PDP on "Integrating Nutrition, Preservation, and Technology in Food Science" organized by IQAC, MIT during 03.03.2025 to 07.03.2025.
4. Dr.R.Baghya Nisha, Assistant Professor attended PDP on "Integrating Nutrition, Preservation, and Technology in Food Science" organized by IQAC, MIT during 03.03.2025 to 07.03.2025.
5. Mrs.S.Indumathi, Assistant attended PDP on "Integrating Nutrition, Preservation, and Technology in Food Science" organized by IQAC, MIT during 03.03.2025 to 07.03.2025.
6. Dr.T.Radhika Assistant Professor attended PDP on "Integrating Nutrition, Preservation, and Technology in Food Science" organized by IQAC, MIT during 03.03.2025 to 07.03.2025.
7. Mr. Vimal, H attended PDP on "Integrating Nutrition, Preservation, and Technology in Food Science" organized by IQAC, MIT during 03.03.2025 to 07.03.2025.

Students Activities & Achievements

1. All the Final year B.Tech.(FT) students (2021-25 Batch) have completed certification programme on Food Safety Supervisor ; HACCP Internal Auditor Program ; ISO 22000:2018 Internal Auditor Program conducted by Food Safety & Standards Authority of India, Govt. of India; Mister Food safety, Cochin during 29th to 31st January 2025.
2. All the Final year B.Tech.(FT) students (2021-25 Batch) have completed certification programme on Laboratory Management System T Requirements-ISO 17025:2017; NABL accreditation Process and Food safety and Standards(Packaging) Regulation, 2018; Food safety and Standards(Labelling and Display) Regulation 2020, (Advertising & Claims) Regulation, 2018, Legal Metrology conducted by Quality Fusion India, Mumbai during 15-16 April 2025.
3. All the third year B.Tech.(FT) students (2022-26 Batch) have undergone industry internship for one month during June-July 2025 in various food industries.
4. Ms.GATHYAYANEY .S, second year FT student has completed Hazard Analysis Critical Control Points(HACCP) certification course.
5. Ms.SUMAIYA BANU A.M., second year FT student has completed Hazard Analysis Critical Control Points(HACCP) certification course.
6. Ms.APARAJITA.A., second year FT student has completed The Science of Food certification course.
7. Ms.AMSAVIRUTHIKA T., third year FT student has completed Food Packaging and Techniques certification course.
8. Ms. ARTHI DHANISHA.D and Ms.JHANHANI.S of final year FT students received consolation prize in the Project expo-SCIMIT-2025 organized by MIT on 28.02.2025.
9. Ms.SRIVARSHINI of 3rd year FT received Best Seller award in the MVIT Sandai conducted during 03-05 March 2025.
10. Mr. JAIPRADHAP .R, 2nd year FT student won 1st Prize in the Photography competition, Mitilence 2025 organized by MIT on 14.03.2025.

11. Mr. MADESH M, 3rd year FT student won 3rd Prize in the Photography competition, Mitilence 2025 organized by MIT on 14.03.2025.
12. Mr. SASIDHARAN C, 3rd year FT student won 3rd Prize in the Photography competition, Mitilence 2025 organized by MIT on 14.03.2025.
13. Ms.SRIVARSHINI of 3rd year FT won 1st Prize in the Connections competition, Mitilence 2025 organized by MIT on 14.03.2025.
14. Mr. MADESH M, 3rd year FT student won 1st Prize in the Connections competition, Mitilence 2025 organized by MIT on 14.03.2025.
15. Mr. SASIDHARAN C, 3rd year FT student won 1st Prize in the Connections competition, Mitilence 2025 organized by MIT on 14.03.2025.
16. Ms.SRIVARSHINI of 3rd year FT participated in the Sense and Guess competition, Mitilence 2025 organized by MIT on 14.03.2025.
17. Ms.MADESH M of 3rd year FT participated in the Sense and Guess competition, Mitilence 2025 organized by MIT on 14.03.2025.
18. Mr. SASIDHARAN C, 3rd year FT student won 1st Prize in the Digital Poster Presentation competition, Mitilence 2025 organized by MIT on 14.03.2025.
19. Ms. GATHYAYANEY .S, 2nd year FT student won 3rd Prize in the Digital Poster Presentation competition, Mitilence 2025 organized by MIT on 14.03.2025.
20. Ms. SUMAIYA BANU A.M., 2nd year FT student won 3rd Prize in the Digital Poster Presentation competition, Mitilence 2025 organized by MIT on 14.03.2025.