

Action Taken: 1

Quizzes were conducted in Internal Assessment or Quality Assessment.

10/17/22, 9:19 AM

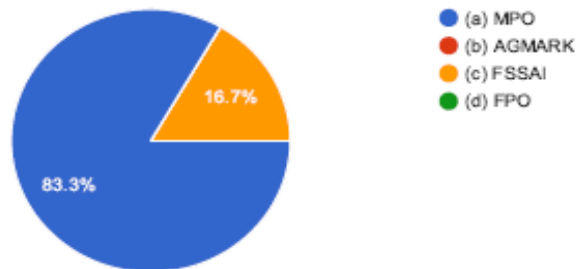
Nutraceuticals Quiz 1

Nutraceuticals Quiz 1

36 responses

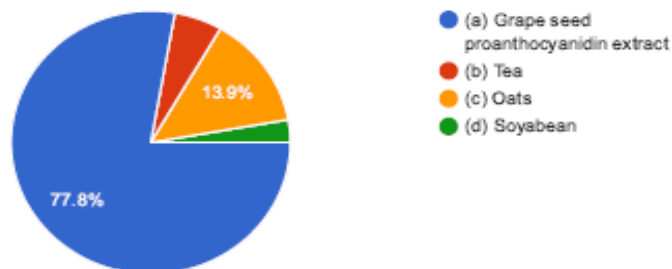
Which term relates to the quality of meat products manufactured for sale [Copy](#)

36 responses



The major metabolite identified as 3-Hydroxyphenylpropionic acid is present in the following nutraceutical [Copy](#)

36 responses



Ascorbic acid is an examples of Nutraceutical substance grouped by the following food source [Copy](#)

36 responses



Action Taken: 2

Students were instructed to take up the final semester project in the industries.



**THE VILLUPURAM DISTRICT CO-OPERATIVE MILK
PRODUCER'S UNION LTD.,
VILLUPURAM.**



CERTIFICATE

*This is to certify that **Mr.R.Joshua Prem Chandar (URK17FP108)**, studying in Karunya Institute of Technology, has completed **Main Project** during the period from 08.03.2021 to 06.04.2021 at the Villupuram District Co-operative Milk Producers' Union Ltd., Villupuram.*

During the period, he was very interested in earning knowledge and performed well and finished the Main Project successfully.

I sincerely appreciate his punctuality and interest and I wish all the best for her forth coming ventures.

Date: 26.07.2021

Place: Villupuram.


GENERAL MANAGER.
General Manager,
Villupuram District
Co-op Milk Producers' Union Ltd,
Villupuram-605 401.

Symega Food Ingredients Ltd,
No. XI 312 G, Synthite Taste Park,
Pancode, Near Kolenchery,
Emakulam District,
Kerala - 682 310, India
CIN : U51225KL2006PLC019598

SYMEGA

POSSIBILITIES
UNLIMITED

11.05.2021

TO WHOM IT MAY CONCERN

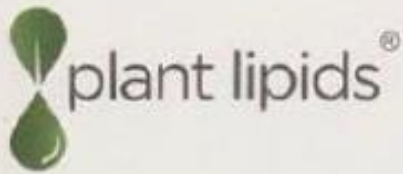
This is to certify that Mr. John K Joseph (URK17FP028), has successfully completed Internship Project on "Product Development and Standardization of Dehydrated Simmer Sauces" at SYMEGA Food Ingredients Ltd. from 04 January 2021 to 30 April 2021.

The performance of John during the period has been good and we wish him all the success in future.

Yours Truly,
For Symega Food Ingredients Ltd.,



Byju K Philip
HR Manager



14th June, 2019

CERTIFICATE

This is to certify that *Ms. Anupama K P*, B.Tech (Food Technology) student of **Karunya Institute of Technology & Science** has successfully undergone an Internship in Plant Lipids Private Ltd, Cochin from 13/05/2019 to 12/06/2019 as part of her curriculum.

During her association with our Company, she has been meticulous and sincere in her learning. She has maintained perfect discipline during the entire study period.

We wish her a bright future.

For Plant Lipids (P) Ltd,

Suresh Felix
Sr. Manager (HR & Administration)



Plant Lipids Private Limited U15495KL1979PTC003044

Kolenchery, Cochin - 682 311, India • www.plantlipids.com

T +91 484-284 4500/276 0395 • F +91 484-276 0689 • E info@plantlipids.com

Action Taken: 3

Career counselling was organized.

DEPARTMENT OF FOOD PROCESSING TECHNOLOGY

ORGANIZES A CAREER DEVELOPMENT WEBINAR SERIES

**SCOPE AND CAREER OPPORTUNITIES
IN FOOD TECHNOLOGY LECTURE - 2**

📅 09/08/2021 ⌚ 10:00 AM



Dr. Prabodh Shirish Halde

Head Regulatory Marico Ltd,
Past President AFST India

JOIN ZOOM MEETING:

Meeting ID: 997 1381 6242 | Passcode: 571891



Action Taken: 4

Industry conclave was conducted.



Karunya INSTITUTE OF TECHNOLOGY AND SCIENCES
(Declared as Deemed to be University under Sec. 3 of the UGC Act, 1956)
A CHRISTIAN MINORITY RESIDENTIAL INSTITUTION
AICTE Approved & NAAC Accredited
Karunya Nagar, Coimbatore - 641 114, Tamil Nadu, India

DEPARTMENT OF FOOD PROCESSING TECHNOLOGY

Industry - ready skill sets - The Whatsand Hows -

an

Industry - Academia Conclave - 2021

Convenor - Dr. K. Thangavel, Head, Department of FST

Co-convenor - Dr. T.V. Ranganathan, Professor, FST

COMMITTEE	STAFF INCHARGE
Programme Coordination	Dr. T.V. Ranganathan & Mr. Dayanand Peter
Prayer, Choir & MC	Dr. Emilin Renitta and Dr. R. Chandrakala
Guest Facilitation	Mr. Dayanand Peter, Mr. S. Haribhaskar (Placement Officer, CTP) & Mr. Charles Benny
Refreshments	Dr. Nagaraju, Dr. Shrikrishna S.N. & Mr. D. Selwyn
Photography, Video Presentation, Banner & Invitation	Dr. Arunkumar S.H. Dr. Appasamandri & Mr. Sathiaboobesh
Stage Arrangement	Dr. S. Gobikrishnan & Ms. Leonard Shruti A.
Time Management (Scheduling of events)	Dr. Freeda Blessie R & Dr. M.M. Pragalyasree
Crowd Management	Dr. Wasiya, Dr. K. Vijayalakshmi and Mr. Isaac Bruwer Kumar
Department Visit Coordinator	Dr. Rituja Upadhyay & Dr. Ivan Wilson
Rapporteurs	Dr. S. Gobikrishnan & Dr. Sumit S. Pathak

[Handwritten Signature]
11/12/21
MoD.



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DEPARTMENT OF FOOD PROCESSING TECHNOLOGY

Industry Conclave- 2021

Date - 15th December 2021

Programme Schedule

Time	Details
9.20 am to 9.30 am	Prayer
9.30 am to 10.00 am	Dr. T.S.R. Murali, Founder, CEO, Urjita Food Business Consultants, Gurgaon (<i>Online</i>)
10.00 am - 10.30 am	Mr. C.G. Sivasubramanian, VP - Innovations, Olam Food Ingredients, Chicago (<i>Online</i>)
10.30 am - 11.00 am	Mr. Arun Viswanathan S.K., Founder, Chitra'm Craft Chocolates and Infusions Caf�, Coimbatore (<i>In person</i>)
Tea Break	
11.15 am - 11.45 am	Mr. Selvakumar, CEO - Vilfresh Agro, Coimbatore (<i>In person</i>)
11.45 am - 12.15 pm	Mr. Neethi Selvan, MD - Aroma Sri Mahalakshmi Dairy Pvt. Ltd., Coimbatore (<i>In person</i>)
Tea Break	
2.00 pm - 3.00 pm	Mr. V.V. Krishnan, Chief Technical Officer, SKM Egg Products Exports India Ltd., Erode (<i>In person</i>)
3.00 pm - 3.30 p.m.	Dr. Bency Antony Kathayat, Senior Manager, QA & Rand D, Amul, Anand, Gujarat (<i>Online</i>)
Tea Break	
3.45 p.m. - 4.15 p.m.	Dr. K.C. Baby - VP - CVJ Creative Centre, Synthite Industries Ltd, Kochi (<i>Online</i>)
4.15 p.m. - 4.45 p.m.	Mr. Atul Chinchmalatpure, Sr. Director, Vista Processed Foods Pvt. Ltd., Mumbai (<i>Online</i>)
4.45 - 4.55 p.m.	Concluding remarks and Vote of Thanks

[Handwritten Signature]
14/11/21
HOD

ACTION TAKEN REPORT 2020-21

The stakeholders have appraised the updated course contents, knowledge of the students, willingness towards continuous learning, communication skills, satisfactory level of response from the Institution, etc. The action taken report on the following feedback is mentioned here.

Sl. No.	Feedback	Action taken
1	Employers suggested to train students on technical knowledge on soft skills.	Quizzes were conducted in Internal assessment or Quality assessment.
2	Parents requested to provide more industrial exposure.	Students were instructed to take up the final semester project in the industries.
3	Students suggested that they needed suggestion and advice on upcoming trends in food industry, research domains and higher studies opportunities and entrepreneurship related skills.	Career counselling was organized.
4	Alumni suggested that focus needs to be given for topics how food industry works.	Industry conclave was conducted.