NATIONAL BOARD OF ACCREDITATION

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

Program Name : Food Processing and Engineering	**Discipline**: Engineering & Technology
Level : Under Graduate	**Tier**: 1
Application No: 11118	**Date of Submission**: 13-11-2025

PART A- Profile of the Institute

A1.Name of the Institute: KARUNYA INSTITUTE OF TECHNOLOGY AND SCIENCES	
Year of Establishment : 1986/1990	Location of the Institute: Coimbatore
A2. Institute Address:KARUNYA NAGAR	
City:--Select--	State:Tamil Nadu
Pin Code:641114	Website:www.karunya.edu
Email:KU@KARUNYA.EDU	Phone No(with STD Code):0422-2614310
A3. Name and Address of the Affiliating University (if any):	
Name of the University : NIL	City:
State :	Pin Code: 0
A4. Type of the Institution: Deemed University	
A5. Ownership Status: Self financing	

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

- No. of UG programs: **15**
- No. of PG programs: **13**

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	PG	Advanced Manufacturing Technology	2015	2023	Mechanical Engineering
2	Engineering & Technology	UG	Aerospace Engineering	2009	--	Aerospace Engineering
3	Engineering & Technology	PG	Aerospace Engineering	2019	--	Aerospace Engineering
4	Engineering & Technology	UG	Artificial Intelligence and Data Science	2020	--	Data Science and Cyber Security
5	Engineering & Technology	UG	Biomedical Engineering	2014	--	Biomedical Engineering
6	Engineering & Technology	PG	Biomedical Instrumentation	2017	--	Biomedical Engineering
7	Engineering & Technology	UG	Biotechnology	2005	--	Biotechnology
8	Engineering & Technology	PG	Biotechnology	2007	--	Biotechnology
9	Engineering & Technology	UG	Civil Engineering	1986	--	Civil Engineering
10	Engineering & Technology	PG	Communication Systems	2009	2022	Electronics and Communication Engineering
11	Engineering & Technology	UG	Computer Engineering	2020	--	Data Science and Cyber Security
12	Engineering & Technology	PG	Computer Science and Engineering	2002	--	Computer Science and Engineering
13	Engineering & Technology	UG	Computer Science and Engineering	1994	--	Computer Science and Engineering

14	Engineering & Technology	UG	Computer Science and Engineering (Artificial Intelligence & Machine Learning)	2021	--	Artificial Intelligence and Machine Learning
15	Engineering & Technology	UG	Computer Science and Engineering (Artificial Intelligence)	2021	--	Artificial Intelligence and Machine Learning
16	Engineering & Technology	PG	Cyber Security	2019	--	Computer Science and Engineering
17	Engineering & Technology	UG	Electrical & Electronics Engineering	1994	--	Electrical and Electronics Engineering
18	Engineering & Technology	UG	Electronics & Communication Engineering	1986	--	Electronics and Communication Engineering
19	Engineering & Technology	UG	Electronics & Computer Engineering	2021	--	Electronics and Communication Engineering
20	Engineering & Technology	UG	Food Processing and Engineering	2005	--	Food Processing Technology
21	Engineering & Technology	PG	Food Processing and Engineering	2008	--	Food Processing Technology
22	Engineering & Technology	PG	Integrated Water Resources Management	2009	--	Civil Engineering
23	Engineering & Technology	UG	Mechanical Engineering	1986	--	Mechanical Engineering
24	Engineering & Technology	PG	Robotics & Automation	2020	--	Robotics Engineering
25	Engineering & Technology	UG	Robotics and Automation	2018	--	Robotics Engineering
26	Engineering & Technology	PG	Structural Engineering	1996	--	Civil Engineering
27	Engineering & Technology	PG	VLSI Design	2004	--	Electronics and Communication Engineering
28	Management	PG	Master of Business Administration	1994	--	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 Processing Technology	No	Food Processing and 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 ARROVAL DETAILS
1	Food Processing and Engineering	UG	2005 / --	66	Yes	2015	60	2015	AICTE

Sanctioned Intake for Last Five Years for the Food Processing and Engineering	
Academic Year	**Sanctioned Intake**
2025-26	60
2024-25	60
2023-24	60
2022-23	60
2021-22	120
2020-21	120

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. K. Thangavel
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	120	120
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	42	40	36	42	51	86	85
N2=Number of students admitted in 2nd year in the same batch via lateral entry including leftover seats	0	0	0	0	0	0	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	0	0
Total number of students admitted in the program (N1 + N2 + N3 + N4) - excluding those admitted through multiple entry and exit points.	42	40	36	42	51	86	85

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	42	0	70.00
2024-25 (CAYm1)	60	40	0	66.67
2023-24 (CAYm2)	60	36	0	60.00

Average [(ER1 + ER2 + ER3) / 3] = 65.56≡ 11.00

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	120.00	120.00
B=No. of students who graduated from the program in the stipulated course duration	49.00	81.00	83.00
Success Rate (SR)= (B/A) * 100	81.67	67.50	69.17

Average SR of three batches ((SR_1+ SR_2+ SR_3)/3): 72.78

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)	6.76	6.98	7.02
Y=Total no. of successful students	40.00	36.00	41.00
Z=Total no. of students appeared in the examination	40.00	36.00	42.00
API [X*(Y/Z)]	6.76	6.98	6.85

Average API[(AP1+AP2+AP3)/3] : 6.86

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)	7.03	7.02	6.92
Y=Total no. of successful students	34.00	41.00	50.00
Z=Total no. of students appeared in the examination	36.00	41.00	51.00
API [X * (Y/Z)]	6.64	7.02	6.78

Average API [(AP1 + AP2 + AP3)/3] : 6.81

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)	6.98	6.98	6.92
Y=Total no. of successful students	41.00	49.00	83.00
Z=Total no. of students appeared in the examination	41.00	50.00	85.00
API [X*(Y/Z)]:	6.98	6.84	6.76

Average API [(AP1 + AP2 + AP3)/3] : 6.86

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	120.00	120.00
X=No. of students placed	30.00	56.00	48.00
Y=No. of students admitted to higher studies	3.00	14.00	23.00
Z= No. of students taking up entrepreneurship	0.00	2.00	1.00
Placement Index(P) = (((X + Y + Z)/FS) * 100):	55.00	60.00	60.00

Average Placement Index = (P_1 + P_2 + P_3)/3: 58.33 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)	Cu As (Y
1	Dr. T.V. Ranganathan	XXXXXXX40H	M.Tech and Ph.D.	University of Mumbai	Food Technology	10/06/2005	20.5	Assistant Professor	Professor	20/12/2011	Regular	Ye
2	Dr. R. Emilin Renitta	XXXXXXX44A	M.Sc. and PhD	Manonmaniam Sundaranar University	Microbiology	04/12/2006	18.11	Lecturer	Associate Professor	01/12/2020	Regular	Ye
3	Dr. S. Gobikrishnan	XXXXXXX89P	M.Tech and Ph.D.	Chonnam National University	Chemical Engineering	06/03/2008	17.8	Lecturer	Assistant Professor		Regular	Ye
4	Dr. M.M. Pragalyaashree	XXXXXXX92D	M.Tech and Ph.D.	Tamil Nadu Agricultural University	Agricultural Processing and Food Engineering	14/07/2016	9.3	Assistant Professor	Assistant Professor		Regular	Ye
5	Dr. Freeda Blessie R	XXXXXXX18L	M.Tech and Ph.D.	Tamil Nadu Agricultural University	Agricultural Process Engineering	28/07/2020	5.3	Assistant Professor	Assistant Professor		Regular	Ye
6	Dr. Wasiya Farzana	XXXXXXX86F	M.Tech and Ph.D.	Indira Gandhi Agricultural University	Agricultural Processing and Food Engineering	01/09/2021	4.2	Assistant Professor	Assistant Professor		Regular	Ye
7	Mr. Dayanand Peter	XXXXXXX38M	M.Tech	Allahabad Agricultural Institute - Deemed University	Agricultural Processing and Food Engineering	22/06/2007	18.4	Assistant Professor	Assistant Professor		Regular	Ye
8	Dr. Arun Kumar H S	XXXXXXX90M	M.Tech and Ph.D.	Indian Agricultural Research Institute (IARI), New Delhi	Agricultural Processing and Food Engineering	16/08/2021	4.2	Assistant Professor	Assistant Professor		Regular	Ye
9	Dr. Asha Monica A	XXXXXXX87J	M.Tech and Ph.D.	Tamil Nadu Agricultural University	Post Harvesting Engineering	29/06/2018	7.4	Assistant Professor	Assistant Professor		Regular	Ye
10	Dr. Sumit Sudhir Pathak	XXXXXXX06D	M.Tech and Ph.D.	National Institute of Technology, Rourkela, Odisha	Food Process Engineering	20/09/2021	4.1	Assistant Professor	Assistant Professor		Regular	Ye
11	Dr. Vijayalakshmi Kovuru	XXXXXXX49A	M.Sc. and PhD	Sri Padmavati Mahila Visvavidyalayam, Tirupathi	Food and Nutritional Sciences	21/09/2021	4.1	Assistant Professor	Assistant Professor		Regular	Ye
12	Dr. Ivan Wilson	XXXXXXX29R	M.Tech and Ph.D.	Sam Higginbottom University of Agriculture, Technology and Sciences	Food Science and Technology	27/09/2021	4.1	Assistant Professor	Assistant Professor		Regular	Ye

13	Dr. Veena Paul	XXXXXXX97M	M.Sc. and PhD	Banaras Hindu University	Food Science and Technology	10/07/2023	2.4	Assistant Professor	Assistant Professor		Regular	Ye
14	Er. R. Immanuel	XXXXXXX54C	M.Tech	Karunya Institute of technology and sciences	Food Processing and Engineering	01/08/2023	2.3	Assistant Professor	Assistant Professor		Regular	Ye
15	Er. R. Joshua Prem Chandar	XXXXXXX20D	M.Tech	Karunya Institute of technology and sciences	Food Processing and Engineering	01/08/2023	2.3	Assistant Professor	Assistant Professor		Regular	Ye
16	Mr. Shashi Kumar C	XXXXXXX57E	M.Tech	Indian Institue of Techology Guwahati Assam	Packaging and Storage of food Grains	10/07/2025	0.4	Assistant Professor	Assistant Professor		Regular	Ye
17	Dr. K. Thangavel	XXXXXXX17A	Ph.D	Tamil Nadu Agricultural University	Agricultural Processing	16/12/2019	5.10	Professor	Professor	16/12/2019	Regular	Ye
18	Dr. Rituja Upadhyay	XXXXXXX50E	Ph.D	Indian Institute of Technology Mumbai,	Food Technology	15/04/2021	4.1	Associate Professor	Associate Professor	15/04/2021	Regular	No
19	Dr. Nagaraj	XXXXXXX60J	Ph.D	Jawaharlal Nehru Krishi Vishwa Vidyalaya Jabalpur, Madhya Pradhesh,	Processing and Food Engineering	06/09/2021	1.9	Assistant Professor	Assistant Professor		Regular	No
20	Dr. Mohan Naik	XXXXXXX60F	Ph.D	Tamil Nadu Agricultural University, Coimbatore,	Food Processing Technology	04/01/2022	1.5	Assistant Professor	Assistant Professor		Regular	No
21	Dr. Manoj	XXXXXXX74P	Ph.D	Tamil Nadu Agricultural University, Coimbatore,	Food Process Engineering	02/06/2022	3.1	Assistant Professor	Assistant Professor		Regular	No
22	Er. Leonard Shruti	XXXXXXX20F	M.Tech	Karunya Institute of technology and sciences	Food Processing and Engineering	01/09/2021	3.3	Assistant Professor	Assistant Professor		Regular	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 Department1

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

Description	CAY(2025-26)	CAYm1 (2024-25)	CAYm2 (2023-24)
UG1.B	60	60	61
UG1.C	60	61	120

Description	CAY(2025-26)	CAYm1 (2024-25)	CAYm2 (2023-24)
UG1.D	61	120	120
UG1: Food Processing and Engineering	**181**	**241**	**301**
PG1.A	20	20	20
PG1.B	20	20	20
PG1: Food Processing and Engineering	**40**	**40**	**40**
DS=Total no. of students in all UG and PG programs in the Department	221	281	341
AS=Total no. of students of all UG and PG programs in allied departments	0	0	0
S=Total no. of students in the Department (DS) and allied departments (AS)	**S1=** 221	**S2=** 281	**S3=** 341
DF=Total no. of faculty members in the Department	14	15	16
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=** 14	**F2=** 15	**F3=** 16
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= 15.79**	**SFR2= 18.73**	**SFR3= 21.31**
Average SFR for 3 years	**SFR= 18.61**		

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 x [(10X + 4Y) / RF)]
2025-26(CAY)	13	4	11.00	33.18
2024-25(CAYm1)	15	3	14.00	28.93
2023-24(CAYm2)	15	4	17.00	24.41

C4. Faculty Cadre Proportion

- Faculty Cadre Proportion is 1(RF1): 2(RF2): 6(RF3)
- RF1= No. of Professors required = 1/9 * 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 * 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 * 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	2.00	2.00	0.00	7.00	12.00
2024-25	1.00	2.00	3.00	1.00	9.00	12.00
2023-24	1.00	2.00	3.00	1.00	11.00	13.00
Average	RF1=1.00	AF1=2.00	RF2=2.67	AF2=0.67	RF2=9.00	AF2=12.33

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)

(CAYm2)

(CAYm3)

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	29	16	8
2	No. of peer reviewed conference papers published	5	2	3
3	No. of books/book chapters published	6	6	5

C7. Sponsored Research Project

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

(CAYm1)

(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
Dr. Sumit Sudhir Pathak		Food Processing Technology	Design and Development of Multipurpose Cryogenic Processing Line for Leafy Medicinal Herbs	ANRF, (SERB,) DST	3 years	28.62
						Amount received (Rs.):28.62

(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
Dr. Rituja Upadhyay	Dr. Wasiya Farzana	Food Processing Technology	Women Entrepreneurship Development Programme	WEDP, DST	1 month	2.00
						Amount received (Rs.):2.00

Total Amount (Lacs) Received for the Past 3 Years: 30.62

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. Veena Paul		Food Processing Technology	Extraction of Papain	Senthil Papain	12/07/24	0.01
Dr. Veena Paul		Food Processing Technology	Characterization of Food grade polymer	Symbiosis Centre for Nanoscience and Nanotechnology	15/10/24	0.01
Dr. Veena Paul	Ms. Varnitha	Food Processing Technology	Characterization of Food grade polymer	Symbiosis Centre for Nanoscience and Nanotechnology	15/10/24	0.01
Dr. Veena Paul	Ms. S. Jenisha	Food Processing Technology	Studies on morphological properties of polymers	Nehru Institute of Engineering and Technology	10/05/25	0.05
Dr. Veena Paul	Mrs. Lakshmi Priya	Food Processing Technology	Synthesis and evaluation of smart polymer hydrogel based-on polyacrylic acid guar gum for dye adsorption	Ramakrishna Mission Vidyalaya	23/06/25	0.02
Dr. S. Gobikrishnan		Food Processing Technology	Drying studies of vegetables	Kriya Greens	20.07.2024	0.04
Dr. S. Gobikrishnan		Food Processing Technology	Drying studies of vegetables	Amudhan Food Tech	16.07.2024	0.06
Dr. S. Gobikrishnan		Food Processing Technology	MAP storage studies of leafy vegetables	Esandhai Pvt Ltd	09.04.2025	0.08
Dr. S. Gobikrishnan		Food Processing Technology	MAP storage studies of leafy vegetables	Esandhai Pvt Ltd	13.06.2025	0.06
Dr. T.V. Ranganathan	Mr. John Sarjent Raj J	Food Processing Technology	Studies on preservation of fresh cut moringa	Esandhai Pvt Ltd	10.12.2024	0.88
						Amount received (Rs.):1.22

(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
Dr. S. Gobikrishnan	Registrar	Food Processing Technology	Drying characteristics of Food products	Avinashilingam Institute of Home Sciences	27.06.2024	0.02
Dr. S. Gobikrishnan	Registrar	Food Processing Technology	Drying characteristics of Food products	Avinashilingam Institute of Home Sciences	26.06.2024	0.03
Dr. S. Gobikrishnan	Mrs.Rajamani	Food Processing Technology	Drying characteristics of tubers	Individual consultancy	13.06.2024	0.03
Dr. S. Gobikrishnan	Mrs.Rajamani	Food Processing Technology	Drying characteristics of Food products	Individual consultancy	16.05.2024	0.03
Dr. S. Gobikrishnan	Mohana Prakash	Food Processing Technology	Drying characteristics of Food products	Individual consultancy	16.05.2024	0.01
Dr. S. Gobikrishnan		Food Processing Technology	Drying characteristics of Food products	Kriyagreens	15.05.2024	0.03
Dr. S. Gobikrishnan	Mr.Gokul Krishna,	Food Processing Technology	Drying characteristics of raw banana	Flavingred Products and Services.Pvt.Ltd	02.05.2024	0.02
Dr. S. Gobikrishnan	Leya Sarah Jacob - Karunya	Food Processing Technology	Size reduction of dried raw banana	Individual consultancy	23.03.2024	0.00
Dr. S. Gobikrishnan	Mr.Alphonse Vimal Jose	Food Processing Technology	Size reduction of dried raw banana	Individual consultancy	06.03.2024	0.00
Dr. S. Gobikrishnan	Mr.AshokNarayanan	Food Processing Technology	Packacging studies of corn	Individual consultancy	26.10.2023	0.01
Dr. S. Gobikrishnan		Food Processing Technology	Drying of Vegetables	Flavingred Products	13.10.2023	0.02
Dr. S. Gobikrishnan		Food Processing Technology	Modification of starch	Angel starch and Food Pvt Ltd	13.10.2023	0.05
Dr. S. Gobikrishnan	Mr.Gokul Krishna,	Food Processing Technology	Drying of Vegetables	Flavingred Products and Services.Pvt.Ltd	04.09.2023	0.01
Dr. S. Gobikrishnan	The Director	Food Processing Technology	Packacging studies of seeds	Seed Centre, TNAU, CBE	31.08.2023	0.02
Dr. S. Gobikrishnan	The Director	Food Processing Technology	Packacging studies of seeds	Seed Centre, TNAU, CBE	17.08.2023	0.01
Dr. S. Gobikrishnan	Punithavathi	Food Processing Technology	Packacging studies of food products	TNAU CBE	11.08.2023	0.00
Dr. S. Gobikrishnan		Food Processing Technology	Formulation of Pet Foods	Birchwood Pets LLP	27.07.2023	0.23
Dr. Veena Paul	Ms. E P Punnya	Food Processing Technology	Lyophilization of extract for wound healing	Individual consultancy	29.02.2024	0.02
Dr. Veena Paul	Ms. Magdalin	Food Processing Technology	Lyophilization of nanoparticles	Individual consultancy	21.03.2024	0.02
Dr. Veena Paul	Mr. Arun	Food Processing Technology	Lyophilization of nanoparticles	Prime College of Pharmacy	25.03.2024	0.02
						Amount received (Rs.):0.58

(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
Dr. S. Gobikrishnan		Food Processing Technology	Pet food formulation	Birchwood pets LLB	10.06.2022	0.07
Dr. T.V.Ranganathan	Achyuth kumar	Food Processing Technology	Drying of herbs	Individual Consultancy	21.07.2022	0.03
Dr. S. Gobikrishnan		Food Processing Technology	Pet food formulation	Birchwood pets LLB	06.10.2022	0.07
Dr. S. Gobikrishnan		Food Processing Technology	Pet food formulation	Birchwood pets LLB	07.10.2022	0.21
Dr. S. Gobikrishnan	Mr sharvin George	Food Processing Technology	Formulation of Extruded snacks	Kalasalingam Academy of Research and Education	24.02.2023	0.03
Dr. S. Gobikrishnan		Food Processing Technology	Pet food formulation	Birchwood pets LLB	25.02.2023	0.14
Dr. Rituja Upadhyay	Ms P Shree Devi	Food Processing Technology	Millet based Pasta making	Nehru Arts and science college	02.03.2023	0.01
Dr. S. Gobikrishnan		Food Processing Technology	Pet food formulation	Birchwood pets LLB	06.03.2023	0.09
						Amount received (Rs.):0.65

Total amount (Lacs) received for the past 3 years: 2.45

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)

Faculty name	Project title/ Support for Activity	Duration of the project	Amount(Lacs) i.e. 15,25,000=15.25	Amount Utilized(Lacs) i.e. 15,25,000=15.25	Outcomes of the project
Mr R Immanuel	Contamination detection in liquid foods using ultrasonic sensors by noninvasive technique	6 months	0.20	0.20	NIL
Mr Joshua Prem Chander	Development of a drying system based on the internet of things for monitoring and managing food	6 months	0.12	0.12	NIL
Dr Emilin Renitta	Development of biosensors for the detection of aflatoxin in dry Fruits and nuts	6 months	0.08	0.08	NIL
Dr. Rituja Upadhyay	Fermented honey (Mead)	6 months	0.07	0.07	NIL
Dr. Rituja Upadhyay	Modernizing the Production and Commercialization of Kalari (A Traditional Himalayan Cheese)	6 months	0.04	0.04	NIL
Dr. H.S. Arun Kumar	Design and Development of Exocarp Removal Machine for Field Beans	6 months	0.07	0.07	NIL
Dr. Gobikrishnan	Design And Development Of Plug Flow Reactor For The Sterilization Of Grape Juice	6 months	0.08	0.08	NIL
			Amount received (Rs.): 0.66		

(CAYm2)

Faculty name	Project title/ Support for Activity	Duration of the project	Amount(Lacs) i.e. 15,25,000=15.25	Amount Utilized(Lacs) i.e. 15,25,000=15.25	Outcomes of the project
Dr T V Ranganthan	Minimal Processing of Brinjal	6 months	0.08	0.08	NIL
Dr T V Ranganthan	Development Of Value Added Product from Brewers Spent	6 months	0.09	0.09	NIL
Dr. Emilin Renitta	Development Of Nano Sensor for In Situ Detection of Formalin in Fish	6 months	0.01	0.01	NIL
Dr. M. M. Pragyalashree	Peel To Sip Harnessing Fruit Peel for Developing Edible Straws	6 months	0.05	0.05	NIL
Dr. Freeda Bleesie	Development Of Hybrid Biodegradable Ph Indicator Film Using Nano Chitosan and Betalins	6 months	0.10	0.10	NIL
Dr. Sumit Sudhir Pathak	Synthesis Of Cellulose Nano Particles from Spent Grain	6 months	0.10	0.10	NIL
Dr. Sumit Sudhir Pathak	Optimizing Processing Parameters for Production of Soursop Powder by Freeze and Foam Mat Drying	6 months	0.10	0.10	NIL
Dr. Veena Paul	Development Of Gluten Free Pasta in Incorporated with Watermelon Rind	6 months	0.10	0.10	NIL
			Amount received (Rs.): 0.63		

(CAYm3)

Faculty name	Project title/ Support for Activity	Duration of the project	Amount(Lacs) i.e. 15,25,000=15.25	Amount Utilized(Lacs) i.e. 15,25,000=15.25	Outcomes of the project
Dr. Sumit Sudhir Pathak	Process optimization for extraction of anthocyanins from Indian black berry skin waste	6 months	0.15	0.15	NIL
Dr. Manoj D	Development of IoT based sensing system for real time monitoring of fish quality	6 months	0.14	0.14	NIL
Dr. Wasiya Farzana	Encapsulation of Lauric Acid from Virgin coconut oil	6 months	0.15	0.15	Paper publication
Dr. M Nagaraju	Development of active biodegradable packaging film from pomogranate peel	6 months	0.15	0.15	NIL
Dr. G Mohan naik	Development and characterization of prosomillet starch sweet based active packaging film	6 months	0.15	0.15	NIL
Dr. Arun Kumar H S	Development of nutrient rich edible cutlery using millets	6 months	0.15	0.15	NIL
Er. A. Leonard Shruthi	Development of immunity boosting effervescent tablets	6 months	0.15	0.15	NIL
			Amount received (Rs.): 1.04		

Total amount (Lacs) received for the past 3 years : 2.33

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	Chemical Engineering Lab	30	Bollman Extractor Shell Tube heat exchanger Plate type heat	12 hours	Mr. C. Edwin F	Lab Technicia	B.Tech Agricul

2	Food Analysis Lab	30	HPLC UV Visible Spectrophotometer Lyophiliser Muffle furnace	24 hours	Mr. Sathia Bo	Lab Technicia	Diploma in Me
3	Research and Development (R&D) Lab	30	Twin Screw Extruder Twin Screw Extruder Retort Processing unit Fluid	24 Hours	Mr. D. Selwyn	Lab Technicia	Diploma in Ele
4	Grain Processing Lab	30	Engleberg Huller LSU dryer Destoner Mini Dhal Mill Rubber roll	12 hours	Mr. C. Edwin F	Lab Technicia	B.Tech Agricul
5	Food Processing and Training Centre	30	Screw type pulper Electric baking oven Oven toaster Griller Batch	12 hours	Mrs. Shirley Si	Lab Technicia	B.Tech Food F
6	Food Engineering and Packaging lab	30	Cobb Tester Paper Thickness Tester Fruit Penetrometer Bomb	9 Hours	Mrs. Shirley Si	Lab Technicia	B.Tech Food F
7	IOT Lab	15	Computers Sensors	2 Hours	Mr. D. Selwyn	Lab Technicia	Diploma in Ele

D2. Safety Measures in Laboratories

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

Sr. No	Laboratory Name	Safety Measures
1	R & D Lab	• Safety rules are displayed and students are instructed to comply. • Contact information of the Lab in-charge, technician and emergency contact numbers are also displayed at the entrance of the lab. • Safety essentials such as first aid boxes and fire extinguishers are available in the laboratory. • Students are mandated to wear lab apron, gloves, head cover and face masks as per laboratory protocol. • Qualified technicians and faculty instruct, support and supervise students while operating the equipment during laboratory sessions. • Break downs are identified and the equipment is serviced at the earliest. • Good hygienic practices and proper housekeeping are followed to maintain the cleanliness and hygiene of equipment, worktables and the process floor.
2	Food Processing and Training Centre	• Safety rules and FSSAI regulations are displayed and students/trainees are instructed to comply. • Contact information of the Lab in-charge, technician and emergency contact numbers are also displayed at the entrance of the lab. • Safety essentials such as first aid boxes and fire extinguishers are available in the laboratory. • Students are mandated to wear lab apron, gloves, head cover and face masks as per laboratory protocol and good laboratory practices. • Qualified technicians and faculty instruct, support and supervise students while operating the equipment during laboratory session. • Break downs are identified and the equipments are serviced at the earliest. • Good hygienic practices and proper housekeeping are followed to maintain the cleanliness and hygiene of equipment, work tables and the process floor. • Separate storage rooms are available for storage of food ingredients and utensils used in production. • Refrigeration unit is provided for perishables.
3	Grain Processing Lab	• Safety rules are displayed and students are instructed to comply. • Contact information of the Lab in-charge, technician and emergency contact numbers are also displayed at the entrance of the lab. • Safety essentials such as first aid box and fire extinguishers are available in the laboratory. • Qualified technicians and faculty instruct, support and supervise students while operating the equipment during laboratory session. • Break downs are identified and the equipment are serviced at the earliest. • Good hygienic practices and housekeeping are followed to maintain cleanliness and hygiene of equipment and work floor.
4	Chemical Engineering Lab	• Safety rules are displayed and students are instructed to comply. • Contact information of the Lab in-charge, technician and emergency contact numbers are also displayed at the entrance of the lab. • Safety essentials such as first aid box and fire extinguishers are available in the laboratory. • Students are mandated to wear lab apron and water-resistant shoes as per laboratory safety protocol. • Qualified technicians and faculty instruct, support and supervise students while operating the equipment during laboratory session. • Break downs are identified and the equipments are serviced at the earliest. • Good hygienic practices and housekeeping are followed to maintain cleanliness and hygiene of equipments and worktables.

5	Food Analysis Lab	• Safety rules are displayed and students are instructed to comply. • Contact information of the Lab in-charge, technician and emergency contact numbers are also displayed at the entrance of the lab. • Safety essentials such as first aid box and fire extinguishers are available in the laboratory. • Students are mandated to wear lab apron, gloves, head cover and face masks as per laboratory protocol. • Qualified technicians and faculty instruct, support and supervise students while operating the instrument during laboratory session. • Break downs are identified and the instruments are serviced at the earliest. • Good hygienic practices and housekeeping are followed to maintain cleanliness and hygiene of instruments and work area. • Laboratory mandates the use of dispensers for the safe handling of chemicals and reagents. • Fume hood is installed to ensure protection of the students from hazardous chemicals. • The laboratory mandates the use of water bath while heating solvents and ensures recovery of the solvents.
6	Food Engineering and Packaging Lab	• Safety rules are displayed and students are instructed to comply. • Contact information of the Lab in-charge, technician and emergency contact numbers are also displayed at the entrance of the lab. • Safety essentials such as first aid box and fire extinguishers are available in the laboratory. • Students are mandated to wear lab apron and water-resistant shoes as per laboratory safety protocol. • Qualified technicians and faculty instruct, support and supervise students while operating the instrument during laboratory session. • Break downs are identified and the instruments are serviced at the earliest. • Good hygienic practices and housekeeping are followed to maintain cleanliness and hygiene of instruments and work area.
7	IOT Lab	• Safety rules are displayed and students are instructed to comply. • Contact information of the Lab in-charge, technician and emergency contact numbers are also displayed at the entrance of the lab. • Safety essentials such as first aid box and fire extinguishers are available in the laboratory. • Avoid handling electrical circuits with wet hands (food labs often involve moisture). • Keep liquids away from electronics. • Use grounded outlets and surge protectors. • Disconnect power before assembling or modifying circuits. • Calibrate sensors before use. • Avoid over-heating modules (keep ventilation for Wi-Fi/Bluetooth boards). • Handle sharp probes (temperature probes, pH electrodes) carefully. • Check for damaged cables or exposed wires. • Use low-voltage systems (5V/12V) whenever possible.

D3. Project Laboratory/Research Laboratory

The department provides adequate laboratory facilities to support student projects,research,innovation, and startups.

Table No. 7.5.1: List of project laboratory/research laboratory /Centre of Excellence.

S.No	Name of the Laboratory
1.	Food Processing and Training Centre (**FPTC)**
2.	Research & Development (R&D) Lab
3.	Karunya Food Quality Testing (NABL) Lab

Table No. 7.5.2: Specialized Equipments in FPTC Lab

S. No	Specialized Equipment Name	Equipment details
1.	Fruit Mill	D.K. Berry & Co/1HP, Per Hour 5-20Kg
2	Fruit Juicer	Advanced Machinery & Co/ Per Hour 5-50Kg
3	Steam Jacketed Kettle	D.K. Berry & Co/Per Batch 50-100L
4	Stematic Boiler	Thermax Limited/2 bar
5	Electrical Oven	SB Industries/50-100Kg
6	Batch Churner	Smart Engineering/1-2 L
7	Pulper Machine	Global Kitchen Equipments Company/Per Hour 50-200Kg
8	Vacuum Filling Machine	D.K. Berry & Co/Per Hour 100-300 bottles

Electrical Oven



Stematic Boiler



Batch Churner



Steam Jacketed Kettle



Fruit Mill



Pulper Machine



Fruit Juicer



Vacuum Filling Machine



Table No. 7.5.3: Specialized Equipments in R&D Lab

S. No	Specialized Equipment Name	Equipment details
1.	Vacuum Shelf Dryer	Sakav Ovens /Per batch 12-30 Kg
2	Through Flow Dryer	Sakav Ovens/Per batch 22-40Kg
3	Dewatering Centrifuge	Pawan Brothers/per batch 25-100Kg
5	Multi Mill	Goma Engineering Pvt Ltd/Per Hour 10-30Kg

5	Oscillating Granulator	Acufil Machines/Per batch 5-10Kg
6	Pasteurizer Vat	Vijaya Industries Engineering Ltd/Per batch 100kg
7	Sieving and Grading Machine	CAD Mech/Per batch 10-25Kg
8	Spray Dryer	Filtron Engg/Per Hou 5 Kg
9	Swing Hammer Mill	M/s B. Sen Barry &Co/Per hour 10-50 KG

Vacuum Shelf Dryer



Through Flow Dryer



Dewatering Centrifuge



Swing Hammer Mill



Multi mill



Oscillating Granulator



Pasteurizer Vat



Sieving and Grading Machine



Spray Dryer



Table No. 7.5.4: Specialized Equipments in Karunya Food Quality Testing (NABL) Lab

S. No	Specialized Equipment Name	Equipment details
1	Hot Air Oven	Equitron
2	Muffle Furnace	Equitron
3	UV vis Spectrophotometer	Systronics
4	Nephlometer	Elico
5	Colorimeter	Aimil
6	Tintometer	Lovibond

Hot Air Oven



Muffle Furnace



Tintometer



UV Vis Spectrophotometer



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)	1650	82	54	83	73
2024-25(CAYm1)	1650	82	51	87	71
2025-26(CAY)	1500	75	51	69	73

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 2025-26	Actual Expenses in 2025-26 till	Budgeted in 2024-25	Actual Expenses in 2024-25 till	Budgeted in 2023-24	Actual Expenses in 2023-24 till	Budgeted in 2022-23	Actual Expenses in 2022-23 till
Infrastructure Built-Up	37819000	16406978	15739250	16782529	14293000	46186347	22684500	48675115
Library	3170000	696702	3225800	752858	2740000	371867	4035000	1857651
Laboratory equipment	233278275	64724748	193004686	69494419	195857557	94447319	160823754	99213351
Teaching and non-teaching staff	631373270	445109035	689880254	637062952	665563445	667552837.4	610809611	626635051
Outreach Programs	2605000	1678688	2740200	2149412	2626868	1515824	8316960	3169691
R&D	74355136	7965046	36367280	64991108	32637280	58448735	15882065	86405960
Training, Placement and	23135850	24899801	23135850	21646776	15751850	14253129	13582215	15502032
SDGs	7000000	5514085	12000000	11076745	7000000	6797754	15000000	14211361
Entrepreneurship	11023537	7014239	11023537	4122987	10950295	4046453	6662778	3987601
Others, specify	637651141	436048998	642932752	568251060	633907173	518871962	560333609	568593435
Total	**1661411209**	**1010058320**	**1630049609**	**1396330846**	**1581327468**	**1412492227.4**	**1418130492**	**1468251248**

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 2025-26	Actual Expenses in 2025-26 till	Budgeted in 2024-25	Actual Expenses in 2024-25 till	Budgeted in 2023-24	Actual Expenses in 2023-24 till	Budgeted in 2022-23	Actual Expenses in 2022-23 till
Laboratory equipment	9493032	2176030	5194615	2836148	12084800	821465	3343664	3554285
Software	1266853	289984	1325026	1107222	1581765	1264360	1885784	1410935
SDGs	165812	130614	284904	262984	166479	161669	448692	425102
Support for faculty development	35000	2500	35000	0	35000	3186	35000	28084
R & D	1450000	329751	1150000	1036055	1050000	86663	1443803	828531
Industrial Training, Industry expert,	390000	652897	90000	323136	390000	370021	432063	152345
Miscellaneous Expenses*	8088406	4054803	8692251	6463100	9347901	8198784	8884734	8661418

Total	**20889103**	**7636579**	**16771796**	**12028645**	**24655945**	**10906148**	**16473740**	**15060700**