



!! सिद्धिनेकान्तात् !!

Anekant Education Society's

# Tuljaram Chaturchand College of Arts, Science and Commerce, Baramati



- Affiliated to Savitribai Phule Pune University, Pune (M.S.) India •
- Empowered Autonomous •
- Religious Minority Institution •
- NAAC REACCREDITED 'A+' Grade (CGPA 3.55) •
- Website : [www.tccollege.org](http://www.tccollege.org) •

## Department of Food Technology and Research



## DEPARTMENTAL PROFILE

Tuljaram Chaturchand College, Baramati started B. Voc degree programme in Food Processing & Post-Harvest Technology sponsored by UGC under National Skill Qualification Framework scheme with 50 intake capacity in 2014-15. The B.Voc programme focuses on providing undergraduate studies which would also incorporate specific job roles and their National Occupational standards (NOSs) along with broad based General Education. This would enable the graduates completing B.Voc. to make a meaningful participation in accelerating India's economy by gaining appropriate employment, becoming entrepreneurs, and creating appropriate knowledge.

In the year 2019-20, M.Voc. program was started to focus on vertical expansion of Post graduate degree and research level as provided under the UGC guidelines for Vocational education under NSQF with 20 intake capacity.

Department of Food Technology and Research regularly organizes different programmes and seminar for the students such as Celebration of National Nutrition Week, National Consumer Day, FoSTaC training, State Level Seminar on various topics related to Food & Dairy Processing, World Food Day, National science Day and Food Donation camp in orphanage and old age home etc.

Department of Food Technology and Research have used to organized study tours for the students in different food industry such as Mala's, Mapro, Wai, Mega Food Park, Satara, Paras Dairy, Newasa, Gokul Dairy, Yudgul Dairy & Bakery Kolhapur, Coconut Research Centre, Fisheries College & Marine Biological Research Centre, Gadre Marine, Exotic Fruits, Ratnagiri, Sula vineyard, Sahyadri Farms, Nashik, King fisher, cream bell ice cream industry, Goa and different National and International food exhibitions at Pune and Mumbai time to time etc.

## VISION

The department aims to produce world class professionals who are equipped to meet the demands of global competitiveness, help farmers to wear global outfit, have analytical abilities and entrepreneurship for taking career of self-employment and as contributors to livelihood and food security. To be a centre of excellence in teaching, research, and extension education in the field of Food Processing and Post-Harvest technology.

## MISSION

- To train men and women to integrate knowledge of physical and biological science through application of food processing fundamentals and design to systems involved in production, processing, storage, handling, distribution, and use of food, feed, fiber, and other biomaterials, and in management of related natural resources worldwide.
- To provide advance education, research and training opportunities in the field of Food Processing Technology.
- To promote industrial Research and Consultancy activities in the development of food industry for Food and Dairy processing and value addition in food and Dairy sector.
- To provide leadership on Policies related to food and Dairy processing and its efficient management.
- To promote startup and innovative ideas for farmers, self-help groups, women entrepreneurs participation through training and extension activities.

## GOAL

- To Provide the most modern education in a world class learning environment
- To produce graduate who are techno-managers of tomorrow
- To develop value added product of locally available agricultural produce for enhancement of income of farmers
- To established Research & Development in food processing for product, process development and packaging improvement.
- To promote product standardization of locally available raw materials.

## KEY FEATURES

- Unique course in rural area
- Infrastructure facilities
- Vertical Mobility
- Practically applicable subjects and hands on training programs
- Relevance with Industry and academia
- Well qualified and techno savvy staff
- Full strength of the students
- Entrepreneurship development by students
- Vibrant and most demanding stream
- Wide availability of courses and contents



## PROGRAMME AND COURSES OFFERED

a. **Undergraduate:** B. Voc. (Food Processing & Post- Harvest Technology) 15<sup>th</sup> June, 2014

b. **Post Graduate:** M. Voc. (Food Processing Technology) 1<sup>st</sup> July 2019

Sr. No.	Name of the Programme	Date of Establishment	Duration
1.	B.Voc. Food Processing and Post Harvest Technology	15 <sup>th</sup> June, 2014	3/4 Years
2.	M.Voc. Food Processing Technology	1 <sup>st</sup> July, 2019	2 Years

## SKILL DEVELOPMENT COURSE

- a. Bakery & Confectionery Technology      b. Packaging Technology      c. Fruit Vegetable Processing  
d. Dairy Technology      e. Beverage Technology      f. Fermentation Technology

## FACILITIES

- a. Well equipped Laboratories      b. Infrastructure      c. ICT facilities      d. Departmental Library

## RESEARCH

### a. Research projects sanctioned to faculty Departmental Level

Sr.No.	Name of Teacher	Title of Project
1.	Dr. Wazid Ali Khan	Development of Edible cutlery by using millets
2.	Dr. Wazid Ali Khan	Development of Bajara biscuits
3.	Dr. Wazid Ali Khan	Development of Peanut chakki
4.	Prof. Vaibhavi A. Bhosale	Development of Custard Apple Squash
5.	Prof. Vaibhavi A. Bhosale	Standardization of egg less cake with enrichment with beetroot & amarth flour
6.	Prof. Vaibhavi A. Bhosale	Formulation and Standardization of healthy multigrain cake fortified with holy basil leaves and curry leaves
7.	Prof. Asawari D. Katekar	Formulation and Standardization of Pumkin Gharge
8.	Prof. Asawari D. Katekar	Development of Nutri choice nankatai
9.	Prof. Asawari D. Katekar	Development of Fast roats
10.	Prof. Tilotama R. Pawar	Development of Frozen Methi Paratha
11.	Prof. Tilotama R. Pawar	Development of Mint cordial
12.	Prof. S. R. Deokar	Development of Tofu kalakand
13.	Prof. G.T. Deshmukh	Preparation of Apple - Beetroot ketchup by using Jaggry

## BOOK PUBLICATION

Sr. No.	Name of Teacher	Title of Book	Name and Place Publisher	Year
1.	Dr. Wazid Ali Khan	1. Food Science and Technology- Text Book (English) 2. Food Science and Technology- Text Book (Marathi) 3. Food Science and Technology- Text Book (English) 4. Food Science and Technology- Text Book (Marathi)	Published a XI and XII standard Food Science and Technology book for Maharashtra State Board of Higher Secondary Education, Pune	2019 to 2020

## ACTIVITIES

- World Food Safety Day -07<sup>th</sup> June 2023
- National Consumer Day- 28<sup>th</sup> December 2023
- Three Days Training Program  
MSRLM-UMED District Rural Development  
Agency zila parishad, Pune- 5<sup>th</sup> to 7<sup>th</sup> October 2023
- National Science Day- 28<sup>th</sup> February 2024
- Celebration of Nutrition Week- 6<sup>th</sup> September 2023
- World Food Day- 14<sup>th</sup> October 2023
- FoSTaC Training- 31<sup>st</sup> Jan to 1<sup>st</sup> February 2024
- One day workshop on “Millet-The Hidden Treasure of India”- 6<sup>th</sup> February 2024
- One day lecture on paid internship & job opportunities in Food technology in Germany- 23<sup>rd</sup> March 2024

## COLLABORATION AND MOU

- Globils Agro, Srinagar, Jammu & Kashmir
- University of Science and Technology, Meghalaya
- Farm to Fork Solution, Mumbai
- Real Dairy, Baramati

## STUDENTS ACHIEVEMENTS

- Schriber Dynamix Dairy, Baramati
  - Mr. Vairagal Dnyaneshwar
  - Miss Vijaya Dixit
  - Mr. Mangesh Mokashi
  - Ms. Pooja Devkate
  - Prajwal Pawar
- Real Dairy: Mr. Rutik Zagde
- Britannia, Shirwal, Miss Anjali Shinde, Miss. Sanjyot Patil, Miss. Shraddha Raut, Miss. Rakhi Mane, Miss. Neha Dhumal, Mr. Sufiyan Shaikh
- Zomato Hyper, Pune, Mr. Asif Pathan
- Baramati Agro, Mr. Shrikant Wabale, Mr. Mohsin Shaikh,
- Ajas Services, Food Safety Auditing Company, Navi Mumbai
  - Mr. Sayaad Patel
  - Miss. Dipti Baram
  - Miss. Sayli Gaikwad
  - Miss. Sakshi Gadhve
- IRCTC, Mumbai Mr. Ashish Ambodkar, Food Safety Supervisor
- Kaka Halwai, Pune Miss. Amruta Kamble
- Zila Parishad, Baramati, Establishment, Assistant Engineer, Mr. Nikhil Ghoalve
- Chitale Bandhu Mithaiwale, Pune Miss. Siddhi Kharmate
- United Spirit, Baramati Mr. Mahesh Kokre
- Kurwali Foods, Daund- Miss. Diya Shipate
- Spice Industry, Sawantwadi Miss. Vaishnavi Mhalatkar
- Entrepreneurs:
  - Mr. Sahil Shah, Waffalogy Foods, Kolhapur
  - Mr. Soham Desai, Nature Delights, Indapur
  - Mr. Jadhao Sanket, Priya Kulfi, Baramati
  - Mr. Samyak Genjage, Zatpat Chai, Baramati
  - Mr. Rohit Madane, Dairy, Daund
  - Mr. Ketan surde, Mahaveer Dairy, Daund
- Sports: Ms. Aishwarya Zadbuke & Mr. Avej Shaikh, State Level, Kabaddi Competition
- Two days state level seminar on Millets at VP, Baramati M. Voc. Students got third price. Ms. Tejasvini Darandle, Ms. Dhanashree Pawale, Ms. Sanjyot Patil and Ms. Shreya Sonawane-Food Based Crockery
- Dr. Wazid Ali Khan, a faculty member, received lifetime membership of AFSTI, Mysore, and was recognized as a master Trainer in Dairy Technology and Spice and Plantation Crops by MoFPI, New Delhi.

## BEST PRACTICES

- Nutrition Week
- World Food day
- National consumers day
- Food donation camp
- Every semester, industrial visit
- Fostac & ISO Training

## CONTACT US

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