

COLLEGE OF FOOD TECHNOLOGY, PARBHANI

History and development
Growth of Institution
Milestone
Objectives
Mission
Organization & Governance
Mode of Admission UG/PG/Ph.D
System of Education
Curricula Development
Adoption
Physical Facilities

HISTORY AND DEVELOPMENT

Food Science and Technology lies in the fact that it has the capability and creditability to provide more food through apt scientific conservations, eliminating avoidable losses making available more nutritious food and high value products from low grade raw materials by processing, packaging, transport, marketing and also by-products and waste utilization using an integral approach. It enables creation of agro-based industries to produce value added products assuring greater financial returns and generating employment opportunities, and in turn will provide a greater potential revival in rural economy. However, it should be born in mind that technology varies with the commodity and also is location specific. Thus, modernization of post harvest operations and agro processing industries through appropriate technology has a vital role to play in national economy in general and rural economy in particular.

To materialize this vital and novel idea / proposal, Prof. D. K. Salunkhe, an eminent educationalist and researcher and Ex. Vice-Chancellor of this University had proposed to Establish a College of Agricultural Technology. The College of Agricultural Technology was sanctioned by the Government Maharashtra n 1975 and the full fledge College of Agricultural Technology was established in 1976 as one of the constituent colleges of this university to fulfill the academic and practical aspirations of the people of Maharashtra. It is one of the unique and premier institutions perhaps, particularly concern in technology, research and extension in important, vital and useful field of Food Science and Technology and also offering B. Tech. Degree program of four years duration including In-plant Training of one semester in food and allied industries, first of its kind in the country.

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With the diversification of this esteemed college, responsibilities of teaching, research and extension have been shared and distributed among the Five departments as under.

1. Food Science and Technology
2. Food Engineering
3. Food and Industrial Microbiology
4. Food Chemistry and Nutrition
5. Food Trade and Business Management

Objectives:

1. To impart the in-depth and comprehensive knowledge of Food Science and Technology, practical skills and also arming the students with managerial skill and professional attitude.
2. To carry out research on processing, preservation, biochemical and nutritional attributes.
3. To improve indigenous processing methodology.
4. To disseminate the innovative and viable technologies for food and allied industries.
5. To develop new equipment and machineries for processing and packaging of foods indigenously.
6. To intensify research on post-harvest losses and evolve improved methodology for storage and transportation.
7. To speed up the technology well suited for agro-based small scale industries in the rural areas.
8. To provide technical advice and guidance to the entrepreneurs in the State and the Country.
9. To assess and help the Government of Maharashtra in planning, monitoring and also formulating food and human nutritional policies.
10. To help in dissemination of Food Science and Technology among general public through media such as TV, radio and popular publications.
11. To create nutritional awareness among the rural masses in particular and socio-economically poor people of society through extension activities regarding food and human nutrition.

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Physical facilities (Infrastructure facility)

Land facilities

The College of Food Technology has land area 5.5 ha which is exclusively used for development of administrative infrastructure and hostel facilities of the students.

Academic building

Academic buildings comprising of class rooms, staff rooms, student hostel play ground and open space. There are five class rooms and ten laboratories utilized for teaching and practical instructions over 6452 sq. mt. area.

Hostel facilities

One unit of boys hostel which has a total Plinth area of 6500 sq mt is available and Total strength of students can be accommodated.

Sports facility

Fairly adequate athletic track and play grounds are available for college

Computational facility

Limited but adequate computing facility is available for faculty members and students

Laboratory equipment:

U V Double beam spectrophotometer, Biostat B+ fermentor, Instron Universal testing machine, Single screw extruder, Millipore Ultrafiltration unit, Form, fill and seal machine, Roto viscometer, Roller drier, Brabender extruder, High speed refrigerated centrifuge, Khoa making machine, Flash evaporator, Photo electric calorimeter, electrophoresis unit, milk analyzer, Texture analyzer, equipments and machineries for fruits and vegetable processing unit, spray drier, HPLC, Tur pulveriser, Burnoulli's apparatus, parallel flow heat exchanger, Reynold's Apparatus, Fluorescence Microscope, etc. In addition to these, basic instruments are available for teaching in various departments and a pilot plant with modest processing facilities is available.



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The responsibility of teaching, research and extension are shared by five departments.

1. Food Science and Technology
2. Food Engineering
3. Food and Industrial Microbiology
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5. Food Trade and Business Management

Research and extension:

Research:

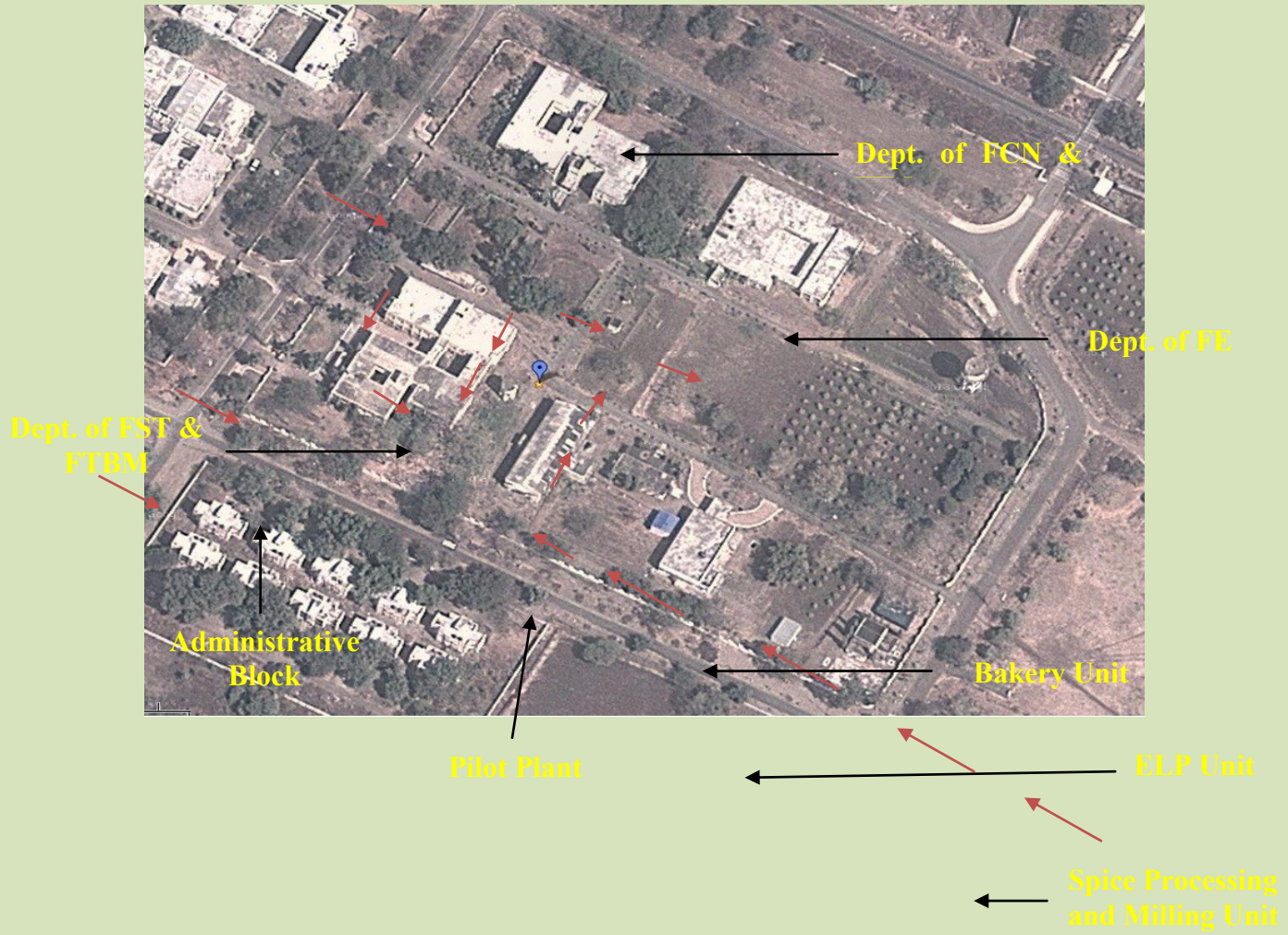
This college is actively engaged in carrying out applied and basic research related to Food Science and Technology since its inception. Several research projects sponsored and financed by UGC, ICAR, MFPI, UNICEF, Indo-US aided, NHB, NATP, AICRP, ATMA, World Noni Research Foundation (WNRF), Chennai and some of the state Govt. aided are in operation in this faculty. Moreover, studies on the alternative uses of sorghum and other millets are undertaken in collaboration with ICRISAT and National Research Center for Sorghum (NRCS), Hyderabad.

Extension / Technology Diffusion:

Based on findings of various research projects some of the entrepreneurs have established the processing units on commercial scale in Maharashtra, Moreover, scientist from this faculty are helping farmer and entrepreneurs in solving their practical problems to achieve maximum profits. Further, sincere and dedicated efforts are being made to popularize the recent technologies in Food Science and Technology through media specially TV, Radio and popular articles in scientific magazines and local newspapers.

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