



MAHATMA GANDHI MISSION

COLLEGE OF FOOD TECHNOLOGY

Gut No. 281, Gandheli, Aurangabad

Affiliated to Vasant Rao Naik Marathwada Krishi Vidyapeeth, Parbhani (M.S.)

(ISO 9001 : 2015 Certified)

FRUIT JAM

College Code : 16179



Brief about the Trust

Mahatma Gandhi Mission Trust was registered on 20.12.1982 with an objective to cater the educational needs of the students of the Maharashtra state in general and Marathwada region particular in the field of Engineering, Medical Sciences, Agricultural Biotechnology, Food Technology, Agriculture, Bioinformatics and Biotechnology, Naturopathy and Yoga, Physiotherapy, Clinical Research, Medical Genetics, Medical Bio-Technology etc. At present there are 36 institutes at Aurangabad, 6 at Nanded, 1 at Parbhani, 17 at new Mumbai and 1 at Noida (New Delhi) under MGM Trust.

MGM has decided to strive hard to attain and to maintain technological leadership as Center of Excellence in different fields including Food Technology by creating educational programme for students, faculty members / scientists by continually upgrading the research facilities to built up a novel Food Technology Institute in a most cost effective way for the masses, the poor and the down trodden in the agrarian society for value addition of their agro produce, reducing the wastage and facilitating good remuneration to them, through team work and competitive excellence within the framework of Agriculture, Professional and Social Ethics as well as statutory regulations.

The MGM College of Food Technology was established on 24-07-2008 at MGM Campus Gandheli, Aurangabad. The college is affiliated to Vasant Naik Marathwada Krishi Vidyapeeth, Parbhani.

ADMISSION PROCESS

Maharashtra council of Agricultural Education & Research (MCAER), Pune is a statutory body which has been constituted under section 12 of Maharashtra Agricultural Universities (Krishi Vidyapeeth) Act 1983 for all four Krishi Vidyapeeths, in Maharashtra state namely 1) Vasant Naik Marathwada Krishi Vidyapeeth, Parbhani 2) Mahatma Phule Krishi Vidyapeeth, Rahuri 3) Dr. Punjabrao Deshmukh Krishi Vidyapeeth, Akola 4) Dr. Balasaheb Sawant Konkan Krishi Vidyapeeth, Dapoli.

From Academic Year 2018-19 admission process for B.Tech. (Food Technology) is a centralized and made online for which 70% marks of MHT-CET / JEE / NEET / AIEEA-UG and 30% marks of 12th science are considered for preparation of merit list. However, preference is given to the students belonging to the farmer's family, landless agricultural labors, agriculturist and fisherman by considering 12% more marks while preparation of merit list. The details are mentioned in the prospectus of MCAER available on the website www.mcaer.org <http://maha-agriadmission.in>

Course: B.Tech Food Technology (4 year degree after 12th Science)

Eligibility: 12th Science passed in 10+2 pattern from Maharashtra State Board or an equivalent examination with PCMB / PCM & English with MHT-CET / JEE / NEET / AIEEA-UG valid score.

Those who have not offered Biology shall have to complete deficiency course as prescribed by the University.

Admission Quota :

Sr. No.	Admission Quota	Available Seats
1	University Quota 'U' for students from Marathwada region.	44
2	Maharashtra Quota 'M' for students from all over Maharashtra region other than Marathwada region.	20
3	Management Quota 'Mgt.' for students of Maharashtra and other state.	16
Total		80



Fees detail :

The following fees structure is for academic year 2017-18 which may change and can be viewed in prospectus of MCAER every year available on the web site www.mcaer.org

Sr.No.	Particular	OPEN / EBC	OBC	SC / ST / DNT / SBC
1.	Tuition Fee	75000/-	37500/-	----
2.	Registration Fee	800/-	400/-	----
3.	Eligibility Fee	400/-	400/-	----
4.	Library Fee	1600/-	800/-	----
5.	Sports & Gymkhana Fee	2000/-	1000/-	----
6.	Ashwamedh Sports Fee	50/-	50/-	----
7.	Annual Prize Distribution Function	400/-	400/-	400/-
8.	College Magazine, News Paper	400/-	400/-	400/-
9.	University Medical Examination Fee	200/-	200/-	----
10.	Identity Card	100/-	100/-	----



Sr.No.	Particular	OPEN / EBC	OBC*	SC/ST/NT/SBC*
11.	Student's Aid Fund	200/-	200/-	200/-
12.	Student's Safety Insurance Premium	100/-	100/-	100/-
13.	College Caution Money Deposit	2000/-	2000/-	2000/-
14.	Grade Card	400/-	200/-	-----
15.	Examination Fee	3200/-	3200/-	3200/-
Total Fee Per Year		86,850/-	46,950/-	6,300/-

Fees for management quota - Rs. 1,95,000/ year (Approved by MCAER, Pune)

*For OBC/SC/ST/SBC/NT(a,b,c,d) all reserved candidate it is essential to fill scholarship form otherwise they will be considered in open category.

Reservation :

Reservation is available for candidates belonging to student of category SC, ST, NT, OBC and SBC. This can be viewed in prospectus of every year. The details are mentioned in the prospectus of MCAER available on website www.mcaer.org

Introduction

About Food Technology

Food Technology is a multidisciplinary course having following Departments

- 1. Department of Food Process Technology :** It involves the study of Principles of Food Processing, Postharvest Management of Fruits and Vegetables, Cereal Processing, Food Packaging Technology, Legumes and Oilseeds Technology, Meat, Poultry and Fish Technology, Processing Technology of Beverages, Processing of Milk and Milk Products, Wheat Milling and Baking Technology, Fruits and Vegetables Processing, Processing of Spices and Plantation Crops, Confectionary and Snacks Technology, Food Extrusion Technology and Food Quality and Sensory Evaluation.
- 2. Department of Food Engineering :** It includes study of Engineering Drawing and Graphics, Fluid Mechanics, Mathematics, Heat and Mass Transfer, Statistical Methods and Numerical Analysis, Energy Generation and Conservation, Unit Operations in Food Processing – I, Unit Operations in Food Processing – II, Post Harvest and Storage Engineering, Biochemical Engineering, Food Refrigeration and Cold Storage, Food Processing Equipment Design, Food Plant Design and Layout and Instrumentation and Process Control.
- 3. Department of Food Chemistry and Nutrition :** In this department subjects like Environmental Science and Disaster Management, Biochemistry, Human Nutrition, Food Chemistry of Macronutrients, Food Chemistry and Micronutrients, Food Additives and Preservatives, Instrumental Techniques in Food Analysis and Enzymes in Food Industry are studied.
- 4. Department of Food Microbiology and Safety :** It involves study of General Microbiology, Food Microbiology, Industrial Microbiology, Food Safety and Microbial Standards, Food Biotechnology, Food Plant Sanitation and Quality Assurance and Certification.
- 5. Department of Food Business Management :** It includes study of Computer Programming and Data Structure, Information and Communication Technology, ICT Application in Food Industry, Entrepreneurship Development, Business Management and Economics, Food Laws and Regulations, Project Preparation and Management, Marketing Management and International Trade and Communication Skills and Personality Development.
- 6. Food Plant Operations :** This department aims to provide rural entrepreneurship awareness, practical experience in real-life situation in rural agriculture and creating awareness to undergraduate students about practical agriculture and allied sciences under the Student READY (Rural Entrepreneurship Awareness Development Yojana) programme. The programme will help in building confidence, skill and acquire Indigenous Technical Knowledge (ITK) of the locality and thereby, preparing the pass-out for self-employment.

Food Technology is one of the rising stream of agriculture where more emphasis is required to cater the need of entrepreneurs and industries around the nation and abroad. Considering the dynamism of Food Technology, following Student READY programmes are adopted in this department.

1. Industrial Tour
2. Experiential Learning Programme (ELP): During this programme students chose two products which they produce on pilot plant scale and sell in the market. During this process they get exposure of such as formulation of product, raw material purchasing, product development trials, actual production of selected process and products, quality control, packaging, food safety rules and regulations, different aspects of food engineering such as various equipments and their uses utilities like boiler, water softening plant, cooling tower, compress air, various pipelines and fittings, food hygiene and sanitation, marketing strategy, market plan development and actual marketing etc.
3. Research Projects
4. Seminar

Inplant Training: Students are send to different Food industries for six months during VIII Semester for undergoing Inplant Training, where they get actual exposure to Industrial Production, Quality Control, Maintenance.



Career Prospects :

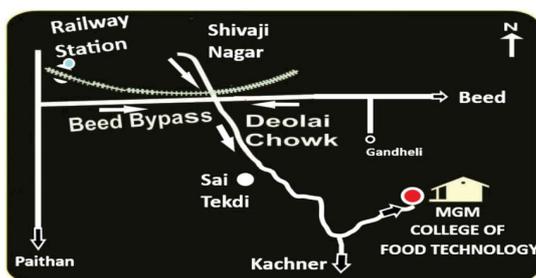
A student receiving Bachelors degree in Food Technology have the opportunity to work in various fields of Related state & central govt. Sectors & food industries.

- ▶ Food Manufacturing Technologist / Manager
- ▶ Food Microbiologist
- ▶ Food Research Scientist
- ▶ New Food product Developer
- ▶ Food Quality assurance Technologist / Manager
- ▶ Flavor Technologist
- ▶ HACCP Auditor
- ▶ Food Safety officer
- ▶ Food packaging Specialist
- ▶ Food Process Engineer
- ▶ Food Project Engineer / Manager
- ▶ Faculty in Govt. & Pvt. Food technology Colleges after Completing M. Tech. (Food Tech.)
- ▶ Agricultural research Scientist (Food Tech.)

Staff Position

Sr	Name of the Staff Member	Designation	Educational Qualification
1.	Mr. Patil Eknath Sadashiv	Principal	M.Tech (Food Technology), DBM
2.	Dr. Kale Ravindra Vasantrya	Vice Principal	Ph.D (Food Technology)
3.	Dr. Zanwar Sonal Rameshwar	Assistant Professor	Ph.D (Food Science & Technology)
4.	Dr. Sangle Jagdish Keshavrao	Assistant Professor	Ph.D (Food Technology)
5.	Dr. Jaju Rameshwar Harakchand	Assistant Professor	Ph.D (Management) PGDM-ABM
6.	Mr. Kadam Maheshkumar Laxmanrao	Assistant Professor	B. Tech. (Food Tech.), M.Tech (Oil Technology)
7.	Mr. Satwase Amarjeet Narendra	Assistant Professor	M.Tech. (Food Engineering & Technology)
8.	Mr. Kelapure Nilesh Niranjandrao	Assistant Professor	M.Tech. (Food Processing & Engineering)
9.	Mr. Bhosle Mahadev Ganeshrao	Assistant Professor	M.Tech. (Food Processing & Engineering)
10.	Mr. Aware Bhushan Madanrao	Assistant Professor	M.Tech (Food Processing & Engineering)
11.	Mrs. Deshmukh Anjali Rajesh	Production Incharge	B. Tech. (Food Tech.), MBA (H.R.)
12.	Ms. Wandhekar Pooja Subhash	Assistant Professor	M. Tech. (Food & Fermentation Tech.)
13.	Mr. Gaherwar Surjeetsingh Ashoksingh	Assistant Professor	M.Tech. (Food Processing Technology)
14.	Mr. Raut Ganesh Sudhakar	Assistant Professor	M.Tech (Food Technology)
15.	Mr. Chavan Vitthal Ram	Assistant Professor	M.Tech (Food Technology)

MGM CFT In-Campus Training Units MGM CFT Fruits & Vegetables Processing Pilot Plant



For Admission

Principal

Mr. Patil E. S.
Contact : 7588048792

Dr. Kale R. V. (Admission Incharge)
Contact: 7588052437(O), 9403261450 (R)

Mr. Aware B. M.
Admission Co- I/C
Contact: 7588052437 (O), 7588641065 (R)



COLLEGE OF FOOD TECHNOLOGY

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