

NATIONAL BOARD OF ACCREDITATION

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

Program Name : Food Technology	Discipline : Engineering & Technology
Level : Under Graduate	Tier : 2
Application No : 10485	Date of Submission : 04-07-2026

PART A- Profile of the Institute

A1.Name of the Institute : DHANALAKSHMI SRINIVASAN COLLEGE OF ENGINEERING AND TECHNOLOGY	
Year of Establishment : 2001	Location of the Institute: Mamallapuram Chennai
A2. Institute Address : ECR, POONJERI, MAMALLAPURAM, CHENNAI	
City: CHENNAI	State: Tamil Nadu
Pin Code: 603104	Website: www.dscet.ac.in
Email: DSCET@YAHOO.CO.IN	Phone No(with STD Code): 044-27442844
A3. Name and Address of the Affiliating University (if any) :	
Name of the University : NIL	City: Chennai
State : Tamil Nadu	Pin Code: 600025
A4. Type of the Institution : Self-Supported Institute	
A5. Ownership Status : Self financing	

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

- No. of UG programs: 17
- No. of PG programs: 8

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	Computer Application	PG	Master in Computer Applications	2007	--	Computer Application
2	Engineering & Technology	UG	Aeronautical Engineering	2007	--	Aeronautical Engineering
3	Engineering & Technology	PG	Aeronautical Engineering	2011	--	Aeronautical Engineering
4	Engineering & Technology	UG	Agricultural Engineering	2019	--	Agricultural Engineering
5	Engineering & Technology	UG	Artificial Intelligence and Data Science	2022	--	Artificial Intelligence and Data Science
6	Engineering & Technology	UG	Biomedical Engineering	2019	--	Biomedical Engineering
7	Engineering & Technology	UG	Civil Engineering	2012	--	Civil Engineering
8	Engineering & Technology	PG	Communication Systems	2010	--	Electronics and Communication Engineering
9	Engineering & Technology	PG	Computer Science and Engineering	2010	--	Computer Science and Engineering

10	Engineering & Technology	UG	Computer Science and Engineering	2001	--	Computer Science and Engineering
11	Engineering & Technology	UG	Computer Science and Engineering (Artificial Intelligence & Machine Learning)	2024	--	Computer Science and Engineering
12	Engineering & Technology	UG	Computer Science and Engineering (Cyber Security)	2022	--	Computer Science and Engineering
13	Engineering & Technology	UG	Computer Science and Engineering (Internet of Things)	2025	--	Computer Science and Engineering
14	Engineering & Technology	UG	Electrical and Computer Engineering	2025	--	Electrical and Electronics Engineering
15	Engineering & Technology	UG	Electrical and Electronics Engineering	2004	--	Electrical and Electronics Engineering
16	Engineering & Technology	UG	Electronics & Communication Engineering	2001	--	Electronics and Communication Engineering
17	Engineering & Technology	UG	Environmental Science & Technology	2025	--	Civil Engineering
18	Engineering & Technology	PG	Environmental Science & Technology	2025	--	Civil Engineering
19	Engineering & Technology	UG	Food Technology	2019	--	Food Technology
20	Engineering & Technology	PG	Industrial Safety Engineering	2025	--	Mechanical Engineering
21	Engineering & Technology	UG	Information Technology	2001	--	Information Technology
22	Engineering & Technology	UG	Mechanical Engineering	2004	--	Mechanical Engineering
23	Engineering & Technology	PG	Power Electronics and Drives	2012	--	Electrical and Electronics Engineering
24	Engineering & Technology	UG	Robotics and Artificial Intelligence	2025	--	Robotics and Artificial Intelligence
25	Management	PG	Master of Business Administration	2007	--	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
Biomedical Engineering	No	Biomedical Engineering	UG
Computer Science and Engineering	Yes	Computer Science and Engineering	UG
Electronics and Communication Engineering	No	Electronics & Communication Engineering	UG
Food Technology	No	Food Technology	UG
Electrical and Electronics Engineering	No	Electrical and Electronics 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	ACCREDITATION STATUS	FROM	TO	NO. OF TIMES PROGRAM ACCREDITED	PROGRAM DURATION
1	Food Technology	UG	2019 / --	60	No	NA	60	2019	Southern/1-43663594778/2024/EOA	Applying first time	--	--	0	4

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 SUGANYA P
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)	2024-25 (CAY)	2023-24 (CAYm1)	2022-23 (CAYm2)	2021-22 (CAYm3)	2020-21 (CAYm4)	2019-20 (CAYm5)	2018-19 (CAYm6)
N=Sanctioned intake of the program (as per AICTE /Competent authority)	60	60	60	60	60	60	0
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	16	27	30	29	27	32	0
N2=Number of students admitted in 2nd year in the same batch via lateral entry including leftover seats	0	0	1	0	1	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.	16	27	31	29	28	32	0

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]
2024-25 (CAY)	60	16	0	26.67
2023-24 (CAYm1)	60	27	0	45.00
2022-23 (CAYm2)	60	30	0	50.00

Average [(ER1 + ER2 + ER3) / 3] = 40.56 $\approx$ 5.00

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	(2020-21) LYG	(2019-20) LYGm1	(2018-19) 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)).	61.00	60.00	0.00
B = No. of students who graduated from the program in the stipulated course duration	14.00	25.00	0.00
Success Rate (SR) = (B/A) * 100	22.95	41.67	0.00

Average SR of three batches ((SR_1 + SR_2 + SR_3)/3): 32.31

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 (2023-24)	CAYm2 (2022-23)	CAYm3 (2021-22)
Mean of CGPA or mean percentage of all successful students(X)	8.22	8.42	8.20
Y = Total no. of successful students	27.00	29.00	27.00
Z = Total no. of students appeared in the examination	27.00	30.00	29.00
API [X*(Y/Z)]	8.22	8.14	7.63

Average API [(AP1 + AP2 + AP3)/3] : 8.00

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 (2023-24)	CAYm2 (2022-23)	CAYm3 (2021-22)
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 2nd year/10)	7.90	8.13	8.52
Y = Total no. of successful students	27.00	27.00	22.00
Z = Total no. of students appeared in the examination	29.00	27.00	22.00
API [X * (Y/Z)]	7.36	8.13	8.52

Average API [(AP1 + AP2 + AP3)/3] : 8.00

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 (2023-24)	CAYm2 (2022-23)	CAYm3 (2021-22)
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)	8.96	9.15	9.26

Y=Total no. of successful students	27.00	22.00	26.00
Z=Total no. of students appeared in the examination	27.00	22.00	27.00
API [$X*(Y/Z)$]:	8.96	9.15	8.92

Average API [(AP1 + AP2 + AP3)/3] : 9.01

B9. Placement, Higher Studies, and Entrepreneurship

Table No.B9.1: Placement, higher studies, and entrepreneurship details.

Item	LYG (2020-21)	LYGm1(2019-20)	LYGm2(2018-19)
FS*=Total no. of final year students	61.00	60.00	0.00
X=No. of students placed	12.00	23.00	0.00
Y=No. of students admitted to higher studies	2.00	2.00	0.00
Z= No. of students taking up entrepreneurship	1.00	1.00	0.00
Placement Index(P) = $((X + Y + Z)/FS) * 100$:	24.59	43.33	0.00

Average Placement Index = (P_1 + P_2 + P_3)/3: 33.96 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)	Currently Associated (Y/N)	In case of NO, Date of Leaving	IS HOD?
1	MONISHA.T	XXXXXXX01R	M.E/M.Tech	B.S ABDUR RAHMAN CRESCENT INSTITUTE OF SCIENCE AND TECHNOLOGY	FOOD BIOTECHNOLOGY	19/06/2023	1.9	Assistant Professor	Assistant Professor		Regular	Yes		No
2	JAYASURUTHI	XXXXXXX50P	M.E/M.Tech	ANNA UNIVERSITY	FOOD TECHNOLOGY	08/07/2024	0.8	Assistant Professor	Assistant Professor		Regular	Yes		No
3	ANGELIN PRISCILLA	XXXXXXX16H	M.E/M.Tech	B.S ABDUR RAHMAN CRESCENT INSTITUTE OF SCIENCE AND TECHNOLOGY	FOOD BIOTECHNOLOGY	12/08/2024	0.7	Assistant Professor	Assistant Professor		Regular	Yes		No

4	MOHAMED ASIF SALMAN S	XXXXXXX39H	M.E/M.Tech	B.S ABDUR RAHMAN CRESCENT INSTITUTE OF SCIENCE AND TECHNOLOGY	FOOD BIOTECHNOLOGY	12/08/2024	0.7	Assistant Professor	Assistant Professor		Regular	Yes		No
5	RAGUL.M	XXXXXXX02B	M.E/M.Tech	B.S ABDUR RAHMAN CRESCENT INSTITUTE OF SCIENCE AND TECHNOLOGY	FOOD BIOTECHNOLOGY	12/08/2024	0.7	Assistant Professor	Assistant Professor		Regular	Yes		No
6	AKASH B N	XXXXXXX64E	M.E/M.Tech	B.S ABDUR RAHMAN CRESCENT INSTITUTE OF SCIENCE AND TECHNOLOGY	FOOD BIOTECHNOLOGY	12/08/2024	0.7	Assistant Professor	Assistant Professor		Regular	Yes		No
7	SOBANA S	XXXXXXX41K	M.E/M.Tech	KARPAGA VINAYAGA COLLEGE OF ENGINEERING AND TECHNOLOGY	BIOTECHNOLOGY	29/08/2022	1.10	Assistant Professor	Assistant Professor		Regular	No	27/07/2024	No
8	THEJESH KATHIRVELU	XXXXXXX73B	M.E/M.Tech	ANNA UNIVERSITY	FOOD TECHNOLOGY	18/08/2021	2.11	Assistant Professor	Assistant Professor		Regular	No	27/07/2024	No
9	ARUNAA	XXXXXXX36B	M.E/M.Tech	SATHYABAMA UNIVERSITY	BIOPHARMACEUTICAL TECHNOLOGY	01/02/2022	2.5	Assistant Professor	Assistant Professor		Regular	No	27/07/2024	
10	DR SUGANYA P	XXXXXXX23B	Ph.D	TAMILNADU AGRICULTURAL UNIVERSITY	FOOD AND AGRICULTURAL PROCESS ENGINEERING	12/06/2024	0.9	Associate Professor	Associate Professor		Regular	Yes		Yes
11	ANITHA R E	XXXXXXX23F	Ph.D	ACSIR -CSIR-CFTRI	FOOD TECHNOLOGY	20/07/2022	0.11	Assistant Professor	Assistant Professor		Regular	No	30/06/2023	No
12	PRATHIPA R	XXXXXXX18Q	M.Tech	SASTRA UNIVERSITY	INDUSTRIAL BIO TECHNOLOGY	02/01/2020	3.5	Assistant Professor	Assistant Professor		Regular	No	30/06/2023	No
13	DR SRIDHAR S	XXXXXXX41K	Ph.D	BHARATHIYAR UNIVERSITY	BIOTECHNOLOGY	03/06/2022	2.7	Professor	Professor		Regular	No	27/01/2025	No
14	AMBIGA RAJESWARI K	XXXXXXX75F	M.E/M.Tech	TAMILNADU AGRICULTURAL UNIVERSITY	FOOD AND AGRICULTURAL PROCESS ENGINEERING	03/06/2022	2.9	Assistant Professor	Assistant Professor		Regular	Yes		No
15	SATIYANATHAN G R	XXXXXXX34E	M.E/M.Tech	ANNA UNIVERSITY	BIOTECHNOLOGY	02/08/2024	0.7	Assistant Professor	Assistant Professor		Regular	Yes		No
16	DR RADHIKA K	XXXXXXX11R	Ph.D	ANNA UNIVERSITY	MANUFACTURING	04/04/2022	3	Professor	Professor		Regular	Yes		No

17	MUTHUSELVI S	XXXXXXX71D	M.E/M.Tech	BHARATHIAR UNIVERSITY	INDUSTRIAL ENGINEERING	03/10/2009	15.6	Assistant Professor	Assistant Professor		Regular	Yes		No
18	BOOJA C S	XXXXXXX66E	M.Tech	B.S ABDUR RAHMAN CRESCENT INSTITUTE OF SCIENCE AND TECHNOLOGY	BIOTECHNOLOGY	19/06/2023	3	Assistant Professor	Assistant Professor		Regular	Yes		No
19	MALARVIZHI S	XXXXXXX16B	M.Tech	Anna University	BIOTECHNOLOGY	08/07/2024	1.11	Assistant Professor	Assistant Professor		Regular	Yes		No
20	KAYALVIZHI M	XXXXXXX91F	M.Tech	Anna University	Food Technology	18/08/2021	2.11	Assistant Professor	Assistant Professor		Regular	No	27/07/2024	No
21	KAYALVIZHI D	XXXXXXX69B	M.Tech	Anna University	Food Technology	15/11/2022	1.8	Assistant Professor	Assistant Professor		Regular	No	27/07/2024	No
22	JEROLINE MARY S	XXXXXXX94P	M.Tech	SRM Institute of Science and Technology	Food and Nutritional Biotechnology	30/06/2023	1.2	Assistant Professor	Assistant Professor		Regular	No	10/09/2024	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 Department0

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

Description	CAY(2024-25)	CAYm1 (2023-24)	CAYm2 (2022-23)
UG1.B	60	61	60
UG1.C	61	60	61
UG1.D	60	61	60
UG1: Food Technology	181	182	181
DS=Total no. of students in all UG and PG programs in the Department	181	182	181

Description	CAY(2024-25)	CAYm1 (2023-24)	CAYm2 (2022-23)
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= 181	S2= 182	S3= 181
DF=Total no. of faculty members in the Department	13	10	10
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= 13	F2= 10	F3= 10
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= 13.92	SFR2= 18.20	SFR3= 18.10
Average SFR for 3 years	SFR= 16.74		

C3. Faculty Qualification

- Faculty qualification index (FQI) = $2.5 \times [(10X + 4Y)/RF]$ 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 = $2.5 \times [(10X + 4Y) / RF]$
2024-25(CAY)	2	11	9.00	17.78
2023-24(CAYm1)	2	8	9.00	14.44
2022-23(CAYm2)	3	7	9.00	16.11

C4. Faculty Cadre Proportion

- Faculty Cadre Proportion is 1(RF1): 2(RF2): 6(RF3)
- RF1= No. of Professors required = $1/9 \times$ 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 = $2/9 \times$ 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 = $6/9 \times$ 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
2024-25	1.00	1.00	2.00	1.00	6.00	11.00
2023-24	1.00	2.00	2.00	0.00	6.00	8.00
2022-23	1.00	2.00	2.00	0.00	6.00	8.00
Average	RF1=1.00	AF1=1.67	RF2=2.00	AF2=0.33	RF2=6.00	AF2=9.00

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)

S.No	Name of the Person	Designation	Organization	Name of the Course	No. of hours handled
1	Mrs.Nirmala devi	Technical Analyst	Ponlait Dairy Plant, Puducherry	Horticultural Sciences	56.00
2	Mr.Praveen thomas	Analyst	Cavinkare pvt. Ltd., Kanchipura	Commercial Vegetable Production	60.00

(CAYm2)

S.No	Name of the Person	Designation	Organization	Name of the Course	No. of hours handled
1	Mr.Krishna	Technical Trainer	Anudip Foundation, Nungambakkam	Soft Skill Training	72.00

(CAYm3)

S.No	Name of the Person	Designation	Organization	Name of the Course	No. of hours handled
1	Ms.A.Vinothini	Quality Control Officer	Lakshmi Beverages, mamandur	Research and Food Product Development	60.00
2	Mr.R.Ragahavan Ramachandiran	Quality Control Officer	Perfelti Van meller pvt. Ltd., Guduvancherry	value-added food products (Online)	60.00

C6. Academic Research

Table No. C6.1: Faculty publication details.

S.No.	Item	2023-24 (CAYm1)	2022-23 (CAYm2)	2021-22 (CAYm3)
1	No. of peer reviewed journal papers published	3	1	1
2	No. of peer reviewed conference papers published	6	6	4
3	No. of books/book chapters published	1	0	0

C7. Sponsored Research Project

Table No. C7.1: List of sponsored research 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.Radhika.K	Ms.Booja.C.S	Food Technology	Value-added cereal and millet chappathi	Chef Magic - Bengaluru	1.5 year	2.60
Dr.Sridhar.S	Ms.Monisha.T	Food Technology	Development of Plant- Based Meat Analogues Using Local Protein Sources	Zero Meat Pvt Ltd (Chennai)	3 Months	1.50
						Amount received (Rs.):4.10

(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.Radhika.K	Mrs.Ambigha Rajeshwari	Food Technology	Development of a Ready-to-Drink Millet and Whey-Based High Protein Beverage	Lakshmi Beverages	1 year	3.80
Mrs.D.Kayalvizhi	Mrs.S.Muthuselvi	Food Technology	Nutri- Biscuits: Developing Healthy Biscuits with Mooring and Beetroot	The New Bakery - Karaikudi	1 year	1.20
						Amount received (Rs.):5.00

(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
Mr.Thejesh kathirvelu	Ms.Kayalvizhi M	Food Technology	Development of a Low-Sugar Probiotic Fruit Beverage	Lakshmi Beverages	1 year	1.50
Ms.Prathiba R	Mrs.S.Muthuselvi	Food Technology	Organic hibiscus oil	Vaseegrahveda	2 Months	1.50
						Amount received (Rs.):3.00

Total Amount (Lacs) Received for the Past 3 Years: 12.10**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
Ms.T.Monisha	Ms.C.S.Booja	Food Technology	Developing Healthy rice and Millet-Based Snack Foods	Kanaga Krishna Rice Mill - Tindivanam	1 year	3.50
Dr.S.Sridhar	Ms.T.Monisha	Food Technology	Homemade Pickle Formulation and Quality Evaluation	Sun Food Products Villupuram	1 year	2.75
Ms.A.Aruna	Mrs.S.Sobana	Food Technology	Sustainable fermentation techniques for traditional Beverages	Pannaiyaar food solutions	7 months	2.50
						Amount received (Rs.):8.75

(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
Mrs.A.Aruna	Mrs.S.Sobana	Food Technology	Juice Vitality: Creating Refreshing and Healthy Beverages	Lakshmi Beverages -Kancheepuram	3 months	1.25
Ms. R .Prathibha	Ms M Kayalvizhi	Food Technology	Fortification of staple foods with micronutrients using microencapsulation	Vaagai Food Tech advisors	1 Year	2.00
						Amount received (Rs.):3.25

(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
Mr.Thejeshkathirvelu	Ms.Prathiba	Food Technology	Healthy Baking: Creating Nutritious Cakes with Alternative Ingredients	The New Bakery - Karaikudi	2 months	1.50
						Amount received (Rs.):1.50

Total amount (Lacs) received for the past 3 years: 13.50

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
Ms.Booja.C.S	Choco Fusion – Blending Taste with Innovation	4 months	0.68	0.68	Healthy chocolate with natural flavours.
Ms.S.Jeroline Mary	JuiceSmart: Creating Healthy and Refreshing Juice Blends	3 months	0.75	0.75	Healthy juice with natural preservatives
			Amount received (Rs.): 1.43		

(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.Sridhar.S	Cocoa Creations: Exploring Flavors and Forms	2 months	0.60	0.60	Flavourful cocoa chocolates
Mr.ThejeshKathirvelu	Bean to Bar: A Journey Through Homemade Chocolates	3 months	0.90	0.90	Healthy chocolate for Diabetic patients
			Amount received (Rs.): 1.50		

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
Ms.Kayalvizhi M	Melt &Mold: A Sweet Science Project	2 months	1.10	1.10	Different chocolate molding techniques
			Amount received (Rs.): 1.10		

Total amount (Lacs) received for the past 3 years : 4.03

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	Food chemistry laboratory	30	UV Spectrophotometer Colorimeter Refractometer	75 %	Ms.Vijayalakshmi	lab assistant	B.Sc
2	Food processing & preservation laboratory	30	Microscope Laminar air flow chamber Colony counter Autoclave Incubator Steam distillation Orifice meter	75 %	Ms.Subashini	lab assistant	B.Tech.
3	Food Analysis Laboratory	30	TLC Column Chromatography Spectrophotometer Refractometer Distillation unit Hot air oven Gerber	75%	Ms.Subashini	lab assistant	B.Tech.

D2. Safety Measures in Laboratories

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

Sr. No	Laboratory Name	Safety Measures
1	Food Processing and Preservation Laboratory	• Maintain a clean and sanitized workspace. • Clean up spills immediately to prevent contamination or accidents. • Ensure that the lab is properly ventilated, especially when working with volatile chemicals. • Prevent cross-contamination between different food samples or between food samples and microbial cultures. • Ensure that all lab personel have been trained on the proper operation of each unit operation piece of equipment. • Check for leaks, and always use appropriate gauges and safety valves. • Use pipettes or micropipettes to transfer liquids. • Avoid mouth pipetting, and regularly calibrate pipettes for accuracy. • Store chemicals according to their compatibility and chemical class. • Regularly clean all surfaces, tools, and equipment with food-safe disinfectants. • Pay special attention to areas that come into contact with raw food or allergens. • Ensure food waste is properly segregated and disposed of. Follow procedures for disposing of both organic and non-organic waste. • Clean and sanitize all work surfaces, tools, and equipment before and after use. Use separate cutting boards and knives for raw and processed food to prevent cross-contamination. Store fruits and vegetables at appropriate temperatures to prevent spoilage. Dispose of waste properly in designated bins to avoid bacterial growth. • Ensure good ventilation to prevent mold and bacterial contamination. • Store perishable ingredients (e.g., eggs, dairy) at the proper temperature. • Check for signs of spoilage before using any ingredient. Prevent crosscontamination by using separate utensils for raw and cooked ingredients. • Follow proper measurements and procedures when using baking chemicals (e.g., baking soda, yeast). Dispose of expired or contaminated ingredients properly

2	Food Chemistry and nutrition Laboratory.	• Store glass, plastic, metal, and paper packaging materials in designated areas to prevent damage. • Handle fragile materials like glass containers with care to avoid breakage. • Keep materials organized to prevent tripping hazards in the lab. • Ensure that packaging materials are free from contamination before testing. • Ensure strict hygiene when handling milk and dairy products to prevent bacterial contamination. • Use only sterilized equipment for testing and processing. • Keep raw and processed dairy products separate to avoid cross contamination. • Store dairy products at appropriate cold storage temperatures (below 4°C for fresh dairy and -18°C for frozen products) • Use the autoclave properly to sterilize equipment, media, and waste materials. • Follow manufacturer instructions, and make sure the equipment is in good working order. • Monitor the temperature of food samples, especially if they need to be kept chilled or heated.
3	Food Analysis Laboratory	• Handle chemicals carefully and always read reagent labels before use. • Do not eat, drink, or store food inside the laboratory. Label all samples, reagents, and prepared solutions clearly. • Use fume hoods when working with volatile or hazardous chemicals. • Operate laboratory equipment (balances, ovens, spectrophotometers, centrifuges, etc.) only after proper training. • Handle glassware carefully and dispose of broken glass in designated containers. • Keep the work area clean and free from spills; clean spills immediately using the appropriate procedure. • Dispose of chemical waste, biological waste, and food waste in designated waste containers.

D3. Project Laboratory/Research Laboratory

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
2022-23(CAYm2)	780	39	35	3	73
2023-24(CAYm1)	960	48	54	3	91
2024-25(CAY)	1350	68	42	5	51

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 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	Budgeted in 2021-22	Actual Expenses in 2021-22 till
Infrastructure Built-Up	60000000	59378338	33500000	33211397	9600000	9551940	26700000	26520998
Library	3280000	3251137	3000000	2931050	835000	834710	750000	755064
Laboratory equipment	13300000	13182500	15300000	15250775	6400000	6389030	580000	575035
Teaching and non-teaching staff salary	180000000	172341900	150000000	149167442	123000000	121503205	120000000	111025698

Outreach Programs	300000	277881	100000	88824	150000	130828	150000	137859
R&D	500000	486213	270000	266473	2250000	2244902	350000	351150
Training, Placement and Industry linkage	400000	386542	1050000	1033218	30000	27500	240000	235408
SDGs	600000	618674	500000	481300	500000	436441	350000	337559
Entrepreneurship	165000	162348	200000	182332	90000	83423	40000	41542
Others, specify (University)	9000000	8741160	8000000	7684078	5000000	4800353	2100000	2055490
Total	267545000	258826693	211920000	210296889	147855000	146002332	151260000	142035803

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 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	Budgeted in 2021-22	Actual Expenses in 2021-22 till
Laboratory equipment	125000	124200	95000	95000	130000	130000	125000	125000
Software	0	0	0	0	0	0	0	0
SDGs	55000	53500	32000	31719	20000	19530	10000	10000
Support for faculty development	140000	138000	130000	130800	100000	100000	100000	100000
R & D	20000	20000	100000	100130	100000	98965	95000	96050
Industrial Training, Industry expert, Internship	100000	98000	100000	100000	100000	100250	90000	88660
Miscellaneous Expenses*	75000	71720	50000	47650	50000	50900	30000	30045
Total	515000	505420	507000	505299	500000	499645	450000	449755