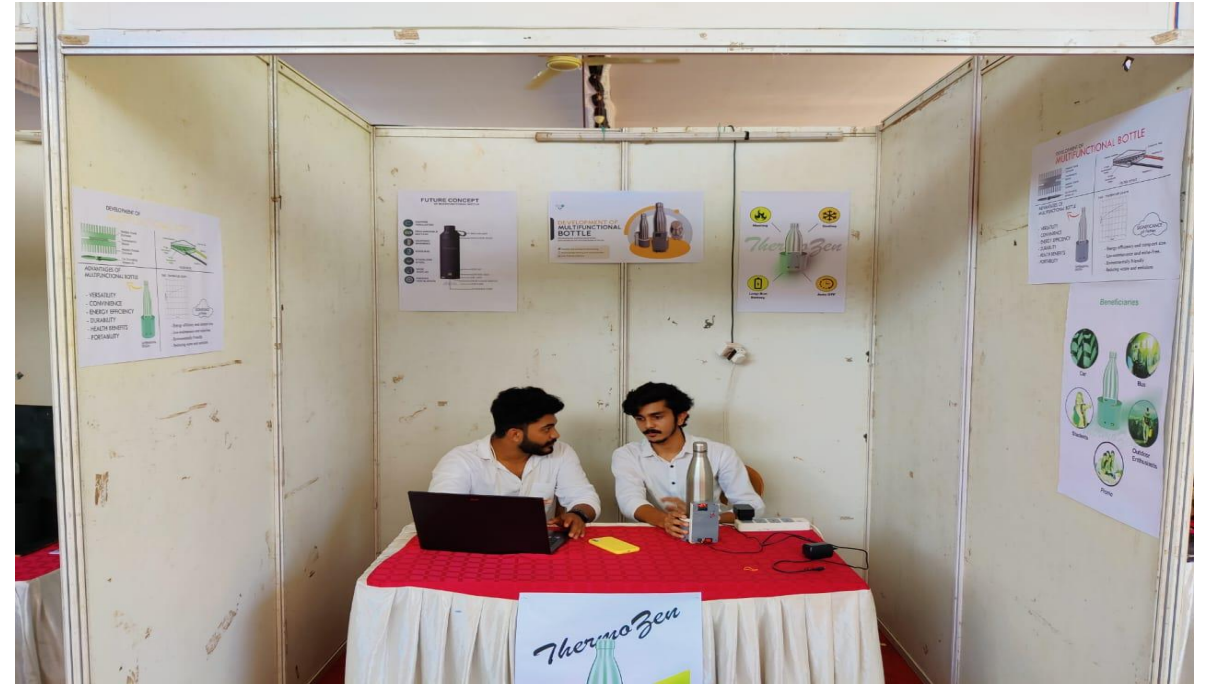


# STUDENT PERFORMANCE

# Students Participation in Inter-Institute Events

- Shalbia of 2019-23 batch secured first prize for poster competition conducted by FSSAI Eat Right Millet Mela, FSSAI and CSIR- NIST, Trivandrum
- Mega C S and Sandra Biju of 2022-26 batch secured first & second prize at Tech Fest, Upcycle frequency of nakshathra 2024, Saintgits college of engineering, Kottayam
- Anupama V, Sneha A S, Kamal Santhosh, Nandaraj T V of 2021-25 batch has secured second prize at Chemfest for Paper presentation conducted by Association of chemical engineers students, KKWIEER, Nashik, Maharashtra
- Cerin Sarah Mathew and Sreelakshmi S S of 2021-25 batch has secured first prize for paper presentation at National Conference ASSET 2024 conducted by Amal Jyothi College of Engineering.
- Our students have participated in the various events such as conference ICFoST , conducted by AFSTI(I)- HQ (Mysuru) at Trivandrum, Workshop at Technical Fest, Tathva22, Food process Automation at NIT, Calicut, Seminar on Interdisciplinary Research in Industrial Perspective at CSIR-NIIST Trivandrum, Seminar on Basis of AutoCAD and SketchUp, Techmaghi, KSHITIJ organised by IIT Kharagpur.

# Students Participation in Inter-Institute Events



# Students Participation in Inter-Institute Events



## Congratulations



**SHALBIA A**  
**S7 FT**

**FOR SECURING**  
**1<sup>st</sup> PRIZE IN POSTER PRESENTATION COMPETITION ON**  
**TOPIC: MILLETS NOURISHING OUR BODIES, NURTURING OUR PLANET**

Organized by FSSAI's EAT RIGHT INITIATIVE, Southern Regional Office of FSSAI in association with Food Safety Department, Government of Kerala and CSIR - National Institute for Interdisciplinary Science and Technology (CSIR-NIIST Pappanacode)

# List of Gate Qualified Students

Sl. No	Academic year	Name of the student
1	2019 - 2020	Abhijith KV, Rekha R, Sreelakshmi VP Sreerag PP
2	2020-2021	Abhiraman H, Jibiya Johnson
3	2021-2022	Sonu S Shibhu Pooja Srivendhya Abhirami K Neethu Anil
4	2022-23	Diya Janaki
5	2023-24	Lekshmi Sudha Madhu Likhita Roy Pillai Pooja Prasad

 **TKM INSTITUTE OF TECHNOLOGY**  
DEPARTMENT OF FOOD TECHNOLOGY  
2020-2024 BATCH

*Congratulations*

*Gate Qualifiers*

  
**Likhita Roy Pillai**

  
**Lekshmi Sudha Madhu**

  
**Pooja Prasad**

# University Rank Holders



## TKM

INSTITUTE OF TECHNOLOGY

(Approved by AICTE, New Delhi & affiliated to Kerala Technological University)  
Musaliar Hills, Karuvelli P.O., Ezhukone, Kollam-691505, Kerala, India  
Phone: +91 474 2482833, +91 474 2482083 Fax: +91 474 2483715  
E-mail: principal@tkmit.ac.in Website: www.tkmit.ac.in

### KTU RANK HOLDERS 2023

#### FIRST RANK



**PEARL PINTO**  
FOOD TECHNOLOGY  
CGPA: 9.76



**A. ANISA KUMARI**  
BIOMEDICAL ENGINEERING  
CGPA: 9.68

#### SECOND RANK



**BINSIYA MOIDU**  
BIOMEDICAL ENGINEERING  
CGPA : 9.66

#### THIRD RANK



**ALFIYAMOL**  
BIOMEDICAL ENGINEERING  
CGPA: 9.55


#### FOURTH RANK



**NIVEDYA K R**  
FOOD TECHNOLOGY  
CGPA: 9.57

STANDS FIRST POSITION AMONG PRIVATE SELF FINANCING COLLEGES IN KOLLAM DISTRICT


ONE AMONG THE TOP 30 COLLEGES OUT OF 134 ENGINEERING COLLEGES IN THE STATE (\*BASED ON 2023 BTECH KTU RESULT)




## TKM INSTITUTE OF TECHNOLOGY

DEPARTMENT OF FOOD TECHNOLOGY


### RANK HOLDERS 2020-24 BATCH




1st RANK  
ATHIRA P I  
CGPA:9.82




3rd RANK  
POOJA PRASAD  
CGPA:9.51



4th RANK  
SREE LAKSHMI A  
CGPA:9.46



5th RANK  
RITHUPRIYA K V  
CGPA: 9.38



6th RANK  
RAYEEZA MANAL K V  
CGPA:9.30

# Congratulations!

# Placements

 **TKM INSTITUTE OF TECHNOLOGY**  
DEPARTMENT OF FOOD TECHNOLOGY  
2020-2024 BATCH

*Congratulations*

 **Athira PI**

 **Sanjay K**

*placed at*

 **TIERRA**<sup>TM</sup>

*Here for a good time*

 **Pooja Prasad**

 **TKM INSTITUTE OF TECHNOLOGY**  
DEPARTMENT OF FOOD TECHNOLOGY  
2020-2024 BATCH

*Congratulations*

 **ATHIRA P I**

 **SHALBIA A**

 **SANDRA G R**

 **JERIN JENNY**

 **JUDITH ANNA SABU**

 **AASHNA RAHIM**

 **SNEHA SUNIL**

 **SHERIN ROSE SUNNY**

 **NAFIYA P K**

 **POOJA PRASAD**

 **ALEENA ELZA JAYAN**

**PLACED AT**  
**SUTHERLAND GLOBAL SERVICE**

# Placements

 **TKM INSTITUTE OF TECHNOLOGY**  
CAREER GUIDANCE AND PLACEMENT CELL

*Congratulations*  
2020-2024 BATCH  
FOR GETTING PLACED AT  
  
LAZZA ICECREAMS

  
Shalbia A

  
Likhita Roy Pillai

  
Rushda NS

  
Sandra G R

  
Lekshmi Sudha Madhu

**TKM INSTITUTE OF TECHNOLOGY**  
DEPARTMENT OF FOOD TECHNOLOGY

BATCH  
2020-24



*Congratulations*  
**RITHUPRIYA K V**  
FOR GETTING PLACED AT  
**IMPAQTIVE**



# Students with Honours Degree

BATCH	NUMBER OF STUDENTS
2017- 2021	16
2018 -2022	19
2019 -2023	9
2020 -2024	8

 **TKM**   
**INSTITUTE OF TECHNOLOGY**  
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Phone: +91 474 2482833, +91 474 2482083 Fax: +91 474 2483715  
E-mail: principal@tkmit.ac.in Website: www.tkmit.ac.in

**STUDENTS SECURED BTECH (HONOURS)**

  
**A. ANISA KUMARI**  
BIOMEDICAL ENGINEERING

  
**FATHIMA SENHA V T**  
FOOD TECHNOLOGY

  
**NIVEDYA K R**  
FOOD TECHNOLOGY

  
**PEARL PINTO**  
FOOD TECHNOLOGY

  
**ANILA A PILLAI**  
FOOD TECHNOLOGY

  
**AMILA V A**  
FOOD TECHNOLOGY

  
**SHAHNAZ C U**  
FOOD TECHNOLOGY

  
**SHANAZ SALIM**  
FOOD TECHNOLOGY

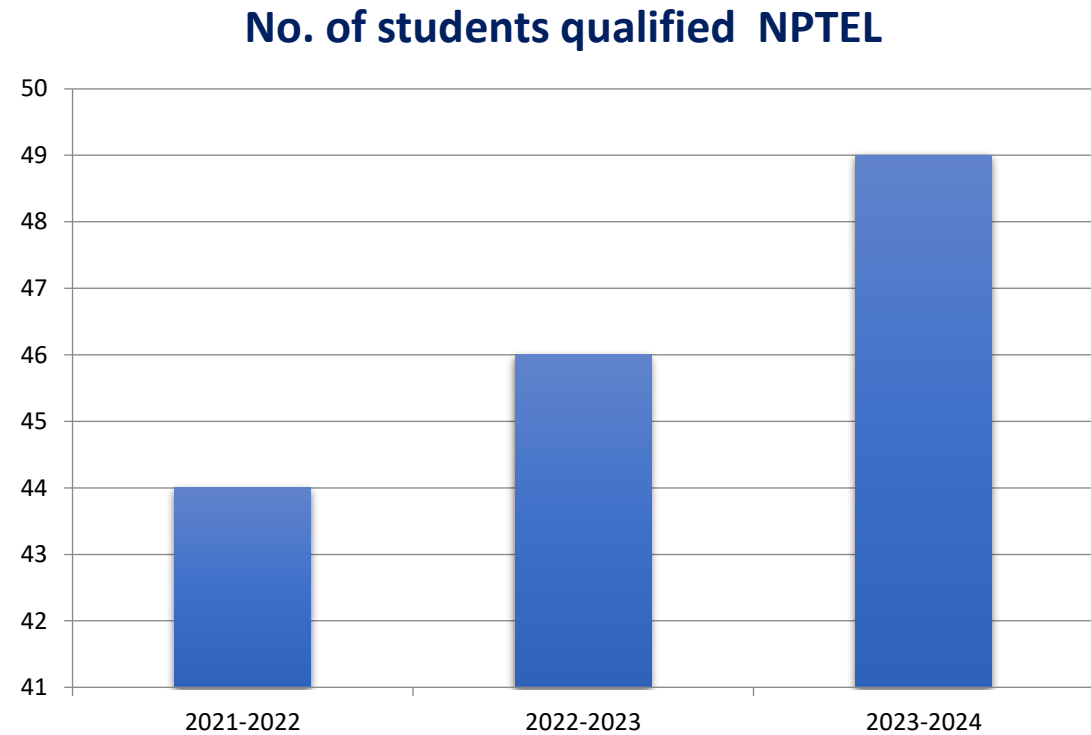
  
**ABIN K P**  
FOOD TECHNOLOGY

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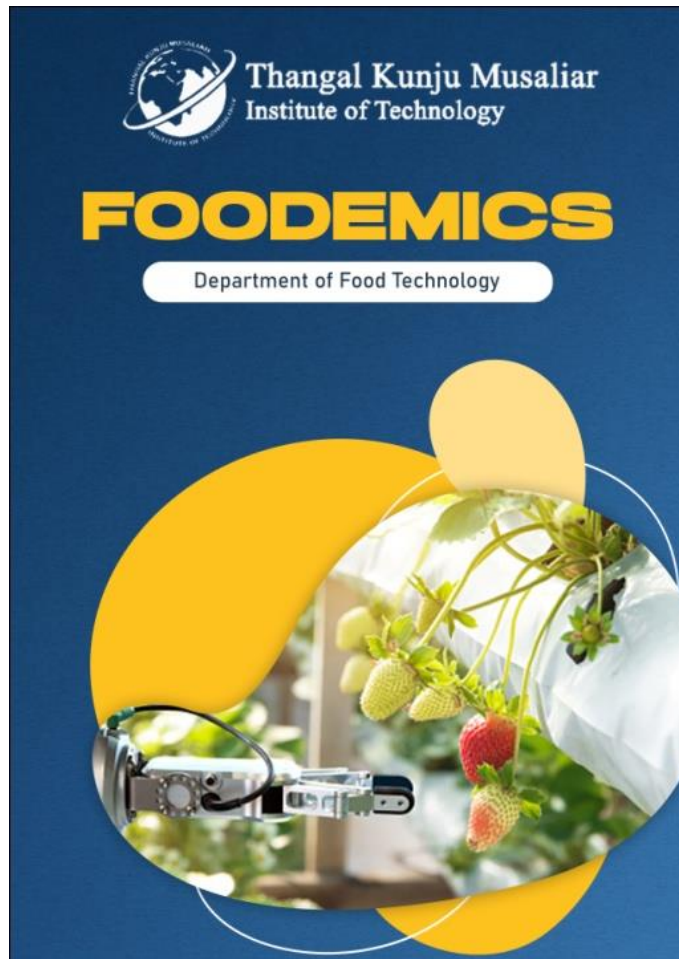
# Students qualified NPTEL Courses

Academic year	No. of students qualified NPTEL
2021-2022	44
2022-2023	46
2023-2024	49



# Newsletters and Magazines

- Department of Food Technology publishes
  - Technical Magazines - Annually
  - Newsletters – Bi-annually



2021 - 2022 #FT

**NEWSLETTER** TKM INSTITUTE OF TECHNOLOGY **PAGE 1**  
DEPARTMENT OF FOOD TECHNOLOGY

From the HOD desk



Ms. Reshmi R S

"Perfection, as culture conceives it is not possible while the individual remains isolated. The individual is required, under pain of being stunted and enfeebled in his own development if he disobeys, to carry others along with him in his march towards perfection". With a pristine purpose of presenting all that transpired in a marked period of time, we are coming forth with our 2021-22 newsletter. The newsletter is launched with the objective of dissemination and compilation of information related to the department. I am also thankful to students of editorial board who took up the challenge and for their efforts made in publishing the newsletter.

**CULTURAL FEST - REGALIA 2022**



The Arts day of TKM Institute of Technology, 'Regalia'22' was conducted on May 20, 21 after the long wait of two years due to covid pandemic. The preparations for the same had begun days in advance. The day was welcomed by our Chairperson Ms Sulfiya M along with the Presidential address by our principal Dr Jose Prakash M. The auspicious event bloomed with the presence of the chief guest of the day, Mr Amit Chakalal Saju, Indian film actor in Malayalam cinema and was glorified with his words and stories shared about his life to our dear students. The art in all its glory and its form was presented by the student. The arts competitions were conducted among various departments and many talents were showcased. The Food Technology Department came up first with their talented artists and healthy competitors. The day was ended with the gratitude words by our arts club secretary Jijith Lordhan. All in all the arts festival was a grand success underlining the importance of co-curricular activities along with academic studies.

TKM INSTITUTE OF TECHNOLOGY, KOLLAM  
DEPARTMENT OF FOOD TECHNOLOGY



MESSAGE FROM THE HEAD OF THE DEPARTMENT, DEPARTMENT OF FOOD TECHNOLOGY

**ABOUT THE DEPARTMENT**

**THE VISION OF THE DEPARTMENT**

To be a centre for comprehensive and research-oriented education in food technology. In conformity with global standard adhering to professional ethics

**THE MISSION OF THE DEPARTMENT**

- Inculcate passion for higher studies and research
- Extend to know to identify and analyse the opportunities in food technology to adopt strategies that ensure socio-economic growth
- Foster continuous learning process
- Develop socially responsible professional and entrepreneur capable of sustainable engineering practices for food industry



The department of food technology, in collaboration with Dr. John Diamond Raj, Associate professor, Department of food technology, Saintgits college of engineering, Kottayam, successfully organized online expert lecture on "Unlocking potential of dryers in dairy processing" as part of their curriculum for S6 students on 6<sup>th</sup> May 2024. The lecture aims to empower the students with recent advances in dairy dryers and their industrial application highlighting a comprehensive lecture experience. The program coordinated by Mr. V. Vaibav, Assistant professor under the leadership of Dr. Surendhar A, Associate professor, Head of the department.

**CONGRATULATIONS**

Anupama, Kamal, Nandaraj and Sneha of S6 FT, under the guidance of Dr. Vidhyeswari won 2nd prize in Chemfest 2K24 under research project category on their project titled "Development of instant drink mix by harnessing synergistic properties of rice water and banana pseudo stem" organized by Association of chemical engineers student (ACES) at KKWIEER, Nashik, Maharashtra on 5 April 2024



# Professional Bodies/Association Activities

- Association of Food Scientists and Technologists India (AFSTI)
- Creative Researchers Association of Food Technologists (CRAFT)



**Thangal Kunju Musaliar Institute of Technology**  
DEPARTMENT OF FOOD TECHNOLOGY  
IN ASSOCIATION WITH  
CREATIVE RESEARCH ASSOCIATION FOR FOOD TECHNOLOGISTS

## INTERNATIONAL SEMINAR

**Prof. Dr. Cristobal Noe Aguilar**  
Bioprocesses and Bioproducts Research Group  
Food Research Department  
School of Chemistry  
University of Coahuila, Mexico

**Dr. Jeong Chan Joo**  
Catholic University of Korea Bucheon-si,  
Gyeonggi-do 14662,  
Republic of Korea

Single cell Proteins: The new opportunity to emerge

Synthesis of Bio-based plastics and plasticizers using biologically produced C5 platform Chemicals

COORDINATOR:  
DR. SINDHU R  
PROFESSOR AND DEAN RESEARCH

DATE: 30/11/2023  
VENUE: SEMINAR HALL, TKMIT

DR. SURENTHAR A  
ASSOCIATE PROFESSOR  
HEAD OF DEPARTMENT



**Thangal Kunju Musaliar Institute of Technology**  
In Association with,

**Craft Research Association for Food Technologists**

**Food Health and Environment Management Solutions**

Department of FOOD TECHNOLOGY

**1) HACCP Level 3**  
**2) ISO 22000:2018**  
**3) FoSTaC advance level 2 FSS Training**

**Resource Persons:**  
MR. JAMES MATHAI (FOOD AUDITOR, HIGHFIELD, UK)  
MR. PRATHAPA CHANDRAN, R. (RETIRED MANAGER, MILMA, ERNAKULAM)

**DATES: 10/07/2023 - 12/07/2023**



**Thangal Kunju Musaliar Institute of Technology**  
CREATIVE RESEARCH ASSOCIATION FOR FOOD TECHNOLOGISTS

DEPARTMENT OF FOOD TECHNOLOGY

## Three day workshop on fruits and vegetables processing.

DATE: 03/07/2023 - 05/07/2023

*Coordinators:*  
Dr. Surendhar A  
Dr. Sindhu R  
Ms. Akhila J Chand  
Ms. Alfonsa James

# Patents

## Innovation patent – 3 Nos Published

1. Process development of instant rice porridge
2. Development of granula bar from jack fruit seed
3. Development of Pasta from jack fruit flour and jack fruit seed flour

## Design Patent- 1 Accepted

1. Development of multifunctional bottle

(12) PATENT APPLICATION PUBLICATION	(21) Application No.202341076471 A
(19) INDIA	
(22) Date of filing of Application :09/11/2023	(43) Publication Date : 22/12/2023
(54) Title of the invention : DEVELOPMENT OF INSTANT RICE PORRIDGE	
(51) International classification	:A23L0007100000, A23L0019200000, A23P0020200000, A23L0033100000, A23L0007143000
(86) International Application No	:NA
Filing Date	:NA
(87) International Publication No	:NA
(61) Patent of Addition to Application Number	:NA
Filing Date	:NA
(62) Divisional to Application Number	:NA
Filing Date	:NA
(71)Name of Applicant :	1)TKM INSTITUTE OF TECHNOLOGY Address of Applicant :Karuvil Post, Kollam - 691505, Kerala, India Kollam -----
Name of Applicant :	NA
Address of Applicant :	NA
(72)Name of Inventor :	1)Angel Elizabeth Shine Address of Applicant :UG Student, Department of Food Technology, TKM Institute of Technology, Karuvil Post, Kollam - 691505, Kerala, India Kollam -----
	2)Sneha Sajeev Address of Applicant :UG Student, Department of Food Technology, TKM Institute of Technology, Karuvil Post, Kollam - 691505, Kerala, India Kollam -----
	3)Hamdhan Hamza Address of Applicant :UG Student, Department of Food Technology, TKM Institute of Technology, Karuvil Post, Kollam - 691505, Kerala, India Kollam -----
	4)B. Diya Janaki Address of Applicant :UG Student, Department of Food Technology, TKM Institute of Technology, Karuvil Post, Kollam - 691505, Kerala, India Kollam -----
	5)Dr. R. Sindhu Address of Applicant :Professor and Dean Research, Department of Food Technology, TKM Institute of Technology, Karuvil Post, Kollam - 691505, Kerala, India Kollam -----
	6)Dr. Surendhar. A Address of Applicant :Associate Professor & Head, Department of Food Technology, TKM Institute of Technology, Karuvil Post, Kollam - 691505, Kerala, India Kollam -----
(57) Abstract :	Rice (Oryza sativa) is the staple food in many Asian countries such as India, China, Japan, Korea, etc. It is rich in carbohydrates and other essential nutrients. Consumption of rice provides sudden boost of energy and can satisfy basic human hunger effectively. Porridges made from rice is a soul and comfort food when people fall ill. The project mainly focuses on product development, where the rice is packed in a pouch and placed inside a cup like that of instant cup noodles. Required amount of boiled hot water should be poured into the cup so that the rice gets cooked. It comes along with side dishes such as pickles, spice mixes, salt pouch etc. Also, the porridge can be further added with pulses, other food components such as chicken pieces, dried fish and so on. It focuses on all section of the society regardless of age. The packaging is such that it's easy to carry and transport. It can be disposed easily in the proper dustbins. Its light weight and travel friendly.
No. of Pages : 23 No. of Claims : 5	

