



**MIT School of Food Technology
(MIT-SoFT), Pune**



**MIT-ADT
UNIVERSITY**
PUNE, INDIA
A leap towards World Class Education

FOOD TECHNOLOGY

MIT ART, DESIGN & TECHNOLOGY UNIVERSITY





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OUR FOUNDING FATHER & PRESIDENT
PROF. DR. VISHWANATH D. KARAD

MESSAGE FROM
PROF. DR. MANGESH T. KARAD
(EXECUTIVE PRESIDENT)

MESSAGE FROM
DR. SUNIL RAI (VICE CHANCELLOR)

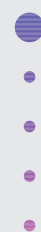
GOVERNING BODY

WHY MIT-ADT UNIVERSITY?



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CAMPUS 04



Vision

Incorporate a value based education system that urges the students to explore their innate potential, empowers the pursuit of knowledge and excellence, initiates intellectual transformation and awakens spirituality amongst them for building a strong generation.

Mission

Build a World Class University that enables Global Employability, Nurtures Entrepreneurship and strives towards bringing in Social Transformation through Innovation.



MIT Group of Institutions, Pune

“MIT Group of Institutions, Pune have set its own benchmark for promoting the value based education in the field of Technology, Arts, Humanities, Management, Medicine etc.”

The MIT Group of Institutions was founded by Dr. Vishwanath Karad, the visionary leader in pursuit of providing world class education, to bring about the much needed social revolution. He highlighted his concern for the lack of institutions for higher education in the state of Maharashtra to the leadership of the state in the early 80s. The then Chief Minister Honorable VasantDada Patil catalyzed formation of nine private engineering colleges in the state in 1981.

The “Maharashtra Academy of Engineering Education and Research (MAEER)” trust was founded by passionate and like-minded academicians and social thinkers in early eighties.

MAEER gifted city of Pune, the first private engineering college under the name MIT on May 1, 1983. From the humble beginnings of conducting classes for a handful of students in two classrooms in 1983, the MIT Group, over the years has earned the reputation of being the most trusted providers of higher education in the field of engineering, sciences, medicine and a host of other disciplines. By the year 2015, the MIT Group developed into an ocean in higher education, with more than 10 campuses in Maharashtra spread over 1000 acres of area, more than 70000 students, 4 Universities, over 83 institutes, 4000 teaching staff and more than 6000 non-teaching staff.

The year 2016 saw the MIT Group taken a giant step by launching their first University in the picturesque and scenic campus at Loni Kalbhor. The land which once belonged to the greatest legend of Indian cinema Late Shri Raj Kapoor was acquired by the group in 2001.

Dr. Vishwanath Karad is vision of creating the center of higher learning with spirit of innovation and excellence firmly grounded on the value of peace and progress was translated into one of the finest campuses in India, by the untiring efforts of Dr. Mangesh Karad, strongly supported by other trustees and members of the MAEER family.

It was in this 'ashram' replete with iconic architecture of learning facilities that the pioneering marvel of interdisciplinary and comprehensive education and the name of 'MIT Art Design Technology University'.The university through its 14 constituent colleges delivers higher education from hard core Technology and Sciences to Design, Fine Arts and Film Making. This is unparalleled in the history of education system in India.

The MIT Group has continued their pursuit of instituting world class universities elswewhere in the country. Post the establishment of MIT ADT University in 2016, MAEER has gifted the society by establishing the World Peace University in Kothrud, Pune and Avantika University in Ujjain, Madhya Pradesh. The group has extended its reach of serving the cause of higher education to the needy areas for social development by acquiring the University of Technology and Management (UTM) in Shillong, Meghalaya. The MIT Group's journey of providing excellent futuristic education in all over the country continues...

35+
GLORIOUS
YEARS

83+
INSTITUTIONS

50,000+
STUDENTS PER
YEAR

1,50,000+
ALUMNI





Hon'ble, Prof. Dr. Vishwanath D. Karad

President- MIT Art, Design & Technology University, Pune

A TRUE SOURCE OF INSPIRATION

यंत्र-तंत्रादि विज्ञानम्। लोक कल्याण साधनम्।।

Our truest source of inspiration is Dr. Vishwanath D. Karad, the founding father of MIT Group of Institutions. A renowned educationalist, Dr. Karad is also admired for his exemplary work in the field of human rights, spiritual sciences and spiritual advice. He has driven the MIT Group of Institutions to reach out to over 50,000 students across 83 institutions 'Vishwashanti Gurukul', the chain of schools that he initiated in 2007 is now functioning at 7 locations.



A true visionary, Dr. Karad has initiated some of the most ground-breaking activities under the banner of MIT Group of Institutions. Some of his initiatives include the Saint Dnyaneshwara World Peace Dome, enhancement of pilgrimage centres Alandi, Dehu, Pandarpur, etc. His relentless efforts and valuable contribution towards human rights and democracy have resulted in Maharashtra Institute of Technology receiving a UNESCO chair in 1996 from UNESCO Paris.

A staunch follower of Swami Vivekananda, Dr. Karad represented India for 'Parliaments of World's Religions' at the prestigious Salt Palace Convention, Salt Lake City, Utah (USA) in 2015. The convention was attended by over 10000 people representing over 50 different faiths from over 80 Nations.

His vision to build a nation of competent individuals is at the heart of MIT-Art, Design & Technology University. We aim at providing value based education for academic excellence with various technical as well as cultural initiatives that fuel leadership among our students.





MIT-ADT
UNIVERSITY
PUNE, INDIA
A Leap Towards The World Class Education

MIT ART, DESIGN & TECHNOLOGY UNIVERSITY, PUNE

Established by MIT Art, Design & Technology University Maharashtra
Act Number XXXIX of 2015
Rajbaugh, Loni Kalbhor, Pune, INDIA

MIT Art, Design & Technology University, Pune is a Multi-Disciplinary University which provides degrees in innovative areas like ART, DESIGN & TECHNOLOGY.

Art



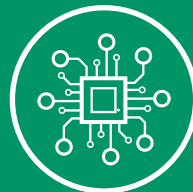
With its focus on empowering the most unorganized sector with skilled professionals, the Art Spectrum offers courses in unconventional steams like Dance, Music, Performing Arts, Broadcasting & Journalism, Film & Television, Applied & Fine Arts

Design



The Design Spectrum has been designed keeping in mind the changing face of global consumers. The courses comprise of highly relevant curriculum in a variety of fields. From architectural Designing to Fashion Designing, Product Designing to UI UX Designing the courses are novel & competitive and enable students to pursue professional excellence.

Technology



The technology Spectrum is the perfect blend of conventional and modern courses that focus on strengthening the foundation while promotes micro-specialized courses such as Artificial Intelligence, Aerospace Engineering, Mechatronics Automation, Computer System & Engineering, Energy Engineering amongst many others. Research suggests that the demand for skilled professional from these fields would be high in the near future.



न हि ज्ञानेन सदृशं पवित्रमिह विद्यते।
तत्स्वयं योगसंसिद्धः कालेनात्मनि विन्दति॥

Nothing is more sacred than Knowledge.
He who is himself perfected in yoga or similar
Sacrifice finds better opportunity for himself in due
course of Time.

“Nurturing Globally Employable Technocrats”

Dear Students,

Over last 4 decades, MIT Group of Institutions has developed its own benchmark of quality and standards with regards to technology, infrastructure, resources and **A nation is built by its youth and it is our duty to imbibe values along with sound technical knowledge to make them the leaders of tomorrow** training at large. The aim has always been the creation of a complete ecosystem that encourages pursuit of knowledge and wisdom. Our commitment is towards offering and delivering the best. MIT Art, Design & Technology University, is conceptualized to offer education in the most unconventional fields and in the most unorthodox formats.

Education through Experimentation is the primary thought behind every course offered here. With 13 institutions offering over 115 specialised courses equipped with state-of-the-art infrastructure, modern and up to date laboratories, various learning resources, facilities for sports and cultural activities, MIT-ADT is keen on inculcating a culture of quality education. At MIT-ADT, we aspire to empower our students with the tool of Wisdom. We believe that they have the most important responsibility of being the wiser citizens of the new global order. Whatever role they choose to play, whether they become Entrepreneurs, Business Leaders, Social Reformers, Political | National Leaders, Artists, Influencers, etc. they must be able to do justice to it and it is our duty to enable them to do so!

We look forward to welcoming you to the MIT-ADT family!

Prof. Dr. Mangesh T. Karad

Executive President- MIT Art, Design and Technology University





MIT-ADT
UNIVERSITY
PUNE, INDIA

A Leap Towards The World Class Education

Governing Body

PROF. DR. VISHWANATH D. KARAD
PRESIDENT

PROF. DR. MANGESH T. KARAD
EXECUTIVE PRESIDENT

DR. SUNIL RAI
VICE-CHANCELLOR

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PROF. PRAKASH JOSHI
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DR. ANAND DESHPANDE
MEMBER, IT REPRESENTATIVE

DR. ARVIND SITARAMAN
MEMBER, INDUSTRY REPRESENTATIVE

MR. S. R. PHOPHALE
MEMBER, INDUSTRY REPRESENTATIVE



Board of Management

PROF. DR. MANGESH T. KARAD
EXECUTIVE PRESIDENT

DR. SUCHITRA U. NAGARE
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MEMBER EDUCATIONIST

PROF. ANANT CHAKRADEO
DEAN, DESIGN FACULTY

DR. SUNIL KARAD
MEMBER, SPONSORING BODY

PROF. SUBODH DEVGAONKAR
DEAN, MARITIME FACULTY

MS. SWATI CHATE
MEMBER, SPONSORING BODY



The logo consists of a stylized, multi-faceted geometric shape on the left, composed of various shades of teal and blue, resembling a modern architectural or technological structure. To its right is a solid dark teal triangle pointing to the right.

MIT ART, DESIGN & TECHNOLOGY UNIVERSITY, PUNE

Situated about 25 kilometers from Pune, is MAEER's premium campus, Raj Baug. This campus was declared a State University and was named MIT Art, Design and Technology University in 2015. Catering to over students from 13 different institutions, this campus is home to innovation, technology and pursuit of excellence.

MIT Art, Design and Technology University, Pune is home to over 5000 students enrolled in over 113 various courses for undergraduate, post graduate and specialized post graduate programs. The campus is equipped with residential, sports and cultural facilities and provided for transportation to the city as well.

All 13 colleges enlisted under the MIT-ADT University have made a mark in the industry with their relentless efforts in ensuring academic as well as overall development of their students. While the primary focus is on building academic excellence through theoretical as well practical knowledge, the institutions have also published research papers and books. With innovation in the methods of imparting knowledge, the institutions have maintained their ranks nationally.

The Rajbaug campus has been functional for past 12 years and has hosted highly accredited institutions. The Marine Engineering Institution and the Design Institution, both rank 5th nationally in their respective sectors. The recognition as a University has fueled the inception of many other specialized and novel programs such as Aerospace engineering, Architectural Design, Project Construction, Infrastructure Management, Energy Engineering, Vedic Studies.

This multi-disciplinary campus is the reflection of the beliefs and values imbibed by the Father Founder Prof. Dr. Vishwanath D. Karad. His belief in the principles of self disciplinary actions, yoga and community service have shaped the University to a great extent. Students are encouraged to participate in various on campus activities, various forums and are made a part of many start-up initiatives to inculcate the culture of entrepreneurship amongst them.



WHY MIT ADT UNIVERSITY?

“A Leap Towards
The World Class
Education”

Accountability

1. Part of a premium educational setup, MIT Group of Institutions, Pune.
2. UGC Approved, Recognized by the State Government
3. Multi-Disciplinary Approach with micro specialization across Art, Design & Technology.
4. State-of-the-art infrastructure, competent faculty deliver unique learning experience.
5. Value Based education system for overall development of the students.

Student Centric

1. High Student-Faculty Ratio.
2. Collaborations with Foreign Universities.
3. Huge opportunities for Global Student Exchange programs.
4. On-campus Holistic Development Programs.
5. Industry .



Opportunities

1. Programs mentored by Industry Stalwarts.
2. Exposure to National and International Conferences.
3. MIT Technology Business Incubator to provide entrepreneurial opportunities.
4. Holistic development through on-campus Hobby Clubs and Student Forums.



Industry Focus

1. Expert professional with abundant experience as faculties and mentors to guide the students.
2. Frequently updated Syllabus designed to meet the needs of the industry.



Placements

1. Tie-Ups with the best employers across Art, Design and Technology.
2. Active Placement & Corporate Relations Cell to ensure placements and internship opportunities.



Pune

1. Oxford of the East: Home to prestigious educational institutions.
2. Centrally located, excellent connectivity via road, air and railways.
3. Salubrious climate, pleasant ambiance for learning.



MIT SCHOOL OF FOOD TECHNOLOGY

MIT School of Food Technology was established in 2006 with the vision to build talent and usher India ahead in the crucial food processing sector. All the programs offered under this stream are as per the guidelines of Maharashtra Council of Agricultural Education & Research, Pune (MCAER).

Food Technology is a branch of food science that deals with the processes of production of foods. This branch of technology includes learning of the various processes such as canning, preservation, pasteurization, production etc. Highly trained professionals are readily absorbed by industry due to emerging talent demand in the industry.

Being a sunrise industry, the employment prospects are high; both in India as well as abroad. Food Technology has revolutionized the food habits of the people by offering precooked and securely packaged foods in attractive forms. Consumption of processed foods is noticeable across almost all sections of the population. As a result, the market for processed food is growing very fast.

There are a lot of career opportunities in Government Sectors like Food and Drug Administration, Food Corporation etc. as well as Techno Commercial Opportunities in Private & Govt. Sectors in the domains of Manufacturing, Quality Control, and Research and Development.

The following courses offer in-depth knowledge, along with practical experience and provide an amalgamation of Science, Technology and Education pertaining to the Food Industry.



**FOOD
TECHNOLOGY...
A TECHNOLOGY
FOR INNOVATORS**

**A BETTER SOUND
THROUGH FOOD
TECHNOLOGY
RESEARCH!**



**POWERED
BY INTELLECT
DRIVEN BY VALUE**



Message from Principal

I take this opportunity to welcome you all to MIT School of Food Technology, a constituent faculty of MITADT University, Pune to administer cutting-edge research and receive global competitive education in innovative and market oriented domains related to agro-processing industries.

It's a matter of great pleasure for all of us to introduce one of the professional faculty as a constituent member of MAEER'S MIT family with its first academic session commenced from 2006. SoFT aspires for excellence in research and education to compensate the industry that has scarcity of skilled talent. It is our pride endeavour to provide the most modern education in a world class learning environment.

MIT SCHOOL OF FOOD TECHNOLOGY





MIT SCHOOL OF FOOD TECHNOLOGY

OUR HIGHLIGHTS/SIGNIFICANCE

- Expertise and skill imbibed full time faculty from the discipline of Food Science and Technology.
- Well-equipped, core subject clustered and state of art standard laboratories.
- Speciality window provision for appointment of visiting professors, guest lecturers from national educational & research institute and also from corporate sector.
- Visionary placement cell to provide suitable human resource to various sectors at state and national level.
- Unique type of well established pilot plants to stimulate student entrepreneurship and also to motivate small scale entrepreneurs by franchise mode of operation.
- Hands on training provision in collaboration with University of Agriculture Krakow Poland (Course credit sharing education pattern).
- Well developed library manifesting potential for text and reference books (Regular course and competitive examination).
- Institution location itself is self-stimulatory for Agro base industry connect strengthening.
- MIT SoFT specialty activity nurturing of students includes village adoption program, industry based practical projects, skill enhancement and online active teaching learning through cloud based LMS

Academic Departments

1. Food Process and Product Technology
 2. Food Safety, Quality and Nutrition
 3. Food Process and Product Engineering
 4. Agrobases Plant Operations
 5. Food Business Management and Entrepreneurship Development
 6. Ethical Science and Food Technology
 7. Patronage of Traditional and Speciality Foods
- 

Food Process and Product Technology (FPPT)

HEAD OF DEPARTMENT



Dr. Prerna D. Shere
Associate Professor

Dr. Prerana D. Shere is associated with MIT School of Food Technology from 2011 as associate professor in department of Food Process & Product Technology. Total experience of 13 years includes 5 years of industrial exposure in research and development from esteemed organizations like ITC Food Research Centre and PepsiCo India Pvt. Ltd. and 8 years of academic experience.

She is a passionate food technologist with master's degree from Central Food Technological Research Institute (CFTRI), Mysore with subject-matter expertise in the field of food science and technology. She has proven her research skills by guiding graduate and post-graduate students for innovative research and pilot scale projects at MIT School of Food Technology. She has represented MITADT University in national and international conferences by showcasing research work in the form of research papers and posters.

FACULTY MEMBERS

Mr. Amol C. Dagadkhair is associated with MIT School of Food Technology since Aug, 2015 as an Assistant Professor. He has more than 5 years of teaching experience with special attention on courses like Milk Processing and Meat, Poultry and Fish Technology. Currently he is working in Department of Food Process and Product Technology. He has qualified NET (ASRB, ICAR) for two times. Presently he is pursuing Ph.D. Tech (Food Technology) from MIT ADT University, Pune. He has keen interest in research and development on underutilized fruits of state and India. Being a researcher he has published more than dozen research and review article in peer reviewed national and international journals.

He is a reviewer and an active member of editorial board of reputed journals like journal of food science and technology, SM journal of food and nutrition etc. He is a lifemember of AFSTI, AIASA, STRA etc. professional bodies and always remains in touch with such societies to uplift the bar of food technology in society. Moreover, he has presented more than 5 posters on various recent research in national and international conferences. He has delivered a technical lecture on Rice Processing at KVK, Narayangaon, Pune (Affiliated ICAR, New Delhi). He has guided more than 50 students for HoT program at UG level and guiding 2 M. Tech (Food Technology) students for Research Theses.



Mr. Amol C. Dagadkhair
Assistant Professor



Dr. Yogita V. Chavan
Assistant Professor

Dr. Yogita V. Chavan an Assistant Professor in School of Food Technology, MIT-ADT University, Pune. She has completed her doctorate from Institute of Chemical Technology, Matunga, Mumbai. She is having total five years of teaching experience. Prior to this she worked at Dept. of Technology, Shivaji University, Kolhapur. She taught many courses at undergraduate and post graduate level of the students. Guided B.Tech (4) and M. Tech. (8) research project during her resides at Shivaji University, Kolhapur.

She has attended number of National and International conferences/seminars (11) and presented/ published research articles (7) in reputed journals. She worked for development of Nutraceutical & Functional Foods and awarded with 1st prizes in conferences (2) for her reaserch activity. Guided project was awarded with 1st prize in startup India compition, 2018. Attended five FDP (Faculty D evelopment Programms) and out come based curriculum desingning workshops/symposium (2). Completed 26 days faculty orientation programme for faculty up-gradation under UGC. Attended short term courses/workshops to enhance expertize in said discipline (2).

Her research expertize in development of nutraceuticals and functional food products and its bioactivity. Development of extraction techniques and its separation, purification and characterization of bioactive components.

Mr. Swapnil R. Patharkar is working as Assistant Professor at MIT School of Food Technology, MITADT University, Pune. He holds a Master (M.Tech) in Food Technology. He has qualified ICAR-ASRB National Eligibility Test (NET). He has 7 years of experience in teaching and research. Adding to research field he has published 8 research papers, He has reported his findings as research papers on national and international platforms. He has good experience in Food Science and Technology.

Apart from teaching, he has guided more than 30 students for projects under hands on training, 14 students for graduate research projects. He has also qualified UDCT PET (PhD Entrance Test) also completed the training of HACCP and ISO course. He has participated in various national and international conferences.



Mr. Swapnil R. Patharkar
Assistant Professor

Food Safety, Quality and Nutrition (FSQN)

HEAD OF DEPARTMENT



Mrs. Anjali A. Bhoite
Associate Professor

Mrs. Anjali A. Bhoite is an Associate Professor and Incharge Head at department of Food Safety, Quality and Nutrition at MIT School of Food Technology, MIT ADT University.

She is pursuing her PhD in Microbiology and engaged in academics since last 13 years. Being a Microbiologist she is actively dealing with the study regarding microbial hazard, fermented food and probiotic. Apart from teaching she has participated in seven conferences for poster presentation also published research papers in reputed journals. Being an Internal BoS member she contributed in syllabus designing for various courses of Food Technology degree programs.

She is active member of AFST(I) Pune chapter and life member of Association of Food scientist and Technologist India AFST(I) and AMI (Association of Microbiologist India). She has guided more than 60 students for hands on training at MITSoFT. In coordination with MITADT-AIC She is constantly motivating the students for entrepreneurship development. She is also a member of Food Safety Advisory Committee (FSAC) of MITADT University through which she is guiding the university campus mess Inchrgees for food safety aspects.

FACULTY MEMBERS

Mrs. Deepti N. Chaudhari is an Assistant Professor, Department of Food Safety, Quality and Nutrition at the MIT School of Food Technology. She has completed post-graduation in Biochemistry from Life Science Department of N.M.U. Jalgaon, Maharashtra. She has awarded Gold medal for first University Rank in post-graduation and graduation. She has qualified CSIR-UGC NET examination in Life Science with AIR 38 and also qualified GATE examination, Life Science. She has more than 10 years of experience in research and academics.

Prior to joining at MIT SoFT, She worked as Junior Research Fellow (JRF) at Agharkar Research Institute (ARI) Pune and as a lecturer in Life Science Department of N.M.U., Jalgaon, Maharashtra. She has done projects and research in various areas like study role of a β peptide in Neurological disorder Alzheimer's disease and its toxicity on SH-SY5Y cell line, Food adulteration, new product development in food technology etc. She is actively involved in academic and extracurricular activities, laboratory development etc. She is working in transformation for academics and Industry expectation from students. Her areas of interest are Biochemistry, Food Chemistry and Nutrition, Immunology.

She has published more than 15 research papers in International and National Journal and 15 popular articles in Food Technology magazines. She is member of various professional bodies like AFSTI, NIN, NAFARI etc. She has guided more than 50 students for HoT program at bachelor's level and 2 students at master level.



Mrs. Deepti N. Chaudhari
Assistant Professor

FACULTY MEMBERS



Dr. Sandeep S. Gaikwad
Assistant Professor

Dr. Sandeep S. Gaikwad is an Assistant Professor in Department of Food Safety, Quality and Nutrition, MIT School of Food Technology, MIT ADT University, Pune. He is a veteran academican with total experience of 7 years (Research 4 yrs and Teaching 3 yrs). He has completed M. Tech (Food Engineering and Technology) from Sant Longowal Institute of Engineering and Technology, Longowal, Punjab and PhD (Food Engineering and Technology) from UDCT, Dr. Babasaheb Ambedkar Marathwada University, Aurangabad. He is a recognized as Food Analyst by Food Safety and Standard Authority of India. He has qualified ICAR-ASRB NET-2014 (Food Technology).

He is a life time member of SAVE (Society for Advanced Viticulture and Enology). He was awarded with “Best Poster Award” in many University, State and National level conferences. He has published more than 10 research papers to his credit in the reputed journals and presented a number of research papers in the National and International Conferences. He has worked as a Senior Research Fellow in DST, MoFPI sponsored Research Project in the UDCT, Dr. BAM University, Aurangabad. Technology developed in this project is now used on commercial basis by different Food Processing Industries. He has exceled his research aptitude by working in reputed research laboratories like National Referral Laboratory, ICAR-NRCC, Pune and Western Regional Referral Laboratory, Mumbai. He has undergone Advanced Trainings in the area of Food Analysis and he has hands on sophisticated instrumentation like GC-MS, GC-MS/MS, ICP-OES, Spectrophotometer, Texture Analyzer, Brookfield Viscometer, Flame Photometer, Soxoplus, Fibroplus, Kjeldal, PCR, Rocket Evaporator, Accelerator Solvent Extractor, Lyophilizer, Spray dryer etc.

Mrs. Dipti H. Chavan an assistant professor, Department of Food Safety, Quality and Nutrition at MIT School of Food Technology. She has completed her master’s in Food Technology from MIT ADT University, Pune. She holds UGC-NET qualification. She has also pursued M.Sc. (Food Science) from YCMO University through distance learning. She have 11 years of experience in Food Technology.

She has participated in various national and international conference/ seminar/ workshop and published 3 research paper in the field of Food Technology. She designed curriculum of Quality Control and Analytical Techniques und Yashwi Institute for skill Development of Government of Maharashtra (MSBTE) for Diploma in Food Science.



Mrs. Dipti H. Chavan
Assistant Professor

Food Process and Product Engineering (FPPE)

HEAD OF DEPARTMENT



Mrs. Kavita A. Mane
Associate Professor

Mrs. Kavita A. Mane is working as Associate Professor (Food Process and Product Engineering) at MIT School of Food Technology, MITADT University, Pune. She holds a Masters' (M. Tech.) in Agricultural Process Engineering and is presently pursuing PhD Tech.(Food Tech.) in Food Process Engineering. She has qualified ICAR National Eligibility Test (NET). In a career spanning for 11 years, she has good experience in Food /Agricultural Process Engineering education.

Apart from teaching, she has been playing a key role in the academic section of the institute. She has guided more than 50 students for projects under Hands on training, 14 students for graduate research projects and 2 students for post graduate research projects. She is awarded with first prize for best paper presentation at 23rd National Convention of Agricultural Engineers. She is the recipient of Best Teacher award by MIT Art, Design and Technology University, Pune in 2017.

FACULTY MEMBERS

Mr. Mangalsing S. Pawar is an academician with good experience in teaching. He has joined MIT School of Food Technology as Assistant Professor in the department of Food Process and Product Engineering since August, 2011. He has completed masters from IIT Kharagpur (Dairy and Food Engineering) with First division and Bachelor's degree in Agricultural Engineering from School of Agricultural Engineering and Technology, Marathwada Agricultural University, Parbhani. He is a hard core Dairy and Food Engineer, He has Qualified GATE Exam two times held in 2007 and 2008 and NET Exam two times conducted by Indian Council of Agriculture Research held in 2010 and 2012. He has worked in INDUSS Rice Processing Industry Kolkata as Project Assistant and in a career spanning of Nine years he has good experience in Teaching in the area of Dairy and Food Engineering.

He is pursuing Ph D in the department of Food Process and Product Engineering from MIT ADTU Pune. He is guided UG and PG students. He is a life member of ISAE. Also he is member of various administrative committees in institutes.



Mr. Mangalsingh S. Pawar
Assistant Professor



Mrs. Gauri H. Athawale
Assistant Professor

Mrs. Gauri H. Athawale an assistant professor of food Process and Product Engineering department at MIT School of Food Technology.

Her doctorate degree is ongoing with MIT-ADT University. She has completed her master's in Food Processing Technology from Anand Agricultural University. She holds ICAR - NET qualification and she is also certified FoSTaC (Advance manufacturing) trainer.

She have 9 years of experience in teaching and research. Adding to research field she has published 10 research papers and 1 book published. She has also participated in multiple national and international conferences. She is life time member of AFST (I) and NSI. Many courses have been designed by her for bachelor's and master's degree courses in Food Technology. She has guided more than 50 students at bachelor's level and 2 students at master level.

Dr. Nilesh B. Kardile is an Assistant Professor, Department of Food Process and Product Technology, MIT School of Food Technology, MIT ADT University, Pune. He has completed Ph.D. (Food Engineering) from NIFTEM, Sonapat, Haryana. He has completed M. Tech. (Food Engineering) from SLIET, Punjab. He has qualified ASRB NET 2014 and 2017. He is certified as a Junior Food Analyst by FSSAI.

He has participated in various national and international conferences. Due to his keen research aptitude he engages himself with analytical, designing and machine fabrication work. He has reported his findings as research papers on national and international platforms. Along with good quality research papers he has published book chapter with publisher of international repute. He is a life member of professional organization such as AFSTI Mysore & SFFTI, Delhi. Currently he is researching in the field of traditional food products



Dr. Nilesh B. Kardile
Assistant Professor



Agrobase Plant Operations (APO)

HEAD OF DEPARTMENT



Mr. Fayaj L. Pathan
Assistant Professor

Mr. Fayaj L. Pathan joined MIT School of Food Technology at the time of its establishment in August 2006 as Assistant Professor. He is working as Associate Professor of Food Technology since December 2014. He started his career as lecturer from August 2003 to September 2005 in Shri Shiva Mahavidyalaya, Barshi. He has worked as Assistant Professor from September 2005 to May 2006 in Mokashi School of Food Technology, Karad. By education, he is a Food Scientist who completed M.Sc. (Agri.) in Food Science and Technology as Department Topper of Mahatma Phule Agricultural University, Rahuri in 2002.

He has completed B.Sc. (Agriculture) with distinction from School of Agriculture, Kolhapur under MPKV, Rahuri. Now, he is pursuing PhD Science (in Food Science) from Institute of Chemical Technology, Matunga, Mumbai. He has also pursued M.Sc. (TQM) from Sikkim Manipal University in 2006 through distance learning. He has completed one winter school at NDRI, Karnal under capacity building program [CBP] of ICAR.

FACULTY MEMBERS

Dr. Amit A. Kulthe is working with MIT School of Food Technology as Assistant Professor in the Department of Agrobase Plant Operations since 1st September 2017. He has been working in the field of teaching since 2010 with an experience of 5 years in teaching whereas 5 years in research. He started his career from June 2010, as Assistant Professor in Shramshakti School of Food Technology, Sangamner, after completing his post-graduation in Food Sci. & Tech., with experience of 2 years. Before joining MIT-SoFT, he worked as I/C Principal at Institute of Food Technology & Management, Pune with 2 years and 3 months experience. During the career span, alongside educating, he has effectively dealt with the responsibilities of I/C Academic, I/C Examination, Setup of Food Laboratories, Product Development, etc. He has completed his Masters Degree and Doctor of Philosophy in Food Sci. & Technology as Department Topper from Mahatma Phule Krishi Vidyapeeth, Rahuri in 2010 and 2016, respectively. He worked on research entitled "Microencapsulation of β -carotene and its utilization in pearl millet based cookies" under the guidance of Prof. (Dr.) Suresh S. Thorat, Head, Department of Food Sci. & Tech., Mahatma Phule Krishi Vidyapeeth, Rahuri.

He qualified Agricultural Scientists Recruitment Board's National Eligibility Test in 2012. He has 15 research publications in national and international journals, on his Masters and Doctoral research work. He has successfully completed TOT program as Oil Trainer, jointly conducted by Food Safety Training and Certification (FoSTaC) and FSSAI, India. He is a Life Member of Association of Food Scientists & Technologists (India), Mysore Chapter. He has also actively participated in various seminars, workshops, conferences held at national and international levels all over India. He is currently I/C Post Graduate Education, Member Secretary of Departmental Post-Graduate Committee (DPGC, 2018-19) and Co-ordinator of Education Cell of MIT-SoFT, Admission Head of MIT-SoFT and Member of various organizing committees at MIT-ADT University level.



Dr. Amit A. Kulthe
Assistant Professor



Dr. Vaibhav S. Patil
Assistant Professor

Dr. Vaibhav S. Patil is an Assistant Professor (Department of Agrobased Plant Operation) at MIT School of Food Technology, MIT ADT University, Pune. He has completed PhD (Post Harvest Process and Food Engineering) from Banaras Hindu University, Varanasi. He is having 6 years of academic experience. He has published more than dozen of original research articles in reputed national and international journals. He is life member of various professional organizations such as ISAE, IAENGG, STRA etc. He has guided UG and PG students. He is also a member of various administrative committees in University.



Food Business Management and Entrepreneurship Development (FBM&ED)

HEAD OF DEPARTMENT



Dr. Sandip. T. Gaikwad
Assistant Professor

Dr. Sandip T. Gaikwad is a hardcore Food Technologist working as Assistant Professor in Department of Food Business Management and Entrepreneurship Development, MIT School of Food Technology, MIT ADT University, Pune. He is active, enthusiastic and unwavering personality continuously engage in the progression and progress of Food Science and Technology field through his innovative thoughts and Creativities. He has completed M. Tech from SLIET, Punjab in Food Engineering and Technology. Due to his affection to Agri business management he has completed MBA from Guru Jambheshwar University, Haryana. After completing master degree he has excelled his knowledge by registering to PhD in food Business management from National Institute of Food Technology entrepreneurship and management (NIFTEM), Kundli.

He has qualified GATE-2012 & 2014 (Life Science), ASRB-NET-2015 (Food Technology), UGC-NET-2015 (Home Science) and UGC-NET-2018 (Management).

He was selected for fellowships like BNRF-2015, NRF-2014 and GATE fellowship 2014. He was awarded with many prestigious awards for his contribution to field of Food Technology, which includes “Young scientist Award-2017” given by SFFT, India and “Best Achiever Award-2017” given by NIFTEM, Ministry of Food Processing Industries, India.

He is the active and life time member of various professional societies. such as like International Association of Engineers (IAENG) Hong Kong, International Society For research and Development, London (UK), Indian Academician & Research Association (IARA) India, International Management Research and Technology Consultation (IMRTC) USA, Student Federation of Food Technology (SFFT) India and Association of Food Scientists & Technologists (AFST) India.

He has published 20 research papers, 20 conference papers and 5 Book chapters in research journals of national and international repute. His area of research is new food Product development, Consumer preferences study, Agri micro finance, Encapsulation of micronutrients and Spray drying. His interdisciplinary research revolves around Food Technology, Business Management and Agri Economics. He also works as consultant and expert in the field of Food Technology in various industrial and educational organizations. He is guiding many M. Tech and B. Tech students to open doors of excellent opportunities in leading food processing industries and enables them to become successful entrepreneurs as well.



FACULTY MEMBERS

Mr. Akshay A. Aghav is currently working as an Assistant Professor at MIT School of Food Technology at the Department of Food Business Management and Entrepreneurship Development. By profession, he is a Food Techno Manager with graduation in B. Tech. (Food Technology) and a master's degree in Business Management from Savatribai Phule University, Pune with a specialization in Marketing. He has also pursued Agri-Business Management From MIT College of Management Kothrud, Pune.

He has experience of multiple years in corporate-level where he worked closely with top management of agro-based industries. He was working with MeraKisan Pvt. Ltd., Pune, which is one of the top reputed Agri start-ups in India. The start-up is associated with Mahindra Agri Solutions and Greenyard Belgium, where he had exposure to national and international level agro companies. He has also worked on many collaborative projects with a concentration on organic farming and sustainability, rural woman empowerment, and ICS management where he got experience of working on ground level with farmers and rural agro-prenures. With his expertise, he also worked on significant issues related to Supply Chain Management, Operations and Inventory Management, Strategic Management, and Financial Management for Agri startups. During his tenure, he was also responsible for enrolling students for internships from Food-Agri sector backgrounds, counselling them, guiding them for their final project and presentation, and preparing them for final placements concerning their interest. He is a dedicated faculty member who is engaged in the overall development of students starting from the classroom to making them ready for the highly competitive corporate world.



Mr. Akshay A. Aghav
Assistant Professor



Ethical Science and Food Technology (ESFT)

HEAD OF DEPARTMENT



Dr. Anupama N. Devkatte
Associate Professor

Dr. Anupama N. Devkatte is an Associate Professor and Head of the Department of Ethical Science and Food Technology, MIT School of Food Technology, MIT ADT University, Pune. She has completed her doctorate in Biotechnology in 2004 and M.Sc. Biotechnology in 1999 from Swami Ramanand Teerth Marathwada University, Nanded. She has also completed her Masters in Marketing Management (MMM) in 2009 from University of Pune. She is having around 19 Yrs. of experience in Teaching, Research and Industry.

There are more than 30 Research Paper publications in International and National Peer reviewed journals having excellent impact factor to her credit. Apart from that she has organised conference and events and also participated in more than 40 workshops, Seminars, Faculty Development Programs and also presented Research Papers and posters in International, National Conferences. Students under her guidance have won awards and prizes in Innovative Food Product Development competitions at National level.

She has attended training at different institutes of national repute like NIV, CIMAP, CAMAG, IIT etc. on various topics of interest. She has experience in teaching at UG, PG and Doctoral Programs. She is also a MIT ADT University approved Research Guide for Ph. D. Tech. (Food Technology). She has shouldering responsibility of Ph. D. Co-ordination for MIT School of Food Technology and guiding four Ph. D. Scholars in their Research Project. She is also a senior member of BOR (Board of Research), MIT ADT University, Pune.

Her exposure is multidimensional, in teaching, industry and research, which enables her to make student more practical oriented in the field of Food Technology, also helps her in designing innovative food processes, product optimization, manufacturing process and innovative product development. This makes the students industry ready opening doors of excellent opportunities in leading Food Processing Industries and enables them to become successful Entrepreneurs as well.



FACULTY MEMBERS



Mrs. Shweta J. Raichurkar
Assistant Professor

Mrs. Shweta J. Raichurkar is Assistant Professor of Ethical Science and Food Technology at MIT School of Food Technology, MIT ADT University. She has qualified ICAR- NET in Food Technology. She is M.Tech holder in Food Processing Technology from Anand Agricultural University, Anand, Gujrat. Having 6 years of experience in Food Technology.

She is the BoS member at T.C. School Baramati. She has also worked as Project co-ordinator for Bachelor's level. Apart from this she has participated in many state, national and international conferences/seminars/workshops and published 5 research papers in the field of Food Technology. She has guided more than 15 students at Bachelor's level.



Patronage of Traditional and Specialty Foods (PTSF)

HEAD OF DEPARTMENT



Mrs. Sujata V. Ghodke
Associate Professor

Mrs. Sujata V. Ghodke is Associate Professor and In-charge Head of Department of Patronage of Traditional & Specialty Food, discharging services since 2007 in MIT School of Food Technology with utmost efficiency. She is food technologist with Gold Medal in M. Tech (Food Science & Technology) from Vasant Rao Naik Marathwada Krishi Vidyapeeth, Parbhani. She is pursuing Ph.D. Tech (Food Tech) in MITADT University, Pune. She has qualified ICAR National Eligibility Test.

She is actively functioning as FoSTaC (Food Safety Training & Certification) course director at MIT SoFT and organized 9 trainings till the present for students and industrial food safety supervisors to sensitize them about safe food production. She is FSSAI approved FoSTaC trainer and assessor for advance manufacturing (Level-2) training. She is participated in varying conferences, training and seminars associated with food processing, safety and quality for her academic enrichment. She has numerous research papers at her credit published in well-known food journals. She is advisor to M.Tech and B.Tech students for accomplishing their projects.

FACULTY MEMBERS

Dr. Rinku S. Agrawal is associated with MIT School of Food Technology from 2016 as Assistant Professor in Department of Patronage of Traditional and Specialty Foods. She has completed her Ph.D. in Food Technology from College of Food Technology, Vasant Rao Naik Marathwada Agricultural University, Parbhani in 2017. She was awarded with INSPIRE Fellowship during Ph.D. by Department of Science and Technology (DST), Ministry of Science and Technology, New Delhi. She was the gold medalist in M.Tech and awarded as CFT Ratna in 2015.

She is course coordinator for Food Safety Training & Certification (FoSTaC) program initiated by FSSAI, New Delhi and engaged in organizing trainings for students and food business operators to ensure food safety. She has given significant contribution in designing textbooks of Food Science and Technology for standard XI and XII in association with Maharashtra State Bureau of Textbook Production and Curriculum Research, Balbharati, Pune. She has qualified ICAR ASRB NET in 2014. She is active member of various professional bodies like AFSTI, AIASA and NSI. She has published 20 research papers in journals of national and international repute. She is guiding B.Tech and M.Tech students for need base research projects in the field of Food Science and Technology.



Dr. Rinku S. Agrawal
Assistant Professor



Dr. Ganesh J. Bhavsar
Assistant Professor

Dr. Ganesh J. Bhavsar is presently working as an Assistant Professor (Dept. of Patronage of Traditional and Specialty Foods), MIT School of Food Technology. He has completed his Doctorate of Philosophy in Food Technology from School of Food Technology, Vasant Rao Naik Marathwada Agricultural University, Parbhani, Maharashtra in 2017 and M.Tech (2012) and B.Tech (2010) from same institute. He has been awarded by UGC Fellowship, New Delhi during his PhD. He also qualified Agricultural Scientists Recruitment Boards ICAR National Eligibility Test (NET). He completed HACCP & ISO: 22000 (FSMS) internal auditors training program successfully.

He started his career as Assistant Officer in Parle Biscuits Pvt. Ltd., Khopoli. He has 1 year industrial and 2.5 year teaching experience. He designed curriculum of Cold Chain Management and Specialty Foods. He is co-coordinator of FSSAI FoSTaC Training programme at MIT SoFT. He attended various national and international seminars, conferences and workshops on food processing domain. He has published 10 research papers in journals of national and international repute. He holds a life membership of AFST (I) Mysuru.



PROGRAMS OFFERED

B.Tech (Food Technology) - Minimum 4 Years

SEMESTER I

Principles of Food Processing
Post-Harvest Managements of Fruit and Vegetable
Basics in Food Chemistry
Fundamentals of Microbiology
Basics of Food Engineering
Engineering Drawing
Mathematics – I
English

SEMESTER III

Meat Poultry and Fish Technology
Food Packaging Technology
Food Biochemistry
Food Processing Equipments & Design -I
Dairy Product Processing
Bakery and Confectionery Technology
Fermentation Technology
Mathematics -III

SEMESTER V

Beverage Technology
Techniques in Food Analysis
Food Safety and Security
Refrigeration Engineering
Food Trade Management
Biochemical Engineering for Food Processing
Instrumentation and Process Control Engineering
By-product and Waste Utilization
Co-Operation Marketing and Finance

SEMESTER VII

Food Industry Internship

SEMESTER II

Applied Chemistry and Human Nutrition
Food Microbiology
Basics in Computer Application
Fluid Mechanics and Hydraulics
Fundamentals of Heat and Mass Transfer
Cereal Processing & Technology
Legume and Oilseed Technology
Mathematics –II

SEMESTER IV

Fruit and Vegetable Processing
Science of Food Additives
Food Quality Control
Food Processing Equipments & Design –II
Industrial Food Hygiene and Sanitation
Spice Science and Technology
Introduction to Business Management
Environmental Science

SEMESTER VI

Food Processing Plant Design and Layout
Speciality Food Processing Technology
Food Biotechnology
Food Laws and Regulatory Governance
Food Quality Assurance and Certification
Food Extrusion Technology
Entrepreneurship Development
Cold Chain Management
Ethics in Food Business Management

SEMESTER VIII

Food Product Development
Seminar and Group Discussions
Hands on Training
Village Adoption Program

PROGRAMS OFFERED

B. Sc. Honors (Food Science) - – Minimum 3 years

SEMESTER I

Fundamentals of Food processing and preservation
Fundamentals of biochemistry and Microbiology
Introduction to Food Engineering
English Communication Skills

SEMESTER III

Food Byproducts and Its Utilization
Bakery, Confectionery Technology
Fruits and Vegetable Processing
Food Quality, Safety and Hygiene

SEMESTER V

Food Packaging
Food Supply Chain Management
Patronage Food Processing
Sensory Quality and Artificial Intelligence

SEMESTER II

Post-Harvest Managements of Food Crops (Cereal, Pulses and Oilseed)
Food Processing Equipment's
Animal Product Technology
Food Biochemistry and Microbiology

SEMESTER IV

Spices and Condiments Processing
Environmental Science
Health Food Product Development and Nutrition
Food Business and Entrepreneurship Development
Small Business Enterprise (SME) Start Up

SEMESTER VI

Food Quality Analysis Techniques
Fermentation and Product Development Technology
IT Applications and Ethics In Food Product Development and Entrepreneurship
Project (Hands on / Industry Internship)
Seminar

M. Tech. (Food Technology) - Minimum 2 years

SEMESTER I

Recent Developments in Food Processing
Nutraceuticals and Health Foods
Research Methodology
Advances in Food Chemistry and Nutrition
Advances in Food Engineering
Concepts in Laboratory Techniques

SEMESTER III

Advances in Food Analysis
Equipment Design and Process Control
Grain Storage Technology
IT Applications and Statistical Tools
Technical Seminar-I
Research Project: Phase-I

SEMESTER II

Food Quality Assurance and Safety
Novel Food Packaging Technology
Recent Trends in Food Microbiology and Fermentation Technology
Food Business Management and International Trade
Intellectual Property Management in Food Technology

SEMESTER IV

Technical Seminar-II
Research Project: Phase-II

Ph.D. Tech. (Food Tech.) - FOOD PROCESS TECHNOLOGY

SEMESTER I

Discipline Specific Courses (Any 2)

Advance Food Processing Technologies and Industrial Applications (OR)

Innovative Product Development for Health Claims (OR)

Advance Analytical and Microbial Techniques in Food Processing – I

Mandatory Course

Research Methodology

SEMESTER II

Seminar /Presentation based on review of literature

Research and Publication Ethics

Assignments (Research Specific and Industry Accommodative)

Computer Applications in Research

Ph.D. Tech. (Food Tech.) - FOOD PROCESS ENGINEERING

SEMESTER I

Discipline Specific Courses (Any 2)

Advanced Mechanical Operations in Food Processing (OR)

Advanced Thermal Operations in Food Processing (OR)

Non-Thermal Food Processing Technology

Mandatory Course

Research Methodology

SEMESTER II

Seminar /Presentation based on review of literature

Research and Publication Ethics

Assignments (Research Specific and Industry Accommodative)

Computer Applications in Research

Ph.D. Tech. (Food Tech.) - FOOD SAFETY AND QUALITY

SEMESTER I

Discipline Specific Courses (Any 2)

Innovations in Food Technology: Promising Food Safety Attributes (OR)

Food Safety, Certification and Traceability to Govern Food Policy (OR)

Advance Analytical and Microbial Techniques in Food Processing - II.

Challenges of Food Toxicants and Allergens in Food Safety.

Mandatory Course

Research Methodology

SEMESTER II

Seminar /Presentation based on review of literature

Research and Publication Ethics

Assignments (Research Specific and Industry Accommodative)

Computer Applications in Research





MIT-ADT
UNIVERSITY
PUNE, INDIA
A Leap Towards The World Class Education



NON-TEACHING STAFF



Mr. Suryakant D. Ghule
Office Superintendent



Mr. Sudhir S. Dongre
Plant Manager



Mr. Bhausahab M. Patil
Account officer



Mr. Sayabanna B. Kotali
Assisant Librarian



Mrs. Ranjana B. Munde
Lab./ Library Assistant



Mr. Rahul R. Hange
Senior Clerk



Mrs. Sangita N. Shinde
Senior Clerk



Mr. Ramesh R. Chate
Senior Clerk



Mrs. Shashikala S. Atole
Clerk



MIT-ADT
UNIVERSITY
PUNE, INDIA
A Leap Towards The World Class Education



Mrs. Rashmi R. Shivarkar
Lab Technician



Mr. Rohit R. Hange
Lab Technician



Mrs. Snehal A. Phalke
Lab Technician



Ms. Madhuri Khedkar
Lab Technician



Ms. Pratiksha Jadhav
Lab Technician

OUR FACILITIES AND ACTIVITIES



WORLD FOOD DAY

World Food Day celebration is one of the remarkable activities of MIT SoFT to contribute in nation building with organization of seminar and competitions.

MIT SoFT as FSSAI FoSTaC Training Partner

MIT SoFT Recognition as a FoSTaC Training Partner is an establishment of one shining jewel in the crown of institution and organizing training for Food Safety Supervisors to spread food safety awareness.



HACCP & ISO 22000:2018 Internal Auditor Training Program

The course aims to equip participants with knowledge and skills required to perform internal audits of FSMS setup in line with ISO 22000

OUR FACILITIES AND ACTIVITIES



Campus Mess Internal Audits and Food Hygiene and Safety Training

MIT School of Food Technology, as a university recognised in house audit agency, working parallel with FSSAI standards, has commitment to undertake frequent (monthly) auditing of campus messes.

Industrial Visit

As a part of degree program and an exposure towards the industrial world students at MIT SoFT visits to food industries



Persona Fest

Techno-cultural festival of MIT ADT University to showcase the entire persona of our students, its life and beyond.



Pilot and Bakery Units

Pilot and Bakery Units Unique type of well-established pilot plants to stimulate student entrepreneurship and also to motivate small scale entrepreneurs by franchise mode of operation.

Laboratories

Well-equipped, core subject clustered and state of art standard laboratories



Library

Well-developed library manifesting potential for text and reference books (Regular course and competitive examination)



New Product Development Competition on occasion of Celebration of University Foundation Day

NPD competition conducted to find out the talent in them in the form of providing solutions to the present problems to the food industry and individuals. The students prepared innovative and health based food products.





Seminars and Group Discussion

It is not enough to be knowledgeable along with that students should have abilities to express it out. Seminars and group discussions are organised keeping the same objective in mind.

Practical based Project (PBP) learning

MIT School of Food Technology is a effectual practical applied aspect for third year B. Tech (Food Technology) Students. It is a real platform for active exploration of real-world challenges and problems through application of laboratory learned practicals.



Village Adoption Program

To foster state of art status of farm producers for integrated quality & quantitative production of agriculture produce to bring them in vibrant stream of economy, justifying livelihood security & also to develop techno economical agro base resource for Indian Food Industry.

SAHYADRI AWARD

MIT School of Food Technology is fortunate enough to experience a sense of pride for recognition as a frontline educational institution in the discipline of Food Science and Technology. Existing short-term and perspective action plan drove three phase educational development index of MIT-SoFT has been acknowledged by Sahyadri Udyog Samuh of Ahmednagar, a Social reforming private organization. The Sahyadri Shikshan Ratna Purskar-2018 has been conferred for MIT School of Food Technology as one of the Excellent Educational Institutions in the discipline of Food Science and Technology at the state level (citation-

2018) on 29th June 2018 at Ahmednagar.

The said purskar has been received by Prof. (Dr.) Vasant N. Pawar in presence of Hon. Mahadevraoji Jankar, Minister for Animal Husbandry, Dairy & Fishery, Govt. Maharashtra, Hon. Vinayakraoji Mete, President Shiv Sangram Party, Maharashtra, and Hon. Babanraoji Pachpute, Ex. Minister Govt. Maharashtra and Hon. Sandip Thorat, President Sahyadri Udyog Samuh Ahmednagar, on 29th June 2018 at Ahmednagar. The perspective, far-sighted and value base educational reforming insight/vision of Hon. Prof. (Dr.) Vishwanathji Karad and quality education transformation generative driving force of Hon.Prof.(Dr.) Mangesh Karad is profoundly underlined in the citation of the purskar.

SMART INDIA HACKATHON 2ND RUNNER UP TEAM

The students of MIT-SoFT worked on the problem statement of MOFPI for Smart India Hackathon was really challenging. Student developed mobile application which connects farmers to food processing Industry in the said competition is really a need of a today's hour. NIRMAN team constituting the 6 students along with Mrs.Bhoite A.A. (Associate prof of FSQN Dept) worked as academic mentor and Mr. Dinesh karpe from KPIT-CTO Pune, was selected

for grand finale for SIH2017. MIT-SoFT student developed mobile application to connect farmers with food processing and won 2nd runner up prize in Smart India Hackathon 2017 at Amritsar.

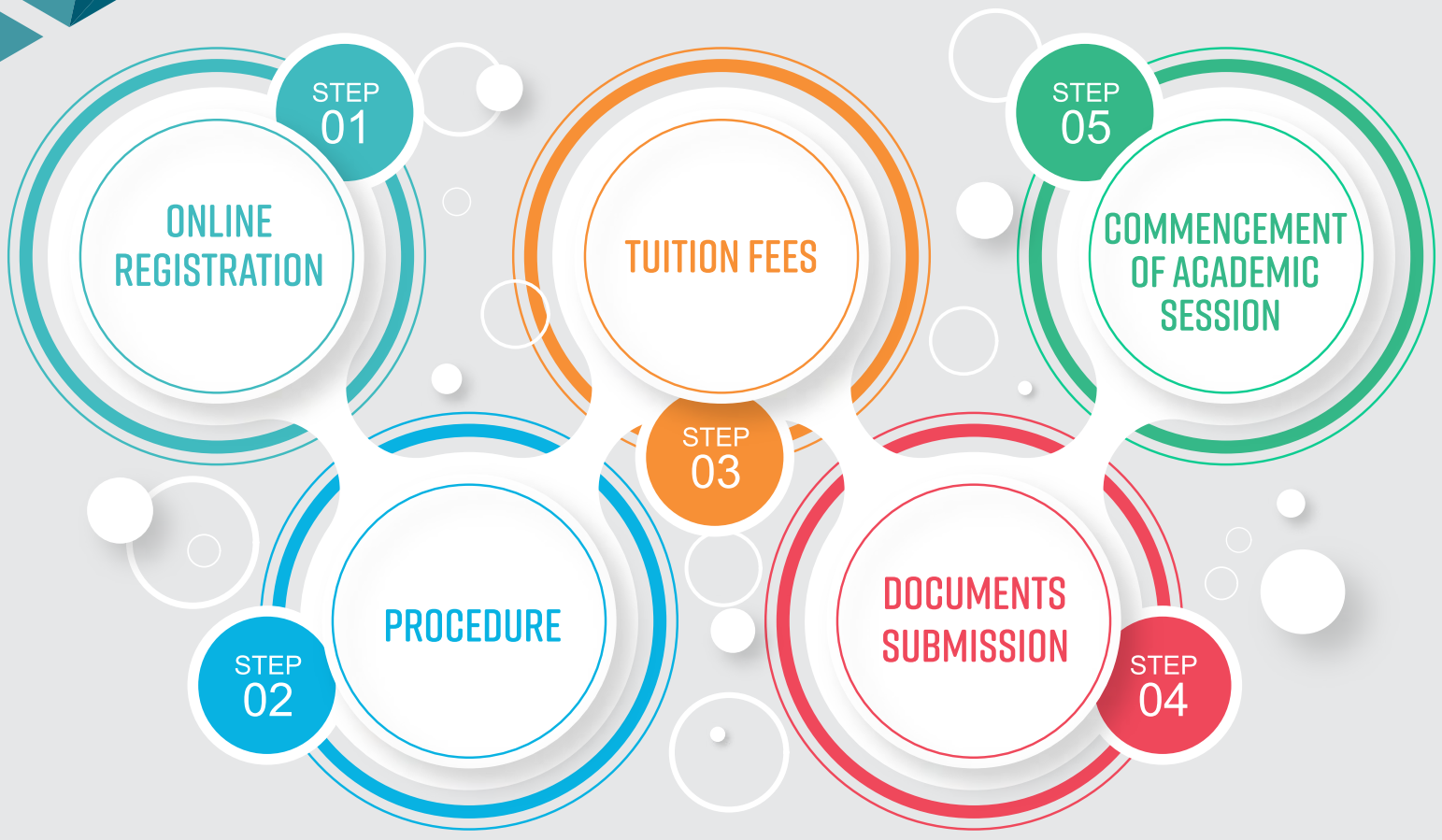


VISHWANATH SPORTS MEET FOOTBALL: RUNNER UP TEAM

Vishwanath Sports Meet is an event where young and talented athletes come together to fight fair and showcase their athletic skills.

MIT-SoFT stood 2nd in football tournament.

ADMISSION PROCESS



<p>STEP 01</p> <p>Require Information and Documents Application Fee Payment</p>	<p>STEP 02</p> <p>Based on the score of candidate in CET exam</p>	<p>STEP 03</p> <p>Shortlisted candidates to pay fee. (Refer below)</p> <p>Fees include</p> <ul style="list-style-type: none">1. Tuition Fee2. Hostel Fee (Hostel, Mess & Bus Included)	<p>STEP 04</p> <p>Submission of relevant documents as per the university format</p>
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FEE STRUCTURE

COURSE NAME

B.Tech (Food Technology)

B.Sc. Hons. (Food Science)

M.Tech (Food Technology)

Ph.D. Tech. (Food Technology)

TUITION FEE

1,65,000 /- Per Year

1,50,000 /- Per Year

1,60,000 /- Per Year

1,50,000/- Per Year

HOSTEL FEE

(Hostel, Mess & Bus Included)

1,30,000 /-
to
1,50,000/-
per year

**VISIT OUR WEBSITE FOR THE CURRENT FEE
DETAILS AND POLICY
(www.mitcft.edu.in)**

DOCUMENTS REQUIRED

Original Marks Sheet of 10th ,12th & Graduation

Migration Certificate

Transfer Certificate

Cast Certificate

Domicile Certificate

Gap Certificate from the last Institute attended

Certificate for Reserved Category as per the University format



PLACEMENT CELL

At MIT ADT University all our efforts are aimed at acquiring best possible employability and entrepreneurial skills for our students. Accordingly, we organize training programs, skills and personality developments etc. It is a matter of great pride that our placement records are almost cent percent including day zero placements which are one of the highest among various top techno schools and even at par with IITs and NITs.

SOME ORGANIZATIONS WHICH RECRUITED OUR STUDENTS FOR PLACEMENT AND INTERNSHIP

- Aakashy Patra Foundation
- AARAV Fragrances And Flavors Pvt.Ltd.
- Byju's Educational Platform
- BYOS Foods, Pune
- Chief Distilleries(U) Ltd,
- Chitale bandhu Mithaiwale, Pune
- Darsh Industries Ltd.
- Fazlani Foods, Mumbai
- Ghodawat International Pvt. Ltd
- Global Gourmet Pvt. Ltd., Vadodara, Gujarat
- GMR GROUP Africa
- Gujarat Tea Processors & Packers Ltd, Ahmadabad, Gujrat
- Haldiram Snacks Pvt.Ltd.
- ISCON Balaji, Anand, Gujraat
- ITC, Ranjangaon, Pune
- Jain Farm Fresh Foods Ltd
- Jay hanuman Milk and Milk Products
- Jijaai Foods, Mumbai
- Katdare Foods Pvt Ltd
- Kaware Ice-cream Pvt. Ltd, Pune
- Kutwal Foods Pvt. Ltd.
- Licious, Pune
- Lightning Food Private Limited
- Lux Flavors, Chennai,
- Mahalaxmi Agro Industries
- Makhanwala Natura Foods Pvt. Ltd
- Mapro Foods Pvt. Ltd.
- Marathwada Dairy Pvt Ltd, Latur
- Mauli Foods Products, Sindhudurg.
- Mhetre Foods Pvt Ltd., Pune.
- Modi Foods , Baramati.
- Narmada Drinks Pvt. Ltd.
- Nature Delight Dairy And Dairy Products Pvt. Ltd.
- Oakwood Winery Pvt.Ltd
- Our Food Private Limited, Telangana
- Parag Milk Foods Ltd, Manchar
- Pune Beer Farm Ltd.
- QdealCo, Pune
- Radico NV Distilleries Maharashtra Ltd.,
- Rajeshahi Food products, Indore, Madhya Pradesh
- Renaissance Winery Pvt.Ltd.
- Royal Foodstuffs Pvt Ltd.
- RYB Frozen Foods, Raipur
- S. R. Thorat Milk Products Pvt. Ltd.
- Sahyadri Starch & Industries Pvt. Ltd. Miraj.
- Satara Mega Food Park Pvt. Ltd.
- Shivprasad Foods & Milk Products
- Simala Foods Pvt. Ltd., Nashik, Maharashtra
- SS Agro Foods, Pune
- Star Foods, Kolhapur
- Suhana Masale
- Taj Frozen Foods India Ltd.
- The Desi Tabela
- Tirumalla Oil Refinery Pvt. Ltd.,
- Vikas Jalgaon Jilha Sahakari Dudh Utpadak Sangh Marydit Jalgaon
- Western Hills Agro Products Pvt. Ltd. Pune, Maharashtra

FOOD INDUSTRIES

(Internship & Placement)

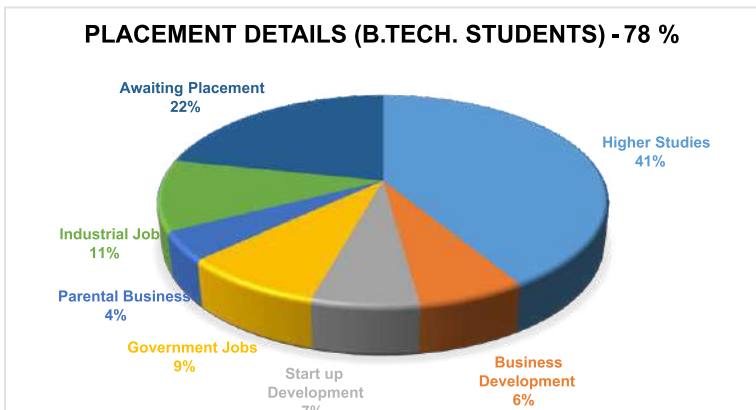
Many multinational companies are recruiting from MIT SoFT since 2010. Our alumnus are working in many MNC's to name few



PLACEMENT SUCCESS PROFILE – 2020-21

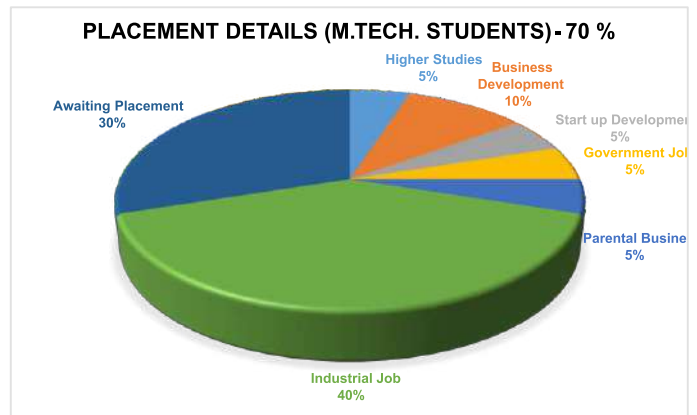
COVID 19 has impact on placements of all Institutes same happened with MIT SoFT

B. Tech. (Food Technology)



Highest Package: 3.00 lakhs Average Package: 2.80 lakhs Lowest Package: 2.60 lakhs

M. Tech. (Food Technology)



Highest Package: 3.50 lakhs Average Package: 3.15 lakhs Lowest Package: 2.80 lakhs

PLACEMENT INTERVIEW



The department of FBM on behalf of Institute helps each student in exploring placement opportunities by inviting various companies for campus recruitment of students who are in the final year of the programme and are likely to graduate at the end of the academic year. The final placements, at the Institute, are a result of very systematic interaction with the industry and continuous career counseling of the students. Right from the beginning of the programme, students are continuously counseled with regard to his/her career aspirations and options, which in turn is vigorously followed up with the potential companies for participating in the

placement programme of the Institute. This not only helps the students in getting their 'dream' jobs but also assists the visiting placement companies in identifying the 'right' candidate for their organization. However, the placement will be governed by Placement guidelines.

MOCK INTERVIEW

A mock interview is a simulation of an actual job interview. It provides students with an opportunity to practice for an interview and receive feedback. A mock interview is a practice job interview held with a professional career counselor. Dept. of FBM conduct these mock interviews on regular basis for development of student's ability for interviews.



Mock Interview of students conducted for technical and interpersonal skills.



GROUP DISCUSSION

Group discussion involves exchange of ideas where important things are learnt from each other. Learning only from text-books is not always enough. You may also need to acquire learning from other sources to understand a topic. Department of FBM arrange regular sessions of group discussion to sensitize students regarding skill set required for successful GD. The guidelines are given to students in these practice sessions.

Group discussion session as a second round of selection for Dept. of research and development, Rich Graviss Products Pvt. Ltd

LIFE AT CAMPUS

HOSTELS STUDENTS HOSTEL-1300 INTAKE



A separate building along with gymnasium and steam room is provided to Students. It is mandatory for students to stay at the hostel. This way the Students get a feel of things that will prepare them well for their career at sea. In line with industry standards, the college has built a well- furnished hostel, managed by an experienced in-house warden. Each room is furnished with closets, study-table, chairs, cots with beds etc. and each houses two Students.

Hostel Facility For our other students in different courses

Design Hostel – 1 200

Raj Restaurant Hostel – 80

Sangeetkala Gurukul Hostel- 50

Boat Club Hostel – 70

Vishwaraj Hostel – 500



Associate Hostels of MIT - ADT, University

Anuja Hostel – 80

Nalini Pride- 100

Vaishnavi Pride – 80

Vaishnavi A – 50

Vaishnavi B – 50

Fees of Hostel for Hostel and Associate Hostel-1,30,000/-

Mess Facility



MESS Facility is available on campus ensure that students and faculty from different age groups and different backgrounds can have a balanced diet. We have hired best of cooks in our messes who have expertise of cooking food of parts of world. Special emphasis is given hygiene and cleanliness. We only offer clean and vegetarian food to all the students.

Laundry Facility

On Campus laundry services are made available for students from all streams.

Transportation Facility

For the pick and drop of our students who stay in our associate hostel (mentioned in the column hostel facility) we provide them a frequent pick and drop facility from college to hostel premises.



Health Care Facility



Cultural Life

School life is not only the academic growth of the student but also a platform for overall personality development. We at MIT - ADT University aspire to produce students who are not only academically excellent but also cohesively competent. With different clubs at our campus we work towards making their personalities Unique, proficient, and splendid.

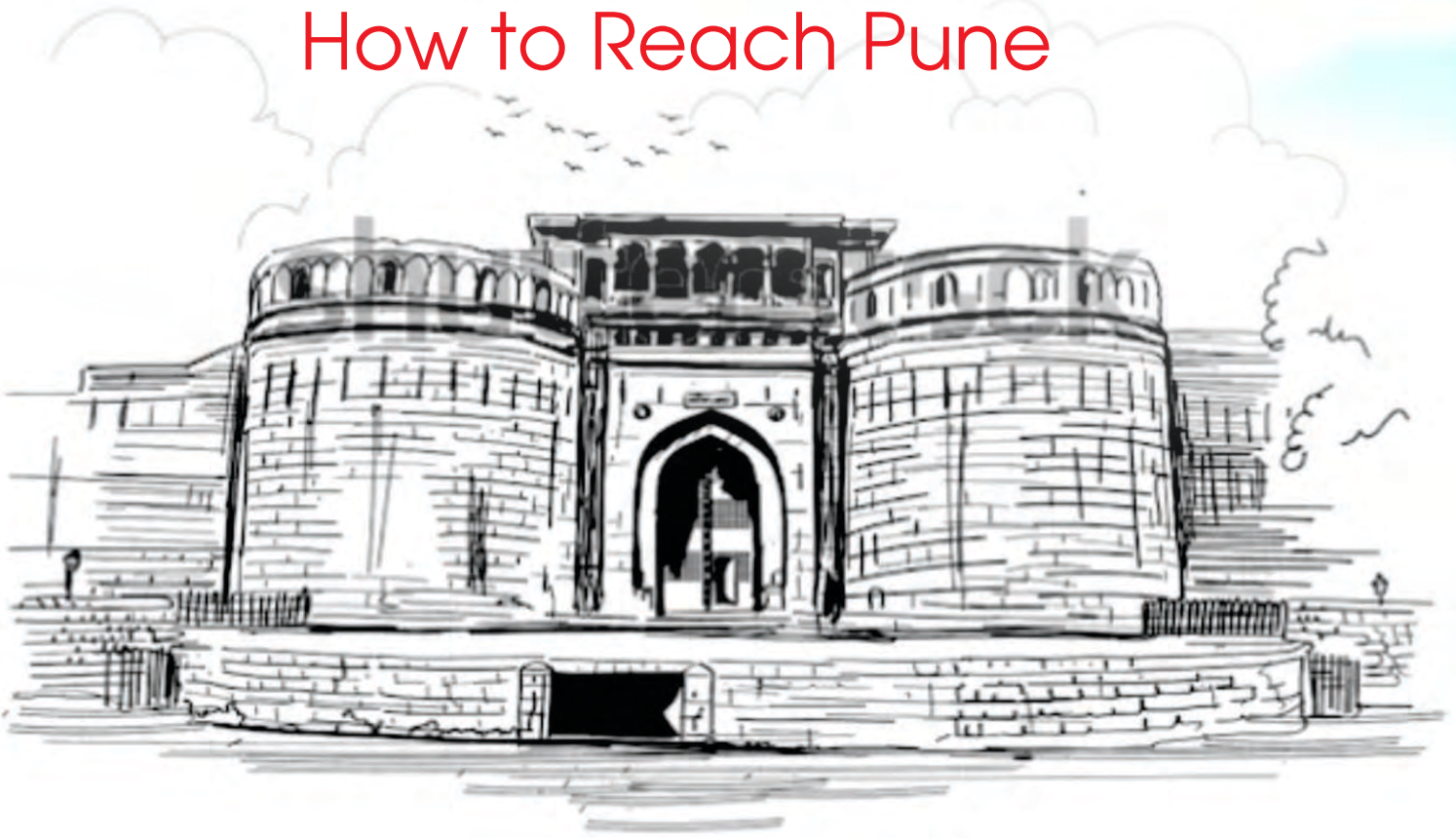
Boat Club

The campus has a National Boat club which provides Kayaks and row boats to students for learning boating.



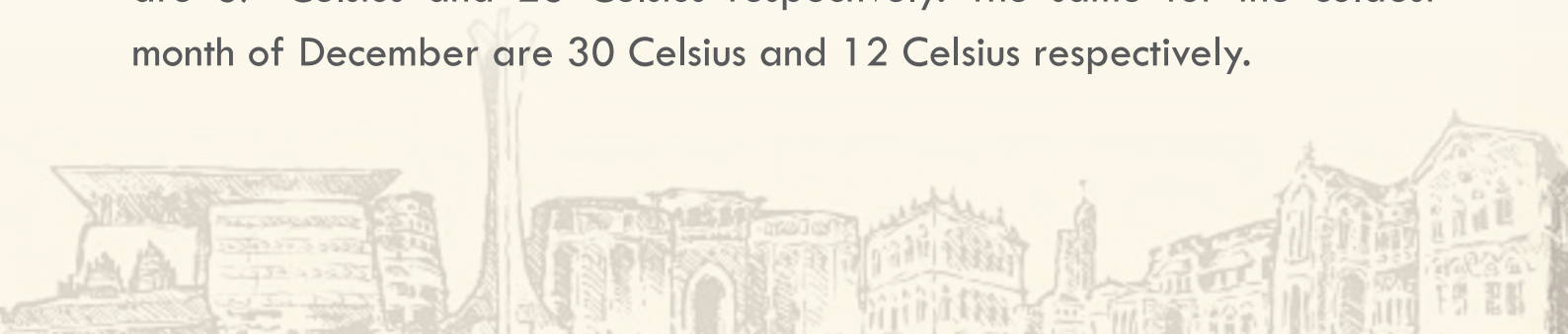
LIVING IN PUNE

How to Reach Pune



Pune (18° 31' N, 73° 51' E) is a plateau city situated near the western margin of the Deccan plateau. It is situated at a height of 560 meters above the sea level, near the confluence of the Mula and Mutha rivers. Surrounded by hills, Pune lies in natural settings with a pleasant climate.

The main daily maximum and minimum for the hottest month May, are 37 Celsius and 23 Celsius respectively. The same for the coldest month of December are 30 Celsius and 12 Celsius respectively.



CLIMATE

Pune city, also known as the cultural capital of Maharashtra, has now established its name as the Oxford of the east. With numerous educational and research institutes, it offers a variety of options in higher education, thus attracting knowledge seekers from all over the globe

BY ROAD

Pune is well connected by road to all the major cities within the state as well as outside the state. Daily private and government buses ply from Pune to Mumbai the distance between which is covered in 3-4hours.

BY AIR

The air port is situated in the Lohegaon area, about 12-km from the city. The airport is connected to all major cities in India.

BY RAIL

Pune has excellent railway services connecting all major cities.



PUNE



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