



Placement and Academic Activity Brochure

(2019-2020)

Department of Food Technology

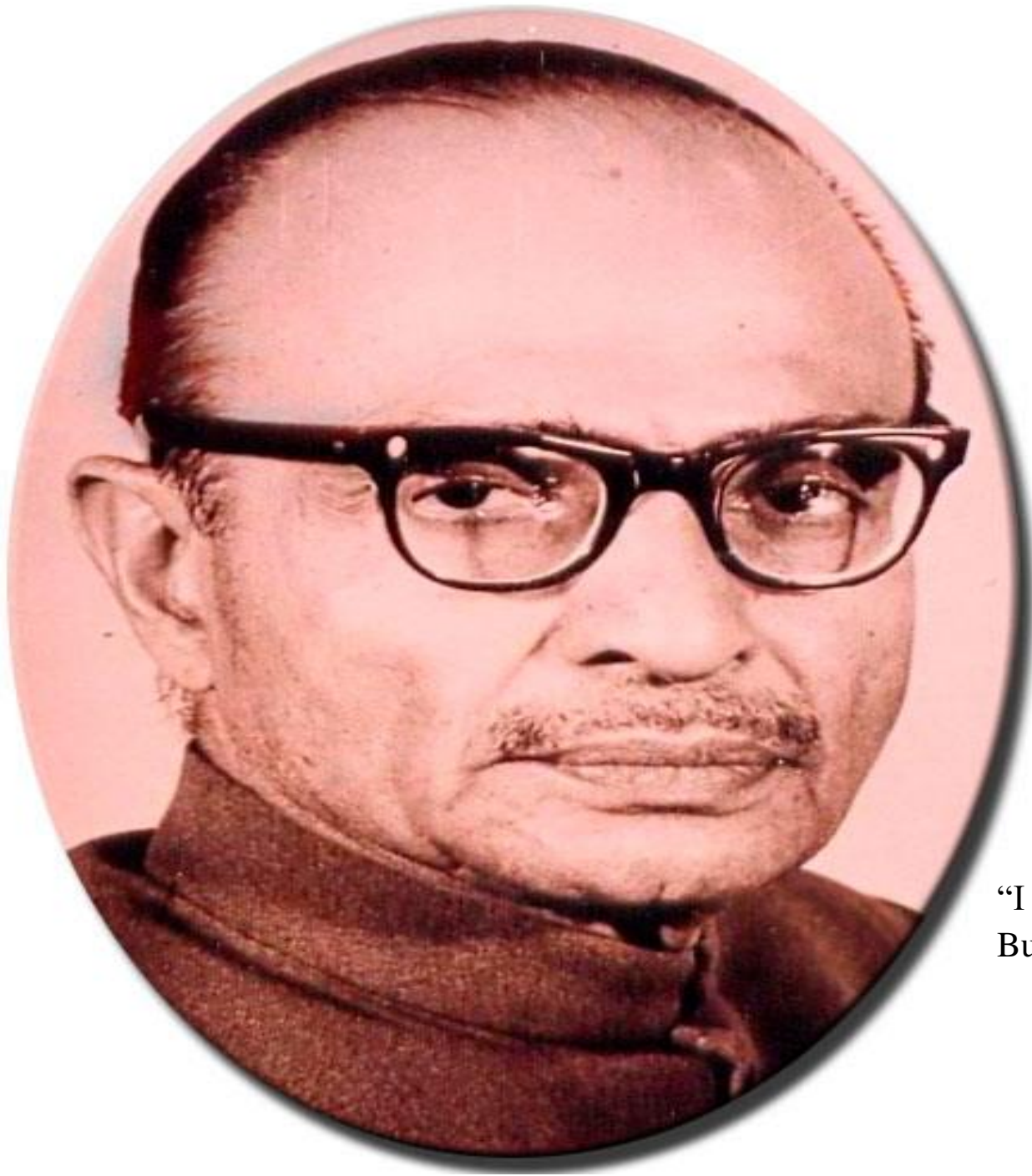
School of Interdisciplinary Sciences and Technology (SIST)

Jamia Hamdard

(Institute of Eminence)

(Amongst top 20 Universities of India)





میں آکیلا ہی چلا تھا جانب منزل مگر
لوگ ساتھ آتے گئے اور کارواں بنتا گیا

“I had set out for my destination alone,
But people kept joining me and a whole caravan was born”

Founder of Jamia Hamdard: Late Hakeem Abdul Hameed Sahib (1908-1999)

JAMIA HAMDARD

(Recommended for Institute of Eminence)

(Deemed to be University under Section 3 of the UGC Act, 1956) Established 1989
Accredited by National Assessment and Accreditation Council (NAAC) in “A” Grade
Amongst top 20 Universities in India, as per NIRF-2019 Ranking

Website: www.jamiahamdard.edu



Jamia Hamdard

The history of Jamia Hamdard begins with the establishment of a small Unani clinic in the year 1906 by **Hakeem Hafiz Abdul Majeed**, one of the well-known practitioners of Unani System of Medicine of his time. Hakeem Hafiz Abdul Majeed had a vision of making the practice of Unani Medicine into a scientific discipline so that Unani medicines could be dispensed in a more efficacious manner to patients. He gave the name “**Hamdard**” to his venture which means “sympathy for all and sharing of pain”. His illustrious son, **Hakeem Abdul Hameed**, carried forward the philosophy and objectives of Hamdard in independent India.



For setting up a complex of research and educational institutions, Hakeem Abdul Hameed purchased a piece of land in Tughlakabad area of South Delhi, which was hardly inhabited in those days. The first Institution in the Tughlakabad was the Institute of Medicine and Medical Research, whose foundation stone was laid on 15th Nov, 1962 by **Pandit Jawaharlal Nehru**, the former Prime Minister of India. In 1963, Indian Institute of Islamic Studies was established and in the same year Hamdard Tibbi College was setup in Gali Qasim Jaan, Old Delhi. It was later shifted to Jamia Hamdard campus in 1980.

In 1964, Hamdard National Foundation was created with a view to receive and disburse the profits earned by Hamdard Laboratories for the

charitable causes of education, medical relief and advancement of knowledge.

In 1972, Hamdard College of Pharmacy was setup with the objective of providing education and training in all branches of pharmacy. The year 1989 saw the fulfilment of the dream of Hakeem Abdul Hameed, when Jamia Hamdard was given the status of **Deemed to be University** by the Ministry of Human Resource & Development on **10th May, 1989**.



Jamia Hamdard has emerged as an outstanding institution of higher learning with distinct and focused academic programmes. Jamia Hamdard offers various diploma, certificate, bachelors, masters and doctorate courses. In 2019, Jamia Hamdard was given the status of **Institute of Eminence**, by the Government of India.



ہزاروں سال نرگس اپنی بے نوری پہ روتی ہے
بڑی مشکل سے ہوتا ہے چمن میں دیدہ ور پیدا

“For a thousand Years the narcissus has been lamenting its blindness
With great difficulty the one with true vision is born in the garden”
(Dr. Allama Iqbal)

The Founder

Late Hakeem Abdul Hameed Sahib

The founder Chancellor of Jamia Hamdard, Late Janab Hakeem Abdul Hameed was a renowned physician, a dreamer, a visionary and more than anything else, a philanthropist who always had a public services as his driving force. He established Jamia Hamdard with his own resources. He set up several institutions with the funds of Hamdard Wakf Laboratories. Some of the esteemed institutions established by him include Hamdard National Foundation, Hamdard Education Society, Hamdard Study Circle, Hamdard Public School, Hamdard Institute of Historical Research, Ghalib Academy, Centre for South Asian Studies and Business & Employment Bureau.

Even during the traumatic events of partition of the country, he had a dream of setting up a complex of educational Institutions which would review interest in India's enormous contribution to the world of medicine and science. Hakeem Abdul Hameed had realized that Unani is a unique heritage of interaction between the Indian and Central Asian knowledge stream. To see his healing touch, Prince Charles came to see his clinic as did many other celebrities around the World.

The contributions of Hakeem Abdul Hameed towards the cause of education, health and social services were acknowledged by the Govt. of India in 1965, when he was awarded with Padma Shri. He was also honoured by several International awards including the AVICENNA Award presented by the erstwhile USSR in 1983. He was also an honorary member of the Academy of Medical Science of the Islamic Republic of Iran and Chancellor of Aligarh Muslim University, Aligarh. In October 2000, the Research Centre for Islamic History, Art and Culture (IRCICA) Istanbul, Turkey, presented IRCICA Award for Patronage in Preservation of Cultural Heritage & Promotion of Scholarship to Hakeem Saheb posthumously. He was also awarded by Padma Bhushan in 1991.

His noble vision was to bring happiness and growth to society through the development of education, services and health care. His motivating force has inspired Jamia Hamdard to successfully undertake multidimensional projects in the service of society.



The Chancellor Dr. Habil Khorakiwala

Dr. Habil Khorakiwala, Hon'ble Chancellor of Jamia Hamdard University is a keen disciple of 'Change Management'. He holds a Masters in Pharmaceutical Science from Purdue University, and has participated in an Advanced Management Programme at Harvard Business School, USA. He is also the recipient of an honorary doctorate from Purdue University, USA.

Dr. Habil Khorakiwala is the Founder Chairman & Group CEO of Wockhardt Limited, a company he founded in the early 1960s. He has single-mindedly steered Wockhardt in becoming the first true healthcare group from India. His visionary and astute leadership resulted in Wockhardt emerging as a leading pharmaceutical and biotech conglomerate, driven by research and strategic thinking on a global scale. He has a number of prestigious awards accrownd to his name. The Shiromani Vikas Award for "Outstanding and Inspiring Contribution towards National Development" at the hands of Mother Teresa in 1992; Top CEO 2002 by Institute of Marketing and Management; Life time Achievement-2003; Rotary Award for Vocational Excellence for 2003-04; Ernst & Young 'Entrepreneur of the Year' in the Healthcare and Life Sciences category in 2004; Indias greatest brand builder in a book authored by Dr. R. L. Bhatia of Centre for Change Management in 2005; Life time Achievement at the Pharma Excellence Awards 2006 by Indian Express Group; UK Trade & Investment 'Entrepreneur of the Year at the India Business Awards 2008 and Frost & Sullivan Lifetime Achievement Awards India Healthcare Excellence Awards, to name a few.

He has been nominated by the Prime Minister of India to the Advisory Board of CSIR. He also has been nominated by the Govt. of India as a member of the Board of the Directors of NIPER and National Managing Committee, Indian Red Cross Society. He is the member of Board of Trade instituted by the Govt. of India under the Ministry of Commerce and Industry and National Manufacturing Competitiveness Council set up by Dr. Manmohan Singh, Ex-Prime Minister of India.



Message Vice Chancellor

Our Department of Food Technology conducts research and imparts world class education in an innovative and market oriented areas related to Food Technology and Nutrition. Courses offered by the Department of Food Technology, School of Interdisciplinary Sciences, Jamia Hamdard are approved by All India Council for Technical Education (AICTE), Govt. of India.

Students are the real assets for any University/academic institution or industry. Our university maintains high standards of quality in education as well as in research by admitting students on the basis of merit in country based on NEET and JEE examination.

Students of Department of Food Technology are learning through innovative teaching approaches in semester based system and are taught by well qualified and committed faculty and technical staff. Students are exposed to well-equipped labs and industrial setups.

The Department is regularly organizing seminars lectures and workshops to get updated knowledge and research developments and also requirements for setting up food and nutrition based businesses. Our faculty is also putting efforts to push for new technologies and research in various areas of Food Technology so as to train students to tackle challenges and competition at national and international levels.

I would like to invite food industries specializing in various facets of R&D, food production, processing, regulation and marketing to visit our campus for effective recruitment strategies.

I wish good luck to all of our young Food Technologists and thank all the visiting companies in anticipation of their interaction with faculty and students of Jamia Hamdard.

Prof. (Dr) Syed E. Hasnain



Message Pro-Vice Chancellor

The Department of Food Technology, School of Interdisciplinary Sciences and Technology, started in 2008 with a vision and mission to ensure possibilities of new approaches, technologies and policies towards sustainable food production, processing and safety for a healthier and happier world. Since then the Department of Food Technology has grown substantially with higher standards. The Department offers Bachelors (B. Tech.) and Masters (M. Tech) and Ph.D. programmes in the field of Food Technology. The selection of the applicants for the B. Tech. course is through NEET/JEE scores, whereas for the M. Tech it is through the GATE scores and on merit basis.

Ever since its inception, the Department of Food Technology has aimed at broadening the outlook, strengthening the skills of future technologists and developing the overall personality of the students. The department with its core competence has good reputation with food industries as well as academic institutions.

The students are abreast with modern technologies and armed with a positive learning attitude. They are being trained and taught by well qualified faculty and technical staff for the competent world. They are also being exposed to various well equipped labs, thereby enabling them to acquire hands on training. The modern audio-visual teaching techniques have rendered teaching and learning in an effective manner. I am pleased to invite all companies/institutions form food industries specializing in various facets of R&D, food production, processing, marketing to visit our campus and explore for possibly employing our bright students. I also believe that the students of Department of Food Technology will prove to be ideal candidates with the right attitude and aptitude to contribute their services to your esteemed organization.

Prof. (Dr.) Ahmed Kamal



Message Dean, SIST & Head, Department of Food Technology

Department of Food Technology at Jamia Hamdard ensure that every student get the right skill & domain knowledge so that they are easily acceptable to the industry and academics. Changing paradigms have made mandatory for an academic institution to foster a new breed of professionals equipped with the right kind of knowledge, technical skills, ability to think out of the box and innovation. The industry expectations have gone higher and only those sustain who have the right attitude & skills to accept challenges and increase the performance ladder each day. Hard work is no more the key to success alone, but individuals are expected to work smarter and consistently without failure.

The aim of our institution is not only provide the technical degree but also we focus on the quality research so as to meet the nutritional needs of the growing population. We offer the UG, PG and PhD courses in Food Technology, comprising of both the engineering and non-engineering subjects. Our faculty plays a very important role throughout by conducting industry expert talks, skill development workshops, industrial projects, operational workouts and trainings that enable students to be effective team leaders as well as team players. The institute places special emphasis on inculcating special values and skills required for complex decision-making.

It is with immense pleasure; I extend a warm invitation to companies to visit our campus and be a part of the placement drive. We are confident enough that at Department of Food Technology, you would find candidates meeting the requirements of your organization. It will be our pleasure to assist you in your recruitment efforts. The current batch of final year students has been trained in all aspects- be it technical or practical skills. If you are looking for the best talent, Department of Food Technology, Jamia Hamdard is the choice that can meet your expectations and contribute to your human resource talent pool.



Foreword

Food Technology is poised for its colossal progression, increased contribution to world food trade every year. In India the obtainability of raw materials, changing lifestyles and relaxation in policies have given a considerable push to the industry's growth. This sector is of massive significance for nation's development because of the collaborations that it promotes between the industrial and agricultural segments of our country. This sector has also gained eminence and has immense potential for value addition, particularly within the food processing industry. Further, the industry is growing bigger and better every year and hence the demand for even more skilled professionals is at rise too. It is matter of pride to be a part of a department that has some of the best and most devoted students who are prepared in every sense to be professionals and are eligible to take on major positions of responsibilities. The department is taking accountable initiatives to train students to handle challenges and competitions at global level.

Our aim is to provide our students with an opportunity to find work places and job profiles suited to their interests and capabilities. For this, we extend a cordial invitation to all the recruiters from all different sectors of food industry and present to you our bright and brilliant students of B. Tech and M. Tech Food Technology. Equipped with both practical knowledge and hands on experience, they are ready to step into the professional work environment. I whole heartedly welcome all the interested recruiters to visit our Department of Food Technology for placement session 2019 and give us an opportunity to be your host.

Dr Khalid Bashir
Placement In-charge
Department of Food Technology

ABOUT US

SCHOOL OF INTERDISCIPLINARY SCIENCES AND TECHNOLOGY

The School of Interdisciplinary Sciences and Technology (SIST) promotes education and research in interdisciplinary sciences and provides opportunities to researchers and academicians to interact with the faculty and students of other schools of Jamia Hamdard and carry out research in interdisciplinary areas as well as promote opportunities for higher education in identified areas. It encourages researchers to pool their approaches and modify them so that they are better suited to the problems at hand. The school is running three departments namely **Department of Food Technology (DOFT)**, **Jamia Hamdard Institute of Molecular Medicine (JH-IMM)** and **Department of Bioinformatics**.

The **Department of Food Technology** is offering *B. Tech.* and *M. Tech. in Food Technology*; *Ph. D. in Food & Fermentation Technology* and *Interdisciplinary Sciences* and *PG Diploma in Bakery and Confectionery Technology*.

DOFT in the school received a substantial grant of Rs. 75 lakh in 2010 from Ministry of Food Processing Industries to strengthen the laboratories and infrastructure of the Department. As the demand of professionals and trained personnel in the food industry as well as in research and development in government and industrial set-up is immense. The department has funding for research projects from UGC, AICTE, SERB etc. DOFT has the following objectives:

- To produce professionally competent, proficient and highly skilled personnel in the field of food technology, with a knowledge of various aspects of food science and technology including the quality of raw material, packaging standards and methodology, health and hygiene parameters, processing techniques, storage and food value.
- To enhance institutional capability to develop linkages with Industries and Community based regular and continuing education programs in the relevant areas.
- To impart technical and techno-managerial skill to the unemployed youth and the agrarian society.
- To promote R&D in the field and assist in the implementation of the food processing, safety and quality management of the food regulating bodies like FSSAI, BIS, ISO, CODEX.

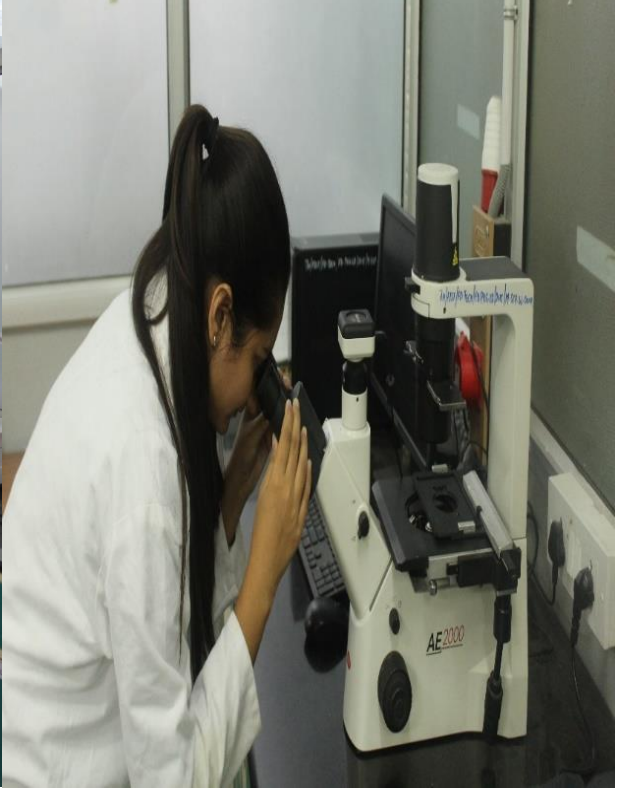
Major Placements: Nestle, TagTaste, Intertek, Tuv Sud, Haldiram, Mother Dairy; Britannia, Danone, Heinz, Kellogg's, Cadbury, Kraft Food, Hind Agro Foods, Duke Food, Pepsico, AVON, etc.



Research Areas: Food Fortification; Vitamin D deficiency; Clinical trials; Pharmacokinetics; Edible films; Probiotics; Nanotechnology; Phytochemicals; Food safety and hazards; Food Rheology.

The SIST is well equipped with processing and analytical equipments. List of some major equipments available with department and University are as follows: HPLC, Texture Analyser, Rheometer, Hunter Lab Color Spectrophotometer, UV-Vis Spectrophotometer, Motic Inverted Microscope, Deep Freezer, Moisture analyser, BOD Incubator, Rotary Vacuum Evaporator, Biohazard Safety Cabinet, Lab. Scale Spray Drier, Tray Drier, Fluidized Bed Drier, Oven, Meat Processing Unit, Bakery lab, Food Juice Processing Equipments, Packaging Equipments, Hammer Mill, Ball mill, Laboratory Pasteurizer, Shrink Packaging Machine, Vacuum Packaging Machine, RT-PCR, Confocal Microscopy, ELISA, Fluorescence RT-PCR, Viscometer, Infra-red moisture meter, Fruit Crusher, etc.









Prof. Afrozul Haq
Dean, SIST & Head,
Department of Food Technology

Food fortification, functional foods, drugs, Vitamin D, HPLC, Metabolomics, Nutrition, Food chemistry, Human health.



Dr. Vasudha Sharma
Assistant Professor
Department of Food Technology

Probiotics, Fermented Functional Foods, Nutraceuticals, By-product utilization, food safety, food fermentation.



Dr. Kulsum Jan
Assistant Professor
Department of Food Technology

Cereal processing, Edible films, agricultural waste utilization, by-product utilization, starch and protein modification.



Dr. Khalid Bashir
Assistant Professor
Department of Food Technology

Gamma Irradiation, Starch and Protein Modification, Food Rheology, Drying technology, Food fortification, probiotics, powder engineering.



Er. Jinku Bora
Assistant Professor
Department of Food Technology

Food Engineering, Food Biotechnology, Food Chemistry, Starch modification, Nanotechnology



Dr. Sweta Joshi
Assistant Professor
Department of Food Technology

Food Chemistry, Functional foods, Nutraceutical, phytochemicals, extraction techniques, food additives, bioactive components, nanotechnology.



Er. Aastha Bhardwaj
Lecturer
Department of Food Technology

Food Packaging, Nutraceuticals, Functional Foods, Dairy Technology



Er. Mifftha Yaseen
Lecturer
Department of Food Technology

Food Packaging, Food Product Development, Food Preservation, Meat technology

RESEARCH PROJECTS/PATENTS:

1. Indian Council of Medical Research (ICMR) funded Project title: Probiotic bael (*Aegle marmelos*) based nutraceuticals for remission of ulcerative colitis; March 2019- Feb 2022; Amount: Rs 16,98,000/- [File No. 5/3/8/58/ITR-F/2019-ITR]
2. NPIU – TEQIP funded Project under Collaborative Research Scheme (Co-PI): Development of Synbiotic Beverage from Underutilized Indian fruits to Alleviate Oxidative Stress and Inflammation in Gut; Amount: Rs 18,96,000/-
3. University Grants Commission, Government of India under Faculty Research Promotion Programme/ Scheme for Start-Up Research Grant, entitled “Structural Modification of Food-industrial By-Products and Wastes for the Development of Biodegradable Packaging Films”. Amount: Rs 10,00,000/-
4. University Grants Commission, Government of India under Faculty Research Promotion Programme/ Scheme for Start-Up Research Grant, entitled “Iron Fortification of Traditional Himalayan Foods”. Amount: Rs 10,00,000/-
5. Patent published entitled “Moulding pellets from bio-waste and process thereof” (111/DEL/2015 A). Issue 45/2016, dated 28/10/2016.

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BOOK CHAPTERS:

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CONFERENCES and TRAININGS ORGANISED:

1. International Conference on Recent Advances in Food Fortification with Emphasis on Vitamin D deficiency in Human Health, 15-16th September 2018, at Jamia Hamdard
2. WORLD FOOD DAY 2018 Building partnership to achieve the global goal of “Zero Hunger” October 16, 2018, FICCI Federation House.
3. National Seminar on Food Safety and Hygiene, 19th April 2018 at Jamia Hamdard.
4. National Seminar on Biomedical Engineering, Food & Fermentation Technology, BEFFT-2017, 28th March 2017 at Jamia Hamdard.
5. Workshop on Igniting Spark for Entrepreneurship Development in Food Processing Sector in India, February 22, 2017, MSME
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Extra Curricular Activities:

Jamia Hamdard has a huge and well equipped sports complex and a gymnasium. The sports complex has a cricket field, a football ground, a basketball court and a badminton court. Various sports leagues and championships are organized here on annual and bi-annual basis. Sports teams and student athletes from various institutions participate in our annual sports week and basket-ball championships.











Department of Food Technology, Jamia Hamdard

In Collaboration With

International Institute for Technical Teachers, Dehradun

and

Regional Food Research and Analysis Centre, Lucknow

1st Workshop on Certificate Program on HACCP

November 2-3, 2019



Jamia Hamdard

VITAMIN D 2018

Organises an International Conference

Recent Advances in Food Fortification with Emphasis on Vitamin D Deficiency in Human Health

Chief Guest: **Prof. Michael Holick**
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Guest of Honour: **Ms. Madhavi Das**
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Logos for FSSAI and Food Fortification Resource Centre are also visible.



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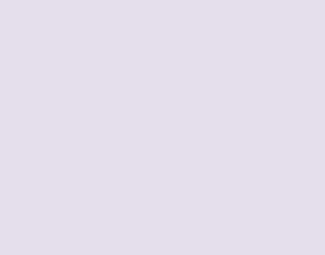
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