ACADEMIC BOARDS/BODIES OF THE DEPARTMENT

Board of Studies (BOS),

Board of examination (BOE),

Doctoral Advisory committee (DAC)

Department Council (DC)

INFRASTRUCTURE AND FACILITIES AT THE DEPARTMENT

The department Food Technology has well established two ICT enabled class rooms and two adequate well equipped student teaching laboratories. The Labs are wide, spacious and provided with all the amenities with minor and major laboratory equipments that are required for the execution of skill based practical experiments for Food technology studies and training.

The department also has two research centers (Research centre for Nano Science and Technology-RCNT and Food processing centre (FPC) which house all the major equipments for the execution of research work. Along with these facilities the department houses individual research laboratories in diverse research specialization of Food Technology that includes, Functional Foods, Natural Products, Dietary Phyconstituents, Food Biotechnology, Nanotechnology, Cancer and nutrition, Food Microbiology, Food Immunology and Nutrition sciences.

SKILL BASED/VALUE ADDED COURSES AT THE DEPARTMENT

SKILL BASED COURSES

Department of Food Technology presently executes two skilled based courses which are framed to increase the research and industry skills among students. The courses are designed as per the guidelines of skill enhancement programmee frame work.

1. Food Nanotechnology

Nanomaterials are usually defined as materials smaller than 100 nm and have unique properties when compared with their macroscale counterparts, due to the high surface to volume ratio and novel physicochemical properties such as color, solubility, and thermodynamics. These novel properties provide opportunities to improve the sensory qualities of food such as taste, texture, and color. In addition, nanomaterials can be used to improve protection mechanisms for food. Utilizing nanosensors and nanopackaging materials enables rapid, sensitive, and reliable detection of microbial contamination, harmful chemicals, and pesticides. Nanoencapsulation systems have the potential to improve food processing by enabling the delivery of bioactive compounds for enhancing bioavailability in foods. In this review, the classification, methods of preparation, and safety issues of nanomaterials are described. The main focus of the review is on nanotechnology applications for foods and includes controlled release of flavors, targeted delivery of bioactive compounds for enhancing the bioavailability, and nanosensors for pathogens and chemical detection in foods.

2. Food formulation and product development

Food product development involves more than just creating the perfect recipe. It needs meticulous planning, hard work and research for an extended period of time in order to produce new food products. Prior to starting a new development venture, it is imperative to develop specific objectives and durable timelines that integrate the future direction to engage in new product development. The food research ventures across the globe, introduce thousands of new food products each year. The new food product development requires and follows the standard laboratory process plans that include Idea generation, Screening of raw materials, economic feasibility, regulations, technology adoptions, then formulations, composition of ingredients, processing. This courses covers the idea of food formulation and product development to the extent of its applicability to industries.

VALUE ADDED COURSES

Department of Food Technology presently executes two value added courses which are framed to increase the research ethics and to understand the value and application of the learning from the programme. The course focuses on providing the importance and benefits of Food in daily life and provides insight about the practice of Food safety and hygiene in food product process in industry or in food business.

1. Food, Nutrition and Health

The effective management of food intake and nutrition are both key to good health. Smart nutrition and food choices can help prevent disease. Eating the right foods can help your body cope more successfully with an ongoing illness. Understanding good nutrition and paying attention to what you eat can help you maintain or improve your health. The course is designed to provide the overall importance of Food and nutrition with relevance to health and disease.

2. Food Hygiene and Culinary Science

This course represents conceptual models explain the food hygiene and food safety towards culinary student who undergo for culinary internship. Both qualitative and quantitative techniques will use as systematic tools to test and validate the model. Course will emphasis on new dimensions of knowledge, attitudes and practice effects competencies in food hygiene and safely particularly recognized as contributory factors that positively or negatively influenced the job acquirement and entrepreneurship in Food business.

ESTABLISHED RESEARCH CENTRE AT THE DEPARTMENT

1. Research centre for Nano Science and Technology (RCNT)

"Research Centre for Nanoscience and Technology (RCNT)"was inaugurated by Prof. K. Chidananda Gowda (former Vice Chancellor), Prof B. Bakkappa (former Director of P.G. Centre) and Shri. Mohan Amberkar (former Member of Syndicate) on September 24th 2005. This offered students an educational opportunity to work with a unique blend of applications in Food and Drug Nanotechnology. The Centre was later moved to new premises and officially opened on November16, 2006 by Shri. Ramachandra Gowda (former Minister for Science &Technology, Government of Karnataka) and the then Vice-Chancellor Prof. B.S.

Sherigara,Kuvempu University, Shimoga, India. Presently the centre provides unique opportunity to the students to experience nanotech research in biological and food applications.

2. Food processing centre:

Davangere University is located at the central part of Karnataka and it a place which integrate the diverse food culture of north and south part of the region. This region has an unique special recognition for the promotion of commercial zone in agro products. It is essential to create healthier food products from locally produced ingredients that are comparable to common staples in terms of nutrition and safety. Sustainable food product development increase sourcing of local specialty and indigenous crops to create healthy, eco-friendly and culturally acceptable food products. The Department of Food technology had qualified trained faculty who can develop food product formulation based on the available local food commodities. The establishment of the proposed facility will provide opportunity to explore food product innovations and can stand up for both institution and also for the community help in the long turn. The initial steps with establishment of the facility may contribute for the institution of food processing centre and food manufacturing scale up in the coming future.

Food Technology Forum-Established in the Year 2019

The main activities of the Forum are to equip talented young students with requisite conceptual insight, skill and attitude to enable them provide managerial inputs of highest standards in rapidly growing food industry needs and to organize, develop and regulate the technological profession, based on sound professional practices. The Vision and Mission of the FOOD TECH Forum is as follows:

Vision: To contribute to the development of new technology and pave way towards Research, Analysis and Implementation, and Carrier development.

Mission: To provide the hand in hand relationship between students and faculties of the Department of studies in food technology at the Davangere University; to provide platform to express leadership, professional development and knowledge with scope of Food Technology.

• Association of Food Scientist and Technologists (India)-AFST(i) DU Chapter

The AFST(I) Davangere chapter was established in year 2020-21 to promote various scientific activities of the association in central Karnataka region. The chapter organized several events like world food day for students, research scholars and faculty of university, local entrepreneurs. International and National webinars were organised by inviting experts from Institutions/Universities and

industries for benefit faculties, research scholars and students. Societal based programme in creating awareness on Food preservation, storage, and packaging and preservation technologies to farmers and small scale industry people and for Confectionery and Bakery operating persons.

AFST(I) DU Chapter objectives: (i) To provide quality education and training to students/scholars preparing for careers in food science and technology in the food industry, academia, R & D or government.(ii) To conduct basic and applied research in food science and technology for the benefit of the food industry and consumers.(iii) To provide assistance to the food industry/ entrepreneurs through extension programs of the AFSTi DU Chapter.

INTERACTION/COLLABRATIONS with INDUSTRY/INSTITUTES through MOU and LINKAGES

- MOU with CSIR- Central Food Technological Research Institute (CFTRI), Mysore for research support to faculty and student exchange for skill training in food processing technology.
- MoU with Venkateshwara hatcheries (Venkob chicken) for student onsite training and exposure of food processing and product technology.
- MOU with Azymus Life sciences, Mysore for research connection and operational skill training to students in nutrition formulation and therapeutic food formulation and product development.
- Linkage with University of Agricultural Sciences, Raichur for cooperative research in algal based protein food formulation and research student exchange program.
- MOU with Kuvempu University for research connection and skill training from expert in basic sciences.
- MOU with SS institute of medical Sciences, Davangere for development of products with an idea of food and therapeutic nutrition. Also for training and internship to students for food and nutrition program.

DEPARTMENT STUDENT STRENGTH AND ALUMINI DETAILS

Year	I M Sc Students	II M Sc Students	PhD students
2020-21	62	30	05
2019-20	30	24	05
2018-19	26	39	01
2017-18	39	31	02
2016-17	31	25	02
2015-16	25	20	02

Year	List of registered Alumini students		
2020-21	-		
2019-20	Hyperlink 2020		
2018-19	Hyper link 2019		
2017-18	Hyperlink 2018		
2016-17	Hyperlink 2017		
2015-16	Hyperlink 2016		

DEPARTMENT PLACEMENT AND PROGRESSION DETAILS

Student Placement and Progression (%)			
Industry placement	Higher Education	Entrepreneurship/ Self employment	
55	5	40	
65	3	32	
62	5	33	
58	5	37	
54	2	44	
	Student Placement an Industry placement 55 65 62 58 54	Student Placement Progression (%)Industry placementHigher Education555653625585542	

Details of Potential Placement Companies

- ITC Life Science and Technology, Bangalore
- GM agro Bevarages Davangere
- Eurofins Analytical Service Pvt Ltd Bengalore
- Kanti Lab Services Pvt. Ltd.Doddaballapura Industrial area, Bangaluru
- Parsons nutritional private limited Harohalli, Bangalore
- Kwality Spicies, Bangalore
- MTR Food Pvt ltd Bengalore
- Oishi Liwayway Food Pvt ltd Bengalore
- Naturo Foods and Fruit Products pvt Ltd. Bangalore
- Liwayway Foods India Pvt. Ltd, Bommasandra Industrial Are, Bangalore
- Atfogiene sciences pvt ltd
- Koeleman Ind pvt Ltd.
- Britannia research center Bidadi