



Department of Food Technology
Maharshi Dayanand University Rohtak
(NAAC Accredited 'A' Grade)

Strategic Plan (2018-2023)



About the Department

The Department of Food Technology was established in the year 2010-11 under the Faculty of Life Sciences. The Department is committed for quality education and research in the areas of food processing and technology. The Department has been laying its emphasis in generating the technical and scientific manpower to cater to the needs of growing food industry in addition to the technology development for food preservation and value added processing. The Department currently offers M.Sc. Food Technology and Ph.D. Food Technology programmes.

Vision

To establish the Department as a Centre of quality and excellence in academics, research and training in all facets of food science and technology and to produce scientific and technical manpower to contribute and to catalyze the growth of processed food industry at national and global level.

Mission

To create scientifically and technically skilled manpower through post-graduate and doctoral education programmes in food technology using innovative teaching and research approaches with emphasis on value addition technology driven food processing and food safety and quality.

Strategic Goals

The strategic priorities/goals of the Department are:

1. To build a culture that advances meaningful teaching, research, learning and out-reach.
2. To enhance teachers' and students' capacity to deliver and understand the knowledge of food science and technology and its extension by organizing invited lectures, conferences, seminars and workshops etc.
3. To offer a course curriculum that enhances the course employability and meets the needs of next generation students as well as their employers.
4. To build a culture of collaboration and exclusiveness through research and developmental projects and shared knowledge and resources.

SWOC Analysis

Strength

- Highly qualified and well experienced teaching faculty.
- Professional and industry need oriented subject and course curricula.
- Dynamic approach for needful revision of the course curricula provides a solid background for all-round development of the students.
- CBCS based course curriculum.
- Availability of some high and research facilities in the department.
- Funding from various agencies like Ministry of Food Processing Industries, Govt. of India & UGC to strengthen the infrastructural and research facilities in the department.

Weakness

- Lack of departmental collaboration with external agencies for strengthening the human resources and department, collaborative research and staff training.
- Lack of sufficient funds for development and modernization of laboratories.
- Lack of well trained and skilled lab attendants and technicians.
- Shortages of regular teaching faculty.

Opportunities

- Being a multidisciplinary science based subject, there are opportunities to grab research projects from various funding agencies.
- Growing demand of the food scientists and skilled manpower in the fast emerging processed food industry.
- Short term training courses or programmes to produce trained and skilled manpower.
- Establishment of accredited food analysis laboratory.
- Great job opportunities for the students as the food processing sector is a rising industry in India.

Challenges

- Inclination of the Food Technology students towards government jobs in spite of good lucrative opportunity in the private sector.
- To attract the students for pursuing M.Sc degree programmes in Food Technology especially in the decreasing interest of students in the various subjects of science stream.

- To upgrade and update the infrastructure facilities and curricular contents to meet the emerging food industry needs and trends.
- To maintain the quality in research and education in Food Science Technology keeping in view of the global food safety and food demands.

Action Plan

The five year strategic plan of action of the Department of Food Technology is given as under:-

Academic Year 2018-19

- ✓ Expansion of research activities in the department by fostering new research projects and enrolling more research scholars in the department.
- ✓ Plan to purchase sophisticated research equipments for the research labs.
- ✓ Organization of industrial tours for the students to increase the department- industry interaction for the better exposure and placement of the students.
- ✓ To organize expert lectures and extension lectures by the experts from academia and industry.

Academic Year 2019-20

- ✓ Plan to organise national/international seminar/conference
- ✓ Planning to collaborate with the institutes or organisations for the better exchange of the research facilities and other facilities for the welfare and growth of the students as well as the department.
- ✓ To organize expert lectures and other extension lectures by the experts from academia and industry

Academic Year 2020-21

- ✓ To strengthen the research labs in an attempt for the accreditation of the research lab.
- ✓ To organize interactive session/meet with the alumni works in corporate and govt. sector and the industrial personnel.
- ✓ Industrial visits for the exposure of the students to the latest developments in the food industry.

Academic Year 2021-22

- ✓ Plan to organise national/international seminar/conference.
- ✓ To organize expert lectures and extension lectures by the experts from academia and industry.

Academic Year 2022-23

- ✓ Organization of short term training programmes on food safety, laws and standards or basic food processing and preservation techniques.
- ✓ To establish the department of Food Technology as one of the leading department with state of art facilities and research activities.

ACTIVITY CALENDER (2018-19)

The proposed/planned academic activities and other co-curricular activities for the session 2018-19 are as given below:-

July-August

- New admissions of M.Sc Food Technology program will be made in the department.
- Induction program for the new students will be conducted.
- Academic activities (theory as well as practical classes) will be started.

September-October

- Academic activities will be on full swing.
- World Food Day, 2018 will be celebrated by organizing science quiz contest, poster making contest and other contests in the month of October, 2018 for the students of all the UTDs in the university teaching department.
- Extension/expert lecture will be organized for the students.

November-December

- Sessional exams for the internal assessment of the students will be organized.
- Semesters exams will be held as per the direction of the Controller of Exams.

January-February

- Academic activities for the new semesters will be started.
- The students of M.Sc. 4th semester will start their dissertation work/research project work in the department.

March-April

- Educational tour for the students of the department will be organized in the month of March, 2019.
- Sessional exams for the semester will be held.
- Dissertation research work of the students will be in full swing.

May-June

- Semester examination of the students will be held as per the direction of the Controller of Exam.
- Students of M.Sc 4th semester will be completing their dissertation work
- Students of M.Sc. 1st year will be undergoing industrial/in-plant training during summer vacations.