

PROJECTS UNDERTAKEN BY GFT-2021 BATCH

Name	Regn. No.	Project title in VII semester	Project title in VIII Semester	Project Supervisor Name
Anil Rajpoot	2140053	Texture Analysis of Multi Grain Roti	Preparation and Analysis of Mango Lassi	Dr. D.C Saxena
Badal Tirkey	2235073	Fermentation of Rice	Developing a HACCP Based Food Safety Training Program for Staff in Food Handling Operation	Er. Ashwani Kumar
Ekta Kumari	2235064	Development of Bee Pollen Incorporated Muffins	Stream Analysis of Wheat Flour	Dr. Vikas Nanda
Biki Saha	2235003	Preparation of Cookies with Addition of Haleem Seeds	Application of HACCP Protocols with Emphasis on CCP Identification in A IRCTC Catering Unit	Dr. Sukhcharn Singh
Anjali Sharma	2235054	Preparation of Isomalt Candies	Preparation of Raw Mango Pop Boba Drink with Ripe Mango	Er. Ashwani Kumar
Anandita Kumari	2235069	Development of Meat Analog: - Replacement of Animal Meat By Plant	Food Safety Audits and Food Sampling	Er. Ashwani Kumar
Dishu	2235070	Multigrain Biscuits from Chickpea Flour, Whole Wheat Flour, And Barley Flour	Formulation of Pineapple Cordial Drink with Tragacanth Gum	Dr. Kamlesh Prasad
Shambhavi Sukhtanker	2235001	Beetroot Peel Analysis	Steamer and Fryer Optimization	Dr. P Kumar
Pooja Kumari	2140051	A Study of HRAA (Hygiene Rating Auditing Agency)	Development of Fruit Bar	Dr. Navdeep Jindal
Sneha Suman	2235060	Plant Based Protein Rich Chips.	Development Of Functional Candy By Adding Banana , Ginger, And Skim Milk Powder.	Dr. Parmjit S. Panesar
Bidipta Naha	2235061	Development of Nutritive Bar Using Indian Gooseberry & Papaya	Environmental Monitoring Program in Microbiological Lab	Dr Navdeep Jindal
Tanshu	2235010	Replacing Sugar with Stevia in Dark Chocolate	Optimisation of Rice Milling Operations to Minimise Broken Grain	Dr. H.K. Sharma
Sanjana Kumari	2235055	Foxtail Millet and Beetroot Powder Pasta	Medicinal And Cosmetic Properties of Onion and Garlic	
Abhishek Khanduri	2235015	Preparation & Characterization of Honey Wine (Mead)	Effect Of Low Temperature Long Time & High Temperature Short Time Blanching & Frying Treatment on The French Fries Quality	Dr. P. S. Panesar
Debia Jotam	2140057	Project Based on Millet Bar	Project Based on Quality Analysis of Beer	Dr. Charanjiv Singh
Rudrani Kumari	2235005	Development of Plant Based Milk Using Sesame Seeds	Development Of Plant Based Milk Using Sesame Seeds.	Er. Ashwani Kumar

Himanshu Raj	2235011	Preparation of Dark Chocolate with Stevia	FSSAI Hygiene Rating Audit Procedure and It's Requirements	Dr. H. K. Sharma
Mayank Kumar	2235058	Development of Cookies from Sorghum Incorporated with <i>M. Oleifera</i> Leaves Powder.	Degassing Study of Carbonated Soft Drinks.	Dr. D.C. Saxena
Gurveer Kaur	2235016	Flat Bread Enriched with Bee Pollen	Development of Healthy Drink Using Orange Juice Aloe Vera and Chia Seeds	Dr. Vikas Nanda
Sai Jagannath	2140052	Effect of Storage Conditions on Shelf Life of Selected Vegetables	Implementation Of Effective Marketing Strategies To Increase the Market Capture of Sonative Pvt Ltd	Dr. Vikas Nanda Sir
Srishti	2235057	Infusion of Beetroot Extract in Dark Chocolate	Brown Rice With Quinoa and Its Retort Validation	Dr. P. Kumar
Ritik Kumar	2235007	Flour Muffin Fortified with Oats.	KAIZEN (Process Optimisation to Improve Dhup Handling And Pouching Efficiency Post Extrusion .)	Dr Kamlesh Prasad
Raj Nandan	2235062	High Fiber Biscuit Using Sorghum Millet and Rice Bran	Implementation of ISO 22000:2018 On A Base Kitchen Of IRCTC	Dr. Charanjit Singh Riar
Harshita Som	2235067	Extruded Product Using Makhana and Rice Flour and Carrot Flour	Development of Basil Seed Juice	Dr. Charanjiv Singh Saini