

VALUE ADDED COURSE

FoSTaC (Food Safety Training & Certification) :

The FoSTaC certificate course is a training program introduced by the Food Safety and Standards Authority of India (FSSAI). It is designed to provide food safety training to food business operators (FBOs), food handlers, and students involved in the food industry. The main aim of FoSTaC is to ensure that food businesses follow safe food handling practices, hygiene standards, and regulatory requirements to protect public health.

FoSTaC certification is beneficial for students because it:

Provides practical knowledge of food safety.

Strengthens career opportunities in the food industry.

Improves professional credibility.

Helps in working in food processing industries, hotels, and restaurants.



SWAYAM NPTEL

The SWAYAM – NPTEL Value-Added Course for Food Technology is a structured academic enhancement initiative aimed at empowering students with industry-relevant knowledge, advanced technical expertise, and globally recognized certification. SWAYAM (Study Webs of Active-Learning for Young Aspiring Minds) is a flagship initiative of the Government of India that provides free online education, while the National Programme on Technology Enhanced Learning (NPTEL) is a joint venture of the Indian Institutes of Technology (IITs) and the Indian Institute of Science (IISc) designed to deliver high-quality engineering curricula. This value-added course enables Food Technology students to learn directly from distinguished IIT and IISc professors through comprehensive video lectures, assignments, technical quizzes, and proctored certification exams. The program strengthens core areas such as Food Process Engineering, Food Chemistry, Microbiology, Thermal Processing, Unit Operations, and Food Packaging Technology. By integrating theoretical foundations with real-world case studies and rigorous numerical problem-solving, students develop deeper conceptual clarity and a practical understanding of food safety and quality standards that extends well beyond the regular university syllabus.

List of courses:

S.No	Semester	Course Title	Course credit
1	Even 2026	Novel technologies for food processing and shelf life extension	3
2	Odd 2025	Human physiology	3
3	Even 2025	Modern food packaging techniques	3
4	Odd 2025	Food microbiology for safe and sustainable food systems	3
5	Even 2025	Food science and technology	3
6	Odd 2025	Canning technology value addition of sea food (fish processing)	3

NPTEL COURSE COMPLETED LIST

S.NO	REG.NO	NAME	DURATI ON IN WEEKS	Credi ts	SUBJECT NAME	PERCENTA GE	RESULTS
1	810424218001	Aadhitya	12 weeks	3	HUMAN PHYSIOLOGY	54%	CERTIFIED
2	810424218003	Alexander	12 weeks	3	HUMAN PHYSIOLOGY	56%	CERTIFIED
3	810424218004	Aravindh	12 weeks	3	HUMAN PHYSIOLOGY	57%	CERTIFIED
4	810424218005	Bharathan	12 weeks	3	HUMAN PHYSIOLOGY	58%	CERTIFIED
5	810424218006	Chandru	12 weeks	3	HUMAN PHYSIOLOGY	54%	CERTIFIED
6	810424218009	Gokulakrishnan	12 weeks	3	HUMAN PHYSIOLOGY	55%	CERTIFIED
7	810424218010	Harini	12 weeks	3	HUMAN PHYSIOLOGY	56%	CERTIFIED
8	810424218012	Harish Kumar	12 weeks	3	HUMAN PHYSIOLOGY	67%	ELITE
9	810424218013	Harishma	12 weeks	3	HUMAN PHYSIOLOGY	67%	ELITE
10	810424218014	Harsha	12 weeks	3	HUMAN PHYSIOLOGY	47%	CERTIFIED
11	810424218015	Jafrin Juhara	12 weeks	3	HUMAN PHYSIOLOGY	57%	CERTIFIED
12	810424218016	Janaki	12 weeks	3	HUMAN PHYSIOLOGY	62%	ELITE
13	810424218018	Jenifer Rakshana	12 weeks	3	HUMAN PHYSIOLOGY	57%	CERTIFIED
14	810424218019	Kaviya	12 weeks	3	HUMAN PHYSIOLOGY	63%	ELITE
15	810424218021	Miruthika Sri	12 weeks	3	HUMAN PHYSIOLOGY	54%	CERTIFIED
16	810424218022	Oviya	12 weeks	3	HUMAN PHYSIOLOGY	56%	CERTIFIED
17	810424218024	Praveen	8 weeks	3	HUMAN PHYSIOLOGY	65%	ELITE
18	810424218025	Ramya	12 weeks	3	HUMAN PHYSIOLOGY	61%	ELITE

19	810424218033	Suganthi	12 weeks	3	HUMAN PHYSIOLOGY	67%	ELITE
20	810424218034	Swetha	12 weeks	3	HUMAN PHYSIOLOGY	65%	ELITE
21	810424218035	Tamilselvi	12 weeks	3	HUMAN PHYSIOLOGY	60%	ELITE
22	810424218036	Tamizharasi	12 weeks	3	HUMAN PHYSIOLOGY	55%	ELITE
23	810424218038	Vishwa	12 weeks	3	HUMAN PHYSIOLOGY	55%	CERTIFIED
1	810423218003	Akash A	12weeks	3	Fundamentals of food processing	52%	CERTIFIED
2	810423218005	Archan.V	12 weeks	3	Thermal operations in Foodprocess engineering	52%	CERTIFIED
3	810423218006	Deepak.R	12 weeks	3	Thermal operations in Foodprocess engineering	53%	CERTIFIED
4	810423218007	Divya.M	12 weeks	3	Thermal operations in Foodprocess engineering	53%	CERTIFIED
5	810423218014	Harini.P	12 weeks	3	Thermal operations in Foodprocess engineering	53%	CERTIFIED
6	810423218017	Jegatheesh B	12 weeks	3	Fundamentals of food processing	54%	CERTIFIED
7	810423218023	Manushnandhan SR	12 weeks	3	Fundamentals of food processing	56%	CERTIFIED
8	810423218027	Nisha.M	12 weeks	3	Thermal operations in Foodprocess engineering	53%	CERTIFIED
9	810423218035	Ramya.P	12 weeks	3	Thermal operations in Foodprocess engineering	54%	CERTIFIED
10	810423218040	Roobasekar.R	12 weeks	3	Thermal operations in Foodprocess engineering	53%	CERTIFIED
11	810423218047	Sathyaseelan T	12 weeks	3	Fundamentals of food processing	53%	CERTIFIED
12	810423218049	Sharmila.D	12 weeks	3	Thermal operations in	48%	CERTIFIED

					Foodprocess engineering		
13	810423218056	Vigneshwaran MS	12 weeks	3	Fundamentals of food processing	53%	CERTIFIED
14	810423218057	Vijayalakshmi. P	12 weeks	3	Thermal operations in Foodprocess engineering	53%	CERTIFIED
1	810422218004	ANTONY SUNNY	8 Weeks	2	Canning Technology, Value Addition of Seafood	86%	ELITE
2	810422218006	ARCHANA . PA	8 Weeks	2	Canning Technology, Value Addition of Seafood	63%	ELITE
3	810422218008	BAKIYASRI.R	8 Weeks	2	Canning Technology, Value Addition of Seafood	61%	ELITE
4	810422218013	DIVINE SANTHIYA Z	8 Weeks	2	Canning Technology, Value Addition of Seafood	75%	ELITE
5	810422218014	N. DIVYAMEEN A	8 Weeks	2	Canning Technology, Value Addition of Seafood	82%	ELITE
6	810422218015	P.ELIN PRATHIKSHA	8 Weeks	2	Canning Technology, Value Addition of Seafood	81%	ELITE
7	810422218017	FATHIMA SWALIHA.R	8 Weeks	2	Canning Technology, Value Addition of Seafood	61%	ELITE
8	810422218018	GOKULNATH M	8 Weeks	2	Canning Technology, Value Addition of Seafood	60%	ELITE
9	810422218019	GOPIKA.A	8 Weeks	2	Canning Technology, Value Addition of Seafood	71%	ELITE
10	810422218025	JAYASRI.S	8 Weeks	2	Canning Technology, Value Addition of Seafood	65%	ELITE
11	810422218027	K.KALAISEL VI	8 Weeks	2	Canning Technology, Value Addition of Seafood	81%	ELITE

12	810422218032	S.MAGESHWARI	8 Weeks	2	Canning Technology, Value Addition of Seafood	75%	ELITE
13	810422218033	MAHALAXMI .S	8 Weeks	2	Canning Technology, Value Addition of Seafood	78%	ELITE
14	810422218035	MANIDHARS HINI.S	8 Weeks	2	Canning Technology, Value Addition of Seafood	68%	ELITE
15	810422218036	MEENA S	8 Weeks	2	Canning Technology, Value Addition of Seafood	76%	ELITE
16	810422218039	MOHAMMAD ASHIF.A	8 Weeks	2	Canning Technology, Value Addition of Seafood	65%	ELITE
17	810422218041	T.NANDHAK UAMR	8 Weeks	2	Canning Technology, Value Addition of Seafood	78%	ELITE
18	810422218042	P.NEELA	8 Weeks	2	Canning Technology, Value Addition of Seafood	75%	ELITE
19	810422218048	RAJAVARTHI NI. M	8 Weeks	2	Canning Technology, Value Addition of Seafood	76%	ELITE
20	810422218050	SANTHANA LOURDES. G	8 Weeks	2	Canning Technology, Value Addition of Seafood	83%	ELITE
21	810422218052	R SANTHOSH	8 Weeks	2	Canning Technology, Value Addition of Seafood	58%	CERTIFIED
22	810422218054	K.SASTIKA	8 Weeks	2	Canning Technology, Value Addition of Seafood	72%	ELITE
23	810422218056	J.SATHYAPO ORANI	8 Weeks	2	Canning Technology, Value Addition of Seafood	78%	ELITE
24	810422218058	SRI MATHIVATH ANLB	8 Weeks	2	Canning Technology, Value Addition of Seafood	70%	ELITE
25	810422218059	S.SRINITHI	8 Weeks	2	Canning Technology,	77%	ELITE

					Value Addition of Seafood		
26	810422218062	J THERNEESH	8 Weeks	2	Canning Technology, Value Addition of Seafood	67%	ELITE
27	810422218049	RESHIKESHA N	8 Weeks	2	Canning Technology, Value Addition of Seafood	61%	ELITE
28	810422218007	S.ASHTALAK SHMI	8 Weeks	2	Canning Technology, Value Addition of Seafood	81%	ELITE
29	810422218021	KARRI GOWTHAM	8 Weeks	2	Canning Technology, Value Addition of Seafood	68%	ELITE
30	810422218045	D. POOVARAJ	8 Weeks	2	Canning Technology, Value Addition of Seafood	53%	ELITE