

July - August 15

Teamwork
Planning
Ideation
Business
Success
Financing
Innovate or Die
Risk



Abhyuday

Reliving the legacy

"You cannot connect the dots looking forward; you can only connect them looking backwards. So you have to trust that the dots will somehow connect in your future."

Steve Jobs (1955-2011)

Words from the Editor's desk...

Today's footprint is tomorrow's legacy.

It's about the journey... yours and ours... the lives we can touch, the legacy we can leave, the world we can change for better... and the journey continues, it never ends... As it did for our outgoing batch of **2013-2015...**

Farewell to you...
The guiding spirits,
Who knew what we needed even when we didn't,
Who guarded each step we took,
Who rejoiced with us when we were at strongest,
Who supported us when we were at our weakest,

Who made us a part of the rich heritage we now seek to bestow to the new generation of CFTRIans....
On behalf of the entire team of Abhyuday, I would like to express my heartfelt gratitude to the departing members. Thank you for being the impetus to this endeavour and leading it to the pinnacle at which it is today. It has been your guidance that has taught us so much, all the things old and new. Your efforts and time have been invaluable. Never can I look at the beginning that Abhyuday is, without being reminded of you.

Adios Amigos

However, success is not a destination, it's a journey. Treading on your footsteps, me and my team shall continue our attempts to soar towards the skies that lie beyond. We hope to make this seed, the fruitful tree that the CFTRIans now and then seek knowledge, support and fond memories from.

Along with this message of parting, I also welcome the new constellation in the glorious sky of CFTRI...

The M.Sc. (FT) Batch 2015-17...

Their names have been introduced in this edition and I hope to have them onboard soon. On a small note, I express my regrets for the delay in the release of this July-August edition due to the vacations during these two months. Thank you for your patient waiting. Hope you enjoy reading this as before.

Happy Reading!

- Miss Rashmi
Co- Editor
Abhyuday

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Editorial Team

FOOD PROCESSING

Maiyas to widen market opportunity for products through e-commerce route

5th June, Friday, 2015

The surge of online food startups and food trucks has given confidence to Maiyas to invest in the booming industry. Earlier, Maiyas products have been made available via Bigbasket.com and Localbanya.com. Now they are continuing these modes of marketing through payment gateway, PayU, MaiyasOnline.com, Flipkart and Amazon as well. Some of the unique features of this system include free delivery offer for purchases above Rs. 500, B2B portal and service for retailers and shopkeepers, where regular distribution is difficult.

For more information <http://www.siliconindia.com/news/business/-Maiyas-To-Go-Online-and-Race-Against-MTR-nid-183642-cid-3.html>

FOOD PROCESSING

CSIR-CFTRI programme to empower women farmers with food processing skills

Tuesday, July 07, 2015

CSIR-Central Food Technological Research Institute (CFTRI) has now embarked on assisting women farmers to develop food processing skills. In this regard it is calling on women farmers for an outreach programme—Dakshin Bharat Mahila Krishi Jagriti Karyashala—planned for farmers from south India. It will be held at CSIR-CFTRI on August 19, 2015. The institute has already confirmed 130 participants from across the region.

Prof. Ram Rajasekharan, Director, CSIR-CFTRI, explains, "Farmers are the primary entrepreneurs of the world. Our mission is to support a transformative process addressing improved food security and nutrition security by empowering women farmers with knowledge on food processing. The programme encompasses demonstrations of various food processing technologies viz. sugarcane juice preservation, papad making, jam preparation and packaging of various cereals. The travel and local hospitality is completely sponsored by CSIR-CFTRI. The programme aims at promoting all food processing facilities and support systems available at industrial hubs at the farm gate level.

For more information log onto <http://www.fabnews.com/article/detnews.asp?articleid=37463§ionid=2>

DAIRY

Hassan Milk Union to establish an ice cream plant

10th June, Wednesday, 2015

Hassan Milk Union, a unit under Karnataka Milk Federation (KMF), is investing Rs. 25 crores towards the construction of a dedicated ice cream plant of 10,000 liter capacity. The facility would be engaged in contract manufacture for Amul ice creams, which has shown an interest with regard to 50 per cent of its orders. It is the first union to record a growth of 100% increase in milk procurement and also has been the recipient of the National Energy Conservation Award for four times for the implementation of energy conservation programmes.

For more information log onto <http://www.fabnews.com/article/detnews.asp?articleid=37343§ionid=40>



LAUNCH

Spices Board opens two signature shops in Delhi - 'Spices India' featuring value-added products

18th June, Thursday, 2015

Spices Board has embarked on launching a clutch of signature shops that showcases the country's choicest spices and their value-added products, including lifestyle and personal care products, all under one roof. These two showrooms were opened in the national capital, one on the arterial Janpath Road and the other at Dilli. These are aimed at promoting an array of quality products like spices-infused chocolate slabs, beauty creams, fairness oils, bathing bars, shower gels and shampoos.

For more information log onto <http://economictimes.india-times.com/news/economy/agriculture/spices-board-to-open-a-string-of-spice-india>

INDUSTRY BUZZ

According to ASSOCHAM Paper, Food safety regulator FSSAI should at the earliest lay down rules for giving approval of dietary supplements and nutraceutical products manufactured and marketed in country. Currently, there are no regulatory norms for the approval or monitoring of nutraceuticals, herbals and functional foods. However to regulate this segment, Food Safety and Standards Authority (FSSAI) had set up a taskforce in May 2013, which submitted its recommendations in April this year. India accounts for 1.5 per cent of the global nutraceuticals market.

Heinz, Kellogg's, Nestle, Hormel, Unilever, Johnson & Johnson and GlaxoSmithKline Pharmaceuticals are key players in this field.

For more information log onto <http://economictimes.indiatimes.com/industry/cons-products-food/fssai-should-form-rules-for-nutraceuticals-diet-supplements-assochem-report/articleshow/48173098.cms>

SPICES

SPICES

CPF's Five Star Chicken launches Crispy Chicken Burger priced at Rs 44

Wednesday, July 22, 2015

Five Star Chicken, the brand of one of the subsidiary food companies of Charoen Pokphand Foods (CPF), a Thai multinational conglomerate, has now unveiled its new 'Crispy Chicken Burger'. The product is priced at just Rs 44 and is available at all the brand outlets in Bengaluru.

In India, the brand opened its first outlet in November 2012 in Bengaluru. Currently it has 275 outlets in India. The company has adopted local taste and flavour and developing products, which appeal to masses has been one of the key strengths of the brand, according to the company. With a growing network of stores, the brand is emerging as a neighborhood brand offering quality at affordable prices. Its wide range of recipes covers India, as well as other Asian and Thai flavours, according to the company.

For more information log onto <http://www.f-bnews.com/article/detnews.asp?articleid=37531&-sectionid=1>

AVA Group acquires Melam brand

Tuesday, July 14, 2015

AVA Group, the owners of Medimix soaps and personal care products in south India, has acquired the Kerala-based Melam brand of food products from MVJ Foods. The acquisition, through AVA Condiments LLP, which is a new subsidiary of AVA Cholayil Health Care, will include MVJ Foods' brands as well as its manufacturing facility at Kochi. The Melam brand, started in 1992, has under it an array of food products such as masalas, curry powders, spices, pickles, jams and sauces, rice and other products.

The company has been awarded the Indian spices logo and the Spice House Certificate as a mark of distinction by the Spices Board, ministry of commerce, Government of India.

For more information log onto <http://www.thehindubusinessline.com/companies/ava-group-acquires-melam-brand/article7422015.ece>



Electrospun Nanofiber Delivery- An improved delivery system for food 19th June, Friday, 2015

Experts from the University of Lincoln, New Zealand are looking forward to form an industrial relationship in order to create electro spun composites for application in the Food and Nutrition Sector. Scientists claim that coating the ingredients in nanofibers, created through the process of electro spinning can provide a better delivery of improved health supplements. It involves drawing a fluid through an electric field which serves to break the liquid down into microscopic fibers, typically on the micro- or nanoscale.

For more information log onto <http://www.gizmag.com/electrospinning-nanofibers-health-food-supplements/38103/>

RESEARCH AND DEVELOPMENT

Differentiation through innovation: Thermo-tolerant chocolate 26th June, Friday, 2015

Barry Callebaut AG, the global leader in bulk chocolate, has devised a type of chocolate that won't melt as fast as a traditional chocolate. This is made possible with the combined application of both ingredients as well as the manufacturing processes. Company says, "We developed a toolbox. With this toolbox, we can make a chocolate recipe more thermo-tolerant." Other companies, including Nestle SA, Hershey Co., and Mondelez International Inc., have also been working on similar products as well.

For more information log onto <https://www.barry-callebaut.com/chocophilia/chocolate-stories/thermo-tolerant-chocolate-its-all-about-taste-and-newly-developed>
<http://www.fooddive.com/news/companies-are-making-chocolate-that-wont-melt/401387/>

US FDA takes steps to remove artificial Trans fats in processed foods 24th June, Wednesday, 2015

Based on a review of the scientific evidence, the US Food and Drug Administration (US FDA) had finalized that partially hydrogenated oils (PHOs), the primary dietary source of artificial Trans fat in processed foods, are not "Generally Recognized As Safe" (GRAS) for use in human food. The FDA has set a compliance period of three years which will allow companies to either reformulate products without PHOs and/or petition the FDA to permit specific uses of PHOs. Following the compliance period, no PHOs can be added to human food unless they are otherwise approved by the FDA.

For more information log onto <http://www.fdnnews.com/article/details.asp?articleid=37406§ionid=23>

POLICY AND REGULATIONS

Price wars between cooperative societies and private players bring down milk price in Telangana

Cooperative dairies in Telangana region are informally forging alliances and slashing milk prices substantially even while paying attractive prices to dairy farmers, making it difficult for private dairies to match retail prices and profit margins.

After Gujarat Cooperative Milk Marketing Federation's Amul and NDDB's Mother Dairy slashed milk prices in Telangana market few months back, Karnataka Milk Federation's Nandini made an aggressive foray into the market of India's newest state with lowest ever prices in the recent years.

With Telangana dairy cooperative forging alliances with many of its counterparts, some private sector dairy firms suspect foul play to cripple the private sector.

For more information log onto <http://economictimes.indiatimes.com/industry/cons-products/food/price-wars-between-cooperative-societies-and-private-players-bring-down-milk-price-in-telangana/articleshow/48183385.cms>



They met in a conference, connected on Facebook, professionalized on LinkedIn, and spent weekends in Barista. If frequency of guzzling caffeine could alone fathom the depth of a relationship, they were just re-defining it. Proposals soon followed. Many rumored, some criticized and a few encouraged. Like countless others, they decided to take a plunge. And there it is, before your eyes- It's called a START-UP.

Well, I guess I didn't blow it up doing a Chetan Bhagat. Believe me, this is how majority of the start-ups trace back their origins. As a character in the Hollywood flick *The Social Network* remarks, "..... believe that inventing a job is better than finding a job."

My best bet – Indians have, it seems, taken it seriously. So, you shouldn't be surprised when this one-liner of TVF Pitchers, already worth 400 thousand plus views on YouTube, gave us the title of this cover story. While, there's no hardcore economic definition of a start-up (which pseudo-qualifies Abhyuday to be one too), Investopedia classifies start-up as "A company that is in the first stage of its operations."

The fabulous five indispensable characteristics of a Start-Up are:

1. Based on an innovative idea which has the ability to grow quickly, unconstrained by geography while sustaining its impact throughout.
2. Relatively young (< 3 years old) and has grabbed or is in the process of munching into VCFs' big monies.
3. Not acquired by a larger company, but definitely on their radar.
4. Not necessarily a brick and mortar facility but with revenues greater than US\$ 20 million.
5. Low employee strength led by a handful of entrepreneurial founders who haven't diluted their shares yet.

Food-Tech Start-Ups in India

While the Start-Ups in Food Sector are no match to the Tech-Start-Ups in size & scale of operations and inflow of venture capital, this space has caught up the attention of many first- and second-generation entrepreneurs with no first-hand training in Food and Culinary Science in diverse segments ranging from online food delivery to customized kitchen services to health and wellness foods to organic foods to international cuisines among others. Nevertheless, Food-tech investments are a perfect follow-through to the recent theme of 'Habit Forming Companies' (any service that allows frequent use (10-12 times in a month) per user seems to fit the major theme in vogue at this time) that have been attracting significant rounds of capital in recent times.

A quick glance at the numbers

1. Food delivery market in India is worth US\$1.6 billion, growing at 30 per cent a year
2. Less than two per cent of the orders are placed online.
3. 430 million citizens out of India's 1.2 billion population are between ages 10 and 29- it indicates a ripe market for

If anyone has written and discussed exhaustively about Start-Ups in general and Food-Tech Start-Ups in particular, it is undoubtedly Mr. MadanMohan Rao, a distinguished author and Research Director at YourStory Media. So is his colleague and Founder of YourStory Media, Ms. Shradha Sharma. The series of interviews that they've undertaken at a scale unprecedented provides some glaring insights into the nitty and gritty of food business.

Some glaring trends are highlighted below:

1. May VCs are adopting the Spray & Pray approach. They intend to put small amounts of money in many startups. Over time, they decide which team to back in long term. It means many food tech startups will go out of business in the next few quarters.
2. The way they (food-based startups) are getting funded in this space one might soon start seeing consolidation like in the e-commerce space. For example- Flipkart, with its well-oiled logistics network cannot keep away from food business for long.
3. GMV (Gross Merchandizing value) is highly over-rated, exorbitant and unreliable metric to scale the growth partly due to their non-adherence to global accounting standards.
4. Large players like IBM are exploring new opportunities by using artificial intelligence to suggest novel recipes and spice combinations for the Institute of Culinary Education (ICE), opening up new domains in fusion foods. Such disruptive technologies are going to be game-changers in food business space.

Food based Start-Ups might be the flavor of the season, soothing the appetite of a growing cult of entrepreneurs and established businesses. It is not without adequate warning from the Industry pundits who are advocating for extreme caution behind the mind-boggling funding figures from Venture Capitalists and Angel Investors. Whether this would usher in an era of economic prosperity of the entrepreneurs or burst like a bubble and engulf our economy, only time will tell.

For now, sporting the cap of an entrepreneur seems to be the new fashion in the market. One might not obviously end up making early profits, but, definitely, the matrimonial market could throw up some surprises for the Young Turks in the days to come.

Till then, for all the prospective and budding entrepreneurs, I wish TU BEER HAI (read Go for It!)

References:

- <http://yourstory.com/2015/05/foodtech-startup/>
<http://www.forbes.com/sites/natalierobehmed/2013/12/16/what-is-a-startup/>
<http://yourstory.com/2015/04/food-tech-startups-india/>
 (The views expressed by the author are personal and are not endorsed by the e-newsletter.)



FOOD PORN: Eating with your eyes

Hey, foodies!!

Have you ever felt the craving towards the mouth-watering images of delicious food??

If the answer to this question is a YES!!

Then, welcome to the world of Food Porn, where the food is presented in a manner to make you drool.

So, what is food porn??

- # It is the objectification of tasty looking food.
- # It can be an image or a video of delicious food that is intended to stimulate your appetite.
- # It includes extreme close-ups, seductive lightening, flattering camera angles and repetitive shooting of a particular food.
- # It relies on the phenomenon called –Supernormal Stimuli.

Why do we call it “porn”??

- # Given that both are pleasurable, visually appealing and stimulating to the senses.
- # The term porn is used to trigger the feeling of strong desire for the food in the image.
- # This new jargon first appeared in the feminist writer Rosalind Coward’s 1984 book *female desire*.

The power of visual food cues:

- # It affects our food choices along with the eating patterns.
- # It shoots the level of hunger hormone: Ghrelin that provokes a real emotional and physical hunger response in the body.
- # It exhibits the aesthetic inclination of the viewer.
- # It allows you to retrieve the recipe for a particular dish by simply clicking on to the image and as a result inspires you to create your own dish.

The dark side!!!

- # Imagination of food makes us more sensitive
- # Overeating
- # Unbalanced diet
- # Unhealthy life style which leads to diseases

Potential solutions:

- # Learn your hunger difference between “need to eat” and “want to eat”.
- # Learn to appreciate food and opt wisely at the same time.
- # Eat mindfully and control over your overeating habits.
- # Limit your exposure to food porn by distracting yourself.

Nevertheless,

What you see is what you want!!

References:

- <http://www.precisionnutrition.com/all-about-food-porn>
- http://abnews.go.com/Health/w_DietAndFitness/food-porn-problem/story?id=17413303
- <http://prisa.syr.edu/2013/03/21/food-porn-and-its-delicious-benefits/>
- <http://www.tastespotting.com/>

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3rd Edition

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Sports Meet

The Annual Sports Meet -2015 was organized by the IFT Club from 24th May 2015 – 26th May 2015. A whole lot of indoor games namely Carom, Chess, Table Tennis, Badminton and outdoor games including volleyball were organized which witnessed a large number of participants showcasing their sportsmanship and passion for sports

IFT Club Elections

An election for the new office-bearers of the IFT Club was held on 12th June 2015 under the supervision of the present IFT Club President, Bhupinder Saini and also Major Raghavendar Singh. Six posts were contested and the following people were elected

The President: Karan Arora

The Cultural Secretary: Ishita Roy

The Treasurer: Divya Goswami

The Sports Secretary: Gautam B. Pathekar

The Quest Chief Event Organizer: K.A. Chakradhar

The elected people will begin their term from July 2015 and we wish them all best of !!luck

REAPSODY - FAREWELL 2015

On 27 June 2015, the Fab Foodies gave a farewell to the Special 26 with the message “With all these memories begin a new journey”. The program was conducted in the IFTTC Auditorium and the occasion was graced by the presence of several Alumni Association members as well as the M.Sc. FT coordinator. The program started off with jigs and jests and ended on a note of nostalgia with a montage of their glorious two years in this abode. Intermingled with these were fun filled games for the Special 26 which were also the selection rounds for Mr. & Miss CFTRI

Mr. Bhupinder Saini and Miss Abhilasha were crowned as Mr. & Miss CFTRI respectively

The Office Bearers of the IFT Club, the Class Representative and the Deputy Class Representative of the outgoing batch were also felicitated on the occasion

A delightful cake and throbbing music to dance ended the night amidst the peal of laughter filling the air



SEMESTER EXAMS

From July 3rd to July 13th, there was an atmosphere of high tension and panic in the whole hostel as the students underwent the semester exams. The second years were struck with mixed emotions as it was their last exam in CFTRI, or perhaps of their life, the first years felt the nostalgia of pressure they faced in last semester

NEW M.Sc. (FT) FAMILY MEMBERS

The long awaited result of the M.Sc. FT exam was declared on 6 July '15. 26 students were selected for the 2015-17 batch from a throng of 525 aspirants who appeared for the exam on 14th June '15. Fab Foodies shall be welcoming the new members of M.Sc. family on 27 August '15 as they enter the beguiling world of dreams

...Here's the list of your new juniors

Candidate's Name

Abhishek Panwar

Aditi

Maj. Ashutosh Chauhan

Beena Joshi

Bhupender Singh

Darshan NM

Deeksha S Shetty

Dinta Sabastian

Jibin Balu MT

Kumari Neha

L Gopika

Manisha Thakur

Meetu Pandey

Muhammad Usmad K

Muthukumaran S

Nithya A

Nithya C

Prathamesh Rajesh Bharane

Saloni Oza

Shweta Srivastava

Sristy Gupta

Suprith HR

Swati Anand

Tirupati

Vandana Sheshkar

Vijaykumar

VALEDICTORY FUNCTION FOR BATCHES OF 2013-15

CSIR-CFTRI organized a Valedictory function for presentation of medals, scholarships, awards & certificates for the outgoing (49th) batch of M.Sc. FT and ISMT Students on 14th July in assembly hall. The function was presided by Prof. Ram Rajashekharan, Director, CSIR-CFTRI along with the Chief Guest Prof. C.M. Gupta, Institute of Bioinformatics and Applied Biotechnology, Bengluru and M.Sc. FT Coordinator Mr. A Srinivas

The star of the event was Miss Geeta Zarkar (batch of 2012-14) who bagged not just one or two, but five gold medals. Along with it, two gold medals also went on the shoulders of Saranya Thrissur (batch of 2012-14). Chandni Panvanda & Major Gunda Sunil Kumar (batch of 2012-14) were honored with one silver medal each

Ranganna-Setty Memorial Award for best Dissertation & Investigation were grabbed by Abhilasha Chaudhary and Manisha Rawat respectively

A WELL-GROOMED PERSONALITY

Personality refers to individual differences in characteristic patterns of thinking, feeling and behaving. Some attributes like punctuality, goal management, and team skills are regarded as the hallmark of well-groomed personality however they also include body language, interpersonal skills, stress management and voice modulation. The current knowledge based economy demands from its employees qualities such as good organisational and leadership skills which aides in obtaining productive team results.

In today's competitive corporate world, be it a job seeker or an employee, it is very important to demonstrate ones inherent values like self-discipline, motivation and reliability which are considered as crucial in fulfilling the goal. It is undeniable that higher IQ or technical talents alone do not fetch the necessary results. A strong personality can be developed by some programming techniques such as reinforced programming/conscious programming, subconscious mind programming, defensive approach, physical action, body language approach and imaginary anchoring.



Effectiveness in crisis management, team work and self-motivation also helps one to climb the corporate ladder. It mainly involves managing critical situations in a workplace. When diverse problems arise, it is important to weigh them up, analyse them, and finally arrive at amicable solutions.

Sharing Information

Team work helps in information sharing, obtaining advice and feedback as well as in building rapport with everyone. It thereby stimulates organisations to succeed in business. Be humorous and honestly frank. Greeting others by name, shaking hands and using magic words like 'thank you', 'sorry' and 'please' can work wonders.



Technical skills or 'hard skills' can be acquired from conferences, workshops, books or periodicals. For example, accounting is a hard skill for which one can take up some basic and then advanced accounts courses which further can be improvised by obtaining experience in the work environment. In contrast, there is no such defined path to learn soft skills. Soft skills cannot be mugged up and needs to be internalised only through keen observation and practice. Students should begin their specialised training in soft skills at least when they are half way through schooling. Areas to be focused are mainly skills related to career excellence, professional thinking and also development of analytical mind-set and business acumen. Youth fortified with these accomplishments can address every professional challenge.



Original article- Dr. Sebastian Nariveley, Pala

About the Author

Dr. V. J. Sebastian Nariveley currently is the professor of English and Head Department of Humanities, Amal Jyothi College of Engineering, Kerala. A child prodigy, he was admitted to class VI at age 6 and passed BA at 16, MA at 18. He is also "India's youngest college teacher" as recorded by Limca Book of Records 2001. He also has to his credit 2 books authored by him in Malayalam, numerous academic achievements and an elaborate work experience

connecting my dots with cftri

Surendro Singh --2008-10

Life began indeed really with a joyous journey and never an alien in CFTRI for me, for the campus is filled with seniors and super seniors from UAS, Bangalore, my alumni and the campus happens to be an occasional stopover for many of our UG classmates to meet our seniors. Our ears get used to their experiences and campus trivia during our graduation time and I am very much indebted for these many seniors who really inspired us to join CFTRI and today happy to ..see them all in a good positions

Joining CFTRI is like joining an elite group of intellectuals. It's a very intense experience that stays with you long after you leave the campus. Like athletic teams, CFTRI binds people together for their entire life. And many of CFTRIans make it a priority to stay connected. The alumni group covers a diverse group of industries, which makes the lessons and stories even more valuable. In hindsight, this was perhaps accentuated by the fact that at CFTRI, more than at other places, you tend to spend a prodigious amount of time with a relatively small set of people. That helps in creating deeper bonds

Words of CFTRI experiences take me directly to memories of last minute submission of assignment throughout the semesters. Not to forget that discriminating factor "comparative grading system", another chutzpah in addition to already rotten- learn by rot system

While in the current state of life, we anticipate for salary in the month end, CFTRI at this time of the month reminds me of mugging up 1 month lectures in one night and vomiting the next morning with everyone's hand, literally transform into robotic hands in a war like scenario to complete writing 2 hours papers in 45minutes. Not to forget the ENGINEERING DRAWING course .in first semester, a total torture for me

While CFTRI to many is accustomed to 3P's(Papers,Partner & Party).To my rather naive experiences after passing out,I am still affected by memories of 3S's (Seniors,Seminars & Scientists)-as sometimes we talked about only these whenever we ex-Cftrians bumped each other once in a ..while. Thus, in short it's my own version of "P.S.,I love you

However,the best experiences that still carried with all of Ex-CFTRIans are the confidence and "can do" attitude of facing the food industry world. You learn to come out of cocoon and fight against the extremities. Thanks to then CFTRI unique concept of invigorating different cultures, different minds in one classroom. Each individual unique persona converge from different backgrounds internalized our behavioural analysis to know that everyone is different and deserved a respect. Specially, not to forget invaluable moral experiences from our defense fraternity and generous time with them

Despite a plethora of events and extra-curricular activities during the 2 year tenure, my favorite memories will be those grand birthday celebration at late night and evening chai time sitting on the IFTTC verandah and throwing tantrums to each other.Because after many years those big laughs and silly fights remained close and relevant to my life. Those experiences are more gratifying than learning

It's always better to look back on campus life and say:"I can't believe I did that". Than to look .back and say:"I wish I did that". And today I regret to some of the wishes I didn't do

Birthdays, engagements, marriages and blessings to the new born

Birthdays



The Alumn Column hereby sends their heartiest wishes to the following alumni on account of their belated birthday.

S. R. No.	Name	Batch Year	Date of Birth	Email Id
1.	Akhillesh Dubey	1990-92	20.07.1969	dubey_akhillesh@yahoo.com
2.	Amaresh Chakrasali	1996-98	01-July-1975	amareshchakrasali@yahoo.co.in
3.	Anjna Devi	1998-2000	July 5th, 1977	amina5777@yahoo.com
4.	Ashwani Khajuria	1992-94	15.07.1969	kauria99@yahoo.com
5.	Asish Kumar Pal	1986-88	29 th Sept 1963	akpal@rediffmail.com
6.	B. Prashanth	1992 - 94	03/08/1970	prashanth_bad@hotmail.com
7.	Bimal Das	1989-91	04/08/1965	bimal@eco-planet.com
8.	Chandra Mouli Kuravi	1999 -2001	7th July	kcmouli75@yahoo.com
9.	Hari Shankar Kumar	2002 - 04	17th August	haricftri@yahoo.co.in
10.	Jincy Mathew	2001-03	7th July	jinsdoll@rediffmail.com
11.	K Rajendra Kumar	1984-86	02-07-1962	kumarkr_62@yahoo.com
12.	Kanika Arora	2002 - 04	26 August, 1981	kani_malik@yahoo.co.in
13.	Ketan Trivedi	1984-86	4 August	ketan_archana@yahoo.co.in
14.	Lakshmi. K. Thunga	2001-03	14th July	lakbabs@yahoo.com
15.	Madhusudhana Reddy Kunam	98-2000	August 24, 1975	kunam3@yahoo.com
16.	Manisha Ghildiyal	2009-11	11.08.1988	manishagh_88@yahoo.co.in
17.	Manjunath P	2001-03	1st July	manjup710@rediffmail.com
18.	Manjunath H	1998-2000	15th July	manjul46@yahoo.com
19.	Mukesh Chadha	1993-95	17th August	mukeshchadha@hotmail.com
20.	N. Venkateswara Rao	2000-02	27th August	vraologistics@cooca-cola.com
21.	N.S Krishnamachari	1977 - 79	30.07.1957	krish134@yahoo.co.in
22.	Neha Sharma	2006-08	6th august	calendula_neha@yahoo.co.in
23.	Neha Srivastava	2006-08	25th July	neha.cftri@yahoo.co.in
24.	Nihar Ranjan Sahoo	1992-94	14th August 1969	nr_s2002@yahoo.co.in
25.	O.Priya Rani	2007-09	22 August	rani_priya@yahoo.co.in
26.	Pankaj Kumar Jha	2004-06	18/07/1983	panka_cftri@yahoo.co.in
27.	Prashanth S.J.	2004-06	17th July	pachhi_cftri@rediffmail.com , prashanth.sj@himalayahealthcare.com , pachhi_cftri@gmail.com
28.	Praveen Sharma	1989-91	9th august	prabha915@yahoo.com
29.	Ramakanta Mishra	2002-04	1st July	rk_mishrain@yahoo.com
30.	Ravi Jangid	1982-84	2nd Aug 1961	laronda@emirates.net.ae
31.	Rehan Ali	2006-08	29 August	reali@iffco.com
32.	Ronnie Gurung	1994-96	15th August	ronnie_g@vsnl.net
33.	Roy Tharakan	1994-96	22nd August 1970	roytharakan@rediffmail.com
34.	Sreenivas Rao S	1983-85	01-08-1963	ssreenivas123@yahoo.com , ssreenivas123@gmail.com
35.	Sandeep Sompure	2006-08	29th August	sandeepsompure@yahoo.com
36.	Seependra Kumar	1995-97	12th July 1974	seependra@rediffmail.com
37.	Shashikala Kamath	1993-95	13th July	shashi739@rediffmail.com
38.	Shobhana Garg	2005-07	04-08-84	shobhana.garg@yahoo.co.in
39.	Shreya Pandey	2001-03	16th August	shreval679@rediffmail.com
40.	Sitanath Misra	2004-06	7th August	misra.sitanath@gmail.com
41.	Smita Gupta	1998-00	19th July	smitasmile19@yahoo.co.in
42.	Smitha S	1998-2000	24th August	smitha.bkv@gmail.com
43.	Sudhir Jee Sharma	1992-94	15.07.67	sudhirjee.in@yahoo.com

Birthdays, engagements, marriages and blessings to the new born

Birthdays

The Alumn Column hereby sends their heartiest wishes to the following alumni on account of their belated birthdays.

S. R. No.	Name	Batch Year	Date of Birth	Email Id
45.	Sweety Behera	2005-07	29th August	sweetanu_cftri@yahoo.com
46.	Tapomay Saha	1992 -94	21st Aug	tapomay_saha@gmail.com
47.	V.V.S. Mani	1987-89	31st August	vvsmani2004@yahoo.com
48.	Vasudha Modgil	1999-01	23rd August	vasudhamodgil@sify.com
49.	Vivek M Dandekar	1975-77	1st July	vivek.dandekar@genmills.com
50.	Srividya Chandrashekhar	1998-00	3rd August	"srivi_new@yahoo.com"

Blessings to the new born

The Alumn Column hereby congratulates **Mr. Prashanth S J (2004-06)** for being blessed with a baby girl on the 29th of May, 2015.

May your daughter fill your life with joy and love!

Also wishing him a very Happy Birthday this July season. (Date of Birth- 17.07.1980)

PLACEMENTS

July-August, 2015

The Alumni Column congratulates the following students of M.Sc. Food Technology, Batch 2013-15, for their placements and wishes them a bright future!



Abhinasha



Jyoti

HECTOR BEVERAGES PRIVATE LIMITED



Manisha Rawat



Silvi Garg

OLAM INTERNATIONAL



Vinay H K

NECTAR FRESH PURE HONEY AND FOOD PRODUCTS



Games

1) November 1 is World Vegan Day, a celebration of people who don't eat meat. Or eggs. Or cheese. Or mayonnaise. Or honey. Or whey. Or gelatin. Or anything that comes from or includes an animal. Recognize this personality who coined the term "Vegan" and also founded the first Vegan Society, to commemorate the 50th anniversary of which this ritual of World Vegan Day began in 1994?



2) Find out the name of this American Cocktail?

007



3) Identify this Food Entrepreneur.



4) Name the NGO which feeds school children for free in 9 Indian states daily?



1) Donald Watson
2) Martin
3) Sarath Babu Etmunda
4) Akshaya Patra Foundation

Answers:



Great Initiative! You may also include a small write up on CFTRI faculty (one every month)



Nandita Makharia

Dear Friends on the Newsletter panel,
A word of advice.
Even if you include published company news, I suggest you exercise caution as these are the companies who are leaders in the food field and also many of our CFTRI'ans are employed there. They also could be potential employers for new recruits.



Dilip Bedekar (1971-73 batch)

Great Team Work I must say I loved reading it and feeling so proud !! I could not download the first edition and now that web page is not available. Can you share a copy with me.
Thanks in advance and keep up the good work

It is nice to see a creative team working together to bring the best. The layout, contents and the current events are really well covered and eye riveting. Something you have done that really awesome - Celebrating the birthdays/New born/Wedding etc. A Great work. Cheers!



J. Srinivasan (1982-84 Batch)

Thanks to the Design team!



Miss Rashmi

Good Initiative keep it up



Bharath Kumar Thota



Nandita Makharia

Really appreciable. Congrats to the team.

Lovely initiative - thoroughly enjoyed reading it :-)



Subha Nishkala (1996-98 Batch)

Great efforts! I enjoyed reading every bit of it. Kudos to all of you... Great data base compilation. I must say it is combination of professional update & personal touch... It is a thread which is connecting all...



Vaishali Pant (2005-07 Batch)

It was wonderful to see the Abhyuday 2nd Edition. I would like to inform you that I am blessed with baby girl on 29.05.2015. My date of Birth is 17.07.1980. Request you to update the same.



Shanthilal J.

Doubtlessly you are doing a commendable job, hats off to ur efforts, ideas and execution. I went through the latest edition today, and it made a boring day all new and happening...thanks a lot.
Just a small suggestion...a can consider that, I feel there is a bit of excessive backgrounds graphics and colour scheme of darker hue. I suggest to keep animations lesser and bit simpler graphics.
Other than that I must say...U' guys are awesome...keep it up and keep rocking...all the very best :)
Ps: I have forgotten my bday :)



Prashanth S J (2004-06 Batch)

Congratulations... very well done... great attempt... keep going... let the legacy continue... all the best guys...



Ms. Bhavya P.K.

Great platform for Alumni connection! Fabulous effort Team Abhyuday!!



Saadiya Naqash

Many congratulations for the vibrant and well executed 3rd Edition of Abhyuday. The content, format and design are fabulous. Kudos to the team for this effort. The effort has been great and definitely will bring smiles with your old associates. Specially those who have left behind the company since their leaving providing the follow-up of the same over a period of 10 years. Great content could be shared with those of CFTRI writing members of the Alumni network could be written in previous and future generations also getting approval. Also use it as a tool for showcasing activities. Use the old content and update it with new group photo efforts. All these wishes for you.
Saadiya Naqash

Prashant Yeware

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(EDITOR IN CHIEF)
RASHMI
(CO-EDITOR)



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(HEAD)

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**BONITA REEMA
ARHANA** (HEAD)

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DIVYA GOSWAMI
HIMANSHU
NIVETHA



SURABHI YADAV
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