



## Department of Nutrition and Food Engineering (NFE)

### Message from Head

We all have the dream to establish a world with peace and prosperity. Establishment of a harmonious society we definitely need a hunger free world with safe and secured food for all. Ensuring a healthy diet with the exact amount of micro and macronutrients could help us to lead a hale and hearty life. It definitely will help us to ensure the second and third Goals of the Sustainable Development Goals (SDGs) with the help of the goal 6. A group of trained nutritionists and food engineers with sound knowledge and sincere dedication is indispensable to inaugurate and retain those facilities for all the citizens of Bangladesh.

Honesty, integrity, appropriate skill set and sincerity are the most important criteria to build up a nation utilizing the power of hard work. These criteria can help the humanity in need with a bunch of enthusiastic youths, who will solve the problems associated with food post-harvest and packaging to ensure safe food from farm to fork. They will generate a workable collaboration with the responsible local and international agencies to ensure safe and adulteration free food ingredients. The proper handling of the foods with these expert members definitely will ensure the effective flow of nutritional requirements irrespective of income group.

The true motivation of the government to ensure safe food could be attributed from the recent changes in food policy, establishment of Bangladesh Food Safety Authority (BFSA) and implementation of the food laws. We are definitely making a remarkable advancement while the responsibility should be shared by all stakeholders. The Department of Nutrition and Food Engineering of the Daffodil International University believe that we are also an important stakeholder to achieve the fantastic goals of BFSA by generating world class graduates majoring in Nutrition and Food Engineering. In that retrospect, a bunch of well-trained faculties from Bangladesh, India, Korea, Japan, USA and other countries are working hard to insert the proper imagination power to the enthusiastic youths of Bangladesh, Somalia, Nigeria and other countries through the B. Sc. Engineering degree in Nutrition and Food.

We are eagerly waiting to rebuild your dream, reshape your path, reconnect to your inner peace and believe in your future plans. Come and explore the department and the opportunities associated with the Department of Nutrition and Food Engineering of the Daffodil International University, Dhaka, Bangladesh. Country needs your expertise to be a perfect “Sonar Bangla” and World needs your thoughts to make it free from hunger. Therefore, come forward and equip yourself with the best set of skills to fight against poverty and unemployment through the power of an entrepreneur, by the grace of Almighty Creator.

## Description of the Program

The potential of the Bangladeshi food processing industry, which is estimated at \$1000 million, is poised to cross \$600 million in the near future. The current size of the food processing industry in Bangladeshi is more than the size of both Information Technology and Telecom industry put together. A strong and dynamic food processing industry is important for diversification and commercialization of agro based food products, which involves 10% of the country's population. It ensures value addition to agro food products, generates employment, enhances income of different professional peoples and also creates surplus for export of agro processed foods. The food processing sector in Bangladeshi, though in the nascent stage, has a market size of \$ 500 million, employs 1.6 million persons directly and two-and-a half times that number

Indirectly. Described as the 'Sunrise Industry,' the Ministry for Industries, Commerce and Food, in its Vision 2015 document, aims at doubling the market size by 2014 and trebling it by 2015-20. Agriculture and food processing, although, contributes only a quarter of Bangladeshi GDP, it sustains two-third of the population and continues to determine the growth rate of the national economy. Since we have already crossed the level of subsistence, the second revolution should aim at sustenance. What is required is to move from a crop based approach to an industrial management based approach, with improved practices, extension facilities and marketing to enhance production in agriculture or agro based food products.

Agro Food Processing should be the main driver of the second round of the Green Revolution with product diversification as one of the main strategies. The huge domestic and large international markets throw open great avenues for the Agro food Business sector. Bangladesh has all the advantages viz., varied agro climatic conditions to produce every product of demand, easily available labor, abundant natural resources and largest agriculture extension and research institutions. What is required is the initiative to make huge investments coupled with strong policy support. This can happen only on the back of rapid growth in the food processing industries, since it increases shelf life, thereby reduces wastages, presently estimated at about Taka 4800 crore, adds value, thereby enables better & stable prices to producers, makes industrial produced exportable - the share of processed food in global agro food trade has increased from one-half to two-thirds over the last two decades - generates employment opportunities - the sector is labor intensive, etc. From a nation dependent on food imports to feed its population, Bangladesh today is not only self-sufficient in Agro production, but also has a substantial reserves. This means that science has to do the research, and to find ways of making it work effectively and safely. Food scientists take the view that the present and future food problems of the world food supply will not be solved by technology alone, but that they cannot be solved without technology. Overall, the value of the Bangladeshi food industry has become a rapid increasing trend with diversified food commodities as compared with global food choice. The segments with the largest growth potential have been identified as processing of dairy, cereal, bakery and confectionery, beverage, fruits and vegetables, and meat with fish. This report has also identified some of the major challenges for the emerging food industry in Bangladesh.

The challenges for the food preservation, distribution and processing sectors are diverse and demanding, and need to be addressed on several fronts to derive maximum market benefits. Presently, the organizations addressing the educational and R & D requirements are too few, and there is a pressing need for supplementing their efforts. In the emerging scenario, the Nutrition and

Food Engineering professional needs to develop sufficient awareness and appreciation of the relevant principles of allied health sciences, and physical sciences, as well as of a wide variety of other topics including: dietetics, preservation and storage techniques, processing unit operations, bio-processing, waste management, distribution and supply chain management, food laws and regulations, quality assurance, microbiology, biotechnology, marketing and so on. Besides, the professional needs to develop an appreciation of R&D and innovation in critical technology areas such as: newer or novel process development in preservation and storage techniques, rheology, colloids and dispersal systems, packaging-polymers and composites, sensors for detection and process control, bioprocess engineering, food microbiology, nutraceuticals, food biotechnology, and so on. Food Technology provides an effective and timely platform for researchers in universities, research institutions, and industries, to conduct research in cutting-edge processing technologies, involved from the beginning of the food supply source to the dinner table of the consumers. The potential exists for the agro food industry to improve process efficiency, enhance product quality and, extend shelf-life of fresh and processed agro food products and to establish processes, innovative and emerging technologies, and trends and future research in food and bio products processing are particularly important.

## Location

Room No: 308 at AB-1, Daffodil Smart City, Birulia, Savar, Dhaka-1216, Bangladesh.

## Name of the Degree

B. Sc. in NFE

## Website Link

<https://daffodilvarsity.edu.bd/department/nfe>

## Social Media Link

<https://www.facebook.com/departmentofnfe>

## Name of the Program Offering Entity

The name of the program offering entity is the Department of Nutrition and Food Engineering (NFE) under the Faculty of Allied Health Sciences (FAHS)

## Vision of the Program Offering Entity

- To provide a student-centered learning environment.
- To develop their potential through research and innovation.
- Together with the industry by creating and sharing the technical and practical knowledge that supports the well-being and the prosperity.

## Mission of the Program Offering Entity

"To become a leader in providing quality education in the area of modern post-harvesting food technology and integrated food value chain."

## Objectives of the Program Offering Entity

The objectives of Nutrition and Food Engineering are:

1. To equip the student employability in the food sector of Bangladesh and abroad
2. To expose the participants to the basic essentials of food Engineering & preservation so that they become capable of independently handling food processing units.
3. To make them understand the nutritional aspects by health developments of proper, which may help, inoculate the scientific view regarding dietary habits for population.
4. To enable the participants to keep themselves at least of recent changes in Food engineering & management.
5. To appreciate the management & marketing perspective of food processing industry.
6. To create necessary awareness regarding the factors affecting food processing & preservation.
7. To meet qualified nutrition expert is very important, as the students appreciate nutrition & its relation to health.
8. To be able to list good sources of major nutrients to enumerate basic food groups & contribution of each group for planning a balanced diet.
9. To be able to state environmental pollutants.
10. To be able to recognize early symptoms of common diseases.

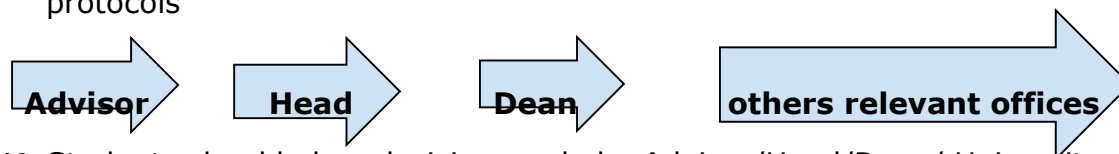
## Departmental Rules and Policies

The main task of the department is to ensure all kinds of administrative support to the students, so that students can continue their study smoothly. The department ensures all support to the students in compliance with the rules and regulations of the university. Students will follow the following guidelines of the Department;

### **Guideline 1: General Guideline for the Students:**

1. Students should wear a student ID card while entering the campus or in the classroom.
2. Students must wear decent dress (Dress code approved by DIU) in the university premises.
3. Any conduct by any student orally or in writing, or by any act, which has the effect of teasing, treating a fresher or any student, or anybody in the campus with rudeness is a punishable crime.
4. Rowdy or in-disciplined activities by any student, which cause or is likely to cause annoyance, hardship, physical or psychological damage, or to raise fear or apprehension in any fresher or any other student is a punishable crime.
5. Asking any student to get involved in any activity, which a student will not in the ordinary course do and which has the effect of causing a sense of shame, or torment or embarrassment so as to adversely affect the physical or mental status of a fresher or any student is a punishable crime.
6. Any act by a senior student that prevents, disrupts or disturbs the regular academic activity of a fresher or of any student is a punishable crime.
7. Exploiting the services of a fresher or any student for accomplishing academic tasks assigned to an individual or a group of students is a punishable crime.
8. Any act of financial extortion or forceful expenditure imposed on a fresher or any student is a punishable crime.
9. Any act of physical abuse including its variants: sexual abuse, homosexual assaults, stripping, forcing, obscene and lewd acts, gesture, causing emotional and physical harm to a fresher or any student is a punishable crime.
10. Any act or abuse by spoken words, emails, posts, public insults which would also include deriving perverted pleasure, vicarious or sadistic thrill from actively or passively participating in the discomfiture to a fresher or any student is a punishable crime.
11. Any act that affects the mental health and self-confidence of a fresher or any student with or without an intent to derive a sadistic pleasure or showing off power, authority or superiority by a student over any fresher or any other student is a punishable crime.

12. For any problem regarding anything related to academic, personal and social, students should let their advisor first. And follow the following protocols



13. Students should obey decision made by Advisor/Head/Dean/ University

14. Students should submit hard copy application rather than email

15. No group/politics can be allowed in the Department

16. No CR System is exist in the Department

### **Guideline 2: Exam Guideline for the Students:**

1. Students should have account clearance to sit in the exam hall.
2. Students should have an ID card hanging on his/her neck.
3. Students should have at least 75% class attendance to sit in the Exam.
4. Writing on question paper is strongly prohibited.
5. Folding clipboards is not allowed.
6. Students can only bring transparent Pencil box, folder, and file (if needed)
7. Students should not carry any electronic device, mobile phone in the exam hall.
8. Any type sharing like calculator, pencil, sharpener, eraser, etc. are strictly prohibited.

### **Guideline 3: Other Guidelines (i.e. classroom, laboratory use etc.)**

#### **Classroom Guidelines:**

1. Students should take the responsibility of his or her education in class.
2. Students should attend every class and get into class on time.
3. Show respect for others as individuals by learning and using their preferred names and pronouns.
4. Students should respect the speaker, even when you do not agree with or respect the point the speaker is making.
5. Listen carefully; do not interrupt—even when you are excited to respond.

6. Keep an open mind—enter the classroom dialogue with the expectation of learning something new. Look forward to learning about—and being challenged by—ideas, questions, and points of view that are different from your own.
7. Bring out ideas, perspectives, or solutions that you think are not yet represented or haven't yet been adequately discussed.
8. Support your arguments with evidence. Be honest when you are not sure if you have enough evidence to make a strong argument or when your thoughts about a topic are still speculative or exploratory.
9. Try not to make assumptions; ask questions to learn more about other perspectives, especially those that are different from your own.
10. Talk with the course teacher about patterns in the discussion that are troubling or that may be impeding full engagement by you or others. If it is not possible to talk with the course teacher, talk with the department Head, an academic advisor, or a trusted mentor.
11. Students should not write anything on the bench or chair. Before leaving the classroom students should turn-off all energy resources.
12. Keep the Lights, Fans and Multimedia Switch Off after finishing your classes

**Laboratory User Guidelines:**

1. Students should wear lab coats to work in the laboratory.
2. Students should follow all written and verbal instructions carefully.
3. Never work alone. Students should not touch equipment or chemicals in the lab without teacher's instructions
4. Notify the teacher immediately of an emergency.
5. Keep work and lab areas clean, limiting the amount of easily ignitable materials. Turn off all burners and other equipment before leaving the lab. Carefully dispose of waste materials as instructed by your teacher.

Students' Support against Inquiries

SL	Question	Answer
----	----------	--------

1	How to complete the course registration? (For new Students)	<ol style="list-style-type: none"> <li>1. Collect your account clearance by paying the registration fees/Admission fees in the Accounts Section.</li> <li>2. Submit the filled up Student Insurance Form (given during the admission) and the account clearance to the Coordination Officer of the Department Office.</li> <li>3. When the registration is done by the department Office, you have to check the student portal to confirm your registration. <i>(<a href="http://studentportal.diu.edu.bd/login">http://studentportal.diu.edu.bd/login</a>).</i></li> </ol>
2	How to complete the course registration? (For existing Students)	<ol style="list-style-type: none"> <li>1. Collect your account clearance by paying the registration fees from the Accounts Section.</li> <li>2. Submit it (keep a photocopy) to the batch advisor in your department. He/she will complete your course registration as per the rule.</li> <li>3. After the completion, you have to check the student portal to confirm the completion of course registration.</li> </ol>
3	How can I Change/Add/Drop courses after the registration?	After the registration, you may be able to Change/Add/Drop any course within 7 days after the last date of the registration. Contact your batch coordinator.
4	What can I do to drop the semester? (before registration)	In case of a specific reason, if you could not pay your registration fees and did not complete the registration, then you must drop the semester in the student portal.
5	What can I drop my semester? (after registration)	<ol style="list-style-type: none"> <li>1. Write an application (describing specific reason) to the Dean through the Head of the Department within 2 weeks of the last date of registration.</li> <li>2. If the Head and Dean approve, then you need to submit the copy of the approval to the Registrar Office for final approval.</li> <li>3. One week later you need to check the student portal and/or contact the department office to confirm the semester drop.</li> </ol>



6	I am a student of the previous syllabus. Shall I do my registration with the previous course code or will I register with the new course code?	Students of previous syllabus can do registration with previous syllabus with an application to the Head of the department.
7	What can I do for registration when the registration date is over?	Submit an application (describing the reason) to the Registrar through the Batch Advisor, Head and Dean for approval by mentioning your course code, course title, credit and section.
8	I have already dropped three or more semesters (without informing). Now I want to continue my study.	Re-admission form need to fill up to continue if you have dropped 2 or more semesters. To collect re-admission form you may contact with your department office.
9	How to take extra courses in a semester?	Students may apply to the Dean through the Head of the department describing the name and credits of courses to be taken.
10	How can I extend registration duration for more than six years?	Submit an application (describing the reason) to the Registrar through Head and Dean. A draft transcript needs to be attached with the application.
11	How can I login in my student portal?	<ol style="list-style-type: none"> <li>a) First you need to login you email</li> <li>b) Then go to the student portal in university website</li> <li>c) Click to the forget password and put your email</li> <li>d) A link will go to the email address</li> <li>e) Click to the link and give you password as required</li> <li>f) Now go to the student portal and give your email, password and captcha code for login</li> </ol>

12	How can I login to my student mail account?	<ul style="list-style-type: none"> <li>a) Go to the Gmail account (first time from pc)</li> <li>b) Put your mail address and password</li> <li>c) Accept the all terms and condition of gmail</li> <li>d) Then login</li> </ul>
13	How much I need to pay in my Midterm or Final examination?	<ul style="list-style-type: none"> <li>a) Login to your student portal first</li> <li>b) Go to the payment ledger option</li> <li>c) Check your payable amount</li> <li>d) Pay half of the amount showing in the payable in your Midterm or Final Exam</li> </ul>
14	How can I complete my Teaching Evaluation?	<ul style="list-style-type: none"> <li>a) Login to your student portal first</li> <li>b) Go to the Teaching Evaluation option</li> <li>c) Select the semester</li> <li>d) Click on the course and filled the desire information and click to the submit button (one by one)</li> </ul>
15	How can I see my semester result?	<ul style="list-style-type: none"> <li>a) Login to your student portal first</li> <li>b) Go to the semester result</li> <li>c) Give your student ID and select your semester</li> <li>d) Click to the show result</li> </ul>
16	How much I have the previous dues?	<ul style="list-style-type: none"> <li>a) Login to the student portal first</li> <li>b) Go to the payment ledger option</li> <li>c) Check your payable amount by selecting the semester</li> <li>d) Select your previous semester payment then you can see your last semester dues amount</li> </ul>
17	How can I recover my email password?	<ul style="list-style-type: none"> <li>a) Go to the accounts section</li> <li>b) Deposit amount of taka 20 (twenty)</li> </ul>

		c) Come to the department and department will take necessary for providing your email password
18	How much I need to pay in my Midterm or Final Exam Improvement?	<p>a) First of all, you need to know the theoretical or practical course tuition fees for each credit</p> <p>b) In case of Midterm Improvement exam you need to pay 40% of your tuition fees of the course (i.e. if 3 credit course and tuition fees for the course is 1800 then you should pay <math>3 \times 1800 \times 40\% = 2160</math> taka)</p> <p>c) In case of Final Improvement exam you need to pay 60% of your tuition fees of the course (i.e. if 3 credit course and tuition fees for the course is 1800 then you should pay <math>3 \times 1800 \times 60\% = 3240</math> taka)</p>
19	How can I get a concern letter?	<p>a) Go to the accounts section</p> <p>b) Deposit amount of taka 50 (fifty)</p> <p>c) Come to the department and department will take necessary for providing your concern letter</p>
20	How can I get a rough transcript?	<p>a) Go to the accounts section</p> <p>b) Deposit amount of taka 50 (fifty)</p> <p>c) Go to the Examination Control office and apply for the rap transcript by providing your information as required</p>
21	How can I apply for the financial aid/waiver/poor fund?	<p>a) Go to the accounts section</p> <p>b) Deposit amount of taka 100 (one hundred)</p> <p>c) Go to the Registrar office and ask them for prescribed form for apply</p> <p>d) Fill the form properly and submit the filled form to the Registrar office accordingly</p>
22	What is my waiver percentage according to my last semester result?	a) Go to the accounts section for knowing your result

		<p>b) Or if you have CGPA 3.80 – 3.84 you will entitled to received 10 % waiver</p> <p>c) Or if you have CGPA 3.85 – 3.89 you will entitled to received 20 % waiver</p> <p>d) Or if you have CGPA 3.90 – 3.99 you will entitled to received 30 % waiver</p> <p>e) Or if you have CGPA 4.00 – 4.00 you will entitled to received 50 % waiver</p>
23	How can I update my profile in student portal?	<p>a) Login to the student portal</p> <p>b) Go to the profile and you can see an option of “Edit Profile”</p> <p>c) Click edit profile and input your all necessary information (specially contact number and local guardian information)</p> <p>d) After given all information update the profile</p>
24	How can I login in the BLC?	<p>a) First download the BLC apps from the google play store</p> <p>b) Install the app to your mobile</p> <p>c) Sign in by your DIU provided email ID</p> <p>d) A verification mail will be sent to your email click on that mail</p> <p>e) Login by your given user name and password</p>
25	How can I apply for an international scholarship?	<p>a) Check your student mail regularly</p> <p>b) If there is any international scholarship opportunity you can see and also the application criteria</p> <p>c) Contact with office of the Director International Affairs’ of DIU for details</p>

26	How can I get a Recommendation letter?	<p>a) Go to the accounts section</p> <p>b) Deposit amount of taka 50 (fifty)</p> <p>c) Come to the department and department will take necessary for providing your Recommendation letter</p>
27	What the eligibility is for not appeared in the Improvement Exam?	<p>a) Students those who got “Grade B” or less may apply for improvement</p>
28	How can I drop my semester? (Temporary Drop)	<p>a) Login to the student portal</p> <p>b) Go to the semester option</p> <p>c) Click to the semester drop and select a reason for which you want to drop your semester (i.e. Sickness, Financial Problem or others) and click drop semester option.</p>
29	What is the procedure to take an additional courses? (extra course)	<p>a) For taking an addition course, your CGPA must be 3.50 or above</p> <p>b) You need to give an application to the Head of the department</p> <p>c) If Department Head approve your application then you will get the additional course.</p>
30	How can I drop a course? (Course of Current Semester)	<p>a) For dropping the course you need to give an application by showing your reasons of dropping</p> <p>b) If Head of the department approve the application then the course will be dropped.</p>

### Following Information provided to the students:

A student comes to the department after getting admission. From the department the following information has been given to the student:

1. Provide Course Offer: A student can get from Online and Offline Notice board. The department also emails the students.

2. Provide Section: During advising time, the department ensures the section of every student.
3. Provide Advisor's details: When a student comes to the department we give the advisor's details.
4. Provide Semester Schedule and: Semester schedule also provided to the students during advising time.
5. Class routine. Class routine generally emails to the students and also upload in the online notice board.

## Advising and Counseling:

Every student is under an advisor. A student can get all kinds of advising regarding academic and other issues.

## Faculty Members Information:

Students can get the faculty information from the departmental web site and also from the department.

Website Link: <https://faculty.daffodilvarsity.edu.bd/teachers/nfe.html>

## Faculty Hierarchy:

<https://faculty.daffodilvarsity.edu.bd/teachers/nfe.html>

## Faulty Job Responsibilities:

- Teach students through lecture, tutorial, discussion, seminar,
- Conduct and/or supervise thesis students.
- Student mentoring: Communication with the students, give correct guideline to them and supervise their activity.
- Help to accomplish academic and non-academic activities of the university, faculty or department.
- Conduct of exam, script evaluation.
- Question moderation
- Laboratory development
- Conduct the activities and duties imposed by the VC, Dean and Head of the department as directed by the statutes.
- Arrange workshops, and seminars for student development.
- Developing curricula
- Conducting research, and writing papers, proposals, journal articles, and books.

- Attending and participating in meetings, conferences, and other events in and outside of the institution.
- Participating in training opportunities and initiatives at the institution.
- Maintaining BLC
- Maintains daily activities in Smart Edu.
- Manage internship facilities for the students
- Industry visit

## Departmental Admin Hierarchy:

Website Link: <https://daffodilvarsity.edu.bd/coordination-officer>

## Admin. Officers' job responsibilities

- \* Students counselling, monitoring and problem solving in the department
- \* Counselling with students those who have dues in the department
- \* Follow up the Dropout students of the department
- \* Follow up the students those who have below 2.50 CGPA in the department
- \* Providing various important notice to the students of the department
- \* Attended phone call from the admission seekers
- \* Guardian's phone call attended and providing information

### **Job with Department**

- \* Maintaining the liaison with all academic and administrative sections of this university especially in the NFE department.
- \* Providing time to time information for developing the NFE departmental website
- \* Issuance of Internship Placement Letters for the students of NFE
- \* Monitoring class rooms, labs, and others asset of the department
- \* Update the courses content of the syllabus
- \* Preparing the Course Load for full time, part time and contractual faculty members of department
- \* Preparing the Class Routine for the students of the department
- \* Organize workshops, seminars and training in the department
- \* Preparing the budgets for the different programs of the Department
- \* Batch Wise Course Offers for the students of the department
- \* Administrative support provided to the head of the department
- \* Course offer for the students in ERP Software, creating the section of the course and assign course teachers.
- \* Call Academic Committee Meeting and prepare meeting minutes

### **Job with Accounts**

- \* Providing Advising and Course Registration Schedule to the accounts section
- \* Follow up and collect different bills
- \* Advance and Adjustment of different bills
- \* Sending different bills to the accounts section of the department

### **Job with the Administration of University**

- \* Providing information for preparing the DIU Annual Budgets, DIU Annual Report, UGC Report as per demand
- \* Processes different bills for Full Time, Part Time and Contractual faculties of NFE
- \* Time to time information provided as and when required

### **Job with the Alumni of the Department**

- \* Communicating with the alumni students for different issues
- \* Alumni database preparing and updating
- \* Invitation of Alumni students in different program of the department
- \* Alumni night program

## Theory Classrooms' Status

We have 11 well-furnished classrooms which are situated in the following floors:

Room No	Building	Floor	Room type
202	AB-1	2nd floor	Class Room
203	AB-1	2nd floor	Class Room
204	AB-1	2nd floor	Class Room
303	AB-1	3rd floor	Class Room
304	AB-1	3rd floor	Class Room
502	AB-1	5th floor	Class Room
503	AB-1	5th floor	Class Room
211	AB-3	2nd floor	Class Room
213	Ab-3	2nd floor	Class Room
406	AB-1	4th floor	Class Room
504	AB-1	5th floor	Class Room

## Physics Lab rooms' Status:

We have 6 well-furnished labs which are situated in the following floors:

Room No	Building	Floor	Room type
206	AB-1	2nd floor	Lab
307	AB-1	3rd floor	Lab
309	AB-1	3rd floor	Lab
501	AB-1	5th floor	Lab
505	AB-1	5th floor	Lab



506	AB-1	5th floor	Lab
-----	------	-----------	-----

## Clubs' Details:

We have one well established Club in the Department A student can join the club and explore the opportunities of himself/herself.

Club Name: DIU NFE Club

Social Media Link: <https://www.facebook.com/groups/587277401620174>

## Lab Facility

Daffodil International University endeavors to provide its students adequate laboratory facilities in each semester, especially for the science and engineering students. Each of the undergraduate programs of the Faculty of Allied Health Sciences (FAHS) is intensively laboratory oriented. From the very beginning the Faculty is trying its level best to establish different laboratories and procure sophisticated equipment from home and abroad especially from USA, UK, Australia, Japan, China, South Korea, Taiwan, India, etc. The following laboratories have already been established:

- **Food Analytical Laboratory**

Food Analytical Laboratory (FAL) is a food safety analysis and nutritional research, to chemical analysis for food quality and food integrity, our portfolio of application notes, white papers, videos and on-demand webinars demonstrate how our chromatography and mass spectrometry systems consistently deliver data that is compliant with regulations. Topics include the analysis of dietary supplements, food packaging contaminants, and pesticide residues testing, trace metal analysis and drug residues testing.

- **Food Processing Laboratory**

Food processing is the transformation of agricultural products into food, or of one form of food into other forms. Food processing includes many forms of processing foods, from grinding grain to make raw flour to home cooking to complex industrial methods used to make convenience foods. Some food processing methods play important roles in reducing food waste and improving food preservation, thus reducing the total environmental impact of agriculture and improving food security.

- **Food Microbiology Laboratory**

Food microbiology is the study of the microorganisms that inhibit, create, or contaminate food. This includes the study of microorganisms causing food spoilage; pathogens that may cause disease (especially if food is improperly cooked or stored); microbes used to produce fermented foods such as cheese, yogurt, bread, beer, and wine; and microbes with other useful roles, such as producing probiotics.

- **Amar Food Laboratory**

Food processing is the transformation of agricultural products into food, or of one form of food into other forms. Food processing includes many forms of processing foods, from grinding grain to make raw flour to home cooking to complex industrial methods used to make convenience foods. Some food processing methods play important roles in reducing food waste and improving food preservation, thus reducing the total environmental impact of agriculture and improving food security. NFE Students work in the Amar Food Laboratory for preparing Bakery and Confectionery related food products.

## Research Facilities

- Agricultural and horticultural products processing engineering
- Properties of foods and agricultural products
- Sensors, sensing technology and process control
- Mathematical modeling and simulation
- Design and production of novel foods Product monitoring in the supply chain
- Thermal processing, chilling and freezing
- Drying technology and dehydration processes
- Separation and purification processes
- Non-thermal processing and emerging technologies
- Preservation, storage, and distribution
- Packaging and labeling
- Engineering of biotechnological processes
- Engineering for food safety and security
- Energy efficiency and environmental friendliness of agro food chain
- Innovative IT applications in agro food chain
- Agro food processing equipment
- Agro food waste treatment and management
- Education of agro food engineering
- Agro food trade and market access
- Healthcare access
- Dietetics
- Nutritional disorder

## Industrial Linkage

To make positive Bangladesh, Nutrition and Food Engineering department has stated with a mission of master communication with different institutions such as food processing industries, research institution, Government and Non-Government sectors for bonding of appellate students under the academic program. Having fruitful recourses of NFE department, we have a linkage with the following food industries:

- Igloo Foods Limited
- Prome Agro Foods Ltd

- AST Beverage Ltd
- AHZ Agro Industries Pvt. Ltd
- PRAN Foods Ltd
- Masafi Biscuits Ltd
- Diamond Agro Foods Ltd
- Ispahani Foods Ltd
- Crazy foods and Beverage Ltd
- GME Agro Business Ltd
- Prince food and beverage Ltd
- Shejan Food and Beverage Ltd
- Olympic Biscuits Ltd
- Rani foods Ltd

## Institutional Linkage

- Bangladesh Agro-Processors' Association (BAPA)
- BCSIR, Bangladesh (IFT)
- MyVision , Canada (Social Business Entrepreneurship)
- World Food Program (Nutritional Safety Net Program)
- Consumers Association of Bangladesh (Food Safety Wing)
- Bangladesh Standard Testing Institution (BDS Committee)
- Ministry of Science and Technology (Biological Research)
- Organic Farming (Japan)
- Malaysia University
- Biotechnology department , JU (Proposed)

## Admission Eligibility

- **General Student**

Students having a minimum 2.5 GPA both in Secondary School Certificate (SSC) and Higher Secondary Certificate (HSC) 12 class passed Equivalent from Science with a minimum "C" grade in Chemistry, Biology, and English may apply for admission.

- **English Medium Student**

Students completing five O-level subjects and at least two A-level subjects may apply. Out of these 7 subjects, applicants must have a minimum 4 "B" grade & 3 "C" grade. The applicants must have Chemistry, Biology both at O-level and A-level.

## Proud Alumni List

<p>Name: Jadu Ibn Alam  ID: 093-34-101  Batch: 1<sup>st</sup>  Passing Year: 2015  Job Type: Business  Organization Name: DNA-Dietetics &amp; Nutrition Academy  Designation: President and Founder  Contact Number: 01913848536  Email Address: <a href="mailto:alam_101@diu.edu.bd">alam_101@diu.edu.bd</a></p>	<p>Name: Md. Mossabber Hossain Badhon  ID: 101-34-106  Batch: 2<sup>nd</sup>  Passing Year: 2019  Job Type: Job Holder  Organization Name: Nourish Foods Ltd.  Designation: Project Manager  Contact Number: 01941999444  Email Address: <a href="mailto:badhon@nourish-poultry.com">badhon@nourish-poultry.com</a></p>
<p>Name: Md. Reaz Mahamud  ID: 133-34-302  Batch: 13<sup>th</sup>  Passing Year: 2017  Job Type: Job Holder  Organization Name: Daffodil International University  Designation: Assistant Technical Officer  Contact Number: 01674072474  Email Address: <a href="mailto:reaz302@diu.edu.bd">reaz302@diu.edu.bd</a></p>	<p>Name: Sonnet Das  ID: 131-34-270  Batch: 11<sup>th</sup>  Passing Year: 2016  Job Type: Job Holder  Organization Name: PRAN RFL Group  Designation: Assistant Manager  Contact Number: 01614563526  Email Address: <a href="mailto:sonnet.das92@gmail.com">sonnet.das92@gmail.com</a></p>
<p>Name: Md. Nure Sadik Chowdhury  ID: 111-34-156  Batch: 5<sup>th</sup>  Passing Year: 2015  Job Type: Job Holder  Organization Name: PRAN RFL Group  Designation: Production Manager  Contact Number: 01765814425  Email Address: <a href="mailto:nuresadikchowdhury175@gmail.com">nuresadikchowdhury175@gmail.com</a></p>	<p>Name: Rakib Ahmed  ID: 133-34-289  Batch: 13<sup>th</sup>  Passing Year: 2017  Job Type: Job Holder  Organization Name: Abdul Monem Ltd.  Designation: Production Officer  Contact Number: 01924954236  Email Address: <a href="mailto:ahmedrakib331@gmail.com">ahmedrakib331@gmail.com</a></p>
<p>Name: Md. Nuruzzaman  ID: 111-34-152  Batch: 5<sup>th</sup>  Passing Year: 2015  Job Type: Job Holder  Organization Name: Norshingdi Polytechnic Instituted  Designation: Junior Instructor  Contact Number: 01722560284  Email Address: <a href="mailto:nuruzzamanshu@gmail.com">nuruzzamanshu@gmail.com</a></p>	<p>Name: Md. Sanaul Karim  ID: 121-34-214  Batch: 8<sup>th</sup>  Passing Year: 2015  Job Type: Job Holder  Organization Name: Gonoshastho Kendra  Designation: Nutritionist  Contact Number: 01720191230  Email Address: <a href="mailto:mdsanaul.diu@gmail.com">mdsanaul.diu@gmail.com</a></p>

<p>Name: Md. Ismail Hossen  ID: 142-34-322  Batch: 15<sup>th</sup>  Passing Year: 2017  Job Type: Job Holder  Organization Name: Paradise Scientific Company  Designation: Executive Marketing  Contact Number: 01735298167  Email Address: <a href="mailto:ismailhossen322@gmail.com">ismailhossen322@gmail.com</a></p>	<p>Name: D. M. Shafiud Zaman  ID: 131-34-256  Batch: 11<sup>th</sup>  Passing Year: 2016  Job Type: Job Holder  Organization Name: Dan Foods Ltd.  Designation: Quality Assurance Executive  Contact Number: 01719543392  Email Address: <a href="mailto:shafiud2021@gmail.com">shafiud2021@gmail.com</a></p>
<p>Name: Md. Mahfuzul Goni  ID: 121-34-205  Batch: 8<sup>th</sup>  Passing Year: 2016  Job Type: Job Holder  Organization Name: Sonic Prime Group  Designation: QA Executive  Contact Number: 01737551120  Email Address: <a href="mailto:mahfuzulbabu63@gmail.com">mahfuzulbabu63@gmail.com</a></p>	<p>Name: Most. Zenia Naznin  ID: 112-34-183  Batch: 6<sup>th</sup>  Passing Year: 2016  Job Type: Job Holder  Organization Name: Kishorgonj Polytechnic Institute  Designation: Junior Instructor  Contact Number: 01722562080  Email Address: <a href="mailto:zenia34-183@diu.edu.bd">zenia34-183@diu.edu.bd</a></p>
<p>Name: Tasnima Haque  ID: 141-34-308  Batch: 14<sup>th</sup>  Passing Year: 2017  Job Type: Job Holder  Organization Name: BIHS Genarel Hospital  Designation: Nutritionist  Contact Number: 01737030829  Email Address: <a href="mailto:tasnima34-308@diu.edu.bd">tasnima34-308@diu.edu.bd</a></p>	<p>Name: Bipul Biswas  ID: 111-34-147  Batch: 5<sup>th</sup>  Passing Year: 2015  Job Type: Job Holder  Organization Name: Transcom Food Ltd  Designation: Sr. QA Executive (Laboratory &amp; Operation)  Contact Number: 0 1737971508  Email Address: <a href="mailto:bipul412@gmail.com">bipul412@gmail.com</a></p>
<p>Name: Shatabdi Goon  ID: 101-34-107  Batch: 2<sup>nd</sup>  Passing Year: 2013  Job Type: M. Sc Student in University of Saskatchewan, Canada  Email Address: <a href="mailto:shatabdi@diu.edu.bd">shatabdi@diu.edu.bd</a></p>	<p>Name: Joy  ID: 103-34-131  Batch: 4<sup>th</sup>  Passing Year: 2017  Job Type: Job Holder, Expertise in Poland  Email Address: <a href="mailto:joy_131@diu.edu.bd">joy_131@diu.edu.bd</a></p>
<p>Name: Md. Iakbal Hassan  ID: 101-34-105  Batch: 2<sup>nd</sup>  Passing Year: 2015  Job Type: Job Holder, Expertise in Poland  Email Address: <a href="mailto:ikbal_105@diu.edu.com">ikbal_105@diu.edu.com</a></p>	<p>Name: Sayeda Shajuti Rahman  ID: 111-34-157  Batch: 5<sup>th</sup>  Passing Year: 2015  Job Type: Job Holder, Expertise in Poland  Email Address: <a href="mailto:saayeda34-157@diu.edu.bd">saayeda34-157@diu.edu.bd</a></p>
<p>Name: Md. Nazmul Aunsary  ID: 152-34-431  Batch: 18<sup>th</sup>  Passing Year: 2018  Job Type: M. Sc. in Green Technology &amp; Sustainability</p>	<p>Name: S.M. Nahid Hasan  ID: 152-34-424  Batch: 18<sup>th</sup>  Passing Year: 2018  Job Type: M. Sc. in Green Technology &amp;</p>

at Nanhua University Email Address: <a href="mailto:aunsary34-431@diu.edu.bd">aunsary34-431@diu.edu.bd</a>	Sustainability at Nanhua University Email Address: <a href="mailto:nahid34-424@diu.edu.bd">nahid34-424@diu.edu.bd</a>
Name: Faisal Ahmed ID: 101-34-104 Batch: 2 <sup>nd</sup> Passing Year: 2017 Job Type: Job Holder Organization Name: Eakin Consumer Food Designation: Executive Director Contact Number: 01818493511 Email Address: <a href="mailto:faisal.rak07@gmail.com">faisal.rak07@gmail.com</a>	Name: Md. Jahirul Haq ID: 103-34-136 Batch: 4 <sup>th</sup> Passing Year: 2016 Job Type: Job Holder Organization Name: Essential Drugs Co. Ltd Designation: Quality Assurance Officer Contact Number: 01729556953 Email Address: <a href="mailto:jahirul_136@diu.edu.bd">jahirul_136@diu.edu.bd</a>
Name: Md. Shakiluzzaman ID: 102-34-121 Batch: 3 <sup>rd</sup> Passing Year: 2014 Job Type: Job Holder Organization Name: Parliament Secretariat People's Republic of Bangladesh Designation: Computer Operator Contact Number: 01722344073 Email Address: <a href="mailto:shakil_121@diu.edu.bd">shakil_121@diu.edu.bd</a>	Name: Md. Abu Raihan ID: 111-34-151 Batch: 5 <sup>th</sup> Passing Year: 2015 Job Type: Job Holder Organization Name: RIGS Herbs Designation: Assistant Factory Manager Contact Number: 01728165546 Email Address: <a href="mailto:raihan34-151@diu.edu.bd">raihan34-151@diu.edu.bd</a>
Name: Masud Rana ID: 111-34-153 Batch: 5 <sup>th</sup> Passing Year: 2015 Job Type: Job Holder Organization Name: Golden Harvest Ice Cream Industries Ltd. Designation: Production Manager Contact Number: 01911869108 Email Address: <a href="mailto:rana34-153@diu.edu.bd">rana34-153@diu.edu.bd</a>	Name: Sagar Kumar Das ID: 111-34-155 Batch: 5 <sup>th</sup> Passing Year: 2015 Job Type: Job Holder Organization Name: Headway Engineering Institute Designation: Managing Director Contact Number: 01722320327 Email Address: <a href="mailto:sagar34-155@diu.edu.bd">sagar34-155@diu.edu.bd</a>
Name: Al Borhan Bayazid ID: 132-34-286 Batch: 12 <sup>th</sup> Passing Year: 2017 Job Type: M. Sc. Student , University of Nottingham Email Address: <a href="mailto:bayazid34-286@diu.edu.bd">bayazid34-286@diu.edu.bd</a>	Name: Muhammad Al Mamun ID: 122-34-230 Batch: 9 <sup>th</sup> Passing Year: 2017 Job Type: Job Holder Organization Name: Ishphani Foods Ltd. Designation: Quality Control Manager Contact Number: 01755644068 Email Address: <a href="mailto:mamun34-230@diu.edu.bd">mamun34-230@diu.edu.bd</a>
Mr. Md. Nawal Sarwer Student Id: 151-34-354 Passing Year: 2019 Organization: Daffodil International University Designation: Lecturer Phone No: 01738754371 Email: <a href="mailto:nawal.nfe0053.c@diu.edu.bd">nawal.nfe0053.c@diu.edu.bd</a>	Ms. Mishu Ruram Student Id: 151-34-346 Passing Year: 2019 Organization: Central Michigan University, USA Designation: Graduate Research Assistant Phone No: 01751792344

	Email: <a href="mailto:mishururam96@gmail.com">mishururam96@gmail.com</a>
Mehedi Hasan Bappy Student Id: 163-34-566 Passing Year: 2020 Organization: Youth and Adolescent Nutrition Global Alliance for Improved Nutrition (GAIN) Designation: Programme Associate Phone No: 01551818936 Email: <a href="mailto:mrhasanbappy@gmail.com">mrhasanbappy@gmail.com</a>	Masum Billah Student Id: 152-34-426 Batch: 18 Passing Year: 2019 Organization: PRAN-RFL Group Designation: Deputy Manager (R&D) Phone No: +8801778895757 Email: <a href="mailto:masum.afbl@gmail.com">masum.afbl@gmail.com</a>

## Conclusion

The Department is running with 1000+ current students along with 700+ alumni. The Demand of this department is increasing day by day. The Department will help to equip the student employability in the food sector as well as nutrition sector of Bangladesh and abroad.