



## Department of Food Engineering & Technology

# PLACEMENT BROCHURE 2024-25



**Transforming the  
Future of Food with  
Precision and Passion**



Call Us  
**+91 8473983419**



Visit Our Website  
**[www.gkciet.ac.in](http://www.gkciet.ac.in)**



Our Location  
**Malda, West Bengal, 732141**

# Welcome Message



**D**ear Industry Partners,

Welcome to the Department of Food Engineering & Technology at Ghani Khan Choudhury Institute of Engineering and Technology (GKCIET). Our department is dedicated to nurturing innovative thinkers and skilled professionals ready to tackle the challenges of the food industry as well as society.

With a blend of cutting-edge curriculum, hands-on training, and strong industry connections, we empower our students to excel in the profession. Our graduates have achieved significant success, securing placements in leading companies and contributing to impactful projects in food engineering & technology.

As we look to the future, our is to continue shaping leaders who prioritize sustainability, quality, and innovation in food processing. Join us in this exciting journey toward transforming the food industry as well as society.

Best regards,

Dr. Amit Baran Das  
Head of the Department  
Department of Food Engineering & Technology  
Ghani Khan Choudhury Institute of Engineering and Technology

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# Director's Message



Welcome to the Ghani Khan Choudhury Institute of Engineering and Technology!

Ghani Khan Choudhury Institute of Engineering & Technology, Malda, West Bengal was established in 2010 by the Ministry of Human Resource Development, Govt. in the memory of Sri A.B.A. Ghani Khan Choudhury who had contributed immensely to the societal development of the region. GKCIET has five engineering departments namely Civil Engineering, Computer Science & Engineering, Electrical Engineering, Food Engineering and Technology, and Mechanical Engineering. Food science, engineering, biotechnology, nutrition, and chemistry are just a few of the fields that are integrated in our Food Engineering and Technology department. This interdisciplinary approach allows us to develop innovative solutions for complex food-related issues, ensuring that our graduates have a well-rounded and versatile skill set.

The advancement of food production, processing, and safety science and technology is the focus of our FET department. As the global food industry continues to grow and evolve, the role of food engineers and technologists has never been more critical. We are proud to be at the forefront of this exciting field, where innovation meets sustainability to address some of the world's most pressing challenges.

The FET Department is dedicated to giving students thorough academic knowledge and practical skills practical education that equip them to succeed in both academic and professional contexts. To ensure that our graduates are prepared to take up real-world problem in food quality, safety, packaging, and sustainable processing methods.

We also take pride in our cutting-edge research facilities, labs, and partnerships with leading companies. With the help of these resources, our staff and students may conduct innovative research that pushes the limits of food engineering and technology. With the goal to enhance food security and public health, our research projects focused on topics including food preservation, development of innovative food products, nutraceuticals, and the reduction of waste in food processing.

The FET department is a community of inquisitive minds and enthusiastic people who are motivated to change the world. Our students are encouraged to collaborate, be creative, and have an entrepreneurial mindset.

Prof. Siby John  
Director, GKCIET

# FROM DEAN DESK



As the Academic Dean of GKCIET, I am proud to oversee a vibrant community dedicated to excellence in education and holistic development. Our Training and Placement Cell is a crucial part of this commitment, focusing on preparing students not only academically but also professionally for the challenges ahead.

We strive to create an environment where students can thrive, developing the necessary skills to meet industry demands. Through workshops, internships, and industry interactions, we ensure that our students are well-prepared to enter the workforce with confidence.

Our goal is to nurture innovative thinkers and skilled professionals who will contribute to society and drive advancements in their fields. I encourage all students to take full advantage of the resources available to them and to engage actively in their personal and professional growth.

Wishing all our students a successful journey ahead.

Prof. Kshirod Kumar Dash  
Academic Dean, GKCIET

# OUR INSTITUTE



**G**hanu Khan Choudhury Institute of Engineering and Technology (GKCIET), established in 2010 by the Ministry of Education, Government of India, is a Centrally Funded Technical Institute (CFTI).

The institute was founded with the vision of creating a multi-layered, interdisciplinary technical workforce. GKCIET is committed to advancing technical education from grassroots to higher levels, focusing on meeting the evolving needs of both society and industry.

As a platform for developing and transferring technical competence, the institute offers a wide range of programs aimed at fostering innovation and economic upliftment. Through various skills-oriented courses, GKCIET contributes to the inclusive growth of society by empowering individuals with the technical expertise needed for today's dynamic economy. The institute offers a Bachelor of Technology (B.Tech) degree in multiple streams, including Electrical Engineering, Food Technology/Food Processing Technology, Mechanical Engineering, and Computer Science and Engineering with a focus on Artificial Intelligence and Machine Learning, along with Civil and Environmental Engineering. Additionally, GKCIET provides a 3-year Diploma program in disciplines such as Civil Engineering, Computer Science & Technology, Electrical Engineering, Food Processing Technology, and Mechanical Engineering.

# DEPARTMENT



The Department of Food Engineering & Technology is one of the five core departments at GKCiet, established to address the growing demands and challenges in the food processing sector. The department offers both a 3-year Diploma and a 4-year B.Tech program, aiming to cultivate skilled professionals who are well-equipped to lead the future of India's food industry as well as society.

Our department focuses on developing human resources that are capable of addressing the current and future challenges in food processing, food safety, and sustainability. Through our comprehensive academic programs, students gain expertise in critical areas like food process engineering, quality assurance, food product development, and packaging technologies.

By blending theoretical learning with hands-on experience, the Department of Food Engineering & Technology ensures that our graduates are not only technically proficient but also ready to contribute to the industry's growth and innovation.

# MEET OUR FACULTY

## Dr. Kshirod Kumar Dash



**Professor**

☎ 7866931516

✉ kshirod@gkciet.ac.in

Specialization: Dairy and food engineering

## Dr. Amit Baran Das



**Associate Professor**

☎ 8473983419

✉ amitdas@gkciet.ac.in

Specialization: Food Rheology

## Dr. Sudip Kumar Das



**Assistant Professor**

☎ 8436347897

✉ sudip@gkciet.ac.in

Specialization: Oil Technology, Chemical Engineering

## Dr. Mudasir Ahmad Malik



**Assistant Professor**

☎ 6005758722

✉ mudasir@gkciet.ac.in

Specialization: Food Engineering and Technology

## Dr. Sourav Chakraborty



**Assistant Professor**

☎ 7576025441

✉ sourav@gkciet.ac.in

Specialization: Food Engineering and Technology

## Dr. Anwesa Sarkar



**Assistant Professor**

☎ 7908760393

✉ anwesa@gkciet.ac.in

Specialization: Process and Food Engineering, Food Biotech Engineering

## Dr. Vivek Kumar



**Assistant Professor**

☎ 6371650970

✉ vivek@gkciet.ac.in

Specialization: Food Process Engineering, Unit Operations, Food Additives



# Course

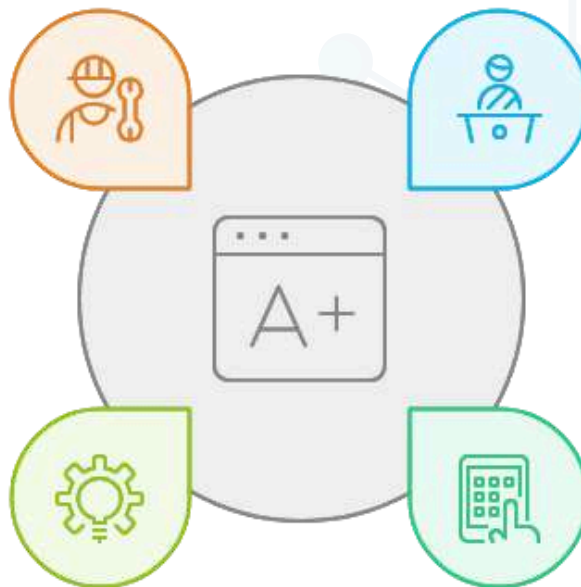
B.Tech Food Technology programme offers graduates with advanced technical and analytical skills that make them equipped for the industry. The Department of Food Engineering and Technology students have practical experience with GC-MS, HPLC, and texture analyzers for precise food quality analysis. Our Center of Incubation fosters entrepreneurial growth, while the Center of Excellence drives innovative research. The graduates of Department of Food Engineering and Technology are equipped to make a meaningful impact in the food industry, combining expertise with practical innovation.

## Industry Exposure

Internships providing real-world industry experience

## Innovative Projects

Creative projects applying real-world solutions



## Guest Lectures

Engaging talks from global experts enhancing knowledge

## Hands-On Training

Practical experience with modern technologies



# Departmental Facilities & Resources



Food Chemistry Lab



Food Processing Lab



Food Microbiology Lab



Food Engineering Lab



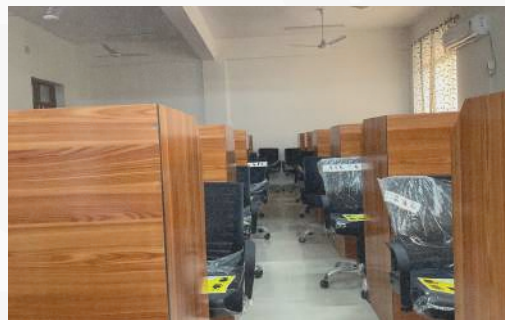
QA & QC Lab



Unit Operation Lab



Food Processing Incubation Center



Computer Lab

# Course Curriculum

## Lab

- Biochemistry Lab
- Chemistry of Food Lab
- Database Management System Lab (DBMS Lab)
- Food Analysis & Quality Control Lab-I
- Food Analysis & Quality Control lab-II
- Food Engineering Lab
- Food Processing Lab
- Microbiology of Food Lab
- Numerical Methods Lab
- Product development & quality assurance lab
- Unit Operation Lab

## Elective

- Database Management System (DBMS)
- Engineering Thermodynamics
- Entrepreneurship Development for Food Technologists
- Food additives
- Instrumental Methods of Food Analysis
- Modelling & Simulation of Food Processes
- Nanoscience in food Technology
- Numerical Methods & Statistical Techniques
- Project Engineering & Food Plant Layout
- Renewable Energy Technology
- Unit Operation –I (Mechanical Operations and Separation Process)
- Unit Operation –II (Transfer Processes)

## Core

- Biochemistry & Nutrition
- Chemistry of Food
- Food Microbiology
- Food Packaging Technology Food Safety & Quality Management
- Food process engineering
- Food process technology – I (vegetables, spices, tea, coffee & beverages)
- Food process technology –II (fish, meat, poultry)
- Food process technology-III (milk and milk products)
- Food process technology – IV (edible fats and oils)
- Food process technology –V (bakery, confectionary and extruded foods)
- Principles of Food Preservation



# Departmental Events

## AIM: Academia-Industry Meet

The Academia-Industry Meet bridges the gap between academia and industry, offering a platform for collaboration, innovation, and skill development through workshops, keynotes, and networking sessions.



## Millets – The Future Food

Millets, rich in nutrition and climate resilience, are crucial for food security yet face declining cultivation. To highlight their benefits, GKCIET Malda host a National Seminar on millet production, processing, and storage to bolster their role in the food system.

## ETFP

The International Conference on Emerging Technologies in Food Processing (ETFP) unites students and professionals globally to share insights and collaborate on innovations for safe, quality, and affordable food, while improving shelf life and addressing industry challenges.



## FosTac Training

FosTac (Food Safety Training and Certification) ensures food safety through training in best practices. Our Department of Food Engineering and Technology (FET) conducts this to empower students with essential knowledge for maintaining industry hygiene and safety standards.

## Others

The Department of FET hosts others several impactful programs, including World Food Day to raise awareness about food challenges, National Nutrition Week to promote healthy eating, and the Food Innovation Conclave for showcasing creative solutions. These initiatives reflect our commitment to innovation and industry readiness.



# EXTRACURRICULAR ACTIVITIES



**PARTICIPATION IN  
CONFERENCE**



**ANNUAL TECH-FEST**



**CULTURAL ACTIVITIES**



**SWACHHATA  
PAKHWADA MISSION**



**ANNUAL SPORTS  
ACTIVITIES**



**NATIONAL SERVICE  
SCHEME PROGRAMME**

# Student Profile



69% Male



31% Female

*Batch  
of  
2021-2025*

Batch Strength **39**



# READY TO

# Seve

# Student Profile

## Abhijit Rana



+91 8436023921

✉ ranaabhijit626@gmail.com

Skills: MS Office, Food Process optimization, FoSTaC, FSMS awareness

Internship: Bengal Beverage Pvt. Ltd. , Sukhjit Starch & Chemicals Ltd.

Career Objective: Aspiring Food Technologist focused on quality control and innovation

## Abhisek Bhattacharya



+91 8116060566

✉ abhisekbhattacharya01@gmail.com

Skills: MS Office, Design Expert & Origin, Leadership & Team Management, FoSTaC, FSMS awareness

Internship: Sunandaram Foods Pvt. Ltd. Allied Blenders and Distillers Ltd.

Career Objective: Aspiring to drive food innovation in R&D through scientific expertise and hands-on experience in food quality and safety

## Aditi Jha



+91 9330708042

✉ aditijha536@gmail.com

Skills: Financial Analysis, Market Research, Analytical Thinking, MS Office

Internship: Britannia Industries Ltd. – Packaging Material Analyst, Quality Department

Career Objective: Aspiring to leverage analytical and business acumen to drive strategic growth and quality in the food industry.

## Alamin Shaikh



+91 6295367016

✉ alaminshaikh7488@gmail.com

Skills: AutoCAD, MS Office, FoSTaC, FSMS awareness

Internship: The Bhagirathi Cooperative Milk Producers' Union Limited

Career Objective: Aspiring Food Technologist focused on quality control and innovation

## Altamas Kabir Mondal



+91 9339703692

✉ altamaskabirm@gmail.com

Skills: Quality Assurance and Quality Control Analysis, Design Expert, MS Office, FoSTaC, FSMS awareness

Internship: SRD Nutrients Pvt Ltd, Trinity Fructa Pvt Ltd

Career Objective: Aspiring to work in R&D for unique food product development.

## Anandita Rajak



+91 7477484668

✉ anandita3099@gmail.com

Skills: Food Processing Techniques, MS Office

Internship: Food processing and Instrument handling Training in GKCIET

Career Objective: Leverage my skills and experience in a dynamic food industry

# Student Profile

## Anindya Sundar Mandal



+91 8637572435

mandalanindya36@gmail.com

Skills: Innovative Product Development, MS Office, FoSTaC, FSMS awareness

Internship: Bengal Beverage Pvt Ltd, Red Cow Dairy, Bhagwati Foods Pvt Ltd

Career Objective: Seeking opportunities in food product development and quality control.

## Ayendita Manna



+91 9883544604

ayenditam@gmail.com

Skills: Quality Assurance, Product Development, MS Office, FoSTaC, FSMS awareness

Internship: Excel Foods, Sunandaram Foods Pvt Ltd

Career Objective: Eager to apply skills in quality control and food processing.

## Bhaskar Ghorai



+91 7364920556

bhaskarghorai99@gmail.com

Skills: Design Expert, MS Office, Leadership, Team Management, FoSTaC, FSMS awareness

Internship: Research Intern at IIT Kharagpur

Career Objective: Aiming for a role in R&D and product innovation in food technology.

## Bishnu Debnath



+91 9734104720

bishnudebnath306@gmail.com

Skills: Communication, Computer Skills, Technical Skills in Food Processing, FoSTaC, FSMS awareness

Internship: Raja Udyog Pvt Ltd, Bengal Beverage Pvt Ltd

Career Objective: Aspiring to innovate in food quality management and sustainability.

## Bishwadip Barman



+91 9091067791

bishwadipbarman54@gmail.com

Skills: Design Expert, Leadership, MS Office, FoSTaC, FSMS awareness

Internship: Gujarat Ambuja Exports Ltd.

Career Objective: Seeking to leverage food technology skills in a dynamic environment.

## Biswajit Dutta



+91 9064059195

biswajit1998dutta@gmail.com

Skills: Data Reporting (Word, Excel, PowerPoint), FoSTaC, FSMS awareness

Internship: Devyani Food Industries Limited

Career Objective: Pursuing a career in food technology and safety.



# Student Profile

## Debjit Das



+91 8001124048  
debjitdas2001.dd@gmail.com



Skills: Teamwork, Creativity, Photography, Video Editing, FoSTaC, FSMS awareness

Internship: Raja Udyog Pvt Ltd, Bengal Beverages Pvt Ltd

Career Objective: Excited to contribute to food safety and innovative processing techniques.

## Dharavath Umesh Chandra Naik



+91 9346039816  
uc76795@gmail.com



Skills: Leadership, Communication, Time Management

Internship: Britannia Industries Limited

Career Objective: Seeking a role for continuous learning and skill enhancement.

## Ekant Lour



+91 7668393882  
ekantlour@gmail.com



Skills: Communication, Project Management, FoSTaC, FSMS awareness

Internship: CG Foods Pvt Ltd (QC Department), Britannia Industrial Ltd (Production Department)

Career Objective: Aspiring to become a fighter pilot while excelling in food technology.

## Ekbal Hossain



+91 9064606775  
ekbalh365@gmail.com



Skills: MS Office, Communication, Teamwork, Leadership, FoSTaC, FSMS awareness

Internship: Red Cow Dairy Pvt Ltd, Sunandaram Foods Pvt Ltd

Career Objective: Aiming to enhance skills and knowledge for industry relevance.

## Gourisankar Ghosh



+91 7074223048  
ghoshgourisankar64@gmail.com



Skills: CITA Course, MS Word, MS Excel, MS PowerPoint, FoSTaC, FSMS awareness

Internship: Bengal Beverages Pvt Ltd, Red Cow Dairy Pvt Ltd, Bhagwati Foods Pvt Ltd

Career Objective: Eager to apply knowledge practically in the food processing sector.

## Ishika Pramanik



+91 7076576773  
ishikapramanik2020@gmail.com



Skills: MS Office, Communication, Presentation skill, FoSTaC, FSMS awareness

Internship: Bengal Beverages Pvt. Ltd.

Career Objective: Aspiring Food Technologist eager to leverage technical skills and hands-on experience in a dynamic food industry role.

# Student Profile

## Jiban Kapri



+91 7908656186

jibankapri6@gmail.com

Skills: Microsoft Office, Communication, Team Work, FoSTaC, FSMS awareness

Internship: Red Cow Dairy Pvt. Ltd., Sunandaram Foods Pvt. Ltd.

Career Objective: Aiming for a reputable job in the food sector with strong leadership and teamwork capabilities

## Milan Kujur



+91 7384377045

milankujur104@gmail.com

Skills: MS Office, Food Processing Techniques, FoSTaC, FSMS awareness

Internship: Bhagirathi Cooperative Milk Producers' Union Ltd.

Career Objective: Driven B.Tech student aspiring to utilize engineering skills in the food technology industry.

## Monika Das



+91 9073348734

monikadas0411@gmail.com

Skills: MS Office, Quality Assurance, Product Development, Design Expert, Project Management, FoSTaC, FSMS awareness

Internship: Research intern at IIT Kharagpur, Red Cow Dairy Pvt. Ltd., Bengal Beverages Pvt. Ltd.

Career Objective: Dedicated Food Technologist with a strong research background, eager to drive innovation in R&D and make a lasting impact on the food industry.

## Mrinal Kanti Mandal



+91 8167032022

mrinalkantimandal480@gmail.com

Skills: Food Processing Techniques, MS Office, Microbial testing, FoSTaC, FSMS awareness

Internship: Allied Blenders & Distillers Pvt. Ltd.

Career Objective: Eager Food Technology student aiming to excel in product development and quality assurance."

## Nisith Nandi



+91 9641581461

nisith.foodtech@gmail.com

Skills: MS office, Food Processing Techniques, Team Work, FoSTaC, FSMS awareness

Internship: Allied Blenders & Distillers Pvt. Ltd.

Career Objective: To innovate and enhance food processing technologies, focusing on sustainable practices and health benefits in the food industry.

## Palash Kayal



+91 7872808078

palashkayal744@gmail.com

Skills: MS Office, Food Processing Techniques, FoSTaC, FSMS awareness

Internship: Raja Udyog Pvt. Ltd., Bhagirathi Cooperative Milk Producers' Union Ltd.

Career Objective: Dedicated Food Technology student seeking to enhance food quality and safety in a dynamic work environment.

# Student Profile

## Rajiul Sultana



+91 6290643477

rajiul.ce.amdanga.2002@gmail.com



Skills: MS Office, Quality Control and Analysis, AutoCAD, FoSTaC, FSMS awareness

Internship: Food processing and Instrument handling Training in GKCIET

Career Objective: To become a skilled food analyst, specializing in quality control and analysis within the food industry.

## Rizwanul Hossain



+91 8346985456

rizwanul.2003@gmail.com



Skills: Video Editing, Coding, App Development, Design Expert, MS Office

Internship: SRD Nutrients Pvt. Ltd., Trinity Fructa Pvt. Ltd., Red Cow Dairy, JDB Steel LLP (PepsiCo India)

Career Objective: Enthusiastic Food Technologist aiming to contribute innovative solutions to food quality and safety.

## Sahil



+91 8397921453

sahil123ghangas@gmail.com



Skills: Project Management, Data Analytics, Supply Chain Management, FoSTaC, FSMS awareness

Internship: Britannia (Production), C.G Food (Quality and Production)

Career Objective: Passionate about learning and applying skills in food technology with a commitment to achieving professional goals.

## Sanchita Saha



+91 6295993351

sanchita890@gmail.com



Skills: New food Product formation, MS Office

Internship: The Bhagirathi Cooperative Milk Producers' Union Limited, Malcos

Career Objective: Committed Food Technology student seeking to develop innovative products in the food sector

## Sandeep Thakura



+91 6294339651

sandeepthakura07@gmail.com



Skills: Chemical Profiling, New Product Development, MS Office, FoSTaC, FSMS awareness

Internship: Bengal Beverage Pvt. Ltd., Denzong Albrew Pvt. Ltd.

Career Objective: Aspiring Food Technologist with a focus on product innovation and quality, eager to contribute to the food industry.

## Seikh Sakib



+91 7908041909

seikh0979@gmail.com



Skills: Design Expert, Python, MS office, Team management, Graphic Design (Canva), FoSTaC, FSMS awareness

Internship: Research intern at IIT Kharagpur, Sunandaram Foods Pvt. Ltd.

Career Objective: To become a food analyst and become a member in R&D, dedicated to developing innovative technologies in the food industry

# Student Profile

## Shreya Das



+91 6294407281

shreyadaslalgola@gmail.com

Skills: Leadership, MS Office, Project management, Communication, FoSTaC, FSMS awareness



Internship: Raja Udyog Pvt. Ltd., Bengal Beverage Pvt. Ltd.

Career Objective: Dynamic Food Technology student committed to advancing quality and innovation in the food sector.

## Silpi Daripa



+91 89184 37375

silpidaripa10@gmail.com

Skills: MS Office, Communication, Adaptability, Creativity, FoSTaC, FSMS awareness



Internship: SRD Pvt. Ltd., Excel Food Industry

Career Objective: Versatile Food Technology student ready to leverage diverse skills for impactful contributions in the food industry.

## Sk Mamun Rashid



+917718755793

skmamun786262@gmail.com

Skills: Microsoft Office, Design Expert, FoSTaC, FSMS awareness



Internship: Gujarat Ambuja Exports Ltd.

Career Objective: Passionate Food Technology student focused on applying knowledge and skills in a professional setting.

## Soumya Mallik



+91 9932839192

soumyamalik2002@gmail.com

Skills: Data Reporting (Word, Excel, PowerPoint), FoSTaC, FSMS awareness

Internship: Devyani Food Industry Limited, Asansol

Career Objective: To merge my passion for food science and literature to innovate in the culinary industry.

## Subhadip Malik



+91 8910175810

subhradeepbera@gmail.com

Skills: MS Office, Food Product Development, FoSTaC, FSMS awareness



Internship: Red cow Pvt. Ltd, Bengal Beverages Pvt. Ltd.

Career Objective: proficiency in Word, Excel and PowerPoint. I am passionate about applying my knowledge to enhance food production and quality

## Subhradeep Bera



+91 8910175810

subhradeepbera@gmail.com

Skills: MS Office, Problem-solving, People Management, Communication



Internship: Denzong Albrew Pvt. Ltd, Allied Blenders and Distilleries Pvt. Ltd, Red Cow Dairy Pvt. Ltd, JDB Steel LLP (PepsiCo India Holdings)

Career Objective: To drive innovation and quality in the food industry through effective management and collaboration.

# Student Profile

## Sunirmal paul



+91 7364887914

Sunirmal6212@gmail.com



Skills: MS Office, Problem Solving and Critical Thinking, FoSTaC, FSMS awareness

Internship: Raja Biscuit, Red Cow, Allied Blenders and Distillers Ltd.

Career Objective: To apply my knowledge in food processing technology in a practical setting.

## Surabhi Layek



+91 9883257084

layeksurabhi@gmail.com



Skills: Data Reporting (Word, Excel, PowerPoint), Leadership, FoSTaC, FSMS awareness

Internship: Raja Udyog Pvt. Ltd, Bengal Beverages Pvt. Ltd.

Career Objective: To lead innovative product development projects in the food industry.

## Tohidur Rahaman Sardar



+91 7478416441

tohidur7028@gmail.com



Skills: MS Office, Team Collaboration, Communication Skills, FoSTaC, FSMS awareness

Internship: Raja Udyog Pvt. Ltd, The Bhagirathi Cooperative Milk Producers' Union Limited

Career Objective: To advance my career as a Food Technologist and contribute to the industry



# About Training & Placement Cell

The Training and Placement (T&P) Cell at GKCET equips students for corporate challenges through comprehensive training programs that enhance technical and managerial skills. It offers counseling, hosts industry experts for motivational talks, and facilitates campus placements, ensuring students are prepared for diverse opportunities in India and abroad.



## Mission

To train students to meet industry needs and provide optimal career opportunities.



## Vision

To prepare engineers, innovators, and entrepreneurs who contribute to national infrastructure.



## Goal

To ensure 100% career guidance and placement opportunities for all GKCET students.



Dr. Surajit Chattopadhyaya  
Training and Placement Officer

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Dr. Amit Baran Das  
Associate TPO

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Asst. TPO, FET

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# TRAINING & PLACEMENT PARTNERS



Allied Blenders  
& Distillers

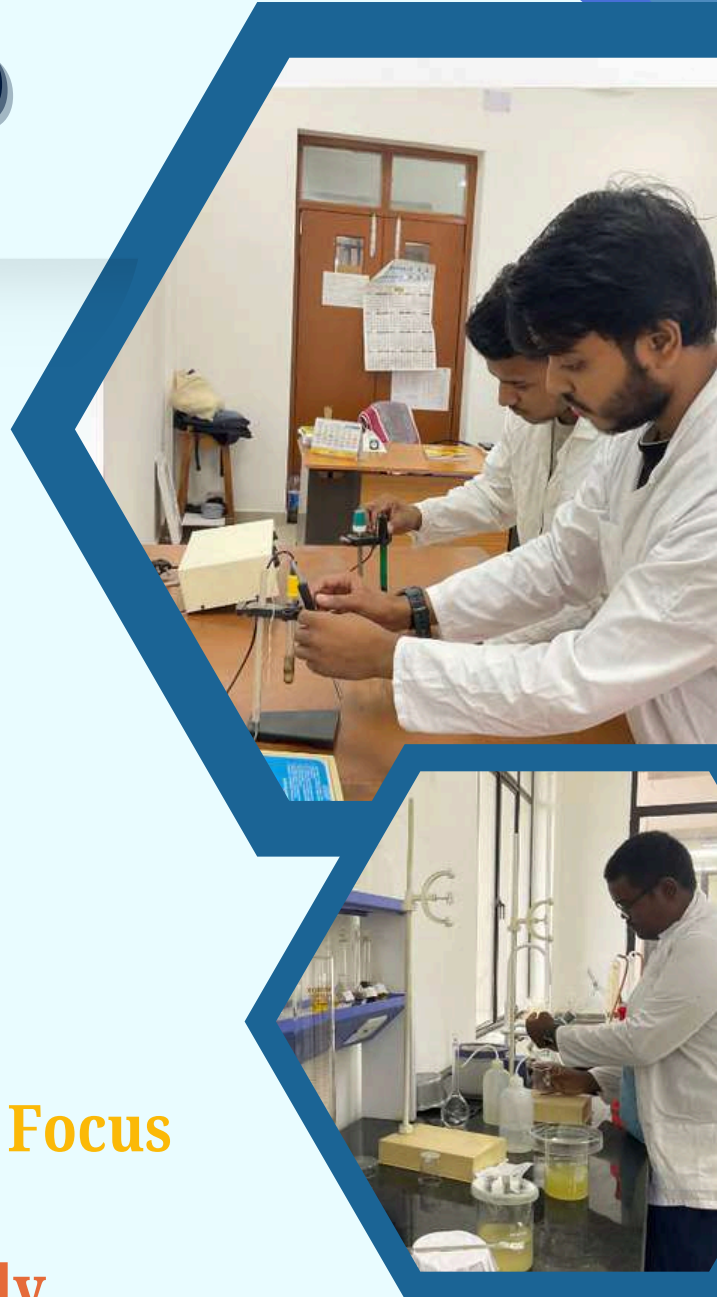


GUJARAT AMBUJA EXPORTS LIMITED  
NURTURING BRANDS



# WHY CHOOSE US ??

- ✔ **Industry-Ready Skills**
- ✔ **Hands-On Experience**
- ✔ **Expert Mentorship**
- ✔ **Strong Soft Skills**
- ✔ **Innovation & Research Focus**
- ✔ **Adaptable and job-ready**







# Fostering Excellence Innovation & Industry Collaboration

# REACH Us



## Training & placement Cell

Dept. of Food Engineering & Technology



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