INDIAN INSTITUTE OF CROP PROCESSING TECHNOLOGY

Ministry of Food Processing Industries, Government of India

Thanjavur, Tamil Nadu 613 005

2015-16

Academic Prospectus

(Affiliated with Tamil Nadu Agricultural University)
2015-16

Academic Prospectus

Preamble

The Indian Institute of Crop Processing Technology (IICPT) is a pioneer Research and Development and Educational Institution under the Ministry of Food Processing Industries, Government of India. The institute has its origin way back in 1967 when it was started as an R&D laboratory in the Modern Rice Mill complex of Thanjavur Co-operative Marketing Federation (TCMF) at Tiruvarur. The mandate of the institute at its inception was to seek solutions for preserving high moisture paddy because the paddy harvest season in southern India coincided with the tail end of monsoon.

In 1972 the institute was upgraded and named as Paddy Processing Research Centre (PPRC). At the time of up-gradation the mandates of the institute also changed and the scientists in the institute focused their research in identifying technologies for post harvest processing and preservation of paddy. The Paddy Processing Research Centre moved to its current location at Thanjavur in 1984.

The food processing scenario in India is in a nascent stage and at cross roads. Clear definition of goals and right steps in the right direction are essential to achieve the targets. Our targets are sustained food security for all, safe food supply at grass root levels, reduced food losses, increased individual and national income levels, and alleviating rural poverty and hunger. Economic prosperity of farmers through processing, preservation and value addition of food grains is yet another target we seek to attain.

Considering the vital importance of strengthening R & D efforts in the post harvest processing of foods, for achieving these clear targets, the Ministry of Food Processing Industries (MoFPI) strengthened and upgraded the PPRC as a National Level Institute. In February 2008, the institute was upgraded as a national institute and called as Indian Institute of Crop Processing Technology.
MANDATES OF IICPT

- Basic, applied and adoptive research and development in post harvest processing, preservation and value addition of cereal grains, pulses, millets and oil seeds and crops of wetlands and storm prone regions, including plantation, spices and other important crops.

- Education and training for creating strong human resource capacities for the food processing industry and academic institutions in the country.

- Research and development for creating environment friendly methods of utilizing the vast biomass in the country and food industrial wastes for increased economic returns of the producers and processors.

- Training for upgrading the skills of academicians, research students and food processing entrepreneurs and manpower for promoting growth of new food industry and entrepreneurship in the country.

- Consultancy to existing food industries or for creation of new food industries for better performance, efficient functioning, and for by-product and waste utilization and effective effluent management.

- Act as a national institute for the information generation and flow on post harvest processing, preservation and value addition of foods and to create linkages with related industries, academic and R&D Institutions across the country and around the world.

- Analytical services to food industries and research institutes for testing the food and other organic samples and providing reports on the proximate and ultimate compositions.
IMPORTANCE OF HRD IN FOOD PROCESSING SECTOR

India is the third largest producer of all foods in the world and is behind only to China and USA. We produce greater than 600 million tons of foods in all. We are the largest producers of pulses, milk, tea, all spices, first or second largest producer of fruits and vegetables, largest in live stock population, third largest in grains and oil seeds, fifth largest in poultry and seventh largest in fish productions. We have greater than 7000 km of marine landing where we can fish all around the year.

In spite of these superlative productions, the food supply in domestic market place is inadequate, Indians do not get healthy foods, and our export share in international markets is much less than 2%. All these are due to lack of technical manpower in food processing sector, fewer ventures in food processing businesses, huge losses, lack of technical knowhow and so on. India possesses greater than 1 billion strong consumers.

We have about 300 million upper middle class consumers for value added foods. Due to changing prospective economic scenario 200 million Indians are in a transition zone from lower economic status to upper middle class levels. The total value of food trade in the country is Rs.9,00,000 crores. Government of India has a target of achieving 3% of international food trade from current levels of 1.5% by 2015. A meagre 1% growth rate in food processing industries will see 0.5 million direct and 1.5 million indirect employments.

A dire need to avert the situation is to create new manpower in food processing technologies. We do not have sufficient manpower either to venture in new food processing businesses or to meet the current man power demands of food processing industries. We also lack in scientific manpower to work on creating new and cost effective food processing and value addition technologies.
Considering the importance of this vital sector, IICPT offers the following academic programs affiliated to Tamil Nadu Agricultural University (TNAU), Coimbatore.

1. **Food Process Engineering**
   - B. Tech (FPE) program will be of 4 years or 8 semester’s duration
   - M.Tech (FPE) will be of 2 years or 6 trimester’s duration
   - Ph. D (FPE) will be of 3 years or 9 trimester’s durations.

2. **Food Science & Technology**
   IICPT also offers M. Tech (FST) course since 2013. The program will be of 2 years or 6 trimester’s duration and 10 students will be admitted.

The details of facilities available in IICPT, eligibility criteria and admission requirements for the courses, fee structure and other necessary details are explained in this prospectus.
Departments of IICPT

1. Department of Primary Processing, Storage and Handling
2. Department of Food Packaging and System Development
3. Department of Food Product Development
4. Department of Food Safety and Quality Testing
5. Department of Food Engineering and Design
6. Department of Academics and Human Resource Development
7. Department of Technology Dissemination
8. Food Processing Business Incubation Centre

LABORATORIES & FACILITIES AT IICPT

The IICPT is located in a panoramic 15 acre land located at a distance of 2 km from the new Thanjavur bus terminus, 8km from Thanjavur Railway Station and 50 km from Trichirappalli Airport and 300 km from Chennai. IICPT has created in its main campus at Thanjavur world class research laboratories for conducting research in different areas of food processing technologies. IICPT and its scientists are experts in their own fields of research. They are very good in creating new laboratories for themselves or working as consultants for creating labs for other individuals or organizations. The institute has world class teaching and research facilities. The current facilities in the institute include the following:

- **World class teaching laboratories**
  - Unit operations Lab
  - Engineering Properties Lab
  - Heat Transfer Lab
  - Refrigeration and Air-conditioning Lab
  - Fluid Mechanics and Hydraulics Lab
  - Strength of Materials Lab
  - Crop Process Engineering Lab
  - Spices Process Engineering Lab
  - Theory of Machines and Engineering Mechanics Lab
- Food Engineering Lab
- Manufacturing Practices Lab
- Electrical Engineering Lab
- Electronics and Instrumentation Lab
- Food Packaging Lab
- Food Chemistry and Safety Lab
- Dairy and Meat Sciences Lab
- Basic Sciences Lab
- Computer Lab
- Communications Lab

- **Stare of Art R&D Laboratories**
  - Food Science and Product Development Laboratory
  - Food Microbiology Laboratory
  - NABL Food Analysis Laboratory
  - Food Packaging and storage laboratory
  - ISO certified Food Processing Business cum Training Incubation Centre
  - Image processing laboratory
  - Soft x-ray laboratory
  - Acoustics Resonance laboratory
  - Modern Bakery Unit
  - Food Engineering Workshop

- Bulk Storage Facilities
- Knowledge centre and Computing facilities
FOOD PRODUCT DEVELOPMENT LABORATORY

This laboratory focuses on the development of novel and functional foods from India specific food grains, pulses, oilseeds, and fruits and vegetables. The food crop quality and its ingredient suitability for designing new food products suitable for target population of children, young adults, adults with lifestyle disorders and aged and ailing people are being studied by our scientists. Modern equipments including different types of extruders, texture analyzers, phase transition analyzer, rapid visco analyzer, milling machines and all accessories necessary for food product development are parts of this facility.

FOOD ENGINEERING LABORATORY

The ideas generated by other departments are given a shape in the food engineering laboratory. This laboratory consists of modern fabrication facilities with all manufacturing machines and tools. The food engineering division work, either independently or jointly with other divisions, help in creating new machines and processes for food processing industries. This laboratory provides direct linkage with the farm produce and the postharvest activities.
Some of the gadgets, technologies or accessories developed includes Fruit and Vegetable Washer, Grader, Destoner, Mobile Processing Unit, Multi Purpose Yard Drying Equipment, continuous rice puffing unit, thermal dis-infestation of paddy, low friction huller, improved parboiling unit, rice degermer, husk fired stove, small scale pulse de-husker, improved parboiling unit and pedal operated winnower. These technologies are popular among the farmers and entrepreneurs.

**FOOD MICROBIOLOGY LABORATORY**
Microbes play major roles in our foods, some play a good role and some a bad role. Bad microbes must be controlled to save the food from spoilage and good microbes must be provided with conducive growing conditions.

Current Research Focuses include production of pigments from microbial origin, preparation and preservation of millet based Porridges for longer shelf life, beverage preservation, utilization of tapioca effluent for spirulina production, standardization of ethnic fermented food and beverages by rationalization of indigenous knowledge, probiotic food formulation using non-dairy substrates and tannase enzyme production from agro wastes.

**FOOD QUALITY TESTING LABORATORY**

Our NABL accredited ISO/IEC 17025 Food Analysis Laboratory is equipped with modern equipments to carry out physico-chemical analysis of food, water and any organic samples. This laboratory has hi-tech analytical instruments like GCMS, ICPMS, LCMS, NMR, HPLC, HPTLC Amino acid analyzer, Iron chromatography for analyzing biochemical parameters, pesticides residual and nutrition etc. in samples related to food products. Ready reference books such as BIS, CODEX, PFA, AOAC and AACC for food analysis are available. The laboratory is constantly upgraded to meet international standards.
ISO 9000, 14001 and 22000 CERTIFIED FOOD PROCESSING BUSINESS INCUBATION CENTER

The hi-tech and cottage level food processing incubation cum training centre at IICPT is the Food Processing Incubation Centre has the following product lines:

- Canning fruits and vegetables or meat and meat products
- Ready to serve (RTS) or Ready to drink (RTD) fruit based beverages and jams and jelly manufacturing with bottling facility
- Ready to Cook (RTC) foods and Ready to eat (RTE) extruded food products making
- Instant mixes, masala and chutney powders production and sachet packaging
- Specialized packaging section with facilities for ordinary packaging and modified atmosphere packaging (MAP)

Hands-on-training on different food processing technologies, renting facilities and other supports are offered all through the year to help the entrepreneurs to put in their innovative ideas for the development of new products.
KNOWLEDGE CENTRE AND COMPUTING FACILITIES

The knowledge centre has exclusive collection of books and journals on food processing related areas. The knowledge centre having more than 35,000 books and regularly subscribe for more than 50 Indian and 15 International journals in food processing. We keep adding to our wealth of books and journals resources every year and soon expect the library to become reference point of national importance for food processing, preservation and value addition related subjects.

OUR CURRENT RESEARCH FOCUS
The subjects of research problems that need to be addressed in food processing, preservation and value addition are vast and needs careful selection and approach. We, at IICPT, focus our research in major theme areas to address problems like:

- Development of farm and industrial gadgets like fruit & vegetable grader, continuous washer, sugarcane scrapper, continuous waxing, destoner units, tender coconut dewatering system, continuous UV treatment system and low cost ripening chamber
- Bulk storage studies on pulses and cereal grains
- On-farm Onion packaging and storage studies
- Ultra-sonication of fruit juices
- Development of indigenous technology knowledge based foods and composite grains based foods
- Image processing
- Soft X-ray
- Resonance Acoustics
- Energy saving in parboiling with microwave assisted treatments and improving milling techniques of cereal grains, pulses, oil seeds and millets
- Food processing effluent treatment,
- Creating ready to use dry mix fermented batter for idly and other Indian foods,
- New food product development based on grains, fruits and vegetables,
- Fortification of processed foods for making health foods at affordable prices,
- Development of new equipments for puffing, drying, parboiling, hand pound rice
- Reducing storage losses and processing losses
- Economic utilization of biomass, food industries by-product and waste utilization.
- We also encourage collaborative research with other National Laboratories and Agricultural Universities, and Public Private Partnership researches and contract researches.

**NEW INFRASTRUCTURE DEVELOPMENTS**

The IICPT is poised for new developments in R&D, HRD and Technology dissemination. As part of our expansion process, teaching & research laboratories, lecture halls, conference halls and scientist rooms are developed. In further expansion process new student hostels, indoor games hall, play ground and staff housing are being created.
INTERNATIONAL AND NATIONAL COLLABORATIONS

In the changing socio-economic and academic and research scenario, no institution can stand alone and deliver effectively the services to stakeholders. IICPT clearly understands this and knows of the beneficial effects of collaborations with international and national institutes.

IICPT has International Memorandum of Understanding with the following reputed institutions:

1. University of Nebraska, Lincoln, USA
2. Colorado State University, Colorado, USA
3. Illinois Institute of Technology, Chicago, USA
4. Oklahoma State University, USA
5. Kansas State University, USA
6. University of Manitoba, Canada
7. University of Saskatchewan, Canada
8. McGill University, Canada
9. Auburn University, USA
10. Wageningen University, Netherlands
11. Asian Institute of Technology, Thailand
12. Ambo University, Ethiopia
13. ONIRIS, France
IICPT has National Memorandum of Understanding with the following reputed institutions:

1. Tamil Nadu Agricultural University, Coimbatore
2. Tamil Nadu Veterinary & Animal Sciences University, Chennai
3. University of Agricultural Sciences, Bangalore
4. University of Agricultural Sciences, Raichur
5. Marathwada Agricultural University, Parbhani
6. Annamalai University, Tamil Nadu
7. Bharthidasan University, Trichy
8. Gandhigram Rural Deemed University, Tamil Nadu
9. PRIST University, Thanjavur
10. Thassim Beevi Abdul Kader College For Women, Tamil Nadu
11. Karunya University, Tamil Nadu
12. Pandit Jawarhalal Nehru College of Agriculture & Research Institute, Karaikal
13. SASTRA University, Thanjavur
14. National Institute of Technology, Trichy
15. Vellalar College, Erode
16. Punjab Agriculture University, Ludhiana
17. Central Tuber Crop Research Institute, Trivandrum
18. Sengamala Thayar Educational Trust's Women's College, Mannargudi
19. Bharath college, Thanjavur
MoU signed with Industry:

1. Favorich, Bangalore
2. Aachi Masala Private Limited, Chennai
3. Sri Jayashree Food Products, Salem
4. Sun Agro, Chennai
5. Drishtee Naturals, Bangalore
6. Elixir Technologies, Karnataka
7. Modern Rice Mill at Kollam
8. S. Rice-Tec milling equipments Pvt.Ltd., Chennai
9. Raja company, Tirunelveli

These collaborations enable the following:

1. Long-term and short-term exchanges of faculty, students, and staff for purposes of teaching and research;
2. Reciprocal assistance for visiting faculty, students, and staff;
3. Coordination of joint research, lectures, and training;
4. Development of mutually beneficial academic programs, courses, and distance learning facilities;
5. Exchange of documentation and research materials in fields of mutual interest provided that, to the best knowledge of the respective institutions, there is no prohibition at law or otherwise against the exchange; and,
6. Exchange of students for study and research.
7. In plant training in Industries

Meritorious students are offered short to long term trainings and research experiences in these international and national institutional laboratories to enable them to learn the latest trends in food processing sectors and to learn the experiences of those countries in the vital field.
Student Placement & Field Exposure

INSTITUTIONS FOR HIGHER STUDY

PAST RECRUITERS

INDUSTRIAL EXPOSURE

- Aachi, Chennai
- Aavin, Trichy
- Arignar Anna Sugar Mill, Thanjavur
- Eastern Condiments Pvt Ltd, Kerala
- Hatsun Agro Product Ltd., Kanchipuram
- Hindustan Unilever Limited, Chennai
- IAP Pvt. Ltd., Dindugul
- Jaggery Park, UAS, Bangalore
- Karthick Modern Rice Mill, Thanjavur
- Moksha Foods & Beverages, Coimbatore
- Mother Dairy, Bangalore
- MTR, Bangalore
- Nestle, Chennai
- Paramount Nutrition India, Karnataka
- Rohini Foods, Chennai
- Ruchi Soya, Chennai
- Safal, Bangalore
- Shanti Poultry, Dindugul
- SKM Egg Products, Dindugul
**SCHOLARSHIPS AND RESEARCH ASSISTANTSHIPS**

IICPT offers Graduate Research Assistantships (GRA) for eligible M.Tech students of Rs.10000/- per month and Doctoral Research Assistantships (DRA) for eligible Ph.D students of Rs.15000/- per month depending on the funds available in the R&D funded projects. Eligible candidates can apply and obtain the assistantships on a competitive basis. Our IICPT graduate students are winners of CSIR and other national fellowships.

Merit scholarships are offered for the students to

- Attract meritorious students to IICPT
- Encourage top ranking students for pursuing excel
- Boost the talents and knowledge of the students

**Scholarships offered:**

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<tr>
<th>S.No.</th>
<th>Scholarships</th>
<th>Amount/ annum, Rs.</th>
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<td>B. Tech</td>
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<tr>
<td>1</td>
<td>Institute Merit-cum-Means Scholarship</td>
<td>Available for 5 of students from each batch @. Rs.1,000/- p.m. Renewal of scholarship every semester is subject to a minimum GPA of 7.5 in the previous semester.</td>
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<td>2</td>
<td>Institute free studentship</td>
<td>Available for 1 student per batch @ Rs.5000/- per semester. Renewal of scholarship every semester is subject to a minimum GPA of 7.5 in the previous semester.</td>
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<td>3</td>
<td>Institute Notional Prize</td>
<td>A notional prize of Rs.5000/- (One time award) and a certificate of merit for each batch from 2nd to 4th year based on ranking in the previous year</td>
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<td>4</td>
<td>Anil Adlakha Award Scholarship</td>
<td>Award to a II B. Tech (FPE) student for his/her outstanding performance in his/her first year under graduation @ Rs. 10000 per annum</td>
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<tr>
<td>M. Tech</td>
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<td>5</td>
<td>Institute Merit Scholarship</td>
<td>Available for 2 students admitted will be eligible for the Institute Merit Scholarship during the first year of program @ Rs.5000/- per month. Renewal of scholarship every semester is subject to a minimum OGPA of 8.0</td>
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<td>Ph. D</td>
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<tr>
<td>6</td>
<td>Institute free studentship</td>
<td>Available for 2 students admitted will be eligible for the Institute Merit Scholarship during the first year of program @ Rs.5000/- per month. Renewal of scholarship every semester is subject to a minimum OGPA of 8.0</td>
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HOSTELS

IICPT has separate hostels for men and women with well furnished rooms and equipped with state-of-the-art facilities, reading rooms, television and music rooms. The hostel messes provide nutritionally balanced, wholesome and tasty food and the dining charges are based on a dividing system. The hostel is run by the students under the supervision of Deputy Wardens for men’s and women’s hostels. New hostel facilities are being built to accommodate the students. Hostel life at IICPT is a mixture of fun and learning. Indoor and outdoor games and gym facilities are available. Hostels are under the overall administrative control of the warden and separate deputy wardens for girls and boys hostel.
ELIGIBILITY, TERMS AND CONDITIONS FOR ADMISSIONS

UNDERGRADUATE – B. Tech (Food Process Engineering)

The program is full time and regular basis.

**Duration:**

Four years/ 8 semester program

**Eligibility:**

i. +2 (plus two) or equivalent examination with major subjects: Mathematics, Physics and Chemistry

ii. JEE Entrance examination marks

**Selection Criteria**

- Selection is based purely on merit basis and ranking order only.
- Reservation policy based on government norms

**Number of Seats:**

- 40 numbers in total for all India level

POSTGRADUATE- M. Tech (Food Process Engineering)

The program is a full time and regular basis

**Duration:**

Two years/ 6 trimester program

**Eligibility:**

Should have passed a four year B. E. / B. Tech degree with minimum 60 percent marks in any of the following discipline like Food Process Engineering, Agricultural Process Engineering, Post Harvest Technology and Food Technology and Food Science and Technology with proven knowledge in mathematics (compulsory)
Selection Criteria:

- Selection is based purely on merit basis and ranking order only.
- Ranking will be done based on undergraduate overall marks and oral examination marks conducted by IICPT
- Reservation policy based on government norms

Number of seats:

- 10 numbers in total for all India level.

POSTGRADUATE- M. Tech (Food Science and Technology)

The program is a full time and regular basis

Duration:

Two years/ 6 trimester program

Eligibility:

Should have passed a 4 year Bachelor’s degree with minimum 60 percent marks in any of the following discipline like Food Technology, Home Science, Food Science and Nutrition, Food Science and Quality Control, Food process Engineering, Agricultural Engineering, Food Processing Technology and Post harvest technology

Selection Criteria:

- Selection is based purely on merit basis and ranking order only.
- Ranking will be done based on undergraduate overall marks and oral examination marks conducted by IICPT
- Reservation policy based on government norms

Number of seats:

- 10 numbers in total for all India level
DOCTORAL PROGRAM- Ph. D (Food Process Engineering)
The program is a full time and regular basis

Duration:

Three years/ 9 trimester program

Eligibility:

Should have passed a four year bachelors and a 2 years M. E. / M. Tech degree with minimum 60 percent marks in any of the following discipline like Food Process Engineering, Agricultural Process Engineering, Post Harvest Technology, Agricultural Engineering, Food science and Technology with proven knowledge in mathematics (compulsory)

A candidate who has undergone course credit system with a minimum OGPA of 3.00 out of 4.00 or 7.00 out of 10 or 70% aggregate alone is eligible to apply. However for SC/ST candidates a pass in the qualifying degree is sufficient for all programs.

Selection Criteria:

➢ Selection is based on purely merit basis and ranking order only.
➢ Ranking will be done based on postgraduate overall marks and oral examination marks conducted by IICPT. Preference will be given for the students those who have UGC/CSIR fellowship
➢ Reservation policy based on government norms

Number of seats:

➢ 5 numbers in total for all India level
FEE STRUCTURES FOR DIFFERENT ACADEMIC PROGRAMS

First Semester Fees for the students with effect from the Academic year 2015-16

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<th>S. No.</th>
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<th>Fees , Rs.</th>
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<td>Outdoor classes and Study Tour</td>
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IICPT ACADEMIC PROSPECTUS, 2015-16
### Hostel Fees & Mess Charges per Semester**

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<th>B. Tech</th>
<th>M. Tech</th>
<th>Ph. D</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td><strong>C. One Time Fees</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>1</td>
<td>Hostel admission fee</td>
<td>250</td>
<td>250</td>
<td>250</td>
</tr>
<tr>
<td>2</td>
<td>Hostel deposit (Refundable)</td>
<td>2750</td>
<td>2750</td>
<td>2750</td>
</tr>
<tr>
<td></td>
<td><strong>TOTAL C</strong></td>
<td>3000</td>
<td>3000</td>
<td>3000</td>
</tr>
<tr>
<td></td>
<td><strong>D. Semester Fees</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>1</td>
<td>Establishment charges</td>
<td>3850</td>
<td>2530</td>
<td>2530</td>
</tr>
<tr>
<td>2</td>
<td>Mess advance (dining charges on sharing basis)</td>
<td>15000</td>
<td>10000</td>
<td>10000</td>
</tr>
<tr>
<td>3</td>
<td>Hostel room rent, fan, electricity &amp; water charges</td>
<td>2750</td>
<td>1870</td>
<td>1870</td>
</tr>
<tr>
<td></td>
<td><strong>TOTAL D</strong></td>
<td>21600</td>
<td>14400</td>
<td>14400</td>
</tr>
<tr>
<td></td>
<td><strong>TOTAL (C+D)</strong></td>
<td>24600</td>
<td>17400</td>
<td>17400</td>
</tr>
</tbody>
</table>

**For Hostellers only

Note: The authority for revising the fees is reserved and the revisions in fees will be based on the directions of the Board, IICPT.