

# GURU NANAK DEV UNIVERSITY



## PLACEMENT BROCHURE 2025

**Department of  
Food Science and  
Technology**



**राष्ट्रीय मूल्यांकन एवं प्रत्यायन परिषद**

विश्वविद्यालय अनुदान आयोग का स्वायत्त संस्थान

**NATIONAL ASSESSMENT AND ACCREDITATION COUNCIL**

*An Autonomous Institution of the University Grants Commission*

# *Certificate of Accreditation*

*The Executive Committee of the  
National Assessment and Accreditation Council*

*is pleased to declare*

*Guru Nanak Dev University*

*Grand Trunk Road, Amritsar, Punjab as*

*Accredited*

*with CGPA of 3.85 on four point scale*

*at A<sup>++</sup> grade*

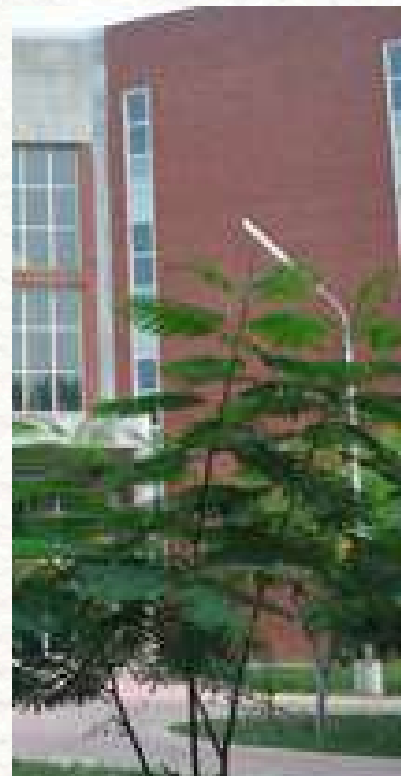
*valid up to December 19, 2029*

*Date : December 20, 2022*



*S. C. Sharma*  
*Director*





# GURU NANAK DEV UNIVERSITY



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# ABOUT GNDU

Guru Nanak Dev University, established on November 24, 1969, commemorates the Quincentenary of Sri Guru Nanak Dev Ji, the esteemed founder of Sikhism.



Functioning as both a residential and affiliating institution, the University's founding principles, as outlined in the Guru Nanak Dev University Act of 1969, underscore its mandate to provide education and foster research across a spectrum of disciplines, including the humanities, learned professions, sciences—particularly of applied nature—and technology. Embedded within the University's ethos is a steadfast commitment to embody the teachings and values espoused by Guru Nanak, the revered proponent of universal brotherhood, truthfulness, non-violence, compassion, tolerance, harmony, and humanity. Emulating the exemplary moral and ethical conduct exemplified by the Guru, the institution endeavors to imbue its academic pursuits with these enduring principles. Central to the University's mission is the scholarly examination and dissemination of the life and teachings of Guru Nanak, alongside initiatives aimed at advancing the Punjabi language and extending educational opportunities to historically marginalized communities. Over its distinguished 54-year history, Guru Nanak Dev University has emerged as a beacon of educational enlightenment, fostering academic excellence across diverse disciplines such as Science, Arts, Management, Information Technology, Media and Industrial Technology, Environment, Planning, and Architecture.



# ABOUT THE DEPARTMENT

The Department of Food Science and Technology was established in 1994 with the objective of generating highly skilled manpower to meet the requirements of food processing industry. The M.Sc. (Food Technology) program was started in 1993 and after its success was followed by B.Tech. (Food Technology) program in 1995. The department also offers research guidance leading to Ph.D. degree. The department is well equipped with sophisticated instruments to carry out advance research in Food Science. The department offers following courses-

Each of these particular courses is specially designed in accordance with the recent industrial techniques and they are revised & upgraded from time to time. Faculty members are providing consultancy & analytical services to Food Industry and Government welfare programs. The Department is mainly engaged in carrying out advanced research in the fields of Starch Chemistry, Protein Chemistry, Product Development and Analyses, Food Rheology and Textural Studies with international recognition.





# **COURSES OFFERED**

**M.Sc. (Food  
Technology)  
(2 Years)**

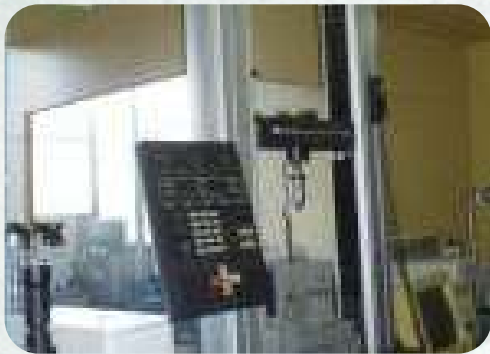
**M.Sc. (Food  
Technology)  
(FYIP)**

**B.Tech (Food  
Technology)  
(4 Years)**

**Ph.D.**

# LABORATORIES

The Department has specialized laboratories to conduct research in the areas of: Cereals, Legumes and Oilseeds Processing; Fruits and Vegetables Processing; Meat, Fish and Poultry Processing; Milk and Milk Products processing; Food Analysis and Quality Control; Food Engineering; Product Development; Sugar and Confectionary Processing; and Sophisticated Instrumentation facilities.



The laboratories are equipped with sophisticated instruments like UV-Spectrophotometer, Rapid Visco-Analyzer (RVA), Rheometer, Hunter Colour Lab, Moisture Analyser, Texture Analyser, High Performance Liquid Chromatography, Laminar Flow Apparatus, Incubator, Autoclave, Fermentor, Olympus Microscope, etc.





# LABORATORIES

## Advanced Analytical Laboratory

It has sophisticated instruments like Instron Universal testing machine, UV / VIS Spectroscopy, Freeze dryer, Differential Scanning calorimeter (DSC), Rapid Visco-Analyzer (RVA), Spray dryer, Rheometer, GPC, Hunter Colour Lab, Water Activity Meter, Atomic Absorption, HPLC .

## Meat Technology Laboratory

Meat Technology Laboratory is equipped with Meat Grinder, Hobart Universal Food Cutter, Hobart Mixer, Moulds, Sausage Stuffer, Smoking Unit, Electric Fryer, Grill Oven and Microwave Cooker.

## Dairy Technology Laboratory

The department has a well-equipped dairy technology lab with facilities of handling platform and advanced milk testing procedures.

## Confectionery Laboratory

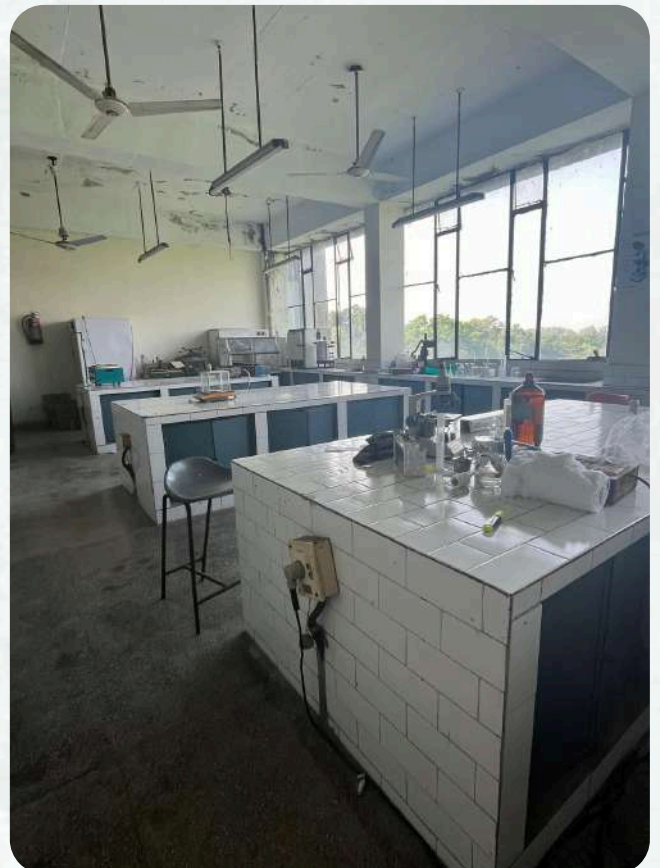
Students are given hands on experience in making products like fondants, hard boiled candy, caramels, toffee, pulled sugar, chocolate, etc.

## Cereal, Legumes & Oil Seed Technology Laboratory

The various equipments pertaining to this lab includes Farinograph, Viscoamylograph, Alveograph, Falling Number Apparatus. Besides these equipments the department also has other facilities for cereal and oil seeds processing such as Pasta Extruder, McGill Sheller/ Polisher, Komat (Germany) Oil Expeller, Hammer Mill, Barbender Flour Mill, Reel Type Baking Oven, Fermenter with Refrigeration Unit, Mouldings and Sheeting Rolls Unit and Dough Mixer are also available

## Fruits & Vegetables Technology Laboratory

The Department is equipped with Steam Boiler, Canning line, Steam Kettles, Bottling line, Cabinet and Tray Driers, Pulpers, Brookfield Viscometer, etc.





# LABORATORIES

## Food Engineering Laboratory

The Laboratory is well-equipped with facilities of Texture Analyser, Dynamic Rheometer, Spray Drier, Freeze Drier, Evaporater, Milling Equipment and Single Screw Extruder.

## Microbiology Laboratory

The department has microbiology lab equipped with Laminar Flow Apparatus, Incubator, Autoclave, Fermentor, Olympus Microscope, etc. for carrying out microbiological tests and analysis.



## Sugar Engineering Laboratory

This includes various instruments and machines like 3 Roller Mill, Ball Mill, Rapi Pol Extractor, Weighing Machine, Preparatory Index Measurement etc. Students are also taught about drawing & design features of various sugar & alcohol industry unit operations.

## Instrumentation Laboratory

The laboratory is equipped with Polarimeter, Saccharimeter, pH meters, Turbidometer, Refractometer, Conductivity meters, Spectrophotometer, Flame Photometer and other state of art machinery. In this laboratory instruments are used for the study of pol, brix, turbidity, pH, ash measurement and for the determina





# VISION

- To develop scientific temper and technical expertise for the production of affordable, safe and nutritious food.
- Value addition to Grains, Horticultural, Dairy and livestock produce.

# MISSION

- To develop world class skill and competence in food professionals.
- To develop technologies for new product development.
- Patenting of new technologies and technology transfer to industries.
- Valorization of food processing waste.

# AMBITION

- To produce young trained professionals to serve humanity with their expert skills and knowledge.
- To develop scientific temper and technical expertise for food processing industry.
- Strengthening research in the food processing sector.

# FROM THE HOD'S DESK

The Department of Food Science and Technology is dedicated to advancing knowledge and innovation in the food industry. Our curriculum is meticulously designed to provide a robust foundation in both theoretical and applied aspects of food science, ensuring students gain comprehensive exposure to contemporary challenges and technological advancements. Our state-of-the-art laboratories and research facilities empower students to engage deeply in practical experiments, enabling them to master the skills required to meet industry standards and excel in diverse food-related sectors.



Prof. Amritpal Kaur  
Head of Department  
Food Science and Technology  
Guru Nanak Dev University

We take pride in our high-caliber students who, under the guidance of our distinguished faculty and through extensive industrial interactions, are groomed to become responsible and adaptive technologists. Their strong grounding in scientific principles and practical applications makes them well-equipped to contribute effectively across a range of professional environments globally. It is particularly inspiring to witness many of our graduates venturing into entrepreneurial paths, establishing their own successful startups, and exemplifying the innovative mindset nurtured within our department.

Our vibrant alumni network, spanning diverse areas of expertise, remains a source of encouragement and support for our students. This network not only fosters a legacy of collaboration but also continuously inspires our students to reach new heights. As we move forward, we are grateful for the ongoing support from industry partners, alumni, and professional bodies, and we look forward to strengthening these valued connections in our shared commitment to advancing food technology.





# FACULTY PROFILES

## Dr. Dalbir Singh Sogi

**DESIGNATION-** Professor

**RESEARCH AREAS-** Fruits and Vegetables Technology, Waste management, Plant proteins, Bio-pigments

**EMAIL-** [sogids@gndu.ac.in](mailto:sogids@gndu.ac.in)



## Dr. Balmeet Singh Gill

**DESIGNATION-** Professor

**RESEARCH AREAS-** Food Technology, Food Plant Management

**EMAIL-** [balmeet.food@gndu.ac.in](mailto:balmeet.food@gndu.ac.in)

## Dr. Navdeep Singh Sodhi

**DESIGNATION-** Professor

**RESEARCH AREAS-** Engineering Properties of Food Materials, Electromyography (EMG), Starch

**EMAIL-** [navdeep.food@gndu.ac.in](mailto:navdeep.food@gndu.ac.in)



## Dr. Maninder Kaur

**DESIGNATION-** Professor

**RESEARCH AREAS-** Characterization of starches from different botanical sources, their modifications and applications, Antioxidant potential of cereal grains and other plant sources, Food Product development.

**EMAIL-** [manindergndu@gmail.com](mailto:manindergndu@gmail.com)



## Dr. Amritpal Kaur

**DESIGNATION-** Professor and Head

**RESEARCH AREAS-** Characterization and utilization of Starches, Proteins and bioactive compounds from cereals, pulses, oilseeds and novel oils.

**EMAIL-** [amritft33@yahoo.co.in](mailto:amritft33@yahoo.co.in)





## Dr. Raj Sukhwinder Singh Kaler

**DESIGNATION-** Associate Professor

**RESEARCH AREAS-** Sugar Technology, Refining, Biomass Hydrolysis.

**EMAIL-** [rskaler.food@gndu.ac.in](mailto:rsskaler.food@gndu.ac.in)

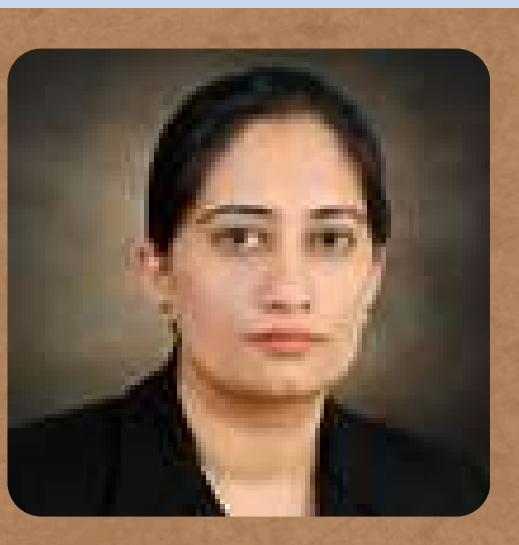


## Dr. Bhavnita Dhillon

**DESIGNATION-** Associate Professor

**RESEARCH AREAS-** Food engineering, microbial load detection, antimicrobial treatment and system design, functional food product development and nutritional, antioxidants and sensory analyses. Functional food products development for dysphagia patients under IDDSI levels and their electromyographic analysis.

**EMAIL-** [bhavnita.food@gndu.ac.in](mailto:bhavnita.food@gndu.ac.in)



## Dr. Rahul Thory

**DESIGNATION-** Assistant Professor

**RESEARCH AREAS-** Starch

Nanoparticles, Nanocomposite Biodegradable Films/Coatings, Shelf-life Enhancement of Different Foods, New Product Development

**EMAIL-** [rahul.food@gndu.ac.in](mailto:rahul.food@gndu.ac.in)



# COURSE DETAILS

## M.SC. FOOD TECHNOLOGY

The M.Sc. Food Technology is a two year program which equips students with advanced knowledge and skills in food processing, preservation, and safety.

### Program Objectives:

- Develop expertise in food processing, quality control, and safety management.
- Apply scientific principles to improve food nutrition, texture, and flavor.
- Design and optimize food production systems for sustainability and efficiency.
- Foster innovation and entrepreneurship in the food industry.



## THEORY SUBJECTS

- Principles of food processing and preservation
- Technology of fruits and vegetables processing
- Food rheology and texture
- Technology of milk processing
- Technology of cereal processing
- Application of enzymes in food industry
- Food extrusion technology
- Food retail management
- Food chemistry
- Human resources management in food industry
- Food process engineering
- Entrepreneurship development in food processing
- Technology of fish and meat processing
- Nutraceuticals and functional foods
- Advanced in food processing
- Sugar industry co-products
- Packaging technology:Practices and advancements
- Legume and oil seed processing technology
- Confectionery technology
- Food laws and regulations

## PRACTICAL SUBJECTS

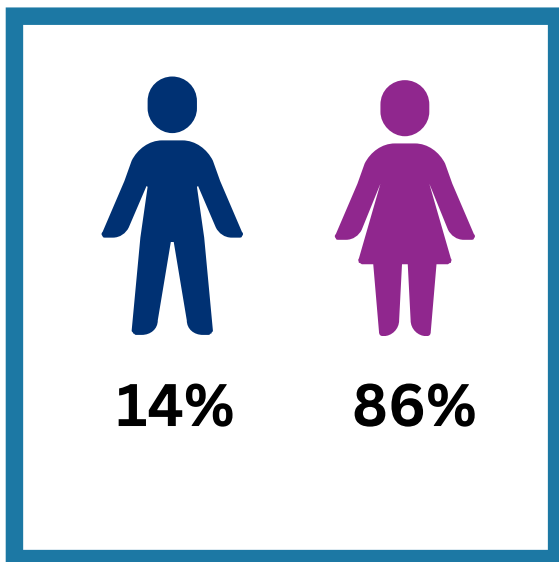
- Experiments in fruits and vegetables processing
- Experiments in milk processing
- Experiments in cereals processing
- Experiments in food processing engineering
- Experiments in fish and meat product processing
- Experiments in nutraceuticals and functional foods
- Experiments in sugar industry co-products
- Experiments in packaging technology:practices and advancements
- Experiments in legume and oilseed processing technology
- Experiments in confectionery technology

**AND**

Expertise in Research and Thesis specialisation

# BATCH PROFILES

M.Sc. Food Technology  
2023-2025



Batch size  
37

Average age  
(22 Years)



**Shreya Thakur**

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gmail.com

## AREA OF INTEREST

QA/QC, Auditing, Food  
Analysis, R&D

## INTERNSHIP

Verka Milk Plant,  
Ashvamegha Solutions







**Chhavi**

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**AREA OF INTEREST**

QA/QC,R&D,Food Analysis

**INTERNSHIP**

Verka Milk Plant



**Saloni**

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**AREA OF INTEREST**

Quality Analysis, R&D,  
Audit, documentation

**INTERNSHIP**

Mrs. Bector  
Cremica, Verka  
Milk Plant



**Shubhkarman  
Singh**

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**AREA OF INTEREST**

QA/QC, Production, R&D,  
Auditing

**INTERNSHIP**

Mrs. Bectors Food  
Specialist Limited





**Pavneet kaur**

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gmail.com

## AREA OF INTEREST

QC/QA,Production,  
Sensory, Documentation

## INTERNSHIP

Wave Beverages Pvt.  
Ltd. Jandiala



**Harsh Raheja**

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gmail.com

## AREA OF INTEREST

Production,R&D,QA,QC,  
Documentation and  
Marketing

## INTERNSHIP

Mondelez India Foods  
Pvt. Ltd.



**Abhishek Sethi**

arun7abhishek@gmail.com

## AREA OF INTEREST

QC, Sensory Analysis,  
Quality Assurance

## INTERNSHIP

Not Applicable







**Aman Kumar**

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**AREA OF INTEREST**

QC, QA, Production,  
Auditing

**INTERNSHIP**

HF SUPER



**Ishdeep Kaur  
Sidhu**

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**AREA OF INTEREST**

QA , QC, Production,  
Auditing

**INTERNSHIP**

Pepsico, Channo



**Manpreet Kaur**

mnkaur45@gmail.com

**AREA OF INTEREST**

Quality Analysis , R&D,  
Documentation,  
Auditing

**INTERNSHIP**

Orgo Yields





**Sparsh Kochhar**

Skochhar8899@gmail.com

## AREA OF INTEREST

QA, QC, Production

## INTERNSHIP

Mrs. Bectors Food  
Specialist Limited



**Ankita Halder**

halderankita002@  
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## AREA OF INTEREST

QA, R&D, Data analyst, sensory  
analysis, marketing, audit

## INTERNSHIP

Mother Dairy Safal (f&v),  
Plant Based Foods  
Industry Association  
(PBFIA)



**Shreya Biswas**

shreyabee2@gmail.com

## AREA OF INTEREST

QA, QC, Regulatory,  
Marketing, R&D, NPD, Sensory  
Analyst, Audit

## INTERNSHIP

Mother Dairy Fruit  
& Vegetable Unit,  
FCI, ICFA







**Sumanjeet Kaur**

sumanjeet580@gmail.com

**AREA OF INTEREST**

QA, QC

**INTERNSHIP**

Verka Milk Plant



**Anuja Yadav**

yadavanuja.zx@gmail.com

**AREA OF INTEREST**

QA/QC, R&D, Audit, documentation,  
Marketing, Production

**INTERNSHIP**

Delhi Milk Scheme,  
Haldiram's Pvt. Ltd.



**Swati Saini**

swati66034@gmail.com

**AREA OF INTEREST**

QA/QC , Regulatory Compliance,  
NPD, Internal Auditing.

**INTERNSHIP**

DMS, Kanegrade  
Flavours & Ingredients  
pvt Ltd.,Ashvamegha  
Solutions





**Saurabh Raj**

rajroyal007saurabh@gmail.com

**AREA OF INTEREST**

Auditing, Quality, Processing

**INTERNSHIP**

Not Applicable



**Muskaan**

muskaanchouhan34@gmail.com

**AREA OF INTEREST**

QA/QC, Production, Analysis, R&D, Auditing

**INTERNSHIP**

Not applicable



**Kamya Kamboj**

Kamya1203@gmail.com

**AREA OF INTEREST**

QA/QC, Production, Analysis, R&D, Auditing

**INTERNSHIP**

Delhi Milk Scheme,  
3S Fitness Technologies  
Pvt. Ltd. Gurgaon,  
Ashvamegha Solutions







**Shruti Pandita**

shrutipandita10@gmail.com

## AREA OF INTEREST

QA/QC, Production, Analyst, R&D,  
Auditing

## INTERNSHIP

Aashman Foundation,  
Delhi Milk Scheme,  
Food Corporation of India,  
Ashvamegha Solutions



**Priyanka Singh**

Priyankasingh926@gmail.com

## AREA OF INTEREST

sensory evaluation, food  
analysis, production

## INTERNSHIP

Verka Milk Plant



**Komal Preet**

komalpreet14653@gmail.com

## AREA OF INTEREST

QC/QA, Production, Sensory, Documentation

## INTERNSHIP

Verka Milk Plant





**Gagandeep Kaur**

gk1482k@gmail.com

## AREA OF INTEREST

QA/QC , Production, Sensory Analysis

## INTERNSHIP

Wave Beverages Private Limited Jandiala Guru, Amritsar



**Vidya Gakhar**

vidhya210202@gmail.com

## AREA OF INTEREST

R&D, Sensory Analysis, NPD, Auditing, Regulatory Compliance, Business Development and Marketing

## INTERNSHIP

Mother Dairy Fruits & Vegetables Pvt. Ltd., Plant Based Foods Industry Association (PBFIA)



**Shalini**

chambial.shalini@gmail.com

## AREA OF INTEREST

QC/QA, Sensory Analysis, Research and Development, Auditing, Regulatory, Food analysis

## INTERNSHIP

Departement of Horticulture Nagrota Bagwan (Himcu)







**Praneet Kaur**

praneet.ft26@lic.du.ac.in

## AREA OF INTEREST

QC/QA, Sensory Analysis, R&D, Auditing, Regulatory, Food analysis

## INTERNSHIP

Mother Dairy Pvt Ltd.,  
Bikanervala Foods Pvt Ltd.,  
TagTaste Foods Pvt Ltd. ,  
Indian Institute Of Packaging  
(IIP), Ashvamegha Solutions



**Simranjit Kaur**

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@gmail.com

## AREA OF INTEREST

QC,QA, Sensory evaluation, Food Analysis

## INTERNSHIP

Wave Beverages Private  
Limited, Jandiala Guru ,  
Amritsar



**Shivani Thakur**

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st@gmail.com

## AREA OF INTEREST

QA/QC, Auditing, Food Analysis,  
R&D,Production

## INTERNSHIP

Wave Beverages Private  
Limited, Jandiala Guru ,  
Amritsar





**Sandli Grover**

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com

## AREA OF INTEREST

R&D, NPD, QA/QC, Documentation

## INTERNSHIP

Waves & Beverages Pvt.  
Ltd, Verka Milk Plant



**Anshika Tiwari**

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## AREA OF INTEREST

R&D, PD, QC/QA, Documentation,  
Sensory Analysis

## INTERNSHIP

Mother dairy Fruit &  
Vegetable Unit, TagTaste  
Foods Pvt Ltd, Food  
Corporation of India,  
Ashvamegha Solutions



**Madhu Tyagi**

madhutyagi002@  
gmail.com

## AREA OF INTEREST

R&D, QC/QA, Sensory Analysis,  
Documentation, Auditing, Falvorist

## INTERNSHIP

Krown Agro Foods Pvt  
Ltd, Haldiram Snacks Pvt  
Ltd, Titins Nutrition,  
TagTaste Foods Pvt Ltd,  
Ashvamegha Solutions







**Japleen Kaur**

japleenkaur1234@g  
mail.com

## AREA OF INTEREST

Research and development, Food  
Analysis, Auditing, Flavorist

## INTERNSHIP

Tirupati Wellness  
Pvt. Ltd.



**Rashmi Yadav**

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## AREA OF INTEREST

QA/QC, Regulatory, R&D, Auditing,  
Food Analysis

## INTERNSHIP

TagTaste Foods Pvt. Ltd,  
Ashvamegha Solutions,  
Apis India



**Shivangi**

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## AREA OF INTEREST

QC,sensory analysis,  
quality control

## INTERNSHIP

Not Applicable





**Malkit Kaur**

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com

## AREA OF INTEREST

QA, QC , production, auditing

## INTERNSHIP

Department of  
Horticulture  
Fruit Canning Unit  
(himcu) Nagrota Bhawan



**Abhiniti Jain**

abhinitijn12@gma  
il.com

## AREA OF INTEREST

R&D, QC/QA, Food Analysis,  
Sensory

## INTERNSHIP

Choko La, ARBRO  
Pharmaceutical  
Pvt. Ltd., AMUL



**Gunjan som**

gunjansom0709@  
gmail.com

## AREA OF INTEREST

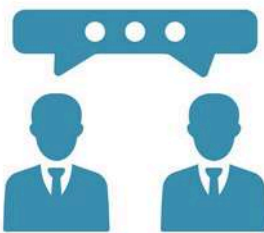
R&D,QA/QC, Food  
analysis, Documentation

## INTERNSHIP

Mother dairy Fruit And  
Vegetable Unit,  
Ashvamegha Solutions



# PLACEMENT PROCEDURE



## ◆ Opportunity notification

- Company representatives communicate with the students through LinkedIn, and other forms of communication.
- The company shares the Job Description with the Placement Committee and further relevant details.

## ◆ Pre-placement talk

- The company conducts a pre-placement talk to provide information regarding themselves and other details, including roles and profiles.
- The pre-placement talks would be scheduled after the prior intimation from the respective organization.

## ◆ Shortlisting

- After assessing the cohort's interest and the company's requirements, the Placement Committee would then send the resumes of interested applicants.
- One week before the start of the interview process the company send the Placement Committee the interview shortlist.

## ◆ Interview Process

- The interview process would occur as per the structure and date agreed upon between the organization and Placement Committee.
- The interview process can also be conducted virtually through a preferred online platform.

## ◆ Offer Notification

- The company completes its selection process and announces the final results.
- The company communicates the list of the selected candidates to the Placement Committee along with the offer details.



# Placement Committee

On behalf of the institute, the placement committee directs and incorporates placement and placement-related activities and communicates the necessary information, skills, and aptitude.

The committee is crucial in bridging the gap between the Institute and the Industry to establish a mutually beneficial partnership between the two, which in turn helps produce the best and talented people. The Placement Committee's contribution is important for ensuring that our institute's students receive the best exposure to the industry.

## Faculty placement In-charge



Dr. Amritpal Kaur  
Head of the department, Professor  
Department of Food Science and  
Technology  
amritft33@yahoo.co.in  
+91 94654 91049

Dr. Raj Sukhwinder Singh Kaler  
Faculty placement coordinator  
Department of Food Science and  
Technology  
rskaler.food@gndu.ac.in  
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# PAST RECRUITERS



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**wilmar**



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**Unati**



**DIAGEO**



# Contact details

- **PLACEMENT CELL:-** **Dr. Amit Chopra (Director)**  
**Directorate of Placement & Career Enhancement**  
**Guru Nanak Dev University, Amritsar**

Phone no:- 0183-2257674(0)  
Email id:- placement@gndu.ac.in  
Website:- <http://www.gndu.ac.in>  
PABX:- 0183-2258802-09 (Extn.-3172)  
FAX:- 0183-2258819/20

- **FACULTY PLACEMENT COORDINATOR:-** **Dr. Raj Sukhwinder Singh Kaler**

Phone no:- 94642-25529  
Email id:- rsskaler.food@gndu.ac.in

- **STUDENT PLACEMENT REPRESENTATIVES:-**

Name:- Praneet Kaur  
Phone no:- 8874474182  
Email id:- kaurminipreet@gmail.com

Name:- Anshika Tiwari  
Phone no:- 8318757065  
Email id:- tiwarianshika589@gmail.com

Name:- Madhu Tyagi  
Phone no:- 9268670634  
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Name:- Harsh Raheja  
Phone no:- 7015690164  
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