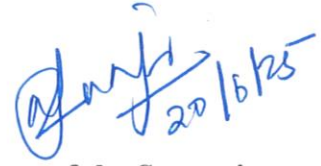


## CERTIFICATE

This is to certify that the thesis entitled “**Sustainable Solutions: Edible Millet Tableware as a Substitute for Single-Use Cutleries in the Food Service Sector**” submitted to Avinashilingam Institute for Home Science and Higher Education for Women, Coimbatore, in partial fulfilment of the requirements for the Degree of **Doctor of Philosophy in Food Science and Nutrition** is a record of original work done by **S.M.Devatha (20PHFNF003)** during the period of her study in the Department of Food Science and Nutrition, Avinashilingam Institute for Home Science and Higher Education for Women, Coimbatore, under my supervision and guidance and the thesis has not formed the basis for the award of any Degree / Diploma / Associateship / fellowship or similar title to any other University and it represents an entirely independent work on the part of the candidate.

Handwritten signature in blue ink, appearing to read 'Rajaram', with the date '20/6/25' written below it.

Signature of the Head of the Department

Handwritten signature in blue ink, appearing to read 'S.M. Devatha', with the date '20/6/25' written below it.

Signature of the Supervisor

Handwritten signature in green ink, appearing to read 'Dr. ...', with a stylized flourish below it.

Signature of the Dean

## DECLARATION

I hereby declare that the thesis entitled “**Sustainable Solutions: Edible Millet Tableware as a Substitute for Single-Use Cutleries in the Food Service Sector**” submitted to Avinashilingam Institute for Home Science and Higher Education for Women, Coimbatore, in partial fulfilment of the requirements for the Degree of **Doctor of Philosophy in Food Science and Nutrition**, is a record of original work done by me, under the supervision and guidance of **Dr. PA. Raajeswari**, Professor, Department of Food Science and Nutrition, and Assistant Dean, Sponsored Research, Avinashilingam Institute for Home Science and Higher Education for Women, Coimbatore and that it has not formed the basis of any Degree / Diploma / Associate ship / fellowship or similar title to any candidate of any other University.



**Signature of the Supervisor**



**Signature of the Candidate**

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