

M. TECH. FOOD TECHNOLOGY

Food technology is a branch of science in which the knowledge of food science is applied in manufacturing and preservation of food products. Food technologists study the chemical, physical and microbiological makeup of the food and are involved in its processing, preservation, packaging and storage. In short, food technology is the application of food science in manufacturing food products, which are safe, wholesome and nutritious. The demand for professionals and trained personnel in the food industry as well as in research and development in government and industrial set-ups is immense.

The Food Technology program at JH is intended to give adequate training and knowledge to the students on various aspects of food science and technology including the quality of raw material, packaging standards and methodology, health and hygiene parameters, processing techniques, storage and food value and educate them on the methodologies for extracting useful by-products. The course content includes upcoming areas in food science and technology such as functional foods, nutrigenomics, nutraceuticals, and, besides, the nonalcoholic beverages, medicated water, dietary supplements, novel biodegradable material, transgenic and organic food, good manufacturing and post-harvest practices, fundamentals of chemical engineering, dairy technology, and bioprocess engineering.

Food technologists are mainly required in food industries, mills, distilleries, packaging industry and hotels. They work as quality assurance manager, production manager, laboratory supervisor, food packaging manager or as research scientists. Food tech professionals also work as advisors, and in inspection boards or quality control cells. Companies like Hindustan Lever, Heinz, Kellogg, Nestle and many others recruit food technologists periodically as product development managers or as scientists for developing their products or bringing about an improvement in their products, and to ensure and monitor the quality and hygiene of food products in contamination and adulteration prevention units.

Eligibility

Duration: Two years (Four semesters)

Total seats: 18 (plus 03 seats for NRI and under sponsored category)
Additional seats are for foreign nationals

Eligibility: A candidate desirous of admission to the course must have passed

- i. BTech in Food/Dairy/Agriculture/Chemical/Biotechnology and Mechanical Engineering or MSc in Food Science/Chemistry/Biochemistry or allied disciplines or BPharm with at least 55% marks in aggregate and mathematics at 10+2 level
- ii. Appeared in the Entrance Test/Interview conducted by JH