
DOSR in Food Technology

Course name: Msc in Food technology:

About the course:

M.Sc Food Technology is a two-year postgraduate program that covers the fundamentals of food production, packaging, and hygiene through a wide range of subjects including physics, chemistry, maths, biology, microbiology, biochemistry and nutrition, agriculture, and dairy technology, and food engineering, and much more.

This course is about changing the way of obtaining the final product, such as processing, packing, and storage conditions, to reduce the gap between obtained nutrition and food availability.

This program is one of the most popular and sought-after specializations under the M.Sc curriculum. Many students opt for a master's degree in food technology. These programmes take two years to complete. The M.Sc Food Technology program focuses on three main areas: researching procedures and techniques from raw material collection through final product delivery to the customer.

Candidates must have a Bachelor's degree in a relevant subject from a recognized board or university with an exam scores average of at least 50% aggregate to be considered for this program.

Candidates can easily seek employment as a dietician, food technologist, production manager, and other related positions after completing this degree, with an average starting salary package ranging between INR 25K to INR 80K per month.

Programme Objectives:

Apply the knowledge of science, engineering fundamentals, and mathematical concepts to the solution in the field of food technology.

Identify, formulate, review research literature, and analyze complex Food Technology/applications problems and Design solutions for complex problems and design system components or processes that meet the specified needs with appropriate consideration for the food sustainability.

Acquire the practical knowledge and demonstrate the ability to design, conduct/troubleshoot experiments and analyze data in the field of food technology

Understand the impact of the professional food technology solutions in societal and environmental contexts, and apply ethical principles and commit to professional ethics and responsibilities and communicate effectively and write effective reports and design documentation, make effective presentations.

Program Specific Outcomes:

To have thorough grounding in Biology, Chemistry and Mathematics.

To be proficient in the principles and practices of

Advanced Food Technological /biological sciences

To apply Food technology principles to biological systems to address the societal problems

Eligibility Criteria:

The following minimal qualifying criteria must be met by students seeking admission to the MSc Food Technology program.

Candidates should have a degree in life science, Home science, Food science, Food Technology or in any science stream.

They should have received at least a 50% marks in their graduation degree. For reserved category candidates, there is a 5% relaxation.

They should have earned a bachelor's degree from a reputable institution.