



MGMUNIVERSITY
AURANGABAD



INSTITUTE OF BIOSCIENCES & TECHNOLOGY

PROFESSIONAL DEGREE PROGRAM

B.SC (HONS.) FOOD TECHNOLOGY

Professional Degree Awarded	B.Sc. (Hons.) / Bachelor of science
Duration of the Degree Program	Four Years Bachelors Research Program
Semester	Eight (8)
Intake	40
Tuition Fee	Rs.90,000/-

PROGRAM OVERVIEW

Food technology is the application of food science to the processing of food materials into safe, wholesome, nutritious, tasty and attractive food products. Food technology draws upon and integrates the application of other technologies to food, such as packaging, materials science, engineering, instrumentation, electronics, agriculture and biotechnology.

BSc (Hons) Food Science and Technology degree will enable you to be a food scientist and contribute to feeding the world by designing new foods and exploring new ways to process, package and preserve the food. The topics of study include: food chemistry food quality and safety manufacturing and process.

PROGRAM DESCRIPTION

Our B.Sc (Hons.) Food Technology program helps to you understand the basic concepts about food such as composition of food, food and nutrition, physicochemical and microbiological properties. It also helps in learning different techniques related to food processing and preservation. It includes study of various subjects such as Chemistry, Biology, Nutrition, Biochemistry, Microbiology and Chemical Engineering etc. Food Science is forever adapting for making the food tastier and safer. It also aims to reduce cost and improve manufacturing processes.

The program includes assessments that closely resemble many day-to-day workplace situations providing the students with hands on experience of what they will encounter before going into industry.

In this program, you will learn a range of modules including food composition, food safety, microbiology, product development, sustainability and physiology.

SPECIAL FEATURES

- Our graduates become accustomed to working in extensive, industry-standard laboratories.
- Our food-teaching facilities include Food processing centre, flavour centre, Sensory science centre.
- Graduates in food science progress to careers in food manufacturing companies, government agencies, international auditing and consultancy, research institutions and academia. There are more industry positions available for food scientists than there are graduates to fill them.
- The students are also given an option of specializing in any of the Cereals, Dairy, Alcohol, Sugar, Bakery and Confectionery items, fruits and vegetables, oil and oil seed processing and meat-fish.
- Strive for excellence in Food technology professionals

PROGRAM STRUCTURE

- Four-year program with 168 choice-based credits to equate the professional degree
- Specialized experimental training with special attention to each individual through the 'Exploration Workshop'
- Special Open Elective course for students per semester
- Specialized labs with highly automated instruments
- Interactive learning with e-classrooms
- A complete package with an idea about various fields associated with food technology and food science

PROGRAM CONTENTS

Wide variety of electives from multiple disciplines with specialization tracks in -

Principle of food processing, Post harvest management of fruits and vegetables, Food Biochemistry Food fermentation technology, Applied mechanics and strengths of materials, Food industry waste management, Food microbiology, Food plant safety and hazard analysis, Management of food processing industries, General food technology in last year Bachelors Research Program etc.

TEACHING AND LEARNING

- You will spend time in the laboratory, lectures, tutorials and seminars, as well as undertake site visits, a group project and a research project to aid the understanding of real-world application.
- Teaching and learning will be delivered using a variety of methods. A typical week in your first year of study will comprise approximately 30 hours of activity, of which approximately 15 hours will be timetabled study, such as interactive/active learning lectures, videos, tutorial sessions, laboratory classes and 15 hours will be independent or self-directed study.
- As you progress through the course, an increasing emphasis will be placed on independent study, and this reflects you applying your knowledge and skills in individual projects.
- The course contains strong practical elements. This commences in year 1 with 'Introduction to laboratory science' (semester 1) and 'Introduction to experimental biology' (semester 2) which will enable you to develop basic experimental and data analysis skills.
- In year 2, the Experimental Design modules (semester 1) will enable you to develop experimental skills, which are closely aligned to your degree programme. In Semester 2, you will take an intensive, degree specific Research Skills Module (RSM) module where you will have the opportunity to learn key experimental skills and design and analyse simple experiments relevant to your degree.
- In year 3, students carry out an independent research project. This can involve laboratory or field-based research or you can opt to conduct a non-laboratory-based project, such as education, business and science media projects. All of these projects contain a research element and will require you to both generate and statistically analyse data.
- In Year 4, students carry out an independent real time project with industry.

DISABILITY SUPPORT

Practical support and advice for current students and applicants is available from the Disability Advisory and Support Service. Email: admin@mgmibt.com

PLACEMENTS AND CAREER OPPORTUNITIES

Our graduates may choose to work in industry as Food Technologist, Organic Chemists, Production Manager etc. in various govt. or private organizations. Career options also include working as a microbiologist in the food industry, a geneticist in the field of medical research, or one of many other possibilities, such as in the pharmaceutical or agricultural sector. They also move forward in laboratory-based careers in clinical or technical roles not involving research. There are a large number of job opportunities for those who want to pursue their career in the field of Food Technology.

INDUSTRY COLLABORATION

At the MGMUIBT we know the value of working together. We break down barriers and get involved; we collaborate across disciplines, cultures to solve state, national and global problems we transform people's lives by making positive change across the India and world.



Contact us

Admission: <https://mgmu.ac.in/admissions/>

Email: admin@mgmibt.com and director@mgmibt.com; Website: www.mgmibt.com

University website: <https://mgmu.ac.in/>; Mobile: 9921154640

MGM University, established by the widely revered Mahatma Gandhi Mission Trust, is a self-financed State University. It has the 2(f) status of the University Grants Commission of India (UGC) and is approved by the Government of Maharashtra.

MGM Institute of Biosciences & Technology is a constituent college of **MGM University** from 2019. The institute has excellent infrastructure, and students can access all the facilities, in the areas of sports and culture, in the environs of the green, safe, and eco-friendly, **MGM Campus**.