



**MGMUNIVERSITY**  
AURANGABAD



## **INSTITUTE OF BIOSCIENCES & TECHNOLOGY**

### **PROFESSIONAL DEGREE PROGRAM**

### **B.TECH. FOOD PROCESSING TECHNOLOGY**

<b>Professional Degree Awarded</b>	<b>B.Tech. (Bachelor of Technology)</b>
<b>Duration of the Degree Program</b>	<b>Four Years Bachelors Research Program</b>
<b>Semester</b>	<b>Eight (8)</b>
<b>Intake</b>	<b>40</b>
<b>Tuition Fee</b>	<b>Rs.1,10,000/-</b>

#### **PROGRAM OVERVIEW**

The program focuses on transformation of agricultural products into food. It involves food processing, food production, food package, food preservation, product quality check, labelling manufacture date and best before date, and finally distributing them to clients. The research and analyses help to increase food shelf-life time.

Our group enterprise project, which involves close collaborates with entrepreneurs, provide a great opportunity for you to stand out from other graduates, develop a solid understanding of science, technology and business management. Our program covers all aspects of the applied biochemistry and biotechnology industries, including commercialising technology, entrepreneurship, and intellectual property and patents, with lectures and case studies from business leaders and academics.

#### **PROGRAM DESCRIPTION**

Our B Tech Food Processing Technology program enables you to learn about the food science behind Food Processing Technology while also looking at how to succeed in a career in the industry. you will learn food testing, packing and important strategies.

Our group enterprise projects, which involve close collaboration with entrepreneurs, provide a great opportunity for you to stand out from other graduates.

This course is designed to produce graduates who have a solid understanding of science, technology and business management, along with the entrepreneurial skills required to exploit technological advances within a competitive environment.

## SPECIAL FEATURES

The program is designed to build a strong foundation comprising of theoretical knowledge as well as practical training. We undertake a group venture project involving team work with speculator to develop a business plan for real life science product or service.

In your third year you have increased freedom to follow your own interests by choosing from a wide range of optional modules and completing a research project or dissertation involving a significant element of Food Processing Technology You can also apply for a year in industry with a range of employers including food industries, Operations Manager for Food Manufacturing, Quality Food Technologist, Process Technologist, Research Food Technologist, Food Safety Technologist.

On this degree, you can study modules relating Fortified food development & nutrition science, food fermentation, Biochemistry, Food nutrition, Microbiology, Agriculture.

## PROGRAM STRUCTURE

- Four-year program with 175 choice-based credits to equate the professional degree
- Specialized experimental training with special attention to each individual through the 'Exploration Workshop'
- Special Open Elective courses 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 biotechnology and life sciences

## PROGRAM CONTENTS

Wide variety of electives from multiple disciplines with specialization tracks in - Principles of Food Processing, Fruits and Vegetables Processing Technology, Food and Nutrition, Biochemistry, Microbiology, Organic Chemistry, Food Packing Technology, Food Process Technology, Instrumentation and Process Control, Mass Transfer Operation, Quality Control & Food Safety, Food Biotechnology 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, you will 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, the 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](mailto:admin@mgmibt.com)

## PLACEMENTS AND CAREER OPPORTUNITIES

Our graduates may choose to work in industry, academia or to work for a food company. Career options include working in Biochemistry, organic chemistry, Food biotechnology, a geneticist in the field of Research and development, or one of many other possibilities, such as in the pharmaceutical or agriculture sector. You are not limited to the food industries, however, and may go into a variety of careers. Find out more about how we help our students prepare for the workplace and the careers our graduates go into within and outside the lab.

## 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; and we transform people's lives by making positive change across the India and world.

Partner with us today, and discover what a difference we could make to your - our - future. We engage with big companies to small scale companies like MTR Foods Pvt Ltd (Orkla), Nestle, Ulman Lab, Matrix Life sciences, CFTRI, NIN, CIFE



### Contact us

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

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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**.