

B.SC. FOOD TECHNOLOGY AND MANAGEMENT



A three-year undergraduate course in Food technology. The curriculum is a first of its kind that integrates technological and managerial aspects of food industry. Its special features include:

- Food Chemistry
- Food Process Engineering
- Food Microbiology
- Food Safety & Quality Control
- Food Processing
 - Fruits and vegetables
 - Animal products
- Beverages and Fermentation Technology
- Baking Science and Technology
- Sugar Confectionery & Chocolate Manufacturing
- Food Packaging
- Technology of oils and fats
- Food Plant sanitation's Waste Management
- Food Supply Chain Management

WHAT IS UNIQUE ABOUT LOYOLA'S B.SC. FOOD TECHNOLOGY AND MANAGEMENT

- The field of study itself is an expertise
- A blend of Science and Practice
- State-of-the-art laboratories
- Pilot Plant (Bakery, Ice-cream)
- Credit Seminar
- Industrial/Research Projects
- Earn while you learn programme

CORPORATE PLACEMENTS

Can be placed in food industry and related sectors as:

- Food Microbiologists
- Research Analysts
- Food Analysts
- Food Quality Control Managers
- Food Consultants
- Food Production Managers
- Food Safety and Quality Assurance Auditors

The course curriculum draws expertise from renowned institutions and

- CFTRI
- ICAR
- PJTSAU
- NIN
- Dept. of Food Technology O.U.



ADMISSION GUIDELINES

A pass in intermediate or its equivalent with 55% aggregate in MPC/Bi.PC.