

B.Sc. FOOD PROCESSING TECHNOLOGY & MANAGEMENT

INCEPTION: 2018

UG: 3 YEARS

Unique Features of the Programme

The food processing sector is currently undergoing a metamorphosis from the concept of 'Make and Sell' to 'Sense and Produce'. Taking these aspects into consideration, the Food Processing Technology and Management was established with an aim to produce professionals who have strong base in development and quality testing of food. This course also gives ample opportunities to apply these principles in the food and life science related sector.



Career Opportunities

- Unique skill set allows them to develop knowledge and technological expertise, positioning them for roles in dynamic and rapidly evolving sectors such as:
 - ✓ Food Entrepreneurs
 - ✓ Food Business Operators
 - ✓ Quality Control Officers
 - ✓ Product Manager
 - ✓ Flavour Or Fragrance Analyst
 - ✓ Research Officers
 - ✓ Food Safety Lead Auditor
 - ✓ Quality Assurance Officers
- The programme also enables the students to face competitive exams such as FSSAI, FCI, BIS, etc.
- Global immersion programme - "Erasmus + program in Europe, Fulbright Scholarships for various countries, DAAD Scholarships for Germany, Chevening Scholarships for UK, JSPS Japan and many more.
- Students are mentored to apply for summer research internships at foreign universities.

Higher Studies

- ② Guidance and support for researching and choosing programs that align with their interest will help the students gain an understanding in choosing their post-graduation (M.Sc, MBA, MS, PG Diploma) in reputed institutions and in their career.
- ② The students can prefer post-graduation in the fields such as:
 - Food Processing Technology
 - Food Science & Technology
 - Foods & Nutrition
 - Food Service Management & Dietetics
 - Dairy Technology
 - Food Microbiology
 - Food Biotechnology
 - Food Science & Nutrition
 - PG Diploma in specific areas under food science & technology such as Coffee quality Management (CCRI), etc

Industry offered Internship

Internship opportunities are extended to students by prestigious entities like:

- | | | |
|---------------------|---------------|------------------------|
| ◆ GRG FQTL | ◆ Noruks | ◆ Tata Tea |
| ◆ Britannia | ◆ Isha Life | ◆ Milky Mist |
| ◆ Cadbury | ◆ Aavin | ◆ Hatsun |
| ◆ Milka Wonder Cake | ◆ Milma Dairy | ◆ Treeze Wine Industry |



Along with internship the students are also offered industrial visits in reputed organizations such as:

- ◆ Nestle and ITC
- ◆ Britannia
- ◆ Hatsun
- ◆ Pepsico
- ◆ HindusthanUnilever Limited, etc.

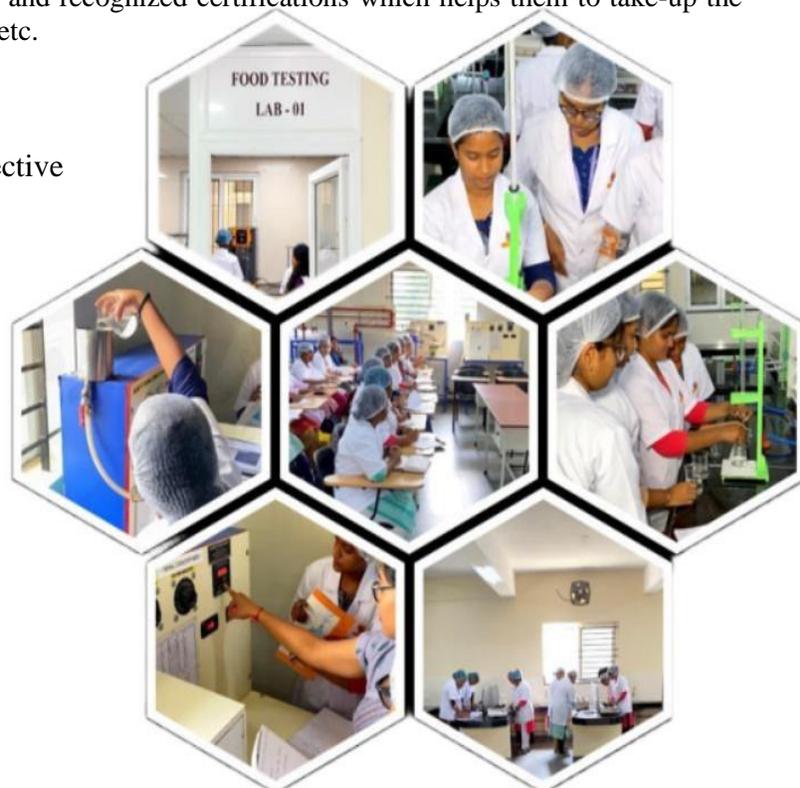
Certificate Courses and JOC

The Programme has Memorandum of Understanding (MOU) with reputed institutions like National Institute for Food Technology & Entrepreneurship Management, Thanjavur & Mister Food Safety. This facilitates Job Oriented Course in Food Technology, Bakery and Confectionery technology, Quality Evaluation of Food, Principles of Preserving Food, Basic Advanced and Specialized FoSTaC courses, HACCP, Food Related NPTEL and Coursera courses to align with industry standards. The students will be equipped with practical skills and recognized certifications which helps them to take-up the roles such as food safety lead auditor, food quality controller, etc.

Infrastructure

Classrooms are well-equipped with audio-visual aids for effective learning and specialized laboratories such as

- ✦ Food Quality and Testing Laboratory
- ✦ Food Processing Laboratory
- ✦ Foods Laboratory
- ✦ Food Analysis Laboratory
- ✦ Food Microbiology Laboratory
- ✦ Food Chemistry Laboratory



Expertise of the Faculty members

- Food Production Analysis
- New Product Development
- Food Science and Nutrition
- Food Preservation and Packaging
- Food Engineering and Automation
- Food Microbiology
- Business Management
- Marketing & Financial Management.

Faculty members always stay with updated industry standards and ensure a comprehensive and dynamic learning experience to aid students to gain insights related to research focus.

Key Benefits

Students profit from hands-on experience by creating innovative food products, quality assurance, addressing global food challenges and business applications, positioning them for diverse career opportunities in fields such as IT Consulting, Data Analysis and Financial Technology.

Student Life

Students are given an opportunity to exhibit their entrepreneurial skills through a campus company “Extra Bite”. The Food Prom Association helps in the development of the managerial skills of the students by participating in different workshops, guest lectures, symposiums for academic improvement. They are provided with not only recreation and relaxation but an opportunity to learn skills from each other.

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