



M.O.P. VAISHNAV COLLEGE FOR WOMEN (AUTONOMOUS)

(Affiliated to University of Madras & Re-accredited at 'A++' Grade by NAAC)

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**M.Sc. Food Technology and Management
DEPARTMENT OF FOOD SCIENCE**

Information Brochure 2021-22

About Us

The Department of Food Science is in constant synergy with the food industry to understand its requirements. It encourages the students to undertake research projects, develop new products and also supports the students to present their work at various research platforms like National and International Seminars and Conferences.

M.Sc. Food Technology and Management

This program is designed for students interested in integrating Science, Technology, Research, and Business with the goal of pursuing professional careers in food related industry.

Objectives

- *To develop knowledge, understanding and skill related to food hygiene safety and the provision of quality food.*
- *To acquire skills in researching, evaluating and communicating issues in relation to food.*
- *To obtain skills in designing, producing and evaluating solutions for specific food purposes.*
- *To provide scientific, technological and managerial skills needed for graduates entering a career in food production or processing.*

Eligibility

Candidates for admission to M.Sc. Food Technology and Management program shall be required to have a pass in Bachelors degree in B.Sc. Nutrition and Dietetics /B.Sc. Clinical Nutrition and Dietetics/ B.Sc. Nutrition, Food Service Management and Dietetics/ B.Sc. Biochemistry /B.Sc. H.Sc./ B.Sc. Plant biology and Plant biotechnology / B.Sc. Microbiology/ B.Sc. Chemistry, B.Sc. Zoology and any other related/ allied degree in Life Science, Nutrition, Food Science and Chemical science of the University of Madras or any other related/ allied degree in Life Science, Nutrition science, Food Science and Chemical science of other universities .

Your way to the program

- *Performance in the entrance test* - comprises objective and descriptive questions on Logical Reasoning, Analytical thinking, Basic scientific principles and recent advances in food industry.
- *UG performance (CGPA)*
- *Personal interview*

What awaits?

- Food Scientist
- Food Technologist
- Food Microbiologist
- Food Product Developer
- Food Processing Technician
- Food Analyst
- Flavour Technologist

- Food and Drug Inspector
- Food Quality Control Manager
- Food Consultant
- Food Production Manager
- Research & Development
- Customer Relations Personnel

What will you learn

Semester I

- FOOD CHEMISTRY AND NUTRITION
- FOOD AND INDUSTRIAL MICROBIOLOGY
- PRINCIPLES OF FOOD PROCESSING – I
- FOOD QUALITY SYSTEMS
- MANAGEMENT PRACTICES FOR FOOD INDUSTRIES
- FOOD BIOTECHNOLOGY

Semester II

- TECHNIQUES IN FOOD ANALYSIS
- FRUIT AND VEGETABLE TECHNOLOGY
- PRINCIPLES OF FOOD PROCESSING - II
- FOOD ADDITIVES AND INGREDIENTS
- MARKETING AND ADVERTISING
- NUTRITIONAL BIOCHEMISTRY

Semester III

- CEREALS, PULSES AND OILSEEDS TECHNOLOGY
- MILK AND MILK PRODUCTS TECHNOLOGY
- MEAT, POULTRY AND FISH TECHNOLOGY
- RESEARCH METHODOLOGY
- MINI PROJECT AND INTERNSHIP
- BAKERY AND CONFECTIONARY TECHNOLOGY
- FOOD PRODUCT DEVELOPMENT

Semester IV

- BEVERAGE TECHNOLOGY
- PLANTATION CROPS AND SPICES TECHNOLOGY
- MAJOR PROJECT

For PSO & CO for the program, kindly check:

<https://mopvc.edu.in/pos-psos-cos/>

Diverse Teaching - Learning Modes

Teaching resources

- Visual Aids
- Case Studies
- Group Discussions
- E- Resources
- Guest Lectures
- Student Seminars
- Article reviews
- Workshops



Industrial visits

Outbound learning

- Attending conferences, seminars and exhibitions
- Activity based Teaching- Home experiments, Practice schools, Demonstrations
- Industrial visits
- Peer teaching

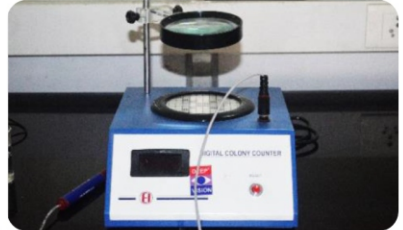


Guest lectures



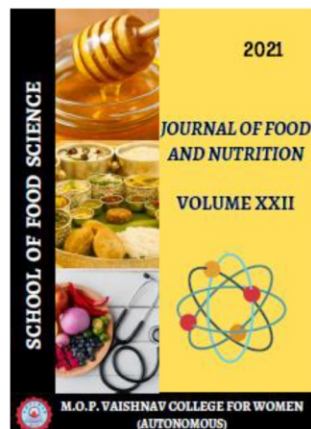
Our support structures

- *Food Analytical Laboratory*
- *Instrumentation Laboratory*
- *Food Innovation Laboratory*
- *Food Entrepreneurship Laboratory*
- *Food Microbiology Laboratory*
- *Food Testing Laboratory*



Highlights

- Synergy with multinational food Industry
- Internships at prominent food processing industries
- Novel Product Development
- 400+ research posters/papers presented at National and International Seminars and Conferences.
- Entrepreneurship development
- Food Safety audits at the college canteen by students.
- 'Food Safety Insight' - an exclusive *Facebook page*, maintained by the department.
- Students have bagged the Prestigious *AFST(I) Education and Publication trust Scholarship & National Level Best Student award* in the field of Food Technology for ten consecutive years.
- Department journal of Food Science and Nutrition.



Internships & Placements- 'Facing the real world'

Some prominent places of internship and placements include:

- *Britannia Industries Ltd.*
- *Nestle India Ltd.*
- *ITC Limited, Bangalore*
- *Aavin, Chennai*
- *Nandhini, Bangalore*
- *Hindustan Unilever Pvt. Ltd.*
- *Quality and Food Safety Consultancy*
- *Amul Mother Dairy, Ahmedabad*
- *Barakat Quality Plus, Dubai*
- *Perfetti Van Melle , Chennai*
- *Hatsun Agro Foods, Kancheepuram*
- *Wild Flavours, Dubai*
- *Symrise Pvt. Ltd, Chennai*
- *Synthite Industries Pvt. Ltd, Kerala*
- *Takasago International Pvt Ltd.*
- *Mother Dairy Fruit and Vegetable Processing Pvt Ltd. , Bangalore*

