



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

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

Chennai - 600034, India

Information Brochure

Department of Food Science

B.Sc. Food Science and Management



About the Department

The Department of Food Science offers both Bachelor's as well as Master's degree in the field of Food Science and Food Technology respectively. The curriculum is structured in such a way that it covers all the aspects of Food Science and technology. The subjects have been designed for students who are interested in acquiring skills for both - business acumen and scientific expertise.

Unique Selling Proposition (USP)

The Department of Food Science constantly exposes the students to industrial practices to understand the requirements of the industry and supports the students to undertake various research projects and present them at different platforms like National and International Seminars and Conferences.

Programmes Offered



B.Sc. Food Science and
Management



M.Sc. Food Technology and
Management

Courses Offered

 Basics of Food Preparation	 Principles of Management	 Physical sciences of Food	 Food Science I & II
 Basic Physiology	 Food Chemistry	 Food Microbiology	 Food Merchandising
 Introductory Nutrition	 Baking Science and Technique	 Marketing Research and Consumer Behavior	 Food Sanitation and Quality Control
 Food Analysis	 Nutritional Biochemistry	 Therapeutic Nutrition	 Nutrition and Menu development
 Food Packaging	 Food Design	 Diet Counselling	 Principle of Food Processing and Preservation
 Food Entrepreneurship	 Post-Harvest Technology	 Food Supply Chain Management	

SCOPE

After the completion of the degree, student can pursue Postgraduate Degree in Food Technology, Food Processing, Foods & Nutrition, Food Service Management, Clinical Nutrition, and other disciplines related to Food Science

ABOUT THE PROGRAMME

The Under-graduate program covers Food Science, Nutrition and Management. This program is ideal for students interested in pursuing a career in Food Industry and related entrepreneurial ventures. This course enables the students to be market-ready and seize any opportunity that comes their way.

OBJECTIVE



Prepares the students to become enterprising entrepreneur in food industry and related sector.



To introduce new concepts and train them in research in the field of food science and management.



To prepare the students to take up leadership role in food industry.

ELIGIBILITY

Candidates for admission to B.Sc. Food Science and Management program shall be required to possess a pass in the Higher Secondary Examination of Tamil Nadu Board or an equivalent examination of any other board.

INFRASTRUCTURE

FOOD ANALYTICAL AND INSTRUMENTATION LABORATORY



FOOD TESTING LABORATORY



FOOD ENTREPRENEURSHIP LABORATORY



FOOD INNOVATION LABORATORY

TEACHING METHODOLOGY:

Visual Aids

**Practical
Classes**

Case Study

**Group
Discussion**

E– Resources

Guest Lectures

**Student
Seminars**

Article review

Workshops

Role play

**Research
based learning**

**Video and
demonstration**

OUTBOUND LEARNING:



Attending conferences, seminars, and exhibitions



Activity based Teaching– Home experiments, Practice schools, Demonstrations



Industrial visits

Career Opportunity

Food Entrepreneur

Skill trainer

Freelance Nutritionist

Product Development officer

Food Business operator

Quality Control Officer

Research Officer

Culinary Consultant

Product Manager

Flavor/ Fragrance Analyst

Nutrition Officer

Food Safety Consultancy

Diet counsellor

Research and development

List of Companies that offer internship and placement:



Placement and Internship

Students are encouraged to do internship during their summer holidays for better understanding of subjects. The internships are structured in such a way that the students are exposed to various aspects of a food industry such as processing, new product development, food product analysis, food quality, sensory evaluation, etc. list of companies that offers internship and placement are mentioned below:

- 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

JOURNAL OF FOOD AND NUTRITION



DEPARTMENT OF
FOOD SCIENCE



M.O.P. VAISHNAV COLLEGE FOR WOMEN
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Department Journal

The department brings out an annual in-house Journal which encompasses the various facets of Foods & Nutrition. The Journal supports a spectrum of new concepts through in-depth research studies. It is a compilation of topics vital to the food industry today, and pin points the trends in future research and development along with latest students' research work conducted at the Department of Food Science.

PRACTICE SCHOOL

ENTREPRENEURSHIP DEVELOPMENT

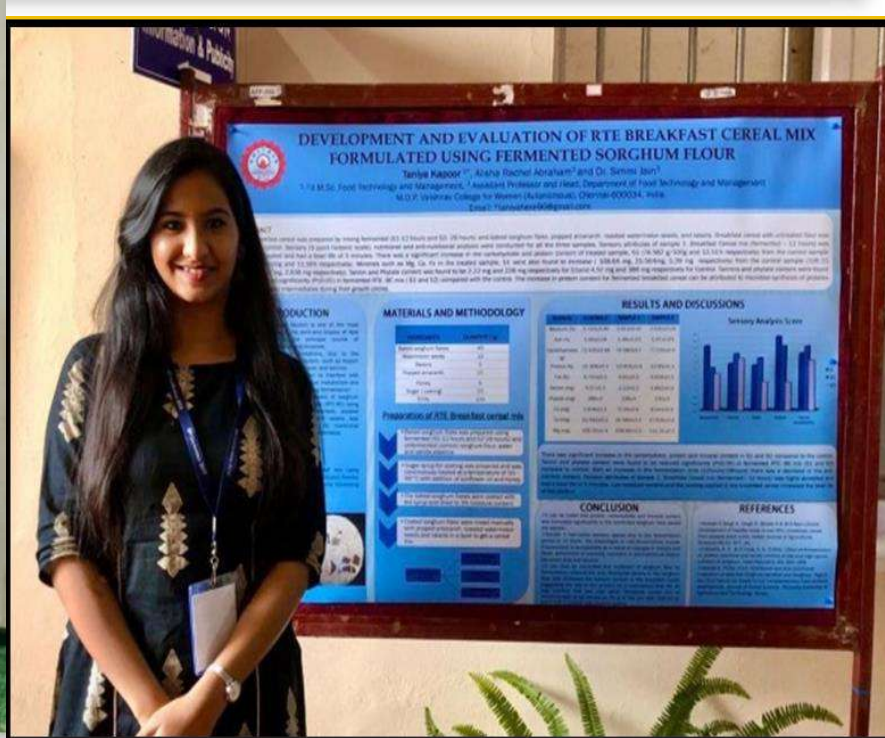
“Beyond Breads”, a student-run-in-house bakery unit provides them with real-time experience to run a small-scale business inside the college premises to kindle their entrepreneurial interests.

The students practically learn to manage all the activities involved in a business, beginning with planning and procurement of raw materials till facing real customers to sell the prepared products.



FOOD SAFETY AUDIT – ENSURING SAFE AND HYGIENIC FOOD

The students of the department conduct food safety audits at the food outlet and the Beyond Breads. A standard GMP checklist is used for the same. This ensures that the food consumed is safe and hygienic inside the campus.



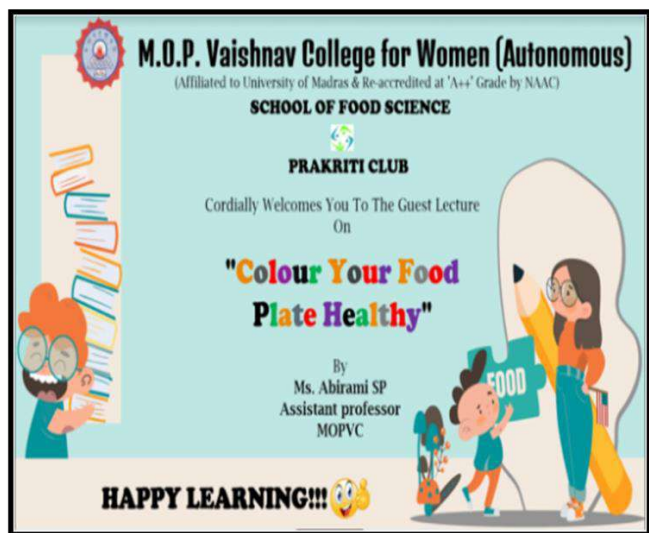
DEPARTMENT ACTIVITY

The Department of Food Science conducts National/International conferences/seminars/workshops/symposiums and guest lecturers every year with scientific sessions from experts in the field, serving as a platform for the students, researchers, and professionals to come together, exchange ideas, refresh and broaden knowledge as well as explore new opportunities.

DEPARTMENT CLUB

The co-curricular activities and competitions for students are organized under the aegis of the Department Club- Prakriti. The Department Club trains the students to inculcate leadership qualities and team building by providing the office bearers a chance to conceive and execute various events like Guest Lectures, Workshops, Seminars and Alumni Talk etc.

The Department also organizes Competitions at Interdepartmental and Intra departmental levels. "Essence" – the annual intercollegiate competitions witnesses a participation of a large number of teams from top-notch colleges.

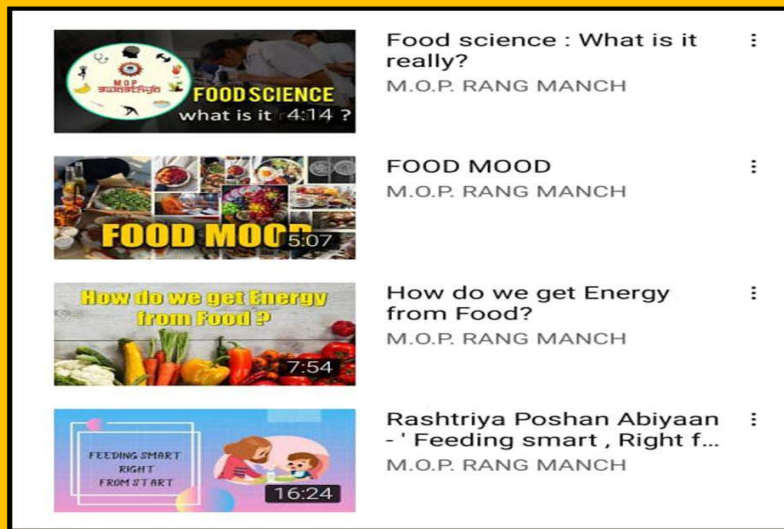


MINISTRY OF HEALTH AND HYGEINE

The Ministry of Health and Hygeine conducts various events to enable students to cohesively use their mind and body to bring out their talents creatively. The ministry also organizes various guest lectures, seminars, webinars, etc., to provide significant insights on various aspects related to health and hygiene.

M.O.P SWASTHYA

On the 25th year of establishment, the Department of Food Science launched a curated playlist of videos under M.O. P's YouTube Channel, M.O.P. Rang Manch in the year 2021. The e-content, under the umbrella of 'Swasthya' released every fortnight, aims to bridge the gap between consumer awareness and Food Science by delivering complex concepts in an easy-to-understand format.



M.O.P SWASTHYA – YOUTUBE
PLAYLIST UNDER M.O.P
RANGMANCH

Extension Activities

The department is committed to the cause of creating a sense of social responsibility among its students. The students are encouraged to undertake several outreach and community development programs.



Few Key Research Work Include:

1. Formulation and Analysis of Whey Dates Jelly
2. A study on the Effectiveness of Social Media as an education tool for Food Safety
3. Utilization of Potato peel in preparing Instant Porridge mix
4. Formulation of standardization of instant idli mix (dry) as an alternative for ready to use idli batter
5. Formulation of Sauerkraut bread Spread
6. Formulation of Quality Evaluation of Herbal Chapathi Mix
7. Microbial Quality assessment of branded and unbranded dosa batters
8. Effects of edible biopolymer coatings on the quality and shelf of Paneer
9. Study on reducing bitterness of Bitter Gourd by subjecting it to acidic buttermilk
10. Study of Antioxidant Profile in Mango Kernel Powder and comparing its tannin content with black tea and green tea

ASSOCIATION WITH NATIONAL BODIES

Faculty and Students are active members in national bodies like the Association of Food Scientists and Technologists (AFST(i), Indian Dietetic Association (IDA), Nutrition Society of India (NSI), Indian Science Congress which facilitate them to join hands with the food industry, Technologists, Scientists, Academicians, and Researchers and work in unison.

Research Activities

The students have presented posters at National and International Forums like:

- Central Food Technological and Research Institute, Mysore
- National Institute for Food Technology and Management, Kundli
- Indian Institute of Crop and Plantation Technology, Tanjore
- Tamil Nadu Agricultural University, Coimbatore
- SRM University, Chennai
- Dubai Convention Centre, Dubai
- Periyar University, Salem





HIGHLIGHTS

- **International Conference – “FOODS 2023: Resurgence of Millets for Food Security and Food Sustainability** on the 15th and 16th of December 20123 conducted to celebrate the International Year of Millets 2023.
- **Vidvadhya Vriddhi – a workshop Series** conducted by the department to establish and upgrade student's skillset and celebrate the Year of Vikas 2023-24.
- Career counseling sessions and guest lectures by Experts and Alumni Professionals
- Students have participated in various Webinars and completed online certificate courses through online platforms like Swayam- NPTEL/ Coursera/ Udemy etc.
- Students have been presenting research posters since 2008, at various National & International conferences and won prizes.

FACULTY PROFILE – B.Sc FSM



Ms. Rekha Mahizhan, M.Sc.,
Assistant Professor
Dept of Food Science
6 years of experience



Ms. S.R Priya, M.Sc.,
Assistant Professor
Dept of Food Science
4 years of experience



Ms. Sini Jadeesh, M.Sc, MBA.,
Assistant Professor and Head
Dept of Food Science
16 years of experience



Dr. Sarah Jane Monica
M.Sc, M.Phil, Ph.D.,
Assistant Professor
Dept of Food Science
4 years of experience



Ms. Rakshitha M, M.Sc.,
Assistant Professor
Dept of Food Science
1 year of experience



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