



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

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

#20, IV lane, Nungambakkam High Road,  
Nungambakkam, Chennai - 600 034, Tamil Nadu, India.



## **M.Sc. FOOD TECHNOLOGY AND MANAGEMENT (2 year Post Graduate Programme)**

## ABOUT US

# M.Sc. Food Technology and Management

The Postgraduate Program in Food Technology and Management, established in 2008, is a two-year course divided into four semesters. The program emphasizes cutting-edge research in food technology, encouraging innovation and advancements in the field. It aims to produce skilled food technology professionals equipped to meet industry demands by developing innovative, nutritious, and high-quality food products, along with conducting food analysis and food safety testing to ensure quality and compliance.

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

## ELIGIBILITY

B.Sc Food Science and Management / B.Sc. Nutrition and Dietetics /B.Sc. Clinical Nutrition and Dietetics / B.Sc. Nutrition, Food Service Management and Dietetics/ B.Sc. Biochemistry /B.Sc. Home Science/ B.Sc. Plant Biology and Plant Biotechnology/ B.Sc. Biotechnology/ B.Sc. Microbiology/ B.Sc. Chemistry/ B.Sc. Zoology/ B.Voc. Food Processing and Quality Control / B.Voc. Food Processing Technology 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

## PROGRAMME USP

**The Curriculum is designed to:**

- Meet the industry needs
- Facilitate Practical orientation
- Enable academia - industry linkage
- Encourage research endeavours in the student community



Industrial Visit to  
Hatsun Agro Product Ltd., Chennai



Business on Campus



Workshop on Sensory Analysis



## COURSE CURRICULUM

## M.Sc. Food Technology and Management

Course Curriculum includes and focuses on:

Skill Development	Employability	Entrepreneurship
Food Chemistry and Nutrition	Milk and Milk Products Technology	Fruit and Vegetable Technology
Techniques in Food Analysis	Cereals, Pulses and Oilseeds Technology	Beverage Technology
Food and Industrial Microbiology	Plantation Crop and Spices Technology	Principles of Food Processing - I, II
Research Methodology and Ethics	Food Additives and Ingredients	Food Quality System
Nutritional Biochemistry	Meat, Poultry and Fish Technology	Project/Internship
		Management Practices for Food Industries
		Marketing and Advertising
		Food Entrepreneurship Development
		Bakery and Confectionary Technology
		Food Product Development







## CONFERENCES AND WORKSHOPS ORGANIZED BY THE DEPARTMENT

Over the years, a multitude of conferences and seminars have been thoughtfully organized by the Programme, addressing issues of both national and international significance, fostering discussions that contribute to global and regional advancements.



National Workshop  
Food Business Initiative 2.0 - 2025



International Conference  
FOODS 2023 - Resurgence of Millets for  
Food Security and Sustenance



International Conference  
Vivechana-2021



International Conference  
FOODS 2019- Innovations and  
Technological Advances in Food (ITAF)



National Seminar  
Innamudhu- Exploring Food Based  
Approaches for Sustenance, 2017



## BEST PRACTICES

### COMMEMORATION OF SPECIAL DAYS



Panel Discussion  
National Nutrition Month Celebration, 2024



Invited Speaker  
Joint Director, Coffee Board of India  
International Coffee Day Celebration, 2024



Traditional Millet Recipe Competition  
International Year of Millets, 2023



Invited Speaker  
Director, FSSAI (Southern Regional Office)  
International Day of Awareness of Food Loss & Waste, 2022

### Orientation to Different Cuisines



Indian Snacks and Savoury  
*Tasty Tadka*



International Bakery and Confectionary  
*Bakeliscious*





## GUEST LECTURES

The programme organizes lecture series roping in prominent subject experts from different domains to interact and share their expertise with the students. Some prominent guest speakers:



**Dr. Sultan Ahmed Ismail,**  
Member of State Planning Commission  
Government of Tamil Nadu



**Dr. Appa Rao V**  
Director,  
Extension Education  
TANUVAS



**Ms. Bhavana Uppili**  
Business Delivery Manager  
Thinking Forks

## FOOD SAFETY TRAINING AND CERTIFICATION- FOSTAC (FSSAI)

The Department of Food Science annually organises FoSTaC training by FSSAI certified trainers for their Undergraduate and Postgraduate students. The training aims at enhancing the skills of the food technology students in good hygiene, manufacturing practices and updating them on the nuances of the food processing industry and FBOs.



## FIELD TRIPS

The students and faculty members take up educational trips to industries to get an hands on experience of the work flow and the scale of operations. Some of the prominent field trips undertaken :

- Hatsun Dairy, Kanchipuram.
- Britannia Industry, Oragadam, Chennai.
- Defence Food Research Laboratory, Hyderabad.
- College of Food and Dairy Technology, Chennai
- Writer's Cafe Bakery Unit, Chennai.
- Spice Board, Quality Evaluation Laboratory, Chennai.
- Rice Mill (From processing to packaging), Chennai.
- Coffee Plantation, Coorg, Karnataka



Adyar Ananda Bhavan,  
Chennai



Parle Agro, Kanchipuram



Writer's Cafe, Chennai



## ORIENTATION & CAREER GUIDANCE SESSIONS

Career guidance sessions are arranged for the students on a regular basis to orient them to the needs of the market and make informed choices about the career.



**Ms. Nithya Laura**  
Sensory Analyst  
Symrise Private Ltd



**Mr. Vignesh Raja**  
Product and Strategy Consultant  
Flrst



**Ms. Preethi Yuvaraj**  
Director  
La Cafe

## TRAINING SESSIONS BY INSTITUTIONS OF REPUTE

### Makeintern & E-cell (IIT Hyderabad)

Makeintern partnered with M.O.P. Vaishnav College to undertake a 18 hours session for the Undergraduate and Postgraduate students. The students are evaluated and certified. The topics of covered are:

- Food entrepreneurship
- License, Legal and Financial sources
- Branding and Marketing strategy
- Steps in New Product Development
- Food Safety & Management Systems



## OUTREACH AND EXTENSION ACTIVITIES

The Programme is dedicated to fostering a sense of social responsibility among its students. Students participate in various outreach and community development programs.



Nutrition Awareness  
Hindu Senior Secondary School  
Chennai



‘Eat Right Campaign’  
Penna Cement  
Chennai



Health & Wellness Awareness  
‘Thozil Saiyalam Thozhi’  
Chennai

# INFRASTRUCTURE

## FOOD ANALYTICAL & INSTRUMENTATION LABORATORY

The laboratory provides students with hands-on experience in handling equipment, food analysis and food safety tests. It offers facilities like Texture Analyzer, Spectrophotometer, Protein Analyzer, Deep Freezer, Laminar Air Flow etc.



## PAAKASHALA - FOOD INNOVATION LABORATORY

*Paakashala*, the state-of-the-art infrastructure, is a cutting-edge facility that serves as a hub for innovation, creativity and experiments in Bakery & Confectionary, Food Processing and Preservation and New Product development.



## TEACHING PEDAGOGY

Visual Aids

Practical  
Classes

Case Study

Group  
Discussion

E-Resources

Guest Lectures

Peer Teaching

Article Review

Workshops

Role Play

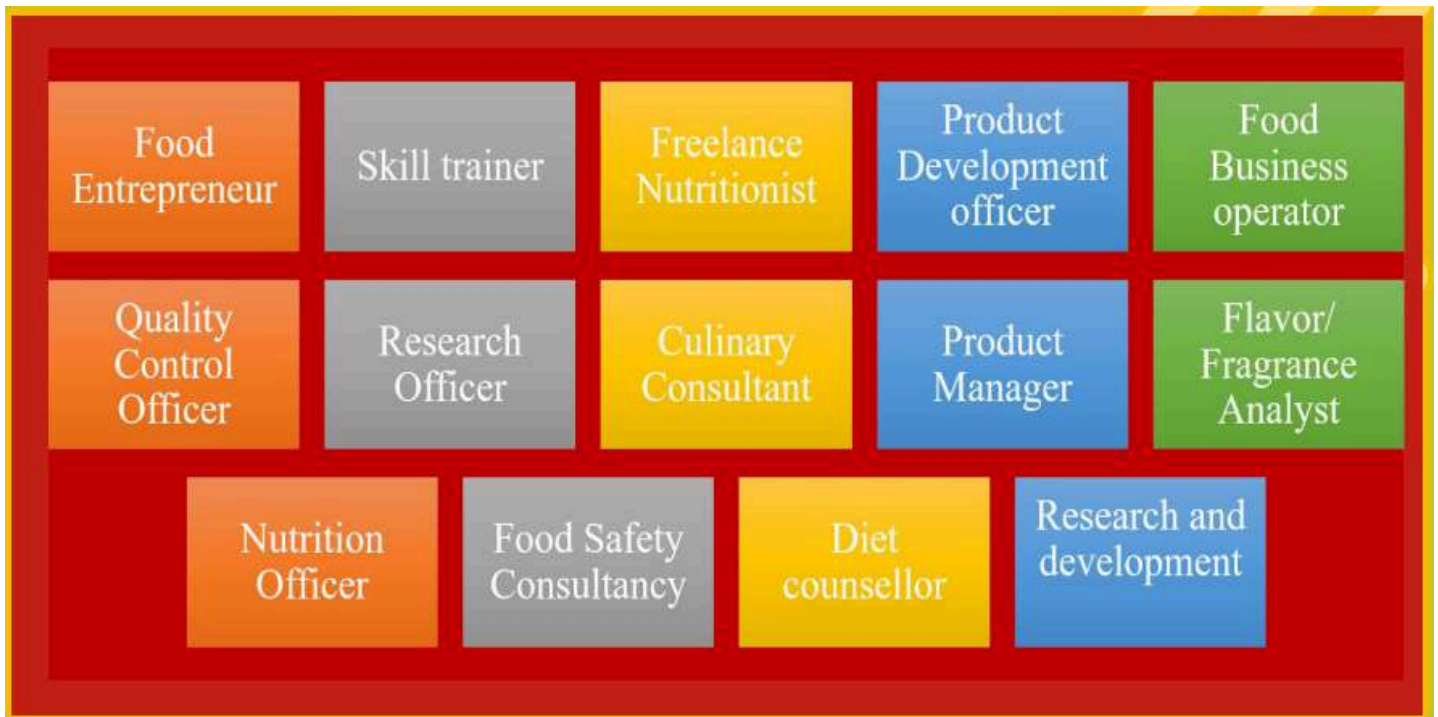
Research Based  
Learning

Video and  
Demonstration

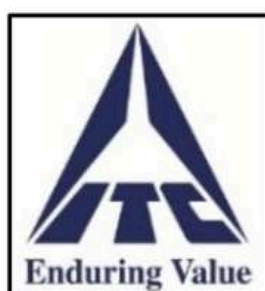




## CAREER PROSPECTS



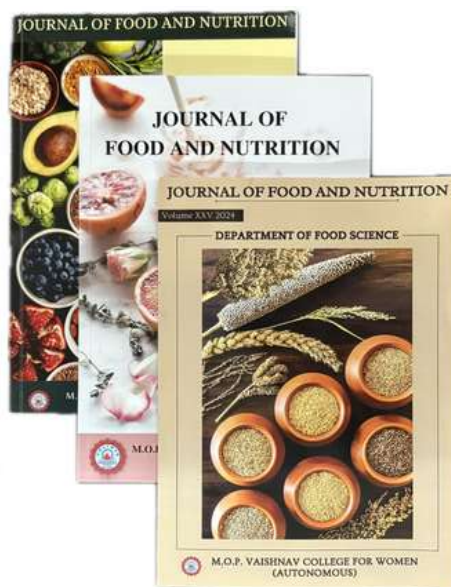
## INTERNSHIPS & PLACEMENTS





## DEPARTMENT JOURNAL

The Department publishes an annual in-house journal that covers various aspects of Foods and Nutrition. This journal promotes a range of innovative concepts through comprehensive research studies. It serves as a compilation of essential topics relevant to the food industry today and highlights trends in future research and development, as well as the latest research conducted by students.

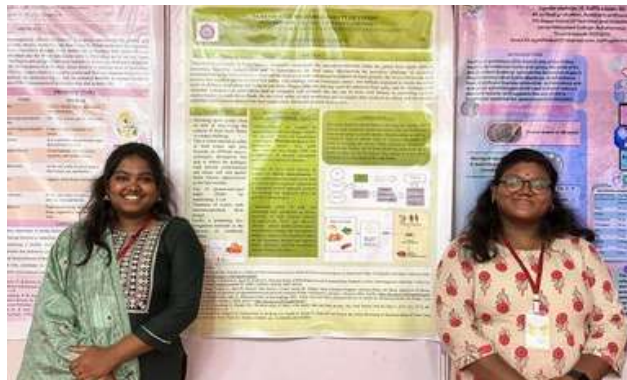
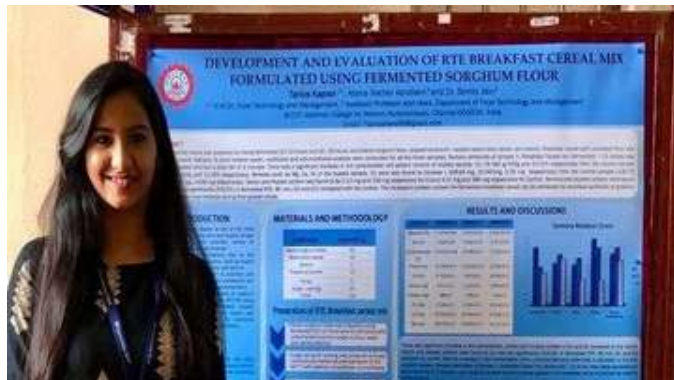
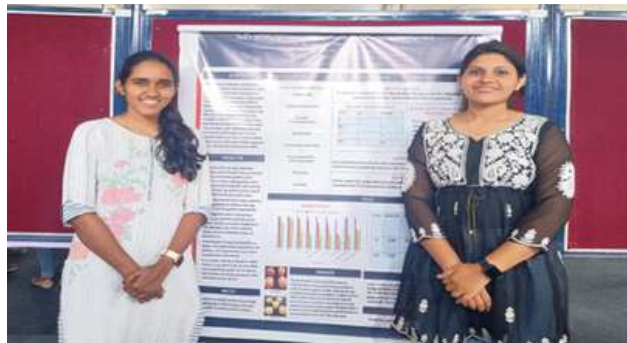


## PATENT

**Patent No. 202241028019A:**

Dry Kale Leaf Powder as a natural preservative in pickle.

## RESEARCH PAPER PRESENTATIONS







## STUDENT ACHIEVEMENTS



Winners of the 'Best Women Chef in Dry Cakes and Cookies category' at the India Bakery Expo 2024, Chennai Trade Centre. Students received a cash prize of Rs. 5000/-.



15 students of Food Technology and Management have bagged the prestigious AFST(I) Education & Publication Trust Scholarship worth Rs.30,000/- & 7 students won the National Level Best Student Award over the years.



D G Vaishnav College, Chennai, 2023



College of Food and Dairy Technology,  
Chennai, 2023

Winners of Research Paper Presentation



## FACULTY PROFILE



**Dr. Simmi Jain**  
M.Sc., Ph.D.(SLET, UGC-NET)  
Assistant Professor & Head  
Teaching Experience: 23 years | Research Experience: 17 years



**Ms. Haripriya A**  
M.Sc., M.Phil (UGC-NET)  
Assistant Professor  
Teaching Experience - 15 years | Research Experience - 5 years



**Dr. Subhangi Sahoo**  
M.Sc, M.Phil Ph.D (UGC-NET)  
Assistant Professor  
Teaching Experience: 6 years | Research Experience: 9 years

## PROMINENT ALUMINI



**Ms. Swarnali Dutta**  
(2011-2013)  
Sensory Specialist  
Symrise Pvt. Ltd.



**Ms. Akshaya R**  
(2017-2019)  
Executive - NPD  
Perfetti Van Melle



**Ms. Agadha S**  
(2018-2020)  
Junior Executive  
Takasago International  
Corporation



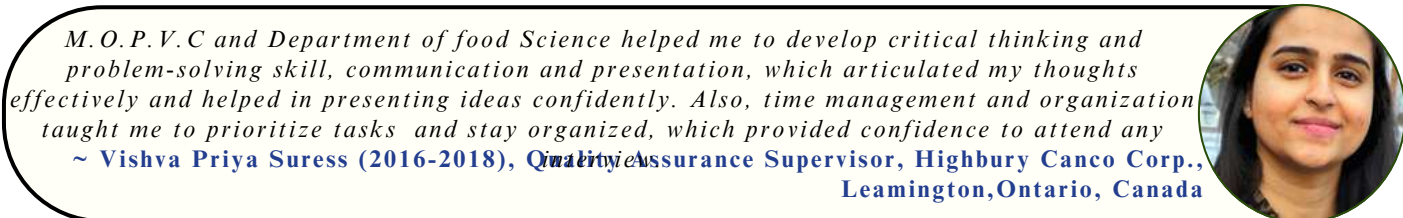
**Ms. Sharadha Arun**  
(2009-2011)  
Manager - Regulatory  
Affairs, Abbott Nutrition

## THIS IS WHAT OUR ALUMNI SAY..



*"I am ever grateful to M.O.P. Vaishnav College for giving me a multidimensional learning experience by providing the right mix of Academics, Industry exposure through Internships and Industrial visits, Attitude and Leadership."*

~ **Sophia Ranjani(2014-2016), Associate Flavourist, IFF**  
Gurgaon, Haryana



*M.O.P.V.C and Department of food Science helped me to develop critical thinking and problem-solving skill, communication and presentation, which articulated my thoughts effectively and helped in presenting ideas confidently. Also, time management and organization taught me to prioritize tasks and stay organized, which provided confidence to attend any*

~ **Vishva Priya Suress (2016-2018), Quality Assurance Supervisor, Highbury Canco Corp.,**  
Leamington, Ontario, Canada



*M.O.P. Vaishnav gave me all the right tools and skills and the right balance of practical (internships) and theory, which gave me the confidence to start my career in the Food industry. Can't thank the department enough for all the opportunities.*

~ **Tejaws Vaddiparthi(2013-2015), R&D Technologist, Sensient Technologies Corporation,**  
Melbourne, Victoria, Australia

