

**IIMSR**

A Unit Of Wales Educational Trust

Imperial Institute of Management Science & Research

Bachelor Programme In Food Technology

Duration: 03/04 YearEligibility: 10+212.000/Sem

Bachelor Programme in Food Technology is an undergraduate course which deals in food engineering and food sciences. It provides in depth knowledge of the fields like food processing, food packaging, nutrition, storage etc. Any person who pursues this course gets the edge of being known as food scientist or food technocrat.

Any person who has successfully completed his or her 10+2 with Physics, Chemistry and Mathematics with minimum 50% marks is eligible to pursue this course.

The course is of 4 years duration course divided into 8 semesters, i.e. 2 semesters per year.

What is the course about?

The course B. Tech. in Food Technology is field specific course which introduces a person to food related technology and its specifications. It relates to the study of areas like packaging, nutrition, chemical balances of food, microbiology etc. and provides a wider understanding of food products and food raw materials. Students also learn techniques such as food marketing, food processing, food and its related research methods.

Syllabus and Course Description:

Paper	Topic	Objective
Environmental Engineering and Elementary Biology	Basic idea of environment, conservative system, man, society and environment inter-relationship	The core objective is to teach how the environment has been playing a pivotal role in daily lives. The students will also learn how the environment is a crucial factor in determining the food production and provides with a relative bond between human and ecosystem.
Food Microbiology	Microorganism, study of food spoilage, Food safety	This course introduces to the food microbiology and its processes dealing with various factors. Food microbiology is also important in the context of processing of food and its contents. It lays emphasis on core areas like microorganisms.