

# DIPLOMA IN FOOD TECHNOLOGY:

- **Name of the course:** *Diploma in Food Technology*
- **Type of course:** [Diploma](#)
- **Duration:** *3 years*
- **Eligibility Criteria:** *10th pass or equivalent*

This diploma certificate program can be pursued after completing 10th class. The course is three years long.

This diploma program is also known by other names such as – diploma in food processing, diploma in food processing and technology, diploma in food engineering and technology etc. The course names may vary slightly from each other, but they share the same course content.

## DIPLOMA IN FOOD TECHNOLOGY: BASIC DETAILS

As the name suggests, it is a diploma certificate program. Students who have passed 10th standard are eligible to pursue this course.

Technically, it is a technical diploma course. It consists of elements of engineering, chemistry, food processing and other allied disciplines/areas.

This diploma program deals with food processing and its allied areas. What is food processing all about, you may ask.

In simple terms, food processing deals with the transformation of food from one form to another. For example – transformation of raw agricultural products into different forms of food or transformation of livestock into meat products etc.

The main purpose of food processing technology is to make food edible. For example, consuming raw cattle milk can sometimes lead to unwanted health effects. Due to this reason, cattle milk is subjected to various processes and made ideal for consumption.

The second main use of food processing technology is to transform food/ingredients/raw materials into familiar forms of food. For example – creating a loaf of bread from raw materials and grain.

Food processing can be classified into three main stages –

- Primary food processing
- Secondary food processing

- Tertiary food processing

Primary food processing deals with transforming agricultural products into something that can be eaten. Secondary food processing deals with producing food from ingredients that are ready to use. Tertiary food processing deals with commercial production of processed food.

Diploma in Food Technology course will train you in areas such as –

- Chemistry
- Food processing
- Relevant equipment
- Relevant processes
- Different types of food products
- Food storage
- Food safety
- Quality control and inspection
- Food formulation
- And more...

## **COLLEGES**

Here are some of the popular colleges that offer this course in India –

- GTU
- PTU
- KTU
- SLIET
- DU

## **HIGHER STUDIES**

After completing Diploma in Food Technology, candidates may pursue relevant B.E. or B.Tech. course by using lateral entry scheme. By doing so, they may secure admission directly into the second academic year of B.E. or B.Tech. program.