

B.Sc. Food Technology

Frequently Asked Questions

1. What is the duration of the B.Sc. Food Technology programme?

Answer: B.Sc. Food Technology is a 3-year undergraduate degree programme.

2. What are the eligibility criteria for applying for this programme?

Answer: Candidates who have passed Class 12th/PUC/HSC from any stream are eligible to apply for this programme.

3. Is there an Entrance Exam for the programme?

Answer: Admission is done on the basis of marks secured in Class 12th/HSC/PUC and no separate Entrance Examination will be conducted for the same.

4. What are the prospects of this course?

Answer: After getting the degree, students may have the following opportunities in the Private and Public Sectors:

Public Sectors:

- Public Health Departments (FSSAI/AGMARK/NABARD)
- International Organizations (UNICEF/ UNDP/ WHO)
- Non-Governmental Organizations
- Community Development Programmes

Private Sectors:

- Multi-national Companies
- Own Private Practice
- Food Industry
- Consultant for Private Companies, Private Hospitals, Airlines and Railways, Hotels, Health Care Centers
- Quality Food Service Establishments.
- Sports and Fitness Centers.
- Health and Wellness Industries.
- Private Hospitals.
- Airlines and Railways
- Hotels, Counselors in Schools etc.

Research:

- Central Food Technological Research Institute (CFTRI)
- Indian Institute of Food Processing Technology (IIFPT)
- Indian Council of Medical Research (ICMR)
- Indian Council of Agriculture Research (ICAR)
- National Institute of Nutrition (NIN)

Teaching:

- Universities, Colleges and Schools.

5. Is this course similar to Hotel Management and Home Science?

Answer: No, it's totally different. In this course, students learn about the basic science and technical applications of food processing.

6. In which field can I continue my higher study after completion of this degree?

Answer: You can go for M.Sc. (Food Technology, Food & Nutrition etc.) or MBA (Agriculture, Marketing, Production Operation, Retail Chain Management etc.) or P.G Diploma in Packaging etc.

7. What are some of the differences between Food Technology, and Food Science and Nutrition?

Answer: Food Technology deals with the Science and Technology which is required to produce food from Agricultural commodities. It ensures a safe food supply, and prevents the transfer, or the production of toxicants through proper storage and processing. Food Technology creates new, innovative, useful foodstuffs by manipulation of biological source materials. Also, it creates new methods of processing, and perhaps even new ways to make familiar foods. Food Science and Nutrition, however, deals with the effects of foods on the people who consume them. It deals with nutrient contents and their effects on human health and development; and is concerned with the nutritional planning and preparation of foods.

8. Are opportunities in Food Technology limited to Tamil Nadu?

Answer: Graduates obtain positions all over India and also internationally since the food industry is worldwide. Careers ranging from Quality Control, Production, Microbiology, Sensory Science, Management, etc., can be pursued across the globe.

9. What does the Food Technology Department look for in applicants?

Answer: The department of Food Technology looks for candidates with a strong background in Science who have excelled in the prerequisite Science courses.

10. Are your programmes offered in an online format?

Answer: No, our programme is currently campus-based.

11. Can these programmes be done on a part-time basis?

Answer: No, our programme is a full-time degree.

12. What is the intake of students for the course?

Answer: The maximum number of seats allotted for this course is 60.

13. What are the Tuition Fees for your programme? What are the opportunities for Scholarship?

Answer:Tuition and fees information is available in HITS website. Financial assistance is provided for the students under various categories. For further details, please visit <https://hindustanuniv.ac.in/scholarships.php>

14. What will I learn in Food Technology?

Answer:Food Technology (FT) is a multidisciplinary subject which covers areas in Chemistry, Mathematics, English, Nutrition, Microbiology, etc. As such, students in the FT primary major programme are given the opportunities to learn basic sciences through applications in everyday life in the field of FT.

15. What degree will I get at the end of my studies?

Answer:A successful graduate will receive a B.Sc. Food Technology degree.

16. When did the Dept. of Food Technology come into existence?

Answer:Food Technology programme was started in the year 2017.

17. What is the role of Food Scientist or Food Technologist in the Industry?

Answer:Food Scientists and Technologists are usually working in the relevant companies, Government Agencies or Research establishments, to help in product development. They apply their findings from Food Science research in production, preservation, processing, packaging, distribution, and use of safe, nutritious, and wholesome foods.

18. What is the salary range for the fresh graduates?

Answer:The salary levels vary with individual qualification, experience, employment setting, scope of responsibility etc. However, for the fresh graduate the salary varies from 10,000 – 20,000 per month.

19. I am interested in Nutrition; is the course about nutrition?

Answer:Nutrition modules are offered as part of the Food Technology course. In addition, graduates in Food Technology may practice as a Nutritionist.

20. What is the minimum eligibility for the course?

Answer:The minimum eligibility for the course is 10+2 from a recognized education board.

21. Are the students provided with any industrial exposure?

Answer: Industry-Institute interaction is an important aspect of our curriculum. The department arranges students' visits to different corporate giants like Aavin Dairy, Mother Dairy, Hatsun Dairy, AACHI Masala, Cavincare etc. These industrial visits provide hands on practical exposure and help in multi-dimensional development of the students, giving them an edge over others in terms of industrial exposure.

22. Do boys also opt for this course? If yes, then what are various job prospects for them?

Answer: Yes, boys also opt for this professional course. Job prospects are the same as for girls. They are generally more interested to join the corporate sector (e.g. Food Manufacturing Companies and Health Centres).

23. What are the other activities performed by the department?

Answer: As part of its corporate social responsibility, the department conducts product development and distribution to the local orphanage. There are Guest Lectures, regular counseling sessions and several events on various occasions like World Health Day & National Nutrition Week.

24. Are there any Faculty members associated and serving in National Committees, International committees, Editorial Boards etc.?

Answer: Yes, they are active members of Indian Dietetic Association, Nutrition Society of India, The Indian Society for Parenteral Enteral Nutrition, Society of Biological Chemists etc. Few of them are members of Editorial Boards. The faculty members have published many International and National papers in reputed Journals and few faculty members have published chapters in books and edited books too.

25. What are the Awards/Recognitions received at the National and International level by Faculty?

Answer: The faculty have won many awards in Oral and Poster presentations in different National and International conferences.

26. Does the department organize any kind of Seminars/ Conferences/Workshops?

Answer: Yes, to brush up the students' practical knowledge and help ensure their academic enrichment, laboratory experiments, training sessions, workshops, personality development workshops and seminars are conducted all year long.

27. What are the different programmes offered by the Department?

Answer: Department offers only an Undergraduate (UG): B.Sc. Food Technology (Six Semester) programme.

28. What is the teaching methodology adopted?

Answer:

- Classroom lecture by faculty
- Demonstration by faculty
- Independent work by student guided by faculty
- Hands on practical work by students
- Self-initiated and directed study by students
- Self-initiated and directed study by students with faculty evaluation
- Seminar presentation by student with faculty moderation and evaluation by peers
- Online classes using MS Teams, LMS etc.,

29. Is there any provision for campus placement?

Answer: Yes, the department organizes a Campus Placement programme for the benefit of qualified graduates and various renowned Food and Healthcare Industries are invited for the recruitments.

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