

M. Tech. in Food Technology (Food Safety and Quality Assurance)

1. INTRODUCTION

This course focuses on providing technologists with mastery over knowledge, proficiency, and skills for developing innovations in the food sector to enhance the safety and quality of food. Ultimately, graduates will be equipped with a holistic understanding of the aspects related to food spoilage, preservation, adulteration, and food-borne diseases. The students will also acquire competence in proposing, analysing, and advising on food-related rules, regulations, and policies.

2. OBJECTIVES

The M. Tech course in Food Technology is expected to mould the students to utilize and maintain advanced food quality assurance systems and food safety measures that converge with international standards. Expertise in innovative methods and technological solutions for food preservation, to improve the shelf life of food will also be acquired through this Course. The M. Tech course will be giving importance to improving the research aptitude of the pupil.

3. ELIGIBILITY

B.E/B.Tech. degree in Food Technology/ Food Sciences/ Food Science and Technology/Food Technology and Management/Diary Technology/ Dairy Technology and Food Technology/Agricultural and Food Engineering/ Bio chemical Engineering/ Chemical Engineering OR M.Sc. degree in Food Science and Technology / Food Technology/ Food Microbiology from a recognised University/ Institute with minimum 60% (CGPA=6) marks. Applicants with MSc degree may be asked to register for deficiency course(s) as per the curriculum.

4. ASSESSMENT AND STANDARDS OF PASSING

The evaluation of the students in the course shall be based on his/her performance in various examinations, term papers/assignments, seminars, records, project reports etc. Assessment will be based on both internal and external evaluation and *viva voce*.

5. MODE OF SELECTION

The admission to M. Tech programme will be based on a valid GATE (Graduate Aptitude Test for Engineers) / NTA (National Testing Agency score of ICAR-AIEEA (PG) 2024) score followed by interview. Merit list will be prepared by giving a weightage of 80% to GATE/NTA score and 20% to interview.

6. EMPLOYMENT OPPORTUNITIES

M. Tech Food Technology graduates can be hired in the food industries- as quality control managers, quality analysts, packaging inspectors, research and development officers, laboratory supervisors, etc. In academia, they can serve as Teachers/Professors and trainers/trade instructors. Scientists and research scholars in research institutions are also a prospective career option for M. Tech graduates. They can as well be entrepreneurs in

individual or corporate firms. They can also work as sales persons or managers of equipment, additives, or packaging materials used in the food sector. Besides, they can work with Government or accreditation agencies towards food safety monitoring and rules/regulation/policy execution.

7. NUMBER OF SEATS

15 (Fifteen)

	Total seats	General seats	SC	ST	EZ	MU	BH	LC/ AI	DV	VK	KN	BX	KU	EWS
Reservation		60%	8%	2%	9%	8%	3%	3%	2%	2%	1%	1%	1%	10% Gen
M Tech Food Technology	15	9	1.2	0.3	1.35	1.2	0.45	0.45	0.3	0.3	0.15	0.15	0.15	0.9

For more information, please contact Department of Food Safety and Quality Assurance

Email: fsqa.ffe@kufos.ac.in