

5. Integrated Bachelors-Masters in Food Science and Technology (5 Year)

The Department of Food Science and Technology is offering a Five-Year Integrated Bachelors-Masters in Food Science and Technology from the academic year 2026–27. The programme is designed for students who have completed Plus Two and aspire to build a career in the rapidly expanding food sector. This interdisciplinary programme provides a strong foundation in food chemistry, microbiology, processing, engineering, safety, nutrition, and product development, along with advanced training in emerging areas such as functional foods, food biotechnology, and quality assurance. Offered by Kerala University of Fisheries and Ocean Studies, the programme ensures academic excellence, research orientation, and industry relevance. The curriculum follows an Outcome-Based Education (OBE) approach, integrating theory with practical training through laboratory work, internships, industrial visits, and research projects. The curriculum is aligned with the National Education Policy (NEP) and the National Credit Framework (NCrF), incorporating a structured combination of foundation courses, major disciplines, and minor subjects to ensure holistic and flexible learning. Graduates will be equipped to meet the demands of the food industry, research institutions, and regulatory sectors, with opportunities for higher studies, innovation, and entrepreneurship.

OBJECTIVES OF THE PROGRAMME

- To provide a strong foundation in core areas of food science and technology.
- To develop analytical, technical, and problem-solving skills.
- To impart knowledge in food processing, preservation, safety, and quality control.
- To promote research, innovation, and product development.
- To enhance employability and entrepreneurial skills in the food sector.
- To provide exposure to emerging areas such as functional foods, nutraceuticals, AI in the food sector and food biotechnology.

SCOPE OF THE PROGRAMME

- Offers diverse career opportunities in food processing and allied industries.
- Prepares students for roles in quality assurance, food safety, and regulatory sectors (governmental/ non-governmental).
- Enables specialization in emerging areas like functional foods and nutraceuticals.
- Provides pathways for higher studies, research, and academic careers.
- Supports entrepreneurship and startup development in the food sector.

ELIGIBILITY AND MODE OF ADMISSION

- Candidates must have passed Plus Two (Higher Secondary) or equivalent with a minimum of 55% marks.
- Applicants should have studied Biology as the main subject.
- Admission will be based on entrance criteria prescribed by the University from time to time.
- The selection process may include academic performance and other evaluation components as notified.

NUMBER OF SEATS

Intake Capacity: 25 (plus 20% seats on supernumerary basis for Children of Fishermen).

ASSESSMENT AND STANDARDS OF PASSING THE PROGRAMME

Student evaluation will be based on continuous assessment components such as assignments, laboratory work, seminars, projects, internship evaluation, project presentations and class participation, along with end-semester examinations. The assessment system follows a combination of internal and external evaluation as per University regulations.

EMPLOYMENT OPPORTUNITIES

- Food Technologist/ Product Development Scientist
- Quality Control & Quality Assurance Analyst

- Food Safety Officer/ Regulatory Professional
- Research Scientist/ Microbiologist
- Nutritionist/ Dietitian
- Academician/ Researcher
- Entrepreneur in Food Processing and Startups
- Consultants/ Trainers

Graduates can find opportunities in food industries, research organizations, government agencies, and international sectors, with strong prospects for higher education and innovation-driven careers.