



# HINDUSTAN

INSTITUTE OF TECHNOLOGY & SCIENCE  
(DEEMED TO BE UNIVERSITY)



## Mastering The Art of **FOOD WITH TECHNOLOGY**

### SCOPE

- Provides fundamental knowledge on food science principles underlying food processing, industrial management practices, preservation techniques, packaging methods, etc.
- Enhances students basic understanding of production processes.
- Enables them to design novel processing approaches and to undertake product development.
- Enables the student to gain a basic understanding of the physical and chemical properties of food under different processing conditions.
- Exposure to gain expertise in quality management of processed foods.
- Opportunity to pursue honours & Add-on minor certificates.

### CAREER OPPORTUNITIES

- ➔ Product development managers, Food quality Inspectors and food technologists, Supervisors, Assistant Managers, Production Managers, Food Packaging Manager, R & D personnel, Food Scientist, Food Development Manager.
- ➔ Sensory scientist, Quality Assurance Manager, Laboratory Supervisor, Food Packaging Manager or Food technician
- ➔ Research associates in premier institutes, universities, research and development units.

## BACHELOR OF SCIENCE **Food Technology**

Duration: Three Years

### ABOUT THE PROGRAM

Food Technology has revolutionized the food habits of the people in our country by offering health & nutrition packed into dynamic attractive forms. Consumption of processed foods is noticeable across almost all sections of the population. The market for processed food is growing very fast, with an increasing demand for specialists in this area.

Eligibility: 50% pass in HSC / +2 or Equivalent

### TRAINING PARTNERS

