

M.SC. FOOD TECHNOLOGY & MANAGEMENT



LOYOLA
ACADEMY



WHAT IS UNIQUE ABOUT LOYOLA'S M.SC. FOOD TECHNOLOGY AND MANAGEMENT

- The field of study itself is an expertise
- A blend of Science and Practice
- State-of-the-art laboratories
- Pilot Plant (Baker, Ice-cream, Chocolate)
- Credit Seminar
- Industrial/Research Projects
- Earn while you learn programme

CORPORATE PLACEMENTS

- Can be placed in food industry and related sectors as :
- Food Microbiologists
- Research Analysts
- Food Analysts
- Food Quality Control Managers
- Food Consultants
- Food Production Managers
- Food Safety and Quality Assurance Auditors

The course curriculum draws expertise from renowned institutions and

- CFTRI
- ICAR
- PJTSAU
- NIN
- Dept. of Food Technology, O.U.



ADMISSION GUIDELINES :

A pass in B.Tech.. Food Process Engineering /B.Sc. Food Technology Degree with a minimum aggregate of above 50% Marks.

A two year post graduate course in Food technology. The curriculum is a first of its kind that integrates technological and managerial aspects of food industry. Its special features include :

- Advanced Food chemistry
- Food Processing Engineering
- Advanced Food Microbiology
- Food Quality & Management System
- Research Methodology
- Technology of Fermented Foods & Beverages
- Baking Science and Technology
- Sugar Confectionery & Chocolate Manufacturing
- Advanced Food Packaging
- Energy Conservation & Auditing
- Extrusion Technology
- Food Supply & Cold Chain Chain Management