

M.SC. FOOD SCIENCE AND NUTRITION



A Two-year Masters' Programme recognized by Osmania University that deals with Food Science and Nutrition typically encompasses a comprehensive study of food, its components, nutritional values, and the impact of diet on human health. Here's a summary of what program cover:

Understanding the scientific principles behind food production, processing, preservation, and safety analysis. This involves learning about bio-chemistry, microbiology, food analysis, and sensory evaluation. Studying the role of nutrients in the body, their sources, functions, and requirements for different life stages and health conditions. Focusing on the application of nutrition knowledge to promote health and manage diseases.

MISSION :

To enhance human health and well-being through the advancement of food science, nutrition, and dietetics by promoting safe, nutritious, and sustainable food practices. This field aims to integrate scientific research, education, and practical applications to improve dietary habits, prevent diseases, and address global food security challenges.

VISION :

To be a leading force in transforming global health by ensuring access to safe, nutritious, and culturally appropriate food, advancing scientific innovations in food systems, and empowering communities with knowledge and practices that support lifelong health and well-being.

PLACEMENTS :

- 30% students are studying abroad in recognized institutes like Central Michigan University, USA.
- 10% students are pursuing higher education .
- 20% students are placed in Industries like ID foods, KS Bakers, JERSY and KAYMPEE Foods
- 40% of the students are placed in reputed hospitals like Rainbow, Sunshine, Yashoda, KIMS, Renova and companies like Cognizant and Amazon.

CAREER OPPORTUNITIES :

- Dieticians
- Nutritionists
- Food Safety control analyst
- Assistant Professors
- Public heath Researcher
- Food Safety Officer.

COURSES OFFERED :

- Advanced Human Nutrition
- Therapeutic Nutrition
- Clinical Nutrition
- Community Nutrition
- Public Health Nutrition
- Nutraceuticals and functional foods
- Advanced Food Science
- Principles of Food Science
- Food Microbiology and Food Safety
- Nutritional Biochemistry

HIGHER EDUCATION :

- Ph.D in Clinical Nutrition .
- Ph.D in Food science.
- Ph.D in Nutritional science.
- Ph.D in Public Health Nutrition.
- Ph.D in Sports Nutrition.



HIGHLIGHTS OF THE DEPARTMENT :

- Industrial Visits/ Tours
- Only college offering all the three major courses for the advancement of students
- Guest Lectures/ Seminars with industry experts.
- It gives a hands-on experience on cooking Diets for different diseases
- Focuses on practical knowledge than theoretical knowledge
- Offers internship experience in hospital
- Emphasis on individualized care of students

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SEM 1

- Communicative Competence
- Food Preservation Techniques
- Human Physiology
- Principles of Food Science
- Advanced Nutritional Biochemistry and Instrumentation
- Advanced Human Nutrition

SEM 2

- Computer Applications
- Advanced Food Science
- Food Microbiology and Food Safety
- Therapeutic Nutrition
- Public Health and Nutrition
- Human Nutrition

SEM 3

- Human values and Professional Ethics
- Institutional Food Management
- Program planning in Public Health Nutrition
- Clinical Nutrition
- Programs and Policies for Food and Nutritional Security
- Nutraceuticals and Functional Foods
- Research Methodology

SEM 4

- Bakery Science
- Nutrition Communication for Health Promotion
- Nutrition Communication and Diet Counseling

EXTRA CURRICULAR ACTIVITIES

- SPORTS
- RESONANCE

STUDENT SUPPORT

- ACADEMIC COUNSELLING
- GENERIC ELECTIVES
- MENTORING
- SELF STUDY

NON-CGPA COURSES

- PLANET
- NPTEL

STUDENT CENTRIC METHODS

- INDUSTRIAL VISITS
- MINOR PROJECTS
- INTERNSHIPS
- RESEARCH PAPERS
- POSTER PRESENTATIONS
- GROUP DISCUSSIONS/ SEMINARS/DEBATE