



DEPARTMENT OF B.SC FOOD TECHNOLOGY AND MANAGEMENT



In the ever-evolving food industry, there is a high demand for professionals who have a mix of technical and managerial expertise. The Food Technology and Management Program is designed to equip students with the knowledge and skills they need to succeed in this field. The program covers a variety of topics, including: Core Courses, Management Courses, Specialized Electives, Laboratory skills and Internship Opportunities.

VISION AND MISSION

To produce competent Technologists, Scientists, Researchers and Entrepreneurs in Food Technology through quality education. Upgrade the scientific knowledge in the areas of Food science, Food processing and safety for the development of food products through quality research

COURSES OFFERED

- TECHNOLOGY OF FOOD PRESERVATION
- FOOD ADDITIVES
- DAIRY TECHNOLOGY
- TECHNOLOGY OF ANIMAL-BASED FOODS
- FOOD PACKAGING
- BAKING SCIENCE AND TECHNOLOGY
- TECHNOLOGY OF OILS AND FATS
- SUGAR CONFECTIONERY
- NEW PRODUCT DEVELOPMENT
- FOOD SAFETY, QUALITY, AND SENSORY EVALUATION

CAREER OPPORTUNITIES

GOVERNMENT

- FSSAI, FCI, BIS, NABARD
- Food Safety Officer
- Quality Control Officer
- Research Scientist
- Food inspector

INDUSTRY

- Food Technologist
- Quality Manager
- Production & Process Manager R&D
- Scientist. Quality Control Inspector/Executive
- Quality Assurance Inspector/ Executive.

WHY STUDY FOOD TECHNOLOGY AT LOYOLA ACADEMY?

- ADVANCED PEDAGOGY
- INDUSTRY-CENTRIC EDUCATION
- PRACTICAL SKILL DEVELOPMENT
- INDUSTRIAL IMMERSION
- EXPERT-LED SEMINARS
- PROFESSIONAL DEVELOPMENT INITIATIVES



Admission guidelines

MPC and BPC students with 60% aggregate are eligible to apply

For more information, please visit our website.

loyolaacademy.edu.in

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