

B. Voc (Food Science and Technology)

About the Department

B. Voc (Bachelor of Vocation) in Food Science and Technology is a three-year duration multiple exit undergraduate budding course in India that can be pursued in an ample array of fields amid which food technology is one. Across the world, food-processing sector has a large potential for growth and socio-economic impact as it leads to income generation by creating jobs for the rural poor and thus reduces the burden on the agricultural sector. It also helps in the reduction of wastage, value addition, foreign exchange earnings and enhancing manufacturing competitiveness. The policymakers have identified food processing as a key sector in encouraging-food processing for MSME's that contribute to the entrepreneurial culture. This sector serves as a vital link between the agricultural and industrial segments of the economy. Adequate focus on this could greatly alleviate our concerns on food security and food inflation.

Food Science and Technology course are devoted to Laboratory Work / Project / Industrial Training / In-plant Internship. **NSQF based FICSI certification (Food Industry Capacity and Skill Initiative)** on skill demand in food processing industries is the ability to use appropriate and modern tools, equipment, and technologies specific to their job roles. This program is intended to offer practical, hands-on training and skills needed to pursue an occupation. It will provide options for the students to select the courses of their choice which are directly aligned to land a job in a chosen profession or a skilled trade.

Highlights

- The basic eligibility for this course is completion 10+2 from any recognized board.
- The course has an option of 1 year to 3 years (multiple entries – multiple exit provision).
- Students entering the first year have options to do a one-year diploma, two-year advanced diploma or full three-year B. Voc degree.
- Online video lectures for continuous revision (<https://www.youtube.com/channel/UChWW39J-3FpMJV3uaiiZQxQ>).

Job Opportunities

Job opportunities are available in the following sections after completing the degree:

- **Research Scientists:** Research scientists work towards enhancing yield, flavour, nutritive value, etc. of packaged food so that they have greater acceptance among consumers.

- **Food technologists:** The fundamental work of food technologist is to offer techniques for preservation, conservation and processing of food items to be packaged.
- **Engineers:** for planning, designing, improving and maintaining the entire processing system of a unit.
- **Organic Chemists:** to ensure that there is the proper method to convert raw materials to processed food.
- **Biochemists:** Looking after the flavour, texture, storage, quality of packaged food products
- **Analytical Chemists:** Working as quality analyst and checker, analytical chemists ensure prime quality packaging of foods and beverages.
- **Home Economists:** Ensuring congruence of the instructions on the containers and the food products contained in it is the job of home economists.
- **Managers and accountants:** Besides technical professionals, non-technical jobs such as managers and accountants work towards the management of the processing unit and in the supervision of the production process.

Fee structure

22000 INR per annum

Duration:


3 years, 6 semesters

Eligibility:

- 10+2 in any discipline of the University/ Board/Council
- 45% marks in aggregate.

Teacher Incharges: Ms Ruchi (9417422467)

Faculty Profile

Serial No	Name	Designation	Specialization	Email	CV
1.	 Mrs. Ruchi Kalra	HOD and Assistant Professor	Food and Nutrition	Ruchipathela.kalra@gmail.com	https://drive.google.com/open?id=1-YrD2HL9d8HhgNCAsltK6HJIZh66Pog4
2.	 Dr. Navpreet Kaur	Assistant Professor	Biotechnology	maannavpreet@yamil.com	https://drive.google.com/open?id=1-5SVNkaX4bpp49jXtRDXhGsyjKTYKZm
3.	 Ms. Simmy Gupta	Assistant Professor	Food Science Technology	guptasimmy1@gmail.com	https://drive.google.com/open?id=1-clh1hmVM8uly6u2ZnAvKvBV3FZ1rMWUN
4.	 Ms Deepika Singla	Assistant Professor	Food Science Technology	singladeepika53@gmail.com	https://drive.google.com/open?id=1-dGg8oiT2O5p9xC3fB1iSR-uxUjv-8H2

Activities

1. Students visited Dhillon Fun World Water Park in Patiala on 17 September 2019.



2. The department celebrated World Food Day and students demonstrated culinary arts skills to prepare specific baking and pastry dishes.



3. Industrial visit of food science students to Verka Plant, Bathinda on March 15, 2019. As part of their outdoor learning, students were exposed to methods of processing, packaging of milk and milk products.



4. Food Fest: Food Fest was organized on 6th-7th March 2019 where Batch production was integrated into an event that was planned to showcase student work. Students were evaluated based on their theoretical testing and practical skills

4. Gallery

INDUSTRIAL VISIT



Visit to Verka Milk Plant at Bathinda

15 March, 2019

BAKERY PRODUCTS DURING PRACTICALS



Chocolate cake



Cup cakes



Doughnuts



Pudding

ONE DAY TOUR TO PATIALA
(Sept. 2019)



Visit to Fun world, Patiala
at September, 2019



Visit to Omaxe mall,
Patiala