

Sri Durga Malleswara Siddhartha Mahila Kalasala, Vijayawada - 10
(An Autonomous College in the jurisdiction of Krishna University, Machilipatnam)
Department Of Food Science & Technology

The Department of Applied Nutrition was established in the year 1993.

Programme offered: B.Sc. Honors Food Science & Technology (Single Major)

Eligibility:

A pass in Intermediate examination with BIPC group of Board of Intermediate education AP or equivalent education.

Students pursuing B. Sc. Honors (Food science and Technology) may have the eligibility to choose their minor subjects as per their choice.

Add on Courses –

- ❖ You and Your Food
- ❖ Your Food and Its Utilization
- ❖ Food Preservation Technology
- ❖ Bakery Technology.

Highlights of the Department:

- Experienced and dedicated faculty
- Well-equipped and wisely designed laboratory with sophisticated equipment
- The Department achieves 100% results every year
- Students are provided with internships and projects in various reputed institutions and organizations
- Progression to higher education is more than 50%
- Curriculum is updated periodically with skill based job oriented courses
- Outcome based education with choice based credit system
- ICT enabled class rooms and labs
- Regular revision classes for slow learners
- Students are encouraged to participate in various academic competitions
- Computerized reading material for all subjects
- Regularly organizes various activities like guest lectures, seminars, workshops, extension activities, field visits to impart practical knowledge
- MOU with reputed organizations

Vision:

To equip the students with relevant, substantial knowledge and skill in Nutritional Science and in the advancement of Food Science and Technology for the wellbeing of the society.

Mission:

- The department aims to train students to become nutritional professionals.
- The objective is to create nutrition awareness to students through community outreach programs.
- To ensure employability of the students through skill enhancement activities.
- Conducting research and extension work in the thrust areas of Food Science & Technology.

Best Practices of the Department:

- ❖ Earn while you learn

- ❖ Unique food science and technology profession

Job Oriented Nutritional Training Programmes:

- Holistic Nutrition
- Coursera
- Startups
- Food Processing
- Bakery products
- YouTube Channel – Food Doctor



Career opportunities:

The course is designed to offer specialization and expertise in various fields.

Listed below are some of the popular BSc. Food Science and Technology jobs in food industries, Government and private hospitals, MNCs and Research institutes:

- Food Technologist
- Food Safety Officer
- Food Analyst
- Food Inspector
- Nutritional Therapist
- Dietician
- Food Scientist (R&D)
- Home Economist
- Diet Counsellors
- Entrepreneurs
- Production Manager
- Food Start – Ups
- Teaching- Assistant Professor

Some of the top organizations B.Sc. Honors (Food Science and Technology) graduates can enter into:

- National Institute of Nutrition (**NIN**)
- CSIR - Central Food Technological Research Institute (**CFTRI**)
- Food Safety Standards Authority of India (**FSSAI**)
- Protein Foods and Nutrition Development Association of India (**PFNDAI**)
- Integrated Child Development Services (**ICDS**)
- Food Corporation of India (**FCI**)