

Centre for Food Technology

Jiwaji University, Gwalior

Department Profile

About Department	<p>Established in 2003, the Centre for Food Technology, Jiwaji University, Gwalior is a premier centre of excellence dedicated to quality education, advanced research, innovation, and industry-oriented training in the field of Food Science and Technology. As a part of a NAAC A⁺⁺ Accredited University, the department continuously strives to produce highly competent food technologists equipped with scientific knowledge, technical expertise, and professional skills to meet global industrial and research demands.</p> <p>The department provides a dynamic learning environment that combines academic excellence with practical exposure, research activities, and industrial interaction to prepare students for successful careers in the food industry, research organizations, higher education, and entrepreneurship.</p>
Contact Information	<ul style="list-style-type: none">• Contact Person- Dr. Manoj Sharma, Coordinator, Centre for Food Technology• Contact Number - +91-9926294789• Email ID: manojdrde@gmail.com
Vision & Mission	<p>To emerge as a centre of excellence in Food Technology through quality education, innovative research, industrial collaboration, and sustainable food solutions.</p> <p>Mission</p> <ul style="list-style-type: none">• To provide industry-oriented education in Food Technology• To promote innovation, research, and entrepreneurship• To develop technically skilled and socially responsible professionals• To strengthen industry-academia interaction• To contribute towards food safety, nutrition, and sustainable food systems
Why Choose Us?	<p>The department offers specialized education and training in various domains of Food Technology, including:</p> <ul style="list-style-type: none">• Food Processing Technology• Food Chemistry• Food Microbiology• Food Preservation• Food Safety and Quality Assurance• Biochemical Engineering• Sensory Evaluation• Packaging Technology• Nutrition and Functional Foods• Product Development and Innovation• Food Analysis and Instrumentation <p>The curriculum is designed according to modern industrial requirements and current advancements in food science and technology.</p>

Programmes Offered	<ul style="list-style-type: none"> • M.Sc. Food Technology • Ph.D. Food Technology
M.Sc. Food Technology (2 Years / 4 Semesters)	<p>Eligibility Criteria: Candidates must possess graduation in relevant Life Science disciplines with a minimum of 50% marks from a recognized university.</p> <p>Fee Structure The fee structure for the programme is semester-wise as per university regulations.</p> <p>Semester-wise Fee</p> <ul style="list-style-type: none"> • I Semester – ₹28,620 • II Semester – ₹24,300 • III Semester – ₹25,360 • IV Semester – ₹24,300
Total Seats	30
Infrastructure & Laboratory Facilities	<p>The department is equipped with advanced laboratories and modern infrastructure to provide high-quality practical and research training.</p> <p>Facilities include:</p> <ul style="list-style-type: none"> • Advanced Food Processing Laboratory • Food Microbiology Laboratory • Food Chemistry & Biochemistry Laboratory • Instrumentation and Quality Analysis Laboratory • Smart Classrooms and Computer Laboratory • Departmental Library with Academic Resources and Research References
Research & Innovation	<p>The department actively promotes research and innovation in emerging areas of Food Technology. Faculty members and students regularly participate in:</p> <ul style="list-style-type: none"> • Research Publications • Book and Book Chapter Publications • National & International Conferences • Technical Workshops and Seminars • Product Development Activities • Research Projects and Innovation Programs • Expert Lectures and Technical Sessions <p>The Centre encourages interdisciplinary research and innovative solutions related to food quality, food safety, nutrition, and sustainable food processing.</p>
Industry Exposure & Skill Development	<p>To bridge the gap between academics and industry, the department regularly organizes:</p> <ul style="list-style-type: none"> • Industrial Visits • Hands-on Training Programs • Bakery and Food Processing Training • FOSTAC Training Programs • New Product Development Competitions and Expo • Technical Poster Presentations • Internship Opportunities • Entrepreneurship and Skill Development Programs <p>These activities enhance students' industrial knowledge, technical skills, leadership qualities, and professional confidence.</p>

Student Achievements & Career Opportunities

Students of the department have successfully qualified national-level examinations and have built successful careers in:

- Food Processing Industries
- Quality Assurance & Food Safety
- Research & Development
- Regulatory Affairs
- Academia & Higher Education
- Entrepreneurship
- Government and Private Sectors

The department focuses on developing technically sound and professionally competent food technologists capable of addressing modern challenges in the food sector.

Industry Collaboration & Placement Support

The department has established strong industry linkages with reputed food industries and organizations such as:

- Nestlé
- Mother Dairy
- Britannia
- PepsiCo
- Tropilite
- Haldiram's
- NOVA
- Jasper
- Food Testing & Quality Assurance Laboratories

These collaborations provide opportunities for industrial training, internships, live projects, research exposure, and placements. The department has maintained an impressive placement record with students being placed in reputed food industries and research organizations.