

**Programme objectives:** The broader objectives of Master of Science (M.Sc.) in Food Technology are:

1. Generating a skilled manpower to cater to national and international requirements for food and nutritional requirements.
2. Imparting a practical knowledge in value addition, food safety, storage and quality control of foods to enable the students to establish an enterprise
3. To develop critical, analytical thinking and for problem solving in food industries and laboratories

**Programme outcome:** After completion of Master of Science (M.Sc.) in Food Technology, the passouts:

1. Should be in a position to establish industrial units in food processing sector independently at
2. Should serve as production managers, quality control officers, food analysts, food chemists in public/ private sectors at national and international level
3. Should be in a position to teach the subject of Food Technology at bachelors and master level
4. Should be able to handle and solve different problems faced by Food Industries
5. Should be in a position to formulate and executive research problems for Ph.D programme