



## Syllabus for Post Graduate Entrance Examination- 2024

### **MTech (Food Technology) in Food Process Engineering**

Heat and Mass Transfer, Engineering Properties, Post Harvest Unit Operations, Process Technology and Machinery, Dairy Engineering and Technology, Food Packaging Technology, Material Handling and Storage, Plant layout, Design, Instrumentation, and process control, Processing of Meat, Fish and Poultry Products, Food chemistry, microbiology, and Quality Standards

### **MTech (Food Technology) in Food Process Technology**

Introductory to Food Science and Technology, Fruits and Vegetable Processing, Processing of food grains, spices and plantation crops, Dairy Science and Technology, Technology of Meat, Fish and Poultry Products, Food Quality Management, Food Packaging and labeling, Food Product Development and Health Foods, Food Chemistry, Food Microbiology

### **MTech (Food Technology) in Food Safety and Quality Assurance**

Principles of Food Safety, Food Chemistry, Analytical Techniques for Food Quality, Food Microbiology, Food Laws and Regulations, Food Science and Technology, Preservation of fruits and vegetables, Processing of food grains, spices and plantation crops, Technology of Dairy/Meat / Fish / Poultry Products, Food Packaging and labeling

### **PhD (Food Technology) in Food Process Technology**

Food Chemistry and Nutrition, Food Product Development and Quality Evaluation, Fruits and Vegetable Processing, Processing of Milk, Meat, Poultry and Marine Products, Functional Foods and Nutraceuticals, Food Packaging, Food Biotechnology, Food Microbiology, Emerging Trends in Food Process Technology, Statistical methods for food science & technology.

### **PhD (Food Technology) in Food Process Engineering**

Heat and Mass Transfer, Engineering Properties, Post Harvest Unit Operations, Process Technology and Machinery, Dairy Engineering and Technology, Food Packaging Technology, Material Handling and Storage, Plant layout, Design, Instrumentation, and process control, Processing of Meat, Fish and Poultry Products, Food chemistry, microbiology, and Quality Standards, Operational research/modelling/research methodology/ intellectual property and its management/concepts in laboratory techniques/research ethics.