

Faculty of Food Technology

Opportunities are everywhere in the world



Now in Kochi

with a bunch of the most in-demand
food technology courses of the new era





Faculty of Food Technology

Welcome to the Faculty of Food Technology at WISESTEPS, envisions continual education and research in the field of Food Technology.

With modern advancements in the field of food technology, it is a reality that the sector is facing a shortage of professionals. This is the reason why the importance of food technology courses has increased. There are many opportunities for students who want to pursue a course in food technology. Graduates and post graduates of the course have opportunities all over the world in various domains like catering establishments, star hotels, hospitals, food manufacturing and processing companies.etc.

Realizing the need of the new age, our Faculty of Food Technology program offers a range of courses like Diploma in Food Processing Technology, PG Diploma in Food Safety and Quality Assurance and MSc in Food Technology to secure your future.

About The Programme

Food Technology has revolutionized the food habits of the people in our country by offering cooked and secured packaged foods in attractive forms. Consumption of processed foods is noticeable across almost all sections of the population. And so, the market for processed food is growing very fast.

Salient Features

Provides knowledge in food science and the principles underlying food processing, industrial management practices, preservation techniques, packaging methods, etc. A comprehensive basic management course on the quality of processed foods is provided to enthusiasts.

Diploma in Food Processing Technology

Eligibility - Plus Two

Duration - One Year



Food processing industry has very good job prospects in India and abroad. The curriculum covers skill components in different areas of food processing industry including baking industry, dairy industry, fruits and vegetables processing industry, meat, fish and poultry industry, alcoholic beverages and soft drink industry, spices and condiments industry, flavour industry, confectionery, quality control, Food packaging industry, food processing machinery designing and fabricating industry etc. and general component which include business management, marketing management, entrepreneurship development and project management

PG Diploma in Food Safety and Quality Assurance

Eligibility - Degree (Science Stream)

Duration - One Year

The Food Safety and Quality Assurance PG Diploma Program provides career-oriented training in technical expertise, theoretical knowledge, current manufacturing practices and management principles. Identifying critical points in food processing and handling required for safe food production. Identification of food safety hazards by using the scientific method. Acquaint with the implementation of measures to control these hazards where significant better use of resources. Controlling the quality of food is important to ensure that consumers consume safe food products and safeguard them from risks associated with contaminated foods. Quality Assurance (QA) is a set of activities used by food companies to ensure that the process by which products are developed and produced meets a set of standards and specifications.



M Sc in Food Technology

Eligibility - Degree (Science Stream)

Duration - Two Year

M Sc Food Technology is a two-year postgraduate degree that focuses on food production, preservation, processing, packaging, and distribution technologies. The programme produces professional with intellectual integrity, ethics of research, impact of research outcome on professional practices and responsibilities to contribute positively in the sustainable development of society.

Career Prospects

A Food Technologist can hold various positions of responsibility in public and private sectors such as Supervisors, Assistant Managers, Production Managers, Food Packaging Manager, R & D personnel, Food Scientist, Food Development Manager, etc. A Food Technologist is welcomed in the R&D departments in various food manufacturing companies to work as a sensory scientist to monitor organic properties like aroma, flavor, etc. Quality Assurance Manager, Production Manager, Laboratory Supervisor, Food Packaging Manager or as a technician in food processing and packaging industry or even as a research associate in premier institutes, universities and research and development units are some of the other job opportunities for a Food Technologist.

Placement Assistance & Corporate Relations

The institute collaborates with many organizations to provide placement assistance for its favored students. A strong placement cell consists of senior level human resource professionals and talent acquisition experts who are closely connected with the business and industry in the concerned sector. We are ever vigilant in promoting the employability of our students by maintaining good support and relationship with the HR cell and recruiting managers of leading Food manufacturing Companies, Food processing companies, Quality control organizations, Food research laboratories and packaging industries worldwide. Our placement cell's efforts include professional resume writing, interview skills, conducting mock interviews etc.

Faculty of Food Technology

Get ready for a smart move in your career.
Our food technology programs
will elevate you to a new role.



GO UP AND NEVER STOP

**WIS
STEPS**

Executive Education

Globalization of Education is the Goal

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