



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

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.

## 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.



## PG Diploma in Food Safety & Quality Assurance

Eligibility - Degree (Science Stream)  
Duration - One Year

The food industry finds itself responding to consumer demands for more refined, sophisticated, and convenient products with an increased responsibility for processors in terms of food safety and quality assurance standards. To help support the ever increasing demand to attract highly-skilled workers to the growing food and beverage processing industry, the Food Safety and Quality Assurance Management, WISESTEPS Executive Education PG Diploma program provides extensive, hands-on training for careers in food and beverage processing, safety and quality assurance. This full-time, on-line program is designed for students with previous degrees or diplomas in related sciences, engineering or food safety, and will add to previous education and skills that directly apply to the food processing environment.

Curriculum focuses on principles of food safety and quality assurance standards applicable to the food and beverage processing industries. Food Chemistry and Microbiology, Food Safety Management Systems, Sanitation along with an in-depth review of International Food Laws and Regulations are the core elements of this program. The program offers a unique blend of theoretical and practical knowledge including a co-op/project term to allow students to integrate in the Quality Assurance management team.

Students will have strong knowledge of food and beverage processing procedures, sanitation practices, HACCP principles, health and safety practices, food safety standards, as well as good communication, leadership and problem solving skills.



## M Sc in Food Technology

Eligibility - Degree (Science Stream)  
Duration - Two Year

Msc in Food Technology is a two-year postgraduate course designed for the fundamental understanding of the production of food, its packaging and its hygiene. The course also introduces understanding nutrition constituents in different types of food.

The programme helps students explore the genetic structure of plants and crops and to find out alternative sources of nutrition required for the human body. It is an advanced course that finds its application in the agriculture sector, food manufacturing industries and food packaging companies. The course helps students explore the latest technologies and science to improve the consumption, packaging, safety and hygiene of food items. Students with research skills and a desire to make a career in the field that involves the improvisation of food processing and production can opt for MSc Food Technology. Throughout the programme, students gain the knowledge associated with food science and technology. They get detailed knowledge about subjects, which they can apply at the professional level.

Food Technology post graduate degree 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.

After the successful completion of MSc Food Technology, candidates get employed in various prestigious positions like Food Technology Specialist, Food Packaging Manager, Brewer Manager, Food Production Manager, etc.

## PG Diploma in Food Safety & Quality Assurance

### Semester 1

Food Microbiology |  
Food Safety and Hygiene |  
Food Chemistry |  
Food borne infections and intoxication |

### Semester 2

Chemical residues in foods |  
Food Safety Standards, Laws, and Regulations |  
Waste Management in Food Industry |  
Food safety and quality management systems. |

## M.Sc Food Technology

### Semester 1

Food Biochemistry and Nutrition |  
Food Microbiology and Food Safety Standards |  
Fundamentals of Food Preservation and Processing |  
Food Packaging and Food Laws |  
Lab - 1 |  
Lab - 2 |

### Semester 2

Food Biotechnology & Food Waste Management |  
Nutraceutical and Health Food |  
Food Engineering |  
Research Methodology and Statistics |  
Lab - 3 |  
Lab - 4 |

### Semester 3

Cereal, Legume, and Oilseed Processing Technology |  
Dairy Technology |  
Meat, Poultry, Freshwater, and Marine FoodTech. |  
Beverage Technology |  
Lab - 5 |  
Lab - 6 |

### Semester 4

Bakery, Confectionery, and Convenience Food Tech. |  
Spice and Plantation Crop Technology |  
Pre- and Post-Harvest Tech. of Horticulture Produce |  
Food Additives, Adulteration and Toxicology |  
Lab - 7 |  
Internship |

Opportunities are everywhere in the world

# Faculty of Food Technology



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GO UP AND NEVER STOP  
**WIS  
STEPS**  
**Executive Education**  
Globalization of Education is the Goal