The program is designed to train future professionals in the field of food and bioprocess technology. Our course-work and research aim at expanding students understanding of food and biological materials, their processing, conversion and utilizations in sustainable, safer and healthy products.”

**About the program**

**FOOD PROCESSING ENGINEER**

Applies engineering principles to enhance the quality, safety and sustainable processing of foods, packaging, storage and quality assessment system.

**BIOPROCESS TECHNOLOGY**

Focuses on the developments in biotechnology and its applications in agro/food industries, functional food, biopolymers, valorization of industrial food waste, gastrointestinal targeted delivery of actives ingredients and encapsulation technologies.

**APPLY NOW**

for August Semester 2020
Academic & Research Activities

- Novel Food Process Technologies
- Functional Foods, Probiotics & Nutraceuticals
- Processing Effects on Functional Components of Foods
- Engineering Properties of Food Materials
- Valorization of Bioresources for High Value Products
- Applications of Biotechnology in Food, Feed and Pharmaceuticals
- Safety, Risk Assessment and Value Chain Analysis in Food and Natural Products
- Nanotechnology in Food and Pharmaceutical Applications
- Probiotics and other Bioresources in organic and Fermented food production
- Chemical Sensors and Biosensors for Food Safety Applications

Degree Offered

- Professional Master (MS) - 1 year
- Master degree-M. Sc/Eng (2 yr)
- Master degree-M. Phil (2 yr)
- Doctoral degree-Ph.D. (3.5 yr)