FAQs   Department of Food Technology

Q 1. What is B.Sc. (H) Food Technology course about ?

Ans :B.Sc. (H) in Food Technology is a full-time undergraduate program which is of 3-year duration. This program involves an advanced study of techniques and activities which are involved in Preserving, Processing, and Manufacturing of foodaccording to industry and government specifications and regulations. The Bachelor of Science Honours course in Food Technology is a very popular & demanding course and opens many job scopes after its completion.

Q 2. What are the career prospects after pursuing B.Sc. (H) Food Technology course ?

Ans: Food Technologycourse provides with the scientific and technical skills needed for a wide range of careers in the food industry, as well as in public health, nutrition and research. A professional in the field of food technology can find the employment in the field of food manufacturing unit, research and development labs, as a teacher in university, catering companies, food whole sellers, restaurant and the hospital.

Q 3. What minor degree can be done along with B.Sc.(H) Food technology major course ?

Ans : For minor degree courses, one has to do 28 credits in that subject along with major papers of Food technology. The minor areas could be Biochemistry, Microbiology, Bio-medical Science, Management etc.

Q 4.What are DSC courses/papers ?

Ans : Discipline Specific Core is a course of study, which should be pursued by a student as a mandatory requirement of his/her programme of study. DSCs shall be the core credit courses of that particular discipline which will be appropriately graded and arranged across the semesters of study, being undertaken by the student, with multiple exit options as per NEP 2020. The DSCs specified in the framework would be identified by the Department as core courses to be taught in a Programme.

Q 5.   What are DSE courses/papers ?

Ans : The Discipline Specific Electives (DSEs) shall be a pool of credit courses of particular discipline (single discipline programme of study) or those disciplines (multidisciplinary programme of study), as the case may be, which a student chooses to study from his/her particular discipline(s). There shall be a pool of DSEs from which a student may choose a course of study. The DSEs specifie in the framework would be identified by the Department as elective courses to be taught in Programme.

Q 6. What is a Generic elective (GE) paper?

Ans :Generic Electives shall be a pool of courses which is meant to provide multidisciplinary or interdisciplinary education to students. GEs shall consist of a pool of courses offered by various disciplines of study (excluding the GEs offered by the parent discipline), in groups of odd and even semesters, from which a student can choose. The GEs specified in the framework would be identified by the Department as GEs to be taught in a Programme.

Q 7.   What is AEC paper?

Ans :AEC courses are the courses based upon the content that leads to knowledge enhancement through various areas of study. They are Language and Literature and Environmental Science and Sustainable Development which will be mandatory for all disciplines.

Q 8.   What is SEC paper?

Ans : SEC are skill-based courses in all disciplines and are aimed at providing hands-on training, competencies, proficiency and skills to students. SEC courses may be chosen from a pool of courses designed to provide skill-based instruction. Food Technology discipline will provide skill-based courses, some of which are for food tech students, while the rest can be open to students of all other disciplines.

Q 9.   What are VAC courses?

Ans :VAC courses are common pool of courses offered by different disciplines and aimed towards personality building; embedding ethical, cultural and constitutional values; promoting critical thinking, Indian Knowledge Systems, scientific temperament, communication skills, creative writing, presentation skills, sports & physical education and team work which will help in all round development of students.