M.Voc Programme

in

Food Technology, Nutrition and Management

![Mugberia Gangadhar Mahavidyalaya logo]

Mugberia Gangadhar Mahavidyalaya
College with Potential for Excellence (recognized by UGC)
Star College (recognized by DBT)
**(Affiliated to Vidyasagar University)**
Bhupatinagar, Purba Medinipur, PIN-721425
http://mugberiagangadharmahavidyalaya.org

Prospect of this course

- India ranks 2nd in terms of total food production globally, next to China. India ranks 1st in the world in terms of production of milk, bananas, mangoes, guavas, papayas, ginger; ranks 2nd in the world in production of green peas, potatoes, tea, tomato, sesame and many other key commodities.

- The food processing sector ranks 1st in terms of employment & number of factories in operation and 3rd in terms of output. The industry has witnessed a growth of 7.1%, much higher than the growth in agriculture sector and at par with the manufacturing sector. Strategic geographic location and proximity to food-importing nations makes India favourable for the export of processed foods. India witnesses nearly 4.6-15.9% wastage in fruits and vegetables annually, due to lack of modern harvesting technologies and cold chain infrastructure.

- West Bengal is a predominantly agrarian state. It is one of the major producers of food in India having a strong agri-horticultural resource base for a flourishing food processing industry. This state possesses a lot of scope for export of processed food if producers can develop processing of varieties of food.

- Beside knowledge of food processing, the nutritional awareness of food during processing, storage, distribution and during consumption is needed. Further knowledge and skill to manage the food processing in industry and nutritional management is required to get success in this field. For the growth of food processing industry, large skilled manpower will be required during the next few years. Considering above points in mind, this M.Voc course in 'Food Technology, Nutrition and Management' is designed.
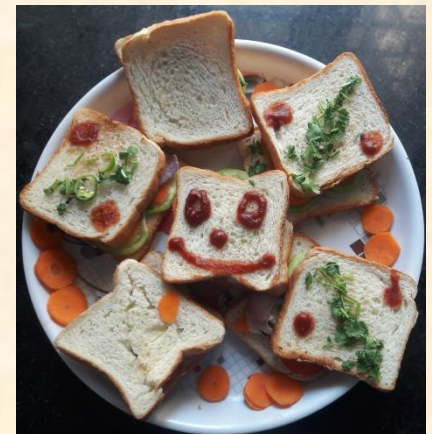
National Skills Qualifications Framework (NSQF)

- The curriculum which is based on NOSs and QPs would thus automatically comply with NSQF.
- The specific outcomes expected from implementation of NSQF are as follows:
  - Mobility between vocational and general education by alignment of degrees with NSQF.
  - Recognition of Prior Learning (RPL), allowing transition from non-formal to organized job market.
  - Standardized, consistent, nationally acceptable outcomes of training across the country through a national quality assurance framework.
  - Global mobility of skilled workforce from India, through international equivalence of NSQF.
  - Mapping of progression pathways within sectors and cross-sectorally.
  - Approval of NOS/QPs as national standards for skill training.

For further details see

UNIVERSITY GRANTS COMMISSION (UGC)

Guidelines for providing Skill Based Education under National Skills Qualifications Framework

https://www.ugc.ac.in/pdfnews/2237047_NSQF-Revised-Guidelines.pdf

Purpose of this course

- To make skilled manpower in the field of Food Technology and Nutrition
- To develop a sound relationship between the job seekers and the job market in the field of Food Technology and Nutrition
- To develop entrepreneurs in the field of Food Technology and Nutrition

Some important information about the course

- Course Duration: 2 years
- Intake Capacity: 40
- Fees: Rs. 8000/ Semester
- Last date for admission: 28th November, 2020
- Course is approved by UGC and will be initially funded by UGC
- The curriculum is aligned to Qualification Packs (QPs) / National Occupational Standards (NOSs) of job roles within the industry sector
- 'M.Voc (Food Technology, Nutrition and Management)' Degree Certificate will be awarded by Vidyasagar University
- Beside this, certificate for each QP will be provided by NSDC-National Skill Development Corporation (FICSI-Food Industry Capacity & Skill Initiative)
- Eligibility for admission: Graduation in Nutrition, Food Sci. & Nutrition, Food Tech., Food Processing, Dairy Tech., Home Sci., Food Engineering, Agriculture, Chemistry, Biotechnology, Biochemistry, Microbiology, and other relevant program with minimum 50% marks
- Process to Apply for admission : Through online http://www.mugberiagangadharmahavidyalaya.org

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- **Availability of separate boy's and girl's hostels**
- **Examination procedure: Skill component – semester/year wise conducted by NSDC along with semester wise by Vidyasagar University, General component - by Vidyasagar Univerisity**
- **More importance is given on practical class, Industry visit, Academic excursion, Industrial Training etc.**
- **Placements: Successful placements after the course completion through consultancy/campus interview/ sending force bio-data/ apply against announced vacancy post**

NB: Some information may be modified as per situation

Some of our industrial training provider

1. **Kaira District Cooperative Milk Producers Union Ltd (Amul)**
2. **Red Cow Dairy (P)Ltd, Dankuni**
3. **Bajarangbali Vanijya Pvt. Ltd.(SOBISCO), Sheoraphuly**
4. **India Dairy Products Ltd., Joyrambati**
5. **India Dairy Products Ltd., Dankuni**
6. **Tasty Cake, Contai**
7. **Calcutta Bakery, Ramnagar**
8. **Mahamaya Rice Mill, Itaberia**
9. **Bipin Bihari Rice Mill, Itaberia**
10. **Ma Namita Rice Mill, Ginandapur**
11. **Ma Lakshmi Mini Rice Mill, Kanaidighi**

Our Dedicated Faculties

Dr. Apurba Giri
Coordinator

Dr. Sandip Basu

Ms. Sucheta Sahoo

Ms. Monalisa Roy

NB: Two more teachers will be recruited for this course

Innovative teaching learning methods will be followed for effective curricular delivery --

1. Follow of academic calendar prepared by the University & College
2. Weekly academic staffs meeting
3. Fortnightly teachers-students academic meeting
4. Providing study materials
5. Departmental and central library facilities
6. ICT based teaching & learning process (smart board, visualizer, PowerPoint lecture, online course)
7. Surprise test, class test and internal assessment

8. Providing question bank
9. Students' class presentation with PowerPoint
10. Marks awarded for class attendance
11. Group discussion of students
12. Publication of Wall Magazine
13. Mentoring System

Principal is discussing about the prospect of the course to the students

Weekly staff meeting for academic development

ICT based class teaching

Student's presentation

During class interval, students' group study

Solving problem of the students in the class

Interaction between jr. and sr. students

Principal-teacher-student meeting for academic development

Students' industrial training

Instruments/ Equipment Available in the Dept.

1. UV-VIS Spectrophotometer
2. Colorimeter
3. pH meter
4. B.O.D. incubator
5. Bacteriological incubator
6. Hot Air Oven
7. Vacuum pump
8. Micro wave oven
9. Water bath
10. Reflux condenser
11. Centrifuge
12. Vortex mixture
13. Weighing balance
14. Magnetic stirrer with hot plate
15. Micropipette
16. Desiccators
17. Hand blender
18. Icebox
19. Mixi Grinder
20. Pressure cooker
21. Refrigerator
22. MLX-B Plus microscope
23. Microscope Olimpus-HB
24. Autometic blood pressure measuring machine
25. Sphygmonanometer
26. Stethoscope
27. Human weight machine
28. Blood sugar measurement machine
29. Haemoglobinometer
30. Anthropometric rod
31. Skin fold caliper
32. Measuring tape
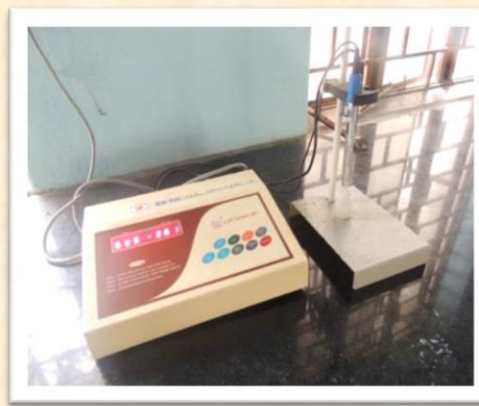
Job opportunities

Job opportunity in

1.	Food Industry
2.	Food Laboratory
3.	Research Institute
4.	Academic – School, College, University
5.	Government – Food inspector, Food safety officer etc.
6.	Others

Some Reputed Food Industries in India:

Nestle, Britannia, CocaCola, Pepsi, ITC, ParleAgro, MTR, Amul, Heritage, Kissan, Ruchi, Motherdairy, Ramdev, MCCAN, Adani, Pzzahut, Dominos Pizza Hut etc.

Some Food Industries in West Bengal

Britannia Industries Ltd., Kolkata; Keventer Agro Limited, Kolkata; Raja Biscuit Industries Private Ltd., Kolkata; Saj Food Product, Kolkata; Satyendra Food Products Pvt. Ltd., Kolkata; Rochak Agro Food Products Pvt Ltd, Kolkata; Soma Food Products, Baranagar; Yours Food Pvt. Ltd, Kolkata; Legend Food Industries, Kolkata; Modern Food Industries India Ltd., Kolkata; Kolis Foods Private Limited, Kolkata; Bhagwati Foods Pvt. Ltd., Kolkata; Creambell - Devyani Food Industries Ltd, Kolkata; Dollon's Food Products (P) Ltd, Kolkata; Sunrise Foods Pvt. Ltd, Sandhipur; Kit Kat Fast Food Industries, Kolkata; Country Food Processing Industries, Panchla; Aakash Food Products Pvt.Ltd., Kolkata, Elmac Foods, Kolkata

Some Food labs in West Bengal

Central Food Laboratory, Kolkata; EFRAC, Kolkata; Regional Centre For Food Testing Laboratory, Kolkata

MoU of 'Mugberia G. Mahavidyalaya' with 'FICSI-Food Industry Capacity & Skill Initiative' for examination, training, and placement

Food Industry Capacity and Skill Initiative

Ongoing M.Voc Program on similar courses throughout India

Sl	Name of the organization	Course name	Sl	Name of the organization	Course name
1.	Banaras Hindu University, Varanasi	Food Processing & Management	14	Amar Shaheed B.A.S.J.S. Memorial College, Punjab	Food Processing
2.	Dayalbagh Educational Institute, Agra	1. Dairy Technology, 2. Food Processing and Preservation	15	Guru Nanak College, Punjab	Food Processing Technology
3.	JSS College of Arts, Commerce and Science , Mysore	Food Processing and Engineering	16	Hindu College, Andhra Pradesh	Food Processing and Nutraceuticals
4.	Jiwaji University , Gwalior	Food Processing/Food Sci & Tech	17	Kohinoor Arts, Commerce & Science College, Maharashtra	Food Processing Technology
5.	P. Institute of Management and Sciences, Bangalore	Food Processing and Nutraceuticals	18	Om Sterling Global University, Haryana	Food Processing
6.	Kanya Mahavidyalaya, Gowhati	Food Science & Nutrition	19	Rabindranath Tagore University MP	Food Processing
7.	Shri Deep Chandra Choudhary Mahavidyalaya, UP	Food Processing	20	S. Kula Women's College , Manipur	Food Processing
8.	Sri Padmavati Mahila, Tirupati	Nutrition and Health Care Sci.	21	S.G. T.B. Khalsa College, Punjab	Food Pro. & Tech.
9.	Pub Kamrup College, Assam	1. Food Pro. & Quality Manag., 2. Food Pro. & Nutra.	22	St. Dominic's College, Kerala	Agro Food Processing
10.	M.G. Chitrakoot Gramodaya Vishwavidyalay, MP	Food Processing & Technology	23	St. Teresa's College, Kerala	Food Processing
11	Jeevan Vikas Mahavidyalaya, Nagpur	Food Processing & Engineering	24	T.C. College of Arts, Science and Commerce , Maharashtra	Food Processing Technology
12	T.C. College of Arts, Science and Commerce, Pune	Food Processing Technology	25	The American College, Tamail Nadu	Food Processing and Preservation
13	S. Kula Women's College, Manipur	Food Processing & Engineering	26	Waghire College of Arts, Commerce and Science, Maharashtra	Food Technology and Retail Management

Advantages of study M.Voc in Food Technology, Nutrition and Management

1. Master degree. So application for any job which is related to Master degree, can be done.
2. Lesser course fees
3. No need of entrance examination for admission
4. Availability of sound infrastructure (Teachers, Smart class room, Laboratory, Library, Computer lab connected with high speed internet etc.)
5. Practical oriented study
6. More advanced learning and development as compare to General study, to face the challenging environment
7. Opportunities of future study after M.Voc →Ph.D
8. Job opportunity too high
9. Opportunity of enterprenuership in the relevant field

Skill India
कौशल भारत - कुशल भारत

Play ground

Some of Our Departmental Activities

Computer lab

Practical Class

Offline exam

Online exam

Viva by external examiner

Discussion on academic development with the external examiner

Typing class

Publication of wall magazine

Guardian-teacher meeting in the department

Camp on Food Safety

Seminar room

Visit of departmental lab by resource persons

Meditation class

Some of Our Departmental Activities…..

Visit to a rice mill

Visit to Red Cow Dairy

Visit to SOBISCO
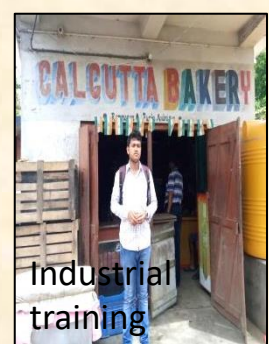
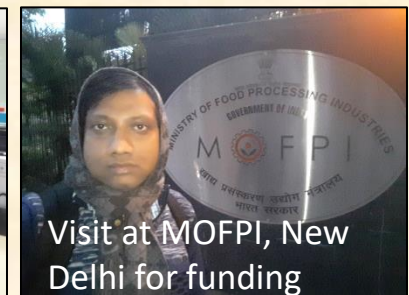Industrial training

Collaboration with industry

Discussion with industry partner on academic development

Training of Faculty at NIEPA, New Delhi

Visit at Food Industry Capacity & Skill Initiative office, New Delhi

Visit at MOFPI, New Delhi for funding

Celebration of Teachers' day

Winter picnic

Departmental fruit tree plantation programme

For detail information contact with

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Please share this information in your contacts list to help the students