



**Department of Food Technology**  
Bhaskaracharya College of Applied Sciences  
(University of Delhi)  
Sec -2, Phase - 1, Dwarka, New Delhi -110075

## About the Department

**The Department of Food Technology conducts B.Sc. (Hons.) Food Technology degree. Food Technology** deals with processing and preservation of food. **It** imparts in-depth knowledge of science and **technology** and various skills involved in processing and preservation of **foods**. The importance of food and process engineering lies in the fact that it has the capability to provide food to our population through scientific conservations, eliminating available losses and making available more balanced and nutritious food. Food processing has been identified as the sunrise industry due to its enormous impact and significance in the Indian development sector. Recognizing the potential in this sector, the course has been designed so that students acquire an integrated understanding of the Food Technology. The course provides students with an intellectually stimulating education in Technology of Fruits, Vegetables and Plantation Crops, Food and Nutrition, Dairy and Sea Foods, Food Chemistry, Food Microbiology, Food Engineering, Food Packaging, Food Safety and Food Quality Testing and Evaluation. The course offers educational tours, seminars and industrial training. Students are also encouraged to undertake summer projects in Research Laboratories and Industries.

The laboratories of the Food Technology Department are well equipped with various latest and sophisticated instruments including Automatic Nitrogen Analyzer, Brookfield's Viscometer, UV-Vis Spectrophotometer, Lovibond Tintometer, Rotary Vacuum Evaporator, Laminar Air Flow, Fume Hood Chamber, Binocular Microscopes, UV-Vis Spectrophotometer, Autoclave, Laminar flow, Electronic Balances, Autoclave, Tensile Tester, Leakage Tester, Moisture Meter, Environment Chamber, Incubators and Drying Oven. Besides this Department has a pilot plant which aims at providing practical experience

to the students. It is well equipped with a Canning Unit, Bakery Unit, Modified Atmosphere Packaging, Milk Processing Plant, Form Fill and Seal, Sieve Shaker, Deep Freezer with Sensor etc. The Department also has research laboratory which includes high end equipments like Gas Chromatography, Texture Analyzer, Water Activity Meter etc. The training on these equipments facilitates the students to achieve both conceptual knowledge as well as practical skills. Various in-house projects are being carried out which help students to understand how products can be taken from laboratory to the market. Students undertake these projects with full enthusiasm and work under the supervision of experienced faculty members.



**Automatic Milk Processing Plant in the Pilot Plant of the Department**



**Food Science Lab of Department of Food Technology**

### Admission Eligibility Criteria

- ❖ 50% or more marks in English
- ❖ An aggregate of 60% or more in Physics, Chemistry and Biology/ Biochemistry/Biotechnology/ Mathematics.
- ❖ An advantage of 2% in aggregate for applicants passing with Physics, Chemistry, Mathematics and Biology /Biochemistry/ Biotechnology.

## Department of Food Technology, BCAS, Dwarka

Faculty Details			
S.No	Name of Faculty	Qualifications	Specialization
1)	Dr. Rizwana	Ph.D.	Food Safety, Food Processing & Technology of Animal Foods Technology of Animal Foods
2)	Dr. Vandita Gupta	Ph.D.	Food Science & Nutrition
3)	Dr. Shalini Sehgal	Ph.D.	Food Microbiology & Food Safety
4)	Dr. Eram Shahid Rao (Teacher-in-charge)	Ph.D.	Food Science & Nutrition, Food Quality Management & Sensory Science
5)	Dr. Meenakshi Garg	Ph.D.	Food Processing & Packaging
Semester-wise distribution of Courses under CBCS (Revised)			
SEMESTER I		SEMESTER II	
<b>C1</b>	Fundamentals of Food Technology	<b>C3</b>	Technology of Food Preservation
<b>C2</b>	Principles of Food Science	<b>C4</b>	Food Processing Technology
<b>AECC1</b>	English/MIL Communication or EVS	<b>AECC2</b>	EVS or English/MIL Communication
<b>GE1</b>	Generic Elective	<b>GE2</b>	Generic Elective
SEMESTER III		SEMESTER IV	
<b>C5</b>	Food and Nutrition	<b>C8</b>	Technology of Cereals, Pulses and Oil seeds
<b>C6</b>	Technology of Fruits, Vegetables and plantation Crop	<b>C9</b>	Food Microbiology
<b>C7</b>	Technology of Dairy and Sea Food	<b>C10</b>	Technology of Meat, Poultry and Egg
<b>SEC1</b>	Skill-Enhancement Elective Course	<b>SEC2</b>	Skill-Enhancement Elective Course
<b>GE3</b>	Generic Elective	<b>GE4</b>	Generic Elective
SEMESTER V		SEMESTER VI	
<b>C11</b>	Food Engineering	<b>C13</b>	Food Chemistry-II
<b>C12</b>	Food Chemistry-I	<b>C14</b>	Food Quality and Sensory Evaluation
<b>DSE1</b>	Discipline Specific Elective	<b>DSE3</b>	Discipline Specific Elective
<b>DSE2</b>	Discipline Specific Elective	<b>DSE4</b>	Discipline Specific Elective

Information about Department of Food Technology (FT) BCAS, Dwarka, New Delhi 75. Any information given here is subjected to change as per the guidelines of DU as and when received

## Department of Food Technology, BCAS, Dwarka

<b>Abbreviations used for Course</b>					
<b>C</b>	Core Course				
<b>AECC</b>	Ability Enhancement compulsory Course				
<b>GE</b>	Generic Elective course				
<b>SEC</b>	Skill Enhancement Elective Course				
<b>DSE</b>	Discipline Specific Elective course				
<b>SEC:</b> Skill-Enhancement Elective Courses <i>(any one paper per semester in semesters 3rd and 4th)</i>			<b>SEC FT 01:</b> Entrepreneurship Development 4 <b>SEC FT 02 :</b> Food Product Development <b>SEC FT 03 :</b> Food Fermentation Technology <b>SEC FT 04 :</b> Confectionary Technology <b>SEC FT 05 :</b> Project and Technical Report		
<b>DSE:</b> Discipline Specific Elective <i>(any two paper per semester in semesters 5th and 6th)</i>			<b>DSE FT 01 :</b> Food Safety <b>DSE FT 02 :</b> Food Quality Management <b>DSE FT 03 :</b> Bakery Technology <b>DSE FT 04 :</b> Food Packaging <b>DSE FT 05 :</b> Nutraceutical and Functional foods <b>DSE FT 06:</b> Food Plant Sanitation		
<b>GE :</b> Generic Electives <i>(any one paper per semester in semesters 1st to 4th.</i>			<b>GE FT 01:</b> Food Processing and Preservation  <b>GE FT 02 :</b> Chemistry of Food <b>GE FT 03 :</b> Sensory Evaluation of Food <b>GE FT 04 :</b> Food Microbiology and Food Safety <b>GE FT 05:</b> Food Engineering and Packaging <b>GE FT 06:</b> Technology of Plant and Animal Foods		
<b>Category wise seat distribution</b>					
Total Seats	UR	SC	ST	OBC	EWS
59	24	9	4	16	6