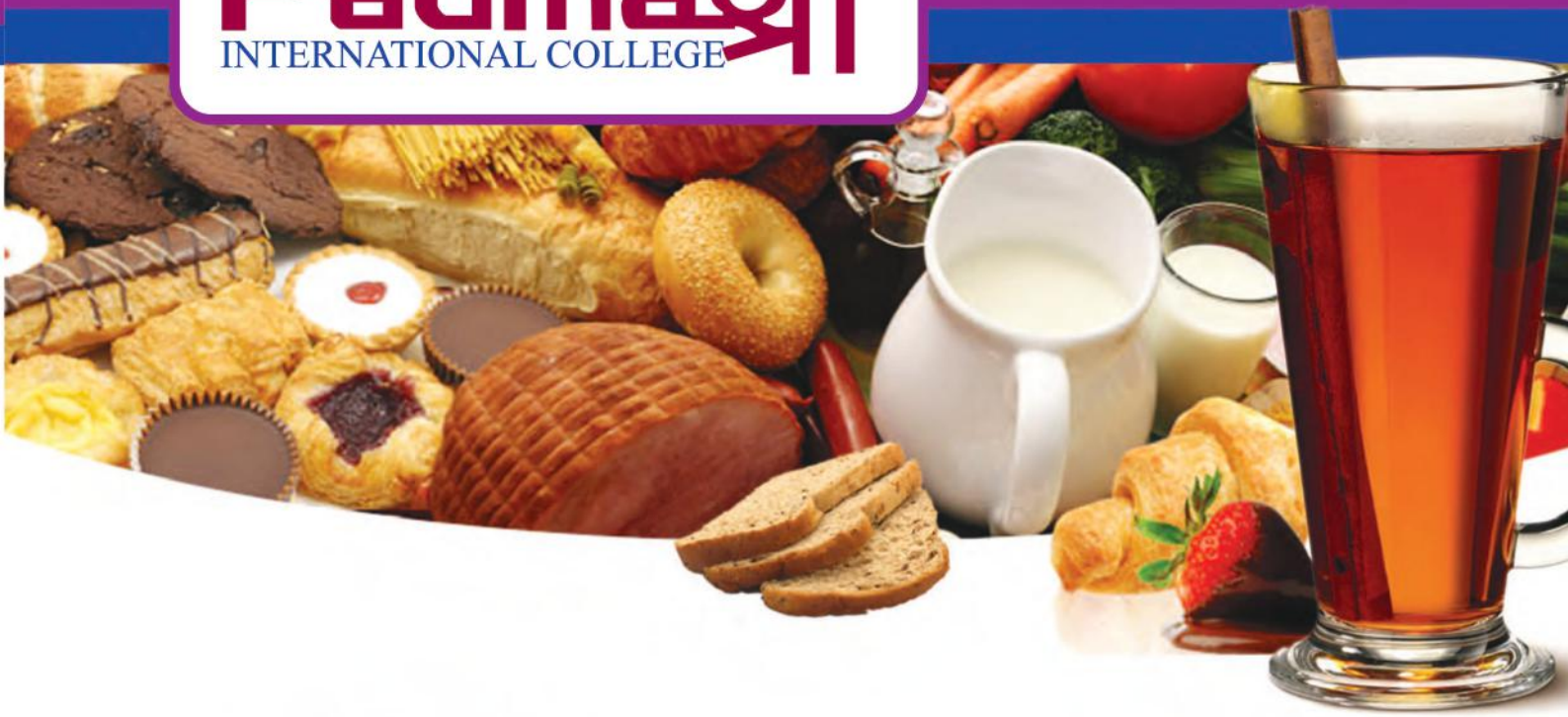


Padmaश्री

INTERNATIONAL COLLEGE



B.Tech (Food)

Bachelors in Food Technology

TU Affiliated 4-year Program

**SPEED UP
GET TO THE TOP**

Padmashree offers a Bachelor's Degree in Food Technology (B .Tech.), a four-year program affiliated to Tribhuvan University, the most renowned University of Nepal. Padmashree has been set up with the vision of bringing in the global standards of Food Science College to Nepal and producing scientific human resources of high caliber. The college is the creation of dynamic professionals, guided by professionally-trained and experienced faculties. B.Tech. (Food) program, launched in 2007, is running successfully with a huge support from students and guardians.

Food science is the end-to-end study of food, including raw materials selection and harvesting, composition and development, production, quality control, preservation and safety, packaging and storage to end-user preparation, consumption and sensory analysis. Food Technology is the application of food science to the selection, preservation, processing, packaging, distribution, and use

of safe, nutritious, and wholesome food. Food Technology courses attract a large number of students because of its novelty as an educational course and the growing demand for food technologists in today's health-conscious world.

Padmashree is dedicated and committed to excel in Research & Innovation, Knowledge Dissemination, Technology Transfer and Human Resource Development in the areas of Food Science and Technology through quality attributes, to be practised and implemented at all levels.



Scope of Food Technology

The production and distribution of food is the largest and most important economic activity in the world. The health and welfare of people everywhere depend on good agricultural yields and on the reliable storage, successful processing and safe handling of all types of food. Food professionals work in many occupations including industry (manufacturing, retailing and food service), universities and schools, government, research and development, quality assurance and food law enforcement - but whatever their occupation, they are overridingly responsible for the safety of the consumer. All these activities, and many others, create a demand for well-qualified and experienced specialists who can play their part in the complex and increasingly sophisticated food supply system.

A food technologist can get the job of a Quality Assurance Manager, Production Manager, and Research Associate in premier institutes, universities and R&D units of different government and non-governmental organizations. A post-graduate candidate in food technology can work as a lecturer or an advisor in government colleges, inspection boards or quality control departments. Multinational Companies (FMCG) recruit food technologists periodically for bringing about an improvement in their products. You can also join various I/NGOs working in the field of post-

harvest developments, food security and nutrition. Both the private and the public sectors provide lucrative job opportunities to food technologists. You can also pursue your research work as a scientist abroad to formulate new product range and enhance the existing portfolio of products in various food research institutes. You can work as a sensory scientist to monitor organic properties like aroma, flavor and more. Even companies abroad recruit food technologists to ensure and monitor the quality and hygiene of food products in their contamination and adulteration prevention units. Besides, food technologists are enjoying a number of scholarships such as Fulbright, Erasmus Mundus, NFP, ADB, MEXT, etc. every year to complete their post-graduates and doctorates in renowned Universities abroad.

Life Skills Programs

Padmashree offers the following life skills programs to enrich academically sound students to excel in the increasingly competitive world:

- Negotiation Skills
- Emotional Intelligence
- Art of Forgiving
- Art of Living
- Appreciative Enquiry
- Communication Skills
- Interview Preparation
- Personality Development

Courseware (Duration: 4 years)



B. Tech (Food) is based on the annual examination system and is a four-year course with a total of 2000 marks. Each subject (except Dissertation work) is allotted 25% marks to the practical work carried out in laboratories & pilot plants.

First Year

Physics

Chemistry

Mathematics and Statistics

Instrumental Techniques of Analysis

Basic and Food Microbiology

Basic Principles of Engineering

Second Year

Food Chemistry

Principles of Food Processing

Food Engineering

Biochemistry and Human Nutrition

TFP- I (Cereals, Legumes, Oilseed & Protein Technology)

Third Year

TFP- II (Fruits & Vegetables, Tea Coffee & Spices and Confectionary)

TFP- III (Meat, Fish & Poultry Technology)

Biochemical Engineering of Analysis

Industrial Microbiology

Food Quality Control and Analysis

Fourth Year

Storage and Packaging Technology

Operation Research & Food Plant Management

Dairy Technology

Dissertation

In-plant Training and Class Seminar

Key Information:

Eligibility : 10+2 in Science or equivalent with minimum of 50% in average

Shift : Morning

Practical Training and Partnerships:

Padmashree has partnership agreements with different organization to offer selected programs, training and practical classes. Based on the public-private and private-private partnership approach, Padmashree has been strengthening collaboration with the national and international governmental and private institutions. Padmashree plans to work with the following institutions to facilities teaching, research, training and information/ publication sharing:



Department of Food Technology & Quality Control (DFTQC)



Nepal Agriculture Research Council (NARC)



Nepal Food Corporation (NFC)



Dairy Development Corporation (DDC)

Learning Systems

Internship & Placements

Padmashree has good rapport and contacts with private, government, semi-government and non-government sectors in Nepal and also in India and abroad. Our students will have internship privilege at leading organizations to enhance and apply their academic knowledge in real job situations and make them more practical oriented settings.

Furthermore, Padmashree has set up an individual placement cell that help our students to secure their desired jobs in natioal and international markets.

Campus Interview

Padmashree has made a provision of campus interview in which the corporate sectors are invited to interview our students as their future employees, so our students get instant job offers upon their graduation.

Learning with Actions

Your learning at Padmashree will be full of actions throughout the course period. Beyond the regular course works, you will be actively engaged in relevant field trips and industrial visits. Studying and analyzing real life-cases; participating in group discussion, interaction programs, seminars and workshops; and organizing such events by yourself will be your regular activities. To develop your overall personality, you will actively participate in orientation programs, sport events, cultural programs and other such functions.

Guidance and Counseling

Padmashree has set up a Guidance and Counseling Center to take the students right from admission to placement or further study in Nepal and abroad. Students will be supported in the following areas by qualified counselors at all times.

- Pre- admission Counseling
- Academic Performance Counseling
- Behavioral Counseling
- Career Counseling
- Placement Counseling
- Entrepreneurship & Business Development Support
- Further Study Counseling (Nepal and abroad)

College Activities



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INTERNATIONAL COLLEGE

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