

B.Voc. Food Processing

Dual certification from the University and from FICSI

About the course

The program is supported by 13 laboratories and pilot plants equipped with state of the art analytical instruments and processing equipment such as twin screw extruder, wiped film evaporator, tea processing plant, high pressure homogenisers, blenders (ribbon, double ribbon, paddle, planetary etc), mixers, dryers (tray, fluid bed, spary), texture analysers, colorimeters, GC-MS, HPLC, LCMS, Rancimat, Kjeldahl analyser, HPTLC and many more. All this is supported by a 2000 sq. ft research kitchen for rapid prototyping exercises. Another unique aspect of the program is that it includes Ayurveda Food Processing & Culinary Sciences as an elective.

What you'll learn

This program, developed in collaboration with Food Industry Capacity and Skill Initiative (FICSI), the Sector Skill Council in Food Processing, covers theory, laboratory & industrial training across different traditional & disruptive food processes relevant to a wide range of food industries. It covers basic concepts and principles in food Science, food technology, food engineering including post-harvest processing, manufacturing, preservation, packaging, hygiene, safety procedures and quality assurance.



Eligibility: 12th/ PU Any discipline

Fees Details:

Annual Fee: Rs 84,000

Payment schedule*

Semester 1: Rs 42000

Semester 2: Rs 42000

**To be paid at the beginning of each semester.*

Call: 080 28568365/ 7019032418 | **Email:** admissions.vep@tdu.edu.in

Visit: Vocational Education Cell

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