



PLACEMENT BROCHURE

CENTRE OF FOOD ENGINEERING AND
TECHNOLOGY
(DEPARTMENT OF CHEMICAL ENGINEERING)

BIRLA INSTITUTE OF TECHNOLOGY

2024-2025





ABOUT THE DEPARTMENT

Established in 1994 as Polymer Engineering, it was renamed as Chemical Engineering in 2011. The Department currently offers undergraduate programs along with post graduate programs. The Department has well qualified faculties provides high standard of education and research in the diversified fields of Food Engineering and Technology .

PROGRAMS OFFERED

UG PROGRAMMES

**B.Tech. in Food
Engineering and
Technology**

PG PROGRAMMES

**Integrated
Master's of Science in
Food Technology**

DOCTRAL PROGRAMMES

PhD

COURSES OFFERED

B.TECH

- FOOD PROCESS ENGINEERING
- PROCESS CONTROL & INSTRUMENTATION
- FOOD QUALITY CONTROL, LAWS, STANDARDS & REGULATIONS
- CEREAL TECHNOLOGY
- DAIRY TECHNOLOGY
- FOOD MICROBIOLOGY
- FOOD CHEMISTRY
- PROGRAMMING LANGUAGE
- DATABASE MANAGEMENT SYSTEM
- HEAT TRANSFER
- MASS TRANSFER
- FLUID MECHANICS
- CHEMICAL PROCESS CALCULATION
- PRINCIPLE OF FOOD PROCESSING & PRESERVATION
- TECHNOLOGY OF FRUITS & VEGETABLES

IMSC.

- ADVANCED FOOD CHEMISTRY
- ADVANCED FOOD MICROBIOLOGY
- ADVANCED FOOD Engineering
- THERMODYNAMICS & REFRIGERATION
- FOOD ADDITIVES & INGREDIENTS
- FOOD PRESERVATION & PROCESSING
- FOOD ANALYSIS
- FOOD LAWS & QUALITY CONTROL
- DAIRY TECHNOLOGY
- CEREAL TECHNOLOGY
- NEW FOOD PRODUCT DEVELOPMENT
- FOOD PACKING TECHNOLOGY
- CONSUMER SCIENCE
- FOOD BUSINESS MANAGEMENT
- HEAT & MASS TRANSFER
- FLUID MECHANICS
- STATISTICAL QUALITY CONTROL

RESEARCH AREAS

- **Characterization, functional properties and applications of hydrocolloid materials in food products.**
- **Innovations for foods and food constituents and nutrition interaction.**
- **Engineering properties of foods, food physics and physical chemistry.**
- **Process-structure-function relationships at macro, micro or nanoscale Tailor made foods.**
- **Economics of Food Engineering, including the economics of alternative processes.**
- **Design and operation of food processes, plant, and equipment.**
- **Resource efficient, gentle, scalable and consumer preference/ acceptance/needs guided processes.**
- **Emerging Food Processing Technologies.**
- **Processing, measurement, control, packaging, storage and distribution.**
- **Engineering aspects of the design and production of novel foods and food service.**





LABORATORIES & FACILITIES

- **FOOD CHEMICAL LAB**
- **FOOD MICROBIOLOGY LAB**
- **FRUITS AND VEGETABLE PROCESSING LAB**
- **FOOD ENGINEERING & ANALYSIS LAB**
- **DAIRY TECHNOLOGY LAB**
- **FERMENTED FOOD PRODUCT LAB**
- **PRODUCT DEVELOPMENT LAB**

ANALYTICAL INSTRUMENTS

- **HPLC**
- **TEXTURE ANALYSER**
- **MICROPLATE SPECTROPHOTOMETER**
- **RANCIMAT**
- **DISSOLUTION SET UP**
- **AUTOMATIC TITRATOR**
- **MICROSCOPE**
- **LAMINAR AIRFLOW**
- **INCUBATOR SHAKER**
- **ENVIRONMENTAL CHAMBER**
- **SIEVE SHAKER**

PROCESSING MACHINERY

- **SPRAY DRYER**
- **COLLOID MILL**
- **PULPER**
- **JUICE EXTRACTOR**
- **FRUIT MILL**
- **HYDRAULIC JUICE PRESS**
- **MIXING TANK**
- **VACUUM BOTTLE FILLING MACHINE**
- **CROWN CAP SEALING MACHINE**
- **BOTTLE WASHING MACHINE**
- **LUG CAP SEALING MACHINE**
- **VACUUM EVAPORATOR**
- **EXHAUST BOX CAN**
- **BODY REFORMER**
- **PICKLE STRIP CUTTER**

ACHIVEMENTS

01

Process technology and process machinery for simultaneous micronutrient fortification and phytic acid reduction in pulses

02

Process technology and process machinery for rapid drying and functional-alteration of agricultural and pharmaceutical-ingredients

03

Process-technology and process-machinery whole-rice- grain fortification

OUR RECRUITERS



Let's Get In Touch

CONTACT US



+91651-2275566



placement@bitmesra.ac.in



www.bitmesra.ac.in



Ranchi, Jharkhand, 835215

