



BIRLA INSTITUTE OF TECHNOLOGY, MESRA

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**PLACEMENT
BROCHURE
2021 - 22**

Department of
FOOD TECHNOLOGY



Programmes Offered :

Undergraduate Programmes

- B.Tech. in Chemical Engineering
- B.Tech. in Chemical Engineering - Plastic and Polymer

Post-Graduate Programmes

Integrated M.Sc. in Food Technology

Doctoral Programmes

- Ph.D.

Department of Chemical Engineering provides high standard education and distance fields of Chemical Engineering and Technology. The department provides to undergraduate 4-year programs and post-Graduate programs as well as Doctoral programs. The department also offers a 5-year Integrated M.Sc. food technology program.

Integrated M.Sc. Food Technology is a 5 year, 10 semesters programs with an exit option in 3rd year with a B.Sc. degree. The department has received support from Ministry of Food Processing Industries, Government of India and department of Industries, Government of Jharkhand, to augment infrastructure for the post graduate. BIT has established infrastructure and expertise in the area of Food Processing, since the starting of Centre for Food Processing & Technology & Quality Control. The students of IMSc are trained in all the areas of Food Technology-Food Chemistry & Quality Control, Food Microbiology, Fruits & Vegetable Processing, Food Engineering, Cereal Technology, Dairy Technology, to groom them for career in Industry or Research.

MASTERS

- Advanced Food Microbiology
- Advanced Food Chemistry
- Advanced Food Engineering
- Advanced Food Processing
- Cereal Pulses and Oilseeds Technology
- Novel Food Processing and Packaging
- Food Laws Standard and Regulation
- Food Plant and Equipment Design
- Food Shortage and Transportation
- Food Business Management
- Automation in Food Processing Industry
- Food Product Development and Sensory Evaluation
- Animal Product Technology

LABORATORIES

- 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

BACHELORS

- Food Chemistry and Composition
- Food Microbiology
- Biological Science
- Fluid Flow and Mechanical Operations
- Heat and Mass Transfer
- Thermodynamics and Refrigeration
- Food Processing and Preservation
- Fruits and Vegetable Processing
- Food Packaging Technology
- Agricultural Practices
- Cereal Technology
- Fermented Food Products
- Dairy Technology
- Agriculture and Rural Economics
- Food Additives and Ingredients
- Food Industry Waste Management

Apart from extraordinary academic guidance and support, the department provides extensive research opportunities as well. Labs are equipped with auto estimators for complete approximate estimation of food components. The state of art laboratory includes Chemical and Polymer Engineering labs. The Analytical and Microbiological equipment used in Food Technology are as such-

ANALYTICAL

- Polarimeter
- Lyophilizer
- UV-VIS Spectrophotometer
- HPLC, TLC, GC, AAS
- Digital Photo Fluorometer
- Spectral Analyzer, Texture Analyzer
- BOD Incubators, CO₂ Incubators
- Kjeldahl, Soxhlet Extraction
- Raw Fibre Extraction System
- Dietary Fibre Extraction System

MICROBIOLOGICAL

- Rapid Microbiology Detection System
- Laminar Air Flow
- Microscopes (Simple and Compound)
- Microbiological Incubator

OTHER FACILITIES

- Hunter Lab/Color Lab
- SEM
- ICP-OES

A separate pilot plant for food processing is also available along with all the other facilities.

The plant includes:

- 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
- Twin Screw Extruder
- Hand Can Flanger
- Double Can Seamer
- Rotary Drawing System
- Huller Mill



The students have in them a varied sense of understanding in the current methods and operating procedures by the help of subsequent internships during summer and winter breaks. In order to facilitate the students with new advancements the department also ensures industrial visits over the period of semester so that students are convinced by practical means of theoretical sorts. These are some of the places wherein our students have worked as interns:

Industries:

- Patanjali Food & Herbal Park
- SMV Beverages
- Ranchi Diary (Sudha)
- Metro Cash & Carry
- Patna Diary
- Switz Food Pvt. Ltd.
- Nestle
- Byju's
- ITC Limited
- Rollic
- Britannia India
- Mother Diary Fruits & Vegetables Pvt. Ltd.
- Food Safety and Standards Authority of India





Thank You

for your Time & Attention !

Contact Us :

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