

B.Voc Programme

in

Food Processing



Mugberia Gangadhar Mahavidyalaya

College with Potential for Excellence (recognized by UGC)

Star College (recognized by DBT)

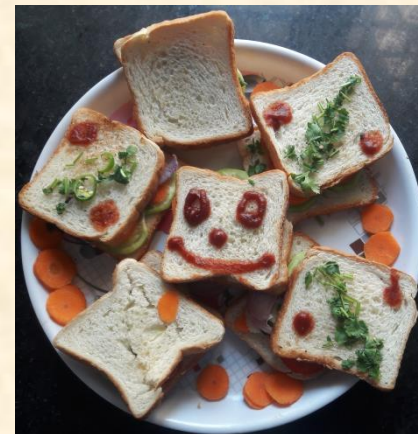
(Affiliated to Vidyasagar University)

Bhupatinagar, Purba Medinipur, PIN-721425

<http://mugberiangangadharmahavidyalaya.org>

Prospect of Food Processing

❖ Food processing industry in India is a potential source for driving rural economy as it brings cooperation between industry and agriculture. A developed food processing industry is expected to increase rural incomes, reduce wastages, ensure value addition, promote crop diversification, generate employment opportunities as well as export earnings. Major areas holding scope for value added processing are in the canning, packaging, dairy and food processing, frozen food, and thermo-processing industries.



❖ India is the 2nd largest producer of food products in the world. Despite of huge production every year processing is only around 2.2% in each of fruits and vegetables, 35% in milk, 21% in meat, 6% in poultry produce and 26% in marine products. In India the food processing sector grew at a rate of above 13% in last few years. The food and agro processing industry employed over 16% of the total work force in the organized manufacturing sector where as it is 32% of the total work force in the unorganized sector. It also has the potential to generate significant employment. The share of food and agro processing enterprises is about 19%.

❖ For the growth of food processing industry, large skilled manpower will be required during the next few years. Considering above points in mind, this B.Voc course in 'Food processing' is designed.

Purpose of this course

- To make skilled manpower in the field of Food Processing
- To develop a sound relationship between the job seekers and the job market in the field of Food Processing
- To develop entrepreneurs in the field of Food Processing

Some important information about the course

- Admission open for 3rd batch
- Duration: 3 years
- Intake Capacity: 50
- Fees: Rs. 3000/ Semester
- Course is approved and initially funded by UGC
- The curriculum is aligned to Qualification Packs (QPs) / National Occupational Standards (NOSs) of job roles within the industry sector
- 'B.Voc (Food Processing)' Degree Certificate will be awarded by Vidyasagar University
- Beside this, certificate for each QP will be provided by NSDC-National Skill Development Corporation (FICSI-Food Industry Capacity & Skill Initiative)
- Eligibility for admission: HS (10+2) → Pure science/ Bio-Science (having chemistry paper)/ Vocational course (having chemistry paper in class -XII); In all the cases students have to get pass marks in Chemistry and aggregate 65% (min)
- Process to Apply for admission : Through online after result out of HS

<http://www.mugberiagangadharmahavidyalaya.org>



Continue.....

- Availability of separate boy's and girl's hostels
- Examination procedure: Skill component – semester/year wise conducted by NSDC along with semester wise by Vidyasagar University, General component - annual system by Vidyasagar University
- More importance is given on practical class, Industry visit, Academic excursion, Industrial Training etc.
- Special training is given on Spoken English
- Placements: Successful placements after the course completion through consultancy/campus interview/ sending force bio-data/ apply against announced vacancy post

Some of our industrial training provider

1. Kaira District Cooperative Milk Producers Union Ltd (Amul)
2. Red Cow Dairy (P)Ltd, Dankuni,
3. Bajarangbali Vanijya Pvt. Ltd.(SOBISCO), Sheoraphuly
4. India Dairy Products Ltd., Joyrambati
5. India Dairy Products Ltd., Dankuni
6. Tasty Cake, Contai
7. Calcutta Bakery, Ramnagar
8. Mahamaya Rice Mill, Itabaria
9. Bipin Bihari Rice Mill, Itabaria
10. Ma Namita Rice Mill, Ginandapur
11. Ma Lakshmi Mini Rice Mill, Kanaidighi



Our Dedicated Faculties



Dr. Apurba Giri,
Food Processing



Ms. Moumita Samanta,
Nutrition



Ms. Rikta Jana,
Nutrition



Dr. Bidhan Ch. Samanta,
Chemistry



Mr. Ribhu Maity,
Chemistry



Ms. Sucheta Sahoo,
Food Processing



Ms. Pranati Bera,
Nutrition



Mr. Tanmoy Kr. Giri,
Nutrition



Dr. Narottam Sutradhar,
Chemistry



Mr. Minakshi Maity,
Chemistry



Ms. Monalisa Roy,
Food Processing



Ms. Keya Dash,
Nutrition



Mr. Prabir Jana,
Nutrition

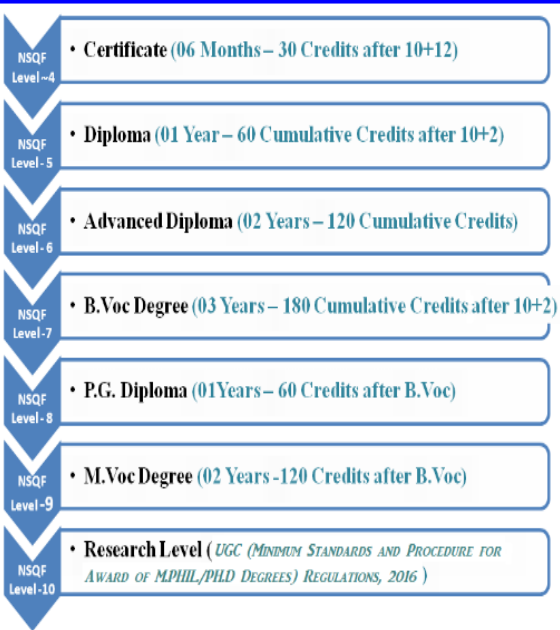


Mr. Goutam Jana,
Chemistry



Mr. Mrigendu Midya,
Chemistry

Type of Courses and Awards in vocational system

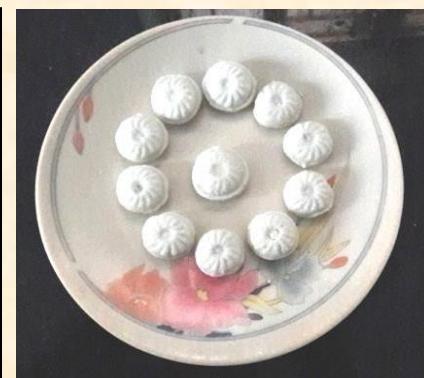


B.Voc (Food Processing)

Syllabus

1. Basic principles of food processing & preservation
2. Food additives and ingredients; Principles of food engineering
3. Food chemistry
4. Cereals and pulses processing technology
5. Liquid milk processing technology
6. Dairy products processing technology
7. Meat, poultry & fish processing technology
8. Fruits and vegetables processing technology
9. Fats and oils processing technology
10. Bakery confectionery and sugar processing technology

11. Food packaging technology
12. Food microbiology and safety
13. Introduction to computer application and statistics
14. Sanitation and hygiene
15. Food laws, standard & regulations
16. Food plant utilities & services
17. Entrepreneurship development and management
18. Documentation in food processing
19. Food industry waste and byproduct management
20. Industrial safety and hazards
21. In-plant training in product plant
22. Food business management
23. Food plant layout & design
24. Project
25. Seminar
26. Educational excursion



Innovative teaching learning methods followed for effective curricular delivery --

1. Follow of academic calendar prepared by the University & College
2. Weekly academic staffs meeting
3. Fortnightly teachers-students academic meeting
4. Providing study materials
5. Departmental and central library facilities
6. ICT based teaching & learning process (smart board, visualizer, PowerPoint lecture, online course)
7. Surprise test, class test and internal assessment

8. Providing question bank
9. Students' class presentation with PowerPoint
10. Marks awarded for class attendance
11. Group discussion of students
12. Publication of Wall Magazine
13. Mentoring System
14. Teacher – Guardian meeting annually etc.



Principal is discussing about the prospect of the course to the students



Weekly staff meeting for academic development



OPPO F11 © Monalisa



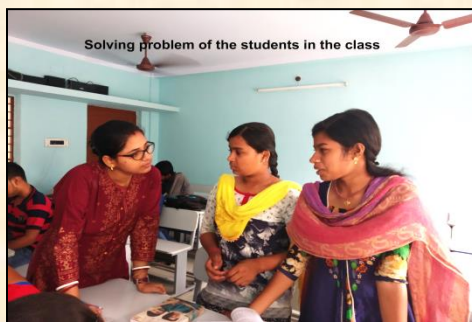
ICT based class teaching



Student's presentation



During class interval, students' group study



Solving problem of the students in the class



Interaction between jr. and sr. students



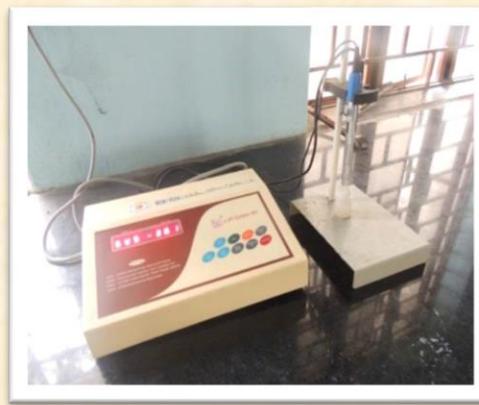
Principal-teacher-student meeting for academic development



Students' industrial training

Instruments/ Equipment Available in the Dept.

1. UV-VIS Spectrophotometer
2. Colorimeter
3. pH meter
4. B.O.D. incubator
5. Bacteriological incubator
6. Hot Air Oven
7. Vacuum pump
8. Micro wave oven
9. Water bath
10. Reflux condenser
11. Centrifuge
12. Vortex mixture
13. Weighing balance
14. Magnetic stirrer with hot plate
15. Micropipette
16. Desiccators
17. Hand blender
18. Icebox
19. Mixi Grinder
20. Pressure cooker
21. Refrigerator
22. MLX-B Plus microscope
23. Microscope Olympus-HB
24. Automatic blood pressure measuring machine
25. Sphygmomanometer
26. Stethoscope
27. Human weight machine
28. Blood sugar measurement machine
29. Haemoglobinometer
30. Anthropometric rod
31. Skin fold caliper
32. Measuring tape



Job opportunities

Job opportunity in

1. Food Industry
2. Food Laboratory
3. Research Institute
4. Academic – School, College, University
5. Government – Food inspector, Food safety officer etc
6. Others



Some Reputed Food Industries in India:

Nestle, Britannia, CocaCola, Pepsi, ITC, ParleAgro, MTR, Amul, Heritage, Kissan, Ruchi, Motherdairy, Ramdev, MCCAN, Adani, Pzzahut, Dominos Plzza etc.

Some Food Industries in West Bengal

Britannia Industries Ltd., Kolkata; Keventer Agro Limited, Kolkata; Raja Biscuit Industries Private Ltd., Kolkata; Saj Food Product, Kolkata; Satyendra Food Products Pvt. Ltd., Kolkata; Rochak Agro Food Products Pvt Ltd, Kolkata; Soma Food Products, Baranagar; Yours Food Pvt. Ltd, Kolkata; Legend Food Industries, Kolkata; Modern Food Industries India Ltd., Kolkata; Kolis Foods Private Limited, Kolkata; Bhagwati Foods Pvt. Ltd., Kolkata; Creambell - Devyani Food Industries Ltd, Kolkata; Dollon's Food Products (P) Ltd, Kolkata; Sunrise Foods Pvt. Ltd, Sandhipur; Kit Kat Fast Food Industries, Kolkata; Country Food Processing Industries, Panchla; Aakash Food Products Pvt.Ltd., Kolkata

Some Food labs in West Bengal

Central Food Laboratory, Kolkata; EFRAC, Kolkata; Regional Centre For Food Testing Laboratory, Kolkata

Advantages of study B.Voc in Food Processing

1. Graduation degree. So application for any job which is related to graduation degree, can be done.
1. Lesser course fees
2. No need of entrance examination for admission
3. Availability of sound infrastructure (Teachers, Smart class room, Laboratory, Library, Computer lab connected with high speed internet etc.)
4. Practical oriented study
5. No need of private tuition - saving of money and time
6. More advanced learning and development as compare to General study, to face the challenging environment
7. Opportunities of future study after B.Voc → M.Voc, M.Sc., M.Phil, → Ph.D
8. Job opportunity too high
9. Opportunity to business in the relevant field



Our College Campus



Some of Our Departmental Activities



Expert visit from Vidyasagar University before starting B.Voc (Food Processing) course



Awareing school students about the prospect of B.Voc (Food Processing)



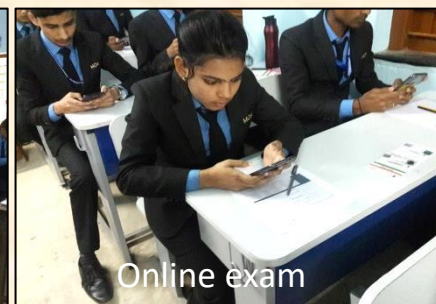
Practical Class



Computer lab



Offline exam



Online exam



Viva by external examiner



Discussion on academic development with the external examiner



Typing class



Publication of wall magazine



Guardian-teacher meeting in the department



Camp on Food Safety



Seminar room



Visit of departmental lab by resource persons



Meditation class

Some of Our Departmental Activities.....



Visit to a rice mill



Visit to Red Cow Dairy



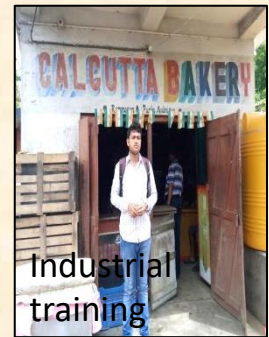
Taken with Zenbone 4 series Sept 4, 2019



Visit to SOBISCO



Industrial visit of students



Industrial training



Collaboration with industry



Discussion with industry partner on academic development



Training of Faculty at NIEPA, New Delhi



Visit at Food Industry Capacity & Skill Initiative office, New Delhi



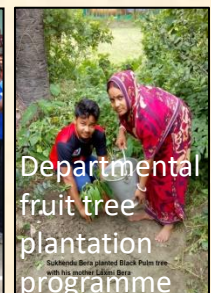
Visit at MOFPI, New Delhi for funding



Celebration of Teachers' day



Winter picnic



Departmental fruit tree plantation programme

For detail information contact with

**Dr. Swapan Kr. Misra
Principal**

**Mugberia Gangadhar
Mahavidyalaya**

Mobile: 9002275816

**Dr. Apurba Giri
Coordinator**

**Dept. of Food Processing
Mugberia Gangadhar
Mahavidyalaya**

Mobile: 7908562014

**Please share this information
in your contacts list
to help the students**