Join

B.SC Food Technology

program @ KL University

About Food Technology

Food Technology deals with the techniques involved in the production, processing, packaging, preservation, labeling, quality management, and distribution of food products.

Recession-free industry with high salary package having global demand.















Admission query (a) (f) 🕑 (s) For Details Contact Dr. K. Shrinivasulu, HOD +91-9849519527 Dr. K. Kadham

+91-9917180443

Eligibility: 10+2 MPC, BiPC & **Diploma Students** Duration:

B.Sc (Hons) 4 years - 140 Credits

B.Sc 3 years - 120 Credits











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Infra Structure

Top notch Academic Labs include Food Chemistry, Aalytical Lab, Cereal, Legume & Oil Seed Technology, Meat, Fruits & Vegetables Processing, Dairy Technology, Food Engineering, Packaging, Microbiology & Biochemistry Labs.

Equipment include HPCL, GC, LC-MS, Fermenter, Lyophilizer and Spray Dryer.

Curriculum

Globally recognized, outcome-based, Industry- oriented and as per IFT Guidelines.

Certificate cources in cutting-edge technologies like HACCP, Packaging, supply chain management offered by industry giants. Internships at European and American Universities and Industries.

Technology Business Incubator (TBI)

An entity to nurture & support start-up businesses.

Seed fund support from angel investors for trailblazing concepts.

100 % placement assistance.

Recruiters



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