



About the University ([www.pondiuni.edu.in](http://www.pondiuni.edu.in))

A central University, established through an Act of Parliament in 1985, has just completed its 25<sup>th</sup> year of existence. The campus is spread over 780 acres of land with lush green tropical vegetation; and its entire campus is Wi-Fi enabled. It has emerged as India's fastest expanding Central University crossing growth mark of 300% during the last four years and has about 5000 students now representing 33 states of the country and abroad, and over 450 highly qualified faculty from across the country. It has a state of the art Library with remote access to over 31,000 digital information resources through a dedicated library portal. The University has modern laboratories equipped with sophisticated analytical instruments, facilities for sports and fitness, 24 hours medical facility and a host of other amenities that make the campus self-contained and provide an ambience for academic pursuit. The University offers 157 Masters, Doctoral and Diploma programmes in 34 Departments, 10 Centres and two Chairs under the umbrella of 15 Schools. It has a Community College and Directorate of Distance Education offering Business Management programmes. Besides a two-year Masters, this University offers 5 years Integrated programmes in Physics, Chemistry, Applied Geology, Mathematics, Statistics, Computer Science and Economics.

The University also has two campuses at Karaikal (150 Kms. south of Pondicherry) and at Port Blair offering Post-Graduate & Doctoral programmes. As an affiliating University, it has 5 Medical colleges, 16 Engineering Colleges, 30 Colleges of Education and 19 Arts and Science Colleges. Over 37,000 students are enrolled in these affiliated colleges. Pondicherry University was the first University to adopt the CBCS and Semester system which easily facilitates the mobility of students with credit transfer both in India and abroad. The University is growing with a cardinal principle of Expansion with Excellence and Equity and remains connected globally. More than 27 MoUs have been signed with International Universities and National institutions for exchange of faculty and students.



About the Department

(<http://www.pondiuni.edu.in/department/department-food-science-and-technology>):

The department has started in 2007 as the Department of Food Science and Nutrition and re named as Department of Food Science and Technology in 2009. Since its inception, the Department has acquired the state of the art facilities and training facilities, emerging itself as one of the leading Food Science Technology Departments in India.

The Department offers two masters programmes and two PhD programmes, namely, Food Science and Technology, Food Science and Technology and since the current academic year, is offering PG Diploma in Food Safety under the UGC innovative programme.

Faculty at the Department are involved in various R&D and consultancy projects in the areas such as Technology Development, Product Development Optimisation, Functional Foods, Food Biotechnology and Food Safety. The Department has state of the art facilities including the Food Processing Pilot Plant. The Department has its own well equipped analytical lab facility and has access to the state of the art central Instrumentation facility of the University.

The Department closely interacts with the local Industry as well as the community on regular basis through outreach programmes as well as technical programmes through the local chapter of AFASTI.

#### Application procedure:

Selection of candidates is through a national entrance test (objective type) covering syllabus on basic food safety, Masters level microbiology, biotechnology and food technology syllabus in relation to food safety and quality. Entrance examination can be taken up in any of the centres of the University and the results will be announced on the University website as merit rank list and also the marks obtained. Selection list will be hosted on the University website and also the candidates will be notified by e mail/ letter. Please visit the University website for admission announcement with detailed prospectus and also the updates on entrance examination, results as well as admission.

For admission announcement and other related details, visit the University admission announcement web page: <http://50.116.68.75/Default.aspx>

For more details please contact:

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#### P.G. DIPLOMA FOOD SAFETY AND QUALITY ASSURANCE IN FOOD INDUSTRY

(POST M.Sc. /M. Tech)

Funded by UGC Innovative programme



**Department of Food Science and Technology**

**Pondicherry University**

**R.V. Nagar, Kalapet, Puducherry – 605014**





## Background:

Initiating a new era in food safety, the Food Safety and Standards Act of 2006 has come into force across the country from August 2011, making it at par with the international standards. It will ensure improved quality of food for the consumers and censure misleading claims and advertisement by those in food business. The Food Safety and Standards Authority of India (FSSAI), established under the overarching legislation, has laid down science based standards for food items and regulate their manufacture, storage, distribution, sale and import to ensure availability of safe and wholesome food for human consumption.

The Department of Food Science and Technology, since its inception, has positioned itself as a strong player in the field of Food Science including the fast emerging area of Food Safety. The Department is actively involved in quality teaching and research in the area of Food Science and Technology, technology development, community nutrition as well as has been working closely with the local and central Government agencies.

In view of this, the Department has started the division of Food Safety, Launching with first time in the country Post MSC/MTech PG Diploma in Food Safety and Quality Assurance in Food Industry, with funding from UGC, under the Innovative programme.

The programme is aimed at professionally training the post graduates in Food Science and Technology, Microbiology and Biotechnology orienting them towards food safety by giving a strong base on the principles of food safety and further giving a detailed understanding of the food safety regulations and its implementations in the country.

## Who are eligible:

M.Sc. in Food Science and Nutrition/ Food Science and Technology/ Biotechnology/ Microbiology or M. Tech. in Food Technology/ Biotechnology with minimum of 55% marks, B. Tech. in Food Technology/ Biotechnology with at least 2 years of experience in the food industry/B. Tech in Food technology with two year P.G. Diploma in Food Technology.

## What you can get from the course:

Clear understanding of food safety concepts and practical knowledge of food safety from regulators, industry as well as independent academic point of view.

## Job opportunities/ placement:

Candidates completing the course would help in getting placement as Food Safety Officers, food analysts, working in the regulatory side at the food industries as well as working as in food auditing companies. There is immense need for research and development in the area of food safety and quality assurance and this course will help in orienting towards the professional career in food safety.

## Course contents

First semester	Second semester
Food Safety Basics	Food Safety And Standards Act 2006
Food Toxicology	Food Safety Auditing
Microbiological Safety of Foods	Food Safety Auditing Lab
Microbiological Safety of Foods Lab	Industry Project Programme :
Chemical Safety of Foods	(Any One of the Areas):
Chemical Safety of Foods Lab	❖ Food Safety Regulation and Implementation
Food Standards and Quality Control	❖ Food Safety in Manufacturing Sector
Food Standards and Quality Control Lab	❖ Food Safety in Retail Sector
Analytical Quality Assurance in Food Laboratories	❖ Food Safety in Catering Sector
Analytical Quality Assurance in Food Laboratories Lab	

## Facilities:

The Department has well equipped laboratories, dedicated multi media enabled classrooms with smart classroom, video conference facility.

The course will be managed by the experienced faculty from the Department, Visiting Professors as well as visiting faculty coming from the food industry, academis and regulatory side.

## Faculty:

Dr Prathap Kumar Shetty H, MSc, PhD, Course coordinator: Presently working as Associate Professor and Head, Department of Food Science and Technology Pondicherry University. Dr Shetty has rich experience in food safety, specifically, microbiological food safety. He had worked earlier in the Department of Speciality Care Services, University of Texas Health Centre at Tyler, Texas, USA, Institute of Food Science, Copenhagen University Denmark as well as Department of Genetics and Biotechnology, Aarhus University Denmark. Dr Shetty is also the member of FSSAI scientific panel for method of sampling and analysis.

Dr John Don Bosco, Associate Professor, Department of Food Science and Technology Pondicherry University, has a rich experience in agro-food processing, especially with plantation crops products.

Dr N Sangeetha, Assistant Professor, Department of Food Science and Technology Pondicherry University, working with the product development of special or therapeutic foods.

Dr S Haripriya, Assistant Professor, Department of Food Science and Technology Pondicherry University, working with functional foods and nutraceuticals.

Mr. KV Sunooj, Assistant Professor, Department of Food Science and Technology Pondicherry University, working with the various aspects of meat processing.

Dr Seghel Kiran, Assistant Professor, Department of Food Science and Technology Pondicherry University and has experience in the field of Molecular Microbiology.

## Visiting Professor:

Dr Joseph Lewis, Marico, Mumbai. Dr Lewis is a well known Food Technologist with rich experience in the regulatory aspects and has been actively involved in the FSSAI.

## Visiting Faculty:

Shri. Mahesh Zagde IAS, FDA Commissioner, Maharashtra: As FDA commissioner of Maharashtra, Mr Zagade gained the reputation of the most efficient authority in the implementation of FSSA in the whole country. He has sound knowledge of the implementation aspects of Food Safety Act.

Dr Debabrata Kanungo, Chairman, Scientific Panel on Residues of Pesticides and Antibiotics, Food Safety and Standards Authority of India. Dr. Kanungo, a well known scientist, worked as Additional Director General, Directorate General of Health Services, Ministry of Health and Family Welfare, Govt India and is an authority in the field of residues and contaminants.

Mr. Raghu Guda, General Manager at National Institute for Smart Government, Hyderabad, is an expert in E governance, communication and Management.

Dr. Dilip Kulkarni, President, Agri-Food Division, Jain Irrigation Systems Limited, Jalgoan, Maharashtra. Dr Kulkarni is a well known scientist and expert in GAP and food safety.

Dr. Sudarshan RV, Senior Scientist, National Institute of Nutrition, Hyderabad, is an expert in labelling regulations as well as food adulteration management.

Mr. Nilesh Amritkar, Envirocare laboratories, Mumbai, is an expert in sampling and analytical aspects of food.

Mr M.M. Chitale, senior food consultant, Mumbai, is a well known food technologist, an expert in food product development and also on the food safety management systems.

Mr. Prabodh Halde, International Head, R & D Marico, Mumbai, is an expert on FSSA and has been actively involved in the drafting of various aspects of FSSA, especially, development of FSMS manuals.

Dr. Deepa Bhajekar is Director Microchem Labs, Mumbai, is an expert in food sampling and analysis.

Ms. Subhaprada N, Lead Auditor, Mumbai, an expert in FSMS plans and also in auditing.

and other experts from the field of Food Safety.

