ACHARYA INSTITUTE OF GRADUATE STUDIES

Affiliated to BCU

NAAC A+ ACCREDITED

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Acharya Institute of Graduate Studies (AIGS), established in 2005, is one of Bengaluru's leading graduate colleges, committed to delivering industry-aligned undergraduate and postgraduate education. With innovative programs across sciences, technology, commerce, management, design, and languages, AIGS focuses on practical learning, career readiness, and holistic student development.



- Learn from experienced faculty with strong academic and industry exposure.
- Gain practical advantage through certifications such as AWS, ACCA, and other skill-based programs.
- Access global exposure through international immersion and collaborative learning opportunities.
- Benefit from personalized mentorship and a digitally rich library ecosystem.
- Achieve strong career outcomes with 550+ recruiters visiting annually for placements.

B.SC FOOD TECHNOLOGY

About

The three-year program combines food science with hands-on learning to give students a strong understanding of food processing, microbiology, food engineering, quality control, packaging, product development, preservation techniques, sensory evaluation, and food safety practices. Through laboratory sessions, industrial visits, internships, and project-based learning, students gain real-world exposure and develop the confidence to work in the modern food and beverage sector.

The curriculum is carefully designed to match current industry trends and NEP-oriented academic frameworks, with a strong focus on innovation, sustainability, entrepreneurship, and the scientific application of food systems.



- Industry-aligned curriculum with practical learning approach
- Advanced laboratories for food processing, microbiology, and quality analysis
- Hands-on training in food preservation, packaging, and product formulation
- Internship opportunities with food industries and processing units
- Project-based learning with research orientation

Career Scope

- Food technology and product development roles, including Food Technologist, Product Development Executive, Packaging Technologist, and Sensory Evaluation Specialist, driving innovation in food products and processes.
- Quality assurance and food safety careers such as Quality Assurance Executive, Food Safety Officer, Food Analyst, and Regulatory Affairs Associate, ensuring compliance with industry standards and consumer safety.
- Production, research, and entrepreneurial opportunities as Production Supervisor, Research Assistant, and Food Entrepreneur in food manufacturing, research organizations, startups, and allied industries.

Eligibility

10+2 / PUC with Science as the major stream

Duration

3 years

COURSE CONTENT

Semester 1

- Fundamentals of Food Science & Technology - Theory
- Food Biochemistry - Theory
- Principles of Food Processing and Preservation - Theory
- Fundamentals of Food Science & Technology - Practicals
- Food Biochemistry - Practicals
- Principles of Food Processing and Preservation - Practicals
- Language - I
- Language - II
- Constitutional Values - I

Semester 2

- Food & Nutrition - Theory
- Food Microbiology - Theory
- Fundamentals of Food Engineering - Theory
- Food & Nutrition - Practicals
- Food Microbiology - Practicals
- Fundamentals of Food Engineering - Practicals
- Language - I
- Language - II
- Constitutional Values - I
- Environmental Studies

Semester 3

- Technology of Cereals, Pulses and Oilseeds - Theory
- Dairy Technology - Theory
- Food Safety & Standards - Theory
- Technology of Cereals, Pulses and Oilseeds - Practicals
- Dairy Technology - Practicals
- Food Safety & Standards - Practicals
- Language - I
- Language - II
- Food Supply Chain Management / Food Waste Valorization

Semester 4

- Technology of Meat, Poultry, & Marine Foods - Theory
- Confectionery & Baking Science - Theory
- Flavour Technology - Theory
- Technology of Meat, Poultry, & Marine Foods - Practicals
- Confectionery & Baking Science - Practicals
- Flavour Technology - Practicals
- Language - I
- Language - II
- Food Plant Sanitation / Foodomics
- Industrial Manufacturing of Food and Beverages - Practicals

Semester 5

- Technology of Fruits & Vegetables - Theory
- Fundamentals of Food Packaging - Theory
- Food Product Development & Formulation - Theory
- Technology of Fruits & Vegetables - Practicals
- Fundamentals of Food Packaging - Practicals
- Food Product Development & Formulation - Practicals
- Internship Viva
- Scientific Writing

Semester 6

- Processing of Spices & Plantation Crops - Theory
- Fundamentals of Sensory Evaluation - Theory
- Fermentation & Beverage Technology - Theory
- Processing of Spices & Plantation Crops - Practicals
- Fundamentals of Sensory Evaluation - Practicals
- Fermentation & Beverage Technology - Practicals
- Project Work
- Viva

FEE STRUCTURE

Refer offer letter for the actuals.

Inclusions : Tuition Fee, University Registration, Eligibility Fee, Miscellaneous Fee, Laboratory Fee, Library Fee and Sports Fee.
Exclusions : Uniform & Stationery.

Examination fee as prescribed by the University / Board.
Students are offered complimentary Tab, Cocube (one time), Domain Skills, OBT, Softskills, Global Immersion Program & Linkedin Learning Licence.



Acharya Legacy

Founded in 1990, Acharya aims to revolutionize education. With over 12,000 students and 100+ academic programs annually, it stands among the global education elite. Located in India's technical hub, Bangalore, Acharya prioritizes innovation and knowledge. The institution fosters experiential and collaborative learning, shaping well-rounded individuals, evident in its diverse student population from 75+ countries.

11 Institutions

15 Research Centers

100+ Programmes

75+ Nationalities

12000+ Students

1000+ Eminent Faculty

120 Acres State-of-the-Art Campus



B Premnath Reddy
Founder Chairman
Acharya Group

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Center of Excellence



Clubs



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Research



Sports



Hostels



Habba



PROGRAMS OFFERED

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