



# **MOUNT CARMEL COLLEGE, AUTONOMOUS, BENGALURU**

**MSc FOOD SCIENCE AND NUTRITION**

**PROSPECTUS**

# MSc Food Science and Nutrition

Department of Food Science and Nutrition, Mount Carmel College, Autonomous, Bengaluru offers a two-year program in Masters of Science in Food Science and Nutrition (FSN) and Doctoral Program (Ph.D) in Food Science and Nutrition affiliated to Bengaluru City University (BCU).

## About the Program

Students explore and acquire an in-depth understanding of the episteme of Food Science & Nutrition. The program facilitates nutritionists to apply knowledge to promote an understanding of the effects of nutrition on growth, development and well-being. The curriculum has been designed to create a link between the community, food industry and health sector to provide opportunities to work in research, food industry, hospitals and health promotion sectors.

It is further strengthened with community development activities, project work and internship in the food industries, hospitals & public nutrition area. Furthermore, through rigorous evaluation patterns, our students are encouraged to put their skills to use and venture into the field of Food Science & Nutrition by enhancing their critical thinking abilities and sensibilities.

## Vision

To accentuate nutrition education based on recent developments in science and technology to improve the awareness and the quality of life.

## Mission

- To understand the human needs and integrate health and nutrition in the family and society across different economic classes.
- Application of nutrition knowledge in their day to day life

# Program Outline

Masters of Science in Food Science and Nutrition (FSN) is a two year program spanning across four semesters which includes a two-month internship and research work/dissertation. Students are exposed to a wide variety of courses -

- Core courses
- Elective courses
- Allied courses

## Core Courses

- Applied Physiology
- Nutritional Biochemistry
- Clinical and Therapeutic Nutrition
- Recent Advances in Macronutrients
- Recent Advances in Micronutrients
- Food Science
- Research Methods in Food Science and Nutrition
- Community Nutrition and Public Health
- Sports Nutrition
- Recent Advances in Nutrition during Lifecycle

## Elective Courses

- Food Microbiology
- Program Planning and Nutrition Education in Community
- Nutraceuticals and Functional Foods
- Pediatric and Geriatric Nutrition
- Food Product Development
- Food Processing and Functional Quality
- Nutrition during Emergency
- Nutritional Epidemiology

## Allied Courses

- Food Safety and Quality Assurance
- Techniques in Food Analysis
- Nutrition Psychology and Dietary Adherence
- Food Additives
- Nutritional Counseling

# Facilities



**Nutrition Lab**



**Food Analysis Lab**



**Nutritium - Inhouse Counseling Cell**

## Centralized Facilities

**Research Centre, DST-LAB, ATC-LAB** - Provide access to a wide range of analytical instruments to our students.

**Information and Knowledge Centre** - Is a home to over 7000 books and provides access to variety of e-resources including e-journals, e-books, Directories of Open Access Journals and Repositories, INFLIBNET, IISc repository of theses and dissertations.

**Placement Cell** - Prepares the students to face the competitive job market by upskilling through campus recruitment training, career coaching and internship programs. Recruitment training aims at bridging the gap between the Campus and the Corporate through development of aptitude, leadership, entrepreneurial problem-solving, and communication skills. Owing to these efforts, our students are placed in some of the most reputed hospitals, food industries, research institutions.

# Placement

Our students with rich experience and good exposure are working at reputed organizations in various capacities.

## Hospitals/Healthcare



## Food Industries



## Academics/Research



## Public Health



# Career Opportunities

- Scientific Officer in Food Industries
- Food Scientist/Consultant in Food Industries
- Food Safety and Quality Control Officer
- Regulatory Affairs Manager
- Food Inspector/Safety Auditor
- Clinical Nutritionist/Dietitian
- Nutritionist - Public Nutrition Programmes, Food Industry
- Monitoring & Evaluation Specialist
- Child Development Project Officer
- Academics
- Research & Scientific Writing
- Entrepreneurs in Food/Health Sector

## How to Apply?

**Eligibility** - B.Sc Degree from a UGC recognized university with a minimum aggregate of 50% marks in Clinical Nutrition and Dietetics/ Nutrition and Dietetics/Food Science and Quality Control/ Human Nutrition/Applied Nutrition/Food Science and Nutrition/ Home Science or Family and Community Sciences

**Admission process** - Based on the eligibility criteria, shortlisted students will be intimated regarding the mode of entrance examination individually.

The syllabus for the entrance examination will be based on the graduation subjects – Physiology, Nutritional Biochemistry, Food Science, Food Microbiology, Human Nutrition, Dietetics.

Candidates will be shortlisted based on their entrance marks and will be called for a personal interview for final selection.

To know more and apply, visit <https://mccbmr.edu.in/courses/masters-of-science-in-food-science-nutrition/>