



Sri Venkateswara College  
(University of Delhi)  
presents

**ONLINE ADD-ON COURSE**  
**ON**  
**“FOOD SCIENCE & TECHNOLOGY: FARM TO FORK”**

The college has decided to offer an Add-on Course on “FOOD SCIENCE & TECHNOLOGY: FARM TO FORK” with effect from the academic year 2021-22. Students pursuing any degree programs in science streams may apply. Selection will be done on first-cum-first serve basis due to limited number of seats. E-Certificates shall be awarded by the Sri Venkateswara College, based on the assessment conducted during the course.

**Duration of the Course:** 14<sup>th</sup> August 2021 to 9<sup>th</sup> November 2021. Online classes will be held on Saturdays & holidays.

**Fee Structure: Rs. 2500/-** (Registration fee Rs. 200/- + Course fee: Rs. 2300/-)

**Highlights of the Add-on Course**

- The course comprises the following modules:  
Module 1: Fundamentals of food science and technology.  
Module 2: Food chemistry and food analysis.  
Module 3: Food Preservation, Processing, Food Packaging & Labelling.  
Module 4: Food Technology (Technology of Cereals, Pulses, oil seeds, Meat, Fish, Egg, and Poultry products, milk and milk product, fruits and vegetables Products.  
Module 5: Confectionary technology.  
Module 6: Bakery technology.  
Module 7: Nanotechnology in food industry, and functional foods.  
Module 8: Food safety, hygiene and food quality management.  
Module 9: Laboratory demonstrations
- Online classes on MS Teams for all the modules will be conducted on Saturdays & holidays by eminent scientists, renowned industry experts, & Faculty of Department of Chemistry.
- Interactive sessions with Industry professionals who are well learned about the concepts, facts, and current demands of the industry.
- Laboratory sessions to enhance the practical knowledge of the subject.
- Industrial visits (If feasible subject to Covid 19 situation).
- E-Certificates will be provided on the completion of the course.
- Duration of the Course: 3 Months. The classes will be held on Saturdays & holidays.
- Assessment and evaluation to enhance the levels of competencies and skills of the students.

The Candidates fulfilling the eligibility criteria, as specified above, may submit the online Admission Form, paying requisite fee of Rs. 2,500/- (Rupees Twenty-five Hundred) only, for the academic year 2021-2022, on the following link: <https://college.svc.ac.in/svccoll/fstsvc/fstsvc.php> by 10<sup>th</sup> August, 2021. The candidates pursuing the Add-On Course and some other course/s from the University of Delhi or any other University simultaneously may note that the college does not take any responsibility for adjustment of dates for classes/examinations.

**Mode of Payment of Fee:** The fee of Rs 2,500/- (Rupees Twenty-five Hundred) only may be paid by Credit Card/Debit Card/Net Banking/UPI/Paytm by payment gateway within the stipulated time. Please do not wait until the last day for the submission. Please complete the process well in time positively.

**Dr. Shikha Gulati**  
Convener & Coordinator

**Dr. Shefali Shukla**  
Co-convener

**Dr. Sanjay Kumar**  
Teacher-In-Charge

**Prof. C. Sheela Reddy**  
Principal

For Admission related queries, please contact:  
Dr. Shikha Gulati, ([shikhagulati@svc.ac.in](mailto:shikhagulati@svc.ac.in), +91 9891585050)



DEPARTMENT OF CHEMISTRY  
SRI VENKATESWARA COLLEGE  
UNIVERSITY OF DELHI



PRESENTS

**INDUSTRY ORIENTED  
ADD-ON COURSE**

on

“**FOOD SCIENCE & TECHNOLOGY:**  
**Farm to Fork**”

**14th August 2021 to 9th November 2021**

(Online classes will be held on Saturdays & holidays)



For students pursuing any degree program in science streams



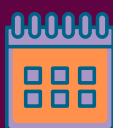
Selection will be done on first-cum-first serve basis



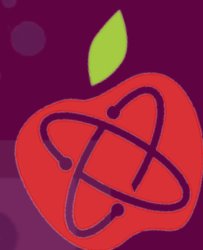
E-certificates shall be awarded based on the assessment conducted during the course



Fee structure: Rs. 2500/- (Registration fee: Rs. 200/- + Course fee: Rs. 2300/-)



Last date of registration:  
10th August 2021



**FOOD SCIENCE  
& TECHNOLOGY**

Dr. Shikha Gulati  
Convenor & Coordinator

Dr. Shefali Shukla  
Co-convenor

Dr. Sanjay Kumar  
Teacher-in-charge

Prof. C. Sheela Reddy  
Principal

**APPLY NOW!**  
Limited seats  
only

# ABOUT THE ONLINE ADD-ON COURSE



Food Science and Technology is a worldwide endeavour, with the international exchange of information leading to the development of innovative food knowledge, processes, and products. It basically deals with the science and technology of processing and preserving food. We have put together a well-knit and intelligently packed course that offers a unique blend of subjects that empowers the students with professional competence and expertise not only in food processing, packaging, food engineering but also training in various Food Technologies. Efforts are made to measure cognitive as well as applied learning. Students are not only trained in the core components but also in areas which are need based, innovative and relevant keeping in pace with the fast-growing food industry. It helps the students in making informed choices which empowers them to pursue their passion for lifelong learning. This course adds an advantage for those who want to make their career in the industry as a tag of the professional course with backing of apt and up-to-date information and training required to sustain and grow in the Food industry.

**Food Chemistry  
and Analysis**

**Food  
Technology**

**Food Safety  
& hygiene**

**Food  
Packaging**

**Nanotechnology  
in Food industry**

**Food  
Industry**

**Food  
Processing**

**Food  
Preservation**

**Food quality  
management**

**Bakery &  
Confectionary  
Technology**

# HIGHLIGHTS

The course comprises of nine modules, covering the fundamentals of food science and technology, food chemistry, food preservation, processing, packaging and labelling, food technology (confectionary, bakery, nanotechnology), food safety and quality management, and laboratory demonstration.

Online classes on MS Teams conducted by renowned industry experts, eminent scientists and Faculty Department of Chemistry

Interactive sessions with Industry professionals well learned about the concepts, facts, and current demands of the industry.

Laboratory sessions to enhance the practical knowledge of the subject.

E-certificates to be provided on completion of the course.

Assessment and evaluation to enhance the levels of competencies and skills of the students.

## The course modules are as follows

**Model 1: Fundamentals of Food Science & Technology**

**Model 2: Food Chemistry and food analysis**

**Model 3: Food Preservation, Processing, Food packaging & Labelling**

**Model 4: Food technology (Technology of cereals, pulses, oil seeds, meat, fish, egg, and Poultry products, milk and milk products, fruits and vegetables)**

**Model 5: Confectionary technology**

**Model 6: Bakery technology**

**Model 7: Nanotechnology in food industry & functional foods**

**Model 8: Food safety, hygiene and food quality management**

**Model 9: Laboratory demonstrations**



### MENTOR:

Dr. Meenakshi Garg  
Associate Professor  
Department of Food Technology  
Bhaskaracharya College of Applied Sciences  
University of Delhi

# REGISTRATION DETAILS

**Eligibility criteria:** Students pursuing any degree programs in science stream

**Selection criteria:** First-cum-first serve

**Last date of registration:** 10th August, 2021

**Fee Structure:** Rs. 2500/- (Registration fee Rs. 200/- + Course fee: Rs. 2300/-)

The Candidates fulfilling the eligibility criteria, as specified above, may submit the online Admission Form, paying requisite fee of Rs. 2500/- (Rupees Twenty-five hundred) only, for the academic year 2021-2022.

The fee of Rs. 2500/- (Rupees Twenty-five hundred) only may be paid by Credit card/ Debit card/ Net banking/ UPI/ Paytm by payment gateway within the stipulated time.

**Note:** The candidates pursuing the Add-On Course and some other course/s from the University of Delhi or any other University simultaneously may note that the college does not take any responsibility for adjustment of dates for classes/examinations.

**REGISTER NOW!**

**REGISTRATION LINK:**

<https://college.svc.ac.in/svccoll/fstsvc/fstsvc.php>

**Dr. Shikha Gulati**  
Convenor & Coordinator

**Dr. Shefali Shukla**  
Co-convenor

**Dr. Sanjay Kumar**  
Teacher-in-charge

**Prof. C. Sheela Reddy**  
Principal

For admission related queries, please contact:  
Dr. Shikha Gulati (shikhagulati@svc.ac.in, +91 9891585050)