

Facilities :-

✓ Separate Hostels for Boys and Girls,
✓ Separate Laboratories for Food Processing, Food chemistry and food Microbiology with advanced instruments
English

✓ Games facilities,
✓ Medical facilities,
✓ Education tour and Industry Visit.
✓ Platform is available for students to get know-how of Village culture through Padyatra scheme.

✓ Central library facility with voluminous collection of books related with Microbiology and allied subjects as well as for various competitive exams including GPSC.

✓ Overall development of students through self learning activities like Udyog in the fields of seasonal fresh juice preparation and food processing, etc.

✓ Computer laboratory with internet facility,

✓ Students can avail Scholarships offered by State Government as well as Central Government. Gujarat Vidyapith also offers scholarships to students under "Merit" and "Swabhiman" scholarship heads,



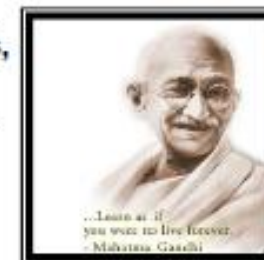
BROCHURE

(FOR COURSES OFFERED BY THE DEPARTMENT)

Department of Home Science, Faculty of Sciences and Applied Sciences,

At & Post- Sadra, District- Gandhinagar, Gujarat- 382 320,

Phone- 07923274321, 07923274274



MANAGED AND GOVERNED BY

Gujarat Vidyapith (Deemed University) Ashram Road, Ahmedabad, Gujarat

founded by Mahatma Gandhi on 18th October, 1920

(Accredited 'A' by NAAC)

Details of Course offered

Name of the course :- B.Voc. (Food Processing Technology)

Duration:- 3 years (Six sem.) As per CBCS norms

Eligibility:- 12th Standard passed with Biology, Maths

Total seats:- 50* (Reservation as per Gujarat Vidyapith rules)

Procedure for Admission

Please follow the instructions published in Advertisement

Date of Commencement of the courses

First week of July, 2021-2022 (Tentative)

*NOTE- DECISION RELATED TO NUMBER OF SEATS IN THE COURSES OFFERED IS SUBJECT TO CHANGE IN THE CAPACITY OF AUTHORITIES AND GUJARAT VIDYAPITH MANAGEMENT

B.Voc. (Food Processing Technology) Course Structure (2019-20)

First Semester

Basic Principle of Food Processing

Basic Principle of Food Preservation

Food Chemistry

Hindi Vinnet

English

GE - Fitness and Yoga

GE -Human Nutrition

GE -Renewable Energy

GE -Gandhian Thoughts

GE -Environmental Education

Udyog

Padyatra

Community Life

Any
One

Second Semester

Basic Principle of Food Engineering

Food Additives

Food Microbiology

English

Hindi Vineet

GE -Biogas

Any

one Food Nutrition

GE -Environmental Education

Udyog

Community Life

Third Semester

Food Processing Machineries

Bakery and Confectionary

Food Adulteration and Testing

Food Product Development

English

Food Science

Udyog

Padyatra

Community Life

Fourth Semester

Fats and Oil Processing

Cereals and Pulses Technology

Organic Food

Dairy Technology

English

Basic Biochemistry

Udyog

Community Life

Fifth Semester (Tentative)

Fruits and Vegetables

Processing

Food Packaging

Food safety

Food Analysis

English

Community Life

Sixth Semester (Tentative)

Functional Food and

Neutraceuticals

Technology of Beverages

English

Sensory Evaluation

Nutrition Health Communication

Community Life

