

# M.Sc. Food Science & Technology

## Admission 2026-27

### About the program

Department of Biosciences, under the School of Physical and Biological Sciences (SPBS) has launched a new postgraduate program in Food Science and Technology from academic year 2025-26. This program will enable students with in-depth knowledge and expertise in food science related subjects and technologies, including processing, packaging and quality control. The course curriculum is designed optimally to acquaint students with emerging and advanced concepts in modern food technology, fostering strong linkages with the food and dairy industries as well as national and international R&D establishments/ institutions. The program will offer students opportunities for employment in food and dairy industries, related research and academic institutions worldwide. Graduates can also pursue careers in various sectors such as agriculture-based products, biotechnology, beverages and distillery industries, hospitality and tourism sector as well with ample opportunities for entrepreneurship and self-employment. Department of Biosciences is supported by DDST-FIST program of Govt. of India to establish itself as a centre of excellence recognized both nationally and internationally. Department will engage with highly skilled Food Scientists & Technologists to advance program academics, research, entrepreneurship, and allied activities thus nurturing scholarly growth, intellectual development, and core human values.



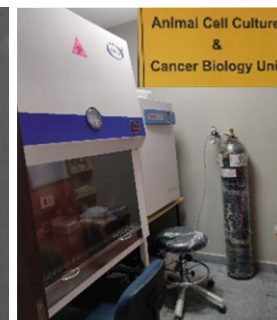
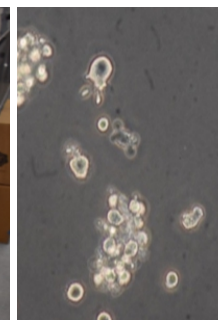
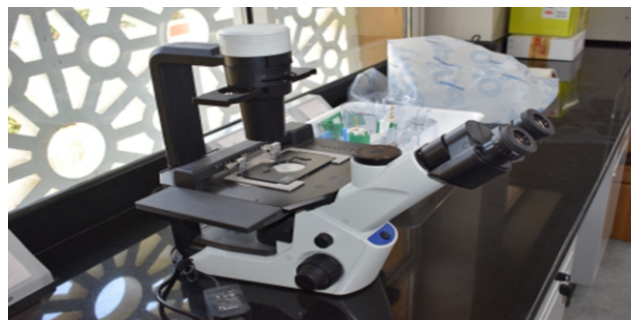
More about the Department  
Scan the QR Code

## About the Department of Biosciences

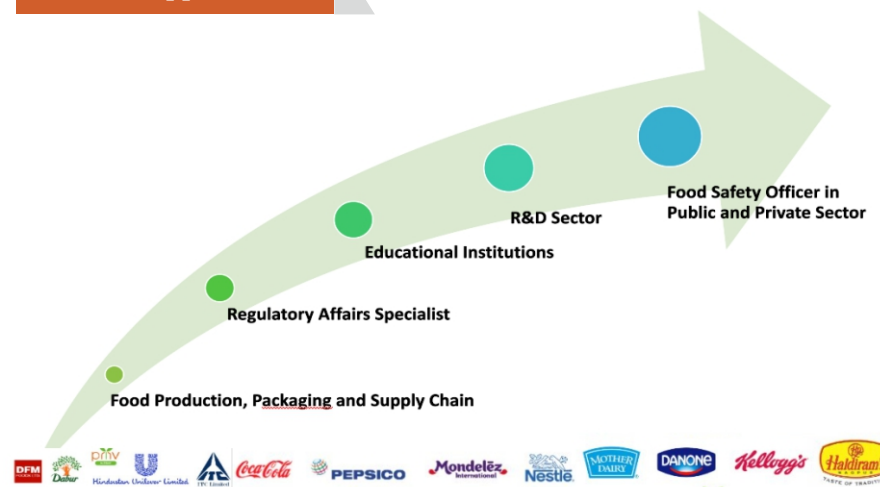
- DST-FIST sponsored.
- Expert Faculty & Teaching facilities with outcome-based learning.
- State-of-the-art research labs, industry visits and hands-on training.
- Placement support, PhD recruitment, and research collaborations with reputed institutes.
- Seminars, guest lectures, student research projects, participation in technical and cultural events.
- Student research projects and publication.
- Extracurricular Activities: Involvement in Biotech & Enviro Clubs for holistic growth.

## Lab Facilities

- Microbiology Lab
- Biochemistry and Molecular biology Lab
- Plant Tissue Culture Lab
- Cancer Research Lab
- Microbial Technology & Environmental Biotechnology Lab
- Structural Biology Lab



## Career Opportunities



## Program Highlights

- Excellent academic curriculum with industry centric contents.
- Hands-on training and workshops in collaboration with industrial experts.
- Strong industry linkages with career opportunities in food production, processing, and safety.
- Specialization in nutraceuticals, fermentation, and bioprocessing and food chain industry.

### Fee structure

Tuition fee (p.a.)	Registration Fee (One Time)	Caution Deposit Refundable (One Time)	Total Course Fees (including Caution Deposit)
1,09,000	10,000	10,000	2,38,000

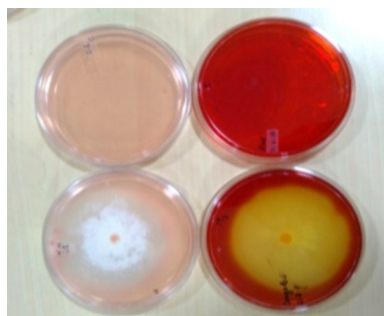
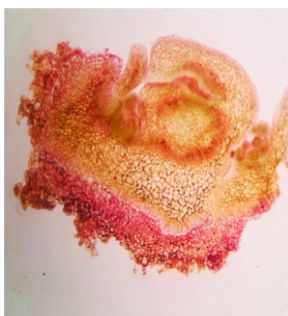
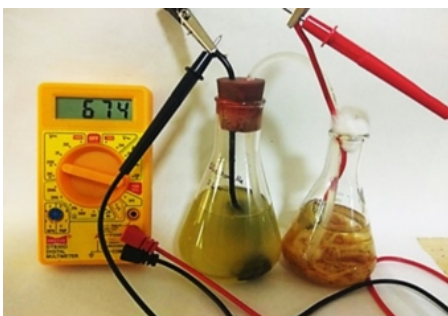
(International - USD, Total Fee for 2 Years - 5,600)

### Eligibility

Candidate must have passed BSc degree from recognized University / Institution or equivalent qualification as recognized by Association of Indian Universities (AIU) or other competent body with minimum of 50% marks in aggregate.

### Scholarships

- Tuition Fee Concession for MUJ Graduate
- Scholarships for Local Region Students
- Merit Scholarships



### First Year M.Sc. (Food Science & Technology)

YEAR	FIRST SEMESTER							SECOND SEMESTER						
I	Course Code	Course Name	L	T	P	C	Course Code	Course Name	L	T	P	C		
	BIO01	Food and Dairy Microbiology	3	1	0	4	BIO07	Food Chemistry and Nutrition	3	1	0	4		
	BIO02	Fermentation Technology	3	1	0	4	BIO08	Analytical Techniques of Food Technology	2	1	0	3		
	BIO03	Industrial Food Technology	2	1	0	3	BIO09	Functional Foods and Nutraceuticals	2	1	0	3		
	BIO04	Seminar and Skill development	0	0	0	1	BIO10	Research Methodology and Technical Writing	2	1	0	3		
	BIO05	Food and Dairy Microbiology Lab	0	0	6	2	BIO11	Food Chemistry and Nutrition Lab	2	1	0	3		
	BIO06	Fermentation Technology Lab	0	0	6	2	BIO12	Analytical Techniques of Food Analysis Lab	2	0	0	2		
	****	Foreign language ( <i>German/French</i> )	1	0	0	1	****	Open elective/MOOC	0	0	2	1		
		Industrial visit (3-5 days)					****	Bioinformatics and Biostatistics	0	0	2	1		
							****	Industrial Internship (2 months)	0	0	4	2		
			09	03	12	17			13	05	08	22		
	<b>Total Contact Hours (L + T + P)</b>			<b>24</b>			<b>Total Contact Hours (L + T + P)</b>			<b>26</b>				

YEAR	THIRD SEMESTER							FOURTH SEMESTER					
II	Course Code	Course Name	L	T	P	C	Course Code	Course Name	L	T	P	C	
	BIO13	Food Processing and Preservation Technology	3	1	0	4	<b>BIO19</b>	<b>Dissertation/Project work</b>	-	-	-	16	
	BIO14	Natural Food Additives (Flavors, Enzymes and Colorants)	3	1	0	4							
	BIO15	Food packaging and supply chain	3	1	0	4							
	BIO16	Food Processing and Preservation Lab	0	0	6	2							
	BIO17	Natural Food Additives Lab	0	0	6	2							
	BIO18	Food packaging and supply chain Lab	0	0	3	1							
	****	DSE-I	3	1	0	4							
	****	DST-II	2	1	0	4							
			09	03	12	17							
	<b>Total Contact Hours (L + T + P)</b>			<b>24</b>			<b>Total credit</b>				<b>16</b>		

## Admission Process



Application form initiated through our website  
[admissions.jaipur.manipal.edu](https://admissions.jaipur.manipal.edu)



Our counsellors will guide candidates through the admission process, which is as per regulatory requirements.



Please visit the FAQ section on our website to know more about the admission process.

## Scholarships



## Hostel Details




## Admission Team Contact Details



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**MANIPAL UNIVERSITY  
JAIPUR**  
*(University Under Section 2(f) of the UGC Act)*

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