

## UG Level

### 1. Diploma in Value Added Products from Fruits and Vegetable (DVAPFV)

#### School of Agriculture (SOA)

The Diploma programme has been developed with the support of the Ministry of Food Processing Industries, Govt. Of India. The programme aims to develop competent human resource in the field of post harvest management of fruits and vegetables and production of value added products from them. It intends to inculcate vocational and entrepreneurial skills to widen employment opportunities, as well as self employment particularly among rural youth and the disadvantaged sections of the society. It seeks to address the workforce requirements of the food processing industries and focuses on upgrading the knowledge and skills of existing workers. The programme caters to educational requirements of the horticulture farmers, food processors, skilled workers and technicians in the fruits processing industries, NGO functionaries/trainers, entrepreneurs, staff of Food Processing Training Centre (FPTC)/ horticulture/ post harvest/ food processing departments of the States/ Central, rural educators, farmers, etc.

**Job opportunities** for the pass outs of this programme include: procurement assistant, fruits/vegetables grader, post harvest technician, junior plant operator/production technician/ supervisor in fruit and vegetable processing industry, quality control assistant, packaging supervisor, fruit and vegetable cold storage supervisor, transport supervisor, retail supervisor, marketing assistant, store assistant, extension assistant, trainer, and self entrepreneur as procurer, trader, transporter, food processor, wholesaler, retailer and exporter of fresh and processed fruits and vegetables produce.

#### Objectives:

- To provide the knowledge & skills for minimizing the post-harvest losses and production of value added food products,
- To develop human resource for post harvest management and for primary processing of fruits and vegetables produce at the production areas/ clusters,
- To develop youth as young entrepreneurs for self employment through food processing and associated activities,
- To impart knowledge and technical proficiency in
  - Procurement of raw materials,
  - Preparation of value added products,
  - Prevention of losses in fresh and processed horticulture produce,
  - Marketing and economical aspects, and
  - Managing small and medium enterprises.

**Eligibility:** 10+2 or its equivalent or BPP from IGNOU

**Medium of Instruction:** English & Hindi

**Duration:** Minimum 1 year and Maximum 4 years; offered only in July cycle of admissions

**Fee Structure:** Rs. 12,700/- for full programme

### 2. Diploma in Dairy Technology (DDT)

#### School of Agriculture (SOA)

This programme has been developed with the support of the Ministry of Food Processing Industries, Govt. of India. The Diploma in Dairy Technology aims to develop competent technician level human resource for dairy industry. Upgrading the technical proficiency of lower level workers/ technicians already working in the dairy and allied sectors is also intended. The focus is to develop competencies in procurement of milk, fluid milk processing, production of value added products and quality control aspects in dairy industry. It also imports development of skills for entrepreneurship to encourage self employment in dairy processing activities. The knowledge imparted shall facilitate good manufacturing practices in the processing sector and hygiene. The quality milk and milk products produced will have good market and export potential. The target group includes: youth, workers/ technicians working in dairy industry; dairy and food processors in unorganized sector; personnel working in dairy cooperatives, state dairy departments and dairy science institutions; small and medium entrepreneurs; NGO functionaries/ trainers and dairy farmers.

#### Job Opportunities :

For the pass outs of this programme the job opportunities include: secretary of dairy cooperative society, milk procurement supervisor, milk tester, dairy plant operator/ technician/supervisor, product technician ( ice cream/ cheese/ butter/ indigenous dairy products unit), dairy assistant, chilling centre supervisor, quality control assistant, packaging assistant, marketing assistant, distribution assistant, retail supervisor, store assistant, extension assistant, trainer, and

self entrepreneur as milk contractor, transporter, dairy products manufacture (indigenous and western), owner of milk parlour/milk booth/ ice cream parlour, wholesale distributor, retailer and exporter of milk and milk products.

**Objectives:**

The objectives of the programme are to:

- develop technician level human resource for dairy industry;
- upgrade the technical proficiency of existing workers and lower level / technicians working in the dairy and allied sectors;

develop skilled young entrepreneurs for self employment in milk processing and associated activities; and

- impart knowledge and technical proficiency in:
  - Clean milk production and handling
  - Processing of milk
  - Manufacture of western and indigenous dairy products
  - Testing and quality control of milk and milk products
  - Marketing and economical aspects -Managing small and medium enterprises

**Eligibility:** 10+2 or its equivalent or BPP from IGNOU

**Medium of Instruction:** English, Hindi and Telugu

**Duration:** Minimum 1 year and Maximum 4 years; offered only in July cycle of admissions

**Fee Structure:** Rs. 15,200/- for full programme

### **3. Diploma in Production of Value Added Products from Cereals, Pulses, Oilseeds (DPVCPO)**

This programme has been developed with the support of the Ministry of Food Processing Industries, Govt. of India. The Diploma programme aims at providing technical support for the food processing industry specially engaged in Cereals, Pulses and Oilseeds as well as creating self employment opportunities for the rural youth. It seeks to address the workforce requirements of the food processing industries and focuses on upgrading the knowledge and skills of existing workers. The target group includes: youth, farmers, skilled workers in food processing industries, food processors in unorganized sector, personnel working in food processing cooperatives, and food processing institutions/ industries, small and medium entrepreneurs, NGO functionaries/ trainers and progressive farmers.

**Job Opportunities :**

Job opportunities for the pass outs of this programme include: Self entrepreneurship, laboratory assistant, packaging supervisor, store house keeper, production line supervisor, distribution assistant, food processor, plant operator in cereals, pulses and oilseeds industries, procurer and retailer of food grain industry, quality control supervisor and plant manager in the food industry (rice mill, flour mill, pulses mills and snacks manufacturing units etc).

**Objectives:**

- To develop a technician level human resource for Food Industry based on Cereals, Pulses and Oilseeds.
- To upgrade the technical proficiency of existing work force working in this sector.
- To develop youth (Urban & Rural) as young entrepreneurs for self-employment in the Food Industry based on Cereals, Pulses & Oilseeds and allied activities.
- To impart knowledge and technical proficiency in:
  - Processing of Cereals, Pulses and Oilseeds into Value Added Products;
  - Post harvest operations involved in Cereals, Pulses & Oilseeds;
  - Prevention of losses in raw and processed produce;
  - Manufacture and production of various products based on above crops;
  - Marketing and distribution of finished products at maximum economic returns; and
  - Managing small and medium enterprises.

**Eligibility:** 10+2 or its equivalent or BPP from IGNOU

**Medium of Instruction:** English & Hindi

**Duration:** Minimum 1 year and Maximum 4 years; offered only in July cycle of admissions

**Fee Structure:** Rs. 11,700/- for full Programme

#### 4. Diploma in Fish Products Technology (DFPT)

This programme has been developed with the support of Ministry of Food Processing Industries, Govt. of India. This Diploma programme aims to develop competent human resource in the field of post harvest management of fish and production of value added fish products. It is intended to inculcate vocational and entrepreneurial skills to widen employment opportunities, as well as self employment particularly among rural youth, women and the disadvantaged sections of the society. It seeks to address the workforce requirements of the food processing industries and focuses on upgrading the knowledge and skills of existing workers in the field of fish harvesting and processing. The programme caters to the educational needs of rural youth, workers/ technicians working in fish and fish processing industry including fishermen, small and medium entrepreneurs, fish processors in an unorganized sector, and personnel working in processing plants, NGO functionaries/ trainers and farmers.

The **objectives** of the Programme are to:

- develop and strengthen human resource by infusing and imparting knowledge and skill in Value Added Fish Products;
- train personnel for self-employment and creating awareness and competency in the fish processing as well as fish products preparation; and
- impart basic knowledge and technical proficiency in Post-Harvest Management, primary processing of fish, value addition, quality control and marketing.

**Eligibility:** 10+2 or its equivalent or BPP from IGNOU

**Medium of Instruction:** English

**Duration:** Minimum 1 year and Maximum 4 years; offered only in July cycle of admissions

**Fee Structure:** Rs. 9,600/- for full Programme

### PG Level

#### 1. PG Diploma in Food Safety and Quality Management (PGDFSQM)

**School of Agriculture (SOA)**

##### **Objectives:**

The objective of the PG Diploma Programme is to prepare professionals for development, implementation and auditing of Food Safety and Quality Management Systems in the country. The Programme has been developed in collaboration with the Agricultural and Processed Food Products Export Development Authority (APEDA), GOI. It seeks to develop India's capability to meet the global food safety and quality requirements and enhance the competitiveness of food products. In long term perspective, it would contribute to ensure consumer safety within and outside the country.

This PG Programme shall enable the students to:

- Comprehend the issues of safety and quality in food production, handling, processing and trade.
- Build technical proficiency in undertaking food safety and quality assurance in food processing chain i.e., from farm to fork.
- Ensure the safety and quality of food products as per mandatory legal requirements and voluntary standards including export regulations, if required.
- Design and implement: Good Hygienic Practices (GHP), Good Manufacturing Practices (GMP), Hazard Analysis and Critical Control Point (HACCP), Quality Management Systems (QMS): ISO 9001, Food Safety Management Systems (FSMS): ISO 22000, Laboratory Management System: ISO 17025 and Retail Standards.
- Be able to effectively plan, conduct, report and audit as per the guidelines of the ISO 19011-2002.
- Undertake Standard Microbiological and Chemical analysis of Food Products.
- Apply Good Hygienic, Manufacturing, Laboratory, Transportation and Retail Practices in Food Processing/ Hospitality industry and Retail outlets.

##### **Eligibility:**

- i)  Graduation in Science with Chemistry/ Bio-Chemistry or Microbiology as one of the subjects.

- ii)  Degree in allied Sciences like Agriculture/ Food Science/ Food Technology/ Post Harvest Technology/ Engineering/ Home Science/ Life Science/ Microbiology/ Biochemistry/ Biotechnology/ Horticulture/ Dairy Technology/ Veterinary/ Fisheries/ Hotel Management and Catering/ Hospitality Management, or equivalent etc.
- iii)  Science graduate in disciplines like Geography, Statistics with Physics & Maths, Art Subjects and Medical Lab technology and with minimum three years experience in food processing and / or quality control. These students should have minimum 1 year experience in quality control activities.
- iv)  Arts/Commerce graduate with diploma in food science/ hotel management disciplines viz fruits and vegetables, dairy technology, meat technology, cereals, pulses and oilseeds etc. with minimum 5 years experience in Food Processing/ Food Quality Control/ Hotel Management (food preparation/ food catering) and out of which 2 years experience should be in quality control activities.
- v)  BA/B.Com graduates with minimum 7 years experience in Food Processing/ Food Quality Control/ Hotel Management (food preparation/ food catering) or holding senior position in Govt./ Semi Govt. Units involved in Food Quality Control.
- vi) Master's Degree awarded without a first degree is not recognized for purposes of admission to IGNOU's Academic Programmes.

**Medium of Instruction:** English

**Duration:** Minimum 1 year and Maximum 4 years; offered only in July cycle of admission.

**Fee Structure:** Rs.14,400/- for full programme

## 2. Master of Science in Dietetics and Food Safety Management (MSCDFSM)

### School of Continuing Education (SOCE)

The M.Sc. Programme in the area of Dietetics and Food Service Management has been developed with a view to address the needs of training work force/developing manpower (dietitians, nutrition counsellors, food service managers etc.) for the emerging employment sector (hospital/community dietetics, food service management). The programme will offer unique opportunity of higher education to learners to enrich their working lives by entering into the market and/or starting their own food service unit, leading to entrepreneurship. The programme also focuses on upgrading the professional competencies of serving personnel in food service establishments, such as dietitians, diet technicians, counsellors etc. upgrading their knowledge and equipping them with productive skills to enhance their career progression and employability.

The special feature of the programme is that it has a provision of exit point for learners in the form of Post Graduate Diploma in Dietetics and Public Nutrition (PGDDPN) after having successfully completed 30 credit course work and three months internship programme (16 credits).

**Eligibility:**   B.Sc. (Home Science) specialization in Food and Nutrition, Dietetics and Clinical Nutrition or PG Diploma in Dietetics and Public Health Nutrition or Graduate (B.Sc.) or equivalent (MBBS, BHHS etc) from the following background – Home Science/ Food Science and Technology, Life Science, Microbiology Medical, Pharmaceutical, Catering along with the DNHE or CNCC or CFN offered by IGNOU (Simultaneous admission for CFN/CNCC is also permitted).

**Medium of Instruction:** English

**Duration:** Minimum 2 years and Maximum 5 years; offered only July cycle of admission only.

**Fee Structure:** Rs. 32,400/- for full programme to be paid year wise @Rs. 16,200/- per year.

**Practical:** Practical courses constitute the backbone of the MSc. (DFSM) programme. Participation in the practical sessions is absolutely compulsory. Each practical course is worth 2 credits and the duration of the practical sessions is 7 days i.e. 14 sessions of 4 hours each. The term end practical examination will be held in the 15th session of the practical spell.

**Internship:** Duration of internship for three months in the Dietetic Department of a recognized hospital/ institution, for the award of M.Sc.(DFSM) degree is compulsory (except in case of credit transfer cases). For PGDDPN learners' internship for three months is compulsory.

University allows credit transfer in the MSc. (DFSM) Programme to in-service dietitians (with a degree in Post Graduate Diploma in Dietetics and Public Health Nutrition only) who have successfully completed a three month internship programme from a recognized institutions/ university in the last 5 years.