

# BCM SCHOOL, BASANT AVENUE, DUGRI, LUDHIANA

## What is Food Engineering?

Food Engineering or Food Technologies is among the engineering branches that pertain to the composition, manufacturing, processing, packaging, testing, and marketing of the food. Being one of the best engineering courses for the future, it is a multidisciplinary field that amalgamates engineering principles about Chemistry, Physical Sciences, Biotechnology, and Microbiology for food and related industries.

Progressing toward developing a deeper understanding of the fundamentals of the industry, Food Engineering courses engage in subjects such as Processing Methods, Preservation, Food Conservation Operation, Kinematics of Machinery, Food Packaging Technology, Food Microbiology, Harvesting and Post Harvesting Handling of Food, etc. Besides these, it covers instrumentation for food analysis (spices, tea, coffee, cocoa, nuts, and crops)

## Food Science & Technology Specializations

Human Nutrition & Health	Food Processing & Preservation Technology
Food Products Development	Bakery & Confectionery Technology
Fermented Foods	Food Production & Operations Management

## Food Engineering Entrance Exams in India

Name of exam	Conducting Body	Date of exam
NEET 2022	Union Ministry of Health and Family Welfare	To be announced
JEE Advanced 2022	National/IITs	To be announced
JEE MAIN 2022	META	To be announced
COMEDK 2022	A consortium of Medical, Engineering and Dental Colleges of Karnataka	To be announced

<b>Bachelor's Degree</b>
BTech Food Technology
BSc in Food Science
BA in Food Systems, Nutrition, and Health
BSc in Global Public Health
BSc Food Production and Environment
BSc in Nutrition and Food Studies
BSc in Biological Systems Engineering – Food and Bioprocessing